

# Your Italian Collection

from the Bonner  
Private Wine Partnership



**BONNER**  
PRIVATE WINE  
PARTNERSHIP

# America's Most Unique Wine Club

Dedicated to searching the world for astounding  
wines from little-known winemakers

## **...Can We Ask A Small Favor?**

Can we “compare notes” with you on these wines?

Maybe you picked up on aromas that we didn't. Maybe you just fell in love with a particular bottle. Or maybe the exact opposite. Whatever the case, we want to hear from you. Because you're part of this. And we can only keep this mission going if you're onboard.

Shoot us an email at [feedback@bonnerprivatewines.com](mailto:feedback@bonnerprivatewines.com)

## Dear Member,

It was the Spring of 2019. The Bonner Private Wine Partnership had just launched its first ever collection – high altitude Argentine wines never before available in America.

“What about going to Italy next?” suggested our importer, Barry. There was a big wine market in Verona coming up. He had some contacts there.

As I wrote to Partnership members back then, Italian wines weren't of much interest to me initially. They were too expensive, too fine – velvet loafers to our boot leather malbecs.

Barry set me straight. “That's not the real Italy,” he said. “The real tradition of Italian wine is about family, small town community... unlike in France and California, which tend towards highly technical winemaking, essentially beating the terroir into submission, Italians believe that the winemaker's job is more to get out of the way.”

Sure enough, our 2019 Italian Collection wound up being a huge hit with Partnership members.

This year we return to the misty slopes of Piedmont, the breezy Tuscan hills, and the sunbaked volcanic vineyards of Sicily.

To real Italians, wine is not a commodity to be made but a bounty to be discovered – the soul of the land itself... *le anima* as they say... something that existed long before their arrival and will endure long after they've left...

Indeed, 800 years ago it was Benedictine monks who pruned these vines... before them Romans... before them Greek settlers...

...today veteran winemakers – hand-rolled cigarettes dangling from their lips – continue to walk through rows of dark purple grapes and greyish green olive trees... still picking their grapes by hand... still preferring traditional methods... still refusing to adulterate their wines with harmful chemicals...

...still listening for the soul of this ancient land.



In this box, you will find six bottles:

- ① La Bollina Papios Rosso Siciliane 2018
- ② Sorelle de Nicola Feyles Langhe Nebbiolo 2013
- ③ Barone Ricasoli Brolio Chianti Classico Riserva 2017
- ④ Schiavenza Barolo Serralunga 2016
- ⑤ Maghero Toscana Rosso 2018
- ⑥ Borgofiero Chianti DOCG 2019

We believe these six wines fully represent the real tradition of Italian wine. Our advice is to let each bottle speak to you on its own terms. Each has a story to tell.

To your health,

A handwritten signature in black ink, appearing to read 'Will Bonner'. The signature is fluid and stylized, with a large loop at the end.

Will Bonner  
Founder, Bonner Private Wine Partnership

## A Quick Note on Wine Tasting

On the next few pages, we've included tasting notes. Here's a quick tip on how to approach them.

What makes a "wine expert" is not just his depth of knowledge – which anyone can achieve – but his sensitivity to taste and smell. A great wine expert will find a hundred little aromas that most ordinary noses will never be able to detect.

Now. If you don't pick up on the same flavors, does that mean you're doing it wrong?

No. Tasting is subjective. Pronounced flavors on my palate may present themselves as secondary or tertiary notes for you. Remember, wines are always evolving in the bottle. That hint of cherry from a few months ago might present itself differently now. So, if you detect a flavor or aroma you don't see on the tasting sheet, add it. See what your friends say. Better yet, if you have a tasting that differs markedly from what's written here, send us your notes. We'd love to compare them!

# 2018 La Bollina Papios Rosso Siciliane



**Best of Sicily**  
**98 pts (Luca Maroni)**  
**Nero d'Avola,**  
**Nerello Mascalese,**  
**Merlot, Cab Sauv**

Note the grapes here: half indigenous Sicilian grapes nero d'Avola and nerello mascalese, half Bordeaux classics merlot and cab sauv. The result is a chimera of classic "big red" notes, but with a distinctive Mediterranean charm.

If you tasted the Zisola from our Mediterranean Collection last year, you may remember nero d'Avola. Grown in the 3,000-year-old albarello style (in the shape of little trees), nero produces a powerful wine with an aging potential of 20 years. The other indigenous grape is nerello mascalese – a grape from the volcanic slopes of Mt. Etna, known for its acidity and tannin (it may be a relative of sangiovese).

The remaining grapes are, of course, both Bordeaux stalwarts. You'll find rich notes of chocolate, cherry, and oak, but also softening a Mediterranean influence – herbs, berries fresh off the branch... notes of a midsummer's eve.

Drink 2021-2028



# 2013 Sorelle de Nicola Feyles Langhe Nebbiolo



**Declassified  
Barolo Fruit  
Low Intervention  
Nebbiolo**

From the outside, Antonio de Nicola's Piedmont winery looks almost abandoned. The buildings are well weathered. The tin roofs rusted and pock marked. Yet, step inside and you find four massive Slovenian oak casks. There, Antonio ferments nebbiolo grapes from his six-acre plot - the penultimate step in making Barolo, which Antonio has done entirely on his own (and by hand) for 56 years now (Antonio is in his 80s).

The fruit that doesn't go into his Barolo - known as "declassified fruit" - goes into his Langhe Nebbiolo. Such "declassified" wines can be great "back-doors" into vintages that are either hard to find or overly expensive. This low intervention wine (unfiltered, no herbicides, no stabilizers) spent its first 24 months in the aforementioned Slovenian oak, then aged for 5 years before release. You'll find a Barolo-like orange tint in the glass, a burst of cherry on the palate, and rich tannins.

Drink 2021 to 2025.



# 2017 Ricasoli Chianti Classico Riserva



**Castello Brolio  
founded by Baron  
of Brolio in 10th  
century**

**92 pts (WS)**

**Sangiovese (90%),  
Merlot (5%),  
Canaiolo (5%)**

In 2019, we sourced the 2016 vintage for our second-ever Partnership release. Finding a great Chianti is notoriously difficult (there are way too many producers); once you find one, you stick with it.

As we wrote in 2019, Brolio Castle has been around for nearly 1,000 years, nestled among fruit trees swaying in the Tuscan breeze. This bottle of Chianti Riserva is true to its terroir.

You'll find deep notes of ripe sour cherry and dark juicy strawberry, surrounded by toasted brioche, delicate French vanilla and sweet spices (nutmeg and clove). You can tell the soil is iron-rich and full of good minerals. Pair with grilled meats and rich meat stews, aged hard cheeses.

Drink: 2021-2026





# 2016 Schiavenza Barolo Serralunga



**Organic**

**94 pts (WA), 93  
pts (WS), 92 pts  
(Suckling)**

**Nebbiolo**

Barolo is known as the “rose dipped in tar.” But depending on the type of Barolo you get, that description may be more or less apt. A lot of Barolo you get in the US is new Barolo, as opposed to old style Barolo, which takes a lot longer to make.

This 2016 vintage is not new Barolo. It’s old Barolo, from the town of Serralunga, a star among the subzones of the Alba appellation. The winemakers Luciano and Walter (sons-in-law of the original owners) describe themselves as traditional “to the bone,” using native yeast, organic/biodynamic farming, and Slovenian “botti” (a larger style of oak barrel with a more subtle touch than French barriques).

You’ll taste the tar all right – plus black cherry, leather, rust, and forest floor. With 94 pts from Wine Advocate, 93 pts from Wine Spectator, and 92 pts from James Suckling.

Drink: 2021-2036.



# 2018 Maghero Toscana Rosso



Partnership Exclusive  
Handpicked Grapes  
Sangiovese, Canaiolo,  
Cab Sauv, Merlot,  
Colorino

Winery owners (and brothers) Cesare and Gabriele Viviani have dedicated this Tuscan to their grandfather, Magherini (it's the Magherini family crest that adorns the bottle).

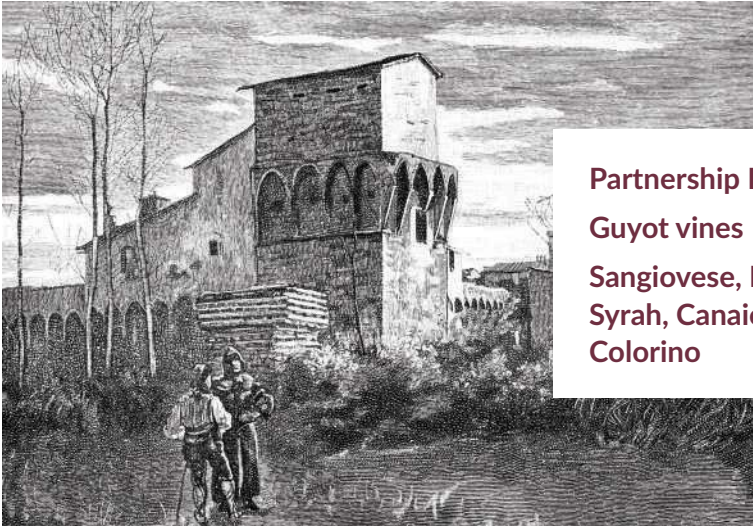
As with the Sicilian wine in this Collection, the blend in this 2018 vintage is worth noting. The canaiolo softens the sangiovese's acidity, while the colorino plays like a petit verdot analogue, lending structure and a deep crimson hue (ruby that will shift to garnet with age). Cab sauv often overwhelms the more delicate sangiovese, but here the two only heighten one another, producing a balanced red with just a bit of tannin, and ripe red fruit on the nose.

Pair with Bolognese, roast chicken (fried chicken?), or game.

Drink 2021 to 2026.



# 2019 Borgofiero Chianti DOCG



**Partnership Exclusive**  
**Guyot vines**  
**Sangiovese, Merlot,**  
**Syrah, Canaiolo,**  
**Colorino**

Tuscany, the wine region to the south and west of Florence, is a collection of small towns, called “borgo,” each with its own style.

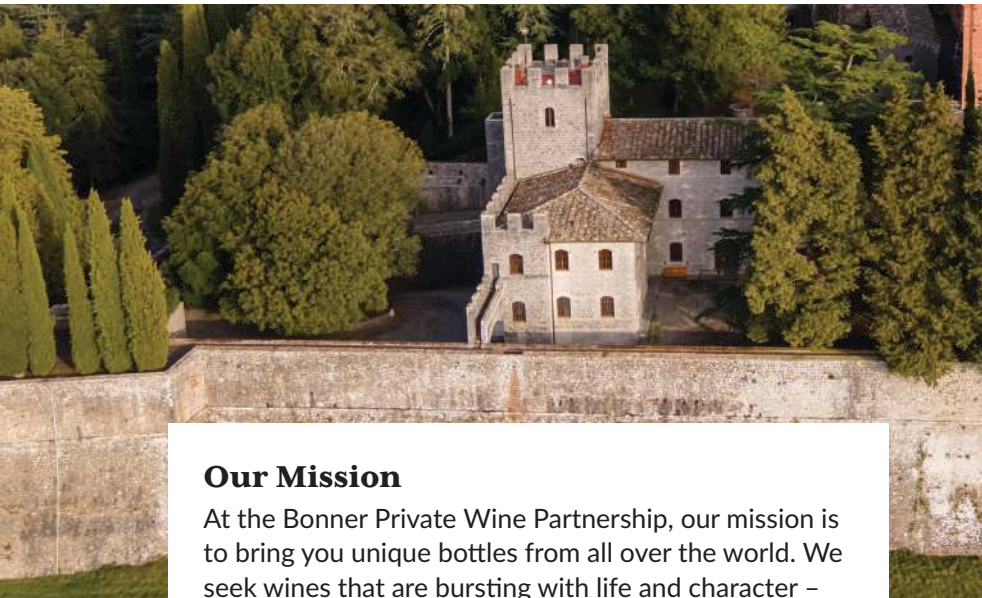
The borgo of Lastra a Signa, known for being the long-time home of opera singer Enrico Caruso, was originally built as a military outpost in the Middle Ages. The borgo still looks medieval, surrounded by old walls built with stone slabs called lastra.

The local vineyards, too, have an ancient look. Vines there grow in the guyot style, in which the plant is pruned back to its trunk every fall, leaving just a single branch, upon which the next year’s grapes will grow. Guyot requires a patient hand and learned eye - it’s rare in modern vineyards.

Admire this 2019’s ruby red coloring in the glass, then lean in for intense, wild fruit. On the palate, you’ll find a dry, savory red with pleasing tannins. Pair with hard cheese and venison.

Drink: 2021-2023





## **Our Mission**

At the Bonner Private Wine Partnership, our mission is to bring you unique bottles from all over the world. We seek wines that are bursting with life and character – wines with an adventure in every bottle.

## **Your Next Quarterly Shipment**

As you read this, we are already selecting and arranging to import wines for next quarter's shipment. We will be in touch to share what we've found with you when we get closer to the shipping date. Until then, enjoy your wine! (And let us know what you think!)

## **Problem with Your Shipment?**

Please call our customer service, 9-5 EST Monday through Friday. We want everyone to get the most out of this club and these wines. So if there's a problem, we'll do our best to make it right.



**Love tasting new wines?** Have thoughts about flavor notes and styles? Become a wine tester for us and receive special offers & exclusive wines... in exchange for your tasting expertise! **Sign up at:** [www.bonnerprivatewines.com/wine-testing](http://www.bonnerprivatewines.com/wine-testing)