

We have a new name and logo!
Also, you may have noticed our tagline:

Wines · Spirits · Innovations

These changes are meant to embrace our ongoing devotion to terroir-driven wines, and hint at some exciting things to come!

FEATURED PRODUCER: MARCO FANTINEL

For Marco Fantinel, destiny has never been far at hand. One of his first memories is of being just 3 years old in the vineyards with his grandfather in Dolegna del Collio, with the smell of fermentation strong in the air. "As far as winemaking goes," Marco smiles, "it was inside of me, naturally... it was not a decision." Today, Fantinel's focus remains classical, elegant wines derived from Friuli's native varieties. "When we open one of our bottles we want, first of all, to taste our terroir." For this reason, the vast majority of Fantinel's wines are both monovarietal and DOC.

Marco's devotion to Prosecco in particular has also led to some remarkable innovations in the cellar. In 2007, the estate teamed up with the University in Udine to create their "One & Only" series. The goal was to create sparkling wine not only higher in quality, but with a longer shelf life - somewhere between Prosecco and Champagne. For terroir, they chose a site just 6 km from the Dolomites, with river stones layered 30 meters deep under the surface. Next, clonal selection led them to Glera ISV-ESAV 10. Grown in the region's gravelly soils, this local strain offers a particularly concentrated, aromatic extract. Yields are kept low, with just a small amount of juice resulting from a light, 30% press. Most fascinating, however, was Fantinel's decision to pursue a single, 120-day, spontaneous fermentation in the tank, with no added yeasts or sugars. The result? While Glera is not naturally predisposed to a long shelf life, "One & Only" begins to peak 24 months after harvest and can last for several years.



Marco Fantinel, CEO

MARCO'S PRIORITIES:

FANTINEL PROSECCO
EXTRA DRY DOC

FANTINEL "BORGO TESIS"
PINOT GRIGIO FRIULI DOC

FANTINEL "ONE & ONLY"
ROSE BRUT

TENUTA SANT'HELENA
SAUVIGNON COLLIO DOC



NEW WEBSITE:

We have a new website! Tech sheets may be easily accessed by visiting www.augustimports.com, selecting a producer in the Portfolio section, then scrolling down to the bottom of the page. Also, please visit our Virtual Media page to subscribe to future newsletters!

LA PERLINA ALUMINUM BOTTLES:

August Imports has always worked with environmentally conscious partners and today, we are taking it one step further by committing to a carbon neutral footprint by 2024. As a great first step, we've partnered with Terrapass, an international leader in carbon offsets and carbon-neutral transport. Our first joint project is already well under way: La Perlina is now available in lightweight, fully recyclable, resealable aluminum bottles. Perfect for an on-the-go, environmentally responsible lifestyle!



SMALL VINEYARDS SPOTLIGHT

POGGIO VIGNOSO CHIANTI DOCG:

Rustic, friendly, and more affordable than ever, in the capable hands of Brunello producer, Luca Brunelli, Poggio Vignoso has evolved into a value extraordinaire. Commuting the 10, quick km across the Val d'Orcia from his family home in Montalcino, Luca tends to these Colli Sinesi vines in the small town of Torrenieri. Importantly, he treats every plant with the same low-yield reverence as those he uses for his high-end wines. (One reason why today's Poggio Vignoso is monovarietal, with no blending grapes required.) Thanks to an overlap of the DOCGs, bottling takes place at Luca's cellar in Montalcino, making the wine's everyday value all the more pronounced.

NEXT MONTH'S NEWSLETTER:

In March, we'll dive into the spectacular 2020 vintage of Fabre en Provence rosé, and shine our Small Vineyards spotlight on the upcoming Spring Direct Import series!

Order the NEW 2020 ROSÉ today!