

# NERD

## NERO D'AVOLA

- ▶ **ABOUT ME:**  
*I am the alter ego of ALBERTO BURATTO, the analytical numbers man. Born in Veneto but adopted by Sicily for 15 years.*
- ▶ **PLACE OF BIRTH:**  
*The Syracuse Coast at 50 metres above sea level. Harvested in September. I am 85% Nero d'Avola grape with an alcohol content of between 12,5% and 13% depending on the year.*
- ▶ **DEVELOPMENT:**  
*My analytical skill stems from my experience and character. My grapes are macerated before fermentation to ensure the delicate bouquet and colours are preserved. They are vinified separately to maintain the characteristics of each plot. My final character is emphasised by spending 6 months on my lees in steel.*
- ▶ **CHARACTER & STYLE:**  
*My soft appearance reveals a strong and decisive character. I am liked for this precise identity and personality. My bouquet recalls floral notes and hints of spices like aniseed and cinnamon*
- ▶ **GOURMET:**  
*Anything that can be barbecued*
- ▶ **MUSIC:**  
*Echoes - Pink Floyd*
- ▶ **MOVIE:**  
*"The Matrix"*



# HIPSTER

## NEGROAMARO

- ▶ **ABOUT ME:**  
*I am the alter ego of GABRIELE STRINGA, the creative of the group. I am a synthesis of the past and future, expression of an international culture that has chosen beards and moustaches as its defining symbols*
- ▶ **PLACE OF BIRTH:**  
*The Salentine Coast south of Brindisi, 80 metres above sea level. Harvested between late September and early October. I am 85% Negroamaro grape with an alcohol content of approximately 13%.*
- ▶ **DEVELOPMENT:**  
*I draw on a number of sources and bring them together in harmony. The grape harvest takes place in several stages. The first harvest takes place at the peak of aromatic ripeness to ensure integrity and typicality. The second harvest takes place following extended maturation. The vinification process occurs separately for each harvest and maturation. Once these two parts are mixed, the wine rests in a vat for a month before bottling.*
- ▶ **CHARACTER & STYLE:**  
*I am a mix of traditions and cultures. My style easily blends t-shirts, sneakers and a hat with my perfect moustache. I can be open and mysterious at the same time, my bouquet is complex, recalling red fruit and berries and notes of pepper and spices.*
- ▶ **GOURMET:**  
*Basque tapas*
- ▶ **MUSIC:**  
*Wake up - Arcade Fire*
- ▶ **MOVIE:**  
*The Royal Tenenbaums*



# HACKER

## SANGIOVESE

- ▶ **ABOUT ME:**  
*I am the alter ego of FEDERICO MIGLIORINI; digital communication and innovation are my world, computers and devices my tools.*
- ▶ **PLACE OF BIRTH:**  
*The heart of Tuscany – the hills of Greve in Chianti, 300 metres above sea level. Harvested in late September. Alcohol content of approximately 13,5%*
- ▶ **DEVELOPMENT:**  
*Mindful of tradition but with an eye to innovation, my vinification and maturation processes takes place separately for each plot and terroir. Once the maturation period is complete, the blend is assembled and rests in a vat for a month before being bottled.*
- ▶ **CHARACTER & STYLE:**  
*Cosmopolitan and sporty, I am liked for my structure and freshness as well as my bouquet which recalls notes of sweet violet and small red fruits.*
- ▶ **GOURMET:**  
*Florentine steak with grilled vegetables*
- ▶ **MUSIC:**  
*Jazz - ECM records*
- ▶ **MOVIE:**  
*"In time"*



# GENTLEMAN

## PINOT NERO

- ▶ **ABOUT ME:**  
*I am the alter ego of winemaker MARCO BERNABEI and living proof that gentlemen do still exist: polite, respectful and coherent in their personal lives and at work.*
- ▶ **PLACE OF BIRTH:**  
*The hills of Pavia, 130 metres above sea level. Harvested in the final 10 days of September. I am 90% Pinot Nero with an alcohol content that varies between 12.5% and 13% depending on the year.*
- ▶ **DEVELOPMENT:**  
*A Gentleman could only have a classic development with impressive standards. It is a slow and precise vinification and the techniques of delestage and batonage allow me to undergo malolactic fermentation at the same time. After racking, I spend approximately 9 months on my lees.*
- ▶ **CHARACTER & STYLE:**  
*I prefer a classic and elegant style, opting for a suit and tie at all times, even on the vine. I am not exuberant; I prefer to reveal myself slowly. I am liked for my unique personality and my bouquet which recalls notes of red fruit and berries.*
- ▶ **GOURMET:**  
*Tagliolini with truffle*
- ▶ **MUSIC:**  
*"A sky full of stars" ColdPlay*
- ▶ **MOVIE:**  
*"Paper Town"*

