

BONANNO ESTATES

PRESENTS



The history of Count Saladini Pilastrini dates back to the year 1000; a noble family from Ascoli Piceno that boasts of a rich and fascinating past whose ancestors were priests and leaders. The deep antique roots of the family are a heredity for the present ; it is a heredity of long lives of tradition over the centuries of history. The vineyard activity has always coincided with the value and culture of the land from which it belongs.

Count Saladini Pilastrini's farm began three centuries ago; the land has always produced wine. Originally the tenant farmers gave up their wine to the Counts so they could age it in the so called "barriques", the famous durmast barrel From the 1970's new vines were planted; the present canteen was constructed beside the old one so that all the production could be kept in the same place.

The Saladini Pilastrini winery binds the knowledge of an antique tradition with the guarantee of advanced technology. It is a matter of fact the vines born on this small hanker chief of Marche land are exported to America, Europe and Asia and they are appreciated by the most sophisticated tastes. The flavour of this wine unites the perfumes and colours of its land; the care with which it is produced and the knowledge of an antique art.



2003 Saladini Pilastrì Pregio del Conte

Retail Price \$17.99

Saladini Pilastrì

Marches, Italy

Proprietary Blend (a dry red table wine)

Review by Robert Parker, Wine Advocate #160 (Aug 2005)

Rating: **90 points** Drink 2005-2009

An outstanding as well as fairly priced effort is the 2003 Pregio del Conte, an equal part blend of Aglianico and Montepulciano. Having spent 18 months in 225 liter barriques, it is a rich, concentrated, seriously endowed red with good underlying acidity, copious amounts of black currant, licorice, and herb notes, medium to full body, superb depth, and a sweet, expansive mouthfeel with no hard edges. This impressive effort should drink well for 2-4 years.

2004 Saladini Pilastrì Rosso Piceno

Retail Price \$9.99

Saladini Pilastrì

Rosso Piceno, Marches, Italy

Proprietary Blend (a dry red table wine)

Review by Robert Parker, Wine Advocate #160 (Aug 2005)

Rating: **89 points** Drink 2005-2007

The 2004 Rosso Piceno (30% Montepulciano and 70% Sangiovese) exhibits loads of strawberry and herbaceously-tinged black cherry fruit in its exuberant, robust personality. With wonderful depth, a silky texture, and pleasant herb, earth, and spice characteristics, it should be enjoyed over the next 1-2 years, preferably with grilled poultry and meats.

2003 Saladini Pilastrì Rosso Piceno Vigna Piediprato

Retail Price \$14.99

Saladini Pilastrì

Marches, Italy

Proprietary Blend (a dry red table wine)

Review by Robert Parker, Wine Advocate #160 (Aug 2005)

Rating: **90 points**

An equal part blend of Montepulciano and Sangiovese aged 18 months in large French and Slovenian foudres, it boasts a big, sweet nose of black cherries, roasted herbs, meat, and damp earth. This attractive, spicy wine borders on being rustic, resulting in a fleshy, country Italian red with undeniable character as well as flavor depth.



ROSSO PICENO SUPERIORE VIGNA MONTEPRANDONE

Retail Price \$23.99

Classification: Rosso Piceno Superiore D.O.C.

Production area: Montepiccolo (AP)

Type of vines Montepulciano 70%, Sangiovese 30%

Ageing period: 18 months

Number of bottles produced: 30.000



FALERIO

Retail Price \$6.99

Classification: Bianco D.O.C.

Production area: Spinetoli (AP)

Type of vines Trebbiano, Pecorino, Passerina, Chardonnay

Number of bottles produced: 250.000

