

PORTFOLIO



2020



GUIDING PRINCIPLES

EXCELLENCE

TRADITION

CRAFT

D&P SQUADRA



Sara Palma
Founder



Crystal Edgar Whitcroft
Co-Founder



Naomi Calbucci
PR & Marketing

USA

WHAT WE DO

DIRECT IMPORT PORTFOLIO

D&P Selezioni curates a direct-import portfolio of boutique wineries, celebrating Italy's most esteemed wine regions. With a focus on small-scale, artisanal, and family-owned estates, we champion the individuality and passion that defines traditional Italian winemaking.

HANDCRAFTED WINES ROOTED IN TRADITION

Our producers are stewards of their terroir, crafting wines that honor indigenous grape varieties and embrace natural winemaking practices. From revered trailblazers to rising stars, each estate offers wines of authenticity and character, embodying the essence of their regions.

INNOVATIVE MEETS ENGAGEMENT

D&P USA bridges the gap between Italian vineyards and the American market with an unwavering commitment to excellence. Through immersive market strategies, on-the-ground sales support, and inspired storytelling, we bring each estate's culture, people, and land to life. With expert teams in both Italy and the United States, and a dedicated network of Brand Ambassadors, we ensure these exceptional wines are understood, celebrated, and savored.



MEET OUR FAMILY

TRENTINO ALTO ADIGE

Falkenstein, Leya, Untermoserhof

PIEMONTE

Domenico Clerico, Giovanni Corino,
Castello di Perno, Alberto Oggero,
Platinetti Guido, Davide Carlone,
Cieck, Le Marie, Claudio Mariotto

LOMBARDIA

Dirupi, Sandro Fay, Stefano Camilucci

FRIULI

Terre del Faet

VENETO

Roccolo Grassi

EMILIA ROMAGNA

Tenuta Casali

LIGURIA

La Felce

TOSCANA

Fattoria di Petrognano, Quercia
al Poggio, Castell'in Villa, San
Lorenzo, Talenti

ABRUZZO

Tenuta I Fauri

CAMPANIA

Quintodecimo, Luigi Maffini,
Cantine Astroni

CALABRIA

Ceraudo

SICILIA

Barone di Villagrande, Valle
dell'Acate

SARDEGNA

Dettori

FORTIFIED & AROMATIZED WINES

Vecchia Scuola

FALKENSTEIN

Venosta Valley | Alto Adige



Falkenstein is located at 675 meters above sea level on a sunny hill near the village of Naturno, in the lower Venosta valley, 12 kilometres from the town of Merano in Alto Adige. Falkenstein was born in 1995 when Bernadette and Franz Pratzner decide to abandon the cultivation of apples to devote themselves to the cultivation of vines, producing their first 600 bottles a short time later.

Known best for their white wines – Sauvignon, Riesling, Pinot Bianco and Gewurztraminer, Riesling is the flagship wine of the estate. They also make a small amount of uber elegant Pinot Noir. Overall the wines are rich and structured, with remarkable acidity and texture. The wines show perfectly in their youth while also lending to long term aging. Leading Italian and international journalists and critics consider their Riesling one of the very best produced south of the Alps and highly applaud their other offerings.

ORGANIC ICON

LEYA

Terlano | Alto Adige



Weingut Leya, a hidden gem in Alto Adige, flourishes under Malcom Salvadori's expert guidance. His winemaking philosophy blends tradition with innovation, crafting wines that embody the purity of the Terlano terroir and his commitment to quality.

Located in the picturesque Terlano region, this modest winery thrives on a climate and soil profile ideal for diverse grape varieties. The area's dramatic landscape and temperature shifts nurture classic varietals like Pinot Blanc, Gewürztraminer, Sauvignon, and Chardonnay, along with experimental ones, resulting in wines of exceptional depth.

Leya stands out for its balance of tradition and modernity. Salvadori's minimal intervention techniques preserve the wines' true character, while his focus on sustainability reflects a progressive vision. This harmony of heritage and innovation makes Leya a top choice for distinctive, pure wines.

PIONEER ARTISAN

UNTERMOSERHOF

Bolzano | Alto Adige



Florian and Georg Ramoser are the tight father-son team behind a sharply focused set of wines from schiava and lagrein, two native red varieties synonymous with Alto Adige/Südtirol. Untermoserhof, the Ramoser family home and winery that dates to 1640, sits just above Bolzano, where it looks onto the green depths of Val d'Isarco/Eisacktal and the staggering Alpine panorama just beyond.

Steep slopes, challenging varieties, and the Ramosers' dedication to minimal-input farming demand rigorous handwork in the vineyards. Their concentration on old vines, dense plantings, controlled yields, and thoughtful cellar work is giving exceptional results – the wines are vibrant, supremely drinkable expressions of a region that is realizing its full potential for wines of distinctive depth and elegance.

ORGANIC FARMER-WINEMAKER

DOMENICO CLERICO

Barolo – Monforte d'Alba | Piedmont



Domenico Clerico was a legendary figure in Barolo, renowned for his extraordinary wines, celebrated for their richness and striking aromatics. The estate is located in Monforte d'Alba, in the heart of Barolo, and boasts vineyard holdings in four of Monforte's greatest crus: Ginestra, Pajana, Mosconi, and Bussia, along with Baudana in Serralunga. Domenico started his wine journey in 1976, focusing on vineyard care, convinced that exceptional wine begins with love and dedication to the land. His passion resulted in wines of the highest quality and exceptional character.

A true innovator, Domenico believed in investing in vineyards ideal for growing the region's traditional grape varieties. Although he passed away in 2017, his legacy endures, with his winemaking team continuing to refine and enhance his work. While best known for his Nebbiolo-based wines, Domenico's expressions of old vine Dolcetto and Barbera are also regarded as some of the finest examples of these varietals.

ORGANIC ICON ALLOCATED

GIOVANNI CORINO

Barolo - La Morra | Piedmont



Corino produces elegant, supple wines from some of the best sites in La Morra's Annunziata district, including two outstanding crus: Arborina and Giachini.

In 1952, Celeste Corino moved to La Morra with his family to work as a sharecropper. His son Giovanni, later the father of current owner Giuliano, followed in his father's footsteps and founded Corino Azienda Agricola, focusing on the vineyards. Today, the family operates 9 hectares of vineyards with an annual production of about 50,000 bottles. The winery is now run by Giuliano, with the help of his wife Stefania and children Veronica and Andrea.

The Corino family prioritizes respect for their land, the environment, and the health of both consumers and workers. Their wines aim to balance modernity with tradition, with meticulous attention to detail in every bottle.

ORGANIC ICON

CASTELLO DI PERNO

Barolo - Monforte d'Alba | Piedmont



Castello di Perno is a unique estate in Monforte d'Alba, perched between the ridges of Perno and Serralunga, blending centuries of history with a modern vision. Founded in 2013 under the guidance of Professor Gregorio Gitti, the estate combines meticulous vineyard care with a deep respect for terroir, producing wines that express elegance, balance, and character.

The winery focuses on Nebbiolo-based wines, including Barolo DOCG from Castelletto and Perno, as well as Langhe Nebbiolo and Nascetta, a rare white variety. Grapes are hand-harvested, fermented with precision, and aged in large Stockinger oak barrels, reflecting the estate's commitment to quality and innovation.

Beyond winemaking, Castello di Perno embraces its cultural heritage: the castle has hosted intellectuals and artists since the 1970s and today serves as a house of culture, blending literature, art, and wine. While the estate is relatively young, its wines already stand as exemplary expressions of the Langhe's unique landscape, combining history, dedication, and contemporary refinement.

EMERGING ICON

ALBERTO OGGERO

Roero | Piedmont



As a child, Alberto would follow his grandfather Sandro through the vineyards, cherishing every moment spent among the vines. His passion for winemaking only grew stronger as he got older, and by the age of 25, he completed his oenological studies in Alba and returned home to Roero to begin his winemaking journey. Rather than competing with the famous Nebbiolo of the Langhe, Alberto found inspiration in working with Roero's unique Nebbiolo, separated from the Langhe by the Tanaro River.

Alberto's love for Roero ignited in 2009 when he restored his family's house and cellar and inherited his grandfather's vineyards. Today, he takes great care in every aspect of grape growing and winemaking, often working alone with little outside assistance. His first vintages, Roero Arneis 2010 and Roero 2011, were bottled under the Alberto Oggero label, and production is extremely limited. Despite the challenges posed by his small vineyard and resources, Alberto's wines have quickly become known for their remarkable spirit and character, making Oggero one of the most exciting new producers in Piedmont.

ORGANIC ARTISAN

PLATINETTI GUIDO

Ghemme | Piedmont



The Platinetti Guido boutique estate is located in Ghemme, in northern Piedmont, on the eastern side of the Sesia River, in the province of Novara. Owner, farmer, and winemaker Andrea Fontana has been producing wine for over 25 years, continuing a family tradition that started with his grandfather in the early 20th century. Andrea has a deep connection to his land, taking on some of the most challenging vineyard sites in the region, which he believes reward him with exceptional fruit.

The estate covers just 5 hectares, with Nebbiolo making up 80% of the production, and the remainder planted with a mix of Vespolina and Barbera from the Colline Novaresi. Andrea follows natural grape-growing and winemaking methods, maintaining the family tradition of using only stainless steel and neutral Slavonian oak barrels for aging. Though relatively unknown, Andrea has been crafting some of the most exciting and expressive wines in the region, and his reputation is sure to grow as his wines reach more global markets.

SUSTAINABLE FARMER-WINEMAKER

DAVIDE CARLONE

Boca | Piedmont



Davide Carlone is a pioneering force in the Boca region, deeply connected to the terroir and winemaking history of Alto Piemonte. He describes himself simply as a humble farmer with a passion for the land, and his knowledge of the region is unparalleled. Carlone has revived forgotten vineyards in surrounding forests, once abandoned due to the difficulty of farming the rugged terrain. In his late teens, he worked a one-hectare, old-vine Boca vineyard, one of only three hectares remaining in this once-prolific appellation.

Carlone farms organically, reserving a small portion of his fruit while selling much of it to Le Piane. With the prized grapes, he produces a limited amount of naturally made wines, known for their striking character, complexity, and concentration. Recently, he brought winemaking consultant Emiliano Falsini on board to offer fresh insights into the region. His focus is on three key grapes—Nebbiolo, Vespolina, and Croatina—sourced from 100-year-old pre-phylloxera vines. The soils in Boca are volcanic porphyry, the remnants of an ancient, active volcano.

ORGANIC FARMER-WINEMAKER

CIECK

Canavese | Piedmont



Azienda Agricola Cieck was founded in 1985 by Remo Falconieri in Aglie, with the dream of producing sparkling wine. A former typewriter designer for Olivetti and the son of farmers, Remo traveled to France to learn the craft of sparkling wine production. In 1985, he established the estate, vinifying his first harvest—a few thousand bottles of Erbaluce Metodo Classico, which was released in 1987.

Today, Cieck cultivates 13 hectares of vineyards on the morainic hills of Aglie, San Giorgio, and Cuceglio, between Turin and Ivrea in northwestern Piedmont. Now in his eighties, Remo works alongside his daughter, Lia, and winemaker Domenico Caretto, producing some of Alto Piemonte's most sophisticated Erbaluce wines. While the estate is renowned for its whites, they also produce a small amount of elegant reds from local varieties such as Nebbiolo, Barbera, Neretto, and Freisa. The soil, rich in minerals from the Balteo glacier, imparts inviting aromatics and sapidity to the wines.

SUSTAINABLE ICON

LE MARIE

Pinerolo | Piedmont



Located in the lesser-known sub-region of Barge in western Piedmont, near the French border, the Raviolo family produces wines that offer refreshing and authentic expressions of this unique area. Their vineyards, situated at nearly 500 meters on the slopes of Mount Viso, are rooted in red slate and mineral-rich soils, resulting in wines with power, distinctive minerality, and bright acidity.

Le Marie is managed by Valerio, with the support of his wife Luigina and children Simona and Daniele, who are all involved in winemaking, sales, and marketing. The family organically farms 10 hectares of indigenous varietals, some of which are up to 100 years old. The result is wines that reflect natural practices, with purity, brightness, and freshness. Le Marie produces classic Piemontese wines from Dolcetto, Barbera, and Nebbiolo, along with two unique sparkling wines. The most celebrated are the Blanc de Lissard, a stunning white made from Malvasia Moscato, and the Rouge de Lissard, an enchanting blend of Barbera, Bonarda, Chatus, Freisa, and Neretta.

ORGANIC FARMER-WINEMAKER

CLAUDIO MARIOTTO

Tortona | Piedmont



Founded in the 1920s by his great-grandfather Bepi, Claudio Mariotto's family has been producing wine in the Tortona hills of Piedmont for generations. Today, the winery is run by Claudio, with the help of his partner Rossana, brother Marco, and mother Piera. They own 100 hectares of land, 50 of which are planted with vines. Located in Tortona and Sarezzano, the winery works exclusively with native grape varieties, including Freisa, Croatina, and Barbera. However, their true focus, passion, and primary production is dedicated to Timorasso.

Timorasso, once on the brink of extinction, is a native Piedmontese grape that, thanks to producers like Claudio, is experiencing a revival in both plantings and popularity. Claudio's extensive research into managing this notoriously challenging varietal has made him a benchmark producer, known for crafting authentic, distinctive wines. These wines are characterized by concentration, minerality, complexity, typicity, and impeccable oak integration.

SUSTAINABLE ICON

DIRUPI

Valtellina | Lombardy



Dirupi is the brainchild of Davide Fasolini and Pierpaolo Di Franco, two of Italy's most energetic and talented young winemakers, based in the Valtellina region of Lombardy, just south of the Swiss border. Davide and Pierpaolo's journey began in their school days, where they played basketball together, and later reunited at university, both studying winemaking.

In 2004, after graduating, they launched Dirupi, starting with nothing but passion and determination. With limited funds, they rented 15 vineyards and worked Monday to Friday to improve the land, while supplementing their income by working weekends in a local cocktail bar. Over the years, they've made significant progress, working tirelessly to farm these small, steep vineyards at varying elevations, aspects, and vine ages. Their commitment to sustainability and organic practices is at the heart of their philosophy, though the challenging climate and terrain make this difficult at times.

ORGANIC ARTISAN

SANDRO FAY

Valtellina | Lombardy



In 1971, Sandro Fay began restoring his family's small vineyard in San Giacomo di Teglio, within the Valtellina Superiore DOCG. By 1973, he officially established Azienda Agricola Fay, gradually expanding the vineyard by acquiring additional plots with diverse soil compositions and altitudes ranging from 350 to 900 meters on steep mountain slopes. Today, his children Marco and Elena continue the family's winemaking legacy.

Most of Fay's vineyards are located in the easternmost part of the DOCG, Valgella, known for its cool climate and steep terrain. This region is home to Valtellina Rosso, Valtellina Superiore, and Sforzato di Valtellina wines. While Valtellina Rosso is more informal, Valtellina Superiore, where Marco has focused his efforts, is recognized for its elegant, light, ruby Nebbiolo. The Sforzato, made in the Amarone style, involves partially dried grapes pressed three months after harvest. Sandro Fay is known for producing vibrant, age-worthy wines, standing out as one of the finest producers of Valtellina Superiore.

SUSTAINABLE ICON

STEFANO CAMILUCCI

Franciacorta | Lombardy



The Camilucci estate was built from a deep passion, research, and meticulous attention to detail, combining the wisdom of the past with a forward-looking vision for growth and innovation. Stefano Camilucci, after years of working with his uncle at Le Valle, chose to pursue his own path, channeling his love for the family land into crafting exceptional wines.

Located in the heart of Franciacorta, the estate covers 12 hectares of vineyards spread across the municipalities of Rodengo Saiano, Ome, Monticelli Brusati, and Gussago, just a few kilometers from Lake Iseo and Brescia. The vineyard composition is 50% Chardonnay, 30% Pinot Noir, and 10% Pinot Bianco. Stefano distinguishes himself from his neighbors by waiting until the grapes are fully ripe before harvesting, avoiding the addition of sugars. He also skips malolactic fermentation, preserving the primary aromas and enhancing the wine's elegance, texture, and concentration—defining traits of every Camilucci wine.

SUSTAINABLE ARTISAN

TERRE DEL FAET

Collio | Friuli



The tiny cellar of Terre del Faet is located in the Collio region of Friuli, the borderland between Italy and Slovenia in the northeast region of Italy. It is here where the very young and ambitious Andrea Drius crafts his impressive wines. 2011 was his first vintage, he was brave and determined to take on the project that was once run by his grandparents and has since made serious strides both in the vineyard and cellar to provide the very best expression of his terroir.

Andrea produces three white wines, Friulano, Malvasia and Pinot Bianco, and one red wine, Merlot, from his 4 hectares of vines averaging between 70 and 100 years of age. Andrea takes a very natural and hands off approach to winemaking and allows for all of his wines to remain on the lees for the entirety of their life in barrel and tank. He believes this practice not only adds complexity but also protects and preserves the wines as they age, eliminating the need for additional sulfites. With a strong connection to tradition, land and family, Andrea is a serious talent, destined for continued greatness.

SUSTAINABLE ARTISAN

ROCCOLO GRASSI

Valpolicella | Veneto



Established in 1996 by Marco and Francesca Sartori, Rocolo Grassi quickly became a leader in Valpolicella, renowned for its exceptional Amarone, Valpolicella, and Soave wines. Marco has earned recognition as one of the Veneto's top young producers, competing alongside the region's wine legends. While many local growers send their grapes to co-operatives, Rocolo Grassi focuses on its small vineyards, employing sustainable viticulture practices.

The winery creates wines that are modern in style yet traditional in flavor and character. Sartori's wines are known for their depth, body, and sophistication. Unlike many in the region, Marco dries his Amarone grapes for a shorter time to preserve vineyard concentration and freshness in the final wine. The Soave and Valpolicella come from younger vines, while the oldest vines are dedicated to producing Amarone and Recioto, which are crafted only in the finest vintages.

ORGANIC ICON

TENUTA CASALI

Mercato Saraceno | Emilia-Romagna



At Tenuta Casali, Silvia, Daniele, and their cousin Francesco uphold a cherished family tradition with dedication and flair. Continuing the vision of their parents Valerio and Paolo, who took the reins in 1978, they blend time-honored methods with innovative techniques to create wines that honor their rich heritage.

Nestled in the enchanting Mercato Saraceno within the Savio Valley, their 25-hectare estate thrives in a unique microclimate and fertile soils that are perfect for exceptional viticulture. The region's rolling hills nurture local varieties such as Albana and Famoso, alongside classic Sangiovese, capturing the essence of this distinctive terroir. Tenuta Casali's commitment to organic practices and hands-on winemaking, guided by acclaimed consultant Emiliano Falsini, ensures each bottle vividly reflects the soul of their land, offering a compelling taste of the Savio Valley's rich history and dynamic future.

ORGANIC PIONEERS

LA FELCE

Colli di Luni | Liguria



Renato Marcesini founded a family-run farm dedicated to a variety of crops, animals, and vines shortly after World War II. In 1998, the farm passed to his grandson, Andrea, an agriculture student who renamed it La Felce and continued his grandfather's work. The estate features 6 hectares of half-century-old vines planted in sandy soils, alongside olive orchards, vegetable gardens, and saffron fields. Andrea's approach embraces traditional farming methods, avoiding most modern technology in the cellar to preserve the terroir's character.

Here, tradition and technique harmonize, with steel vats for temperature control alongside old vertical presses. Fermentation is spontaneous, driven by indigenous yeasts, and only minimal sulfur dioxide is added at bottling. Today, Andrea, assisted by his son Francesco, continues to reject synthetic chemistry in both the vineyard and cellar, focusing on purity and respect for nature. Their goal is to make wine a food for everyone, while honoring history and the land.

ORGANIC FARMER-WINEMAKER

FATTORIA DI PETROGNANO

Chianti | Tuscany



The historic Fattoria di Petrognano produces exquisite Chianti and other varietals in Montelupo Fiorentino, just north of the Classico region. Under proprietor Emanuele Pellegrini, organic practices in both vineyard and cellar allow the grapes' natural character to shine. The estate's flagship Chianti, 'Meme,' is deeply tied to its territory and family, dedicated to Emanuele's grandfather, who purchased the estate in 1962 and began its revival. Before his passing, he entrusted Emanuele to continue his dream, leading to further improvements and full conversion to organic methods.

In addition to the classic Chianti, the estate crafts a Riserva in top vintages and a small amount of Trebbiano. Emanuele also bottles Trebbiano and Sangiovese fermented in traditional clay 'Orci,' reflecting his love of experimentation. Every Petrognano wine, whether red or white, offers an elegant, beautifully crafted expression of this celebrated region.

ORGANIC HISTORIC ESTATE

QUERCIA AL POGGIO

Chianti Classico | Tuscany



Perched approximately 400 meters above sea level in Monsanto, within the municipality of Barberino Val d'Elsa, lies Quercia al Poggio. Owned by the Rossi family, this expansive 100-hectare estate is a sanctuary for organic viticulture and olive cultivation, nestled amidst pristine woodland. At its heart, a quaint nineteenth-century farming settlement once hosted Vallombrosan monks from nearby Badia a Passignano.

In 1997, Michela and Vittorio revitalized the winery, meticulously replanting fifteen hectares of vineyards and modernizing cellar operations. Their thoughtful approach included integrating mid-sized oak vessels to enhance the essence of Sangiovese and other local grape varieties.

The hillside vineyards offer breathtaking views, with half facing north towards Barberino Val d'Elsa and the other half towards Castellina in the south. With a diverse soil composition and strategic geological positioning, optimal sunlight and humidity levels are ensured. Moreover, the surrounding woodland fosters a favorable microclimate, ideal for cultivating premium grape varieties on this esteemed estate.

ORGANIC FARMER-WINEMAKER

CASTELL IN VILLA

Chianti Classico | Tuscany



Nestled in Castelnuovo Berardenga in the heart of Chianti Classico, Castell'in Villa is an estate where centuries of history meet refined, terroir-driven winemaking. The property dates back to the 1200s as a medieval hamlet and military outpost, but its modern prominence stems from Princess Coralia Pignatelli della Leonessa and her late husband Riccardo, who acquired the estate in 1968. Under their care, the estate grew from a modest farmhouse with minimal vineyards into a 300-hectare property, 50 hectares of which are dedicated to vines.

Following Riccardo's passing in 1985, Princess Coralia chose to continue the estate herself, embracing a traditional approach to winemaking. Favoring large, aged casks over new barriques, she crafts Sangiovese-driven Chianti Classico and Riserva wines that are elegant, structured, and long-lived. Highlights include the single-vineyard Poggio delle Rose Riserva and the Sangiovese-Cabernet blend Santa Croce, all expressing classical purity, lifted energy, and precise balance.

***Only in Select Markets**

LEGENDARY WINEMAKER

SAN LORENZO

Montalcino | Tuscany



One of the best kept secrets in Montalcino lies in the small estate of San Lorenzo, a stone's throw away from the famous estate of Soldera in the south-western area of Prata. It is here where 5th generation farmer Luciano Ciolfi crafts his enchanting wines from a small 5 hectare plot of land. Utilizing the skills and techniques of his father and grandfathers before him, Luciano has stayed on the path of family tradition, composing pure wines which directly reflect the terroir and personality of the vintage.

Given the change in climate and temperatures over the past few decades, many locals would agree that his area of Montalcino is the future of the region. Located 150 meters higher than Montosoli, the wines from the area of Prata maintain notable acidity and revolve more around elegance and finesse rather than power and punch. Luciano produces a classic style Rosso di Montalcino and Brunello di Montalcino and in exceptional vintages a lovely Riserva. Luciano only utilizes stainless steel, large botti and old barriques for his wines, allowing the elegance to shine through.

ORGANIC FARMER-WINEMAKER

TALENTI

Montalcino | Tuscany



Talenti is a third-generation family estate located in Sant'Angelo in Colle, in the southern sector of the Montalcino appellation. Founded in the 1950s by Pierluigi Talenti—one of the early visionaries of Brunello—the estate has grown into a benchmark for terroir-driven, classically styled wines. Today, his grandson Riccardo carries the legacy forward with a thoughtful balance of tradition and innovation, focusing on clonal research and parcel-specific vinification to highlight the diversity of their eleven distinct vineyard sites across the rolling hills of Montalcino.

The estate's vineyards benefit from Sant'Angelo in Colle's warm, ventilated exposures and mixed galestro and clay-limestone soils, yielding Sangiovese of structure, freshness, and longevity. In the cellar, Talenti follows a restrained approach—long, gentle fermentations and extended aging in large-format oak—to preserve vineyard identity and avoid overt extraction. The resulting wines are defined by balance and precision, offering a clear expression of southern Montalcino that rewards both early approachability and long-term cellaring.

ORGANIC FARMER-WINEMAKER

TENUTA I FAURI

Chieti | Abruzzo



Nestled in the rolling hills of Maiella in Abruzzo, Tenuta I Fauri is a family estate that celebrates over two millennia of winemaking history. The dynamic DiCamillo family—Domenico, Luigi, and Valentina—brings their boundless passion to every aspect of the estate.

With a legacy of over a century, Tenuta I Fauri preserves age-old winemaking traditions while focusing on quality and showcasing Abruzzo's winemaking excellence. The estate spans 32 hectares, 28 of which are dedicated to vines, spread across 14 vineyard plots in six municipalities: Chieti, Francavilla al Mare, Miglianico, Ari, Bucchianico, and Villamagna. Each year, they craft a selection of seven still wines, including the bold Baldovino Montepulciano and crisp Pecorino, as well as three sparkling wines. Every bottle reflects the passion, heritage, and vibrant spirit of Abruzzo.

ORGANIC ARTISAN

QUINTODECIMO

Irpinia | Campania



High in the mountains of Taurasi, Quintodecimo crafts wines of remarkable quality through thoughtful vineyard selection, organic farming, and natural winemaking techniques. Luigi Moio, owner and winemaker, comes from a long lineage of Campanian winemakers dating back to 1880. After honing his expertise in France, Luigi returned to Italy in 1994, balancing his role as a professor at the University of Naples with winemaking for prestigious wineries. In 2001, his dream of creating wines in his beloved homeland came to life with the founding of Quintodecimo.

Luigi's approach is distinguished by his dedication to enhancing aromatic complexity and aging potential. Through techniques like selective extraction, controlled maceration, and oak barrel aging, he consistently pushes the boundaries of quality. Quintodecimo's offerings include three iconic whites—Fiano, Falanghina, and Greco—and three reds, all showcasing the depth and character of Aglianico, Campania's signature grape.

LEGENDARY WINEMAKER

LUIGI MAFFINI

Cilento | Campania



Luigi Maffini's vineyards are located in Cilento in the Southern heart of Campania in an area of immense natural beauty and home to the Ancient Greek site of Paestum. This special plot of land overlooks the Tyrrhenian Sea with rugged hills rich in Mediterranean vegetation and olive trees, an area extremely well suited for viticulture. While the family's first vines were planted in the seventies, the real beginning of this winery dates from 1996 when Luigi's dream came to life, the dream to craft wines with integrity and purity from the land of his family.

The wines are wonderfully pure and radiant expressions of Fiano and Aglianico from two organically farmed vineyard sites – Castellabate and Giungano. Since his first vintage in 1996, Luigi has tended and improved the old family vineyards as the source of his exceptional fruit. He and his wife Raffaella, both graduates of Naples university, together run the winery, and share the land with their two children and three dogs, as well as wild rabbits, foxes, hedgehogs, hawks and wild boars.

ORGANIC ARTISAN

CANTINE ASTRONI

Campi Flegrei | Campania



Nestled in the Astroni Crater Nature Reserve, Cantine Astroni is a family-owned winery that blends history, nature, and innovation. The Varchetta family, stewards of this winemaking heritage, craft wines that honor the unique volcanic terroir of Campania, bridging ancient traditions with modern excellence.

Focusing on Campania's indigenous grape varieties like Falanghina and Piediroso, the winery showcases the distinctive character of the region's volcanic soil. Sustainability, authenticity, and a deep respect for the land guide every step of the winemaking process. By combining traditional methods with modern techniques, Cantine Astroni creates refined, approachable wines that embody elegance and authenticity. Each bottle reflects the harmony of flavors and passion at the heart of Cantine Astroni.

ICONIC ARTISANS

CERAUDO

Strongoli | Calabria



Roberto Ceraudo, the son of a grain merchant, grew up in the Calabrian countryside with dreams of owning his own land. In 1973, he borrowed money to purchase an abandoned 100-acre estate in Strongoli, just south of the Cirò wine appellation, in the hills above the Ionian coast. Today, Ceraudo produces nine wines under the Val di Neto appellation, using a variety of local and indigenous grapes. He became the first in the region to bottle a dry white made solely from the Pecorello variety and converted all operations to organic certification in 1987.

Dedicated to natural grape growing and winemaking, Roberto believes in allowing nature to follow its own rhythms. The winery has become a symbol of excellence, known for its green ethics and some of Italy's most exciting wines. At 68, Roberto works alongside his three children—Giuseppe, Susy, and Caterina. A local legend, he is renowned for his wines, olive oil, and a Michelin-starred restaurant now led by his daughter Caterina, one of Italy's most celebrated young chefs.

ORGANIC FARMER-WINEMAKER

BARONE DI VILLAGRANDE

Etna | Sicily



The Nicolosi family has been settled on the slopes of Mount Etna in Sicily since the 18th century. Originally arriving as migrants with a mandate from the church to transform the region from a "horrid and uncultivated place to a delicious garden," they worked tirelessly to cultivate the land, eventually developing 18 hectares of vineyards. Today, Marco Nicolosi, following in his father's footsteps, is the winemaker and continues the family tradition of crafting wines that blend traditional values with modern methods, all while maintaining a strong commitment to sustainability.

Located on the eastern slopes of Mount Etna, facing the Ionian Sea, the vineyards are planted with indigenous grape varieties including Nerello Mascalese, Nerello Cappuccio, and Carricante. Villgrande produces both red and white wines, which spend time aging in oak and traditional chestnut barrels before bottling. The family's "contrada" or "cru" vineyards are located in the renowned town of Milo, one of the few areas permitted to use the prestigious Etna Bianco Superiore designation, with wines only bottled in exceptional vintages.

ORGANIC FARMER-WINEMAKER

VALLE DELL'ACATE

Vittoria | Sicily



Sicily's beloved Valle dell'Acate has a long and storied history amongst the top estates in Sicily, as the Jacono family can trace back their winemaking roots here to the nineteenth century. The winery is located in the southeastern corner of Sicily, on the beautiful Bidini Manor in the hills of the Dirillo Valley. The estate covers one hundred hectares of land, both for grapevines as well as the region's famous blood oranges.

Under the direction of the current head of the family winery, energetic and elegant Gaetana Jacono (sixth generation), many of the vineyards have been replanted to traditional grapes of Sicily and farmed organically. The estate produces one of the finest examples of Cerasuolo di Vittoria, traditionally Sicily's greatest wine. Other celebrated wines from the estate include the gorgeous Frappato, Grillo "Zagra", and old vine Nero d'Avola bottlings – "Il Moro" and "Tane". Year after year, Valle dell'Acate wines continue to offer authentic expression of the history and character of this land.

ORGANIC ICON

TENUTE DETTORI

Sassari | Sardinia



Tenute Dettori is a historic winery rooted in Badde Nigosolu, within the IGT subzone of Romangia, Sardinia. With vines over a century old, the estate embodies the region's rich winemaking tradition. Winemaker Alessandro Dettori is a passionate advocate for natural and biodynamic practices, making his estate one of Italy's first to receive the prestigious Demeter certification.

The underground cellar reflects this philosophy, utilizing only stainless steel and concrete tanks for spontaneous fermentation without temperature control. Sulfites are avoided except when absolutely necessary at bottling, and only indigenous varietals are cultivated. Central to Dettori's production are three distinctive Cannonau crus: Tuderi, a rich, spicy wine from 50-year-old vines; Tenores, an elegant and complex expression from an 80-year-old site; and Dettori, a rustic, slightly sweet wine reminiscent of Amarone, crafted from vines planted on their own roots in 1883.

BIODYNAMIC ICON

VECCHIA SCUOLA

Piemonte



Vecchia Scuola is a deeply personal project born from the hands of D&P Selezioni's founder Domenico, who sought to bring his father's original vermouth recipe back to life. Inspired by the craftsmanship of Carlo Di Luccio—who earned his aromatier diploma in 1963 at the Scuola Enologica di Alba—this vermouth is a faithful tribute to an era of traditional Piemontese blending and herbal knowledge. Every ingredient, from the base wines to the botanicals, is from Piemonte and is measured in the exact proportions first recorded over 60 years ago. The result is a small-batch, handcrafted Vermouth di Torino that embodies history, authenticity, and the essence of Piemonte.

These methods emphasize the **significant use of bittering components, balanced by a complex mix of plants, berries, and roots that provide aromatic, spice, and balsamic notes.** With over 15 botanicals, Vecchia Scuola is a *vermouth truly different from those currently produced.*

RISING STAR



SARA PALMA - FOUNDER
SARA@DP-SELEZIONI.COM

CRYSTAL EDGAR WHITCROFT- CO-FOUNDER
CRYSTAL@DP-SELEZIONI.COM

NAOMI CALBUCCI - SALES AND MARKETING
NAOMI@DP-SELEZIONI.COM

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The logo is a green octagon with a red circle in the center. The text 'DP SELEZIONI' is written around the octagon's perimeter. 'DP' is in red, 'SELEZIONI' is in white, and 'INOIZ' is in white at the bottom. The red circle contains a white icon of a wine glass.