

**AGRICOLA GORETTI**

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Goretta vineyards are situated in Perugia outskirts and extend over a hilly region dominated by a fourteenth century tower of historic value, which is also the emblem on the Goretta wine labels. The property is located in the centre of an area classified as: "D.O.C. Colli Perugini".

The cellars have been handed down from father to son and combine an antique tradition of wine-making (typical of the culture from Umbria) with the most sophisticated modern techniques.

The commitment taken on by the family members, **Stefano and Gianluca Goretta** being at the present the responsible, is the research and selection of the typical grapes from Umbria (Grechetto, Trebbiano, Sangiovese) and the introduction of grapes, such as a Chardonnay, which are not widely spread throughout Umbria, with the aim to raise the classification of Umbrian wine within the domestic and international level.

**ENOLOGIST: Vittorio Fiore, Barbara Tamburini****OWNER: Goretta's Family****PRODUCED WINES**

white wines	available vintage	
"Fontanella" IGT Umbria Bianco	2009	page 2
"Chardonnay" DOC Colli Perugini Bianco	2009	3
"Torre del Pino" DOC Colli Perugini Bianco	2008	3
"Grechetto" DOC Colli Perugini Bianco	2009	3
"Il Moggio" IGT Umbria Grechetto	2008	4
rosé wines	available vintage	
"Fontanella" IGT Umbria Rosato	2009	2
red wines	available vintage	
"Fontanella" IGT Umbria Rosso	2008/9	2
"L'Arringatore" DOC Colli Perugini Rosso	2005	4
vin santo, spumante	available vintage	
"Spumante" Extra Dry	-	4
WINE REVIEWS AND RATINGS		
2010 and 2009 Wine reviews and ratings		5
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FONTANELLA'S RANGE

"Fontanella Bianco" IGT Umbria Bianco

bottle capacity 0,750 L

1,5 L

packaging In 12 bottles boxes

In 6 bottles boxes

grapes **Trebbiano, Chardonnay, Grechetto**

production area Colli Perugini DOC, Umbria

vinification and maturation The wine making process is carried on in stainless steel tanks with controlled temperature. Refining process in bottle.

organoleptical characteristics **Colour:** light straw yellow, bright, with pleasant green reflexes. **Bouquet:** fresh, wide and fragrant, with a subtle hint of ripe melon, flowers and fruits. **Taste:** dry, soft but lively. A good harmony with a back taste of green nuts that pleasantly remains in the mouth.

best dish combination Fish, shellfish and hors-d'oeuvre.



"Fontanella Rosato" IGT Umbria Rosato

bottle capacity 0,750 L

packaging In 12 bottles boxes

grapes **Sangiovese, Montepulciano**

production area Colli Perugini DOC, Umbria

vinification and maturation The wine making process is carried on in stainless steel tanks with controlled temperature. Refining process in bottle.

organoleptical characteristics **Colour:** light rosé with brilliant reflexes. **Bouquet:** intense and distinctive with pleasant hints of blackcurrant and vanilla jam, moss and bitter honey, with light iris hints. **Taste:** dry, very lively, lightly fruity.

best dish combination Indicated for hors-d'oeuvre, salami, shellfish and white meat.



"Fontanella Rosso" IGT Umbria Rosso

bottle capacity 0,750 L

1,5 L

packaging In 12 bottles boxes

In 6 bottles boxes

grapes **Sangiovese, Merlot**

production area Colli Perugini DOC, Umbria

vinification and maturation The wine making process is carried on in stainless steel tanks with controlled temperature. Refining process in bottle.

organoleptical characteristics **Colour:** ruby red, lively aiming to purple. **Bouquet:** clear, distinguished, with hints of violet, mature blackberry and red berry fruits, with light spicy hints. **Taste:** dry, harmonic, tasty with elegant toasted almond back taste and hints of raspberry and plum jam, pleasantly persistent.

best dish combination Right to Umbrian hors-d'oeuvre, salami, main dishes and red meat.



Tasting notes

"Chardonnay" DOC Colli Perugini Bianco

bottle capacity 0,750 L

packaging In 12 bottles boxes

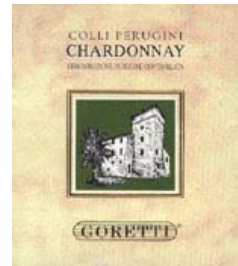
grapes **Chardonnay**

production area Colli Perugini DOC, Umbria

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature.

Colour: soft straw yellow with light green reflexes. **Bouquet:** very intense and delicate, soft and fragrant with pleasant wild flowers, fruit and almond hints. **Taste:** dry, soft but lively, very fresh, pleasantly fruity with light apple and exotic fruit back taste.

best dish combination It goes well with fish, hors-d'oeuvre and soups.

**Tasting notes****"Torre del Pino" DOC Colli Perugini Bianco**

bottle capacity 0,750 L

packaging In 12 bottles boxes

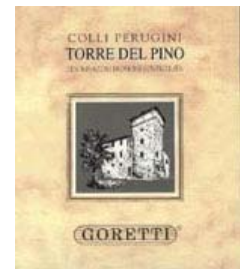
grapes **Trebbiano, Chardonnay, Malvasia, Grechetto**

production area Colli Perugini DOC, Umbria

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature.

Colour: straw yellow, with light golden reflexes. **Bouquet:** wide, penetrating, very typical, with almond and wild flowers hints. **Taste:** dry, harmonic, velvety and pleasantly fresh, with a light and typical bitter almond back taste.

best dish combination It goes very well with hors-d'oeuvre, fish and shellfish.

**Tasting notes****"Grechetto" DOC Colli Perugini Bianco**

bottle capacity 0,750 L

packaging In 12 bottles boxes

grapes **Grechetto**

production area Colli Perugini DOC, Umbria

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature.

Colour: soft straw yellow with brilliant reflexes. **Bouquet:** delightfully delicate, fragrant with a pleasant wild flowers and exotic fruits background and a typical almond scent. **Taste:** dry, harmonic, with a pleasant typical aroma and a light green almond after taste.

best dish combination It goes very well with white meat, fish and hors-d'oeuvre.

**Tasting notes**

"Il Moggio" IGT Umbria Grechetto

bottle capacity 0,750 L

packaging In 12 bottles boxes

grapes **Grechetto**

production area Colli Perugini DOC, Umbria

vinification and maturation The wine making process is carried on in new French oak barriques at controlled temperature. Then in bottle for 4-6 months.

organoleptical characteristics **Colour:** intense straw yellow. **Bouquet:** floral, very intense and deep, with complex and exotic notes. **Taste:** velvety and persistent, both in taste and smell.

best dish combination It combines very well with white meats, spicy fish and cheese.

**Tasting notes****"L'Arringatore" DOC Colli Perugini Rosso**

bottle capacity 0,750 L

3,0 L

3,0 L

packaging 12 bottles boxes

1 bottle boxes

1 bottle wooden boxes

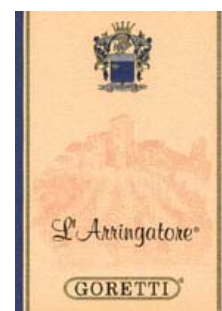
grapes **Sangiovese, Merlot, Ciliegolo**

production area Colli Perugini DOC, Umbria

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature, then aging 12 months in oak barrels and maturing for another 12 months in bottle.

organoleptical characteristics **Colour:** carnet red, lively and brilliant with ruby shades. **Bouquet:** intense and persistent, with violet, blackberry and liquorice hints; wood with light vanilla. **Taste:** dry, wide, harmonic; strong and fine wine, with an aromatic sensation that pleasantly persists in the mouth.

best dish combination It goes very well with spicy appetizers and roasts, game, grilled meat and cheese.

**Tasting notes****Spumante Extra Dry**

bottle capacity 0,750 L

packaging In 6 bottles boxes

grapes **100% Chardonnay**

production area Colli Perugini DOC, Umbria

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature, made with Charmat method.

organoleptical characteristics **Colour:** light straw yellow with bright lightly green reflexes. **Bouquet:** delicate but well expressed, of fine intensity. Fresh, fragrant, with pleasant almond flowers and artemisia hints. **Taste:** dry and lively, harmonic with pleasant fruit and green almond back taste.

best dish combination Right as aperitif, matches with vegetables and delicate main dishes.

**Tasting notes**

2010 Awards & Reviews



I VINI DI VERONELLI 2010
Veronelli Editore

L'Arringatore 2006	90/100 ★★★★★ GB
Il Moggio 2008	88/100 ★★★★★ GB/DT
Chardonnay 2008	87/100 ★★★★★ GB
Grechetto 2008	86/100 ★★★★★ GB
Fontanella Rosso 2007	86/100 ★★★★★ GB



VINI D'ITALIA 2010
Gambero Rosso Slow Food Editore

Chardonnay 2008	★★★★★
L'Arringatore 2006	★★★★★
Il Moggio 2008	★★★★★
Grechetto 2008	★★★★★



DUEMILAVINI 2010
Associazione Italiana Somelier

L'Arringatore 2006	★★★★★
Il Moggio 2008	★★★★★
Chardonnay 2008	★★★★★
Fontanella Rosso 2008	★★★★★
Grechetto 2008	★★★★★



ANNUARIO DEI MIGLIORI VINI ITALIANI 2010
Luca Maroni Editore

L'Arringatore 2006	IP 88
Il Moggio 2008	IP 86
Grechetto 2008	IP 84
Fontanella Rosso 2008	IP 83

2009 Awards & Reviews



I VINI DI VERONELLI 2009
Veronelli Editore

L'Arringatore 2005	91/100 ★★★★★ GB
Il Moggio 2007	87/100 ★★★★★ DT
Grechetto 2007	86/100 ★★★★★ DT
Fontanella Rosso 2007	85/100 ★★★★★ GB



VINI D'ITALIA 2009
Gambero Rosso Slow Food

L'Arringatore 2005	★★★★★
Grechetto 2007	★★★★★
Il Moggio 2007	★★★★★



DUEMILAVINI 2009
Associazione Italiana Somelier

L'Arringatore 2005	★★★★★
Il Moggio 2007	★★★★★
Grechetto 2007	★★★★★
Fontanella Rosso 2007	★★★★★



ANNUARIO DEI MIGLIORI VINI ITALIANI 2009
Luca Maroni Editore

Il Moggio 2007	IP 88
L'Arringatore 2005	IP 87
Fontanella Rosso 2007	IP 81
Grechetto 2007	IP 80

2008 Awards & Reviews

 <p>I VINI DI VERONELLI 2008 Veronelli Editore</p>	L'Arringatore 2004	92/100 ★★★★★ GB
	Il Moggio 2006	87/100 ★★★★★ GB
	Fontanella Rosso 2006	86/100 ♣ GB
	Chardonnay 2006	86/100 ★★★★★ GB
	Grechetto 2006	85/100 ★★★★★ TB
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 <p>VINI D'ITALIA 2008 Gambero Rosso Slow Food Editore</p>	Grechetto 2006	★★★★
	Il Moggio 2006	★★★★
	L'Arringatore 2004	★★★★
	Chardonnay 2006	★★★★
	Fontanella Rosso 2006	★★★★
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 <p>GUIDA DEI VINI ITALIANI 2008 Luca Maroni Editore</p>	L'Arringatore 2004	IP 86
	Fontanella Rosso 2006	IP 80
	Il Moggio 2006	IP 80
	Chardonnay Colli Perugini 2006	IP 77
	Grechetto Colli Perugini 2006	IP 77
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 <p>DUEMILAVINI 2008 Associazione Italiana Somelier</p>	L'Arringatore 2004	★★★★★
	Il Moggio 2006	★★★★★
	Chardonnay 2006	★★★★★
	Grechetto 2006	★★★★★
	Fontanella Rosso 2006	★★★★★

2007 Awards & Reviews

 <p>VINI D'ITALIA 2007 Gambero Rosso Slow Food Editore</p>	Grechetto 2005	★★★★
	L'Arringatore 2003	★★★★
	Chardonnay 2005	★★★★
	Fontanella Rosso 2005	★★★★
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 <p>DUEMILAVINI 2007 Associazione Italiana Somelier</p>	L'Arringatore 2003	★★★★★
	Il Moggio 2005	★★★★★
	Torre del Pino 2005	★★★★★
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 <p>I VINI DI VERONELLI 2007 Veronelli Editore</p>	L'Arringatore 2003	88/100 ★★★★★ DT
	Il Moggio 2005	88/100 ★★★★★ GB
	Grechetto 2005	86/100 ♣ DT
	Chardonnay 2005	84/100 ★★★★★ GB
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 <p>VINI ITALIANI 2007 L'Espresso Editore</p>	L'Arringatore 2003	14.5/20 🍷🍷🍷🍷
	Il Moggio 2005	13.5/20 🍷🍷🍷🍷
	Chardonnay 2005	13.5/20 🍷🍷🍷🍷



ANNUARIO DEI MIGLIORI VINI ITALIANI 2007
 Luca Maroni Editore

Il Moggio 2005

IP 90

GUIDA DEI VINI ITALIANI 2007
 Luca Maroni Editore

L'Arringatore 2003
 Fontanella Rosso 2005

IP 88
 IP 82

2006 Awards & Reviews



38 Premio "Selezione del Sindaco"
 Torgiano 27, sept. 2006

L'Arringatore 2001

SILVER MEDAL



DECANTER 2006 World Wine Awards
 UK Wine Magazine

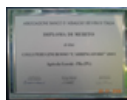
L'Arringatore 2001

SILVER MEDAL



GUIDA AL VINO QUOTIDIANO
 Slow Food Editore

Grechetto L'etichetta, simbolo di un vino dall'ottimo rapporto qualità/prezzo



ASSOCIAZIONE BANCO D'ASSAGGIO DEI VINI D'ITALIA 2006

L'Arringatore 2001

Diploma di Merito



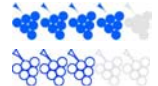
VINI D'ITALIA 2006
 Gambero Rosso
 Slow Food

L'Arringatore 2001
 Il Moggio 2004
 Chardonnay 2004
 Grechetto 2004



DUEMILAVINI 2006
 Associazione Italiana Somelier

L'Arringatore 2001
 Il Moggio 2004



ANNUARIO DEI MIGLIORI VINI ITALIANI 2006
 Luca Maroni Editore

L'Arringatore 2001

86 IP



VINI ITALIANI 2006
 L'Espresso Editore

Chardonnay 2004
 Il Moggio 2004
 L'Arringatore 2001

14.5/20 
 14.2/20 
 13.5/20 



I VINI DI VERONELLI 2006
 Veronelli Editore

L'Arringatore 2001
 Il Moggio 2004
 Chardonnay 2004

89/100 
 85/100 
 82/100 



GUIDA DEI VINI ITALIANI 2006
 Luca Maroni Editore

L'Arringatore 2001
 Il Moggio 2004
 Grechetto 2004
 Chardonnay 2004
 Fontanella Rosato 2004
 Fontanella Rosso 2004
 Torre del Pino 2004

86 IP
 84 IP
 82 IP
 81 IP
 80 IP
 80 IP
 80 IP

2005 Awards & Reviews



VINI D'ITALIA 2005
Gambero Rosso
Slow Food Editore

L'Arringatore 2000
Il Moggio 2003



VINI ITALIANI 2005
L'Espresso Editore

L'Arringatore 2000

16/20 



DUEMILAVINI 2005
Associazione Italiana
Somelier

L'Arringatore 2000



**ASSOCIAZIONE BANCO
D'ASSAGGIO DEI VINI
D'ITALIA**
Torgiano (Perugia - Italy)
2005

Il Moggio 2003

Medaglia d'Oro

Classificato fra i primi cinque migliori vini, per la categoria: vini bianchi secchi e tranquilli elaborati in Barrique o comunque affinati in legno a Indicazione Geografica Tipica



**CONCOURS MONDIAL
DE BRUXELLES 2005**
Bruxelles, Belgium

L'Arringatore 2000

Medaglia d'Oro



**XIII CONCORSO
ENOLOGICO
INTERNAZIONALE 2005**
39° Vinitaly
Verona, 6 aprile 2005

L'Arringatore 2000

Diploma di Gran Menzione