



### PODERE SCURTAROLA • LORIERI

Via dell'Uva, 3 - 54100 Massa (LU) - Tuscany - Italy

Tel +39 0585 833523 - Fax +39 0583 831560

[info@scurtarola.com](mailto:info@scurtarola.com) - [www.scurtarola.com](http://www.scurtarola.com)



The name of the Estate originates from the dialectal term "Scurtarola", used to indicate a short-cut; while the small road that, through Candia's vineyards, joins Massa's suburbs with Carrara town was, and still is, known as "viottolo della scurtarola" (scurtarola's path).

The Estate area extends over a territory of more than 5 hectares, on hill ground, that are, since ancient tradition, cultivated with vines. The soil characteristics, made of quartz-feldspathic sandstone with clay and siltstone, a micro-climate favoured by the sea presence and the lucky

vineyards exposure towards South, make Azienda Agricola Podere Scurtarola an excellent production area for Candia dei Colli Apuani, white and red wines obtained exclusively with native cultivars.

The Estate, among terraces hold by dry-stone walls, is located on the top of Gioiello Hill, belonging to the Candia Hills territory, an area covered by pine woods, heather, juniper and myrtle. The vine cultivated here, deepening its roots among the sandstone and clay layers, are able to extract, besides the water they need to carry on the photosynthesis, a great quantity of minerals, that are then translated in the wines' refined taste and unmistakable bouquets. With these selected grapes are produced Candia wines, through

a meticulous attention to the centuries old wine making processes. Podere Scurtarola utilizes only grapes grown on its own vineyards. Besides wine, the Estate produces Acacia and Chestnut honey, Olive Oil, Grappa and Spumante.



**ENOLOGIST:** Vittorio Fiore, Barbara Tamburini

**OWNER:** Pier Paolo Lorieri



**I n d e x**



White wines • DOC & IGT	available vintage	
"Gocce di Pietra" DOC Candia dei Colli Apuani - Secco	2008	page 2
"Luci del Tramonto" DOC Candia dei Colli Apuani Amabile	2009	2
"Vermentino Bianco" IGT Toscana	2006	2
Red wine • IGT		
"Scurtarola Rosso" IGT Toscana	2008	3
"Vernero" IGT Vermentino Nero Toscana	2006	3
Dessert wines / Spumante		
"Federico I° anno IV" Passito IGT Toscana	NV	3
"Scurtarola brut" Spumante Classico	NV	4

### WINE REVIEWS AND RATINGS

2010 » 2006 Wine reviews and ratings

4-5



**"Gocce di Pietra" DOC Candia dei Colli Apuani**


grapes **75% Vermentino, 10% Trebbiano, 10% Albarola, 5% Malvasia**

production area Candia Colli Apuani DOC

vinification and maturation Light press; long fermentation inside its own yeasts; short refining process in oak barrels, then in bottle for 3 months more.

best dish combination Vegetable soups; pasta with pesto, cheeses or tomato dressing; white meat; medium seasoned cheeses; vegetable pies; Lardo di Colonnata; raw and cooked vegetables.

*Tasting notes*



**"Luci del Tramonto" DOC Candia dei Colli Apuani (Amabile)**

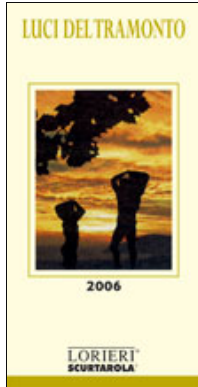
grapes **75% Vermentino, 10% Trebbiano, 10% Albarola, 5% Malvasia**

production area Candia Colli Apuani DOC

vinification and maturation Light press, 25 days fermentation in oak barrels; refrigeration and storage in bottle.

best dish combination Biscuits, dry cakes, tarts, rice tarts.

*Tasting notes*



**"Vermentino Bianco" IGT Toscana**


grapes **100% Vermentino**

production area Candia Colli Apuani DOC

vinification and maturation Short permanence inside the skins; slow fermentation and refining in oak "caratello" for 12 months.

best dish combination Fish; white meat; cured pork meats; semi-seasoned cheeses; radicchio trevisano (chicory from Treviso); excellent as aperitif.

*Tasting notes*





### "Scurtarola Rosso" IGT Toscana Rosso

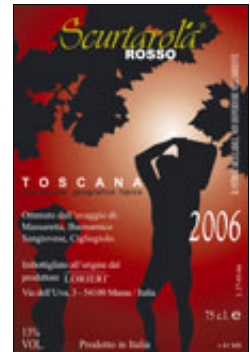
grapes 40% Sangiovese, 25% Ciliegiolo, 15% Massaretta, 20% Buonamico

production area Candia Colli Apuani DOC

vinification and maturation Skins maceration for 13 days; ending of the fermentation in oak barrels.

best dish Pasta with tomato and meat dressing, white and red meat,  
combination various hams and salami.

#### Tasting notes



### "Vernero" IGT Vermentino Nero

grapes 100% Vermentino Nero

production area Candia Colli Apuani DOC

vinification and maturation Skin maceration for 16 days; fermentation completing in oak "caratello"; 10 months refinement.

organoleptical characteristics **Colour:** ruby red, crystal with good consistency. **Bouquet:** intense and persistent, fine with wide fruit aroma (cherry, blackberry, blueberry), with broom flowers and toasting remembering vanilla hints. **Taste:** persuasive softness due to the excellent wine components, well balanced, good body with excellent persistence.

best dish Red meats, game, fresh and seasoned cheeses. Excellent by  
combination itself.

#### Tasting notes



### "Federico I° anno IV" Passito

grapes Bosco, Trebbiano, Albarola, Malvasia

production area Candia Colli Apuani DOC

vinification and maturation Withering in rows until Christmas, fermentation and refining in "caratello" for 15 months.

best dish Cookies; cakes; but also herb cheeses, soft and tasty.  
combination

#### Tasting notes



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[info@scurtarola.com](mailto:info@scurtarola.com) - [www.scurtarola.com](http://www.scurtarola.com)**"Scurtarola Brut " Spumante Classico**

grapes 80% Vermentino, 20% Chardonnay

production area Candia Colli Apuani DOC

best dish combination Aperitifs, fish, shellfish.

**Tasting notes****2010 Awards & Reviews****I VINI DI VERONELLI 2010**  
Veronelli EditoreVermentino 2006  
Vernero 2006

90/100 ★★★★★ GB

89/100 ★★★ GB/DT

**DUEMILAVINI 2010**  
Associazione Italiana  
SommelierVermentino Bianco 2006  
Vernero 2006**2009 Awards & Reviews****WINE SPECTATOR**  
by James Suckling  
Oct 2008

Gocce di Pietra 2007

87/100

**I VINI DI VERONELLI 2009**  
Veronelli EditoreGocce di Pietra 2007  
Scurtarola Rosso 2007  
Vermentino Bianco 2007  
Luci del Tramonto 2007

86/100 ★★★ GB

86/100 ★★★ DT

85/100 ★★ DT

85/100 ★★ GB

**2008 Awards & Reviews****I VINI DI VERONELLI 2008**  
Veronelli EditoreCandia Colli Apuani Secco 2006  
Vermentino Nero 2005  
Vermentino Bianco 2004 e 2005  
Gocce di Pietra 2006  
Federici I Anno IV 2003  
Luci del Tramonto 2006

87/100 ♣ GB

87/100 ★★★ TB

87/100 ★★★ DT

86/100 ★★★ DT

85/100 ★★ GB

83/100 ♣ GB

**I VINI D'ITALIA 2008**  
L'Espresso EditoreVernero 2005  
Gocce di Pietra 2006

16.0/20 🍷🍷🍷🍷🍷

15.5/20 🍷🍷🍷🍷



Fiore Wine Collection by Alessandro Fiore

Via Sottobosco, 9 - 53037 San Gimignano (Siena), Italy

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★★★★☆ **Vermentino Nero 2003** • "Only 1952 bottles were made of this, a rare red version of the more common white-skinned Vermentino grape in 2003; Pier Paolo Lorieri is one of only about 3 commercial producers of the variety. Deep red garnet colour. A little closed when initially opened, but with some aeration the wine begins to reveal its amazing perfume of red cherry, plum, dried fruit, roasted meat, cinnamon stick, rosemary, scorched earth and mineral notes, like great old style Brunello or Chianti Classico. The palate is classically modeled on a firm backbone of dusty tannin, vibrant acidity and a moderate 13% alcohol. More fresh herb, leather and savoury fruit linger on the palate for an impressive finish. This wine is clearly for lovers of classic, old world wines, distinctly Tuscan in style. Decant one hour ahead if drinking now, but preferably hold for another 3-5 years. Wild boar ragù over pappardelle comes inevitably in mind, with a generous twist of parmigiano."



Canadian Enological  
Magazinei  
Aug 2007

**2006 Awards & Reviews**

★★★★☆ **Vermentino Bianco 2003** • "Old-style winemaking at its finest, with no compromise towards current market trends. The usually pale, crisp Vermentino variety here takes on an entirely new dimension brought about by lengthy skin contact and fermentation/aging in small oak barrels. The wine has a deep golden color, baked pear and apple aromas mixed with dried fruits and herbs, wood spice, beeswax, coconut and wet hay. Medium-full body, balanced acidity, with the structure almost of red wine. Try this if you are keen on tasting a bit of winemaking history, alongside hot smoked chicken or grilled fish."

★★★★☆ **Vermentino Nero 2002** • "The second in a pair of unique wines from this producer on the Northern Tuscan coast near the border with Liguria. The extremely rare black-skinned version of Vermentino yields a distinctively Tuscan-style wine. A moderately deep red garnet colour shows the typical terra cotta tinge of many Italian reds, with aromas of red and black cherry, leather, dried rose petals, herbs and dusty earth. The palate is firm, with lightly astringent tannins and medium-plus acidity; tight, compact and complex. A great wine to try alongside a ragout of wild boar or a bistecca Fiorentina style, with a drizzle of rosemary-infused olive oil. The only factor limiting the success of this wine is the total obscurity/high price ratio."



Canadian Enological  
Magazinei  
Aug 2007



**GUIDA DEI  
VINI ITALIANI 2006**  
Luca Maroni Editore

Luci del Tramonto 2004	82 IP
Vermentino Nero 2003	80 IP
Gocce di Pietra 2004	78 IP
Vermentino Bianco 2003	78 IP



**I VINI DI VERONELLI  
2006**  
Veronelli Editore

Vermentino Bianco 2003	89/100 ★★☆☆
Vermentino Nero 2003	89/100 ★★☆☆
Gocce di Pietra 2004	84/100 ★☆☆☆



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