



Artisanal Beverage  
Distributors LLC

MARGAUX & ASSOCIATES



Brokers & Consultants  
of Fine Wine

# ORDER FORM

**Sold to** \_\_\_\_\_  
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**Delivery Instructions** \_\_\_\_\_  
\_\_\_\_\_  
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Phone # \_\_\_\_\_

*Please provide 9-5 address*

\*\*\*Email Address \_\_\_\_\_

qty	wine	price	case price
	<b>NV La Montina Franciacorta Brut DOCG</b>	\$30.00	\$27.00
	<b>2016 Stefano Farina Gavi DOCG</b>	\$23.50	\$21.15
	<b>2012 Stefano Farina Barbera D'Alba DOC "Silenzio"</b>	\$36.00	\$32.40
	<b>NV La Montina Franciacorta Saten DOCG - <i>served with dessert course as well</i></b>	\$32.00	\$28.80
	<b>2010 Stefano Farina Brunello Di Montalcino DOCG "Le Bocce"</b>	\$49.00	\$49.00

Credit Card #	_____
Expiration	_____
Security Code	_____
Billing Address	_____

**Can mix any combination of 12 for case pricing**

*\$10 delivery charge will be applied for orders under 6 bottles*

# STEFANO FARINA – OCTOBER 25, 2017



## APERITIVO

**NV La Montina Franciacorta Brut DOCG,**  
Lombardy, 85% Chardonnay & 15% Pinot Noir

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Elegance and versatility. In short, a Franciacorta Brut suitable for every occasion. This cuvee is the result of two different crushing: the first soft by vertical press Marmonier, and the second with the classic pneumatic presses a central lung. Two different vintages contribute to maintain uniformity in quality over time. The pleasing scent of fresh fruit and floral notes make it a good companion of first courses and fish. Excellent as aperitif.

**ANTIPASTI Part 1,** Bruschette Miste,  
Smoked Salmon, Fegatini Di Pollo, Sopressata, &  
Prosciutto  
**2016 Stefano Farina Gavi DOCG,** Piedmont

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VINE VARIETY 100% Cortese of Gavi. SOIL Medium-high slope, with sandy soil rich in arenaceous marl.

This wine comes from a restricted area between Liguria and Piedmont, at the foot of a fortress overlooking the little town of Gavi. It is a straw-coloured white wine, made from Cortese grapes. It has a fragrant and delicate aroma, followed by a pleasant and well balanced hint of almond blossom with aromatic mineral notes.

BEST SERVED WITH White meats, fish.

**ANTIPASTI Part 2,** Beef Tortellini With  
Veal Ragu In Red Wine,  
**2012 Stefano Farina Barbera D'Alba DOC**  
"Silenzio", Piedmont

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VINE VARIETY 100% Barbera grown in the town of Diano d'Alba in the province of Cuneo.

SOIL Clayey and rich in iron.

This superb wine is the typical Barbera which however undergoes a lengthy ageing in French oak casks (Allier and Vosges) and relects the tradition of the aristocratic Piedmont wines. It is a strong, generous and full bodied wine. Hints of black and red fruits, with notes of vanilla. On the palate the tannins integrate volume and softness. BEST SERVED WITH Red meats, game and strong cheeses.

**INTERMEZZO,** Seasonal Heirloom  
Tomatoes And Burrata,  
**NV La Montina Franciacorta Saten DOCG**  
Lombardy, 100% Chardonnay

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Only Chardonnay grapes come for this wine from our best vineyards located around Iseo's Lake and benefit from its microclimate.

The crushing is done so soft and afterwards the fermentation in oak barrels gives the wine elegance, finesse and some subtle vanilla notes. The straw-coloured hue varies depending on the vintage. On the nose we find aromas of tropical fruit, acacia and linden (lime-tree). In the mouth there is a refreshing and pleasant silkiness. Ideal to savour with delicate first courses, fish and

white meats.

**SPECIALITA**, Lamb Stew In Brunello,  
Rosemary Sauce With Caponata And Potatoes  
**2010 Stefano Farina Brunello Di Montalcino**  
**DOCG "Le Bocce" Tuscany**

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**VINE VARIETY** 100% Sangiovese

Brunello di Montalcino is the ambassador of top quality Italian wines around the world, the first wine to receive the DOCG appellation. Brunello is a brilliant ruby red color, tending towards garnet red with age. Its bouquet is intense, pure, pleasant and refined, reminiscent of sweet violet, tobacco, chocolate and pleasant hints of wild berries and vanilla. Its flavor fully confirms the above in a well balanced, full bodied wine with good tannins and a solid structure. **BEST SERVED WITH** Roasted meat, game and seasoned cheese.

**DOLCE**, Ricotta Mousse With Amarena  
Cherries, Chocolate, & Sfogliatelle  
**NV La Montina Franciacorta Saten DOCG**  
Lombardy, 100% Chardonnay

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## A little history...

Stefano Farina began his activity as a young man selling wine in the Osteria he ran with his wife, Giovanna. Soon, wine and winemaking became his true passion. In the mid 1930's, he began trading and, although he would later expand his interests to the steel industry, in 1941 he opened "Vinicola Stefano Farina". He had his three sons, Bruno, Giancarlo and Luigi (Gino), promise never to abandon what he loved the most, viticulture and wine. Soon after that, Giancarlo left for Alba to study winemaking in one of the most famous institutes of Italy, in order to pursue the activity that was so dear to his father. Today, the activity continues, thanks to Stefano's grandchildren, and the business can boast a number of wine cellars and vineyards in the most prestigious areas of wine production: Piedmont, Tuscany and Puglia.

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