

ARGEA

PRESS RELEASE

ARGEA Unveils its Artists, Showcasing The Best of Italian Wines.

Marking its first anniversary, the leading Italian wine group celebrates the first ARGEA DAY, introducing the flagship wines of its estates, in an exclusive tasting led by wine expert Filippo Bartolotta.

Milan, October 4, 2023 - One year after its inception, **ARGEA** presents its territorial excellences for the first time. The inaugural edition of **ARGEA DAY**, held recently in Milan at Identità Golose, featured **'The Anthology of Italian Wines'**, a double tasting for professional sommeliers and the press. The event showcased the flagship labels of the Artists' estates within the group such as **Cuvage, Zaccagnini, Poderi dal Nespoli, and Ricossa**.

Led by **wine expert Filippo Bartolotta**, the tasting took attendees on a captivating journey through the diverse landscapes of Piedmont, Emilia-Romagna, and Abruzzo. The four estates presented eight wines, embodying authentic expressions of Italy's key wine regions: small wineries prioritize safeguarding the territory and promoting indigenous grape varieties. The wines fully express the characteristics of the territories they come from, reflecting the rich history, dedication, and quality of a supply chain that blends tradition with innovation from the vineyard to cellar.

*"Exploring ARGEA's wines and making my selection," shares **Filippo Bartolotta**, "led me to choose four estates, almost like navigating through the diverse regions of Italy. The most extraordinary surprise was the fascinating contrast between the impressive numbers of the group - which positions ARGEA as the leading private wine player in Italy - and the unique production settings of the smaller Artists within it. Additionally, having the four creators behind the wines, allowed us to humanize those labels, bringing forth their personal stories. These values not only showcase the group's strength but also highlight their commitment and profound passion. The wines I picked embody authenticity, reflecting the genuine character of the regions they represent."*

The Journey - The Anthology of Italian Wines

The featured wines with the notes of Filippo Bartolotta:

- **ALTA LANGA DOCG BRUT METODO CLASSICO 2019 by Cuvage**
Impressive expertise from lower Piedmont, which stands out for freshness, minerality, and cleanliness.
- **NEBBIOLO D'ALBA DOC BRUT ROSÉ METODO CLASSICO 2019 by Cuvage**
Noteworthy for extraordinary acidity, saline elements, tannins, and sweetness; a favorite among sommeliers.
- **SAN CLEMENTE TREBBIANO D'ABRUZZO DOC 2022 by Zaccagnini**
A Trebbiano d'Abruzzo with remarkable floral notes and a fibrous texture influenced by temperature fluctuations.



ARGEA

- **ORANGE WINE BIANCO RUBICONE IGT 2022 by Poderi dal Nespoli**
An original and innovative wine resulting from a 'mistake': an uncontrolled temperature increase during the cryomaceration of a Trebbiano that was meant to be flat and light turned it into a macerated wine, very complex and revealed to be quite interesting."
- Returning to Abruzzo, Zaccagnini's **CHRONICON, CERASUOLO D'ABRUZZO DOC 2022, by Zaccagnini**
Conveying the essence of Montepulciano d'Abruzzo, the wine is transparent, precise, and truly reflects the nature of the territory with a non-frivolous lightness.
- Then again Romagna with **GUALDO, ROMAGNA DOC SANGIOVESE PREDAPPIO BIOSIMBIOTICO 2021 by Poderi dal Nespoli**
Featuring a vibrant tannin typical of Sangiovese from Predappio, it expresses the soil and fruit with incredible energy.
- Moving from Romagna to Piedmont, with **CAMPOLIBERO, BARBARESCO DOCG BIOLOGICO 2020 by Ricossa**
With a considerable tannin suitable for aging, it stands out for its freshness and light fruit, yet deep and structured on the palate.
- The journey concluded in Abruzzo with **Zaccagnini's SAN CLEMENTE MONTEPULCIANO D'ABRUZZO DOC RISERVA CASAURIA**
The 2019 vintage represents the finest interpretation ever: a wine crafted through subtraction, not aged in barriques, presenting itself as versatile, lyrical, and light.

"During Argea Day, we chose to highlight our top estates not only for their excellence but also to demonstrate how a large group pays attention to micro-territorial realities, the verticality of wines, and the authentic expression of the territories" **said Massimo Romani, CEO of Argea.** He added "This journey, initiated a while back, will see further enrichment with new projects in the upcoming years. We're delighted that it has garnered appreciation from both sommeliers and wine journalists. These labels are not merely a primary business focus but rather jewels which contribute to the overall reputation of the group. We take pride in this and will continue our expansion project, enhancing both quality and our presence in national and international distribution channels"

About Argea

Argea is an innovative and forward-looking group born to celebrate the Italian wine sector, their respective cultures, people, territories, and production techniques, while at the same time enhancing their identities and preserving them as an expression of the best tradition. The company is the result of a strategy put together by Italian private equity firm Clessidra, who acquired Botter S.p.A., Mondodelvino S.p.A., and Cantina Zaccagnini in turn, creating the most important private player in the Italian wine industry. Argea brings to international markets a diversified range of Italian wines recognized worldwide, and exports to over 85 countries around the world, with an extensive sales network in markets where Italian wine has long been appreciated - including the United States, the United Kingdom, Germany, and Scandinavian countries - and in areas of the world with growing interest in Italian wine such as China, South Korea, and Canada. www.argea.com



Argea S.p.A.
Piazza Degli Affari, 2
20123 Milano (MI)
argea.com
venere_bis@legalmail.it

Codice Fiscale, Partita IVA, N. iscrizione registro imprese
di Milano-Monza-Brianza-Lodi 11215240968
Numero Iscrizione REA MI-2587438
Capitale sociale Euro 1.281.758,00