



RINOMATA CANTINA
TOMBACCO
fondata nel
1919



WINE BOOK

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RINOMATA CANTINA
TOMBACCO
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1919





**AGLIANICO I.G.T.
DEL BENEVENTANO**

AN ANCIENT WINE

Aglianico is an ancient wine, with roots that are difficult to trace. Stories and legends are intertwined leaving one thing for sure: it is a noble wine that tells of the territory in which it was born, a land that has lived under many artistic and cultural influences and of each of these has known how to preserve the best.

Perhaps it was the Greeks who brought us the vines of Aglianico. Other rumours tell of a Latin origin: of a noble Roman family, the Alli, who farmed many areas of Campania. Even the Aragonese domination could have given life to the Aglianico vine, a vine cultivated in the "tierras llanas", the plains. Whatever the true history of Aglianico, we are sure that it is the fruit of noble and secular vines and wine traditions.

Precisely for this reason we have chosen to rediscover this wine: all the legends and stories that see it as a leading character hold a mirror to its organoleptic richness. A complex and precious wine, full of charm with so much to be revealed, sip after sip, story after story.

A wine of legendary origins, full of charm and rich in nuances to taste and savour. A centuries long tradition to rediscover and return to.



A noble and proud wine that has its roots in history. it leaves in the mouth hints of spices and red fruits, offering mysterious stories and legends.



2023
Berliner Wein
Trophy
GOLD MEDAL



2021
International Wine
Challenge (IWC)
BRONZE MEDAL

90th

2021
Wine Spectator
90 PT



2020
Sommeliers Choice
Awards
SILVER MEDAL



2019
Concours Mundus
Vini Meinger
SILVER MEDAL



2019
International Wine
Challenge (IWC)
COMMENDED



2019
Berliner Wein
Trophy
GOLD MEDAL



2019
International Wine & Spirit
Competition (IWSC)
SILVER MEDAL



AGLIANICO I.G.T.
DEL BENEVENTANO

AGLIANICO I.G.T. DEL BENEVENTANO

A deep red color with purple hues, introduces the Aglianico as a decisive wine, with a complex aroma full of notes of red fruits and spices. The taste is intense, full and enveloping, perfect to combine with rich and flavourful dishes such as roasts and aged cheeses.

Name and Denomination

Aglianico I.G.T. del Beneventano

Grape variety

100% Aglianico

Origin

vineyards in the Benevento province

Winemaking

the winemaking of the Aglianico is made in a traditional manner through daily pumping over for the first 3-4 days after the harvest. After this initial phase then follows a lengthy daily pumping until the alcoholic fermentation is accomplished. The fermentation temperature is 25°C. When the alcoholic fermentation is over, the *décuvage* follows and the skins are softly pressed, in order to obtain the best conditions for the start of the malolactic fermentation. After the malolactic fermentation, the wine is raked 2 or 3 times before being transferred partly into steel vats and partly into 500 liters tonneaus for the ageing process. After this, our enologist prepares the *cuvée* for the bottling of Aglianico I.G.T. Beneventano.

Storage and ageing

storage in a cool dry place is recommended, as the aging process for this important wine can last more than 6 years.

Colour

dark, deep, rub red, with clear purplish tones.

Bouquet

this wine is clear and complex, with enjoyable hints of cherry and red berries fragrance, followed by a marked vanilla and spicy note.

Flavour

excellent mouth entry, elegant and warm, sapid and fullbodied. Good length and persistence that leaves an enjoyable soft sensation and a pleasant mouth which asks for another sip. With nuances of cherry, plum and spice.

Alcohol content

14% vol.

Optimal serving temperature

18-20°C

Gastronomic matches

Aglianico combines very well with all roasted red meats and aged cheeses.

Packaging

in 75 cl borgognotta bottles, boxes of 6.



BISOMATA CANTINA
TOMBACCO
fondata nel
1919



BIFERNO D.O.C.
ROSSO RISERVA

A WINE FROM THE MIDDLE AGES

From the inner hills of Molise to the Adriatic coast there is a territory that has a strong bond with the sea. Limestone rocks, sands and fossil marine sediments transform this land into a precious treasure chest that farmers have known for centuries how to cultivate for flavourful and fragrant grapes.

The Biferno, the result of the blend of Montepulciano and Aglianico grapes, takes its name from the watercourse that crosses the region: like the river, this bold red holds all the nuances that the vines absorb, mixing in a balanced way hints of the river and the sea.

The origins of this wine seem to come from the Middle Ages, when the peasant tradition fed the feudal system and made it flourish. Only in the middle of the 19th century the cultivation techniques and the production methods of the Biferno were codified and promoted, used as a tool to re-evaluate the territory and the agricultural culture of Molise.

Today we too have decided to believe in this wine, the symbol of a region and of winemaking traditions of the past. We have chosen to acclaim a wine that absorbs aromas and sensations from the earth, rests for at least 3 years and then reveals all its flavour.



A velvety wine with a full flavour that, like the river from which it takes its name, it leads the way in lands at one with the sea and ancient traditions.



2024
Luca Maroni



2023
Berliner Wein
Trophy
GOLD MEDAL



2020
Sommeliers Choice
Awards
SILVER MEDAL



2019
Decanter World
Wine Awards (DWAA)
SILVER MEDAL



2019
5 Star Wines
Vinitaly
90 POINTS



2019
International Wine
Challenge (IWC)
SILVER MEDAL



2019
Sommelier Wine
Awards
BRONZE MEDAL



2019
International Wine & Spirit
Competition (IWSC)
SILVER MEDAL

BIFERNO D.O.C.
ROSSO RISERVA

BIFERNO D.O.C. ROSSO RISERVA

The brilliance of the garnet reflections on an intense ruby red, the Biferno is a wine with a full and aromatic taste. Olfactory nuances ranging from ethereal vanilla to sharp notes of spices and cinnamon. In the mouth it is rich, velvety and harmonious, perfect for enhancing red meat dishes or traditional cheeses.

Name and Denomination

Biferno D.O.C. Rosso Riserva

Grape variety

80% Montepulciano, 20% Aglianico

Origin

Molise region, vineyards located in the province of Campobasso, land of limestone and clay rock.

Winemaking

the vinification is done following the traditional red technique with daily mixing of the grapes skin for the first 3-4 days of maceration, and then we do a single long mixing at a controlled temperature of 25°C until the alcoholic fermentation is finished. This first part is then followed by a preparation of the best conditions for the starting of the malo-lactic fermentation. When the malo-lactic fermentation is completed the wine is then aged into stainless steel tank and into 500 liters tonneau for a minimum of 36 months. When the ageing is finished, our winemaker does the selection of the cuvée in order to obtain the best aroma.

Storage and ageing

we recommend storing it in a dry cool place at a temperature of 10-12°C. This important wine can be stored for more than 6 years.

Colour

deep ruby red, with elegant grenade red nuances.

Bouquet

intense, full and ethereal with good amplitude of nuances, on all we recognize notes of spices,

vanilla cinnamon and wood.

Flavour

at the beginning it is strong and enveloping, smooth and velvety with just a delicate presence of tannins. At the end it is full, round, supported by a good acidity. Excellent aftertaste with pleasant hints of cherry, plum and vanilla nuances.

Alcohol content

14% vol.

Optimal serving temperature

16-18°C

Gastronomic matches

perfect with meat dishes, roasts and recipes made from beef and sheep noble cuts. Great matching with Italian traditional sausage and aged cheese such as Pecorino.

Packaging

in 75 cl borgognotta bottles, boxes of 6.



**PECORINO I.G.T.
TERRE DI CHIETI**

A GIFT FROM THE EARTH

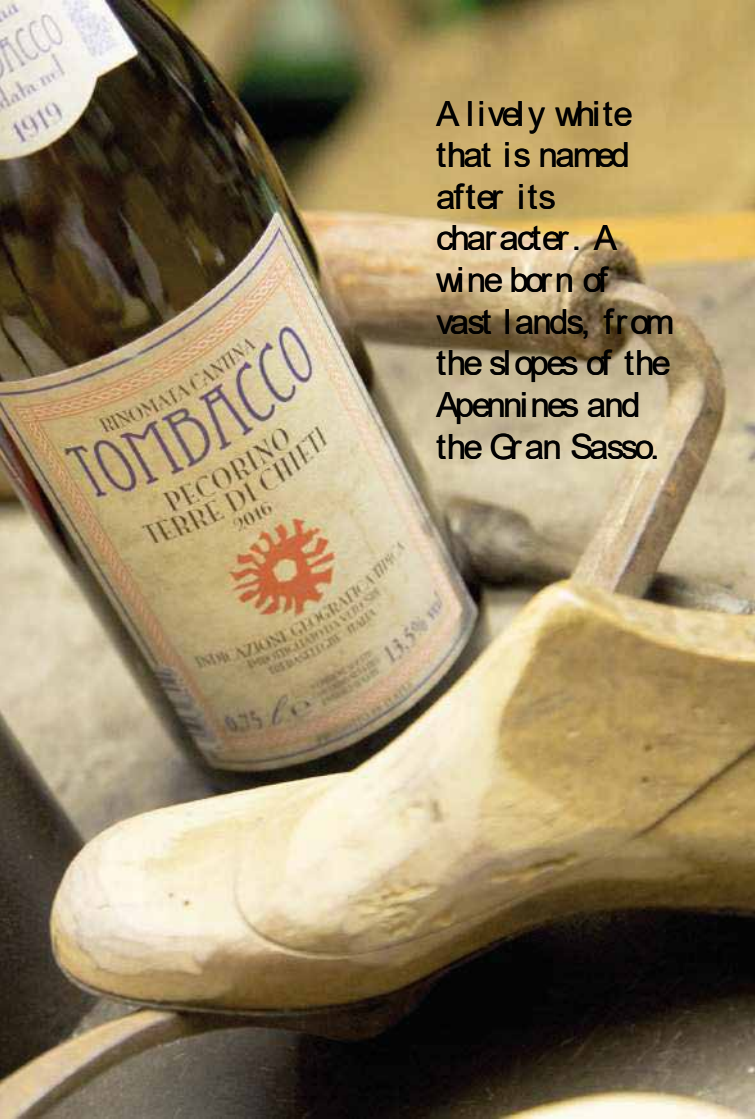
The pecorino vine came from far away, from ancient, fascinating ways of life, and planted its roots in the lands of central Italy. Around 1200 the Benedictine monks of the convent of Arquata del Tronto were the first to recognise this vine as such a generous gift from the earth. A gift capable of producing a noble wine, suitable for solemn occasions and for social occasions. A wine with a sparkling, almost piquant nature, similar to the sensations arising from another important product of the Marche and Abruzzi lands: pecorino cheese.

This is how Pecorino wine enters into the list of the wonders of culture and tradition, and spreads throughout the territory that from the slopes of the Apennines reaches the almost flat areas of Abruzzo, in the lands of Chieti. This wine embarks on a journey together with the cheese, its namesake, ready to amaze palates, to give the freshness and the pleasant spiciness that only a wine so rich in history (and taste) can give.

All traces of this wine were lost in the 19th century, and only in the 1980s did the pecorino vines take a new breath and demonstrate their individuality once again.

We have chosen to believe in and to revitalize a wine that has its roots in history, and through its relationship with the earth can transform itself into a distinctive, traditional product rich in nuances.

A wine to be tasted and savoured thinking of age old memories.



A lively white that is named after its character. A wine born of vast lands, from the slopes of the Apennines and the Gran Sasso.



2024
Luca Maroni



2021
Berliner Wein
Trophy
GOLD MEDAL



2021
International Wine
Challenge (IWC)
GOLD MEDAL



2020
Sommeliers Choice
Awards
SILVER MEDAL



2019
International Wine
Challenge (IWC)
SILVER MEDAL



2019
International Wine &
Spirit Competition (IWSC)
BRONZE MEDAL



2019
Concours Mondial
de Bruxelles
GOLD MEDAL



2019
5 Star Wines
Vinitaly
90 POINTS



PECORINO I.G.T.
TERRE DI CHIETI

PECORINO I.G.T. TERRE DI CHIETI

The light shines in a bright yellow, a prelude to rich olfactory nuances with hints of exotic fruit and soft spicy notes. On the palate the Pecorino is a complex and flavourful wine, with good acidity and mineral notes, perfect to accompany fish dishes and white meats.

Name and Denomination

Pecorino I.G.T. Terre di Chieti

Grape variety

100% Pecorino

Origin

from within the whole of the province of the City of Chieti.

Winemaking

traditional vinification using the reduction technique, this starting right from the harvest; after pressing then follows a maceration of at least four hours, and after this a further soft pressing, cooling of the must and a static cleaning. The fermentation process is now started under controlled temperature for a period of about ten days after which a cooling of the fresh wine is practiced. It is then transferred for a long contact with selected yeasts before being bottled.

Storage and ageing

we recommend storing in a cool and fresh cellar and ideally away from light sources, all this to best maintain all its unique characteristics and structure.

Colour

brilliant, with a most interesting intense and strong yellow glow.

Bouquet

to the nose this wine is intense. It has complex hues of exotic fruit and soft notes of spices.

Flavour

at entry this is an important wine, well-structured with good acidity. You will note persistence and sapidity with great mineral notes and also a very nice and delicate explosion of exotic fruit.

Alcohol content

13.5% vol.

Optimal serving temperature

10-12°C

Gastronomic matches

excellent matching with fish-based starter dishes, ideal with all grilled fish and it also goes well with not too complex white meat recipes.

Packaging

in 75 cl borgognotta bottles, boxes of 6.

A complex and intense white wine, it offers a perfect balance between flavor and minerality.



BINOMATA CANTINA
TOMBACCO

fondata nel
1919



2024
Luca Maroni

TAI I.G.T.
VENETO

TAI I.G.T.

VENETO

Expression of the TAI and traminer varieties, it is a wine capable of unique aromas, finesse and minerality.

Name and Denomination

Tai I.G.T. Veneto

Grape variety

85% Tai, 15% Traminer

Origin

Veneto

Winemaking

the harvested grapes undergo a soft pressing in order to extract the best part of the must. Subsequently the must is fermented with the use of selected yeasts at a temperature of 15-16 degrees. Once the alcoholic fermentation is complete, the wine is decanted and aged in stainless steel tanks. Once the refinement period in the tank is over, the wine is ready to be bottled.

Storage and ageing

it is advisable to keep in a cool place and preferably in the dark, in order to maintain its olfactory and gustatory characteristics.

Colour

yellow with green reflections.

Bouquet

complex and intense, with the spicy notes of dog rose accompanying the delicate nuances of mint and sage.

Flavour

with an intense, tasty mineral body, it is easy and

pleasant to drink and has a long aftertaste that reminds us of the sweet spiciness of culinary plants in the August sun.

Alcohol content

12,5% vol.

Optimal serving temperature

10-12°C

Gastronomic matches

pleasant as an aperitif, it is the perfect companion to San Daniele ham, grilled shellfish and spaghetti with clams. Its strong body and aromaticity render it capable of important combinations, but being so well balanced and pleasant, these are not an absolute necessity, so it's ideal for any meal as an iced aperitif.

Packaging

in 75 cl borgognotta bottles, boxes of 6.



RINOMATA CANTINA
TOMBACCO



AZZURRA
ROSSO I.G.T. PUGLIA

THE SIMPLICITY OF THE APULIAN TRADITION

A journey, a gesture, a run among the rows, have transformed an instant into an inspiration for the creation of a red with character, intense and lively, just like a child. Together with the caress of the red, fragrant bunches that Azzurra, a daughter who is proud and loves life, made in the lands of Puglia I.G.T. they become the symbol of this wine, one tried and tested over a long time. We have put patience and loving care into finding the special balance between Primitivo and Negroamaro, which gives this Rosso I.G.T. Puglia a full-bodied and fragrant character, a wealth of truly surprising organoleptic nuances. The Rosso I.G.T. Puglia Azzurra is an important wine, with an alcohol content of 16° which recounts all the complexity and nuances of the territory from where it derives. Sunny and arid lands, windswept and perfumed by the salty air that surrounds the whole region, lands that know how to ripen proud and intense vines, with their rich colour and aromas.

That's where we want to bring you with our Rosso I.G.T. Puglia Azzurra, to get lost in the rows of ancient vines, to enjoy the sun and the wind leading you on a journey to discover the taste, through an imaginary thread in the hands of the young Azzurra. The same copper wire that you find in our label, a thread to follow and get pleasantly lost in a labyrinth of flavours.

RINOMATA CANTINA TOMBACCO



A wine that bears the name of a child and like her, gets lost in the beauty of the land from which it originates. Rosso I.G.T. Puglia Azzurra is decisive, free and proud.



2023
Luca Maroni



2023
Travel Retail go for gold
Silver Medal



2022
5 Star Wines
91 POINTS



2022
Berliner Wein
Trophy
GOLD MEDAL



2022
Decanter World
Wine Awards
BRONZE MEDAL



2022
Concours Mondial de
Bruxelles
SILVER MEDAL



2022
Luca Maroni
95 POINTS



2021
Decanter World
Wine Awards
BRONZE MEDAL



2020
Luca Maroni
98 POINTS



AZZURRA
ROSSO I.G.T. PUGLIA

AZZURRA

ROSSO I.G.T. PUGLIA

A free, proud blend; a journey through the flavours and aromas of a land full of character, like the little girl to whom this wine is dedicated.

Name and Denomination

Rosso I.G.T. Puglia

Grape variety

80-90% Primitivo; 10-20% Negroamaro

Origin

Puglia region

Winemaking

daily pumping over for the first week of fermentation then pumping every 2 days for the following week. The fermentation temperature is set between 24°C and 28°C. Once the alcoholic fermentation is over, the racking and soft pressing of the skins is carried out, the best conditions are set for the start of malo-lactic fermentation and, once this is completed, 2 or 3 rackings are carried out before we start to refine our Rosso Puglia IGT. Two types of wood are used, the 500-litre tonneau and the 6,000-litre large barrel. Once the refining in wood is finished, the wine is ready for bottling.

Storage and ageing

at a temperature of around 12-14°C in a cool, dry place; this is a wine which, if well-kept can last over 4 years.

Colour

deep ruby red, with elegant garnet hues.

Bouquet

this wine has very fine, intense and persistent well-marked aromas, with an ample bouquet that ranges from fruity notes, especially the morello

cherry and blackberry, to the fresh spicy notes typical of southern wines, such as rosemary and pepper, with a closure of tertiary or ageing scents where chocolate and light vanilla reign.

Flavour

at first it presents as robust thanks to the passage in barrique, but at the same time enveloping and warm for its 16°. The tannin, attenuated by the presence of alcohol and glycerine is felt but it's veiled. The final notes are full and round. Excellent aftertaste with hints of morello cherry and plum.

Alcohol content

16% vol.

Optimal serving temperature

16-18°C

Gastronomic matches

matches meat based dishes, roasts, stews made with best cuts. Mature cheeses.



PRIMITIVO DI MANDURIA
D.O.C.G.

PRIMITIVO DI MANDURIA

D.O.C.

Name and Denomination

Primitivo di Manduria D.O.C.

Grape variety

100% Primitivo

Origin

part of the area of Taranto and Brindisi

Winemaking

the vinification and aging process of Primitivo di Manduria D.O.C. must be carried out within the production area of Primitivo grapes. The wine-making technique follows the traditional method, consisting of daily checks and adjustments during the first week and every two days for the second week of fermentation. The fermentation temperature is set between 24° C and 28° C. Once completed the phase of alcoholic fermentation, peel racking and pressing may begin, while all the necessary conditions for malolactic fermentation are created. As soon as this latter process is carried out, decantation is performed twice or thrice before starting racking the wine into wood barrels for perfecting. For this, two types of wood are used: 500 litre tonneau casks and 6.000 litre large barrels.

Once the wine is perfected in the wooden barrels, our oenologists select the Primitivo di Manduria D.O.C. , which is then collected, analysed and tasted by the Chamber of Commerce of Taranto. Only after passing this very strict test, the wine will be confirmed for bottling and bottled.

Storage and ageing

storage in a cool dry place is recommended, as the aging process for this important wine can last more than 5-6 years.

Colour

dark red, deep, with brownish red coloured notes on aging.

Bouquet

clean, warm, good perception of black berry and plum jam scents, followed by marked pepper and vanilla notes.

Flavour

excellent mouth entry and thereafter pleasantly pungent continuous warmth sensation, followed by an interesting acid-salted note of light tannins. Excellent is the remaining sensation in the mouth after swallowing..

Alcohol content

15% vol.

Optimal serving temperature

18-20° C

Gastronomic matches

Primitivo di Manduria combines very well with all grilled or stewed lamb meats, it is excellent with roast beef and also with seasoned aged hard cheese.

Packaging

in 75 cl bordeaux bottles in boxes of 6.

PRICE LIST



AGLIANICO I.G.T.
DEL BENEVENTANO
VIPF0282E



BIFERNO D.O.C.
ROSSO RISERVA
VIPF0267D



PECORINO I.G.T.
TERRE DI CHIETI
VIPF0044G



TAI I.G.T.
VENETO
VIPF0082F

PRICE LIST



**PRIMITIVO DI
MANDURIA**

VIPF0223P



**AZZURRA
ROSSO I.G.T. PUGLIA**

VIPF0225M

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1919



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