

























GIODO

" Giodo is first of all a story of Sangiovese, my first great love. Its name is a tribute to my parents, Giovanna and Donatello, to whom I owe everything. "

Carlo Ferrini







THE FARM

The perfect vineyards for Sangiovese

The story of *Giodo* in Montalcino begins in 2002 when Carlo Ferrini identifies after years of research a first hectare to be purchased in the precious land of Brunello. Located between Sant'Angelo in Colle and Sant'Antimo today the company has 6 hectares of vineyards and is a perfect place for viticulture due to exposure, altitude and type of soils. A majestic row of cypresses welcomes the visitor to this enchanted place. The Sangiovese rows dedicated to the production of Brunello di Montalcino and IGT Toscana enjoy breathtaking views over the sinuous hills around Montalcino up to the Monte Amiata massif. An olive grove for the production of Tuscan IGP oil adds the final touch to the evocative landscape.

Giodo ≥ Carlo Ferrini ≥



THE FARM CARLO FERRINI THE WINES GIODO BRUNELLO DI MONTALCINO LA QUINTA ROSSO TOSCANA IGT L'ETNA ALBERELLI DI GIODO NEWS AWARDS THE SANGIOVESE THE CELLAR

THE PHILOSOPHY KNOW A LITTLE MORE ABOUT US!





CARLO FERRINI

From renowned oenologist to producer of excellence, we share a passion for the vine.

Florentine, born in 1954, Carlo Ferrini is one of the best known oenologists in Italy. For over 30 years he has been working in the service of wine throughout Italy, from Trentino to Sicily, where he produces among the many wines some of the most famous labels in the country.

In 2002 he buys the first parcel of land in Montalcino and thus begins a new challenge, an adventure, but above all it is the culmination of a passion.

See more

FROM FATHER TO DAUGHTER

Passing on the passion

Passing on the secrets of the vineyard and the cellar from generation to generation is one of the aspirations of every wine producer. So it is also for Carlo Ferrini. Heir to his passion is his daughter Bianca . Not yet thirty, with a past as a water polo player and a background in agriculture in Italy and in marketing in the United States, today he faces the daily challenges of Giodo wines at 360 degrees.

Giodo > The wines >







The wines

Carlo Ferrini, one of the world's leading oenologists consults many Italian estates in their vineyard and cellar practices and is responsible for the success of many of these properties.

What did make the wine world pause was when Carlo decided to launch his own wines from his family estate located in the hills of Montalcino. The expectations could not have been higher, given the legendary Brunello's that Ferrini has handcrafted along his career.

Giodo >

GIODO Brunello di Montalcino >







GIODO BRUNELLO DI MONTALCINO

Care and dedication for each phase, from the birth in the vineyard to the transformation in the cellar to the aging in wood.

At Brunello di Montalcino they are intended only perfect bunches of Podere Sangiovese. The long maturation - a good two and a half years - takes place in small French oak barrels of 700 liters, followed by 18 months of aging in the bottle, an essential period to give Giodo Brunello di Montalcino elegance, balance and depth. When tasted it presents great class, it is a complex, deep, intriguing wine, intense but without opulence, soft and of extraordinary persistence.

The label contains a small story: a stylized man depicting Sangiovese supports the wine world because in Montalcino it is the only interpreter of the denomination.

Technical Sheet Vintage 2016 | Technical Sheet Vintage 2015 | Technical Sheet Vintage 2014 | Technical Sheet Vintage 2013







LA QUINTA ROSSO TOSCANA IGT

Aged 12 months in 500 and 2,500 liter barrels. Also in this wine, which comes from the fifth vineyard planted in Montalcino from which it takes its name, Sangiovese expresses itself with exemplary finesse. The contribution of wood is less than in Brunello and leaves voice to enveloping aromas and the freshness of red fruits.

The label tells a different story of the little man-Sangiovese grape. Here it lives within the wine-making circle-world because its denomination is open to any type of grape and any blend.

Technical Sheet Vintage 2019 | Technical Sheet Vintage 2018 | Technical Sheet Vintage 2017 | Technical Sheet Vintage 2016







L'ETNA Alberelli di Giodo

The irresistible charm of Etna and its main grape, Nerello Mascalese, made Carlo Ferrini fall in love with him, who has been attending Sicily as an oenologist for over 15 years. Thus begins the story of Alberelli di Giodo, the first vintage 2016. Just over a hectare at about 950 meters above sea level where there are precious pre-phylloxera plants between 80 and 100 years of age and cultivated as sapling. The altitude, the northern exposure, ideal for Nerello and the black pumice soil of the Volcano, allow for a unique body and fruit. Refinement lasts 12 months in small 5 hl French wood. The result is an extremely classy wine that enhances the minerality derived from the volcano.

Also in the label of Alberelli di Giodo the protagonist is the little man-vine, which this time personifies the Nerello Mascalese and which, on the summit of the volcano alone supports the world of wine because it interprets the Etna vineyards in purity.

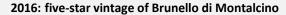
Technical Sheet Vintage 2018 | Technical Sheet Vintage 2017 | Technical Sheet Vintage 2016



THE FARM CARLO FERRINI THE WINES GIODO BRUNELLO DI MONTALCINO LA QUINTA ROSSO TOSCANA IGT L'ETNA ALBERELLI DI GIODO NEWS AWARDS THE SANGIOVESE THE CELLAR

THE PHILOSOPHY KNOW A LITTLE MORE ABOUT US!





In a difficult time like this, it's nice to be able to share some great news. **James Suckling** awarded us the highest honor of 100 points; for the German Master of Wine Markus del Monego on **Tastingbook.com** touches excellence with 99/100 as well as for **winescritic.com** by Raffaele Vecchione, while Monica Larner of **Robertparker.com** recognizes 98/100 points, the second best score for the vintage. Daniele Cernilli also agrees who gives us exciting 98 points in **DoctorWine**. And while **Decanter** rewards our work with 95 points, **Jancis Robinson** thrills us with his precious 17/20 British points. Finally we close with another 100 points, this time from Luca Gardini in his gardininotes.com.



Giodo on tour in Asia

9 December 2018 - Giodo was invited for the second time to the **Great Wines of Italy Asia Tour** event, the annual and highly anticipated road show of the best Italian wines selected by the well-known critic **James Suckling**. Over a thousand participants in the Hong Kong stage at the Four Seasons Hotel and in Bangkok at the Grand Hyatt Erawan. For Giodo Brunello di Montalcino 2013 an extraordinary opportunity to meet Asian winelovers.



A 2018 of great satisfaction

December 20, 2018 - 2018 brought us great satisfaction from international wine critics who rewarded our work with important scores and awards. GIODO Brunello di Montalcino 2013 received 3 glasses from the **Gambero Rosso** guide, 96/100 points from **DoctorWine** by Daniele Cernilli, 4 vines from the **AIS Vitae** guide and was included among the 100 Top red wines of Italy by the **L'Espresso** guide .

Even international critics have recognized its great quality with extraordinary scores among which the 96/100 of **jamessuckling.com** and the 95/100 of Monica Larner, Italian voice of **Wine Advocate**, stand out. Also excellent the results of GIODO Rosso Toscana IGT 2016 with 92/100 points from **DoctorWine**, 96/100 points from **jamessuckling.com** and 91/100 from **Wine Advocate**.

Finally, great rewards also for Alberelli di Giodo 2016 which was born on the slopes of Etna and won 94+ points from **WineAdvocate**, 94 points from **jamessuckling.com**, 93 points from **Decanter** and is the winner of the "Winning Debut" award of the **DoctorWine** guide with 97 points.

Giodo > News >



FINANCIAL TIMES

Why Mr Merlot is key to the present state of Italian wine

How Carlo Ferrini went from top consultant to being awarded winemaker of the year three times







Jancis Robinson 5 HOURS AGO

Carlo Ferrini, 65, is one of the celebrated winemaking consultants who have been so vital to the Italian wine scene for the past few decades - possibly the most celebrated.

Three times the Florentine has been awarded winemaker of the year. In the late 20th century he became known as Mr Merlot because he was popularly supposed to recommend adding the plump French grape to flesh out the notoriously bony structure of his native Tuscany's signature Sangiovese.

When reminded of this recently by Stefan Pegatzky of Germany's Fine Wine Magazine, Ferrini said, in his mild-mannered way, that in fact he prefers Merlot's Bordeaux blending partner Cabernet Sauvignon, but he stands by the advice he used to give.

"We needed the French grape varieties in the 1980s and 1990s because we didn't have our own viticultural expertise and we didn't yet understand our own terroirs. When I first went to Bordeaux in the early 1980s, I felt like a viticultural illiterate.

"But by the end of the 1990s, I felt confident and calm. This century we have created our own culture of vineyard management, thanks to the mistakes of the late 20th century. Then it was necessary to use French varieties but nowadays we don't need anything from France, neither from the point of view of vinegrowing nor winemaking. All Italian regions are able — and want — to express themselves, both in terms of terroir and local grapes."

As evidence of this general, healthy trend in Italy, he can now point to the wines of his own personal projects, in Montalcino in southern Tuscany and Etna in Sicily. They express their geographical origins eloquently and could scarcely be less like the turbocharged Franco-Italian monsters that were so beloved by the powerful Italian wine guides 20 years ago. In those days, sensitive tasters blamed the small army of consultant winemakers for wines that seemed to celebrate France more than Italy.

There was a time when having Ferrini, or one of his peers, on board was worn by the Italian wine producers who could afford them as a badge of honour (it was also seen as a shortcut to high scores in the guides).

He doesn't have an obvious winemaking successor, but his daughter Bianca works with him. She is a retired water polo player who studied economics and agriculture. Ferrini says his two personal wine estates are being developed for her benefit.

Notwithstanding the current climate, Ferrini can still reel off a long list of clients: San Leonardo (a particularly fine Trentino estate), Fonterutoli (ditto of Chianti Classico), Brancaia, Brolio, Poliziano, Terriccio . . . and assured me that his way of working is to have his own winemaking team in each place and then just drop in every few weeks.

Today, however, as Padua-based wine writer Walter Speller observes: "Wine consultants like Ferrini are still finding plenty of work, but the difference is that producers who avail themselves of consultants are now much more discreet about them. Using consultants like him is slowly being perceived as an inability to make your own wine and understand your own terroir."

His brand name is Giodo, an elided tribute to his mother Giovanna (from Friuli in the far north-east and possibly the reason why, along with his imposing stature and neat grev moustache, he looks more Habsburg than Italian) and his father Donatello.

He first made wine in 1979, when he was 25, and worked at the consortium of Chianti Classico growers' association for many years, being particularly involved with a search for better clones of Sangiovese than the productive but poor-quality ones that used to dominate the Tuscan hills.



There was a time when having Ferrini, or one of his peers, on board was worn by the Italian wine producers who could afford them as a badge of honour

In 1992, Ferrini began his career as a consultant and quickly built up such an array of clients throughout Italy that he says he never had time to learn English. In 2000, he managed to acquire a sliver of Brunello vineyard just before land prices around the fashionable southern Tuscan hill town of Montalcino started to

skyrocket.

He waited until 2009 before making a Giodo Brunello di Montalcino and recently showed off every vintage of this personal wine — up to a cask sample of his 2015 - in London to a range of wine writers from all over Europe. "This is a very emotional tasting for me," he kept saying.

The 2010 and 2015 vintages were particularly glorious, demonstrating most eloquently the "elegance" he claims to be looking for. Some of the drier summers, such as the 2009 and the 2012, have left their traces in slightly dry tannins on the finish.

Brunello is never cheap, but a relative bargain is his Toscana Rosso, which is made from the same small estate but given a little less oak ageing and is created to be drunk younger. I really fell for the beautifully fresh, energetic 2016 Toscana Rosso with its suggestion of forest floor.

My other favourite wine from Ferrini's presentation of Giodo's output was also from 2016, the debut vintage from another modest holding, this time on Mount Etna in Sicily, which he describes as an old man's folly. When consulting there he had come across some tiny parcels of the ancient Nerello Mascalese bush vines that push their way through the lava-strewn terraces on the mountain. He has gradually assembled eight small plots, totalling just 1.5ha of vines, which are generally between 80 and 100 years old. The result is a wine called Alberelli di Giodo - after the Italian for a vine that grows like a bush, unsupported by wires - made in a client's winery near the village of Passopisciaro.

The only snag is that, like many of Etna's finest vineyards, some of Ferrini's are above the official upper limit of the Etna DOC (that now looks to have been drawn too low). Which means that Alberelli di Giodo has to be sold with the much less specific Sicilia denomination.

Ferrini still nurses another wine ambition: to make a top-quality white wine from a grape he thinks is seriously undervalued and misunderstood. "If I had 20 more years, I would buy a Verdicchio winery," he told me, referring to the classic grape of the Adriatic coast. Does a future beckon as Mr Verdicchio?

Ferrini favourites

UK prices from Lea & Sandeman are per bottle in a mixed dozen. Single bottles cost a few pounds

- Giodo Toscana Rosso 2016
- £35.95 Lea & Sandeman
- Alberelli di Giodo 2016 Sicilia £50.95 Lea & Sandeman
- Giodo 2012 Brunello di Montalcino
 - £81.50 Lea & Sandeman
- From \$100 from various US wine retailers
- Giodo 2010 Brunello di Montalcino
- €195 Chateau & Estate The Wine Gourmet, Mühlheim, Germany DKr2,000 (£230), Supervin, Denmark

Awards >



SUCKLING.COM ?

TOP 100 WINES OF 2019 AND OUR WINE OF THE YEAR

Friday, November 1, 2019

32 GIODO BRUNELLO DI MONTALCINO 2015

Country Italy Region Tuscany

Score 100

Vintage 2015

CHECK WINE SEARCHER PRICE DOWNLOAD SHELFTALKER

This is a splendid Brunello, showing extraordinary purity of sangiovese character. Cherry and floral aromas and flavors. Full-bodied with incredibly integrated tannins that seem like they are not there. But they are and are comprehensive on the palate. Great depth and agility. Just floats on the palate. Magic carpet. Drinkable, to enjoy the magic, but needs three or four years to come around.

JAMESSUCKLING.COM₹

THE SURPRISING QUALITY OF TOP 2017 SUPER TUSCAN REDS



GIODO TOSCANA 2017

Country Italy **Region** Tuscany Score

This 100% sangiovese shows depth and richness with a rather thick palate. Yet, it remains balanced and fresh.

Vintage 2017



This is to certify that

Giodo 2015

Brunello di Montalcino, Tuscany, Italy

has been awarded a Platinum medal &

97 points in the

Decanter World Wine Awards









Decanter

Giodo Brunello di Montalcino	2014	.92/100
Giodo Brunello di Montalcino	2013 95/100 (Gold	Medal)
Giodo Brunello di Montalcino	2012	.93/100
Alberelli di Giodo 2016		. 93/100



Giodo Brunello di Montalcino 2014	95/100
Giodo Brunello di Montalcino 2013	96/100
Giodo Brunello di Montalcino 2012	97/100
Giodo Brunello di Montalcino 2011	95/100
Giodo IGT 2016	92/100
Giodo IGT 2015	93/100
Alberelli di Giodo 2017	97/100
Alberelli di Giodo 2016	97/100



Giodo Brunello di Montalcino	2014	94/100
Giodo Brunello di Montalcino	2013	93/100
Giodo Brunello di Montalcino	2012	95/100
Giodo IGT 2016		94/100
Alberelli di Giodo 2016		•

GAMBERO ROSSO

Giodo Brunello di Montalcino	2015	.3 Bicchieri
Giodo Brunello di Montalcino	2013	.3 Bicchieri
Giodo Brunello di Montalcino	2012	.3 Bicchieri
Giodo Brunello di Montalcino	2011	.3 Bicchieri



Giodo Brunello di Montalcino	2016	99/3	100
Giodo Brunello di Montalcino	2014	95/2	100



Giodo Brunello di Montalcino 2015	17.5/20
Giodo Brunello di Montalcino 2014	16/20
Giodo Brunello di Montalcino 2013	16.5+/20
Giodo Brunello di Montalcino 2012	17+/20
Giodo Brunello di Montalcino 2011	16.5/20
Giodo Brunello di Montalcino 2010	17.5/20
Giodo Brunello di Montalcino 2009	16.5/20
Giodo IGT 2017	
Giodo IGT 2016	17/20
Giodo IGT 2015	16.5/20
Alberelli di Giodo 2017	16.5++/20
Alberelli di Giodo 2016	18/20
Giodo Brunello di Montalcino 2015	100/100
N. 32 in Top 100 Wines of 2019	•
N. 8 in Top 100 Wines of Italy 2019	
Giodo Brunello di Montalcino 2014	94/100
Giodo Brunello di Montalcino 2013	96/100
Giodo Brunello di Montalcino 2012	•

JAMESSUCKLING.COM?

Giodo Brunello di Montalcino 2014	94/100
Giodo Brunello di Montalcino 2013	96/100
Giodo Brunello di Montalcino 2012	96/100
Giodo Brunello di Montalcino 2011	96/100
Giodo Brunello di Montalcino 2010	100/100
Giodo IGT 2017	96/100
Giodo IGT 2016	96/100
Giodo IGT 2015	97/100
Alberelli di Giodo 2017	95/100
Alberelli di Giodo 2016	94/100



Giodo Brunello di Montalcino 2014	17.5/20
Giodo Brunello di Montalcino 2013	17/20
Alberelli di Giodo 2016	17.5/20



Giodo Brunello di Montalcino 2013......95/100



Giodo Brunello di Montalcino	2014	.Gold Medal
Giodo Brunello di Montalcino	2013	Gold Medal







THE SANGIOVESE

Vine of life

Carlo Ferrini is convinced that extreme elegance in a wine is achieved thanks to balance. For the vineyards of Giodo and his Brunello di Montalcino, only the 8 Sangiovese clones that have convinced him most over the years have been chosen. The agronomic management is scrupulous, favors sustainable practices and aims at the maximum selection of the grapes.

Giodo > The Cellar >







THE CELLAR

Care and dedication

The practices in the cellar are conducted with total care and dedication. After harvesting, the Sangiovese is selected by hand on the sorting table before passing into the vats, specially designed to obtain the maximum of aromas. After vinification, the wines mature in French barrels and are systematically tasted to achieve the desired results of excellence.

Giodo > The Philosophy >







THE PHILOSOPHY

"Giodo is first of all a story of Sangiovese, my first great love. Its name is a tribute to my parents, Giovanna and Donatello, to whom I owe everything. "Carlo Ferrini

At the base of everything for Giodo is the pursuit of excellence. Everything starts from the selection of plants and clones ideal for obtaining elegant, balanced and persistent wines. Every choice, every little detail, in the vineyard and in the cellar, has the utmost importance and implies absolute attention to detail. A mosaic of many small pieces, each fundamental, made unique by the long experience of Carlo Ferrini. And from the extraordinary passion that he has also been able to transmit to his daughter Bianca.

Giodo >

Know a little more about us!>



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THE PHILOSOPHY KNOW A LITTLE MORE ABOUT US!



KNOW A LITTLE MORE ABOUT US!

CMK Selections Inc, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.

CMK Selections Inc.

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Giodo >

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THANK YOU!