

San Silvestro represents the continuation of a project begun by Giovanni Sartirano, and carried forward through four generations. Over the years the firm - run today by cousins Paolo and Guido Sartirano - has gradually expanded beyond the local market, and now the production of "Cantine San Silvestro" is sold throughout Italy and abroad. Since 1988, the Tenuta Arnulfo Costa di Bussia estate in the area of Monforte d'Alba has also belonged to the Sartirano family, and in 2002 they also took over the Tenuta Ghercina estate, which includes vineyards in the villages of Barolo and Novello, where the headquarters of the company are now located.

The characteristics of varieties and lands belong to a mosaic that has to be reassembled again when it gets in touch with our senses. It's a richness of nuances that has to be projected, preserved and transmitted through all the phases of the production. All our wines are singularly controlled, in the vineyard and in the cellar. For this reason, during the last years, the best regions have been selected. Every wine is produced by following the coherence in the quality, which is our essence.



| _    | PRODUC    | T CODE                                                                                                                                           | DESCRIPTION                                                                                                                                                                                                            | 1                                                                                                                     |                                                                                                      |                                                                                                      | PACK                                                                              | SIZ | E                          | UPC                                                               |  |
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| _    | ZSANGCD15 |                                                                                                                                                  | GAVI DEL COMMUNE DI GAVI DOCG 'FOSSILI' 2015                                                                                                                                                                           |                                                                                                                       |                                                                                                      |                                                                                                      | lass bottle                                                                       | 750 | ml                         | 6                                                                 |  |
|      |           |                                                                                                                                                  | Aromas of citrus fruit, with floral undertones; prominent mineral sensations;<br>long finish, with balance and good structure. Great with Aperitifs, sushi, grilled<br>fish, shellfish, oysters, pasta & blue cheeses. |                                                                                                                       |                                                                                                      |                                                                                                      |                                                                                   |     |                            |                                                                   |  |
| ROLL |           | BASILE IMPORTS<br>QUALITY IS OUR BUSINESS<br>National Toll free Telephone:<br>1800 BASILE or 1800 635 268<br>National Toll free Fax: 1800 305 30 |                                                                                                                                                                                                                        | VICTORIA – Head Office<br>401 Dorset Road (PO Box 714)<br>BAYSWATER VICTORIA 3153<br>T 03 9762 9311<br>F 03 9762 9422 | NEW SOUTH WALES<br>17 Distribution Place<br>SEVEN HILLS NSW 2147<br>T 02 9624 7622<br>F 02 9624 8622 | <b>SOUTH AUSTRALIA</b><br>6 Commerce Crescent<br>POORAKA SA 5095<br>T 08 8262 9700<br>F 08 8262 9777 | WESTERN AUS<br>44 Resource Wa<br>MALAGA WA 60<br>T 08 9209 1266<br>F 08 9209 1277 | V   | 16 Hug<br>MANSF<br>T 07 32 | <b>NSLAND</b><br>go Place<br>FIELD QLD 41<br>219 1255<br>219 1366 |  |