

Matteo Correggia



“Anthos” Brachetto DOC

Current Vintages:
2017



Tasting Notes:

This is an illusionist wine, floral and sweet to the nose but countered by a dry taste in line with its freshness. This wine shows the illusions of preconceptions, and it fulfills all expectations and surprises at every sip.

Food Pairing:

Its intriguing and fun taste combines perfectly with the spices of Asian cuisine, with fresh fish recipes or with an aperitif on a warm summer evening.

-Brigitta

Region

Piemonte

Appellation

Roero DOCG

Varietal(s)

100% Brachetto

Vineyard(s)

All Correggia vineyards

Fermentation

Skin maceration in stainless steel vats for 6-8 days

Aging

At least 4 months in stainless steel vats

Production

6,000 bottles

Training System

Guyot, vertical trellised upwards

Soil

Fine sand



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Roero Arneis DOCG

Current Vintages:
2017



Tasting Notes:

Arneis can now compete with the best Italian white wines. We carried out two experiments on Arneis in order to demonstrate its qualitative potential: in 2008 arneis was produced from a 20/30% maceration with the skins and in the same year they began to use the screw cap. Both experiments showed an incredible evolution, that never happened before. This confirms that Arneis is far from being just a simple wine.

-Luca

Region

Piemonte

Appellation

Roero DOCG

Varietal(s)

100% Arneis

Vineyard(s)

All Correggia vineyards

Fermentation

70% light pressing, fermentation in stainless steel at controlled temperature, 30% maceration

Aging

At least 4 months in stainless steel vats

Production

48,000 bottles

Training System

Guyot, vertical trellised

Soil

Fine sand, low % of silt and clay



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Roero DOCG

Current Vintages:
2015: *89 WE, 91 JS*



Tasting Notes:

Its scent reminds me of violets and spring flowers like the sensation of a breathless run in flowering fields in our childhood. Its taste is a charming dance between the full character of Nebbiolo and the delicate elegance typical of the Roero territory. Intense and pleasant on the palate, it has a fine, clear and tannic structure that leaves long-lasting emotions behind it.

-Valentina

Region

Piemonte

Appellation

Roero DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

All Correggia vineyards

Fermentation

Skin maceration in stainless steel vats for 6-8 days

Aging

6 months in wood

Production

38,000 bottles

Training System

Guyot, vertical trellised

Soil

Fine sand



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Roero "La Val dei Preti" DOCG

Current Vintages:
2012: 92 WE, 89 WS



Tasting Notes:

The Roero and Val dei Preti areas guide wine lovers in a journey full of surprises: at first they will meet the hard side of its tannins, which particularly hits the palate of those who are not used to the variety and taste of "Piedmont's king". After some degustation this initial impression is replaced by other interesting sensations turning into curiosity and full love.

-Giovanni

Region

Piemonte

Appellation

Roero DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

La vei dei Preti

Fermentation

10-12 days skin maceration in stainless steel

Aging

At least 15 months in 30HL barrels and in used small barrels; at least 10 months in bottle

Production

10,000 bottles

Training System

Guyot, vertical trellised

Soil

65% fine sand, 4% course sand, 29% silt, 2% clay



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Roero Riserva "Roche d'Ampsej" DOCG

Current Vintages:

2006: 89 WE

2013: 90 WS, 90 WE, 92 JS



Tasting Notes:

That vineyard was first of all a dream of a man, it was firmly and passionately desired and now it is praised by wine lovers. I feel honored to have seen it at its very beginning, when I had to use the eyes of my imagination.

Food Pairing:

This wine perfectly matches with aged cheese and I love to drink it at the end of a meal, after dessert. -Ornella

Region

Piemonte

Appellation

Roero DOCG

Varietal(s)

100% Nebbiolo

Vineyard(s)

Roche d'Ampsej

Fermentation

50% in stainless steel vats for 10-12 days of maceration and 50% in 6HL wooden barrels for 45/60 days

Aging

6HL barrels and small barrels for at least 16 months; 2 years in bottle

Production

5,000 bottles

Training System

Guyot, vertical trellised

Soil

25% fine sand, 42% course sand, 29% silt, 5% clay



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