



Welcome to our newsletter

May 2026

New Arrivals: Velenosi

2025 Verdicchio Castelli Di Jesi DOC Classico

Bright straw yellow with greenish nuances. Floral notes of honey, fruity notes of apple, peach and notes of cut grass stand out.

Of marked freshness, fruity-floral notes and vegetal are confirmed. Good structure and final persistence.



Food Pairing

Seafood and Shellfish: this is the wine's most natural partner. As well as white meats and poultry and aged pecorino or mild goat cheeses.

Serving Tips

Temperature: serve chilled between 10–12°C to preserve its aromatic profile.

2020 Ludi Offida DOCG Rosso

Montepulciano 85% , Cab Sab 8%, Merlot 7%

Intense ruby red verging on garnet as it ages. Deep lingering scents of pulpy fruit such as blackberries, black currant and cherries, along with a hint of liquorice and graphite. Slight balsamic nuances complete the complex and persistent aromatic bouquet.



Food Pairing

Premium red meats: The wine's intense structure and Cabernet-driven graphite notes pair perfectly with high-protein cuts.

Hearty pasta and traditional Marche dishes and aged cheeses

Serving Tips

Decanting: Essential. Let this wine breathe for at least one hour before serving to open up its complex aromas of cedar, clove and dark chocolate.



Lacrima Di Morro



Intense ruby red with violet hues, elegant scents of cherry violet. Geranium, rose and cut grass. The total recall of the bouquet makes it immediately pleasant and enjoyable.

Food Pairing

Roast duck, pork, grilled lamb kebabs

Medium-aged cheese, like pecorino or cheddar

Serving Tips

No decanting necessary, temperature serves slightly chilled around 14-16°C, this keeps the violet and rose aromas crisp and prevents the alcohol from overpowering the delicate floral notes.



The winery Velenosi was born in 1984 by the will of two very young entrepreneurs, Angela and Ercole Velenosi. The heart of the company is located in the historic city of **Ascoli Piceno**, which is located in the region Marche at a distance of about 20 km from the Adriatic Sea and at a height of 150/200 m above sea level.

The company's farms extend across the hills that surround the splendid valley of the Tronto river, which, thanks to its clayey and fertile soils, has always been suited to the cultivation of vines. In addition to the four companies located in Ascoli Piceno, Castorano, Monsampolo del Tronto and Castel di Lama, there is a vineyard in the area of Ancarano (TE) and in the area of San Marcello (AN), between the Castelli di Jesi.

Since the beginning, the winery has achieved great success with journalistic criticism published in the most renowned national and international newspapers such as: **W, Robert Parker, Red shrimp, Luca Maroni, AIS** and many others. This is why it is present throughout the national territory with the collaboration of 85 agencies and abroad where it is present in 52 nations both in Europe and in the rest of the world.

Production to date is approximately 2,500,000 bottles and the expectations certainly don't stop there.

"Wine is an art capable of making you dream."

Angela Velenosi



GAMBERO ROSSO

Gambero Rosso is the world's leading authority on Italian wine and gastronomy. It all began in 1986 with an insert in a daily newspaper, one year later the first *Guida dei Vini* (Wine Guide) went to print, the 1988 edition. Four decades later, the guide is now called *Vini d'Italia* (Italian Wines), renowned for the prestigious *Tre Bicchieri* (Three Glasses) awards which identify the top 1% of wine.

Beyond wine, the first *Ristorante d'Italia* guide was published in 1990, evaluating Italian restaurants and awarding the best with 1 to 3 *Forchette* (forks). The 2026 edition includes 2,580 venues, with only 55 receiving the coveted *Tre Forchette* (Three Forks) award. Since then, Gambero Rosso have cultivated a dynamic multimedia platform encompassing bar, coffee, olive oil, and food guides; books and magazines; alongside a robust calendar of international events promoting **Italian wine** and culinary culture on a global scale.

In 1999, they launched **Gambero Rosso TV**, the first European channel devoted to wine. Since then, the **Gambero Rosso Academy** has become the largest training platform in Italy, offering tastings, events and education for both professionals and amateurs. Today, Gambero Rosso continues to set the standard in publishing, education, and the promotion of **Italian wine** and food worldwide.



We are excited to share the news that three of our wine estates are featured in this year's Gambero Rosso world tour.



2026 Top Italian Wines Roadshow Sydney

This exclusive event showcases 45 top Italian wineries selected from the *Vini d'Italia* (Italian Wines) guide. Among the participating wineries are three of our estates:

- **Velenosi** from Marche
- **Masciarelli** from Abruzzo
- **Tenuta di Arceno** from Tuscany



Events: The Italian National Ball 2026

**Saturday
30th May 2026**



Il Mercante Wines is thrilled to announce our sponsorship of **The Italian National Ball 2026**! Join us on Saturday 30th May 2026 at the Sydney Event Centre for an enchanting evening celebrating Italian culture, fine wine and unforgettable moments.

The Italian National Ball is one of Australia's most prestigious charity gala events. The evening marks *Festa della Repubblica Italiana*, Italy's National Day commemorating the establishment of a Republic post-WWII, while honouring Co.As.It.'s enduring service to the Italian Australian community. In 2026, the Italian National Ball celebrates the 80th Anniversary of the Italian Republic.

Each year, the Italian National Ball brings together an influential audience of more than 500 guests, including leaders from Australian and Italian politics, business, media and community organisations.

This year, the Ball will be hosted at the Sydney Event Centre, The Star Sydney, a premier waterfront venue overlooking Darling Harbour in the heart of Pyrmont. Guests will enjoy the exceptional catering of Doltone House, renowned for its exquisite dining experiences and refined cuisine. All proceeds from the Italian National Ball support Co.As.It.'s community programs, delivering care and culturally appropriate services to the community.

Take a look at these amazing snapshots from last year's Italian Ball 2025! It was an unforgettable evening filled with elegance, delicious cuisine and wonderful company. Enjoy!



Tickets: <https://events.humanitix.com/italian-national-ball-2026>

<https://ilmercante.com.au>

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