

Thank you for your interest in Todissimo and welcome!

Our limited availability wines are sold by mailing list only and we will e-mail you (but only if you register on-line!!) shortly before new offerings arrive at which time you may reserve your allotment.

We are very excited about our upcoming Winter 2007 releases. Although the available quantities will be miniscule, the wines are truly stunning and I feel fortunate to be able to offer them. They are due to arrive in October and if registered you will be e-mailed in advance, with an opportunity to purchase the wines.

In the meantime however, **one can not go thirsty** and I have continued my pursuit of unearthing extraordinary everyday “house” wines. No, no, no! Clear your mind of the typical ordinary house wine you may find at your local pizza/ pasta joint. These are Todissimo house wines. Yes, wines that fill the palate, are truly exciting to drink, pair well with food, and still don’t thin the wallet. Since I drink wine on a daily basis (always in moderation of course....wink-wink), and have for 20+ years, it has always been critical for me to find values. **So I have in-stock and ready to ship** my very first “house” wine named Back Breaker. Back Breaker, named after the harvesting techniques employed to pick the grapes, is a 100% old-vine primitivo blockbuster for under \$20 a bottle.

In addition I also brought in a household staple, something **I simply can’t function in the kitchen without**. An estate bottled extra-virgin olive oil from Tuscany that I began importing for personal consumption over 10 years ago. If you haven’t tried true estate-bottled Tuscan extra-virgin olive oil, do yourself a favor. Once you try it.....well you know how the saying goes!

So we’re starting out with two banging items; a big red and the very necessary extra virgin olive oil. And

what’s the third part of the trilogy that no Italian kitchen can do without? Exactly, coffee!!! **It’s on the way** from a small 3rd generation roaster in Padova that still hand roasts some of their beans. Wait until you taste a cup of this. Starbucks who?

Thanks again and I look forward to continuing my journey of offering you the finest selection of Italian wines in the world.

Enoteca & Alimentari

Back Breaker Primitivo di Manduria 2003 **New!**

\$18.00, the bottle \$216.00, the case

Back Breaker is made from 100% old-vine primitivo, an alleged cousin to California’s zinfandel, but most certainly a hearty red grape from the seasonably harsh, sun-drenched Puglian peninsula of Italy (that’s Italy’s boot!). Old-vine primitivo is trained *ad alberello* in the shape of bushes kept low to the ground, shielding the grapes from the brutal mid-day sun and fierce winds that scream up from northern Africa. This growing technique, adopted out of sheer necessity to protect the grapes, has proven to produce consistently healthy and concentrated fruit but has also caused more than a few backaches for the harvesters.

Back Breaker is generous, round and packed with plum and blackberry notes, with a hint of tamarind spice on the finish. Its structure is firm enough to stand up to hearty, even spicy dishes, but is silky and supple enough to just enjoy on its own. I like a wine with guts for everyday drinking and this extremely versatile wine has consistently been a sure bet with friends and family and, as a bonus, I can think of fewer wines that couple better with BBQ.



Olive Oil #1 Extra-Virgin Olio d'Oliva di Toscana 2006 Harvest ^{New!}

\$29.00, the 750 ml. bottle \$348.00, the case

Now more than ever I feel the need to import my own olive oil from Italy. Not only is it the most flavorful but these days it's important to verify its source. Most of what is labeled extra-virgin olive oil that comes to the U.S. is processed with heat and solvents and by law does not have to be 100% olive oil. Furthermore, world-wide demand has outstripped supply in Italy, which has caused some larger Italian firms to import lesser oil from Greece or Spain and add it to their blends. That "Italian" olive oil you find for \$10 a bottle at one of the "super club" membership stores may say extra-virgin olive oil but from what planet is another question.

I imported 60 bottles of this cold-pressed liquid gold from an estate near the coast of Tuscany on the very first container of wine I imported back in 1994 to use at home and give away to friends. I am proud to be able to offer this exceptional estate-bottled extra virgin olive oil that has been **bottled especially for Todissimo.**

I go through several bottles a month, using it to prepare salads, pasta, my cherished white beans & tuna, soups, fish, veggies, grilled meats, or just drizzled on bread. And since EVOO has no cholesterol and is considered a "good" fat, I sleep well at night!

Notes on Shipping

1. All prices are listed in US dollars. All final orders include delivery charges and applicable sales tax.
2. By placing an order, you are certifying, under penalty of perjury, that you and the recipient of the wine are 21 years of age or older.
3. Shipping rates are by Delivery Zone. Please choose your zone from the Shipping Options drop down menu during the order process. If you choose an incorrect Zone, we reserve the right to charge your card with the appropriate rate.
4. We ship via carriers licensed to deliver alcohol in your state. We cannot guarantee a particular carrier. We also cannot guarantee or rush shipments.
5. When your order is shipped, you will receive an email indicating the carrier, delivery date, and tracking number.
6. If you request delivery to a location that is not available, we will contact you to make alternative arrangements if possible. If we cannot reach you, we will cancel your order and notify you via email.
7. Delivery will require an adult signature.
8. In cases of extreme weather (hot or cold) we will hold shipments until suitable conditions prevail.

Free shipping on all 12-bottle (oil included) case orders or orders over \$300.



Fax Order Form

Back Breaker Primitivo di Manduria 2003 \$18.00 @____botts

Extra Virgin Olive Oil #1 2006 Harvest \$29.00 @____botts

Charge to my: American Express MasterCard Visa Check Enclosed

CC# _____ Exp. _____ CID Code _____

I hereby permit the use of my credit card to cover the purchase of wine plus any applicable taxes and shipping fees.

_____ (Cardholder Signature)

You must be at least 21 years old. Adult signature required on delivery.

Billing Information

Name: _____

Address1: _____

Address2: _____

City: _____ **State:** _____ **Zip** _____

Phone: _____ **E-Mail:** _____

Shipping Information (if different from above)

Name: _____

Address1: _____

Address2: _____

City: _____ **State:** _____ **Zip** _____

Phone: _____ **E-Mail:** _____

All Items may be ordered via fax form or on our website at www.todissimo.com

FAX COMPLETED FORM TO 619-793-4798



Mailing address:

Todissimo
P.O. Box 600313
San Diego, CA 92160

Customer Service Inquiries:

info@todissimo.com

Voice Mail: 619-955-6797

Secure Fax: 619-793-4798

Todissimo uses UPS Ground. We can arrange for 2-Day & overnight shipping for additional fees.

Shipping Rates

Zone	Inclusive States in Zone	3-5 botts	6-8 botts	9-11 botts	12 botts
1	CA, NV, OR, WA	\$17.00	\$20.00	\$23.00	Free
2	ID, NM, WY, MO, ND, NE, LA, NH, WV,MN, TX	\$19.00	\$26.00	\$32.00	Free
3	FL, IL, MI, NC, WI, DC, NJ, NY,CO, TX, AZ, GA, VT, SC, MD, VI, KY, DE, OH, MS, & Remaining	\$23.00	\$33.00	\$42.00	Free
4	AK, HI, MA (Mass. has wacky laws!!!)	\$35.00	\$46.00	\$60.00	\$100.00

Free shipping for all 12-bottle case orders & orders over \$300.