

Borgo Medioevale Newsletter

Ninth Edition Spring 2013



Spring Has Sprung!

Spring has sprung here at the beautiful Vineyard at Borgo Medioevale. The weather is warming, flowers are blooming in vibrant color and birds are singing their chorus of praise! We here at the Vineyard at Borgo Medioevale are elated to be a part of such a glorious season of growth and renewal after such a productive year. In February, we pruned our vines and we are delighted to see that our first shoots are already popping out to greet the warm Spring sun! Thanks to a rigorous application of lime and regular maintenance of our irrigation system, we're proud to announce that we didn't have a single vine death this winter – for the second year in a row! This means more healthy vines to train, weed and fertilize this upcoming year. And we all know what that means for you, right? More exquisitely delicious, nutritious Muscadine grape products for you and your loved ones during the Fall harvest!

In this edition of the Spring newsletter, you'll find healthy tips and grape information in Carolyn's Corner, a delicious delicacy called Muscadine Pearls that you can prepare at home with the recipe from our Viniferous Victuals section, and the latest works of talented artist Robert Mielenhausen on exhibit in not just one, but two galleries in our Spotlight On section! You'll also get news straight from our CEO, Dr. Lucinda Cassamassino DiFalco in her President's letter, as well as up-to-date information about our Borgo family of investors, sponsors and staff members in the Community News Section. As always, you'll find our catalog and order forms inside for your perusal and shopping convenience.

We're so delighted to have you with us again this year. From all of us here in the Borgo Medioevale family to all of you, we wish you a Spring season filled with buona fortuna (good luck) and buona salute (good health)!

BORGO MEDIOEVALE STAFF

Editor in Chief – Dr. Lucinda Cassamassino DiFalco

Assistant Editor – Noelle M. Tolve

President's Letter - Dr. Lucinda Cassamassino DiFalco

Featured Article Writer - Carolyn Mejia, Carolyn's Corner

Featured Article Writer - Greg DiFalco, BM Online

Featured Article Writer - Dexter Lee, Viniferous Victuals

Contributing Writer - Noelle M. Tolve

***From all of us here at The Vineyard at Borgo
Medioevale, salute!***



Just another beautiful, sunny day for the Vineyard at Borgo Medioevale!

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Edinburgh, Scotland: Carolyn Mejia, author of Carolyn's Corner, shares a wee cup o' tea with Vineyard Founders Greg DiFalco and Dr. Lucinda Cassamassino DiFalco at Edinburgh Castle last summer.

Letter from the President & CEO

Dear Friends,

As we prepare for the rigors of spring – the pruning of the vines, the grass cutting, and travel plans for our spring and summer vending seasons – we realize why they call it March madness. There's just so much to do! While we've been busying ourselves improving the website this winter, as you'll note from reading Greg's BM Online column, we've also been submitting applications for vending opportunities throughout the country. From the upcoming Spoleto Festival in Charleston, South Carolina this May 23 to June 9, 2013, to Medieval and Renaissance Festivals up and down the eastern seaboard, we have enough venues lined up to sell out our current stock, and then some. We are hoping that this will finally be a profitable year for The Vineyard at Borgo Medioevale – a year in which we can actually see a few cents in the bank left over at the end of December 2013.

Currently, we are making our travel plans for the Spoleto Festival in SC, and those of you who would like to meet up with us down there are more than welcome to. Feel free to contact us directly and coordinate, so that we can give you a personal tour of the vineyard before you go back home. There's always plenty to see and do in Charleston – from beautiful beaches to famous name shopping in the Gucci or Banana Republic stores, and even dinner in the castle on its own island at the California Dreamin' restaurant. From old world southern charm to modern art, Charleston has something for everyone. This year will mark the second year in a row that The Vineyard has had a presence at the Festival, and we hope to be embarking upon what will become a long tradition of mutual support.

As always, we want to hear from you, our loyal Investors and Buy-A-Vine sponsors. Please send us photos of you enjoying our muscadine grape products, and we will gladly put them up on our website. Send us your stories, too, of what's going on in your life, the milestones you've hit and achievements you're proud of. We'll post them on the site and also feature them in our Community News section. I may even mention your special something here – as I'm about to do right now. All of us at The Vineyard at Borgo Medioevale have two great pieces of news to share with you. First of all, we'd like you to know that Buy-A-Vine sponsor, father of The Vineyard's own Greg DiFalco, and all-around-great guy, Steve DiFalco turned 65 this March 17, 2013. Being Italian and sharing your birthday with an Irish holiday can perhaps lead to identity issues in some, but not with Steve – as long as it's a day of celebration, he doesn't care what color the beer is!

And our second announcement is a big “welcome aboard” to Assistant Editor of the Borgo Medioevale newsletter, Noelle Tolve. From now on, Noelle will be cutting and pasting, trimming, spell-checking, and fact-checking all of our newsletters. Am I happy about this? Absolutely, because now I can just plop something on her desk, with one line of instructions scribbled hastily, and she will not only decipher my handwriting, but read my mind and produce exactly what I meant to say that I thought should be done with that “something.” A disciple of Uri Geller, you ask? Well, closer to Carson's Carnac for her delightful sense of humor and positive vibe. So please give Noelle a round of applause – and save the standing ovation until the end, until you've realized that the page numbers in the Table of Contents and the numbered pages do actually match up in this edition.

So as we head toward this season of growth with thoughts of Easter egg hunts, delicious Challah bread, and the new life that springs out of the Vernal Equinox, I wish you a table filled with good things to eat, and a glass always at least half full (of delicious muscadine grape cider from your favorite vineyard, that is!).

Dr. Lucinda Cassamassino DiFalco

Spotlight on: Robert Mielenhausen

Official Artist of The Vineyard at Borgo Medioevale

By Noelle M. Tolve

Trying to keep up with Robert Mielenhausen can prove to be a bit of a challenge, as he is always up to something new! We introduced you to Robert's work in the last edition of our newsletter, as the official artist of The Vineyard at Borgo Medioevale. He possesses the ability to capture a moment among many and then have it last a lifetime. Robert describes his work as, "a process of continual change and development. It speaks to the synthesis of intimate spaces and structural forms. The compositions are both literal and abstract, stepping outside of the realms of trend and sensationalism."

Recently, I was able to catch up with him and learn all about his spring exhibits. From March 21st -24th, Robert exhibited his "Bike Works" art at the Architectural Digest Home Design Show at Pier 94-Booth M177, at 55th Street and 12th Avenue in Manhattan, N.Y. Robert's exhibit at the Home Design Show was a tremendous success. His ability to fluctuate between two different themes: ancient Rome and bicycles in modern settings, speaks volumes to the artist's versatility and to his work's universal appeal. There is something for everyone, whether you prefer to travel back in time or have a passion for spoke wheels and urban backdrops. If you are interested in Robert's work, I urge you to stop by his ongoing exhibit, *Lost Civilizations* (March 9th-April 20th), presented by the Patchogue Arts Gallery located in Patchogue, New York. In this exhibit, Robert draws inspiration from the architectural remains of ancient Rome. The art embraces both the literal and theoretical, and in these pieces, Robert is able to recreate the essence of Roman architecture by breathing cultural depth and infusing a contrast of colors into all of his work. This allows Robert to practically transport the viewer, bringing to life a mysterious and distant era.

In work commissioned for The Vineyard, Robert captured the essence of ancient Italian culture and brought it to life once again to highlight the Borgo Medioevale brand. We are proud to support such a gifted artist and wish him all the best in his ongoing and upcoming shows.

Carolyn's Corner

by Carolyn Mejia

The Importance of Muscadine Hull Preserves

After eagerly reading my column each time we publish a newsletter, by now you know that Muscadine grapes are beneficial to us. What remains to be seen, though, is what part of the Muscadine grape is best for the body. The skin (in certain places, it's called the hull) and the seeds are where most of the resveratrol is found. The phytonutrient resveratrol is the compound that keeps us healthy, protecting us from diseases and harmful substances within our environment.

The skin of the Muscadine grape is thick, tough and full of resveratrol goodness. The skin contains most of the resveratrol found in the grape. This high resveratrol content protects the grape from funguses, insects and potential diseases of the leaf, root, and bark. Fortunately for us, this thick skin is also very high in antioxidants. Antioxidants boost our immune system and protect us from free radicals, which work to weaken our immune system and also make us age faster.

Since the skin and seeds have the highest concentration of resveratrol, The Vineyard at Borgo Medioevale makes sure to create as many products as possible from the hull. This way, the products not only taste great but have the added benefit of being good for your body.

Specifically labeled as "hull" preserves, The Vineyard [offers Red Muscadine Grape Hull Preserves](#) and [White Muscadine Grape Hull Preserves](#). Our [Spiced Muscadine Butter](#) is also made from the goodness of the Muscadine hull, even though it's not specifically mentioned on the product label. And you will of course remember that we use every part of the grape except the seeds when making our red, white, and blush grape ciders.

Our Red Muscadine Grape Hull Preserves are made with grapes harvested from the hundreds of deep purple colored Noble variety Muscadine vines. Meanwhile, the White Muscadine Grape Hull Preserves are made from the bounty of bronze colored Carlos variety Muscadine vines planted throughout The Vineyard at Borgo Medioevale. Both of these Muscadine grape preserves selections contain: Muscadine grape hulls, pulp and juice, with the addition of lemon juice, sugar and pectin.

Meanwhile, Borgo Medioevale Spiced Muscadine Butter contains: Muscadine grape hulls, pulp, and juice, plus sugar, pectin mix, vinegar, cinnamon, salt, and cloves. The Spiced Muscadine Butter is made from both the bronze colored Carlos variety Muscadine vines **and** the deep purple colored Noble vines. The blend of these two grape varieties creates a robust and exotic taste sensation that adds zest to common breakfast foods like toast, muffins, and scones.

Our hull preserves and cider are natural, healthy and great tasting products. They make excellent companions to your meals any time of the day, and especially for holiday meals with family and friends. Eat healthy with the delicious products found here at The Vineyard at Borgo Medioevale!



Be Part of the Magic of Borgo Medioevale!

Yes, I would like to join the Borgo Medioevale family of investors.

- L'Ordine del Conte Verde (over \$25,000)
- L'Ordine della Notte di San Lorenzo di Roma (\$5,000-\$24,999)
- L'Ordine di Dionisio (\$1,000-\$4,999)

Yes, I'd like to sponsor a vine in The Vineyard at Borgo Medioevale.

Please select what type of grape you would like to sponsor.

- I would like to sponsor _____ of Carlos Vines @ \$150.00 each.
- I would like to sponsor _____ of Noble Vines @ \$150.00 each.

Name: _____

Inscription: (75character limit) _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____

Email: _____

Please make out check to: LC Development, 29 Myrtle Lane, Coram, NY 11727.

Change of Address

Make sure your Borgo Medioevale Newsletter & Annual Grape

Shipment move where you do!

Name: _____

Address: _____

City: _____ State: _____

Zip: _____ Phone: _____

Email: _____

LEVELS OF SPONSORSHIP:

L'Ordine del Conte Verde – Created in 1362 by Amedeo VI of Savoia, who was known as the Green Count for his predilection for that color in his banners. The Order was quite selective, composed of only 15 knights tied to the Count by great devotion. It was characterized by a relationship of equality between the Count (one of the 15) and the other members (defined as brothers and companions). The Order was represented by the acronym FERT, which for us at Borgo Medioevale stands for Faith, Equality, Respect and Trust. This level of sponsorship is dedicated to the loyal friends and family who have stood by the creators of Borgo Medioevale throughout the years, and to the first sponsors who took us at our word, on faith alone. *For contributions over \$25,000*

L'Ordine della Notte di San Lorenzo di Roma – A mixture of two Italian traditions steeped in history, San Lorenzo di Roma was a 3rd century archdeacon of Rome, distributor of alms, guardian of the Church's treasures, and caretaker of the poor. To this day, dreamers look up into the sky on the Notte (night) di San Lorenzo (August 10) and seek out the meteor shower that follows the Swift-Tuttle comet, known throughout the Middle Ages as the burning tears of San Lorenzo. It is believed that on this one magical night, thanks to San Lorenzo, dreams really can come true. This level of sponsorship is dedicated to supporters who have demonstrated unwavering dedication to making the hopes and dreams we have for Borgo Medioevale a reality. *For contributions of \$5,000-\$24,999*

L'Ordine di Dionisio-Known as Bacco in Italian and as Bacchus or Dionysus in English, he is the ancient Greek god of all things grape -the harvest, winemaking, wine - and he even presided over those who had had one too many! We celebrate the ancients in their knowledge of agriculture and understanding of its importance to everyday life and society. This level of sponsorship honors Borgo Medioevale's environmental commitment and is dedicated to those who strive to protect nature every day –whether through recycling, conserving resources, or even just planting a vegetable garden at home. Every little green step we take helps ensure that the “roots” of Borgo Medioevale's successful harvest will continue to grow! *For contributions of \$1000-\$4,999*
If you would like to join the Borgo Medioevale family and support The Vineyard at Borgo Medioevale, fill out the Sponsorship form and mail today or visit us online at:

<http://www.borgomedioevale.org/category/donate.html>

Borgo Medioevale

Spring 2013 Catalog

Borgo Medioevale Muscadine Grape Cider, Preserves & Spiced Butter

We are currently selling the fruits of the 2012 harvest. Choose from **Borgo Medioevale Muscadine Grape Cider** in *Blush* (a mixture of our deep purple Noble and bronze Carlos grapes), *White* (exclusive blend of Carlos grapes), or *Red* (exclusive blend of Noble grapes). The fully pasteurized cider is sold in 750 ml wine bottles that stay fresh (unopened) for up to 2 years. In addition to the White and Red ciders that are new this year, we're unveiling our Muscadine Grape Preserves. Choose from **White Muscadine Grape Preserves** (with a smooth consistency and flavor perfect for those who love apricot or peach flavors) or **Red Muscadine Grape Preserves** (for those who enjoy a grapey, earthy spread on their morning toast instead of butter). And, exclusively available this Spring, for a limited time, is our much-praised **Spiced Muscadine Butter**. Delicious right off the spreading knife or as a pumpkin-spice-infused alternative to traditional jam on your morning carb of choice, this taste sensation is even versatile enough to top your Easter or Passover breads or cakes, including cornbread, and anything with cinnamon, raisins or berry. Although this is not a Kosher product, all of our products are processed in a facility that does not process meat or dairy.

Whether as a gift for a birthday, anniversary or for an Easter basket, Borgo Medioevale Ciders, Preserves, and Butter are unique, fun gifts for everyone on your list. Phone us at 516.581.8620 or visit our website at: www.BorgoMedioevale.org to place your order before it's too late!

Cider, Preserves, and Butter can be shipped anywhere in the continental United States.



**Borgo Medioevale
White Muscadine
Cider**



**Borgo Medioevale
Red Muscadine Cider**

Cider Prices:

6 Bottles: \$9.00 each*

12 Bottles: \$8.50 each*

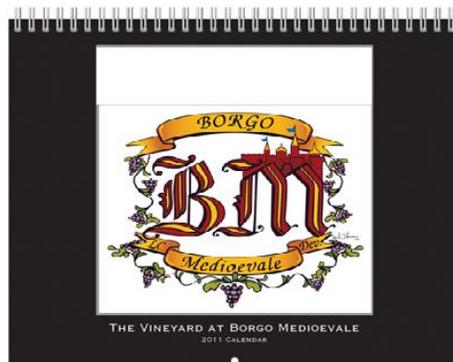
24 Bottles: \$8.00 each*

****Add \$1 for White Cider***

Limited Quantities!



**Borgo Medioevale
Blush Muscadine Cider**



***Wall Calendar - \$20
(11" x 8.5")***

***Desk Calendar - \$15
(8.27" x 3.75")***

***Wallet Calendar - \$10
(3.42" x 1.93")***

***Poster Calendar -
\$15(11.25" x 17.3")***



**Borgo Medioevale
Red Muscadine
Preserves**

Ingredients: Muscadine grape skins (from the red Noble grape), pulp & juice, dextrose, fumaric acid, pectin, sugar, water, lemon juice.



**Borgo Medioevale
White Muscadine
Preserves**

Ingredients: Scuppernong (white Muscadine) grape skins, pulp & juice, pectin, dextrose, fumaric acid, sugar, water, lemon juice.

All 9 ounce jars - \$6.00

Spiced Muscadine Butter

Ingredients: Muscadine grape hulls, pulp & juice, sugar, pectin mix (dextrose, pectin, fumaric acid), vinegar, cinnamon, salt, cloves.



Borgo Medioevale

Spring 2013 Order Form

Calendar 2014 Order:

___ Wall Calendars - \$20 ___ Desk Calendars - \$15
___ Wallet Calendars - \$10 ___ Poster Calendars - \$15

Cider Order:

___ 6 Bottle Container - \$9 each bottle*
___ 12 Bottle Container - \$8.50 each bottle*
___ 24 Bottle Container - \$8 each bottle*
*Add \$1 for White Cider

Muscadine Preserves Order: ___ 8 ounce jar - \$6 each

Muscadine Spiced Butter Order: ___ 8 ounce jar - \$6 each

Vine Sponsorship:

___ of Carlos Vines and ___ of Noble Vines - \$150.00 each

Name: _____

Inscription: (75character limit – for vine sponsorship only)

Address: _____

City: _____ State: ___ Zip: _____

Phone: _____ Email: _____

Additional Shipping Information for customized shipping:

Address: _____

City: _____ State: ___ Zip: _____

Phone: _____ Email: _____

Cider Shipping Costs: ___ Rush Deliveries Additional \$50.00 shipping charge

___ \$35 for 6 bottles; \$65 for 12 bottles; \$90 for 24 bottles

___ Preserves, Butter & Calendar Orders: Base Shipping \$3.99 per order plus

additional \$.99 per item. 48 contiguous US states only-no international orders

Total Order Enclosed \$ _____

Please make out check to: LC Development, 29 Myrtle Lane, Coram, NY 11727

APPEAL FOR SPONSORSHIP:

Ah, to be independently wealthy! Wouldn't it be nice to wake up and realize that money had miraculously materialized in our accounts, and that we'd never have to worry about the price of gas or debate the merit of a cup of high end coffee?

We at The Vineyard at Borgo Medioevale know how hard you work for every penny you earn. Believe us when we say that we work as hard as we can all year 'round to bring you the high quality Muscadine products you've grown to love and expect from us. And since we all love our jobs here, it makes the fruits of our labors even sweeter to us, each and every year.

But running a vineyard, while incredibly rewarding, isn't without expense. As our vines grow, they need more and more care. Last year's harvest almost tripled in size – just under 6 tons of grapes! Each year, your generous contributions help us defray the cost of tractor repairs, labor, fertilizer, fuel, and a host of other necessities. We've also begun the process of building our new winery, where we can produce our delicious wines, ciders and jams on site. Each year, we need more workers and supervisors, so our staff is increasing, too. That means more sweet treats for all of you – but it also means additional expenditures for us.

Won't you continue to help us produce the high-quality Muscadine products you love? Please consider becoming a Sponsor for The Vineyard at Borgo Medioevale. Our Order of the Knights Sponsors and our Buy-A-Vine Sponsors are making our dreams come true, and your contributions can only make us better. Please contact us for a full list of the benefits of sponsorship.

If you believe in eco-friendly, healthy foods produced by local American businesses, then we need your help! Please consider becoming an Individual or Corporate Sponsor for The Vineyard at Borgo Medioevale. We promise that we'll continue to give 110%, so that you can reap the rewards.

From all of us to all of you, we appreciate your continued support.

- *Thank you, from the Staff of The Vineyard at Borgo Medioevale*



Viniferous Victuals

by Dexter Lee

Muscadine pearls

According to Wikipedia®, molecular gastronomy is a subdiscipline of food science that seeks to investigate, explain and make practical use of the physical and chemical transformations of ingredients that occur while cooking, and is a modern style of cooking, which is practiced by both scientists and food professionals in many professional kitchens and labs and takes advantage of many technical innovations from the scientific disciplines. Spherification, a popular technique used in molecular gastronomy, is the culinary process of shaping a liquid into small spheres held by a thin gel membrane.

The techniques and transformations common to molecular gastronomy often use chemicals which are all biological in origin and are completely safe (FDA and EU approved) in the small quantities needed for recipes such as this. The two chemicals needed for this recipe (sodium alginate and calcium lactate, both in powder form) can be found in specially packaged molecular gastronomy kits, in specialty food stores, and available through various online retailers.



This recipe creates muscadine “pearls” using Borgo Medioevale red muscadine cider. Blush or white cider can also be used, resulting in a less dramatic color result. These muscadine pearls can be used in any number of applications such as spooned into a cocktail, over ice cream, or other creative uses. The photo below shows one such use – muscadine pearls in an Asian soup spoon garnished with shaved dark chocolate, whipped cream and a sprig of mint – the perfect bite sized dessert.

Ingredients

- 4 cups water
- 1 1/2 cups Borgo Medioevale red muscadine cider
- 4 grams by weight (approximately 3/4 teaspoon) sodium alginate
- 2.5 grams by weight (approximate 1/2 teaspoon) calcium lactate

Preparation

1. Prepare an alginate bath by thoroughly dissolving the sodium alginate in 2 cups of water in a bowl with a hand blender or electric beater. Refrigerate for about 15-20 minutes.
2. Prepare a separate rinsing bath with 2 cups of water in another large bowl.
3. Thoroughly mix muscadine cider with calcium lactate in blender.
4. Fill an eye dropper or pipette with the cider mixture and dribble into the alginate bath. Repeat a few more times to create a small batch of pearls. Using a slotted spoon, gently stir the pearls in the alginate bath to prevent them from sticking to each other. After about 1 minute in the alginate bath, the pearls should be firmly set. Transfer them to the rinsing bath using the slotted spoon and gently stir to rinse them.
5. Repeat Step 4 to create additional batches of pearls.

Borgo on the Web

Although I normally sit behind a computer all day, every once in a while, I get a chance to get out and meet our customers at various venues. In 2012, I got out a lot, vending in 3 different states, selling our cider directly to our customers and also to local grocery stores. But all of this activity has tired me out. So, back behind the computer, I've decided to expand our product selection on our website.

You see, what I learned when I was let out was that people like a deal. And they like convenience. So, to that end, I added 2 new products to our website, a Muscadine Cider 3-Pack, containing each of our cider flavors, and a Muscadine Grape Preserves 3-Pack, containing our red and white preserves and Spiced Muscadine Butter. There is a discount when you buy each of these 3-packs (as opposed to buying each one individually). This is perfect if you want to sample each of the flavors together. Log on and check it out! <http://www.borgomedioevale.org/PLST.html>

We've had to keep our eye on savings this year more than ever, because the U.S. Postal Service raised all of its shipping fees, in a belated attempt to save itself from bankruptcy. In fact, there are now only 2 shipping methods for packages, making pricey mailings inevitable and ultimately causing us to raise our shipping prices sitewide. So if you notice higher than normal shipping costs when you place an order, please don't think that we're being greedy – it is one of the country's oldest and most poorly managed institutions that's causing us to reach deeper into our pockets to bring you the most delicious cider and preserves on the planet!

Meanwhile, please "like" us on Facebook because we'll soon be rolling out some coupons on everyone's favorite social media platform. You can use the coupon codes to get discounts on our cider and preserves year-round. On both Facebook and Twitter, you can also keep abreast of the multitude of events at which we'll be vending in the coming months. We expect 2013 to be a very busy year indeed, so make sure to check in frequently to see what we're up to! Remember, they occasionally let me out from behind the computer, and good things always happen when they do!



Greg DiFalco
BM Online Webmaster
& Internet Marketing Supervisor
Problems with the website?
Contact me
at: info@BorgoMedioevale.org

COMMUNITY NEWS SECTION

March 30: Happy Birthday to Certified Cellar Manager Dexter Lee, Borgo Medioevale's wine expert and chef par excellence!

April 10: Happy Birthday to Christine DiFalco, Buy-A-Vine Sponsor & mother of Borgo Medioevale co-founder Greg DiFalco!

April 27: Happy 67th anniversary to Marie & Charles DiFalco, Buy-A-Vine Sponsors and grandparents of Borgo Medioevale co-founder Greg DiFalco!

April 29: Happy Birthday to Dorothy Cassamassino, Investor, Buy-A-Vine Sponsor and mother of Borgo Medioevale co-founder Dr. Lucinda Cassamassino DiFalco!

May 13: Happy Mother's Day to Investor Dorothy Cassamassino, Buy-A-Vine Sponsors Diane Biviano, Christine DiFalco, Esther Ditolla, Amalia D. DonVito, Sarah Fisher, Rosemarie Paruolo, Louise Potenza Muniz, Lynda Romano, & Janet Fisher Spatafora, Esq., Borgo Medioevale's Legal Counsel!

May 15: Happy Birthday to Borgo Medioevale Legal Counsel Janet Fisher Spatafora, Esq.!

June 8: Happy Birthday to Borgo Medioevale co-founder Greg DiFalco!

June 11: Happy 90th Birthday to Marie DiFalco, BAV Sponsor and grandmother of Borgo Medioevale co-founder Greg DiFalco! We love you, Marie!

June 17: Happy Father's Day to Buy-A-Vine Sponsors Don "Dante" Mallon, Phil Spatafora, Charles DiFalco, Robert Biviano, Kurt Fisher, Peter Lauro, Frank Paruolo, Marvin Rish, Joe Romano, David Vigliotta, and Steve DiFalco, Buy-A-Vine Sponsor and father of Borgo Medioevale's co-founder Greg DiFalco!

June 21: Happy Birthday to Buy-A-Vine sponsor Frank Paruolo!

Current Investors and Buy-A-Vine Sponsors

Diane and Robert Biviano	Frank and Cathie Lane
Dorothy Cassamassino	Joe Lauro & Family
Charles and Marie DiFalco	Oliver Lauro
Greg DiFalco	Peter Lauro
Dr. Lucinda Cassamassino	Dexter Lee
DiFalco	The Levine Family
Steve and Christine DiFalco	Don Mallon
Esther Ditolla	Cathy Marinelli
Amalia DeMatteo DonVito	Carolyn and Edna Mejia
Jan Ebert	Frank and Rosemarie Paruolo
Kurt and Sarah Fisher	Louise Potenza Muniz
Robert Fisher	Joseph S. Prinzivalli
Beth Goren	Maureen and Joseph Rezza [†]
Olivia Kaplan	Marvin Rish
Dawn Kraus	Lynda, Joe and Chris Romano
Jamie Kraus	Janet and Phil Spatafora
Anna Victoria Kristel	David Vigliotta
Elizabeth Mia Kristel	
Nathaniel James Kristel	



We have placards like this for ALL of our investors and sponsors! Show your support for The Vineyard and become a Buy-A-Vine sponsor today!