





About Us

The Italian wine panorama is an immense treasure of vines that differ from region to region representing the uniqueness of the places they tell about. In each Winery you can breath the history and the culture of the Italian enology, well known and appreciated all around the world.

Since 2009, our mission is to promote and export to Asia the passion for our country's treasures. Passion contained in each bottle we sell, along with families stories that need to be told and shared consistently.

In our portfolio we propose a journey through Italy, a selection that aims to tell the richness and complexity of Italian wines in a complete and detailed way, with a special eye on great value wines

Our wineries are a mirror of the main characteristics of Italian wine production: each region of Italy is represented from North to South, from the tiniest family-owned winery with peculiar monovarietal grapes, to the well known Docg and bigger properties. Most of them are internationally prized wineries that got recognitions from Robert Parker, James Sukling, Gambero Rosso etc. ...

In equal parts we respect both the traditional methods and histories behind many producers, but also we like to pair with pioneering minds that add freshness to the market. We believe in the romance of the well-known, and the excitement of the new.

Our experience

With over 10 years of experience in the wine business we link the Italian offer and the Asian requests.

Our success can be credited to a dedicated and dynamic team with an inexhaustible passion for wine and Asian markets.

Each one of our team is specialized in a specific area and has a deep knowledge of wine and Asian culture. We are located strategically both in Asia and Italy, to ensure a close relationship with our producers and importers.

The synergy between great value wines, together with a constant presence on the market has allowed us to be one of the leading players in the export of Italian wine in Asia

Every wine poured has a story to tell, let us share it with you.

Services

We support you to find the right wine for any specific area, channel and final client, meeting criteria in terms of appellation, price range, quality and awards.

Our WSET qualified team grants support with marketing, sales, logistics, staff-training and we take care of all the export procedures.

We attend every month promotional events in Asia, and we organize wine tastings and wine dinners, during which we are used to introduce and deepen the knowledge of Italian wines.

On request, we organize tours and visits to our wineries. It could be a great chance to learn more about our Italian wine culture, see how wine is produced and enjoy the amazing landscapes that this Country can offer.

Not only wine, Brandland is wine and more, offering typical Italian products like olive oil, vinegars, liquors and ready-to-drink beverages.



















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Rio Del Lupo

The Azienda Agricola di Malte Wandel – Rio de Lupo – got its name after a small river running through a creek very near to the estate. The vineyard belongs to the mountain municipality of Loazzolo in the province of Asti and is situated in the heart of the Monferrato, one of the most famous North Italian wine regions in the Piedmont. Only some miles away visitors find the medieval town of Alba, being known worldwide as the centre of truffle business. The region is also the origin of the so called Piedmont cherry, a sweet delicacy when covered with chocolate. But for sure it is the wine production which dominates the region. Rio del Lupo has a long tradition in winemaking. We are committed to that tradition and enjoy the balance between preserved natural habitats and commercial activity. Vines cover 5 out of 15 hectares of land: refined, fertile soil, alternating with forests and deep ravines. Sun and wind provide for a unique microclimate. In the last three decades, the focus was solely on Bracchetto – and Moscato– grapes, very sweet and typical of the area. Since 2003 we have also planted Dolcetto. Three years later we pressed our first own dry red wine. The success encouraged us to try new things. In spring 2007, one hectare of Arneis and half a hectare Nebbiolo have been added — grapes for which we personally have a great fondness. These grapevines, although not traditionally grown on Rio del Lupo develop very well on the heavy, calcareous soil. Already the first vintages of our Monferrato Rosso and Monferrato Bianco showed their potential. The year-round work in the vineyard is performed by an experienced, locally-based team of professional winemakers and the enologist Carlo Galliano. They implement our ideas of sustainability and careful handling of the plants reliably and with great expertise.





MONFERRATO BIANCO DOC

grapes: Arneis 100%

Vinification: After being pressed and vinificated using the most modern technologies in winemaking the still young wine has to ripen in large temperature controlled steel tanks until being ready to be filled into bottles which normally happens after five or six months.

After being bottled it needs another twelve months of rest, until the wine has reached its special aroma and developed the typical bouquet of a light, easy and dry white wine with a wonderful fresh note. You can drink the wine fresh, but the wine will taste at its best if you leave it another year in the bottle. Indeed it can be drunk after a period of three or more years.

Tasting notes: The wine is dry and only slightly perfumed and obviously not in the actual mainstream white wine league. Aromatic, round, accompanied by a little almond note the wine is easily digestible and recommended for the warm summer months.

Alcohol: 12.5%



DOLCETTO D'ASTI DOC

Grapes: dolcetto

Vinification: After the grapes are

pressed and worked out the wine-to-be ripens in large, temperature controlled steel tanks between five and six months. Before being bottled you can already enjoy its characteristic intensive and fresh fragrance with the typical almond note promising the pleasure of a wonderful wine.

Tastng notes: bouquet of a strong, powerful and dry red wine. You will enjoy its individual and lively character, a combination of acid fruit, primarily cherries, and almond notes.

Alcohol: 12.5%



MONFERRATO ROSSO DOC

Grapes: nebbiolo 100%

Vinification:The Nebbiolo ripens in huge temperature controlled steel tanks up to two years before being bottled. When bottled it needs another 5 to 6 months of rest until it reaches its typical flavour and its special bouquet of an aromatic and dry red wine.

Tasting notes: Its wonderfully soft almond note will make you think of truffles and bitter chocolate and a good tobacco.

Alcohol: 13.5%



The Negretti family counts on four generations of wine-makers. In 2003 the two brothers and enotechnicians Massimo and Ezio Negretti started to produce wine under their family name: Negretti brand was born.

Two brothers and one soul, one dream: grown amid the vine fields, in the countryside tradition of hardworking inherited from their great-grandfatheres, the life and aim of this two brothers are woven like vine branches.

The property of 13 hectares expands on the best exposed slopes of Langhe area from La Morra municipality, with its sandy soil perfect for elegant wines production like Rive, to Roddi municipality, an area with calcareous and marna soil where take life more structured wines like Bricco Ambrogio.

With its actual production of 45000bottles per year, this family winery is growing year after year gaining slowly its potential production of 100000 bottles per year. How much has been said and written about wine? It's on everyone's lips since the dawn of time. Yet it seems that his favorite place is the soul of those who taste it.







"DADA" LANGHE CHARDONNAY DOC

Grape variety: 100% Chardonnay

Vineyards: Bettolotti La Morra, vineyards of the 1990s, 230/270 m. a.s.l. southeast exposition, 4500/5000 plants/ha.

Soil composition: clay, plebbly, calcareous.

Vinification: cryomaceration before fermentation of 60% in steel vats at controlled temperature between 13/16°C for 25/30 days, and 40% in French oak barrels with spontaneous malolactic fermentation.

Aging: in steel and French oak barrels (225 L) on its own yeasts for 8/10 months. Tasting notes: gold colour with deep shiny reflexes, notes of white peaches and flowers, ripped white fruits flesh mixed with green meadow notes. This grace can be found also in the mouth: acacia flowers and notes of a young jasmine are combined with a crispy acidity and a mineral salt end.

Alcohol: 14%Vol

BARBERA D'ALBA DOC SUPERIORE

Grape variety: 100% Barbera

Vineyards: Bettolotti La Morra, vineyards of the 1990s, 230/270 m. a.s.l. southeast exposition, 4500/5000 plants/ha.

Soil composition: dark, marl

Vinification: fermentation with the skins for 8/12 days in steel vats with controlled temperature between 23/30°C.

Spontaneous malolactic fermentation.

Aging: in French oak (225 L) and German oak (2500 L) for 12 months. Tasting notes: ruby violet with oneiric blue reflexes. The power of this wine screams even before the olfactory notes of ripped plum, cassis, coffee and mahogany. The mouth explodes in an alcoholic warm, ripped tannin and cherry flesh to end in a long rhythmic note slightly toasted.

Alcohol: 15%Vol



"MINOT" NEBBIOLO D'ALBA DOC

Grape variety: 100% Nebbiolo

Vineyards: Monforte d'Alba, vineyards of the 1980s, 300/330 m. a.s.l. east exposition, 4500/5000 plants/ha

Soil composition: clay, with blue marl,

Vinification: fermentation with the skins for 10/12 days in steel vats with controlled temperature between 24/28°C Spontaneous malolactic fermentation. Refinement: in French oak (225 L) for 12 months.

Tasting notes: violet red and shiny amaranth, its beginning in the palate is smooth, when proud and direct tells in a whisper of violet, fresh chamomile and menthol influences, ripped currant and medlar's skin. With the same elegance it envelops your mouth in a silky, graceful, soft way to leave vanilla memories on the aftertaste.

Alcohol: 14,5%Vol





Grape variety: 100% Nebbiolo
Vineyards: Bricco Ambrogio - Roddi, vineyards of the
1950s, 250/270 m. South exp. 4500/5000 plants/ha
Rive - La Morra, vineyards of the 1980s, 230/260 m. a.s.l.
south-east exp., 4500/5000 plants/ha.
Bettolotti - La Morra, vineyards of the 1990s, 230/270 m.
a.s.l. south-east exposition, 4500/5000 plants/ha.
Soil composition: clay, calcareous, sandy.
Vinification: fermentation on the skin for 14/18 days in steel vats, 24/30°C. Spontaneous malolactic fermentation.
Aging: 6 months in French oak (225 L) and 18 months in Austrian oak (2500 L)

Tasting notes: balanced complexity between red and black fruits, winter cherry and white flesh, spicy notes and face powder. Intriguing and fresh in the mouth, elegant tannins and mineral flavor with a great style.

Alcohol: 14%Vol



"MIRAU" BAROLO DOCG

Grape variety: 100% Nebbiolo Vineyards: Rive - La Morra, vineyards of the 1980s, 230/260 m. south-east exp., 4500/5000 plants/ha. Bettolotti - La Morra, vinevards of the 1990s, 230/270 m. south-east exp., 4500/5000 plants/ha. Soil composition: clay, calcareous, sandy. Vinification: fermentation with the skins for 14/18 days in steel vats, 24/30°C. Spontaneous malolactic fermentation. Aging: in Swiss oak (2500 L) for 24 months. Tasting notes: purple reflexes mix amaranth with dark notes coming from a long refinement. Wearing an exotic dress: incense, turmeric, sandal and black liquorice are mixed with faraway spices and are confirmed during the tasting where black berries and gooseberry interchange with indian curry. A tannic complexity puts everything together surrounding mystic notes of incense. Alcohol: 14.5%Vol



"RIVE" BAROLO DOCG

Grape variety: 100% Nebbiolo

Vineyards: Rive - La Morra, vineyards of the 1980s, 230/260 m. South-east exp. 4500/5000 plants/ha. Soil composition: clay, calcareous
Vinification: cryomaceration before fermentation with the skin for 12/16 days in steel vats. Controlled temperature between 24/29°C. Spontaneous malolactic fermentation. Aging: in French and Autrian oak (2500 L) for 24 months. Tasting notes: ruby colour on a soft red basis. It's characterized by female notes of petals and lipstick, face powder and wild strawberry. In the mouth it's persistent and silky, with a well domesticated tannin and a rich, slightly acid but fragrant extraction. Its alcohol amplifies without mistake remarkable notes of flower and dry herbs. Alcohol: 14%Vol



"BRICCO AMBROGIO" BAROLO DOCG

Grape variety: 100% Nebbiolo Vineyards: Roddi, vineyards of the 1950s, 250/270 m. South exp. 4500/5000 plants/ha Soil composition: white, clay, calcareous. Vinification: fermentation with the skins for 25/30 days in steel vats with controlled temperature between 27/31°C. Spontaneous malolactic fermentation. Aging: in French oak (225 L) for 24 months. Tasting notes: amaranth red with ruby reflections. It shows a concentrated complexity, which spreads ripe raspberry, woody aromas, bitter orange peel and black peppercorn notes at the nose. In the mouth it's warmy powerful but able to touch all the significant points of the palate sensitive to its thick tannic structure. Its acidity is well aligned to the alcoholic level. A long minerality confirms on the palate its olfactory complexity. Alcohol: 14.5%Vol





The Bocchino winery has evolved throughout nearly two centuries of growing the rows of vines that contour the hills of Santa Libera, Canelli, near Asti. Their roots are deeply set in the wine–making traditions of this corner of Piedmont.

The Winery extends over about ten hectares. The vines are Guyot-trained and raised on sites prime for their exposure and microclimate, and cultivated by traditional methods, which produces grapes of high quality. The Company is member of the "Consorzio per la Tutela dell'Asti" and "Associazione Produttori Moscato d'Asti Associati". It is also founder member of the "Associazione Produttori Moscato di Canelli", whose principal aim is to promote cultivation of the classic and historic vine variety called "Moscato bianco di Canelli"





"DANY&LISA" MPF WHITE

Grapes: Moscato Bianco 100% Production: 110 guitals/hectare Area of production: Canelli in Asti province. Growing method: low guyot Altitude: on a hill at 250 meters over sea level Soil: marl-limestone Exposure: West Vinification: following a meticulous examination of the bunches, grapes are gathered by hand and pressed gently, after which the must is refrigerated and cooled to prevent fermentation. The entire process is carried out in autoclaves, giving it the typical perlage. Tasting notes: very intense straw yellow with golden hues, compact and very persistent perlage. Very aromatic bouquet, strong notes of ripe grapes and nutmeg, with hints of sage and orange flowers. Very full taste, sweet but not excessively. Alcohol: 5%-5,5% abv. effective (14% abv. potential)



"ELYA" CHARDONNAY PIEMONTE DOC

Grapes: Chardonnay 100% Yield: 70 HI\Ha Area of production: Santa Libera, Canelli in Asti province. Growing method: low guvot Altitude: on a hill at 300 meters over sea level Soil: marl-sandstone Exposure: South, South-West Vinification: after a careful thinning, the grapes are picked by hand; here the grapes are directly pressed after a short period of cryomaceration of the skins. Bottling takes place during the spring following the harvest. Ageing: 3 months in bottle. Tasting notes: deep straw yellow colour with green shades. Very fruity bouquet, fresh, tropical fruits. Dry and kind to the palate, very persistent

and with well-balanced acidity.

Alcohol: 13.5% Vol.



"SORÌ DEI FIORI" MOSCATO D'ASTI Docg Canelli

Grapes: Moscato 100% Yield: 70 hl/ha Area of production: best vineyards of the sorì (sunny slopes) of the hills around Canelli. Growing method: low guyot Altitude: 300 meters over the sea level Soil: marl- limestone Exposure: south South-west The fermentation, when blocked, reaches 5.5 alcohol degrees, with consequent residual sugar around 140-150g/liter. Deep straw yellow with golden shades. Foam compact and very persistent. Bouquet is very aromatic, recalling the flavours of the ripe grapes and the nutmegs; hints of sage and orange blossom. Taste is full and wide, sweet yet not sickening since it has well balanced acidity and effervescence. Alcohol gradation: 5.5% by vol



"SPONDE" DOLCETTO MONFERRATO DOC

Grapes: Dolcetto 100%

Production: 100 guitals/hectare

Area of production: Santa Libera, Canelli in Asti province. Growing method: low guvot Altitude: on a hill at 250 meters over sea level Soil: sandy **Exposure: South-West** Vinification: following meticulous thinning out prior to the harvest, the grapes are gathered by hand and taken directly to cellar in baskets, where they are pressed and destalked. The skins are left in maceration for only one week. The wine is bottles in spring following the harvest. Ageing: minimum 3 months in bottle. Tasting notes: garnet colour, elegant bouquet and very varied with aroma of red fruits. Lightly tannic and moderately acidic, rounded and balanced Alcohol: 12.5% Vol.



"SENS" BARBERA D'ASTI DOCG

Grapes: Barbera 100% Yield: 70 HI\Ha Area of production: Moasca - AT Growing method: low guyot Altitude: on a slope 150 meters over sea level Soil: tan-sandstone **Exposure: South-East** Vinification: the grapes are harvested soon to obtain a fresh wine. The destemmed and crushed grapes are stored with the must at a controlled temperature of about 24 ° C. The product is bottled in the following spring. Ageing: at least 3 months in bottle. Tasting notes: ruby red colour with violet shades. Fruity bouquet. Simple, pleasant, medium persistence and with a marked acidic vein. Alcohol: 13% Vol.



"ARDUINE" BARBERA D'ASTI DOCG

Grapes: Barbera 100%
Yield: 70 HI/ha
Area of production: Moasca (AT)
Growing method: low guyot
Altitude: 300 meters over the sea level
Soil: tan-sandstone
Exposure: South-east
Alcoholic fermentation at a controlled temperature of 24°;
malolactic fermentation and refinement in bottle for 3
months. Deep ruby red with violet tones. Fruity bouquet.
Simple, agreeable taste with medium persistence.
Alchoolic gradation: 13 %



"L'AURELIO" NEBBIOLO D'ALBA DOC

Grapes Variety: 100 % Nebbiolo
Yield: 70 HI/ha
Area of production: Langhe
Growing method: low guyot
Altitude: 300 meters over the sea level
Soil: red limestone
Exposure: South-east
Malolactic fermentation in oak barrels, ageing at least one
year in stainless steel tanks. Further refinement in bottle
for 6 months. Moderately deep ruby red, Spicy and ethereal
bouquet, with hints of rose and violet. Tannic taste with
structure and long persistence.
Alchoolic gradation: 13,5 %



"BILINCIN" BARBERA D'ASTI SUPERIORE DOCG

Grape variety: Barbera 100%
Vinification: After the fermentation, the wine remains some more time macerating on the skins. Refinement of 2 years in tank and at least 6 months in bottle; the refinement ageing and malolactic fermentation develop in stainless steel tanks and for a short period in big barrels.
Tasting notes: deep ruby red colour with garnet tones. Bouquet is very intense, vinous with strong hints of underbrush. It tends to become ethereal after a long ageing. Taste is wide, very full, a bit astringent thanks to its typical acidity. Good balance with tannins and long persistence.

Alcohol gradation: 15%



"BARBARIC" BARBERA D'ASTI SUPERIORE DOCG

Grapes: barbera 100%
Area of production: best vineyards planted on red soils, on the hills of Moasca (AT)
Growing method: low guyot
Altitude: 300 meters over the sea level
Soil: red limestone
Exposure: South. After a careful thinning out to reduce the yield

Exposure: South. After a careful thinning out to reduce the yield and enhance quality, the grapes are hand-picked and taken to the winery in baskets. They are immediately crushed and stored in special fermenting vats. Maturation 60% in French oak barriques, for one year. Bouquet is various and intense, with very spicy flavours, hints of plums and blackberries, with a pleasant taste of wood. Taste is very long, extremely persistent, slightly sourish, balanced wood.

Alcohol gradation: 15.5%





The Cantina Vallebelbo Sca is an agricultural cooperative that collects and vinifies the grapes produced by 160 wine growers that have about 500 hectares of precious vineyards in the heart of the Langhe, on the hills around Santo Stefano Belbo.

This wine-growing area is the most important center for the production of Moscato Bianco grapes, which give birth to 3 sweet and aromatic wines, famous all over the world for their uniqueness: Asti DOCG, Moscato d Asti DOCG and the new born Asti Secco DOCG, all the with Controlled and Guaranteed Denomination of Origin. The skillful processing and continuous improvement of the techniques of cultivation of the Nebbiolo, Moscato and Barbera vines have led to extraordinary results that appear in the splendor of a unique landscape in the world.

The constant and passionate dedication of people who have been cultivating vineyards for generations following traditions and farming knowledge have created a territory of exceptional universal value . These are the reasons that have led UNESCO to name our hills as a World Heritage Site.





BRACCHETTO D'ACQUI DOCG SAN MAURIZIO

Classification: aromatic sweet sparkling red wine obtained with the charmat method Grapes: Brachetto 100% Alcohol: actual 6,5% vol - potential 12% vol Residual Sugar: 110 gr/lt ca.

Tasting Notes: fine and persistent perlage. Light ruby red colour but gleaming. Taste sweet, full but delicate. Intense aroma of musk



MOSCATO SPUMANTE SAN MAURIZIO

Classification: aromatic sweet sparkling white wine obtained with the charmat method Grapes: Moscato 100% Alcohol: actual 6,5% vol - potential 12,5% vol Residual Sugar: 85 gr/lt ca.
Tasting Notes: Perlage: fine white and persistent. Colour: golden yellow. Taste: sweet and velvety characteristic of the grape. Aroma: intense, floral and slightly musky



ASTI DOCG SAN MAURIZIO

Classification: aromatic sweet sparkling white wine obtained with the charmat method Grapes: Moscato bianco 100% Alcohol: 7.5% Residual Sugar: 90gr/l Tasting Notes: fine and persistent perlage; pale golden colour with herbaceous reflections. Aroma: intense fragrance of Moscato. Sweet, aromatic and well balanced



ASTI SECCO DOCG SAN MAURIZIO

Classification: aromatic sweet sparkling white wine obtained with the charmat method Grapes: Moscato bianco 100% Alcohol:11% Residual Sugar:20gr/l Tasting Notes: fine and persistent perlage. Pale straw colour with golden reflections. Taste fresh, very balanced. Delicate and fruity aroma.



CUVEE BRUT SAN MAURIZIO

Classification: sparkling brut wine obtained with the charmat method
Grapes: white berry grapes
Alcohol: actual 11% vol - potential 12,5% vol
Residual Sugar: 10 gr/lt ca.
Tasting Notes: Perlage: fine and persistent.
Colour: lightly straw with herbaceous
reflections. Taste: dry, well-balanced, right acidity. Aroma: floral and delicate

OTHER WINES OF SAN MAURIZIO LINE:
PROSECCO DOC EXTRA DRY, ROSE' EXTRA DRY



GRAN DESSERT VITICOLTORI

Classification: sweet sparkling wine obtained with the charmat method
Grapes: white berry grapes
Alcohol: actual 9,5% vol - potential 12,5% vol
Residual Sugar: 55 gr/lt ca.
Tasting Notes: Perlage: fine and very
persistent. Colour: light yellow with golden
reflections. Taste: sweet and balanced. Aroma:
intense, fragrant and fruity



VERMIGLIO ROSSO VITICOLTORI

Classification: aromatic sweet sparkling red wine obtained with the charmat method Grapes:black berry aromatic grapes Alcohol: 6.5% – potential 12% Residual Sugar:110 gr/l Tasting Notes: fine and persistent perlage. ruby red colour. Taste sweet, balance and intense. Floreal aroma.

OTHER WINES OF VITICOLTORI LINE:
MOSCATO SPUMANTE, MOSCATO D'ASTI DOCG, BRUT BRACCHETTO DOC PIEMONTE,
MOSCATO SPUMANTE ROSE', ASTI SECCO DOCG, FIOR DI VIGNA WHITE SCEW CAP



FIOR DI VIGNA RED SCREW CAP VITICOLTORI

Classification: Partially fermented aromatic must- naturally sparkling sweet red wine Grapes: Brachetto 100%
Alcohol: actual 4% vol - potential 12% vol Residual Sugar: 90 gr/lt ca.
Tasting Notes: Perlage: fine and persistent natural perlage. Colour: light red with violet reflections. Taste: sweet and harmonious, with a pleasant acid note. Aroma: fragrant and aromatic. Remember the rose, strawberry, raspberry and blackberry



ASTI DOCG LA MARENCA

obtained with the charmat method Grapes: Moscato 100% Alcohol: actual 7,5% vol - potential 12% vol Residual Sugar: 90 gr/lt ca. Tasting Notes: fine and persistent perlage. Pale golden colour. Sweet, aromatic and well balanced taste. Aroma: intense fragrance of Moscato

Classification: aromatic sweet sparkling wine



MOSCATO D'ASTI DOCG LA MARENCA

Classification: naturally sparkling sweet white wine

Grapes: Moscato 100%

Alcohol: actual 5,5% vol - potential 12,5% vol

Residual Sugar: 125 gr/lt ca.

Tasting Notes: fine and persistent natural perlage. Straw yellow colour. Taste: delicately sweet, aromatic and characteristic. Aroma: fragrant, typical of the Moscato grape



LANGHE ROSSO DOC BIO ANDAR PER VIGNE

Classification: dry red wine obtained with biological cultivation
Grapes: Barbera, Freisa, Syrah
Ageing:
Alcohol: actual 12,5% vol
Residual Sugar:
Tasting Notes: Colour: intense red with garnet reflections. Aroma: intense, with hints of berries. Taste: dry, pleasantly tannic with a

OTHER WINES OF ANDAR PER VIGNE LINE: DOLCETTO DOC BIO ANDAR PER VIGNE

velvety and persistent aftertaste



MOSCATO D'ASTI DOCG BIO Andar per vigne

biological cultivation

Grapes: Moscato 100% Alcohol: actual 5,5% vol - potential 12,5% vol Residual Sugar: 130 gr/lt ca. Tasting Notes: Perlage: fine and persistent natural perlage, sweet with notes of ripe fruit, with an aftertaste that recalls honey: Fruity,

rightly aromatic aroma, very persistent

Classification: sweet white wine obtained with



MOSCATO D'ASTI DOCG LE FILERE

white wine

Grapes: Moscato 100%
Alcohol: actual 5,5% vol - potential 12,5% vol
Residual Sugar: 125 gr/lt ca.
Tasting Notes: Perlage: fine and persistent
natural perlage. Colour: straw yellow. Taste:
delicately sweet, aromatic and characteristic.
Aroma: fragrant, typical of the Moscato grape

Classification: naturally sparkling sweet



VALLEBELBO

lefilere

Grapes: Nebbiolo 100%
Ageing: at least 3 years; 2 years in oak barrel
Alcohol: 14,5%
Residual Sugar: 2 gr/lt ca.
Tasting Notes: Colour: garnet red with
characteristic orange reflections. Dry, full,
noble, robust but yelvety, of great harmony.



BAROLO DOCG CESARE PAVESE

Grapes: 100%
Ageing: at least 3 years: 2 in oak barrel
Alcohol:13.5%
Residual Sugar:2gr/l
Tasting Notes: garnet red colour with
characteristics orange reflections.
Characteristic aroma pleasing and intense.
Full body aroma elegant.

OTHER WINES OF FILERE LINE:
LANGHE DOC FAVORITA, LANGHE DOC CHARDONNAY, LANGHE DOC ARNEIS,
PIEMONTE DOC CORTESE FRIZZANTE, BARBARESCO DOCG, LANGHE NEBBIOLO
DOC. DOLCETTO D'ALBA DOC. BARBERA D'ALBA DOC. BARBERA D'ASTI DOC

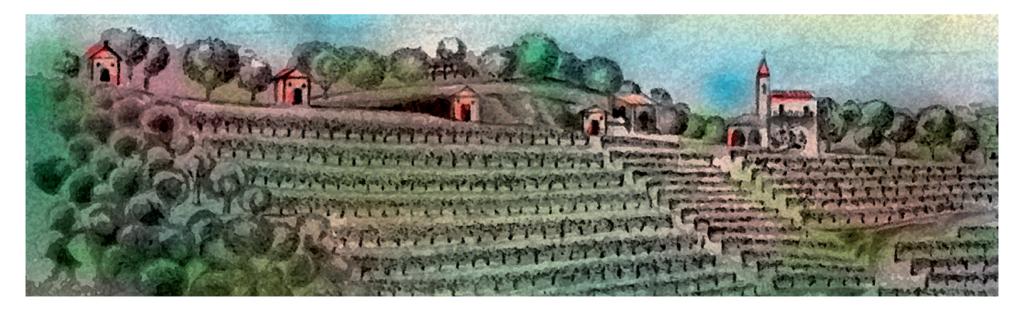
OTHER WINES OF CESARE PAVESE LINE:
ALTA LANGA DOCG BRUT MILLESIMATO METODO
CLASSICO, MOSCATO D'ASTI DOCG, ROERO
ARNEIS DOCG, BARBARESCO DOCG, DOLCETTO
D'ALBA DOC, BARBERA D'ALBA DOC, BARBERA
D'ASTI SUPERIORE DOCG



Poderi Vaiot is a name with an ancient tradition in the area of Montà, its symbol is the griffin and its icon the shrine called Santuario dei Piloni in a view dating back to the 30s. These three aspects are linked together on the labels of Poderi Vaiot. Roero Arneis, Roero, Nebbiolo d'Alba, Barbera d'Alba, Val del Moro Spumante and Nebbiolo d'Alba Spumante Rosé, the six jewels of Roero are all represented by a high quality brand which produces wines from selected grapes in limited editions. A careful selection of the grapes ensures the highest quality for a brand which is traditional and modern at the same time, exactly like Roero.

The shrine Santuario dei Piloni is a historical building in the heart of the commune of Montà, where Poderi Vaiot has three vineyards. This interesting and historical symbol together with up to date methods defines the label which speaks of Roero. The wines of Poderi Vaiot narrate the essence of Roero: in each sip of wine you can find an aspect of this wine region, which is dedicated to the cultivation of DOC and DOCG wines from red and white grapes. A different personality for each situation, to be enjoyed and to better understand the tiles of the Roero mosaic.

Vaiot means experiencing the Roero: appreciating a wine goes beyond its tasting, opening up the mind to the area itself, its history and traditions.





"DOLCI BRICCHI" MOSCATO D'ASTI DOCG

100% Moscato Bianco
Tasting Notes: Round and oily wine with an
unmistakable character. Colour is light straw.
Aroma has evident notes of white fruit, sage,
flowers and citrus fruit.
Alcohol: 5% Vol.



"RONCHEIS" GAVI DOCG

Grape varieties: 100% Cortese
Tasting Notes: Color is light straw. Aroma has
evident notes of apple and flowers which, after
refinement in bottle, acquire interesting mineral
and citrus fruit hints. Taste is dry with a sapid and
slightly bitter aftertaste.



"FRANCO" ROERO ARNEIS DOCG

Grape varieties: 100% Arneis
Tasting Notes: Typical Piedmontese white wine, highly structured and pronounced. Aroma is smooth and pronounced, slightly sharp for a fresh and lingering wine. Taste is fresh, delicate and tempting with a well-balanced fragrance of chamomile and white flesh fruit, an indelible remembrance of this kind of grape.

Alcohol: 13.5% Vol.



"VAL DEL MORO" CLASSIC METHOD

Grape varieties: 60% Arneis, 40% Nebbiolo Tasting Notes: Sur lie 48 months. Nose is pronounced and well-developed with the fragrance of bread crust and dried flowers in a light honey nose sensation. Colour is straw yellow with gilded hues. Aroma is full and round, slightly sharp to characterize a fresh, pleasant and tempting wine. Alcohol: 13% Vol.



NEBBIOLO D'ALBA DOC SPUMANTE ROSÉ CLASSIC METHOD

Grape varieties: 100% Nebbiolo
Tasting Notes: Nose is fruity, with hints of bread crusts and floral overtones. Colour is antique pink, with perlage. Aroma is full-bodied, well-balanced, packed with crispness and rounded structure, showing an excellent, slightly aromatic finish and just the right length.

Alcohol: 13.5% Vol.



"LUPESTRE" Barbera d'Alba doc

Grape varieties: 100% Barbera
Tasting Notes: Full-bodied wine with
a fine slightly sour hint. Colour is
intense ruby red. Aroma has a hint of
wild berries and cherry. Taste is fresh,
harmonious, very delicate but with an
interesting sourness.
Alcohol: 13.5% Vol.



"SESSANTADÌ" NEBBIOLO D'ALBA DOC

Grape varieties: 100% Nebbiolo Tasting Notes: Austere, dry, fine wine. Color is deep ruby red with garnet-red shades. It has sweet scents of violet, dog rose, aromatic herbs and sweet spices.

Alcohol: 13,5% Vol.



"ELETTO" RUCHÈ DI CASTEGNOLE MONFERRATO DOCG

Grape varieties: 100% Ruchè
Tasting Notes: Soft, harmonious and
very fruity flavor. The color is intense
ruby red, the scent at the nose is
of sweet rose, characteristic of this
unique wine. Full tasted, full bodied and
consistent persistence.
Alcohol: 14% Vol.



"PIERIN" ROERO DOCG

Grape varieties: 100% Nebbiolo
Tasting Notes: Delicate ethereal wine,
of great quality and excellent ageing.
Colour is intense ruby red with orange
reflexes. Aroma has a hint of wild violets
and spices. Taste is warm, full, dry, well
orchestrated and austere due to its
sweet and solidly built tannins.
Alcohol: 13,5% Vol.



"LIVIÈ" BARBARESCO DOCG

Grape varieties: 100% Nebbiolo
Tasting Notes: Full-bodied, dry, ethereal
wine. Colour is intense garnetred.
Aroma is an explosive mixture of
fragrant sensations of rose and violet
accompanied by fine notes of sweet
spices and cocoa. Taste is alcoholic,
robust with a lasting aftertaste.
Alcohol: 14.5% Vol.



"GRISOT" BAROLO DOCG

Grape varieties: 100% Nebbiolo
Tasting Notes: Full-bodied, austere,
fine wine. Colour is intense garnet-red.
Aroma has fragrant sensations of rose,
violet and rhubarb that acquires spicy
notes of black pepper and truffles with
ageing. Taste is very robust, balanced
with a very persistent final touch.
Alcohol: 14.5% Vol.







La Zerba Winery was established in 1989 in the beautiful hills of the Ligurian-Piedmontese Apennine from the passion of the owner Livio Lorenzi. The vineyard is located 1,476 feet above sea level. This high elevation leads to crisp, white wines that have zesty, mineral and lively characteristics. The estate spreads over 12 hectares characterized by a tufaceus and calcareous terrain. The Vineyards, aged 15-30 year old, face south, south-est and use the espalier (Guyot) system.

Lorenzi family uses only biological fertilizer and the harvest is always by hand with careful selection of grapes. Historically, the wines of Tassarolo have lead the DOC of Gavi as the best in the region, not Gavi di Gavi, which is all about marketing. The estate produces classic Gavi, furthermore, in top years a special cru is produced called Terra Rossa, Gavi.





GAVI DOCG "LA ZERBA"

Grapes: 100% Cortese

Alcohol: 12.50% vol.

Testing: The wine is pale vellow with a slight sparkle at the rim; the bouquet is delicate and quite elegant with a pleasing floral scent mingled with honeydew melon. On the palate it's direct and moderately round, nice body and an intriguing balance between acidity and the ripe fruit. The finish is long, clean and persistent. Chilled, it is a nice aperitif and works very well with an appetizer, filled pastas, cream sauces, white meats, fish and light fried foods. Serve at 8-10°C



GAVI DOCG "TERRAROSSA"

Cru of the winery which benefits from a partial maceration on the skins.

Grapes: 100% Cortese Vineyards: This wine comes from specially

selected grapes from the Terrarossa vineyards. The vineyards is especially rich in iron and has a striking red soil from which it derives its name. Testing: pale yellow with light green highlights. It has warm, rich bouquet with honeydew melon laced with citrus. Pleasing and complex, on the palate it's round and full, with excellent structure and a long and persistent finish. Alcohol: 13% vol.



GAVI DOCG "PRIMIN"

Grape: Cortese 100% First year of production: 2017 Period of harvesting: mid-September. Method of picking: exclusively by hand in crates. Fermentation lasts one week in stainless steel tanks at a controlled temperature of 18°C to preserve the fruity scents. Maturation in steel tanks for about 18 months after racking with repeted "bâtonnage" of the lees, and for at least 3 months in the bottles.

Tasting notes: The aroma has citrus and white flower notes, with mineral sensations reminiscent of flint stone. Alcohol: 13.5%



GAVI DOCG "ANFORA"

Grape: Cortese 100% First year of production: 2017. Period of harvesting: mid-September. Method of picking: exclusively by hand in crates. Fermentation: fermented in a terracotta amphora with skins maceration.

Ageing modality: aged for at least 9 months from the skins separation in a terracotta amphora performing repeated "battonage" of the noble lees. Matured for at least 3 months in bottle. Alcohol: 13.5%



BARBERA PIEMONTE DOC

Grapes: Barbera 100%

A well structured wine with a certain acidity that gives a fragrance and freshness typical of the products from this region. The colour is ruby red, it has a vinous perfume with scents of ripe fruit, and an intense and harmonic body. Fermentation: in stainless steel tanks. Duration of maceration on the skins: 15 days. Maturation: 80% in steel tanks for about 6

month after racking, 20 % in barrels for one year, and for at least 6 months in the bottles Alcohol: 15 vol%



The Botto family has always been linked to the cultivation of vines. At least 5 generations have contributed to a history of passion and affection for the local territory. The first winery was founded on the initiative of Pier Luigi Botto in 1994, in order to turn the grapes into wine. It was located at the top of the village of Cassine, in the Convent that once belonged to the Cappuccini friars, who also produced wine in the eighteenth century. The family-run company now extends over 20 hectares of vineyards under the brand "Convento Cappuccini".

Our "mission" is to follow tradition while also applying the best of the technology offered by the evolution of winemaking. The Botto family started moving in this direction when it decided to invest in the construction of new ultramodern headquarters. With a tasting room nestled in the greenery of the surrounding hills, visual and olfactory pleasures await you!





ACQUI DOCG

Grapes: 100% Bracchetto

Vinification: Prior we separate the grapes from the stalks, then we press it and the obtained must macerate with his own skins for almost 12 days. Remontage is done frequently with a temperature of 18/20°. Afterwards we remove grape skins through a soft squeezin, then we bottle it after an accurate refining.

Aging: in stainless steel tanks for 6 months.

Tasting Notes: bright ruby color and a floral fragrance, with the tipical Brachetto varietal aromatica flavours. Taste is dry, rounded and warm with an interesting persistence.

Food pairing: light appetizers, seafood and meat courses with sweet & sour sauces.

Alcohol: 13.5%



"L'ALBAROSSA" PIEMONTE DOC

Grapes: 100% Albarossa

Vinification: racked in stainless steel tanks where it rests, and where the malolactic fermentation takes place, which refines the taste.

Aging: after one year in French oak barrels, the wine is blended for bottling.

Tasting Notes: Albarossa is a varietal created in 1938 by Prof. Dalmasso, crossing Barbera and Nebbiolo vines. It has a deep ruby red color, intense bouquet with spicy notes, and is full bodied with a long persistent finish. Best paired with red meats, game and cheeses. Alcohol: 14,5% by vol.



BRACCHETTO D'ACQUI DOCG

Grapes: 100% Brachetto

Vinification: the fermentation is stopped cooling the wine to preserve the natural sweetness of the grape.

Once the wine is cool and ready it is transferred in a stainless steel pressured tank, where a second fermentation starts to make the wine lightly sparkling.

Tasting Notes: The ruby red color and sparkling sweetness

lasting Notes: The ruby red color and sparkling sweetness emphasize the wine freshness.

The nose reminds of flowers, especially roses. Finally the taste is mild, pleasant and very persistent. Alcohol: 6,5% by vol



MOSCATO D'ASTI DOCG

Grapes: 100% Moscato
Vinification: Martinotti method
Tasting Notes: bright yellow colour with golden shades, a slightly effervescence, characteristic aroma.
Food pairing: dessert wine also great when paired with intense cheese and fruits like peaches.
Alcohol: 5%

SCERSCÉ



Is in the beautiful scenery of the Valtellina, land close to the Rhaetian Alps known for its breathtaking scenery, for its magnificent mountains and for its great wines, that born Tenuta Scerscé. The eminent architecture of the terraced vineyards along the steep and winding slopes of the valley, offers the sight and the heart, the beauty and care of the hard work of man. Over the years, subtracting the mountain slopes and breaking the rock, man has created patches of fertile land, backed by miles and miles of stone walls. The rocky outcrops, remnant of a millenary work of the glacier that covered the valley, accumulate heat and release it for the whole year, as real reserves that mitigate the coldest days and help the Nebbiolo to develop.

The grape from which we get our wine is Nebbiolo, here called "Chiavennasca". A noble wine, austere, long-lived, hard to please, father of historically famous wines. It needs a particular climate and environmental situation so the slopes of the Rhaetian Alps are ideal. A predominantly sandy soil, a exposure of the land that gives great brightness and a remarkable temperature range. Tenuta Scerscé places its vineyards in one body at an altitude of about 550-750 m in the municipality of Teglio, on Valtellina Rhaetian Alps. The winery instead is located in the municipality of Tirano. The draft study of the Tenuta Scerscé image has taken start from the definition of the brand. The symbol, that distinguishes it, originates from the farming culture, emphasizing the production philosophy of the Tenuta, which has always been oriented towards production limited to a few bottles, but very high quality. It comes from the profile of the metal element of the traditional two-pronged pitchfork hoe, called sciarscél, used for small jobs on the ground around the shoot and roots.





NETTARE ROSSO DI VALTELLINA D.O.C.

GRAPES: Nebbiolo (Chiavennasca).

VINIFICATION: The pressing is done immediately after the harvest. Classic natural red vinification with breaking of the hat by pumping. At the end of the fermentation, maceration for at least three days.

AGEING : In large oak barrels for at least 6 months before completing its evolution in the bottle.

TASTING NOTES: Ruby red. Full-bodied red wine with persistent and fine aroma. Fruity notes of cherry, spicy tones. Fresh and well-balanced, it is a whole meal wine, a wine for everyday. Perfect combined with appetizers, pasta, white meats, young cheeses.

ALCOHOLIC CONTENT: 12.5%



ESSENZA VALTELLINA SUPERIORE D.O.C.G.

GRAPES: Nebbiolo (Chiavennasca).

VINIFICATION: The pressing is done immediately after the harvest; it follows c lassical natural red vinification of about 12-15 days and a maceration of at least 5 days. During fermentation, pumping over and delestage are made to favor liquid contact with the skins and greater extraction of colors and scents.

AGEING: In large oak barrel for 15-18 months; stationing of the wine for a few months in tonneau 5hl allowing improvement of the bouquet. It follows the aging in the bottle in the dark for at least 6 months.

TASTING NOTES: Ruby red color with garnet. Intense aroma of red fruit are reminiscent of plum, morello cherry and their jams with light spicy notes. In some years you can taste hints of hazelnut and licorice. Elegant and harmonious, it fits perfectly with pizzoccheri, white and red meats, game and aged cheeses. ALCOHOLIC CONTENT: 13%



INFINITO SFORZATO DI VALTELLINA D.O.C.G.

GRAPES: Nebbiolo (Chiavennasca).

VINIFICATION: Drying until 11th December. On average, the pressing is done after December 24th. It follows classical natural red vinification of about 20 days and a maceration on the peels of at least 7 days. During the slow fermentation pumping over and punching are made to promote contact of the liquid with the peels. To the benefit of oxygenation, extraction of colors ands scents.

Ageing : In oak barrels for 24 months, followed by aging in the dark in the bottle for at least 8-10 months

TASTING NOTES: Garnet-red color. A wine of great elegance, structure and character. Very fine and detailed scents, warm and spicy, rich with notes of berries, fruit in alcohol, cinnamon and pepper. Classic scents of violets and withered roses. Great softness and persistence, it fits perfectly with red meats, game and aged cheeses. ALCOHOLIC CONTENT: 15%



The Calatroni winery is a small, family-run winery located on the hills of the village of Montecalvo Versiggia in the Versa Valley, in the heart of Oltrepò Pavese. The winery was founded in 1964, when Luigi Calatroni, at the end of his tenant-farming contract, bought a vineyard from his former landowner. In the following years, the winery developed under the guide of Fausto and Marisa Calatroni. Now, with the third generation of vinegrowers, the experience of the tradition is enriched by the modern agronomic and oenological techniques brought by the young brothers Cristian and Stefano. The constant technical improvement led to an ever-increasing quality of the grapes that we grow in our own vineyards. The property vineyards (about 15 hectares) are located in Montecalvo Versiggia at an altitude varying from 180 to 320 metres AMSL, in an area very suited for the growing of several grape varieties.

With its 4.100 hectares of Pinot Noir vineyards, Oltrepò Pavese is one of the biggest producing areas of Pinot Noir grapes worldwide. Montecalvo Versiggia is the Oltrepò Pavese municipality with the largest production of Pinot Noir grapes.

The Oltrepò Pavese wine region has always offered a great variety of indigenous grapes. The most famous is Croatina, a grape that give structure and tannins to the wines it produces. One of them is Bonarda, the most popular Oltrepò Pavese wine. We really believe in the great qualities of the classic Bonarda frizzante (semi-sparkling) when produced with due care. That's why in 2015 we joined the Bonarda dei Produttori project, promoted by the Distretto del Vino di Qualità dell'Oltrepò Pavese association and aimed at producing a top-quality version of this wine.

Nowadays, many indigenous grapes have disappeared and others risk extinction. Our contribution to the safeguard of these traditional, unique and rare varieties is Perorossino, a red wine produced from a more than 60-years old vineyard, where we grow old, nearly forgotten grapes like Uva Rara, Nibiö, Timoraccio and Croà.





CAMPO DOTTORE OLTREPÒ PAVESE RIESLING DOC

Grapes: Riesling Renano 100% Vinification: It's bottled in late spring and released after 40 days. Vinified in stainless steel tanks

Tasting Notes: keeps its peculiar strong mineral character even in the hottest and driest vintages thanks to the large temperature range and the limestone-rich soilof the vineyard. In its young years it offers the classic notes of yellow fruits, while in later years hints of petrol will slowly emerge.



FIORAVANTI PINOT NERO DELL'OLTREPÒ PAVESE DOC

Grapes: Pinot Nero

Vinification: The grapes are harvested in the first decade of September and pressed less than an hour later. The maceration lasts about 10 days (with temperatures below 3 °C during the first 3 days). Then, part of the must (80%) is fermented in stainless steel tanks and the remaining part is fermented in barriques. The two parts are put together after 6 months and bottled in July.

Tasting notes: Very reflective of the grape's identity with its blackberry and currant notes, this Pinot Noir also benefits from the partial fermentation in oak which rounds out the palate.



VIGIO BONARDA DOC FRIZZANTE

Grapes: Croatina 100%
Vinification: Macerated for 7 days on the skins, refermented in a natural way Tastng notes: Deep red lively purpled bubbles. Full in the nose with black cherry and ripe cherry notes. It offers a good body with well-balanced tannins, a rich nose and an austere character.



PEROROSSINO OLTREPÒ PAVESE ROSSO DOC

Grapes: Croatina, Barbera, Uva Rara, Nibiö and Moradella

Vinification: The yield per hectare is extremely low and the rich and fully concentrated grapes of this more than 60-years old vineyard are perfect for creating a great, full bodied red wine. The must is fermented in stainless steel tanks. After a 20-day maceration, the wine is left to rest in barrique for about 1 year. Bottled in summer, it further ages in bottle for a few months.

Tasting notes: Pale ruby red with garnet red highlights.

Complex nose with floreal, fruity and spicy.
Each grape gives a peculiar contribution to this wine with Moradella and Nibiö providing notes of red fruits jam and spices, Croatina adding good tannins and Barbera bringing a great deal of acidity.



SILIQUASTRO SANGUE DI GIUDA DOC

Semi-sparkling sweet red wine Grapes: Croatina, Barbera and Uva Rara Vinification:is produced only in a small area of the Versa Valley. The bubbles are created by natural fermentation, which is stopped cooling down the wine to get the desired amount of residual sugar. Tasting Notes: The nose offers Fuji apple, cherry and black cherry notes. The acidity of Barbera and the tannins of Croatina save the palate from being too sweet.

Over the years, many people have been trying to explain the origin of the strange name of this wine (Judas' Blood). According to the most popular legend, Judas, risen from the dead and repented for his betrayal of Jesus, sacrificed himself to save the wonderful Oltrepò Pavese vineyards from a terrible disease. The local vine-growers decided therefore to dedicate their wine to Judas.



In the extreme north-eastern corner of Italy right near the border with Slovenia and a short way from Cividale del Friuli lies Prepotto, and there, up on a sun-kissed hill rises RoncSoreli - the sunny hill - seemed to Flavio Schiratti the perfect name when he established the winery in 2008.

The Friulan entrepreneur and wine lover embarked on an ambitious long-term project: to breathe new life to the sleepy hamlet and produce top quality wines. The core of the project was to create a nice big winery and offer a great wine experience to anyone who walked through the front door. Part of the mission was to enhance the historical vineyards and native varietals that thrive on one of the most beautiful and suitable hills of the area.

The 42 hectares of vineyards are trained using the Single Guyot system as well as the ancient local system "Capuccina", mainly used in the historical vineyard planted to Friulano (for many still known as "Tocai").

The particular position of the vineyard planted with Friulano, halfway up the hill slope and right next to the woods, offers us the precious possibility to harvest botrytized grapes from which it is made "Ottolustri". They have decided to limit the production only to the varietals that best thrive in this particular terroir, namely, Friulano, Ribolla Gialla, Picolit and Schioppettino. They have the largest vineyard of Schioppettino of the whole region, and it is situated in Prepotto subzone – a remarkable cru and 20 hectares are planted to Pinot Grigio, Sauvignon, Pinot Nero and Merlot. They place great attention to the soil, enhancing its natural potential with repeated annual organic fertilization and strive to preserve the wooded areas that surround the estate, home to a large variety of birds, insects and other wildlife. They adopt low environmental impact integrated pest control and organize the vineyard activities following the natural seasonal conditions, to prevent the development of diseases. Following these principles, it was only natural to take things that one step further. In 2016 they put into place all the physical and biological processes in compliance with organic standards and part of our vineyards have received the organic certification.





ABC LINE

For the youg brand ABC the vines are located in the fields in front of the property, following the small river Judrio. The brand has a modern, fresh design which reflects the character of its wines.

The harvest is manual and takes place around the end of September. The wines are all vinified in stainless steel to preserve the freshness and to enhance the characteristics of the grapes: Ribolla Gialla, Pinot Grigio, Sauvignon, Traminer, Muller Thurgau, Chardonnay, Merlot, Refosco dal Peduncolo Rosso.



Antico Borgo Dei Colli Line

Our habitat is the valley of the Judrio torrent along which a fresh wind blows creating a precious climate; it is the biodiversity of Bosco Romagno that coexists in harmony with the vineyards and with the fields of the sweet landscapes of the Colli Orientali del Friuli. It is here, in the ancient village of Novacuzzo, that the wines of our top line Antico Borgo dei Colli are born. A fidelity to the most authentic values of our land, witnessed by a responsible and sustainable working method that maintains the ecosystem and safeguards natural resources. A heritage of passion, daily work and love for nature that runs through time and generations.



RIBOLLA GIALLA DEI NESPOLI FRIULI COLLI ORIENTALI D.O.C.

GRAPES: Ribolla Gialla
VINIFICATION: 8/10 hours of maceration followed
by soft pressing and fermentation in temperature
controlled stainless steel tanks
AGEING: on the lees in temperature controlled
stainless steel tanks for 6 months
TASTING NOTES: Light straw-yellow with
greenish highlights. Fruity and floral with hints
of Limoncella apple and white flowers. Slightly
savoury with refreshing citrus notes. Served as
an aperitif or with salads, risottos and vegetable
based dishes. Serving temperature around 12 °C.
ALCOHOLIC CONTENT: 12,50% vol



SAUVIGNON DEI PESCHI Friuli colli orientali d.o.c.

GRAPES: Sauvignon
VINIFICATION: soft pressing of whole-cluster
grapes followed by fermentation in temperature
controlled stainless steel tanks
AGEING: on the lees in temperature controlled
stainless steel tanks for 6 months
TASTING NOTES: Light straw-yellow with greenish
highlights. Varietal, fresh and aromatic with
mingling notes of bell pepper and tomato leaf that
lead to an elegant mineral finish. Asparagus based
dishes, herb flavoured soups and frittata, fish and
vegetable tempura bites, and crustaceans. Serving
temperature around 12 °C.
ALCOHOLIC CONTENT: 13.50% vol



PINOT GRIGIO RAMATO DEI MELOGRANI FRIULI COLLI ORIENTALI D.O.C.

GRAPES: Pinot Grigio
VINIFICATION: partial whole berry fermentation
on the skins for 2/3 days in temperature
controlled stainless steel tanks followed by
soft pressing after fermentation
AGEING: on the lees in temperature controlled
stainless steel tanks for 6 months
TASTING NOTES: Coppery rose.
Concentrate and lively with lots of fruits and a
nice note of rose petals. This dry, structured
white wine is slightly aromatic revealing notes of
Golden Delicious apple, strawberry, and thyme. It
is savoury, persistent, with a mineral finish
Serving temperature around 12 °C.
ALCOHOLIC CONTENT: 13.50% vol



FRIULANO DELLE ROBINIE FRIULI COLLI ORENTALI D.O.C.

GRAPES: Friulano 100%
VINIFICATION: grapes are hand-picked in
September. Whole-cluster grapes undergo
soft pressing and the most is racked into
controlled temperature stainless steel tanks for
fermentation.

AGEING: on the lees in temperature controlled stainless steel tanks for 6 months.

TASTING NOTES: deep straw yellow colour, fruity and flowery bouquet finishing with notes of fresh almond. Solidly built and harmonious with notes of apricot, apple and fresh almond. It has a nice long finish. Is has an ageing potential of 4/5 years.

ALCOHOLIC CONTENT: 13% vol.



OTTOLUSTRI IGT VENEZIA GIULIA

GRAPES: Friulano

VINIFICATION: picked by hand when slightly overripe with a particular selection of Botrytis cinerea affected grapes. soft pressing of whole grapes followed by fermentation in stainless steel tanks.

AGEING: in stainless steel for at least 15 months, followed by a minimum 24 months in the bottle before release

TASTING NOTES: Bright yellow with golden hues. Rich and layered with tropical fruit, citrus fruit, quince and acacia honey. Great nose-palate consistency, the fruity and flowery notes evolve offering extraordinary aromatic complexity and a mineral edge with a very long finish. ALCOHOLIC CONTENT: 14.50% vol.











"R"NERA FRIULI COLLI ORIENTALI DOC

GRAPES: Schiopettino (Ribolla Nera) VINIFICATION: controlled temperature

ALCOHOLIC CONTENT: 12.50% vol.

fermentation in cement vats for 10/15 days
AGEING: in temperature controlled stainless steel
tanks for 12 months
TASTING NOTES: ruby red. red berry fruit-driven,
with notes of plum and hints of peppercorn.
dry, mid-structured red wine, fresh with tones
of spices, the tannins are soft and do not
overpower, very appealing with a nice length

SCHIOPETTINO DEI FRUTTI ROSSI FRIULI COLLI ORIENTALI D.O.C.

GRAPES: Schiopettino (Ribolla Nera)
VINIFICATION: maceration in controlled
temperature cement vats for 15/20 days followed
by malolactic fermentation on the skins
AGEING: minimum 24 months in 2,600-litre
truncated cone shaped vats and French and
Slavonian oak barrels, followed by at least other
24 months in the bottle before release
TASTING NOTES: Ruby red, the nose recalls
dried plums, cloves, nutmeg, black pepper with a
balsamic overtone
ALCOHOLIC CONTENT: 13.50% vol.

SCHIOPETTINO DI PREPOTTO RISERVA FRIULI COLLI ORIENTALI D.O.C.

GRAPES: Schiopettino (Ribolla Nera)
VINIFICATION: maceration under a controlled
temperature of 25/27°C in cement vats for at
least 15 days with regular stirring and pump overs
AGEING: part in 2,600-litre Slavonian oak
truncated cone shaped vats and part in 500-litre
tonneaux, for at least 8 months
TASTING NOTES: Dark ruby red, the nose is
surefooted and full displaying peppercorn and
spices on a base of red berries and well balanced
structure, elegant tannins and notes of red fruit
(plum, cherry). Great match with wild game
and poultry (woodcock, venison) and mature
cheeses.

ALCOHOLIC CONTENT: 13.00% vol.

ROSSORÈ FRIULI COLLI ORIENTALI D.O.C.

GRAPES: Schiopettino and Merlot VINIFICATION: the two varieties are processed separately, alcoholic and malolactic fermentation are completed on the skins in 2,600-litre truncated cone shaped vats for 15/20 days. AGEING: the Schioppettino ages in tonneaux for 18 months and the Merlot in barriques for 18 months. The wines are blended and age in the bottle for at least 24 months before release. TASTING NOTES: Deep ruby red, the aromas shows blueberries, red and black berry fruit, hazelnuts, and balsamic hints, great nose palate consistency with notes of red and black berry fruit (raspberry), this wine is gracefully contoured and complex with a very long finish. Wirks with grilled meat and rich meat dishes. ALCOHOLIC CONTENT: 13.00% vol.

PICOLIT FILARI DELL'ORO FRIULI COLLI ORIENTALI D.O.C.G.

GRAPES: Picolit
VINIFICATION: Picked by hand going through the
vineyards several times between mid October
and the first ten days of November
to select the overripe grapes. Destemmed the
grapes undergo soft pressing and the most is
racked into wooden fermentation tanks.
AGEING: in barriques for 24 months, followed by
a minimum 12 months in the bottle before release
TASTING NOTES: Deep gold, rich, complex and
fruit-driven with notes of apricot, pineapple and
mandarin zest. Great with crackers, blue veined
cheeses, gorgonzola, patè de fois gras
Bottle size: 500 ml.
ALCOHOLIC CONTENT: 13.50% vol.





It was 1958 when some of the best wine growers located around the south-east of Lake Garda decided to join forces and create a cooperative in order to increase the value and awareness of the local wine production.

Today, the 250 plus members of the Cantina di Castelnuovo del Garda own and manage more than 1100 hectares of vineyards, all situated in the picturesque and hilly region to the South and East of Lake Garda. This area is made up of the DOC wines Bardolino, Custoza, Lugana, Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon and incorporates the towns and villages of Castelnuovo del Garda, Sandrà, Sona, San Giorgio in Salici, Palazzolo, Peschiera, Sommacampagna, Cavalcaselle, Colà, Lazise and Bardolino.

The Cantina produces more than 180,000 quintals (18 million kg's) of grapes per year, most of which are grown within the DOC classification. The remainder are destined for the production of IGT wines. All the processes from the pressing of the grapes, vinification, ageing, etc. to eventual bottling are all carefully undertaken in the cantina, a property which now covers more than 20,000 square metres.





PINOT GRIGIO IGT

Soil: Morenic, Clayey - Calcareous Alcohol: 12% vol Maturation: 4 months in steel tanks Colour: Straw yellow Bouquet: Intense with floral scents Taste: Harmonic, fresh



CHARDONNAY IGT VENETO

Grapes: Chardonnay Average age of vines: 10-15 Years Soil: Morenic, Clayey - Calcareous Training System: Guyot Alcohol content: 12% vol Maturation: 4 months in steel tanks Colour: Straw yellow Bouquet: Intense with floral scents Taste: Harmonic, fresh and velvety



SOAVE DOC

Grapes: Garganega, Trebbiano di Soave Average age of vines: 10-25 Years Soil: Clayey Training System: Guyot, Pergola Alcohol content: 11,5% vol Maturation: 4 months in steel tanks Colour: Straw yellow Bouquet: Intense with yellow fruit scents Taste: Harmonic, fresh and velvety



CUSTOZA DOC

Grapes: Trebbiano, Garganega,
Trebbianello, Cortese
Average age of vines: 10-15 Years
Soil: Morenic, Clayey - Calcareous
Training System: espalier or simple pergola
Alcohol content: 11,5% vol
Maturation: 4 months in steel tanks
Colour: Straw yellow
Bouquet: Intense, aromatic with floral scents
Taste: Harmonic. fresh



BARDOLINO CHIARETTO DOC

Grapes: Corvina Veronese, Rondinella, Molinara, Average age of vines: 15-25 Years Soil: Morenic, Clayey - Calcareous Training System: Guyot, Pergola Alcohol content: 11,5% vol Maturation: 4 months in steel tanks Colour: Pink Bouquet: Intense, with scents of violet and red fruits Taste: Sapid, velvety and harmonic with fresh fruit notes



CABERNET SAUVIGNON IGT

Grapes: Cabernet Sauvignon
Average age of vines: 10-15 Years
Soil: Morenic, Clayey - Calcareous
Training System: Guyot, Pergola
Alcohol content: 11,5% vol
Maturation: 4 months in steel tanks
Colour: Ruby red
Bouquet: Ripe red fruit scents, spicy
Taste: Full flavoured, soft, and
harmonic



MERLOT IGT

Grapes: Merlot
Average age of vines: 10-15 Years
Soil: Morenic, Clayey - Calcareous
Training System: Guyot, Pergola
Alcohol content: 11,5% vol
Maturation: 4 months in steel tanks
Colour: Deep ruby red
Bouquet: Intense, ripe red fruit scents, spicy
Taste: Full flavoured, soft, , good balance and structure



BARDOLINO DOC

Grapes: Corvina Veronese, Rondinella, Molinara,
Average age of vines: 15-25 Years
Soil: Morenic, Clayey - Calcareous
Training System: Guyot, Pergola
Alcohol content: 11,5% vol
Maturation: 4 months in steel tanks
Colour: Deep ruby red
Bouquet: Intense, with scents of violet and red fruits
Taste: intense, scents of violets and red fruits,

full-flavoured, velvety and harmonic with fresh fruit notes, balanced



VALPOLICELLA DOC

Grapes: Corvina Veronese, Corvinone, Rondinella, Molinara Average age of vines: 15-30 Years Soil: Red Brown Soil on calcareous marls Training System: Guyot, Pergola Alcohol content: 11,5% vol Maturation: 6 months in 50 HL barrels Colour: Deep ruby red Bouquet: Winey, fruity and spicy Taste: Full flavoured, velvety and harmonic



RIPASSO VALPOLICELLA DOC

Grapes: Corvina, Corvinone,
Rondinella, Molinara
Average age of vines: 15-30 Years
Soil: Red Brown Soil on calcareous marls
Training System: Guyot, Pergola
Alcohol content: 13,5% vol
Maturation: 6 months in 50 HL barrels
Colour: Deep ruby red
Bouquet: Intense, velvety with cherry notes
Taste: Robust, harmonic and velvety



VINO BIANCO SWEET LIFE

Grapes: Trebbiano , Garganega Average age of vines: 10-25 Years Soil: Morenic Training System: Guyot Alcohol content: 11% vol Maturation: Stainless steel tanks Colour: Straw yellow Bouquet: Floral scents and exotic fruit Taste: Harmonic. semi sweet



VINO ROSSO SWEET LIFE

Soil: Morenic, Clayey - Calcareous Colour: Ruby Red Bouquet: rose, red fruits Taste: sweet red fruits with floral scents Alcohol content: 11% vol.



REMENATO CUSTOZA DOC PASSITO

Grapes: Garganega, Trebbiano Toscano, Trebbianello, Cortese Average age of vines: 10-25 Years Soil: Morenic, Clayey - Calcareous Training System: Guyot, Pergola Alcohol content: 14% vol Maturation: 12 months in 250 lt. barrels Colour: Yellow - Gold Bouquet: Aromatic with honey scents Taste: Persistent, sweet and honeyed



"BARBAROSSA" CORVINA IGT VENETO

Grapes: Corvina 100%.

Age of vineyards: 20-30 years.
Soil: morainic hills.
Growing method: guyot.
Maturation: 6 months in large casks.
Colour: intense ruby red.
Bouquet: cherries and spices with hints of sour cherry liqueur.
Palate: velvety, soft and full, gentle tannins.
Alcohol content: 14%Vol.



NERO ASSOLUTAMENTE VENETO IGT

Grapes: Merlot
Average age of vines: 25-30 years
Soil: morainic hills with clayey, calcareous subsoil
Training system: Guyot
Alcohol content: 15%
Maturation: grapes dried indoors and wine
matures for 12 months in 500 litre barrels
Colour: intense garnet
Bouquet: intense and ethereal with hints of red
fruit liqueur, hide and cocoa
Taste: full velvety and well balanced



BARDOLINO CLASSICO DOC

Grapes: Corvina Veronese, Rondinella, Molinara Alcohol content: 12,5% Maturation: 4 months in steel tanks Colour: Ruby red Bouquet: Intense, with scents of violet and red fruits

Taste: Sapid, velvety and harmonic with fresh fruit notes



"FOSSA GRANARA" AMARONE DELLA VALPOLICELLA DOCG CLASSICO

Grapes: Corvina Veronese, Corvinone, Rondinella, Molinara Soil: Red Brown Soil on calcareous marls Alcohol content: 15% Maturation: 10 months in 50 HL barrels Colour: Garnet red Bouquet: Intense, ethereal, sour cherries in alcohol Taste: Velvety, robust and harmonic



"RENALDO" VALPOLICELLA DOC CLASSICO SUPERIORE

Grapes: Corvina Veronese, Corvinone, Rondinella, Molinara Average age of vines: 15-30 Years Soil: Red Brown Soil on calcareous marls Training System: Guyot, Pergola Alcohol content: 13% vol Maturation: 6 months in 50 HL barrels Colour: Deep ruby red Bouquet: Winey, fruity and spicy Taste: Full flavoured, velvety and harmonic



"MONTAER" RIPASSO VALPOLICELLA DOC CLASSICO SUPERIORE

Grapes: Corvina, Corvinone,
Rondinella, Molinara
Average age of vines: 15-30 Years
Soil: Red Brown Soil on calcareous marls
Training System: Guyot, Pergola
Alcohol content: 13,5% vol
Maturation: 6 months in 50 HL barrels
Colour: Deep ruby red
Bouquet: Intense, velvety with cherry notes
Taste: Robust, harmonic and velvety



"FOSSA GRANARA" CA' DI MORI

Amarone della Valpolicella Classico DOC Grape varieties: Corvina Veronese 70%, Rondinella 15%, Corvinone 15%
Vinification: dried grapes are pressed and destemmed at the beginning/middle of February. Fermentation in steel tanks at 23°C, long maceration. Malolactic fermentation and ageing in wood for 18 months
Alcohol content: 15vol
Colour: deep granite red
Bouquet: intense and earthy, with sensations of sweet spices and cherries
Flavour: full, velvety and harmonic





In 1923 Grandma Caterina and her family moved to Breganze - a land of great wines - and with the purchase of the first vineyard land located in the heart of the food and wine itinerary called 'Strada del Torcolato e dei vini di Breganze' (Road of Torcolato and wines of Breganze), the story of the winery Col Dovigo began. The love for the land and its precious outgrowth has been handed down generation to generation to the children, who, by treasuring the knowledge and know-how inherited from their parents, bought new lands where they planted several vine varieties and renewed the existing ones by adding some local vines such as Vespaiolo, Cabernet Savardo and Groppello, and other international ones, namely Chardonnay, Pinot Gris and Cabernet Sauvignon. The discovery and exploitation of indigenous grape varieties represents a milestone in the history of the winery Cantina Col Dovigo: by investing resources into and committing to the preservation of the typical area of Breganze Doc, the company started an unprecedented enhancement of its products, placing its first bottled wines on the domestic market.

Today the wines of Cantina Col Dovigo are the result of the friendship among Stefano and Alessandro, always united by their consolidated love for viticulture and confidence in the potential of the territory of Breganze.







Grape variety: Vespaiola 100% Wine-making process: Fermentation in stainless steel tanks at the maximum temperature of 16 to 18°C for a period of 10 to 15 days. Grape production: 110 quintals/hectare Tasting notes: Light straw gold in colour. A fine bouquet of meadow flowers, with hints of chamomile, elderflower and peach. An elegant wine with notes of sweet almonds on the finish. Full and reach in the flavour, with a nice freshness extending in a long mineral persistence. Alcoholic gradation: 12.5% Serving: Excellent with full flavoured dishes in creamy sauces, soups, young cheeses and fish dishes. Traditionally with asparagus made with Bassano recipe and stockfish. Temperature of serving: 10-12°C



RÌVOLE" WHITE DOC BREGANZE

Grape variety: Grape variety: Tai 55%, Chardonnay 37%, Saouvignon 8% Wine-making process: Fermented in stainless steel tanks at a temperature of 15 to 17°C for about 10 to 15 days. Grape production: 110 quintals/hectare Tasting notes: Rich golden colour. Fine aroma of vellow fruits, with characteristic aroma of grapefruit and citrus. Dense but not heavy, recalling the aromatic freshness of the perfumes, extending in a rich finish of flavour and extraordinary persistence. Alcoholic gradation: 13% Serving: Goes well with shellfish, fish, white meat dishes and pasta with light sauces. Temperature of serving: 10°C



"SANT'IVAN" PINOT GRIGIO DOC BREGANZE

Grape variety: Pinot Grigio
Wine-making process: Handpicked grapes.
Destemming and Crushing. Soft pressing and fermentation at the maximum temperature of 18°C for a period from 15 to 18 days. Maturation and aging in steel tanks until March on noble lees.
Colour: greenish yellow
Bouquet: delicate, with definite floral notes, especially the acacia flower.
Tasting notes: wide and fresh, mineral and savory thanks to the volcanic terroir of Breganze.
Alcohol gradation: 13%
Serving: Appetizers, fish-based preparations and eggs.
Temperature of serving: 8-10 C°



"PERLENA" VESPAIOLO SPUMANTE MILLESIMATO DOC EXTRA-DRY

Grape variety: Vespaiola 100%
Wine-making process: First fermentation
in stainless steel tanks at a temperature of
16 to 18°C for about 10 to 15 days. Second
fermentation with Charmat method in pressure
tank at a temperature of 13°C.
Grape production: 100 quintals/hectare
Tasting notes: Light yellow in colour. A very fine
and intense bouquet of flowers and yellow fruits,
such as peach, banana and apple. Tiny bubbles
with a frothy feel on the palate.
Alcoholic gradation: 11.5%
Serving: Ideal as a aperitif, during whole meal, in
particular with fish and shellfish, 8-10°C



"TORCOLATO" DOC BREGANZE

Grape variety: Vespaiola 100% Wine-making process: Grapes are allowed to dry gently in well ventilated rooms for about 6 to 7 months. In spring the dried grapes are pressed and fermented in barrel with natural yeasts. The wine matures in the wood for 10 to 12 months. Grape production: 110 g/ha. 30hl/ha Tasting notes: Bright golden in the colour. Floral notes, hints of sultanas, dried figs, nuts and spices. Richly sweet, very rounded balanced by velvety tannins with the acidity that balances the residual sugars. Long and elegant finish. Serving: Perfect on its own or at the end of a meal or with cakes and blue veined cheeses. Temperature of serving: 12-14°C Bottle size: 375 ml. / 500 ml. Alcoholic gradation: 13%











"RIAL" ROSSO IGT VENETO

Grape variety: Merlot 45%, Cabernet 55%
Grape production: 110 quintals/hectare
Wine-making process: The hand-picked grapes
of Merlot and Cabernet are laid flat in small boxes,
in well ventilated rooms in order to allow the drying
process to concentrate the colour and the aroma
for 15 days. Maceration for 3 weeks in stainless
steel tanks. Ageing in French oak barrels for 12
months and fining for 3 months in bottle.
Tasting notes: Deep ruby red colour. Floreal
aroma, with a bouquet of red fruits, cherry and
strawberry. An elegant note of vanilla due to the
fining in wood. Rounded palate, with elegant
tannin balance.

Alcoholic gradation: 14,5%

CABERNET DOC BREGANZE

Grape variety: Cabernet Sauvignon 100%
Wine-making process: Fermented on the skins at the maximum temperature of 24°C for a period of 7 to 10 days, followed by malolactic fermentation and maturation in stainless steel tanks.
Grape production: 110 quintals/hectare
Tasting notes: Ruby red colour. Aroma is very intense with a bouquet of blackberry and cherries and a long spicy finish.
Alcoholic gradation: 13%
Serving: ideal with roast chicken and pork and tasty hard cheese.
Temperature of serving: 16-18°C

"GROPPELLO" BREGANZE DOC

Grape variety: 100% Groppello of Breganze Wine-making process: handpicked of grapes. Fermentation on the skins at the maximum temperature of 24°C for a period of 8 days, followed by malolactic fermentation and maturation in stainless steel tanks for 6 months.

Tasting notes: deep ruby red colour with violet hues Fresh aroma of berries and spices, especially black pepper. Fresh and elegant taste, with characteristic thin tannins with a long finish. Alcoholic gradation: 13%

"PAEZZA" DOC BREGANZE

Grape variety: Merlot 100% Grape production: 110 quintals/hectare Wine-making process: Fermented on the skins at the maximum temperature of 25°C for a period of 10 to 12 days, followed by malolactic fermentation and maturation in stainless steel tanks.

Tasting notes: Deep ruby red colour. Very complex aroma, with a bouquet of red fruits and cherries and a long spicy finish. Mellow rounded palate, with elegant tannin balance.

Alcoholic gradation: 13%

Serving: Ideal with grilled meats and traditionally

preparation with game dishes.

Temperature of serving: 16-18°C

"SUAM" VENETO IGT

Grape variety: Cabernet Sauvignon 55%, Merlot 45% Wine-making process: The hand-picked grapes of Merlot are laid flat in small boxes, in well ventilated rooms in order to allow the drying process to concentrate the colour and the aroma. After 20-25 days, the fermentation starts with natural yeasts, the malolactic fermentation occurs during the aging in oak French barrels. Tasting notes: Intense garnet red colour. Concentrated aroma of ripe blueberries and cherries are enhanced with a hint of picy oak. Very rich, full bodied and complex in the palate; beautifully balanced and lingering. Alcoholic gradation: 14,5%



FAMIGLIA OLIVINI®

VIGNAIUOLI DAL 1970

Our company has always tried to elevate the peculiarities of each of our vineyard, vines and even individual strains. This meticulous process led us to believe, almost like a dogma, in the potential of our varieties vinified in purity and reinterpreted in a modern way. Absolute respect for the inherent characteristics of the grapes, choosing the most appropriate methods of vinification with preparation of detailed plans for every single vine. The mineral characters transferred to the wines of Lugana, the power and elegance of the Notte a San Martino, the richness of Condolcezza; the longevity and the character of fresh sparkling wines, are all the gifts that our land gives us. Our only concern is the ability to fully appreciate and share them with the patrons of good wine.

Lugana grapes have among their fundamental traits, high acidity - an essential component of the sparkling wine, the health and preservation of the sparkling wine depend on it. For making sparkling wine, these grapes are harvested early and subsequently processed using the traditional mehod. Elected by the press as one of the best local wines of Italy, the Lugana Brut OLIVINI looks energetic, alternating a delicate nose with a sweet floral and fleshy fruit with strong hints of fresh bread.





LUGANA DOCG

Of straw yellow colour, with greenish reflexes, it is characterised by elegant scents, pleasantly fruity and intense, with delicate citrus tones. It is a fresh and tasty wine, fullbodied, with a pleasant persistence of aftertaste. GRAPE VARIETY Pure Trebbiano di Lugana WINEMAKING: partial cold maceration for 12 hours at 5°C, alcoholic fermentation via selected yeasts at a controlled temperature, partial malolactic fermentation. Alcoholic content 13% by volume; Total acidity 6,5 g/l; Residual sugars 5,0 g/l.

"DEMESSE VECCHIE" LUGANA DOCG

Produced exclusively in one of the "cru" vineyards of the company, result of plant over-maturation and following grape selections. The long aging on fine lees and a long bottle curing. grant this wine a graceful and complete taste; of straw yellow colour, it is full and round at the taste, supported by a solid texture and remarkable persistence.

GRAPES: Pure Trebbiano di Lugana

WINEMAKING: Light over-ripening on the vine. Aging on fine lees for about 12 months. In bottles for at least six months. Alcoholic content 13,50%;

Total acidity 6.0 g/l: Residual sugars 6,0 g/l.

LUGANA BRUT DOCG METODO CLASSICO

The perlage is fine and persistent, the scents are definitely fruity, accompanied by a fresh, savoury but at the same time creamy and defined taste with light bubbles. GRAPE VARIETY Pure Trebbiano di Lugana

WINEMAKING The wine is fermented in the bottle, resting on the yeasts for least 30 months, thus acquiring its typical characteristics. Manual degorgement after freezing the bottle neck, and the addition of a liquor very suitable for the product. Alcoholic content 13% by volume:

Total acidity 6,5 g/l; Residual sugars 8,0 g/l.

"NOTTE A SAN MARTINO" MERLOT BENACO **BRESCIANO IGT**

Very intense red colour, ethereal bouquet of ripe fruit, coffee and chocolate, very recognisable, velvet taste.

GRAPE VARIETY: Pure Merlot

WINEMAKING: drying in the loft, prolonged maceration, alcoholic fermentation via selected yeasts, complete malolactic fermentation.

REFINEMENT: In French barriques for 24 months, then in steel tanks for several months and then left to rest in the bottle. Alcoholic content 14.50% by volume:

Total acidity 5,0 g/l; Residual sugars 3,0 g/l.



Fasoli Gino

In 1925, the grandfather Amadio was the pioneer of the farm. Back then he used to sell his wine to the best taverns in cities such as Verona, Vicenza and Padova, transporting it in small barrels on a horse-drawn cart. His sons Gino and Gigi, built on their father's experience the reputation of Fasoli Gino wines in other regions of Italy and abroad.

Together with the work of Amadio-Franco in 1966 and Natalino in 1971, this is the foundation from which this Winery has been able to grow. The first foray into organic cultivation came in 1980 and by 1984 all vineyards became organic. In 1990 they were A.I.A.B approved. Since 1925 Fasoli Gino produces white and red wines, coming from the lower Illasi valley, at the east side of Verona, which has a great vocation for oenological productions thanks to the type of terrains and its particular microclimate. The vinery products are entirely made from organic farming, among which stand out the Merlot "Calle" and the Merlot "Orgno", the Soave Classico "Pieve Vecchia", the Amarone della Valpolicella "Alteo" and the Recioto di Soave DOCG "San Zeno".





"BORGOLETTO" SOAVE DOC

Alcohol content: 12.5%

Grape variety: Garganega 100% Vinification: Maceration lasts 10-15 hours at 6-8°C. Fermentation in temperature-controlled stainless steel tanks for about 10 days. Tasting notes: Bright straw yellow colour, flowery bouquet and full-aromatic taste. Slight taste of bitter almond and good prolonged fresh aftertaste.



"LIBER" BIANCO VERONESE IGT

GRAPE VARIETIES: Garganega 100% SOIL TYPE: Clayey and chalky soils on the highest slopes where vines can be grown. PRUNING SYSTEM: Pergola corta veronese YIELD: 50 tonnes / hectare HARVEST: During the harvest, we select loose bunches that are mature and suitable for drying. WINE-MAKING TECHNIQUE: The grapes are left in small wooden crates form 5 to 6 months. Then are pressed. Fermentation is carried out in steel vats for 25 to 35 days. The wine is then transferred to oak barrels to mature for at lest 3 years TASTING NOTES: Yellow with green tints. The expressive, delicate bouquet with notes of tropical fruit and light aromas of minty herbs which are typical of the variety. The wine is fresh, fullbodied and has good acidity and minerality. SHELF LIFE: May be cellared for 5 - 7 years. ALCOHOL CONTENT: 13.50%



"LUME" LUGANA DOC

di Lugana) SOIL TYPE: Clayey, calcareous, rich in minerals. PRUNING SYSTEM: Guyot YIELD: 12.5 tonnes / hectare HARVEST: Second half of September, manual harvest and only selection of the best grapes. WINE-MAKING TECHNIOUE: The pressing of the whole cluster is gentle and soft. The fermentation takes place in stainless steel tanks at controlled temperatures. The aging in bottle releases all the minerality, typical of the soil. TASTING NOTES: Light straw yellow colour with green tints and has delicate floral aromas as well notes of exotic fruit, citrus and bitter almonds. Fresh, full-bodied, has good acidity and a balanced structure. The finish is elegant and long. SHELF LIFE: May be cellared for 5 years. ALCOHOL CONTENT: 13% Vol.

GRAPE VARIETIES: Turbiana grapes (Trebbiano



"PERANTONIE" CHARDONNAY IGT

GRAPE VARIETIES: Chardonnay SOIL TYPE: sandy and stony foothill sites with limey PRUNING SYSTEM: Short Veronese Pergola YIELD: 8 tonnes per hectare HARVEST: The grapes are harvested by hand from the first week of September WINEMAKING TECHNIQUE: Once the grapes have been destemmed, the must is cold-macerated with the skins for 12-15 h. Depending on the vintage, one part of the must is fermented in 500lt oak barrels. The final blend is made a few weeks before the wine is bottled. TASTING NOTES: With a vibrant straw-yellow colour, has a bouquet full of citrus and exotic fruits. On the palate it is elegant and harmonious, its generous acidity balances the complexity gained during the period of oak aging. SHELF LIFE: May be cellared for up to 2 years ALCOHOL CONTENT: 13% Vol.



"PIEVE VECCHIA" BIANCO VERONESE IGT

Grape variety: Garganega 100% Vinification: fermentation in steel barrels and aging in tonneaux on its own yeasts for 16-18 months. The refinement is in the bottle and lasts one year.

Tasting notes: golden wine, full-bodied and rich of white mature fruits scents. The high alcohol content gives a zesty taste, typical of the grapes. It leaves an almond and pastries aftertaste.

Alcohol content: 14.50%



PROSECCO FRIZZANTE DOC LA CORTE DEL POZZO

GRAPE VARIETIES: Glera SOIL TYPE: Vineyards with clayey and limestone soils located in the hills PRUNING SYSTEM: Guyot YIELD: 12 tonnes / hectare HARVEST: Grapes are harvested by hand in the middle two weeks of September. WINE-MAKING TECHNIQUE: The grapes are separated from the stems and pressed softly. The must is transferred into steel vats where it is left to ferment for 10 - 12 days at 15-17° C. Once the fermentation is complete, the wine is left on the lees for 10 days with daily batonnage. TASTING NOTES: Yellow in colour with greenish tints and a fine perlage, is persistent on the palate. White flower aromas with a delicate bitter note which balances the slight initial sweetness. SHELF LIFE: May be cellared for up to 2 years ALCOHOL CONTENT: 12 % Vol.



PROSECCO SPUMANTE DOC LA CORTE DEL POZZO

GRAPE VARIETIES: Glera SOIL TYPE: Hillside vineyards with clayey and limestone soils benefitting from fresh breezes. PRUNING SYSTEM: Guvot YIELD: 12 tonnes per hectare HARVEST: Grapes are harvested by hand within the first week of September. WINEMAKING TECHNIQUE: Once they have been destemmed, the grapes are pressed softly and the must is left to ferment in stainless steel tanks at a controlled temperature of at 12-15° C for 10 to 12 days. The second phase of fermentation that is carried out in autoclave for 3-4 months. TASTING NOTES: The bouquet is bursting with aromas of white flowers such as jasmine and acacia. On the palate the finish has notes of bitter almond and dried fruit. SHELF LIFE: May be cellared for up to 2 years. ALCOHOL CONTENT: 12.5 % Vol.



SPUMANTE GARGANEGA LA CORTE DEL POZZO

GRAPE VARIETIES: Garganega

SOIL TYPE: Limestone and sandy soils. PRUNING SYSTEM: Pergola corta veronese, Guyot YIELD: 12 tonnes per hectare HARVEST: Grapes are harvested by hand within the first week of September. WINEMAKING TECHNIQUE: Once they have been destemmed, the grapes are pressed softly and the must is left to ferment in stainless steel tanks at a controlled temperature of at 12-15° C for 10 to 12 days. The second phase of fermentation that is carried out in autoclave for 3-4 months. TASTING NOTES: The perlage highlights the freshness in the mouth. The bouquet is bursting with aromas of flowers. On the palate has notes of bitter almond and dried fruit. SHELF LIFE: Garganega spumante may be cellared for up to 2 years



PINOT GRIGIO VERONESE IGT LA CORTE DEL POZZO

Grapes: Pinot Grigio

Soil: gravelly-sandy

Farming system: Guyot

Yield/Ha 120 tons
Harvest: Hand-picked in the first week
of September.
Vinification: Involves the separation of husks and
stalks from the grape, followed by a soft pressing.
Fermentation occurs at controlled temperature
for 15 - 20 days, then aged in stainless steel.
Tasting notes: Light straw-yellow with greenish
hues, the nose has a fine bouquet of citrus, hints of
peach and yellow melon. Excellent balance between
acidity and body and pleasantly fresh. Enjoyable
sense of fruity in the end.
Alcohol content: 12,5 % vol



BARDOLINO DOC CHIARETTO LA CORTE DEL POZZO

GRAPE VARIETIES: Corvina, Corvinone, Rondinella and Molinara SOIL TYPE: Morainic hills PRUNING SYSTEM: Short Veronese Pergola and Guyot YIELD: 12 tonnes per hectare HARVEST: We harvest by hand in the second half of September.

WINEMAKING TECHNIQUE: After destemmed, the grapes are left to macerate in contact with the must for 12-15 hrs at a temperature of 8 – 10° C. Fermentation is carried out in autoclaves for 12 – 15 days at a constant temperature of 12 – 15°C. TASTING NOTES: Bright salmon pink in colour with delicately floral aromas, on the palate the wine is soft and fruity with a balanced structure. Very easy drinking, light and pleasant. SHELF LIFE: Can be cellared for 2 or 3 years. ALCOHOL CONTENT: 13 % vol.

ALCOHOL CONTENT: 12.5 % Vol.



BARDOLINO CLASSICO DOC LA CORTE DEL POZZO

Alcohol content: 13.50%

Grapes: Corvina Veronese, Rondinella, Molinara Alcohol content: 12,5% Maturation: 4 months in steel tanks Colour: Ruby red Bouquet: Intense, with scents of violet and red fruits Taste: Sapid, velvety and harmonic with fresh fruit notes



CABERNET SAUVIGNON LA CORTE DEL POZZO

GRAPE VARIETIES: Cabernet Sauvignon SOIL TYPE: on the valleys side of the Val d'Illasi where the soils are mainly limestone PRUNING SYSTEM: cordon trained and spur-pruned YIELD: 12 tonnes / hectare HARVEST: We start harvesting during the period of optimal ripeness starting from the middle of September. We hand select only the best grapes. WINE-MAKING TECHNIQUE: Grapes are destemmed and softly crushed. Maceration for 8/10 days in steel tanks with frequent pumping over to maximize transfer of the substances contained in the skins. Aged in oak barrels for 8 months. TASTING NOTES: Typical ruby red colour. At first winy, then with typical grassy, intense and persistent notes. Dry, warm, full-bodied, pleasurably tannic and harmonic. ALCOHOL CONTENT: 14,0% Vol.



VALPOLICELLA CLASSICO DOC LA CORTE DEL POZZO

GRAPES: Corvina 70%, Rondinella 30%.
VINEYARD LOCATION: Valpolicella Area.
SOIL: stony, clay.
VINE TRAINING SYSTEM: Pergola Corta Veronese
VINIFICATION: fermentations are different.
Grapes which have not been dried up ferment in
steel tanks at controlled temperature, while dried
up grapes ferment in wooden barrels. Only after
10-12 months of tasting, blends between the
different wines are decided.
Tasting notes: light red ruby colour. The
organoleptic characteristics follow the course of
the season: at the beginning this wine shows all its
strength and liveness, then after one year of ageing



VALPOLICELLA RIPASSO DOC LA CORTE DEL POZZO

Grape variety: Corvina 70%, Rondinella 30% Vinification: Once in the winery, the grapes are destalked and crushed. The juice is then put into stainless steel tanks. After a first fermentation, at the end of February, it starts a second fermentation in contact with 'Amarone skins' for 15 days. After that the wine is put in wooden barrels where it ages for 16-24 months. After bottling, the wine is then aged again in bottle, for other 6 months.

Tasting notes: intense, ruby-red colour. The aroma is intense and smooth, characterised by red fruit notes and berry jam. This wine has great structure with a persistent aftertaste.

Alcohol content: 14.5%



AMARONE DELLA VALPOLICELLA DOCG LA CORTE DEL POZZO

GRAPES: Corvina 70%. Rondinella 30%.

VINEYARD LOCATION: situated in S. Ambrogio di Valpolicella area, in one of the most important areas of Valpolicella.

SOIL: stony, clay.

VINE TRAINING SYSTEM: Pergola Corta Veronese.

HARVEST/ VINIFICATION: during the vintage we choose the ripest grapes. The ones good for drying rest in small wooden crates for 5-6 months, and then are crushed. Fermentation takes place in steel tanks at controlled.

for drying rest in small wooden crates for 5-6 months, and then are crushed. Fermentation takes place in steel tanks at controlled temperatures for 25-35 days. Then the wine is put in wooden barrels from 3 to 4 years.

Tasting notes: plums, blackberries, cherry syrup, and spices. Dry and velvety wine, with the alcohol content well balanced by a little of acidity driven by tannic elements.

Alcohol content: 16.50%

it develops, and the harmony between the tannins

and acidity joins to the taste of mature fruit giving

notes and berry jam, with a light vanilla note. The

it a touch of roundness. The parfum is red fruit

taste is dry, velvet like, well bodied, harmonic.



CREAMAN BRUT CLASSIC METHOD

Grape variety: Garganega 100%
10 day soft press fermentation in steel
tanks at controlled temperatures.
The second fermentation occurs in bottle
in the following 3 years.
Tasting notes: bright yellow, the nose has strong notes of
bread crust, with hints of citrus, especially lime. The palate is
fresh and delicate.
ALCOHOL CONTENT: 12.50%



"CREAMAN" BRUT PAS DOSÈ CLASSIC METHOD

GRAPE VARIETIES: Garganega 100% SOIL TYPE: Clayey PRUNING SYSTEM: Pergola veronese. YIELD: 9 tonnes

HARVEST: At the end of August or beginning of September. We select bunches protected from direct sunlight to produce a high acidity must.

WINE-MAKING TECHNIQUE: After being destemmed, the grapes stay in contact with the must at a temperature of 6°C for 10/12h. Fermentation in stainless steel tanks for 10-15 days at a controlled temperature of 16°. After this the wine is bottled, the second fermentation occurs in the bottle, as per the *Metodo Tradizionale* of making sparkling wine. The wine is then left to mature on the lees for 60 months.TASTING NOTES: Golden yellow, vivid and bright with fine and persistent perlage. The palate it is soft, with lively freshness and pronounced minerality.

SHELF LIFE: May be cellared for at least 10 years. ALCOHOL CONTENT: 12,50 % Vol.



"CREAMAN" BRUT ROSÈ CLASSIC METHOD

GRAPE VARIETIES: Corvinone 100%
SOIL TYPE: Morainic limey soils
PRUNING SYSTEM: Pergola Veronese and Guyot.
YIELD: 9 tonnes / hectare
HARVEST: In the first few days of September.
The grapes are not yet completely mature.
WINE MAKING TECHNIQUE: The grapes are left to cold macerate for 12 to 15 h. A first fermentation is carried out in inox steel vats for about 10 days at a controlled temperature of 15° C for 4 to 5 months. Second fermentation in the bottle for 60 months until degorgement. The wine is released 60-90 days after degorgement.

TASTING NOTES: Vibrant delicate rose in colour, intense, foral and fruity on the nose with notes of fruits of the forest and roses. Elegant, fresh, flavoursome and has a long finish leaving a pleasant freshness in the mouth.

SHELF LIFE: May be cellared for at least 10 years. ALCOLHOL CONTENT: 12,50% Vol.



"SAN ZENO" RECIOTO DI SOAVE DOCG

GRAPE VARIETIES: Garganega 100% SOIL TYPE: Chalky, limestone and pebbly on the valley floor. PRUNING SYSTEM: Short Veronese Pergola, Guyot YIELD: 4 tonnes / hectare

HARVEST: Grapes are harvested by hand in the first two weeks of September.

WINE-MAKING TECHNIQUE: After careful selection, the grapes are hung up on vertical wires to dry in the fruit drying loft for 5-6 months. Toward the end of February, the grapes are pressed softly. Fermentation is carried out in barriques for 15 – 20 days. The wine is matured in barrique for a further 24 - 30 months.

TASTING NOTES: Intense amber in colour, full-bodied with an aftertaste of bitter almonds which balances the soft, sweet, vanilla and sometimes spicy notes on the palate. The bouquet has aromas of bitter almond and dried fruit.

SHELF LIFE: May be cellared for 7-10 years.

Bottle size: 500 ml.

ALCOHOL CONTENT: 15 % Vol.



"ORGNO" MERLOT ROSSO VERONESE IGT

Grape variety: 100% Merlot.

Characteristics: The Merlot vine was planted in the Orgno vineyard in 1978. Our aim was to determine the potential of our soil, hitherto planted with white wine varieties, for red wine. The first results were extremely promising. The Merlot vine took well to the area. Nevertheless, we waited 10 years before bringing it onto the market, as we were working to achieve the quality levels we believed were desirable.

The length of ageing in French oak casks varies from 12 to 15 months.

Drinking / Storage: This is a wine which is remarkably smooth, even when drunk young. We suggest that it is best drunk between 3 and 5 years from bottling, depending on the vintage. Store away from direct sunlight at a constant temperature of 15°C. Serve at 18°C. Alcohol content: 17.50%



"CALLE"MERLOT ROSSO VERONESE IGT

Grape variety: 100% Merlot.

Characteristics: Grapes are harvested by hand, which enables us to select only the very best. The result is a wine of great structure and nobility, despite the young age of the vines. Once in the cellar the grapes are destemmed and then lightly pressed. The resulting must is transferred to steel vats for fermentation. Ageing in wood will last between 10 and 12 months, depending on the vintage. To allow for further development it is necessary for the wine to have some ageing in bottle before being sold.

Drinking / Storage: We first produced this wine in 2000. We suggest it be drunk between 3 and 5 years from bottling. Store the bottle in a horizontal position, away from sunlight at a temperature of 16,50°C. Serve at 17-18°C.

Alcohol content: 16.50%



"SANDE" PINOT NERO ROSSO VERONESE IGT

Grape variety: Pinot Nero

Soil: Clayey, chalky, slight incline.

Vinification: The grapes are left to ferment in conical oak casks with manual pressing down of the marcs for 15 days. After being racked on, the wine is left to age in barriques for 36 – 48 months depending on the weather conditions.

Tasting notes: The wine is an intense ruby red and the bouquet has intense aromas of dried grapes. The spicy notes blend harmoniously with the aromas of ripe red fruits. The tannins are fine and persistent and balance the high acidity. The wine has a long aftertaste.

Matching: Ideal with stewed meat or rich pasta sauces, Sande also pairs well with mature cheeses. This is a wine that finishes an important meal in style and is perfect with a cigar. Drinking / Storage: 16.5 % Vol. Serve at 18°C

"Sande" may be cellared for 10 to 15 years.

Alcohol content: 17,00%



"IGINO"SAUVIGNON VERONESE IGT

Grape variety: Cabernet Sauvignon Soil: Morainic

Vinification: The grapes are fermented in stainless steel vats at a controlled temperature for approximately 20 days. The wine is left to mature in barriques for 24 months.

Tasting notes: With a deep ruby red colour, this is an intense, warm and delicately tannic wine. The aromas of tobacco, coffee, and black pepper create a sensation of captivating harmony. The finish is sweet and firm at the same time, reflecting the personality of our grandfather Igino, who this wine is named after.

Matching: Ideal with red-meat based dishes, wildfowl, game and braised meats. It also matches perfectly with mature cheeses or fatty fish such as eel.

Drinking / Storage: 16.5 % Vol. Serve at 18-20°C "Igino" may be cellared for up to 10 years.

Alcohol content: 16.50%



"M" AMARONE DELLA VALPOLICELLA DOCG

Grape variety: Corvina and Corvinone, Rondinella

SOIL TYPE: Clayey and chalky soils on the highest slopes where vines can be grown. Yeld: 50 tonnes / hectare

Vinification: The grapes are left in small wooden crates for 5 months. The grapes are then pressed. Fermentation is carried out in steel vats for 25 to 35 days. The wine is then transferred to oak barrels where it is left to mature for at least 24 months. Tasting: The wine is full-bodied, tannic and has aromas of ripe prunes, blackberries, cherry syrup and spices such as cinnamon and cloves.

Alcohol content: 16.5 % Vol.



"VALPO" VALPOLICELLA RIPASSO SUPERIORE DOC

Grape Varieties: Corvinone, Corvina and Rondinella

Vinification: After harvest the best bunches are placed in small trays where they are left to dry for 20-30days. Following the brief period of "appassimento", the grapes are destemmed and pressed and the must is left to ferment in oak barrels for about 20 days. After the first fermentation, the wine is transferred to 500lt casks where it fines for 4 months. The wine is then added to the skins of the Amarone (once the Amarone has been drained off) with some more dried grapes and left to ferment for a second time over a period of 2 weeks. This process increases the body and alcohol content of the wine. The wine is then drained off and left to mature for a year in 500lt and 225lt barrels.

Tasting notes: Deep ruby red colour. The bouquet is full of spicy notes such as cinnamon, cloves and black pepper. On the palate, the roundness and elegance come through. The tannins are elegant, the wine is full bodied and has fantastic balance. Alcohol content: 15.50%



"ALTEO" AMARONE CLASSICO DELLA VALPOLICELLA DOCG

Characteristics: During the grape-harvest, the more loosely-packed, well-ripened bunches are selected: the grapes are then left to dry for five to six months before pressing. Fermentation takes place in thermoregulated steel vats, after which the wine is aged in French oak casks for three years. After bottling, the wine remains in our cellar at a constant temperature of 15°C to allow further gradual ageing. The high alcohol content is accompanied by particularly marked bouquet of plums, blackberries and cherry syrup, with spicy nuances, reflecting the concentrated sugars resulting from the process of drying the grapes. The effect on the palate of the high alcohol level is mitigated by the strongly fruity taste,dry but very mellow, with clearly defined acidity and well-balanced tannins.

Drinking / Storage: We recommend that this wine hould be drunk not less than two years after bottling; the bottles should be stored in a horizontal position in a dark place at 15°C. Open several hours before consumption and serve at 18°C. Alcohol content: 17,50%



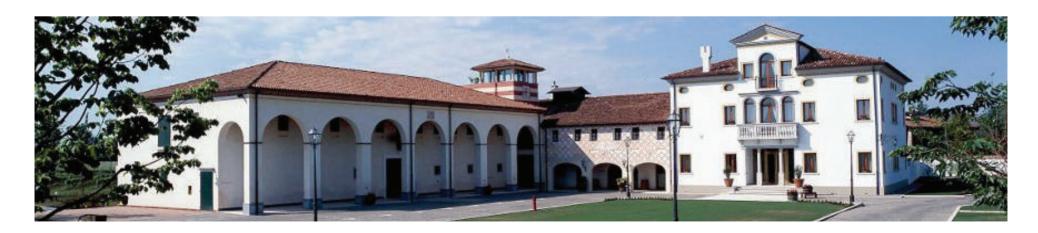




The Paladin winery is located in the Venetian vicinity, where Veneto and Friuli meet. It is a territory where the viticulture and enology enjoy a long and renowned tradition.

In this area the love of wine and viticulture dates back at least to the Roman age: in the first century AD, Plinio described this fertile area as a huge vineyard and spoke about the boats that, full of wine amphorae, sailed from the north Adriatic ports towards Rome. More recently the Venetian Republic imported the noble drink that became an object of exchange throughout its empire.

1962 represents a fundamental year for the company. It is then that Valentino Paladin transformed a family passion into a real trade by creating a winery. His bottles became rapidly known in the whole Veneto region, so that in 1985 Valentino moved to a new and modern winery in Annone Veneto.





"GLI ACERI" MALBECH IGP VENEZIE

Grapes: Malbech.

Vinification: We vinify it in purity to enhance its characteristics and make it exclusive. Maceration lasts for 15-20 days; it follows alcoholic fermentation in steel. The Malbech refines for 12 months in barrique and for 6 months in a barrel, where it's enriched with spicy scents and makes tannins more soft and noble.

Ageing: at least 6 months in bottle.

Tasting notes: red-colour with noble garnet

reflections. In the bouquet, we can feel the fruity hints, accompanied by notes of tobacco and spices.

Alcohol:13.50% Vol.



"WINE&ART" CELIBERTI MALBECH IGT VENEZIE

Silver label limited edition designed by artist Giorgio Celiberti.

Grapes: 100% Malbech.

Harvest: The grapes are harvested by hand, maceration lasts from 10 to 13 days.

Vinification: After fermentation and decanting the wine is placed in oak barrels for 12 months, and refines for another six months in carats Allier oak. It follows bottling a long rest period.

Tasting notes: Deep ruby red wine, acquires garnet reflections after long aging. The nose is enveloping for the typical fruity notes present in the Malbech, which evolves over time in an elegant bouquet with hints of spice and tobacco. The taste is dry, full-bodied, and enchanting for its softness.

Alcohol:13.50% Vol.



"MARCHESE MARGHERITA" AMARONE DELLA VALPOLICELLA DOCG

Limited Edition

Harvest: takes place in several passages with a strict selection of the grapes, it's made by hand-picking and then the grapes are placed in the fruit shed far drying.

Vinification: The grapes, collected in cases, remain in drying until December/ January. The loss of water, as consequence of the drying period, improves the concentration of all substances of the grape. Maturation occurs in large wooden barrels, partly new and used barriques. The wine then ages further in bottle until optimal maturity.

Tasting notes: elegant, with a discreet sweetness and a subtle bitter note. A delicate rose scent, cinnamon, clave, dried figs and dates dominate its aroma palette. The slightly sandy tannins and juicy acidity give it a powerful, pleasantly clear structure on the palate.

Alcohol: 14.50% Vol.



"DRAGO ROSSO" MERLOT

Grapes: Merlot.

Vinification:The grapes are vinified at a temperature of 25°C to enhance the intensity of the color, while maceration continues for over 18 days. It follows alcoholic fermentation in steel tanks and a passage in large barrel, where the malolactic fermentation takes place and gives pleasant aromas and noble tannins of wood. Tasting notes: deep ruby red color. The bouquet has a strong aromatic charge balanced by enveloping scents reminiscent of red fruit, such as cherry and blueberry, accompanied by light spicy notes. The palate is full and balanced by a good structure. The light tannins give a persistent and harmonious ending.



"AGRICANTO" LIQUEUR

Agricanto comes from two words: latin word Agri that means "belonging to the field, to the land" and Canto, a word that calls to mind gratitude to the land for its gifts. Agricanto is the outcome of the venetian tradition born in the '40s of taking products of nature that were commonly present in rural families and mix them together. Paladin winery revamped this ancient recipe with some changes, converting it to a modern digestive, that can perfectly match with desserts and satisfy contemporary consumers. Composition Agricanto is a blend made of Raboso wine, cherry iuice, almonds, fine grappa, healing plants and herbs and precious spices. To be served cold, perfect as a digestive. Paired with some dark chocolate, as a base for cocktails, to garnish desserts, ice cream or cheese cake. Bottle size: 700 ml

Alcohol: 25% Vol.



CHARDONNAY

Vinification: Soft pressing in an inert atmosphere, fermentation is slow and occurs at 15°C. It follows aging on the yeasts for about 3 months to give the wine its maximum expression. Tasting notes: Pale straw vellow. Bouquet: elegantly fruity, fragrant for the delicate scents of fresh and crunchy fruit, such as apple, and tropical fruit. In mouth it stands out for the fresh note, and for the long persistence. Alcohol:12% Vol.



PINOT GRIGIO DOC DELLE VENEZIE

This fine variety has a name dedicated to the fact that, at maturity, the grape takes a copper colouring, half among the so-called "white" and "black" grapes, the pinot Grigio DOC comes from the best selection of the grapes. Vinification in white makes it possible to obtain a wine with a straw vellow colour of great personality and considerable structure.

Tasting notes: straw yellow colour. Intense and elegant bouquet, with notes of acacia and pear flowers. The taste is dry, pleasant for the fresh and mild note. Good body and structure. Alcohol:12% Vol.



TRAMINER AROMATICO IGP **TREVENEZIE**

Vinification: Premature grape, strongly aromatic, from the typical light pink colour. The grapes are protected by the oxidation to preserve their primary aromas. A cold criomaceration is performed before soft pressing. Fermentation is slow and occurs at 14°C. It follows a refinement on yeasts for 3 months.

Tasting notes: pale yellow colour with pink reflections. The scent is intense, pleasantly aromatic for its sensual notes of rose and tilia flower. In the mouth is soft, balanced, fine, with gently aromatic aftertaste recalling the passion fruit and lychee. Scents of white fruits and flowers. Maturation evolves towards spicy and mineral notes. Elegant and persistent. Alcohol:12.80% Vol.



SAUVIGNON BLANC IGP VENEZIE

The careful harvest by hand and the controlled temperatures during production exalt the varietal characteristics of our Sauvignon. Vinifciation: after a soft pressure, the wine ages for 5 months in steel tanks on its noble lees.

Tasting notes: pale yellow colour. Bouquet is typical, with distinct notes of grapefruit, tropical fruits, citrus, melon, peach. Taste is fruity, dry, fresh and lingering. Alcohol:12.50% Vol.



PINOT GRIGIO DOC ROSÈ DELLE VENEZIE

Harvest: Grapes are selected from the most windy and sunny vineyards where grapes are perfectly ripe and there's a low yield production. The harvest is fragmented to reach the perfect balance between the acidity note with the first pick and the aromatic and fruity notes with the second one.

Vinification: Each pick follows the crio maceration process at low temperature to obtain a light copper color. Fermented in stainless steel tank. After a refinement of few months, the blend is created. Tasting notes: Great elegant copper color with pink shade. The nose reminds Williams pear, dried flowers and wild strawberry. It tastes dry and with a savory taste. Alcohol:12.50% Vol.



PRALIS

Grapes: Sauvignon and Chardonnay. Vinification: After a careful harvest of the grapes, the fermentation process takes place at a controlled and low temperature around 13-14 °C. After a soft pressure the wine ages for 5 months on its noble lees in steal tank. Tasting notes: pale vellow colour. Bouquet is delicate and intense at the same time. At the beginning perception of tropical fruit, peach and citrus fruit, then vegetal notes of pepper and tomato leaf. Taste is dry, good sapidity and persistence, with typical fruit notes of sauvignon and minerality notes of chardonnay. Alcohol:12.50% Vol.



SALBANELLO IGP VENETO

Grapes: Malbec and Cabernet. Harvest: grapes collected in overmaturation and worked to keep a good percentage of whole berries.

obtaining a pleasant fruity hint during fermentation.

Vinification: vinified with a 10-day maceration to give the right color to the wine and keep the palate intact at temperatures of 22/24°C to not extract green tannins.

Tasting notes: bright red colour with a fresh vinous scent, intense notes of currants and raspberry. In the mouth is soft and balanced. Velvety final sensations, particularly fruity. Satisfies the need for a light drink of daily meals. Alcohol:11.50% Vol.



CABERNET SAUVIGNON IGP VENETO

Vinification:The grapes have been vinified with a 15-day maceration to give the wine the right color and keep the palate intact.

Tasting notes: Bright ruby red wine with magenta shades on the glass. In the bouquet, we can find intense and elegant vegetable notes, accompanied by mild hints of red fruits. The taste is characterized by the natural softness supported by a good astringency, which makes it dry and always pleasant.

Alcohol:12.50% Vol.



MERLOT IGP VENETO

Vinification: Fermentation takes place with maceration on the skins at a temperature of 24°C to extract from the skins the colour and the freshest and most fragrant scents.

Tasting notes: bright red colour. Intense, vinous scent, with pleasant hints of violet and ripe red fruit. The taste is dry, very harmonious, of great equilibrium.

Alcohol:12,50% Vol.



REFOSCO DAL PEDUNCOLO ROSSO DOC LISON-PRAMAGGIORE

Vinification: grapes, harvested at perfect ripening, are macerated for 10-15 days to obtain a perfumed, soft but important structure. Tasting notes: Intense red wine with beautiful purple shades. The nose is fruity with hints of blackberry and blueberry making it particularly pleasant and elegant. Typical Spicy notes of pepper, red fruit, blueberry, wild strawberries. The taste is full-bodied, velvety and harmonious for the elegant softness of tannins. Alcohol:12,50% Vol.



SYRAH

Vinification: grapes are vinified at the average temperature of 25°C, while the maceration lasts for about 15 days. It follows a maturation in wooden barrique of 3/4 passage to obtain from wood a slow oxygenation with the aim of maturing the original tannins, without extracting them from wood, thus giving the wine softness. Tasting notes: Intense red colour with garnet reflections. The perfume is enveloping with notes of red fruit, as blackberries, raspberries and black cherry. Fruity and fresh, with hints of spices and black pepper. In mouth, we can find the cherry in spirit and coffee.

Alcohol:13.50% Vol.





Vinification: The fermentation for the taking of foam takes place at 13°C and gives rise to a fine perlage, particularly pleasant and soft on the palate. This technique also allows to obtain delicate perfumes and intriguing flavours. Tasting notes: pale straw yellow colour. Fine and persistent perlage. The scent is distinctly fruity and remembers apple and pear and with a delicate hint of citrus fruit that blend in the floral. Characterized by a soft taste for the elegant melt of the foam to the palate. Sapid and persistent, pleasantly lively and light to each sip for its moderate alcohol. Alcohol:11% Vol.



"TONDO" PROSECCO DOC DRY

Vinification: The fermentation for the taking of foam takes place at 13°C and gives rise to a fine perlage, particularly pleasant and soft on the palate. This technique also allows to obtain delicate perfumes and intriguing flavours. Tasting notes: pale straw yellow color and a fine perlage. Gently aromatic scent with hints of wild Apple and white flowers. In the mouth, it's soft and elegantly lovely. Sapid, persistent and feisty, with a balanced acid freshness.

The "Tondo" variety of Glera from a grape with smaller and round berries, with a higher sugar content, gives more roundness to the product. Alcohol:11% Vol.



MOSCATO SPARKLING WINE

White berry vine, which takes its name from the latin muscum, musk, its typical aroma. The grapes are very fragrant and, to preserve the aroma, the harvest is carried out at night, during the freshest hours and in the absence of oxygen. Vinification: The fermentation is, starting from the must, at a temperature of 13°C, closing the vents at the right moment to obtain the perfect strength, foam and sugar residue.

Tasting notes: bright straw yellow with pleasant green flashes. The nose is extremely expressive and refined, aromatic, from the unmistakable, joyful citrus notes. In the mouth there is an embracing, harmonious sweetness, pleasantly supported by a great liveliness. Intriguing wine for its amiability. Explosion of fruit at bouquet. Its moderate strength allows for use in various forms. Alcohol: 6.50% Vol.



"PRIMOROSSO" SPARKLING WINE

Grapes: Merlot, Raboso and Moscato. Harvest: harvested early to maintain good acidity and freshness

Vinification: A cuvée of various grapes which foams at low temperatures. A fresh, sweet and fruity product. Tasting notes: bright red colour, cherry shades, fine perlage with a delicious pink foam. In the nose there are floral and fruity hints with notes of small red fruits and wild roses. In the mouth it's fresh, sensual with a pleasant amiability. Fresh wine, remembers the wines of tradition. Innovative packaging with red lacquered bottle.

Alcohol:10.50% Vol.



RABOSO FIORE RED SPARKLING WINE

Grapes: Raboso grapes, one of the oldest varieties of

Veneto, it represents the tradition of this region. Harvest: in late autumn.

Vinification: Short maceration on the skins, to enhance only the most qualitative part, the wine remains pleasantly lovely, fresh and rich in perfumes, with fruity notes and special softness. Tasting notes: Superior structure, great fruit, excellent aromaticity, intense colour, ruby red with violet reflections, fine perlage and enveloping foam. Persistent and fragrant scent, reminiscent of field violets and cherries. A lively wine, with long and fruity persistence, savory and dry, with an inviting foam. Delicate astringency. Alcohol:11% Vol.





These prized wines mature in the shade of the millennial Castelvecchi canteen, a fortress founded around 1043 on a site much older, even dating to the Roman era. Infact the ancient winery is excavated under the castle, among its foundation, and it is dated, as the whole core structure, between the X and the XI century. The vineyards of the Premiata Fattoria di Castelvecchi in Chianti are a true Heritage of Italian viticulture, such as the cellars and the castle. Almost all the vines are over 50 years; the remaining come from selections made within the oldest vineyards that are patiently replicated.

Premiata Fattoria di Castelvecchi produces its Chianti grapes from vineyards located on the scenic hills of Radda in Chianti at the ideal altitude of 530 m. above the sea level. The soil consists of marl and sandstone. The exposure is perfect and supplies an optimal irradiation to the vines.. The Colle Petroso vineyard is cultivated with the unilateral cordon system and has an intensity of 5,000 plants per hectare. Colle Petroso is located at an altitude of 560 m. above sea level and is one of the highest vineyards of the whole Chianti area. The altitude gives warm days and cool nights during the grapes growing and ripening season. This temperature daily excursion gives exceptional and unique features to our grapes. The high elevation of the vineyards gives the grapes a greater freshness and the wines a good acidity and therefore a remarkable character: all excellent conditions for the final quality.

The vineyards of Castelvecchi and Colle Petroso are located right in the heart of Chianti Classico area. They were planted on the land in the medieval age between 1300 and 1400; they had the merit of making the famous wine that later took the name "Chianti Classico", being known and appreciated all over the world.





"CAPOTONDO" CHIANTI CLASSICO DOCG

Grapes: Sangiovese and Canaiolo.
Vinification: The grapes are harvested and selected with extreme care. The maceration goes on for 10-12 days; the wine then ages in steel tanks till March and in 100 hl. barrels. Colour: brilliant ruby red with nice violet tinges.
Bouquet: pleasantly fresh for the nice notes of red berry fruit. Taste: rich, well-balanced and particularly soft.
Alcohol content: 14%



"LODOLAIO" CHIANTI CLASSICO RISERVA DOCG

Grapes: From 100% Sangiovese

Area: the grapes grown in our own vineyards, stretching on the hills at an altitude between 500 and 600 metres where Lodolaio. a species of falcon, hunts.

Vinification: The grapes are harvested by hand when perfectly ripe and the maceration goes on for 40 days. After a first decantation, the wine ages in steel tanks for 6 months and afterwards in big oak barrels for 18 months. The wine then refines in bottle for 4 months.

Colour: deep ruby red, with light garnet-red highlights. Bouquet: complex, ethereal with fruity notes evolving in a delicate spicy bouquet.

Taste: aristocratic, well-structured, elegantly tannic and well-balanced.

Alcohol content: 13.5% vol.



"MADONNINO DELLA PIEVE" CHIANTI CLASSICO GRAN SELEZIONE DOCG

Grapes: 100% Sangiovese grapes

Area: the grapes are grown in the vineyard of Madonnino in front of the ancient Pieve in S.Maria Novella in Castelvecchi. This vineyard, one of the oldest in Chianti area. Vinification: The grapes are harvested when they reach the perfect maturity level and selected with extreme care. The maceration goes on for 40 days. According to the production's technical policy the Gran Selezione has to age for at least 30 months. Our Madonnino della Pieve ages for 42 months, 24 of which in wood. Colour: deep and intense ruby, with elegant garnet reflexes. Bouquet: complex, with hints of fruits that develop into spices like vanilla and pepper.

Taste: expressive wine, full bodied, complex and seductive, shows a wonderful balance, with a long fulfilling aftertaste. Alcohol content: 14.50%



"SOLANA" IGP TOSCANA

Grapes: Sangiovese, Merlot and Syrah
Area: produced only in the best vintages, Solana borns in a
unique terroir for its microclimate and soil characteristics,
located at 500-600 meters above the sea level.
Vinification: The grapes are harvested at perfect maturation,
and maceration lasts for 40 days. Placed to sharpen in steel
tanks for a few days, then transferred to first-pass oak barrels.
Ageing in barrique lasts for 12 months. The evolution ends with
an ageing in bottles that lasts until optimal maturity.
Colour: intense red color, with purple overtones.
Bouquet: elegant and intense, notes of violet, rose, and
balsamic herbs, hints of red fruits such as blackberry, wild
strawberries and candied fruit.

Taste: wide and elegant, with soft tannins and scents of spices, such as cloves and pepper, coffee and chocolate. Pleasant scent of vanilla and cherries in spirit.

Alcohol content: 14,50%



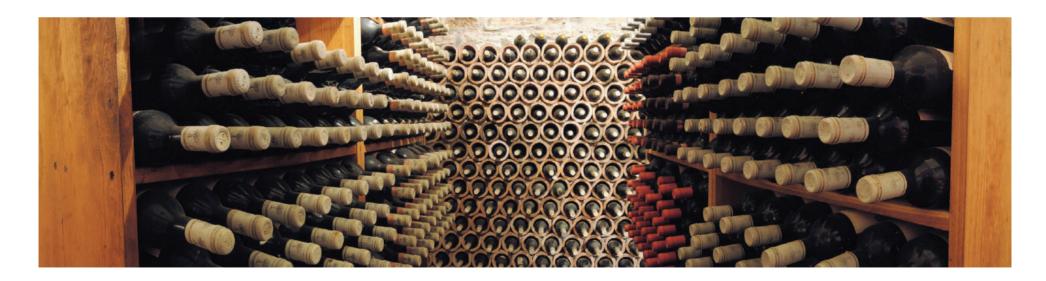


La Querce estate is located on the Chianti Florence hill that faces Impruneta at the heart of the Chianti Colli Fiorentini. In its 42 hectares of extension we grow vineyards and olive trees. It's cultivated according to both tradition and innovation, limiting chemical interventions in order to reach the balance between soil and plants. As a result we obtain high quality products. The soil in our Chianti hills tend to be clayey, this allows to always having a water reserve at our disposal that plants can use in harsh moments. Most fields face south in a wide valley; this helps to obtain sun exposure and light breeze during the harvest.

The 8 hectares of vineyards have all been planted both with traditional grapes of this area Sangiovese, Canaiolo and Colorino, and with grapes Merlot.

12 hectares of our land is covered by olive trees (about 2600 plants) all cultivated according to tradition. Most of the olive trees are more than 100 years old. In 1990, it was planted an olive grove facing south of about 500 plants. The different varieties are: Frantoio, Moraiolo, Leccino, Pendolino, Madonna dell'Impruneta and other varieties in small quantities.

Since 2019 La Querce Estate is certified Organic Winery, soil and plants.





"BELROSSO" CANAIOLO TOSCANA IGT

GRAPES: Canaiolo 100%
TYPE: Toscana i.g.t. Canaiolo
PRODUCTION ZONE: Florence hills of Impruneta.
WINEYARD AREA: 0,7 hectares
AVERAGE HEIGHT: 250 s.l.m..
EXPOSITION AND SLOPE: South, 25-30 %
PLANTING YEAR: 2010 and 2003
WINE YIELD/HECTARE: 48 HI.

WINEMAKING: Harvesting: manual with crates, grapes are softly pressed. Fermentation of 12 days, with periodical pumping over for a better color and softer tannins extraction during which the wine com-pleted its alcoholic fermentation. Maturation in stainless steel tanks for 6 months, after bottling it's remain 3 months in cellar.

PRODUCT QUANTITY: 3.200 bottles of I. 0,750 TASTE: ruby red color, its very intense fruity to the nose, the taste is fresh, much fruit almost crunchy. ALCOHOL: 13%



"SORRETTOLE" CHIANTI D.O.C.G.

PLANTING YEAR: 1999, 2003 and 2010 GRAPES: Sangiovese 80 %, Colorino 10 % and Merlot 10 %

WINEMAKING: Harvesting: from 16th to 18th September, manual with small boxes, grapes are softly pressed. Fermentation of about 10 days, with periodical pumping over for a better color and softer tannins extraction during which the wine completed its alcoholic fermentation. Maturation in stainless steel tanks

REFINING: in bottles of at least 2 months PRODUCT QUANTITY: 15.200 bottles of I. 0,750 TASTE: ruby red color, pleasantly fruity and with cherry notes to the nose, while fresh and long lasting in mouth.

ALCOHOL: 13,50% vol.



"LA TORRETTA" CHIANTI COLLI FIORENTINI D.O.C.G.

PLANTING YEAR: 1999 and 2003
GRAPES: Sangiovese 90 %, Canaiolo 5 %, Merlot 5 %
WINEMAKING: Harvesting: August 29 for Merlot,
Spetember 10 for Canaiolo and September 18 for
Sangiovese, manual with small boxes, grapes are
softly pressed. Fermentation of about 14 days, with
periodical pumping over for a better color and softer
tannins extraction. Maturation in wooden French
barriques for 16 months. Refining in bottle for at least
3 months

PRODUCT QUANTITY: 8.000 bottles of I. 0,750 TASTE: Deep ruby red with purple reflexes, it's rich in aromas of mature fruit. On the palate, the is well-balanced, elegant with a good structure.

ALCOHOL: 14% vol.



LA QUERCE TOSCANA I.G.T.

GRAPES: Sangiovese 90 %, Colorino 10 % WINEMAKING: Harvesting: in 2011 September 26 after two different selection, manual with boxes, the grapes are softly pressed. The grapes were macerated in stainless steel tanks for about 18 days, with a periodic pumping over for a better color and softer tannins extraction, during which the wine completed its alcoholic fermentation. The malolactic fermentation was completed into tanks. Maturation in new wooden French barriques for 18 months. Refining in bottle for at least 9 months

PRODUCT QUANTITY: 5.200 bottles of I. 0,750 TASTE: Intense ruby red colour; bouquet is wide and strong with a red fruits and chocolate note. In the mouth, its complex structure, with soft tannin and of a long and persisting taste ALCOHOL: 14% Vol.



"M" ROSSO IGT TOSCANA

PLANTING YEAR: 2003 GRAPES: Merlot 100 %

HARVEST: in September, hand-harvest, the grape was crushed in a soft way.

VINIFICATION: the grapes were macerated in stainless steel tanks for about 16 days, with a periodic remounting for a better extraction of color and soft tannin, during which the wine completed its alcoholic fermentation.

MATURATION: 24 months in new barriques of French wood, medium toasting.

REFINING: In bottles of at least 12 months.
PRODUCT QUANTITY: 1.140 bottles of I. 0,750
TASTE: Intense ruby red color; in the nose it is well
marked with a forest fruit some raspberry, blackbarry.
In the mouth, it is very full but elegant with soft tannins
and of a long and persisting taste.
AI COHOI: 14.50% Vol



Poggio Nicchiaia is located in Tuscany (Italy), in the hills next to the city of Pisa and has about 50 hectares of vineyards very well exposed with an average of more than 5000 plants per hectare of which the Tuscan Sangiovese variety is the most numerous. Vine cultivation focuses heavily on the interaction between vines and micro climate, to improve the richness and complexity of the grape

Starting from the harvest, the winemaking team, aided by the best in winemaking technology of the winery located in Montelopio, follows every stage of the grape processing in order to produce wines that meet the organoleptic properties typifying the territory.





"FIORE DEL BORGO" VERMENTINO BIANCO COSTA TOSCANA IGT

Grape variety: 100% Tuscan Vermentino. Altitude: 150/180 metres
Vinification: The grapes picked in the cooler hours of the day are pressed softly. The tanks are prepared with a bed of dry ice that instantly lower the temperature of the wort. The temperature is increased steadily until the end of fermentation (about 30 days). Ageing: Steel tanks at controlled temperatures.
Colour: straw yellow.

Bouquet: citrus scent of wildflowers and notes of yellow peach.

Taste: soft and persistent, round and fresh. Alcohol content: 13 % vol.



"TIGLIANO" ROSSO TOSCANO IGT

Grape variety: Sangiovese, Cabernet, Syrah.

Altitude: 150/200 metres
Vinification: The grapes are destemmed
and gently crushed before being sent
to fermenters with thermo-oxygen
control to facilitate maximum extraction
over the separation of grapeseed
responsible for the aggressive tannins.
Ageing: after maceration the wine
rests on wooden barrels.
Colour: intense ruby red with good
clarity.

Bouquet: with intense fruit flavors of blackberry and raspberry.

Taste: good structure and persistence, balanced with soft tannins and fragrant. Alcohol content: 13,0 % vol.



"NICCHIAIA" CHIANTI DOCG

Grape variety: 70 % Sangiovese, 30% other varieties.

Altitude: 150/200 metres
Vinification: the grapes are gently
crushed before being sent to fermenters
with thermo-oxigen control for about 10
days to facilitate colour extraction from
grape skins.

Ageing: the wine ages in steel tanks with controlled temperature.

Colour: ruby red color.

Bouquet: very reminiscent of red fruit iam.

Alcohol content: 13.5 % by vol.

Taste: warm, well structured, fruity with smooth tannins.



"FILETTO" CHIANTI SUPERIORE DOCG

Grape variety: 100% Sangiovese.
Altitude: 150/180 metres
Vinification: maceration for 10/15 days
in stainless steel vats at controlled
temperature to facilitate the extraction
of the colouring contained in the skins.
Ageing: Wooden barrels.
Colour: bright crimson red of good
clarity.

Bouquet: very reminiscent of red fruit jam, such as blackberry, strawberry and raspberry.

Taste: rounded, soft body with full, fruity finish.

Alcohol content: 13.5 % by vol.



"MÀNIA" ROSSO TOSCANO IGT

Grape variety: 70% Sangiovese. 15% Merlot. 15% Cabernet Sauvignon. Altitude: 150/200 metres Vinification: maceration for 15 days in stainless steel vats at controlled temperature to facilitate the extraction of the colouring contained in the skins. Ageing: wooden barrels, tonneaux. Colour: ruby red with garnet reflections. Bouquet: very intense, persistent and full. Cherries, maraschino cherries, wild blackberries, black cherries, plums, with hints of cinnamon, vanilla, leather, tobacco, violet and pepper. Taste: rich, supported by a strong structure and powerful tannins. Alcohol content: 14 % by vol.



"GIOYA" ROSSO IGT TOSCANO

Grape variety: 80% Pugnitello and 20% Sirah.

Vineyard location and altitude: Pisan hills, Peccioli area, approximately 200 mt. Vinification: maceration for 15/20 days in stainless steel vats at controlled temperature.

Ageing: wooden tonneaux for at least 12 months.

Color: very intense ruby red with garnet reflections.

Bouquet: intense fruity nose, stands out the ripe red berry fruits of raspberry, black cherry, blackberry and blueberry with a hint of purple and pepper scent. Taste: Sapid, lively, spicy, with a very pleasant heat and after taste. Nice and balance acidity, very persistent. Alcohol content: 14% by vol.



The house of Casalvento is situated in the heart of the Chianti Classico region. Purchased in 1997 by visionary entrepreneur, Robert Cuillo and his wife, Gudrun, a complete restoration was undertaken, bringing the property back to its former beauty.

Situated 600 meters above sea level, the vineyards are the perfect combination of tradition and innovation: The fruit of the collaboration between the owners and internationally renowned enologist, Stefano Chioccioli. We spare no effort or expense in producing our wines – combining the history and ancient grapes of Tuscany with the most modern techniques and latest knowledge.

The first vineyards were planted 15 years ago, planting selected vines suited to our unique soils and microclimate at high densities, and pruning for exceptionally low yields.

In the ancient olive groves, new trees were planted and we now tend close to 1000 trees, all of native Italian varieties. The remaining 420 acres consist of beautiful mature woodland that surrounds the hamlet on all sides. Three houses have been completely redesigned and furnished with local antiques to accommodate guests.





"L'ANIMA" BIANCO IGT TOSCANA

Blend: Chardonnay, Sauvignon blanc, Gewurtztraminer.

Fermentation: Sauvignon (40%) fermented in stainless steel, 7 months on the lees. Chardonnay (55%) and Traminer (5%) fermented in 225 l barrels. Aging: inside the bottle for minimum 6 months. Tasting Note: One of Tuscany's few high level whites, the L'Anima Bianco is a blend of barrel-aged Chardonnay, Sauvignon Blanc, and Gewürztraminer fermented in stainless steel. Superbly rich, complex, and elegant, its fragrant nose shows notes of flowers, fruits, and boisè. The palate is tangy, with refreshing acidity that is followed by a wonderful, lingering finish. Alcohol content: 13%



CHIANTI CLASSICO DOCG

Blend: 80% Sangiovese, 20% Merlot. Fermentation : fermented in stainless steel or wood tanks.

Aging: inside 350 I barrels for 12 months. Minimum 6 months inside the bottle.

Tasting notes: lively aromas of rich fruit. Alcohol content: 13.50%



CHIANTI CLASSICO DOCG RISERVA

Blend: 80% Sangiovese, 20% Merlot. Fermentation: fermented in stainless steel or wood tanks.

Aging: inside 350 I barrels for 16 months. Minimum 6 months inside the bottle.

Tasting Note: A venerable Chianti showing rich fruit and lively aromatics. 80% Sangiovese is complemented by 20% Merlot and careful oak-aging. Dense ruby-red in color. The nose is fruity and dense with the scents of rich red berries, spice and toasted notes. Its well-knit structure is smooth on the palate, with a perfect balance of tannins and acidity. Ageworthy, but can be enjoyed now with roasted meats and bean dishes.

Alcohol content: 13,50%



"PURO SANGUE" ROSSO IGT TOSCANA

Blend: 100% Sangiovese.

Fermentation: Fermentation inside 225 barrels or Wood tanks.

Aging: inside 350 I barriques for 18 months. Minimum 6 months inside the bottle.

Tasting Note: We believe in the superb quality of Tuscany's indigenous grapes. Our Puro Sangue is pure Sangiovese, displaying classic black cherry and violet aromas, velvety texture and characteristic acidity. This wine is a perfect expression of the Chianti Classic terroir.

Alcohol content: 14%



LIVERNANO ROSSO IGT TOSCANA

Blend: Cabernet 60%, Merlot 40 %. Fermentation: Fermentation inside 225 barrels or wood tanks.

Aging: inside 225 | barriques for 18 months. Minimum 6 months inside the bottle.

Tasting Note: Livernano's flagship wine is a blend of grapes from the best Cabernet Sauvignon, Merlot and Sangiovese parcels. Majestic and age-worthy, it offers rich, fruity aromatics and a powerful structure. Complex aromas of balsam and mint, with faint grassy nuances. The very fleshy, fruit-forward palate has fine tannins and a finish that develops impressively. Alcohol content: 13,50%



ROSÈ CASALVENTO

Blend: 100% Sangiovese
Fermentation: fermented in stainless steel.
Aging: Stailess steel.
Soil: stones
Trellis system: Candelabro (flat Alberello)
Plants per hectare: 7000
Harvest: mid October



CHIANTI CLASSICO DOCG

Blend: 80% Sangiovese, 20% Cabernet Sauvignon. Fermentation : fermented in stainless steel or

wood tanks.
Aging: inside 350 I barrels for 12 months.
Minimum 6 months inside the bottle.

Soil: stones

Testing notes: possesses the lively aromatics and rich fruit.

Alcohol content: 13.50%



CHIANTI CLASSICO RISERVA DOCG

Blend: 80% Sangiovese, 20% Cabernet Sauvignon.

Fermentation : fermented in stainless steel or wood tanks.

Aging: inside 350 I barrels for 16 months. Minimum 6 months inside the bottle.

Soil: stones

Testing notes: possesses the lively aromatics and rich fruit.

Alcohol content: 13,50%



JANUS IGT

Blend: Cabernet 100%.

Fermentation: Fermentation inside 225 barrels or wood tanks.

Aging: inside 225 | barriques for 18 months. Minimum 6 months inside the bottle. Alcohol content: 13.50%



"DREAM" SPUMANTE METODO CLASSICO

Blend: Cabernet 100%.

Fermentation: Fermentation inside 225 barrels or wood tanks.

Aging: inside 225 I barriques for 18 months. Minimum 6 months inside the bottle.

Soil: stones

Trellis system: Candelabro (flat Alberello)

Plants per hectare: 7000

Harvest: mid October

Tasting Notes: An impressive and bold Cabernet Sauvignon, recognizable for its truly extraordinary elegance. Hints of licorice, tar and mint follow through to a full body, with a solid core of fruit and silky, refined tannins. Alcohol content: 13.50%





The San Vincenti farm covers 60 hectares of land and is situated in the municipality of Gaiole in Chianti, at an altitude between 350 and 450 above sea level. The soil is made of sand and marl rock. The farm is made of two estates: Stignano with 6 hectares of vineyards, with a density of 6,000 plants per hectare, all of Sangiovese, and Le Corticelle with 2 hectares of merlot vines, with 6,000 plants per hectare. The vines are all completely exposed to the midday sun.

The company does not use pasteurising refrigeration methods, therefore a slight deposit should be considered a sign of authenticity.

The owner of this enchanting private estate in Gaiole in Chianti is called Roberto Pucci, a dynamic entrepreneur just into his sixties from Prato, who having fallen in love with the marvellous Chianti area some years ago decided to dedicate all his resources to the production of wines with a great character. Leading the project is a man sacred to Italian oenology, Carlo Ferrini, a complete connoisseur of Chianti Classico and the maker of cult wines sought after by wine lovers the world over. In 2013 Francesco Muzzi, brother-in-law of Mr. Roberto Pucci, became part of the management of the winery. Since then, they are co-owners of the company.





CHIANTI CLASSICO DOCG

Grape variety: 100% Sangiovese Aging: 12 months in tonneau Refining: 3 months in bottles Organoleptic characteristics: Intense ruby red with hints of black cherry and violet. Round at the taste with a hint of strong tannin, with spicy and floral notes. Alcohol content: 14%



CHIANTI CLASSICO DOCG RISERVA

Grape variety: 100% Sangiovese Aging: 24 months in tonneau Refining: 6 months in bottles Organoleptic characteristics: ruby red hue, fruity bouquet, good vanilla hints, enveloping flavour, warm, very harmonious and full-bodied. Alcohol content: 14,5%



CHIANTI CLASSICO DOCG GRAN SELEZIONE

Grape variety: 85% Sangiovese, 15% Merlot
Aging: 24 months in tonneau
Refining: 12 months in bottles
Organoleptic characteristics:
Deep ruby red with purple
reflections. Fresh, with sweet cherry,
blueberry and tobacco and
hints of toast and sweet tannins.
Alcohol content: 15%



STIGNANO IGT

Grape variety: 100% Merlot Aging: 18 months in tonneau Refining: 6 months in bottles Organoleptic characteristics: Purple red, with notes of berries mixed with spices cocoa and tobacco; smooth and round with good acidity and flavor. Alcohol content: 14%



The Valentini family, owner of Bocale winery, has been connected to the City of Montefalco by history and personal experiences for over one hundred years. The background is the special Umbria Region, full of history and culture, where the act of every farmer is full of folk wisdom, simplicity, passion and sacrifice. The family's philosophy is influenced by the history of men working in fields, surrounded by the rare beauty of it's hilly landscape.

In 2002, the Valentini tradition continues in the newgeneration of Valentini revitalizing the environmental and cultural heritage and creating Bocale, a winery built on the old passion for wine passed down through generations.

The company covers 9 hectares, of which 5,2 are vineyards and having an average annual production of 30,000 bottles.

Bocale in dialect, is a term used to indicate a two-liter mug of wine or olive oil, but also the name by which this family of Montefalco has always been known. The productions of Montefalco Rosso and Montefalco Sagrantino are authentic expressions of an innovation in the tradition, where the fruits of nature are mixed with the perfection and simplicity of human gestures. Central elements of the philosophy behind Bocale wine is the respect given to environmental cycles and the handcrafted process that makes the wine such a natural product full of personality.





TREBBIANO SPOLETINO

A wine obtained exclusively by grapes from the authochthonous vine of Trebbiano Spoletino, a wine of great elegance, seasonings and evolutionary capacity.

Grapes: Trebbiano Spoletino 100%.

Harvest: on the first ten days of october. Picked by hand.
Vinification:cold maceration of the cuticle for 12-18 hours, then cold static purification and fermentation with selected yeasts at the temperature of 18 degrees for some weeks, it continues with the maturation on the yeasts for some months.

Maturation: in barrels of steel for six months.

Aging: a wine that can mature in bottle for a minimum of 4-5 years.

Colour: straw yellow with shades of green.

Aroma: it starts with notes of typical citrus and a base of peach and tomato leaves, it evolves in spicy and intense notes with the passing of months and its smell becomes complex and variegated.

Flavor: fresh wine, sapid, great structure, saline and refreshing ending.

Pairings: great with white meat, fish and fresh cheese. Alcohol content: 13.50%



MONTEFALCO ROSSO

Montefalco Rosso is a typical Umbrian wine with great versatility, which can match the complexity of a great wine with freshness and drinkability. It's made mostly from the grapes of Sangiovese with a small percentage of Sagrantino, Merlot and Colorino. An ideal companion for a wide variety of dishes. Grapes: 70% Sangiovese, 15% Sagrantino, 10% Merlot and 5% Colorino.

Harvest: last ten days of September – early October. Handpicked from the vineyards.

Vinification: exclusively with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity. Aging: in barrels and barriques use for about 12 months and then aged in bottle for at least 6 months.

Colour: ruby red with violet hues.

Aroma: floral scents, reminiscent of violets, accompanied by fruity notes of ripe cherry and lightly spicy notes.

Taste: well structured wine, balanced with soft tannins and good persistence.

Pairings: pasta dishes, red meat and poultry, cold cuts and cheeses; temp. about 18° .

Alcohol content: 14%



MONTEFALCO SAGRANTINO

Made exclusively from grapes of the native Sagrantino, this wine combines perfectly aromatic expressiveness and structural elegance. Of great character and personality, it gives its best with a perfect aging period.

The quantity is limited and the bottles are numbered. Grapes: 100% Sagrantino.

Harvest: second half of October. Handpicked from the vinevards

Vinification: maceration of at least 40 days only with natural enzymes. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

Aging: in 1000 liters French oak barrels for 24 months and in bottles for other 12 months.

Colour: deep ruby red with light violet tinge.

Aroma: typical scents of blackberries, currants and Maquis, with notes of spice and vanilla.

Taste: well-structured wine with smooth tannins, good length typical of the variety.

Pairings: pasta dishes, red meats, cheeses; temp. 18° – 20° C. Alcohol content: 15.50%



MONTEFALCO SAGRANTINO PASSITO

Made exclusively from grapes of the native Sagrantino, this wine combines perfectly the aromatic expressiveness and structural elegance.

Of great character and personality. The quantity is very limited and the bottles are numbered.

Grapes: 100% Sagrantino.

Harvest: half of October. Handpicked from the vineyards. The bunches are accurately selected and then left to dry out on mats for at least two months.

Vinification: maceration of at least 25 days only with natural yeasts. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.

Aging: in barrique for 24 months and in bottle for 6 months. Colour: deep ruby red with light violet tinge.

Aroma: typical scents of blackberries, currants and Maquis, with notes of spice and vanilla.

Taste: wellstructured wine with smooth tannins, good length typical of the variety.

Pairings: a meditation wine, it's excellent if accompanied with ripe cheese, dry sweets or chocolate; temperature 16° -18° C. Alcohol content: 15.00%



Founded in 18th century, Chiorri Winery is an historical family cellar of Italy, located in Perugia, Umbria Region. Personally managed by Chiorri family, produces exclusive wines of quality Doc and Igt Umbria, a class wine recognized by the major awards of wine sector Chiorri wines are the fine expression of a unique territory as Umbria.

A rich land of gentle and sunny hills, full of art and culture, with a strong winemaking tradition, known since the ancient times of the Etruscans. From the winery everyone can enjoy the enchanting landscape of Tiber river valley and the Medieval towns of Perugia, Assisi and Deruta. The Vineyard: In accordance with the criteria of local development, Chiorri cultivates varietals of natives grapes Grechetto, Trebbiano and Malvasia for white wines; Sangiovese, Sagrantino, Cabernet Sauvignon and Merlot. For red wine. The care and attention for its 30 hectares of vineyard includes short shoot pruning and biological treatments ecologically compatible with criteria of low environmental impact.

The harvest is made traditionally by hand and carry out into woven baskets. All these and many other attentions to detail are the fundamental ingredients in obtaining a top wine, of the highest quality. The labels have been completely renovated maintaining a simple and passionate style typical of the people and the Umbrian land, strongly anchored to tradition, but blinking at modernity.





ZEFFIRO UMBRIA IGT

Production: bottles ab.10.000 lt. 0.75. Grapes: Trebbiano Procanico 70%, 30% Grechetto

Vinification: fermentation with natural juice at controlled temperature below at 15°C without addition of additives. We do not use forced stabilization systems. Ageing: 5 months in steel barrel Colour: straw yellow with light golden reflections.

Bouquet: ethereal, light and fragrant with the scent of apples.

Taste: fresh and fruity, lively, full-bodied and balanced, with a long finish of fruity notes of peaches.

Alcohol content: 12,50%



ETESIA UMBRIA PINOT GRIGIO IGT

Production: 5.000 bottles lt. 0.75 Grape variety: 100% pinot grigio Wine processing: 'in bianco' by natural fermentation using the must bloom, the temperature being controlled at a constant 14/15°C. We do not use forced stabilization systems. Aging: for 4 months inn steel barrel Colour: honey coloured, bright with warm, golden highlights Bouquet: intense, extensive notes of golden apple and tropical fruit combined with a wrap-around mineralogy. Taste: well- measured in acid tones closing with an agreeable flavor Alcohol content: 13%



VENTOROSA ROSÈ UMBRIA IGT

Grape: Sagrantino 100% Bottles production: 5.000 Tasting notes: Rosato intense lively. Pleasantly fruity, harmonious with aromas of great sweetness recalling blackberry and violet. Steel. White meats, smoked salmon and risotto. Alcohol content: 13,50%



GARBINO IGT ROSSO UMBRIA

Grape variety: Equal proportions of Sangiovese, Cabernet Sauvignon and Merlot grapes.

Grape harvest: the grapes were picked by hand into woven baskets Vinification: the red grapes together with

their skins are separated from the stalks. The grapes are then left to steep for 8 - 10 days. The must bloom is left to ferment at a controlled temperature. We do not use forced stabilization systems. Aging: 6 months in stainless steel barrels.

Colour: intense ruby red with purple highlights.

Flavour: well balanced, generous and smooth with a pleasantly persistent aftertaste.

Alcohol content: 14%



TITUS GRECHETTO IGT

Production: 30.000 bottles It. 0.75 and 200 Magnum It. 1.50 Grape variety: 100% Grechetto G5 Wine processing: 'in bianco' by natural fermentation using the must bloom, the temperature being controlled at a constant 14/15°C and without the use of additives. No stabilisers are used: the wine in the bottle is 'alive'. Aging: 5 months in stainless steel barrels Colour: honey coloured, bright with warm, golden highlights Bouquet: intense, extensive notes of golden apple and tropical fruit combined with a wrap-around mineralogy. Taste: well- measured in acid tones closing with an agreeable flavor. Full and persistent aftertaste Alcohol content: 13.50%



SPUMANTE PIERR

Production: 2000 bottles of 0.75 lt. Grape variety: Chardonnay, Grechetto Vinification, ageing and fining: classic method with bottle aging for a few

Tasting notes: Pale straw yellow color, the perlage is fine and persistent. the fragrance is with notes of ripe fruit. The taste is fresh, harmonious, with good structure and intensity.

Matching: Aperitifs, good also for the whole meal.

Alcohol content: 12.50% Vol.



"GRANTE" ROSSO UMBRIA IGT

Grape: Sagrantino Bottles: 5.000
Tasting notes:Purplish red,
impenetrable, aromatic richness of rare
intensity, ranging from the syrup of
violets to sour cherries, cocoa powder
with sweet spices. The taste is explosive
and generous in tannins.
Alcohol content: 13%



SELEZIONE ANTONIO CHIORRI GRECHETTO DOC COLLI PERUGINI

Grape: Grechetto G5
Bottles: 1.500
Tasting notes: Bright straw yellow, expresses feelings acacia, pear and a mineral vein in the mouth. Nose characterized by sweetness of almond. Aftertaste of vanilla. Wooden barrel. Alcohol content: 14.50%



SANGIOVESE ROSSO UMBRIA IGT

Production: 20.000 bottles
Grape variety: Sangiovese 100%.
Wine processing: Controlled
fermentation with only indigenous
yeasts at less than 25°C, and without the
use of additives and chemical stabilising
methods. A light sedimentation
indicates the natural refinement.
Aging: 10 months in stainless steel e
concrete barrels and bottled.
Colour: bright red and intense
Bouquet: fresh, lively, with intense aromas
of fruit and flowers of purple, blackberry,
rose and cherry
Taste balanced, clean and pleasant

l aste balanced, clean and pleasant without the soft and round tannins note of Sangiovese.

Alcohol content: 13,50%



"SALIATO" DOC COLLI PERUGINI

Production: n. 5000 bottles and 127 magnum Grapes: sangiovese 50%, merlot 30%, cabernet sauvignon 20% Vinification: 15 days maceration. Fermentation is controlled by maintaining below 23 °C. A light sedimentation indicates the natural refinement.

tanks and in allier oak barrels.
Color: deep, ruby red.
Bouquet: large, full-bodied, refined
and persistent with hints of plum jam,
toasted coffee and oak.

Aging: the wine is aged in stainless steel

Taste: soft , round tannins, dry with a clean and very persistent after taste.
Alcohol content: 14.50%



SELEZIONE ANTONIO CHIORRI MERLOT IGT UMBRIA

Production: 3500 of 0.75 litre and 200 of 1,5 litre bottles hand numbered. Grape variety: 100% Merlot Wine processing: the grapes with skins are separated from the stalks. The mix is left to steep for few days, it is frequently remixed aerobically and non, and by 'delestage'. Natural fermentation of the must bloom is carried out at a controlled less 27°C, and without the use of additives.

Aging: 10 months in cement tank, some months in wooden barrels and in bottle. Colour: intense red with liquorice black highlights

Flavour: well structured, full-bodied and tannic, with the decisive and tannic flavour typical of merlot.

Alcohol content: 14,50%



"VERO AMORE" SANGIOVESE Passito igt umbria

Grapes: Sangiovese Brunello Colour: Ruby/Garnet red, garnet reflections. "PULPY" Barrique. Intense. Smell and Taste: dried fruit, preserve and dark chocolate flavours. It is pulpy, full and rich.

To be served with: small sized tiles, cookies, pie, marbled cheeses, dark chocolate.

Alcohol content: 14%





Marotti Campi Estate was founded in 1860 as a farm with 120 hectares of land and the first vineyard planted in 1886 by our ancestor Cesare Marotti. The winery is now owned and conducted by Giovanni, Francesca and Lorenzo Marotti Campi. We currently own 56 hectares of vineyards in Morro d'Alba on the hills facing the Adriatic sea in the heart of Le Marche Region. We mainly grow Verdicchio and Lacrima grapes, the most representative indigenous varietals of the area. The modem winery was built in 1999 with total capacity 8.000 Hl and we currently produce 230.000 bottles per year.

Our philosophy: our wines are 100% made from estate grown grapes to guarantee a truthful expression of this terroir. The style of our wines is aimed to show the real character of these unique indigenous varietals. Being the owners of the land that we farm and knowing that we will pass it to our sons makes us more conscious about the environment, we try to minimize environmental impacts and to ensure economic viability and a safe, healthy workplace. We do not have irrigation and we protect soil from water run-off, our winery runs 100% on solar power and we minimize the use of synthetic agricultural chemicals. Growing old indigenous grapes, especially the Lacrima is extremely challenging: it requires skill and knowledge and experimentation but we are lucky to have a team of experts who have been working with us for three generations. High-tech, low-intervention winemaking prevails because we want our wines to be a clean expression of the grapes and to be capable to improve after long ageing. We see tradition and innovation as the two faces of the same medal.





"ALBIANO" VERDICCHIO DI CASTELLI DI JESI Classico doc

Grapes: Verdicchio
Production area: Morro d'Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: North-West / North-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 2.300 vines/hectare
Harvest: Beginning of September, hand
harvested in small crates using dry ice to prevent oxidation.

Vinification: Soft crushing, fermented with reductive techniques in stainless steel at 15°C. Ageing: 6 months in stainless steel, 3 in bottle. Tasting notes: Bright straw yellow color with light green reflections. Aromas of yellow flowers, peach, green apple, jasmine with mineral hints. Dry, savory, fresh, fruity with great drinkability. Alchol: 13% vol



"LUZANO" VERDICCHIO DI CASTELLI DI JESI CLASSICO DOC SUPERIORE

Grapes: Verdicchio Production area: Morro d'Alba (AN) - ITALY Soil: Mixed mostly clay Exposition: North-West / North-East Altitude: 180 mt. a.s.l. Training system: Guyot Vine density: 2.300 vines/hectare Harvest: Mid September, hand harvested in small crates using dry ice to prevent oxydation; Vinification: Soft crushing, fermented in stainless steel at 15°C, sur lie ageing for 6 months. Ageing: 6 months in stainless steel, 3 in bottle. Tasting notes: Straw yellow color with light green reflections. Aromas of acacia, broom and wildflowers, chamomile with typical hints of almond. Dry, savory, mineral, with hints of green apple and pleasant almond finish. Alchol: 13.5% vol.



"SALMARIANO" VERDICCHIO DI CASTELLI DI Jesi Classico docg riserva

Grapes: Verdicchio Production area: Morro d'Alba (AN) - ITALY Soil: Mixed mostly clay Exposition: North-West / North-East Altitude: 180 mt. a.s.l. Training system: Guyot Vine density: 2.300 vines/hectare Harvest: Mid October, hand harvested in small crates using dry ice to prevent oxidation. Vinification: Soft crushing, few hours of skin contact, aging sur lie. Ageing: 12 months in stainless steel, 20% aged for the same amount of time in small oak barrels. Tasting notes: Bright straw yellow color with light gold reflections. Aromas of broom and elderflower, marine and mineral hints with a touch of vanilla. Full bodied, with good acidity to balance the fruitiness.



MARCHE IGT ROSATO

Grapes: Lacrima
Production area: Morro d'Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 3.450 vines/hectare
Harvest: Early september, by hand in small crates
Vinification: Short maceration and fermentation
in stainless steel at 18°C.
Ageing: 4 months in stainless steel vessels, 2
months in bottle

Tasting notes: Rose petal color. Characteristic aromas of rose, violets, ribes, wild strawberries. Fresh and fruity on the palate, soft and balanced by the acidity with great drinkability. Alchol: 12% vol.



"ONYR" VERDICCHIO DI CASTELLI DI JESI DOC PASSITO

Grapes: Verdicchio Production area: Morro d'Alba (AN) - ITALY Soil: Mixed mostly clay Exposition: East/ North-East: Altitude: 180 mt. a.s.l. Training system: Guyot; Vine density: 2.300 vines/hectare Harvest: Ripening and withering in the vineyard, hand picked in late November Vinification: Short maceration on the skins and temperature controlled fermentation at 15°C. Ageing: 12 months in small oak barrels medium toasted and at least 12 months in bottle. Tasting notes: Deep golden yellow tending to amber. Nose of yellow flowers, candied fruits, peaches and syrup, pine seeds. Round, almost sweet, full bodied with hints of apricots and backed pears, vanilla and almond finish. Bottle size: 375 ml. Alchol: 14.5% vol.

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Alchol: 14% vol.



"RUBICO" LACRIMA DI MORRO D'ALBA DOC

Grapes: Lacrima
Production area: Morro d'Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-East;
Altitude: 180 mt. a.s.l.
Training system: Guyot;
Vine density: 3.450 vines/hectare
Harvest: Mid September, by hand in small crates
Vinification: 10% whole-cluster fermentation with
carbonic maceration, 90% classic fermentation
Ageing: 3 months in stainless steel vessels,
3 months in bottle.

Tasting notes: Intense ruby red with violet reflections. Aromas of rose, violets, geranium, myrtle and cinnamon. Fresh and fruity on the palate, dry and velvety with balsamic notes, medium body and good acidity, pleasantly tannic. Alchol: 13% vol.



"ORGIOLO" LACRIMA DI MORRO D'ALBA DOC Superiore

Grapes: Lacrima Production area: Morro d'Alba (AN) – ITALY Soil: Mixed mostly clay Exposition: South / South-East Altitude: 180 mt. a.s.l. Training system: Guyot; Vine density: 3.450 vines/hectare Harvest: Late September, by hand in small crates Vinification: Soft crushing, maceratin on the skins for 10-14 days, fermented in stainless steel 18°. Ageing: 12 months in small used french oak barrels, aged 6 months in bottle. Tasting notes: Intense ruby red with violet reflections. Aromas of rose, blackberry, pink pepper and juniper berries, with hints of oriental spices. Nicely fruity and spicy on the palate, with smooth tannins, long velvety finish. Alchol: 13,5% vol.



"DONDERÈ" MARCHE IGT ROSSO

Grapes: Petit Verdot 50% - Montepulciano 25% - Cab.S. 25% Production area: Morro d'Alba (AN) - ITALY Soil: Mixed mostly clay Exposition: South / South-West: Altitude: 180 mt. a.s.l. Training system: Cordon Spur; Vine density: 4.100 vines/hectare Harvest: Late September, by hand in small crates Vinification: in horizontal rotor-vinificator for 6 days in contact with the skins at 20°C. The fermentation ends in stainless steel. Ageing: 12 months in steel vessels, 12 in bottle. Tasting notes: Intense ruby red. Aromas of blackberry and undergrowth, black pepper. liquorice, cloves scents and balsamic notes. Full bodied, dark fruits and spicy, dry with soft tannins, elegant with persistent and clean finish.



SPUMANTE ROSATO BRUT METODO CHARMANT

Grapes: Lacrima

Production area: Morro d'Alba (AN) - ITALY Soil: Mixed mostly clay Exposition: South / South-East Altitude: 180 mt. a.s.l. Training system: Guyot Vine density: 4.100 vines/hectare Harvest: Early September, hand harvested in small crates: Vinification: Vinification of Lacrima grapes without the skins Ageing: 6 months in bottle Tasting notes: Rose petal color. The mousse is soft, with violet reflections, fine perlage. medioum intensuty and persistent. Bouquet of violets, wild roses and golden apples. Dry, harmonious and fresh, with notes of blackurrants and sweet almonds. Alchol: 12% vol.



"XYRIS" MOSTO DI UVE PARZIALMENTE FERMENTATO

Grapes: Lacrima
Production area: Morro d'Alba (AN) – ITALY
Soil: Mixed mostly clay
Exposition: South / South-East
Altitude: 180 mt. a.s.l.
Training system: Guyot
Vine density: 3.450 vines/hectare
Harvest: Early september hand harvested in small crates.

Vinification: Cold Maceration without alcoholic fermentation.

Prise de mousse: Charmat method fermentation of the must.

Tasting notes: Bright ruby red color. Soft, velvety mousse with violet reflections. Aromas of violets, roses and undergrowth. Sweet, harmonic and fresh, with hints of black cherry and currant. Alchol: 6,5% vol.

Alchol: 14% vol.





From the passion for the wine products and the love for Irpinia, the Bellaria Agricultural Company was born, which has always produced and exported winners of excellence all over the world; every year, it obtains prestigious awards in the great international competitions.

The company was founded in 2002, thanks to the cultivation of olives and the production of extra virgin olive oil, which still today produces around one thousand plants of three different varieties. In 2009, the first Bellaria wines were born, but only in July 2011 was founded the Agricultural Company, participated by the Maffei family of Roccabascerana and Antonio Pepe expert manager and above all coming from three generations of grape growers in Montefalcione. Thus a young reality is born but with a great traditional influence. In fact all Bellaria wines are authentic and based on a typical flavor, but at the same time innovative, thanks to the professionalism with which their technicians Raffaele Noviello (Director) and Luca Zirpoli (Oenologist), create and meticulously care for every winemaking process. From the selected Irpinia campaigns and its native vines, wines like Greco di Tufo were born (included in the wine list that accompanied His Holiness Pope Francis in Armenia in June), Falanghina, Coda di fox, Fiano, Aglianico, fields Taurasini and Taurasi. Autochthonous wines produced through ancient natural processes without any chemical alteration according to the philosophy of the company. Today and now for five years, the elegant Bellaria labels show the tree of Tiglio, which is an important symbol for the community of Roccabascerana, since it is 230 years old and is located in the center of the historical core of the country.





IRPINIA FALANGHINA DOC

GRAPE VARIETY: Falanghina
PLANTING DENSITY: 2100 plants per
hectare
GRAPE: 100% Falanghina
MAX. ALLOWED YIELD: 70% -used 60%
ALCOHOL: 12,5% vol
PRODUCTION ZONE: Hilly San Mango s.c.
Paternopoli (AV) 470 mt a.s.l.
TRAINING SYSTEM: Espalier – guyot
HARVEST: By hand, in crates, October
WINE MAKING METODH: De-stemming,
soft pressing. Natural settling, inoculation
of selected yeasts, controlled fermentation
at 12°-14° filtering, batonnage and storage
in steel tanks, bottling.



"OTTANT'ANNI" IRPINIA Coda di Volpe doc

GRAPE VARIETY: Coda di volpe PLANTING DENSITY: 2000 vines per hectare GRAPE: 100% Coda di volpe MAX. ALLOWED YIELD: 70% - used 65% ALCOHOL: 12% vol PRODUCTION ZONE: Hilly Paternopoli (AV) 490 mt a.s.l. TRAINING SYSTEM: Espalier - guyot HARVEST: By hand, in crates, late October WINE MAKING METODH: De-stemming - pressing, soft pressing and natural settling. Inoculation of selected yeasts, fermentation at controlled temperatures of 12-14°C. Refinement and bâtonnage for at least 3 months in steel.



FIANO DI AVELLINO DOP

GRAPE VARIETY: Fiano PLANTING DENSITY: 1900 vines per hectare GRAPE: 100% Fiano MAX. ALLOWED YIELD: 70% - used 65% ALCOHOL: 13.5% vol PRODUCTION ZONE: Hilly Candida (AV). Pratola Serra (AV), 580 m TRAINING SYSTEM: Espalier - guyot HARVEST: By hand, in crates, in the first ten davs in October WINE MAKING METODH: De-stemming - 24 hrs pellicular maceration at temperatures of 5/6°C, soft pressing, natural settling and inoculation of selected yeasts. Controlled temperature fermentation, refinement and bâtonnage for 3 months in steel, bottling.



"OLTRE" GRECO DI TUFO DOCG

GRAPE VARIETY: Greco PLANTING DENSITY: 2000 plants per hectare GRAPE: Greco in purity MAX. ALLOWED YIELD: 70% exploited 65% ALCOHOL:13.5 % vol PRODUCTION ZONE: Hill Prata di Principato u. 300 m s.l.m. TRAINING SYSTEM: Espalier - guyot HARVEST: Manual, in a box, mid-October WINE MAKING METODH: De-stemming and crushing, soft pressing, Natural decantation, inoculation of selected yeasts, controlled fermentation at 12-14°, filtration and storage in steel tanks. Tartaric stabilization, Bottling



"SENSO" PASSITO FIANO IGT CAMPANIA

GRAPE VARIETY: Fiano PLANTING DENSITY: 2000 plants per hectare GRAPE: Fiano in purity MAX. ALLOWED YIELD: 40% -used 20% ALCOHOL: 16.5% vol PRODUCTION ZONE: Hillside Candida 580 mt a.s.l. TRAINING SYSTEM: Espalier - guyot HARVEST: Manual, in a box, in the first ten days of December WINE MAKING METODH: Soft pressing. natural decantation with inoculation of yeasts selected directly in barriques of acacia and French oak. Fermentation and aging for 12 months.



"SENSO" PASSITO AGLIANICO IGT

GRAPE VARIETY: Aglianico DENSITY: 2500 plants per hectare MAX. YIELD PER HECTARE: 80 a MAX. ALLOWED YIELD: 40%-20% at the end of the ageing process ALCOHOL: 15 % vol. PRODUCTION ZONE: Hillside Paternopoli (AV) 490 mt s.l.m. TRAINING SYSTEM: Espalier - speronatot HARVEST: Manual, in boxes, in the first decade of December WINE MAKING METODH: Soft pressing. natural decantation with inoculation of selected yeasts directly in French oak and American oak barrels. Fermentation and aging for 12 months.



"SIR V" IRPINIA AGLIANICO DOC

GRAPE VARIETY: Aglianico DENSITY: 2200 plants per hectare MAX. YIELD PER HECTARE: 120al used 80al MAX. ALLOWED YIELD: 70% - used 60% ALCOHOL: 13% vol PRODUCTION ZONE: Hillside Paternopoli (AV) 490 mt s.l.m. TRAINING SYSTEM: Espalier spurred cordon HARVEST: Manual, in the box, beginning of November WINE MAKING METODH: Destemming and light inoculation pressing of selected yeasts maceration at controlled temperature 25-30°, racking and soft pressing of the marc, aging in barriques for a period of 6 months bottling. Aging 3 months in bottle.



CAMPANIA AGLIANICO IGT

GRAPE VARIETY: Aglianico DENSITY: 3000 plants per hectare MAX. YIELD PER HECTARE: 90 al MAX. ALLOWED YIELD: 75% - used 65% ALCOHOL: 13% vol PRODUCTION ZONE: Hillside, 400-500 mt s.l.m. TRAINING SYSTEM: Espalier spurred cordon HARVEST: By hand, in crates, early November WINE MAKING METODH: De-stemming and light pressing, inoculation of selected yeasts, 25-30°C temperature controlled maceration, racking off and soft pressing of pomace. Filtering and storage in steel tanks, bottling.



"RAFÈ" CAMPANIA AGLIANICO IGT

GRAPE VARIETY: Aglianico DENSITY: 3000 plants per hectare MAX. YIELD PER HECTARE: 90 al MAX. ALLOWED YIELD: 75% - used 65% ALCOHOL: 13% vol PRODUCTION ZONE: Hillside, 400-500 mt s.l.m. PRODUCTION ZONE: Espalier spurred cordon HARVEST: Manual, in the box, beginning of November WINE MAKING METODH: De-stemming and light pressing, inoculation of selected yeasts, 25-30°C temperature controlled maceration, racking off and soft pressing of pomace. Aging in barriques for 12 months. Bottling, aging for another 6 months.



"CORE" IRPINIA CAMPI TAURASINI DOC

GRAPE VARIETY: Aglianico DENSITY: 2500 plants per hectare MAX. YIELD PER HECTARE: 70 a MAX. ALLOWED YIELD: 70%-60% at the end of the ageing process ALCOHOL: 13 % vol. PRODUCTION ZONE: Hillside Paternopoli (AV) 490 mt s.l.m. TRAINING SYSTEM: Espalier spurred cordon HARVEST: By hand, in crates, in the first ten davs in November WINE MAKING METODH: De-stemming and light pressing, temperature controlled maceration, racking off and soft pressing of pomace. Barriques for 6 months. Ageing in barriques for 6 months, refinement in the bottle for at least 6 months.



TAURASI DOCG

GRAPE VARIETY: Aglianico DENSITY: 2500 plants per hectare MAX. YIELD PER HECTARE: 70 a MAX. ALLOWED YIELD: 70%-55% at the end of the ageing process ALCOHOL: 13,5 % vol. PRODUCTION ZONE: Hillside, 400-500 mt s.l.m. TRAINING SYSTEM: Espalier - guyot HARVEST: By hand, in crates, in the first ten days in November WINE MAKING METODH: De-stemming and light pressing, inoculation of selected yeasts. 25-30°C temperature controlled maceration, racking off and soft pressing of pomace. Ageing in barriques for 18 months. Storage in steel tanks until bottling, refinement in the bottle for at least 6 months.



TAURASI RISERVA DOCG

GRAPE VARIETY: Aglianico DENSITY: 2500 plants per hectare MAX. YIELD PER HECTARE: 80 a MAX. ALLOWED YIELD: 70%-55% at the end of the ageing process ALCOHOL: 14.5 % vol. PRODUCTION ZONE: Hillside Paternopoli (AV) 490 mt s.l.m. TRAINING SYSTEM: Espalier spurred cordon HARVEST: By hand, in crates, in the first ten days in November WINE MAKING METODH: De-stemming and crushing. Maceration and fermentation with the skins at a controlled temperature. Aging in barriques 70% French oak, 30% American oak, for 24 months. Bottling and aging in bottle for 12 months.



SPUMANTE DI FIANO EXTRA-DRY

GRAPE VARIETY: Fiano PLANTING DENSITY: 2000 plants per hectare GRAPE: Fiano in purity MAX. ALLOWED YIELD: 70% exploited 60% ALCOHOL: 12,5 % vol PRODUCTION ZONE: Hilly Candida 580 mt a.s.l. TRAINING SYSTEM: Espalier - guyot HARVEST: Manual, in a box, in the first ten days of September WINE MAKING METODH: Destemming, soft pressing. Natural decantation, inoculation of selected yeasts, first fermentation at controlled temperature. Refermentation and long foam fermentation in bottle aging for another 2 months.





If it is true that behind each wine bottle there is always a story to tell, the Paolo Leo's one is a simple and fair story! They have been five generations of grape growers that, sharing the same wine passion and love for their family land, each built a piece of history of this winery, located closed to Brindisi city, in San Donaci village, and still named as in the origins.

Today Paolo Leo winery is a modern company spread on an area of 17.000 mq, a completely computerized bottling line, a wine capacity of 50.000 hl and 500 French and American barriques used for the wine aging. But the real heart of the vineyard is still the 25 hectares of grapes trees that the great-grandfather planted at the beginning of '900. He used to make wine from his grapes in Monticello manor farm. His niece Paolo Leo finally inherited the land and built the winery. Today the namesake Paolo Leo is still a heir of the winery and together with his wife Roberta and the eldest sons Nicola and Stefano, he is leading the company. Thanks to further fields purchasing and further investments, they have been able to build a cutting edge and innovative winery.





VARIETALI CHARDONNAY SALENTO IGP

Grapes: 100% chardonnay Alcohol 12,5 % Ageing: 4 months in steel containers and 1 month in bottles Color: straw yellow with green tinges. Perfume: delicately fruity, hints of green apples and peaches. Taste: dry, savory, fresh, long-lasting.



VARIETALI MALVASIA BIANCA DEL SALENTO IGT

Grapes: 100% Malvasia Bianca di Lecce VINEYARD AREA: Provinces of Brindisi and Lecce, in the Salento area. SOIL: Lime and tufa, with a permeable layer of gravel and clay stones. Age of Vines: 15 years

Training system: Guyot, 4.000 plants per ha. Harvest: mid-September.

Vinification: The grapes are crushed and gently pressed. Fermentation takes place at a controlled temperature of 15°C for 10 days . Ageing: 4 months in stainless steel tanks, 1 month in bottle.

Alcohol: 12 %



VARIETALI NEGROAMARO IGT SALENTO

Grapes: 100% Negroamaro
Vinification: The grapes are de-stemmed and
then fermented at a controlled temperature
of 22°/24°C for 8 to 10 days. Malolactic
fermentation is then induced using selected
yeast.

Ageing: 5 months in stainless steel tanks, 1 month in bottle.

Alcohol: 13 %

Tasting notes: Deep purple red in colour, with a fragrant bouquet of mature fruits, red currant jam and raspberries. In the mouth it's full bodied yet lush, well balanced and a perfect acidity.



VARIETALI PRIMITIVO IGT SALENTO

Grapes: 100% Primitivo
Vinification: grapes and de-stemmed and then
fermented at a controlled temperature of
22°/24°C for 8 to 10 days. Malolactic
fermentation is then induced using selected

yeast.
Ageing: 5 months in stainless steel tanks, 1 month in bottle.

Alcohol: 13.5%

Tasting notes: Bright ruby red with hints of purple, with a complex and elegant bouquet of cherries and wild berries. In the mouth it is full bodied, yet lush, smooth and jammy, with a spicy and long lasting finish.



VARIETALI SALICE SALENTINO DOC

Grapes: 80% Negroamaro, 20% Malvasia Nera di Lecce

Alcohol: 13,5%

Vinification: The grapes are de-stemmed and delicately crushed. The grapes are macerated for 12 to 15 days at a controlled temperature. Fermentation takes place at a controlled temperature of 25°C for approximately 8 days. Aging: 18 months in stainless steel tanks, 1 in bottle prior to release.

Tasting notes: An intense shade of ruby red, aromas of red berries and fresh herbs. Dry on the palate, it is well-balanced and full-bodied.

OTHER PRODUCTS FROM THE SAME VARIETALI LINE: PINOT GRIGIO IGT SALENTO, RIMITIVO ROSATO IGT PUGLIA



TRADIZIONE AUTENTICA FIANO IGT

GRAPES: Fiano
AGEING: 3 months in stainless steel tank on
the skin
ALCOHOL: 13.00 %
RESIDUAL SUGAR: 5.00 g/I
TASTING NOTES: Straw yellow with greenish
hues; the scent is intense tropical fruit as
melon , with citrus scents. The palate is
balanced, with good acidity and length.



TRADIZIONE AUTENTICA Malvasia igt

GRAPES: Malvasia
AGEING: 4 months in stainless steel tank and
1 in bottle
ALCOHOL: 12.00 %
RESIDUAL SUGAR: 4.70 g/l
TASTING NOTES: Pale straw yellow color;
tropical scent, reminiscent of melon and
mango; fresh taste, soft, balanced, persistent.



TRADIZIONE AUTENTICA BOMBINO NERO ROSE' IGT

GRAPES: Bombino Nero
AGEING: AGEING: 3 months in stainless steel
tank and 1 in bottle
ALCOHOL: 12.50 %
RESIDUAL SUGAR: 3.00 g/l
TASTING NOTES: Delicate bouquet with a
good fruitness; full taste, round, with hints of
tropical fruit.



TRADIZIONE AUTENTICA NEGROAMARO IGT

GRAPES: Negroamaro

AGEING: 5 months in stainless steel tank and 1 in bottle
ALCOHOL: 13.00 %
RESIDUAL SUGAR: 6.62 g/I
TASTING NOTES: Deep red color with purple hues; Fragrant nose, with notes of ripe fruit, jam currants and raspberries; full flavor, balanced and good freshness.



TRADIZIONE AUTENTICA PRIMITIVO IGT

GRAPES: Primitivo
AGEING: 5 months in stainless steel tank and
1 in bottle
ALCOHOL: 13.50 %
RESIDUAL SUGAR: 6.00 g/I
TASTING NOTES: Bright ruby red with violet
hues; complex and fragrant aroma, with hints
of cherry and red berries; soft taste
with a lingering finish.



MILLEFIORI ROSSO DELLE VENEZIA IGT

GRAPES: 60% Corvina, 40% Merlot Approximately 60% of the picked grapes are placed in small wooden crates of 5 kg each and are left in the fruttaio to dry. During this "appassimento" the grapes lose up to 50% of their original weight in water, thus concentrating their color, substance and aromas.

AGING: the two wines are blended together. 50% of this blend is placed in first and second passage American and French barriques, where it will stay for 12 months.

ALCOHOL: 14.5%

TASTING NOTES: Ruby-red color with a bouquet reminiscent of cherries, dried fruit, chocolate and prunes. Full-bodied, soft and round, with a pleasant spiciness and a long and lingering finish.



"PASSO BARONE" VINO ROSSO D'ITALIA AFFINATO IN ROVERE

Grapes: Sangiovese, Primitivo, Merlot Vineyard area: low-yielding vineyards in the heart of Puglia

Trayning system: Sangiovese and Merlot with Guyot system, Primitivo typical Alberello Pugliese (bush vines).

Vinification: After de-stemming, the grapes are not crushed. Fermentation takes piace at a controlled temperature for 8-10 days. Frequent remontage and delestage are carried out during fermentation.

Aging: Following vinification, 40% of the wine is aged in 2nd passage barriques for 6 months. Tasting notes: intense ruby-red color with reminiscent of black cherries, dried fruit, chocolate, coffee beans and prunes. On the palate it is full-bodied, supple and roundtasted, with a pleasant spiciness. Alcohol: 14%



PASSITIVO PRIMITIVO PUGLIA IGT

GRAPES: 100% primitivo

In mid august, when the grapes reach perfect maturity a special technique called "the twisting of the stem" is applied. Consists in twisting the stem of the grape bunches thus inducing a natural drying of the grapes on the vine. VINIFICATION: after de-stemming, the grapes are not crushed, reducing damage to the skins and optimizing color extraction. Fermentation at 28-30°C for 8-10 days.

AGING: 25% c.a. of the wine is aged for 12 months in french and american barriques. ALCOHOL: 14.5%

TASTING NOTES: intense ruby-red colour, with a complex bouquet, reminiscent of cherries, raspberries and redcurrants. Roasted and spicy aroma, full-bodied, supple and well-balanced and with a long finish.



PRIMANERO APPASSIMENTO IGT PUGLIA

GRAPES: 60% Negroamaro, 40% Primitivo The Negroamaro and Primitivo vineyards lies in the provinces of Taranto and Brindisi and are trained using the "ALBERELLO" method. VINIFICATION: after de-stemming, the grapes are not crushed, reducing damage to the skins and optimizing color extraction. Fermentation at 25°C for 8-10 days. After racking, malolactic bacteria are added to induce malolactic second fermentation.

AGING: Approximately 50% of the final blend is aged in second and third passage French and American Barriques for 3 months.

ALCOHOL: 13,5%

TASTING NOTES: Intense ruby-red color, with a complex bouquet, reminiscent of red berries, redcurrants and licorice.



LIMITONE DEI GRECI SALICE SALENTINO DOC

GRAPES: Indigenous to Puglia , in Salice Salentino.

VINIFICATION: The harvest is at dawn. Maceration for 12-15 days with frequent pumping over and then gentle pressing of the marc. Fermentation at a controlled temperature of 25 ° C.

AGING: 18 months in stainless steel and 6 months in bottle.

TASTING NOTES: Bright ruby red in color; on the nose it is elegant, pleasant, fruity and lightly floral; well structured on the palate ,round with delicate tannins. Wine for game, roast meat and mature cheese.

ALCOHOL: 14%

Oxygenate and serve at 18 ° C.



BATTIGIA CHARDONNAY IGT

GRAPES: Chardonnay
AGEING: 4 months in stainless steel tank and 2
months in bottle
ALCOHOL: 13.00%
RESIDUAL SUGAR: 5.00 g/l
TASTING NOTES: Straw yellow with green
hints, intense bouquet of fruit, fresh taste, soft
and elegant.



CALALUNA FIANO IGT

GRAPES: Fiano
AGEING: 3 month in stainless steel tank on
the skin
ALCOHOL: 13.00 %
RESIDUAL SUGAR: 5.00 g/I
TASTING NOTES: Straw yellow with
green hues, intense bouquet of tropical
fruit,banana and notes of grapefruits.
Balanced on the mouth with a good acidity and
long aftertaste.



GRECIA ROSATO DI NEGROAMARO IGT

GRAPES: Negroamaro
AGEING: 5 month in stainless steel tank
ALCOHOL: 12.00 %
RESIDUAL SUGAR: 5.50 g/I
TASTING NOTES: Pink color with vibrant hues; in the nose intense fruit scent of raspberry and strawberry; fresh taste on the palate, good fullness and length. Pleasant fruity aftertaste.



NEGRAMANTE SALENTO IGT

GRAPES: Negroamaro.
VINIFICATION: Fermentation takes place at a controlled temperature of 22-24°C for 8-10 days. Aging 10 months in stainless tank and 3 months in bottle.
ALCOHOL: 14%
TASTING NOTES: Color: Intense red color

TASTING NOTES: Color: Intense red color with violet reflections. Intense aroma of fresh fruit, with hints of raspberry and strawberry. In the mouth it is full, balanced, with a pleasantly persistent. Oxygenate before serving.



PASSO DEL CARDINALE PRIMITIVO DI MANDURIA DOC

GRAPES: Primitivo
AGEING: 3 months in American oak barrels and
6 months in stainless steel.
ALCOHOL: 14.00 %
RESIDUAL SUGAR: 7.30g/I
TASTING NOTES: Deep red color; intense
bouquet, pleasantly spicy;
structured and balanced mouth, lingering
finish.





GRAPES 100% chardonnay AGEING French oak barriques for 3 months ALCOHOL 14%

TASTING NOTES: Rich, full, very tropical and spicy, light gold in color, this wine has a big texture in the mouth without being oaky. It is full-bodied and long lasting, with notes of honey, pineapple and a slight essence of nutmeg. This is a truly unique chardonnay which lingers on the palate.



FIORE DI VIGNÀ PRIMITIVO IGT SALENTO

GRAPES 100% Primtivo AGEING 12 months in American and French oak barriques; 6 months in bottle ALCOHOL 14.5%

TASTING NOTES: Ripe aromas of berries rise out of the glass. This dark scent of currants and ripe blackberries with a hint of oak composes a pleasant essence. In the mouth it is explosive -sun-baked fruit flavors mingle with a slight herbaceousness and French oak for a powerful burst of flavor which lasts in the mouth. The nosh on this wine is surprisingly long, with lasting notes of plum and spices.



ORFEO NEGROAMARO IGT PUGLIA

GRAPES: 100% Negroamaro ALCOHOL: 14,5% VINEYARD AREA: The 6 hectare "Orfeo" vineyard lies near the town of San Donaci in the Salento

region of Southern Italy. SOIL: Approximately 30 cm of clay surface with underlying limestone.

VINIFICATION: The grapes are de-stemmed and delicately crushed to minimize damage. The grapes are subsequently macerated for 12-15 days at 18°C. Fermentation takes place at 25°C for approximately 8 days. Frequent remontage and delestage are carried out to maximize extraction of aromas and gentle tannins. After racking, malolactic fermentation is induced.



SALICE SALENTINO DOC RISERVA

GRAPES: Negroamaro with a small proportion of Malvasia Nera di Lecce

AGEING: 18 months in stainless steel tanks, 6 months in large oak casks and 6 months in bottle prior to release.

ALCOHOL: 13.5 %

TASTING NOTES: An intense shade of ruby red with reaction of dark orange, our Salice Salentino Riserva has unique aromas of red berries and fresh herbs. Dry on palate, it is well balanced and full-bodied with lasting flavors of dried fruits.



PRIMITIVO DOC MANDURIA

GRAPES: 100% Primtivo

AGEING: 12 months in American oak barriques. ALCOHOL 14.5%

TASTING NOTES: This Primitivo has an intense bouquet of ripe dark berry fruit

intense bouquet of ripe dark berry fruits, with blackcurrants, blackberries and black cherries bursting through on the palate. Well-balanced



VIGNE DI S. DONACI NERIMATTI SALICE SALENTINO DOC

GRAPES: Negroamaro and Malvasia Nera di Lecce. AGEING:18 months in stainless steel tanks, 6 months in large oak casks and 6 months in botte prior to release. ALCOHOL: 14.00 %

TASTING NOTES: An intense shade of ruby red with reflections of dark orange, has an unique aromas of red berries and fresh erbs. Dry on palate, it is well balanced and full-bodied with lasting flavours of dried fruits.



VIGNE DI SAN DONACI TACCOROSSO NEGROAMARO IGT

GRAPES: Negroamaro.

AGEING: 3 months in stainless steel tanks, 10 months

in oak barrells, 3 months in bottle prior to release.

ALCOHOL: 14.50 %

TASTING NOTES: This bright ruby red wine shows intense dark fruit, licorice and coffee aromas.

On the palate it has complex tannins and perfect acidity mixed with loads of

spices and plums, with a long and lingering earthy finish.

Oxygenate and serve at 18 °C.



VIGNE DI S. DONACI GIUNONICO PRIMITIVO DI MANDURIA DOC

GRAPES: Primitivo

AGE OF VINES: 70 years old

AGEING: 20 months in 5000 litres oak cask, 4 months in stainless steel tanks, 3

months in bottle prior to release

TASTING NOTES: garnet red coulour with purple tinges. Wide and intense perfume with hints of blackberry and morello cherry. Round taste with long lasting finish

ALCOHOL: 15%



RENEE

GRAPES: Chardonnay, Fiano, Sauvignon VINEYARD AREA: low-yielding vineyards between the provinces of Brindisi and Lecce, in Apulia, Southern Italy.

HARVEST: The grapes are picked by hand at between late August and early September. VINIFICATION: The grapes are de-stemmed and delicately pressed. The must is then chilled to 12°C and left to rest. Each variety is then placed in separate stainless steel tanks for fermentation, which is carried out using selected yeasts. Following the fermentation the three varieties are blended together and left to rest on their lees.

AGING: 3 months in steel tanks, 1 in bottle.
TASTING NOTES: Rich tropical fruit and vanilla aromas. Subtle and soft, with a perfect balance of fruit flavors and citrus acidity.
ALCOHOL: 12.5%



RURALE ROSATO NEGROAMARO IGT SALENTO BIO

GRAPES: Negroamaro IGT Salento Biologico. PRODUCTION AREA: San Donaci. HARVEST: First decade of September. VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The harvesting is done manually in the early morning. The grapes are de-stemmed and gently pressed, after the cold maceration that lasts approximately 5-6 hours, fermentation takes place at a controlled temperature of 15°C-16°C.

COLOR: Soft pink with violet tinges.
PERFUME: Spicy bouquet, with pomegranate hints.

TASTING NOTE: Savory and well balanced. SERVING TEMPERATURE: Serve at 12°C. PAIRING: Perfect with raw sh dishes, Mediterranean courses and second courses. ALCOHOL: 12% vol.



ECOSISTEMA CHARDONNAY IGT SALENTO

GRAPES: Chardonnay

VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The grapes are harvested manually early in the morning and placed in crates of 10kg each. The grapes are destemmed and gently pressed, fermentation takes place at a controlled temperature of 15°C for 10 days.

ALCOHOL: 12.50 %

TASTING NOTES: Straw yellow colour with pale green tinges. Fresh and fruity perfume. Dry, delicate and harmonic, pleasantly acid.



TERRENO NEGROAMARO IGT SALENTO

GRAPES: Negroamaro

VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The grapes are harvested manually early in the morning and placed in crates of 10kg each. After de-stemming, fermentation takes place at a controlled temperature of 22-24°C for 8-10 days during which daily remontage is carried out. Natural Malolactic fermentation just after alcoholic fermentation.

ALCOHOL: 13.50 %

TASTING NOTES: Intense red with violet tinges. Deep bouquet of fresh fruits, reminiscent of raspberry and strawberry. In the mouth full-bodied and well balanced with a pleasant lingering finish.







AGRICOLO PRIMITIVO IGT SALENTO

GRAPES: Primitivo

VINIFICATION: Wine produced from biological grapes grown according to Reg. CEE 2092/91 controlled by ICEA. The grapes are harvested manually early in the morning and placed in crates of 10kg each. After de-stemming, fermentation takes place at a controlled temperature of 22-24°C for 8-10 days during which daily remontage is carried out. Natural Malolactic fermentation just after alcoholic fermentation.

ALCOHOL: 14.00 %

TASTING NOTES: Bright ruby red with violet tinges. Wide and intense bouquet of cherry and black-cherry, with pleasant spicy notes. Sweet and savory on the attack, in the mouth is full-bodied and well balanced with a long lasting finish.



Near San Pietro Vernotico, a village in Salento, one finds the Vinicola Mediterranea winery. Never has a name been more suitable for a winery that exploits the best qualities and characteristics of the Mediterranean ecosystem. This is a zone that has a natural gift for cultivating vines, thanks to a warm sun and a sea breeze coming from the Adriatic sea, factors which create an ideal climate for wine-making. The winery was founded in 1997 by Giuseppe Marangio and Vito Epifani, both already expert in wine-making but for the first time determined to create their own business. Initially the production was exclusively loose wine which was appreciated and marketed in all of Italy. In 2000 they began to bottle their wine, Negroamaro, Soraya and Donvito to name a few, and export worldwide. Also their vine varieties are numerous, Negroamaro is the most common then there are Malvasia di Brindisi, Primitivo and others (Montepulciano, Cabernet, Sangiovese and Chardonnay), that have attained the same quality as the indigenous varieties.





"LAURORA" CHARDONNAY BIANCO SALENTO

Grapes: Chardonnay Soil: Medium misture tending to sandy soil.

Vinification: Immediate pressing and dripping of the grapes. Must flower undergo to fermentation in thermoconditioned tanks at a very low temperature and purposely selected yeasts are added.

Tasting notes: yellow colour with greenish shades. Soft and fruity aroma. Sapid and persistent flavour. Servine Suggestions: entries, fish and seafood.

Alcohol: 12,50% Vol.



"POESIA" BIANCO SALENTO IGT

Grapes: Fiano Soil: Medium misture tending to sandy soil.

Vinification: Once in the winery grapes are immediately pressed and dripped. Must flower undergo to fermentation at a controlled temperature (16-20°) and purposely selected yeast are added. Once fermentation is completed the fresh wine is immediately poured off and centrifuged.

Tasting notes: straw-yellow colour, flowery aroma and fine and elegant flavour.

Serving suggestions: entries, fish and seafood.
Alcohol: 12.50% Vol.



"SORAYA" BIANCO SALENTO I.G.P.

Grape varietes: Malvasia Bianca – Trebbiano

Production zone: Puglia – Salento Soil: Medium mixture tending to sandy soil.

Harvest base per hectare: 9-10 t
Vinificazion: Once in the winery
grapes are immediately pressed
and dripped. Must flowe undergoes
to fermentation at a controlled
temperature (13-16°) and purposely
selected yeasts added. Once
fermentation is completed the wine is
poured off and filtered.
Colour: straw-yellow.
Aroma: flowery.

Alcohol: 11.50 %vol.



"LE GRAZIE" ROSATO SALENTO IGT

Grapes: Negroamaro 70%, Malvasia nera 30%

Soil: Very fertile tending to sandy soil. Vinification: Grapes are immediately dripped and pressed. Then musted grapes aundergo to alcoholic and malolactic fermentation at the same time. Fresh wine is centrifuged and stocked in glass-covered tanks. Tasting notes: coral red colour. Aroma of fruits, very typical. Smooth and wrapping flavour.

Serving suggestions: fish soup, crustaceans, raw see fruits. Alcohol: 12,50% Vol.



"PAISÁ" ROSSO NEGROAMARO SALENTO I.G.P.

Grape varietes: Negroamaro
Production zone: Puglia – Salento
Soil: Carsic calcareous origin, rich
in iron and aluminium sesquiossids.
Harvest base per hectare: 10-12 t/ha
Vinificazion: After pressing, grapes
undergo to maceration for 8 – 10
days. After pressing and dripping
only flower must undergoes to
fermentation with selected yeasts in
tanks at a temperature of 22 – 23°C.
Once fermented, fresh wine is poured
off and filtered.

Colour: intense red with orange shades. Serving suggestions: meat dishes, pork products and cheeses. Alcohol: 13,50 %vol.



"ILDUCA" PRIMITIVO DI MANDURIA D.O.P.

Grape varietes: Primitivo Production zone: Puglia - Salento Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids. Harvest base per hectare: 7-9 t Vinificazion: The musted grapes undergo to a long maceration. Fermentation in temperaturecontrolled tanks and purposely selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation. Colour: red with bright orange flashes. Flavour: full-bodied, harmonious and velvetv. Alcohol: 14.00 %vol.



"ILNOBILE" NEGROAMARO SALENTO ROSSO IGT

Grapes: Negroamaro

Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round. Vinification: After pressing, grapes undergo maceration for 8-10 days. Then only flower must undergo fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22-23°C. Once fermented, fresh wine is poured off and centrifuged. Matured in oak casks.

Tasting notes: intense ruby red colour. Light and characteristic aroma with a bitter aftertaste characteristic.

Serving suggestions: meat dishes, pork products and cheeses.

Alcohol: 14% Vol.



"PRIMONOBILE" NEGROAMARO SALENTO ROSSO IGT

Grapes: Negroamaro

Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round. Vinification: After pressing, grapes undergo maceration for 8-10 days. Then only flower must undergo fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22-23°C. Once fermented, fresh wine is poured off and centrifuged. Matured in oak casks.

Tasting notes: intense red colour with orange shades. Full and harmonious flavour.
Serving suggestions: meat dishes, pork and cheeses.

Alcohol: 14% Vol.



"FEBO" PRIMITIVO SALENTO ROSSO IGT

Grapes: Primitivo

Soil: Medium misture tending to sandy soil.
Vinification: The musted grapes undergo
a very long maceration for 12-14 days.
Fermentation occurs in temperaturecontrolled tanks (26-28°) and selected yeasts
are added. After dripping and pressing,
fresh wine is poured off after malolactic
fermentation.

Tasting notes: red with violet shades colour. Light and characteristic aroma, full-bodied and aromatic flavour.

Serving suggestions: meat dishes and matured cheeses.

Alcohol: 13,50% Vol.



"DONVITO" PRESTIGE SALENTO ROSSO IGT

Grapes: Negroamaro 60%, Primitivo 40% Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round. Vinification: After being dripped and pressed. The must grapes undergo maceration. Fermentation occurs in temperature-controlled tanks at 24° and purposely selected yeast are added. After malolactic fermentation wine is poured off and centrifuged.

Tasting notes: ruby red colour, fruity aroma, rounded and equilibrated flavour. Serving suggestions: meal. Alcohol: 13% Vol.



"EMOZIONE" SALENTO ROSSO IGT

Grapes: Negroamaro

Soil: carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round. Vinification: After dripping grapes, maceration for 15-20 days. Then, after dripping and pressing, just flower must, fermentation with the add of selected ferments in conditioned tanks. After fermentation is poured off for the first time and centrigugated. Matured in oak casks. Tasting notes: intense ruby red colour. Hazelnut aroma, with trace of red fruits Smooth, velvety, full and tasty. Serving suggestions: grilled meat, spicy "Pecorino" cheese, savoury fish soup. Packaging: Heavy bottle. Alcohol: 14.50% Vol.



"PRIMODUCA" PRIMITIVO DI MANDURIA DOC

Grapes. Primitivo
Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.
Vinification: The musted grapes undergo a very long maceration (15-20 days).
Fermentation occurs in temperature controlled tanks (28-30°) and selected yeasts are added. After dripping and pressing, malolactic fermentation. Matured in oak casks.
Tasting notes: red with garnets shades colour.
Light aroma, full-bodied and velvety.
Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses.
Alcohol: 14 % Vol.



"ILBARONE" SALICE SALENTINO ROSSO DOC

Grapes: Negro Amaro 85%. Malvasia nera 15% Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round. Vinification: After dripping grapes undergo fermentation inside thermoconditioned tanks at temperature of 24-26°. Maceration lasts in 7-10 days. Then musted grapes are pressed. Fresh wine is stocked in tanks and after malolactic fermentation is poured off for the first time. Matured in oak casks. Tasting notes: intense ruby red colour, ethereal and vinous aroma. full and dry. Serving suggestions: roasts, tasty dishes, pork products and cheeses. Alcohol: 14%Vol.



"ILVISCONTE" BRINDISI ROSSO DOC

Grapes: Negro Amaro 85%, Malvasia nera 15% Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round. Vinification: The musted grapes undergo a very long maceration (15-20 days). Fermentation occurs in temperature controlled tanks (28-30°) and selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation. Matured in oak casks. Tasting notes: ruby red colour. Intense and enveloping aroma. Dry, velvety and right tannic.

Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses. Alcohol: 14%Vol.



"ILPRINCIPE" SQUINZANO ROSSO DOC

Grapes: Negro Amaro 80%, Malvasia nera 10%, Sangiovese 10%
Soil: Very fertile tending to sandy soil.
Vinification: The musted grapes undergo a very long maceration (15-20 days).
Fermentation occurs in temperature controlled tanks (28-30°) and selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation. Matured in oak casks. Tasting notes: red with garnets shades. Intense and fairly complex. Full-bodied and equilibrated.

Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses. Alcohol: 14% Vol.



"ILGRANDUCA" RISERVA ROSSO SALICE SALENTINO DOC

Grapes: Negro Amaro 85%, Malvasia nera 15%,

Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round. Vinification: After dripping grapes undergo fermentation inside thermoconditioned tanks at temperature of 24-26°. Maceration lasts 7-10 days. Then musted grapes are pressed. Fresh wine is stocked in tanks and does malolactic fermentation. Matured in oak casks. Tasting notes: garnets red with orange shades. Smooth chocolate and vanilla. Velvety. Serving suggestions: roasts, tasty dishes, pork products and cheeses.



"OBLIO" SALENTO ROSSO IGT

Grapes: Primitivo

Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids (typical Salento red soils) wich give warmness to the round.

Vinification: After being dried on stumps grapes undergo maceration for 30 days. Fermentation occurs in temperature-controlled tanks at 25-26° and selected yeast are added. Malolactic and alcoholic fermentation are at the same time.

Tasting notes: intense red colour, vanilla aroma, sweet. harmonious and velvety flavour.

Serving suggestions: spicy cheese.

Alcohol: 14% Vol.



"PENSO!" ROSSO SALENTO I.G.P.

Grape varietes: Negroamaro – Merlot – Malvasia Nera Production zone: Puglia - Salento

Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids wich give warmness to the round.

Harvest base per hectare: 10 - 12 t

Vinification: After pressing, grapes undergo to maceration for 8 – 10 days. Then, after pressing and dripping only flower must undergoes to fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22 – 23°C. Once fermented, fresh wine is poured off and filtered. Colour: intense ruby red.

Aroma: light and characteristic.

Flavour: bitter aftertaste characteristic.

Serving suggestions: meat dishes, pork products and

cheeses.

Alcohol: 13,50 %vol.



"PASSO" ROSSO SALENTO I.G.P.

Grape varietes: Negroamaro - Lambrusco Production zone: Puglia – Salento

Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids wich give warmness to the round.

Harvest base per hectare: 8 - 9 t

Vinification: After pressing, grapes undergo to maceration for 8 – 10 days. Then, after soft pressing only flower must undergoes to fermentation with selected yeasts inside thermoconditioned tanks at a temperature of 22 – 23°C. Once fermented, fresh wine is poured off and honed. Colour: intense ruby red.

Aroma: light and characteristic.

Flavour: full-bodied and velvety.

Serving suggestions: meat dishes, pork products and

cheeses.

Alcohol: 14,50 %vol.



"EMPIRIO" PRIMITIVO DI MANDURIA D.O.P.

Grape varietes: Primitivo

Production zone: Puglia - Salento

Soil: Carsic calcareous origin, rich in iron and aluminium sesquiossids wich give warmness to the round.

Harvest base per hectare: 7 – 9 t

Vinification: The musted grapes undergo to a very long maceration (15-20 days). Fermentation occurs in temperature controlled tanks (28-30°) and purposely selected yeasts are added. After dripping and pressing, fresh wine is poured off after having finished malolactic fermentation.

Colour: red with garnets shades.

Aroma: light and characteristic.

Flavour: full-bodied and velvetv.

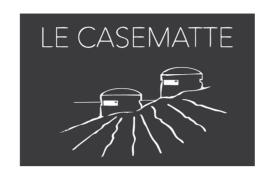
Serving suggestions: main dishes wine, excellent with

roasts and spicy cheeses.

Alcohol: 14.00 %vol.







Opening the winery Le Casematte, which was founded in 2008, was the realization of a dream for accountant Gianfranco Sabbatino. Today that dream is shared with another person. Footballer Andrea Barzagli, a wine and winemaking enthusiast, has also "taken to the field."

This small, bold company that runs on its own two feet with passion and determination fully reflects that philosophy of "getting things done" that characterizes its founders. Gianfranco Sabbatino is from Messina and wants to lay claim to his land, Sicily, and promote a healthy culture in the hopes that he can ambitiously add a new piece to the patchwork quilt of an active network of skilled businesses.

After all, the company has a strong local identity as it can be found on the northern hills of the city of Messina in Faro Superiore. It is not only a commercial endeavor but includes a longstanding history with the vines that have produced wine since ancient times. That history is being updated for modern times, bringing with it signs of previous centuries as it meets new the new needs of winemaking.

Gianfranco and Andrea's story is one of passion and of love for the fruit of the vines; a story of men, work and respect for nature.





GRILLO IGP TERRE SICILIANE

Variety: 100% Grillo
Training system: Espalier
Production area: Butera
Harvest: Hand-harvested beginning
the second week of September
Aging: Steel for 6 months and 1 month
in bottle
Description: An intense straw yellow
in color, this Grillo has intense aromas

in color, this Grillo has intense aromas of ripe fruit like Golden Delicious apples followed by tropical fruit sensations. The palate presents tanginess and a wonderful acidity. It pairs well with fish preparations and mild cheese.



NERO D'AVOLA IGP Terre siciliane

Variety: 100% Nero d'Avola
Training system: Espalier
Production area: Butera
Harvest: Hand-harvested beginning
the second week of September
Aging: Steel for 6 months and 1 month
in bottle
Description: Intense ruby red tending
towards garnet, this Nero d'Avola
has a vast array of fruity aromas
with notes of ripe plum. The flavor is
mouthfilling and warm with fragrant
vinous notes and good acidity.
Because of its characteristics, it pairs
well with red meat and sharp cheese.



ROSEMATTE IGT TERRE SICILIANE

Grape variety: Nerello Mascalese 100% Vinification: maturation in stainless steel vats for 6 months Aging: in bottle for at least 3 months Alcohol: 12% Total production: 5000 bottles First Vintage 2013 Tasting notes: ancient pink colour, nose of small red fruits, currant and wild strawberries. Mineral notes and floral scents of aromatic Mediterranean herbs. Fresh on the palate with a crisp and crunchy fruit enhanced by an exuberant acidity that permits a particluarly enjoyable and long finishing.



PELORO BIANCO IGT

Grape variety: Grillo 65%, Caricante 35% Harvest: traditional hand-harvesting Vinification: In stainless steel vats. Aging In bottle for at least 3 months Tasting notes: This wine has a refined and persistent nose whose mineral and iodine notes perfectly blend with aromas of white and yellow-fleshed fruit and floral nuances, mainly mimosa and camomile, as well as fresh undertones of aromatic Mediterranean herbs. On the palate, it is fresh and tangy with vibrant acidity, rich fruit and a long, invigorating finale, which is heightened by lively citrus notes



Grape variety: Nerello Mascalese 70%. Nocera 30% Harvest: traditional hand-harvesting Vinification: long maceration on the skins Wine maturation: in stainless steel vats before aging in French Oak barrels for a short period of time. Aging: in bottle for at least 6 months Tasting notes: It has an intense ruby red colour with violet reflections. The nose is generous with a floral bouquet and notes of small berries, carob and liquorice. It is all well balanced with spicy finish. On the palate, the wine has fresh acidity, rich fruit flavours with pleasant, elegant tannins.



FARO DOC

Grape variety: Nerello Mascalese 55%. Nocera 10%. Nerello Cappuccio 25%, Nero d'Avola 10% Harvest: traditional hand-harvesting Vinification: long maceration on the skins Wine maturation: French oak barrels of medium size for 9 months Aging: in bottle for at least 6 months Tasting notes: brilliant hues of wonderful ruby red colour with violet reflections. The nose is generous with a floral bouquet and notes of small berries, carob and liquorice, it is all well balanced with spicy finish. On the palate, the wine has fresh acidity, rich fruit flavours with pleasant, elegant and vibrant tannins.



Carlo Hauner, of mixed background, born in Brescia, in the north of Italy, came from a family of Bohemian origins, is the creator of this agricultural firm that carries his name.

As a young man he was a painter and, not yet 20 years old, he exhibited at the Biennale di Venezia. Soon he increased his popularity both nationally and abroad. His passion for wine-making can be viewed as the ultimate challenge of an intense life scattered with interests.

In 1963 he arrived to the Aeolian Islands, Sicily, and summers after he decided to move to Salina to spend there his days painting the landscapes of those breathtaking places. Always very curious and active, he got attracted to the cultivation of Malvasia, a grape that local farmers harvest in the second half of September and sundry for about two weeks on mats, making the well-known Passito della Lipari.

Hauner learned the local winemaking techniques and integrated them with the modern and ancient standards. When he understood he had acquired good knowledge of the winemaking techniques, he succeeded in putting together twenty hectares of land that he renovated and restored, reviving them as vineyards.

He introduced innovation, considered as small revolution in winemaking, that attracted the interest of many experts, included Veronelli, a famous wine critic, who has brought Hauner's Malvasia to the tables of prestigious restaurants first in Italy, but also in France, United States, Great Britain, Japan and other Countries.





SALINA BIANCO IGT

Grapes variety: Inzolia 60%, Cataratto 40% Wine-making process: sojourns in stainless steel, maintaining varietal freshness and fragrance, previous to 3 months' bottle age.

Tasting notes: Brilliant straw yellow with flashes of deep gold, the elegant bouquet recalls Mediterranean shrubland (strawberry trees, sage, juniper, myrtle etc.), exotic fruit and citrus confirmed on a crisp, appealing, flavourful and persistent palate.

Best serving: Best enjoyed at 8-10° C (46.4-50° F) to match fish antipasti, pasta with vegetables, seafood risotto, fish dishes with sauce, soft cheeses.



CARLO HAUNER BIANCO IGT SALINA

Grapes variety: Inzolia, Cataratto, Grillo

Wine-making process: Grapes are cooled before fermentation, and vinified at a controlled temperature with brief maceration on the skins, previous to maturation in stainless steel and barriques, and 6 months' bottle age.

Tasting notes: Brilliant, luminous golden color, the wine's crisp, briny and leafy fragrance speaks of the sea, blending with ripe peach and apricot notes, nuances of citrus blossoms, butter and vanilla confirmed on the fresh, flavorful, mellow, well balanced and persistent palate.

Best serving: Ideally enjoyed at 12° C (53.6° F), with rich, savory fish dishes like pasta with sardines, spaghetti with sea urchin, swordfish roulade, or even white meat in any form (e.g. escalopes) and semi-seasoned cheeses.



"IANCURA" IGT TERRE SICILIANE

Grape variety: Malvasia delle Lipari 90%; Inzolia 10% Harvest: traditional hand-harvesting first week of september Vinification: maturation in stainless steel vats for 6 months Further aging: in the bottle for at least 3 months. "lancura" means whiteness, a specificity of the Aeolian Islands

and of the whole Tyrrhenian coast, that is when the sea is calm and merges with the white-blue sky.

Alcohol: 13%





MALVASIA DELLE LIPARI PASSITO DOC

Grapes variety: Malvasia delle Lipari 95%, Corinto Nero 5% Wine-making process: Grapes are not only late-harvested, they are also dried on mats or racks for 15 to 20 days. Temperature-controlled vinification with some skin maceration is followed by numerous months' rest in thermo-controlled tanks and 6 months' bottle aging.

Tasting notes: Color is gorgeous, amber with sunny golden reflections, the bouquet is both lusciously impressive and graceful, richly reminiscent of dried figs, dates, ripe apricots, honey and sweet spice. The palate is velvety and complex, with delicate sweetness sustained by a vein of flavorful freshness. Wonderful body and balance.

Bottle size: 500 ml



SALINA ROSSO IGT

Grapes variety: Nero d'Avola 60%, Nerello Mascalese 40%

Wine-making process: sojourns in stainless steel, maintaining varietal freshness and fragrance, previous to three months' bottle age.

Tasting notes: Ruby red with decided purple hues, its abundant legs and evident viscosity straightaway reveal the wine's good structure and body. The ample, rich bouquet of black cherries and blackberries, with spicy and toasted notes of vanilla, licorice and carob beans is confirmed on the lush, full, well balanced palate, with silky texture and layered, intense and persistent flavors.

Best serving: Best at 14-16° C (57.2-60.8° F), to match spicy, flavorful dishes, red meat with sauce, seasoned cheese, pasta bolognese.



HIERÀ SICILIA IGT

Grapes variety: Nero d'Avola 60%, Alicante 30%, Nocera 10%

Wine-making process: Lengthy maceration on the skins for maximum extract and concentration; the wine matures in stainless steel and, briefly, in barriques previous to 4 months' bottle age.

Tasting notes: Very deep ruby with crimson reflections, Hierà shows excellent viscosity, with abundant legs, indicating superb structure; very rich, intense and fragrant bouquet of wild berries, sweet spice, tobacco and chocolate with earthy, clayey notes characteristic of dry soil; velvety, complex, full-bodied palate with sweet tannins, fresh, fruity flavors and acidity, wonderful balance and a luscious, sunny intensity that is well worthy of this volcanic island.

Best serving: Best paired with flavorful and slightly spicy dishes or fish with capers, typical of the Aeolian Islands. (E.g.: fresh tuna with capers.)



ROSSO ANTONELLO SALINA IGT

Grapes variety: Calabrese 60%, Sangiovese30%, Corinto Nero 10% Wine-making process: superb concentration and extract, from small crops, lengthy maceration on the skins and élevage in barrique. Ages 6 months in bottle.

Tasting notes: Deep ruby with garnet hues, ample, elegant bouquet of ripe berry fruit, blackberries and blueberries with spicy notes of vanilla and cardamom and a mineral

backbone confirmed on the full-bodied, voluptuous palate with velvety texture, sweet tannins and long, consistent finish.

Best serving: Great with red meat and spicy dishes, seasoned cheeses, or even fresh tuna with capers and olives.





Pietradolce was founded in 2005 and is set in Solicchiata, a village in the area of Castiglione di Sicilia on the North East slopes of Etna. The vineyard covers 10 hectars at a height above sea level of 600-800m and is divided into three plots, each in a different hamlet: Marchesa, Moganazzi and Chiusa Spagnolo. We have chosen to plant only vines which are native to Etna, grown for the most part in the traditional form as bushes (alberello). This preference comes from the profound conviction that this is what is required by the land that offers us hospitality. Nerello Mascalese, Nerello Cappuccio and Carricante are and will continue to be the main players in our story.





PIETRADOLCE ROSATO DOC

Altitude: 600 mt a.s.l.
Grape variety: Nerello Mascalese.
Soil: Stony,light sandy soil.
Growing Method: Bush (Alberello) and Espalier.
Harvest: Second ten days of October.
Vinification: Grapes are harvested by hand and soft pressed.
Aging: Steel
Alcohol content: 14 % vol.



PIETRADOLCE ETNA BIANCO DOC

Grape variety: Carricante
Area of Production: Solicchiata, Northern Slopes
of Mount Etna.
Altitude: 800 mt a.s.l.
Soil: Stony, light sandy loam
Growing method: Bush (Alberello)
Harvest: Second decade of October
Vinification: Grapes are harvested by hand and
soft pressed.
Aging: Steel.
Alcohol content: 13,50%



PIETRADOLCE ETNA ROSSO DOC

Area of production: Solicchiata, Northern Slopes of Mount Etna.
Altitude: 600 mt a.s.l.
Grape variety: Nerello Mascalese.
Soil: Stony, light sandy loam.
Growing method: Bush (alberello) and espalier.
Harvest: Second ten days of October.
Vinification: Grapes are harvested by hand,left to macerate on the skins for 18 days,soft pressed.
Aging: 3 months in French,fine grain oak barrels,light toast. Natural malolactic
Fermentation.
Alcohol content: 14.5 vol.



"ARCHINERI" ETNA BIANCO DOC

Area of production: Solicchiata, Northern slope of Etna
Altitude: about 850 mt above sea level
Grape variety: Carricante
Soil: Sandy and stony soil
Plants' shape: bush (Alberello), 100 years old
Harvest: second decade in October
Vinification: manual harvest, soft pressure
Aging: in stainless steel vats.
Awards: Grande vino in the Slowine Guide for
2011 and 2012; 93 James Suckling 2011 & 92/100
2012; Robert Parker 90/100 2010
Alcohol content: 13,50%



"ARCHINERI" ETNA ROSSO DOC

Area of production: Solicchiata, North-Eastern slope of Etna
Altitude: 600-800mt above sea level
Grape variety: Nerello Mascalese
Soil: Sandy and stony soil
Plants' shape: bush (Alberello), 50-60 years old
Harvest: Between the 10th and 12th of October
Vinification: manual harvest, maceration on the
skin during 14 days, soft pressure
Aging: 14 months in French oak "tonneaux".
Awards: 3 bicchieri 2007, 2008, 2010; 5 grappoli
2009; 94/100 James Suckling 2010 & 95/100
2009; Wine Enthusiast 91 2008; 90 2010; Robert
Parker 92 2010
Alcohol content: 14,50%



"SANT'ANDREA" BIANCO IGT

Grape Variety: Carricante
Area of Production: Eastern Slopes of Mount Etna (Milo).
Altitude: 850 mt a.s.l.
Soil: Stony, light sandy loam
Growing method: Bush (Alberello) pre-phylloxera, 100-120
years old.

Harvest: Second ten days of October

Vinification: Manual harvest of the grapes from a selection of parcels of a pre-phylloxera vineyard. Long maceration on the skins in 20 HI oak vat.

Aging: 20 HI oak vat and bottle Alcohol Content: 13,5% vol.



"CONTRADA RAMPANTE" ETNA ROSSO DOC

Grape variety: Nerello Mascalese

Area of Production: Contrada Rampante, Solicchiata. Northen Slopes of Mount Etna.

Altitude: 850 mt a.s.l.

Soil: Stony, light sandy loam

Growing method: Bush (Alberello) pre-phylloxera, 80 – 90

years old

Harvest: Second ten days of October

Vinification: Grapes are harvested by hand, left to macerate on the skins for 18 days, soft pressed.

Aging: 14 months in French, fine grain oak barrels, light toast. Natural malolactic fermentation

Alcohol content: 14.5% vol.



"CONTRADA SANTO SPIRITO" ETNA ROSSO DOC

Grape variety: Nerello Mascalese

Area of Production: Contrada Santo Spirito, Passopisciaro.

Northen Slopes of Mount Etna.

Altitude: 900 mt a.s.l.

Soil: Stony, light sandy loam

Growing method: Bush (Alberello) pre-phylloxera, 90 years old

Harvest: Second ten days of October.

Vinification: Grapes are harvested by hand, left to macerate on

the skins for 18 days, soft pressed.

Aging: 14 months in French, fine grain oak barrels, light toast.

Natural malolactic fermentation

Alcohol content: 14% vol.



VIGNA BARBAGALLI ETNA ROSSO DOC

Area of production: Contrada Rampante, Area "Barbagalli",

Solicchiata. Northern slopes of Mount Etna.

Altitudine: 900 mt a.s.l.

Grape variety: Nerello Mascalese.

Soil: Stony, light sandy loam.

Growing method: Bush (alberello) pre-phylloxera, 80-100

years old.

Aging: Tonneaux and bottle.

Awards: 3 bicchieri 2010; 5 grappoli 2010;





Everything borns from the passion and love for the land, in the wake of the Nesci family tradition renovating for over 5 generations. Today the company is on the market with a modern and flexible approach, which initial expressive characters are a cutting-edge management and the most modern production technologies. Our vineyard covers an area of 9 ha, not evenly distributed between 5 grape varieties, of which three international and two local people. Among the autochthonous vineyards, we present the Calabrian Nerello and Nocera, red berry grapes, existing in our territory for several generations. In addition, we have created an assembly with other international varieties (Merlot, Syrah and Cabernet Sauvignon).

All the vineyards are directed at noon overlooking the sea, to make sure that the aroma can have a clear connection with the territory. The key element is the care of the vineyards, all planted in organic farming.





FRA' ANTONIO IGT

Grapes: Nerello Mascalese 50%, Nocera 45%, Merlot 5% Vinification: aged in wood Tasting notes: ruby red colour. In the nose very elegant notes of vanilla and chocolate. Good sapidity with a pleasant smooth taste Alcohol: 15%



ESPERANTO IGT

Grapes: 80% Cabernet Sauvignon – 10% Merlot – 10% Syrah Vinification: in Steel tanks Tasting Notes: Shades ruby with great color vivacity. Scents ranging from toasted up to a berry jam Alcohol: 14%



MEET IGT

Grapes: Nerello 45%, Nocera 55% Vinification: in steel Tasting notes:Garnet colour. Light fruity note but are well marked that of cinnamon and dried fruit Alcohol: 14,5



FRASANE' IGT

Grapes:Nocera 100% Vinification:
Tasting notes: A vigorous wine, full of color and refined. Vinted in purity, rubine color is consistent and very complex. The olfactory range is entirely centered on the mature red fruits and freshly blossomed flower. The olfactory test has a warm and persistent body.

Alcohol: 13



TOTO' CORDE IGT

Grapes:Nocera rosato Vinification: steel Tasting notes: Amber colour. Gradient floral fruits hints with apricot hints and rose petals Alcohol: 12.5



CHAPEAUX IGT

Grapes:merlot 100% Vinification:in stainless steel tanks Tasting notes:garnet red colour, persistent and intense perume of red fruits, cherry, toasted and floreal. Alcohol: 15%



Known also by the names of 'Castle of Oppi', it started its activity as an ancient Roman post station (a building where the traveller would stop to relax, restore and change horses) about 2000 years ago, thanks to its strategic location along the busy Via Emilia, halfway between the cities of Piacenza and Parma. Initially the post station was dedicated to the higher ranking officers of the Roman legions that were transiting to the northern corners of the Roman empire. At a later stage the post and horse station activities were extended to all travellers on the Via Emilia. Records dating the early 1500s indicate that a Villa Oppi (Oppi Estate) was very active as an inn. It was common practice at that time that travellers would be served food and produce made directly on the premises, starting with the wine, which represented the main income of the estate. It was precisely from the wine that the estate came to be known asVilla Oppi, namely because of the many Opium Maple trees that could be seen in front of our winery. These trees were widely cultivated as a live mechanical support for vine shoots, which would be tutored to grow on the tree branches – poles and metal wires were methods introduced much later. The post station service continued well until the beginning of the 1800's, when Marie Louise of Austria (second wife of Napoleon Bonaparte), Duchess of Parma and Piacenza, who often stopped here for refreshments during her trips to Piacenza, decided that the building would make a good private residence. We owe thanks today to Maria Luigia for introducing the first Agrarian Reform, which boosted agricultural development across her domains. The Reform introduced new varieties of vines from France (Marsanne and Cabernet amongst others), and thus Villa Oppi produced the first cut "Bordeaux" ever achieved in Italy in 1820, through a combination of French and Italian grapes. About 100 years later the villa was further renovated: the new design was conceived by Guido Tirelli, a very prominent name in the early '900'





NERO D'AVOLA DOC SICILIA

GRAPES: Nero d'Avola

VINIFICATION: soft pressing is preceded by selection and destemming of grapes and seeds. separate vinification with 18 days of maceration on the skins in oak conical vats at controlled temperature. Wine is blended at the end of malolactic fermentation. Aging in oak barrels of 80 hectolitre for about 6 months. Maturation for at least 3 months in a bottle.

TASTING NOTES:ruby red with purple reflections, fruity and spicy bouquet, with good intensity, full bodied and tannic, persistent acidity. flavours of matured leather and green pepper.

ALCOHOL: 13.5 %



MONTEPULCIANO D'ABRUZZO IGT

GRAPES: Montepulciano d'Abruzzo

VINIFICATION:soft pressing is preceded by selection and destemming of grapes and seeds. separate vinification with 18 days of maceration on the skins in oak conical vats at controlled temperature. Wine is blended at the end of malolactic fermentation. Aging in oak barrels of 80 hectolitre for about 6 months. Maturation for at least 3 months in a bottle.

TASTING NOTES: ruby red with purple reflections, fruity and spicy bouquet, with good intensity, full bodied and tannic, persistent acidity. flavours of matured leather and green pepper.

ALCOHOL:13.5%



CABRNET MERLOT IGT TOSCANA

GRAPES: 70% cabernet sauvignon / 30% merlot VINIFICATION:soft pressing is preceded by selection and destemming of grapes and seeds. separate vinification with 18 days of maceration on the skins in oak conical vats at controlled temperature. Wine is blended at the end of malolactic fermentation. Aging in oak barrels of 80 hectolitre for about 6 months. Maturation for at least 3 months in a bottle.

TASTING NOTES: ruby red with purple reflections, fruity and spicy bouquet, with good intensity, full bodied and tannic, persistent acidity. flavours of matured leather and green pepper.

ALCOHOL:13%



GUTTURNIO SUPERIORE

GRAPES: 60% BARBERA e 40% BONARDA VINIFICATION:soft pressing preceded by destemming and selection of grapes and seeds. separate vinification with 8 days of maceration on the skins in stainless steel vats at controlled temperature. Wine is blended at the end of malolactic fermentation. Aging in oak barrels of 225 litres for about 10 months. Maturation for at least 6 months in a bottle.

TASTING NOTES: ruby red with purple reflections, fruity and spicy, with good acidity, intensity and body. interesting tannic texture. vinaceous hints of red berries ALCOHOL: 13%





GRAPES: SANGIOVESE-CANAIOLO-COLORINO VINIFICATION: after a soft pressing grapes are destemmed and pumped over, vinification with maceration in stainless steel vats for 12 days at controlled temperature. Aging in oak wood barrels for about 6 months. Maturation at least 6 months in a bottle

TASTING NOTES: ruby red pretty clear, soft bouquet of mature fruits and cherry with spicy notes of vanilla. excellent acidity and persistence in the mouth, great elegance and soft tannins.

ALCOHOL:13.5%



BAROLO DOCG

GRAPES: Nebbiolo

VINIFICATION: soft pressing is preceded by selection and destemming of grapes and seeds. separate vinification with 25 days of maceration on the skins in iron oak vats at controlled temperature. Fermentation length about 20-25 day at the temperature of 28 C°. Aging /in Slavonianian oak barrels for 24 months. Maturation for at least 12 months in a bottle.

TASTING NOTES: The King of wines has a typical garnet color with orange reflections with the ageing. It is endowed with an exceptionally complex aroma of dried rose petals, red berries, plum, tobacco, chocolate, dried fruits, eucalyptus, mint, leather and white truffles. To the palate, Barolo is rich, austere, muscular, with a good acidity and sturdy and refined tannins. It is well balanced, with an endless liquorice aftertaste.

ALCOHOL:14%



AMARONE DELLA VALPOLICELLA DOCG

GRAPES: CORVINA VERONESE 70%, RONDINELLA 25%, CORVINONE 5%

VINIFICATION: Grapes are raisin-dried for at least 4 months after harvesting, losing at least 40% of their weight Fermentation temperature between 18° and 22°C. Aging in barriques for 18 months. Maturation for at least 6 months in a bottle.

TASTING NOTES:Intense ruby red color with nuances of garnet, elegant aroma of ripe plum and hints of chocolate. Great harmony on the palate with silken tannins, harmonious, mature.

ALCOHOL:15%



BRUNELLO DI MONTALCINO DOCG

GRAPES: sangiovese grosso

VINIFICATION: soft pressing is preceded by selection and destemming of grapes and seeds. separate vinification for 4 days at the temperature of 10 C°, second alcoholic fermentation for 10 days and maceration on the skins in iron oak vats at controlled temperature. Fermentation length about 10-12 day at the temperature of 28 C°. Aging in big oak barrels for 36 months. Mauration for at least 6 months in a bottle.

TASTING NOTES: The teacher of wines has a typical garnet color with orange reflections with the ageing. It is endowed with an exceptionally complex aroma red berries, plum, tobacco, chocolate, dried fruits, leather . To the palate, Brunello is rich, intense, strong, with a good acidity and sturdy and refined tannins. It is well balanced, with an endless oak aftertaste. ALCOHOL:14%





Founded in 1972, Milano-based Empson & Co. has pioneered the exports of fine Italian wines and led the way in taking Italy's viniculture seriously – decades before the competition. Number 1 in the U.S. market, the Neil Empson Selections stand for premium quality, consistency and reliability throughout the world.

Think Tuscan. That's what Neil and Maria Empson had in mind when they created Toscolo and Supremus. Toscolo born in 1988 – from a longtime passion for this extraordinary region. The name itself is a tribute to Tuscany: a Renaissance Italian word, it means "Tuscan boy".

The Empsons chose their friend and star enologist Franco Bernabei to style the wines with Neil himself. Nothing was left to chance to make the Empsons' brand their ideal Tuscan creation.

Maria Gemma Empson personally designed the ultra-classic packaging of Toscolo and the wines' distinguishing "ancient seal", featuring a Tuscan boy. The making of the wines begins in the region's finest vineyard locations and ends in their state-of-the-art facilities, also thanks to a great team. Soil and microclimates are intriguingly diverse – from compact, very fine-textured limestone at approx. 400-450 meters (1,310 to 1,480 feet) above sea level, to rocky, calcareous clay areas with similar altitudes; and even clayey/ siliceous/ calcareous soil at 250-300 meters (820-984 feet) above sea level.







Varieties: 100% Vernaccia
Vinification: Cryomaceration (maceration on
the skins at low temperature) is followed by
temperature-controlled vinification in stainless
steel tanks. Cold white wine vinification preserves

Vernaccia's abundant aromatic components. The wine ages in bottle for eight months before release

the stability of

Tasting notes: lovely, straw yellow color with golden reflections; intense, fresh and fragrant nose and apleasing, flavorful, well-balanced palate recalling citrus, apple, pear, honeysuckle, sage leaves and white flowers with its typical bitter almond finish.



TOSCOLO CHIANTI DOCG

Varieties: Sangiovese.
Vinification: Temperature-controlled
fermentation and maceration last 12-15 days,
with daily pumpovers; the wine ages in oak
barrels for six months.

Tasting notes: Brilliant ruby in color, its elegant bouquet of violets, berries and iris is confirmed on a soft, round, wellbalanced palate showing good body, fruity flavors and intensity.

Alcohol: 12.76%



TOSCOLO CHIANTI CLASSICO DOCG

Varieties: 95% Sangiovese + 5% Cabernet Sauvignon

Vinification: Temperature-controlled fermentation is followed by 15-18 days of maceration on skins, with daily pumpovers; aged in barrique for one year, followed by six months in bottle.

Tasting notes: Ruby red in color with garnet highlights, the wine shows an ample, classic bouquet of berry fruit, violets, iris and vanilla; chewy, abundant fruit, a silky texture with good body, balance and extract.

Alcohol: 12.70%



TOSCOLO CHIANTI CLASSICO RISERVA DOCG

Varieties: 90% Sangiovese, 5% Cabernet Sauvignon and 5% Merlot
Vinification: Temperature-controlled fermentation is followed by delicate maceration on the skins for 15-18 days, with daily pumpovers; aged in oak barrels for two years, but a portion of the wine ages in barrique for six months. Élevage in wood is followed by six months in bottle.
Tasting notes: a brilliant ruby red with garnet reflections, an ample bouquet of Marasca cherries, plums, violets, iris, spices, black pepper, coffee, vanilla and nutmeg confirmed on a full, luscious palate, and a lingering, clean finish.
Alcohol: 12.90%



"DOLCE TOSCOLO" WHITE DESSERT WINE

Grapes: 70% Trebbiano, 30% Malvasia. Vineyards: Tuscany, 820-984 feet above sea level.

Soil: Fine-textured limestone to rocky, clayey-calcareous areas.

Vinification: Cold maceration on the skins, temperature controlled fermentation with residual sugar, minimum six months in stainless steel sundried grapes are added to the must a little at a time as it ferments, prolonging fermentation.

Aging: aged for a minimum of 18 months in small oak barrels known as caratelli, 100 liters in size, and in Slavonian oak casks.

Tasting notes: Amber with golden hues, the bouquet is intense and ethereal, with notes of creamy caramel, exotic fruit and orange blossoms that continue on the rich, silky palate, interwoven with subtle apricot and nut nuances. Bottle size: 500 ml.

Alcohol: 16% Vol.



PRIMITIVO PUGLIA IGT MATANÈ

Grapes: 100% Primitivo

Altitude: 328 feet above sea level

Soil: Limestone

Total Production: 25,000 bottles

Vinification: The grapes undergo soft-pressing and temperature-controlled maceration for seven to nine days, followed by alcoholic fermentation in stainless steel.

Aging: The wine ages in stainless steel for three months and one month in the bottle.

Tasting notes: Ruby red color, with a pleasant bouquet of fresh red fruits. The palate is smooth but with a nice and gentle acidity that balances and softens the sweet finish typical of the grapes. Cellaring: Up to two years, but best when young Alcohol: 13.50% Vol.



NEGRAMARO PUGLIA IGT MATANÈ

Grapes: 100% Negroamaro Altitude: 328 feet above sea level

Soil: Limestone

Total Production: 12.000 bottles

Vinification: The grapes undergo soft-pressing and temperature-controlled maceration for eight days, followed by alcoholic fermentation in stainless steel.

Aging: The wine ages in stainless steel for three months

Tasting notes: Ruby red color, with a bouquet that combines spices and red fruits. On the palate the wine is gentle but with a lively and soft tannic structure.

Cellaring: Up to two years, but best when young Alcohol: 13.00% Vol.



PRIMITIVO DI MANDURIA DOC "IL MATANÈ"

Grapes: 100% Primitivo

Altitude: 328 feet above sea level

Soil: Clay terrain

Total Production: 6,000 bottles

Vinification: After harvesting the grapes undergo temperature-controlled maceration, followed by drawing off and soft-pressing at the end of fermentation.

Aging: The wine is aged in French oak barriques for six to eight months.

Tasting notes: Ruby red color with rich violet reflections. An opulent bouquet, reminiscent of ripe cherries and plums, is integrated with pleasing nuances of chocolate and vanilla. Primitivo di Manduria "Il Matané" has remarkable structure, softened by the roundness and silkiness characteristic of Primitivo, and a long, velvet finish.

Cellaring: Up to five years Alcohol: 14.00% Vol.



"MONTE ANTICO" ROSSO TOSCANA IGT

Grapes: 85% Sangiovese, 5% Merlot, 10% Cabernet Sauvignon

Altitude: 820-1.500 feet above sea level Soil: From compact, very fine-textured limestone to clavey/siliceous/calcareous soil Total Production: 1.200.000 bottles Vinification: Fermentation is in stainless steel tanks at 77° F, followed by maceration on the skins for 15-20 days and malolactic for 7 days. Aging: The wine is subsequently aged 12 months in oak (80% Slavonian barrels, 20% barriques). The French oak barrigues are both new and 2nd vear while the Slavonian barrels are five to six years old. Followed by 12 months bottle aging. Tasting notes: Dark ruby in color, its bouquet of leather, earth, herbs, black cherries, licorice and plums is confirmed on the medium to full-bodied palate. Round, spicy, elegant, attractively fruity and extremely versatile.

Cellaring: Up to three years Alcohol: 13.50% Vol.



SUPREMUS IGT TOSCANA

Supremus is a top selection from the vinification of Sangiovese, Merlot and Cabernet Sauvignon grapes. They are orchestrated by Neil Empson and Franco Bernabei, who bring to bear more than thirty years' research and experience in the region.

Varieties: 75% Sangiovese, 15% Merlot + 10%

Varieties: 75% Sangiovese, 15% Merlot + 10 Cabernet Sauvignon

Oroduction area: Tuscany, various select locations (Maremma and Chianti Classico)
Production method: Vines are over 25 years old.
Élevage is 14 months in barrique – principally Allier oak, seasoned for 36 months; 70% of the barriques are new. Bottle age before release is 6 months.
Tasting notes: Deep crimson in color, it sparkles with purple reflections. Its very intense, persistent bouquet of violets, cherries and red berry fruit shows subtle, elegant notes of vanilla and toasted wood, minerally nuances and hints of leather, chocolate, black pepper and cinnamon.
Alcohol: 13 50%



CHARDONNAY BARRICCATO-40 TRENTINO DOC

Production method: the wine is styled by Franco Bernabei to Neil Empson's specifications. Grapes are hand-picked, destemmed and placed in stainless steel tanks for a few hours' cold maceration at 12-13° C. After are soft-pressed and vinification is initiated with select yeasts. 60% is fermented in temperature-controlled stainless steel tanks at 16-17° C. while 40% in new French oak barriques (Allier, Nevers and Troncais), both over approx, 15 days. After fermentation, the stainless steel portion is racked, and 40% of this undergoes malolactic. with both parts kept sur lie at low temperature until blending. The barrique-fermented cuvée is kept on the gross lees until malolactic is completed, with constant bâtonnage to enhance complexity. Tasting notes: golden in color, with a complex bouquet reminiscent of exotic fruit, honey, chocolate and vanilla confirmed on the elegant, complex and well balanced palate. Long, consistent finish. Alcohol: 13%Vol.



PINOT GRIGIO VIGNETI DELLE DOLOMITI IGT

Production method: the wine is styled by Franco Bernabei to Neil Empson's specifications. Grapes are hand-picked and transported in small, 18-kilo containers previous to soft-pressing and clarification by natural sedimentation. After racking, the juice is inoculated with select yeasts and temperature-controlled fermentation takes place, at 14-16° C. After about 2 weeks, the wine is racked and left to mature on the fine lees for about 4-5 months, with weekly bâtonnage. Sojourn sur lie helps maintain freshness and persistence, and is instrumental in developing complex aromas.

Tasting notes: straw yellow in color, clear-cut and delicate on the nose, with scents of acacia flowers, minerals and pear. The fresh natural acidity supports the wine's aromatic richness, confirmed on its elegantly structured, smooth, round and persistent palate. Crisply defined, fruity style.

Alcohol: 13.5% Vol.



PINOT GRIGIO ROSATO VIGNETI DELLE DOLOMITI IGT

Production method: Once in the winery, the grapes are de-stemmed and left to macerate for a few hours, in order to extract the typical light rosé colour from the skins; thereafter the grapes are softly pressed and the juice undergoes the fermentation with temperature control. Once the fermentation is over, the wine is matured on the fine lees for a few months, to enrich it with complex secondary aromas

Tasting notes: pale rosé in the colour, fruity and floral on the nose, with hints of pear and acacia blossoms. Dry and delicate on the palate, well balanced, with a pleasant fresh note.

Alcohol: 12 5% Vol.



PINOT NERO RESERVE SELECTION TRENTINO DOC

Production method: harvest takes place around September 15th. Fruit is hand-picked in small wooden boxes holding 15 kilos each. It is de-stalked, albeit not entirely, then macerated on the skins for about 48-60 hours, previous to being inoculated with select yeast strains for alcoholic fermentation. Fermentation is at a controlled temperature between 22 -24°C. After racking, only the free-run is employed, and immediately placed in French oak barriques, where it undergoes malolactic fermentation previous to maturation sur lie, with weekly bâtonnages. Élevage in barrique lasts one to one and a half years, followed by 6 months in stainless steel.

Tasting notes: light ruby red in color, with a bouquet of cherries, marasca and spice. On the palate, elegant fruit, well integrated with spicy notes and sweet toasted nuances. Good persistence, medium body, distinct elegance and finesse.

Alcohol: 13% Vol.



MERLOT TRENTINO DOC

Production method: the wine is styled by consultant oenologist Franco Bernabei to Neil Empson's specifications, and crafted by expert wine technicians trained at the nearby Istituto Agrario di San Michele all'Adige, celebrated for its research and high standards. After manual harvest, grapes are destemmed and soft-pressed and fermentation takes place in stainless steel tanks at a controlled temperature of 28-30° C, macerating on the skins for about 15 days. After malolactic fermentation, the wine matures for around 12-15 months in oak casks of various types and sizes. The portions are subsequently assembled and rest a further 2 months in stainless steel before bottling. Tasting notes: The lively, deep color preludes an

especially fragrant bouquet of black cherries, spices, berry fruit and tobacco; on the palate, medium body, crisp freshness yet silky texture sustained by well integrated tannins, lush fruit, subtle earthy and herbal notes, excellent balance and long finish.

Alcohol: 13.5% Vol.



Gustinvest wines and brands are designed to fulfill a client's specific needs or fulfill the needs of the client's own client base, who may have less knowledge of Italy's intriguing varietals. The portfolio falls into 2 basic categories: our "value" wineries that have a constant production every year, and "special project/brand" wines, that you can also design by yourself





MOLO 8 LAMBRUSCO

Fun, snappy, boldly fruity and softly fizzy, this native varietal is easy to fall in love with.

Named after Pier ("molo") Number 8, it comes from a scenic location near Mantua (in Italian, Mantova), which once bordered a long-lost lake.

Varieties: 100% Lambrusco

Type: medium-sweet red sparkling wine Vinification method: fermentation in stainless steel Alcohol: 8.5% by vol. Residual sugar: 40 g/l

Closure: natural champagne cork

Total acidity: 6.0-7.0 g/l

Tasting notes color: intense ruby red bouquet: persistent and fragrant,

with notes of black cherries and wild berries palate: aromatic, fruity and pleasantly sweet



VINETTI DE FIORINI CHIANTI SUPERIORE DOCG

Grapes: Sangiovese, Canaiolo, Ciliegiolo,

Cab Sauvignon

Production Zone: Chianti, Tuscany

Soil: Clayey, calcareous, with sea fossils

in some areas

Age of Vines: 20-30 years old

Training System: Spurred cordon

Harvest Time: Last ten days of September; manual

Vinification Method: Special rolling presses are used to treat the grapes as gently as possible. Fruit is then placed in temperature-controlled tanks. After fermentation, the wine is filtered and fine-tuned in casks located in cellars provided with temperature and humidity control, where it remains for at least 12 months – until sampled by the Official DOCG Commission for final approval before bottling.









IL VIZIATO

Grapes: 80% Sangiovese 20% Nero d'Avola

Production Zone: Tuscany (area near Panzano in Chianti) for Sangiovese and Sicily (Messina area) for Nero d'Avola Soil: Clayey, calcareous for Sangiovese, limestone for Nero d'Avola

Vinification Method: In steel tanks with maceration on skins for 15-18 days. 15% of each variety goes through partial drying, first in the vines, and then on racks. After fermentation, the wine sojourns 6 month in oak (new French barrique for Sangiovese, big Slavonian barrels for Nero d'Avola)

Alcohol: 13%

Closure: Screwcap

Tasting notes: Intense and concentrated ruby red, notes of red ripe fruit over layer of spice.

The palate is fresh, with balanced tannins and a lengthy finish



MOSCATO D'ASTI DOCG

GRAPES: 100% Moscato. PRODUCTION ZONE: Environs of Mango, in Cuneo province. SOIL: calcareous AGE OF VINES: 4-30 years old TRAINING SYSTEM: Guvot VINES PER HECTARE: 8.000 CROP YIELD: 90 quintals per hectare HARVEST TIME: Mid-September FERMENTATION: In stainless steel ALCOHOL CONT. BY VOL.: 5.5% TASTING NOTES: golden vellow colour. Intense. aromatic bouquet: soaring fragrance of citrus, candied fruit and subtle sage leaves.. The palate is fat and fruity, at the same time very fresh, lively and appealing, shows consistent flavors of candied fruit and sage leaves.



PROSECCO DOC

PRODUCTION ZONE: Veneto

GRAPES: Glera.

SOIL: Gravelly, calcareous
AGE OF VINES: 7 years old
TRAINING SYSTEM: Guyot
VINES PER HECTARE: 4,500
CROP YIELD: 120 quintals per hectare
HARVEST TIME: September (approx. first ten days)
FERMENTATION: In stainless steel at 12° C (53.6° F)
VINIFICATION METHOD: Charmat/Martinotti at 10°
C (50° F)
AGEING: In bottle
ALCOHOL CONT. BY VOL.: 11%
TASTING NOTES: Straw yellow colour. Floral and
fruity bouquet. The palate is mellow, rich and
flavorful, with fine and persistent perlage.



BARBERA D'ASTI DOCG

GRAPES: 100% Barbera
PRODUCTION ZONE: Monferrato hills, Alessandria,
Piemonte. South-West exposure at altitudes
between 250 and 400m. Limestone-clay soil.
VINEYARD Piemonte low Guyot trellis. Aver- age age
of vines 30 years. Planting density 4,000-4,500
vines/ha.

WINE MAKING: 5,600 Lt/ha. The grapes were hand harvested at the half of September. Fermented in stainless steel tanks at 25-30°C. Pressed when dry and racked to stainless steel tank for malo- lactic fermentation and 6 months ageing prior to bottling preparation.

TASTING NOTES: bright cherry red colour.
Blackberry, cherry and plums bouquet. The palate is fresh, juicy red berry fruits. A good-bodied, easy drinking wine with a lively finish.

ALCOHOL: Alcohol 14,00 % vol, total acidity 5,60 g/l.



WARIETY: 100% Nebbiolo

PRODUCTION ZONE: Restricted area around Barbaresco.
SOIL: Clayey, calcareous
AGE OF VINES: 20-40 years old
TRAINING SYSTEM: Guyot
DENSITY: Around 4,500 per hectare
CROP YIELD: 5 tons per hectare
HARVEST TIME: October 5th-15th
VINIFICATION METHOD: Fermentation at 30° C
AGEING: 12-14 months in casks of Slavonian and
French oak

Alcohol cont.: 14 % By Vol. Residual Sugar: 2.8 G/L TASTING NOTES: Intense, deep ruby with garnet hues. Ample and complex bouquet, recalls spices, berry fruit and roses integrated by herbaceous notes. The palate is luscious, mouth-filling and elegant, smooth, round and persistent



BAROLO DOCG

VARIETY: 100% Nebbiolo PRODUCTION ZONE: Barolo area (Cuneo) SOIL: Calcareous, clayey, with high levels of magnesium AGE OF VINES: 20 years old TRAINING SYSTEM: Guyot DENSITY: 4.000 vines per hectare CROP YIELD: 5.5 tons per hectare HARVEST TIME: End of September VINIFICATION METHOD: Traditional, with fermentation in stainless steel AGEING: 24 months in Slavonian oak barrels Alcohol Cont.: 14% By Vol. Residual Sugar: 2 G/L TASTING NOTES: Garnet colour with ruby red hues. The bouquet is ethereal and elegant, with hints of violet, rose, licorice and spices. The palate is full and at the same time fresh and elegant, intense and persistent, consistent aromas and flavors.



Leaded by the third generation of the family, Casa Vinicola Botter has almost a century of life.

Today we are one of the leading Italian wineries on the export market.

1928 Carlo Botter founds the Casa Vinicola as a bulk merchant. Later on 1950 the family starts the sales of wine in bottles, increasing the company share on European markets. In 1996 the third generation joins the company: new style, new corporate image, new marketing strategies and including new wines from the south of Italy. Today The winery cooperates with the most qualified wine producers in Veneto, Apulia, Molise, Abruzzo and Sicily.

A strong relationship that begins in the vineyards and go through all the production cycles from fermentation and vinification until the wine is bottled.







Grapes: Pinot Grigio

Vinification: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time.

Tasting Notes: Straw yellow color. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste.

Pairing: Ideal as an aperitif and with any fish courses. Storage time: 2 years. Alcohol: 12%



MERLOT VENETO IGT

Granes.

Vinification: The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C. Tasting Notes: Intense red color. Clean bouquet with notes of currants and violets. Warm, smooth and harmonious with soft tannins.

Pairing: Lovely with savoury dishes such as risotto with mushrooms, with pasta ravioli. Pleasant accompaniment to boiled or roasted meats. Storage time: 2/3 years.

Alcohol: 12%



SOAVE DOC

Alcohol: 12%

Grapes: Garganega, Trebbiano, Chardonnay. Vinification: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in stainless steel tanks. The wine is then stored at 18/20 °C in stainless steel tanks until the bottling time. Tasting Notes: Straw yellow colour tending towards greenish tinged. Fresh and delicate with hints of cherry and elderberry blossoms. On the palate it is flavoursome, dry, elegant and harmonious with a crispy finish.

Pairing: Excellent as aperitif, it matches cold cuts, soups, fish and roasts.
Storage time: 2 years.

BARDOLINO D.O.C.

BARDOLINO DOC

Alcohol: 12%

Grapes: 60% Corvina Veronese, 30% Rondinella, 10% Molinara.

Vinification: The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C. Tasting Notes: Brick red colour. Black pepper stand out in the bouquet, nice scents of small red fruits. Delicate and fresh on the palate, sublime plum notes

Pairing: ideal with risotti, pasta courses with meat sauces and fowl.

Storage time: 3 years.



VALPOLICELLA DOC

Grapes: 70% Corvina Veronese, 20% Rondinella, 10% Molinara.

Vinification: The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C. Tasting Notes: Ruby red colour. Vinous, delicate and characteristic bouquet. Dry and balanced on the palate, with soft tannins which enhance its structure. Pairing: Ideal with strong flavoured dishes such as spicy meat courses. It is excellent with game dishes. Storage time: 2/3 years. Alcohol: 12%

OTHER PRODUCTS FROM THE SAME LINE: CHARDONNAY VENETO IGT, SAUVIGNON TREVENEZIE IGT, PINOT GRIGIO ROSE' DELLE VENEZIE DOC, BARDOLINO CHIARETTO DOC, CHIANTI DOCG, CHIANTI CLASSICO DOCG



MONTEPULCIANO D'ABRUZZO TOR DEL COLLE DOC RISERVA

Alcohol: 13%

Grapes: Montepulciano 100%
Aging:The wine ages for at least 12 months in wooden casks and then for another 12 months in steel tanks.
Tasting notes: Deep ruby red colour with garnet flecks tending to purple with ageing. Intense, vinous bouquet with an immediate cherry flavour changing to notes of blackberries and liquorice with bottle aging. Dry and herbaceous on the palate, it

becomes round full-bodied and more balanced with age.



BIFERNO TOR DEL COLLE RISERVA DOC

Grapes: 80% Montepulciano, 20% Aglianico
Aging: The wine ages for at least 18 months in wooden casks
and for another 18 months in steel tanks.
Tasting notes:Bright and intense ruby red colour which
becomes garnet with ageing. This wine has a pleasant,
characteristic and ethereal bouquet. Dry, velvety, tannic and
well-balanced on the palate.
Alcohol: 13%



SANGIOVESE LA CASADA IGT

Varietal composition: 100% Sangiovese
Vinification: The must is left on the skins for 4-8 days. It is then
placed in special tanks where fermentation is completed in
8-10 days at 25°-30°C.
H arvest date: Second half of September.
Cellaring: 2-3 years.
Alcohol Content: 11%vol.
Total Acidity (as tartaric acid): 5,50 g/l
Reducing Sugar: 3,10 g/l
Tasting Notes: Dry, pleasant and vinous. Fresh bouquet with
flowers notes.
Culinary Suggestions: Ideal with roasted meats, red grilled



BRUNELLO DI MONTALCINO DOCG Molino della suga

Grapes: 100% Sangiovese Grosso
Vinification: Traditional red wine vinification at a controlled
temperature between 18° and 28° C
CELLARING: 5 years
ALCOHOL CONTENT 13,5% vol.
TASTING NOTES: made with the best sangiovese grosso
grapes, aged in oak barrels for at least two years and in bottles
for three months. This wine is ruby red with garnet hues, with
a generous nose with hints of violets and vanilla and a robust,
velvety flavour.

meats and hard cheeses. Serving Temperature: 18 ° - 20° C.



PIAZZA DEL CASTELLO ROSSO IGT TOSCANA

Grapes:60% Sangiovese, 30% Cabernet Sauvignon & 10% Merlot.

Vinification: The must is left on the skins for 6-8 days, in order to extract colour. It is then placed in special tanks where fermentation is completed in 8-10 days at 18°-20° C.

Tasting notes: Intense red colour, intensely vinous bouquet with a fragrance of violet. The bouquet conveys incredible sensations of fullness and complexity with a note of ripe berries that give sensations of chocolate and nuances of balsam. It is harmonious rich in structure but decisively dynamic. Alcohol: 14%



MAGNIFICO FUOCO PRIMITIVO IGT

Varietal: primitivo

Vinification: vinification is carried out using the traditional "submerged cap" system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics. Alcohol and malolactic fermentations are completed in stainless steel vats, then the wine is transferred in big casks for at least 12 months. Afterwards it ages in stainless steel vats, after bottling it completes its maturation for 5-6 months before sale

Tasting notes: intense ruby-red colour tending to garnet. Full and persistent at the nose, delicate, elegant, with hints of cherries, plums and vanilla. On the palate it is dry, well-balanced, soft and velvety, slightly tannic. A full bodied, harmonious wine Alcohol: 14,50 %



GRAN PASSIONE IGT VENETO

Grapes: 60% merlot, 40% corvina
Vinification: Grapes are naturally dried on
vines for about 15 days. During this period
the 50% of their weight vaporizes. This gives
the characteristic notes of ripe fruits, such
as plums and raisins. The skins are left in the
must for a long period to extract flavors and the
characteristic ruby red color. Subsequently the
wine is left in oak for about 3 or 4 months;
Tasting notes:Intense purple colour, tending
towards amber with ageing. This wine has a very
solid structure due to the elevated alcohol and
the balance between soft tannins and acidity.
Alcohol: 14%



VERSO ROSSO IGT PUGLIA

Grapes: 60% Negroamaro, 35% Primitivo, 5% Malvasia Nera
Vinification: the skins are left in the must for a long period to extract flavours and the characteristic thick deep red colour.
Tasting notes:The good late maturation gives the characteristic notes of ripe and dried fruits, such as plums and raisins. The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature.
Alcohol 14%



NERO D'AVOLA TORRE RRACINA IGT TERRE SICILIANE LEGGERMENTE APPASSITO

Varietal composition: 100 % Nero d'avola Vinification: Grapes are naturally dried on vines for about 15 days. During this period the 50% of their weight vaporizes. the wine is left in oak for about 5-6 month; this aging gives the pleasant notes of spices and vanilla Alcohol Content: 13.50% Vol.

with well integrated tannins and notes of vanilla

Alcohol Content: 13.50% Vo Residual Sugar: 10 g/l

Tasting Notes: Ruby-red color. The bouquet is slightly spicy and fruity with notes of dried figs and ripen fruits. The finish is round and fruity



LUNATE MERLOT NERO D'AVOLA IGT TERRE SICLIANE

Grapes: 60% merlot , 40% nero d'avola Vinification: Vinification is made with the traditional submersed cap method, with the addition of some "delestage" during the first period of maceration that helps extracting noble tannins, colour and the varietal characteristics that develop at their best during the maturation in stainless steel tanks and in bottle.

Tasting notes: Intense ruby red colour with garnet notes. The palate shows flavours of red ripe fruits, liquorice and sweet spices; round, warm and full-bodied, with long finish and pleasant aftertaste.

Alcohol: 14%



LUNATE FIANO IGT TERRE SICILIANE

Grapes: Fiano

Vinification:The grapes are soft pressed and refrigerated and enriched with yeasts and enzymes. Fermentation takes place in stainless steel vats for 8-12 days at controlled temperature (18 °C). The finishing and bottling take place within 4 months.

Tasting notes: Mild intense straw yellow colour, characteristic, aromatic and fl avoured bouquet; crisp, fresh and harmonious on the palate, with a long and velvety fi nish.

Alcohol: 13.5%



OLTRE PASSO PRIMITIVO IGT SALENTO

Vinification: Part of the grapes are left to wither

Grapes: primitivo

on the vines for 3-4 weeks more. As soon as the dried grapes fermentation is complete, the Primitivo is «re-passed» on the dried Primitivo grapes pomace; this starts a a second fermentation which increases the alcoholic content, the extract and gives the wine a deeper colour and more complex aromas.

Cellaring: When correctly cellared, this wine will continue to age for 7-8 years after bottling.

Tasting notes: Deep ruby red colour tending towards garnet with ageing. In youth it has fresh, varietal aromas that become more complex with time. Varietal characters are especially blackberry, cherries and ripe fruits.

Alcohol: 13%



WRAP APPASSIMENTO ROSSO PUGLIA IGT

Grapes: Negroamaro, Malvasia, Merlot, Cabernet Vinification: At the beginning of October the perfect ripeness of the grapes is reached and winemaking process starts from the vine. The withering process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine for about 15 days. The drying gives to the wines the typical notes of ripe fruits. The handpicked grapes are pressed and the fermentation starts. The skins are left on the must for a long period to extract flavours and the characteristic red colour. Is left barrels for about 3 or 4 month. Tasting Notes: Intense purple colour, tending to amber with ageing. Full and persistent aroma. Pairing: Pleasant accompaniment to savoury first courses, roasts, game and aged cheeses Storage time: 4 years. Alcohol: 14.5% Vol



AMARONE DELLA VALPOLICELLA DOC

Grapes: Corvina, Rondinella
Vinification: The carefully selected grapes
are dried in ventilated rooms for about three
months, then they are pressed and fermented
in temperature controlled stainless steel tanks.
The fermentation lasts for about 30 days to
develop the optimal level of alcohol. The wine is
transferred to oak casks of medium and large size
for about three years.

Tasting Notes: Intense red in colour with shades of garnet. Aromas of red fruit jam. Full, velvety body and hints of spice on the finish.

Pairing: Pleasant accompaniment for roasted or white grilled meats. Ideal with braise, salami and aged game.

Storage Time: 5 years. Alcohol: 15%



LAMBRUSCO ROSSO DELL'EMILIA IGT

Grapes: Lambrusco Harvest: mid-September Vinification:

After cold maceration (4°C) for 36 hours, the must is drained and filtered into a steel tank. Second fermentation starts with the addition of selected yeasts (Martinotti-Charmatmethod) at a temperature of 14-15°C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is cold stabilized, filtered and bottled

Tasting notes: Purple red color, with fine and persistent perlage. Delicate and persuasive aroma with notes of morello cherry, blackberry and black currant. On the palate it has very pleasant acidity. Surprisingly fine and balanced on the palate, it possesses extreme versatility. Excellent with chocolate desserts, fruit pies, biscuits, dried fruit, meat roasts. Storage time: 1 year

Alcohol: 8%



PROSECCO BIANCA NERA DOC

Varietal composition: Glera Appellation: Prosecco DOC Area of production: Treviso Vinification: The most is divided from the skins at once and then passed into a steel tank where it completes its fermentation for about 8/10 days at a controlled temperature of 18°C. Afterwards the wine is stored in a special tank with the addition of must which has the same alcohol content. The wine is left for a new fermentation till it gets the desired over-pressure. Harvest date: Second half of September Alcohol content: ca. 11% vol Tasting notes: Pale light yellow colour, with fine perlage. Delicately fruity, slightly aromatic bouquet .Well balanced and light body. Harmonic at the taste.



PROSECCO DOC SPUMANTE BRUT

Grepes: Glera

Alcohol: 11% Vol

Production area: Veneto Region, Treviso area Vinification: Grapes are selected then the soft pressed must is stored in steel tanks for the static cold decanting, fermentation with selected yeasts at 18°C in 10 days. The best wines obtained is filtered in steel tanks, and selected yeasts are added for the second fermentation. Once the wine has the required pressure, alcohol and sugar, it is cold stabilized, filtered and bottled. Tasting Notes: Pale light yellow with typical crisp

and delicate perlage. Complex bouquet with fruity notes of peach, green apple. Fresh and light on the palate, balanced acidity and body; harmonic with a long persistent aftertaste, Ideal as aperitif, for hors-d'oeuvres, delicate first courses, sushi, fish, Storage: 2 years



SPUMANTE BRUT VENETO

Grepes: Glera, Chardonnay Production area: Veneto Region Vinification: The must divided from skins is passed into a steel tank where it completes its fermentation at 18°C in 10 days. The best wines obtained which is filtered in steel tanks, saccharose and selected yeasts are added for the second fermentation. Once the wine has the required pressure, alcohol and sugar, it is cold stabilized, filtered and bottled. Tasting Notes: Pale straw yellow with greenish

shades. Delicate notes of bread crust and yeast and fruity notes of mature apple. Harmonious. fresh with long and sapid finish. Excellent with vegetable or seafood starters, soups, risotto. grilled fish, delicate white meats. Storage: 2 years

Alcohol: 11% vol.



PROSECCO DOC FRIZZANTE SPAGO

Grepes: Glera

Production area: Treviso hills. Veneto Region Vinification: Soft pressed must is stored in steel tanks for static cold decanting, fermentation with selected yeasts at 18°C in 10 days. The best wines obtained which is filtered in steel tanks, saccharose and selected yeasts are added for the second fermentation. Once the wine has the required pressure, alcohol and sugar, it is cold stabilized, filtered and bottled. After storage, we studies a skilled coupage to achieve the Prosecco Frizzante basic cuvée. Tasting Notes: Light yellow with fine perlage. Delicate fruity, slightly aromatic bouguet with hints of flowers among which honey. Well balanced and light body. Excellent aperitif or with starters, delicate first courses, fish, shellfish. Storage: 2 years Alcohol: 11% vol.

OTHER LAMBRUSCO PRODUCTS FROM THE SAME LINE: LAMBRUSCO BIANCO IGT EMILIA. LAMBRUSCO ROSE' IGT EMILIA



CALEO INZOLIA IGT TERRE SICILIANE

Grapes: Inzolia Vinification: After soft-pressing the must is left to ferment at a temperature between 17-18 °C for 15-20 days in stainless steel vats. After fermentation the wine is then stored at a controlled temperature between 18 and 20 °C in special stainless-steel tanks until bottling.

Tasting notes:Straw yellow colour intense, with green reflections. Wellstructured and with a distinctive fruity bouquet reminding of pineapple, banana and white ripens fruit. Persistent and savoury to the mouth. Alcohol: 13%



CALEO PECORINO TERRE DI CHIETI IGT

Grepes: Pecorino Production area: Chieti, Abruzzo Vinification: The grapes are soft-pressed and the must obtained ferments for 20 days at a low controlled temperature, 12/14 °C. in stainless steel tanks. The wine is then stored at 18/20 °C until the bottling time.

Tasting Notes: yellow with green shades. The bouquet is unmistakable and immediate, with an intense white pulped fruits with the complexity given by exotic fruits. Well-balanced structure supported by good acidity, with a long and persistent finish. It matches well with all dishes of fish, white meat and soups Storage: 14/16 months Alcohol: 13% vol.



CALEO MONTEPULCIANO D'ABRUZZO DOC

Grapes: Montepulciano Vinification:Traditional red wine vinification at a controlled temperature between 25 and 27 °C.

Tasting notes: Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate. The finish is full-bodied with soft tannins and good acidity. Alcohol: 13%



CALEO PRIMITIVO IGT SALENTO

Grapes: primitivo Vinification:Traditional red wine vinification at a controlled temperature between 25 and 27 °C.

Tasting notes:Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate. The finish is full-bodied with soft tannins and good acidity. Alcohol: 13%



CALEO NEGROAMARO IGT SALENTO

Grapes: Negroamaro Vinification:Traditional red wine vinification at a controlled temperature between 25 and 27 °C.

Tasting notes:Intense ruby-red colour. Rich and spicy, harmonious bouquet. Well balanced on the palate with supple and round tannins. Alcohol: 12%



CALEO NERO D'AVOLA SICILIA DOC

Grepes: Nero d'Avola Production area: Sicily Region Vinification: The destemmed grapes are vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C.

Tasting Notes: intense red colour, slightly spicy and fruity bouquet with notes of blackberries and mulberries. The finish is rounded and fruity with well integrated tannins. Great with roasted or grilled meat, game, hard cheese. Storage: 34 years

Alcohol: 13% vol.

OTHER PRODUCTS FROM THE SAME CALEO LINE: PRIMITIVO ROSE' IGT PUGLIA, SALICE SALENTINO DOC ROSSO, GRILLO SICILIA DOC





















BRANDLAND SRL

Head office:

Via Grillo 61 98123 Messina Italy

Executive office:

Via Milano 17 34100 Trieste Italy Tel/Fax +39 040 2418719 info@brandland.info

CEO:

Dr. Gianfranco Sabbatino

General Manager:

Ms. Francesca Misculin

Export Manager:

Ms. Mihaela Cojocaru – South East Asia

Ms. Ye Zhu – China Market

Ms. Gemma Dambrosi – China Market

Mr. Dario Bergamin – Japan and Korea Market

www.brandland.info

