



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 breathe 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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NEGRETTI

AZIENDA AGRICOLA

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-grandfathers, 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 45000 bottles 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. south-east exposition, 4500/5000 plants/ha.

Soil composition: clay, pebbly, 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. south-east 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



BAROLO DOCG

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, vineyards 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 Austrian 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



“JUMP” LANGHE DOC

GRAPES: chardonnay 100%

VINIFICATION: cryomaceration before fermentation in contact with the skins for 24/36 hours and fermentation in stainless steel at a controlled temperature between 12 ° and 16 ° C.

AGEING: 4 months in steel on its own yeasts

TASTING NOTES: The bright and saturated golden yellow color immediately reveals the face of wine. A chardonnay without mysteries, clear and dynamic with its citrus leaps mixed with an almost green banana. Enveloping, wide, it gives a walk between generous notes of mediterranean and tropical fruit. On the palate it confirms its size, rich, full of sun and summer, but its temper underlines his own noble origin. Its well-present tannic vein mixes to an adrenal line citrus acidity.

ALCOHOLIC CONTENT: 13% vol.



“ELLA” ROSÉ

GRAPES: Nebbiolo 100%

VINIFICATION: : cryomaceration with the skins contact for 24/36 hours and fermentation in stainless steel vats

AGEING: 4 months in steel vat on its own yeast

TASTING NOTES: The onion skin pink color brings bright reflections of orange peel. Elegant, nostalgic and whispering of loquat peels, ripe apricot pulp with a memory of strawberries and forest flowers.

On the palate it shows a solid structure confirming hints of fruit and compote, a thin sour and sapid vein outlines the character of Nebbiolo which here is shaded with feminine grace for its immediacy and great drinkability.

ALCOHOLIC CONTENT: 13,5% vol.



“FLOS” LANGHE DOC

GRAPES: nebbiolo 100%

VINIFICATION: cryomaceration before fermentation with the skin for 12/16 days in steel vats. Spontaneous malolactic fermentation

AGEING: 6 months in still

TASTING NOTES: Its shades who turn from purple red to violet and blue are the visual cloak of this wine. Elegant and clear in its complexity reveals the violet of Nebbiolo mixed with blue plums, blueberries, blackberries and morello cherries. On the palate it reveals its nobility like a young prince, with vibrant but silky tannins, well bound to contain a gentle pulp, its acid vein is persistent and soft and guides the palate between fruit and minerality. Intriguing, complex and able to persist for a long time with its aromatic sensations.

ALCOHOLIC CONTENT: 14% 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 quintals/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 hl/ha.
 Area of production: Santa Libera, Canelli in Asti province.
 Growing method: low guyot
 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 sori (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 quintals/hectare
 Area of production: Santa Libera, Canelli in Asti province.
 Growing method: low guyot
 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 bottled 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 hl/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 Hl/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.
Alcoholic gradation: 13 %



“L’AURELIO” NEBBIOLO D’ALBA DOC

Grapes Variety: 100 % Nebbiolo
Yield: 70 Hl/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.
Alcoholic 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 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%



**METODO CLASSICO RABÉL
SPUMANTE BRUT**

GRAPES: Pinot Nero (vitifoliated white) 30% and Chardonnay 70%
TASTING NOTES: straw yellow of varying intensity. Harmonious and velvety aroma with notes of bread crust and ripe fruit, good structure and depth. Young, fruity, floral, intense, fairly complex, fragrant and fresh.
ALCOHOLIC CONTENT: 12-12,5% vol.



**CADICARASSA CORTESE
DELL'ALTO MONFERRATO DOC**

GRAPES: Cortese 100%
TASTING NOTES: Straw yellow of varying intensity. Dry, harmonious pleasantly aromatic with good acidity. Young, fruity, floral, intense, fairly complex, fragrant and fresh.
ALCOHOLIC CONTENT: 12,5-13% vol.



**BIRICHIN
VINO BIANCO FRIZZANTE**

GRAPES: Favorita 100%
TASTING NOTES: an expressive wine, light and sparkling, subtle flavour, citrusy and refreshing.
ALCOHOLIC CONTENT: 12-12,5% vol.



**MONCUSÀ
GRIGNOLINO D'ASTI DOC**

GRAPES: Grignolino 100%
TASTING NOTES: Bright red tending towards garnet. Aroma of roses and dried flowers with spicy nuances. Pleasing, medium bodied, elegantly tannic, slightly spicy, good acidity and freshness.
ALCOHOLIC CONTENT: 13-13,5% vol.



**RÈ D'AUTUNNO
VINO DA UVE PASSITE**

GRAPES: Moscato bianco di Canelli 100%
TASTING NOTES: Intense golden yellow. Very aromatic and intense, marked aroma of dried apricots, sultanas and candied fruit. Opulently mellow, aromatic, reflecting the aromas in its fullness and structure.
ALCOHOLIC CONTENT: 14-14,5% vol.



**BARBERA NIZZA DOCG
DUE LU**

GRAPES: Barbera 100%
TASTING NOTES: Intense garnet red with orange hues after lengthy aging. Very complex, spicy, with well-defined woodland fruit notes and a define woody note. Elegant, full bodied, with balanced acidity and a very long final.
ALCOHOLIC CONTENT: 15,5% vol.



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 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.





BRACHETTO 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/lit 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/lit 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.



CUVÉE 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/lit ca.
Tasting Notes: Perlage: fine and persistent. Colour: lightly straw with herbaceous reflections. Taste: dry, well-balanced, right acidity. Aroma: floral and delicate



MOSCATO D'ASTI DOCG SAN MAURIZIO

GRAPES: Moscato 100%
 TASTING NOTES: Fine white and persistent perlage. Golden yellow, intense, floral and slightly musky. Sweet and velvety.
 ALCOHOLIC CONTENT: 6,5% vol.



PROSECCO DOC SAN MAURIZIO

GRAPES: Prosecco 100%
 TASTING NOTES: Fine and persistent perlage. Lightly straw-coloured with herbaceous reflections. Exquisite, soft harmonic and balanced.
 ALCOHOLIC CONTENT: 11,5% vol.



ROSÉ EXTRA DRY SAN MAURIZIO

GRAPES: red berry grapes
 VINIFICATION: obtained with charmat method.
 TASTING NOTES: Fine and persistent perlage. Light rosy with coppery reflections. Floral and delicate. Dry, well-balanced, right acidity.
 ALCOHOLIC CONTENT: 11-11,5% vol.



FIOR DI VIGNA MOSTO WHITE PARZIALMENTE FERMENTATO

GRAPES: aromatic white berries
 TASTING NOTES: Fine and persistent natural perlage. Clear golden yellow. Delicate and fragrant aroma, typical of the Moscato grape. Sweet and aromatic.
 ALCOHOLIC CONTENT: 4% vol.



FIOR DI VIGNA MOSTO RED PARZIALMENTE FERMENTATO

GRAPES: aromatic red berries grapes
 TASTING NOTES: Fine and persistent natural perlage. Light red with violet reflections. Fragrant and aromatic, reminiscent of roses, strawberries, raspberries and blackberries. Sweet and harmonious, with a pleasant acid note.
 ALCOHOLIC CONTENT: 4% vol.



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/ltr 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.



ASTI DOCG LA MARENCA

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



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/ltr 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 velvety and persistent aftertaste

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



**MOSCATO D'ASTI DOCG BIO
ANDAR PER VIGNE**

Classification: sweet white wine obtained with biological cultivation
 Grapes: Moscato 100%
 Alcohol: actual 5,5% vol - potential 12,5% vol
 Residual Sugar: 130 gr/lit 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



**MOSCATO D'ASTI DOCG
LE FILERE**

Classification: naturally sparkling sweet white wine
 Grapes: Moscato 100%
 Alcohol: actual 5,5% vol - potential 12,5% vol
 Residual Sugar: 125 gr/lit 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

**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**



**BAROLO DOCG
LE FILERE**

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



**“SESSANTADI”
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.



“LIVIE” 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 tufaceous 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

Testing: The wine is pale yellow 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
Alcohol: 12,50% vol.



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 repeated "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%

Convento Cappuccini

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% Brachetto

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 typical 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. Dalmaso, 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 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%



Castello di Spessa wines age in the Middle-age cellars and in the secret bunker, which was only rediscovered in 1987 during major restoration works of the castle. Located at about 18 metres below ground level, at a constant temperature of 14 C°, the bunker is the ideal environment where the Castello di Spessa premium wines age to perfection.

Castello di Spessa wines are made from the grapes we grow on our estate, which stretches over the Collio DOC and Friuli Isonzo DOC appellations.





**LA BOATINA PINOT GRIGIO
FRIULI DOC ISONZO**

GRAPES: Pinot Grigio

VINIFICATION: Grapes are delicately picked in order to maintain their integrity. Before fermentation the must is obtained with a cold decantation. Fermentation happens at a controlled temperature of 16/18 °C.

AGEING: The wine ages in fine lees, in order to enfatizzerei the extracted aromas.

TASTING NOTES: Distinctly marked bouquet. Reminiscent of acacia flowers. The taste is dry, gentle, full, pleasantly bitter is, with a notable hint of Artemisia.

ALCOHOLIC CONTENT: 13% vol.



**LA BOATINA FRIULANO
FRIULI DOC ISONZO**

GRAPES: Friulano

VINIFICATION: Grapes are delicately picked in order to maintain their integrity. Before fermentation the must is obtained with a cold decantation. Fermentation happens at a controlled temperature of 16/18 °C.

AGEING: The wine ages in fine lees, in order to enfatizzerei the extracted aromas.

TASTING NOTES: Straw yellow with greenish highlights. The nose reveals layers of flowers and fruit with undertones of wisteria and rose. The soft, buttery palate is nicely complex with a fresh, savory finish.

ALCOHOLIC CONTENT: 13% vol.



**LA BOATINA MERLOT
FRIULI DOC ISONZO**

GRAPES: Merlot

VINIFICATION: Fermentation of the grapes at a controlled temperature of 28-30° C. After 2-3 week s the wine is separated and put in stainless steel tanks.

AGEING: The wine ages in stainless steel tanks. TASTING NOTES: Intense ruby red colour. Full and fragrant bouquet with a delicate fragrance of berries. It has pleasant, dry, bodied, harmonious, and sapid taste. It is herbaceous and light both on the nose and palate.

ALCOHOLIC CONTENT: 13



**LA BOATINA CABERNET
FRIULI DOC ISONZO**

GRAPES: Cabernet

VINIFICATION: Fermentation of the grapes at a controlled temperature of 28-30° C. After 2-3 week s the wine is separated and put in stainless steel tanks.

AGEING: The wine ages in stainless steel tanks. TASTING NOTES: Intense ruby red. Full and fragrant bouquet with a very intense herbaceous aroma. Dry, bodied, tannic, sapid taste.

ALCOHOLIC CONTENT: 13.5

**OTHER WINES OF LA BOATINA LINE:
SAUVIGNON FRIULI DOC ISONZO,
RIBOLLA GIALLA IGT VENEZIA GIULIA,
CHARDONNAY FRIULI DOC ISONZO**



**CLASSIC RIBOLLA GIALLA IGT
VENEZIA GIULIA**

GRAPES: Ribolla Gialla
VINIFICATION: Fermentation in stainless steel tanks with controlled temperature at 16-18° C.
AGEING: Aging in stainless steel tanks on noble lees until March.
TASTING NOTES: Straw yellow with greenish notes. It has delicate floral notes on the nose and is fresh with persistent acidity.
ALCOHOLIC CONTENT: 13



**CLASSIC FRIULANO DOC
FRIULI ISONZO**

GRAPES: Friulano
VINIFICATION: After a soft pressing of the grapes, fermentation takes place in stainless steel tanks at a controlled temperature of 16-18° C.
AGEING: Aging in steel tanks on the noble lees until March.
TASTING NOTES: Intense straw yellow. The nose denotes hints of apple, pear and white fruit. On the palate it is broad and velvety with excellent freshness.
ALCOHOLIC CONTENT: 14.5



**CLASSIC CABERNET SAUVIGNON DOC
FRIULI**

GRAPES: Cabernet Sauvignon
VINIFICATION: Fermentation in stainless steel tanks with controlled temperature at 28-30° C. Drawing off in steel tanks where malolactic fermentation takes place.
AGEING: Subsequently it is aged in oak barrels for 12 months.
TASTING NOTES: Intense ruby color. The nose has notes of ripe red fruit, sweet spices and dried red flowers. In the mouth it enters warm and soft with fruity notes of plum and small red fruits in alcohol. Warm spicy notes of vanilla and cinnamon. Long wide and soft finish.
ALCOHOLIC CONTENT: 13.5



**CLASSIC MERLOT DOC
FRIULI ISONZO**

GRAPES: Merlot
VINIFICATION: Fermentation in stainless steel tanks at a controlled temperature of 28-30° C. Drawing off in steel tanks where malolactic fermentation takes place.
AGEING: Subsequently it ages in cask for 12 months.
TASTING NOTES: Intense ruby red color. The nose has fruity and balsamic notes. On the palate it is velvety with notes of cherries, blueberries and red flowers. Warm and elegant, it closes soft and long.
ALCOHOLIC CONTENT: 13.5

**OTHER WINES OF CLASSIC LINE:
CHARDONNAY DOC FRIULI ISONZO,
PINOT GRIGIO DOC FRIULI ISONZO,
SAUVIGNON DOC FRIULI ISONZO**



**CLASSIC PERTÈ
SPUMANTE RIBOLLA GIALLA**

GRAPES: Ribolla Gialla

VINIFICATION: The grapes are pressed with a soft process to preserve the integrity of the skins. Before fermentation, the must obtained is cold decanted. Fermentation takes place at a controlled temperature of 18 ° C.

AGEING: Subsequently, the wine is decanted and left to mature on the fine lees until March. The second fermentation takes place in an autoclave at low temperature for about two months.

TASTING NOTES: Pale straw yellow color with fine and persistent perlage. On the nose, delicate notes of hawthorn and white peaches. The fresh and delicate palate has a pleasant aromatic length.

ALCOHOLIC CONTENT: 12.5



**COLLIO YELLOW HILLS
RIBOLLA GIALLA DOC COLLIO**

GRAPES: Ribolla Gialla

VINIFICATION: Fermentation in stainless steel tanks at a controlled temperature of 16-18 ° C.

AGEING: It is then aged in steel on the noble lees until the month of March and subsequently in the bottle.

TASTING NOTES: An old grape variety that adds to the prestige of Friuli's wine growing heritage. The bright straw yellow colour is accompanied by a characteristic nose of delicate meadow flowers with citrusy undertones, and a full- flavoured juicy palate with a long finish.

ALCOHOLIC CONTENT: 13



**COLLIO RASSAUER
FRIULANO DOC COLLIO**

GRAPES: Friulano

VINIFICATION: Fermentation in stainless steel tanks at controlled temperature at 15 C.

AGEING: A part of the must is kept in contact with the skins for a few days during fermentation, to extract more aromas. It is refined in steel until the end of March on the fine lees and then in the bottle.

TASTING NOTES: Straw yellow colour with subtle golden highlights, accompanied by a complex nose combining fruity hints of apricots and peaches with floral and mineral notes. The weighty palate vaunts perfect acidic grip, ensuring excellent length.

ALCOHOLIC CONTENT: 14.5



**COLLIO SEGRÈ
SAUVIGNON DOC COLLIO**

GRAPES: Sauvignon

VINIFICATION: Low temperature maceration during which a part of the must is kept in contact with the skins to extract more aromas. Fermentation in stainless steel tanks at a controlled temperature of 14-16° C.

AGEING: It is refined in steel until the end of March on the fine lees and then in the bottle.

TASTING NOTES: Intense straw yellow with greenish notes The nose enters decided with concentrated notes of peach, grapefruit accompanied by the typical floral and vegetal hints of the variety. In the mouth, wide, fresh and vertical with full and citrusy extension.

ALCOHOLIC CONTENT: 13.5



**COLLIO SANTAROSA
PINOT BIANCO DOC COLLIO**

GRAPES: Pinot Bianco

VINIFICATION: Fermentation in stainless steel tanks at a controlled temperature of 16-18° C.

AGEING: It is then aged in steel on the noble lees until the month of March and subsequently in the bottle.

TASTING NOTES: Straw yellow with golden notes, the nose is large and intense with sweet tropical and floral notes. On the palate extremely refined with fruity notes of white apple, pear and floral of acacia flowers. Soft and velvety, it has an excellent persistence.

ALCOHOLIC CONTENT: 14



**COLLIO JOY
PINOT GRIGIO RAMATO DOC COLLIO**

GRAPES: Pinot Grigio
VINIFICATION: A skin maceration is carried out for 10-15 hours at 6 ° in order to extract color and a wider and more complex bouquet of aromas with typical hints of red fruits. Fermentation in steel at 16/18 °C.
AGEING: It is refined on noble lees in steel tanks until March.
TASTING NOTES: Straw yellow with coppery highlights. Characteristic nose with fruity notes of ripe pears and pomegranates. The warm, balanced, full- flavoured palate is savoury and concentrated, with hints of red berries.
ALCOHOLIC CONTENT: 14



**COLLIO CASANOVA
PINOT NERO DOC COLLIO**

GRAPES: Pinot Nero
VINIFICATION: Fermentation at around 25° C in oak barrels with daily manual punching down. Maceration for a period of 15-20 days and subsequent fermentation in stainless steel.
AGEING: The wine is then transferred to barriques and left to rest in the bunker of Castello di Spessa for 12 months.
Bottled without filtration, so as to preserve its integrity, it is then further refined in the bottle for a few months before being marketed.
TASTING NOTES: Bright ruby colour, accompanied by a full nose with hints of red berries and pleasant spicy undertones. The palate displays velvety, closewoven tannins, and an elegant fruity finish.
ALCOHOLIC CONTENT: 13.5



**COLLIO TORRIANI
MERLOT DOC COLLIO**

GRAPES: Merlot
VINIFICATION: Fermentation takes place at 28 ° C, partly in oak barrels, partly in stainless steel. After 15-20 days the must is separated from the skins and after malolactic fermentation, the wine is racked into Nevers, Allier and Troncais oak barriques
AGEING: The wine ages in the castle bunker where it remains for 24 months; subsequently it is bottled without filtration and aged in the bottle.
TASTING NOTES: Deep ruby colour with a deep, vibrant nose offering notes of ripe red and black berry fruit, from cherries to blackberries. The firm, mouthfilling palate is elegant and well-orchestrated.
ALCOHOLIC CONTENT: 14



**RISERVA SANSEFF
ROSSO DEL CASTELLO DOC COLLIO**

GRAPES: merlot - cabernet sauvignon
VINIFICATION: Fermentation without grape stalks and grape seeds at about 28 °C. Maceration for a period of 15/20 days and fermentation in stainless steel tanks. The wine is transferred to barriques (Nevers, Allier and Troncais with medium toast levels) and left to rest for 36 months.
AGEING: Assemblage of the final blend takes place in stainless steel tanks. Bottled without filtration, so as to preserve the flavour, then it is ageing in the cellars of the Castle for a long before being released.
TASTING NOTES: Warm nose with hints of ripe fruit, particularly cherries and currants, and spicy undertones of liquorice, vanilla and cocoa powder.
ALCOHOLIC CONTENT: 14.5



**RISERVA SANSEFF
BIANCO DEL CASTELLO DOC COLLIO**

GRAPES: pinot bianco - ribolla gialla
VINIFICATION: Triage table to select only the very best grapes. Maceration on the skins for one night. The grapes are soft-pressed to preserve the integrity of the skins and obtain a very gentle crushing of the same. The must is removed from the lees at low temperatures in stainless steel tanks. Racking directly into barrique where both alcoholic and malolactic fermentation take place.
AGEING: Remains in barrique from 36 months. Settling only if required. Bottling with only light filtration followed by bottle ageing for 36 months.
TASTING NOTES: An exceptionally powerful, firmly structured wine with a complex nose dominated by notes of ripe tropical fruit. The palate is extremely elegant, due to its particularly piquant, acidulous finish.
ALCOHOLIC CONTENT: 14.5





Our innate passion for the agricultural world and the people that work in it is apparent every day at Martellozzo. Rather than just focusing on wine, we believe that it is very important to nurture our ties with those who tend the vineyards, listen to their stories, get to know their families and earn their trust. Invaluable experiences like these help us a great deal in our everyday work. By cultivating the land and making its fruits grow patiently, devotedly, delicately and meticulously, we can learn to love the little things in life and gain the utmost respect for the natural world around us. Martellozzo's origins lie in the warm, exuberant Veneto region but we have chosen Friuli Venezia Giulia as land to grow our company. The two areas are very different but they also have a lot in common. The fertile earth of the Triveneto area and the dry stones of the Magredi plain are behind our wines, each of which is a tribute to the wonders of its distinctive home land.





MULLER THURGAU

GRAPES: Müller-Thurgau

VINIFICATION: The grapes are lightly pressed, then the fermentation takes place on selected yeasts for about 15 days at a controlled temperature until spring to enhance the bouquet.

TASTING NOTE Bright and lively straw yellow. On the nose aromatic notes such as sage, elderberry and hints of golden apple. Dry but light-bodied, fresh, harmonious and balanced.

ALCOHOL: 11,5% vol



TRAMINER AROMATICO

GRAPES: Traminer Aromatico

VINIFICATION: The grapes are gently pressed and undergo mild cold maceration for 24 hours. This is followed by fermentation of the must at a controlled temperature of 17°C to 18°C to give the wine a more complex aromatic profile.

TASTING NOTE: The bright straw yellow colour is complemented with golden tones. It boasts a strikingly vibrant fragrance, with enchanting notes of dried roses, honey, cinnamon and exotic fruit. The firm, polished flavour is almost creamy, with sweet honey notes.

ALCOHOL: 12% vol



RIBOLLA GIALLA

GRAPES: Ribolla Gialla

VINIFICATION: Handpicked grapes are gently pressed. Fermentation on selected yeasts lasts for 15 days at a controlled temperature. The wine rests at least for 8 months to reach its maximum aromatic complexity.

TASTING NOTE: Pale straw yellow with greenish hues. Delicate floral bouquet scents of acacia and spring herbs. Dry, fresh and flavorful on the palate with surprising citrine notes.

ALCOHOL: 12% vol



PINOT GRIGIO

GRAPES: Pinot Grigio

VINIFICATION: The grapes are gently pressed and the subsequent wine-making process takes place off the skins, with fermentation of the must at 17°C to 18°C. Fine sediment is left in with the wine at approximately 12°C to 13°C until the spring, to give it a more velvety and layered structure.

TASTING NOTE: It is a rich, bright straw yellow colour. There are hints of blossom in the elegant fragrance, alongside fresh, fruity scents of apple, pear and exotic fruit and subtle nutty tones. It is dry, graceful and rounded on the palate, with a delightful touch of bitterness.

ALCOHOL: 12% vol



SAUVIGNON

GRAPES: Sauvignon

VINIFICATION: Grapes are lightly pressed and a 24 hours cryomaceration follows to enhance the aromas. The must ferments at a controlled temperature of 17°-18°C. The wine rests on fine deposits for six months at 12°-13°C.

TASTING NOTE: Bright straw yellow with greenish tones. On the nose, sage, pepper and tomato leaf tones are accompanied by notes of apricot, grapefruit and exotic fruit. Rich, inviting and aromatic flavour.

ALCOHOL: 12% vol



RABOSO

GRAPES: Raboso

VINIFICATION: The maceration process lasts for 20-25 days at a controlled temperature of 26°-28°C. The fermentation continues followed by further ageing on fine deposits in stainless steel tanks until spring.

TASTING NOTE

Intense ruby red color with purple notes. Violets and red berries on the nose. The palate is fresh, lively and sweet with high acidity and high tannins.

ALCOHOL: 11,5% vol



CABERNET SAUVIGNON

GRAPES: Cabernet Sauvignon
VINIFICATION: The maceration process lasts for 15-20 days at a controlled temperature of 26°-28°C. The fermentation continues followed by further ageing on fine deposits in stainless steel tanks until spring. Part of the wine ages in barriques until the blend.
TASTING NOTE: Deep ruby red with lightly garnet tones from ageing. The nose is full with hints of red fruits enriched by full and velvety with sweet and delicate spiciness from tannins, persistent in mouth.
ALCOHOL: 12% vol



REFOSCO DAL PEDUNCOLO ROSSO

GRAPES: Refosco dal Peduncolo Rosso
VINIFICATION: The maceration process lasts for 15-20 days at a controlled temperature of 26°-28°C. After the fermentation, a further ageing on fine deposits in large barrels lasts until spring.
TASTING NOTE: Ruby red with purple notes. The bouquet is very fruity, with notes of ripe cherry, raspberry, blueberry and blackberry. Good structure and acidity; the wild taste is sweetened by the softness of its tannins.
ALCOHOL: 12% vol



PINOT NERO

GRAPES: Pinot Nero
VINIFICATION: The maceration process lasts for 15-20 days at a controlled temperature of 26°-28°C. After the fermentation, a further ageing on fine deposits in large barrels lasts until spring.
TASTING NOTE: Intense ruby red with tones of berries. An elegant nose of black currant, blueberry, cherry and violet with hints of leather. Very delicate to the palate, velvety almost silky.
ALCOHOL: 12% vol



RIBOLLA GIALLA BRUT

GRAPES: Ribolla Gialla
VINIFICATION: After a soft and light pressing, the must ferments in steel tanks at 16° C on selected yeasts. Second fermentation by Charmat method in steel tanks at a controlled temperature of 12° - 13° C. The wine rests in the bottle for 3 months.
TASTING NOTE: Straw yellow with greenish reflections, persistent perlage. Intense fragrance of ripe Rennet apple, spring herbs and flowers. Dry smooth taste in which light citrus freshness shines through. Smooth and elegant taste, well-balanced acidity it has good persistence, with a dry and pleasant finish.
ALCOHOL: 12% vol



PROSECCO DOC

GRAPES: Glera
VINIFICATION: Grapes are harvested in the middle of September and gently pressed. Second fermentation by Charmat method in stainless steel for about two months at low temperatures for a slow fermentation and a fine and elegant perlage.
TASTING NOTE: Straw yellow with greenish tinges and a fine and persistent perlage. A finely aromatic bouquet with hints of golden apple and pear, delicate notes of orange blossom and wisteria rounding off the final scent. Inviting taste sensations finishing with almond notes.
ALCOHOL : 11% vol



PROSECCO DOC ROSÉ

GRAPES: Glera, Pinot Noir
VINIFICATION: Harvesting Glera grapes is followed by light pressing and fermentation with selected yeast at a controlled temperature of 15° -16°C. Pinot Noir vinification begins with a short maceration on the skins for 15-10 days at a controlled temperature of 26° - 28° C and successive alcoholic fermentation.
TASTING NOTE: Pink colour, with a fine and persistent perlage. Fresh and crisp sparkling wine with fruity scents, hints of red berries and a smooth refreshing finish.
ALCOHOL: 11% vol



PAESAGGI CHARDONNAY

GRAPES: Chardonnay

VINIFICATION: Alcoholic fermentation with the addition of selected yeasts at a controlled temperature of 16° - 18°C for about 15 - 20 days. The wine is stored in steel tanks until late spring at a temperature of 12° - 13°C to obtain a good development of secondary aromas.

TASTING NOTE: Light yellow with slight green hues. Fruity perfumes of honey and ripe fruit. Elegant structure, full flavor, a slight undertone of almonds, good persistency.

ALCOHOL: 12,5% vol



PAESAGGI CABERNET

GRAPES: Cabernet

VINIFICATION: Must is in contact with the skins for 10 to 12 days at a controlled temperature to facilitate the extraction of the color, scents and substances that will make a wine of great structure. The wine is then placed in special tanks where alcoholic fermentation takes place, after which malolactic fermentation is induced by a subsequent ageing in steel tanks until the following spring.

TASTING NOTE: Very intense red ruby color with purple hues. Full and fragrant aroma, slightly grassy with cherry, raspberry, blackberry and blueberry. Pleasant palate, dry with good body, wrapped in the softness of the sweet tannins.

ALCOHOL: 12,5% vol



SANTA MARIA BIANCO

GRAPES: Chardonnay, Trebbiano

VINIFICATION: Grapes are lightly pressed, then fermentation at a temperature of 15° - 16°C follows. The wine remains in stainless steel at a controlled temperature of 12° - 13°C.

TASTING NOTE: Bright intense straw yellow with golden tones. Flavors of white flowers and apricot which evolve into delicate nutty fruit and bread crust tones. Ripe fruit and aromatic herbs with notes of honey on the palate.

ALCOHOL: 12% vol



SANTA MARIA ROSSO

GRAPES: Merlot, Cabernet

VINIFICATION: Fermentation on skins lasts for 15 - 20 days at a controlled temperature of 26° - 28° C. Malolactic fermentation with further ageing in large barrels.

TASTING NOTE: Intense ruby red with light garnet reflections. Intense fragrance enhanced by raspberry, blackberry and ripe red fruit rounding off to delicate vanilla notes. On the palate, it is dry, well-balanced and full-bodied, enhanced by sweet delicate tannins.

ALCOHOL: 12% 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 violes 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: Winery, 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.



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

CANTINA

COL DOVIGO

BREGANZE

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 Vespaiole, Cabernet Savardo and Gropello, 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.





“VESPAIOLO” DOC 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



RIVOLETTO WHITE DOC BREGANZE

Grape variety: Grape variety: Tai 55%, Chardonnay 37%, Sauvignon 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 yellow 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.
 Alcoholic gradation: 13%
 Serving: Appetizers, fish-based preparations and eggs.
 Temperature of serving: 8-10°C



“PERLINA” 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 q/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% Gropello 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%



RivaLuce

Tenuta Rivaluce was born thanks to Favaro family's passion, willing to rediscover and revalue the family old properties and vineyards set in the wonderful landscapes among Treviso and Valdobbiadene in Veneto region, places devoted to the Prosecco sparkling wine production.

Tenuta Rivaluce family takes care personally of all the wine production phases, from the growing of the best Glera grapes up to a careful vinification and the slow second fermentation that enables the sparkling process.

This way Rivaluce brings to the scene both Prosecco DOC and Prosecco DOCG with their typical traits, such as elegant finesse and glamorous exclusiveness.





**VALDOBBIADENE EXTRA BRUT
D.O.C.G. MILLESIMATO**

VARIETY: 100% Glera
SOIL: Clayey with presence of Biancone (limestone rock)
ALTITUDE: 365 m above sea level
DOSAGE: 2 g/l (infermentable sugar only)
PLANT DENSITY: 4800 viti/Ha
HARVEST: End of September, picked by hand
TRAINING SYSTEM: Doppio Capovolto
FINING: 3 months on nobles lees.
WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
ALCOHOL: 11,5% Vol



**VALDOBBIADENE EXTRA DRY
D.O.C.G. MILLESIMATO**

VARIETY: 100% Glera
SOIL: Clay with presence of sandstone
ALTITUDE: 300 m above sea level
DOSAGE: 17 g/l
PLANT DENSITY: 3000/4000 viti/Ha
HARVEST: End of September, picked by hand
TRAINING SYSTEM: Cappuccina modificato
FINING: 3 months on nobles lees.
WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
ALCOHOL: 11,5% Vol



**VALDOBBIADENE BRUT
D.O.C.G.**

VARIETY: 100% Glera
SOIL: Clay with presence of sandstone
ALTITUDE: 300 m above sea level
DOSAGE: 10 g/l
PLANT DENSITY: 3000/4000 viti/Ha
HARVEST: End of September, picked by hand
TRAINING SYSTEM: Cappuccina modificato
FINING: 3 months on nobles lees.
WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
ALCOHOL: 11,5% Vol



**TREVISO EXTRA DRY
D.O.C. MILLESIMATO**

VARIETY: 100% Glera
SOIL: Clay with gravel subsoil
ALTITUDE: 126 m above sea level
DOSAGE: 16 g/l
PLANT DENSITY: 3300 viti/Ha
HARVEST: 10th-15th September, picked by hand
TRAINING SYSTEM: Doppio Capovolto
FINING: 3 months on nobles lees.
WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
ALCOHOL: 11,5% Vol



**TREVISO BRUT
D.O.C.**

VARIETY: 100% Glera
SOIL: Clay with gravel subsoil
ALTITUDE: 126 m above sea level
DOSAGE: 16 g/l
PLANT DENSITY: 3300 viti/Ha
HARVEST: 10th-15th September, picked by hand
TRAINING SYSTEM: Doppio Capovolto
FINING: 3 months on nobles lees.
WINEMAKING METHOD: Second fermentation in pressure tanks for 90 days (Charmat Method).
WINEMAKING: Criomaceration at 5°C. First fermentation at 15°C for 20 days.
ALCOHOL: 11,5% Vol



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 winery 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

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.
 Alcohol content: 12.5%



“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 from 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 least 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, full-bodied and has good acidity and minerality.
 SHELF LIFE: May be cellared for 5 - 7 years.
 ALCOHOL CONTENT: 13.50%



“LUME” LUGANA DOC

GRAPE VARIETIES: Turbiana grapes (Trebbiano 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 TECHNIQUE: 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.



“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: 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 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
ALCOHOL CONTENT: 12.5 % Vol.



PIGIO PINOT GRIGIO DELLE VENEZIE

GRAPES: Pinot Grigio 100%
VINIFICATION: Vinification involves the separation of husks and stalks from the grape, followed by a soft pressing. Fermentation is carried out at controlled temperatures for 15 - 20 days.
AGEING: The wine is then fined in stainless steel vats.
TASTING NOTES: Light straw-yellow with greenish hues, the nose has a fine bouquet of citrus fruits with hints of white blossoms, grapefruit and pineapple. The excellent balance between acidity and body makes this wine full-bodied and pleasantly refreshing. The finish is slightly almondy and leaves the palate clean.
ALCOHOLIC 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.



BARDOLINO CLASSICO DOC LA CORTE DEL POZZO

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
Alcohol content: 13,50%



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 it develops, and the harmony between the tannins and acidity joins to the taste of mature fruit giving it a touch of roundness. The parfum is red fruit notes and berry jam, with a light vanilla note. The taste is dry, velvet like, well bodied, harmonic.



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 DCG 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 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%



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 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.
 ALCOHOL 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 D.O.C.G

Grape variety: Corvina and Corvinone, Rondinella

SOIL TYPE: Clayey and chalky soils on the highest slopes where vines can be grown.

Yield: 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 D.O.C

Grape Varieties: Corvinone, Corvina and Rondinella

Vinification: After harvest the best bunches are placed in small trays where they are left to dry for 20-30 days. 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 D.O.C.G

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 should 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 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%

La Palazzetta VISCONTI



Located at 365 m a.s.l. on the South-East side of Montalcino, La Palazzetta with 20 hectares of vineyards and 2500 olive trees dominates the magnificent view of the Abbey of Sant'Antimo. The production of Rosso di Montalcino DOC, Brunello di Montalcino DOCG, Sant'Antimo Rosso DOC and extra-virgin olive oil increase the value of the local area and preserve what comes every year from Nature. Not extremely cold winters, hot summers, rainy and humid springtimes and autumns create in these limestone and rocky lands very fragrant wines with intense colors and pleasant acidity and tannins. The natural principles of cultivation and production will receive the organic certification starting with the harvest of 2018.

With an attentive care in the vineyards according to the organic farming method. Following to 30 years of wine making experience, tradition and innovation lead our handpicked grapes to the natural process of vilification. Controlled temperature fermentation, aging in French oak barrels, "lighter bottles".

In 2016 La Palazzetta was awarded with the "Ecofriendly Cellar Diploma" because of the production of healthy wines for the consumers, the commitment on ecologically sustainable values, the realization of projects aiming to land and vineyards protection and the actuation of energy saving plans.





SANT'ANTIMO ROSSO D.O.C.

GRAPES: Sangiovese and Colorino
Toscana
VINIFICATION: The grapes after a careful selection during the harvest are traditional vinified in stainless steel tanks with indigenous yeasts and bacteria.
AGEING: 1 year in french tonneau
TASTING NOTES: Intense ruby with purple reflections. Soft fruity notes. Cherry, soft tannins, good acidity.
ALCOHOLIC CONTENT: 14,50% vol.



ROSSO DI MONTALCINO D.O.C.

GRAPES: Sangiovese 100%
VINIFICATION: After the hand selection and harvesting, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.
AGEING: 14 months in french tonneau from 5 hl.
TASTING NOTES: Bright ruby red with violet reflections. Intense, fresh, fruity with typical variety of violet, cherry and plum. Soft tannins, good acidity, gentle, soft with intense length.
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO D.O.C.

GRAPES: Sangiovese 100%
VINIFICATION: After a careful selection and harvesting of the grapes, start the alcoholic fermentation at a controlled temperature and maceration of about 20 days with indigenous yeasts, followed by malolactic fermentation.
AGEING: 3,5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate. Soft tannins, good acidity, harmonious and elegant.
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO DOCG RISERVA

GRAPES: Sangiovese 100%
VINIFICATION: Only in the best vintages, after a careful selection and hand harvesting of the grapes, start the fermentation at a controlled temperature and maceration of about 20 days
AGEING: 5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, blackberry and blueberry, hints of chocolate, tobacco, balsamic, ethereal. Powerful tannins, harmonious and elegant, wine of extreme longevity.
ALCOHOLIC CONTENT: 14,50% vol.



SANT'ANTIMO VISCONTI D.O.C.

GRAPES: Sangiovese and Colorino
Toscana
VINIFICATION: The grapes after a careful selection during the harvest are traditional vinified in stainless steel tanks with indigenous yeasts and bacteria.
AGEING: 1 year in french tonneau
TASTING NOTES: Soft fruity notes. Cherry, soft tannins, good acidity.
ALCOHOLIC CONTENT: 14,50% vol.



ROSSO DI MONTALCINO IGT VISCONTI

GRAPES: Sangiovese 100%
VINIFICATION: After the selection and harvesting of Sangiovese grapes, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.
AGEING: About 14 months in french tonneau
TASTING NOTES: Intense, fresh, fruity with typical variety of violet, cherry, plum. Soft tannins, good acidity, Gentle, soft with intense length
ALCOHOLIC CONTENT: 14,50% vol.



BRUNELLO DI MONTALCINO VISCONTI

GRAPES: Sangiovese 100%
VINIFICATION: After a careful selection and harvesting of the organic grapes, start the natural fermentations, with indigenous organisms present on the skin of the grapes, in stainless steel.
AGEING: 3,5 years in french oak cask
TASTING NOTES: Intense and powerful, rich in aromas, with fruity notes, blackberry and blueberry combined with hints of chocolate. Soft tannins, good acidity, harmonious and elegant.
ALCOHOLIC CONTENT: 14,50% vol.



MANSALTO

From the Etruscan and Roman peoples, who inhabited these places in archaic times, to the dominations of the Republic of Siena and the Grand Duchy of Florence in the Middle Ages, passing through the annals that record these lands as the abodes of the Knights Templar, to arrive until today following a single thread: the passion and the bond between man and the land that has seen and sees the valleys, around the village of Rapale, of the Valle d'Ambra as symbolic places of living in this part of Tuscany.

In 2012 a group of European investors decided to acquire the estate, with the aim of writing a new chapter in the history of this land, which, in the postwar period had experienced historical phases of depopulation of the countryside and abandonment of traditional crops due to the attraction of the more urbanized neighboring areas. The business project, dedicated to the Mansalto estate, was born from the interest of internationally renowned vigneroni such as Stéphane Derenoncourt and Andrea Paoletti, who found in this corner of Tuscany the ideal place to develop a new production philosophy dedicated to Chianti, in a more than successful attempt to produce modern wines in a unique terroir and microclimate.

Since 2013, we have been planting new vineyards that see the noble varieties of Cabernet Sauvignon, Cabernet Franc and Merlot growing beside the traditional Sangiovese grape varieties, which still, through the vineyards cultivated in the hills and small valleys, frame the villages and farmhouses of the Mansalto estate, keeping alive the great nature of a place devoted to excellent wine production and hospitality.





**LA COMMENDA
DOCG CHIANTI**

GRAPES: 90% Sangiovese, 10% Cabernet-Merlot.
VINIFICATION: Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 15-20 days. Once pressed and racked, they are blended and they age in stainless steel tanks until being bottled on site.
TASTING NOTES: Intense garnet red. Delicate aromas of red fruits and small berries. Intense structure with soft tannins. Long lasting persistence



**CASTELLO RAPALE
IGT TOSCANA ROSSO**

GRAPES: 60% C. Sauvignon – 20% Merlot – 20% Sangiovese.
VINIFICATION: Handpicked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-25 days, then aged for 12 months in French barrels and tonneaux before being blended and bottled on site. TASTING NOTES: Dark ruby red verging on garnet red. Intense nose of ripen red fruits with vanilla scents. A rich and complex flavours, with good tannic concentration, though soft and velvety. Long lasting persistence



**STRONCOLI
IGT TOSCANA ROSSO**

GRAPES 40% Sangiovese, 30% Cab. Sauvignon, 20% Cab. Franc, 10% Petit Verdot..
VINIFICATION: Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-28 days then aged for 12 months in French barrels, tonneaux and 35 hL casks.
TASTING NOTES: Deep ruby red color with a large shine. Red fruits in spirits, cherry alternating with floral notes like violet macerated in alcohol. Notes of vanilla and nutmeg. Closure with hints of licorice, galestro and graphite. Autentic without superstructures. Balanced and and smooth. Slight almond note that follows a soft tannin. Good and long persistence. Retro-olfactory notes of red fruits and spices



**BUTIA
IGT TOSCANA ROSSO**

GRAPES: 100% Sangiovese.
VINIFICATION: Hand picked at perfect ripeness. Varieties are fermented separately into thermoregulated stainless steel tanks with a maceration period of 20-25 days. Once pressed and racked, they age for 12 months in French barrels and tonneaux before being blended and bottled on site. TASTING NOTES: Intense ruby red. Aromas of small red fruits followed by spices notes that recall gloves. We find the olfactory notes intensified. Very soft tannins with a remarkable freshness that gives a long persistence. Final with vegetal notes and an almond touch



Our company was born and developed in the heart of Emilia, which thanks to the generosity of its territory, for years is called the Italian Food Valley for the variety of products it is able to offer.

Here are born typical products PDO and PGI loved all over the world and from where they start unique and special excellences of which the Lambrusco is one of the main and best known in the world.

A semi-sparkling wine exuberant, lively and enveloping but, at the same time, also austere, deep and rich in nuances. Lambrusco contains several faces, with different grades depending on the territory in which it is cultivated: the Sorbara DOC and the Grasparossa di Castelvetro DOC, recognized as early as 1970

In addition to Lambrusco we have selected a wide selection of wines and sparkling wines such as:

Prosecco, Pinot Grigio, Moscato and many others

Maranello Wines is the product of the Barbieri family's tradition and passion for making wine. Founded by Bruno Barbieri and headquartered in Modena, the new company, Maranello Wines, now specializes in the production and sale of sparkling wines under the 'Maranello' brand, as well as of still wines under the 'Cantina Del Duca' brand.





LAMBRUSCO DELL'EMILIA IGT BIANCO

GRAPE VARIETES: Lambrusco Sorbara, Marani, Maestri
ALCOHOL: 8% vol
Tasting notes: Fruity, characteristic, with floral notes. Fresh, medium sweet, well-balanced and fruity.
FOOD PAIRINGS: Excellent as aperitif, it goes very well with chicken based dishes, fish and green salads. Perfect also with dessert and biscuits.



LAMBRUSCO DELL'EMILIA IGT ROSÉ

GRAPE VARIETES: Lambrusco Sorbara, Marani, Maestri
ALCOHOL: 8% vol
Tasting notes: colour bright pink, bouquet is fresh and fruity
Fresh, smooth, round, with a good balance between the medium sweet taste and the natural effervescence and acidity
FOOD PAIRINGS: Excellent as aperitif, it goes very well with the classic Italian pasta dishes, white meats and pizza, but also with spicy food thanks to its fresh taste.



LAMBRUSCO DELL'EMILIA IGT ROSSO

GRAPE VARIETES: Lambrusco Sorbara, Marani, Maestri
ALCOHOL: 8% vol
Tasting notes: Fresh, smooth, round, with a good balance between the medium sweet taste and the natural effervescence and acidity
FOOD PAIRINGS: Excellent as aperitif, it goes very well with the classic Italian pasta dishes, white meats and pizza, but also with spicy food thanks to its fresh taste.



FRAGOLINO BIANCO

GRAPE VARIETES: Blend of selected grapes
ALCOHOL: 10 % vol.
Tasting notes: Fruity and aromatic with a strong strawberry note. Sweet, crispy and pleasant
FOOD PAIRINGS: It a fresh beverage, a thirst quenching drink, ideal for every occasion, with appetizers or with desserts at the end of the meal. Well suited to fruit salads, ice cream, cakes and dry pastry



FRAGOLINO ROSSO

GRAPE VARIETES: Blend of selected grapes
ALCOHOL: 10, % vol.
SUGAR CONTENT: 80 gr/l
Tasting notes: Fruity and aromatic with a strong strawberry note. Sweet, crispy and pleasant
FOOD PAIRINGS: It a fresh beverage, a thirst quenching drink, ideal for every occasion, with appetizers or with desserts at the end of the meal. Well suited to fruit salads, ice cream, cakes and dry pastry.



SPARKLING WHITE GRAPE JUICE ZERO ALCOHOL

GRAPE VARIETES: Blend of red grapes
ALCOHOL: 0% vol COLOUR:
Tasting notes: Bouquet of freshly pressed grapes, pleasantly fruity. Sweet, aromatic and lightly sparkling
FOOD PAIRINGS: It's an excellent alcohol free aperitif and it's perfect with cakes, tarts, pastries and fresh fruit salads.



SPARKLING RED GRAPE JUICE ZERO ALCOHOL

GRAPE VARIETES: Blend of red grapes
ALCOHOL CONTENT: 0% vol
Tasting notes: Bouquet of freshly pressed grapes, pleasantly fruity. Sweet, aromatic and lightly sparkling
FOOD PAIRINGS: It's an excellent alcohol free aperitif and it's perfect with cakes, tarts, pastries and fresh fruit salads.



BRUT SPARKLING WINE

PRODUCTION AREA: Veneto - Refermentation with Charmat method
 GRAPE VARIETES: Blend of selected white grapes.
 ALCOHOL CONTENT: 11,5% vol
 SUGAR CONTENT: 12 gr/l
 COLOUR: Straw yellow
 BOUQUET: Characterized by intense and delicate fragrances of acacia flowers, white fruits and apple with constantly changing notes but always well-balanced.
 TASTE: Persistent and fresh with a good acidity..
 FOOD PAIRINGS: Perfect as aperitif, it's ideal with delicate first dishes, fish, white meats and cheeses, but also with spicy food thanks to its good acidity and freshness.
 SERVING TEMPERATURE: 6 - 8 C°
 STORAGE: In a dry and cool place, far from direct sunlight.



SWEET SPARKLING WINE

PRODUCTION AREA: Veneto - Refermentation with Charmat method
 GRAPE VARIETES: Blend of selected white grapes.
 ALCOHOL CONTENT: 10% vol
 SUGAR CONTENT: 50 gr/l
 COLOUR: Bright straw yellow
 BOUQUET: Characterized by intense and delicate fragrances of sweet fruits, notes constantly changing but always well-balanced. TASTE: Persistent, pleasantly sweet, well balanced with a good acidity and characterized by aromas of almond and white fruits.
 FOOD PAIRINGS: Ideal with seasoned cheeses and many sweet desserts, especially fruit tarts, cream cakes and pastries.
 SERVING TEMPERATURE: 6 - 8 C°
 STORAGE: In a dry and cool place, far from direct sunlight.



MOSCATO SPARKLING SWEET

PRODUCTION AREA: Piedimonte Region
 GRAPE VARIETES: Moscato
 ALCOHOL CONTENT: 7% vol
 SUGAR CONTENT: 80 gr/l
 COLOUR: Brilliant straw yellow. Fine and persistent perlage-
 BOUQUET: The bouquet is characterized by intense and delicate fragrances of flowers, white fruits and vanilla, notes constantly changing but always well-balanced.
 TASTE: The taste is persistent, sweet, fruity and it leaves a pleasant aftertaste always evolving.
 FOOD PAIRINGS: Ideal with dessert, pastry and cakes.
 SERVING TEMPERATURE: 5-6 C°
 STORAGE: In a dry and cool place, far from direct sunlight



PROSECCO DOC SPARKLING EXTRA DRY

PRODUCTION AREA: Grapes coming from the DOC Prosecco area and in particular from the Region Veneto and Friuli-Venezia Giulia (North Italy)
 GRAPE VARIETES: Glera (Prosecco)
 ALCOHOL CONTENT: 11% vol
 COLOUR: Straw yellow with nice greenish hints, brilliant. Fine and persistent perlage
 BOUQUET: Nicely intense, fruity and floral with fragrances of apple.
 TASTE: Fresh, well-balanced, with a fruity taste and a note of almond and apple.
 FOOD PAIRINGS: Excellent aperitif, it is perfect also throughout the meal with delicate dishes, such as pasta and rice dishes with light sauces, white meats and cheeses. It goes very well with desserts such as baked cakes and pastries.
 SERVING TEMPERATURE: 6-8 C°
 STORAGE: In a dry and cool place, far from direct sunlight



**CANTINA DEL DUCA
GRAN CUVÉE BIANCO**

PRODUCTION AREA: traditional Italian wine areas
 GRAPE VARIETES: Blend of different red grapes
 ALCOHOL CONTENT: 11% vol
 COLOUR: Straw yellow with greenish hints
 BOUQUET: The bouquet is vinous and delicate with scents of white fruits.
 TASTE: The taste is well-balanced and light.
 FOOD PAIRING: Wine to drink throughout the meal, excellent with appetizers, white meat, salami, soft cheese.
 SERVING TEMPERATURE: 8-10 C°



**CANTINA DEL DUCA
GRAN CUVÉE ROSSO**

PRODUCTION AREA: traditional Italian wine areas
 GRAPE VARIETES: Blend of different red grapes
 ALCOHOL CONTENT: 11% vol
 COLOUR: Bright red with violet reflex
 BOUQUET: The bouquet is vinous and delicate with scents of red fruits.
 TASTE: The taste is persistent, well-balanced and light.
 FOOD PAIRING: Wine to drink throughout the meal, excellent with simple red meat dishes, roasted, salami, soft and medium ripe cheese.
 SERVING TEMPERATURE: 16-18 C°



**CANTINA DEL DUCA
PINOT GRIGIO**

PRODUCTION AREA: Grapes coming from the IGT area, located in the Region of VENETO
 GRAPE VARIETES: Pinot Grigio
 ALCOHOL CONTENT: 12% vol
 BOUQUET: Pleasantly fresh, with floral and fruity notes of green apple and citrus, with a light almond aftertaste.
 TASTE: Well balanced, dry and sapid, medium-body, leaves a pleasant sensation of cleanliness and freshness.
 FOOD PAIRING: Excellent as an aperitif, is a wine to drink throughout the meal. Ideal with light appetizers and first courses, white meat, seafood and fish dishes, soft and medium ripe cheese.
 SERVING TEMPERATURE: 8-10 C°



**CANTINA DEL DUCA
SANGIOVESE**

PRODUCTION AREA: Grapes coming from the IGT area, located in the Region of Emilia Romagna
 GRAPE VARIETES: Sangiovese
 ALCOHOL CONTENT: 11,5% vol
 BOUQUET: The bouquet is vinous and delicate with scents of red fruits.
 TASTE: Full-bodied and well balanced in the palate with a delicious food-friendly freshness. Ripe black fruits in the after taste, ethereal notes, but a fresh and clean finish
 FOOD PAIRING: A pleasant wine, easy to drink, suitable to all seasons. Goes well with the traditional cousin, pasta with meat sauce, roasts, grilled red meat and cheeses.
 SERVING TEMPERATURE: 16-18 C°



**CANTINA DEL DUCA
PRIMITIVO**

PRODUCTION AREA: Grapes coming from the IGT area located in the territory of Apulia Region (South-Italy)
 GRAPE VARIETES: Primitivo
 ALCOHOL CONTENT: 13% vol
 BOUQUET: Intense aroma with notes of overripe small berry and plum jam
 TASTE: in the mouth harmonious, balanced with soft ripe tannins, leaves a pleasant ripe red fruits after taste
 FOOD PAIRING: Perfect with cold cuts appetizer, vegetable soup, red meat and medium seasoned cheeses.
 It has a sustained body, which can be combined to complex red meats dishes too.
 SERVING TEMPERATURE: 18-20 C°



**CANTINA DEL DUCA
MONTEPULCIANO**

PRODUCTION AREA: Grapes coming from the DOC area, located in the Region of ABRUZZO
 GRAPE VARIETES: Montepulciano
 ALCOHOL CONTENT: 12,5% vol
 BOUQUET: Red fruits aroma like cherry and raspberries. Clear plums notes and hints of spices.
 TASTE: Well balanced dry wine of good structure with supple tannins. Full, robust and velvety.
 FOOD PAIRING: First courses with meat sauce, red meat grilled or in the oven, lamb or sheep, roast pork, rabbit or beef stew, cheeses in general, soups or wild game.
 SERVING TEMPERATURE: 16-18 C°

MAROTTI CAMPI



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 varieties of the area. The modern 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 varieties. 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.
 Alcohol: 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 oxidation;
 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.
 Alcohol: 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.
 Alcohol: 14% vol.



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.
 Alcohol: 12% vol.



“ONRYR” 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.
 Alcohol: 14,5% 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.
 Alcohol: 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, maceration 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.
 Alcohol: 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.
 Alcohol: 14% vol.



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, medium intensity and persistent. Bouquet of violets, wild roses and golden apples. Dry, harmonious and fresh, with notes of blackcurrants and sweet almonds.
 Alcohol: 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.
 Alcohol: 6,5% vol.





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 its hilly landscape. In 2002, the Valentini tradition continues in the new generation 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

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. 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.
Alcohol content: 13,50%



MONTEFALCO ROSSO

Grapes: 70% Sangiovese, 15% Sagrantino, 10% Merlot and 5% Colorino.
Harvest: end of September - early October.
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.
Alcohol content: 14%



MONTEFALCO SAGRANTINO

Grapes: 100% Sagrantino.
Harvest: second half of October.
Handpicked from the vineyards.
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.
Alcohol content: 15,50%



MONTEFALCO SAGRANTINO PASSITO

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.
Alcohol content: 15,00%



MONTEFALCO SAGRANTINO ENNIO DCG

GRAPES: Sagrantino 100%
VINIFICATION: only with natural enzymes; vinification and maceration in open wooden barrels with daily manual punching down. Wine does not undergo any kind of stabilization and filtration. Presence of sediments should be considered a guarantee of authenticity.
AGEING: in 1000 liters French oak barrels for 24 months and in bottles for other 12 months. It can age for at least 15-20 years.
TASTING NOTES: Deep ruby red with light violet tinge. Typical scents of blackberries, currants and Maquis mediterranean, with notes of spice and vanilla. Well-structured wine with smooth tannins, good length typical of the variety.
Alcohol content: 15,5% vol.



GRAPPA DI SAGRANTINO YOUNG GRAPPA

DISTILLATION: method in a water bath discontinuous-steam
AGEING: no ageing
TASTING NOTES: colorless, crystalline. Bold underbrush perfumes, flowers and fruit. Typical memory of strawberries and grapes. Round and delicately aromatic. Fruity persistence of considerable length
Alcohol content: 40% vol.



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 varieties of native 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. Ageing: 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 lt. 0.75 and 200 Magnum lt. 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%



**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%



**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%



**SELEZIONE ANTONIO CHIORRI
GRECHETTO DOC COLLI PERUGINI
LIMITED EDITION**

GRAPES: Grechetto G5
VINIFICATION: in wooden barrels.
TASTING NOTES: it gives the perception of acacia, pear and a mineralized vein which characterizes in the mouth. It has an almond flavour.
ALCOHOLIC CONTENT: 14,5% vol.



**"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%



1890 BIANCO IGT UMBRIA

GRAPES: Grechetto 100%
AGEING: in concrete vase
TASTING NOTES: Golden yellow with honey tones. Its aging in a concrete vase elevates the brightness of the color, the structure's elegance and the fresh minerali the of its body. Intense, with Golden apple tones and tropical fruits. Persistent, fine and harmonic to the palate.
ALCOHOLIC CONTENT: 13% vol.



1890 ROSSO IGT UMBRIA

GRAPES: Merlot and Sagrantino
TASTING NOTES: Bright ruby, with deep and warm tones "Rosa Baccarat". Fruity, neat and persistent. Velvety, pleasant and perfectly balanced Merlot's round and soft notes.
ALCOHOLIC CONTENT: 13% vol.



BARBA

The Barba family comes from afar and carries the legacy of ancient traditions. The first traces date back to the Neapolitan 15th century, where we find our ancestor Francesco Barba, abbot and canon under the pontificate of Sixtus IV.

Over time, the Barbas moved towards Abruzzo, in the province of Teramo. It was the beginning of our land ownership, of our history, to which the subsequent generations would contribute significantly.

The entry into modernity takes place at the end of the 50s, when Cavaliere del Lavoro Luigi Barba definitively closes with the sharecropping past and inaugurates the direct management of the company, equipping it with cutting-edge systems and infrastructures.

The heart of the Barba farm and winery are the vineyards, spread over 68 hectares included in one of the most suitable areas of the territory: Colle Morino, Casal Thaulero and Vignafanca, all belonging to the D.O.C. Montepulciano and Trebbiano d'Abruzzo and the D.O.C.G. Teramo hills.

Here our wines are born thanks to a careful care of the vineyards perfected in forty years of viticultural management.

Between the end of September and the second ten days of October, our Montepulciano and Trebbiano grapes are ready to be harvested.

All this takes place in the Barba cellar, located in Scerne di Pineto, at the foot of Colle Morino. Built in 1991, its total capacity is greater than the company's production potential (about 9,000 hectolitres) and makes use of the most advanced technologies: the grape entry line, recently redesigned, has been completely renewed.





**COLLE MORINO
MONTEPULCIANO D'ABRUZZO DOC**

Grapes: Montepulciano

Vinification: Fermentation and maceration on the skins at a controlled temperature in steel for about 10 days. Aging on the fine lees after racking for about 4 months

Tasting notes: Ruby red colour. Fruity scent with notes of berries, raspberries and light spicy notes. On the palate an enjoyable, pleasant and tasty taste enlivened by a nice freshness in a medium-structured body and well-integrated tannins.

Alcohol content 12,5 % Vol.



**COLLE MORINO
TREBBIANO D'ABRUZZO DOC**

Grapes: Trebbiano

Vinification: The grape harvest takes place at the end of September. Destemming and soft pressing of the grapes. Decantation at 12-13°C for 18 hours. Fermentation in stainless steel tanks at a controlled temperature of 16°C. Aging on fine lees for about 60 days.

Tasting notes: Straw yellow colour. The nose is an alternation of white flowers and yellow-fleshed fruit, with notes of apple. On the palate it is tasty and stimulating, soft, structured and with an important savory character and a pleasant miral note.

Alcohol: 12.5 %



**COLLE MORINO
CERASUOLO D'ABRUZZO DOC**

Grapes: Montepulciano

Vinification: The harvest takes place in the first ten days of October. After a short maceration on the skins, the grapes are pressed, destemmed and transferred directly to the press. The must obtained follows the traditional white vinification of red grapes.

Tasting notes: Bright pink colour. Crystal clear and quite consistent in the glass. Fruity scent with notes of pomegranate and cherry nuanced by a spicy finish. Fairly full-bodied on the palate, fresh, fairly acidic, balanced and persistent, with a mineral finish and a slight almond note.

Alcohol: 12.5



**COLLE MORINO
PECORINO COLLI APRUTINI IGT**

Grapes: Pecorino

Vinification: The harvest takes place in the first ten days of September. Decantation at 12-13°C for 18 hours. Fermentation in stainless steel tanks at a controlled temperature of 16°C. Aging on fine lees for about 60 days.

Tasting notes: Straw yellow with greenish reflections. The nose is an alternation of white flowers and yellow-fleshed fruit, slightly balsamic with notes of pear. The mineral note that accompanies the closure is strong. On the palate it is tasty and stimulating, soft, structured and with an important savory character.

Alcohol: 12.5%



**YANG
MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE DOCG**

Grapes: Montepulciano

Vinification: The grape harvest takes place in mid-October. The fermentation in steel is controlled with a maceration of up to 12 days. The wine undergoes malolactic fermentation naturally and remains on the noble lees for about 60 days. Tasting notes: Ruby red colour. Fruity nose with notes of berries, raspberries and light spicy notes and vanilla notes. On the palate taste enjoyable, pleasant and tasty enlivened by beautiful freshness in a body of medium structure and well integrated tannins.

Alcohol: 13%



**VIGNAFRANCA
MONTEPULCIANO D'ABRUZZO DOC**

Grapes: Montepulciano

Vinification: Careful selection of the best grapes in the vineyard. Fermentation at controlled temperature in stainless steel with maceration up to 15-18 days. After malolactic fermentation, aging for at least 12 months in truncated conical vats, second or third passage barrels and barriques.

Tasting notes: Fruity scent with notes of berries, raspberries and light spicy notes and light vanilla notes. On the palate an enjoyable, pleasant and tasty taste enlivened by a nice freshness in a medium-structured body and well-integrated tannins.

Alcohol: 13.5%



**I VASARI RISERVA
MONTEPULCIANO D'ABRUZZO DOC**

Grapes: Montepulciano

Vinification: Fermentation at controlled temperature in open French oak barrels with post-fermentation maceration up to 28-30 days from the start of fermentation. Malolactic fermentation with aging on fine lees for at least 60 days. Aging in oak barrels for 16 months.

Tasting notes: Deep notes of red fruit and berries such as cassis and blueberry, notes of fine spices and a slightly balsamic hint. Elegant and balanced taste. Definitely a wine destined for a splendid evolution but still highly enjoyable today.

Alcohol: 13.5%



**DI MARE
TREBBIANO D'ABRUZZO DOC**

Grapes: Trebbiano

Vinification: Careful selection of the grapes from the oldest vineyards, located in the hilly areas with the best exposure. Fermentation of the juice in steel at a controlled temperature of 14/16 °C. Aging on fine lees for 90/120 days. Bottling and aging in the bottle for about 6 months.

Tasting notes: The nose is intense, great finesse, with floral aromas, fruity with a slight minerality, balsamic notes and hints of aromatic herbs. In the mouth the taste is quite warm, soft, good freshness and excellent sapidity. Full bodied. Balanced, intense, excellent finesse, very persistent.





From an altitude of 150 metres, overlooking the sun-kissed coastline and across the Adriatic Sea to the Tremiti Islands this is where we find Tenimenti Grieco's vineyards and cellar.

This dynamic, innovative winery takes full advantage of the terroir's outstanding potential for top-quality wine production. Coastal wines, with their own unique brackish identity nourished by iodine-laden sea breezes, the quintessential expression of a land suspended between sky and sea. When a family has commitment and passion for viticulture, the fruits of their toils turn into a valuable asset for all. Tenimenti Grieco is a perfect example of that. In every single one of our vineyards, we have carefully investigated soil characteristics, exposure and microclimate to find the most suitable varieties, rootstocks and clones. Located on gentle alluvial slopes, the vineyards enjoy excellent ventilation from every direction, with hot sunny days followed by cool nights.

Eighty-five generous hectares devoted to quality wine-making.





**ANIMA OSCA CHARDONNAY IGT
TERRE DEGLI OSCI**

GRAPES: Chardonnay 100%
VINIFICATION: manual harvesting with selection of the grapes at the end of August – beginning of September. Crushing and pressing soft. Selection of different fractions of musts, static clarification and separation of funds. AGEING: Fermentation at a controlled temperature for about 15 days to 15-16°C. Maturation sur lies and suspension weekly lees. Bottled in March following the vintage.
TASTING NOTES: intense and persistent aromatic impact, clear notes of exotic fruit and broom. Soft and flavorful, is supported by good acidity. Mineral finish persistent.
ALCOHOLIC CONTENT: 13% vol.



**ANIMA OSCA BIANCO IGT
TERRE DEGLI OSCI**

GRAPES: Falanghina 50%, Chardonnay 40%, Pinot Grigio 10%
VINIFICATION: Manual harvesting with selection of the grapes at the end of August – beginning of September. Crushing and pressing soft. Selection of different fractions of musts, static clarification and separation of funds.
AGEING: Fermentation at a controlled temperature for about 15 days to 15-16°C. Maturation sur lies and suspension weekly lees. Bottled in March following the vintage.
TASTING NOTES: Intense and persistent aromatic impact, clear notes of exotic fruit and broom. Soft and flavorful, is supported by good acidity. Mineral finish persistent.
ALCOHOLIC CONTENT: 12,5% vol.



**ANIMA OSCA CABERNET SAUVIGNON IGT
TERRE DEGLI OSCI**

GRAPES: Cabernet Sauvignon 100%
VINIFICATION: Manual harvest (mid September) with selection of the grapes. Fermentation at a controlled temperature to 25°C for one week. Soft pressing and selecting the different fractions of musts.
AGEING: Aging in stainless steel. Assemblage and bottling in March following the vintage.
TASTING NOTES: Vinified in purity at controlled temperature, drinkable wine, denotes the bouquet fresh and intensely fruity scents, enriched with subtle spicy notes; full bodied looks harmonious and balanced, with a refined tannins.
ALCOHOLIC CONTENT: 13,5% vol.



**ANIMA OSCA ROSSO IGT
TERRE DEGLI OSCI**

GRAPES: Montepulciano 80%, Cabernet Sauvignon 10%, Merlot 10%
VINIFICATION: Manual harvest (early-mid October) with selection of the grapes. Fermentation at a controlled temperature to 25°C for one week. Soft pressing and selecting the different fractions of musts.
AGEING: Aging in stainless steel. Assemblage and bottling in March following the vintage.
TASTING NOTES: Vinified in steel at 25-26°C to preserve the freshness of aromas, nose reminiscent of berries and cherries. Pleasant volume backed by a non-intrusive and tannins from acid measured nerve, which favours a return fruity pulp.
ALCOHOLIC CONTENT: 13% vol.



**I COSTALI CHARDONNAY IGT
TERRE DEGLI OSCI**

GRAPES: Chardonnay 100%
VINIFICATION: Manual harvesting with selection of grapes. Destalking and crushing and soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 16-17°C for around 15-16 days.
AGEING: Aged in stainless steel sur lies and weekly bâtonnage for about 3 months.
TASTING NOTES: Bright straw yellow.
On the nose it highlights hints of delicate floral bouquet and exotic fruits. In the mouth it is dry, good acidity, soft and velvety, with a return of exotic fruits.
ALCOHOLIC CONTENT: 13% vol.



**I COSTALI PINOT GRIGIO IGT
TERRE DEGLI OSCI**

GRAPES: Pinot Grigio 100%
VINIFICATION: Manual harvesting with selection of grapes at the end of August. Soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 16-17°C for around 15-16 days.
AGEING: Aged in stainless steel "sur lies" and weekly "bâtonnage". Assembly and bottling in March.
TASTING NOTES: Straw yellow colour. On the nose it reveals sensations of wild flowers, apple and citrus fruits. In the mouth it is pleasantly fresh and savoury, balanced and with good persistence.
ALCOHOLIC CONTENT: 12,5% vol.



**I COSTALI FALANGHINA IGT
TERRE DEGLI OSCI**

GRAPES: Falanghina 100%
VINIFICATION: Manual harvesting with selection of grapes. Destalking and crushing and soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 15-16 °C for around 10-15 days.
AGEING: Aged in stainless steel sur lies with periodic suspension of the fine lees for around three months.
TASTING NOTES: Bright straw yellow colour with greenish reflections. On the nose it highlights hints of acacia and broom flowers on which clear citrus-like traits emerge. Juicy taste with mineral returns of good territorial reference, remarkable freshness and great balance.
ALCOHOLIC CONTENT: 12,5% vol.



**I COSTALI CABERNET SAUVIGNON IGT
TERRE DEGLI OSCI**

GRAPES: Cabernet Sauvignon 90%, other varieties 10%
VINIFICATION: Manual harvesting with selection of grapes. Destalking and crushing, fermentation with selected yeast at 24-26 °C for around 8-10 days. Soft pressing and selection of the different portions of must.
AGEING: Aged in stainless steel.
TASTING NOTES: An intense red ruby colour. Fine and sharp on the nose, with hints of red berries, blueberry and cassis. Delicate typical vegetable traces. Full and velvety flavour, savoury, with a very balanced attack. Persistent and pulpy finish.
ALCOHOLIC CONTENT: 13% vol.



**I COSTALI MONTEROSSO DOC
MOLISE ROSSO**

GRAPES: Montepulciano 100%
VINIFICATION: Manual harvesting with accurate selection of grapes. Soft destalking and crushing, alcoholic fermentation at 24-26°C, maceration for about 7 days. Soft pressing and selection of the different portions of must.
AGEING: Aged in stainless steel and bottling in March of the year following the grape harvest.
TASTING NOTES: Deep ruby red; delicious hints of red berries, combined with delicate notes of violet. In the mouth it is quite intense with velvety tannins, supported by a strong savoury vein. Well balanced and good persistent finish.
ALCOHOLIC CONTENT: 13% vol.



**PASSO ALLE TREMITI DOC
MOLISE FALANGHINA**

GRAPES: Falanghina 100%

VINIFICATION: Manual harvesting with selection of grapes at the beginning of October. Destalking and crushing and cold prefermentation maturation.

AGEING: Soft pressing, selection of the different portions of must. Static clarification. Thermo-controlled fermentation for around 20-25 days at 14°C. Aged sur lies and weekly bâtonnage for around three months. Bottled in the March following grape harvest.

TASTING NOTES: Deep straw yellow, with characteristic intense fragrances. Evolved floral and fruity hints stand out, upon which clear citrus-like traces emerge. Warm and of good endurance, at the end it presents a pleasant salty tail.

ALCOHOLIC CONTENT: 13% vol.



**PASSO ALLE TREMITI IGT
TERRE DEGLI OSCI SAUVIGNON**

GRAPES: Sauvignon Blanc 100%

VINIFICATION: Manual harvest with selection of the grapes. Soft pressing and maceration on the skins for around 4-6 hours. Selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Fermentation for 15-16 days.

AGEING: Aged in stainless steel sur lies and weekly bâtonnage for around 4 months. TASTING NOTES: Delicate straw yellow colour with greenish reflections. On the nose it reveals hints of peach with notes of lychee, broom and grapefruit. Final notes of wild flowers. In the mouth it presents good acidity, well balanced with softness and remarkable savouriness with a clean return of peach and tropical fruits notes. Great persistence.

ALCOHOLIC CONTENT: 12,5% vol.



**PASSO ALLE TREMITI DOC
MOLISE ROSATO**

GRAPES: Montepulciano 100%

VINIFICATION: Manual harvesting with selection of grapes at the beginning of October. De- staking, crushing and soft pressing. Selection of the different portions of must, static clarification, thermo-controlled in fermentation for around 20 days at 15- 16°C.

AGEING: Aged sur lies and weekly bâtonnage for around three months. Bottle the year following the grape harvest.

TASTING NOTES: Bright cerry, colour and fragrance remind of crunchy cherries, accompanied by delicate hints of freesia and carcadè. Round and full sip, enlivened by a pleasant acidity.

ALCOHOLIC CONTENT: 12,5% vol.



**PASSO ALLE TREMITI IGT
TERRE DEGLI OSCI AGLIANICO**

GRAPES: Aglianico 100%

VINIFICATION: Manual harvest with cluster selection in late October. Temperature- controlled fermentation in steel at 26-28 °C for one week. It is then macerated on the skins for around 10 days.

AGEING: Soft pressing and selection of different must fractions. Alcoholic fermentation and ageing on the lees in French oak barriques for 12 months. Maturation in the bottle for 4 months. TASTING NOTES: Bright ruby colour. Subtle yet elegant, the complex bouquet displays the sweetness of vanilla, carob, ripe cherries and raspberry. A wine of impressive structure and balance, with soft, penetrating tannins. The mouth is persistent, showing echoes of juicy red berries, with a perfect nose-palate convergence.

ALCOHOLIC CONTENT: 13,5% vol.



200 METRI TINTILIA DEL MOLISE DOC

GRAPES: TINTILIA 100%

VINIFICATION: Manual harvesting with accurate selection of grapes. Destalking and crushing with maceration of the skins in stainless steel at 26°C for around 15 days. Soft pressing and selection of the different portions of must.

AGEING: Aged in stainless steel for 4 months and bottled in March- April.

TASTING NOTES: Deep and lively ruby red; characteristic spicy scent anticipates fragrant traits of cherries, morello, plum and pot herbs. In the mouth it is soft and smooth with delicate tannins and good freshness. Great persistence with return of pleasant peppery notes.

ALCOHOLIC CONTENT: 13,5% vol.



BOSCO DELLE GUARDIE BIFERNO ROSSO DOC

GRAPES: Montepulciano 80%, Aglianico 20%

VINIFICATION: Manual harvest with cluster selection. Temperature-controlled fermentation in steel of the whole blend at 26-28 °C for approximately a week. It is then macerated on the skins for around 10 days. Soft pressing and selection of different must fractions.

AGEING: After alcoholic fermentation in stainless steel, the wine is transferred to French barrels for 12 months. Maturation in the bottle for 4 months. TASTING NOTES: Deep, intense ruby colour with slight purple tinges. The bouquet is full and concentrated, dominated by notes of ripe red berry fruit, giving way to agreeably spicy hints. The mouth warm, pervasive and balanced, with elegant tannins, pleasingly fresh on the palate, with an appetizing finish.

ALCOHOLIC CONTENT: 13,5% vol.



TRIASSI IGT TERRE DEGLI OSCI ROSSO

GRAPES: Cabernet Sauvignon 55%, Merlot 35%, Aglianico 10%

AGEING: Brilliant straw yellow. On the nose it is delicate and elegant, with perfumed fruity, floral notes and light hints of bergamot. A dry and clean taste and a good acidity with a lively and persistent perlage.

TASTING NOTES: Deep, intense ruby colour. The three varieties combine to make a great profile on the nose, in which currants, black cherry and blueberry bind well with focused notes of cocoa powder, leaf tobacco and coffee; this is balanced by ageing in oak, giving it slightly ethereal hints. The taste is full, with a sophisticated complexity, and juicy density of volume, chamois-soft tannins and showing just enough acid to make the mouth beguiling, both in terms of mouthfeel and flavour.

ALCOHOLIC CONTENT: 14% vol.



SETTENODI ROSATO VIVACE

GRAPES: Montepulciano 100%
VINIFICATION: Manual harvesting with selection of grapes. Soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 15-16°C.
AGEING: Aged in stainless steel sur lies for around 3 months. Secondary fermentation in autoclaves for about 30 days (foam removal) and bottling in March.
TASTING NOTES: Brilliant pink with purple reflections. Soft notes of red berries with floral traces. Pleasant taste and right freshness with a return of red fruits.
ALCOHOLIC CONTENT: 11,5% vol.



SETTENODI BIANCO VIVACE

GRAPES: Chardonnay 90%, other white berry varieties 10%
VINIFICATION: Manual harvesting with selection of grapes. Soft pressing and selection of the different portions of must. Static clarification, separation of sediments and inoculation with selected yeast. Alcoholic fermentation at 15°C.
AGEING: Aged in stainless steel for around 4 months. Secondary fermentation process in autoclaves for about 30 days (foam removal) and bottling in March.
TASTING NOTES: Brilliant straw yellow. On the nose it is delicate and elegant, with perfumed fruity, floral notes and light hints of bergamot. A dry and clean taste and a good acidity with a lively and persistent perlage.
ALCOHOLIC CONTENT: 11% vol.



CHATEAU DE LA VIE CHAPEAU à la Vie SPUMANTE BIANCO BRUT

GRAPES: Chardonnay 70%, Pinot Blanc 30%
VINIFICATION: Manual harvest with cluster selection. Soft pressing, maceration and selection of different must fractions. Static clarification, décuve. Temperature-controlled fermentation in steel. Second fermentation in autoclave.
AGEING: Aged on the lees for 4-5 months.
TASTING NOTES: Pale straw-yellow hue, crystal clear with fine, persistent beading. Fine and delicate on the nose, with distinct notes of citrus combined with hints of apple and pear. Delicious, marked acidity, well-balanced by a delicate texture and a mouthfilling smoothness. Good persistence on the nose and palate.
ALCOHOLIC CONTENT: 12% vol.



CHATEAU DE LA VIE CHAPEAU à la Vie SPUMANTE ROSATO EXTRA DRY

GRAPES: Montepulciano 100%
VINIFICATION: Manual harvest with cluster selection. Soft pressing, maceration and selection of different must fractions. Static clarification, décuve. Temperature-controlled fermentation in steel. Second fermentation in autoclave.
AGEING: Aged on the lees for 4-5 months.
TASTING NOTES: Fine, persistent beading, intense pink hue. Fragrant and complex aroma, with delicate hints of cherry and raspberry. Persistent flavour, well-behaved and velvety, with good balance.
ALCOHOLIC CONTENT: 12% 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 METHOD: 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 METHOD: De-stemming – pressing, soft pressing and natural settling. Inoculation of selected yeasts, fermentation at controlled temperatures of 12-14°C. Refinement and batonnage 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 days in October
 WINE MAKING METHOD: 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 batonnage 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 METHOD: 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 METHOD: 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 q
 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 Cord
 HARVEST: Manual, in boxes, in the first decade of December
 WINE MAKING METHOD: 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: 120q/l used
 80q/l
 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 METHOD: 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.



IRPINIA AGLIANICO DOC

grape: 100% Aglianico
 vinification:
 Fermentation at controlled temperature,
 malolactic fermentation and aging in
 second passage French oak barriques of
 225lt capacity for 12 months.
 ALCOHOL
 12.8% vol
 Tasting notes: Round, fruity bouquet
 with hints of cherry and sour cherry, in the
 mouth it has notes of cinnamon and vanilla
 and a perfectly balanced aftertaste.



“CORE” IRPINIA CAMPI TAURASINI DOC

GRAPE VARIETY: Aglianico
 DENSITY: 2500 plants per hectare
 MAX. YIELD PER HECTARE: 70 q
 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 days in November
 WINE MAKING METHOD: 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 q
 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 METHOD:
 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 q
 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 METHOD:
 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 METHOD: De-stemming,
 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.





PAOLOLEO

— *Salento in purezza* —

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 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: 13.5%
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



**MILLEFIORI
CHARDONNAY**

GRAPES: Chardonnay
AGEING: 4 months in stainless-steel vessels
PRODUCTION AREA: province of Brindisi in Southern Puglia
ALCOHOL: 12.5%
TASTING NOTES: lemon-green color, with fruity aromas of peach and apricot and delicate nuances of tropical fruits; dry and fruity on the mouth, with a lingering freshness.



**MILLEFIORI
PINOT GRIGIO**

GRAPES: Pinot Grigio
AGEING: 3 months in stainless-steel tanks
PRODUCTION AREA: Province of Taranto, southeast Puglia
ALCOHOL: 12.5 %
TASTING NOTES: Bright lemon colour; delicate aromas of green apple and pear, with hints of thyme and Mediterranean aromatic herbs; fresh and delicate taste, pleasant and well-balanced



**MILLEFIORI
ROSATO**

GRAPES: Blend of Negroamaro, Primitivo
AGEING: 3 months in stainless-steel vessels
PRODUCTION AREA: province of Taranto in Southern Puglia
ALCOHOL: 12.5%
TASTING NOTES: Medium pink color with violet tinges; pronounced bouquet of flowers and red fruits, specially cherry and raspberry; round and harmonious taste, with a right acidity and a pleasant and fruity finish.



**MILLEFIORI
CABERNET SAUVIGNON**

GRAPES: Cabernet Sauvignon
AGEING: Light passage in French and American oak barrels
PRODUCTION AREA: province of Lecce, Southern Puglia
ALCOHOL: 13.5%
TASTING NOTES: Its colour is intense and its aromas are rich and fruity. Characterized by soft tannins and ripe fruit, this well-structured wine appeals to even the most discerning of palates



**MILLEFIORI
SANGIOVESE**

GRAPES: Sangiovese
AGEING: Light passage in French and American oak barrels
PRODUCTION AREA: Province of Brindisi in Southern Puglia
ALCOHOL: 13,5%
TASTING NOTES: Its colour is intense and its aromas are rich and fruity. Characterized by soft tannins and ripe fruit, this well-structured wine appeals to even the most discerning of palates.



**MILLEFIORI
PRIMITIVO**

GRAPES: Primitivo
AGEING: Light passage in French and American oak barrels
PRODUCTION AREA: Province of Taranto, southeast of Puglia
ALCOHOL: 13,5%
TASTING NOTES: Bright ruby with purple tinges; fragrant perfume with hints of cherry and other red fruits; soft tannins and medium body, good acidity and medium finish of red fruits



**MILLEFIORI
NEGROAMARO**

GRAPES: Negroamaro
AGEING: Light passage in French and American oak barrels
PRODUCTION AREA: San Donaci and Salice Salentino area in Southern Puglia
ALCOHOL: 13.5%
TASTING NOTES: deep ruby red with violet tinges; pronounced aromas of ripe red fruit, currant jam and raspberries with hints of plum and black pepper; full-bodied, well balanced and fresh. Medium long finish, with a fruity and spicy aftertaste



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 fruttajo 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 place 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 round-tasted, 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.



PIANEROSSE PRIMITIVO

GRAPES: Primitivo
APPELLATION: Puglia IGP
PRODUCTION AREA: Province of Taranto, southeast of Puglia
AGEING: 5 months in stainless steel tanks
FOOD PAIRING: Pasta, appetizers, aged cheeses and cured meats, red meats and game
ALCOHOL: 13,5%



PIANEROSSE NEGROAMARO

GRAPES: Negroamaro
APPELLATION: Salento IGP
PRODUCTION AREA: San Donaci and Salice Salentino area in Southern Puglia
AGEING: 5 months in stainless steel tanks
FOOD PAIRING: First courses, roast meat and mushrooms, aged cheeses, pizza
ALCOHOL: 13%



PIANEROSSE NERO DI TROIA

GRAPES: Nero di Troia
APPELLATION: Puglia IGP
PRODUCTION AREA: Province of Taranto, southeast of Puglia
AGEING: 5 months in stainless steel tanks
FOOD PAIRING: Pasta with sauce, aged cheeses and cured meats, mushrooms, roast meat, grilled vegetables
ALCOHOL: 13,5%



PIANEROSSE NEGROAMARO ROSATO

GRAPES: Negroamaro
APPELLATION: Puglia IGP
PRODUCTION AREA: Province of Taranto, southeast of Puglia
AGEING: 3 months in stainless steel tanks
FOOD PAIRING: Light appetizers, shellfish and seafood, fresh cheeses, vegetable-based first courses, white meat
ALCOHOL: 12,5%



PIANEROSSE CHARDONNAY

GRAPES: Chardonnay
APPELLATION: Puglia IGP
PRODUCTION AREA: Province of Brindisi
AGEING: 4 months in stainless steel tanks
FOOD PAIRING: Salads, fried fish, seafood, light soups, fresh cheeses
ALCOHOL: 12,5%



PIANEROSSE MALVASIA BIANCA

GRAPES: Malvasia Bianca
APPELLATION: Salento IGP
PRODUCTION AREA: Province of Lecce
AGEING: 4 months in stainless steel tanks
FOOD PAIRING: First courses based on fish, seafood and shellfish, light appetizers, fresh fruit
ALCOHOL: 12%



PIANEROSSE VERDECA

VITIGNO: Verdeca
APPELLATION: Puglia IGP
PRODUCTION AREA: Province di Brindisi
AGEING: 6 months in stainless steel tanks
FOOD PAIRING: light aperitifs, seafood and shellfish, fresh fruit
ALCOHOL: 12,5%



PIANEROSSE FIANO

GRAPES: Fiano
APPELLATION: Puglia IGP
PRODUCTION AREA: Province of Brindisi
AGEING: 3 months in stainless steel tanks
FOOD PAIRING: grilled fish, seafood, grilled vegetables, fresh cheeses
ALCOHOL: 12,5%



**PRIMITIVO ROSATO
SIGILLO ROSSO**

GRAPE VARIETY: Primitivo
APPELLATION: Puglia PGI
PRODUCTION AREA: Province of Taranto, southeast of Puglia
AGEING: 3 months in stainless-steel tanks
ALCOHOL: 12.5%
TASTING NOTES: Medium intense pink color with violet tinges; pronounced bouquet of flowers and red fruits, specially cherry and raspberry; round and harmonious taste, with a right acidity and a pleasant and fruity finish



**MALVASIA NERA
SIGILLO ROSSO**

GRAPE VARIETY: Malvasia Nera
APPELLATION: Salento PGI
PRODUCTION AREA: Provinces of Lecce and Brindisi, Southern Puglia
AGEING: 6 months in stainless-steel vessels
ALCOHOL: 13 %
TASTING NOTES: Intense ruby red colour with purple tinges; pronounced aromas of red fruits, with hints of plum and spices. Full-bodied and well balanced, with a lively tannin and a pleasantly lingering finish of ripe red fruits



**PRIMITIVO DI MANDURIA
SIGILLO ROSSO**

GRAPE VARIETY: Primitivo
APPELLATION: Primitivo di Manduria PDO
PRODUCTION AREA: Province of Taranto, southeast Puglia
AGEING: 6 months in stainless-steel tanks
ALCOHOL: 14%
TASTING NOTES: Deep ruby colour; bouquet of black berries, mainly cassis and blackcurrant, with notes of licorice and coconut; full-bodied and balanced, with velvety tannins and a perfect acidity; lingering finish of forest fruits and spices jam



**SALICE SALENTINO
SIGILLO ROSSO**

GRAPE VARIETY: Negroamaro (85%); other local varieties
APPELLATION: Salice Salentino PDO
PRODUCTION AREA: Provinces of Brindisi and Lecce, southern
AGEING: 18 months in stainless steel vessels
ALCOHOL: 13.5%
TASTING NOTES: Intense ruby red color; elegant scent of black cherry, cherry and plum, with spicy notes; full taste good acidity and rightly tannic. Fruity and spicy finish, pleasantly bitter



**SUSUMANIELLO
SIGILLO ROSSO**

GRAPE VARIETY: Susumaniello
APPELLATION: Puglia PGI
PRODUCTION AREA: Province of Brindisi
AGEING: 6 months in stainless steel vessels
ALCOHOL: 13.5%
TASTING NOTES: deep ruby red with violet tinges; pronounced aromas of ripe red fruit, currant jam and raspberries with hints of plum and black pepper; full-bodied, well balanced and fresh. Medium long finish, with a fruity and spicy aftertaste



**NEGROAMARO
SIGILLO NERO**

GRAPE VARIETY: Negroamaro
APPELLATION: Puglia PGI
PRODUCTION AREA: From Taranto to Brindisi,
AGEING: 6 months in French oak barrels
ALCOHOL: 14.5%
TASTING NOTES: Complex and spicy bouquet, with black berries, cassis and a pleasant aroma of icorice and coffee, with hints of herbs. Full-bodied, with very smooth tannins and a perfectly balanced acidity; lingering, fresh finish with a black fruits aftertaste



**PRIMITIVO DI MANDURIA
SIGILLO NERO**

GRAPE VARIETY: Primitivo
APPELLATION: Primitivo di Manduria PDO
PRODUCTION AREA: province of Taranto, southeast Puglia
AGEING: 6 months in American oak barrels
ALCOHOL: 14.5%
TASTING NOTES: intense ruby red color; pronounced bouquet of ripe cherry and cassis, with hints of coconut and chocolate; bold and full-bodied, with velvety tannins. Lingering finish of dried figs and over ripe black fruit



**TRADIZIONE AUTENTICA
FIANO IGT**

GRAPES: Fiano
AGEING: 3 months in stainless steel tank on the skin
ALCOHOL: 13.00 %
RESIDUAL SUGAR: 5.00 g/l
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/l
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/l
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.

**OTHER PRODUCTS FROM THE SAME TRADIZIONE AUTENTICA LINE:
BIANCO D'ALESSANO IGP VALLE D'ITRIA, VERDECA IGP VALLE D'ITRIA, PRIMITIVO ROSE' IGP PUGLIA, NEGROAMARO ROSE' IGP PUGLIA, SUSUMANIELLO IGP VALLE D'ITRIA, TRIVIGNA ROSSO IGP PUGLIA**



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/l
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/l
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 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/l
TASTING NOTES: Deep red color; intense bouquet, pleasantly spicy; structured and balanced mouth, lingering finish.



'NUMEN' CHARDONNAY IGT SALENTO

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% Primitivo
 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% Primitivo
 AGEING: 12 months in American oak barriques.
 ALCOHOL 14.5%
 TASTING NOTES: This Primitivo has an 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 bottle prior to release.
ALCOHOL: 14.00 %
TASTING NOTES: An intense shade of ruby red with reflections of dark orange, has a unique aromas of red berries and fresh herbs. 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 barrels, 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 colour with purple tinges. Wide and intense perfume with hints of blackberry and morello cherry. Round taste with long lasting finish
ALCOHOL: 15%



**CASTEL DI PARANO
ROSSO ITALIANO**

GRAPES: Sangiovese, Primitivo, Merlot
VINEYARDS: The grapes are selected from low-yielding vineyards in the heart of Puglia, southern Italy;
TRAINING: Sangiovese and Merlot grapes are trained using the Guyot system, Primitivo typical Alberello Pugliese (bush vines)
AGING: Following vinification, 40% of the wine is aged in 2nd passage barriques for 6 months
ALCOHOL: 15%



**NEGROAMARO
LIMITED EDITION**

GRAPES: Negroamaro
PRODUCTION AREA: Salento, well exposed to the breeze of both Ionian and Adriatic seas, in southern Puglia
VINIFICATION: grapes are destemmed and fermented at a controlled temperature of 25 °C for 8-10 days. Follows a maceration on the skins that lasts 12-15 days, with repeated pumping overs and finally soft pressing of the marc
AGEING: American and French oak barrels
ALCOHOL: 17,5%



**PRIMITIVO
LIMITED EDITION**

GRAPE VARIETY: Primitivo
PRODUCTION AREA: Provinces of Brindisi and Lecce in Salento, southern Puglia
VINIFICATION: Grapes are then destemmed and fermented in steel vessels at a controlled temperature of 25 °C for 8-10 days. The maceration on the skins lasts 15-18 days, necessary to improve the extraction of aromas and tannins
AGEING: American and French oak barrels
ALCOHOL: 18%



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 de-stemmed 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.





ROSA ROSE ROSÈ SPUMANTE



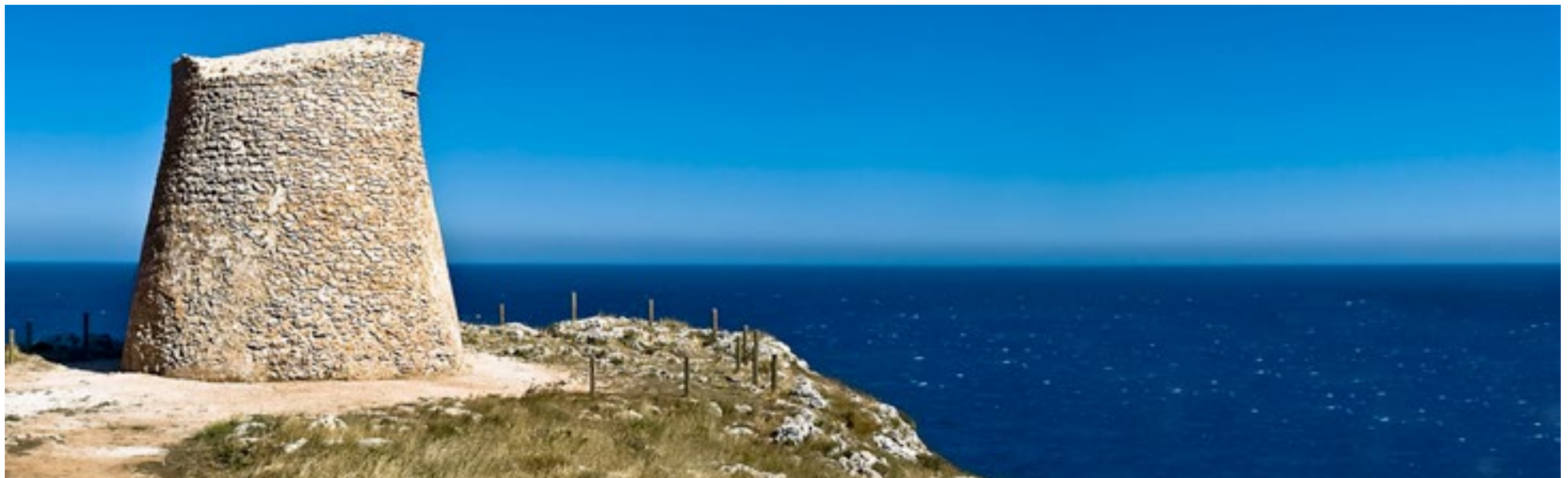
ROSA ROSE BLANC SPUMANTE



IRONICO BIANCO FRIZZANTE



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 mixture 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.
Serving Suggestions: entries, fish and seafood.
Alcohol: 12,50% Vol.



“POESIA” BIANCO SALENTO IGT

Grapes: Fiano
Soil: Medium mixture 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 varieties: Malvasia Bianca – Trebbiano
Production zone: Puglia – Salento
Soil: Medium mixture tending to sandy soil.
Harvest base per hectare: 9-10 t
Vinification: Once in the winery grapes are immediately pressed and dripped. Must flower 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 undergo 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 sea fruits.
Alcohol: 12,50% Vol.



**“PAISÁ” ROSSO NEGROAMARO
SALENTO I.G.P.**

Grape varieties: Negroamaro
Production zone: Puglia – Salento
Soil: Carse calcareous origin, rich in iron and aluminium sesquioxides.
Harvest base per hectare: 10-12 t/ha
Vinification: 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 varieties: Primitivo
Production zone: Puglia – Salento
Soil: Carse calcareous origin, rich in iron and aluminium sesquioxides.
Harvest base per hectare: 7-9 t
Vinification: The musted grapes undergo to a long maceration. Fermentation in temperature-controlled 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 velvety.
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 temperature-controlled 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 centrifugated. 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.
Alcohol: 14 % Vol.



“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 varieties: 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 varieties: 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 varieties: 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 velvety.

Serving suggestions: main dishes wine, excellent with roasts and spicy cheeses.

Alcohol: 14,00 %vol.





Mieru comes from Latin “merum” that means sincere, pure.

In ancient Roman times, in Apulia, good, intense and pure wine was defined a “Merum” that later became “Mieru”. Still used today in Apulian dialect, A Mieru wine is an incredible wine with rich body and structure, intense, real, pure, valuable, unique. By drinking Mieru wines you can easily understand why this name has been chosen, because any other name was possible for wines like these. In the heart of Salento where the sun shine all the Year and the grapes are cuddled by golden wind and the music of sea, here is where Mieru wines come to light. Mieru wines express the passion of a land whose variety are so powerful and intense a bottle cannot contain.





IGP PUGLIA ROSSO 14 GRADI

GRAPES: Negroamaro and Malvasia Nera
 VINIFICATION: by maceration with controlled temperature at 24°-26°C.
 AGEING: In steel, concrete-tanks
 TASTING NOTES: On the palate, persistent notes of vanilla enhance its velvety and smooth flavour.
 ALCOHOLIC CONTENT: 14% vol.



IGP PUGLIA ROSSO NEGROAMARO 15 GRADI

GRAPES: 100% Negroamaro
 VINIFICATION: Thermo controlled maceration for about 10 days, followed by alcoholic fermentation with selected yeasts.
 AGEING: In steel, concrete-tanks
 TASTING NOTES: a smooth and balanced full-bodied wine with a long and pleasantly flavored finish.
 ALCOHOLIC CONTENT: 15% vol.



IGP PUGLIA ROSSO PRIMITIVO 16 GRADI

GRAPES: 100% Primitivo
 VINIFICATION: by maceration with controlled temperature at 26°-28°C.
 AGEING: refinement in French barrels and American barriques at least for 10 months.
 TASTING NOTES: intense red colour, with a bouquet of fruit jam and wild berries aromas. Round and smooth.
 ALCOHOLIC CONTENT: 16% vol.



IGP PUGLIA ROSSO APPASSIMENTO 17 GRADI

GRAPES: Puglia IGP Rosso
 VINIFICATION: At the beginning of October the perfect ripeness of the grapes is reached and winemaking process starts. The withering process takes place in the vineyard by cutting grapes but leaving them on the vine for about 8/10 days. The drying gives to the wines the typical notes of ripe fruits.
 AGEING: The skins are left on the must for a long period to extract flavors and the characteristic red color.
 TASTING NOTES: On the palate, persistent notes of vanilla enhance its velvety and smooth flavor.
 ALCOHOLIC CONTENT: 17% vol.



IGP PUGLIA CHARDONNAY

GRAPES: Chardonnay 100%
 VINIFICATION: soft pressing, fermentation under controlled temperature in conditioned steel tanks for 20 days.
 AGEING: 4 months on line lees and 3 months aging in oak barrels.
 TASTING NOTES: Straw colored with clear greenish reflections. Delicate, persistent, pretty intense and characterized by fruity flavors, like exotic fruits and citrus fruits. Fresh and pleasant, well structured, fruity flavor and taste.
 ALCOHOLIC CONTENT: 13% vol.



SWEET ROSÈ 23 SEMI SPARKLING

GRAPES: Glera, Chardonnay, Pinot Noir
 VINIFICATION: soft pressing and light mace ration on the skins for 2 hours under controlled temperature.
 AGEING: in conditioned steel tasks for 20 days.
 TASTING NOTES: delicate nose characterized by strawberries and red fruit flavors.
 ALCOHOLIC CONTENT: 10,5% vol.



Colle Petrito is located in Puglia, precisely in Minervino Murge, a village that develops around its ancient medieval village. The winery is situated in a unique natural landscape, it is surrounded by The National Park of “Alta Murgia”, a territory mainly made up of calcareous rocks, deposit of clay and limestone. This remarkable combination of a wide range of subsoil grants our wines a unique and exceptional identity. The winery was born in 2005 with the mission to raise awareness of the history and quality of Apulian wines, a commitment that the founder, Mr. Antonio Bellini, and his family have pursued with passion and perseverance.

Over the years Colle Petrito has established itself in the national and international wine scene and the wines produced are highly regarded as they represent the perfect union of traditions and innovation. Colle Petrito's award winning wines are the product of a meticulous research and development process, led by passionate connoisseurs and experts with a number of a national and international wine awards under their belt.

Colle Petrito is a growing company, it manages three hundred hectares of vineyards, it is equipped with the latest equipment, tasting rooms and a wonderful barrel room where the barriques barrels welcome the wines to be aged.





FALANGHINA IGP PUGLIA FUGGILUNA

grape: falanghina
Alcohol: 13%
Tasting Notes: Floral notes, intense fruity aromas, soft, fresh, mineral, delicate and with excellent acidity



FIANO IGP PUGLIA MARI'

grape: fiano
Alcohol: 12.5%
Tasting Notes: It is an elegant wine, full-bodied, sapid, fresh and well-structured; warm and enveloping scents



VIVAM BIANCO IGP PUGLIA

grape: chardonnay
Alcohol: 12%
Tasting Notes: The light perlage enhance the typical aromas of Chardonnay and give it greater freshness perceptible to the taste and senses: good acidity and sapidity.



FERULA ROSE

grape: uva di troia
Alcohol: 12.5%
Tasting Notes: Ferula is a DOC Castel Del Monte is a Nero di Troia vinified in rosè and it keeps all the typical characteristic, aromas and scent of Nero Di Troia: complicated, interesting, soft and elegant.



NERO DI TROIA IGP NERO DI TROIA IGP TITANI

grape: nero di troia
Alcohol: 12.5%
Ageing: in stainless steel tanks
Tasting Notes: Soft, elegant, easy to drink, but full-bodied and full of color and like the three spots, it leaves its mark. Ripe red fruit, cherries and spiced tones.



PRIMITIVO IGP PUGLIA LEUPE

grape: primitivo
Alcohol: 14%
Ageing: in stainless steel tanks
Tasting Notes: Warm, full and enchanting with persistent but delicate tannins. Jam, almonds and tobacco tones.



AGLIANICO IGP PUGLIA COLBECCO

grape: aglianico
Alcohol: 14%
Ageing: 6-9 months in french barrique
Tasting Notes: Strong character, has an important structure, very full-bodied, it offers unique sensory emotions and it is a wine of extreme elegance. Chocolate, tobacco, liquorice and coffee tones.



IACCIO DELLA PORTATA IGP PUGLIA

grape: nero di troia
Alcohol: 14%
Ageing: 6 months in oak barrels
Tasting Notes: Complicated, interesting, remarkable tannin but soft and elegant. Ripe red fruit, chocolate and spiced tones.



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%



MAGA SPUMANTE METODO CLASSICO

GRAPES: NOcera 100%
 TASTING NOTES: Pink color, with slight onion colored reflections. The perlage is fine, balanced and persistent. The smell is slightly fruity while the flavour remains fresh, persistent, balanced and with a bitter note.
 Alcohol: 13% vol.



OLIMPIA IGT

GRAPES: autoctone grapes blend
 AGEING: in stainless steel vats
 TASTING NOTES: straw yellow, persistent, intense and with floral scents.
 Alcohol: 13,5% 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 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%
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 particularly 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: Refined and persistent nose whose mineral and iodine notes perfectly blend with aromas of 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



PELORO ROSSO IGT

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: 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,



NANUCI NOCERA IGT TERRE SICILIANE

GRAPES: Nocera 100%
VINIFICATION: in stainless steel tanks. Pressed skins and wine is left in lees up until January of the following year.
AGEING: from steel to oak tanks for 18 months. In bottle for 6 months.
TASTING NOTES: Bright ruby red. Notes of red fruits, sea stones and spiced tobacco. Fresh to the palate, rich, persistent and with great sweet tannins.
Alcohol: 13,5% vol.



Both the De Zan and the Candoni families have been involved in winemaking since the late 1800s. A culture built around quality and integrity was established by their forefathers and continued by successive generations.

Over the generations both families gradually acquired large viticulture terrains in their respective regions. Following in this tradition, and as part of their long-term plan to enrich their holding, Elviana and Armando purchased the Tenuta Polvaro Estate in Veneto, in addition to vineyards located in other regions.

The “unique and inimitable personality” is not limited to the wines, but also extends to the labels and packaging, which convey the artistic spirit that Elviana inherited from her father, Luigi Candoni (1921 – 1974) – graphic artist, early exponent of avant-garde theatre and prolific dramatist.

Armando and Elviana’s daughters, Barbara and Caterina, have inherited their parents’ passions. Upon completion of their college degrees, they became actively involved in all aspects of the family business.

The Joy of Living and Art of Winemaking are the inspirations behind Candoni Etruscan Wine Collection. The Etruscans, who lived in Italy more than 2,500 years ago, introduced the grapevine becoming the first winegrowers. The richest source of information we have on those days are their paintings that depicted activities from their daily life and feasting. Our artfully painted bottles are inspired by their frescos and their passion for life. We use a technique called serigraphy which is a method of melting natural ceramic colors on the glass to create a unique piece of art that can bring joy and tradition to your table. Salute!





PINOT GRIGIO IGP TERRE SICILIANE

GRAPE: PINOT GRIGIO

ALCOHOL: 12,50

TASTING NOTES: Our Organic Pinot Grigio is smooth, soft and harmonious, with balanced acidity.

This wine has nice body and great flavor. Aromas of fruity with notes of toasted almonds, dried hay and walnut.



CABERNET SAUVIGNON IGT TERRE SICILIANE

GRAPE: Cabernet Sauvignon

ALCOHOL: 14,00

TASTING NOTES: Our Organic Cabernet Sauvignon has great structure, round, full bodied with velvety tannins. Nice and persistent in the palate. Aromas of red fruits and

blackberry jam as well as some slight spice notes.



PINOT NOIR

GRAPE: PINOT NOIR

ALCOHOL: 13,00

TASTING NOTES: Medium body structure, well balanced with fine tannins and fruity finish. Aromas of red and black cherries and plums, raspberries, mulberries and blackberries.

Ideal with white mushroom recipes like porcini mushroom pasta and risotto, hearty soups and vegetables, asian food, legumes, fruit-based sauces.



MERLOT IGP TERRE SICILIANE

GRAPE: merlot

ALCOHOL: 14,00

TASTING NOTES: Our Organic Merlot is wonderfully aromatic and fruity, blending silky flavors of black berry, cherry, and blackcurrant. Its round character makes it a great accompaniment to aged or blue cheese, mushrooms, berries and red fruit sauces



PROSECCO ROSE EXTRA DRY DOC VENETO

GRAPE: glera
ALCOHOL: 11,00
TASTING NOTES: It has a fine elegant perlage with fruity scents of cherry and wildberries with delicate floral notes. Serve well chilled.



PROSECCO EXTRA DRY DOC VENETO

GRAPE: glera 85% pinot noir 15%
ALCOHOL: 11,00
TASTING NOTES: Delicate and fruity with a hint of honey. It is crisp and clean in the mouth with a pleasant acidity that leaves behind a delicious and persistent freshness with a dry, wellbalanced taste. Serve well-chilled



MOSCATO IGP PAVIA

GRAPE: moscato
ALCOHOL: 7,00
TASTING NOTES: Our Moscato has a yellow straw color. It is semi-sparkling, low in alcohol, very fruity and fragrant with an excellent balance of sweetness and acidity. It has aromas of lime, custard and dried flowers with no oak flavors. Serve chilled



PINOT NOIR IGP PAVIA

GRAPE: pinot noir
ALCOHOL: 13,00
TASTING NOTES: Our Pinot Noir is fruit-forward, and slightly earthy on the palate. Its ruby-red color is complemented by a bouquet of red and black currants, which are followed by notes of vanilla. It has a dry taste and elegantly balanced structure



PINOT GRIGIO IGP VENETO

GRAPE: pinot grigio
ALCOHOL: 13,00
TASTING NOTES: Our Pinot Grigio is well-structured, and sophisticated. Aromas of fresh apple, Hints of orange zest, and white flowers with a satiny, crisp, fruity and a graceful, agreeable ripe pear and hints of almond finish with no oak flavor. Serve chilled



CHIANTI DOCG

GRAPE: Chianti
ALCOHOL: 13,50
TASTING NOTES: Our Chianti has aromas of dried cherries, foraged mushrooms, rose hip jam, tomato leaf, and paprika with a silky, crisp, dryish medium body and a smooth, Complex, medium-long dried leaves, leather, cherry tart, and tonka bean finish with a suggestion of oak flavor



RICCO DOLCE SEMI SWEET

GRAPE: blend of red grapes

ALCOHOL: 6,50

TASTING NOTES: red berry and soft rounded flavour. The finish is seductively fruity, with balance acidity and a creamy mouth feel with fresh flavours of cherry and strawberry. To be served chilled



RICCO MANGO MOSCATO MOSCATO BASED COCKTAIL

GRAPE: moscato aromatic grapes and mango flavour

ALCOHOL: 6,50

TASTING NOTES: Intense aromas of tropical fruits. The gold coloured is characterized by all natural mango flavour combined with balanced acidity and a fresh effervescent finish



RICCO PEACH MOSCATO MOSCATO BASED COCKTAIL

GRAPE: moscato, aromatic grapes and peach flavour

ALCOHOL: 6,50

TASTING NOTES: light pink moscato based cocktail with intense natural flavour of peach and honey. Its sweet and rich flavour is combined with balanced acidity and a fresh effervescent finish



RICCO CHERRY MOSCATO MOSCATO BASED COCKTAIL

GRAPE: moscato, aromatic grapes, and cherry flavour

ALCOHOL: 6,50

TASTING NOTES: it combines the floreal and fruity sweetness of mosctao grapes with a all natural flavor of ripe italian cherries. Its sweet and rich flavor is combined with balanced acidity and a fresh effervescent finish



RICCO BLUEBERRY

GRAPE: aromatic grapes and blueberry flavour

ALCOHOL: 6,50

TASTING NOTES: its sweet and succulent blueberry taste is combined with balanced acidity and a fresh effervescent finish



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 as Villa 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’s Italian architectural scene. Graced with the two new towers, the name was appropriately changed to ‘Castle of Oppi’. In our days, the Villa Oppi Wine Group has become a recognized Brand in the arena of high-quality wine around the world, thanks to the 15 wineries under its control that produce many different varieties of premium Italian wines.





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%



CABERNET 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%



CHIANTI

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. Maturation 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%





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





**VINETTI DE' FIORINI
PINOT NERO TERRE SICILIANE IGT**

Grapes: 100% PINOT NERO
Alcohol content: 13% Vol.
Vinification: A vine variety of French origin, Pinot Noir is one of the most prized and known red grape variety that found ideal growing conditions at high altitudes in Sicily. Fermentation takes place in stainless steel tanks at controlled temperature using natural yeasts and maceration of the skins for 15-20 days with frequent pumpings over.
TASTING NOTES Colour: Dark ruby in color with purple hues. Bouquet: Delicate with fruity aromas and a layer of complexity given by the prolonged skin maceration.
Taste: Full, of medium body. Pleasant soft, velvety and persistent.



**VINETTI DE FIORINI
CHIANTI SUPERIORE DOCG**

Grapes: Sangiovese, Canaiolo, Cilieggiolo, 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
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.



**VINETTI DE FIORINI MAREMMA
TOSCANA ROSSO DOC**

GRAPES: Sangiovese 100%
VINIFICATION: in stainless steel barrels
TASTING NOTES: The wine smells like red berries, spices, wet earth and toast. Fruity experience in the mouth, with a spicy undertone.
ALCOHOLIC CONTENT: 13% vol.



**TRICHÉ PINOT GRIGIO
TERRE SICILIANE IGT**

GRAPES: Pinot Grigio 100%
VINIFICATION: fermented in stainless steel tanks for 15 days at 14-15 °C.
AGEING: aged in stainless steel tanks for 2 months before bottling.
TASTING NOTES: Golden yellow with greenish reflections. IN the mouth is fresh and rich fruity aromas of apple and pear with a hint of citrus fruit that fade into the floral bouquet. The flavor is fresh and fruity, very clean and crisp.
ALCOHOLIC CONTENT: 12% vol.



**TRICHÉ MERLOT
TERRE SICILIANE IGT**

GRAPES: Merlot 100%
VINIFICATION: fermented for 10-12 days at 25-26 °C in stainless steel tanks.
TASTING NOTES: Intense ruby red colour, with fruity aroma and hints of blackberry and red currant. Long lasting and wrapping tasting, well structured, with hints of spices matched perfectly with fruit
ALCOHOLIC CONTENT: 13% vol.



**TRICHÉ CABERNET SAUVIGNON
TERRE SICILIANE IGT**

GRAPES: Cabernet Sauvignon 100%
VINIFICATION: In stainless steel tanks.
TASTING NOTES: Bold, balanced between its smoothness and its tannins. On the dry side but soft at the same time.
ALCOHOLIC CONTENT: 13% vol.



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

Total acidity: 6.0-7.0 g/l

Closure: natural champagne cork

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

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



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 months 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: Guyot
 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 yellow 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

GRAPES: Glera.
 PRODUCTION ZONE: Veneto
 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. Average 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.



BARBARESCO DOCG

VARIETY: 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.



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.





TOSCOLO VERNACCIA DI SAN GIMIGNANO DOCG

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 the stability of Vernaccia's abundant aromatic components. The wine ages in bottle for eight months before release.
 Tasting notes: lovely, straw yellow color with golden reflections; intense, fresh and fragrant nose and appealing, 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 clayey/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 barriques are both new and 2nd year 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% Cabernet Sauvignon
 Orodution 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 Tronçais), 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.



Located in an area with a strong wine vocation, we are a smart, flexible and dynamic entrepreneurial reality capable of creating 360 ° wine projects. Thanks to our lean commercial asset we can offer our customers a complete service combined with competitive prices compared to the market. The meticulous search for individual suppliers in possession of a safe supply chain and related certifications with the highest standards required, combined with passion, innovation and the desire to always improve, makes us able to market a product that satisfies all those in the world who love and appreciate good wine.





PINOT GRIGIO DELLE VENEZIE DOC

Tasting notes: Straw yellow color
Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses
Varieties: Pinot grigio
Soil: Clay, sandy soil
VINIFICATION: Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature (15-17°C) in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling.
Alcohol: 12% vol



SOAVE DOC

Tasting notes: Straw yellow color
Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste. Ideal as an aperitif and with any fish courses
Varieties: Garganega
Soil: Clay, sandy soil
VINIFICATION: Grapes are crushed and soft-pressed. The resulting juice is fermented for 15-20 days at controlled temperature (15-17°C) in stainless steel tanks. The wine is then stored at 18-20°C in stainless steel tanks until bottling.
Alcohol: 12% vol



GRILLO SICILIA DOC

Tasting notes: Straw yellow colour. With a distinctive fruity Bouquet. Full bodied flavour
Ideal with fish courses
Varieties: Grillo
Soil: Clay, calcareous
10/12 °C
VINIFICATION: The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 17/18 °C, in steel tanks. The wine is then stored at 18/20 °C in steel tanks until the bottling time.
Alcohol: 13% vol



CHIANTI DOCG

Tasting notes: Intense red color
Intensely vinous bouquet with fragrance. Dry and balanced on the palate, Harmonious, dry, sapid flavour, slightly tannic
This wine is suitable for the entire meal. Excellent with salted pork meats, cheese, pasta dishes, white and red meats
Varieties: Sangiovese, other typical Tuscan varieties
Soil: Clay, Galestro soil
VINIFICATION: The harvested and destemmed grapes have been vinified with 7/8 days of maceration. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25/27 °C
Alcohol: 13% vol



MONTEPULCIANO D'ABRUZZO DOC

Tasting notes: Deep, intense red colour with violet highlights
Pleasant and fruity bouquet
Dry, and round on the palate.
The finish is full-bodied with soft tannins and good acidity
Varieties: Montepulciano
Soil: Clay, sandy, calcareous from Abruzzo
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 steel tanks at a controlled temperature 25/27 °C.
Alcohol: 13% vol



PRIMITIVO PUGLIA IGT

Tasting notes: A dark, intense red colour
with violet highlights
Intense and fragrant bouquet with a rich variety of sensations
Pleasant, harmonic and velvety taste. Great wine for roasts.
Excellent with cheeses and soups
Varieties: Primitivo
Soil: Clay, calcareous
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 steel tanks at a controlled temperature 25/27 °C.
Alcohol: 13% vol



NERO D'AVOLA SICILIA DOC

Tasting notes: Intense-red colour
The bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries
The finish is rounded and fruity with well integrated tannins
Great wine for roasted or grilled meats. Excellent with grilled meats game and hard
Varieties: Nero d'Avola
Soil: Clay, sandy, calcareous
VINIFICATION: The harvested and destemmed grapes have been vinified with 7/8 days.
The alcoholic and malolactic fermentation are made in steel tanks at a controlled temperature 25/27 °C
Alcohol: 13% vol



ROSSO VERONA IGT

Tasting notes: Deep red in color, moving through shades of amber as it ages
Instantly appealing on the nose, with fruity hints that give way to notes of spices and vanilla
Complex and solid structure that offers a perfect balance of tannins and acidity
Pairs perfectly with roasts and grilled meats.
Great with game dishes. Also excellent with aged cheeses
Varieties: Corvina, Merlot
Soil: Clay, sandy soil
VINIFICATION: Harvested grapes, slightly overripe, are de-stemmed and vinified with approximately 15 days of maceration to extract color and tannin structure. Alcoholic and malolactic fermentation occurs in barrels at a controlled temperature of 25/27 ° C.
Alcohol: 14,5% vol 750 ml



PRIMITIVO PUGLIA IGT INDOMITUS

Tasting notes: Intense purple colour, tending towards amber with ageing
The bouquet gives notes of varietal fruits
This wine has a very solid structure due to the elevated alcohol and the balance between the soft tannins and acidity
Great wine for roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses
Varieties: Primitivo
Soil: Clay, calcareous
VINIFICATION: Destemmed and soft pressed grapes are vinified by using the traditional "submerged cap" system, carefully controlled in order to extract delicate tannins and varietal fruit characteristics. Fermentation and macerations last 12/15 days at a controlled temperature not exceeding 28°C. Alcoholic and malolactic fermentation are completed.
Alcohol: 13,5% vol 750 ml



APPASSIMENTO ROSSO PUGLIA IGT SUBDULUS

Tasting notes: The subsequent slight oak aging gives the pleasant notes of chocolate and spices that make this wine harmonic and balanced, pleasant and mature. Great wine for roasted meats and with game dishes.
Soil: Clay, calcareous
VINIFICATION: The withering process takes place in the vineyard by cutting the petiole of grapes but leaving them on the vine for about 15-20 days, during this period 50% of their weight evaporate. This will allow for wines with typical notes of ripe fruits, such as plums and raisins. The hand-picked grapes are pressed and the fermented. The skins are left in contact with the must for a long period to extract flavours and the characteristic red colour. Subsequently the wine is left to complete the malolactic fermentation; this contributes to the peculiar complexity of this wine
Alcohol: 14,5% vol



NERO D'AVOLA SICILIA DOC

Varieties: Nero d'Avola
Tasting notes: Intense red colour. The bouquet is slightly spicy and fruity with notes of dried figs and ripen fruits. The finish is round and fruity with well integrated tannins and notes of vanilla
Great wine for roasted or grilled meats. Excellent with grilled meats, game and hard cheeses
VINIFICATION: At the beginning of October the grapes are perfectly ripe and the winemaking process starts from the vine. Withering takes place in the vineyard by cutting the shoot but leaving it on the vine for about two weeks. The drying gives the wines typical notes of ripe fruit, such as plums and raisins. The grapes are pressed and fermentation begins. The skins are left in contact with the must for a long period to extract aromas and the characteristic red color. Traditional red vinification continues at a controlled temperature between 25 ° and 27 ° C.
Alcohol: 14% vol



ROSSO RISERVA TERRE SICILIANE

Varieties: Nero d'Avola, Perricone
Tasting notes: Ruby-red colour intense and bright. Wide and complex bouquet with immediate notes of wild berries. Rich in red fruit in the finish is rounded and fruity with well integrated tannins. Great wine for roasted or grilled meats. Excellent also with game and hard cheeses.
VINIFICATION: harvested, destemmed and soft pressed grapes make a pre-fermentative maceration at 3-4 ° C in order to extract the characteristic aromas; fermentation and macerations last 15/20 days at a controlled temperature 24/26 ° C, at the end of this step the alcoholic and malolactic fermentation are completed. The wine obtained is aged in barrels for at least 24 months.
Alcohol: 14% vol



CUVÉE SWEET INFINITUM

Varieties: Trebbiano and Garganega from Veneto, Emilia
Tasting notes: The color is bright straw yellow. Fine and persistent perlage. Intense and distinctly sweet, with fruity hints of melon, yellow peach and pleasant notes of exotic fruit and honey. In the mouth the sweetness is predominant, albeit balanced by a good note of acidity. Leaves a recognizable sweet aftertaste of ripe yellow fruit and honey.
The acidity, liveliness and sweetness of this sparkling wine represent the ideal combination with desserts, cakes, pies, spoon desserts and chocolate bases.
Alcohol: 10% Vol



CUVÉE MILLESIMATO SPARKLING EXTRA DRY

Varieties: Glera, Chardonnay from Veneto Region, Italy
Tasting notes: The colour is pale straw yellow with greenish shades. Delicate notes of bread crust and yeast are easily recognizable, and melt perfectly with the fruity notes of mature apple. Harmonious, fresh with a long and sapid finish. Excellent with vegetable or seafood starters, soups and risotto, and main dishes based on grilled fish and delicate white meats
Alcohol: 11% Vol



PROSECCO DOC EXTRA DRY

Varieties: Glera from Veneto Region, Treviso area
Pale light yellow colour with typical crisp and delicate perlage
Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac. Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste. Ideal as an aperitif, it is a perfect combination to hors-d'oeuvres and delicate first courses. Also wonderful with sushi, fish and shellfish
Alcohol: 11% Vol



PROSECCO DOC BRUT

Varieties: Glera Prosecco DOC from Veneto region, province of Treviso
Tasting notes: Straw yellow in color with fine and persistent perlage. The scent is delicate and slightly aromatic, with fruity notes reminiscent of pear and green apple. Followed by floral notes of acacia flowers and wisteria.
The taste is fresh, subtle, with balanced acidity and sapidity, of good harmony, with a long and persistent finish
Excellent as an aperitif, it goes well with appetizers and delicate first courses. It also goes well with raw ham and fish and shellfish main courses
Alcohol: 11% Vol



PROSECCO DOC ROSÉ MILLESIMATO

Varieties: Glera, Pinot Noir, Prosecco DOC from Veneto region
Tasting notes: Light rosé colour
Elegant and intense bouquet
Dry, soft and well-balanced on palate, round and full bodied structure
Perfect as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms
Alcohol: 11% Vol



ASOLO PROSECCO DOCG SUPERIORE

Varieties: Asolo Prosecco Superiore DOCG from Veneto region, Asolo hills
Tasting notes: Delicate bouquet, with fruity notes of pear and green apple and acacia flowers.
Fresh, soft, with balanced and balanced acidity and flavor.
Ideal as an aperitif, also excellent with vegetable or fish appetizers, various types of soups, risottos and first courses based on fish or vegetables.
Alcohol: 11% Vol



We are a specialist team who are passionate about the production and distribution of Italian wines on the global stage, with a strong ethos of sustainability and commitment to organic. We are growers, oenologists, technicians and managers. We are a family, a group of professionals united in our love of the world of wine, for sustainability and for uncompromising quality.

Two entrepreneurs, each with over 30 years experience in the world of wine decided to join forces to offer the market “Made in Italy” wines with a first-class service. Two winemakers Mattia Giacomelli and Stefano Chioccioli are responsible for all of our vinification. One of their main strengths is to respect the provenance and style wines from every region, making them the ideal winemakers for our diverse portfolio at TWP. Stefano Chioccioli, is one of Italy’s most famous oenologists, who is also well known internationally. Through his wide experience and super-modern winemaking techniques, Stefano helps us to achieve the best possible expression from our indigenous grape varieties. Mattia Giacomelli has brought the rigour typical of Trentino winemakers to our cellars: precision, tenacity and experimentation. Each one of our brands has an individual personality. Each speaks its terroir – the colours, aromas and traditions.





PRECISO NERO D'AVOLA

Grapes: 100% Nero d'Avola.
Vinification: the grapes are destemmed and gently pressed. With the addition of selected yeasts, fermentation takes place at controlled temperatures not exceeding 28°C. Frequent pumping over takes place in the early stages of fermentation in order to ensure optimum colour extraction and soft tannins. After fermentation, the wine is racked and the malolactic fermentation takes place in order to obtain perfect balance and harmony.
Tasting notes: full of ripe red berry aromas and flavours supported by soft tannins. This wine is perfect for drinking with pasta dishes but also on its own.



PRECISO ROSÉ

Grapes: blend of Corvina and Merlot
Vineyard area: Grapes are collected in the best vineyards of North West of the Veneto region.
Vinification: Grapes are destemmed and softly crushed. After a quick skin contact of 4 to 6 hours, grapes are gently pressed in a pneumatic press. Fermentation takes place then in stainless steel tanks, temperature is controlled between 17 and 19 °C, for approximately 15-20 days.
Tasting notes: Preciso Rosé has a delicate pink color with a bouquet of small red fruits like black currant, raspberry and violet floral notes. The palate is dry and mineral with a lively acidity.



PRECISO GRILLO SICILIA DOC

Grapes: 100% Grillo.
Vinification: following destemming, the grapes are gently pressed with a pneumatic press. Fermentation takes place at controlled temperature not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place so that the wine retains all of the grape's natural acidity.
Tasting notes: intense bouquet and lovely palate of citrus and tropical fruit flavors and refreshing acidity. This wine is perfect for drinking on its own as an aperitif or accompanied with seafood.



PRECISO PINOT GRIGIO IGP

Grapes: 100% Pinot Grigio.
Vineyard area: the grapes are selected from north facing vineyards in the Trapani province.
Vinification: the grapes are destemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of sediment and juice. After racking, selected yeasts are added to initiate the alcoholic fermentation. Fermentation takes place in temperature controlled conditions of 18°C in stainless steel tanks for approximately 10-15 days.
Tasting notes: straw yellow in colour. It has an intense bouquet of tropical and citrus fruits. On the palate it is medium-bodied and perfectly balanced, supple and refreshing.



PRECISO PINOT GRIGIO BLUSH

Grapes: 100% Pinot Grigio.
Vinification: the grapes are destemmed and very gently pressed in a pneumatic press. In the meantime the must remains in contact with the skins for about 6/12 hours, giving the wine a lovely pink colour. Fermentation takes then place in temperature controlled conditions in stainless steel tanks, for approximately 10-15 days, allowing our Pinot Grigio delle Venezie DOC to develop its typical fruity aromas.
Tasting notes: Preciso Pinot Grigio delle Venezie Blush has a delicate pink colour, with the typical copper nuances of the Pinot Grigio grape. On the palate it is silky and smooth, with crisp and lingering raspberry flavours. The wine is harmonious and delicious,



CARLOTMAGNO PRIMITIVO APPASSIMENTO

GRAPES: 100% Primitivo.
VINIFICATION: Fermentation takes place at a controlled temperature of 22-25 °C over a period of 8-10 days, with frequent pumping over and delastage. Malolactic fermentation is induced using selected bacteria. Around 25% of the wine is aged for 12 months in a mixture of French and American barriques.
TASTING NOTES: Intense ruby red colour, with a complex bouquet reminiscent of cherries, raspberries and currants, with toasty spicy notes. The palate is full-bodied, soft and long-lasting.



CORTESÉ 'NOSTRU' CARRICANTE

GRAPES: Carricante
VINIFICATION: Grapes are de-stemmed and very softly pressed with a pneumatic press. The must is decanted at low temperature for about 48 hours before starting the fermentation, which is carried out at 17-19°C for about 20 days.
TASTING NOTES: pale straw yellow, with some hints of green. The elegant bouquet is a combination of peach, apple, citrus fruits and blossom. The palate has a big structure, with excellent acidity, minerality and sapidity and these characteristics give Carricante a particularly long finish



CORTESÉ 'NOSTRU' CATARRATTO LUCIDO

GRAPES: Catarratto Lucido
VINIFICATION: Grapes are de-stemmed and very softly pressed with a pneumatic press. The must is decanted at a low temperature for about 48 hours before starting the fermentation, which takes place at 17-19°C for about 20 days.
TASTING NOTES: straw-coloured with flecks of green. The characterful bouquet is a little spicy and reminiscent of jasmine, aromatic herbs and nutmeg, with delicate touches of white peach. On the palate, there is a strong mineral backbone, perfectly balanced with lively acidity.



CORTESÉ 'NOSTRU' NERELLO MASCALESE

GRAPES: Nerello Mascalese
VINIFICATION: The must is fermented on the skins with frequent remontage during the early stages of fermentation. Once fermentation is finished, we continue the skin contact for about 15 days with one very soft remontage a day.
TASTING NOTES: bright ruby-red in colour, vibrant, with a lovely luminosity. The aroma is fine and complex, reminiscent of a variety of red fruits, with a sophisticated spicy character. On the palate, the elegance of the volcanic terroir shines through. The tannins are silky-smooth, balanced with a remarkable mineral character.



CORTESÉ 'NOSTRU' NERO D'AVOLA

GRAPES: Nero d'Avola
VINIFICATION: Fermentation is done in the usual way and we do the pumping over in the early stages of the process. After fermentation, we keep the wine in contact with the skins for 3-4 days. During the vinification process no sulphur is added.
TASTING NOTES: This wine has a unique mouth-feel, it is soft and well-rounded, with the purest of black fruits flavours coming through.



CORTESÉ 'VANEDDA' BIANCO

GRAPES: Catarratto and Grillo
VINIFICATION: First the grapes are carefully de-stemmed and fermented on the skins for at least 2 days. We then separate the wine from the skins and finish the fermentation in 30hl oak botti.
TASTING NOTES: Intensely golden in colour, which comes from the skin contact and ageing in large oak botti. The prominent bouquet has notes of coconut and tropical fruit, with an undercurrent of gentle spices. On the palate, there is a richness, balanced by well-integrated acidity.



CORTESÉ 'SABUCI' CERASUOLO DI VITTORIA CLASSICO

GRAPES: Nero d'Avola, Frappato
VINIFICATION: fermented in open top barriques, enabling us to follow a really scrupulous process. We carry out follatura (immersion of the skins) by hand and extremely delicately. The Frappato, on the other hand, is fermented in 7hl terracotta amphorae.
TASTING NOTES: Ruby red, with flecks of garnet. The bouquet is fruit-driven, with aromas of cherries, pomegranate and fruits of the forest, plus cocoa, leather and caramel. The palate is elegant and complex.



CORTESÉ 'SENIA' NERO D'AVOLA

GRAPES: Nero d'Avola
VINIFICATION: We ferment the grapes in open top barriques in small lots of around 150 litres. The use of open top barrels allows us to carry out follatura as often as is necessary for the natural and delicate extraction of colour and tannins from the skins.
TASTING NOTES: An extremely intense ruby red in colour. On the bouquet there are prominent dark fruit notes of plums and blackberries, with nuances of balsamic, liquorice and carob. A very full-bodied wine, with a refreshing acidity, and a long finish showing soft and intense tannins.



CORTESÉ BOSCOPIANO FRAPPATO

GRAPES: Frappato
VINIFICATION: The Frappato grapes are harvested late, the first selection taking place in the first 10 days of October. We harvest by hand, putting the grapes into small crates of 15-18kg which we store in a cold room overnight
TASTING NOTES: Typical of the Frappato grape in colour, it is ruby red with lovely purple reflections. The nose is a whirlwind of red fruits, spices, floral notes, oranges and almonds. On the palate there are notes of ginger and blood oranges. Succulent and gentle, it is extremely elegant, with a long finish.



TERRE DI KAMA GRILLO

GRAPES: 100% Grillo.
VINIFICATION: We chill the grapes overnight in a refrigerated room to lower the temperature, thereby protecting their aromatic characteristics. The following day, the grapes are gently destemmed and very softly pressed. The must remains in a tank for one night at a cool temperature, allowing the natural sedimentation of all the solid particles to occur.
TASTING NOTES: Terre di Kama Grillo is straw yellow in colour, it has a fresh, zesty herby bouquet. On the palate, there is a wonderful minerality, perfectly balanced, with a lovely softness on the finish. Pperfect accompaniment to seafood antipasti, shellfish and is the ideal aperitif.



TERRE DI KAMA ROSSO APPASSIMENTO

GRAPES: Nero d'Avola, with a small proportion of a few very local grape varieties.
VINIFICATION: Vinification is carried out as gently as possible. De-stemming is followed by a particularly soft crushing. We carry out very frequent pumping over in the early part of fermentation. After the Malolactic is complete, the wine is aged in 30HL Slavonian oak barrels and barriques for 3 months before bottling.
TASTING NOTES: Has a rich and complex structure, with very soft berryish fruits and a touch of spice. Incredibly characterful, it has layer upon layer of intense and diverse fruit flavours and a very long finish. Ideal with barbequed meats or hearty pasta dishes, such as lasagne.



TERRE DI KAMA CERASUOLO DI VITTORIA

GRAPES: Nero d'Avola, Frappato.
VINIFICATION: After a very gentle destemming, the Nero d'Avola grapes are fermented in 30HL Slavonian oak botti, at about 18-24°C. The number of delestages and remontages is decided by tasting. Once fermentation is completed, the juice remains on its skins for around 15 days. After it has been separated from the skins, it is put back into oak botti, where malolactic fermentation occurs naturally.
TASTING NOTES: A ruby red colour, with violet flecks. On the nose, there are notes of morello cherries, and caramel. The palate is mouth-filling, with excellent structure, soft tannins and a long finish.



TERRE DI KAMA CATARRATTO PINOT GRIGIO

GRAPES: Catarratto, Pinot Grigio
VINIFICATION: after destemming, grapes are gently pressed. Fermentation takes place at controlled temperatures not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place. After the fermentation of Catarratto is finished, the two wines are blended and kept on fine lees until the end of December.
TASTING NOTES: the combination of these two grapes creates an enjoyable, everyday drinking wine that offers intense aromas of both citrus and tropical fruit flavours. Perfect with seafood or as an aperitif.



TERRE DI KAMA NERO D'AVOLA

GRAPES: Nero d'Avola
VINIFICATION: the grapes are destemmed and gently pressed. Fermentation takes place at controlled temperatures not exceeding 28°C with frequent pumping over in the early stages in order to ensure optimum colour extraction and soft tannins. After fermentation, the wine is racked off and malolactic fermentation takes place.
TASTING NOTES: Sicily's number one red grape variety, Nero d'Avola is indigenous to the island. Our Terre di Kama Nero d'Avola has a wonderful structure, yet has soft tannins and is very approachable. Packed with red berry fruit flavours, it is ideal with red meat and tomato based pasta sauces.



TERRE DI KAMA ROSÉ

GRAPES: from the best vineyards in the Trapani area
VINIFICATION: After de-stemming, the grapes are crushed. Very soon after the grapes are put into the fermentation tanks, the cap of skins is removed, allowing only minimum skin contact. Fermentation takes place at controlled temperatures not exceeding 18°C for approximately 10 days.
TASTING NOTES: A highly characterful, bright rosé, with tons of fresh red berry fruit flavours. Lively and vibrant, it's perfect as an aperitif, or a great choice with prawns.



**NEROORO
NERO D'AVOLA APPASSIMENTO**

GRAPES: grillo
Vinification: Following a very gentle de-stemming, we leave the wine to decant for about 24 hours and then fermentation takes place at about 17-18°C for about 12-15 days. The wine rests on the fine lees for about 3-4 months before bottling.
Tasting notes: On the nose there are notes of dried fruits and nuts, with hints of oranges and grapefruit. The palate is soft and well-rounded, with touches of honey on the long finish. The colour is straw yellow with flecks of gold.



**NEROORO
GRILLO APPASSIMENTO**

GRAPES: grillo
Vinification: Following a very gentle de-stemming, we leave the wine to decant for about 24 hours and then fermentation takes place at about 17-18°C for about 12-15 days. The wine rests on the fine lees for about 3-4 months before bottling.
Tasting notes: On the nose there are notes of dried fruits and nuts, with hints of oranges and grapefruit. The palate is soft and well-rounded, with touches of honey on the long finish. The colour is straw yellow with flecks of gold.



**NEROORO
RISERVA**

GRAPES: Nero d'Avola, Frappato and Shiraz.
Vinification: We use a very gentle vinification process - de-stemming is followed by a particularly soft pressing and we use very frequent pumping over in the early part of fermentation. Once malolactic fermentation is completed the wines are blended together and aged in 30HL Slavonian oak barrels for about 12-18 months.
Tasting notes: NeroOro Riserva has a very deep red colour with a nice and powerful concentration of red berries and spices on the nose. The wine is well balanced and harmonious and has very soft tannins and a pleasant long finish.



**NEROORO
ROSÉ**

GRAPES: Nerello Mascalese
Vinification: The colour of NeroOro Rosé comes from the natural maceration of the juice on the skins in the pneumatic press, at a cool temperature, for 3 hours.
The grapes are very delicately pressed to a maximum of 0,9 bar. The grape must obtained from the press is kept cool overnight to allow the natural sedimentation of the solids present in the juice. This is followed by racking and then the fermentation being initiated, which takes place at a temperature of about 17°C for approximately 12 days.
Tasting notes: NeroOro Rosé has a pale pink colour with flecks of copper. On the bouquet there are berryish fruits, with floral notes of violets and roses. Elegant on the palate, gentle, with a lovely minerality and touches of raspberries and wild strawberries.



**NEROORO GOLD COLLECITON
LIMITED EDITION**

GRAPES: Nero d'Avola, Shiraz and Merlot
Vinification: The grapes are very gently de-stemmed and softly crushed. During fermentation at about 22-24°C we carry out frequent pumping over followed by about 15 days of maceration on the skins. After the malolactic, the wines are blended together and carefully aged in barrels of different sizes until the end of the summer and are released around September.
Tasting notes: NeroOro Limited Edition has a very deep colour and an incredible concentration of red berries and Sicilian spices on the nose. On the palate it is very soft, yet concentrated and powerful with a very long finish.



BOLLICINA ICE PROSECCO DOC DEMI SEC

GRAPES:Glera

VINIFICATION: The grapes are destemmed and very gently pressed in a pneumatic press. The juice is chilled and a natural separation of the solids and juice takes place prior to fermentation. Selected yeasts are added to initiate fermentation and immediately after fermentation the wine is racked. In order to prevent malolactic taking place, the wine is then cooled.

TASTING NOTES: Bollicina ICE is designed to be drunk "on the rocks".

It is the perfect aperitif, served over ice in a large stemmed glass, with a garnish of strawberries or blueberries, or lime. Aromatic and fragrant, this is a different way to drink Prosecco and is the perfect aperitivo!

Bollicina is also delicious and refreshing with a variety of desserts.



BOLLICINA PUZZLE BOTTLE VINO SPUMANTE BRUT BIANCO

GRAPES:Garganega, Chardonnay, Pinot Bianco

VINIFICATION:The grapes are de-stemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow the natural sedimentation of the solids and juice.

Selected yeasts are added to initiate fermentation, which takes place off the skins. Fermentation is in stainless steel tanks at a temperature not exceeding 18°C and lasts for approximately 8-10 days. As soon as the fermentation is finished the wine is racked. Using the Charmat method, the secondary fermentation is carried out in cuvée close containers, of 150 Hl. Initiated by adding selected yeasts, fermentation is very slow - at 14°C and at a pressure of 3 bars. Fermentation lasts approximately 30 - 40 days, when the desired pressure and sugar level have been reached. The sparkling wine is now simply filtered and bottled.

TASTING NOTES: Bollicina Spumante has a noticeable bright straw colour and a beautiful, fine mousse. The lovely perfumed bouquet has hints of citrus, peach and apple plus a distinctive aroma of white flowers. The palate is soft and creamy, with a wonderful balance of gentle bubbles, acidity and fruit flavours.

Perfect chilled as a lovely aperitif, but it also has enough character and versatility to accompany a variety of dishes from grilled fish to fruit desserts.



BOLLICINA PUZZLE BOTTLE VINO SPUMANTE BRUT ROSÉ

GRAPES:Garganega, Chardonnay, Pinot Bianco

VINIFICATION:The grapes are de-stemmed and very gently pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow the natural sedimentation of the solids and juice.

Selected yeasts are added to initiate fermentation, which takes place off the skins. Fermentation is in stainless steel tanks at a temperature not exceeding 18°C and lasts for approximately 8-10 days. As soon as the fermentation is finished the wine is racked. Using the Charmat method, the secondary fermentation is carried out in cuvée close containers, of 150 Hl. Initiated by adding selected yeasts, fermentation is very slow - at 14°C and at a pressure of 3 bars. Fermentation lasts approximately 30 - 40 days, when the desired pressure and sugar level have been reached. The sparkling wine is now simply filtered and bottled.

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