



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 ripe 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 cuisine, 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 plum 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°