



CATALOGUE



VERO USA

With headquarters in both Rome and Houston, we began as an importer and distributor of agri-food and wine products in the USA, focusing on selecting only high-quality Italian products for export and distribution.

We primarily operate in Texas and the Southeastern United States, managing all services related to FDA label creation and corporate FDA registration for our client companies. Our goal is to make products suitable for sale in large-scale distribution channels, retail stores, and the food service industry.

We have also expanded our business to other sectors, bringing the best of Made in Italy to the USA.

www.verousa.us



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Italian Wines



CITRA

Citra is Abruzzo’s largest winegrowing community with three thousand families sharing a deeply ingrained code of values: respect for nature, intergenerational bonds, transmission of know-how from parent to child, and a time-honored ethic of production.

Citra Vini, founded in 1973, is the reference point of a geographical area where viticulture is a common practice. Citra gathers eight winegrowers associations of proven experience, which are all located in a territory with extraordinary potentials, the historic cradle of Montepulciano d’Abruzzo and Trebbiano d’Abruzzo.

Since its foundation, Citra’s mission has been represented by the gathering of the most important grape varieties within the province of Chieti. Chieti is, in fact, the second Italian province and surely the first in the Abruzzo for the harvesting of grape.



**PALIO
TERRE DI CHIETI IGT
PASSERINA****WHITE WINE**

This wine undergoes a light crushing and cold-press maceration, with the first-pressing must separated by gravity and fermented in stainless steel tanks at controlled temperatures. It displays a straw-yellow color with golden nuances and offers a delicate bouquet of pleasant fruit and refreshing citrus notes. On the palate, it is fresh and harmonious, featuring vibrant citrus and yellow fruit aromas. Perfectly versatile, this wine pairs well with all fish dishes, including sushi, as well as white meats and crudités, and it also makes an excellent aperitif.

GRAPES VARIETALS:

Passerina

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml

**CITRA "CORE"
TERRE DI CHIETI PINOT
GRIGIO TREBBIANO IGT****WHITE WINE**

The first-pressing must, obtained through light crushing and cold maceration, ferments at controlled temperatures in stainless steel tanks. This light straw-yellow wine has a delicate, fruity bouquet with hints of white peach and pineapple. Its taste is dry, fresh, elegant, and harmonious. Best enjoyed chilled, it pairs wonderfully with grilled shrimp, sushi, and salads.

GRAPES VARIETALS:

Pinot Grigio, Trebbiano

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml - 1.5 lt

**CITRA "CORE"
MONTEPULCIANO D'ABRUZZO
DOC****RED WINE**

Traditionally vinified with skin maceration at controlled temperatures, the must is frequently pumped over for color and aroma extraction. This wine displays an intense color with black cherry, sour cherry, and violet notes. Full-bodied with smooth tannins and a persistent finish, it pairs excellently with rich sauces, roasted meat, game, cold cuts, and aged cheeses.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 13%**HARVEST:** 2022**NET CONTENT:** 750 ml – 1.5 lt

**BISANZIO
TERRE DI CHIETI IGT
PECORINO****WHITE WINE**

This wine undergoes a careful vinification process, beginning with the gentle pressing of the grapes at low temperatures. The resulting must is then decanted and fermented at a controlled temperature, which enhances the unique qualities of the grape variety. The wine presents a beautiful straw-yellow color with greenish nuances. Its bouquet is floral and balsamic, featuring hints of sage alongside delightful aromas of tropical fruits and pineapple. On the palate, it is fresh and flavorful, with underlying mineral notes that add complexity. This wine pairs wonderfully with seafood, shellfish, and raw fish, making it an excellent choice for hors d'oeuvres, delicate courses, and white meats.

GRAPES VARIETALS:

Pecorino

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml

**BISANZIO
MONTEPULCIANO D'ABRUZZO
DOC****RED WINE**

This wine is traditionally vinified through a long maceration of the picked grapes' skins at a controlled temperature in stainless steel tanks. Frequent pumping over the marc enhances color extraction and aromatic development. It showcases an intense red color with light violet highlights and an aromatic bouquet featuring mulberry and sour cherry notes, along with hints of violet and spice. On the palate, it is full-bodied and well-structured, with smooth tannins that provide a pleasant, persistent finish. This wine pairs wonderfully with rich sauces, roasted meats, game, and seasoned cheeses, making it a versatile choice for an entire meal.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 13%**HARVEST:** 2022**NET CONTENT:** 750 ml

**FERZO
TERRE DI CHIETI ABRUZZO
PECORINO DOC SUPERIORE****WHITE WINE**

The must is delicately obtained through gentle pressing and cold maceration, yielding a clear, vibrant wine. Its straw-yellow hue with greenish tinges is matched by a floral and balsamic bouquet, featuring hints of acacia, sage, and tropical fruits like pineapple. On the palate, it is full-bodied with a lingering taste and mineral overtones. Perfectly suited for seafood, shellfish, raw fish, hors d'oeuvres, and delicate white meat dishes, it elevates every pairing

GRAPES VARIETALS:

Pecorino

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml

**FERZO
MONTEPULCIANO D'ABRUZZO
DOC****RED WINE**

The grapes undergo traditional vinification with long maceration at controlled temperatures, followed by malolactic fermentation in stainless steel tanks. This intense ruby-red wine with purple tints offers a bouquet of black cherry, wild fruits, black pepper, cocoa, and balsamic notes. On the palate, it is full-bodied, smooth, and juicy, with balanced tannins and a lingering finish of fruit jam. Perfectly paired with truffle dishes, salami, and aged cheeses.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 14%**HARVEST:** 2020**NET CONTENT:** 750 ml

**NODODIVINO
PECORINO D'ABRUZZO DOC****WHITE WINE**

Straw yellow colour with greenish tints. The aromatic profile is characterised by intense notes of mango, grapefruit, white peach and pineapple ending with pleasant notes of sage and basil. The taste proves to have great pleasantness where softness and savoriness are excellently integrated, giving this wine a perfect balance.

GRAPES VARIETALS:

Pecorino

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml

**NODODIVINO
MONTEPULCIANO D'ABRUZZO
DOC****RED WINE**

The aromatic profile immediately reveals its bouquet of spices, the lively fruit of blackberry and plum, which give the wine great harmony and complexity. On the palate it immediately stands out for its character, where blackberry, plum and black cherry prevail, and then leaving room for notes of tobacco and clove. The good acidity is supported by tannins and smoothness, giving the taste the right liveliness and excellent persistence.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 14.5%**HARVEST:** 2020**NET CONTENT:** 750 ml



PODERE CASTORANI

Podere Castorani dates back to 1793 when the noblewoman Adelina Ruggeri De’ Capobianchi brought the estate as a dowry for her husband, Raffaele Castorani, a renowned surgeon. It later came under the ownership of Professor Antonio Casulli, who expanded the estate to over 200 hectares before it fell into decline in the late 1970s. Revived in 1999 by the Trulli and Cavuto families, the winery honors Abruzzo’s ancient agricultural traditions while focusing on high-quality wine production. Nestled in the CASAURIA DOCG region at 350 meters above sea level, Podere Castorani spans about 100 hectares, primarily cultivating indigenous Montepulciano for reds and Trebbiano and Pecorino for whites, all using organic methods. The winery’s commitment to sustainable practices and traditional techniques allows it to produce exceptional wines that reflect the unique terroir of Abruzzo, characterized by optimal sunlight and refreshing night winds. Each bottle tells the story of this storied land and its rich heritage.



**CADETTO
TREBBIANO D'ABRUZZO
DOC****RED WINE**

Trebbiano d'Abruzzo is crafted from Trebbiano grapes, utilizing the traditional "pergola" overhead trellis system in the Abruzzo region, with a yield of 12 tons per hectare. The grapes are hand-harvested in September for careful selection. Fermentation occurs at a cool 16°C, followed by 3 months of aging in tank. This wine presents a beautiful straw yellow color and an intense aroma of white flowers, exotic fruits, and spices. On the palate, it is medium-bodied with bright citrus and exotic fruit flavors, complemented by well-balanced acidity. Trebbiano d'Abruzzo is a delightful choice for those seeking a crisp and flavorful white wine.

GRAPES VARIETALS:

Trebbiano

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**CADETTO
MONTEPULCIANO D'ABRUZZO
DOC****RED WINE**

Montepulciano d'Abruzzo DOC is a wine made using the traditional "pergola" overhead trellis system of the Abruzzo region. With a yield of 12 tons per hectare, the grapes are hand-harvested in October to ensure optimal quality. The vinification process features fermentation at 28°C with manual pump-over techniques and 14 days of maceration in concrete tanks. After complete malolactic fermentation, the wine ages for 24 months in concrete. This wine showcases an intense ruby red color and offers rich aromas of red fruit with hints of spices and chocolate. On the palate, it is full-bodied with mature tannins, delivering a smooth finish that beautifully integrates the flavors of spice and chocolate.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 13%**HARVEST:** 2019**NET CONTENT:** 750 ml

**PINOT NERO
COLLINE PESCARESI IGT****RED WINE**

This Pinot Noir features a ruby red color and offers aromas of small berries, spices, and subtle balsamic notes. On the palate, it is delicate with silky tannins and a well-balanced, persistent finish of berries and spices. Grown at 310–330 meters above sea level, the vines thrive in deep clay soil with rich underground rocks. Hand-picked in September, the grapes undergo fermentation in cement tanks at 30°C, followed by full malolactic fermentation. Aged for 12 months in wooden barrels “sur lies” and an additional 6 months in tanks, the wine is further bottle-aged for over 6 months.

GRAPES VARIETALS:

Pinot nero

ALCOHOL CONTENT: 12.5%**HARVEST:** 2020**NET CONTENT:** 750 ml

**MONTEPULCIANO D'ABRUZZO
DOC CASORIA
RISERVA****RED WINE**

Montepulciano d'Abruzzo DOC Riserva is a distinguished wine made from Montepulciano grapes from the Castorani vineyard in Alanno. The fermentation process takes place in concrete tanks with manual pump-overs and "délestages" for extended maceration, followed by malolactic fermentation. After aging for 12 months "sur lies" in oak barrels and an additional 6 months in concrete tanks, the wine is bottle-aged for over 15 months. This Riserva exhibits an intense ruby red color and aromas of spicy liquorice, forest fruits, vanilla, and chocolate. On the palate, it is full-bodied with silky tannins and a persistent finish of mature red fruits and tobacco, showcasing the elegance of the Montepulciano variety.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 14.5%**HARVEST:** 2018**NET CONTENT:** 750 ml





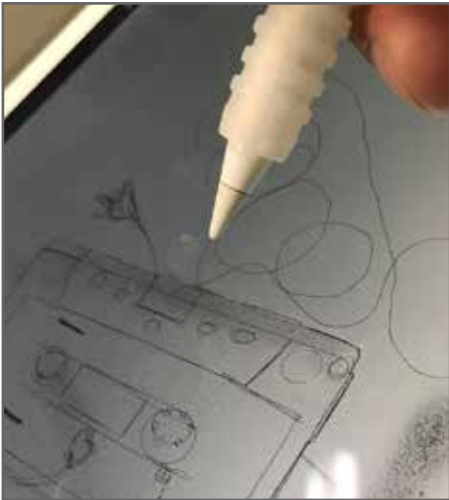
TORRI CANTINE

Between the Adriatic Sea and the Gran Sasso, nestled in the enchanting and fertile hills of Teramo, Torri Cantine cultivates its grapes with dedication and passion.

Torri Cantine writes a story based on full respect for nature and the fruit that gives life to wine, on innovative and continuously evolving ideas, and on uncompromising excellence. These values underpin the new labels, a full expression of the quality and uniqueness of our precious terroir. Wine is a magical liquid, the result of the alchemy between sky, earth, and human skill. It is art and poetry at the same time, inspiration and knowledge.

The new line from Torri Cantine, With Love, is born from this magical combination and embodies everything Torri Cantine believes in: love is love, regardless of everything.

The central point of the With Love line is the belief that love will always find its way, no matter the differences.



Abruzzo

**WITH LOVE
SAUVIGNON****WHITE WINE**

Its distinctive straw-yellow hue with golden hints captivates the eye, promising a sensory adventure. Intensely aromatic, it exudes fine notes of exotic fruits, ripe apples, and hints of banana. On the palate, Sauvignon Blanc delights with a crisp acidity and a refreshing finish, making it an ideal companion for various occasions.

Pair Sauvignon with appetizers to enhance their flavors, or serve it alongside vegetarian dishes for a delightful pairing. Its versatility extends to grilled meats, where it complements the smoky notes, and cheeses, where it balances rich textures.

GRAPES VARIETALS:

Sauvignon

ALCOHOL CONTENT: 13%

HARVEST: 2023

NET CONTENT: 750 ml



WITH LOVE CHARDONNAY

WHITE WINE

Cactus and Balloon prove that love is blind: despite their differences, love always finds its way. This Chardonnay is crystalline straw yellow with golden reflections, offering delicate aromas of white flowers and yellow pulp fruit. On the palate, it is refreshing and balanced, with a subtle hint of minerality and a smooth finish. Ideal pairings include appetizers, fish and vegetarian meals, grilled meats, and fresh cheeses. Enjoy the harmony of flavors and the essence of unexpected love in every sip of this delightful Chardonnay.

GRAPES VARIETALS:

Chardonnay

ALCOHOL CONTENT: 12.5%

HARVEST: 2022

NET CONTENT: 750 ml

WITH LOVE CABERNET SAUVIGNON

RED WINE



The Hard and Rock couple needs no explanations. Natural partners, they embody strength and harmony. This ruby red wine with purple hues presents a spicy bouquet of red fruits, black cherry, and hints of vanilla. On the palate, it's robust and full-bodied, with firm tannins and a long, satisfying finish. Ideal pairings include grilled meats, cured meats, aged cheeses, and well-structured main courses like beef bourguignon or braised short ribs. This Cabernet Sauvignon promises an unforgettable experience, perfect for enhancing your favorite dishes or enjoying on its own

GRAPES VARIETALS:

Cabernet Sauvignon

ALCOHOL CONTENT: 14%

HARVEST: 2023

NET CONTENT: 750 ml

**WITH LOVE
MONTEPULCIANO
D'ABRUZZO DOC****WHITE WINE**

This label encapsulates the essence of Abruzzo tradition: indulge in the king of Abruzzo red wines. Montepulciano d'Abruzzo DOC is a must-try, paired perfectly with the famous Arrosticini—skewers of sheep meat cooked on the traditional "Fornacella". This wine presents an intense ruby red color, with aromas of red jam, raspberry, and blueberry. On the palate, it is full-bodied and enveloping, delivering a rich and satisfying experience. Enjoy it with well-structured main courses, grilled meats, cured meats, and cheeses to fully embrace the flavors of Abruzzo.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 13.5%**HARVEST:** 2022**NET CONTENT:** 750 ml



TORRI
CANTINE



TORRI



TORRI



ALOVINI

Alovini is a company located in Basilicata, an ancient inland region where vine cultivation has deep-rooted origins dating back to the time when the Enotri, named for the exceptional quality of the wine they produced, inhabited this area (1200–1300 BC).

The territory is rich in historical evidence, artifacts that bear witness to the presence of vines and the excellent quality of wines produced here since ancient times. It is in this land that Alovini, a winery founded by Oronzo Alò, produces its wines in a region renowned for its winemaking tradition, within the prestigious Aglianico del Vulture DOC area.

To the centuries-old tradition and passion of Lucanian winemakers, Alovini adds innovative vinification processes and methods of an enological art aimed at producing excellent wines.



**TERRA DEGLI EVENTI
ROSSO BASILICATA IGT****RED WINE**

Terra Degli Eventi Rosso Basilicata I.G.T. is a modern and elegant red wine from northeastern Potenza. Made with 65% Aglianico and 35% Sangiovese, this wine is between 5 and 10 years old. It is hand-harvested in October and undergoes an 8-day skin maceration with fermentation and malolactic processes in stainless steel tanks. With its deep purple red color, aromas of violets, cherry, and raspberry fruit, and an irresistible, fresh taste, this wine is perfect with Mediterranean dishes, spicy salami, and fresh cheeses. Best served at a cool cellar temperature of no more than 16°C.

GRAPES VARIETALS:

Aglianico, Sangiovese

ALCOHOL CONTENT: 12.5%**HARVEST:** 2022**NET CONTENT:** 750 ml



TERRA DEGLI EVENTI AGLIANICO DEL VULTURE DOC

RED WINE

This wine is made from 100% Aglianico grapes, it is cultivated in the prestigious DOC area in Potenza, at altitudes of 450–550 meters. It is a wine of powerful structure and modern elegance. Hand-harvested in October, it undergoes 10-day skin maceration and malolactic fermentation in stainless steel tanks, followed by partial aging in French oak barriques for nine months. Its deep purple red color, aromas of violets and cassis with oaky notes, and a smooth yet dry taste with balanced tannins make it versatile for pairing with pasta, meats, and cheeses. Best served at 18–20°C, it improves for 5–8 years post-release.

GRAPES VARIETALS:

Aglianico

ALCOHOL CONTENT: 12.5%

HARVEST: 2021

NET CONTENT: 750 ml





BATTIFARANO

The fertile and generous land of the Battifarano Estate has been a part of the family for over five hundred years. Originally used for subsistence farming, today the land is used to cultivate orchard fruits and produce wines made exclusively from the diverse grape varieties grown in the estate's vineyards. The Battifarano estate was only transformed into an agricultural business in the 1930s. Originally the land was occupied by a farm known as 'Masseria', used for subsistence farming and for the exchange of goods and services used by the micro-community comprising the Battifarano family, the day labourers, and other workers.

With the advent of modern agriculture and the emergence of mass production, subsistence farming was no longer viable. As the ancient farm was transformed, a fascinating and extraordinary coexistence began between the ancient manor house and the farmhouses, between modern technology and wicker baskets, 16th century manuscripts and rubber boots. A combination of history and everyday life that makes farm winery unique.



Vini • Cultura • Agricoltura



Basilicata



**TOCCACIELO
BIANCO IGT****WHITE WINE**

A Chardonnay and Fiano wine with a full flavor reminiscent of the warm summers of Southern Italy. Produced in Matera and hand-harvested. The vinification process involves soft pressing, cold static decantation, and fermentation at around 13°C for 25 days to preserve freshness and aromas. This meticulous process ensures a high-quality white wine with intense and fruity characteristics. With a bright straw-yellow color and pale green reflections, it has an intense, persistent, and fruity aroma.

GRAPES VARIETALS:

Chardonnay, Fiano

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml

**TOCCACIELO
ROSSO IGT****RED WINE**

A full-bodied wine made from Merlot grapes grown in Matera, at an altitude of 70 m. Hand-harvested, the vinification process includes de-stemming, skin maceration, and fermentation for 10-15 days at 22°C, with 2-3 remontage and delestage operations daily, followed by soft pressing. Aged in steel tanks for 12 months, the wine is bottled in European Bordeaux glass with oak cork. It has a bright ruby red color, an intense and persistent fruity aroma, and a full, tannic, and well-structured taste. Best served at 18°C with starters and first Mediterranean dishes.

GRAPES VARIETALS:

Merlot

ALCOHOL CONTENT: 13.5%**HARVEST:** 2022**NET CONTENT:** 750 ml

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NO



TENUTE LENTO

Tenute Lento is located in the heart of Calabria, spanning over 100 hectares across three estates, each boasting unique positions, soils, exposures, and a variety of carefully cultivated grape types. These diverse characteristics come together to create wines that capture the essence of a strong Mediterranean identity while also offering selections with an international flair. Caracciolo and Romeo, situated in the Protected Designation of Origin area, embody the roots of the production, reflecting history, tradition, and memory.

Every bottle produced at Tenute Lento is imbued with a distinct personality and character, each telling a captivating story that invites the drinker to savor its essence. In the barrel cellar, the wines receive meticulous and individualized care, focusing on refining their balance, enhancing their complexity, and achieving a perfect structure and elegance. This is accomplished through the careful selection of woods and precise aging times, ensuring that every wine is crafted to perfection.



**AMATUS
BIANCO****WHITE WINE**

This Chardonnay is crafted with carefully selected grapes, gently destemmed and lightly pressed, followed by 12 hours of cryo-maceration. The clarified must is fermented at 16°C in thermo-conditioned stainless steel tanks using selected yeasts. The wine features a brilliant straw-yellow color, an intense varietal aroma enriched with notes of exotic fruits and peach. On the palate, it is balanced and harmonious, with a pleasant finish of dried apricot. This Chardonnay reflects elegance and freshness, perfect for enhancing refined dishes.

GRAPES VARIETALS:

Chardonnay

ALCOHOL CONTENT: 11%**HARVEST:** -**NET CONTENT:** 750 ml

**AMATUS
ROSSO****RED WINE**

This Merlot is crafted from hand-harvested grapes, gently destemmed and macerated for 4–5 days. It undergoes alcoholic and malolactic fermentations, followed by aging in stainless steel and French oak barrels. The wine features a deep ruby color, rich aromas of red berries, and a slightly spicy, persistent finish. On the palate, it is full-bodied, with balanced tannins and a velvety, round texture. Elegant and enjoyable, it is perfect for those seeking a refined red wine.

GRAPES VARIETALS:

Merlot

ALCOHOL CONTENT: 11%**HARVEST:** -**NET CONTENT:** 750 ml





BERTO & FIORELLA BACCICHETTO

Berto & Fiorella Baccichetto, since 1966, has proudly established its roots in Preconico, a unique and enchanting place nestled within the prestigious DOC area of Latisana in Friuli Venezia Giulia. This is a land steeped in history and traditions, where fertile soils and the gentle touch of nature combine to create the perfect environment for winemaking. Here, modern wineries blend seamlessly with the rustic charm of the countryside, offering guests a warm and inviting setting filled with the enticing aromas of Friulian wine and the tranquil beauty of the surrounding landscapes.

It is a small but extraordinary world of great enological culture, where visitors are invited to immerse themselves fully and experience the passion and dedication that define Berto & Fiorella's work. Wine, history, and tradition are the guiding principles that inspire every step of the production process, reflecting a deep respect for the land and its legacy.



Friuli Venezia
Giulia

**PROSECCO DOC
EXTRA DRY****SPARKLING WHITE WINE**

This D.O.C. sparkling wine is made from Glera grapes. Fermentation occurs at a controlled temperature in stainless steel vats. The sparkling wine is crafted using the Martinotti (Charmat) method, with fermentation followed by resting on the lees to enhance complexity. It features a flaxen yellow color with greenish hues and an intense aroma of green apple, fresh pear flowers, citrus fruits, and delicate white fleshy fruits for added refinement. The taste is structured, harmonious, and distinctly savory. Ideal throughout the meal, it pairs excellently with grilled fish and is best served at 8–10°C, offering freshness and elegance to any occasion.

GRAPES VARIETALS:

Glera

ALCOHOL CONTENT: 11.5%**HARVEST:** -**NET CONTENT:** 750 ml

**RIBOLLA GIALLA VENEZIA
GIULIA IGT****WHITE WINE**

An ancient fragrance that preserves all the delicacy of nature. A wine with a caressing flavour and slightly balsamic after-taste. Ribolla Gialla preserves the authenticity of Friulian culture. An excellent aperitif wine, it also goes wonderfully with flavoursome cheeses and fish dishes.

Intense, fresh and refined aroma. The delicacy of white spring flowers, perfectly combined with fruity notes of apple or pear.

Excellent as an aperitif, this wine goes wonderfully with battered and deep-fried vegetables, casseroles and with flavourful cheeses and fish dishes.

GRAPES VARIETALS:

Ribolla Gialla

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**TRAMINER AROMATICO
TREVENEZIE IGT 2023****WHITE WINE**

From a setting as multifaceted as the countryside, elegant in its natural complexity, comes a wine with a dry and intensely aromatic flavour. Soft and intense, Traminer respects the fragrances of the field. Pair with delicate dishes such as fish hors d'oeuvres, risottos and vegetable flans.

Penetrating, intense and multifaceted aroma. Floral and fruity notes combine with floral notes of white rose, dog rose, herbal notes such as sage, thyme and oregano, with aromatic notes of tropical fruit, lychee, as well as peach, apricot, pear and apple.

GRAPES VARIETALS:

Traminer

ALCOHOL CONTENT: 11.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**CABERNET SAUVIGNON
VENEZIA GIULIA IGT****RED WINE**

With a robust and intense structure, it retains its full refinement as it evolves into a blend of raspberry notes and flowery fragrances of primroses and violets. Intriguing and multifaceted, Cabernet Sauvignon is a balanced wine with a finely ethereal flavour, excellent with grilled meats and hard cheeses.

Intriguing and refined aroma. Floral presence of primrose and violets enriched with fruity notes of raspberry, wild strawberries, cherry and plum.

GRAPES VARIETALS:

Cabernet Sauvignon

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml





BORGIO DELLE ROSE

In 1993, Armando and Albina Cimolai, along with their daughter Ivana, transformed their love for their homeland into “Borgio delle Rose,” a 400-hectare estate at the foot of the Carnic Prealps. Seventy hectares are dedicated to vineyards. The estate, known for its stony, well-drained “Magredi” soils, enjoys an ideal microclimate with winds mitigated by Adriatic Sea breezes, allowing the vines to thrive.

Borgio delle Rose wines capture the essence of their unique environment, offering flavors that reflect the area’s character. The estate’s exceptional location, combined with skilled winemaking and expert oenologists, results in wines perfect for sharing and convivial moments. Borgio delle Rose merges tradition with modern inspiration, producing versatile wines that pair well with a variety of foods, embracing both classic and innovative combinations.



Borgio delle
Rose



**PROSECCO EXTRA DRY
DOC****SPARKLING WHITE WINE**

The grapes are harvested early to maintain high acidity and ensure freshness. After being lightly pressed, the clear must undergoes alcoholic fermentation in temperature-controlled steel tanks. Following fermentation, the basic wines are stabilized and transferred to a pressure tank for a second fermentation process, essential for developing the Spumante style.

The aroma begins with an elegant hint of acacia flowers and develops into a pronounced note of apples. On the palate, the Prosecco is pleasant and harmonious, offering excellent balance and a sapid quality.

GRAPES VARIETALS:

Glera, Pinot Grigio

ALCOHOL CONTENT: 11.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**SAUVIGNON
FRIULI DOC GRAVE****WHITE WINE**

After the stalks are removed, the grapes undergo a cold maceration process for 36 hours at 5°C (cryomaceration) before being gently pressed. The clear must is then fermented at a controlled temperature between 14 and 15°C. Both fermentation and refinement take place in steel tanks with periodical "batonnage" (lee stirring). The wine is refined in steel and aged in the bottle for 2-3 months, allowing its flavors to develop.

The aroma is a well-balanced blend of pineapple, elderberry, and broom. On the palate, the wine's strong personality shines through its freshness, delicate salinity, and wonderful clarity

GRAPES VARIETALS:

Sauvignon

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**PINOT GRIGIO
DOC****WHITE WINE**

After the stalks are removed, the grapes are gently pressed. The clear must then undergoes alcoholic fermentation at a controlled temperature between 14 and 16°C. Refinement takes place in steel tanks with periodic “batonnage” (lee stirring), followed by 2–3 months of bottle aging to allow the flavors to mature.

The aroma is very fruity, predominantly featuring apple and pear notes. On the palate, the wine has a very personal character with pronounced acidity and a pleasant, lingering finish with fresh notes.

Pinot Grigio is excellent as an aperitif and pairs well with a variety of dishes.

GRAPES VARIETALS:

Pinot Grigio

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**MERLOT
IGT****RED WINE**

After the stalks are removed, the grapes are placed in fermentation tanks where maceration begins. The grapes are cooled for 3 days and then left to ferment at 22-24°C, with frequent stirring throughout the day. Malolactic fermentation is developed using the co-inoculation technique, and the maceration process continues for 10-12 days. The wine is refined in steel tanks for 4-5 months and then aged in the bottle for an additional 4-5 months. The aroma is rich with berries, ranging from small forest fruits to cherries, with a slight hint of spices. On the palate, the wine is well-structured, delicate yet intense, fine, and elegant.

GRAPES VARIETALS:

Merlot

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml



Borgo delle

Rose

MERLOT
Pinot Noir



TENIMENTI CIVA

Tenimenti Civa is located in the hills of the area known as the Colli Orientali del Friuli, at Bellazzoia di Povoletto, in the province of Udine. In this strip of land, at Ravosa, Manzano and San Giovanni al Natisone we are working on an ambitious production project dedicated to native varieties: Ribolla Gialla – our standard bearer –, Friulano (once known as Tocai), Refosco dal Peduncolo Rosso and Schioppettino. In addition to these varieties, we grow Sauvignon, Pinot Grigio, Chardonnay, Glera, Cabernet and Merlot. Tenimenti Civa grows the vines in the verdant countryside and the belt of hills lying to the north of the town. Our plots, alongside the woods, slope down towards the plain that in turn slopes slowly down to the sea.

The vineyards, together with the wooded hills and the peaks of the Julian Prealps, give the Bellazzoia vineyard an enchanting beauty. At harvest time they offer wonderful shades of colour and life.



T E N I M E N T I [®]
C I V A



**VILLA FOLINI RIBOLLA GIALLA
SPUMANTE MILLESIMATO
IGT DELLE VENEZIE****SPARKLING WHITE WINE**

A refined sparkling wine from the heart of the Collio Goriziano, where vineyards benefit from the protection of the Julian Prealps and the mild Adriatic influence. Made exclusively from Ribolla Gialla grapes, it undergoes fermentation in steel at controlled temperatures (18–20°C) and a secondary fermentation using the Charmat method, followed by a brief bottle aging.

With a pale straw yellow hue and a fine, persistent perlage, it offers a delicate bouquet of floral elegance. On the palate, it is fresh, fruity, and well-balanced. Perfect at 6–8°C, it excels as an aperitif and pairs wonderfully with seafood, shellfish, and light fish dishes.

GRAPES VARIETALS:

Ribolla Gialla

ALCOHOL CONTENT: 11%**HARVEST:** –**NET CONTENT:** 750 ml

**BORGOMORI – RIBOLLA
GIALLA SPUMANTE EXTRA
DRY MILLESIMATO****SPARKLING WHITE WINE**

The Borgomori Ribolla Gialla Spumante Extra Dry Millesimato is an elegant sparkling wine crafted exclusively from Ribolla Gialla grapes. Originating from Friuli Venezia Giulia, this spumante is made using the Charmat method, highlighting the fresh and aromatic qualities of the variety.

It features a pale lemon hue with a fine and persistent perlage, offering a delicate bouquet of floral aromas. On the palate, the wine is fresh and fruity, delivering a harmonious balance of flavors and a pleasant finish. Perfectly suited as an aperitif, it pairs wonderfully with fish dishes, seafood, and light meals, embodying the vibrant essence of Italian sparkling winemaking.

GRAPES VARIETALS:

Ribolla gialla

ALCOHOL CONTENT: 11%**HARVEST:** -**NET CONTENT:** 750 ml

**BORGOMORI – PROSECCO
SPUMANTE EXTRA DRY
MILLESIMATO DOC****SPARKLING WHITE WINE**

The Borgomori Prosecco Extra Dry Millesimato is a sparkling wine, crafted exclusively from Glera grapes. It has a bright straw-yellow color with greenish reflections and aromas of ripe pears, apples, and white currants. On the palate, it's fresh, fruity, and invigorating, with a smooth, long finish. This Prosecco is perfect as an aperitif and pairs beautifully with fish, seafood, and grilled vegetables. With 11% alcohol, its extra dry profile makes it an ideal choice for toasting or casual enjoyment.

GRAPES VARIETALS:

Glera

ALCOHOL CONTENT: 11%**HARVEST:** -**NET CONTENT:** 750 ml

**RIBOLLA GIALLA DOC FRIULI
COLLI ORIENTALI****WHITEWINE**

The Ribolla Gialla Linea Classica 2021 by Tenimenti Civa is a fresh, elegant wine from Friuli Venezia Giulia, crafted from Ribolla Gialla grapes grown on unique “Ponca” soils. It displays a pale straw yellow hue with greenish reflections and offers enticing aromas of white flowers, lemon zest, Renetta apple, and white peach.

On the palate, it delights with refreshing minerality, a complex aromatic profile, and a fruity, citrusy finish. Ideal at 12°C, it pairs beautifully with fish, vegetables, or as an aperitif. With 12.5% alcohol, this wine is a refined, versatile expression of its terroir.

GRAPES VARIETALS:

Ribolla gialla

ALCOHOL CONTENT: 12.5%**HARVEST:** -**NET CONTENT:** 750 ml

**PINOT GRIGIO DOC FRIULI
COLLI ORIENTALI****WHITE WINE**

The Pinot Grigio Linea Classica 2021 by Tenimenti Civa is a refined wine from Friuli Venezia Giulia, made from Pinot Grigio grapes grown on "Ponca" soils rich in marl and sandstone. It showcases a pale straw yellow color with coppery highlights and enticing aromas of yellow peach, melon, apricot, citrus, and linden flowers.

The palate is fresh and enveloping, with notes of mango, Renetta apple, and rosehip, finishing with white fruit and a delicate savoriness. Best served at 12°C, it pairs beautifully with fish dishes, risottos, seafood starters, and vegetable flans. With 13% alcohol, it's a perfect blend of freshness and elegance.

GRAPES VARIETALS:

Pinot Grigio

ALCOHOL CONTENT: 13%**HARVEST:** -**NET CONTENT:** 750 ml



CANTINE CAPITANI

The Cantine Capitani company was established in 1974 under the name “Trevignano Vino,” in the picturesque town of Trevignano Romano, just north of Rome. This region, known for its scenic beauty and fertile lands, has long been recognized as an excellent area for cultivating high-quality agricultural products, making it an ideal location for winemaking. Since its inception, the company has been dedicated to producing wines that cater to a wide range of occasions, tastes, and preferences, ensuring there is something for every wine enthusiast to enjoy.

The vineyards cultivated for Cantine Capitani’s labels span a variety of grape types, reflecting both the rich traditions of the region and a forward-thinking approach to winemaking.

These include indigenous varieties such as Trebbiano, Malvasia, Greco, Sangiovese, and Montepulciano, as well as international IGP Lazio varieties like Sauvignon, Chardonnay, Viognier, Merlot, and Syrah.



CANTINECAPITANI



**LACUSTRE
BIANCO****WHITE WINE**

This white wine blends Trebbiano (60%), Malvasia (30%), and Greco (10%) grapes grown on 2.5 hectares of vineyards at 200 meters above sea level in volcanic, clayey-sandy soils. Harvested manually in mid-September, the grapes are soft-pressed, and the must ferments in stainless steel barrels at a controlled temperature of 13–16°C to preserve aromatic complexity. The wine has a straw-yellow color with greenish reflections, a fruity and floral aroma, and a fresh, light flavor. With 12% alcohol content, it pairs well with simple fish and meat dishes and is excellent as an aperitif. Best served at 8–10°C.

GRAPES VARIETALS:

Trebbiano, Malvasia, Greco

ALCOHOL CONTENT: 12%**HARVEST:** 2023**NET CONTENT:** 750 ml

**LACUSTRE
LAZIO IGP SANGIOVESE****RED WINE**

Made from 100% Sangiovese grapes, this red wine is produced from 2.5 hectares of vineyards at 200 meters above sea level, cultivated on volcanic, clayey-sandy soils. The grapes are manually harvested in mid-September, ensuring careful selection, and undergo 10–15 days of maceration on the skins at controlled temperatures. Fermented and aged in steel barrels for 6–8 months, this wine features an intense red color with notes of woodland red berries and cherries. On the palate, it is full-bodied, warming, and slightly tannic but well-balanced. With 12.5% alcohol content, it pairs perfectly with ragù, risottos, meat dishes, and roasts. Best served at 18–20°C.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

20

CANTINECAPITANI



Perle Blanche
FRUITÉ

Taransaud
FRANCE

Ref. 112 M

8

CANTINECAPITANI



CELANESE
IGP LAZIO
2022



CASA DIVINA PROVVIDENZA

Casa Divina Provvidenza a historic farm in Nettuno near Rome, was ceded by the Vatican State to the Cosmi family and has since been restored to its former glory by rediscovering native vines. It has a winemaking heritage in Lazio that spans over two centuries.

For three generations, the Cosmi family has devoted itself to cultivating grapes and producing high-quality wines. Following founder Pietro, Fernando and Agnese continued the work with the dedication and resilience of true farmers, building a company deeply rooted in tradition.

Their wines come exclusively from their own vineyards, where deep roots connect the past with the present. Each grape, rich in flavor and history, contributes to creating wines that embody the best of the land.

With every bottle, the Cosmi family's passion shines through aromas and flavors that release the full richness of their tradition and the unique character of their region.



**BREZA MARINA
LAZIO IGT BIANCO****WHITE WINE**

This wine is a blend, classified as I.G.P. Lazio Bianco. The grapes are harvested in the first decade of September from the Campoverde estate in Lazio, where the vineyards are planted with about 4,000 vines per hectare in sandy, well-drained soil rich in skeleton. The yield is around 100 quintals per hectare. The vinification process includes cryomaceration, preserving the fresh and aromatic qualities of the grapes. The wine is then bottled with a pleasant touch of pétillant. It is aged in stainless steel tanks to maintain its crisp and vibrant character. This wine is best served at 10-12°C to highlight its refreshing and lively flavors. Produced in the Terre di Nettuno region, it offers a perfect balance of elegance and freshness.

GRAPES VARIETALS:

Trebbiano giallo, Chardonnay

ALCOHOL CONTENT: 12%**HARVEST:** 2023**NET CONTENT:** 750 ml

NEPTIANUS LAZIO IGT ROSSO

RED WINE



This wine is a Merlot and Syrah blend, classified as I.G.P. Lazio Rosso. It is produced by the Campoverde estate in Lazio, with the grapes harvested in the last decade of September. The vineyards are planted with about 4,000 vines per hectare in clay-loam soil, yielding around 100 quintals per hectare. The vinification process includes maceration on the skins to enhance color and flavor extraction, followed by aging in stainless steel tanks to preserve the wine's freshness. This red wine is best served at 16–18°C to fully appreciate its rich and balanced profile. Produced in the Terre di Nettuno region, it reflects the unique character of the local terroir.

GRAPES VARIETALS:

Merlot, Syrah

ALCOHOL CONTENT: 12%

HARVEST: 2023

NET CONTENT: 750 ml

CHARDONNAY LAZIO IGT BIANCO

WHITE WINE



This wine is made from Chardonnay, classified as I.G.P. Lazio Bianco, and produced by the Campoverde estate in Lazio. The grapes are harvested in the second decade of August from vineyards with approximately 4,000 vines per hectare, planted in clay-loam soil. The yield is around 100 quintals per hectare, ensuring a balance between quality and quantity. The vinification process involves a 12-hour cryomaceration of the grapes to enhance aromatic intensity, followed by fermentation at controlled temperatures to preserve freshness and flavor. The wine is aged in stainless steel tanks, which maintains its crisp, vibrant character. This Chardonnay is best served at 10-12°C to fully appreciate its lively and refreshing qualities.

GRAPES VARIETALS:

Chardonnay

ALCOHOL CONTENT: 12%

HARVEST: 2023

NET CONTENT: 750 ml



ANTICA FONTANA LAZIO IGT ROSSO

RED WINE

This wine is made from Cabernet Sauvignon, classified as I.G.T. Lazio Rosso. The grapes are harvested in the second decade of October from vineyards with around 4,000 vines per hectare, planted in clay-loam soil. The yield is approximately 70 quintals per hectare, ensuring concentrated and high-quality grapes. The winemaking process includes red fermentation with an extended maceration on the skins for 60 days, which enhances the depth and structure of the wine. It is then aged in barriques, allowing the wine to develop complexity and richness. It is recommended to serve it at a temperature of 16-18°C to fully enjoy its flavors and aromas.

GRAPES VARIETALS:

Cabernet Sauvignon

ALCOHOL CONTENT: 14%

HARVEST: 2018

NET CONTENT: 750 ml





PRINCIPE PALLAVICINI

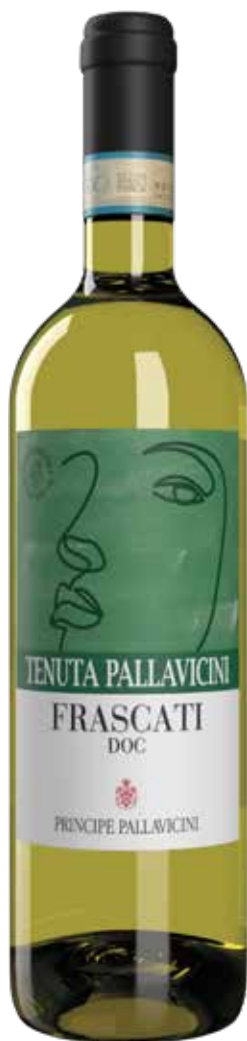
The presence of the **Principi Pallavicini** family in the Lazio region can be traced back to the second half of the 17th century with Niccolò Pallavicini, followed by a succession of socially important individuals, including a Pope, Clement IX, various Cardinals, including Giovanni Battista Pallavicini and Lazzaro Pallavicini, and the first Mayor of Rome, Francesco Pallavicini.

The age of the vines ranges from 7 to over 40 years. The row training system (guyot and spurred cordon) is used for cultivation, the plant density varies from about 4.000 plants per hectare for white grapes to 5.000/7.000 plants per hectare for reds.

Typical, local white varieties are cultivated, such as Malvasia Laziale, Malvasia di Candia, Trebbiano Toscano, Greco, Grechetto and Bombino.

Yet, there are also small plots of vines with innovative and international varieties such as Chardonnay, Incrocio Manzoni, Traminer, Riesling, Semillon Blanc and Falanghina.





FRASCATI DOC

WHITE WINE

The grapes used are cultivated on the Roman hills in limestone and gravelly soils, which impart special aromatic characteristics to the resulting wine.

The pale straw yellow color with greenish-gold reflections sets the stage for a delicate, moderately fruity, and floral aroma.

On the palate, it offers a dry, fresh, elegant, and enjoyable taste.

Excellent if paired as an aperitif, with first courses, and white meats.

GRAPES VARIETALS:

Malvasia del Lazio, Greco, Bombino

ALCOHOL CONTENT: 13%

HARVEST: 2022

NET CONTENT: 750 ml



ROMA MALVASIA PUNTINATA DOC

WHITE WINE

The Malvasia Puntinata originates from a vineyard nestled in the volcanic hills south of Rome, characterized by soil rich in gravel and basaltic rocks.

With its brilliant golden yellow hue, it exudes aromas of yellow fruit and typical floral notes of the grape variety on the nose. On the palate, it is soft, enveloping, with fruity echoes in the finish.

Ideal for any meal, it pairs particularly well with traditional main courses. It's also worth trying as a unique aperitif.

GRAPES VARIETALS:

Malvasia Puntinata

ALCOHOL CONTENT: 13.5%

HARVEST: 2022

NET CONTENT: 750 ml



SYRAH IGT LAZIO

RED WINE

A Syrah red wine from the Lazio region, with intense and complex aromas of red fruits and spices. It has a deep ruby red color with violet reflections.

An intense and enveloping aroma reminiscent of red fruits, spices, and a subtle hint of vanilla, creating a harmonious and seductive fragrance.

An intense and full-bodied wine, with notes of berries, spices, and a slight hint of black pepper. It offers a persistent and enveloping taste, with soft tannins and balanced freshness.

Perfectly pairs with grilled red meat dishes, aged cheeses, and Mediterranean dishes rich in intense flavors.

GRAPES VARIETALS:

Syrah

ALCOHOL CONTENT: 13.5%

HARVEST: 2022

NET CONTENT: 750 ml



CESANESE LAZIO IGT

RED WINE

The grapes used for the production of this wine, obtained from a typical autochthonous vine of Lazio, come from vineyards located in the volcanic hills of Rome and in the Maremma Laziale, on gravelly and basaltic soils.

With its ruby red color and violet reflections, it offers aromas of ripe red fruits and spices on the nose. On the palate, it is soft, enveloping, with excellent balance.

It is recommended to pair Cesanese with main courses of red meat or medium-aged cheeses.

GRAPES VARIETALS:

Cesanese

ALCOHOL CONTENT: 13%

HARVEST: 2022

NET CONTENT: 750 ml





PARVUS AGER

Parvus Ager from the Latin words “Small field”, is the new generation of an ancient family of winemakers. The grandchildren grew up in the countryside among the songs of women picking grapes and the sound of the presses in the cellar, with the pungent smell of fermenting must.

An ambitious project has led, in recent years, the three grandchildren Silvana, Alessia, and Giacomo to a complete renewal of the viticultural crops and the construction of a new technologically advanced cellar; with the aim of enhancing the qualities of the territory, spreading the viticultural potential of Lazio beyond its borders.

The volcanic soil and favorable exposure, combined with the careful and passionate transformation of the company's products, give life to authentic excellence.

Parvus Ager passionately oversees all stages of the food supply chain, from vineyard planting to direct sales, ensuring high quality and sustainability of exceptional production: “a concentration of all the wise teachings that our grandparents passed down to us and that we have breathed, listened to, and lived all our lives.”



PARVUS AGER
Vigneti e Cantina



**ENFASI
IGT LAZIO BOMBINO****SPARKLING WHITE WINE**

Enfasi sparkling wine is crafted using off-skin fermentation with soft pressing and temperature-controlled fermentation of clear must with selected yeasts, followed by a secondary fermentation. This process includes aging "sur lie," which imparts a very fine and persistent perlage, a bright straw yellow color, and a fruity, aromatic, and floral aroma. The taste is soft, dynamic, and enveloping, complex and full of character. To enjoy it at its best, it should be consumed within a year of purchase and served chilled at 6°C to 8°C. Pairing with appetizers or enjoying at the end of a meal.

GRAPES VARIETALS:

Bombino

ALCOHOL CONTENT: 12%

HARVEST: 2023

**ETERNA
MALVASIA PUNTINATA DOC****WHITE WINE**

On the palate, the wine presents a decidedly dry taste with a remarkable balance between softness and freshness. The mineral nuances detected on the nose translate into a savory sapidity that enriches the overall tasting experience. Upon retro-olfaction, subtle hints of ripe, candied fruits emerge, contributing to the wine's intense, elegant, and complex character.

Versatile in its pairing options, this wine complements a wide range of dishes and occasions, making it suitable for enjoyment throughout a meal. It particularly shines alongside appetizers and seafood-based dishes.

GRAPES VARIETALS:

Malvasia Puntinata

ALCOHOL CONTENT: 13.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**ETERNA
ROMA ROSÈ DOC****ROSÈ WINE**

This wine expresses its personality both on nose and on taste level showing a remarkable structure and a notably elegant tannic texture.

Appearance clear, intense, deep, strong and the aroma is fresh red fruit juice, especially blueberry and raspberry. Spicy notes, scent of tobacco, cocoa, chocolate and coffee testify the wine aging in wood. complex wine, in which the notes given by the grapes is very well blended with the taste given by the long aging. Pairing with red meats, cheeses and cured meats. Serving temperature 16°-18 ° C.

GRAPES VARIETALS:

Montepulciano, Syrah

ALCOHOL CONTENT: 13.5%**HARVEST:** 2023**NET CONTENT:** 750 ml



ETERNA ROMA ROSSO DOC

RED WINE

This wine expresses its personality both on nose and on taste level showing a remarkable structure and a notably elegant tannic texture. Appearance clear, intense, deep, strong and the aroma is fresh red fruit juice, especially blueberry and raspberry. Spicy notes, scent of tobacco, cocoa, chocolate and coffee testify the wine aging in wood. complex wine, in which the notes given by the grapes is very well blended with the taste given by the long aging. Pairing with red meats, cheeses and cured meats. Serving temperature 16°-18 ° C.

GRAPES VARIETALS:

Montepulciano, Syrah

ALCOHOL CONTENT: 14%

HARVEST: 2022

NET CONTENT: 750 ml

**ESSENZA
CESANESE
LAZIO IGT****RED WINE**

Clear, deep, supported by an intense ruby red color. On the nose you can perceive the classic varietal aromas of violets and small red and black fruits. Cassis, cherry, blackberry, sour cherry and black cherry.

In the background, an elegant minty, balsamic note. On the palate it is elegant and refined, characterized by great softness, sweet and smooth tannins. In the first months of life it appears very fresh while with refinement in the bottle it becomes more complex and spicy.

Excellent with meat dishes and medium-aged cheeses. Serve at a temperature of 14-16° C.

GRAPES VARIETALS:

Cesanese

ALCOHOL CONTENT: 13.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**ESSENZA
VERMENTINO
LAZIO IGT****WHITE WINE**

The wine undergoes an organoleptic examination, revealing a clear and bright appearance. The aroma is intense yet delicate, characterized by notes of fresh flowers such as mimosa and broom, alongside hints of citrus and green apple. These aromatics are complemented by a notable minerality, reflecting the distinctive qualities of the vineyard soils. On the palate, the wine presents an exceptionally smooth texture upon initial tasting, with a moderate evolution of acidity and a subtly bitter finish. The mineral notes perceived on the nose translate into a pleasing sapidity that enhances the overall flavor profile.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 13.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**ESSENZA
SAUVIGNON BLANC
LAZIO IGT****WHITE WINE**

This 100% Sauvignon Blanc is manually harvested in 15 kg perforated crates, with soft pressing and must selection. Fermented at 16–18°C, the wine is straw yellow with greenish reflections, offering citrusy aromas of grapefruit, passion fruit, and vegetal hints like tomato leaves. Fresh, lively, and savory on the palate, it reflects the volcanic soils of Marino. Best served at 10°C, it pairs perfectly with appetizers and fish dishes.

GRAPES VARIETALS:

Sauvignon Blanc

ALCOHOL CONTENT: 13%

HARVEST: 2023

NET CONTENT: 750 ml

**WHITECAT
MARINO DOC
DRY TASTE****WHITE WINE**

With a clean and clear appearance, this wine displays a deep straw yellow color with greenish reflections. A true benchmark of the Parvus Ager area, Marino DOC is crafted from grapes harvested slightly early, revealing elegant citrus aromas of underripe fruits such as citrus and green apple. On the palate, it is delicate yet full of character, with a pronounced minerality that enhances its freshness. The absence of malolactic fermentation preserves its youthful vibrancy, making it a versatile choice for any occasion. Pairs well with all fish-based dishes, appetizers, at a serving temperature of 10–12°C.

GRAPES VARIETALS:

Malvasia

ALCOHOL CONTENT: 11.5%**HARVEST:** 2024**NET CONTENT:** 1.5 Lt

**SWEETCAT
MARINO DOC
MEDIUM SWEET****WHITE WINE**

In Roman tradition, wines often retained traces of residual sugars, left on purpose to enhance the flavor and soften the characteristic bitter note that Malvasia sometimes provided. With this spirit in mind, the Amabile version was created, more enticing and easier to enjoy, thus convincing even the most distracted consumer. The grapes are the last to be harvested, and the alcoholic fermentation is stopped using cold, leaving the wine pleasantly sweet. It has an intense straw-yellow color, pronounced citrus notes as well as peach and apricot. On the palate, it is soft, almost sweet, intense, and persistent. The Amabile version is excellent throughout the meal.

GRAPES VARIETALS:

Malvasia

ALCOHOL CONTENT: 11.5%**HARVEST:** 2024**NET CONTENT:** 1.5 Lt

**PINKCAT
ROSATO
IGP LAZIO****ROSÉ WINE**

With a clean and clear appearance, this wine features a delicate pale pink hue. Its aromatic profile is elegant and refined, offering floral notes of rose and gooseberry, complemented by fruity hints of pomegranate. On the palate, it is light and well-balanced, characterized by moderate acidity and a pleasant savoriness. Its fresh and youthful nature makes it an excellent pairing for local cuisine, enhancing every dish with its vibrant and delicate character. Excellent with appetizers and shellfish in general. Serve at a temperature of 10°C

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 12%**HARVEST:** 2024**NET CONTENT:** 1.5 Lt

**REDCAT
ROSSO
IGP LAZIO****RED WINE**

With a clear, intense, and deep appearance, this wine showcases a beautiful ruby red color with captivating purple reflections. Its delicate and balanced aromatic profile reveals enticing notes of small red and black fruits, elegantly intertwined with spicy hints of pepper and cloves. On the palate, it is soft yet remarkably complex and structured, with velvety, enveloping tannins that enhance its depth. The finish is persistent and well-balanced, making it an ideal companion for pasta dishes with meat sauce, red meats, medium-aged cheeses, and cured meats. Best served at 14–16°C.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 11.5%**HARVEST:** 2024**NET CONTENT:** 1.5 Lt



TENUTA TRE CANCELLI

Tenuta Tre Cancelli is passionately dedicated to crafting high-quality wines that authentically reflect the unique terroir of its region while maintaining an unwavering commitment to sustainability and environmental stewardship. Every bottle produced is a testament to their philosophy that great wine begins in the vineyard, where nature and nurture harmoniously converge. The estate places a strong emphasis on organic farming practices, designed not only to respect the land but also to preserve its vitality and promote biodiversity for future generations.



The company’s approach goes beyond winemaking; it values transparency, community, and a deep connection to the environment. Visitors are warmly invited to explore the vineyards, engage with the winemaking process, and share in the passion that defines Tenuta Tre Cancelli. This immersive experience fosters a greater appreciation for the careful craftsmanship and dedication that go into every stage of production.



**ALSIUM
VERMENTINO LAZIO IGP****WHITE WINE**

Alsium white wine, harvested by hand in the second half of September, showcases a meticulous winemaking process that highlights its aromatic potential. After pressing, the grapes undergo cryomaceration for a few hours, allowing the extraction of vibrant aromas from the peels. The result is a bright straw yellow wine with light golden reflections, exuding confidence and elegance. Its taste is balanced, dry, and versatile, making it an ideal companion for various fish, shellfish, and seafood dishes.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml

PACHA CERVETERI DOC ROSSO

RED WINE



This wine, produced with a careful selection of grapes, is a sincere expression of the volcanic and Mediterranean territory, through the interpretation that the company has made of the DOC Cerveteri Rosso. An elegant wine that reveals itself as young, fruity and pleasant. It has a dry, savoury flavour with a strong and harmonious tannicity. While for pairings, it is associated with dishes with meat sauce and second courses based on red meats and game.

GRAPES VARIETALS:

Sangiovese, Montepulciano, Merlot

ALCOHOL CONTENT: 14%

HARVEST: 2023

NET CONTENT: 750 ml



TENUTA
TRE CANCELLI
Azienda Vitivinicola



CANTINA SOCIALE DI QUISTELLO

Cantina di Quistello is one of the first Mantovan oenological realities to have obtained the Equalitas Certificate “Modulo Organizzazione Sostenibile” (Sustainable Organisation Module), attesting to its strong commitment in recent years. Thus, it is a cooperative reality that considers tradition an innovation, propelling it towards both the immediate and long-term future.

“Healthiness” in vineyard management involves employing techniques aimed at respecting the environment and the consumer, i.e. obtaining grapes with the lowest chemical residue content to be transformed into an increasingly healthier wine. Another value that the cooperative pursues is the all-around ethical one, involving the players in the supply chain directly and indirectly.

Cantina Sociale di Quistello is made up of a group of members who work with commitment and dedication to achieve a common goal: consistently ensuring the genuineness of the product to the final consumer.



LAMBRUSCO MANTOVANO ROSSO DOP

SPARKLING RED WINE



This sparkling ruby red wine is crafted from Lambrusco Maestri, Salamino, and Ancellotta grapes, fermented under temperature control to preserve its fresh characteristics. It offers a bouquet of cherry and violet, with a savory, fruity flavor that is well-balanced and easy to drink. With 10.5% alcohol, it is best served at 14°C. Perfect for pairing with pork, veal, cured meats, and traditional dishes, it captures the essence of Mantuan winemaking.

GRAPES VARIETALS:

Lambrusco Maestri
Salamino, Ancellotta

ALCOHOL CONTENT: 11%

HARVEST: 2023

NET CONTENT: 750 ml

GRAN ROSSO DEL VICARIATO QUISTELLO IGP

SPARKLING RED WINE



This sparkling ruby red wine is crafted from Lambrusco Maestri, Salamino, and Ancellotta grapes, fermented under temperature control to preserve its fresh characteristics. It offers a bouquet of cherry and violet, with a savory, fruity flavor that is well-balanced and easy to drink. With 10.5% alcohol, it is best served at 14°C. Perfect for pairing with pork, veal, cured meats, and traditional dishes, it captures the essence of Mantuan winemaking.

GRAPES VARIETALS:

Lambrusco Grappello Ruberti, Ancellotta

ALCOHOL CONTENT: 11%

HARVEST: 2023

NET CONTENT: 750 ml

**80 VENDEMMIE
QUISTELLO IGP****SPARKLING RED WINE**

Made from single-variety Lambrusco Ruberti, this sparkling red wine is produced through controlled-temperature refermentation, resulting in fine and well-incorporated bubbles. It has a vivid ruby red color with violet reflections, a bouquet of blackberry and red plum with floral hints of violet, and a pleasantly soft, slightly velvety flavor. With 11% alcohol, it is best served fresh at 10–12°C and pairs beautifully with traditional homemade pasta, salami, and a variety of full-course meals.

GRAPES VARIETALS:

Lambrusco Ruberti

ALCOHOL CONTENT: 11%**HARVEST:** 2023**NET CONTENT:** 750 ml



AZIENDA VINICOLA ENRICO CROLA

Located in the enchanting town of Mezzomerico, the winery is surrounded by verdant landscapes and offers a stunning view of its rolling vineyards. This idyllic setting provides a perfect backdrop for the production of wines that celebrate the connection between nature and craftsmanship. The clay soil in which the vines are rooted plays a critical role in the winemaking process. Acting as a natural insulator, it shields the winery structure on three sides, mitigating extreme temperature fluctuations that can affect the delicate must during the crucial early stages of fermentation.

This careful management of environmental factors creates the ideal conditions for the must to develop complexity and finesse, allowing the wines to achieve their fullest potential. The result is a product that not only embodies the richness of the terroir but also showcases the dedication and expertise of those who craft it. At the Enrico Crola Winery, the journey from vine to bottle is a story of passion, tradition, and innovation, offering wine lovers an authentic and memorable experience with every sip.



Azienda Vitivinicola
ENRICO CROLA



VESPOLINA COLLINE NOVARESI DOC

RED WINE



Vespolina Colline Novaresi D.O.C. is an Italian red wine made from 100% Vespolina grapes, with an alcohol content of 12.89%. With a purplish-red color and burgundy nuances, it features a delicate and complex aromatic profile with notes of red apple, violet, and black pepper. Its well-balanced acidity makes it ideal as an aperitif or paired with dishes like fresh meats, risottos, and fish such as salmon or tuna. It also pairs perfectly with fresh or semi-mature cheeses.

GRAPES VARIETALS:

Vespolina

ALCOHOL CONTENT: 13%

HARVEST: 2023

NET CONTENT: 750 ml



GIULIA NEBBIOLO COLLINE NOVARESI DOC

RED WINE

Giulia Colline Novaresi D.O.C. 100% Nebbiolo is a prestigious Italian wine with a protected designation of origin. Bottled after six years in barrique and two months in 25-hectoliter barrels, this wine boasts garnet hues with brilliant highlights. Its sensory profile opens with notes of vanilla and cocoa powder, complemented by cherry, spice, and cloves. The palate is well-balanced, with tannins softened by aging in wood and a clean mouthfeel, finishing with lingering hints of chocolate, licorice, and aniseed.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 13.5%

HARVEST: 2023

NET CONTENT: 750 ml





BERSANO

For over a century, Bersano has been dedicated to preserving the land and its traditions in Piedmont. This family-run winery emphasizes the values of foresight, patience, and the joy of sharing wine at the table. Located in Nizza Monferrato, Bersano operates historic cellars and museums that celebrate Piedmont’s winemaking culture. With 230 hectares across renowned regions like Langhe and Monferrato, the winery cultivates traditional grapes such as Barbera, Nebbiolo, Brachetto, and Moscato, ensuring quality through meticulous vineyard management and a short supply chain. Bersano’s Cascine Bersano vineyards, resembling French Châteaux, consist of ten distinct production units that produce exceptional Cru and Riserva wines. Each bottle reflects a harmonious blend of tradition and innovation, honoring the rich heritage of Piemonte while looking towards the future.



4 SORELLE BARBERA D'ASTI DOCG

RED WINE



Barbera is a prominent grape variety from the Province of Asti, thriving in calcareous clay soils. Harvested in late September, the grapes undergo maceration in temperature-controlled steel fermenters before aging on fine lees. Aged for at least four months in stainless steel tanks, Barbera features an intense ruby red color with violet reflections and a fruity, floral nose of blackberry, fresh cherries, wisteria, sweet tobacco, and licorice. On the palate, it is full-bodied, dry, and fresh, with a balanced blend of spices and fruit. This versatile wine pairs well with stuffed pasta in ragu sauce, red meats, and medium-aged cheeses.

GRAPES VARIETALS:

BARBERA

ALCOHOL CONTENT: 14%

HARVEST: 2023

NET CONTENT: 750 ml

**MIRAGE
GAVI DEL COMUNE DI GAVI
DOCG****WHITE WINE**

Cortese, a distinguished grape variety from the Gavi region in Alessandria, grows in calcareous clay soils. The grapes are manually harvested in late September and gently pressed, with fermentation occurring in stainless steel tanks at low temperatures. The wine features a bright straw yellow color with greenish reflections. Its fragrant nose offers floral notes and intense aromas of pineapple and peach. On the palate, Cortese is fresh, harmonious, and elegant, with a fruity, persistent finish. This wine is an excellent aperitif and pairs beautifully with appetizers, seafood, and fish dishes, making it a refreshing choice for any occasion.

GRAPES VARIETALS:

Cortese

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**PAISAN
NEBBIOLO D'ALBA DOC****RED WINE**

Nebbiolo d'Alba is grown in calcareous, clay-silt soils and hand-harvested in early October. After skin maceration in steel fermenters and aging on fine lees, the wine matures for 12 months in large oak barrels and 6 months in the bottle. It has an intense red color with garnet reflections, offering aromas of spice, underbrush, and cooked fruit. On the palate, it is harmonious with notes of ripe plums, dried figs, and leather, and a long, persistent finish. It pairs well with elaborate first courses, risottos, meats, and medium-aged cheeses.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 13.5%**HARVEST:** 2022**NET CONTENT:** 750 ml

**MANTICO
BARBARESCO DOCG****RED WINE**

Nebbiolo, sourced from various towns in Barbaresco, flourishes in calcareous clay soils. The grapes are harvested in early October and undergo maceration in temperature-controlled steel fermenters, followed by racking and aging on fine lees to facilitate malolactic fermentation. After a minimum of 18 months aging in large oak barrels and bottles, the wine develops an intense garnet red color. On the nose, it showcases maraschino cherry notes that evolve into currants, cocoa, and violet, with a final touch of tar. The palate offers a rich, persistent flavor with soft tannins, hints of leather, licorice, and pepper, complemented by dried violet and ripe plum notes. This wine pairs wonderfully with wild game, red meat, elaborate main courses, and flavorful cheeses.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 14%**HARVEST:** 2021**NET CONTENT:** 750 ml

**NIRVASCO
BAROLO DOCG DEL COMUNE
DI SERRALUNGA D'ALBA****RED WINE**

Nebbiolo from Serralunga d'Alba, Monforte d'Alba, and La Morra in Cuneo, thriving in calcareous clay soils with sandy silt components. Hand-harvested in early October, the grapes undergo maceration in temperature-controlled steel fermenters, followed by aging on fine lees and a minimum of 36 months in large oak barrels and bottles. The wine showcases a garnet red color with light orange hues and an intense nose of spices and ripe fruit. The palate reveals rich flavors with soft tannins, hints of leather, licorice, and pepper, complemented by dried violet and ripe plum notes. This Nebbiolo pairs beautifully with wild game, red meat, elaborate main courses, and flavorful cheeses, exemplifying the elegance of Italian wine.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 14%**HARVEST:** 2020**NET CONTENT:** 750 ml

**CREMOSINA
NIZZA DOCG****RED WINE**

Barbera is a prominent grape variety from Nizza Monferrato, specifically Cremosina, Asti, thriving in calcareous, clayey, and sandy soils. Harvested in late September to early October, the grapes undergo maceration in temperature-controlled steel fermenters, followed by aging on fine lees. The wine is aged for at least 12 months in oak barrels and six months in the bottle. It features an intense ruby red color with purple reflections and a complex nose of blackberry and ripe red fruits, along with spicy and balsamic notes. Strong and harmonious on the palate, it pairs well with substantial first courses, red meats, and medium to long-aged cheeses.

GRAPES VARIETALS:

Barbera

ALCOHOL CONTENT: 14.5%**HARVEST:** 2021**NET CONTENT:** 750 ml

**BADARINA
BAROLO DOCG****RED WINE**

Nebbiolo from Serralunga d'Alba (Loc. Badarina) is grown in calcareous soils and hand-harvested in early October. The wine undergoes skin maceration and is aged for at least 48 months in oak barrels, tonneaux, and bottles. It displays an intense red color with garnet highlights. The nose is complex, offering notes of blackberry, ripe red fruits, spices, and balsamic hints. On the palate, it's full-bodied, harmonious, and persistent. Ideal for pairing with wild game, red meats, rich dishes, and flavorful cheeses.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 14.5%**HARVEST:** 2017**NET CONTENT:** 750 ml



CANTINE AMERIO

Founded by the Cirio and Scaglione families, the company has thrived for over 15 years. Pietro, Mario, and Gianluca, representing the third generation of winemakers, have modernized the company with significant investments, establishing two cellars in the Province of Asti, within the UNESCO World Heritage area of Langhe, Roero, and Monferrato.

The Cirio family, together with the Scaglione family, boasts years of history entirely dedicated to producing quality wine. They strive to make the most of the exceptional resources these lands offer, producing for two generations the typical wines of the Asti Langhe, the territories of Loazzolo, Santo Stefano Belbo (Valdivilla hamlet), and Canelli.

Our 90 acres of vineyards, located at altitudes between 400 and 600 meters in Loazzolo, Santo Stefano Belbo, and Canelli, benefit from clay and ferrous rock soils ideal for white grapes.



PIEMONTE DOC BARBERA

RED WINE



Produced from Barbera grapes in Calosso and San Marzano Oliveto, this wine highlights Monferrato's distinct terroir. Harvested from late September to early October, it undergoes traditional vinification with 8-10 days of skin maceration, pumping over, and delestage. Alcoholic fermentation takes place at 26-28°C, followed by malolactic fermentation at 18-20°C. The wine is aged in stainless steel tanks and bottled in the spring. It displays a ruby red color with an intense, vinous, and fruity aroma. The flavor is fresh, smooth, and full-bodied, with a fragrant profile. Served at 16-18°C, it pairs wonderfully with pasta, grilled meats, and hard cheeses.

GRAPES VARIETALS:

Barbera

ALCOHOL CONTENT: 14%

HARVEST: 2022

NET CONTENT: 750 ml

BARBERA D'ASTI DOCG**RED WINE**

This wine is made from Barbera grapes grown in the typical vineyards of Monferrato, specifically in Nizza Monferrato, Calosso, and San Marzano Oliveto. Harvested between late September and early October, the vinification process involves traditional maceration on the skins for 8-10 days, with pumping over and delestage for enhanced extraction. Alcoholic fermentation occurs at 26-28°C, followed by malolactic fermentation at 18-20°C. Aged in stainless steel tanks, it is bottled in the spring. The color is a clear and intense ruby red, with a pleasantly vinous and characteristic aroma. The taste is dry, round, and full-bodied, with notes of forest fruits. Best served at 16-18°C, it pairs perfectly with red meats, game, and hard cheeses.

GRAPES VARIETALS:

Barbera

ALCOHOL CONTENT: 13.5%**HARVEST:** 2022**NET CONTENT:** 750 ml





CANTINE D'ALESSANDRO

The D'Alessandro family, renowned winemakers with a legacy of excellence, have been passionately dedicated to the wine sector since the early 1900s. Operating in the countryside of Conversano, near Bari, their story is deeply intertwined with the traditions and culture of this historic land. Over the decades, the D'Alessandro family has earned a reputation for their unwavering commitment to quality and their profound respect for the unique characteristics of their territory.

The company proudly manages 55 hectares of vineyards, all devoted to cultivating strictly native varieties that are emblematic of the region. These include Primitivo, Negroamaro, Uva di Troia, Verdeca, Malvasia, and Fiano, each grape reflecting the richness and diversity of Puglia's winemaking heritage. This focus on indigenous varieties is a testament to the family's dedication to preserving and celebrating the unique identity of their land.





SOFFIO PRIMITIVO PUGLIA IGT

RED WINE

Soffio captures the essence of Primitivo, the noble Apulian grape variety. Made from 100% Primitivo, the grapes are carefully vinified to enhance the rich aromas of red fruits such as cherry, plum, black cherry, and blackberry. This wine offers a good body, vibrant freshness, and velvety tannins, embodying the distinctive traits of Primitivo. With an alcohol content of 13.5%, it pairs wonderfully with aged cheeses, savory pasta dishes, roasted meats, and stews. Best served at 14–16°C, Soffio is a delightful representation of Apulian winemaking.

GRAPES VARIETALS:

Primitivo

ALCOHOL CONTENT: 13.5%

HARVEST: 2024

NET CONTENT: 750 ml



IL MORO NEGROAMARO PUGLIA IGP

RED WINE

Il Moro is a red wine classified as Typical Geographical Identification Puglia, made from 100% Negroamaro grapes cultivated on 6 hectares of clayey-chalky soil in Castellana Grotte at 300 meters above sea level. Harvested in early September, the grapes undergo mechanized harvesting with preselection. The vinification includes a 20-day maceration at controlled temperatures (22-23°C) in stainless steel tanks. It matures for six months in steel tanks, followed by six months of bottle aging. With 14% alcohol, this wine has a bold structure, medium sweetness (7 g/L residual sugar), and 5.5 g/L total acidity. It pairs beautifully with red meats, stews, and aged cheeses, best served at 18-20°C.

GRAPES VARIETALS:

Negroamaro

ALCOHOL CONTENT: 14%

HARVEST: 2023

NET CONTENT: 750 ml





CANTINE LIZZANO

Since its foundation in 1959, Cantine Lizzano has masterfully balanced tradition and innovation in the art of winemaking, with a constant aim to produce wines of ever-higher quality that reflect the unique character of Salento. The winery places great emphasis on indigenous grape varieties such as Primitivo, Negroamaro, and Malvasia, while also cultivating international varieties like Chardonnay and Cabernet, which thrive beautifully in the region's distinctive climate, shaped by warm sun and refreshing sea breezes. The winery's commitment to sustainability and precision farming further highlights its pursuit of quality. Through careful agricultural practices, Cantine Lizzano not only maintains high standards but also preserves the region's viticultural heritage, including ancient Primitivo saplings that stand as living symbols of tradition. This fusion of passion, respect for the land, and modern techniques creates wines that embody the soul of Salento, offering an authentic and unforgettable experience with every sip.



**CANTINE
LIZZANO**



**ONDE
PRIMITIVO SALENTO IGP****RED WINE**

This wine is produced from 100% Primitivo grapes, another emblematic variety of Puglia, showcasing the region's authenticity. It has a vivid garnet red color and aromas of red fruits, including cherry and plum, enriched by light notes of cocoa and spices. The flavor is round and velvety, with a harmonious balance of softness and intensity. Ideal at 16–18°C, it is a delightful match for hearty pasta dishes, grilled meats, and mature cheeses.

GRAPES VARIETALS:

Primitivo

ALCOHOL CONTENT: 13.5%**HARVEST:** 2022**NET CONTENT:** 750 ml

**ONDE
NEGROAMARO SALENTO IGP****RED WINE**

This red wine is crafted from 100% Negroamaro grapes, a native variety of Puglia, cultivated with care to maintain its rich traditions. The wine features a deep ruby red color and an intense bouquet of ripe red fruits, blackberry, and spicy undertones. The taste is full-bodied, well-structured, with balanced tannins that offer elegance and persistence on the palate. Best served at 16–18°C, it pairs perfectly with roasted meats, game, and aged cheeses.

GRAPES VARIETALS:

Negroamaro

ALCOHOL CONTENT: 13%**HARVEST:** 2022**NET CONTENT:** 750 ml





TENUTA ASINARA

Tenuta Asinara, established by the Sassu family, showcases the potential of its land by producing exceptional wines. Located in Romangia, overlooking the Gulf of Asinara, the estate grows vineyards in an area rich in Roman history.

Their wines, including the Bordeaux blend Herculis, sparkling Birbante, Cannonau Indolente Rosso, Vermentino Indolente Bianco, and Bordeaux blend Hassan, are crafted with patience and dedication.

The winemaking process at Tenuta Asinara involves meticulous grape selection and careful fermentation. White grapes are gently pressed and fermented in temperature-controlled steel tanks, while red grapes undergo traditional fermentation methods.

Tenuta Asinara’s commitment to quality and preservation is evident in every bottle, reflecting the historical and natural beauty of their land.



**DIFFIDENTE
VERMENTINO DI SARDEGNA
DOC****WHITE WINE**

Diffidente is a white wine, hailing from the sun-kissed region of Sorso, Sardinia, that showcases the unique characteristics of its sandy-clayey soil. The grapes are meticulously harvested by hand in the first 10 days of September, ensuring only the finest fruit is selected. The bouquet is fine and delicate, revealing notes of white flowers alongside intriguing hints of ripe white pulp fruit and iodine. On the palate, it is fresh and savory, offering excellent aromatic persistence that lingers beautifully.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 13.5%**HARVEST:** 2023**NET CONTENT:** 750 ml



INDOLENTE CANNONAU DI SARDEGNA DOC

RED WINE

This exceptional Cannonau di Sardegna reflects the rich heritage of Sorso, where it is produced at an altitude of 70 meters. After aging for 12 months in stainless steel barrels and an additional six months in the bottle, the wine emerges with an intense ruby red color and purple reflections. Its aroma is rich and inviting, showcasing well-defined notes of red fruit complemented by light spicy hints. This wine embodies a commitment to quality and tradition, making it a perfect companion for hearty dishes and a true representation of Sardinian viticulture.

GRAPES VARIETALS:

Cannonau, native grapes

ALCOHOL CONTENT: 14%

HARVEST: 2023

NET CONTENT: 750 ml



INDOLENTE

TENUTA

ASINARA

ASINARA

ASINARA

TENUTA
ASINARA



CANTINA PETROSINO

The Cantina Sociale Petrosino is situated in the southwestern territory of Sicily, within the province of Trapani, in the town of Petrosino. The vineyards benefit from the unique climatic conditions of the area, characterized by a hot, humid environment with low annual rainfall. The almost constant presence of the warm Saharan scirocco wind influences the grapes significantly, imparting distinct traits to the wines produced from this generous and sun-drenched land. Additionally, the proximity to the sea plays a crucial role in shaping the local microclimate, moderating the heat and enhancing the aromatic profile of the wines.

This combination of factors results in the production of exceptional rosé wines, noted for their high acidity, saline undertones, and pronounced fragrance. These wines reflect the terroir’s vibrant personality, offering a harmonious balance between the power of the land and the elegance imparted by the Mediterranean’s influence.



**PETROS GRILLO
SICILIA DOC****WHITE WINE**

The product is a white wine made from 100% Grillo grapes, originating from the province of Trapani, Petrosino, and classified as Sicilia D.O.C. The grapes are harvested in the second half of September and undergo vinification, including destemming, 12 hours of cold maceration, and fermentation at 16–18 °C in stainless steel tanks. It has a golden yellow color with greenish reflections and a wide, fine, and elegant aroma with hints of exotic fruits. The taste is characterized by fruity and citrus notes. Ideal to pair with fish and shellfish, it is best served at a temperature between 8 and 10 °C.

GRAPES VARIETALS:

Grillo

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml

**PETROS NERO D'AVOLA
SICILIA DOC****RED WINE**

The product is a Nero d'Avola wine from the province of Trapani, Petrosino, classified as Sicilia D.O.C. The grapes are harvested in the second half of September and undergo a vinification process that includes destemming, 10 days of skin maceration, and fermentation in stainless steel tanks. It features a ruby red color with violet reflections and an intense, persistent aroma with notes of red fruits. On the palate, it is rich, with a slight acidity typical of Nero d'Avola. Ideal to pair with red meats and cheeses, it is best served at a temperature between 16 and 18 °C. mperature between 8 and 10 °C.

GRAPES VARIETALS:

Nero D'avola

ALCOHOL CONTENT: 13%**HARVEST:** 2022**NET CONTENT:** 750 ml





ANTICO COLLE

Antico Colle was established in 1999 in the southwest area of Montepulciano (Siena). In 2018, the Antico Colle Winery decided to start producing organic wine to better respect the environment and nature while also offering higher-quality products to its customers.

The “Terroir” remains their main value, guiding them to produce specific types of wines and driving their research efforts to enhance the regulations and, consequently, the authenticity of their native grape varieties. Across 20 hectares of vineyards in the D.O.C.G. area of Montepulciano, they cultivate 5 hectares of Nobile, 5 hectares of Rosso, 4 hectares of Chianti, and 6 hectares dedicated to IGT Bianco and IGT Rosso.



CHIANTI COLLI SENESI DOCG

RED WINE



This wine is made with 80% Prugnolo Gentile (clone Sangiovese), 10% Merlot and 10% Cabernet Sauvignon. The harvest typically occurs at the end of September. The alcoholic fermentation takes place in stainless steel vats at a controlled temperature, not higher than 30°C. The grapes are crushed, and the must is reprocessed over the grape dregs. This fermentation and maceration process lasts 14 to 16 days. Once maceration is complete, the wine is separated from the vats, followed by a gentle pressing of the remaining skins and seeds. With an intense and deep ruby red with a scent of part fresh-part dried fruit, it has a soft and balanced aroma. Better served at a temperature of 16-18°C accompanied by first courses, roasts, cold meats and cheese.

GRAPES VARIETALS:

Prugnolo Gentile, Merlot, Cabernet Sauvignon

ALCOHOL CONTENT: 13%

HARVEST: 2021

NET CONTENT: 750 ml



ROSSO DI MONTEPULCIANO TOSCANA DOC

RED WINE

The "Antico Colle" Vino Rosso di Montepulciano is made with a mixture of Sangiovese (90%) and Merlot grapes (10%). This wine is harvested in October when grapes reach optimum condition. Fermented in stainless steel vats at controlled temperatures (max 30°C), it undergoes 14-16 days of maceration before gentle pressing. Aged for 6 months in French oak barrels, it is refined in bottles for at least 4 months. The result is a ruby red wine with an aroma of red fruit and berries. It has flowery undertones, an harmonious and very agreeable flavor. To be served at a temperature of 16-18°C. It is advised to open the wine one hour prior to serving.

GRAPES VARIETALS:

Sangiovese, merlot

ALCOHOL CONTENT: 13.5%

HARVEST: 2022

NET CONTENT: 750 ml





CANTINA I VINI DELLA MAREMMA

I Vini di Maremma established in 1954 near Grosseto, is one of the first cooperatives in Tuscany's Maremma region. Founded by a small group of passionate winemakers, it has grown into a leading enological reality, thanks to ongoing professional development, advanced agricultural practices, and refined winemaking techniques. Today, with about 230 members, the cooperative supports its growers through continuous training, aiming for excellence in every bottle.

The winery focuses on tradition while maintaining a strong commitment to environmental sustainability. The winery produces over 30 varieties of wine from grapes grown across more than 380 hectares of vineyards in the Grosseto area, including coastal and hillside regions. All the wines are crafted at the historic location in "Il Cristo," reflecting the unique characteristics of the Maremma terroir.



Toscana





ALBARESE MAREMMA TOSCANA DOC

RED WINE

The wine undergoes fermentation in stainless steel with skin maceration at controlled temperatures, followed by aging in French oak barrels, concrete vats, and three months in the bottle. It presents a ruby red color with violet reflections. The aroma is intense, with fresh red fruits and aromatic herbs, while the palate is well-structured, soft, and balanced, with a long finish. Serve at 14-16°C, pairing it with roasted meats, game, red meats, and aged cheeses. It can be enjoyed now or aged up to five years in cool, dark storage conditions.

GRAPES VARIETALS:

Sangiovese, Syrah, Merlot

ALCOHOL CONTENT: 14%

HARVEST: 2022

NET CONTENT: 750 ml



TRAMONTO DI MAREMMA BIANCO TOSCANA IGT

WHITE WINE

This Maremma coastal wine is a blend of typical grapes from the area. After soft pressing, it ferments at controlled temperatures and ages for three months on fine lees in stainless steel, followed by two months in the bottle. It displays a straw-yellow color with golden hues, offering floral and white fruit aromas. On the palate, it's fresh with good sapidity and persistence. Serve at 10–12°C, pairing well with soups, vegetable pastas, white meats, fresh cheeses, charcuterie, and fish. Enjoy now or within three years when stored in cool, dark conditions.

GRAPES VARIETALS:

Trebbiano, Malvasia, Ansonica, Vermentino

ALCOHOL CONTENT: 12.5%

HARVEST: 2023

NET CONTENT: 750 ml

**TRAMONTO DI MAREMMA
VERMENTINO TOSCANA IGT****WHITE WINE**

This Vermentino from the coastal Maremma region undergoes soft crushing, cold decantation, and temperature-controlled fermentation, followed by three months on fine lees in stainless steel and two months in the bottle. Brilliant straw-yellow in color, it offers a fragrant, fruity aroma with hints of thyme, sage, and honey. On the palate, it's fresh, lively, and pleasantly savory. Serve at 10–12°C, ideal as an aperitif or paired with fish, soups, light white meats, vegetables, and fresh cheeses. Enjoy now or within three years when stored in cool, dry, dark conditions.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 13.5%**HARVEST:** 2022**NET CONTENT:** 750 ml



TRAMONTO DI MAREMMA ROSATO TOSCANA IGT

ROSÉ WINE

This rosé, made from Sangiovese grapes along the Maremma coast, undergoes soft crushing and brief skin contact before cold decantation and fermentation at controlled temperatures. It is aged for three months on fine lees in stainless steel and two months in the bottle. The wine has a bright salmon-pink color, with an intense aroma featuring delicate floral and fruity notes. On the palate, it is fresh with ripe red fruit flavors and a refined minerality. Served at 10–12°C, it's ideal as an aperitif or paired with fish dishes, vegetables, risottos, fresh and medium-aged cheeses, charcuterie, and white meats. Best enjoyed now or within two years when stored in cool, dark conditions.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 12.5%

HARVEST: 2023

NET CONTENT: 750 ml



TRAMONTO DI MAREMMA ROSSO TOSCANA IGT

RED WINE

This wine, produced along the coastal area of Maremma, is a blend of red grapes. Fermented in stainless steel with skin maceration at controlled temperatures, it is aged for 4-6 months in cement vats and an additional 3 months in the bottle. The wine features a bright ruby red color, with clean aromas of red fruits and underbrush. On the palate, it is balanced, with pleasant freshness, soft tannins, and subtle mineral notes. Best served at 16-18°C, it pairs perfectly with charcuterie, pasta with meat or vegetable sauces, grilled meats, pecorino cheese, and oven-baked vegetables. Suitable for drinking now or within four years if stored in cool, dark conditions.

GRAPES VARIETALS:

Sangiovese, Syrah, Cilieggiolo

ALCOHOL CONTENT: 13.5%

HARVEST: 2022

NET CONTENT: 750 ml



TRAMONTO DI MAREMMA SANGIOVESE TOSCANA IGT

RED WINE

This Sangiovese from the Maremma coast is vinified in stainless steel with skin maceration at controlled temperatures. It is aged for four months in cement tanks and three months in the bottle. The wine showcases a vibrant ruby red color and offers a broad, clear aroma with floral and red fruit notes. On the palate, it is warm and concentrated, with balanced tannins and a pleasant freshness. Served at 16–18°C, it pairs well with charcuterie, crostini, pasta with meat or vegetable sauces, grilled or stewed red and white meats, and pecorino cheese. Best enjoyed now or within four years when stored in cool, dark conditions.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 13.5%

HARVEST: 2022

NET CONTENT: 750 ml





FATTORIA POGGIO CAPPONI

Poggio Capponi is a renowned Tuscan winery that embodies the perfect union of tradition, innovation, and a profound respect for nature. Located in the rolling hills of the Chianti region, the estate is dedicated to producing wines that are an authentic reflection of the land’s rich history and unique terroir. At Poggio Capponi, sustainability is not just a practice but a guiding principle, influencing every aspect of the winemaking process. The winery seamlessly blends modern techniques with centuries-old craftsmanship, ensuring that each bottle carries the unmistakable essence of Tuscan excellence. Beyond its wines, Poggio Capponi is a symbol of a broader philosophy that values harmony with the environment, a deep appreciation for the cultural heritage of Tuscany, and a passion for sharing these treasures with the world. Each wine is a story of the land, the people, and the timeless pursuit of quality that defines the spirit of Poggio Capponi.



FATTORIA POGGIO CAPPONI



CHIANTI DOCG

RED WINE



This Chianti is born on the rolling hills of Montespertoli about 20 km west of Florence. It is produced mainly with Sangiovese grapes and other vines, in compliance with the Chianti regulations. It is recognizable by its beautiful bright ruby color; on the nose it has aromas of cherry and spices such as pepper, it has a rich flavor and is pleasantly drinkable. An excellent choice to accompany your daily dishes.

GRAPES VARIETALS:

Sangiovese, Syrah

ALCOHOL CONTENT: 13.5%

HARVEST: 2022

NET CONTENT: 750 ml



LA MONTANINA

Nestled in the historic Chianti hills of Tuscany, La Montanina Winery is surrounded by a stunning mosaic of colorful landscapes, with gentle slopes dotted with vineyards and framed by bright meadows and timeless forests.

The Chianti Hills, with their gentle slopes dotted with vineyards, framed by bright meadows and majestic, timeless forests, paint a picturesque scene. It is in this enchanting land that La Montanina Winery is situated.

The Leonini family's winemaking tradition dates back to the late 1900s when Agostino Leonini first began producing and selling wine. The winery underwent a significant transformation in 2006 with the purchase of new land and the construction of a modern winery at Monti di Sotto, which remains the heart of the estate.

Today, La Montanina is led by Oretta Leonini, whose experience and passion for the land have led to promising results. The winery continues to produce exceptional wines that reflect the unique character and beauty of the Chianti region.



LA MONTANINA



LE MURA TOSCANA IGT ROSSO

RED WINE



This wine offers a fresh, fruity bouquet with a pleasant vinous character, evoking the vibrant essence of young, ripe grapes. On the palate, it is savory and approachable, with a medium structure and gentle tannins that make it an easy-drinking choice. Crafted with care, the wine begins with a meticulous selection of grapes and a 12-day maceration at controlled temperatures in stainless steel tanks, without stalks. After malolactic fermentation, it matures in stainless steel for six months, preserving its youthful vibrancy.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 13.5%

HARVEST: 2021

NET CONTENT: 750 ml



CHIANTI CLASSICO DOCG

RED WINE

This wine captivates from the first glance with its intense ruby-red hue, hinting at the richness within. The nose is a vibrant tapestry of spicy nuances and ripe, juicy morello cherry, creating an inviting aromatic profile. Crafted with meticulous care, the wine undergoes a 15-day maceration at controlled temperatures in stainless steel tanks, followed by malolactic fermentation. Its character is refined through maturation in French and Slavonian oak barrels for at least 12 months, then harmonized in cement tanks before bottling with minimal filtration.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 13.5%

HARVEST: 2020

NET CONTENT: 750 ml





SOCIETÀ AGRICOLA MACIARINE

Maciarine, founded in 2005 in Seggiano, Tuscany, is dedicated to producing organic wines that reflect a deep respect for the environment and the unique terroir of the region, that is particularly suited to viticulture and of great landscape value. With vineyards situated between 330 and 400 meters above sea level, the winery integrates traditional winemaking practices with modern sustainable techniques.

Their mission is to reduce chemical use and promote biodiversity, ensuring that each wine embodies the essence of its land. Through innovation and care, Maciarine strives to create wines that foster a harmonious relationship between agriculture and nature.



LA MONTANINA



MONTECUCCO ROSSO TOSCANA DOC

RED WINE



Montecucco Red is vinified in stainless steel at controlled temperatures and undergoes two weeks of maceration and malolactic fermentation, followed by 15 months of aging in steel and oak. The bouquet reveals vibrant notes of red fruit, violet, and subtle vegetable aromas. Showcasing an intense ruby red hue, Montecucco is perfectly paired with game, roast meats, and medium-aged cheeses offering a delightful taste of Tuscany in every sip.

GRAPES VARIETALS:

Sangiovese, Cabernet, Petit Verdot

ALCOHOL CONTENT: 15%

HARVEST: 2021

NET CONTENT: 750 ml



MONTECUCCO SANGIOVESE DOCG

RED WINE

Montecucco is a 100% Sangiovese wine that is crafted through a controlled fermentation process in stainless steel, with two weeks of maceration and malolactic fermentation. Aged for 14 months in steel and 12 months in French oak tonneaux, it presents an intense ruby red color. The bouquet offers rich aromas of ripe red fruits, including currants, raspberry, pomegranate, and berries, complemented by balsamic and sweet spice notes. It pairs excellently with game, roasted or stewed red meats, and aged cheeses.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 14.5%

HARVEST: 2018

NET CONTENT: 750 ml





TENUTA PIETRAMORA

Tenuta Pietramora is based in COLLE FAGIANO, in the heart of the Maremma region, on 53 hectares of land at 300 meters above sea level, in a location of rare and striking natural beauty.

With its unique landscapes and microclimate, the area is particularly suited for cultivating vines that create full-bodied wines with a fragrant nose.

The farm was established in 1999 with the replanting of 4 hectares of pre-existing vineyards and the planting of new cultivations, covering a total surface area of 11 hectares of high-quality San Giovese grape vines.

The terrain is mostly composed of a type of marl-based, lime-rich soil that is low in organic compounds and clay, creating the perfect environment for growing Sangiovese grapes, which makes up most of the company's grape and wine production, together with a modest cultivation of Merlot vines.



Toscana

**LIMITE
VERMENTINO TOSCANA IGT****WHITE WINE**

Limite Vermentino Toscana IGT is a still white wine crafted from 100% Vermentino grapes grown in the southeast of Tuscany, in the province of Grosseto (Maremma). It features a golden yellow color and a bouquet of yellow flowers, broom, plum, honey, bread crust, and citrus notes. The palate is intense, dry, fresh, and well-balanced, with mineral notes and a slightly bitter finish. The grapes are manually harvested in late September and undergo 20 days of fermentation at low temperatures, followed by six months of aging in steel tanks.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 12%**HARVEST:** 2023**NET CONTENT:** 750 ml



GERMILE MORELLINO DI SCANSANO DOCG

RED WINE

This product is a red wine made from 100% Sangiovese grapes, grown in the southwest of Tuscany, in the province of Grosseto (Maremma). With a ruby red color and clear appearance, it offers a bouquet of fresh flowers, violets, cherries, red plums, and berries. The palate is tannic, fresh, and well-balanced, making it ideal for pairing with white meats and regional dishes. The grapes are manually harvested in mid-September and undergo traditional fermentation with maceration for 16–23 days, followed by three months of aging in steel vats.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 14%

HARVEST: 2023

NET CONTENT: 750 ml





ANTONELLI SAN MARCO

Antonelli San Marco spans 175 hectares in the Montefalco DOCG zone. With 50 hectares dedicated to vines, the estate primarily cultivates native varieties such as Grechetto, Trebbiano Spoletino, Sangiovese, and Sagrantino. The clayey, limestone-rich soils exhibit diverse geological origins, ranging from deep to skeletal, imparting intense and varied nuances to the wines. The underground winery employs gravity-fed winemaking, minimizing environmental impact while ensuring optimal quality control through organic practices. This meticulous approach allows for the production of wines that express the unique characteristics of the terroir, reflecting the estate’s commitment to excellence in winemaking, being renowned for producing elegant, well-balanced wines. They primarily grow native varieties, including Grechetto and Trebbiano Spoletino for whites, and Sangiovese and Sagrantino for reds.

The vineyards are planted on the upper slopes at an average altitude of 350 meters, with the valleys reserved for arable crops.





TREBBIANO SPOLETINO SPOLETO DOC

WHITE WINE

It boasts an intense straw yellow color with hints of gold. The nose delivers a powerful and lasting impression, showcasing both fruity and floral notes; you can expect to detect almond and hawthorn blossom alongside citrus and tropical fruit, finished off with a subtle spiciness.

On the palate, this wine is structured and exceptionally flavorful. It features a pronounced acidity typical of Trebbiano Spoletino, creating a remarkable harmony with its other components. The wine's excellent persistence ensures a delightful alignment of flavors and aromas, making for a truly memorable tasting experience.

GRAPES VARIETALS:

Trebbiano Spoletino

ALCOHOL CONTENT: 13%

HARVEST: 2023

NET CONTENT: 750 ml



BAIOCCO SANGIOVESE UMBRIA IGT

RED WINE

This fresh and youthful Sangiovese from Umbria is a delightful wine to enjoy with any meal. It presents a brilliant ruby red color, while the nose bursts with fruity and floral aromas, featuring notes of cherry and red fruits. On the palate, it is lively and well-balanced, culminating in a pleasant and refreshing fruity finish.

The wine undergoes fermentation with the skins for about two weeks, followed by several months in stainless steel tanks and then in the bottle.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 14%

HARVEST: 2023

NET CONTENT: 750 ml

**MONTEFALCO ROSSO
DOC****RED WINE**

This traditional wine features a blend of Sangiovese and the typical red grape from Montefalco. It showcases a ruby red color and offers an intense, fruity aromatic profile with notes of cherry and wild berries. On the palate, it is dry, balanced, and well-structured. The freshness from the Sangiovese contributes to its excellent drinkability.

Each grape variety is fermented separately, with skin contact and maceration lasting about 2-3 weeks. After blending, the wine ages in large oak barrels for at least 9 months, followed by static clarification in cement vats.

GRAPES VARIETALS:

Sangiovese, Sagrantino,
Montepulciano

ALCOHOL CONTENT: 14.5%**HARVEST:** 2021**NET CONTENT:** 750 ml

MONTEFALCO SAGRANTINO DOCG

RED WINE



This traditional wine from Montefalco is crafted exclusively from Sagrantino grapes, which have been cultivated for centuries on the slopes of the Umbrian hills.

Known for its exceptional structure and longevity, the wine displays an intense ruby red color.

The nose is rich and powerful, exuding ethereal complexity with characteristic notes of fruit and aromatic herbs, including citrus, cherry, wild berries, mint, and oregano. On the palate, it is robust, featuring firm and well-integrated tannins. This wine truly flourishes with extended bottle aging.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

HARVEST: 2019

NET CONTENT: 750 ml

**CONTRARIO
UMBRIA IGT****RED WINE**

This wine offers a fresh and innovative interpretation of the typical red grape from Montefalco, cultivated and vinified to create a young, enjoyable, and highly drinkable expression.

It showcases a dense ruby red color and presents a rich, intense nose with prominent notes of citrus and wild berries, complemented by subtle hints of aromatic herbs.

On the palate, it is elegant and fresh, finishing with a persistent and fruity aftertaste.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 14.5%**HARVEST:** 2019**NET CONTENT:** 750 ml



BOCALE

The Valentini family has been connected to the City of Montefalco by history and personal experiences for over one century.

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

The productions of Montefalco Rosso and Montefalco Sagrantino stand as authentic expressions of an innovation within tradition, blending the fruits of nature with the perfection and simplicity of human gestures.

Central to Bocale's winemaking philosophy is the respect given to environmental cycles and the handcrafted process that makes the wine such a natural product full of personality.



BOCALE

Valentini • Viticoltori di Montefalco



Umbria



TREBBIANO SPOLETINO DOC

WHITE WINE



Trebbiano Spoletino is prized for its elegance and remarkable aging potential. Crafted exclusively from indigenous vines, it undergoes meticulous vinification with cold maceration and natural yeast fermentation. After maturing in stainless steel for six months, it develops a complex profile of citrus, peach, and spicy nuances. This straw yellow wine with green reflections pairs perfectly with velvety vegetable soups, saffron risotto, white meats, fish, and fresh cheeses. Enjoy it chilled at around 12°C to savor its refreshing, saline finish and versatile food pairing capabilities.

GRAPES VARIETALS:

Trebbiano Spoletino

ALCOHOL CONTENT: 12.5%

HARVEST: 2023

NET CONTENT: 750 ml



MONTEFALCO ROSSO DOC

RED WINE

Typical Umbrian wine with great versatility, which can match the complexity of a great wine with freshness and drinkability.

Its appearance presents a captivating ruby red hue adorned with delicate violet reflections.

Floral notes mingle with ripe cherries and spice on the nose.

On the palate, it boasts a balanced structure with gentle tannins and lingering persistence.

This wine serves as an ideal accompaniment for pasta dishes, soups with legumes, succulent red meats, tender poultry, cold cuts and a selection of cheeses.

Best enjoyed when served at a temperature of approximately 18°C.

GRAPES VARIETALS:

Sangiovese, Sagrantino, Merlot, Colorino

ALCOHOL CONTENT: 15%

HARVEST: 2021

NET CONTENT: 750 ml



MONTEFALCO SAGRANTINO DOC

RED WINE

Crafted from Sagrantino grapes, this wine combines aromatic richness with structural elegance, reaching its peak with optimal aging.

In appearance, its profound ruby red color, tinged with violet, captivates the eye.

On the nose, notes of blackberries, currants, and Mediterranean maquis are complemented by hints of spice and vanilla.

On the palate, it offers a well-defined structure with velvety tannins and a lingering finish.

Pair with pasta, gnocchi in Sagrantino sauce, roasts, grilled meats, and aged cheeses. Serve between 18°C to 20°C for an elevated dining experience.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15.5%

HARVEST: 2019

NET CONTENT: 750 ml



BRIZIARELLI

The history of the Briziarelli as an agricultural company begins in Umbria in the early twentieth century, thanks to the vision of Pio Briziarelli: a local entrepreneur, philanthropist, and man of great ambitions.

After establishing the Briziarelli furnaces, he chose to invest in the agriculture of the luxuriant Umbrian territory by acquiring land for cultivating crops, olive trees, grapes, and cattle breeding. Generations later, in 2000, the family selected the Montefalco area as a new project. Consequently, Briziarelli Cellars were established.

The wines are protected by an elegant personality combined with cleanliness and a pleasant drinking, in a context in which these elements cannot be taken for granted.

The wise listening of both the land and our customers guides us in our everyday activities.



Umbria

L'AFFABILE UMBRIA ROSSO IGT

RED WINE



"Affabile" embodies simplicity, courtesy, and kindness, reflected in L'Affabile Rosso, a wine that combines freshness and savoriness. Its intense ruby red hue with violet hints sets the stage for a sensory journey.

The aroma offers robust notes of red fruits and a delicate hint of violet.

On the palate, enjoy refreshing, rounded flavors with a balanced finish.

Pair with grilled pork or various dishes. Serve at 15-16 degrees Celsius to fully appreciate its charms.

GRAPES VARIETALS:

Sangiovese, Merlot, Cabernet Sauvignon

ALCOHOL CONTENT: 14.5%

HARVEST: 2021

NET CONTENT: 750 ml

**DON BRIZIO
UMBRIA IGT****WHITE WINE**

In terms of appearance, it displays a radiant straw yellow color.

The aroma unfolds with a captivating hint of banana, followed by vibrant citrus notes of grapefruit, cedar, lemon peel, and lime. Delicate floral undertones of jasmine and chamomile dance alongside hints of wild mint and sage.

On the palate, it reveals a harmonious interplay of fragrant acidity and pronounced minerality, offering an incredibly pleasant and immediate sensation.

Pair this wine with a summer lunch featuring mixed fried vegetables and fish, such as fried sage leaves, anchovy zeppoline, shrimp, and squid. For a delightful twist, serve it alongside grilled zucchini seasoned with fresh mint.

GRAPES VARIETALS:

Trebbiano, Viognier

ALCOHOL CONTENT: 12.5%**HARVEST:** 2022**NET CONTENT:** 750 ml

**DON BRIZIO
UMBRIA IGT****RED WINE**

Experience the delightful fusion of Sangiovese's red fruit notes with the gentle character of our international varietals.

In appearance, it reveals a captivating ruby red hue with subtle purple undertones.

The aroma tantalizes with hints of blackberry, plum, and black currant, where violet nuances take the forefront, followed by subtle notes of undergrowth and graphite.

On the palate, it offers a balanced and consistent experience echoing the aromatic profile, complemented by soft tannins.

Pair this incredibly versatile red wine with grilled or roasted pork, though its ultimate companion is found in sheep skewers.

GRAPES VARIETALS:

Sangiovese, Merlot and
Petit Verdot

ALCOHOL CONTENT: 12.5%**HARVEST:** 2022**NET CONTENT:** 750 ml

MONTEFALCO ROSSO DOC

RED WINE



Indulge in this harmonious Umbrian DOC red wine, known for its refreshing acidity and subtle salinity, making it incredibly drinkable.

With its bright ruby red appearance, it promises a delightful sensory experience.

The aroma reveals invigorating notes of sour cherries, plums, delicate flowers, and subtle spices, culminating in a graceful finish with a hint of licorice.

On the palate, the softness of Merlot blends seamlessly with Sangiovese's refined tannins, while moderate acidity and gentle salinity elevate the tasting experience.

Pair with comforting dishes like lasagna, stuffed pasta, or margherita pizza. Serve between 15 and 18 degrees Celsius for optimal enjoyment.

GRAPES VARIETALS:

Sangiovese, Merlot,
Sagrantino

ALCOHOL CONTENT: 14%

HARVEST: 2021

NET CONTENT: 750 ml

MONTEFALCO SAGRANTINO SECCO DOCG

RED WINE



Savor the excellence of Sagrantino grapes, meticulously chosen from top vintages. Intense and full-bodied, it exudes elegance and structure.

In the glass, it presents an intense ruby red hue with hints of orange.

On the nose, discover a complex bouquet of cooked red fruit, balsamic, leather, and spice notes.

The palate is greeted with refined tannins, balanced acidity, and a persistent finish.

Pair with hearty roasts or game dishes like pheasant, or indulge in liver-based delicacies. Serve at 18–20 degrees Celsius for optimal enjoyment.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

HARVEST: 2019

NET CONTENT: 750 ml



VITRUVIO MONTEFALCO SAGRANTINO DOCG

RED WINE

Indulge in Umbria's most representative wine, renowned for its robust body and velvety tannins, echoing the region's lush terroir. With its intense ruby red color and deep purple hues, it exudes richness and depth.

On the nose, expect powerful balsamic notes and ripe red fruits, with subtle hints of spice and leather adding complexity.

The palate delights with enveloping tannins, balanced acidity, and a lingering finish, offering a truly pleasurable drinking experience.

Pair with aged goat cheeses, hearty legume soups, or rich meat-based dishes. Serve between 18–20 degrees Celsius for optimal enjoyment.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

HARVEST: 2016

NET CONTENT: 750 ml





CESARINI SARTORI

At the end of the twentieth century, Cesarini Sartori's family decided to abandon their previous job to realize their dream of country life and winemaking. With his background of electrotechnical engineer, Luciano Cesarini built one of the Europe's most advanced wineries in their hometown of Bastardo, a region with a rich viticultural history dating back to 1312. Today Chiara and Alice Cesarini continue this dream in their agricultural company. Surrounded by 35 hectares of vineyards planted with Sagrantino, Sangiovese, Merlot, and Cabernet, the winery is nestled among medieval castles, creating a unique landscape. Their winery is designed to avoid synthetic chemicals and sulphites. They combine manual and mechanical vineyard work with advanced technology, ensuring harmony at every production stage. From cryo-maceration to micro-oxygenation, everything works together to create exceptional wines.



**CESARINI
SARTORI**
BASTARDO - ITALIA



Umbria



GRECHETTO IGT UMBRIA

WHITE WINE



This soft and fragrant wine beautifully highlights the grapes of our region. It has a pale straw yellow color with bright, light gold reflections.

The bouquet evokes fresh wildflowers and chamomile, complemented by hints of banana, unripe pineapple, and almond. It offers a good balance of acidity, freshness, and persistence, with a savory note that enhances nuances of grapefruit, pineapple, and banana. The finish leaves a delightful almond aftertaste.

Fermentation and aging take place in steel, preserving the wine's vibrant character.

GRAPES VARIETALS:

Grechetto, Sauvignon Blanc

ALCOHOL CONTENT: 13%

HARVEST: 2022

NET CONTENT: 750 ml

TERRE BIANCHE MONTEFALCO ROSSO DOC

RED WINE



Modern winemaking technologies enable us to refine the Montefalco vine, resulting in a more contemporary wine that retains its unmistakable structure, tannins, and elegance.

It presents a ruby color with a purplish edge. The initial impact reveals animal notes, dusty potpourri, dark blackberry, black pepper, and liquorice, gradually evolving into hints of cloves, coffee, vanilla, and a refreshing menthol note.

On the palate, it delivers a smooth and vibrant combination of vanilla, blackberry, and black cherry, supported by good acidity and persistence. This foundation enhances its excellent sapidity, along with lingering notes of cloves.

GRAPES VARIETALS:

Sangiovese, Merlot, Cabernet, Sagrantino

ALCOHOL CONTENT: 13.5%

HARVEST: 2021

NET CONTENT: 750 ml

**ROSSOBASTARDO
UMBRIA IGT****RED WINE**

The wine with a goliardic name that represents the love for our country: Bastardo. Today, in the world, this wine symbolizes the desire to be together and encourages meetings, relationships and friendship.

It has a ruby color surrounded by a purple edge. On the nose, it offers animalistic scents,

dusty potpourri, dark blackberry, black pepper and licorice which fade into nuances of cloves, coffee, vanilla and a minty note.

The palate is soft and clean with flavors of vanilla, blackberry, and black cherry, balanced by good acidity and a persistent finish. Perfect with red meats, game, and mature cheeses, even slightly spicy ones.

GRAPES VARIETALS:

Sangiovese, Merlot, Cabernet, Sagrantino Passito

ALCOHOL CONTENT: 13.5%**HARVEST:** 2022**NET CONTENT:** 750 ml



RIPENERE MONTEFALCO ROSSO DOC RISERVA

RED WINE

This wine embodies the intense character of Umbria. It showcases a vibrant ruby red color with subtle orange hues.

The nose features rich notes of black cherry in alcohol, complemented by flavors of tobacco, leather, cloves, rosemary, and a touch of cocoa. There's also a balsamic and citrus undertone that adds depth.

On the palate, it reveals elegant tannins, good flavor, and refreshing acidity. Flavors of black cherry, vanilla, bitter orange, and black pepper create a harmonious finish.

The blend ages for 12 months in wood, then faces a long refinement in bottle

GRAPES VARIETALS:

Sangiovese, Merlot, Cabernet, Sagrantino

ALCOHOL CONTENT: 14%

HARVEST: 2020

NET CONTENT: 750 ml





CHIORRI

Chiorri, was founded at the end of the 19th century in Sant'Enea, a small village a few kilometres from the centre of Perugia, in Umbria region, overlooking the enchanting landscape of the Tiber Valley.

What defines the most the corporate culture is a deep sense of family in which the know-how, handed down from generation to generation, is interwoven with the Umbrian winemaking tradition, weaving the threads of the winery history. A perfect and indissoluble bond of tradition and territoriality that gives birth to excellent wines with Controlled Designation of Origin (DOC) of Colli Perugini and IGT Umbria.

Chiorri pays a special attention to its vineyards and cultivate them with respect to their own characteristics. They enjoy the favour of the hills which, due to their exposure, soil and weather conditions, are highly suited to wine production. The winery cultivates mainly indigenous wines of the territory, but also international ones: as for the white barried grapes, Grechetto, Malvasia, Pinot Grigio, Viognier and as for the red barried grapes, Sangiovese, Sagrantino, Merlot and Cabernet Sauvignon.



**ETESIA
UMBRIA PINOT GRIGIO IGT****WHITE WINE**

This wine undergoes an aging process in stainless steel tanks, which helps to preserve its fresh and vibrant characteristics. The wine boasts the warm color of ripe wheat, accentuated by bright highlights. On the palate, it is agile and drinkable, with a harmonious balance supported by a pleasant freshness. The bouquet is a delightful blend of floral, fruity, and mineral notes, creating a lively and invigorating experience in the mouth. This wine pairs beautifully with aperitifs, appetizers, and canapés. It complements fish dishes, crostini, cheese, and pizza, enhancing the flavors of these foods and providing a well-rounded dining experience.

GRAPES VARIETALS:

Pinot Grigio

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**TITUS
UMBRIA GRECHETTO IGT****WHITE WINE**

This white wine undergoes fermentation at low temperatures and soft pressing in stainless steel tanks. It is then aged in stainless steel tanks to maintain its fresh and vibrant profile. The wine exhibits a straw yellow color with warm golden hues. The bouquet is intense and elegant, featuring notes of exotic and tropical ripe fruit and yellow flowers. On the palate, it is pleasantly mineral with balanced freshness and sapidity, and offers a persistent, fine, and harmonious experience. This wine pairs wonderfully with starters, fish-based first courses, mature cheeses, pork and wild boar sausages, boiled meats, cappelletti in broth, and white meats.

GRAPES VARIETALS:

Grechetto

ALCOHOL CONTENT: 13.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

LA CAVA ROSSO UMBRIA IGT

RED WINE



The wine is then matured for 10 months in glassed concrete tanks, which enhances its complexity and depth. It exhibits an intense ruby red color, with a bouquet that is both floral and fruity, featuring notes of red rose, cherry, and violet. On the palate, it is fresh with good acidity and is quite tannic, providing an intense and persistent, full-bodied experience. This wine pairs exceptionally well with a variety of dishes including salad cake with sausage, first courses with meat sauces, medium-aged pecorino cheese, and pork roast beef, making it a versatile choice for different culinary occasions.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 13%

HARVEST: 2022

NET CONTENT: 750 ml



COLLE CIOCCO

Colle Ciocco, the hill that names their vineyard, is nestled among vineyards and olive groves, housing Cantina Colle Ciocco. Since 1870, the winery has been producing wine, starting with the Spacchetti brothers and two other families, as documented in village archives. Grandfather Settimio played a vital role in cultivating and preserving the art of winemaking. A passionate winemaker and visionary, he recognized the complexity and sustainability of this craft, understanding the skills and responsibilities it entails.

For over a century, their family-run winery has prioritized sustainability, ensuring that their work is in harmony with nature. The estate spans 20 hectares, with 12 dedicated to native varieties like Sagrantino.

In their cellar, they produce a diverse range of wines, including Montefalco Sagrantino DOCG and Montefalco Rosso DOC, which showcase the unique character of the region.



COLLE  CIOCCO



TEMPESTIVO TREBBIANO SPOLETINO DOC

WHITE WINE



Tempestivo is a prominent traditional wine from Umbria, crafted from the Trebbiano Spoletino grape. Its vinification process includes skin contact maceration, gentle pressing, and static cold clarification, followed by fermentation in stainless steel vats at controlled temperatures.

The wine boasts an intense straw yellow hue and a vibrant nose, featuring prominent notes of peach and pineapple. It is well-structured, savory, and persistent on the palate. Tempestivo pairs beautifully with both land and sea dishes, making it an excellent choice for fish, meat, and cheese.

GRAPES VARIETALS:

Trebbiano Spoletino

ALCOHOL CONTENT: 13%

HARVEST: 2022

NET CONTENT: 750 ml

MONTEFALCO ROSSO DOC

RED WINE



This traditional wine from our region beautifully blends the elegance and smoothness of Sangiovese with the robust structure and tannins of Sagrantino.

It features an intense ruby-red color and a deep, complex aroma with notes of plum, cherry, and spices. Well-structured and balanced, it offers a persistent finish and is easy to enjoy. This wine pairs wonderfully with rich pasta dishes such as strangozzi with truffle, tagliatelle with goose sauce, and risotto with porcini mushrooms, making it perfect alongside red meat main courses.

GRAPES VARIETALS:

Sangiovese, Sagrantino,
Merlot

ALCOHOL CONTENT: 14.5%

HARVEST: 2020

NET CONTENT: 750 ml



MONTEFALCO SAGRANTINO DOCG

RED WINE

This wine, crafted from the Sagrantino grape—native to the Montefalco region—boasts a remarkable structure with prominent tannins and typical notes of blackberry and cherry.

It displays an intense ruby-red color with grenadine highlights. The aroma is deep and complex, featuring scents of wild blackberries, black cherries, aromatic herbs, and spices. With its strong structure and pleasantly tannic, long-lasting flavor, this wine is truly distinctive.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

HARVEST: 2019

NET CONTENT: 750 ml



DUCA DELLA CORGNA

Duca della Corgna is the only production company in the Lake Trasimeno area, located in the heart of Etruscan Umbria, a land marked by agricultural and oenological culture, the winery is the result of the efforts of the winemakers of the coastal municipalities of Lake Trasimeno, and it is today one of the most important Umbrian wine cellars.

The line is made up of red wines high in barriques, reds that ripen in steel, white-leaved wines and floral and white of structure strengthened by a careful passage in the wood.

The latest addition to the range of wines is completed: a rosé, from Trasimeno Gamay grapes in white vinified purity, with delicate floral and rose aromas. The Gamay grapes, in particular, are a variety related to the Spanish Garnacha, the Sardinian Cannonau and the Tai Red of the Berici Hills.

At Gamay of Trasimeno there are also the traditional vines of the area: the classic Sangiovese and the Tuscan Trebbiano.



**CORIO
BIANCO UMBRIA IGT****WHITE WINE**

On the palate, the wine is characterized by a soft and lively texture. It wraps the palate in a smooth embrace, accompanied by a vibrant acidity that adds liveliness and zest to each sip.

The producer recommends pairing this wine with light appetizers and delicate fish dishes. Its softness and liveliness complement the subtlety of these dishes, enhancing their flavors and creating a harmonious dining experience. This wine is ideal for occasions where freshness and elegance are desired, making it a versatile choice for various culinary settings.

GRAPES VARIETALS:

Trebbiano, local white grapes

ALCOHOL CONTENT: 12.5%**HARVEST:** 2023**NET CONTENT:** 750 ml



CORIO ROSSO UMBRIA IGT

RED WINE

The wine presents an intense and brilliant ruby red color. Its aroma is fresh and lively, with delicate floral notes of almond that harmoniously blend with fruity undertones. This combination creates a complex and inviting aromatic bouquet.

The producer suggests pairing this wine with delicate white meats, where its softness and liveliness can enhance the flavors. It is also particularly suitable for pasta dishes with special sauces, where its floral and fruity notes integrate perfectly with refined preparations. The versatility of this wine makes it suitable for various occasions, from formal dinners to casual gatherings, where its elegance and complexity can be fully appreciated.

GRAPES VARIETALS:

Sangiovese, local red grapes

ALCOHOL CONTENT: 13.5%

HARVEST: 2023

NET CONTENT: 750 ml





LA VENERANDA

Their family has deep roots in Montefalco, where they have cultivated the land since 1568, as documented in the Historical Archives. By 1827, the property was managed by Maria Aloisa Moncelli, known as "La Veneranda," a cultured and wise woman. Today, La Veneranda is led by Eleonora Alessandrelli and Anna Rita Scarca, who are dedicated to enhancing Montefalco wines and preserving the region's beauty. Their vineyards span eighteen hectares in Montefalco at an altitude of 300 meters, with slightly clayey, sedimentary soils. An additional two hectares lie between Foligno and Spoleto. The vines, primarily facing southeast, include some up to 40 years old and are cultivated using spurred cordon and guyot methods.

They focus on preserving indigenous varieties like Sagrantino, Grechetto, and Sangiovese, managing the entire production process from cultivation and harvesting to winemaking, bottling, and sales.



MONTEFALCO DOC GRECHETTO

WHITE WINE



This wine is crafted exclusively from Grechetto grapes. It displays a straw yellow color and offers a particularly refined nose, featuring a bouquet of elderflower, broom, and yellow-fleshed fruits like peach and mango, finishing with aromatic herb notes reminiscent of thyme and sage. The balance between flavor and freshness is exceptional.

The wine undergoes traditional vinification in stainless steel tanks for 15 to 20 days at a controlled temperature.

GRAPES VARIETALS:

Grechetto

ALCOHOL CONTENT: 14%

HARVEST: 2023

NET CONTENT: 750 ml



FALCONIERE UMBRIA IGT ROSSO

RED WINE

This ruby red wine boasts an intense and harmonious aroma. It opens with notes of red berries, including black cherry and Durone cherry, before transitioning to other berries like wild strawberry.

On the palate, the fruity richness of Sangiovese is complemented by the flavor and softness of pleasant tannins.

The wine undergoes traditional vinification in stainless steel tanks, with skin contact lasting 10 days at a controlled temperature of 24 to 25°C.

GRAPES VARIETALS:

Sangiovese, Merlot, Sagrantino

ALCOHOL CONTENT: 13.5%

HARVEST: 2023

NET CONTENT: 750 ml

MONTEFALCO DOC ROSSO

RED WINE



This wine showcases an intense ruby color and is crafted from a perfect blend of three grape varieties: Sangiovese, Merlot, and a local autochthonous variety. The nose features enticing notes of red fruit, beautifully complemented by the wild strawberry and raspberry sensations from the native grape.

It presents good structure and alcoholic strength, alongside refreshing flavors. The wine is harmonious and well-balanced.

The traditional vinification process takes place in stainless steel tanks, with skin contact lasting 15 to 20 days at a controlled temperature of 20 to 25°C, accompanied by daily stirring. The wine matures for 18 months inside large Italian oak barrels.

GRAPES VARIETALS:

Sangiovese, Merlot, Sagrantino

ALCOHOL CONTENT: 15%

HARVEST: 2021

NET CONTENT: 750 ml

ELLI
UMBRIA IGT ROSSO**RED WINE**

This wine features a striking intense ruby color. The nose reveals enticing hints of fresh red fruit, including Morello cherry, red berries, and wild strawberries. On the palate, it is rich and enveloping, with a persistent and pleasant aftertaste of ripe cherry.

The wine undergoes traditional vinification in stainless steel tanks, with skin contact lasting 15 to 20 days at a controlled temperature of 20 to 25°C, and daily stirring. The wine matures for 12 months inside large Italian oak barrels.

It boasts an intense ruby red color with garnet nuances, offering good structure and alcohol strength. The flavor is fresh and fruity, complemented by a smooth, tannic finish.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%**HARVEST:** 2021**NET CONTENT:** 750 ml





POMARIO

Pomario is an organic farm and winery placed in the hills of Umbria, embodying a deep commitment to sustainability, tradition, and craftsmanship. Surrounded by breathtaking natural beauty, the estate produces wines that reflect the purity and richness of their land. Guided by organic principles, Pomario carefully nurtures its vineyards and olive groves, ensuring that every product is an authentic expression of the territory.

The winery blends innovative techniques with a profound respect for the environment, crafting elegant, high-quality wines that tell the story of their unique terroir. At Pomario, the focus goes beyond production: it is a celebration of harmony with nature, a passion for preserving rural heritage, and a dedication to sharing the essence of Umbria in every bottle.



RUBICOLA ROSSO UMBRIA IGT

RED WINE



Rubicola is a vibrant Umbria Rosso I.G.T. wine crafted predominantly from Sangiovese and Merlot grapes. Its deep ruby color invites you to explore its bold character, ideal for enjoying at room temperature or slightly chilled during warmer months. The wine reflects the harmony of its surroundings, blending the rustic elegance of Sangiovese with the smooth richness of Merlot, offering a balanced and approachable expression of Umbria's winemaking tradition.

GRAPES VARIETALS:

Sangiovese, Merlot

ALCOHOL CONTENT: 13%

HARVEST: 2022

NET CONTENT: 750 ml



TENUTA DI FREDDANO

Fossatello Vineyards beautifully blends tradition and family values, crafting exceptional wines in the heart of Orvieto, just 15 kilometers from the historic town. Their estate spans 28 hectares, with 7.5 hectares dedicated to vineyards that thrive in the rich, medium-textured soil and favorable microclimate. Here, they cultivate indigenous grape varieties, including Grechetto, Malvasia, Procanico, and Sangiovese, all carefully nurtured to express their unique characteristics and the essence of their terroir. Their commitment to sustainability is evident throughout their winemaking process, from hand-harvesting to fermentation and aging. Each vintage is a labor of love, ensuring that the quality of their grapes is preserved while celebrating the traditional practices that have been passed down through generations. Founded in 1927 by Sante Freddano, the estate has a rich history of excellence in wine production. Today, under the passionate leadership of Chiara Fiorentini and her mother, Cristina, they continue to honor this legacy while embracing modern techniques. Their vision ensures that every bottle they produce not only reflects the unique flavors of their region but also the dedication and care that go into each step of the winemaking journey.



FREDDANO

Dal 1927



**SPES
ORVIETO CLASSICO
SUPERIORE DOC****WHITE WINE**

This wine showcases a pale yellow color with golden reflections, offering sweet and warm aromas on the nose. It features floral notes of ginestra and elderberry, along with fruity hints of peach, pineapple, and light exotic fruit, all enriched by mineral undertones and nuances of aromatic herbs like lemon balm, elderflower, and thyme.

On the palate, it is enveloping, balanced, and persistent, supported by good acidity and salinity. The tasting experience is soft and harmonious with the aromas, culminating in a long, citrusy finish.

Alcoholic fermentation occurs in stainless steel for 15 to 20 days at a controlled temperature.

GRAPES VARIETALS:

Grechetto, Malvasia, Procanico, Rupeccio and Verdello

ALCOHOL CONTENT: 13%**HARVEST:** 2022**NET CONTENT:** 750 ml



TORRALE VERMENTINO IGP UMBRIA

WHITE WINE

This wine exhibits a pale yellow color with golden reflections. The nose reveals elegant citrus notes of grapefruit, alongside tropical fruits like guava, mango, and passion fruit, accented by the aroma of broom flowers and enriched with herbal and vegetal hints.

On the palate, it opens with delightful freshness, showcasing a remarkable mineral texture, good acidity, and salinity. The finish is persistent and harmonious, brimming with Mediterranean nuances.

Alcoholic fermentation takes place in stainless steel for 15 to 20 days at a controlled temperature.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 13%

HARVEST: 2020

NET CONTENT: 750 ml

**CAMPO DE' MASSI
MERLOT UMBRIA IGP****RED WINE**

This wine boasts an intense ruby red color and offers a fragrant, slightly spicy nose filled with pleasant aromas of small red fruits and cherry, complemented by typical herbal notes. These herbal sensations carry through to the palate, enhancing its structure and softness.

Each sip is decisive and enveloping, featuring sweet tannins and culminating in a fresh, fruity finish with good persistence. It's an easy-drinking wine that pairs well with a variety of dishes.

Alcoholic fermentation occurs in stainless steel for 15 to 18 days, with maceration on the skins.

GRAPES VARIETALS:

Merlot

ALCOHOL CONTENT: 13.5%**HARVEST:** 2020**NET CONTENT:** 750 ml



TILI VINI

Tili Vini's journey began in the 1200s when the Tili family first cultivated the rich hills of Umbria, driven by a deep passion for exceptional wine. Since 1978. Today, they produce between 90,000 and 100,000 bottles annually, each crafted to capture the essence of Umbria. Their wines have found appreciative audiences in markets from Japan to Europe, showcasing the distinct character and craftsmanship that define Tili Vini.

Nestled near Assisi, the Tili winery benefits from calcareous soils that enrich their grapes and enhance the quality of their wines. The 15 hectares of vineyards are meticulously cultivated to maximize sun exposure and mineral richness, allowing the vines to thrive in an environment that fosters complexity and depth. Among the varieties grown are local gems like Sangiovese and Grechetto, which reflect the region's heritage and terroir.

The family employs sustainable practices, including short pruning and integrated pest management, to ensure that every grape is nurtured with care.



ASSISI GRECHETTO DOC

WHITE WINE



This wine is crafted from the first pressing of the distinctly Umbrian Grechetto grape, reflecting the region's unique terroir. It displays a light, brilliant straw yellow color that hints at its freshness and vitality.

The bouquet is full and fruity, inviting you to explore its rich aromatic profile. On the palate, the wine is full-bodied and dry, showcasing an extraordinary balance between vibrant acidity and ripe fruitiness. This harmony leaves a unique and persistent aroma that lingers beautifully.

Overall, it exemplifies the elegance and character of Grechetto, making it a delightful addition to any table.

GRAPES VARIETALS:

Grechetto

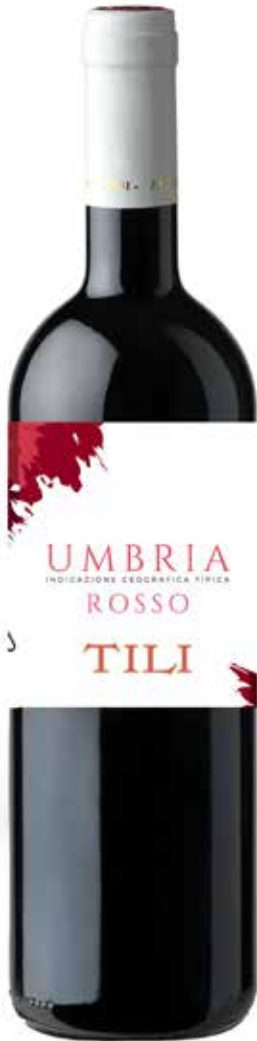
ALCOHOL CONTENT: 13%

HARVEST: 2016

NET CONTENT: 750 ml

UMBRIA ROSSO IGT

RED WINE



The late maturation of Cabernet Sauvignon, vinified with Sagrantino, results in a deep ruby red wine that is rich and complex.

Its nose features intense aromas of violet and red currant, enhanced by velvety vanilla notes. On the palate, it is warm and persistent, with well-integrated acidity and softened tannins. Flavors of slightly sweet blueberry and blackberry emerge, complemented by lingering vanilla.

This wine beautifully showcases the harmony between the two varietals, making it an excellent choice for both sipping and pairing with a variety of dishes.

GRAPES VARIETALS:

Cabernet Sauvignon,
Sagrantino

ALCOHOL CONTENT: 15%

HARVEST: 2020

NET CONTENT: 750 ml

ASSISI ROSSO DOC

RED WINE



This wine results from careful fermentation with the skins of Sangiovese, Canaiolo, and Merlot grapes. After four years in oak barrels and at least six months in the bottle, it achieves a stunning ruby red color.

The bouquet is abundant and austere, featuring rich fruit aromas complemented by hints of vanilla. On the palate, it is full-bodied and dry, with a velvety texture and soft, spicy tannins that enhance its strong personality.

Overall, this wine showcases the meticulous craftsmanship behind its creation, making it a remarkable choice for any occasion.

GRAPES VARIETALS:

Sangiovese, Merlot, Canaiolo

ALCOHOL CONTENT: 14%

HARVEST: 2016

NET CONTENT: 750 ml



BERNARDI VINI

For three generations, Bernardi Pietro e Figli has been operating in the wine market, producing and enhancing wines that best represent the unique territory of the Conegliano-Valdobbiadene hills. Since the 1950s, quality has been the cornerstone of this family tradition. Their extensive product range focuses on sparkling wines, embodying the essence of this land and its finest fruits. The flagship wine is the Conegliano Valdobbiadene Prosecco Superiore D.O.C.G., a sparkling wine that showcases the highest quality expression of Prosecco, achievable only in this region. From pruning to bottling, every production phase is meticulously carried out in-house, ensuring quality and sustainability at every step.



**CAPOSALDO
PROSECCO DOC
EXTRA DRY****SPARKLING WHITE WINE**

Prosecco D.O.C. Extra Dry is a refined sparkling wine made entirely from Glera grapes. Its pale straw-yellow color with fine and persistent perlage is complemented by a delicate, fruity, and slightly aromatic bouquet. On the palate, it is lively, fresh, and elegant, making it ideal as an aperitif and delightful to pair with meals. Produced through soft pressing and thermo-controlled fermentation, it undergoes 10 days of fermentation followed by 30 days of aging in autoclave and one month in bottle.

GRAPES VARIETALS:

Glera

ALCOHOL CONTENT: 11.5%**HARVEST:** 2023**NET CONTENT:** 750 ml

**PRIMOVENTO
PROSECCO DOC
BRUT****SPARKLING ROSÉ WINE**

Primovento Prosecco D.O.C. Rosé Brut Millesimato is an elegant sparkling wine crafted with 90% Glera and 10% Pinot Nero grapes. Its deep pink color and fine, persistent perlage captivate the eye, while its delicate, fruity aroma enchants the senses. Fresh, lively, and refined on the palate, it is ideal as an aperitif or paired with appetizers, white meats, and fish dishes. Produced from handpicked grapes and fermented in thermo-controlled tanks, it reflects meticulous craftsmanship. Perfectly embodying the unique terroir of the Collalto di Susegana hills, it is a celebration of flavor and finesse.

GRAPES VARIETALS:

Glera, Pinot Nero

ALCOHOL CONTENT: 11.5%**HARVEST:** 2023**NET CONTENT:** 750 ml





SERENE VINI

Serene Vini is a distinguished producer of organic wines rooted in the heart of Italy’s Veneto region. The company is dedicated to creating high-quality, sustainable wines by blending traditional craftsmanship with innovative ecological practices.

Serene’s wines are obtained from organic grapes and with spontaneous fermentations of indigenous yeasts free from any invasive treatment. With a profound respect for the environment, Serene Vini Bio emphasizes organic farming methods that protect biodiversity and highlight the unique flavors of the local terroir.

Their portfolio reflects a passion for authenticity, offering wines that are both ethical and rich in character



**LUNE
PINOT GRIGIO****WHITE WINE**

This white wine, produced from vineyards on the eastern hills of Garda Lake at 250 meters above sea level, reflects meticulous craftsmanship. The 25-30-year-old vines are cultivated using Guyot and pergola systems, with grapes hand-harvested in early September to preserve freshness. Fermented without sulfur and with indigenous yeast, the wine showcases a pale-yellow hue with green reflections. It offers aromas of ripe pear and a soft, pleasant palate.

GRAPES VARIETALS:

Pinot Grigio

ALCOHOL CONTENT: 12%**HARVEST:** 2019**NET CONTENT:** 750 ml

SAGHÈ CORVINA VERONESE

RED WINE



Saghè is a red wine, crafted from Corvina Veronese vines aged 20–50 years. Only produced in exceptional years, the grapes undergo natural drying on the vine after the shoots are cut in late September, followed by hand-harvesting in November. Fermented traditionally with indigenous yeast, the wine matures for 24 months in steel and six months in bottle. Deep ruby red, it boasts complex, spicy aromas with ripe red berries and a balanced, persistent palate, perfect for red meats and aged cheeses.

GRAPES VARIETALS:

Corvina veronese

ALCOHOL CONTENT: 14%

HARVEST: 2018

NET CONTENT: 750 ml

L'EMMA SYRAH VERONESE

RED WINE



This organic Syrah comes from 22-year-old vineyards located in Affi, on the hills of Garda Lake. The shoots are cut mid-September, allowing the grapes to dry slowly on the vine before being hand-harvested in late October. Fermented traditionally with indigenous yeast and 15 days of skin contact, it matures for 24 months in steel and 6 months in bottle. Intense ruby red, it features spicy aromas with hints of licorice and berries. Full-bodied with balanced tannins, it pairs well with game stews and aged cheeses.

GRAPES VARIETALS:

Syrah

ALCOHOL CONTENT: 13.5%

HARVEST: 2017

NET CONTENT: 750 ml



VIGNA RÒDA

Vigna Ròda is a family-run winery located in Cortelà di Vo’, in the province of Padua, surrounded by the picturesque landscape of the Euganean Hills.

The core value are tradition, innovation, and sustainability, respecting the environment and enhancing the local territory.

Their wines, both white and red, reflect the unique characteristics of the volcanic and calcareous soils of the area, offering high-quality products that embody the essence of the land and the family’s passion for winemaking.



**CA' ZAMIRA
CHARDONNAY VENETO IGP****WHITE WINE**

Ca' Zamira is a dry white wine made from 100% Chardonnay grapes, grown on calcareous marl soil and harvested in early September. Fermented at 18°C in thermo-conditioned tanks, it matures for six months in steel and three months in the bottle. This wine features tropical aromas of pineapple, apricot, and bread crust, offering a smooth and harmonious palate. With an alcohol content of 13% and 3 g/l residual sugar, it pairs perfectly with white-sauce dishes, Milanese risotto, and fish, and is best served at 10–12°C.

GRAPES VARIETALS:

Chardonnay

ALCOHOL CONTENT: 13%**HARVEST:** 2023**NET CONTENT:** 750 ml

IL DAMERINO MERLOT VENETO IGP

RED WINE



Il Damerino is an elegant red wine made from 100% Merlot grapes, planted on calcareous marl soil and harvested in late September. The grapes are fermented on the skins for 15 days at 26°C, followed by aging for three months in steel tanks, eight months in concrete tanks, and a short time in the bottle. This wine has an intense ruby red color with violet hues, featuring notes of violet, coffee, red fruits, and morello cherries. With 13.5% alcohol and 4 g/l residual sugar, it is warm and velvety, ideal with meat sauces, grilled meats, and game birds, served at 18°C.

GRAPES VARIETALS:

Merlot

ALCOHOL CONTENT: 13.5%

HARVEST: 2021

NET CONTENT: 750 ml





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