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ITALIA



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ETO



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GRAPES

Glera.

TASTING NOTES

APPEARANCE

A pale straw-yellow sparkling wine with hints of green, compellingly luminous, with a near-endless bead of the tiniest bubbles.

BOUQUET

A delicate note of fresh-baked bread is the first to emerge, followed by apple, pear, and peach, alongside refined impressions of rose petals and acacia blossoms.

PALATE

The crisp palate is both smooth and sweet, perfectly complemented by a noticeable, lemonish acidity. Fine balance, delicacy, and immediate drinkability.

ACIDITY 5.5 g/l

RESIDUAL SUGAR 16 g/l

ALCOHOL 11.5% vol.

VINIFICATION

VINEYARD YIELD 135 q.li/ha

HARVEST PERIOD

First ten days in September.

FERMENTATION

Fermented off the skins, at a controlled 20 °C.

MATURATION

In steel tanks for 1 month.

SECOND FERMENTATION

Martinotti (Charmat) method: slow natural re-fermentation in pressure fermenters at 12 - 14 °C, with brief ageing sur lie to preserve fruitiness. Bottle pressure 4.5 - 5 atm.

GROWING AREA

LOCATION

In the heart of the Conegliano Valdobbiadene Prosecco Superiore DOCG, on the slopes of the first hills rising to the Dolomites, in the Feletto hills in northern part of the province of Treviso.

ELEVATION 270 metres

EXPOSITION East - West

SOIL PROFILE

Clay.

VINEYARD DENSITY

4,000 vine/ha

TRAINING SYSTEM

Guyot.

RECOMMENDATIONS AND SIZES

SERVING SUGGESTIONS

Ideal as an aperitif wine, but fine as well with fish, shellfish, and mussels, and it partners too with crème sweets and fresh fruit.

SERVING TEMPERATURE

6 - 8 °C. Open bottle at moment of serving.

GLASS

Best enjoyed in a large tulip-shaped glass with curved-in rim.

STORAGE

Best enjoyed young, preferably within 1 year. Store the bottle in a cool, dry place, away from light. Do not keep long in refrigerator.

SIZE

750 ml and 1.5 l bottle.

BEPIN DE ETO

Società Agricola
di Ceschin Ettore S.S.

Via Colle, 32/a - 31020
San Pietro di Feletto TV - Italia



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Bosco del Merlo



IN VINEYARD

360 is a blend of 80% Merlot and 20% Cabernet Sauvignon. Merlot variety has always been well-known by everyone, whether wine lovers and not, as a velvety, round, soft wine. Cabernet Sauvignon is a robust wine, well-known for its typical organoleptic characteristics.

IN CELLAR

The 360 has a peculiarity, in fact 15% of Merlot aged in oak barrique for at least 5 years. In this way, the tertiary organoleptic characteristics of Merlot are enhanced, offering great elegant spicy and toasted notes, with a typical boisé flavor.

The fermentation process occurs in steel tanks with controlled temperature.

TASTING NOTES

The colour is intense ruby red.

At the nose, it reminds the typical fresh and vegetal notes of Cabernet Sauvignon, funding with ripe flavors of blackberries, raspberries and cherry jam. Notes of toasted hazelnuts, cherry jam and pepper complete the harmonic taste, offering a great experience of a complex, persistent and well-balanced wine. On the palate the smoothness gives a great elegant and full taste, well-balanced with a perfect acidity. The elegance of the product inspires the pleasure of senses glass after glass.

PLUS

A perfect balance between the freshness of the Cabernet Sauvignon and the structure and power of the Merlot aged in wood.

PAIRINGS

A wine to pair with sophisticated first dishes and enhance their taste. Try it with wild boar ragu and tagliatelle, grilled or braised meat, or just sharing the bottle with friends.

Enjoy at 18 °C

Technical information

- Bottle sizes: 0.75 l - 1,5 l - 3 l
- 14,5% Alc. Vol.
- Sugars: 5 g/l



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AWARDS

PINOT GRIGIO “TUDAJO” DOC DELLE VENEZIE

IN VINEYARD

Pinot Grigio is a traditional grape variety of this area, cultivated since centuries. In a soil composed mainly by caranto and clay this grape expresses great elegance and character.

IN CELLAR

Pinot Grigio Tudajo originates from the grape's copper coloured characteristics vinified in white. The musts, fractionated according to the pressing stage, are vinified separately and only the more delicate pressings contribute to the formation of the final blend. The wine is then placed into stainless steel tanks to mature for an ideal period for achieving the right balance and optimum finesse.

TASTING NOTES

Pale yellow in colour with light coppery shades reminiscent of the colour of the grapes. The scent is intense with hints of acacia flowers and nutmeg. It is dry on the palate, pleasantly broad and confirms the olfactory senses.

PLUS

Harmony and persistence make it perfect for every palate. An elegant wine that can adapt with confidence to a thousand flavours, combinations and menus.

WHAT DOES TUDAJO MEAN?

Taken from the mythology of the Dolomites, it is the name of a legendary prince transfigured into the mountains.

PAIRINGS

Excellent with first courses, even the more elaborate choices. It combines divinely with seafood cuisine and white meats. We recommend it also with vegetarian dishes, as chickpea salad or lentils with ginger.

Enjoy at 8/10°C

Technical information

- Bottle sizes: 0,75 l
- 13% Alc. Vol.
- Sulphite content: 95 - 135 mg/l (-52% / -32% legal limit)
- Sugars: 0,5 - 3 g/l
- Acidity: 5,7 - 6,7
- PH: 3,1 - 3,2
- Production area: DOC delle Venezie



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AWARDS

Enjoy at 6°C

Technical information

- Bottle sizes: 0,75 l
- 11,5% Alc. Vol.
- Sugars: 13 (±1) gr/l

• Production area: Prosecco DOC



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Bosco del Merlo

PROSECCO ROSÉ DOC MILLESIMATO BRUT



Bosco del Merlo 4V philosophy puts emphasis on sustainability all along the production chain, paying attention not only to the land's health, but also to the well-being of the inhabitants.

According to this reason, Bosco del Merlo has decided to donate part of the income of the Prosecco DOC Rosé Brut to LILT. LILT is an Italian non-profit association aiming to prevent breast cancer and to help the women in this condition.

Let toast together to women and life!



For more information
<http://bit.ly/LifeInRosè>

IN VINEYARD

Prosecco Rosé Bosco del Merlo is a blend of Glera and Pinot Nero vinified in red, with a lower yield/hectare to have higher intensity color and aromas. Grapes are vinified separately and in different periods; early harvesting of the Pinot Noir takes place to maintain the fresh, fruity notes. As provided by the disciplinary, Glera and Pinot Noir grapes belong to the same vintage.

IN CELLAR

After 2-3 days of maceration the Pinot Nero matures in steel until blending. After the soft pressing, the must ferments at low temperature (15°C) to enhance freshness and fruity notes. To take foam, the Charmat Method is used, refermentation in steel tanks at low temperature and frequent batonnage to enhance the fragrance and fine perlage. The period of taking foam is beyond 60 days.

TASTING NOTES

The color is bright light pink, with fine and persistent perlage. The flavor is really fresh and floral, with an explosion of freshness and nice body on the palate, thanks to the sapidity and the taste-olfactory persistence of the fruity notes of pear, pomegranate and lychee.

PLUS

It is a representative product of the terroir, where production of rosé sparkling wines has been already present since years. Today, the achievement of the Prosecco Rosé appellation confirms the high-quality standard and elegance of the rosé sparkling wines produced here.

PAIRINGS

Convivial wine, excellent as elegant aperitif; perfect with fish dishes, like salmon or tuna sashimi and grilled vegetables.

Enjoy at 8/10 °C

Technical information

Technical information

- Bottle sizes: 0,75 l
- 11,5% Alc. Vol.
- Sugars: 10 (±1) g/l
- Production area: Prosecco DOC

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AWARDS



4 Rosoni in
VINETIA guide by Associazione
Italiana Sommelier



Gold Medal
Gilbert & Gaillard Guide



93 points I Migliori Vini Italiani
Luca Maroni Guide



4 Rosoni in
VINETIA guide by Associazione
Italiana Sommelier



Gold Medal
Sakura Awards Japan



Gold Medal
Pragac Wine Trophy

SAUVIGNON BLANC “TURRANIO” DOC FRIULI

IN VINEYARD

A single-varietal Sauvignon Blanc, the result of a careful clonal selection process. The grape harvest, separated for different clones of the same grape variety of different ages, allows to the creation of harmonic complexity in this product. The first harvest will have the task of providing freshness and minerality and the following will seek structure and body.

IN CELLAR

The different portions are vinified separately, the fermentation of the must takes place very slowly at low temperatures. The wine is then aged for 5 months in steel containers on a bed of fine lees in order to enhance its varietal characteristics and to provide the wine with structure and elegance.

TASTING NOTES

Pale yellow colour, with green reflection, a typical scent with distinctive hints of melon, passion fruit, rose and tomato leaves, with a dry, decisive and considerably persistent flavour.

It is a wine that is identifiable by its sophistication and the extreme elegance of its hints, supreme balance and typicity.

PLUS

Award-winning throughout the world: Special Trophy at Concours Mondial du Sauvignon 2011, Gold Medal with vintages 2009, 2016, 2019.

WHAT DOES TURRANIO MEAN?

Ruffino Turranio of Concordia Sagittaria (an important settlement of Roman origin) was a monk, historian and Christian theologian (345 - 411 A.D.).

PAIRINGS

Ideal with herb-based first courses, such as risotto and field herbs or asparagus, hop sprouts. It pairs very well with shell fish, well-seasoned cured ham and with some alpine cheese. Try it with vegetarian or vegan dishes such as salad with fennel, tomatoes or peppers or creative salads.

Enjoy at 8/10°C

Technical information

- Bottle sizes: 0.75 l
- 13% Alc. Vol.

- Sugars: 4 g/l



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CASTELLO BONOMI
FRANCIACORTA



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FRANCIACORTA BRUT DOCG CRUPERDU MILLESIMO 2017



IN VINEYARD

CruPerdu comes from Chardonnay and Pinot Nero grapes of the same vintage. The 2017 vintage was characterized by a historic climatic event in Franciacorta the late frost on April 18. The damage was considerable, especially from a quantitative point of view and the production of this vintage was limited. Despite this, Monte Orfano and its particular microclimatic condition have allowed us to harvest the grapes, favoring a selection in the vineyards located in the highest part. The vintage, albeit with a limited production, guaranteed an excellent level of maturity and acidity of the grapes that made CruPerdu 2017 an excellent Franciacorta.

IN CELLAR

After a soft pressing to extract only the free-run must, the vinification takes place with the aid of cold techniques, which allow to enhance the aromas and finesse of the wine. After the first fermentation of the Chardonnay in steel then in wood, part of the cuvée matures for about 8 months at a controlled temperature before the second fermentation. CruPerdu then evolves and patiently refines in the bottle for more than 48 months.

IN TASTING

Bright yellow color, floral and balsamic notes emerge on the nose, the perlage is fine and persistent. In tasting, a great balance emerges between the acid part and the roundness of the wine given by the perfect maturity of the vintage. The finish is long and recalls the sip thanks to an accentuated saline component.

PLUS

CruPerdu represents the story of a company path that began in 1986 when Luigi Bersini decided to revive the vineyard now incorporated in the woods. The 2017 vintage, characterized by an historical climatic event, led to the creation of a Franciacorta that perfectly represents the characteristics of Monte Orfano, which has always been a highly suitable wine growing area.

PAIRINGS

It is a gastronomic wine that goes well with any meal. Try it in combination with various dishes of Mediterranean cuisine, such as sea bass in salt or baked in foil or a pasta with tuna bottarga and lemon zest.

Taste at 6-8°C

Technical information

- Bottle Size: 0,75 l - 1.5l - 3l - 6l
- 12.5% Alc. Vol.
- Sulphites content: 82 mg / l (-65 % legal limit)
- Sugar: 4 gr/l
- Acidity: 8,7
- PH: 2,94



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The design of the label dresses it in an unmistakable way: the thin and sinuous green lines, inspired by the 22 crus, describe the unmistakable hilly morphology of Monte Orfano and the harmonious terraces of the Chardonnay rows. The logo with the castle in the center expresses the history, tradition and authenticity of Castello Bonomi.

AWARDS



90 points

I Migliori Vini Italiani
by Luca Maroni



CROWN in Vini Buoni
d'Italia guide

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FRANCIACORTA BRUT DOCG CUVÉE 22

IN VINEYARD

Cuvée 22 is the result of the special selection of 22 Cru of Chardonnay grapes. Altitude, soil morphology, age of the vineyard, sun exposure, ripeness of the grapes are the main features to select the cru, with the aim to obtain the real expression of Franciacorta terroir. Our oenologists decide the specific treatment to use, thanks to the division of the vineyards in small cru: this philosophy permits to exalt the characterizing features of each specific cru.

IN CELLAR

Each cru is vinified separately from the others. After the cold fermentation, each wine refines on the noble lees. The blend is created with all cru by our chef-de-cave, who then follows also the refermentation, the contact with the yeasts and the final refinement process in bottle.

IN TASTING

It expresses the typical Chardonnay notes of pineapple, peach and apricot with perfume of apple, acacia flowers and dried fruit. A fresh, velvety and soft sparkling wine.

PLUS

The wine is ready for consumption and, properly stored, maintains and even improves over time its qualitative characteristics. Cuvée 22 aims to hold a place of honor among our Franciacortas and was born from a challenge from our Chef de Cave Luigi Bersini.

PAIRINGS

Excellent as an aperitif but well suited to any meal. Perfect with fish-based dishes such as grilled prawns or baked sea bass. Also try it with vegetable-based summer dishes.

Taste at 6°C

Technical information

- Bottle Size: 0,75 l - 1,5l
- 12,5% Alc. Vol.
- Sulphites content: 83 mg/l (-65 % legal limit)
- Sugar: 8 gr/l
- Acidity: 8,4
- PH: 2,90
- Production Area: Franciacorta - Coccaglio
- Selection of 22 Chardonnay cru



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POGGIO PETROSO

IN RADDÀ IN CHIANTI - ITALIA



CHIANTI CLASSICO ANNATA 2018 DOCG

IN VINEYARD

88% sangiovese and 12% canaiolo. It is an elegant wine, which expresses the millenarian history of the terroir. The perfect sun exposure allows a perfect grape ripeness. The hand harvest takes place in October following the perfect maturity of each cru.

IN CELLAR

After a careful selection, the maceration takes place and it lasts for about 25 days. Then follows a period of steel-ageing in tanks and a refinement in wood for 12 months. After 8 months of bottle aging, Chianti Classico Poggio Petroso is ready for sale.

IN TASTING

It has an intense ruby-red colour. The smell is fruity with notes of blueberry and cherry, floral scents of red and purple rose, with shades of spicy notes such as vanilla and black pepper.

The palate is well structured. Its freshness, expression of the acidity, produces a perfect harmony with the softness and fruity notes.

PLUS

Perfect expression of elegance of the territory.

PAIRINGS

It matches well with first courses, red meats, roasted or braised, and medium-seasoned cheeses.

Taste at 18 °C

Technical information

- Bottle Size: 0,75 l
- 13,5 % Alc. Vol.
- Grapes: Sangiovese 88% e Canaiolo 12%
- Sulphites: 80 mg/l (-47% legal limits)
- Sugar: 0,5 gr/l
- Acidity: 6,0 gr/l
- PH: 3,40

- Vineyard Name: Colle Petroso
- Location: Radda in Chianti



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POGGIO PETROSO

IN RADDÀ IN CHIANTI - ITALIA



CHIANTI CLASSICO RISERVA 2017 DOCG

IN VINEYARD

100% sangiovese. it is a balanced and structured wine thanks to the perfect climate condition. The climate excursion allows the best expression of the aromatic features of sangiovese. the hand harvest is fragmented following the perfect grapes maturity.

IN CELLAR

Immediately after the hand harvest, grapes are brought in the cellar. Alcoholic fermentation takes place approximately for 30 days in order to extract as much colour and aroma as possible. It follows an aging in barrique for 12 months. During this period the achieve softness and elegance on the palate thanks to the maturation of the tannins. Before being placed on the market, it has to undergo a bottle aging for over a year, until the achievement of the right organoleptic maturity.

IN TASTING

It has a ruby-red colour with light garnet shades. The nose reminds of ripe fruit such as currant, blackberry and cherry jam. Fruit are well blended with sweet spicy notes like vanilla, cinnamon and clove. On the palate, the wine is well structured, warm and elegant. It turns out to be very balanced since softness is well expressed by velvety tannins.

PLUS

The aristocratic representation of chianti classico area.

PAIRINGS

It goes well with braised red meats or game dishes, barbecue, mature cheeses and cold cuts. It is also excellent as a meditation wine.

Taste at 18 °C

Technical information

- Bottle Size: 0,75 l
- 14 % Alc. Vol.
- Grapes: Sangiovese 100%
- Sulphites: 80 mg/l (-47% limite legale)
- Sugar: 0,5 gr/l
- Acidity: 5,5
- PH: 3,45
- Vineyard Name: Colle Petroso
- Location: Radda in Chianti



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POGGIO PETROSO
IN RADDÀ IN CHIANTI - ITALIA



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GOVERNO ALL'USO TOSCANO



AWARDS



Gold medal
Berliner Wine Trophy



95 points at
I Migliori Vini Italiani Luca Maroni

IN VINEYARD

Governo all'Uso Toscano is an old Tuscan technique to produce Tuscan red wine of great fruit and easy appeal. The harvest takes place in two steps: a first early selection of the best grapes of Sangiovese, which will govern the fermented wine, and a second harvest of Sangiovese and Syrah grapes at perfect maturation.

IN CELLAR

The first selection of grapes follow a drying process in specific rooms to intensify the fruity notes and the natural concentration of each grape. In the meanwhile, the second portion starts the first alcoholic fermentation, then it ages in cement vats, in which the malolactic fermentation occurs. In this passage the selected grapes are added to "govern" the wine, enriching it in natural sugar content, and due to this sugar concentration, a second fermentation takes place until springtime. The result is a smooth, fresh and fruity wine.

IN TASTING

It has a ruby red color; it is characterized by fruity notes of cherry, currant, mixed berries marmalade and floral hints. It's soft, elegant and well balanced thanks to the acidity level.

PLUS

It's the result of an ancient technique revised in a modern style.

PAIRINGS

Wine for all meals, perfect with traditional dishes as pici spaghetti and meat sauce.

Taste at 18 °C

Technical information

- Bottle Size: 0,75 l
- 13,5 % Alc. Vol.
- Grapes: Sangiovese 85% Syrah 15%
- Sugar: 8,5 ($\pm 1,5$) gr/l



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Bosco del Merlo



PREMI E RICONOSCIMENTI



Medaglia d'Argento
The Drink Business



92 punti
5 Star Wines Vinality



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PINOT GRIGIO

“TUDAJO” DOC DELLE VENEZIE

IN VIGNA

Il Pinot Grigio è una varietà tradizionale di questa zona, ormai coltivata da secoli. Quest'uva esprime grande eleganza e carattere in un terreno prevalentemente composto da argilla e caranto.

IN CANTINA

Il Pinot Grigio Tudajo proviene dalle caratteristiche uve color ramato vinificate in bianco. I mosti, frazionati a seconda della fase di pressatura, vengono vinificati separatamente e solo le pressature più delicate concorrono alla formazione del blend finale. Il vino viene quindi posto ad affinare in serbatoi di acciaio per un periodo ideale al raggiungimento del miglior equilibrio e della massima finezza.

IN DEGUSTAZIONE

Colore giallo paglierino con lievi sfumature ramate che ricordano il colore dell'uva. Il profumo è intenso, con ricordi di fiori d'acacia e di noce moscata. Al palato si presenta asciutto, piacevolmente ampio e conferma le sensazioni olfattive.

PLUS

Armonia e persistenza lo rendono perfetto per ogni palato. Un vino elegante che sa adattarsi con disinvolta a mille gusti, abbinamenti e menu.

COSA SIGNIFICA TUDAJO?

Tratto dalla mitologia delle Dolomiti, è il nome di un principe leggendario trasfigurato in monte.

ABBINAMENTI

Eccellente con i primi, anche più elaborati. Si sposa divinamente con la cucina di mare e con le carni bianche. Lo consigliamo anche in abbinamento a piatti di legumi e verdure, come insalata di ceci o lenticchie allo zenzero.

Degustare a 8/10 °C

Informazioni tecniche

- Formato bottiglia: 0,75 l
- 13% Alc. Vol.

- Acidità: 6,3 ($\pm 0,5$) gr/l



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Pojer e Sandri



ZERO INFINITO

CERTIFIED ORGANIC

Semi-sparkling white wine with a straw-yellow colour. Slightly aromatic, floral aroma: elderberries, alpine flowers, fruit: Golden Delicious apple, pear, apricot, peach, fresh tropical notes.

Flavour: juicy, fragrant, fresh.

The aromas perceived on the nose tantalise the palate. This refreshing aperitif is perfect to enjoy with friends.

Serve with starters featuring cold cuts. It's also exceptional with Fried Chicken or Fried Calamari.

How to serve: carafe-decanted or shaken before use for those who love the country-style, hazy version.

Serving temperature: 8-10°C.

Location of the vineyard: Maso Rella in Grumes, upper Val di Cembra at 800/900 m a.s.l., SOUTH-SOUTHWEST exposure on a very steep slope. Very breezy position: in the morning the winds of Valle di Fiemme and Fassa from the north, in the afternoon the Ora del Garda from the south.

Training system: guyot with 6200 plants per hectare.

Type of soil: volcanic rock, dark brown crushed porphyry.

Made with the following grapes: Solaris, interspecific resistant variety created in Freiburg (Germany) in 1975 (coincidentally the birth year of the Pojer e Sandri winery).

Yield per hectare: 80-90q

Alcohol content: 12.0%.

Expected lifespan: 2-4 years.

Type of bottle: 0.750-litre white glass, stainless steel crown cap, in boxes of 6 bottles.

Label: designed by the Trentino artist, Rolando Trenti, based on an idea by Francesco Arrigoni.

Notes: an ancestral-method sparkling wine with ZERO chemical impact: ZERO in the vineyards, ZERO in the cellar. It is the result of an eighty-year research effort (in France, Austria and the Czech Republic) and of thirty-nine harvests in the cellar in Faedo to achieve purity; the fruit of the vine is turned into wine without the addition of any exogenous components.



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Pojr e Pandri



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Nosiola

IGT – VINEYARDS OF THE DOLOMITES

The colour is straw yellow with greenish reflections.

With a delicate, elusive but very personal fragrance, with delicate fruity nuances reminiscent of the Golden apple.

The taste is sapid and fragrant with an average acidity, with an aftertaste reminiscent of hazelnut.

It is a dry aperitif wine, from lean starters of fish and meat, from light soups to raw crustaceans, it also goes well with soft cheeses.

Vineyard situation: on the fan of the cadastral municipality of Faedo in the Coveli Erti area at 300 m. above the sea level, with South - West exposure and Pra Grand area at 550 meters above the sea level with westerly exposure.

Training system: "pergoletta trentina aperta" with a vine density of 6500 plants per hectare and guyot (6200 per hectare).

Soil: as regards geomorphological, Faedo is located between the Permian formation of the porphyritic platform (volcanic rock) and the Werfenian deposits of sandstones, siltstones, limestone marls and dolomite.

The soil is variable in depth from 30 to 100 cm, it is of the silty-calcareous type and rests on a marly conglomerate.

Grape varieties: Nosiola.

Hectare production: 110 q.li.

Alcohol: 11,5%.

Life of wine: it is a wine that should be consumed young but there is no lack of exciting results even after 5/10 years of aging.

Tipo di bottiglia: Bordeaux bottle in cartons of 6 bottles.

Notes: the white vinification method involves washing the grapes and pressing in a controlled atmosphere. Both techniques have been developed in the company pursuing the aim to avoid the use of exogenous antioxidants and to preserve the varietal characteristics of the grape itself (aromas and antioxidants)

The origin of the name, Nosiola, is not certain, it could refer to the finish of the wine with a bitter taste, which recalls the hazelnut or amber color of ripe berries.



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Palai - Müller Thurgau

IGT - VINEYARDS OF THE DOLOMITES

Straw yellow wine with greenish reflections, brilliant.

With an intense aroma, aromatic and ample with hints of limoncello, peach. Its acidic and slightly aromatic vein makes it persuasive companion both to the fish dishes of the great cuisine and to the simple stewing of freshwater fish. In any case, he finds legitimate sublimation with the "strangolapreti" with butter and sage (a typically Trentino dish) and generally with all dishes flavored with herbs. He does not mind being offered as an aperitif.

Vineyard situation: in the locality of Palai at 550-750 meter above sea level with South-East exposure, somewhat windy position due to the influence of the "Ora" from Lake Garda (a wind that comes from the nearby famous lake). del Garda (wind that originates from the nearby large lake).

Training system: "pergoletta trentina aperta" white a vine density of 6500 plants per hectare and Guyot (6200 plants per hectare).

Soil: as regards the geomorphological Faedo is located between the Permian formation of the porphyritic platform (volcanic rock) and drifts of sandstones, siltstones, marls, limestones and dolomite.

The soil is changeable in the depth from 30 to 100 centimeters, it's muddy-calcareous and on a marly conglomerate.

Grape variety: Müller Thurgau.

Hectare production: 80-90 q.li.

Alcohol: 12%.

Life of wine: it is a wine that should be consumed young but there is no lack of exciting results even after 5/10 years of aging.

Type of bottle: Bordeaux bottle in cartons of 6 bottles and half (0.375 lt).

Notes: Due to the microclimatic characteristics of Palai, an area where the Müller Thurgau vineyards are concentrated, Faedo is to be considered among the most representative in the production of this wine in Italy with areas such as Valley of Cembra and Valle Isarco.

To preserve the varietal characters (natural aromas and antioxidants) the grapes are processed in hyper-reduction (absence of oxygen), a technique developed and patented in the company.



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Zagara - Andrero

Terre Siciliane IGP Sauvignon
White wine

Vintage

2020

Alc. vol%

13

Residual sugar g/l

3, 3

Total acidity g/l

5, 65

Grape

Sauvignon Blanc 100%

Content

750 ml

Location

Vineyards in the province of Trapani

Colour

Greenish yellow

Aroma

Fresh with elegant notes of fresh herbs, peach and tropical fruits

Taste

An elegant minerality is combined with a balanced peach and tropical fruit flavors

Pairing

Best enjoyed with fish dishes, fresh cheese and poultry

Serving temperature

8°C

Vinification

In steel tanks at a controlled temperature for 12 days

Ageing

Once the fermentation is over the wine is conserved in steel tanks at a controlled temperature of 18°C till bottling.

Yield/ha

8000 kg

Soil characteristics

Clay and loam

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021

750 ml

Article no.:

1051

GTIN-13

8017868002734

Closure

cork

Download bottle photo

• [andrero_sauvignon_blanc_zagara.jpg.zip](#) (469.9 KiB)

Box 6 bottles

GTIN-13

8017868002741

Boxes/layer

21

Boxes/pallet

105

Kg/box

8, 1

Kg/pallet

870



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2020 VALLE D'AOSTA DOC

Petite Arvine

Petite Arvine has always been the white grape to which we are undoubtedly more bound. Classified as a semi-aromatic grape, it has always stood out for its explosiveness to the nose and for the great strength expressed in the mouth. The key to this wine is balance, in particular the balance between the alcoholic component and the acidic one.

The **2020** Petite Arvine is a mirror of the vintage. A higher yield in the vineyard brought balance and enhanced this wine's typical tension. A very vertical wine, in which sapidity and minerality accentuate the characters of the mountain terroir. In the last years we tried to exalt more and more these traits, in order to guarantee, in a very complex and generous wine such as Petite Arvine, freshness and drinkability.

TASTING NOTES

Intense straw yellow, with luminous golden reflections. Citrus, fresh tropical fruit, ripe grapefruit are followed by hints of wet fern and dew, rock salt, ginger and white pepper. The sip is taut, deep, with an almost edgy savoriness.

VINEYARD

Grape varieties: 100% Petite Arvine
Soil: Sandy
Altitude: 650 - 700 m slm
Exposure: South
Training system: Guyot
Planting density: 8000 vines per hectare
Year of planting: 1997 - 2014
Yield per hectare: 9 000/10 000 kg

WINEMAKING

Harvest start date: October 12, 2020
Harvest: manual harvest in crates, instant cooling through cold storage.
Fermentation: Whole bunch pressing, 2/3 weeks fermentation at controlled temperature, selected yeasts.
Maturation: 7 months on fine lees, in steel tanks.
Malolactic fermentation: No
Bottling date: May 7, 2021

Alcohol by volume: 14%
Bottles produced: 16000
First Vintage: 2007
Serving temperature: 12° - 14° C



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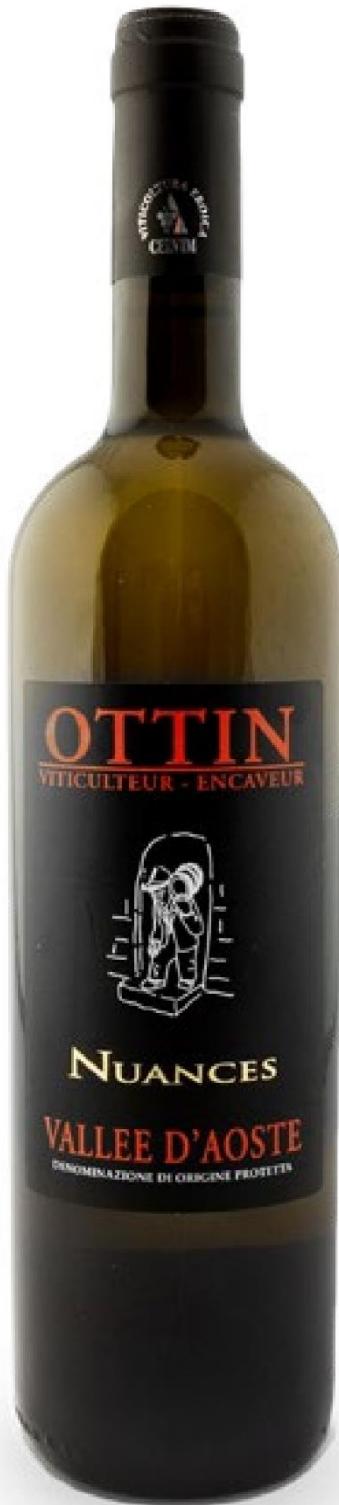
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2019 VALLE D'AOSTA DOC

Petite Arvine Nuances



“Nuances” wants to be a different interpretation of our main white grape variety: the Petite Arvine. The vinification in oak and the particularities related to its bunches give it a more complex profile than the classic version in steel, without ever losing its varietal markers.

The **2019** vintage is probably one of the most successful versions of this wine. Many years of research and study converge here, focused on finding the types of oak that were able to blend at best with this grape variety. The result is an extremely complex and dynamic wine in the glass, with an intriguing nose. Reflection of a vintage with very fresh and elegant wines, Nuances 2019 stands out for its sapidity and depth.

TASTING NOTES

Lively golden yellow. The sweetness of the aromas is reminiscent of crème caramel and freshly baked fragrant cookie, with spicy notes of white pepper and a mineral complexity that fades into goudron. The palate is rich, full, long, in constant balance between the sapid tension of the grape and the creaminess of the wood, which is perfectly integrated.

VINEYARD

Grape varieties: 100% Petite Arvine

Soil: Sandy

Altitude: 700 m asl

Exposure: South

Training system: Guyot

Planting density: 7 000 vines per hectare

Planting year: 1997

Yield per hectare: 7 000 kg

WINEMAKING

Harvest starting date: October 2, 2019.

Harvest: Manual harvest in crates, instant cooling through cold storage.

Fermentation: Whole bunch pressing, 2/3 weeks at controlled temperature in Austrian oak barrels of 20 Hl, selected yeasts.

Maturation: 1 year in oak on fine lees, followed by 1 year in bottle.

Malolactic fermentation: No.

Bottling date: September 2, 2020.



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Alcohol by volume: 14.5%

Bottles produced: 3 500

First vintage: 2011

Serving temperature: 12° - 14° C



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2019 VALLE D'AOSTA DOC

Pinot Noir L'Emerico



Why L'Emerico? Because this wine was made to create inspiration. Emerico Ottin was the one who gave the deepest inspiration for the creation of our winery. He was the first Ottin generation to produce Pinot Noir and L'Emerico is our personal way of giving him eternal gratitude.

The choice of the vineyard and its exposure are among the main factors to be considered for the success of a Pinot Noir. Not being a hot climates lover, the south-eastern slopes - warm in the morning and cooler in the evening - are the most suitable for its cultivation. The vineyard from which L'Emerico comes to life exactly reflects these characteristics.

Son of a hot and drought year, L'Emerico **2019** is therefore in line with all the other wines of this vintage, in which freshness and minerality given by the soil win by far over high temperatures. The final product is a wine of great elegance, with less explosiveness than the previous vintage, but with a really interesting fruit and persistence.

TASTING NOTES

Classic and bright ruby red. Ripe red fruit gradually fades into a multifaceted and deep nose profile: bitter herbs, dried chamomile, licorice and chestnut honey. The palate is fine, broad, persistent. A harmonious, eclectic and complex wine.

VINEYARD

Grape varieties: 100% Pinot Noir
Soil: Sandy
Altitude: 650 - 700 m asl
Exposure: South-East
Training system: Guyot
Planting density: 8 000 vines per hectare
Planting year: 2014
Yield per hectare: 5 000 kg

WINEMAKING

Harvest start date: September 13, 2019.
Harvest: manual harvest in crates, instant cooling through cold storage.
Fermentation: prefermentative cold maceration followed by an alcoholic fermentation of about 10 days. Pump overs alternating with punch down.
Maturation: 18 months in French oak barriques.
Malolactic fermentation: Yes.
Yeasts: Wild.
Filtration: No.
Bottling date: September 2, 2021.



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Alcohol by volume: 13.5%
Bottles produced: 3 000
First vintage: 2016
Serving temperature: 14° - 16° C



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2020 VALLE D'AOSTA DOC

Pinot Noir



The only representative, for now, among the international grapes of our range, Pinot Noir has found in us a deep and visceral love. The research work dedicated to this wine has its roots in our family and, in particular, in the interest with which our grandfather Emerico cultivated and vinified his Pinot Noir in Saint-Denis, before becoming one of the founding members of the cooperative of Chambave, the Crotta di Vegneron.

The **2020** was a very warm vintage, but with a cold autumn, which lengthened the maturation phase. This gave life to a Pinot Noir of great complexity, which distinguishes itself from the previous vintages for its greater structure and great tension. A wine which, as soon as it is opened, can appear austere and introverted, but after a few minutes in the glass, it starts releasing the fruit and all the varietal aromas typical of this grape. A Pinot Noir which, in our opinion, will go very far in time.

TASTING NOTES

Bright ruby red. Aromas of crisp fresh fruit, raspberry, blood orange and violet are followed by darker notes of leather, tobacco leaf and licorice. The taste is powerful and complex, in continuous dialogue between the backbone of the tannins and the persistent freshness of the fruit.

VINEYARD

Grape varieties: 100% Pinot Noir

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South/South-East

Training system: Guyot

Planting density: 8 000 vines per hectare

Year of planting: 1990 - 2014

Yield per hectare: 7 000 / 8 000 kg

WINEMAKING

Harvest start date: September 6, 2020.

Harvest: manual harvest in crates, instant cooling through cold storage.

Fermentation: cold pre-fermentative maceration followed by an alcoholic fermentation of about 10 days. Pump over alternated with punch down.

Maturation: 12 months, 30% barriques, 70% big oak (30/20 Hl).

Malolactic fermentation: Yes.

Yeasts: Wild.

Bottling date: December 7, 2021.



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Alcohol by volume: 13%

Bottles produced: 12 000

First vintage: 2007

Serving Temperature: 14° - 16° C



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2020 VALLE D'AOSTA DOC

Torrette Supérieur



Torrette is the most common wine of Valle d'Aosta. It is based on Petit Rouge, a historical and local variety belonging to the family of Orious, according to the disciplinary present in percentages not lower than 70%. The origins of this wine are to be found in the ancient “wine region” of Torrette, in Saint-Pierre. Today it is possible to produce it in the eleven municipalities surrounding the historical area and it is undoubtedly the most intimate wine for a vigneron from our region: its roots are in our history and, just like the vine itself, in our terroir.

This is surely the wine that most surprised us this year. A Torrette **2020** with a very strong character, whose rustic notes, often associated to this wine, have slightly smoothed out in favor of a more mature fruit and spicy aromas. A maybe more mature interpretation of this wine, which will surely stand out in future vertical tastings. The blend of this wine is enriched by the addition, in small quantities, of some local grapes of Valle d'Aosta, such as Neiret, Mayolet, Bonda and Vuillermin, which, together with Petit Rouge, Cornalin and Fumin, complete the list of local grapes of our region.

TASTING NOTES

The raspberry red color recalls the typical scents of the forest: small wild red berries, fresh moss, pine needles, accompanied by a complex spicy profile, from which nutmeg and cardamom clearly emerge. The silky tannin makes the taste particularly graceful, persistent and elegant.

VINEYARD

Grape varieties: 80% Petit Rouge, 10% Cornalin, 5% Fumin, 5% red local grapes

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South

Training system: Guyot

Planting density: 8 000 vines per hectare

Year of planting: 1997 / 2000

Yield per hectare: 8 000 kg

WINEMAKING

Harvest start date: October 1, 2020.

Harvest: manual harvesting in crates, instant cooling through cold storage.

Fermentation: light pre-fermentative maceration, spontaneous fermentation with continuous pumping over.

Maturation: 12 months in 20 Hl Austrian oak barrels.

Malolactic fermentation: Yes.

Yeasts: Wild.

Bottling date: December 8, 2021.



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Alcohol by volume: 13%

Bottles produced: 5 500

First vintage: 2007

Serving temperature: 16° - 18° C



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Strja



Barbera d'Asti
DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA
2012

Obtained by Barbera, vine variety traditional of the territory, Strja is certainly a product of great future that reflect fully the ancients traditions of Monferrato.

Of red ruby colour with small garnet glare, complex perfume, entangling, with notes of red berry fruit, it has a rich flavor, wide and persistent, with a little note of acidity that express al the typicalness of the vine variety. Strja is a wine that is not surrendering to the power but at the elegance and longevity.

BOTTLED AT THE ORIGIN FROM

AZIENDA AGRICOLA MONTESTREGONE
ACQUI TERME (AL) ITALIA
www.montestregone.it

Contain sulphites

13 %vol.
750 ml

SKU: 0001 Category: **vini** Product ID: 4086



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2020 VALLE D'AOSTA DOC

Torrette Supérieur

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TASTING NOTES

The raspberry red color recalls the typical scents of the forest: small wild red berries, fresh moss, pine needles, accompanied by a complex spicy profile, from which nutmeg and cardamom clearly emerge. The silky tannin makes the taste particularly graceful, persistent and elegant.

VINEYARD

Grape varieties: 80% Petit Rouge, 10% Cornalin, 5% Fumin, 5% red local grapes

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South

Training system: Guyot

Planting density: 8 000 vines per hectare

Year of planting: 1997 / 2000

Yield per hectare: 8 000 kg

WINEMAKING

Harvest start date: October 1, 2020.

Harvest: manual harvesting in crates, instant cooling through cold storage.

Fermentation: light pre-fermentative maceration, spontaneous fermentation with continuous pumping over.

Maturation: 12 months in 20 Hl Austrian oak barrels.

Malolactic fermentation: Yes.

Yeasts: Wild.

Bottling date: December 8, 2021.

Alcohol by volume: 13%

Bottles produced: 5 500

First vintage: 2007

Serving temperature: 16° - 18° C



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2020 VALLE D'AOSTA DOC

Petite Arvine



Petite Arvine has always been the white grape to which we are undoubtedly more bound. Classified as a semi-aromatic grape, it has always stood out for its explosiveness to the nose and for the great strength expressed in the mouth. The key to this wine is balance, in particular the balance between the alcoholic component and the acidic one.

The **2020** Petite Arvine is a mirror of the vintage. A higher yield in the vineyard brought balance and enhanced this wine's typical tension. A very vertical wine, in which sapidity and minerality accentuate the characters of the mountain terroir. In the last years we tried to exalt more and more these traits, in order to guarantee, in a very complex and generous wine such as Petite Arvine, freshness and drinkability.

TASTING NOTES

Intense straw yellow, with luminous golden reflections. Citrus, fresh tropical fruit, ripe grapefruit are followed by hints of wet fern and dew, rock salt, ginger and white pepper. The sip is taut, deep, with an almost edgy savoriness.

VINEYARD

Grape varieties: 100% Petite Arvine
Soil: Sandy
Altitude: 650 - 700 m slm
Exposure: South
Training system: Guyot
Planting density: 8000 vines per hectare
Year of planting: 1997 - 2014
Yield per hectare: 9 000/10 000 kg

WINEMAKING

Harvest start date: October 12, 2020
Harvest: manual harvest in crates, instant cooling through cold storage.
Fermentation: Whole bunch pressing, 2/3 weeks fermentation at controlled temperature, selected yeasts.
Maturation: 7 months on fine lees, in steel tanks.
Malolactic fermentation: No
Bottling date: May 7, 2021

Alcohol by volume: 14%
Bottles produced: 16000
First Vintage: 2007
Serving temperature: 12° - 14° C



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2019 VALLE D'AOSTA DOC

Petite Arvine Nuances

“Nuances” wants to be a different interpretation of our main white grape variety: the Petite Arvine. The vinification in oak and the particularities related to its bunches give it a more complex profile than the classic version in steel, without ever losing its varietal markers.

The **2019** vintage is probably one of the most successful versions of this wine. Many years of research and study converge here, focused on finding the types of oak that were able to blend at best with this grape variety. The result is an extremely complex and dynamic wine in the glass, with an intriguing nose. Reflection of a vintage with very fresh and elegant wines, Nuances 2019 stands out for its sapidity and depth.

TASTING NOTES

Lively golden yellow. The sweetness of the aromas is reminiscent of crème caramel and freshly baked fragrant cookie, with spicy notes of white pepper and a mineral complexity that fades into goudron. The palate is rich, full, long, in constant balance between the sapid tension of the grape and the creaminess of the wood, which is perfectly integrated.

VINEYARD

Grape varieties: 100% Petite Arvine

Soil: Sandy

Altitude: 700 m asl

Exposure: South

Training system: Guyot

Planting density: 7 000 vines per hectare

Planting year: 1997

Yield per hectare: 7 000 kg

WINEMAKING

Harvest starting date: October 2, 2019.

Harvest: Manual harvest in crates, instant cooling through cold storage.

Fermentation: Whole bunch pressing, 2/3 weeks at controlled temperature in Austrian oak barrels of 20 Hl, selected yeasts.

Maturation: 1 year in oak on fine lees, followed by 1 year in bottle.

Malolactic fermentation: No.

Bottling date: September 2, 2020.

Alcohol by volume: 14.5%

Bottles produced: 3 500

First vintage: 2011

Serving temperature: 12° - 14° C



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2019 VALLE D'AOSTA DOC

Pinot Noir L'Emerico

Why L'Emerico? Because this wine was made to create inspiration. Emerico Ottin was the one who gave the deepest inspiration for the creation of our winery. He was the first Ottin generation to produce Pinot Noir and L'Emerico is our personal way of giving him eternal gratitude.

The choice of the vineyard and its exposure are among the main factors to be considered for the success of a Pinot Noir. Not being a hot climates lover, the south-eastern slopes - warm in the morning and cooler in the evening - are the most suitable for its cultivation. The vineyard from which L'Emerico comes to life exactly reflects these characteristics.

Son of a hot and drought year, L'Emerico **2019** is therefore in line with all the other wines of this vintage, in which freshness and minerality given by the soil win by far over high temperatures. The final product is a wine of great elegance, with less explosiveness than the previous vintage, but with a really interesting fruit and persistence.

TASTING NOTES

Classic and bright ruby red. Ripe red fruit gradually fades into a multifaceted and deep nose profile: bitter herbs, dried chamomile, licorice and chestnut honey. The palate is fine, broad, persistent. A harmonious, eclectic and complex wine.

VINEYARD

Grape varieties: 100% Pinot Noir

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South-East

Training system: Guyot

Planting density: 8 000 vines per hectare

Planting year: 2014

Yield per hectare: 5 000 kg

WINEMAKING

Harvest start date: September 13, 2019.
Harvest: manual harvest in crates, instant cooling through cold storage.

Fermentation: prefermentative cold maceration followed by an alcoholic fermentation of about 10 days. Pump overs alternating with punch down.

Maturation: 18 months in French oak barriques.

Malolactic fermentation: Yes.

Yeasts: Wild.

Filtration: No.

Bottling date: September 2, 2021.

Alcohol by volume: 13.5%

Bottles produced: 3 000

First vintage: 2016

Serving temperature: 14° - 16° C



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2020 VALLE D'AOSTA DOC

Pinot Noir

The only representative, for now, among the international grapes of our range, Pinot Noir has found in us a deep and visceral love. The research work dedicated to this wine has its roots in our family and, in particular, in the interest with which our grandfather Emerico cultivated and vinified his Pinot Noir in Saint-Denis, before becoming one of the founding members of the cooperative of Chambave, the Crotta di Vegneron.

The **2020** was a very warm vintage, but with a cold autumn, which lengthened the maturation phase. This gave life to a Pinot Noir of great complexity, which distinguishes itself from the previous vintages for its greater structure and great tension. A wine which, as soon as it is opened, can appear austere and introverted, but after a few minutes in the glass, it starts releasing the fruit and all the varietal aromas typical of this grape. A Pinot Noir which, in our opinion, will go very far in time.

TASTING NOTES

Bright ruby red. Aromas of crisp fresh fruit, raspberry, blood orange and violet are followed by darker notes of leather, tobacco leaf and licorice. The taste is powerful and complex, in continuous dialogue between the backbone of the tannins and the persistent freshness of the fruit.

VINEYARD

Grape varieties: 100% Pinot Noir

Soil: Sandy

Altitude: 650 - 700 m asl

Exposure: South/South-East

Training system: Guyot

Planting density: 8 000 vines per hectare

Year of planting: 1990 - 2014

Yield per hectare: 7 000 / 8 000 kg

WINEMAKING

Harvest start date: September 6, 2020.

Harvest: manual harvest in crates, instant cooling through cold storage.

Fermentation: cold pre-fermentative maceration followed by an alcoholic fermentation of about 10 days. Pump over alternated with punch down.

Maturation: 12 months, 30% barriques, 70% big oak (30/20 H).

Malolactic fermentation: Yes.

Yeasts: Wild.

Bottling date: December 7, 2021.

Alcohol by volume: 13%

Bottles produced: 12 000

First vintage: 2007

Serving Temperature: 14° - 16° C



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Jaara - Andrero

Terre Siciliane IGP Vermentino

White wine

Vintage

2021

Alc. vol%

12,5

Residual sugar g/l

3,7

Total acidity g/l

5,8

Grape

Vermentino 100%

Content

750 ml

Location

Vineyards in the province of Trapani

Colour

Bright straw yellow with greenish reflections

Aroma

Intensive aromas of fresh fruits, especially green apple and peach

Taste

Aromatic, smooth, captivating and well balanced

Pairing

Perfect as an aperitif or with various fish dishes

Serving temperature

8°C

Vinification

Fermentation in steel tanks at a controlled temperature for 15 days

Ageing

Once the fermentation is over the wine is conserved in steel tanks at a controlled temperature of 16°C till bottling

Yield/ha

11000 kg

Soil characteristics

Clay and loam

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021

750 ml

Article no.:

12901

GTIN-13

8017868004929

Closure

cork

Box 6 bottles

GTIN-13

8017868004936

Boxes/layer

21

Boxes/pallet

105

Kg/box

8,1

Kg/pallet

870



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Matazin - Riva d'Oro

Pinot Grigio delle Venezie DOC

Rosè

Vintage

2020

Alc. vol%

12

Residual sugar g/l

4

Total acidity g/l

5, 6



Grape

Pinot Grigio 100%

Content

750 ml

Location

Vineyards located in the area of Venice

Colour

Light rosé

Aroma

Notes of tropical fruit

Taste

Harmonious, with a fresh and lively finish

Pairing

Best enjoyed with fish, rice and pasta courses

Serving temperature

8-10°C

Vinification

After milling the grapes, the juice and the peels are mashed in refrigerated tanks. The deep red peels are conserved only for few hours in the must, so a light colour extraction is guaranteed

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021



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Smara - Riva d'Oro

Veneto Rosato IGT

Rosè

Vintage

2020

Alc. vol%

12

Residual sugar g/l

5

Total acidity g/l

6

Grape

Merlot 100%

Content

750 ml, 1500 ml

Location

Vineyards in the area of Venice and Padua

Colour

Brilliant pink with orange reflections

Aroma

Elegant and with notes of fresh fruit

Taste

Fresh, round and smooth

Pairing

Best enjoyed with white meat and fish dishes

Serving temperature

10-12°C

Vinification

Light pressing and short peel maceration at a controlled temperature of 14-16°C

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021

750 ml

Article no.:

1311

GTIN-13

8017868002819

Closure

cork

Download bottle photo

• Riva_dOro_Chiaretto_Smara_472:

Box 6 bottles

GTIN-13

8017868004271

Boxes/layer

24

Boxes/pallet

120

Kg/box

7, 8

Kg/pallet

960

1500 ml

Article no.:

1312

GTIN-13

8017868002826

Closure

screw cap

Box 6 bottles

GTIN-13

8017868004660

Boxes/layer

14

Boxes/pallet

56

Kg/box

13, 5

Kg/pallet

780



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Selva Volpina – Chardonnay

Chardonnay Italia

White wine

Vintage

2018

Alc. vol%

12,5

Residual sugar g/l

5,8

Total acidity g/l

5,1

Grape

Chardonnay 100%

Content

750 ml, 1500 ml

Location

Vineyards in Central Italy

Colour

Bright straw-yellow

Aroma

Ethereal and lightly fruity

Taste

Pleasantly dry, smooth and round

Pairing

Best enjoyed as an aperitif, with starters and all kind of seafood

Serving temperature

10-12°C

Vinification

Soft pressing and fermentation at a controlled temperature of 18°C

Ageing

3 months in steel tanks

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/02/2019



A
l librianza



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Selva Volpina - Pinot Grigio

Pinot Grigio Umbria IGP
White wine

Vintage

2018

Alc. vol%

12,5

Residual sugar g/l

6

Total acidity g/l

5,3

Grape

Pinot Grigio 100%

Content

750 ml, 1500 ml

Location

Vineyards in the area of Bastia Umbra (Perugia)

Colour

Straw yellow with greenish reflections

Aroma

Elegant, fruity and flowery

Taste

Fresh, smooth and harmonious

Pairing

Best enjoyed with fish dishes, seafood and light starters

Serving temperature

10-12°C

Vinification

Fermentation of the stripping grapes at a controlled temperature

Ageing

3 months in steel tanks

Indications about allergens

Contains sulphites

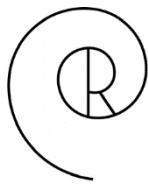
GMO free

Revisione 01: 01/02/2019



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CASCINA RADICE



Gavi docg "Immenso" Cascina Radice

Wine Type: white wine

Wine: Gavi DOCG

Current Vintage: 2017

Alc. Vol%: 12

Grape: Cortese 100%

Total Production: 20 000 Bt

Total Acidity g/l: 5,4

Residual Sugar g/l: 2

Production zone: vineyards in the area of Gavi - Province of Alessandria- Piedmont.

Vintage period: middle of September

Fermentation: in steel tanks at a controlled temperature of 16/18°C for 10days.

Aging: once the fermentation is over the wine is conserved in steel tanks at a controlled temperature of 16°C till bottling.

Characteristics:

Colour: straw-yellow with greenish sparkles

Bouquet: delicate with essences of fresh fruit

Flavour: dry, subtle, harmonious

Pairing: best enjoyed with fish, seafood and delicate soups

Tasting Temperature: 8-10°C



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Ca' del Moro - Fantello



Montepulciano d'Abruzzo DOP

Red wine

Vintage

2020

Alc. vol%

13,5

Residual sugar g/l

5,8

Total acidity g/l

5,3

Grape

Montepulciano 100%

Content

750 ml, 1500 ml

Location

Vineyards located in the area of Lanciano (Chieti)

Colour

Deep and intensive ruby red

Aroma

Intensive fruity notes, especially of plum and cherry

Taste

Vigorous, fruity and with a long-lasting finish

Pairing

Best enjoyed with spicy starters, first meat courses and grilled meat

Serving temperature

18°C

Vinification

Traditional peel maceration at a controlled temperature of 26-28°C for 12 days

Ageing

6 months in steel tanks

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021

750 ml

Article no.:

0351

GTIN-13

8017868003229

Closure

cork

Download bottle photo

Montepulciano_Fantello_472x1772px.zip (371.0 KiB)

Box 6 bottles

GTIN-13

8017868001393

Boxes/layer

24

Boxes/pallet

120

Kg/box

7,8

Kg/pallet

960

1500 ml

Article no.:

352

GTIN-13

8017868003236

Closure

screw cap

Box 6 bottles

GTIN-13

8017868004561

Boxes/layer

14

Boxes/pallet

56

Kg/box

13,5

Kg/pallet

780



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Gocce Santa Croce - Chianti Col di Rose

Chianti DOCG

Red wine

Vintage

2019

Alc. vol%

12,5

Residual sugar g/l

4

Total acidity g/l

5,2

750 ml

Article no.:

0302

GTIN-13

801786800648

Closure

cork

Download bottle photo

• Gocce_Chianti_Col di Rose_472_x

Box 6 bottles

GTIN-13

8017868002215

Boxes/layer

25

Boxes/pallet

125

Kg/box

7,2

Kg/pallet

925

Grape

Sangiovese 100%

Content

750 ml

Location

Vineyards in the province of Florence

Colour

Intensive red with garnet reflections

Aroma

Elegant, winy, fruity with notes of cherries

Taste

Dry, smooth and pleasant with a long-lasting finish

Pairing

Best enjoyed with pasta and red meat

Serving temperature

18-20°C

Vinification

Traditional peel maceration at a controlled temperature for 12 days

Ageing

6 months in steel tanks

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021



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Primitivo Salento IGP

4/20 - Colle al Vento

Primitivo Salento IGP

The meaning of the brand: 20, "venti" in Italian (referring both to the number as to the word "winds"). In the region of Apulia, different winds meet, all coming from the four different directions: 4/20 is therefore a play on words, meaning "four winds". These winds and their constant presence also affect the growth of the grapes and their harvest.

Red wine

Vintage

2020

Alc. vol%

14

Residual sugar g/l

8

Total acidity g/l

6, 1

Grape

Primitivo 100%

Content

750 ml, 1500 ml

Location

Vineyards in the Salento area

Colour

Intense bright red

Aroma

Aromas of red mature berries and flowers

Taste

Dry, strong and velvety

Pairing

Excellent with all meat dishes

Serving temperature

18°C

Vinification

After the exertion of soft pressure and the separation of grape-stalk, traditional short maceration and fermentation at a controlled temperature. To better extract colour and tannins, it is pumped over several times

Ageing

Aged in steel tanks until bottling

Yield/ha

12000 kg

Soil characteristics

Sandstone

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/01/2021



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750 ml

Article no.:

0433

GTIN-13

8017868001638

Closure

cork

Box 6 bottles

GTIN-13

8017868002031

Boxes/layer

21

Boxes/pallet

105

Kg/box

8, 1

Kg/pallet

870

Box 12 bottles

GTIN-13

8017868000075

Boxes/layer

14

Boxes/pallet

70

Kg/box

16, 1

Kg/pallet

1150

1500 ml

Article no.:

431

GTIN-13

8017868000389

Closure

screw cap

Box 6 bottles

GTIN-13

8017868001966

Boxes/layer

14

Boxes/pallet

56

Kg/box

13, 5

Kg/pallet

775



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Salento Primitivo igp 4/20 “Colle al Vento”



COLLE AL VENTO



Wine type: red wine

Wine: Salento Primitivo igp

Current vintage: 2017

Alc. Vol%: 14

Grape: Primitivo 100%

Total production: 90 000 bt

Total Acidity g/l: 5,7

Residual sugar g/l: 6

Production zone: vineyards in the area of Salento - Apulia.

Vintage period: beginning of September

Fermentation: after a soft pressure and the separation of grapestalk, traditional maceration and short fermentation at a controlled temperature of 27° C. For a better extraction of colour and tannins it was pumped over several times.

Aging: 6months in steel tanks

Characteristics:

Colour: intensive bright red

Bouquet: aromas of red mature berries and flowers

Flavour: dry, strong and velvety

Pairing: excellent with all kind of meat dishes

Tasting Temperature: 16-18°C



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CASCINA RADICE



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Barbera d'Asti docg Superiore “Roccanera” Cascina Radice

Wine type: red wine

Wine: Barbera d'Asti DOCG Superiore

Vintage: 2016

Alc. Vol%: 15

Grape: Barbera 100%

Total production: 15.000 bt

Production Zone: vineyards in the area of Moasca - Province of Asti - Piedmont. This small village of 400 inhabitants is located in the heart of Piedmont, 5km away from the town Canelli.

The Barbera grape is grown here in this particular area at an altitude of 200m above sea level. Only the best grapes are selected for this wine. They come from the best south facing slopes.

Vintage period: beginning of October Fermentation open must fermentation for 12 -14 days followed by the final fermentation of the residual sugar in wooden barrels.

Aging: 16 months in Barrique barrels (225lt.) of French oak from Allier, then at least 6 months in the bottle.

Characteristics:

Colour: strong red with violet reflections Bouquet elegant and complex with notes of blackberries and vanilla

Flavour: dry, strong bodied and rich in harmony with a long lasting finish

Pairing: best enjoyed with red meat and poultry as well as with ripe cheese.

Tasting Temperature: 18-20°C - decantation



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CASCINA RADICE



Barbera d'Asti docg "Caporala" Cascina Radice

Wine Type: red wine

Wine: Barbera d'Asti DOCG

Current Vintage 2016

Alc. Vol%: 13,5

Grape: Barbera 100%

Total production: 30.000 bt

Total acidity g/l: 5,6

Residual sugar g/l: 4

Production zone: vineyards in the area of Moasca - Province of Asti - Piedmont.

Vintage period: beginning of October

Fermentation: classical must fermentation followed by a peel maceration of 10-12 days.

Aging: 12 months in stainless steel, then at least 3 months in the bottle.

Characteristics:

Colour: brilliant and deep red

Bouquet: intensive and rich with notes of plums and chocolate

Flavour: round and full, smooth and fruity

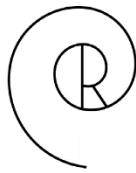
Pairing: with red meat, noodle dishes and spicy cheese

Tasting Temperature: 18°C



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CASCINA RADICE



Barolo docg “Poiana” Cascina Radice

Wine type: red wine

Wine: Barolo DOCG

Vintage: 2014

Alc. Vol%: 14,5

Grape: Nebbiolo 100%

Total production: 30 000 bt

Production zone: vineyards in the area of La Morra – Province of Cuneo – Piedmont.

Vintage period: middle of October

Fermentation: traditional peel maceration of 12 days in steel tanks at a controlled temperature of 28°C.

Aging: 24 months in oak barrels, 12 month in stainless steel tanks.

Characteristics:

Colour: shiny red with garnet reflections

Bouquet: complex, elegant und essential

Flavour: dry, full bodied with a long lasting finish

Pairing: best enjoyed with truffle courses, venison and roasts

Tasting Temperature: 18-20°C, decantation



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Nero d'Avola Sicilia dop 66 Botticelle "Andrero"

Wine type: red wine

Wine: Sicilia DOP Nero d'Avola

Current Vintage: 2016

Alc. Vol%: 14,5

Grape: Nero d'Avola 100%

Total production: 30 000 bt

Production zone: vineyards in the area of Mazara del Vallo - Province of Trapani - Sicily.

Vintage period: beginning of September

Fermentation: in steel tanks at a controlled temperature of 26°C for 10 days of peel maceration.

Aging: once the fermentation is over the wine is conserved in oak barrels for six months.

The Nero d'Avola, long considered the undisputed crown prince of Sicilian wine, is now part of an operation to further augment its quality. As of the grape harvest of 2017, it has been definitively awarded "DO P Sicilia" status. This provides added value to the product, which our company has managed to obtain earlier than forecast, demonstrating this wine's great potential and allowing you to get a taste of the future.

Its main characteristics are the intense red colour with purple reflexes, uniting intense forest fruit scents with spicy hints of vanilla and eucalyptus. A full-bodied, deep taste but soft and fruity at the same time. Best enjoyed with strong flavoured dishes such as grilled meat, roasted meat, game and mature cheeses.

Serve at 16 -18°C.



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Perricone - Nero d'Avola Terre Siciliane igp 88 Filari "Andrero"



Wine type: red wine

Wine: Terre Siciliane IGP Perricone Nero d'Avola

Vintage: 2016

Alc. Vol%: 14,5

Grape: Perricone 80% and Nero d'Avola 20% Total

production: 12 000 bt

Production zone: vineyards in the area of Mazara del Vallo - Province of Trapani - Sicily Vintage period: beginning of September Fermentation in steel tanks at a controlled temperature of 26-28°C for 10 days of peel maceration.

Aging: once the malolactic fermentation is over the wine is aged for 12 months in barriques from Allier.

Wine made with Perricone grapes (80%) and Nero d'Avola grapes (20%).

After being overlooked for a long time, owing mostly to its low productivity levels, Perricone is now being seen under a new light. This is mainly thanks to its complex and elegant characteristics. The marriage with Nero d'Avola grapes adds further richness in terms of fruitiness, softness and body.

Thanks to this blending of two autochthonous Sicilian grapes, we have been able to create a wine with an intense red colour with fruity yet spicy scents. It has a full bodied, complete, absorbing taste, with elegant tannin finales. We suggest serving this wine with hearty dishes, with strong flavours, or even spicy dishes, like grilled meat, roasted meat, game and mature cheeses. Serve at 18°C.



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Nero d'Avola Sicilia DOP Nero di Stelle "Andrero"

Wine type: red wine

Wine: Sicilia DOP Nero d'Avola

Current Vintage: 2017

Alc. Vol%: 14

Acidity g/l: 5,4

Sugar g/l: 5

Grape: Nero d'Avola 100%

Total production: 60 000 bt

Production zone: vineyards in the area of Custonaci - Province of Trapani – Sicily.

Vintage period: beginning of September

Fermentation: in steel tanks at a controlled temperature of 26°C for 10 days of peel maceration.

Aging: once the fermentation is over the wine is conserved in steel tanks for at least 6 month.

Characteristics:

Colour: intense red with violet reflections

Bouquet: intense aromas of preserved fruits, black cherries and currant

Flavour: elegant, fruity and full bodied

Pairing: with spicy pasta, grilled meat and poultry

Tasting Temperature: 18°C

AWARDS:



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COLLE AL VENTO



Nero di Troia igp Respiro “Colle al Vento”

Wine type: red wine

Wine: Puglia igp Nero di Troia

Current vintage: 2017

Alc. Vol%: 13,5

Grape: Nero di Troia 100%

Total production: 30 000 bt

Total acidity g/l: 5,5

Residual sugar g/l: 6

Production zone: Vineyards in the area of Canosa di Puglia - Province of Barletta/Trani- Apulia

Vintage period: end of October

Winemakers notes: after a soft pressure and the separation of grapestalk, 12 days maceration (first 4 days at 0°C) and fermentation in wooden vats.

Aging: 8 months in stainless steel.

Characteristics:

Colour: intensive red with purple reflections

Bouquet: intense aromas of spices and fruits such as blackberries, plums and currant.

Flavour: smooth and elegant, with pleasant tannins on the finish

Pairing: excellent with spicy pasta, roasted or grilled meat, poultry and ripe cheese.

Tasting Temperature: 18°C



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Selva Volpina - Merlot

Merlot Italia

Red wine

Vintage

2018

Alc. vol%

13

Residual sugar g/l

7

Total acidity g/l

5, 2

Grape

Merlot 100%

Content

750 ml, 1500 ml

Location

Vineyards in Central Italy

Colour

Intensive and brilliant red

Aroma

Fruity and lasting with hints of flowers

Taste

Well-balanced, harmonious and long-lasting

Pairing

Excellent with pasta, red and grilled meat, cheese

Serving temperature

18-20°C

Vinification

In steel tanks at a controlled temperature of 25°C for 10 days of peel maceration

Ageing

4 months in steel tanks

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/02/2019





Selva Volpina - Cabernet Sauvignon

Cabernet Sauvignon Italia

Red wine

Vintage

2017

Alc. vol%

13

Residual sugar g/l

6, 8

Total acidity g/l

5

Grape

Cabernet Sauvignon 100%

Content

750 ml, 1500 ml

Location

Vineyards in Central Italy

Colour

Intensive and brilliant red

Aroma

Fruity, with notes of spices and fresh peppers

Taste

Full-bodied, warm with an elegant finish

Pairing

Best enjoyed with pasta and rice dishes, red meat, roasts and aged cheese

Serving temperature

18°C

Vinification

Traditional peel maceration at a controlled temperature of 25°C for 10 days

Ageing

4 months in steel tanks

Indications about allergens

Contains sulphites

GMO free

Revisione 01: 01/02/2019





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WHITE CLEMENTE PRIMO

BIANCO RUBICONE I.G.P.

AWARDS



91 POINTS
falstaff

2020



6 bottles of 0,75lt.
6 bottles of 1,5lt.
12 bottles of 0,375lt.



GRAPE VARIETY
Pagadebit, Sauvignon,
Riesling



BOUQUET
fine, elegant and broad
with notes of flowers



COLOR
intense golden yellow



TASTE
Soft, graceful and very
enjoyable, with appropriate
body



ALCOHOL CONTENT
vol.12,50%



PAIRING FOOD
Crustaceans, stewed fish



SERVING TEMPERATURE
10/12° C



FERMENTATION VATS
concrete



AGING
concrete



EXPOSURE
South, south-east



LOCATION
San Clemente - Rimini



SOIL
soft-clay, cobbles



ALTITUDE
40-60m. above the sea
level



CLOSURE
Stelvin



HARVESTING
manual



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RED

928

ROSSO RUBICONE I.G.P.

AWARDS



92 POINTS
falstaff
ROMAGNA
TROPHY 2020



6 bottles of 0,75lt.
6 bottles of 1,5lt.



GRAPE VARIETY

Sangiovese, Cabernet
Sauvignon



BOUQUET

Intensive and expressive,
with a firm volume of ripe
fruit



COLOR

Intense and powerful ruby
red, with solid structure



TASTE

Dry and harmonious



ALCOHOL CONTENT

vol.14%



PAIRING FOOD

Stewed meats, aged
cheeses



SERVING TEMPERATURE

16/18°C



FERMENTATION VATS

concrete



AGING

Barrique



EXPOSURE

South, south-east



LOCATION

San Clemente - Rimini



SOIL

soft-clay, cobbles



ALTITUDE

130-155m. above the sea
level



CLOSURE

Cork



HARVESTING

manual



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RED

DADO

ROMAGNA SANGIOVESE

AWARDS

I MIGLIORI
100
VINI
EVIGNAIOLI
D'ITALIA
DADO 2016 - Guida 2018
DADO 2017 - Guida 2019



La Gazzetta dello Sport
TOP 50

Forbes

Gambero Rosso
2020

92 Pts.
JAMESUCKLING.COM

91 POINTS
falstaff
ROMAGNA
TROPHY 2020

BIBENDA 2021
I MIGLIORI VINI D'ITALIA
ONLINE AWARDS

3 bottles of 0,75lt.
in a wooden box



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ENIO OTTAVIANI
VINI E VIGNETI



GRAPE VARIETY

Sangiovese



BOUQUET

exploding red fruit, beautiful, clean and clear, ripe sour cherries. Touches of balsamic, enhancing its freshness



COLOR

ruby red colour, pale yet very bright



TASTE

red fruit, becoming actually more succulent and tempting, thanks to a tonality of pomegranate juice, final minerality and a salty tannin



ALCOHOL CONTENT

vol.13,5%



PAIRING FOOD

rigatoni pasta with cured Mora Romagnola bacon in a matriciana sauce, roast eel, peperoni chicken, finger sized grilled lamb cutlets



SERVING TEMPERATURE

16/18° C



FERMENTATION VATS

concrete



AGING

large wooden barrel



EXPOSURE

south, south-east



LOCATION

San Clemente - Rimini



SOIL

soft-clay, cobbles



ALTITUDE

60-260m. above the sea level



CLOSURE

cork



HARVESTING

manual



terreStregate

SVELATO FALANGHINA DEL SANNIO DOP

WINE: Falanghina del Sannio DOP

GRAPE: 100% Falanghina

GENERAL DESCRIPTION: It originates from the Guardiesi Hills with an altitude of 400/450 m asl on clayey-calcareous soils, rich in skeleton. The harvest takes place between the end of September and the first decade of October. The harvest done manually in crates takes place when the full phenolic ripening of the bunches is reached.

VINIFICATION AND AGING: The grapes, as soon as they are harvested, are subjected to a careful and soft pressing in whole bunches. The obtained draining must, strictly protected from oxygen, is separated from that of the press and clarified by natural sedimentation. Fermentation takes place at a controlled temperature in stainless steel wine tanks. The refinement is carried out entirely in stainless steel tanks, through the management of fine lees with regular batonnage from 4 to 6 months. After 3-4 weeks of aging in the bottle, the wine begins to fully express the fresh and fruity characteristics that suit the white Samnites.

ORGANOLEPTIC EXAMINATION

SIGHT: The color is straw yellow with greenish reflections.

SMELL: Fruity aroma of apple, pineapple and wild flowers with rich mineral tones.

TASTE: Soft with high aromatic persistence.





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AURORA GRECO SANNIO DOP

WINE: Greco Sannio DOP

GRAPE: 100% Greco

GENERAL DESCRIPTION: It originates from the Guardiesi Hills with an altitude of 400/450 m asl on clayey-calcareous soils, rich in skeleton. The harvest takes place between the end of September and the first decade of October. The harvest done manually in crates takes place when the full phenolic ripening of the bunches is reached.

VINIFICATION AND AGING: The grapes, freshly harvested, are subjected to a careful and soft pressing in whole bunches. The obtained draining must, strictly protected from oxygen, is separated from that of the press and clarified by natural sedimentation. Fermentation takes place at a controlled temperature in stainless steel wine tanks. The refinement is carried out entirely in stainless steel tanks, through the management of fine lees with regular batonnage from 4 to 6 months. After 3-4 weeks of aging in the bottle, the wine begins to fully express the fresh and fruity characteristics that suit the white Samnites.

ORGANOLEPTIC EXAMINATION

SIGHT: Intense golden yellow in color.

SMELL: The aroma is characteristic of dried apricot, citrus fruit peel and honey.

TASTE: Soft and structured, with high aromatic persistence.



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terreStregate

MANENT AGLIANICO SANNIO DOP

WINE: Aglianico Sannio DOP

GRAPE: 100% Aglianico

GENERAL DESCRIPTION: It originates from the Guardiesi Hills with an altitude of 400/450 m asl on clayey-calcareous soils, rich in skeleton. The harvest takes place the third decade of October. Harvesting by hand in crates at the phenolic maturation.

VINIFICATION AND AGING: The grapes, after careful selection, are crushed and de-stemmed and fermented in stainless steel thermo-conditioned vats. Once the alcoholic fermentation is started, daily pumping is started in order to facilitate the extraction from the skin of the primary color and aromas of the grape. At the end of fermentation, the process proceeds to submerged cap maceration, a very important phase because, in addition to prolonging the period of extraction from the skins, it facilitates color stabilization. A malolactic fermentation follows in second and third passage barriques 4/6 months in second passage barriques, followed by refinement in the bottle for a further 8 months.

ORANOOLEPTIC EXAMINATION

SIGHT: The color is deep red

SMELL: Complex aroma of berries, plums, licorice and black pepper

TASTE: Enveloping with soft and silky tannins.



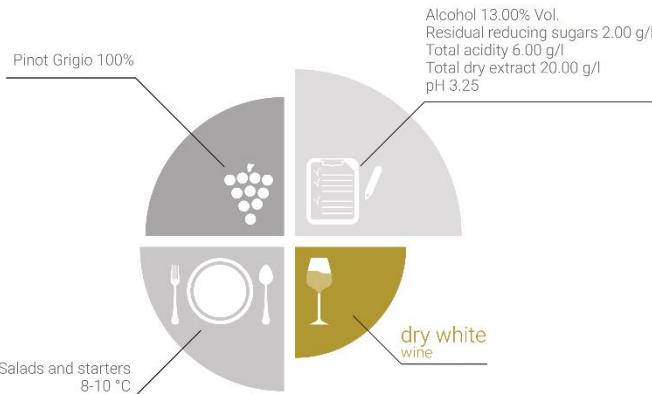
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PINOT GRIGIO DELLE VENEZIE DOC



VINEYARD

Location: Montecchio Maggiore, in the heart of the Vicenza hills.

PRODUCTION

Harvest by hand.
Vinification: destemmed and gently pressed. Fermentation at controlled temperature.
Conservation in stainless steel.

TASTING NOTES

Colour: straw yellow.
Perfume: delicate, complex, with floral notes and with notes of yellow fruit.
Flavour: dry, fresh and velvety.



VIVALDI



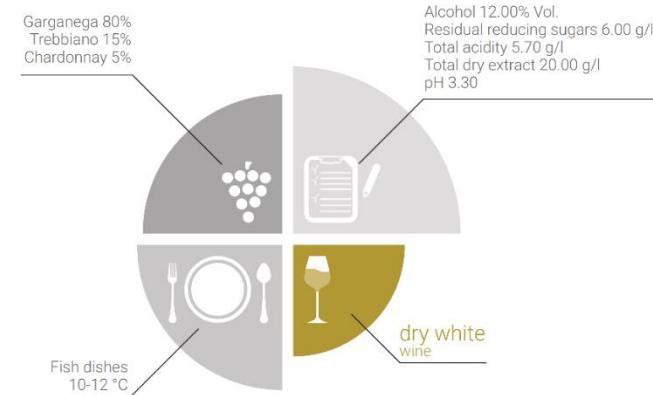
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SOAVE DOC



The name of this famous wine comes from "Svevi" or "Suavi", one of the peoples who attempted to conquer Italy in the Middle Ages. Some hold that Dante gave this city near Verona the name Soave for the excellence of its wine.

VINEYARD

Location: the Soave DOC area.

Altitude: 100-250 metres a.s.l.

Soil type: mainly limestone, sometimes clay.

Grass sward between vines.

Training system: Pergola Veronese.

Age of vines in production: 15-20 years.

Buds per vine: 22.

Density: 2,500-3,500 per hectare.

Yield per hectare: 100 hl.

PRODUCTION

Harvest: end of September exclusively by hand. Vinification: destemmed and gentle membrane pressed. Fermentation with selected yeasts at a temperature of 16 °C. Conservation in stainless steel. Stabilization: protein and tartrate.

TASTING NOTES

Colour: straw yellow.

Perfume: floral, intense and delicate.

Flavour: medium-bodied, lightly bitter, with the typical notes of dried fruits.



VIVALDI



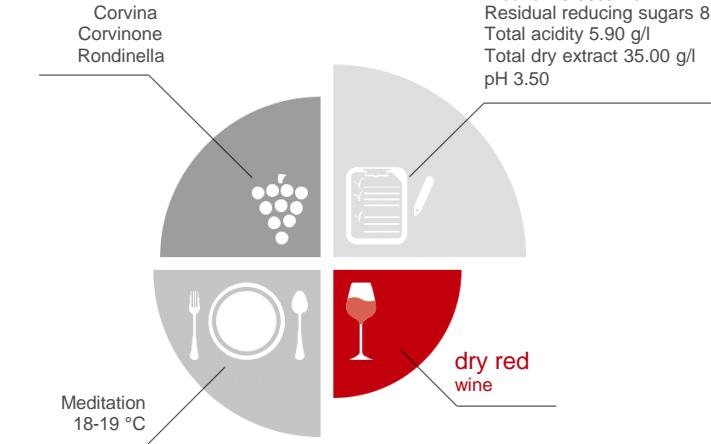
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AMARONE DELLA VALPOLICELLA DOCG CLASSICO



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Made from grapes grown in the Valpolicella Classico zone (Corvina, Corvinone and Rondinella), which undergo Appassimento.

VINEYARD

Location: the heart of the Valpolicella Classico zone on dry stonewalled terraces facing southwest and southeast.

Altitude: 150 -400 metres a.s.l.

Soil type: silt -clay, partly calcareous and partly on Eocene marls.

Grass sward between vines.

Training system: Pergoletta Veronese.

Age of vines in production: 5 -25 years.

Buds per vine: 8 -18.

Density: 3,300 -4,000 per hectare.

Yield per hectare: 24 hl.

PRODUCTION

Harvest by hand from September to October. Appassimento for about 120 days.

Destemmed, then gentle pneumatic pressing. 12 days of cold maceration then fermented at temperatures between 12° and 23°C with manual punching down of the cap three times a day, followed by post fermentation maceration on skins to give a total of 30 days. Full malolactic fermentation. Aging in wood then in bottle. Stabilization: natural.

TASTING NOTES

Colour: ruby red, dense and compact.

Perfume: Intense and persistent, ethereal, fruity with hints of cherries and dried prunes, dried flowers and spices.

Flavour: full bodied and very smooth, with beautifully balanced velvety tannins.



VIVALDI

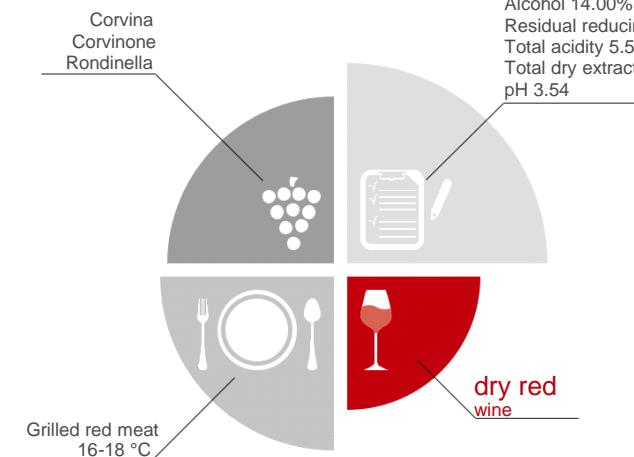
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VALPOLICELLA RIPASSO DOC CLASSICO



• GOLDEN WINES •



This Valpolicella Ripasso is made from grapes grown in the Valpolicella Classico zone. The style emphasizes the typical and traditional Valpolicella profile: a well-distributed harmonic structure of flavor, smell and taste, creating a unique style of simplicity and elegance.

VINEYARD

Location: the heart of the Valpolicella Classico zone on dry stonewalled terraces facing southwest and southeast.

Altitude: 150-400 metres a.s.l.

Soil type: silt/clay, partly calcareous and partly on Eocene marls.

Grass sward between vines.

Training system: Pergoletta Veronese.

Age of vines in production: 25 years.

Buds per vine: 818.

Density: 3,300,400 per hectare.

Yield per hectare: 60 hl.

PRODUCTION

Harvest: early October exclusively by hand. Vinification: Destemmed then

gentle pneumatic pressing.

Fermentation temperature between 25 and 28 °C. Maceration for 10 days with punch-downs 3 times a day. Storage in stainless steel vats until February then "Ripasso" or second fermentation on Amarone lees for 15 days at a temperature of 15 °C with daily punch-downs. Full malolactic fermentation. Aging in wood, steel the bottle. Stabilization: natural.

TASTING NOTES

Colour: intense ruby red with hints of violet.

Perfume: complex, aromas of red fruits, vinous and spicy.

Flavour: harmonious, full bodied, velvety smooth with the ideal balance of tannins and acidity.



VIVALDI



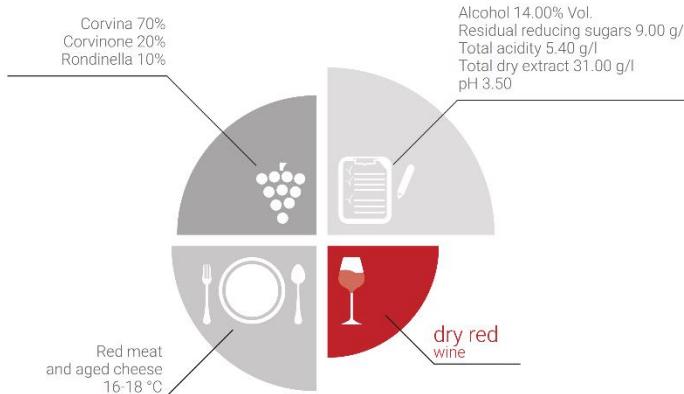
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PASSATEMPO ROSSO VENETO IGT



"Passatempo" is made from indigenous red grape varieties.

Following a thorough and rigorous blending process,
both the "appassimento" and traditional methods
are fused together in the production of this fine red wine.

VINEYARD

Location: the Veronese area.

Altitude: 100-350 metres a.s.l.

Soil type: varied from calcareous to clay.

Grass sward between vines.

Training system: Double Pergola.

Age of vines in production: 20-25 years.

Buds per vine: 22.

Density: 2,700 per hectare.

Yield per hectare: 80 hl.

dried for 24 days allowing the grapes to reach more concentration.

Destemmed and gentle pneumatic pressed.
Fermentation temperature between 25 and 28 °C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes.

Full malolactic fermentation.

Stabilization: natural.

TASTING NOTES

Colour: ruby red with garnet hints.

Perfume: spiced with notes of vanilla and cherry.

Flavour: full-bodied and round with soft tannins and a long finish with spiced notes.

PRODUCTION

Harvest in the second decade of September exclusively by hand.

Vinification: 30% of the grapes have been



VIVALDI



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Conte d'Attimis-Maniago

PICOLIT

Friuli Colli Orientali
denominazione di origine controllata e garantita

VIGNETO.

Uve: vino prodotto a partire da Picolit in purezza come si addice al più prestigioso antico vitigno friulano ("Re dei vini, vino dei Re"). Dimora di questo nobile vitigno sono da sempre i Colli Orientali del Friuli che infatti ne vantano la D.O.C.G.

Posizione: le Colline della Tenuta Sottomonte in comune di Buttrio (UD), splendide dal punto di vista paesaggistico ed estremamente vocate alla viticoltura d'eccellenza. L'esposizione è Sud-Sud, Est.

Terreno: giacitura collinare e pedecollinare, suolo composto da marne e arenarie con una certa prevalenza della componente argillosa.

Sistema d'allevamento: a doppio capovolto (detto a cappuccina). Tradizionale forma di allevamento friulana ottimizzata, dai tecnici aziendali, ad una produzione di qualità attraverso un contenimento della vigoria ed un ridotto carico di gemme.

Difesa fitosanitaria: a basso impatto ambientale privilegiando i prodotti tradizionali ed a ridotta persistenza, distribuiti secondo i dettami della difesa integrata agro-ambientale.

CANTINA.

Vendemmia: dopo l'appassimento in pianta avviene la raccolta manuale operata da manodopera aziendale qualificata ed appositamente istruita, con cernita in campo dei grappoli migliori poi depositi in singolo strato in cassette da appassimento da non più di 4 kg. Successivamente l'appassimento prosegue in fruttaio per circa due mesi.

Vinificazione: in bianco, cioè in assenza delle bucce, con pressatura soffice a bassa temperatura sotto copertura inerte per proteggere il potenziale qualitativo delle uve dalle ossidazioni. Fermentazione a bassa temperatura (14 °C) per favorire lo sviluppo e la conservazione dei profumi varietali più caratteristici.

Affinamento: in vasca a riposo sulle fecce fini mantenuto a bassa temperatura, per impedire il riavvio della fermentazione. Terminato tale periodo viene imbottigliato ed affinato, per più di un anno, in bottiglia coricata orizzontalmente nella bottiglieria sotterranea della Tenuta.

VINO.

Caratteristiche sensoriali: perla della viticoltura friulana dalla straordinaria finezza. Colore giallo dorato, eleganti e fini le sensazioni che dona al naso che ricordano la frutta candita, la frutta secca, il miele, con una intensa nota di fiori di campo. Al palato si presenta dolce ed elegante, raffinato ed armonico con sapori di frutta (albicocca, fichi) e miele.

Colpisce per l'ampiezza delle sensazioni gusto olfattive che vanno dalla ginestra agli agrumi, alla pasta di mandorle e per la suadente persistenza.

Gastronomia: predilige la solitudine: è un grande vino da meditazione. Accostamento poco tradizionale ma gradito quello con i formaggi piccanti. Consigliabile degustarlo fresco (13 °C) evitando i bruschi abbassamenti di temperatura che nuociono alla migliore espressione organolettica del vino.

Longevità: ottimo da giovane, ineguagliabile a maturità (oltre i 10 anni).



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Conte d'Attimis - Maniago

RIBOLLA GIALLA

Friuli Colli Orientali
denominazione di origine controllata

VINEYARD.

Grapes used: a wine obtained from Ribolla Gialla grapes - probably the oldest Friuli vine which has grown in the Eastern Hills area since the fourteenth century. The most prestigious and famous wine of Friuli until the consecration of Picolit several centuries later.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C.D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is north.

Terrain: hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

Training system: double bending canes (called cappuccina). Traditional training techniques in the Friuli hills, optimised for quality production through reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

CELLAR.

Harvesting: manual harvesting by a qualified, suitably trained workforce from the first week in September with selection of the best grapes in the field and fast transfer to the cellar.

Vinification method: white wine fermentation (without skins) following gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidisation. Low temperature fermentation (17 °C) to help develop and preserve the most characteristic aromas of this grape variety.

Maturation and ageing: In stainless steel tanks to prevent the wine from clouding thanks to agitation of the fine lees. The wine remains "sur lies" until bottling.

The ageing period continues in the bottle, stored horizontally in the underground cellar for at least four weeks after bottling.

WINE.

Sensory characteristics: straw yellow colour and a fine and pleasant fragrance releasing a clean and flowery bouquet. The flavour is full with a correct acidic balance. The characteristic acidity lends an appealing freshness and enhances the natural fruitiness (green apples).

Food and wine pairings: excellent served as an aperitif, with light hors d'oeuvres, delicate soups, salty fish, and white meats.

Longevity: reaches maximum expression of the vine in the first two years and then develops elegantly for a period that can easily exceed four years.

Service: best served chilled (12 °C).



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Conte d'Attimis - Maniago

Sauvignon

Friuli Colli Orientali

denominazione di origine controllata

VINEYARD.

Grapes used: Sauvignon blanc grapes from Italian and French clones.

This is a vine of French origin, grown in the Eastern Hills of Friuli region since the nineteenth century where it has found the ideal environment to best express the elegant aroma typical of this wine variety.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C.D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is north.

Terrain: hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

Training system: Sylvotz and double bending canes (called cappuccina).

Traditional training techniques in Friuli, optimised for quality production through reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

CELLAR.

Harvesting: manual harvesting by a qualified, suitably trained workforce from the second ten days in September with selection of the best grapes in the field and fast transfer to the cellar.

Vinification method: white wine fermentation (without skins) with gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidisation. Low temperature fermentation (14-17 °C) to help develop and preserve the most characteristic aromas of this grape variety.

Maturation and ageing: first in a "sur lies" tank and in the bottle, stored horizontally in our sixteenth century underground cellar for at least four weeks after bottling.

WINE.

Sensory characteristics: straw yellow colour. The intense and elegant bouquet offers a wide range of sensations, from white fleshed and citrus fruits to typical bell peppers and tomato leaves, with delicate hints of elderberry and vanilla, emerging after maturation.

Fine and aromatic, flavourful and velvety, the soft taste structure suggests great potential development. The persistent aftertaste features warm and balanced aromatic undertones.

Food and wine pairings: excellent served as an aperitif, with light hors d'oeuvres and first courses. Superb accompaniment to "noble" seafood such as lobster, crayfish, salmon or salty fish. Ideal with thick and thin soups, white meats and delicate cheeses.

Longevity: reaches maximum aromatic expression of the vine already in the first year and then develops with great elegance for a period of time that can easily exceed four years in the bottle.

Service: best served chilled (12 °C), avoiding



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Conte d'Attimis - Maniago

Pinot Grigio

Friuli Colli Orientali

denominazione di origine controllata

VINEYARD.

Grapes used: wine of French origin produced from Pinot Grigio grapes, grown in the Eastern Hills of Friuli region where they have been cultivated since the second half of the nineteenth century. This is an ideal environment for the vine to express its excellent characteristics.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for quality wine making.

The C. D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is south - southeast.

Terrain: hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

Training system: double bending canes (called cappuccina). A traditional training technique in Friuli, optimised by our winery's methods for small but high quality production using reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on environmentally sustainable products with a short persistence, distributed according to the agroalimentary programme for crop protection of the Friuli Venezia Giulia region.

CELLAR.

Harvesting: manual harvesting by a qualified, suitably trained workforce from the second half of September with selection of the best grapes in the field and fast transfer to the cellar.

Vinification method: white wine fermentation (without skins) with gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidisation. Low temperature fermentation (15-18 °C) to help develop and preserve the most characteristic aromas of this grape variety.

Maturation and ageing: first in a "sur lies" tank and in the bottle, stored horizontally in our sixteenth century underground estate cellar for at least four weeks after bottling.

WINE.

Sensory characteristics: straw yellow colour. The characteristic, elegant and intense bouquet is rich in oak, walnut husk, yellow peaches and golden apples. Harmonious and sophisticated with marked yeasty hints acquired by maturation "sur lies". The wine is lively on the palate where it becomes full and velvety with very persistent ripe fruit flavours, supported by a pleasant crispness.

Food and wine pairings: An excellent aperitif and hors d'oeuvres wine, it is ideal served with raw and cooked seafood. Superb accompaniment to fish, crustaceans, and clear soups. Sublime served with San Daniele ham.

Longevity: reaches maximum expression of the vine in the first two years and can easily exceed four years in the bottle.

Service: best served chilled (12 °C).



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Conte d'Attimis - Maniago

CHARDONNAY

Friuli Colli Orientali
denominazione di origine controllata

VINEYARD.

Grapes used: a wine obtained from Chardonnay grapes; a vine of French origin grown in the Eastern Hills of Friuli area where it has been cultivated since the nineteenth century. The region provides an ideal environment for producing quality products.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C.D.O (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is south - southeast.

Terrain: hill and foothill area, soil composed of marl and ("Ponca") sandstone with a predominantly clayey component.

Training system: double bending canes (called cappuccina). Traditional training techniques in the Friuli hills, optimised for quality production through reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

CELLAR.

Harvesting: manual harvesting by a qualified, suitably trained workforce from the first week in September with selection of the best grapes in the field and fast transfer to the cellar.

Vinification method: white wine fermentation (without skins) following gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidisation. Low temperature fermentation (17 °C) to help preserve the formation of the most characteristic aromas of this grape variety.

Maturation and ageing: In French barrels (10%) and in stainless steel tanks (90%) to prevent the wine from clouding through to agitation of the fine lees. The wine remains "sur lies" until bottling. The ageing period continues in the bottle, stored horizontally in the underground cellar for at least four weeks prior to labelling.

WINE.

Sensory characteristics: brilliant straw yellow colour with greenish undertones.

A pleasant bouquet evoking soft, refined sensations and suggesting white fleshed fruit, exotic fruits, white flowers and bread crusts. The full bodied, warm flavour is inviting, with a reduced acidity level that contributes to the softness of the wine.

An excellent balance and fine, long lasting aftertaste.

Food and wine pairings: an excellent aperitif and wine to accompany light hors d'oeuvres, first course pastas or soups, seafood based dishes and soft cheeses.

Longevity: reaches maximum expression of the vine in the first two years and then develops elegantly for a period that can easily exceed four years.

Service: best served chilled (12 °C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.



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Conte d'Attimis-Maniago TAZZELENGHE

Friuli Colli Orientali
denominazione di origine controllata

VIGNETO.

Uve: vino prodotto da uve Tazzelenghe ("Tacelenghe"), un grande vitigno autoctono di antica origine friulana, solo recentemente riscoperto e vinificato, per preservarne le caratteristiche di originalità e tradizione.

Posizione: le Colline della Tenuta Sottomonte in comune di Buttrio (UD).

Il comprensorio D.O.C. è quello del Friuli Colli Orientali. L'esposizione è Sud.

Terreno: giacitura collinare e pedecollinare, suolo composto da marne e arenarie con una certa prevalenza della componente argillosa.

Sistema d'allevamento: a Sylvotz, tradizionale forma di allevamento praticata in Friuli ottimizzata, dagli agronomi aziendali, ad una produzione di qualità attraverso un contenimento della vigoria ed un ridotto carico di gemme.

Difesa fitosanitaria: a basso impatto ambientale privilegiando i prodotti tradizionali ed a ridotta persistenza, distribuiti secondo i dettami della difesa integrata agro-ambientale.

CANTINA.

Vendemmia: a partire dalla prima quindicina del mese di ottobre l'uva è raccolta manualmente in cassette da appassimento da 4 kg con cernita in campo dei grappoli migliori operata da manodopera qualificata ed appositamente istruita.

Vinificazione: previo appassimento delle uve in fruttaio, cui segue la vinificazione in rosso cioè con prolungata macerazione del mosto con le bucce a temperatura controllata (28 °C), per l'ottenimento di un vino strutturato. Segue la pressatura ed il completamento della fermentazione alcolica.

Affinamento: in botti di rovere ed in piccoli carati di rovere francese (di primo e secondo passaggio) per almeno 24-30 mesi. L'affinamento prosegue dopo l'imbottigliamento nella cantina sotterranea per circa nove mesi prima dell'etichettatura.

VINO.

Caratteristiche sensoriali: il nome ("taglia lingua") sembra derivi dall'asprezza del vino da giovane quando si presenta naturalmente ricco di acidità che può risultare ancor più evidente se l'estrazione dei tannini, per una prolungata macerazione, è eccessiva. Vino duro e robusto che si ammorbidisce durante i normali processi di affinamento connessi all'invecchiamento in botte (ossidazione e condensazione dei tannini). Il colore rosso violaceo, intenso, vinoso da giovane, si attenua cangiando in rosso con riflessi granato con l'invecchiamento.

Il bouquet è ampio e piacevole con delicato sentore di legno.

Gastronomia: vino da antipasti rustici della cucina regionale.

Perfetto con gli arrosti e la selvaggina.

Longevità: raggiunge l'apice dell'espressione del vitigno nei primi quattro anni e può, in adatte condizioni di conservazione, superare i dieci anni in bottiglia.

Servizio: adattare la bottiglia alla temperatura ambiente (18 °C) prima di scaraffare il vino. Lasciar "ossigenare" per alcuni minuti prima di servire.



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Conte d'Attimis - Maniago

Pinot Nero

Friuli Colli Orientali

denominazione di origine controllata

VINEYARD.

Grapes used: wine of French origin produced from Pinot Nero grapes, grown in the Eastern Hills of Friuli region where they have been cultivated since the second half of the nineteenth century. This is an ideal environment for the vine.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C. D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is south.

Terrain: hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

Training system: double bending canes (called cappuccina). A traditional training technique in Friuli, optimised by our winery's methods for quality production using reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

CELLAR.

Harvesting: manual with a qualified, suitably trained workforce from the third ten days in September with selection of best grapes in the field and fast transfer to the cellar.

Vinification method: red wine fermentation with prolonged maceration of the must and skins in modern steel wine makers at a controlled temperature (26 °C) to obtain a wine with a rich fragrance. This is followed by pressing and completion of the alcoholic fermentation process.

Maturation and ageing: first in a "sur lies" tank and in the bottle, stored horizontally in our sixteenth century underground cellar for about four weeks after bottling.

WINE.

Sensory characteristics: deep ruby red colour. The aroma releases complex spicy fragrances (cinnamon and black pepper), coffee, and forest berry jam. The palate is treated to persistent sensations of spices and red currants. A full bodied, rich and balanced wine.

Food and wine pairings: this wine pairs exceptionally with risotti and seafood dishes. Ideal with red or white meats and with flavourful fish. Sublime with escargots and frogs' legs.

Longevity: straight away for those who wish to appreciate the extraordinary fragrance of this wine or after a couple of years for maximum expression of this elegant vine. This wine can easily exceed four years in the bottle.

Service: best served at room temperature (18 °C) or slightly chilled (14 °C), depending on the chosen accompaniment.



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Camosegreto

VIOGNER
Toscana IGT
750 ml.

Vino monovarietale a base di Viognier prodotto dal Castello di Poppiano in uno spirito innovativo. Il nome del vino deriva da quello della vigna, una posizione molto vocata dove il Viognier esprime al meglio il suo potenziale.

Vitigni Viognier.

Vinificazione in tini. Criomacerazione e fermentazione a temperatura controllata a 18-20°C.

Maturazione in tini. Affinamento in bottiglia per almeno 1 mese.

Grado alcolico 12,5 - 13,5 % Vol.

Note di Degustazione un bianco paglierino con riflessi lievemente verdognoli fresco e piacevolmente profumato con sentori leggermente fruttati di pesca ed albicocca, corpo elegante, finale lungo e piacevole.

A monovarietal wine produced in the Castello di Poppiano Estate in the spirit of innovation. The name is derived from the vineyard located in every suitable location for Viognier to fully express its potential.

Grape varieties Viognier.

Wine making Process criomaceration and fermentation in stainless steel vats at controlled temperature of 18-20°C.

Maturing in vats, then in bottle.

Alcohol 12.5 - 13.5 % Vol.

Tasting Notes attractive slightly yellow color with green hues, floral fragrance sustained by fruity aromas of peach and apricot, armonic, round, well structured body, long pleasant finish

CASTELLO di POPPIANO



CONTE
GUICCIARDINI
Vitellori dal 1799



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Morellino I Massi

Morellino di Scansano DOCG

375 ml. - 750 ml.

La Maremma rivela il suo potenziale per produrre vini di grande qualità e "I Massi" di Mandorlaia ne sono testimonianza. Il Sangiovese, spina dorsale del Morellino, dimostra potenza ed eleganza. Piccole quantità di Alicante, Merlot e Cabernet contribuiscono a donargli sontuosità.

Vitigni Sangiovese 85%, Alicante 15%.

Vinificazione in tini a temperatura controllata a 28 -29°C e macerazione di 15-18 giorni.

Maturazione e Affinamento in tini per 8-10 mesi, e parzialmente in barriques di rovere Francese quindi per 4-6 mesi, quindi in bottiglia.

Grado alcolico 13,5 - 14,5% Vol.

Note di Degustazione colore rubino intenso. Aromi speziati e note minerali evolvono in fruttato con un corpo rotondo e pieno, lievi note acide armonizzate con una buona alcolicità. Finale piacevolmente balsamico.

Maremma, the coastal area of Southern Tuscany, is revealing its great potential for producing fine wines, and "I Massi" di Mandorlaia makes the case. Sangiovese, the backbone of Morellino, demonstrates power and elegance. Small percentages of Alicante, Merlot and Cabernet lend lushness.

Grape varieties Sangiovese 85%, Alicante 15%.

Wine making Process fermentation in stainless steel vats at controlled temperature of 28 -29°C, 15-18 days maceration.

Maturing and Aging in vats for 8-10 months and partly in French oak barriques for 4 to 6 months then in bottle.

Alcohol 13.5 - 14.5 %

Tasting Notes dark intense purple color. Complex spicy and mineral notes lead to fruity aromas, round body, light acidic note well armonized with powerful alcohol. Nice balsamic nose finish.



MASSI DI
MANDORLAIA

Morellino di Scansano



CONTE
GUICCIARDINI
Vincitori dal 1799



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Mine



GAVI DOCG MINE 11 TERRE

UVE 100% Cortese

AREA DI PRODUZIONE Bosio, Capriata d'Orba, Carrosio, Francavilla Bisio, Gavi, Novi Ligure, Parodi Ligure, Pasturana, San Cristoforo, Serravalle Scrivia, Tassarolo

REGIONE Piemonte - Italia

TERRENO rosso argilloso e bianco mamoso con presenza di pietre

ALTITUDINE tra 150 e 450 m s.l.m.

VENDEMMIA le uve vengono raccolte a mano in Settembre

VINIFICAZIONE pressatura soffice delle uve, fermentazione in vasche di acciaio inox a temperatura controllata

COLORE giallo paglierino con riflessi verdognoli

PROFUMO al naso si percepiscono note calcaree e iodate arricchite da un ricco ventaglio agrumato, che vira dal mandarino al lime, accenni alla frutta rossa croccante, profumi di erbe aromatiche e biancospino.

SAPORE Il sorso è dagli aromi intensi, con una buona componente alcolica riequilibrata in freschezza e tanta sapidità. Il retronasale restituisce un aroma netto di mandarino; buona la persistenza e notevole la complessità.

TEMPERATURA 10-11 °C

ABBINAMENTI risotti, pesci e frutti di mare, crostacei, carni bianche, formaggi freschi. Eccellente come aperitivo



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Dessert Wines



Brachetto is a sweet aromatic red wine produced from a vine exclusively cultivated in Piedmont region; it owes its fame to its uniqueness. Soft- ruby red wine with a light musky bouquet.

Vivacious wine, obtained from a natural fermentation, it should be served chilled.

Varietal	Brachetto 100%
Winemaking	Grape pressing. Grape decantation and re-fermentation in pressured tank with additional selected yeasts.
Alcohol	6 % by Vol.*
Garde probable	2 years*
Serving Temperature	10° C.
Food pairings	Fruit tarts, wild berries, hazel-nut cake, chocolate soufflé, syrupy fruit and cookies.

Nivasco

• Piemonte DOC Brachetto - 750 ml •



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Dessert Wines

The Moscato d'Asti is well known and appreciated all over the world as the Dessert wine for excellence. "Valamasca" has born from Moscato Bianco grapes, an indigenous variety that grows the Asti district only in vineyards with a south, south west exposure. Thanks to the exposition, we obtain grapes rich of aromas and elaborated sugars; for this reason we get an extraordinary wine, slightly sweet and smooth.

After a visual selection, the grapes are crushed and pressed, ad the must obtained is kept at 0° C in refrigerated vats. Thanks to this process we preserve the fragrances and the aromas of the vine till the beginning of the fermentation in autoclave.

It is a pale straw yellow wine with an intense bouquet as peculiar of moscato grapes with hints of orange flowers. Its taste is delicate and well balanced with a slightly aromatic fragrance.



Varietal	Moscato 100%
Winemaking	Grape pressing. Grape decantation and re-fermentation in pressured tank with additional selected yeasts.
Alcohol	5 % by Vol.*
Garde probable	2 years*
Serving Temperature	10° C
Food pairings	Perfect to be paired with hazel-nut cakes, Italian panettone and all dessert.

Valamasca

• Moscato d'Asti DOCG - 750 ml •



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VALAMASCA

MOSCATO D'ASTI

D.O.C.G.



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Valamasca is the evocative name of an inaccessible and hidden place where, according to the recurring local legend, the witches (in South Piedmont dialect "le masche") used to meet to comply their mysterious sabbaths. And this is with some mystery when we talk about the Moscato as it is considered the most ancient, if not the oldest, grape variety cultivated in the Eastern Mediterranean basin and in Italy, whose tens of cultivar are known. The origin of its name is mysterious too. Somebody says it derives from latin "muscus" or the fact that it was the favourite grape of the flies "mosche" without mentioning that still in Latin times, its grape was apparently called "apianae" because it was preferred by bees "api". In short, an unsolved enigma that in no way prejudices to the certainties of its recent history. The Moscato, as its variety "Bianco or from Canelli", finds the best natural habitat in Southern Piedmont, in the surrounding area of 52 small cities from the Provinces of Asti, Alessandria and Cuneo. And on the hills of neighbouring villages of Vaglio Serra where the soils are particularly rich in calcium, the Moscato grape produces very delicate and well-balanced wines.

GRAPE: 100% Moscato Bianco.

SOIL: clay, calcareous soils with some sand.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South, East and West.

VINE TRAINING - DENSITY: Guyot. 5000 vines per hectare.

HARVEST: September. The grapes are hand harvested in the morning so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: the first step is the direct soft pressing of the grapes followed by the fining and filtration of the must. Then the must goes into stainless steel tanks for about two months at a constant temperature of 0 °C to preserve the typical aromas of the Moscato.

FERMENTATION: the fermentation is made at a temperature of 16 °C for about 15 days and then stopped when the wine reached 5,5% of alcohol.

AGEING: at the end of the fermentation, the wine is stabilized and remains in closed tanks at 0 °C for about 20 days, followed by 3 month of bottle ageing before trade release.

TASTING NOTES

The colour is an intense yellow straw with fine and persistent bubbles. It has a fruity nose with floral hints and peaches in syrup, sage and light citrus aromas. On the palate, the wine is well-balanced between freshness and sweetness, savoury and perfectly reflects the sensations of the nose.

PAIRINGS: bunet (Piedmontese pudding), pastries, hazelnut pie, great cocktails base and even some blue cheeses such as gorgonzola.

ALCOHOL CONTENT: 5,5% vol.

SERVING TEMPERATURE: 6-8 °C.

SIZE: 0,75 l.



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VINCHIO VAGLIO

I TRE VESCOVI

BARBERA D'ASTI
D.O.C.G.
SUPERIORE



The **Golden Wines** Barbera d'Asti "Superiore" (superior) was one of our first projects combining the values of this "terroir" with the expertise of the local winegrowers with the goal – fully met, by the results – to produce a high-quality wine with a good drinkability and an affordable price. For almost 20 years the "I Tre Vescovi" wine has not only been the crowning glory of our winery but also of the Barbera grapevine and of the region. It is one of the "core zones" of the UNESCO World Heritage "Vineyard Landscapes of Piedmont." His curious name refers to the area where the borders of the towns of Acqui Terme, Alessandria and Asti meet.



GRAPE: 100% Barbera.

SOIL: clay dominant, calcareous soils.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING - DENSITY: Guyot. 4000 vines per hectare.

HARVEST: third week of September. The grapes come from vineyards of about 30 years old. After green harvest and careful selection, the grapes are hand harvested in the morning and delivered to the winery in the afternoon, so that the grapes arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: after crushing and destalking of the grapes, the must is sent to temperature controlled stainless tanks. The alcoholic fermentation and maceration last around 7 to 8 days at a constant temperature of 26 °C to help in developing all typical aromas coming from the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18 °C.

AGEING: at the end of the winemaking process, the wine goes into 75 hl large French oak casks and barrique for about 12 months ageing. The wine remains in stainless steel tanks for another month prior bottling, followed by 6 months of bottle ageing.

TASTING NOTES

The colour is ruby red with light garnet-red hues. The wine has a complex and spicy nose with aromas of cloves, pepper, eucalyptus, tobacco and vanilla with hints of caramel. On the palate, the wine is nicely dry, savoury, fruity with aromas of dried figs and a long and elegant finish.

PAIRINGS: tagliatelle with mushrooms, plin (Piedmontese ravioli) with meat sauce, lasagna, main course dishes with stew or roasted red meats, game or aged and blue cheeses.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,375 l - 0,75 l - 1,5 l - 3 l.



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VINCHIO VAGLIO

NIVASCO

PIEMONTE BRACHETTO

D.O.C.



• GOLDEN WINES •

Nivasco in Piedmontese dialect "nivosc" were the hills where the snow used to stay longer, and this is the evocative name for our Piemonte D.O.C. Brachetto. This is a red wine, moderately sweet and aromatic made from unique indigenous grape cultivated exclusively in Piedmont in the Provinces of Asti and Alessandria.

GRAPE: 100% Brachetto.

SOIL: clay, calcareous soils.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South, East and West.

VINE TRAINING - DENSITY: Guyot. 5000 vines per hectare.

HARVEST: first two weeks of September. The grapes are hand harvested in the morning so that they arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: After the crushing and destalking of the grapes, the must is ready for the maceration on the skins for 12 hours. The second step is the soft pressing followed by the fining and filtration of the must. Then the must goes into stainless steel tanks for about two months at a constant temperature of 0 °C to preserve the typical aromas of the grape variety.

FERMENTATION: The fermentation is made at a temperature of 16 °C for about 15 days and then stopped when the wine reached 6,5% of alcohol.

AGEING: at the end of the fermentation, the wine is stabilized and remains in closed tanks at 0 °C for about 20 days, followed by 3 month of bottle ageing before trade release.

TASTING NOTES

The colour is an intense ruby-red. It has a pleasant nose with aromas of little red fruits such as cherries and strawberries. On the palate, the wine is well-balanced between freshness and sweetness, with a good structure and nicely fizzy.

PAIRINGS: dessert with fruits, chocolate bunet (Piedmontese pudding), pastries, hazelnut pie great cocktails base and long drink.

ALCOHOL CONTENT: 6,5% vol.

SERVING TEMPERATURE: 6-8 °C.

SIZE: 0,75 l.



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VINCHIO VAGLIO

50 VIGNE VECCHIE

BARBERA D'ASTI
D.O.C.G.



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Vigne Vecchie 50 was presented as part of the celebrations for the 50th anniversary of the winery, which was founded in 1959, with the aim to produce a fresh and cheerful wine to celebrate the half-century of the cooperative's life, while maintaining all the original quality of the grapes of the traditional "Vigne Vecchie".

"Vigne Vecchie 50" has no oak ageing thus giving back to the vineyard, the territory and the winemaker all the credit for its exceptional quality. The result is a Barbera "like once upon a time", with good freshness, excellent body, great structure and a characteristic fruit driven.

GRAPE: 100% Barbera.

SOIL: clayey sandy soil.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING-DENSITY: Guyot. 4000 vines per hectare. Minimum 50 years old vines.

HARVEST: the grapes come from vineyards of average 50 years old. After green harvest and careful selection, the grapes are hand harvested and collected in perforated crates to preserve their integrity in early morning and delivered to the winery in the afternoon.

VINIFICATION: after crushing and destalking of the grapes, the must is sent to temperature controlled horizontal tanks. The alcoholic fermentation and maceration last around 9 days at an initial constant temperature of 24°C which gradually rises to 28°C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

AGEING: the malolactic fermentation takes place immediately after the alcoholic fermentation in stainless steel tanks at a constant temperature of 18°C. At the end of the winemaking process, the wine remains in stainless steel and cement tanks for about 16 months prior bottling, followed by 6 months of bottle ageing.

TASTING NOTES

The wine has a lively ruby red with violet hues. The nose has strong red fruits aromas which recalls the blackberry and black cherry with some hints of caramel and terracotta. On the palate, the wine is fresh, savoury, elegant and full body.

PAIRINGS: pasta with meat sauce or mushrooms. Red and white meats (roasted meat, rotisserie, chicken cacciatore), finanziera, bagna cauda, mild and blue cheeses.

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 18 °C.

SIZE: 0,75 l. - 1,5 l. - 3 l.



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CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1398/2013



VINCHIO VAGLIO

BARBARESCO

D.O.C.G.



• GOLDEN WINES •

Barbaresco is one of the noblest incarnations of the Nebbiolo grape variety, produced near the classic Barolo area, with a very limited quantity, along the Tanaro river, in the North of Alba, precisely in the villages of Barbaresco, Neive and Treiso and in the hamlet of San Rocco Seno d'Elvio. Although it dates back, according to legend, to the time of a Ligurian and then Roman settlement called Barbaritum, its more credible history is relatively recent, since the first document where this wine is mentioned refers to one of the many battles that took place at the end of the 18th century during the war between the Austrian and French troops commanded by Napoleon. In this case, after a monumental Austrian victory at Genola, Barbaresco wine was celebrated.

The Barbaresco vineyards grow at a lower altitude than those in the neighbouring Barolo area and are 'warmer', resulting in earlier sugar ripening and different times for polyphenolic ripening.

GRAPE: 100% Nebbiolo.

SOIL: calcareous and sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING - DENSITY: Guyot. 3500 vines per hectare.

HARVEST: in mid-October, after green harvest and careful selection, the grapes are hand harvested in early morning and collected in perforated crates to preserve their integrity, and then delivered to the winery in the afternoon, ready to start the vinification process.

VINIFICATION: after crushing and destalking the grapes, the must is sent to temperature controlled tanks. The alcoholic fermentation and maceration last around 40 days at an initial constant temperature of 23 °C which gradually rises to 28 °C. This process allows the wine to obtain excellent aromas and to extract the polyphenolic substances from the skin.

AGEING: the malolactic fermentation and ageing take place in big oak casks of 40 HL for about 18 months that help to enhance elegance and typical austerity of wines made from Nebbiolo grapes.

TASTING NOTES

The wine has a brilliant ruby red colour with garnet hues. The nose is pleasant, intense, ethereal with flowery and dried fruits aromas. On the palate, the wine is warm, full bodied, austere and velvety, persistent and well balanced.

PAIRINGS: pasta with meat sauce, braised meat, guinea fowl, game, baciùa (fried pig trotters), grive, mature cheeses.

ALCOHOL CONTENT: 14,5% vol.

SERVING TEMPERATURE: 17 °C.

SIZE: 0,75 l.



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VINCHIO VAGLIO



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CASA POLES

*Los vinos de la antigua tradición rural
de la familia de Luca Poles*

LA SELECCIÓN DE VINOS NATURALES

The Rock Selection es una selección de excelentes vinos producidos en las fincas del amigo de siempre de Luca, Paolo Tomasella. Se le llama así para recordar sus orígenes de la tierra, natural al igual que las rocas. Como las burbujas de su espumoso Prosecco, incluso los vinos tranquilos elegidos por Luca Poles son naturales y buenos para beber y no causan efectos secundarios. Estas uvas crecen exclusivamente en las tierras de Tenute Tomasella bajo las manos expertas de enólogos muy importantes. El cultivo, de acuerdo con las antiguas tradiciones, observa y preserva la calidad y sigue los principios de la agricultura rural (es orgánica). Aquí están sus características, cualidades y combinaciones con la comida.

Purple Rock



MALBEC I.G.T. TREVENEZIE

Este vino inusual proviene de una antigua variedad de uva autóctona del noreste de Italia que se plantó en los alrededores de la ciudad de Motta di Livenza a instancias de Napoleón; luego nuestros emigrantes lo llevaron a Argentina. Es un vino seco, cálido, con cuerpo y percepciones afrutadas. Armonioso con perfecta astringencia para equilibrar la acidez gustativa y una excelente graduación alcohólica, pero sobre todo agradable de beber tras 18 meses de crianza en acero. Para maridar con carnes rojas y también con risotto de setas, ricos guisos, carnes blancas a la parrilla.



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Red Rock



MERLOT I.G.T. TREVENEZIE

Este increíble vino de la antigua variedad autóctona local del noreste de Italia se produce en el área I.G.T. de las Tres Venecias. Es un vino especiado de cuerpo completo con notas afrutadas. Fácil de entender pero con taninos firmes y maduros. Combinalo con un buen corte de carne roja, quesos dulces y picantes. Su contenido alcohólico es del 13%, que es un excelente porcentaje para un vino tinto de mesa. Los taninos son naturales y los da el antiguo arte de hacer vinos para beber todos los días, pero siempre con moderación.



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CASA POLES

*The wines of the old rural tradition of
the Luca Poles family*

THE SELECTION OF NATURAL WINES

The Rock Selection, is a choice of excellent wines produced by the farm of Luca's long time friend, Paolo Tomasella. It is so called to remember its origins from the earth, natural just like the rocks are. As the bubbles of his sparkling Prosecco, even the still wines chosen by Luca Poles are natural and good to drink and do not cause side effects. These grapes grow exclusively in the lands of Tenute Tomasella under the expert hands of very important oenologists. The cultivation, according to old traditions, observes and preserves the quality and follows the principles of rural farming like the organic ones. Here follows the main characteristics, qualities and combinations with food.

Bubbly Rock



PROSECCO D.O.C. TREVISO FRIZZANTE

This original and unique Italian varietal from Northeast Italy is produced in the Denomination of Controlled Origin (D.o.c.) area of Treviso town. It is a crisp, refreshing fizzy wine with delicious notes of ripes and exotic fruit. Pair with pastas, herbed chicken or fish, but it is also a fantastic aperitif which mixed could always create enjoyable long drinks cocktails such as Mimosa, Rossini and Bellini. The percentage of alcohol by volume is 11.0% and the residual sugar is very low: below 15 grams per liter. The result is a wine that is very easy to drink and light: perfect to be rejoiced at every occasion.



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Quadri

Pinot Grigio Trevenezie IGT



The grapes for this wine are harvested manually in mid September, followed by soft pressing, static decantation of the must, and then fermentation at controlled temperatures in stainless steel tanks.

Grape varieties : **Pinot Grigio**

Altitude : 250-300m ASL

Exposure : West/Southwest

Soil : **Loose, alluvial, well-drained and structured with medium mineral content**

Alcohol : 12%

Tasting notes :

Delicately perfumed with scents of flowers and spice, it features almond, tangerine and apricot fruits. Softly textured and balanced with a crisp citrus finish. A versatile everyday wine, it pairs with dishes from bruschetta and salads or crudités to chicken piccata or delicate seafood dishes. Also perfect as an aperitif!



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Col dei Venti

Barbaresco DOCG



The vineyards are located in the communities of Neive and Treiso. After stalk removal and grape pressing, comes a traditionally long fermentation and maceration with frequent pinch-down and pump-ups. Maturation in barriques for 24 months, after which the wine is blended and finally bottled. This gem undergoes one year of refinement in the bottle before it is ready for export.

Grape varieties : Nebbiolo

Press Notes

Altitude : 290 m ASL

Wine Enthusiast

Exposure : South/Southwest

2013

90 points

Soil : Calcium rich marl

Alcohol : 14%

Tasting notes :

This full-bodied red is visually dark and concentrated. In the mouth, it is round with excellent persistence. Principal notes of spice with blueberry and blackberry jam and an undertone of rose. A structured wine with tame velvety tannins and a long and pleasurable finish. This elegant Barbaresco is a great accompaniment to many cheeses, pastas and meats and even tartufo-accented specialties typical of this Piemonte area.



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Col dei Venti Nebbiolo Langhe DOC



The grapes undergo a soft pressing and long fermentation in temperature-controlled stainless steel tanks with frequent punch-downs and remontage. The wine is then aged in French oak barriques for 18 months followed by 6 months in bottle.

Grape varieties : Nebbiolo

Press Notes

Altitude : 350m ASL

The Wine Advocate

Exposure : South-West

2016 91 points

Soil : Calcareous marl with veins of sand

James Suckling

Alcohol : 13%

2016 92 points

Tasting notes :

Pleasantly complex wine with intense aromas of plum, maraschino cherry, and notes of spice. Fine, structuring tannins with a long, persistent finish.



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Villa Medoro

Montepulciano d'Abruzzo DOC



This wine is made from 100% Montepulciano d'Abruzzo grapes and is vinified with maceration on the skins and stainless steel fermentation for 20 days. Malolactic fermentation takes place completely in stainless steel tanks with refinement in bottle for 4-6 months before release.

Grape varieties : 100%

Montepulciano d'Abruzzo

Altitude : 200m ASL

Exposure : East/North-East

Soil : Clay-Limey

Alcohol : 13.5%

Tasting notes :

A lively and bright ruby red color with black cherry, red fruit and spices on the nose. Pleasingly smooth and drinkable with notes of red fruit.

Press Notes

AG Vinous

2014

90 points

Gambero Rosso

2014, 2008





CANTINA FRATELLI PARDI



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Sagrantino

MONTEFALCO SACRANTINO – DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



SOIL

The grapes were harvested entirely in our Pietrauta vineyard, of sedimentary origin, with East, SouthEast exposure, situated on a hilltop near the medieval town of Montefalco, at 280 meters above sea level.

GRAPE VARIETIES

100% Sagrantino.

YIELD

55 quintals of grapes per hectare.
Kg. 0,9-1 per plant.

HARVEST

October.

Manual in small crates.

WINE-MAKING

Fermentation on skins for 89 days.
Alcoholic and malolactic fermentation in stainless steel tanks.

AGEING

In barriques for 18 months and in stainless steel tanks
for 9-12 months.

BOTTLE - AGEING

In bottle for 18 months.

RELEASE

4 years after harvest.

MATCHES WELL WITH

Red meats, roasts, game, duck and winebraised meats. Hard cheeses like parmesan or cheddar.

ABOTTLES

0,750 lt. - 1,5 lt.



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ICARIO



WINE & TUSCANY



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Icario Bianco NYSA I.G.T.



45% Pinot Grigio - 45% Gewürztraminer - 10% Riesling



Grapes are harvested late (mid September). Fermentation takes place in tonneau (indigenous yeasts).

Batonnage is made every day for the first month and later 3 times a week for the second month, 2 times a week for the third, and 1 time a week during the last month



Crystalline, straw yellow with orangey highlights



Remarkable intensity and aromatic persistence, rich in ripe flowers and yellow fruit.



Good follow-through of the intensity and persistence found on the nose, great body and structure



Ideal serving temperature 10 -12 °



Alcohol content 14 % vol



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PRIZES

ICARIO



WINE & TUSCANY



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Icario Rosso Toscana I.G.T.



60% Sangiovese - 40% Cabernet Franc



Ageing: 10 months in oak casks of 35 hl. Maturation: 4 months in bottle before sale.



Ruby red with purplish highlights, pleasant clarity and elegant density



Rich red fruit, good complexity and aromatic intensity



Balanced, well-orchestrated and with moderate length



Ideal serving temperature 16 -18 °



Alcohol content 13,5 % vol

PRIZES



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ICARIO



WINE & TUSCANY



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Vino Nobile di Montepulciano D.O.C.G.



95% Sangiovese - 5% Colorino



Ageing: 18 months in oak casks of 35 hl and barriques of 225 lt. Further 6 months in bottle



Intense and deep ruby red with light garnet nuances



Intensity, balance and persistence. Aromas of cherry and marasca on elegant balsamic and spicy notes



The wine is ample and enveloping on the palate, balanced and fine body



Ideal serving temperature 16 -18 °



Alcohol content 14.5 % vol



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90th



PREMI:

ICARIO



WINE & TUSCANY



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Rosso di Montepulciano D.O.C.



80% Sangiovese - 20% Merlot



6 months in 35-hl oak barrels



Intense ruby-red colour with purplish highlights



Aromas of ripe red fruit, with a touch of vanilla. Good balance



Fresh and well-orchestrated. A wine to be drunk young.



Ideal serving temperature 16 -18 °



Alcohol content 14.5 % vol

PRIZES :



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ICARIO



WINE & TUSCANY



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Riserva Vitaroccia
Vino Nobile di Montepulciano
D.O.C.G



95% Sangiovese - 5% Merlot



24 months in French barriques of 225 l and small oak casks of 500 l.



An intense, deep and almost impenetrable ruby red colour



Marked intensity, aromas of ripe fruit, blackcurrants and raspberries, enriched with elegant notes of tobacco, chocolate and sweet spices.



In the mouth it comes through full and mouthfilling, with a balanced and elegant body.



Ideal serving temperature 16 -18 °



Alcohol content: 14.0% vol

PRIZES:



90

Vinum



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MON CARUL

TECHNICAL DATA



Oltrepò Pavese Riesling DOC



Still white wine



100%
Riesling



Alcohol: 13% vol
Residual reducing sugar: 4-5
g/l
Total acidity: 7-7,15 g/l
Total dry extract: 24-26 g/l
Ph: 3,10-3,15

TASTING NOTES



Straw yellow colour with golden highlights.



Fruity nose when young. The bouquet becomes complex with aging, showing aromas typical of the grape variety.



Deft, fresh with a long persistence. A wine of great personality.



8 °C



Light summer dishes, fat fishes.



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RIESLING IN OLTREPÒ

Riesling has a long history: there are several written references to the variety dating from the 15th century, although with varying orthography. The modern spelling Riesling was first documented in 1552 when it was mentioned in Hieronymus Bock's Latin herbal. Riesling was introduced in Oltrepò Pavese together with other international varieties at the beginning of the 20th century, after the phylloxera epidemic that struck the region in the late 19th century. Today Riesling reaches nearly 1450 planted hectares in Oltrepò Pavese.



VINIFICATION

Hand harvest into crates.
Soft pressing (pressure: 1 bar)

The must ferments at 16° for 3 weeks.

Aging in stainless steel tanks for 5 months with frequent bâtonnages.

Aging in bottle for a minimum of 1 month



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VINEYARDS SPECIFICS

TRAINING SYSTEM:

free cordon

PRUNING SYSTEM:

high cordon

VINEYARDS FACING:

north, north-west

SOIL:

mixed (stone and calcar)

ALTITUDE:

300 m a.m.s.l..

AVERAGE AGE OF THE VINES:

30 years

VINES PER HECTARE:

4000

YIELD PER HECTARE:





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Trullo Flaminio

Vitigno

Syrah 80% - Negroamaro 20%

Denominazione

Salento Igp

Tipologia di terreno

Argilloso e calcareo

Tenore alcolico

14,50% Vol

Vendemmia

Vendemiamo e selezionato a mano, metà settembre
ad uva parzialmente appassita

Affinamento

in barriques per 8 mesi

Sistema di allevamento
cordone speronato

Resa di uva per ettaro
50 quintali

Temperatura di servizio
18 - 20 °C

Note degustative

da una vendemmia tardiva di uve syrah
parzialmente appassito e negroamaro, Rosso
rubino intenso, sentori di frutta rossa matura e
specie. Un gusto avvolgente, caldo, morbido,
tannini vellutati. Si abbina a formaggi stagionati,
carni alla griglia, brasato, tartare di manzo,
selvaggina e pietanze piccanti



Grapes

Syrah 80% Negroamaro 20%

Denomination

Salento Igp

Type of land

clayey calcareous

Alcohol content

14,50% Vol

Harvest

By hand, first half of september, late harvest on partially
dried grapes

Refining

in barriques for 8 months

Vine training system

spurred cordon

Grapes per Ha

5000 kg

Serving temperature

18 - 20 °C

Tasting notes

From a late harvest of Syrah grapes partially dried
and Negroamaro, ruby red intense, with an aroma of
ripe red fruit, lightly spiced. Enveloping taste, warm,
velvety tannins finish. Matches well aged cheeses,
roasts or braised meats, beef tartare, game and spiced
dishes

S.A. TRULLO FLAMINIO

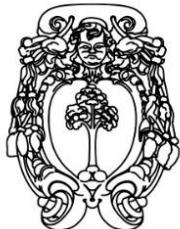


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AZIENDA AGRICOLA PAOLO LECCISI

NICOLETTA



Grapes:

Negroamaro 50% Primitivo 50%

Denomination:

Salento Igp

Type of land: clayey calcareous

Alcohol content: 14,50% vol

Harvest: by hand from second week of September

Refining: in barrique for 8 months.

Vine training system: small Apulian tree

Yield in wine per 100 kg of grapes:

65 liters

Grapes per Ha: 8.000 kg

Serving temperature: 18 – 20 °C

Tasting notes:

ruby red with garnet highlights, intense nose of underbrush and red berry fruits. It is a dry, elegant, well balanced wine with an elegant tannic finish. It well matches poultry and game recipes and strong cheeses.



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COLORE

giallo paglierino con riflessi verdolini.

ALNASO

fini e intense note aromatiche tipiche del vitigno, complesso bouquet di fiori e frutta con fresche note agrumate di bergamotto.

IN BOCCA

sapido, fresco e di buon corpo, ha una delicata vena minerale che ne rende godibile e lungo il finale di bocea.

IN COMPLESSO

un vino dallo spiccatto carattere territoriale, ricco e al contempo piacevolmente beibile.



COLOUR:

straw yellow with light green highlights.

SERVING TEMPERATURE:

10°-12°

AROMA:

fine and intense aromatic notes typical of the grape; complex bouquet of flowers and fruit with fresh citrus notes of bergamot.

FOOD PARING:

table wine, recommended with starters, seafood and shellfish, risotto and fish dishes. Excellent with medium mature cheese.

TASTE:

fruity, fresh and full-bodied, it has a delicate mineral hint that makes the finish long and enjoyable.

OVERALL:

wine with a strong territorial character, full-bodied but pleasantly drinkable.



Mo r.e.t tino

Vino Rosso



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COLORE

rosso rubino con riflessi violacei.

ALNASO

profumi intensi, tipici dei vitigni, fruttati di frutta rossa, quali more, ciliegie, amarene, prugne, delicate note floreali

INBOCCA

gusto pieno ed equilibrato, con intensi ritorni fruttati, bella acidità e tannini vellutati. Chiusura asciutta

IN COMPLESSO

vino dallo spiccatissimo carattere territoriale, versatile per struttura e freschezza

TEMPERATURA DI SERVIZIO

18°

ABBINAMENTI GASTRONOMICI

si sposa bene con primi piatti, arrosti di carni bianche e rosse, funghi, formaggi salumi.



COLOUR:

ruby red with violet reflections.

SERVING TEMPERATURE:

18°.

AROMA:

intense fragrance, typical of these grapes, of red berries, blackberries, cherries, sour cherries, prunes, and delicate floral notes.

FOOD PARING:

recommended with pasta dishes, roasted red and white meats, mushrooms, matured cheeses and cured meats.

TASTE:

Full-bodied and well-balanced flavour, with intense fruity aftertaste, nice acidity and velvety tannins. Dry finish.

OVERALL

Wine with strong territorial character, versatile in both its structure and freshness.



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**COLORE**

Rosso rubino intenso con riflessi violacei.

AL NASO

profumi intensi, tipici del vitigno, fruttati di frutta rossa, quali more, ciliegie, amarene, prugne, sentori di erbe aromatiche e balsamiche, delicate note floreali.

INBOCCA

gusto pieno ed equilibrato, con intensi ritorni fruttati, bella acidità e tannini vellutati. Chiusura lunga e asciutta.

IN COMPLESSO

Vinodallo spiccate carattere territoriale, è garbato e versatile per struttura e freschezza.

TEMPERATURA DI SERVIZIO

18°

ABBINAMENTI GASTRONOMICI

si sposa bene con primi piatti, arrosti di carni bianche e rosse, funghi, formaggi a medio-lunga stagionatura e salumi.

COLOUR:

Deep ruby red with violet highlights

SERVING TEMPERATURE:

18°.

AROMA:

Intense bouquet, typical of grapes, fruity red fruit, blackberries, cherries, sour cherries, plums, and hints of aromatic and balsamic herbs, delicate floral notes.

FOOD PARING:

Recommended with pasta dishes, red and white roasted meats medium and matured cheeses and cure meats.

TASTE:

Full-bodied and well balanced flavor, with intense fruity aftertaste, nice acidity and velvety tannins. Long and dry finish.

OVERALL:

wine with a strong territorial character, it's gentle and versatile both in its structure and freshness.

PRIMITIVO

IGT
PUGLIA

13% VOL.

ML. 750
ML. 1500

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COLORE

rosso granato profondo con riflessi rubini

AL NASO

intrigante a ricco ventaglio aromatico: Fruttato, di frutta matura e sotto spirito, amarene e ciliegie, more e gelsi; speziato, di pepe, chiodi di garofano e liquirizia; floreale, di viole e rose; note balsamiche e sottile vena minerale completano il naso fine e complesso.

IN BOCCA

conferma la sua elegante struttura, la potenza alcolica è perfettamente bilanciata dalla spalla acida e dai fini tannini che si chiudono in un finale lunghissimo e seducente.

IN COMPLESSO

un vino dall'indiscutibile carattere, pregevole per complessità ed eleganza.

TEMPERATURA DI SERVIZIO

18°

ABBINAMENTI GASTRONOMICI

ottimo in abbinamento con arrosti misti, agnello al forno e alla brace, selvaggina e formaggi stagionati ed erborinati.



COLOR:

deep garnet red with ruby highlights.

AROMA:

fascinating and full aromatic bouquet of ripe fruit conserve cherries, blackberries and mulberries, spices and liquorice; floral, violets and roses; the balsamic notes and a subtle mineral hint complete the fine and complex bouquet.

TASTE:

confirms its elegant structure, the alcohol content is perfectly balanced by the acidity and fine tannins in a long and seductive finish.

OVERALL

wine of unquestionable character, remarkable complexity and elegance.

SERVING TEMPERATURE

18 °.

FOOD PARING:

excellent with roasts, roasts and grilled lamb, games and mature or herbs cheeses.





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BIRRA

VIOLA



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PRODUCT RANGE



Look, taste, enjoy.

Viola indossa un elegante abito scuro la sera, colorato e fresco il giorno: un'esperienza di stile da vivere totalmente.

Viola wear an elegant dark dress during night time, coloured and fresh during day time: a stylish experience to be lived totally.



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#violabianca
#newviola



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bianca blanche 4.8 35,5 cl. - 75 cl.

Viola Bianca è una Blanche ad alta fermentazione prodotta utilizzando non solo il malto d'orzo, ma anche cereali crudi quali frumento e farro, tutti di provenienza Italiana. Peculiarità di Viola Bianca è l'utilizzo del luppolo Saaz (Rep. Ceca) che conferisce una nota delicatamente amara, in aggiunta ad una miscela di spezie come coriandolo e buccia d'arancia. Di colore giallo opalino, Viola Bianca non è filtrata vestendosi così della velatura tipica dello stile birrario che interpreta anche nel suo gusto: piacevole e dissetante come una Blanche, unico ed inconfondibile come Viola.

Nota: leggere velature di lievito sono indice di qualità e genuinità del prodotto che, per mantenersi al meglio, va conservato in luogo fresco, secco ed al riparo dalla luce del sole.

Viola Bianca is a high fermentation Blanche produced using not only barley malt, but also raw cereals such as wheat and spelt, both from Italian farming. Viola Bianca distinguish itself through use of Saaz hops (Czech Republic) bringing a gently bitter note, in addition to a spices' mixture such as coriander and orange peel.

Opalescent yellow as color, Viola Bianca is not filtered, so dressing that veiling typical from brewing style who perform, also in its taste: pleasant and refreshing like a Blanche, unique and distinctive like Viola.

PLATO: 11,5	COLOR: EBC 7
ALCOOL: 4,8 % Vol.	SERVE COOL: +3°C / +5°C
BITTERNESS: IBU 14	SIZE: 35,5 CL. / 75 CL.



bionda lager 5.6 35,5 cl. - 75 cl.

Per questa birra bionda dal sapore inconfondibile, sono state utilizzate diverse varietà di malto d'orzo distico primaverile (Pilsner, Vienna, Caramel Light) e di luppolo tra cui Perle (Germania), Tradition (Germania), Saaz (Rep.Ceca). Il metodo della bassa fermentazione, la sua schiuma bianca e persistente, il suo sapore secco e gradevolmente arrotondato dall'amaro dei luppoli più pregiati, fanno di questa birra un prodotto per grandi intenditori. Ecco perché Viola non è una birra come tante altre, ma unica e inconfondibile.

Nota: leggere velature di lievito sono indice di qualità e genuinità del prodotto che, per mantenersi al meglio, va conservato in luogo fresco, secco ed al riparo dalla luce del sole.

The distinctive flavor of this premium lager is achieved using different varieties of spring two-row barley malt (Pilsner, Vienna, Caramel Light) and hop among which Perle (Germany), Tradition (Germany), Saaz (Czech Republic). Bottom fermentation, a persistent head of white foam and a dry taste pleasantly complemented by the bitterness of the finest hops make this lager a product for the most discerning connoisseurs. This is why Viola is not a beer like so many others, but is unique and easily recognizable. Slight traces of yeast are indicators of excellence and authenticity of this product, that must be kept in a cool and dry place and away from direct sunlight for its best conservation.

PLATO: 13	COLOR: EBC 11
ALCOOL: 5,6 % Vol.	SERVE COOL: +3°C / +5°C
BITTERNESS: IBU 18	SIZE: 35,5 CL. / 75 CL.



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rossa red ale 6.6

35,5 cl. - 75 cl.

Per questa birra rossa di alta fermentazione sono state utilizzate diverse varietà di malto d'orzo distico primaverile (Pilsner, Aromatic, Melanoidin, Wheat) e luppolo tra cui Perle, Tradition (Germania), Saaz (Rep.Ceca), East Kent Golding (Inghilterra), e Willamette (USA). Dal sapore inconfondibile, nel suo splendido colore si scorgono riflessi ramati e color rubino, mentre la sua schiuma è bianca e compatta. Una birra ricca di sapori di spezie, che avvolge il palato e lo conquista con un finale rotondo e persistente. **Note:** leggere velature di lievito sono indice di qualità e genuinità del prodotto, che per mantenersi al meglio va conservato in luogo fresco, secco ed al riparo dalla luce del sole.

This top-fermented red ale is made with different varieties of spring two-row barley malt (Pilsner, Aromatic, Melanoidin, Wheat) and several types of hops among which Perle, Tradition (Germany), Saaz (Czech Rep.), East Kent Golding (UK) e Willamette (US). With its distinctive flavor, splendid color tinged with reflections of copper and ruby red and compact head of white foam, this is a beer rich in spicy flavors, warmly caressing the palate and conquering it with a round and persistent finish, making it a product for the most demanding connoisseurs. Slight traces of yeast are indicators of excellence and authenticity of this product, that must be kept in a cool and dry place and away from direct sunlight for its best conservation.

PLATO: 15

COLOR: EBC 40

ALCOOL: 6,6 % Vol.

SERVE COOL: +4°C / +6°C

BITTERNESS: IBU 27

SIZE: 35,5 CL. / 75 CL.

numerotre pale ale 6.9

35,5 cl. - 75 cl.

Viola numerotre è una bionda pale ale rifermentata in bottiglia e non filtrata di colore giallo intenso leggermente ambrato, ottenuta impiegando luppoli tradizionali tedeschi quali Perle, Tradition, Mittelfrueher e l'americano Cascade, che rendono l'amaro equilibrato ed intenso. L'utilizzo di mali d'orzo (Pilsner, Vienna, Caramel Light) conferiscono note di cereali e malto, mentre l'intenso aroma floreale e di frutta esotica viene esaltato dal dry hopping. La rifermentazione in bottiglia garantisce la presa di spuma, che si presenta bianca e compatta, ed anche l'evoluzione degli aromi e del gusto nel tempo. **Nota:** leggere velature di lievito e sedimenti sono caratteristiche del prodotto ed indici di qualità e genuinità del prodotto.

Viola numerotre is a bright amber-yellow pale ale, refermented in bottle and unfiltered, made using traditional German hops such as Perle, Tradition, Mittelfrueher and American Cascade, giving an intense yet balanced bitterness. Pilsner, Vienna and Caramel Light malts give malt and cereal notes, while the intense aroma of flowers and exotic fruit is enhanced by dry hopping. The second fermentation in bottle ensures a firm white foam and also the evolution of aromas and flavor over time. Slight traces of yeast and sediments are typical of product itself and indicators of excellence and authenticity of this product.

PLATO: 15

COLOR: EBC 13,5

ALCOOL: 6,9 % Vol.

SERVE COOL: +4°C / +6°C

BITTERNESS: IBU 30

SIZE: 35,5 CL. / 75 CL.



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Look, taste, enjoy

Viola è una birra nata da passione, amore e creatività nel 2010.

La sapiente selezione dei luppoli più pregiati e delle materie prime, ne fanno un prodotto per grandi intenditori.

Mastri Birrai di fama internazionale trasferiscono le loro abilità nei prodotti Viola.

Viola non è una birra come tutte le altre, ma unica e inconfondibile.

Born with passion, love and creativity in 2010.

An accurate selection of finest hops and other raw materials makes Viola a product for the most discerning connoisseurs.

International renown brewmasters transfer their skills in Viola products.

Viola is engaging, always welcomed, unique and easily recognizable.





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ESPAÑA



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Variedad de uva: Albariño 100 %

Elaboración: Vino blanco realizado con la variedad de Albariño. Realizada la vendimia con uvas en su perfecto estado de maduración y tras un prensado suave de uva entera para extraer el primer jugo de la uva, se obtiene un mosto de excelente calidad. Se realiza la fermentación en depósitos de acero inoxidable con temperatura controlada a 16°C, con lo cual se obtienen unos aromas mucho más finos y complejos. Finalizada la fermentación, el vino se trasciende y se estabiliza por frío. A continuación el vino se filtra y se embotella.

Cata

Fase Visual: Color amarillo pajizo con reflejos oro y verdes, muy limpio y brillante.

Fase Olfativa: Limpios aromas de buena intensidad con recuerdos frutales de albaricoque, piña y manzana sobre un fondo de heno y flores blancas.

Fase Gustativa: En boca es amplio, glicérico, con una equilibrada acidez que le da frescura y elegancia. Retrogusto con muy buen recuerdo final.

Temperatura de consumo: 10-12 °C

Maridaje: Pescado, marisco, queso fresco.

Wine Making

White wine made using Albariño variety. The grapes in the perfect state of ripeness are picked by hand and are lightly crushed in order to obtain the free-run wine. The must is sent into a stainless steel vat for the fermentation at a controlled temperature (16°C) that allows getting a better extraction of aromas. Once the fermentation is finished, the wine is racked, stabilized, filtered and bottled.

Wine Tasting

Appearance: Straw-yellow colour with green and golden glints, clean and bright.

Aroma: Intense fruity nose of apricot, pineapple and apple with hints of white flowers.

Palate: Full and fleshy palate with a balanced acidity that gives it freshness. Persistent with an elegance and lingering finish.

Serving temperature: Serve at 10-12 °C

Marriage: This wine can be enjoyed with fish, seafood, fresh cheese.





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B

DON BERNARDINO



IBIOS were descendent of Noah. It's said that they brought the first vines to Chanteiro. And they'd come in stone boats

IBIO Mencia Red Wine

APELLATION	VARIETY	VINEYARD	SOIL	CLIMATE
Monte de Lobios. Amandi. Guaranteed by C.R.D.O Ribeira Sacra	Mencia Vieja	Selections of old vineyards	Granitic, sandy and shallow	Continental. Very hot summers and cold winters
		AGE		
		More than 20	VITICULTURE	
			Traditional dry farmed	

WINEMAKING AND AGING

Rigorous sorting is followed by destemming without crushing. The whole berries are transferred to open top Inox tanks. Fermentation is started with a pied de cuve, and maceration lasts between six and eight days. The wine is pressed in a vertical basket press for twelve hours and is transferred immediately to new barrels. The primary fermentation finishes in barrel and malolactic starts spontaneously. The wine rests in barrel for 7 months.

COMMENTS

Selection of vineyards in Chanteiro. Soils are granitic, sandy and shallow. Due to the great drainage during the year, it is necessary to work specifically on the soil to avoid dehydration of the fruits and water stress, thus achieving a high concentration of fresh aromas and sweet tannins

ORGANOLEPTIC CHARACTERISTICS

Red color with violets. Nose of red fruit, with elegant oak flashes. Volume, silky, good structure and well balanced

TECHNICAL CHARACTERISTICS	PRODUCTION:	PRESENTATION	First Vintage
	500 cases	Card cases of 12 bottles	
14,0 % Vol			
5,2 g Total Acidity			



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fermi BOHIGAS
des de 1929
FINCA MAS MACIÀ

Galda Brut

Designation of origin/

D.O. Cava

Varieties/

Xarel-lo 45%, Macabeu 35%, Parellada 25%

Elaboration/

6 grams of sugar per litre.

Vinification at low temperature conserves the fruity aromas and enables the fermentation yeasts to convert the grape components into an intense balanced whole.

Ageing on the lees in underground cellars for 12 months.

Colour, aroma and structure/

Pale yellow with greenish highlights. Aroma of white fruit and citrus, mixed with sweet fruit with a trace of yeasts from the ageing integrated in the second term. On the palate the fruitiness is dominant, on the whole with good balance. Mature and refreshing at the same time, accompanied by slightly spicy underlying notes that provide lightness and elegance and aid the bubble in its cleansing task.

Pairing/

Fish, rice dishes and dried fruit and nuts. It is also the ideal cava to accompany a whole meal.

Analytical data/

Alcohol content: 12°

Residual sugar: 6 g/l

Total acidity: 5.9 g/l

Serving temperature: 6° to 8°C

Pressure after disgorging: 4.5 atm



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LA VAL

ALBARÍNO



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Name of the wine:

LA VAL

Type of wine:

Young White

Denomination of Origin:

D.O. RÍAS BAIXAS

Grape Varieties:

100% Albariño

Type of bottle:

Bordeaux bottle

Cases and bottles:

Cases of 6 bottles 75 cl. and magnum bottles 1,5 l.

Cases of 12 bottles 75 cl.

Cases of 24 bottles 37,5 cl.

EAN-Code:

8 423253 17150 1



VITICULTURE

This wine is made from Albariño grapes, exclusively from our own vineyards, located at the south of the D.O. Rías Baixas in Galicia, in the northwest of Spain. The wine is a blend of grapes from our estates: "Taboexa" (13 ha.), the highest at 300 meters above sea level, with a sandy and granitic soil, quite usual in the region, giving the wine its characteristic freshness; "Arantei" (35 Ha.) at 30 meters above sea level, with lots of clay and pebbles, giving the wine a mineral and fruity complexity.



WINEMAKING

The harvest starts in the middle of September, and the grapes are collected manually in 20-kilo crates, with strict control at the reception area.

70% of the grapes are macerated for 6 hours at a controlled temperature of 8-10°C and then pressed. The fermentation takes place in stainless-steel tanks at controlled temperature for 2-3 weeks.



TASTING NOTES

The wine has an intense and clean straw-yellow colour with bright green tones. On the nose it shows aromas of fresh herbs and laurel with fine floral and lemon notes, as well as white stone fruits. In the mouth it is fresh and rich, with citrus notes and a long finish.



SOMMELIER RECOMMENDATIONS

Perfect with all kinds of seafood and fish, as well as fresh cheese, foie-gras, chicken, rice dishes and pasta. Best enjoyed at 12°C.



QUALITY AND FOODSTUFFS CERTIFICATES

British Retail Consortium (B.R.C.).



AGING POTENTIAL

Best enjoyed now and over the next 3 years from vintage (kept in good conditions).



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Rías Baixas

BODEGAS
LA VAL



EQUILIBRIO 4 MONTHS 2017

• GOLDEN WINES •



GRAPE VARIETIES

Monastrell 100%

VINEYARD AND TERROIR

Location: Paraje la Raja / Casa del Olmo.

Altitude: 600 metres.

Climate: Continental with Mediterranean influence. Winters are cold, and summers are hot and dry. Rainfall is very low.

Soils: Brown-coloured with limestone. Poor in organic matter and with low salinity. Sandy loam texture with good aeration. Age of the vines: over 25 years.

Growing system: Traditional bush vines.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

A pre-fermentation cold soak (16°C) for 4 days, then temperature controlled alcoholic fermentation at 26°C for a further 8 days before the wine is run off its skins. Malo-lactic fermentation with selected bacterial strains in stainless steel vats. Mixed ageing in second-fill American and French oak barrels (70% and 30% respectively) for 4 months.

Stabilisation and filtering to ensure the stability of the wine in bottle. The processes leading up to the bottling are carried out in the gentlest way possible in order to preserve all of the wine's character.

TASTING NOTES

A cherry-red colour with a garnet rim and ruby glints. Slow-trickling fine, clean tears. A complex nose with a harmonious mingling of black fruit and sweet spices, together with vanilla notes. On swirling, red berry fruit aromas gradually come through with hints of forest floor and damp earth. Flavoursome, fresh and slightly balsamic on the palate with good body and a good presence of ripe tannins. A lingering spicy finish.

SERVING RECOMMENDATIONS

Excellent with charcuterie, roast meats, stews, grilled red meats and white meats.

Best served at a temperature of 16-18°C.

ALCOHOLIC DEGREE 14.5.

AVAILABLE IN BOTTLES OF 75cl.



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GRAPE VARIETIES

Merlot 100%

VINEYARD AND TERROIR

Location: Los Terreros.

Altitude: 710 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Clay-sand, limestone soil over laminar stones. Good depth.

Age of the vines: 15 years.

Growing system: Trellised in Cordon Royat.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINE-MAKING

After rigorous ripeness testing, the winery's technical crew determine the optimal phenolic ripeness and begin the harvest in the second week of September. Once the grapes have arrived at the cellars, they are put into vat and cooled to delay the fermentation while frequent pumpovers are carried out to achieve a better extraction of colour, aroma precursors and only the soft tannins. The alcoholic fermentation is then done at a controlled temperature of 22-24°C with gentle pump-overs. The marc is pressed in a pneumatic press, and then the malo-lactic fermentation is done in stainless steel vats. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

TASTING NOTES

A medium-deep cherry red colour with light-purple glints.

Fresh fruit (raspberry and blueberry) and floral notes.

A smooth sweet attack on the palate with balanced acidity finishing with very pleasant and lingering fruit flavour.

SERVING RECOMMENDATIONS

Excellent with fish, such as tuna or cod, soups, roasted vegetables or rice dishes.

Best served at a temperature of 14-16°C.

ALCOHOLIC DEGREE 13.5.

AVAILABLE IN BOTTLES OF 75cl.



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OLCAVIANA ORGANIC RED 2017

GRAPE VARIETIES

Cabernet Sauvignon 100%

VINEYARD AND TERROIR

Location: Las Maricas.

Altitude: 700 metres.

Climate: Continental made milder by Mediterranean influence.

Soils: Medium -deep sandy -limestone.

Age of the vines : 22 years.

Growing system: Trellised in Cordon Royat.

VINE-GROWING

The grapes for this wine are sourced from vineyards grown according to organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

WINEMAKING

After rigorous ripeness testing, the winery's technical crew determine the optimal phenolic ripeness and begin the harvest in the first week of October. Once the grapes have arrived at the cellars, they are cooled to delay the fermentation, while frequent pump-overs are carried out to achieve a better extraction of colour, aroma precursors and only the soft tannins. The alcoholic fermentation is then done at a controlled temperature of 22-24°C with gentle pumping over. The marc is pressed in a pneumatic press, and then the malo-lactic fermentation is done in stainless steel vats. The fining, stabilization and filtering processes before bottling are carried out with the greatest care in order to preserve all of the wine's character.

TASTING NOTES

A dark, cherry-red colour with purple glints.

Intense and lingering fruit character (strawberries and redcurrants).

Fresh on the palate with lively tannins and a lingering sensation of spice.

SERVING RECOMMENDATIONS

Excellent with roasts or stews, red meats, small game, cheese or cold meats.

Best served at a temperature of 14 -16°C.

ALCOHOLIC DEGREE 13.5.

AVAILABLE IN BOTTLES OF 75cl.



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ValSotillo



Ribera del Duero

Bodegas Ismael Arroyo, S.L.

MESONEROS DE CASTILLA Tinto Roble 2016

Harvest begins: 13th October

Grape variety: 100% Tinta del País (Tempranillo) Tinto Fino

Alcohol vol.: 14.5%

Winemaking

We collect the grapes from old vineyards planted in the traditional bush-growing system located on slopes over the hills, in the Sotillo de la Ribera area. The vineyards are not treated with chemical products, only sulphur as the humidity is low (between 20 or 30%).

Our grapes usually ripen well, and they are very well balanced (sugar, acidity, tannins) thanks to the soil and the height (800 -860 meters over the sea level).

The grapes are collected, destalked, and then thrown into stainless steel tanks for fermentation. The alcoholic and malolactic fermentations take place at a controlled temperature. Afterwards, the wine is aged 6 months in American oak barrels at our underground cellars at a constant temperature of 12º C.

Rating from Vintage Consejo Regulador D.O.Ribera del Duero:
Good

Tasting Notes

Deep cherry -red colour, with pleasant aromas of red berries, a touch of vanilla and toasted notes.

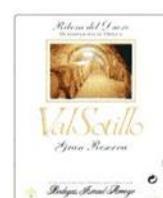
In the mouth it is very structured, with good tannins and a balance between fruit and oak.



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ValSotillo



Ribera del Duero

Bodegas Ismael Arroyo, S.L.

VALSOTILLO FINCA BUENAVISTA 2016

WEATHER CONDITIONS

Warm winter and very hot summer.

Beginning of harvest: 6th October

TECHNICAL DATA

Grape variety: 100% Tinta del País (tempranillo) Grapes are harvested by hand.

Vineyards located at 850 metres over the sea level in Sotillo de la Ribera, goblet-pruned vines.

Alcohol content: 14.5% vol.

Both alcoholic and malolactic fermentations are made at a controlled temperature in stainless steel tanks.

Ageing: This wine has been kept for 6 months in French and American oak barriques in a 16th century underground cellar, at a constant temperature of 12°C., conditions that make our wines have an excellent ageing and keep elegance and enormous sensations.

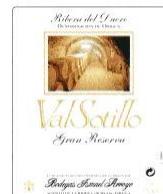
Vintage Rating from Consejo Regulador D.O. Ribera del Duero: Very Good.

TASTING NOTES

Dark red color, cherry rim. Toasted aromas, spicy, and slightly creamy oak. Rich and tasty in the mouth, fruity and well balanced.



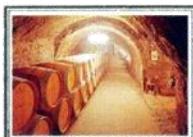
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ValSotillo



Ribera del Duero

Bodegas Ismael Arroyo, S.L.



VALSOTILLO RESERVA 2014

Very good climate during grape harvest, excellent grapes. The grape harvest started on the 30th September. The grapes are picked up by hand and put in small baskets by selecting them from the same vineyards. **Grape of variety:** 100% Tinta del País.

The vines follow the traditional system of pruning in glass. % Alcohol by volume 14,5.

Elaboration: The alcoholic and malolactic fermentations are made in stainless steel tanks at a controlled temperature.

Aged: This wine has stayed during 24 months in American oak barrels in an underground cellar from the 16th century and with a constant temperature of 12°C. All these characteristics make possible that our wines get to an excellent oak-aged and also that they maintain this elegance and richness of sensations.

The wine is bottled and is left to stand in the cellar at least a year before selling it.

Production: 35.000 bottles.

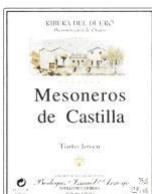
Harvest Qualification D.O.Ribera del Duero: Very good

TASTING NOTES

Dark cherry-red colour.

In the nose it is very aromatic and elegant, with tones of ripe fruit, fine spices, minerals, truffle, coffee and tea.

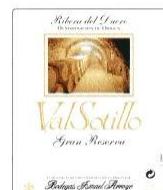
In the mouth it is very well-structured, and balanced, with good body, but at the same time with great finesse, very velvety, really expressive and elegant. It is very long, and with an aftertaste of ripe fruit.



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BARÓN LADRÓN DE GUEVARA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Ladrón De Guevara



Ladrón y Ladrón. Vida Medieval



YOUNG



DESCRIPCIÓN

VARIETIES:

95% Tempranillo, 5% Viura. A small percentage of Viura is added to Tempranillo, the region's most important grape variety, to highlight its colour and aromas.

Over 37 years.

Chalk-clay soil with rounded stones.

Mediterranean climate with Atlantic influences.

An average of 650 liters per year.

Harvested during the third week of September. Traditional vinification process. De-stemming and skin-contact maceration at low temperature for 18 days. Pumping-over process repeated twice a day at the beginning; just one gentle pumping-over at the end of the process.

AGE OF VINEYARD:

SOIL:

CLIMATE:

RAINFALL:

WINEMAKING:

FICHA DE CATA

VISUAL PHASE:

Deep cherry-red, with light purple hues.

OLFACTIVE PHASE:

Abundant, ample tears, flowing slowly down the sides of the glass. High aromatic intensity, with prevailing notes of red fruit, strawberries; aromas of black fruit, wild blackberries, raspberries, redcurrants.

GUSTATIVE PHASE:

Well-balanced in the mouth, with a powerful and greedy entrance. Long aftertaste of fresh red fruit at the end.

SERVICE TEMPERATURE:

Fresh, from 8°C to 10°C.

PAIRING:

It pairs with tapas, meat, stews, legumes and traditional Spanish meals.



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BARÓN LADRÓN DE GUEVARA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



FAMILIA
VALDELANA



CRIANZA

DESCRIPCIÓN

VARIETIES:

95% Tempranillo, 5% Mazuelo. Mazuelo is the perfect complement to Tempranillo, since it helps us to produce wines with more tannins, higher acidity and a stable colour. These features are needed in wines that are going to be aged for long periods of time.

Over 40 years.

Chalk-clay soil.

Mediterranean climate with Atlantic influences.

An average of 650 liters per year.

AGE OF VINEYARD:

SOIL:

CLIMATE:

RAINFALL:

WINEMAKING:

Harvested during the first week of October. Pre-fermentative maceration at low temperature and spontaneous alcoholic fermentation. Malolactic fermentation in French oak barrels. Aged for 12 months, using French oak barrels (50%) and American oak barrels (50%).

FICHA DE CATA

VISUAL PHASE:

Deep cherry-red colour; clean and bright.

OLFACTIVE PHASE:

Fruity on the nose, this wine is well balanced, with some balsamic notes and some oak in the background.

USTATIVE PHASE:

Blueberries and wild blackberries integrated with oaky aromas, such as vanilla or cinnamon. Fruit and oak perfectly blended on the palate; powerful and elegant wine. Long and intense aftertaste, with a touch of bananas, strawberries and chocolate.

SERVICE TEMPERATURE:

Fresh, from 10°C to 12°C.

PAIRING:

It pairs with tapas, meat, stews, legumes and traditional Spanish meals.



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BARÓN LADRÓN DE GUEVARA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Ladrón de Guevara



AUTHOR
YOUNG



FAMILIA
VALDELANA
VALDELANA
S. CIEGO · DESDE 1583



DESCRIPCIÓN

VARIETIES:

95% Tempranillo, 5% Graciano.

AGE OF VINEYARD:

Over 70 years old.

SOIL:

Chalk-clay soil.

CLIMATE:

Mediterranean climate with Atlantic influences.

RAINFALL:

An average of 650 liters per year.

WINEMAKING:

Grape carefully selected from our oldest vineyards, which produce less than four clusters per plant. Harvested by hand during the second week of October. Collected in special boxes, each one weighing 20 kilos. Placed into a cold storage room at 5°C for one day.

FICHA DE CATA

VISUAL PHASE:

Deep red-garnet colour with a violet rim; bright and beautiful.

OLFACTIVE PHASE:

High aromatic intensity, with prevailing notes of cherry.

GUSTATIVE PHASE:

Perfectly integrated scents of wild fruit and dairy products.

SERVICE TEMPERATURE:

Powerful and greedy entrance. Attractive combination of

freshness and maturity. Ripe fruit on the palate; well-balanced fresh acidity, with a pleasant structure and fine tannins.

Lingering finish.

PAIRING:

Fresh, from 10°C to 12°C.

It pairs with tapas, meat, stews, legumes and traditional Spanish meals.



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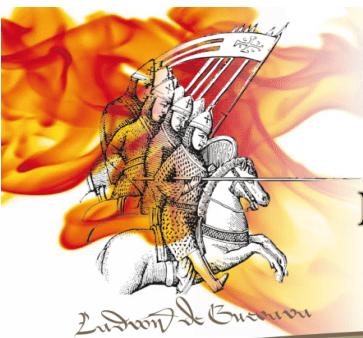
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BARÓN LADRÓN DE GUEVARA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA



FAMILIA
VALDELANA
VALDELANA
S. CIEGO · DESDE 1583

AUTHOR
CRIANZA



DESCRIPCIÓN

VARIETIES:

95% Tempranillo, 5% Graciano.

AGE OF VINEYARD:

Over 70 years old.

SOIL:

Chalk-clay soil.

CLIMATE:

Mediterráneo con reflejos del Continental

RAINFALL:

An average of 650 liters per year.

WINEMAKING:

Grape carefully selected from our oldest vineyards, which produce less than four clusters per plant. Harvested by hand during the second week of October. Collected in special boxes, each one weighing 20 kilos. Placed into a cold storage room at 5°C for one day. Pre-fermentative maceration at low temperature and spontaneous alcoholic fermentation. Malolactic fermentation in French oak barrels. Aged for 12 months, using French oak barrels (50%) and Russian oak barrels (50%).

FICHA DE CATA

VISUAL PHASE:

Deep cherry-red colour; clean and bright.

OLFACTIVE PHASE:

Balsamic notes on the nose combined with oaky aromas, such as vanilla. Rich palate, broad and succulent.

GUSTATIVE PHASE:

Full rich entrance leading to a supple, fruity palate with soft integrated tannins. Pleasant finish with balsamic notes in the background. Fruit and oak perfectly blended. Creamy mouthfeel with elegant tannins. Long, intense, velvety aftertaste. Great retronal aromas.

SERVICE TEMPERATURE:

Fresh, from 10°C to 12°C.

PAIRING:

It pairs with tapas, meat, stews, legumes and traditional Spanish meals.



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ISMAEL ARROYO News – Últimos reconocimientos / Latest Recognition

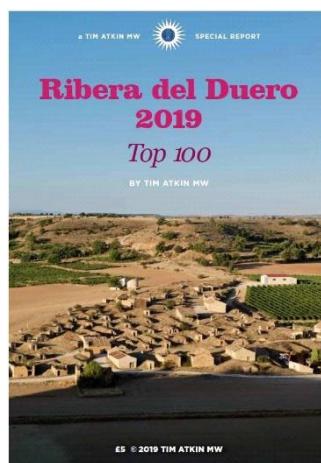
ValSotillo

Nos complace informarles de los últimos reconocimientos de Bodegas ISMAEL ARROYO. Nuestro **VALSOTILLO Finca Buenavista 2016** ha obtenido **93 puntos** en el informe especial que Tim Atkin MW ha publicado recientemente sobre Ribera del Duero.

We are happy to inform you about the latest recognition of Bodegas ISMAEL ARROYO. Our **VALSOTILLO Finca Buenavista 2016** has scored **93 points** in the Special Report about Ribera del Duero recently published by Tim Atkin MW



93



Bodegas Ismael Arroyo Valsotillo Finca Buenavista 2016

(13.5%)

Ismael Arroyo was one of the founders of the Denominación de Origen and the family bodega that still bears his name continues to make impressive wines. This is a modern-meets-traditional style from south-facing vineyards in Sotillo de Ribera, with well-handled French and American oak, spicy red berry fruit and graceful tannins. 2020-25



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DON MENDO TINTO

Tinto joven, aromático y sabroso que reúne lo mejor de las variedades con las que está elaborado, convirtiéndose en acompañante perfecto de cualquier comida en la que estén presentes los asados, las carnes blancas y los embutidos a la parrilla.

A young, aromatic and flavourful red wine that combines the best of the grape varieties used in its making. It is the perfect companion for any meal featuring roast dishes, white meat and grilled sausages.



VINO / WINE

Variedad / Variety	Mezcla de variedades
Añada / Vintage	2019
Graduación / Alcohol content	12,5% vol.
Volumen / Volume	75 cl

VINIFICACIÓN / VINIFICATION

Maceración y fermentación en depósitos de acero inoxidable a temperatura controlada.

Maceration and fermentation in temperature-controlled, stainless steel tanks.

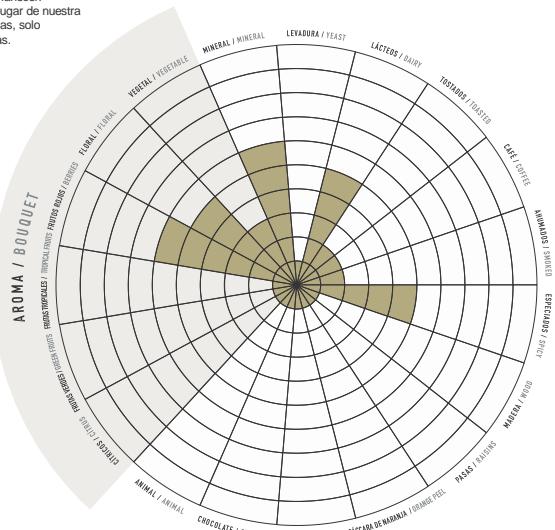
NOTA DE CATA / TASTING NOTE

Color rojo cereza, brillante. Buena intensidad aromática con un paladar sabroso, carnoso y amplio. Ideal para acompañar carnes rojas y quesos

A bright wine with an intense cherry red hue. Intense aromas and flavourful, meaty and full-bodied on the palate. Pairs perfectly with red meat and cheeses.

Las sensaciones permanecen escondidas en algún lugar de nuestra memoria. Para revivirlas, solo hay que descorcharlas.

RUEDA DE SABORES
ELABORADA POR EL
EQUIPO
DE BSV WINE LAB



Sensations remain hidden somewhere in our memory. To revive them, you just have to uncork them.



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CIRO



BLACK EDITION

Red wine aged in oak barrels for 12 months



VARIETIES

Tempranillo (30%), Cabernet Sauvignon (30%), Syrah (30%) & Garnacha Tintorera (10%)

REGION

Vino de la Tierra de Castilla.

AGEING

Upon completion the malolactic and alcoholic fermentation, the wine is aged for 12 months in French oak barrels and subsequently pass to an ageing in the bottle rack at controlled temperature and humidity which give the wine its elegant bouquet and persistence on the palate.

TASTING NOTES

Wine of a dark red cherry color, with tile color trimmings, garnet-bluish tones and a high layer. In the nose the varietal notes are well complemented, with the contribution of its ageing during twelve months in the barrel providing the wine with softly toasted notes and certain evocation of spices and a light note of clove. In the mouth it is well-bodied, with a greedy entry and elegant balance. It is silky and harmonious.

BEST WITH

Ideal for all types of cheeses, meats, stews, roasts and spicy dishes.

VINIFICATION

Grapes at the optimum moment of ripeness are harvested by hand and fermented separately after the cryomaceration at 39° F for 24 hours in order to weaken the skin and facilitate the entry of the anthocyanin to the must, enhancing its dark color.

SERVING TEMPERATURE

64°F – 68°F / 18°C - 20°C

FORMAT

Bottle Bourgogne Renaissance 75cl –
6 Bottles x Box



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Sisla



COUPAGE

Red Wine aged in oak barrels for 12 months

VARIETIES

Tempranillo (34%), Cabernet Franc (33%), Syrah (33%)

REGION

Vino de la Tierra de Castilla.

AGEING

Upon completion the malolactic fermentation, the wine is aged for 12 months in French and American oak barrels to 50% and subsequently pass to an ageing in the bottle at controlled temperature and humidity which give the wine its elegant bouquet and persistence on the palate.

TASTING NOTES

Wine of a dark red cherry color, with garnet tones and high depth, in the nose the varietal notes are well complemented, with the contribution of its ageing during twelve months in the barrel providing the wine with the notes of toasted and certain evocation of spices. In the mouth it is well-bodied, with a greedy entry and a balanced acidity.

BEST WITH

Ideal for all types of cheeses, meats, stews, roasts and spicy dishes.

VINIFICATION

Grapes at the optimum moment of ripeness are harvested by hand and fermented separately. Malolactic fermentation in barrels and further ageing in oak. Once completed the process of ageing, the Coupage is made for its final assembling before it's slightly filtering and bottling.

SERVING TEMPERATURE:

64°F – 68°F / 18°C - 20°C.

FORMAT

Bottle Bordelesa Élite Troncocónica 75cl – 6 Bottles x Box



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Sisla

TEMPRANILLO

Young Red Wine



VARIETIES

Tempranillo (100%)

REGION

Vino de la Tierra de Castilla.

AGEING

Young wine without ageing in oak barrels.

TASTING NOTES

Young wine with very intense purple hue mixed with bluish tones proper of its youth and vitality. It is penetrating in the nose, with standing out shades of red fruits and fruits of the forest. In the mouth it is fleshy, tasty and fatty, leaving an aftertaste persistent in the time, emphasizing the aromas of fresh red fruit in the retronasal passway.

BEST WITH

Ideal to accompany light meals such as grilled white meat and fish. It is good as well for cocktails and appetizers.

VINIFICATION

The wine is fermented in stainless steel tanks prior to 39°F (4°C) cryomaceration during 7 days. The fermentation is controlled between 63°F – 68°F (17°C – 20°C) for 15 days with the contribution of macrooxygenation.

SERVING TEMPERATURE

53°F - 59°F / 12°C- 15°C

FORMAT

Bottle Bordelesa Tradition 75cl – 6 Bottles x Box



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CALIFORNIA



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The Wine

Marina Zanin, The Matriarch of the family, is the inspiration behind our annual sparkling wine creation. Known for her beauty, grace, and charm, our goal is to create a wine in the same image that does exactly what Marina does best - make people smile. Blended from traditional sparkling varieties, the composition of the wine is 45% Pinot Noir, 42% Chardonnay, and 13% Pinot Meunier. The dosage is carefully calculated to give the wine a smooth, rich finish but still remain dry and crisp. A small amount of the wine was allowed to stay on the skins long enough to give the wine a very light salmon color.

Tasting Notes

The wine is a salmon pink tinted with rose-gold. Aromas of brioche, pear, and green apple pop from a generous mousse with persistent, small bubble beads. Our most recent release is our finest to date not by concentration, power or presence but by the fairy touch of understated delicacy and crystal clear fidelity of fruit notes of apple and pear. A beautiful aperitif style with a crisp acid finish like tiny diamonds exploding on the tongue.

Wine Statistics

Alcohol 12.5%

pH 3.2

TA 8.6 g/L

Residual Sugar 4 g/L

132 cases produced



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VINTAGE	2018	VARIETAL	Pinot Noir	
VINEYARD	Various Sonoma County Growers			
ALCOHOL	14.5%	pH	3.48	TA 5.77 CASES 1453
BARREL AGING 14 Months Oak Aging				
CLONE	115,2A,828	SOIL TYPE	Mixed	BOTTLING DATE January 8, 2020

ABOUT

Bennett Valley Cellars began its journey 60 years ago in the Veneto region of Italy. Young Emilio Zanin eagerly worked in his grandfather's vineyard before and after school where he learned to love the hard work necessary to make fine wine. After immigrating to the United States in 1969, Emilio and his family have accomplished their life-long ambition of having their own vineyards. Nestled in the pristine Bennett Valley appellation in Sonoma Valley, Bennett Valley Cellars farms 40 acres of Pinot Noir and Chardonnay on two ranches: Simpatico Ranch and Marina's Vineyard. The well-drained volcanic alluvial soils and fog-cooled climate create an ideal growing environment for producing wines with flavors and aromatic characteristics unique to this beautiful valley.

WINEMAKER

Winemaker Toni Stockhausen's career was predestined. Born in Australia's renowned Hunter Valley to the famed winemaker Karl Stockhausen, Toni grew up in vineyards and lived on the winery property, learning her father's art of winemaking. At Charles Stuart University in Wagga Wagga, New South Wales, Toni studied Viticulture and Enology. After graduation, Toni went on to serve as Winemaker at high-profile wineries: Tisdall Winery, Mildara Blass, and Windsor Vineyards before coming to Bennett Valley Cellars. Toni's classical style of wine making is influenced by exposure to Old World Wines as well as making wine in Australia and California. Today, Toni works closely with owners Emilio and Luca Zanin crafting small lots of Estate Pinot Noir and Chardonnay as well as the Sonoma vineyards sourced BIN Series wines.

TASTING NOTES

The 2018 Bin 6410 Pinot Noir exudes roasted hazelnut tones on the nose which are closely followed by the signature aromas of blackberry, cherry, and raspberry fruit for which this wine is known. On the palate, the spice tones and tannins from the wood are supported with the rich fruit and a clean crisp finish. This medium bodied Pinot Noir pairs well with fowl, smoked meats, hard cheeses, and most any food from the backyard grill. Drink now through 2022.

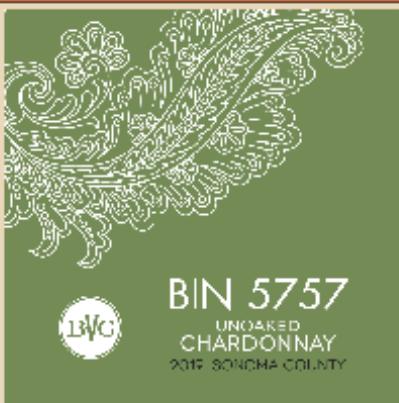


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VINTAGE 2019	VARIETAL CHARDONNAY		
VINEYARD SONOMA COUNTY			
ALCOHOL 14.5%	pH 3.53	TA 5.74 g/L	CASES 492
BARREL AGING FERMENTED IN STAINLESS STEEL			
CLONE WENTE, CLONE 4	SOIL TYPE MIXED	BOTTLING DATE JUNE 24, 2020	

ABOUT

Bennett Valley Cellars began its journey 60 years ago in the Veneto region in Italy. Young Emilio Zanin eagerly worked in his grandfather's vineyard before and after school where he learned to love the hard work necessary to make fine wine. After immigrating to the United States in 1969, Emilio and his family have accomplished their life-long ambition of having their own vineyards. Nestled in the pristine Bennett Valley appellation within Sonoma Valley, Bennett Valley Cellars farms 40 acres of Pinot Noir and Chardonnay on two ranches: Simpatico Ranch and Marina's Vineyard. The well-drained volcanic alluvial soils and fog-cooled climate create an ideal growing environment for producing wines with flavors and aromatic characteristics unique to this beautiful valley.

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TASTING NOTES

Bright fresh aromas of apple and pear with hints of lemon zest and flint make this wine stand out from typical Chardonnay. The absence of oak allows the fruit and mineral flavors to mingle with the bright acidity and finish clean on the palate. The wine is refreshing on its own or pairs very well with fresh fish, cheese, and spicy cuisine.



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FRANCIA



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Champagne Goutorbe-Bouillot

Champagne Reflets de Rivière Brut

This wine does not undergo malolactic fermentation. It is a non-vintage wine and was blended from 30 vintages from a solera started in 1980 and extending to 2011. The wine spends 3 years on the lees before disgorgement.

Grape varieties : 60% Pinot Meunier, 20% Chardonnay, and 20% Pinot Noir

Altitude : 75m to 200m ASL

Exposure : South-East

Soil : Clay and limestone

Dosage at disgorgement : 8 g/L

Bottle fermentation on the lees : 36 months

Tasting notes :

The eye is attracted by this delicate, pale golden color, displaying very alive thin bubbles. Fine and fresh, the nose shows delicate white fruit aromas (pear and peach). Fresh, vibrant on the palate, this cuvée shows a subtle creamy texture, very refreshing on the finish, with tiny citrus notes.

Press Notes

The Wine Advocate

NV 90 points

Wine Spectator

NV 92 points

James Suckling

NV 91 points



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Champagne Goutorbe-Bouillot

Champagne Le Ru Des Charmes Brut Rosé

This is a Rosé Champagne with 6 to 8% of Pinot Meunier red wine blended in to the white base. The wine did not go through malolactic fermentation. The dosage is 7g/l. 3500 bottles are released each year.

Grape varieties : 60% Pinot Meunier, 20% Pinot Noir, and 20% Chardonnay

Press Notes

The Wine Advocate

NV 91 points

Altitude : 75m to 200m ASL

James Suckling

NV 93 points

Vineyard age : 60-year-old vines

Exposure : South-East

Soil : Clay-limestone

Dosage at disgorgement : 7 g/l

Bottle fermentation on the lees : 30 months

Tasting notes :

Pale pink in color with a delicate perlage. Elegant balance on the nose with notes of white and red fruit. Roundness and elegance are the trademark of this cuvée, displaying red and black fruit, with a long voluptuous finish.



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L'EXCELLENCE

AOP CÔTES DE PROVENCE ROSÉ 2018

The Excellence range symbolizes the DNA of Château Saint Maur. The soil composition, combined with an exceptional exposure, confers

elegance and finesse to Château Saint-Maur's gastronomic wines.

TERROIR	AGING	ALCOHOL
Clay-limestone rich in schist	Stainless steel vat	12,5%

GRAPE VARIETY	WINE MAKING	CAPACITY
Grenache 35%	Maceration at low temperature.	75cl
Syrah 25%		150cl
Cinsault 25%		300cl
Tibouren 5%		600cl
Rolle 10%		

SERVICE TEMPERATURE
6-7°

WINE TASTING

Lovely shiny pale robe with salmon tints. Powerful and complex nose releasing exotic aromas of mango, wild vineyard peaches, citrus fruits. Generous and elegant on the palate, it is dominated by peach aromas supported by a beautiful freshness and a saline hint in the after taste.

FOOD PAIRING

PERFECT MOMENT

In front of a breathtaking view.

MEAT
Veal sweet breads
undercut of beef wild
mushrooms sauce.

FISH
Grilled red mullets,
tuna steak with
herbs.

VEGETABLE
Courgette flowers
stuffed with
broccio.

CHEESE & DESSERT
Mozzarella di Buffala.
Lychee sorbet.



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L'EXCELLENCE

AOP CÔTES DE PROVENCE WHITE 2018

The Excellence range symbolizes the DNA of Château Saint Maur. The soil composition, combined with an exceptional exposure, confers elegance and finesse to Château Saint Maur's gastronomic wines.

TERROIR	AGING	ALCOHOL
Clay-limestone rich in schist	Barrel 30% Stainless steel vat 60%	13,5%

GRAPE VARIETY	WINE MAKING	CAPACITY
Rolle 100%	Maceration at low temperature	75cl

SERVICE TEMPERATURE
6-8°



WINE TASTING

Golden pale crystalline colour with shiny green tints. Clear and bright colour. This wine offers an intense nose with a beautiful complexity and richness through notes of stone fruits, white peach and apricot enhanced by slightly toasted aromas.

After a smooth attack, this wine reveals a beautiful freshness bringing a good balance.

WINE PAIRING

PERFECT MOMENT

With friends over regional dish such as a bouillabaisse

MEAT

Veal cutlet, chanterelles and cream sauce. Lamb let mignon with sauge and grilled vegetables

FISH

Tartar of marinated salmon with ancient tomatoes, snacked scallops, roasted squids combined with chorizo juice and grilled peppers

VEGETABLE

Cream of lentils and mushrooms

CHEESE

Banon AOP, sheep cheese, corsican cheese



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MAISON
GIVAS

N° 01

MONTAGNE SAINT-EMILION

APPELLATION MONTAGNE SAINT-EMILION CONTROLEE

750ML

Montagne Saint Emilion historically dominated by Cabernet Franc and Merlot. The average age of the vines - 30 years.

Vinification carried out in conventional manner in stainless steel vats. **Matured wine in French oak barrels for about 8 months**, 35% of which are replaced every year.



Varietals:

60% CABERNET FRANC
40% MERLOT

Tasting notes

This wine has a beautiful **deep ruby color** with harmonious aromas of blackcurrant, cherry, and raspberry. With hints of **floral and vanilla notes**, old vines give well-balanced **velvety tannins** to a lingering finish.

Food pairings

This wine can be served alone and pairs **well with red and white meats, rich pasta and vegetable dishes, and cheese**.



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Service: 15 °C

Aging potential: 10-15 ans

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COTES DU RHONE ROUGE

APPELLATION COTES DU RHONE CONTROLEE

750ML

Our vines are located not far from the Dentelles de Montmirail, with sunny climate, stony slopes and terraces with rolled pebble floors.

Traditional vinification in stainless steel tanks, maceration for three weeks with the temperature control.

Varietals:

70% GRENACHE,
25% SYRAH
5% CARIGNAN



Tasting notes

Beautiful bottomless crimson color and a concentrated scent of old vines offering a combination of **raspberry and blackberry aromas**. The flavor is **rich, round**, and well balanced providing a long and smooth finish.

Food pairings

Goes well with grilled dishes, **spiced vegetables**, duck breast, **chanterelle mushrooms and cheese**.

Service: 14°C

Aging potential: 5 - 7 ans



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ARGENTINA



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GAUCHEZCO

VINEYARD & WINERY



Gauchezco Extra Brut

Grape variety
Vineyard detail

100% Pinot Noir
Barrancas-Maipú area. Sandy-loam
soil, which is ideal for the
cultivation of sparkling wine
varietals.

Harvest detail

Starting in the third week of
January, harvested in small
quantities and during the early
morning to preserve cool grape
temperature.

VINIFICATION

Grapes were destemmed and press. 20 days of alcoholic
fermentation in stainless steel tanks with selected yeasts at
16°C.

Second fermentation in small stainless steel tanks. Lees
contact for 90 days.

TASTING NOTES

Color: Display light rose color with bright
undertones and fine and persistent bubbles.

Aromas: Aromas of fresh fruit, complex and
elegant from the richness of the Pinot Noir.

Palate: Complex mouth feel structured and smooth
acidity balance.



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GAUCHEZCO ESTATE



DULCE NATURAL 2020

Grape varieties	100% Torrontes
Vineyard	Tupungato Uco Valley
Irrigation	Drip irrigation
Age of vineyard	25 years
Soil:	Sandy and calcareous of alluvial origin
Harvest details:	Manual harvest in march

VINIFICATION

The grapes were pressed. Cold fermentation during 20 days.

One fermentation due to "Asti Spumante" method

TASTING NOTES

Color: Greenish with golden highlights.

Aromas: Floral and citrus aromas.

Palate: Fresh and complex with well Acidity-Sugar balance..



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GAUCHEZCO

RESERVE



CHARDONNAY 2018

Variedad de uva	100% Chardonnay
Viñedo	Los Arboles, Valle de Uco, Mendoza
Altitud del viñedo	1200 m.s.n.m
Detalle de la cosecha	Recolección manual en cajas en la segunda semana de Marzo

VINIFICACION

Despalillado de granos. 100% en contacto con orujos en frío antes de la fermentación por 12 hrs. 28 días de fermentación alcohólica a 15°C.

Maduración en tanques de acero inoxidable, sobre lías finas durante 10 meses, con movimientos periódicos para mejorar untuosidad.

10% del vino es fermentado y luego madurado durante 10 meses en barricas de roble francés de primer uso.

NOTAS DE CATA

Color Presenta tonos sutiles verde oliva, de apariencia brillante

Aromas Aroma donde predominan tropicales, cítricos y frutos secos

Boca Con una delicada acidez otorgándole una sensación de frescura.

Tiene un final terso y persistente



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CABERNET SAUVIGNON 2019

Variedad de uva	100% Cabernet Sauvignon
Viñedo	Barrancas Maipú - Mendoza
Suelo	Aluvional franco-arenoso
Riego	por goteo
Edad del viñedo	30 años
Sistema de conducción	Espaldero cordón bilateral
Detalle de la cosecha	Recolección manual en bines desde la cuarta semana de Marzo

VINIFICACION

Selección de racimos y despalillado de granos. Maceración pre-fermentativa por 48 hs. 14 días de fermentación alcohólica. Fermentación maloláctica natural. Maduración: 20% del corte en barricas de roble Francés y Americano de tercer uso por 8 meses.

NOTAS DE CATA

Color Rojo rubí cristalino

Aromas Predominan notas a frutos negros, cassis y pimienta negra

Boca En boca es frutado, de buen cuerpo, untuoso y con un final prolongado

Ideal para acompañar carnes rojas bien condimentadas, pastas con salsa picante, guisos, quesos duros y semiduros.



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PINOT NOIR 2019

Variedad de uva	100% Pinot Noir
Viñedo	Barrancas Maipú - Mendoza
Suelo	Aluvional franco-arenoso
Riego	por goteo
Edad del viñedo	25 años
Sistema de conducción	Espaldero cordón bilateral
Detalle de la cosecha	Se cosecha entre la segunda semana de Enero, en pequeñas cantidades para conservar la frescura y acidez.

VINIFICACION

Las uvas fueron despalilladas, luego fueron maceradas en frío para su posterior fermentar con levaduras seleccionadas, fermentación tradicional a bajas temperaturas 24°/26°C

NOTAS DE CATA

Color	Rojo rubí de tonos suaves y brillantes, intensidad media
Aromas	Delicados a frutos rojos como cereza, con notas florales que nos recuerda a violetas
Boca	Entrada fresca con sabores frutales, estructura media con final largo y persistente



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GAUCHEZCO

RESERVE



MALBEC 2018

Variedad de uva	100% Malbec
Viñedo	50% Vista Flores, 50% Los Arboles, Valle de Uco, Mendoza
Detalle de la cosecha	Recolección manual en cajas en la última semana de Marzo

VINIFICACION

Selección de racimos y despalillado de granos.
Maceración pre fermentativa por 48 hrs. 10 días de fermentación alcohólica.
3 días de maceración post fermentativa. Fermentación maloláctica natural.
Maduración del 50% del corte en barricas de roble de 3er uso: 60% francés y 40% americano por 10 meses.
Guarda de 6 meses en botella.

NOTAS DE CATA

Color Rojo profundo con matices violáceo
Aromas Con un estilo elegante y complejo, donde se destacan en nariz notas a ciruela, frambuesa, violetas y vainilla.
Boca En boca es muy equilibrado, concentrado, de taninos amables que destacan su personalidad y con un persistente final de boca.



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GAUCHEZCO

RESERVE



RED BLEND 2018

Variedad de uva	55% Malbec, 25% Petit Verdot, 20% Cabernet Franc
Viñedo	100% Barrancas, Maipú, Mendoza
Altitud del viñedo	820 m.s.n.m
Suelo	50% arena, 30% limo, 20% arcilla y 5% piedras. Profundidad del suelo: 80 cm
Detalle de la cosecha	Recolección manual en cajas en la última semana de Marzo

VINIFICACION

Selección de racimos y despalillado de granos.

Maceración pre fermentativa por 48 hrs. 10 días de fermentación alcohólica.

3 días de maceración post fermentativa. Fermentación maloláctica natural.

Maduración del 80% del corte en barricas de roble de 2do y 3er uso: 60% francés y 40% americano por 10 meses.

Guarda de 6 meses en botella.

NOTAS DE CATA

Color violeta intenso. En nariz se destacan los aromas florales, rosa mosqueta y violeta derivados del Malbec. Hereda notas especiadas, buen volumen en boca y taninos sedosos del Petit Verdot mientras que el Cabernet Franc complementa el corte con su gran estructura y personalidad.

90 pts. - Tim Atkin 2020



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GRAZIE MILLE

VINOS DE DISEÑO



LINEA: AMISTAD

Variedad: CABERNET SAUVIGNON

Geografía del Viñedo: La Consulta, San Carlos, Mendoza.

Región Sur del Valle de Uco, delimitada por el río Tunuyán. Se ubica entre los 950 a 1200 msnm. De origen aluvial. Clima árido, promedio/año 250mm de precipitaciones. Caracterizada, por la diversidad de suelos q otorgan diferencias cualitativas a sus vinos. La geología diversa de la Cordillera de los Andes, en la formación del Cono Aluvial, caracteriza al Valle de Uco por no poseer pre-cordillera a lo largo de toda la extensión de los Andes (7000 Km). En su formación, el agua que fluyó fue arrastrando en su paso sedimentos minerales y rocas que hoy conforman sus característicos suelos. La sección de suelo de La Consulta, son limosos, arenosos y con menor cantidad de piedras.

Superficie: 5 hectáreas plantadas en 1995. Canopia en espaldera alta - Poda sistema Royat - Riego tradicional por surco - Protección malla antigranizo - Densidad 3900 plantas/Ha- Vid pie franco

Rendimiento: 8500 Kg/Ha

Elaboración: los racimos pasan por una selección de calidad antes de ir a la despalilladora que separa la baya del raquis(escobajo). Esas bayas se reciben en Tanques de Acero Inoxidable, el 3% del jugo (mosto) se extrae para aumentar la superficie de contacto entre sólidos y líquidos (sangría), de esta manera aumenta la concentración de sabores y aromas. El proceso de maceración, Extracción y Fermentación ocurren en simultaneo y de manera espontánea, controlando durante los días que dura el proceso los rangos de temperatura. Todas estas técnicas extraen de los sólidos, las tipicidades de la variedad (aromas y sabores) y la intensidad del color.

Maduración: Finalizado estos procesos, el vino nuevo se coloca en barricas de roble usadas, durante 6 meses. Este paso permite otorgarle a este Cabernet sauvignon, elegancia y armonía, sin dejar atrás la estructura y carácter de su origen varietal

Luego de este tiempo de maduración el vino se embotella cuidadosamente y se deja en reposo las botellas a una temperatura controlada en bodega hasta su comercialización.

Datos Analíticos: Alcohol 13.9% - Azúcares residuales 2,10 g/l - Acidez total 5,50 g/l - Envase 750 ml – Año 2019

Notas de Cata: de color rojo intenso con destellos morados y negros. Aromas y sabores a mermeladas de pimientos y especias, sabores mentolados que denotan frescura. De equilibrada acidez y estructura redonda en boca. Acabado elegante y persistente.

Temperatura óptima de servicio: 16 °C/60 °F



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GRAZIE MILLE
VINOS DE DISEÑO



LA CONSULTA, VALLE DE UCO, MENDOZA, ARGENTINA

LINEA: AMISTAD

Variedad: WHITE BLEND

Geografía del Viñedo: La Consulta, San Carlos, Mendoza.

Región Sur del Valle de Uco, delimitada por el río Tunuyán. Se ubica entre los 950 a 1200 msnm. Clima árido, promedia/año 250mm de precipitaciones. Caracterizada, por la diversidad de suelos q otorgan diferencias cualitativas a sus vinos; de origen aluvial. La geología diversa de la Cordillera de los Andes; en la formación del abanico aluvial, caracteriza al Valle de Uco por no poseer Pre-Cordillera a lo largo de toda su extensión (7000 Km). Es así q en su formación, el agua que fluyó fue arrastrando en su paso sedimentos minerales y rocas que hoy conforman sus característicos suelos. La sección de suelo de La Consulta, son limosos, arenosos y con menor cantidad de piedras.

Superficie: 7 hectáreas plantadas en 1973. Canopia en Pérgola o Parral -Poda Sistema Royat- Riego Sistema tradicional-Protección malla antigranizo-Densidad 2250 plantas/Ha -Vid pie franco

Rendimiento: 12000 Kg/Ha

Elaboración: los racimos pasan por una selección de calidad antes de ir a la despalladora que separa la baya del raquis(escobajo). Esas bayas son prensadas en prensa neumática, se extrae todo el jugo (mosto) de las mismas. El mosto se recibe en Tanques de Acero Inoxidable, donde se somete a una clarificación a baja temperatura (6°C), evitando la oxidación y limpiando el mosto. Posteriormente se hace un trasiego a un nuevo Tanque de acero Inoxidable, donde se siembran las levaduras que producirán la Fermentación, siempre con control de temperaturas en un rango de 21°C a 25°C durante el proceso, con el fin de mantener sabores y aromas típicos de cada varietal. Concluida esta etapa, el vino nuevo se filtra y estabiliza. Cada uno de los tres componentes de este White Blend, es vinificado por separado. Luego se realiza el corte y finalmente, el vino se embotella cuidadosamente y se estiba para su descanso y maduración en botella a una temperatura controlada en bodega.

Datos Analíticos: Alcohol 13.5% - Azúcares residuales 1,70 g/l - Acidez total 5,50 g/l - Envase 750 ml – Año 2021

Notas de Cata: de tonos amarillo verdosos con tonalidades aceradas. Aromas florales de tilo y rosas. Notas salvajes de especias silvestres como el tomillo, conjugan con la miel y las frutas blancas como el durazno. Fresco y brillante, buen equilibrio y excelente acidez.

Composición de Corte/Blend: 50% Semillón – 30% Sauvignon Blanc – 20% Torrontes

Temperatura óptima de servicio: 5 °C/42 °F



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GRAZIE MILLE

VINOS DE DISEÑO



LA CONSULTA, VALLE DE UCO, MENDOZA, ARGENTINA

LINEA: DESING

Variedad: DESING BLEND-GRAN RESERVA

Geografía del Viñedo: La Consulta, Paraje Altamira. San Carlos-Mendoza-Argentina

Región **Sur del Valle de Uco**, delimitada por el río Tunuyán. Se ubica entre los 950 a 1200 msnm. Clima árido, promedio/año 250mm de precipitaciones, de gran amplitud térmica, con diferencias de hasta 15°C entre el día y la noche. La no presencia de la pre-cordillera, la caracteriza, por la diversidad de sus suelos en cortas distancias. En **Paraje Altamira**, se observa claramente grandes rocas y piedras redondeadas de diferentes tamaños recubiertas de Calcio (Caliza), que constituyen sus suelos, típico de la parte inicial del Cono Aluvial. Esta conjunción entre características del suelo y condiciones climáticas, distinguen cualitativamente a sus uvas, y caracterizan sus vinos que la definen y diferencian de otras regiones.

Superficie: 10 hectáreas plantadas en 1998. Canopia Sistema en espaldera-Poda Sistema Guyot-Riego por goteo-Densidad 3800 plantas/Ha-Vid pie franco

Rendimiento: 8000 Kg/Ha

Elaboración: los racimos pasan por una selección de calidad antes de ir a la despalilladora que separa la baya del raquis(escobajo). Esas bayas se reciben en Tanques de Acero Inoxidable, el 10% del jugo (mosto) se extrae para aumentar la superficie de contacto entre sólidos y líquidos (sangría), de esta manera aumenta la concentración de sabores y aromas (procesos de maceración y extracción). La fermentación ocurre de manera espontánea, controlando durante los días los rangos de temperatura. Todas estas técnicas realizadas, exponen las tipicidades de cada variedad de este Gran Blend (aromas, sabores, intensidad del color), e identidad de terroir.

Maduración: Cada uno de los cuatro componentes de este Blend de diseño, se vinifica por separado. Se colocan en barricas de roble, durante 15 meses. Este tiempo en contacto con el roble, otorga a cada variedad complejidad y elegancia, guardando celosamente su tipicidad varietal. Finalmente se diseña, se ensaya y define el corte, se embotella y se estiba para su descanso y maduración a temperatura controlada

Datos Analíticos: Alcohol 14.30% - Azúcares residuales 2,50 g/l - Acidez total 5,45 g/l - Envase 750 ml - Año 2018

Composición de Corte/Blend: 40% Malbec - 40% Syrah - 10% Merlot-10% Ancellotta

Notas de Cata: de rojos tonos intensos, morados y negros destellos. En nariz expresión explosiva de fragancias de frutos rojos y mezclas de especias. Dulces y presentes taninos armoniosos, de gran cuerpo y elegancia con un acento mineral que deja ver su origen de piedra

Temperatura óptima de servicio: 16 °C/60 °F



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GRAZIE MILLE

VINOS DE DISEÑO



LA CONSULTA, VALLE DE UCO, MENDOZA, ARGENTINA

LINEA: LIBERTAD

Variedad: CABERNET FRANC-RESERVA

Geografía del Viñedo: La Consulta, Paraje Altamira. San Carlos-Mendoza-Argentina

Región **Sur del Valle de Uco**, delimitada por el río Tunuyán. Se ubica entre los 950 a 1200 msnm. Clima árido, promedio/año 250mm de precipitaciones, de gran amplitud térmica, con diferencias de hasta 15°C entre el día y la noche. La no presencia de la pre-cordillera, la caracteriza, por la diversidad de sus suelos en cortas distancias. En **Paraje Altamira**, se observa claramente grandes rocas y piedras redondeadas de diferentes tamaños recubiertas de Calcio (Caliza), que constituyen sus suelos, típico de la parte inicial del Cono Aluvial. Esta conjunción entre características del suelo y condiciones climáticas, distinguen cualitativamente a sus uvas, y caracterizan sus vinos que la definen y diferencian de otras regiones.

Superficie: 3 hectáreas plantadas en 2005. Canopia en espaldera-Poda Sistema Guyot-Riego por goteo-Densidad 3910 plantas/Ha-Vid pie franco

Rendimiento: 8000 Kg/Ha

Elaboración: los racimos pasan por una selección de calidad antes de ir a la despalilladora que separa la baya del raquis(escobajo). Esas bayas se reciben en Tanques de Acero Inoxidable, el 10% del jugo (mosto) se extrae para aumentar la superficie de contacto entre sólidos y líquidos (sangría), de esta manera aumenta la concentración de sabores y aromas (procesos de maceración y extracción). La fermentación ocurre de manera espontánea, controlando durante los días los rangos de temperatura. Todas estas técnicas realizadas, exponen las tipicidades de la variedad (aromas, sabores, intensidad del color), e identidad de terroir.

Maduración: el nuevo vino se coloca en barricas de roble, durante 12 meses. Este paso permite otorgarle a este vino Reserva, elegancia, sedosidad y complejidad. Manteniendo su carácter mineral de origen. Luego de este tiempo de maduración se embotella y se guarda en reposo a temperatura controlada en bodega hasta su comercialización.

Datos Analíticos: Alcohol 13.9% - Azúcares residuales 2,20 g/l - Acidez total 5,45 g/l - Envase 750 ml – Año 2018

Notas de Cata: de color rojo rubí con destellos morados brillantes. Aromas a cereza y mora, con matices a pimienta negra y cuero. En el paladar, los taninos dulces y redondeados aportan armonía a este vino de cuerpo completo. Final elegante y complejo

Temperatura óptima de servicio: 16 °C/60 °F



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MALBEC

Año Cosecha 2021



VARIEDAD: Malbec 100%

COSECHA: Manual en bines

RENDIMIENTO: 7000 KG/HA

ALCOHOL: 14,8% v/v

VIÑEDOS

UBICACIÓN: Vistaflores, Tunuyán, Mendoza

CONDUCCIÓN: Espaldero

SUELO: Pedregoso y arenoso, excelente drenaje

ALTITUD: 1200 MSNM

CLIMA: Desértico. Precipitaciones de 200 mm/año

VINIFICACIÓN

FERMENTACIÓN: Levaduras seleccionadas. 28 grados temperatura máxima

MACERACIÓN: Prefermentativa en frío con hielo seco y posfermentativa. Total de 32 días.

FERMENTACIÓN MALOLÁCTICA: Completa

CRIANZA: 12 meses en barricas de roble francés y americano de tercer uso y 6 meses de estiba de botellas en depósito con temperatura controlada.



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BRUNELLO DI MONTALCINO DOCG 2017

POGGIO DELL'AQUILA

Appellation	Brunello di Montalcino DOCG
Grapes	Sangiovese grosso 100% (named Brunello in Montalcino area)
Production area	Montalcino - Siena (TOSCANA)
Soil	clay rich in limestone and rocks
Average altitude:	450 m a.s.l.
Pruning system	Spur cordon
Planting density	4'500 vines/hectare
Yield per hectare	6,5 tons/hectare
Harvest time	First decade of october
Alcoholic degree	14,50 % ABV
Titratable acidity	5,80 g/L

Vinification and aging

Hand harvest grape processed separately as single vineyard and fermented in stainless steel tank under temperature control. Maximum temperature almost at the end of fermentation is 86 °F. Skin contact time lasts 20 days and is managed through daily soft pumping over and delestaging. After racking off wines pass through malolactic fermentation in steel tanks and following aging for almost 24 months in oak casks by 750 to 3000 lts capacity. Blending at the end of aging, a few months before bottling during spring - summer time. 8 months of ageing in bottle at 64,4 °F before release.

Tasting notes

Brilliant ruby red colour with bright garnet reflections; complex, fresh and deeply fruity aromas: cherry, black and blueberry are perceived together with some spice (licorice and vanilla) and elegant, attractive ethereal notes (leather and sweet tobacco). Strong but velvet tannins with mineral finish, a good acidity and a full, balanced body give to this wine drinkability and long aging perspective as well.

Wine service temperature

Around 64,4 °F in wide Bordeaux glass.

Food pairing

All based on roast beef and venison recipes. Aged pecorino cheese, tuscan salami and ham. Fantastic as meditation wine.



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ROSSO DI MONTALCINO DOC 2020

POGGIO DELL'AQUILA

Appellation	Rosso di Montalcino DOC
Grapes	Sangiovese grosso 100% (named Brunello in Montalcino area)
Production area	Montalcino - Siena (TOSCANA)
Soil	clay rich in limestone and rocks
Average altitude:	450 m a.s.l.
Pruning system	Spur cordon
Planting density	4,400 vines/hectare
Yield per hectare	6,5 tons/hectare
Harvest time	Last week of September
Alcoholic degree	14,00 % ABV
Titratable acidity	5,20 g/L

Vinification and aging

Hand harvest grape, processed and fermented in stainless steel tank under temperature control. Maximum fermentation temperature is 78.8 °F. Maceration is carried out with a quick daily pumping over and délestage and lasts for a maximum of 14 days. After racking off, wines undergo malolactic fermentation in stainless steel and are then placed in big oak barrels by 3,000 lts (botti grandi), where they age for 10 months. This is followed by blending, stabilization, and bottling. Bottle ageing for at least 4 months before releasing.

Tasting notes

Ruby red in color, bright and vibrant with purple highlights. On the nose, strong fruity intensity with notes of small ripe red berries, vivid and well-defined spicy undertones of pink pepper, caramel, and toasted. Rounded and soft taste with very silky lively tannins and a clean, fresh, sapid and persistent finish.

Wine service temperature

Around 59 °F in wide Bordeaux glass.

Food pairing

Perfect to pair with elaborate pasta dishes, grilled red and white meat.



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TIERRA DE LECHUZAS

Esta línea debe su nombre a esta ave que se encuentra en nuestra finca. Cuando cae la noche ellas cuidan nuestros viñedos.

Históricamente se las ha relacionado con la sabiduría y la inteligencia.

Nos gusta pensar que de la misma manera el hombre cuida y vigila el viñedo para que con su sapiencia podamos obtener de este noble lugar vinos francos y de gran pureza que nos permitan conocer El Peral a partir de una copa de vino.

Sauvignon Blanc 2021

Proviene de nuestro viñedo finca *La Florita* ubicado en El Peral departamento de Tupungato, zona en que la frescura y humedad se hacen presente de manera única.

COMPOSICIÓN VARIETAL: 100% Sauvignon Blanc.

DEPARTAMENTO: Tupungato.

ZONA: El Peral.

ORIENTACIÓN: Norte Sur.

ALTITUD: 1150 metros.

RIEGO: Goteo.

ALCOHOL: 12%

ACIDEZ: 6.60 grs.

RIEGO: Goteo.

ALCOHOL: 14,2%

PRODUCCIÓN: 1500 botellas.

ELABORACIÓN: Despalillado y maceración fría a 8 °C por 24h en tanques de acero inoxidable, prensado posterior y fermentación a temperatura controlada.



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Reserva

FICHA TÉCNICA

DATA SHEET

⌘
QUEBRADA
DE LAS FLECHAS



Marca / Brand	Quebrada de Las Flechas
Varietal / Variety	Torrontés
Cosecha / Harvest	2021
Región de Producción / Production region	Valle Calchaquí, Salta / Calchaquí Valley
Presentación / Presentation	Botella de 750 mL / 750 ml bottle
Alcohol Vol / Alcohol	12,50 %
Azúcar residual / Sugar	1,8 g/l
Acidez total / Acidity	7,70 g/L
PH	3,3
Temperatura de servicio / Service temperature	8 - 10° C
Gastronomía / Gastronomy	Carnes blancas, quesos, mariscos y pescados. It goes well with white meats, cheeses, seafood and fish.

Viñedos 15 años a 1900 msnm, conducción en parral doble cordón pitoneado, 1.600 plantas por ha, riego por goteo. Producción 17.000 kg por hectárea.

Vineyards 15 years old at 1900 meters above sea level, conduction in double pitoned cordon vines, 1,600 plants per hectare, drip irrigation. Production 17,000 kg per hectare.

VINIFICACIÓN / Molienda, maceración en frío 6 hs y prensado, desborre estático a 6 °C 24 horas, fermentación alcohólica entre 15°C y 18°C durante 10 a 12 días.

WINEMAKING / Grinding, cold maceration for 6 hours and pressing, static overflow/ sediment filtration at 6°C for 24 hours, alcoholic fermentation between 15°C and 18°C for 10 to 12 days.

VISTA / Brillante y limpio con pálidos tonos amarillos verdosos.

VIEW / Bright and clean with pale greenish yellow tones.

NARIZ / Aromático con notas de durazno blanco, flores de azahar y frutos tropicales.

SMELL / Aromatic with notes of white peach, orange blossom and tropical fruits.

BOCA / Fresco de buena acidez.

TASTE / Fresh with good acidity.



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Reserva



FICHA TÉCNICA

DATA SHEET

XX
QUEBRADA
DE FLECHAS

Marca / Brand	Quebrada de Las Flechas
Varietal / Variety	Malbec
Cosecha / Harvest	2021
Región de Producción / Production region	Valle Calchaquí, Salta / Calchaquí Valley
Presentación / Presentation	Botella de 750 ml. / 750 ml bottle
Alcohol Vol / Alcohol	13.40 %
Azúcar residual / Sugar	2,00 g/l
Acidez total / Acidity	6,07 g/L
pH	3,6
Temperatura de servicio / Service temperature	15 - 18° C
Gastronomía / Gastronomy	Comidas regionales, carnes rojas y de Caza, quesos y pastas. It goes well with regional meals, red and game meats, cheeses and pasta.

Viñedos Malbec 10 años a 1900 msnm en el Valle Calchaquíes, conducción en espaldero cordón bilateral, 4.500 plantas por ha, riego por goteo. Producción 10.000 kg por hectárea.

Malbec 10-year vineyards at 1900 meters above sea level in the Calchaquí Valley, bilateral framed conduction system, 4,500 plants per hectare, drip irrigation. Production 10,000 kg per hectare.

VINIFICACIÓN / Maceración prefermentativa a 6°C 48 horas, fermentación alcohólica entre 24°C y 28°C durante 10 a 12 días, maceración posfermentativa 10 días aproximadamente.

WINEMAKING / re-fermentation maceration at 6°C for 48 hours, alcoholic fermentation between 24°C and 28°C for 10 to 12 days, post-fermentation maceration for approximately 10 days.

CRIANZA EN BARRICA / 50% en barricas de roble francés durante 8 meses.

BARREL AGING / 50% aging in French oak barrels for 8 months.

VISTA / Color rojo intenso con matices rubí y tonalidades violáceas.

VIEW / intense red color with ruby hues and violet tones.

NARIZ / Aromas a frutos rojos maduros, ciruela, pimienta negra, especias y un toque de Madera.

SMELL / aromas of ripe red fruits, plum, black pepper and spices, spices and a touch of Wood.

BOCA / Buena estructura de taninos dulces y redondos, carnosos de final largo y persistente.

TASTE / Good structure of sweet and round tannins, fleshy with a long and persistent finish.



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Reserva



FICHA TÉCNICA

DATA SHEET

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QUEBRADA
DE LAS FLECHAS

Marca / Brand	Quebrada de Las Flechas
Varietal / Variety	<i>Cabernet Sauvignon</i>
Cosecha / Harvest	2020
Región de Producción / Production region	Valle Calchaquí, Salta / Calchaquí Valley
Presentación / Presentation	Botella de 750 ml. / 750 ml bottle
Alcohol Vol / Alcohol	13.60 %
Azúcar residual / Sugar	2,00 g/l
Acidez total / Acidity	6,10 g/L
PH	3,7
Temperatura de servicio / Service temperature	15 - 18° C
Gastronomía / Gastronomy	<i>Comidas regionales, carnes rojas y de Caza, quesos y pastas.</i> <i>It goes well with regional meals, red and game meats, cheeses and pasta.</i>

Viñedos Cabernet 10 años a 1900 msnm en el Valle Calchaquí, conducción en espaldero cordón bilateral, 4.500 plantas por ha, riego por goteo. Producción 10.000 kg por hectárea.

Cabernet vineyards 10 years at 1900 meters above sea level in the Calchaquí Valley, bilateral cordon trellis conduction, 4,500 plants per hectare, drip irrigation. Production 10,000 kg per hectare.

VINIFICACIÓN / Maceración prefermentativa a 6°C 48 horas, fermentación alcohólica entre 24°C y 28°C durante 10 a 12 días, maceración posfermentativa 10 días aproximadamente.

WINEMAKING / Pre-fermentation maceration at 6°C for 48 hours, alcoholic fermentation between 24°C and 28°C for 10 to 12 days, post-fermentation maceration for approximately 10 days.

CRIANZA EN BARRICA / 50% en barricas de roble francés durante 8 meses.

BARREL AGING / 50% aging in French oak barrels for 8 months.

VISTA / Color rojo intenso con matices rubí y tonalidades violáceas.

VIEW / Intense red color with ruby hues and violet tones.

NARIZ / Aromas a frutos rojos maduros, pimentón, especias y un toque de Madera.

SMELL / Aromas of ripe red fruits, plum, notes of paprika, spices and a touch of wood.

BOCA / Buena estructura de taninos dulces y redondos, carnosos de final largo y persistente.

TASTE / Palate good structure of sweet and round tannins, meaty with a long and persistent finish.



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CHILE



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VARIETAL PLUS

VO

SAUVIGNON BLANC



VICUSORBIS winery



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Appellation: D.O. Central Valley

Winemaker: Paula Bottero

Estate Bottled

Alcohol: 13,0%

VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

VINIFICATION

The Sauvignon blanc grapes were harvested at the first days of March. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 12 to 14o C during twenty days. Prior to bottling, the wine is stabilized and filtered carefully to keep and maintain all the fruit character.

NOTES FROM OUR WINEMAKER

Our Sauvignon Blanc has an intense yellow color. The wine features aromas of gooseberries fruit, with hints of peach and lemon. The finish is crispy and fresh with good balance. It matches appetizers, fresh or cooked seafood green salads.

RECOMMENDED SERVING TEMPERATURE

Between 11°-12°C



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BLEND

(PETIT VERDOT, CABERNET FRANC,
SYRAH, CARMENERE)

VICUSORBIS winery


Appellation: D.O. Curico Valley

 Winemaker: Ricardo Pérez Cruz

Estate Bottled

Alcohol: 14,5%

VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

VINIFICATION

The clusters were selected by hand and then gently pressed without solid pumping. They were then subjected to a pre- fermentative maceration for 72 hours at between 10°C and 12°C. Next fermentation took place in between 26°C and 28°C for 8 days, before the wine was tasted to determine whether there was a need for post-fermentative maceration. Once the vinification process was complete, the wine was aged into first and second use French and American oak barrels for a period of 18 to 24 months. After the final blend was done, the wine was gently bottled one by one.

NOTES FROM OUR WINEMAKER

Our Icône Blend Wine, has Intense and deep red color. It is fruity and complex in aromas, with a mix of spicy notes of fresh berries. The barrel aging gives to the Icône a soft structure that elegantly complements with the fruit. In mouth it is soft as velvet and juicy. Great volume and perfect balanced and scented. Pleasant, long and with a magnificent aftertaste. This wine reflects our passion in wine making. Extraordinary to pair with red meat steaks, pasta, spicy food and cheeses.

RECOMMENDED SERVING TEMPERATURE

Between 15°-16°C



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MERLOT



VICUSORBIS winery

• **Appellation:** D.O. Central Valley

• **Winemaker:** Paula Bottero

• Estate Bottled

• **Alcohol:** 13,0%

VINEYARDS

The grapes come from our estate vineyards in Curico, 200 km down south of Santiago in the middle of the vast Central Valley. The soil derives from volcanic ashes and alluvial origin, and the vineyards have an excellent exposure to the sun light. All these conditions allow us to produce concentrated grapes, to express great color and aroma into elegant wines.

VINIFICATION

The grapes were harvested by hand at the end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior the alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28° C, during a seven days period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for four months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruit qualities.

NOTES FROM OUR WINEMAKER

Our Merlot has a bright ruby-violet color. The wine has intense notes of ripe red fruits, plum and pepper hints. Its tannins are sweet and velvety. Has a long and lingering finish. Ideal as a company for roast beef, pork, pasta and fresh cheese.

RECOMMENDED SERVING TEMPERATURE

Between 15°-17°C



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SOUTH AFRICA



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CLASSIC COLLECTION

Chenin Blanc 2020

Winemaker: Albertus Louw & Lodewyk Botha | Viticulturist: Tharien Hansen

Cultivar: 100% Chenin Blanc | Appellation: Coastal



BACKGROUND

Perdeberg Wines, nestled in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

Our Classic Collection of wines are made in an elegant, but fruity new world style. Wines can be enjoyed with food or on their own.

THE VINEYARDS

The grapes were selected from premium vineyard blocks in the Coastal region. The vines were grown and managed for a low yield to offer optimum quality.

TASTING NOTE

Succulent tropical fruit aromas like white pear, guava and kiwifruit are all prominent on the nose and follow through to the palate with a crisp and zingy finish.

FOOD PAIRING

Enjoy this easy-drinking, unwooded wine as an aperitif or paired with summer favourites such as creamy goat's cheese, summer salads, sushi, pasta or pizzas.

MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age for two years.

SUITABILITY FOR VEGETARIANS OR VEGANS

None.

CHEMICAL ANALYSIS

Alcohol:	13.76% by volume
Residual sugar:	2.1 g/l
Total acidity:	5.2 g/l
pH:	3.50



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CLASSIC COLLECTION

Sauvignon Blanc 2020



BACKGROUND

Perdeberg Wines, nestled in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

Our Classic collection of wines are made in an elegant, but fruity new world style. Wines can be enjoyed with food or on their own.

THE VINEYARD

The grapes were selected from premium vineyard blocks in the Coastal region. The vines were grown and managed for a low yield to offer optimum quality.

TASTING NOTE

A fresh, easy-drinking wine with tropical notes of gooseberry, asparagus and a hint of bell pepper. The well-balanced palate delivers an abundance of flavours that carry through to a refreshingly crisp finish.

FOOD PAIRING

Enjoy this wine with fish or other seafood dishes, lightly flavoured pasta, pizza or risotto.

MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age for two years.

SUITABILITY FOR VEGETARIANS OR VEGANS

None.

CHEMICAL ANALYSIS

Alcohol:	13.47% by volume
Residual sugar:	2.1 g/l
Total acidity:	5.6 g/l
pH:	3.41



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THE DRY LAND COLLECTION

Courageous Chenin Blanc 2019

Winemaker: Albertus Louw & Natalie Kühne | Viticulturist: Tharien Hansen
Cultivar: 100% Chenin Blanc | Appellation: Paarl



THE RANGE

The Dry Land Collection Wines are made from grapes of Dryland Vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

THE VINEYARD

The grapes are harvested from 35-year-old bush vine vineyards in the Paarl area. The soils are deep and strong in structure. No irrigation is used in this vineyard block, only relying on winter rainfall.

THE WINEMAKING

The grapes were harvested by hand in mid-February at a minimum of 24° Balling in the early morning when it is still cool. After the grapes are de-stemmed, skin contact is given for three hours and the juice is extracted. Only free run juice is used and great care is taken that the juice is clear before fermentation starts to ensure the pure, concentrated fruitiness of the dry land grapes are infused into the wines.

Made in a rich and ripe wood style, this Chenin Blanc was fermented and matured in French oak barrels for 10 months. Together with the age-old traditions of Dry Land viticulture, it resulted in a very aromatic and richly textured wine, with characteristics typical to Chenin Blanc grown under these conditions.

TASTING NOTE

Citrus, pear, peach and pineapple notes are only some of the aromas evident in the aromatics of this wine. The palate boasts hints of citrus, litchi and vanilla, while the finish is crisp with a well-defined acidity.

FOOD PAIRING

This wine pairs well with seafood dishes, fragrant chicken curry and rich cheeses!

MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for eight years.

SUITABILITY FOR VEGETARIANS OR VEGANS

None.



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CHEMICAL ANALYSIS

Alcohol:	13.63% by volume
Residual sugar:	5.0 g/l
Total acidity:	6.1 g/l
pH:	3.43



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THE VINEYARD COLLECTION

Chenin Blanc 2020



Winemaker: Albertus Louw & Natalie Kühne | Viticulturist: Tharien Hansen

Cultivar: 100% Chenin Blanc | Appellation: Coastal

THE RANGE

Our Vineyard Collection Wines are made from specific vineyards, each with its unique character for its cultivar and terroir. For this reason, all wines in the range are of single cultivar.

THE VINEYARD

The grapes are harvested from 36-year-old bush vine vineyards in the Paarl area. The soils are deep and strong in structure. No irrigation is used in this vineyard block, only relying on winter rainfall.

THE WINEMAKING

The grapes were harvested in mid-February at a minimum of 23° Balling in the early morning when it is still cool. After the grapes are de-stemmed, skin contact is given for two hours and the juice is extracted. Only free run juice is used and great care is taken that the juice is clear before fermentation starts to ensure the pure, concentrated fruitiness grapes are infused into the wines.

TASTING NOTE

Pear, peach and tropical notes are all prominent on a very generous nose. The palate is rich, but still fresh with hints of citrus and litchi.

FOOD PAIRING

This wine will pair well with most fish or poultry and is an ideal match for spicy curries. Best served chilled.

MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for five years.

SUITABILITY FOR VEGETARIANS OR VEGANS

None.



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CHEMICAL ANALYSIS

Alcohol: 13.90% by volume
Residual sugar: 2.0 g/l
Total acidity: 6.0 g/l
pH: 3.31



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CLASSIC COLLECTION



Cabernet Sauvignon 2019

Winemaker: Albertus Louw & Andri Le Roux | Viticulturist: Tharien Hansen

Cultivar: 100% Cabernet Sauvignon | Appellation: Coastal



BACKGROUND

Perdeberg Wines, nestled in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

Our Classic collection of wines are made in an elegant, but fruity new world style. Wines can be enjoyed with food or on their own.

THE VINEYARD

The grapes were selected from premium vineyard blocks in the Coastal region. The vines were grown and managed for a low yield to offer optimum quality.

TASTING NOTE

Produced in a modern style to ensure early enjoyment. Aromas of blackcurrants, blueberries and mocha undertones are evident on the nose whilst soft smooth tannins create a velvety mouthfeel for a rich, lingering finish.

FOOD PAIRING

Enjoy this wine amongst friends or paired with robust meat dishes like kudu fillet, duck breast or lamb chops.

MATURATION POTENTIAL

Ready to be enjoyed now or within the next three years.

SUITABILITY FOR VEGETARIANS OR VEGANS

This is a vegan friendly wine, suitable for both vegetarians and vegans.

CHEMICAL ANALYSIS

Alcohol: 13.97% by volume

Residual sugar: 3.7 g/l

Total acidity: 5.9 g/l

pH: 3.50



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THE DRY LAND COLLECTION



Conqueror Cabernet Sauvignon 2018

Winemaker: Albertus Louw & Natalie Kühne | Viticulturist: Tharien Hansen

Cultivar: 100% Cabernet Sauvignon | Appellation: Paarl



THE RANGE

The Dry Land Collection Wines are made from grapes of Dryland Vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

THE VINEYARD

The grapes are harvested from two vineyards 26 and 32 years old in the Perdeberg area. The soils are mainly decomposed granite and glenrosa. The vines are in natural balance, giving a low yield of 7 tons per hectare to enhance fruit complexity.

THE WINEMAKING

This bold wine is a true reflection of a modern-day Cabernet Sauvignon, showing typical cultivar characteristics with perfumed aromas. It is well known that vines grown under Dry Land conditions produce red wines which are naturally rich and darker in colour.

TASTING NOTE

The nose is perfumed with hints of prune, black cherry, coriander and dry eucalyptus leaves. The palate is structured and broad with rich tannins.

FOOD PAIRING

This bold wine is best enjoyed on cold winter evenings in front of the fire place whilst enjoying dishes like beef korma, spiced ostrich steak or oxtail casserole.

MATURATION POTENTIAL

This wine will grow in complexity over time and can be aged under optimal conditions for long periods.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegans and vegetarians.



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CHEMICAL ANALYSIS

Alcohol:	14.19% by volume
Residual sugar:	4.4 g/l
Total acidity:	5.6 g/l
pH:	3.48



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Classic Collection

Background

Perdeberg Wines, nestled in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

Our Classic collection of wines are made in an elegant, but fruity new world style. Wines can be enjoyed with food or on their own.

The vineyards

The grapes were selected from premium vineyard blocks in the Coastal region. The vines were grown and managed for a low yield to offer optimum quality.

Tasting note

A deep purple Shiraz with a fusion of dark plum, blackberry and white pepper flavours. A rich palate with intense fruit and enticing spice characters, complemented by a dash of well-integrated oak followed with a lingering aftertaste.

Food pairing

Enjoy this wine paired with spicy pizzas, pasta or BBQ basted meats.

Maturation potential

Ready to be enjoyed now or within the next three years.

SUITABILITY FOR VEGETARIANS OR VEGANS

This is a vegan friendly wine, suitable for both vegetarians and vegans.

Chemical analysis

Alcohol:	13.63% by volume
Residual sugar:	5.0 g/l
Total acidity:	5.0 g/l
pH:	3.48



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PERDEBERG WINES



Joseph's Legacy 2017

Winemaker:	Albertus Louw & Natalie Kühne
Viticulturist:	Tharien Hansen
Cultivar:	48% Shiraz, 33% Cabernet Sauvignon, 10% Grenache Noir, 3% Malbec, 3% Mouvedre, 3% Petit Verdot
Appellation:	Paarl

Background

Perdeberg Wines, nestled in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

The Dry Land Collection Wines are made from grapes of Dryland Vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

The vineyards

The grapes were harvested from a combination of vineyards ranging from 15-year-old Malbec vineyards to 21-year-old Cabernet Sauvignon vineyards in the Paarl area. The soils are deep and strong in structure. Little to no irrigation is used in this vineyard block, primarily relying on winter rainfall.

Winemaker's Comments

Joseph's Legacy is a tribute to Perdeberg's legendary winemaker, Joseph Huskisson, who was a visionary in his time at Perdeberg from 1956-1994. This wine was motivated by passion, tradition and the philosophy behind Dry Land viticulture and winemaking. Only the best barrels from the 2017 vintage were selected for this magnificent blend.

Tasting Note

Black pepper, cedar, biltong spice, cherry, plum and vanilla notes are all prominent on the nose. The palate is structured and bold with layered tones of cloves, spice, coriander and chocolate icing. Over time complexity will increase and aromas are expected to become spicier, leathery with hints of cigar smoke.

Food pairing

This wine pairs well with flame grilled rump steak, spicy venison and beef casserole or braaied skilpadjies.

Maturation potential

This wine will grow in complexity over time and can be aged under optimal conditions for long periods.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegans and vegetarians.

Chemical analysis

Alcohol:	14.42% by volume
Residual sugar:	3.5 g/l
Total acidity:	6.0 g/l
pH:	3.54



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PERDEBERG
WINES



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Rossouw's Heritage 2017

Winemaker: Albertus Louw & Natalie Kühne

Viticulturist: Tharien Hansen

Cultivar: 59% Chenin Blanc, 27% Grenache Noir,
14% Viognier

Appellation: Western Cape

Background

Perdeberg Wines, nestled in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

The Dry Land Collection Wines are made from grapes of Dryland Vineyards, which showcase the uniqueness of the wines grown in this testing terroir. The wine is made in a new world style, complex with ample fruit and structure.

The vineyards

The grapes were harvested from a combination of vineyards ranging from 15-year-old Grenache vineyards to 21-year-old Chenin Blanc vineyards in the Paarl area. The soils are deep and strong in structure. Little to no irrigation is used in this vineyard block, primarily relying on winter rainfall.

Tasting Note

This exquisite wine reflects the power of diversity shouldering up together to create something beautiful. Aromas of citrus, passion fruit, litchi and white pear is evident on the nose. The palate is rich with vanilla and ends with a crisp acidity.

Food pairing

This wine pairs well with grilled line fish, pasta or chicken.

Maturation potential

Ready to be enjoyed now with the potential to age further for five to eight years.

SUITABILITY FOR VEGETARIANS OR VEGANS

None.

Chemical analysis

Alcohol: 13.42% by volume

Residual sugar: 4.0 g/l

Total acidity: 6.0 g/l

pH: 3.39



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ANNO 1941
PERDEBERG WINES



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VINEYARD COLLECTION

Cinsault 2018

Winemaker: Albertus Louw & Natalie Kühne

Viticulturist: Tharien Hansen

Cultivar: 100% Cinsault

Appellation: Paarl

Background

Perdeberg Wines, nestled in the shadows of the Paardeberg Mountain in Paarl, adopted its name from scores of Mountain Zebra that once roamed its foothills, mistaken for wild horses by the Dutch.

Established in 1941, our wines are rooted in a tradition of producing award winning wines grown in various micro climates in the area. The superior quality of Dry land vineyards and our innovative winemaking techniques combine to produce premium wines of world class quality.

Our Vineyard Collection Wines are made from specific vineyards, each with its unique character for its cultivar and terroir. For this reason, all wines in the range are of single cultivar.

The vineyards

The grapes are harvested from 30-year-old bush vine vineyards in the Paarl area. The soils are deep and strong in structure. No irrigation is used in this vineyard block, only relying on winter rainfall.

Cinsault is a very drought resistant grape varietal and grows best in dry climates producing elegant wines. Known locally as Hermitage, it was a key component in creating the Pinotage varietal.

The winemaking

The grapes were harvested in early-March at a minimum of 24° Balling in the early morning when it is still cool. After the grapes are de-stemmed, skin contact is given for a few hours and the juice is extracted. Only free run juice is used and great care is taken that the juice is clear before fermentation starts to ensure the pure, concentrated fruitiness grapes are infused into the wines.

Tasting note

Aromatic with fresh red berries, cherries and candy floss flavours. The palate is spicy soft and easy drinking.

Food pairing

This wine will pair well with light grilled meats and creamy pasta dishes. Best served slightly chilled.

Maturation potential

Ready to be enjoyed now with the potential to age further for three to five years.

SUITABILITY FOR VEGETARIANS OR VEGANS

This is a vegan friendly wine, suitable for both vegetarians and vegans.

Chemical analysis

Alcohol: 14.02% by volume

Residual sugar: 3.8 g/l

Total acidity: 5.6 g/l

pH: 3.37



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PERDEBERG
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FRIESLAND

Handcrafted Stellenbosch

BERG & SEE CHENIN BLANC 2019

Located with elevated South-west facing slopes overlooking Table Bay, Stellenbosch vineyards are ideally situated for producing the finest quality Chenin Blanc. Friesland is also a province in the northern part of The Netherlands, and hence honours the heritage of the first Steenkamps settling in the Cape in the late 1600's.

Cape Wine Master De Bruyn Steenkamp and winemaker sister Marié grew up on the 5th generation family farm and selected and blended the Friesland wines in collaboration with family and wine friends.

The Friesland Berg & See Chenin Blanc is a classy, medium-bodied and fresh wine, fruit driven, dry and well balanced. The wine features beautiful varietal characteristics of guava, ripe summer fruit and white pear... and celebrates the glorious Stellenbosch hills and ocean's proximity. Enjoy these honest family Stellenbosch wines tonight or over the next three years.

100% Chenin Blanc

ANALYSIS: TA 5.3 g/L; pH 3.4; RS 2.3 g/L;
Alcohol 13.5%

WINE OF ORIGIN: Bottelary, Stellenbosch



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FRIESLAND

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MERLOT – CABERNET SAUVIGNON 2018

Located with elevated South-west facing slopes overlooking Table Bay, Stellenbosch vineyards are ideally situated for producing the finest quality Merlot and Cabernet Sauvignon. Friesland is also a province in the northern part of The Netherlands, and hence honours the heritage of the first Steenkamps settling in the Cape in the late 1600's.



Cape Wine Master De Bruyn Steenkamp and winemaker sister Marié grew up on the 5th generation family farm and selected and blended the Friesland wines in collaboration with family and wine friends.

The Friesland Merlot-Cabernet Sauvignon is a classy, structured and silky wine, full-bodied and well balanced. The Merlot component brings soft tannins, coffee and plum flavours to the blend, with the Cabernet Sauvignon part adding structure, weight and flavours of berries and chocolate. The wine was fermented in open concrete fermenters and matured in French oak barrels for 12 months. Enjoy these honest family Stellenbosch wines tonight or over the next decade.

ANALYSIS: TA 6.1 g/L; pH 3.4; RS 2.7 g/L;
Alcohol 14.0%

WINE OF ORIGIN: Bottelary, Stellenbosch



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FRIESLAND

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SAUVIGNON BLANC 2020

Located with elevated South-west facing slopes overlooking Table Bay, Stellenbosch vineyards are ideally situated for producing the finest quality Sauvignon Blanc.

Friesland is also a province in the northern part of The Netherlands, and hence honours the heritage of the first Steenkamps settling in the Cape in the late 1600's.

Cape Wine Master De Bruyn Steenkamp and winemaker sister Marié grew up on the 5th generation family farm and selected and blended the Friesland wines in collaboration with family and wine friends.

The Friesland Sauvignon Blanc is a classy, structured and fresh wine, elegant, dry and well balanced. The wine features beautiful varietal characteristics of tropical fruit, passion fruit and hints of asparagus and green pepper. Enjoy these honest family Stellenbosch wines tonight or over the next three years.



100% Sauvignon Blanc

ANALYSIS: TA 5,9 g/L; pH 3,5; RS 4,0 g/L;
Alcohol 12,5%

WINE OF ORIGIN: Bottelary, Stellenbosch



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