

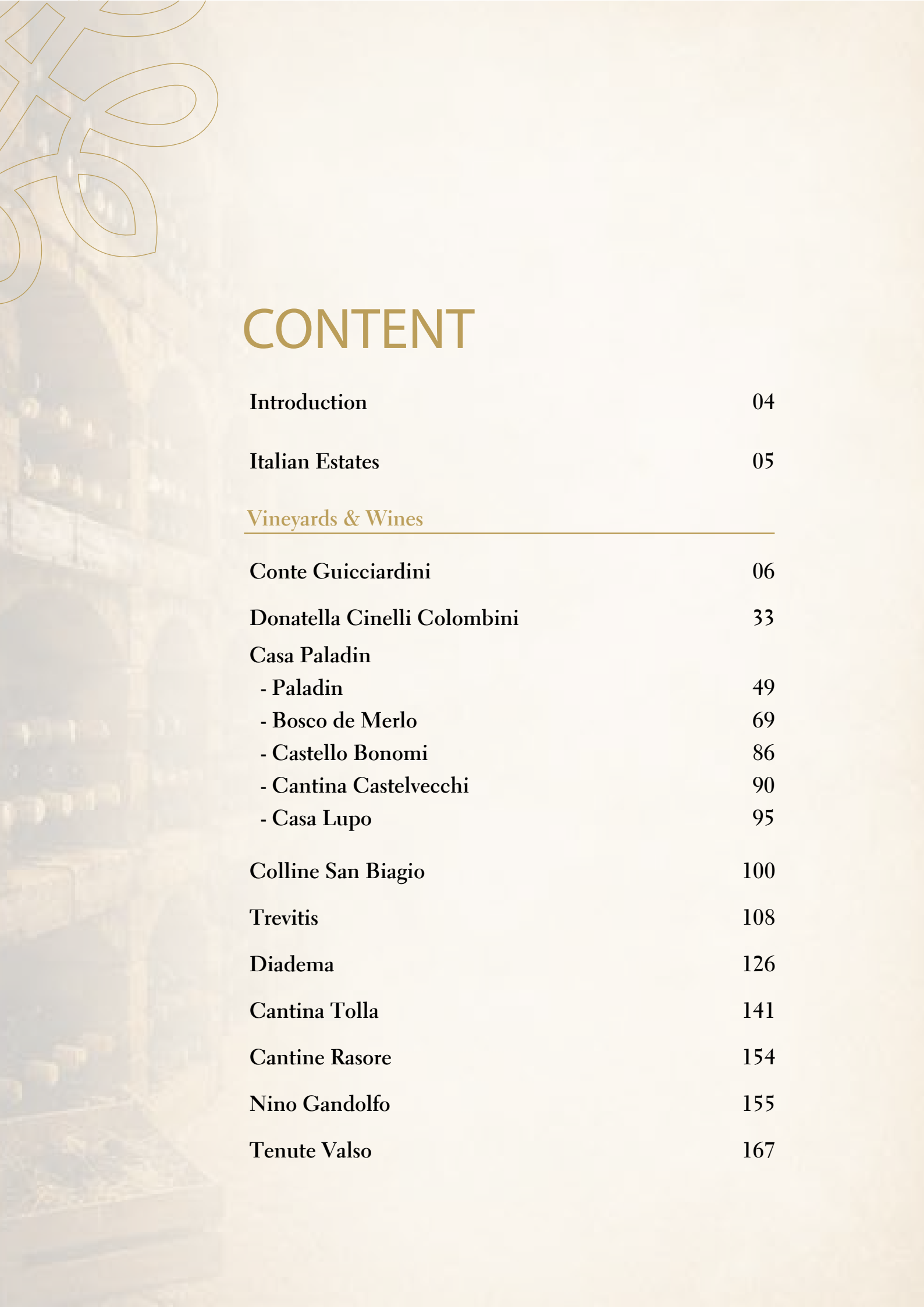


VINCENT & SONS

EST. 2020

*Italian Estates*





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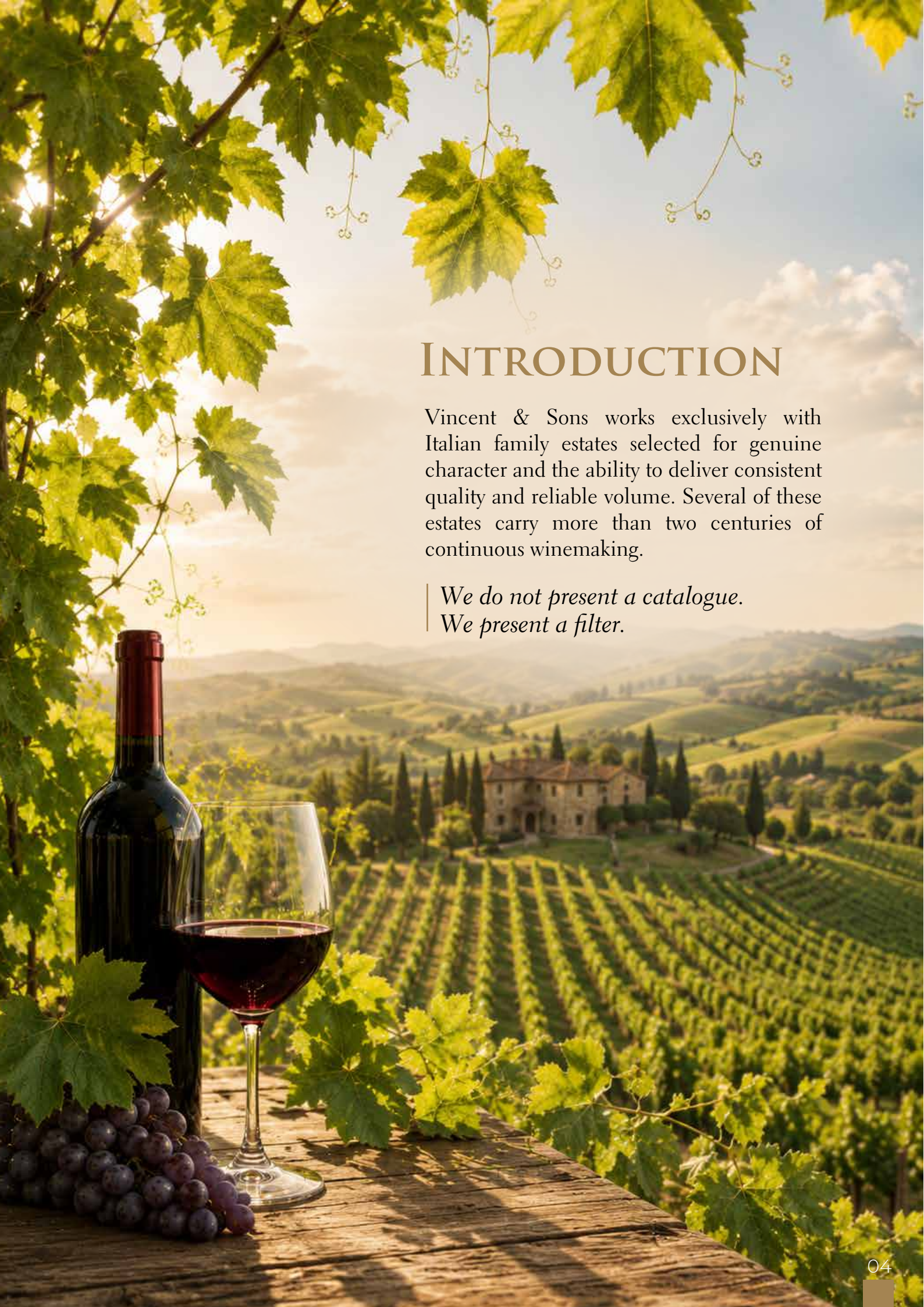
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A scenic view of a Tuscan vineyard at sunset. In the foreground, a bottle of dark wine and a glass of red wine sit on a wooden surface, next to a bunch of purple grapes. The background shows rolling green hills, a stone villa, and a church spire under a warm, golden sky. Grapevines with large green leaves frame the top and sides of the image.

# INTRODUCTION

Vincent & Sons works exclusively with Italian family estates selected for genuine character and the ability to deliver consistent quality and reliable volume. Several of these estates carry more than two centuries of continuous winemaking.

*We do not present a catalogue.  
We present a filter.*



# Curating the World's Finest Experiences.



 **Conte Guicciardini**  
Montespertoli

 **Donatella Cinelli Colombini**  
Montalcino

 **Paladin**  
Treviso

 **Colline San Biagio**  
Carmignano

 **Trevitis**  
Piedmont

 **Cantine Rasore**  
Piedmont

 **Diadema**  
Tuscany

 **Cantina Castelvechi**  
Tuscany

 **Nino Gandolfo**  
Sicily

 **Cantina Tollo**  
Abruzzo

 **Bosco de Merlo**  
Veneto

 **Casa Lupo**  
Veneto

 **Tenute Valso**  
Alcamo

 **Castello Bonomi**  
Lombardy



*Vineyard*

# CONTE GUICCIARDINI

*Montespertoli*

Dating back to 1199, the historic Guicciardini estate is set within a centuries-old fortress overlooking the **Chianti Colli Fiorentini** region.

**Castello di Poppiano** is a leading producer of Chianti Colli Fiorentini DOCG, with a tradition rooted in Riserva, vintage wines and Vinsanto, alongside innovative IGT wines. Its south-facing vineyards, planted on well-drained alberese soils between the Pesa and Virginio valleys, provide ideal conditions for producing wines of character and quality.

**Massi di Mandorlaia** is a leading name in Morellino di Scansano, set in the wild and captivating hills of Maremma. Its warm, dry climate, significant day-to-night temperature variations, and refreshing sea breezes create ideal conditions for balanced grape ripening and expressive, elegant wines.

**Belvedere Campòli** is the newest jewel of the Count Guicciardini estates, set in one of Chianti Classico's most prestigious areas at 400 metres above sea level. Its exceptional exposure and soils provide ideal conditions for producing distinguished wines. The estate currently spans 8.5 hectares, with plans to expand to 14 hectares, complementing the heritage of the other Guicciardini estates.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*



MASSI di  
MANDORLAIA  
*Morellino di Scansano*



BELVEDERE CAMPÒLI  
*— chianti classico —*

# ILCORTILE

## Chianti Colli Fiorentini DOCG

“Il Cortile” is the result of years of focused efforts at Castello di Poppiano to enhance its most typical product, “Chianti Colli Fiorentini” DOCG. Optimum exposure of the vineyards and low yields are the key factors behind this high quality wine. Since the Renaissance period, from these territories, the noblest Florentine families used to buy the best quality wines.

**Fermentation and Aging:** in stainless steel vats and then in oak casks.

**Tasting Notes:** Brilliant ruby with purple hues, incisive aromas that open with fruity flavours, great balance between alcoholic component and tannins. Elegant, deep, long finish.

**Pairings:** Versatile wine suitable for first courses based on meat sauces, soups (especially traditional Tuscan soups (ribollita), grilled or roasted red meat (steak, mixed grilled beef and pork).

 Sangiovese and complementary

 13.5% VOL.

 375 ml. - 750 ml.



# RISERVA

## Chianti Colli Fiorentini DOCG

The most representative wine of the Castello di Poppiano tradition, a selection of “Chianti Colli Fiorentini” of the best vintages. Since the Renaissance period, from these territories, the noblest Florentine families used to buy the best quality wines. Riserva matures in oak casks in the cellar of the Castle.

**Fermentation and Aging:** in stainless steel vats and then in oak casks.

**Tasting Notes:** Dark ruby with slightly garnet hues, complex aromatic impact, full bodied with noticeable tannins, intense but subtle texture, well harmonized with a well tempered alcohol. Pleasant, full balanced finish.

**Pairings:** Grilled, roasted or stewed red meats (beef, pork, game, lamb). Particularly suitable with complex structure, fat and flavor food (stewed beef).

 Sangiovese and complementary

 13.5% VOL.

 750 ml.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*

# TOSCOFORTE

## SANGIOVESE

### Toscana IGT

The Guicciardini for centuries have cultivated Sangiovese (the undiscussed king of Tuscan viticulture) on the sunny hills of Castello di Poppiano. This wine is an expression of its purest character and its most recognizable organoleptic characteristics

**Fermentation and Aging:** Fermentation in stainless steel vats and aging in big oak casks.

**Tasting Notes:** Ruby color of great intensity, complex aromas of undergrowth red fruits, smooth and robust body which well sustained by sweets tannins and balanced alcohol. Long, tasty finish.

**Pairings:** Pasta with meat sauce, grilled, roasted or stewed red meats (beef, pork, game, lamb). Particularly suitable with complex structure, fat and flavor food (stewed beef).

 Sangiovese

 13% VOL.

 750 ml.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*

# SYRAH

## Toscana IGT

Syrah is an ancient Middle Eastern traditional grape, whose name derives from the ancient Persian city of Shiraz. Brought to Europe and Italy by the ancient Romans, it found an ideal habitat in Tuscany. This wine enhances the most typical qualities such as spiciness, intriguing aromas and robustness. The pleasantly soft and balanced finish helps to make it a captivating and complex wine.

**Fermentation and Aging:** in stainless steel vats and aging in big oak casks and partly in barriques.

**Tasting Notes:** Purple intense, bright color, pepper and cloves open up to fruits with complex delicate “boisé” notes. Typical black pepper and vanilla hints Roundness balanced with a solid but not aggressive body, smooth voluptuous texture, long finish with intriguing fruity notes.

**Pairings:** Grilled or stewed red meats, in particular lamb in all its different versions (grilled, roasted or stewed), game, spicy and aged cheeses. Spicy food in general.

 Syrah

 13% VOL.

 750 ml.



# CANAIOLO

## Toscana IGT

Canaiolo Nero is an ancient traditional grape of Tuscany. An ancient document of 1822 preserved in the historical archive of the Castle drawn up by the factor of the time, spoke of it as one of the most suitable vines for the production of Vin Santo, a sign that Canaiolo was already cultivated in the hills surrounding the farm. Subsequently, Canaiolo, considered a native Tuscan grape, was frequently used as a complement to Chianti to give to the Sangiovese aromas, body and pleasantness. In purity, it is a wine with a strongly typical and territorial character. The name Canaiolo could derive from the Latin dies caniculares, the hottest period of summer (heat wave), from the end of July to the end of August, when the grapes are starting to change color. Some of the synonyms of this vine (Canina, Cagnina, Uva dei Cani) may also suggest or canine grass, perhaps due to the characteristic bitter note of the wine obtained from it.

**Fermentation and Aging:** Fermentation and aging in stainless steel Vats.

**Tasting Notes:** Fresh and vibrant floral notes, hints of fresh red fruit and typical Tuscan aromatic herbs. Great freshness and pleasantness on the palate. Authentic character, fine and dry taste, round and full at the same time. Straightforward and highly drinkable wine.

**Pairings:** First courses with meat sauce and savory soups. Stewed and boiled white and red meats, liver and game in general.

 Canaiolo

 13% VOL.

 750 ml.



# *E' SSENZA*

WITHOUT ADDED SULFITES

## *Toscana IGT*

E'Ssenza is the first wine without added sulphites produced by Conte Guicciardini. Producing a wine with no added sulphites means focusing on the enhancement of natural aromas and terroir. The necessary condition is an extremely careful work in the vineyard and in the cellar to obtain very healthy grapes and wines capable of self-defense without the need of additional protection in addition to the sulphites naturally present in the grapes. Pleasantly fruity on the nose, soft on the palate, smooth and captivating sip, E'Ssenza looks like a fresh and fragrant wine, suitable for all occasions. Excellent in combination with all first courses and grilled meats.

**Fermentation and Aging:** Fermentation in stainless steel vats

**Tasting Notes:** Ruby color with purple reflections, typical aromas of young Sangiovese which open to fruity hints, balanced and very soft tannins. Pleasant finish that calls the second sip.

**Pairings:** suitable for many type of food, in particular in combination with pasta-based first courses, grilled and roasted white and red meats (grilled chicken, pork) tartare and first courses based on mushrooms and truffles.

 Sangiovese and Merlot

 13% VOL.

 750 ml.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*

# LA HISTORIA

## Toscana IGT

Francesco Guicciardini, politician, diplomat and statesman from Florence, in his last years (1537-1540) retired in Arcetri and Poppiano where he wrote part of his masterpiece "Historia d'Italia", the first historical work analyzing the Italian events in the wider frame of the great European policy. This wine, produced in Poppiano, is a tribute to our eminent Ancestor, the father of modern historiography.

**Fermentation and Aging:** Fermentation in stainless steel vats then aged in barriques and partly in big oak casks.

**Tasting Notes:** Great structure and elegant character combined to a pleasant fruity sweetness. A well balanced and harmonic wine with appropriate freshness and mature, velvet tannins. A lingering and intense aromatic finish with fruity and balsamic flavours of plums.

**Pairings:** Grilled, roasted or baked red and white meats. Truffles and mushrooms based first courses, aged and spicy cheeses.

PACKED IN  
WOODEN CASES



 Merlot

 13% VOL.

 750 ml. - 1500 ml. - 3000 ml.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*

# TRICORNO

## Toscana IGT

This is the “cutting edge” of Castello di Poppi: a “Supertuscan” where Tuscan tradition and Tuscan innovation meet each other. Its name refers to the coat of arms of the family, consisting of the three hunting horns (in ancient Italian “guicciarde”).

**Fermentation and Aging:** Fermentation in stainless steel vats then in barrique.

**Tasting Notes:** Very intense dark ruby color with purple hues, elegant, well balanced: light vanilla nose with balsamic notes, impressive powerful body, rich, with soft tannins and subtle elegant lively texture. Longlasting, full tasty finish.

**Pairings:** Grilled, roasted or stewed red meats (beef, pork, game, lamb). Particularly suitable to accompany complex and flavor dishes (stewed beef) and food with marked fatness and flavor. Also to be tried with blue and aged cheeses.

PACKED IN  
WOODEN CASES



 Cabernet Franc e Merlot

 13% VOL.

 750 ml. - 1500 ml.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*

# CAMPOSEGRETO

## VIOGNER

### Toscana IGT

Mono-varietal wine made from Viognier, a typical grape from the lower valley of the French Rhone, which has found an ideal habitat in Tuscany and in particular on the Florentine hills. Produced by Castello di Poppiano in an innovative spirit. The name of the wine derives from that of the vineyard, a very suitable position where Viognier best expresses its potential. Typical fruity notes on the nose (peach and apricot), with good structure and freshness on the palate. Fermentation of the grapes on the skins to extract fatness, color and aroma.

**Fermentation and Aging:** Cold maceration before the fermentation and then aging in stainless steel vats.

**Tasting Notes:** Attractive slightly yellow color with green hues, floral fragrance sustained by fruity aromas of peach and apricot, harmonic, round, well-structured body, long pleasant finish.

**Pairings:** Roasted fish, shellfish and seafood in general. Also excellent with cold cuts, meat tartare and first courses based on mushrooms and truffles.

 Viognier

 13% VOL.

 750 ml.



# ROSATO DELLA COSTA

## Toscana IGT

Obtained from fermentation at controlled temperature of musts of red grapes. A pleasant and drinkable rosé that combines a dry and mineral character with a pleasant softness and persistence on the palate.

**Fermentation and Aging:** Direct pressing of the grapes and fermentation in steel vats at a controlled temperature.

**Tasting Notes:** An easy drinking pleasant fresh wine. Brilliant color, intense scent, delicate, complex; floral, citrus and fresh fruit notes are perceived. In the mouth it is full, enveloping, balanced and persistent.

**Pairings:** Excellent as an aperitif, in combination with appetizers, first courses with meat and vegetable sauces, pizza, platters of cold cuts. Also ideal in combination with roasted fish, shellfish and clams.

 Sangiovese and complementary

 13% VOL.

 750 ml.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*

# LE TERRE

## Chianti DOCG

Obtained from the typical grapes of Chianti based on Sangiovese and traditional complementary grapes. Fermented slowly at controlled temperature in the old tuscan way. Its great freshness and drinkability, characteristics that have made Chianti famous in the world, make it a versatile and suitable wine for any occasion

**Fermentation and Aging:** Fermentation and aging in stainless steel vats.

**Tasting Notes:** A young lively ruby-red Chianti with intense vinous bouquet.

**Pairings:** Versatile wine suitable for first courses based on meat sauces, soups (especially traditional Tuscan soups (ribollita), grilled or roasted red meat (steak, mixed grilled beef and pork).

 Sangiovese and complementary

 13% VOL.

 750 ml.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*

# LE TERRE

## Fiasco Chianti DOCG

Obtained from the typical grapes of Chianti based on Sangiovese and traditional complementary grapes. Fermented slowly at controlled temperature in the old tuscan way. Its great freshness and drinkability, characteristics that have made Chianti famous in the world, make it a versatile and suitable wine for any occasion. Bottled in the typical real straw "fiasco" bottle

**Fermentation and Aging:** Fermentation and aging in stainless steel vats.

**Tasting Notes:** A young lively ruby-red Chianti with intense vinous bouquet.

**Pairings:** Versatile wine suitable for first courses based on meat sauces, soups (especially traditional Tuscan soups (ribollita), grilled or roasted red meat (steak, mixed grilled beef and pork).

 Sangiovese and complementary

 13% VOL.

 1 lt.



# VIN SANTO DELLA TORRE GRANDE

*Vin Santo Colli Fiorentini DOC*

One of the most typical and traditional Tuscan wine, the Vinsanto it is the symbol of Tuscan hospitality. Obtained from Malvasia and Trebbiano grapes dried on racks, fermented and aged in "caratelli" (kegs) in the spectacular Vinsantaia of the "Torre Grande" of the Castle where this dry dessert wine with a complex bouquet and taste slowly takes shape.

**Fermentation and Aging:** Drying between September and November on racks in the room of withering of the Castle. Fermentation and aging in chestnut and oak "caratelli" (kegs).in the Great Tower. Maturation and aging in the "caratelli" for at least four years, until the almost complete fermentation of the residual sugar.

**Tasting Notes:** Dry structure, typical of the traditional vinsanto of ancient times, balanced by a delicate sweet note reminiscent of dried fruit, vanilla, honey, pipe tobacco. On the palate it is complex and extremely warm and persistent.

**Pairings:** All types of sweets and desserts, especially dry pastries. Excellent, if served slightly chilled, even in combination with blue cheese and foie gras.

 Malvasia and Trebbiano

 13% VOL.

 500 ml.



# ARGENTUM

## Vino Spumante Brut - Maremma DOC

“Argentum” is a brut sparkling wine made using the Charmat method from Vermentino grapes. Vermentino is a grape variety typical of the Mediterranean coast. It finds its natural habitat in the climate of the Tyrrhenian coasts, benefiting from sea breezes and the pronounced temperature variations between day and night. This fresh and pleasant Tuscan sparkling wine, yet with a firm and rich character, pairs well not only with fish dishes but also with meat, especially white meats.

**Vinification and Aging:** The grapes are harvested and stored under refrigeration. Pressing takes place at low temperature in an inert atmosphere; fermentation occurs at a controlled temperature (max 16°C).

**Sparkling process:** Fermentation in stainless steel; after aging on the lees for at least 6 months, the wine undergoes secondary fermentation in a 50 hl autoclave at 14°C for about 5 months.

**Tasting Notes:** Bright straw yellow color with a fine and persistent perlage. Aromas of fresh yellow-fleshed fruits such as peach and apricot. On the palate, it is savory and fresh, pleasantly dry, with a structured and persistent finish, both floral and fruity.

**Pairings:** our sparkling wine can be enjoyed as an aperitif, but especially during meals paired with vegetable and fish-based appetizers, fried foods, first courses with vegetable or fish sauces, as well as white meats and meat tartare.

 Vermentino

 13% VOL.

 750 ml.



CASTELLO di POPPIANO  
*Chianti Colli Fiorentini*

# MORELLINO I MASSI

## Morellino di Scansano DOCG

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 lent lushness.

**Fermentation and Aging:** Fermentation in stainless steel vats and aging in big oak casks

**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.

**Pairings:** First courses based on meat sauce, grilled, roasted or ste- wed red meats. Game, especially stewed wild boar.

 Sangiovese and complementary

 13% VOL.

 375 ml. - 750 ml. - 1500 ml.



# MANDORLAIA RISERVA

*Morellino di Scansano DOCG*

The most representative traditional wine of Massi di Mandorlaia. The specific care for “Mandorlaia Riserva” starts in the vineyards, mainly by dramatically cutting down the production per plant to privileged concentration. A balanced and unobtrusive aging in wood allows this Morellino Riserva to maintain its great freshness and drinkability.

**Fermentation and Aging:** Fermentation in stainless steel vats, aging in barriques and partly in big oak casks.

**Tasting Notes:** Intriguing thickness of the intense ruby color with purple reflex slightly turning to garnet, complex scents of leather, tobacco and blackberry, smooth impressive body sustained by structured and balanced silky tannins, long sweet finish with fudge and mocha notes.

**Pairings:** Grilled, roasted or stewed red meats. In particular stewed wild boar. Also to be tried in combination with first courses based on mushrooms and long-aged cheeses, particularly savory and tasty.

 Sangiovese and complementary

 13% VOL.

 750 ml.



# SCORFANO ROSSO

Toscana IGT

Scorfano Rosso is a red wine suitable for fish, with low alcohol content and barely perceptible tannin. The name (Redfish) is dedicated to a type of particularly tasty and succulent fish that requires the combination with a more full-bodied wine rather than the classic white wines. The Sangiovese is harvested early and vinified with a very brief maceration on the skins in order to extract gentle tannins and limited alcohol content. A wine that, due to its low alcohol content, is also suitable for quick consumption, for lunch, as an aperitif or combined with non-binding dishes (pizza, cuttingboards). To be consumed at room temperature or slightly cool.

**Fermentation and Aging:** In stainless steel vats.

**Tasting Notes:** Ruby color, complex aromas of berries, floral notes. Fresh at the first impact and then soft and round. Barely perceptible tannin. The body is pleasantly light. Easy drinking wine.

**Pairings:** Fish dishes, especially cooked with tomato sauce, tasty fish dishes with spicy notes but also for pasta with meat sauce, pizza, cold cuts, soups and for an every day use.

 Sangiovese and complementary

 13% VOL.

 750 ml.



# COLPETROSO

## Costa Toscana IGT

The rocky soils and the arid climate of Massi di Mandorlaia express this noble and generous wine. Grapes selection in the vineyards, low yield per vine tree, originate a fully bodied and well-balanced wine who is aged for few years in oak barrels. A limited production of bottles per year and a long maturation in oak and then in bottle gives complexity to this "meditation" wine. A wine suitable for aging in the cellar. Colpetroso is the spearhead of the production of Massi di Mandorlaia.

**Fermentation and Aging:** Fermentation in stainless steel vats and aging in barriques.

**Tasting Notes:** Soft and smooth taste. Complex aromas of blackberry, vanilla, tobacco, leather pleasant and balanced tannins with a long lasting balsamic final.

**Pairings:** Stewed game and wild boar meat, aged cheeses, grilled red meat in general.

PACKED IN  
WOODEN CASES



 Petit Verdot e Alicante

 13% VOL.

 750 ml. - 1500 ml



# VERMENTINO

## Costa Toscana IGT

Vermentino, typical Mediterranean grape finds in Tuscan Maremma its ideal environment. The sea breeze gently blowing on the Mandorlaia's vineyards exalts its character. Its fresh attractive aroma evolves in delicate fruity notes that well harmonize with appetizers and fish dishes.

**Fermentation and Aging:** Cold maceration before the fermentation and then aging in stainless steel vats,

**Tasting Notes:** Pale straw yellow with slight golden reflections. Intense persistent aromas with elegant hints of wild flowers and fruits. Fresh crisp acidity, harmonious taste, intriguing exotic fruit finish.

**Pairings:** Ideal as an aperitif and in combination with delicate fish-based dishes: Roasted fish, shellfish, seafood-based first courses.

 Vermentino

 13% VOL.

 375 ml. - 750 ml.



# MORELLINO CARBONILE

*Morellino di Scansano*  
DOCG

Carbonile is a wine with a young and lively character, typical of the Morellino of the past times. Its name derives from the name of the ancient bunks or charcoal burners “carbonili”, where once in Maremma coal was produced by the slow combustion of wood.

**Fermentation and Aging:** Fermentation and aging in stainless steel vats.

**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.

**Pairings:** First courses based on meat sauce, grilled, roasted or stewed red meats. Game, especially stewed wild boar.

 Sangiovese and complementary

 13% VOL.

 750 ml.



# SASSAIA DEL VIRGINIO

## Toscana IGT

Fresh and elegant white wine, made from typical local vines such as Trebbiano and Malvasia. His name derives from that of the vineyard, a stony field on the right bank of the Virginio stream. Trebbiano gives the wine its typical dry and drinkable taste and Malvasia enhances its olfactory notes.

**Fermentation and Aging:** Cold maceration before the fermentation and then aging in stainless steel vats.

**Tasting Notes:** Pale yellow bright color, white flowers aroma, fresh lively taste pleasant and persistent.

**Pairings:** Excellent as an aperitif and in combination with all the most delicate fish dishes but also with cold cuts and cheeses.

 Trebbiano and Malvasia

 13% VOL.

 375 ml. - 750 ml.



# *BELVEDERE CAMPÓLI*

## *Chianti Classico DOCG*

Belvedere Campòli estate lies in one of the most prestigious areas of Chianti Classico, on the hills ridge between Montefiridolfi and Mercatale at 400 meters elevation: it's the Guicciardini family little new jewel its Exposure and generous soils , are the precondition for reno- wed great wines.

**Fermentation and Aging:** Fermentation in stainless still vats and aging in big oak casks.

**Tasting Notes:** Deep ruby colour, fruity notes with typical red fruits and delicate aromatic herbs notes. Hints of cherries and raspberries. Fresh, intense and juicy in the mouth, elegant and balanced tannin- s. Long and complex final.

**Pairings:** Grilled, roasted and stewed red and white meats.

 Sangiovese

 13% VOL.

 375 ml. - 750 ml.



BELVEDERE CAMPÓLI  
— chianti classico —

# *BELVEDERE CAMPÒLI RISERVA*

*Chianti Classico Riserva DOCG*

This Chianti Classico “Riserva” is the most important and elegant wine from the famous hills of Belvedere Campòli, between Mercatale and Montefridolfi, inside the Chianti Classico denomination. The best Sangiovese is carefully selected and vinified before being aged in oak barrels for at least two years. The height of the vineyard at about 450 mt over the sea level, gives to this wine a great bouquet and a long persistence. The warm and windy climate of the daytime hours and the nocturnal thermic excursion make the microclimate of Campòli something unique in the territory of the Gallo Nero (the Black Rooster). A sumptuous wine suitable for important occasions.

**Fermentation and Aging:** Fermentation in stainless steel vats and aging in oak casks

**Tasting Notes:** Intense ruby red color with complex bouquet of ripe fruit and floral notes. Intense and elegant structure with velvety tannins. Nice, long and balanced finish.

**Pairings:** Dishes of venison, game, braised beef or wild boar, roasted and grilled red meat.

 Sangiovese

 13% VOL.

 750 ML.



# *BELVEDERE CAMPÓLI*

## *GRAN SELEZIONE*

### *VIGNA TABERNACOLO*

#### *Chianti Classico DOCG*

Gran Selezione is the last ambitious project of single vineyard (Tabernacolo) wine from Belvedere Campoli estate. After a very narrow selection in the vineyard, and a long maceration on the skins, the Sangiovese destined for the Gran Selezione is vinified and aged in oak barrels for at least 30 months. Subsequently it terminates his maturation in the bottle, for other six months. The name of the wine comes from the ancient Tabernacle found by the owner in the Belvedere vineyards, restored by the Guicciardini Family and frescoed with a reproduction of the famous painting by Raffaello Sanzio "La Madonna della Seggiola". Produced in only 2,000 bottles, the Chianti Classico Gran Selezione "Il Tabernacolo" is a wine that combine structure and elegance, thanks to an aromatic component of great value and intensity, with notes of ripe fruit and spices, and a rich sip, with an important tannic texture and a particularly silky and harmonious grain.

**Fermentation and Aging:** Fermentation in stainless steel vats and aging in oak casks.

**Tasting Notes:** Intense and deep ruby red, tending to garnet with aging. Intense aroma and elegant bouquet, mineral, spicy, with wild and leathery notes typical of Sangiovese, enriched with a pinch of red fruit. Elegant, full, rich, velvety and at the same time austere and persistent taste with a pleasantly tannic taste. Well balanced.

**Pairings:** Dishes of venison, game, braised beef or wild boar, roasted and grilled red meat.

 Sangiovese (single vineyard "Tabernacolo")

 13% VOL.

 750 ml.



# VIN SANTO DELLA TORRE GRANDE

*Vin Santo Colli Fiorentini DOC*

One of the most typical and traditional Tuscan wine, the Vinsanto it is the symbol of Tuscan hospitality. Obtained from Malvasia and Trebbiano grapes dried on racks, fermented and aged in "caratelli" (kegs) in the spectacular Vinsantaia of the "Torre Grande" of the Castle where this dry dessert wine with a complex bouquet and taste slowly takes shape.

**Fermentation and Aging:** Drying between September and November on racks in the room of withering of the Castle. Fermentation and aging in chestnut and oak "caratelli" (kegs).in the Great Tower. Maturation and aging in the "caratelli" for at least four years, until the al- most complete fermentation of the residual sugar.

**Tasting Notes:** Dry structure, typical of the traditional vinsanto of an- cient times, balanced by a delicate sweet note reminiscent of dried fruit, vanilla, honey, pipe tobacco. On the palate it is complex and extremely warm and persistent.

**Pairings:** All types of sweets and desserts, especially dry pastries. Excellent, if served slightly chilled, even in combination with blue cheese and foie gras.

 Malvasia and Trebbiano

 13% VOL.

 500 ml.



## BAG IN BOX

### *Terre di Poppiano*

Tradition and innovation increasingly secular in the sign of quality”: this is the spirit in which this arises from the impression bag in box classic and elegant. A wine created to combine the practical and daily life with a quality product of the vineyards.

## *Vino Rosso*

### *Red Wine*

**Fermentation and Aging:** Fermentation and aging in stainless steel vats.

**Tasting Notes:** A young lively ruby-red with intense vinous bouquet. Easy to drink and smooth in the mouth.

 Typical tuscan grapes

 13% VOL.

 5 lt. - 10 lt.



## *Vino Rosso*

### *Red Wine*

**Fermentation and Aging:** Fermentation and aging in stainless steel vats.

**Tasting Notes:** Pale yellow bright color, fresh lively taste. An easy drinking pleasant fresh wine.

 Typical tuscan grapes

 13% VOL.

 5 lt.





*Vineyard*

# DONATELLA CINELLI COLOMBINI

*Montalcino, Italy*



## Heritage and Innovation

Descended from one of Montalcino's oldest winemaking families, Donatella Cinelli Colombini oversees two distinguished Tuscan estates: Casato Prime Donne in Montalcino and Fattoria del Colle in the Orcia DOC.



Since 1998, she has combined deep-rooted tradition with innovative and sustainable winemaking. Casato Prime Donne spans 40 hectares, including 17 hectares of Sangiovese vineyards, while Fattoria del Colle extends across more than 300 hectares of vineyards, olive groves and woodland.



Together, the estates celebrate the character of Tuscany through Sangiovese, Foglia Tonda and other native varieties, complemented by organic practices, authentic Tuscan hospitality and a strong commitment to the land.

A legacy of Tuscan excellence, reimagined for the future.



*Fattoria Del Colle*  
**CENERENTOLA**  
 Orcia DOC

Cenerentola wine at Fattoria del Colle, on the high hills of Southern Tuscany, has decided to use two autochthonous varieties: Sangiovese king of the Tuscan vineyards and the Foglia Tonda, a variety abandoned more than a century ago. This is the magic touch that makes Cenerentola different.

**Fermentation and Aging:** Concrete egg shaped vat where the Cenerentola rests after the blending of Sangiovese and Foglia Tonda so that it reaches the bottle in perfect conditions.

**Tasting Notes:** Intense, brilliant ruby red. Full, powerful, warm, harmonious. The robust structure, which guarantees long ageing, is perfectly balanced by the fruit. Very persistent.

**Pairings:** May be served with important meats and aged cheeses. Avoid vinegar, raw onion and garlic, artichokes and asparagus.

 Sangiovese and Foglia Tonda

 14.5% VOL.

 1500 ml.



*Casato Prime Donne*  
**BRUNELLO DI  
MONTALCINO**  
*Riserva*

Brunello Riserva is one of the finest red wines in the world because of its extraordinary quality and because it is apt for a very long ageing. It can last ages. Brunello does not become Riserva; it is born to be Riserva right from the beginning, right from the moment the grapes are chosen to make it. It is the Montalcino terroir that is an authentic masterpiece.

**Fermentation and Aging:** The ageing in barrel lasts between two and a half and three years. It begins in 5-7 hl tonneau and ends up, generally in large 15-40 hl barrels.

**Tasting Notes:** Ruby red, very elegant, the tannic and acid structure seems perfectly balanced by the fruit and alcohol, it is fresh and vertical and its tannins are silky. There is a long persistence in the mouth.

**Pairings:** Important meat dishes and aged cheeses.

 100% Sangiovese

 14.5 - 15 %. Depending on the vinetage

 750 ML. - 3000 ml.



*Casato Prime Donne*  
**BRUNELLO DI  
MONTALCINO**  
*Progetto Prime Donne*

A traditional style Brunello, produced in a small exclusive selection. It owes its exceptionality to the Sangiovese grapes from which it is born. The small size of the clusters and berries allow it to combine longevity, an extraordinary elegance and a surprising pleasantness. The solid acidic and tannic structure is in fact barely perceptible thanks to a perfect harmony.

**Fermentation and Aging:** The wine ages for two-three years in 7hl French oak tonneaux and then in large Slovenian oak barrels.

**Tasting Notes:** Bright ruby red, harmonious, it expands in the mouth with a satisfying, intense and velvety effect. The finish is long and pleasant

**Pairings:** Gastronomic wine that should be accompanied by important dishes such as large pieces of roast meat, mature cheeses and game.

 100% Sangiovese

 15 % VOL.

 750 ML. - 1500 ml.



*Casato Prime Donne*  
**BRUNELLO DI  
MONTALCINO**  
**IOsonoDONATELLA**  
*Limited Addition*

IOsonoDONATELLA is a masterpiece, something rare and exclusive, where the Tuscan wine producer has included her dreams and her history. It is made on the northern slope of Montalcino, from the grapes of a small vineyard called Ardita, in a splendid sunny area. Here in the Casato Prime Donne winery it has aged for nearly three years in 5-7 hl oak casks, these are handmade by 4 French artisan workshops. The barrels containing this Brunello have red ceramic hearts on them so that everybody, especially the cellar staff, cosset them and so that there is no mixing with wine from the other barrels. Before going into bottle the wine stayed six months in a bare concrete egg shaped vat to oxygenate and get even more velvety. A small touch of elegance but also a return to the past and to old Tuscan traditions going back at least 500 years.

**Tasting Notes:** Bright ruby red, the richness of the wine is evident in the slowness with which it rotates in the glass. Very fine, silky, and well balanced. It reveals its structure with its intensity and persistence. With a finale that lasts at length in the mouth.

**Pairings:** Important meat dishes and aged cheeses.

 100% Sangiovese

 14% VOL.

 750 ML.



## *Fattoria Del Colle* **PASSITO** *Aromatic Traminer*

Donatella Cinelli Colombini's 2018 organic passito wine has a new look, ushering in a more refined style and aiming high. This very small series of 364 375cl bottles is intended for true lovers of sweet wines and is housed in small blue cases that showcase its exclusive and precious character.

This passito wine is made from Aromatic Gewürztraminer grapes from the vineyard surrounding the Fattoria del Colle chapel. It is located 404 meters above sea level on soil of marine sand and Pliocene sandstone. The vines, planted in 1970, are cultivated with great respect for the environment and have been certified organic since 2018.

**Fermentation and Aging:** The entire process is highly artisanal: the harvest is done by hand, marking the beginning of the grape harvest each year. The bunches are placed in perforated crates, each holding 5 kg, where they dry in the sun. Every day, the crates are rotated so that they all enjoy equal ventilation and the grapes dry gradually. At night, they are spread out inside to protect them from humidity.

**Tasting Notes:** Golden yellow, intense and rich in suggestions in which honey and dried fruit predominate together with floral and spicy notes. Full, well balanced, persistent, recalls honey and yellow fruit.

**Pairings:** Extremely versatile, it can accompany an entire meal. Leone Rosso is particularly suited to "tasty snacks" such as cured meats, young cheeses, and flavorful soups.

 Aromatic Traminer

 13.5% VOL.

 375 ML.



## *Casato Prime Donne* **ROSSO DI MONTALCINO** *Red of Montalcino*

Montalcino, the land where the Sangiovese grape expresses itself best in the world and gives rise to centuries-old wines, also manages to produce a truly great young red. It may seem counterintuitive, but it isn't. It demonstrates the expertise of this area's winemakers. Indeed, the characteristics of the future wine begin in the grape bunches; the grapes destined for Brunello or Rosso di Montalcino are cultivated for this purpose from the moment they are born.

**Fermentation and Aging:** Begins maturing in oak barrels, selected based on the characteristics of the vintage—from 5 to 40 hl in capacity—with or without toasting. The length of time spent in the wooden vats also depends on the wine and lasts several months.

**Tasting Notes:** Intense and brilliant ruby red. Full-bodied, harmonious, and satisfying, the tannins are silky and well-balanced by the richness of the fruit. The finish is long and pleasant.

**Pairings:** A highly versatile, gastronomic wine, suitable for rich first courses, roasts, flavorful cheeses, and cured meats. This wine's harmonious and graceful power pairs well with foods that are intensely flavorful but not overly fatty or greasy.

 100% Sangiovese

 14.5 - 15 %. Depending on the vinetage

 750 ML. - 3000 ml.



## *Casato Prime Donne* **BRUNELLO DI MONTALCINO**

Brunello is produced in Montalcino, the world's best area for the Sangiovese grape. This grape variety has been cultivated in Montalcino for hundreds, perhaps thousands, of years. Thanks to the climate and soil, it has developed specific characteristics: it produces small grapes, with small clusters and small berries. This makes it possible to create a great, long-aging red wine like Brunello in Montalcino using just one grape variety: Sangiovese. Brunello is the Italian wine that ages longest in the cellar; it is released for sale four and a half years after harvest, with at least two of those years spent aging in oak barrels.

**Fermentation and Aging:** Vinification takes place in small, open-capped steel or unglazed concrete vats with a punch-down system that submerges the grape skins without the use of pumps.

**Tasting Notes:** Intense ruby red with a brilliant heart, the wine dances slowly in the glass thanks to its richness.. Fine, clean, complex, and deep. Clear hints of red berries and spices.. Elegant, full, harmonious, soft, long with a finish that lingers pleasantly in the mouth for a long time.

**Pairings:** Rich meat dishes and mature cheeses.

 100% Sangiovese

 14.5 - 15 %. Depending on the vinetage

 750 ML. - 3000 ml.



## *Fattoria Del Colle* **BRUT ROSÉ** *Sparkling Wine*

A classic method with a Tuscan twist. Donatella Cinelli Colombini presents her Spumante Rosé, a pure Sangiovese blend, created to pair with white truffles from the Crete Senesi, in a combination that plays on elegance and flavor.

**Fermentation and Aging:** The grapes were cooled, and the stems and skins were removed by pressing. The free-run must fermented for 12 days at a temperature of 13°C. The raked wine remained in the cold for 5 months, before being bottled in February and began aging on the lees for 24 months. Then, disgorgement took place, along with the addition of the liqueur d'expédition and the final corking. After 6 months, the wine was released for sale.

**Tasting Notes:** Antique pink and very bright. Complex, it combines bread crust and sweet pastries with fruity aromas reminiscent of peach and tropical fruit. Fresh, dry, well-balanced, intense, long, savoury finish

**Pairings:** Its ideal pairing is tagliolini with truffles. Suitable for aperitifs, savory pastries, and throughout the meal when delicate dishes are served.

 100% Sangiovese

 12.74 % Vol.

 750 ML.



*Fattoria Del Colle*  
**LEONE ROSSO**  
**DOC ORCIA**  
*Red Lion*

The ORCIA appellation was created in 2000 in southern Tuscany, in a large hilly area that rises from the Crete Senesi toward Mount Amiata. This district of 12 municipalities was once hit by spring frosts one year out of three, effectively preventing viticulture. Since global warming, frosts have almost disappeared, the last one dating back to 1997, while the cool climate with almost cold summer nights favors the production of high-quality grapes because ripening is generally slow and even, while the acidity of the grapes and wines is a characteristic trait of the Orcia DOC and a guarantee of longevity.

**Fermentation and Aging:** The grapes are harvested, vinified, and aged separately for several months in oak barrels. The Sangiovese and Merlot are blended only when the wines are ready, shortly before bottling.

**Tasting Notes:** Ruby red with purple hues and a beautiful brilliance. Harmonious and smooth, medium-bodied and intense, it offers a satisfying and pleasant sensation. The tannic and acidic structure is well balanced by the fruit, a balance that appears to be the most significant stylistic element of this wine.

**Pairings:** Extremely versatile, it can accompany an entire meal. Leone Rosso is particularly suited to "tasty snacks" such as cured meats, young cheeses, and flavorful soups.

 Sangiovese and Merlot

 13.5% to 14% VOL.

 750 ML.



## *Casato Prime Donne* **BRUNELLO DI MONTALCINO**

Brunello is produced in Montalcino, the world's best area for the Sangiovese grape. This grape variety has been cultivated in Montalcino for hundreds, perhaps thousands, of years. Thanks to the climate and soil, it has developed specific characteristics: it produces small grapes, with small clusters and small berries. This makes it possible to create a great, long-aging red wine like Brunello in Montalcino using just one grape variety: Sangiovese. Brunello is the Italian wine that ages longest in the cellar; it is released for sale four and a half years after harvest, with at least two of those years spent aging in oak barrels.

**Fermentation and Aging:** Vinification takes place in small, open-capped steel or unglazed concrete vats with a punch-down system that submerges the grape skins without the use of pumps.

**Tasting Notes:** Intense ruby red with a brilliant heart, the wine dances slowly in the glass thanks to its richness.. Fine, clean, complex, and deep. Clear hints of red berries and spices.. Elegant, full, harmonious, soft, long with a finish that lingers pleasantly in the mouth for a long time.

**Pairings:** Rich meat dishes and mature cheeses.

 100% Sangiovese

 14.5 - 15 %. Depending on the vinetage

 750 ML. - 3000 ml.



*Fattoria Del Colle*  
**CHIANTI VIN  
SANTO**  
*Fiorentino DOC*

Like every historic Tuscan farm, Fattoria del Colle also has attics filled with small barrels where Vin Santo matures.

**Fermentation and Aging:** 4-7 years

**Tasting Notes:** Golden yellow. Intense, ethereal and very persistent. Lovely, full, warm and soft.

**Pairings:** Serve with dry desserts, especially those made with almonds, perfect for accompanying traditional Siennese specialties.

 Tuscan Trebbiano and Malvasia del Chianti

 14.5 - 15 %. Depending on the vinetage

 750 ML. - 3000 ml.



## *Fattoria Del Colle* **THE DRAGON AND THE EIGHT DOVES**

### *Trequanda*

Made at Fattoria del Colle, in the most ancient and intact heart of Tuscany, it brings you the aromas of ripe red fruits and the powerful, harmonious flavor typical of a high hillside area where the air is clean and the grapes ripen slowly. Typical of this same area are the grilled beef steak and pecorino cheese, which pair wonderfully with Drago and the 8 Colombe IGT Toscana.

**Fermentation and Aging:** In oak barrels handcrafted in four French cooperages. The choice to use different types of barrels stems from the search for the most suitable container for the wine of each varietal. The "blend" that combines the three varietals to form a "Supertuscan" is made at the end of the oak maturation. After a settling period, Il Drago e le 8 Colombe is bottled and then refined for another six months before being released for sale.

**Tasting Notes:** Bright ruby red, the slow swirl of the wine in the glass is a clue to its richness. Of great structure, full, harmonious, with excellent persistence.

**Pairings:** Fine meats (such as Florentine steak) and aged cheeses. It also pairs well with spicy and flavorful Chinese and Indian dishes.

 Sangiovese, Merlot, and other authorized varietals.

 14% VOL.

 750 ML.



## *Fattoria Del Colle* **THE DRAGON AND THE EIGHT DOVES**

*Trequanda*

The white wine "Sanchimento" is an organic wine made from grapes grown in the small vineyard around the farm's chapel. Its name derives from the patron saint of the small church, Pope Clement I, martyred in 97 AD in Sevastopol. San Chimento is, in fact, the medieval Tuscan name for the same saint, still used today by the local population.

**Fermentation and Aging:** In oak barrels handcrafted in four French cooperages. The choice to use different types of barrels stems from the search for the most suitable container for the wine of each varietal. The "blend" that combines the three varietals to form a "Supertuscan" is made at the end of the oak maturation. After a settling period, Il Drago e le 8 Colombe is bottled and then refined for another six months before being released for sale.

**Tasting Notes:** Straw yellow with greenish reflections. Delicate with clear fruity and floral references. Fresh but balanced in its acidic and alcoholic components, persistent with notes of peach and apple.

**Pairings:** Serve with delicate fish, meat, vegetable, and cheese dishes. Also perfect as an aperitif or to accompany light snacks.

 Traminer

 12.5% VOL.

 750 ML.



## *Fattoria Del Colle* **ROSA DI TETTO** IGT Toscana Rosé

At Fattoria del Colle, rosé wine production began over thirty years ago under the name "Acqua di Tetto." When Donatella Cinelli Colombini took over the estate from her father, she decided to change the name, which was causing confusion as it suggested a watered-down red wine.

Rosa di Tetto rosé is an organic wine produced in a small series of 2,500 bottles, made from Sangiovese grapes from the Fattoria del Colle vineyards, harvested and vinified on the estate. It is therefore a "family wine," or as they say in Tuscany, a "Farm Wine."

**Tasting Notes:** Bright pink. Ethereal, distinct, fragrant, very fine, floral with a clear hint of green apple. Dry but soft, with the right body, hints of small red fruits such as blueberry and raspberry.

**Pairings:** As an appetizer, during the meal, or after a meal. It's a perfect accompaniment to delicate dishes such as soups, fish, eggs, white meats and vegetables, and mild, non-spicy cheeses.

 Sangiovese

 12.5% VOL.

 750 ML.



# *Fattoria Del Colle* **CHIANTI SUPERIORE DOCG**

Chianti Superiore is the name of a superior type of wine to standard Chianti because it is produced from less productive vineyards and meets higher quality requirements.

Visitors to Fattoria del Colle can see its 16 hectares of organically farmed, hand-tended vineyards. Harvesting is also done by hand, with each bunch carefully selected. The winemaking cellar and barrel room are small and well-equipped to produce limited-run wines with great personality, like this Chianti Superiore. The estate extends over 336 hectares on high hills, 404 meters above sea level.

**Tasting Notes:** Bright ruby red. Harmonious thanks to the excellent balance of tannins and fruit. On the palate it is ample, soft, and warm, with a good persistence.

**Pairings:** Of great versatility, it pairs equally well with typical Tuscan dishes and Asian or Northern European cuisines.

 Sangiovese and other authorized grape varieties.

 14% VOL.

 750 ML.





## Vineyard Paladin Treviso

Founded in 1962 by Valentino Paladin, Paladin Vigne e Vini is the first winery of the family-owned Casa Paladin group, located near Treviso in the Veneto region. For generations, the family has combined passion, tradition, and research to express the distinctive character of the Lison-Pramaggiore terroir.

Set along the historic Roman Postumia road, the vineyards benefit from mineral-rich clay-limestone soils, ideal for producing expressive and elegant wines. Guided by a strong commitment to sustainability, Paladin continues to honour its heritage while embracing innovation and responsible viticulture.



# MERLOT

## Drago Rosso

We select the vineyards with the best exposure to sun to ensure a perfect ripening of the fruit. The grapes of Merlot are left in the plant for slight over-ripening that confers to the wine a decisive aromatic charge and an enveloping structure. The grapes are vinified at a temperature of 25°C to enhance the intensity of the colour, while maceration continues for over 18 days. It follows alcoholic fermentation in steel tanks and a passage in large barrels, where the malolactic fermentation takes place and gives pleasant aromas and noble tannins of wood.

The bouquet has a strong aromatic charge balanced by enveloping scents reminiscent of red fruit, such as cherry and blueberry, accompanied by light spicy notes.

**Tasting Notes:** Merlot Drago Rosso has a deep ruby red colour. The palate is full and balanced by a good structure. The light tannins give a persistent and harmonious ending.

**Pairings:** Perfect to taste during a barbecue with red meat or game with friends. Try it also in pair with salami and or spicy cheeses.

 100% Merlot

 14 % VOL

 750 ML. - 1500 ML.



# MALBECH GLI ACERI

## Veneto

The Malbech is a vine that finds in our territory the ideal conditions to express its potential of great persistence and pleasant fruit. We vinify it in purity to enhance its characteristics and make it exclusive.

**Fermentation and Aging:** Maceration lasts for 15-20 days; it follows alcoholic fermentation in steel. The Malbech refines for 12 months in barrique and for 6 months in a barrel, where it's enriched with spicy scents and makes tannins more soft and noble. It ages for at least another 6 months in a bottle, with great harmony.

**Tasting Notes:** Red-coloured wine with noble garnet reflections. In the bouquet, we can feel the fruity hints, accompanied by notes of tobacco and spices. In the mouth it's aristocratic and elegant, of perfect harmony.

**Pairings:** Accompanies in superb way red meat, noble poultry and game.

 100% Merlot

 14 % VOL

 750 ML.



*Limited Edition*  
**WINE&ART**  
**ETICHETTA**  
**ARGENTO**  
*IGT Veneto*

Wine & Art is a fine wine, obtained from Malbech in purity. The grapes are harvested by hand, maceration lasts from 10 to 13 days.

The Wine & Art Collection is proposed with the label designed exclusively for our company by the famous artist Giorgio Celiberti and later minted in silver. The heart is the element of the strong evocative and symbolic value that characterizes the work carried out for us by the master.

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

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

**Pairings:** It is perfect with red meat roast, game and long-ripening cheeses.

 100% Malbech in purity

 14 %. VOL

 750 ML.



# TRAMAROSSA SYRAH

The Syrah is an international grape variety famous for its spicy notes that Paladin interprets with great elegance. The grapes are harvest at optimally maturity. It's a generous vine, to obtain a quality product and with a high typicality, the yield is controlled.

**Fermentation and Aging:** The grapes are vinified at the average temperature of 25°C, while the maceration lasts for about 15 days. It follows a maturation in wooden barrique of 3/4 passage to obtain from wood a slow oxygenation with the aim of maturing the original tannins, without extracting them from wood, thus giving the wine softness.

**Tasting Notes:** A deep red wine with garnet highlights. The bouquet is rich and enveloping, offering notes of red fruits like blackberries, raspberries, and black cherries. On the palate, it's fruity and fresh, with subtle hints of spice and black pepper. A note of cherry in spirit lingers in the finish.

**Pairings:** Ideal for all meals, excellent with dishes of boiled and baked meats. Perfect with cold cuts and cheeses of medium maturing and insuperable alone, after dinner at the wine bar in company.

 100% Syrah

 13.5% VOL

 750 ML. - 1500 ML.



# PROSECCO DOC MILLESIMATO

## Extra Dry

The Prosecco Millesimato Paladin is the result of an accurate selection of grapes from vineyards of its historical production area. Prosecco has been present in this area for at least two centuries and for some historians its origin dates back to the times of the Roman Empire.

**Fermentation and Aging:** The fermentation for the taking of foam takes place at 13°C and gives rise to a fine perlage, particularly pleasant and soft on the palate. This technique also allows to obtain delicate perfumes and intriguing flavours.

**Tasting Notes:** Prosecco has a pale straw yellow colour. Fine and persistent perlage. The scent is distinctly fruity and remembers apple and pear and with a delicate hint of citrus fruit that blend in the floral. Characterized by a soft taste for the elegant melt of the foam to the palate. Sapid and persistent, pleasantly lively and light to each sip for its moderate alcohol.

**Pairings:** Excellent opening wine, finds ideal combinations with fish appetizers and risotto. Excellent as an aperitif.

 100% Glera

 11%. VOL

 750 ML.



# MALBECH GLI ACERI

## IGP Veneto

The Malbech is a vine that finds in our territory the ideal conditions to express its potential of great persistence and pleasant fruit. We vinify it in purity to enhance its characteristics and make it exclusive. Maceration lasts for 15 - 20 days; it follows alcoholic fermentation in steel. The Malbech refines for 12 months in barrique and for 6 months in a barrel, where it's enriched with spicy scents and makes tannins more soft and noble. It ages for at least another 6 months in a bottle, with great harmony.

**Tasting Notes:** Red-coloured wine with noble garnet reflections. In the bouquet, we can feel the fruity hints, accompanied by notes of tobacco and spices. In the mouth it's aristocratic and elegant, of perfect harmony.

**Pairings:** It is a superb accompaniment to red meat dishes, braised meat and game. Also try with some fish dishes such as baked turbot.

 100% Malbec

 14% VOL.

 750 ml. - 1500ml.



# *DRAGO BIANCO*

## *Chardonnay*

The grapes are grown in the most suitable areas, on soils rich in clay and chalk, which contribute to obtaining structured and long-lived wines. The harvest is late, so the grapes are slightly over-matured, resulting in a higher sugar content. During the harvest, particular attention is paid to the health of the grapes in order to preserve their quality. After soft pressing, the must ferments directly in wood. In order to obtain a balanced and elegant product, second and third passage French oak barriques and large Slavonian barrels are used. The mix of the two woods ensures on the one hand the release of the noble tannins of the wood and on the other hand the preservation of the primary characteristics of the Chardonnay. After a period of ageing, the wine returns to the stainless steel tanks.

**Tasting Notes:** To the sight the wine shows a straw yellow colour with golden reflexes. The nose immediately perceives an intense scent of vanilla, ripe pineapple and acacia flower. Warm, full and enveloping taste. Good acidity, persistence and length, which encourage, in addition to consumption when young, an interesting evolution in the bottle.

**Pairings:** A wine to enjoy with the entire meal, it goes well with both fish and meat dishes.

 100% Chardonnay

 13% VOL.

 750 ml.



# PRIMO ROSSO VINO

## *Spumante*

Cuvée made from red berried grapes. The grapes are harvested early to keep all the characteristics of acidity and freshness intact; at the same time it maintains a good consistency. The percentage of muscat that becomes part of the cuvée enriches the buché with delicate floral notes.

The selected cuvée is prepared using carefully chosen yeasts, undergoing short macerations and aging on the lees for approximately 40 days. The sparkling wine is produced in an autoclave, where low temperatures help create a fresh and fruity product, preserving the grape's natural characteristics and resulting in a compact pink foam.

**Tasting Notes:** Sweet sparkling wine with a ruby red color with cherry nuances. Floral and fruity scents stand out on the nose with notes of small red fruits and wild roses. In the mouth it is fresh and cheerful, sensual for its pleasant amiability.

**Pairings:** Accompanies dry sweets and fruit tarts; excellent with strawberries, but also with ham and melon and savory croutons. A pleasant conversation wine, in summer, in the garden or on a boat, it is the ideal companion.

 Merlot, Moscato, and Malbec

 11% VOL

 750 ML.



# TONDO

## PROSECCO DOC DRY

Amazingly soft and silky, Prosecco Dry Paladin comes from a grape known for the quality of roundness of the grain and the presence of abundant millerandage, or berries which are small and sweet. Prosecco Dry Paladin is a sparkling Prosecco so gentle and round, that those who seek harmony and pleasure fatally fall madly in love with it.

**Fermentation and Aging:** The secondary fermentation for the prise de mousse takes place at a temperature of 13°C, resulting in a fine perlage that is visually elegant and particularly smooth and pleasant on the palate. Before this second fermentation, 10% of Glera must is added, a technique that enhances the wine with delicate aromas and intriguing flavors. The 40-day contact with the lees helps create a creamy and captivating perlage.

**Tasting Notes:** A Prosecco with a bright straw-yellow color and an extremely fine, persistent perlage. Its delicately aromatic bouquet features notes of wild apple and white flowers. On the palate, it is remarkably smooth and elegantly sweet, with a savory, persistent, and vibrant character, thanks to its well-balanced acidity.

**Pairings:** Excellent eclectic Sparkling Wine: excellent aperitif and perfect with delicious fish dishes such as scampi and lobster. For its elegant amiability and its distinctive aromatic note, it is suitable to accompany also cakes.

 100% Glera

 11%. VOL

 750 ML.



# SAUVIGNON

## IGP Trevenezie

After a soft pressure, the wine ages for 5 months in steel tanks on its noble lees. Very pleasant and characteristic, Sauvignon Paladin has a great appeal for each and every nose.

**Fermentation and Aging:** After a soft pressure, the wine ages for 5 months in steel tanks on its noble lees. Very pleasant and characteristic, Sauvignon Paladin has a great appeal for each and every nose.

**Tasting Notes:** Pale yellow colour. Bouquet is typical, with distinct notes of grapefruit, tropical fruits, citrus, melon, peach. Taste is fruity, dry, fresh and lingering.

**Pairings:** Ideal with first courses with spices and herbs, asparagus, seafood and raw ham. Great also as aperitif.

 100% Sauvignon Blanc

 12.5% VOL

 750 ML.



# PRALIS

## Chardonnay & Sauvignon

Pralis is a refined blend of Sauvignon and Chardonnay grapes. After a careful harvest of the grapes, the fermentation process takes place at a controlled and low temperature around 13-14 °C. After a soft pressure the wine ages for 5 months on its noble lees in steel tank.

**Fermentation and Aging:** After the harvest, the two varieties are vinified separately. Chardonnay follows a slow fermentation and at low temperatures the mineral notes and freshness; Sauvignon Blanc after alcoholic fermentation follows an aging on the lees in steel tanks at a controlled temperature.

**Tasting Notes:** The color is a straw yellow with golden reflections. The aromas range from the delicate aromas of white peach given by Chardonnay to those of the decisive floral and citrus notes of Sauvignon. In the mouth, the entrance is enveloping, the excellent flavor supports the slight sweetness due to the overripening of the Sauvignon Blanc grapes.

**Pairings:** Aperitif wine, excellent with blue cheeses. Guessed with cured raw hams, delicate risottos and fish.

 Sauvignon and Chardonnay

 12.5%. VOL

 750 ML.



# *PINOT GRIGIO*

## *DOC Delle*

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

**Fermentation and Aging:** Vinification in white makes it possible to obtain a wine with a straw yellow colour of great personality and considerable structure.

**Tasting Notes:** Wine with a straw yellow colour. Bouquet: intense and elegant, with notes of acacia and pear flowers. The taste is dry, pleasant for the fresh and mild note. Good body and structure.

**Pairings:** It is well-known to match with the great fish cuisine: fine crustaceans, baked fish, oven or grill, tasty fish soups and risotto. Great also with crêpes, soufflé and white meat.

 100% Pinot Grigio

 12.5%. VOL

 750 ML.



# *SALBANELLO*

## *IGP Veneto*

Malbec and Cabernet grapes collected in overmaturation. The grapes are worked to keep a good percentage of whole berries, thus obtaining a pleasant fruity hint during fermentation. The grapes have been vinified with a 10-day maceration to give the right color to the wine and keep the palate intact at temperatures of 22/24°C to not extract green tannins.

**Fermentation and Aging:** The grapes have been vinified with a 10-day maceration to give the wine a vivid color, keeping the palate intact at temperatures of 22/24°C to not extract green tannins.

**Tasting Notes:** Deep red wine, it has a fresh scent, with intense notes of currants and raspberry. In the mouth is soft and balanced. Good the, velvety final sensations, particularly fruity.

**Pairings:** Great to accompany appetizing snacks and traditional Mediterranean dishes. Ideal pairing with gourmet pizza and spaghetti with tomato sauce.

 Malbec and Cabernet

 12%. VOL

 750 ML.



# REFOSCO DAL PEDUNCOLO ROSSO *DOC Friuli*

In Eastern Veneto the Refosco dal Peduncolo Rosso has grown from ancient times and is among the indigenous varieties of this territory. The grapes, harvested at perfect ripening, are macerated for 10 – 15 days to obtain a perfumed, soft but important structure.

**Fermentation and Aging:** The grapes, harvested at perfect ripening, Fermentation takes place in steel tanks at controlled temperature and the maceration lasts for 10 - 15 days to obtain a fragrant, soft but important structure wine.

**Tasting Notes:** Intense red wine with beautiful purple shades. The nose is fruity with hints of blackberry and blueberry making it particularly pleasant and elegant. Typical spicy notes of pepper, red fruit, blueberry, wild strawberries. The taste is fullbodied, velvety and harmonious for the elegant softness of tannins.

**Pairings:** Ideal to accompany savory first courses, white and red meats, mediumaged cheeses. Ideal with the culinary specialties of the Venetian and Friulian traditions such as boiled nose and San Daniele raw ham.

 Refosco dal Peduncolo

 12.5% VOL

 750 ML.



# VALENTINO CUVÉE BRUT

## Sparkling Wine

The harvest is early, to maintain acid freshness and aromas, and the grapes are pressed gently, to preserve the best must. The fermentation of the must occurs at a temperature of 15°C to enhance the fruity notes. For the taking of foam we chose the Charmat Method, with frequent battonage, to enhance the finesse and the fragrance. Therefore, it follows an appropriate period of refinement in bottle to restore balance and softness.

**Tasting Notes:** Pale yellow wine, perlage of extreme finesse and elegance. Bouquet: delicate and at the same time floral, as it suits to a great sparkling wine. The palate is fine and dry, it expresses a feeling of freshness, good structure and persistence.

**Pairings:** Perfect to accompany any fish-based dish: from tasty appetizers to delicate first courses, such as risotto with scampi cream, to more structured and flavorful mains. Ideal with crostini topped with chickpea hummus and lemon zest. Also excellent as an entry wine and aperitif.

 Chardonnay and Rine Riesling

 11%. VOL

 750 ML.



# CHARDONNAY

## Paladin

The Chardonnay, which is internationally known, has been introduced in our area in remote times, with excellent results in terms of elegance and freshness. The Chardonnay matures early with a pleasant and elegant fruity note.

**Fermentation and Aging:** Soft pressing in an inert atmosphere, thanks to the usage of dry ice. The fermentation is slow and occurs at 15°C. It follows aging on the yeasts, in absence on oxygen, for about 3 months to give the wine its maximum.

**Tasting Notes:** Pale straw yellow.  
Bouquet: elegantly fruity, rich of the delicate scents of fresh fruit, such apple, and tropical fruit. In mouth it stands out for the fresh note, and for the long persistence.

**Pairings:** Excellent as aperitif, or to accompany fish dishes, first delicate courses, grilled sole and white fish.

 100% Chardonnay

 12.5%. VOL

 750 ML.



# CABERNET

## IGP Veneto

The most famous vine in eastern Veneto. It is appreciated for its, vegetable notes, one of the most late grapes to ripen.

**Fermentation and Aging:** After the harvest, the grapes are vinified with a maceration of 15 days. The contact with the skins allows the wine to enrich itself with the typical aromas of the grape, as well as to take the right color and keep the pleasantness on the palate intact.

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

**Pairings:** Ideal to accompany dishes of poultry and red meat cooked in the oven or grill. Excellent with selection of cold cuts and venetian cicchetti with salami and cheeses.

 Cabernet Franc and Cabernet Sauvignon.

 12.5% VOL

 750 ML.



# MERLOT

## IGP Veneto

Merlot is certainly one of the finest vines varieties and its cultivation is widespread in many wine-growing areas. In Eastern Veneto, where, for the nature of the land and climatic conditions, the vine expresses peaks of true excellence, it is historically cultivated since the end of 1800. Paladin has carefully selected the clones most suited to its terroir and created a merlot very pleasant and inviting, a great classic of its territory.

**Fermentation and Aging:** Fermentation takes place with maceration on the skins at a temperature of 24°C to extract from th

**Tasting Notes:** Bright red wine. It has an intense, vinous scent, with pleasant hints of violet and ripe red fruit. The taste is dry, very harmonious, of great equilibrium.

**Pairings:** Merlot Paladin is the classic wine for all meal, it finds easy combinations with first dishes, pasta with tomato sauces or meat, with seconds like roasted meats, boiled meats, and salami and cheeses of medium maturing.

 100% Merlot

 12.5%. VOL

 750 ML.



# AMICO FILO

## Sparkling White Wine

Obtained from white grapes, harvested at perfect maturity to achieve a good balance between scents and freshness. Soft pressing, static decanting and fermentation at low temperatures.

**Fermentation and Aging:** The soft pressing is followed by a static decantation and subsequent fermentation at low temperatures in order to enhance the fruity notes. The refermentation carried out in an autoclave at controlled temperatures. This processing gives the wine a finer flavor with an elegant perlage.

**Tasting Notes:** Wine with pale straw yellow colour with a fine and elegant perlage. The scent is fragrant, clean, with hints of fruit and white flowers. In the mouth it's harmonious, fresh, lovely fruity and pleasant. Lean, however, has considerable persistence.

**Pairings:** Excellent and aperitif wine, finds happy combinations with traditional dishes, Venetian cicchetti and medium maturing cheeses.

 Chardonnay and Glera

 11%. VOL

 750 ML.





*Vineyard*

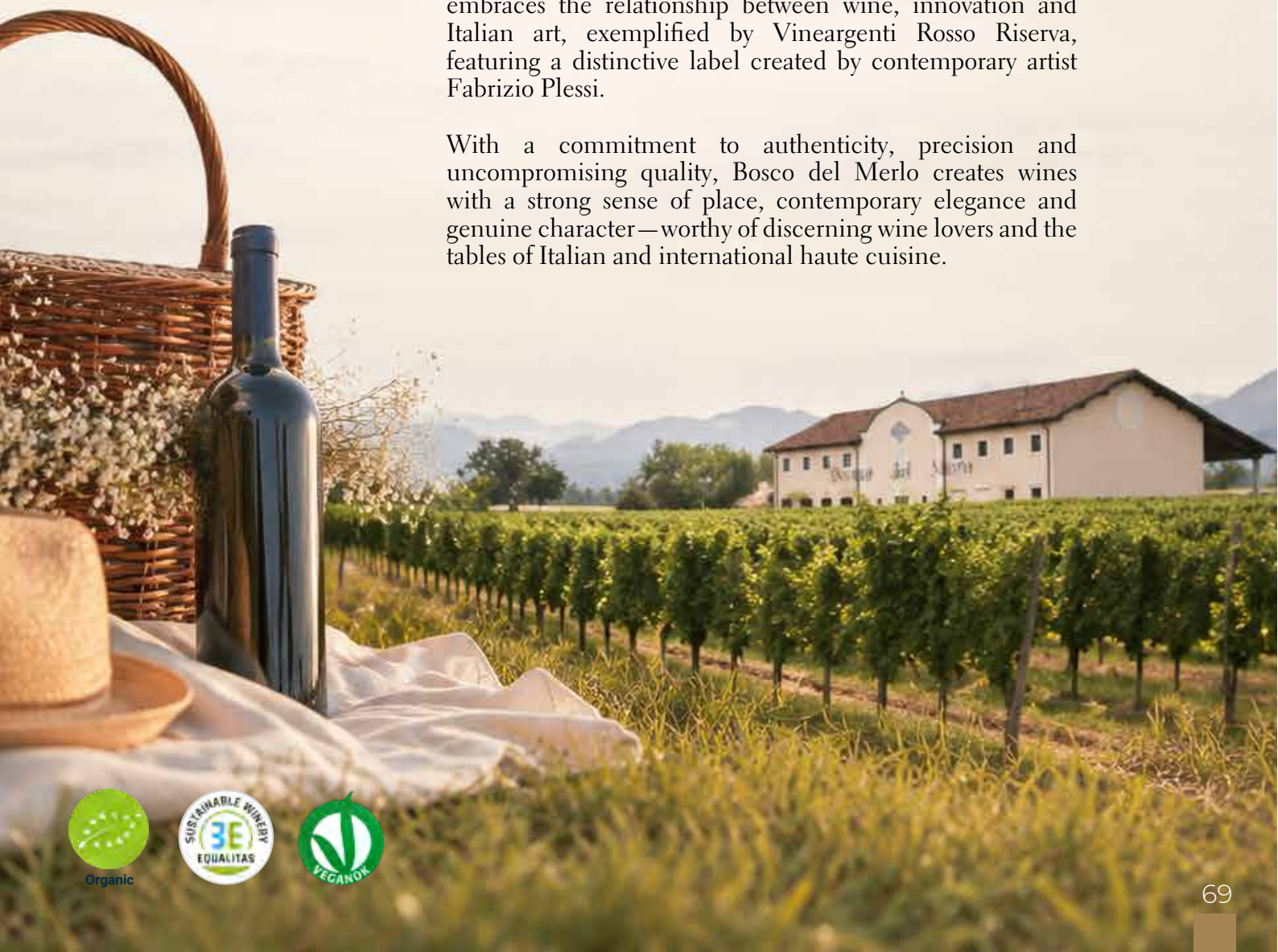
## Bosco de Merlo

*Veneto*

Founded in 1977 in Annone Veneto by Valentino Paladin, Bosco del Merlo reflects a family vision dedicated to expressing the distinctive character of Eastern Veneto and Western Friuli. Today, generations of expertise combine sustainable viticulture, advanced winemaking and a deep respect for the land.

The estate's pursuit of excellence is complemented by collaborations with renowned oenologists and leading agricultural and oenological specialists. Its philosophy also embraces the relationship between wine, innovation and Italian art, exemplified by Vineargenti Rosso Riserva, featuring a distinctive label created by contemporary artist Fabrizio Plessi.

With a commitment to authenticity, precision and uncompromising quality, Bosco del Merlo creates wines with a strong sense of place, contemporary elegance and genuine character — worthy of discerning wine lovers and the tables of Italian and international haute cuisine.



# VALDOBBIADENE PROSECCO SUPERIORE *Extra Brut* DOCG

**In vineyard:** Valdobbiadene Prosecco Superiore DOCG Extra Brut Bosco del Merlo is produced exclusively from Glera grapes which on reaching the correct technological maturity are hand-harvested during the first hours of the day in order to guarantee the preservation of the grape's aromatic characteristics.

**In cellar:** Valdobbiadene Prosecco Superiore DOCG Extra Brut Bosco del Merlo is produced through fermentation of skins with soft pressing at a controlled temperature. The "prise de mousse" and the re-fermentation take place in steel tanks for about 60 days at 13° - 14° C with and the dosage is very (6 gr/l) to exalt the quality of the grapes and the crispness of the Prosecco.

**Tasting Notes:** This wine is characterised by a straw yellow colour with pale green highlights, brilliant and creamy foam. Its perlage is fine, noble and persistent. The scent is fruity, clean with crunchy apple, pear, floral rose and bergamot. Sourness and fresh on the palate with a savoury and dry aftertaste.

**Pairings:** Perfect as aperitif, and for the whole meal due to the low sugar content, a must-have wine for convivial occasions. Try it with tasty first courses such as potato ravioli stuffed with Casatella Trevigiana cheese and asparagus or fish dishes.

 Glera and Pinot Grigio

 11.5% VOL.

 750 ML. - 1500 ML.



# PROSECCO MILLESIMATO Brut DOC

**In vineyard:** Prosecco Brut Bosco del Merlo is produced from Glera from western Friuli grapes which on reaching the correct technological maturity are harvested during the first hours of the day in order to guarantee the preservation of the grape's aromatic characteristics.

**In cellar:** Prosecco is born from a passion for craftsmanship and quality. It requires attention, care, and excellent raw materials fragrant, crisp, and with the right acidity. For this vintage Prosecco, we select our finest grapes and handle them with the utmost care. The second fermentation takes place at 13°C using the traditional Martinotti method, creating a fine, pleasant, and smooth perlage with a delicate and distinctive aroma.

**Tasting Notes:** This wine is characterised by a brilliant pale yellow colour, a typically fruity scent with floral nuances and notable green apple, pear and lychee characteristics. The flavour is dry, sharp and persistent, with a beautiful elegance and pleasantness.

**Pairings:** Excellent as an aperitif and a conversation wine, it is also superb throughout the meal. Particularly well-suited to seafood dishes and light Mediterranean cuisine, it pairs beautifully with lemon and prawn tagliolini or crostini with whipped salt cod.

 Glera and Pinot Grigio

 11.5% VOL.

 750 ML. - 1500 ML.



CSWWC  
Medaglia d'Argento



Luca Maroni  
93 points



Gambero Rosso  
2 bicchieri



The Drink Business  
Medaglia d'Argento



Vitae AIS  
3 viti



Bibenda  
3 grappoli

# PROSECCO ROSÉ BRUT

## Millesimato DOC

**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.

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

 Glera and Pinot Noir

 11.5% VOL.

 750 ML.



The Drink Business  
Gold Medal



CSWWC  
Silver Medal



Gambero Rosso  
2 bicchieri



Luca Maroni  
94 points



Bibenda  
3 grappoli

# PROSECCO MILLESIMATO Extra Dry DOC

**In vineyard:** Prosecco Extra Dry Bosco del Merlo is produced from Glera grapes, grown in the most typical area, where the favorable microclimate and the terroir rich in minerals and microelements are perfect for the cultivation of the grapes. The grape harvest takes place during the first hours of the day, during the second decade of September.

**In cellar:** Vinification in white, soft pressing of the grapes, to extract only the best must. After the static decanting follows the fermentation in purity at controlled temperature, at 14/16°C. Before the second fermentation, 10% of Glera must is added. Taking froth takes place in steel tanks at 13°/ 14°C with the preservation of the noble bubbles, for 2 months. This gives a delicate and creamy perlage, fine and persistent, amplifying all the perfumes of this elegant Prosecco.

**Tasting Notes:** Pale yellow wine with green reflexes. Perlage is extremely fine, noble and persistent. It has delicate perfumes, reminiscent of fragrant fruity notes, such as pear and green apple. All this combines a floral bouquet with scents of acacia. At palate it's surprising the minerality that gives freshness to a unique product, with a slight amiability.

**Pairings:** Excellent as aperitif, compelling for conviviality moments. Perfect with fish dishes as pasta with clams or white meat dishes as orange chicken.

 Glera and Pinot Noir

 11.5% VOL.

 750 ML. - 1500 ML.



Luca Maroni  
91 points



# SOANDRE VERDUZZO PASSITO DOC Lison Pramaggiore

**In vineyard:** Soandre is a wine entirely conceived in the vineyard. A selection of the grapes are collected at an early stage of ripening and are left to dry, while the rest remain planted for a further period to undergo a process of over-ripeness. The phenomena of sugar and aromatic concentration leads to a complex olfactory and gustatory identity.

**In cellar:** A selection of the grapes are immediately vinified at the time of the harvest; the rest are subjected to drying through natural ventilation. Both the musts are fermented in 225 litre casks. The wine then matures in wood for 10 months.

**Tasting Notes:** Verduzzo Passito Soandre is recognisable by an intense and bright golden colour and an embracing scent, seductive due to its hints of herbs and ripe tropical fruits. The taste is highly refined in its extremely balanced sweetness.

**Pairings:** Excellent with herbed cheese as gorgonzola or blue goats cheese, and a fabulous companion for dry pastries, cakes or fruit cakes, jam and dried fruit. Excellent as a meditation wine.

 100% Verduzzo

 13% VOL.

 750 ML.



Gambero Rosso  
2 bicchieri



Vinibuoni d'Italia  
4 stelle



I Vini di Veronelli  
3 stelle



Bibenda  
4 grappoli



Luca Maroni  
91 points

# TURRANIO

## Sauvignon Blanc

### DOC Friuli

**In vineyard:** A single-varietal Sauvignon Blanc, the result of meticulous clonal selection. The harvest, carried out in three distinct phases, contributes to the wine's harmonious complexity. The first harvest enhances freshness and minerality, the second focuses on structure and body, while the third brings warmer, enveloping notes that elevate its aromatic and vegetal nuances.

**In cellar:** The three harvests are vinified separately, with the must fermenting very slowly at low temperatures. The wine then rests for five months in stainless steel tanks on fine lees, enhancing its varietal characteristics while adding structure and elegance.

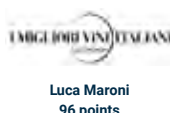
**Tasting Notes:** Pale straw yellow in color with greenish highlights, this wine boasts a distinctive bouquet with pronounced notes of cantaloupe, passion fruit, tomato leaf, grapefruit, and rose. On the palate, it is dry, bold, and remarkably persistent. It stands out for its refinement, exceptional elegance, and strong varietal identity.

**Pairings:** Ideal with vegetarian first courses, such as wild herb or asparagus risottos and hop shoots. It pairs beautifully with shellfish, San Daniele ham, and alpine cheeses. Also excellent with vegetarian or vegan dishes like fennel, tomato, or pepper salads.

 Sauvignon Blanc

 12.5% VOL.

 750 ML. - 1500 ML.



# PIETRIS

## Friulano DOC Friuli

**In vineyard:** The territory of Sequals, located at an altitude of 270 meters, is characterized by morainic hills nestled between two waterways: the Meduna River and the Cosa Stream. The soil, rich in pebbles, along with significant temperature variations, creates ideal conditions for viticulture, ensuring a balanced ripening of the grapes. Meticulous vineyard management including pruning, canopy control, and shoot selection, guarantees a high-quality harvest. For our Friulano, an indigenous grape variety, the harvest is carried out with the utmost care. The grapes are transported to the winery while preserving their integrity, enhancing the identity and authenticity of the terroir.

**In cellar:** Once the grapes arrive at the winery, they are gently pressed to obtain the free-run must, which undergoes static decantation. The clarified must is then fermented in stainless steel at a controlled temperature of 16-18°C to enhance the varietal characteristics. After fermentation, the wine matures on its lees for four months, also in stainless steel, with regular batonnage to enrich its aromatic profile.

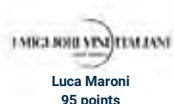
**Tasting Notes:** It presents a yellow color with delicate greenish highlights. On the nose, notes of yellow fruit, such as peach, emerge alongside a distinctive vegetal hint, white flowers, and almond. On the palate, the wine is fresh, savory, and well-structured, with a pleasant bitter almond finish, characteristic of the variety.

**Pairings:** Delicate first courses featuring seafood, white meats, and vegetable frittata. A must-try pairing is with the regional specialty, San Daniele ham.

 Friulano

 13% VOL.

 750 ML.

 Luca Maroni  
95 points



# IBISCO

## Traminer DOC Friuli

**In vineyard:** An international grape variety that finds its ideal habitat in the Friuli area, where it express freshness and fragrance, with very fine aromas. Premature grape, strongly aromatic, from the typical light pink colour.

**In cellar:** In order to preserve the aromatic qualities, soft pressing takes place cold and contact with oxygen is limited by the use of dry ice. After a soft pressing and a static decantation, we proceed with the fermentation at 14° C in steel tanks. It follows a reinement on the lees for 3 months, in absence of oxygen. In this way we can limit the sulphur dioxide content in the bottle.

**Tasting Notes:** Straw yellow wine with greenish reflections. The scent is intense, pleasantly aromatic due to its strong notes of rose. In the mouth it is soft, balanced, fine, with a gently aromatic aftertaste that recalls mango and jasmine.

**Pairings:** Excellent with smoked fish or with the classic Tyrolean dumplings made with bread, cheese and speck. Try it also with some cold cuts such as Sauris raw ham.

 Traminer Aromatic

 13% VOL.

 750 ML.



Luca Maroni  
95 points



Bibenda  
4 grappoli



Vitae AIS  
3 viti



# ISIDE

## Ribolla Gialla IGP Venezia Giulia

**In vineyard:** The vineyards are located in Friuli-Venezia Giulia, a region with a strong tradition tied to Ribolla Gialla, an indigenous Friulian grape variety. The soil characteristics of this area are ideal for its cultivation, enhancing freshness and aromatic complexity. The grapes are harvested at perfect ripeness in the first ten days of September, during the coolest hours of the day, to preserve their primary aromas.

**In cellar:** After macerating on the skins for about four days, the must is separated through a gentle pressing. Fermentation takes place in stainless steel tanks at low temperatures, followed by a long period of lees aging before bottling, enhancing the wine's structure and complexity.

**Tasting Notes:** The wine has a deep straw-yellow color. On the nose, it offers sweet aromas reminiscent of linden blossom, papaya, and white peach. On the palate, it is smooth, enveloping, and well-balanced, with a distinct mineral character, complemented by good sapidity and excellent persistence.

**Pairings:** The wine matches perfectly with fish, especially with baked seabass in salt crust. Try it also with a selection of blue cheeses.

 Ribolla Gialla

 13% VOL.

 750 ML.

  
Luca Maroni  
94 points

  
Bibenda  
4 grappoli

  
Vitae AIS  
3 viti



# PINOT GRIGIO ROSÈ DOC Delle Venezie

**In vineyard:** Grapes are selected from the most windy and sunny vineyards where grapes are perfectly healthy and ripe. The harvest is fragmented to reach the perfect balance between the acidity note in the first pick and the aromatic and fruity notes with the second one.

**In cellar:** Each pick is vinified separately, but follows the same crio maceration process at low temperature to obtain a light copper color. The process goes on with a soft pressing and a fermentation. After the ageing on fine lees in steel tanks for some months, the two parts are blended together in order to exhalt the organoleptic notes.

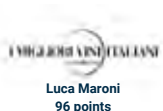
**Tasting Notes:** Great elegant copper color with pink shade. The nose reminds Williams pear, dried flowers and wild strawberry. It tastes dry and with a savory taste, a great balance.

**Pairings:** Great as aperitif as well as during meals. Superb in pairing with fish dishes, as salmon fillet. Try it also with fish risotto.

 Pinot Grigio

 13% VOL.

 750 ML.



*Life In Rosè*



# CHARDONNAY

## DOC Friuli

**In vineyard:** The vineyard that gives rise to this Chardonnay is located in an area shaped by the melting of glaciers, with debris carried downstream by the Meduna River. This process created a stony substrate rich in rocks, known as the “Magredi.” This unique soil composition has made Western Friuli the perfect place for viticulture. The stones impart minerality to the grapes and enhance temperature variation. The vineyard’s strategic location, at an altitude of 200 meters, contributes to the development of intriguing aromatic notes.

**In cellar:** The grapes are harvested during the coolest hours of the day through nighttime harvesting at perfect ripeness. The must, obtained from a gentle pressing of the grapes, is cooled and kept at a low temperature, allowing for static decantation. Once purified of impurities, the must undergoes alcoholic fermentation in stainless steel tanks at a controlled temperature of 18°C. The resulting wine is aged on its lees, during which it develops greater aromatic complexity, enhancing its balance, smoothness, and structure to the fullest.

**Tasting Notes:** A pale straw-yellow wine with a fresh, mineral character on the nose. Aromas of ripe peach and exotic fruit emerge, complemented by delicate floral notes. A subtle hint of toasted nuances, typical of Chardonnay, leads to a full-bodied finish.

**Pairings:** Perfect from the aperitif onwards, it pairs beautifully with appetizers and delicate seafood dishes, especially refined tartares like amberjack or a fresh sea bass carpaccio.

 Chardonnay

 13% VOL.

 750 ML.



James Suckling  
91 points



Luca Maroni  
93 points



# VINEARGENTI

## Rosso Riserva DOC Venezia

**In vineyard:** This reserve is made from a blend of 70% Merlot, international vine, and 30% Refosco dal Peduncolo Rosso, native vine. Both cultivated in Lison, an area highly suitable for red grapes. Due to multiple grape harvests and selections on the same plot in which there are very few bunches per plant brought to the required levels of maturity. Thanks to the long aging, the wine finds the optimal balance and quality.

**In cellar:** After the late harvest, carried out by hand, the two varieties are vinified separately with lengthy maceration of 30-35 days. The two wines age in casks for 15 months; at this stage the barrique becomes an oenological instrument in which different types of wood are selected and toasted to extol and balance the natural intensity and potency of the wine. Selected the best barrels, the wines are blended and placed in 30 hl oak barrels to age, for 6 months. Aging in bottles takes place afterwards.

**Tasting Notes:** Vineargenti is distinguished by its compact ruby red colour. The scent is full of berries, with hints of liquorice, nutmeg and blackcurrant jam. The flavour is embracing, the tannins are soft and elegant, and on the palate a beautiful fruitiness persists.

**Pairings:** Accompanies high quality red meats, roasts and aged cheeses. Perfect with a roasted shin of pork.

 Merlot and Refosco dal Peduncolo Rosso

 14.5% VOL.

 750 ML. - 1500 ML. - 3000 ML.



Wine Enthusiast  
92 points



James Suckling  
92 points



The WineHunter  
Rosso



Gambero Rosso  
2 bicchieri



Bibenda  
4 grappoli



Luca Maroni  
94 points



Vitae AIS  
3 viti

# ROGGIO DEI ROVERI

## Refosco DOC Venezia

**In vineyard:** A single-varietal Refosco, native Friulano grape variety characterised by a fairly late ripening period. The grapes are selected from the older vines, perfectly adapted to the territory, they have found a balance of quality through the small-scale production that they yield. Every year, numerous green harvesting operations are carried out in order to maximise the sunlight on the bunches so that they can reach the required ripening levels.

**In cellar:** The grapes, harvested by hand and selected through qualitative sorting, are vinified with skin maceration that varies between 25 to 30 days to allow for optimum extraction of colour and tannins. The wine then matures in oak casks for 12 months and then in larger barrels for 6 months.

**Tasting Notes:** Reserva wine, with a resolute red colour and violet hues; the scent is encompassed by its elegant fragrances of cinnamon and for its hints of dried plum and blackberry jam; flavour is warm and elegant for the perfect harmony. With a solid structure, austere, encompassing and harmonious.

**Pairings:** It goes perfectly with local roasted red meats, such as shin of roast pork, veal roasts and braised meat and game.



 Refosco dal Peduncolo Rosso

 14.5% VOL.

 750 ML.



Wine Enthusiast  
90 points



Vinibuoni d'Italia  
4 stelle



Gambero Rosso  
2 bicchieri



Bibenda  
4 grappoli



Luca Maroni  
94 points



Vitae AIS  
3 viti

# CAMPO CAMINO

## Merlot Riserva DOC Venezia

**In vineyard:** A single-varietal Merlot that expresses both a strong varietal identity and a marked territoriality. Produced from a selection of our best clones, whose production loads are intensely reduced in order to achieve the perfect phenolic maturity. The absolute priority is to achieve a perfect grape at the time of harvesting since this condition is a prerequisite for lengthy maceration, during which the colourants, flavourings and tannins will pass from the skins and pips to the wine in order to create its structure.

**In cellar:** Maceration of the grapes lasts for 20-22 days. At the end of this stage malolactic fermentation takes place, which provides roundness and softness. Ageing takes place in 30 hl barrels for 12 months and concludes with a further 4 months of ageing in bottles.

**Tasting Notes:** Campo Camino is a single-varietal Merlot with an intense red colour and purple hues, it has a broad and interesting scent to balance its fruity and spicy hints. On the palate, it is velvety, full-bodied and harmonious, with excellent structure; notes of plum, black pepper and blackcurrant.

**Pairings:** Great with braised or roasted red meat, with grilled meat and middle-aged cheeses or with frico (a friulian dish made of cheese, potatoes and onions cooked together). Especially good with alpine cheese.

 Merlot

 14% VOL.

 750 ML. - 1500 ML.



Gambero Rosso  
2 bicchieri



Bibenda  
4 grappoli



Luca Maroni  
94 points

# SEDUZIONE

## Syrah

**In vineyard:** The Syrah is an international grape variety famous for its spicy notes that Bosco del Merlo interprets with great elegance. The grapes are harvest at optimally maturity during the last days of September.

**In cellar:** The grapes are vinified at the average temperature of 25°C, while the maceration lasts for about 15 days. It follows a maturation in wooden barrique of 3/4 passage to obtain from wood a slow oxygenation with the aim of maturing the original tannins, without extracting them from wood, thus giving the wine softness.

**Tasting Notes:** Intense red wine with garnet reflections. The perfume is enveloping with notes of red fruit, as blackcurrant jam. Nice and fresh, with hints of liquorice. In mouth, we can find the cherry in spirit.

**Pairings:** Ideal for all meals, excellent with dishes of boiled and baked meats. Perfect with cold cuts and cheeses of medium maturing and insuperable alone, after dinner at the wine bar in company.

 Syrah

 13.5% VOL.

 750 ML. - 1500 ML.



# PRIMONT

## Pinot Nero DOC Friuli

**In vineyard:** Bosco del Merlo Pinot Noir is born in Sequals, at an altitude of 270 meters at the foot of the Dolomites, in a unique terroir that enhances the quality of the grapes. The pebble-rich soil and significant temperature variations promote optimal ripening, balancing acidity and structure. This distinctive micro-climate allows for the development of intense aromas and remarkable aromatic elegance.

**In cellar:** The Pinot Noir undergoes fermentation with skin maceration to fully extract the grape's potential, resulting in a wine rich in elegance and depth of flavor. The process takes place at temperatures between 13 and 15°C, with two pump-overs per day to encourage the release of polyphenols without damaging the grape skins. After alcoholic fermentation, the Pinot Noir completes malolactic fermentation, also in stainless steel, and is then aged for six months. This refinement period significantly enhances the wine's fruity character and natural spiciness.

**Tasting Notes:** It presents a light-red color, enriched with garnet hues. On the nose, it is very elegant, with notes of small berries such as currants and raspberries, which give way to pleasant spicy sensations. On the palate, it is balanced and harmonious, characterized by good sapidity, a light acidity, and a well-defined tannic structure. Fine and elegant, it finishes with good persistence.

**Pairings:** Perfect with meat-based main courses, such as herb-crusted lamb, and aged cheeses. Its moderate alcohol content also makes it an excellent choice for aperitifs and appetizers.

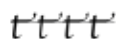
 Pinot Noir

 12.5% VOL.

 750 ML.



Luca Maroni  
93 points



Vitae AIS  
3 viti



## *Vineyard*

# Castello Bonomi

*Franciacorta, Lombardy*

Franciacorta is Casa Paladin's estate in Lombardy, home to Castello Bonomi, a neo-gothic château in Coccaglio on the southern slopes of Monte Orfano, a few kilometres from Lake Iseo.

The Bonomi family made the castle their home in 1910, and it was Marino Bonomi who, in 1985, recovered the historic vineyard and founded the winery. Since 2008 the estate has been part of Casa Paladin, alongside Paladin in Treviso and Bosco del Merlo in Friuli, continuing the Bonomi family's work under the same sustainable, organic-certified approach,

The vineyards cover around 30 hectares of limestone and gypsum soil on the terraced slopes of Monte Orfano, planted mainly to Chardonnay and Pinot Noir. Harvesting is done entirely by hand, parcel by parcel, to preserve the identity of each micro-area.

Castello Bonomi is known for its long-aged Franciacorta DOCG cuvées, including the Cru Perdu-named for a lost, rediscovered vineyard reclaimed from the surrounding woods-and its Brut Rosé, among the estate's most awarded wines.



James Suckling  
91 punti



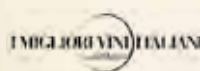
Wine Enthusiast  
93 punti



Gambero Rosso  
2 bicchieri



Bibenda  
4 grappoli



Luca Maroni  
92 punti



Vinibuoni d'Italia  
4 stelle



Organic

# CRUPERDU MILLESIMATO Franciacorta Brut DOCG

**In vineyard:** CruPerdu is crafted from Chardonnay and Pinot Noir grapes of the same vintage. The 2020 vintage was characterized by regular budburst and a spring with little rainfall. A cool, rainy June followed by a dry, breezy July allowed the grapes to reach harvest in a state of perfect ripeness and with high quality potential.

**In cellar:** Following gentle pressing to extract only the free-run juice, vinification is carried out using cold-processing techniques that enhance the wine's aromatics and finesse. After the initial fermentation, the Pinot Nero matures for approximately eight months in temperature-controlled steel tanks. The \*cuvée\* is then created by blending in Chardonnay—a portion of which has been fermented in small oak barrels for about eight months. Finally, CruPerdu ages and refines on the lees for over 36 months.

**Tasting Notes:** Bright, vivid yellow color. Notes of white-fleshed and tropical fruit stand out on the nose, eventually giving way to balsamic nuances. On the palate, the sip is surprisingly fresh yet complex, revealing the wine's great aging potential. The perlage offers excellent balance and finesse.

**Pairings:** This is a Franciacorta that pairs well with the entire meal. Try it with various Mediterranean dishes, such as sea bass baked in a salt crust or en papillote, pike salad, or red prawn tartare.

 70% Chardonnay - 30% Pinot Nero

 12.5% VOL.

 750 ML. - 1500 ML.



CSWWC  
Medaglia d'Argento



Luca Maroni  
93 points



Gambero Rosso  
2 bicchieri



The Drink Business  
Medaglia d'Argento



Vitae AIS  
3 viti



Bibenda  
3 grappoli

# ROSÉ MILLESIMATO BIO

## Franciacorta Brut DOCG

**In vineyard:** The magnificent vineyards of the Castello Bonomi estate span a small, precious paradise in the southernmost part of Franciacorta. The 2022 vintage stood out as one of the hottest of the 2000s. Viticultural management focused with particular care on the vines' response to water stress, especially in the younger blocks.

**In cellar:** After a brief period of skin contact to extract its characteristic color, the must ferments in temperature-controlled stainless steel tanks. A seven-month maturation period follows before bottling. Produced from 100% Pinot Noir grapes, our Rosé develops its elegance through extended aging on the lees for at least 30 months.

**Tasting Notes:** On the nose, elegant notes of red berry fruit stand out, enriched by a refined balsamic quality and subtle spicy nuances. On the palate, it is distinguished by excellent acidity—the result of optimal grape ripeness—leading to a long, persistent finish where the notes perceived on the nose pleasantly return.

**Pairings:** A versatile Franciacorta with great structure, it pairs exceptionally well with dishes of distinct character—such as stewed eel—or savory first courses like spaghetti with anchovy essence and wild fennel.

 100% Pinot Nero

 12.5% VOL.

 750 ML. - 1500 ML.



# CUVÉE 22

## Franciacorta Brut DOCG

**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 for over 30 months.

**Tasting Notes:** 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.

**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.

 100% Chardonnay

 12.5% VOL.

 750 ML. - 1500 ML.



CSWWC  
Medaglia d'Argento



Luca Maroni  
93 points



Gambero Rosso  
2 bicchieri



The Drink Business  
Medaglia d'Argento



Vitae AIS  
3 viti



Bibenda  
3 grappoli



*Vineyard*

## Cantina Castelveccchi

*Tuscany*

A landscape with the silence of the middle ages and a cellar with a thousand years of history.

A sea of woods, olive groves, vineyards, dotted with villages, churches and castles.

Located on the highest hills in the heart of Chianti Classico, Premiata Fattoria di Castelveccchi, in Radda in Chianti, tells centuries of traditions and a present of persistent wine challenges. Here we cultivate an ancient passion, through eleven precious crus, where old restored vineyards grow into the mother land of Tuscany.

Here you can find wines of great character, such as Capotondo, Lodolaio, Madonnino, Solana, awarded in Italy and the in the world. Rewarded of those blind tasting that belong to the local tradition: appreciated by those rare connoisseurs who still feel inside the glass the beat of time.

# CAPOTONDO

## Chianti Classico

**In vineyard:** Sangiovese 88% and Canaiolo 12%, grown predominantly on galestro and alberese soils. Despite a challenging, humid spring, careful vineyard management and a warm summer preserved excellent grape health. Cooler September temperatures encouraged balanced ripening. The grapes were hand-harvested in early October and immediately transferred to the cellar.

**In cellar:** Fermented in concrete and stainless-steel tanks with up to 30–35 days of skin contact. Aged for approximately one year, mainly in concrete, with around 40% matured in large oak casks and seasoned barriques. After approximately 18 months in the cellar, the wine was bottled and refined for over 8 months before release.

**Tasting Notes:** Deep ruby red with violet hues. Fresh and well structured, with floral notes of rose and violet alongside cherry, plum, blackberry and blueberry, complemented by delicate spice. Harmonious, balanced and expressive, with distinctive character and typicity.

**Pairings:** Versatile throughout the meal. Excellent with mushroom and sausage lasagna, roasted red meats, charcuterie and medium-aged cheeses.

🍇 88% Sangiovese, 12% Canaiolo

🍷 14% VOL.

🍷 750 ML.



James Suckling  
90 points



Wine Enthusiast  
90 points



Luca Maroni  
94 points



# LODOLAIO

## Chianti Classico Riserva

**In vineyard:** 100% Sangiovese from massal selections of ancient heritage vines, grown predominantly on galestro and alberese soils. The warm 2020 summer, with excellent day-night temperature variation and timely rainfall, encouraged balanced ripening while preserving freshness. Grapes were hand-harvested from September 28, with careful selection across individual vineyard parcels.

**In cellar:** Fermented in stainless steel with 30–40 days of skin maceration. Individual vineyard lots were aged for 12–24 months in first-, second- and third-fill French oak barriques, then rested in stainless steel before blending and bottling approximately 36 months after harvest. A further 12 months of bottle ageing enhanced complexity, elegance and finesse.

**Tasting Notes:** Deep, vibrant red with violet highlights. An intense bouquet of cherry, redcurrant, blackberry and raspberry, layered with liquorice, clove, cinnamon, pepper, dark chocolate and subtle vanilla. Warm and enveloping on the palate, with elegant tannins, refined structure and excellent balance.

**Pairings:** Ideal with braised or roasted red meats and game. Particularly well suited to Fiorentina steak and Pecorino Gran Riserva.

 100% Sangiovese

 14% VOL.

 750 ML.



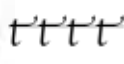
James Suckling  
91 points



Wine Enthusiast  
91 points



Luca Maroni  
92 points



Vita e AIS  
4 viti  
91.5 points



# MADONNINO DELLA PIEVE

## Chianti Classico Gran Selezione DOCG

**In vineyard:** 100% Sangiovese from the Madonnino vineyard, overlooking the historic Pieve di Santa Maria Novella. Despite variable conditions during the 2018 growing season, warm September days and excellent day-night temperature variation encouraged balanced ripening. The grapes were hand-harvested on October 15–16, with individual vineyard parcels carefully selected.

**In cellar:** Different vineyard parcels were vinified separately to express their individual character. The wine aged for 42 months, including 24 months in young French oak barriques, followed by a further 6 months of bottle refinement. A wine with excellent potential for medium- to long-term ageing.

**Tasting Notes:** Deep red with elegant garnet nuances. Complex and expressive, with rich fruit evolving into layers of vanilla, pepper and spice. Structured yet beautifully balanced, with impressive depth and a long, satisfying finish.

**Pairings:** Excellent with braised or grilled red meats and game. A natural match for the traditional Tuscan Peposo all'Impruneta.

 100% Sangiovese

 14.5% VOL.

 750 ML.



James Suckling  
95 points



Wine Enthusiast  
94 points



Luca Maroni  
94 points

# MADONNINO DELLA PIEVE

*Chianti Classico  
Gran Selezione DOCG*

**In vineyard:** Produced only in exceptional vintages, Solana is a blend of 50% Sangiovese, 25% Syrah and 25% Merlot, grown at 500–600 metres in a distinctive terroir and propagated through massal selection. The 2018 season delivered favourable ripening conditions, with harvest beginning on October 5.

**In cellar:** Whole berries are fermented without crushing, followed by 35–40 days of maceration. After a brief period in stainless steel, the wine matures for 12–24 months in selected first-use French oak barriques, followed by bottle refinement until optimal maturity.

**Tasting Notes:** Intense red with purple hues. Elegant and complex, combining mineral, balsamic and floral notes with blackberry and ripe fruit, layered with spice and cocoa. Full-bodied yet balanced, with prune, vanilla and chocolate nuances, soft tannins and a long, intense finish.

**Pairings:** Excellent as a meditation wine or paired with rich dishes such as braised wild boar, meat lasagne, truffle and creamy mushroom preparations.

 50% Sangiovese, 25% Syrah and 25% Merlot

 14.5% VOL.

 750 ML.



James Suckling  
92 points



Wine Enthusiast  
93 points



Bibenda  
4 grappoli



Luca Maroni  
95 points

*Vineyard*

## Casa Lupo

*Veneto – Valpolicella*

### Paladin's experience extends to the Valpolicella horizon

Casa Lupo is born, a new chapter in Paladin's winemaking history, which continues to tell us about a long-standing passion for wine.

Today, Paladin has decided to renew its commitment as an ambassador for the region and Italian winemaking around the world, taking another step forward, marking a return to its regional roots. Taking on this new challenge will be one of the finest terroirs in the Venetian regions, renowned for its viticultural potential and for years producing wines that have become symbols of Italianness around the world: Valpolicella.

Here Paladin has established an intense collaboration with the winemakers of Valpolicella, combining their indigenous sensibilities with the methods and expertise of its agronomists and oenologists. Casa Lupo embodies the pride and importance of Valpolicella, offering the market three excellent wines: Ripasso della Valpolicella, Amarone della Valpolicella, and Amarone della Valpolicella Riserva.

# LUGANA DOC

## In cellar:

- Turbiana is harvested when fully ripe in September;
- After soft pressing, the short cold maceration in contact with the skins begins, where precious primary aromas of the grape are extracted;
- Alcoholic fermentation at a controlled temperature for 12 days;
- Maturation in steel vats for several months;
- Batonnage technique: the noble sediments are put back into suspension, giving the wine its typical characteristics of roundness and longevity;

 100% Turbiana

 13% VOL.

 750 ML.



James Suckling  
91 points



# VALPOLICELLA SUPERIORE

## Ripasso DOC

### In cellar:

- The grape bunches are selected and harvested by hand during the last two weeks of September, in order to favour a perfect ripening of the grapes;
- Before ageing, it is macerated on the marc of freshly drawn Amarone, leaving it to rest for about 15-20 days;
- Maturation takes place in 500/1000 litre oak barrels for 18 months;
- Bottle-ageing until optimal maturity is reached;

 65% Corvina, 15% Corvinone, 10% Rondinella, 10% other grape varieties

 13% VOL.

 750 ML.



James Suckling  
90 points



# AMARONE DELLA Valpolicella DOCG

## In cellar:

- Grapes remain in the fruit cellar until the first half of December;
- The loss of water due to withering favours the concentration of all substances in the berry;
- Fermentation and maceration take place in small steel vats;
- Maturation in 500 litre oak tonneaux, where the wine will remain for approximately 18-24 months;
- The Amarone then refines further in the bottle until it reaches optimum maturity;

🍇 65% Corvina, 15% Corvinone, 10% Rondinella,  
10% other grape varieties

💧 13% VOL.

🍷 750 ML.



James Suckling  
91 points



# AMARONE DELLA VALPOLICELLA

## Riserva DOCG

### In cellar:

- The grapes are left to dry out in well-ventilated rooms for 4-5 months so that colour, flavour and sweetness are concentrated at their best;
- In winter, the grapes are pressed and the slow fermentation lasts for a couple of months under the supervision of the winemaker;
- The must is racked into 500 litre oak tonneaux where it will finish fermentation;
- The wine then matures in wood for 30-36 months before being bottled and expert batonnage is carried out;

🍇 65% Corvina, 15% Corvinone, 10% Rondinella,  
10% other grape varieties

🍷 13% VOL.

🍷 750 ML.





*Vineyard*

# COLLINE SAN BIAGIO

*Carmignano*

Colline San Biagio is a family-owned estate in Carmignano, Tuscany, with a winemaking tradition dating back to 1578. Rooted in generations of passion and respect for the land, the estate produces distinctive wines and extra virgin olive oil that reflect the character of the region.

Located on the slopes of Montalbano, the vineyards benefit from rich soils, ideal exposure, and significant day-to-night temperature variations, creating perfect conditions for slow, balanced grape ripening. Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot, Trebbiano, and Malvasia are carefully cultivated with respect for natural cycles.

From meticulous hand harvesting to careful cellar aging, every stage is focused on preserving the authenticity and elegance of the terroir, creating wines that express the family's heritage, craftsmanship, and dedication to nature.



# QUATTORDICISEI

## Merlot Toscana IGT

From a careful selection of the finest grapes comes Quattordicisei, a pure Merlot, a lofty, intense, and majestically powerful expression of a company philosophy focused on the production of territorial, elegant, long-lived, and high-quality wines.

**Fermentation and Aging:** Alcoholic fermentation in stainless steel tanks with controlled temperature. Malolactic fermentation in barriques. 15-18 months in new French oak barriques. In bottle for at least 12 months

**Tasting Notes:** Deep ruby red with great vivacity. Wide range of perfumes with opening on fruity notes of blackberry and blueberry followed by the roasted dark chocolate and coffee powder; an olfactory picture enhanced by further references to withered red roses, juniper berries, licorice and ink notes.

On the palate the fine elegance emerges, in a happy and harmonious combination of good freshness, smooth and round tannins, sumptuously pleasant structure, persistent finish with returns of dark fruit and licorice.

 100% Merlot

 14.5% VOL.

 750 ml.



# FUSCIANO

## Bianco Toscana IGT

**Fermentation and Aging:** De-stemming and gentle pressing of the grapes. Alcoholic fermentation partly in temperature-controlled stainless steel tanks and partly in French oak barrels. Partly in stainless steel and partly in French oak barriques for about 3 months on its lees.

**Tasting Notes:** A bright straw-yellow color with subtle golden reflections.

On the nose, it offers refined aromas of pear, white plum, and lemon blossom, enriched by delicate hints of acacia honey. Notes of fresh almonds and subtle herbal nuances complete the bouquet.

The palate is smooth yet vibrant, with lively acidity that enhances the wine's freshness, a harmonious interplay between fruit, structure, and minerality.

The finish is clean, savory, and persistent.

 85% Trebbiano, 15% Malvasia

 14% VOL.

 750 ml.



# *SANCTI BLASII*

## *Carmignano DOCG*

A product that defines the identity of our company and the village of San Biagio. An ancient DOCG dating back to the Medici era, it is a blend of Sangiovese, Cabernet Sauvignon, and Merlot, a union of finesse and power.

**Fermentation and Aging:** alcoholic fermentation in stainless steel tanks with controlled temperature. Malolactic fermentation in barriques. 12-15 months in new and 2nd passage French oak barriques. In bottle for at least 12 months.

**Tasting Notes:** Ruby red tending to garnet, with elegant transparency.

The initial aromas of cherry and berries jam are followed by pleasant references to roasted chocolate and tobacco, sweet spices, potpourri of red flowers, and balsamic nature of eucalyptus.

On the palate it is refined like silk, in a perfect harmony between acidity, softness and tannins. Sump- tuous and satisfying finish, with an elegant and lasting persistence, with returns of cherries in alcohol.

 70% Sangiovese; 20% Cabernet Sauvignon; 10% Merlot

 14% VOL.

 750 ml.



# *DONNA MINGARDA*

## *Sangiovese Toscana IGT*

Carmignano's first pure Sangiovese, it highlights the natural expressive power of the Sangiovese grape, combining innovative choices and consolidated tradition. It takes its name from Donna Mingarda, due to the historical ownership of the production lands.

**Fermentation and Aging:** Alcoholic fermentation in stainless steel tanks with controlled temperature. Malolactic fermentation in barriques. 12 months in 2nd and 3rd passage French oak barriques. In bottle for at least 6 months.

**Tasting Notes:** Ruby red characterized by the typical transparency of pure Sangiovese.

Intense aroma with fruity notes of cherry and red currant, dried violets, pink pepper and balsamic notes.

The taste shows intensity and personality, the tannins are elegant and well integrated with alcohol and acidity; all this gives the sip finesse and the satisfaction of a convincing richness of taste.

 100% Sangiovese

 14% VOL.

 750 ml.



# *BALE'*

## *Rosè Toscana IGT*

Balè is a one-of-a-kind wine, symbolizing Claudia Ragionieri's successful challenge to represent in an original way in a rosé the notes of a region traditionally suited to the production of red wines.

**Fermentation and Aging:** De-stemming and soft pressing of the grapes. Cold static settling of the must. Alcoholic fermentation in stainless steel tanks with controlled temperature. In stainless steel tanks for 4-5 months. In bottle for 1-2 months

**Tasting Notes:** Soft pink with a slightly coppery hue.

Perfume opens on fruity notes of peach and tropical fruits, melon and tangerine.

An olfactory picture enriched by aromas reminiscent of wisteria and brackish sea air.

Direct and lively entrance to the palate, with a progressive and enveloping roundness that leads to a pleasantly savory and important persistence finish.

 Merlot and Sangiovese

 12.5% VOL.

 750 ml.



# BUBBOLO

## Vermentino Toscana IGT

**Fermentation and Aging:** De-stemming and soft pressing of the grapes. Cold static settling of the must. Alcoholic fermentation in stainless steel tanks with controlled temperature. In stainless steel tanks for 4-5 months. In bottle for 1-2 months

**Tasting Notes:** A luminous straw-yellow color.

It opens with vibrant aromas of citrus zest, white peach, and crisp green apple, followed by hints of tropical fruit and delicate herbal notes. A gentle sea-breeze salinity complete the aromatic profile.

The palate is immediate and refreshing, marked by lively acidity and a clean, linear progression. An harmonious balance between fruit and minerality. The finish is savory, persistent, and distinctly coastal, leaving a bright and elegant impression.

 Vermentino

 14% VOL.

 750 ml.



# TOIA

## Rosè Toscana IGT

An expression of absolute integrity and immediate drinkability, it is a blend of Sangiovese, Cabernet Sauvignon, and Merlot. It originates from our hills, the place where Leonardo lived and breathed his soul, and is dedicated to him.

**Fermentation and Aging:** Alcoholic fermentation in stainless steel tanks with controlled temperature. In stainless steel tanks. In bottle for at least 2 months.

**Tasting Notes:** Intense and lively ruby red.

Intense and varied bouquet that ranges between cherries, berries, pink pepper and fresh menthol notes.

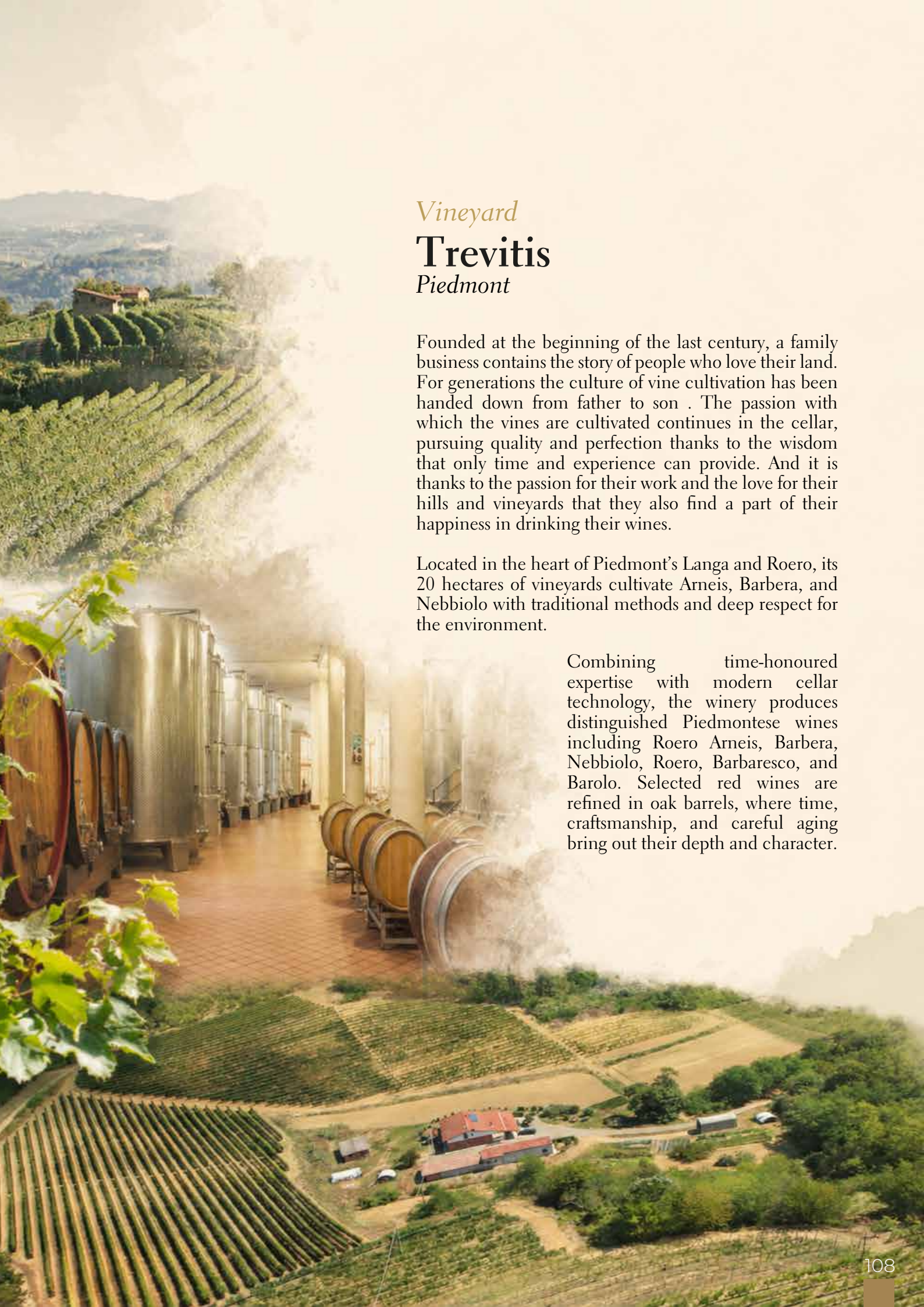
The taste surprises with a soft and rounded entrance, characterized by refined tannins that perfectly balance the alcohol and open up to a very pleasant finish.

 Sangiovese, Cabernet Sauvignon and Merlot

 14% VOL.

 750 ml.





*Vineyard*

# Trevitis

*Piedmont*

Founded at the beginning of the last century, a family business contains the story of people who love their land. For generations the culture of vine cultivation has been handed down from father to son. The passion with which the vines are cultivated continues in the cellar, pursuing quality and perfection thanks to the wisdom that only time and experience can provide. And it is thanks to the passion for their work and the love for their hills and vineyards that they also find a part of their happiness in drinking their wines.

Located in the heart of Piedmont's Langa and Roero, its 20 hectares of vineyards cultivate Arneis, Barbera, and Nebbiolo with traditional methods and deep respect for the environment.

Combining time-honoured expertise with modern cellar technology, the winery produces distinguished Piedmontese wines including Roero Arneis, Barbera, Nebbiolo, Roero, Barbaresco, and Barolo. Selected red wines are refined in oak barrels, where time, craftsmanship, and careful aging bring out their depth and character.

# BAROLO

## DOCG

**Vinification:** Still barrel for 10 days and in barrique to carry out the second fermentation

**Refinement:** Larger wooden barrels and barrique for 2 years before being bottled and aged for 3-4 months

**Aging:** 10 - 12 years

**Tasting Notes:** The scent is broad and intense with a pleasant bouquet of dried roses, violet, spices, and tobacco. Characterized by a beautiful intense ruby red with garnet hues. On the palate it is dry, austere, medium to full body, elegant and excellent with persistent tannis and a pleasant finish. Harmonious and soft with hints of blakberry and spices.

 100% Nebbiolo

 14 -15% VOL.

 750 ml - 1500 ml.



# BARBARESCO

## DOCG

**Vinification:** In steel/concrete barrels vitrified for 10 days at 26-28 ° C

**Refinement:** In wooden barrels and barrique for 2 years and bottles for 3 months.

**Aging:** 10 - 12 years

**Tasting Notes:** The scent is intense and persistent with pleasant hints of violet and rose. Characterized by a beautiful ruby red colour with vivid garnet reflections and orange notes over the years. On the palate it is harmonious, soft and full, characterized by a marked but sweet tannins and hints of blackberry and dried fruit

 100% Nebbiolo

 14 -15% VOL.

 750 ml - 1500 ml.



# ROERO DOCG

**Vinification:** In barrique to carry out the second fermentation

**Refinement:** Larger wooden barrels for 6/12 months before being bottled and aged for 3-4 months.

**Aging:** 10 - 12 years

**Tasting Notes:** The scent is ethereal and intense, with perceptions of violets, raspberries and blackberries, enriched with elegant spicy touches. Characterized by a beautiful intense ruby red with garnet hues.

On the palate it is a full-bodied, harmonious, warm and enveloping wine. Sensations of violet and red fruits shaded with pleasant spicy fragrances of licorice and cocoa.

 100% Nebbiolo

 14 -15% VOL.

 750 ml - 1500 ml.



# *DUCHET* BAROLO RISERVA DOCG

**Vinification:** 10 days in steel barrel in barrique to carry out the second fermentation.

**Refinement:** larger wooden barrels and barrique for 2 year before being bottled and aged for 3-4 months.

**Aging:** 10 - 12 years

**Tasting Notes:** The scent is fragrant with fruity hints of strawberry, cherry, spices and with a background of licorice.

Characterized by a beautiful intense ruby red with garnet hues. full-bodied wine, harmonious, warm and enveloping. Sensations of violet and red fruits shaded with pleasant spicy fragrances of licorice and cocoa.

 100% Nebbiolo

 14 -15% VOL.

 750 ml.



# *SERVAI*

## *BARBARESCO RISERVA*

### *DOCG*

**Vinification:** 10 days in steel barrel in barrique to carry out the second fermentation.

**Refinement:** larger wooden barrels and barrique for 3 year before being bottled and aged for 3-4 months.

**Aging:** 10 - 12 years

**Tasting Notes:** The scent is perfumed with fruity hints of strawberry, cherry, spices and licorice undertone.

Characterized by a beautiful intense ruby red with shades of garnet color. On the palate it is a full-bodied, harmonious, warm and enveloping wine. Sensations of violet and red fruits fade with pleasant spicy fragrances of licorice and cocoa.

 100% Nebbiolo

 14 -15% VOL.

 750 ml.



# CAGIRA

## ROERO RISERVA

### DOCG

**Vinification:** 10 days in steel barrel in barrique to carry out the second fermentation.

**Refinement:** larger wooden barrels and barrique for 2 year before being bottled and aged for 3-4 months.

**Aging:** 10 - 12 years

**Tasting Notes:** The perfume is fragrant with fruity hints of strawberry, cherry, spices and with a background of licorice. Characterized by a beautiful intense ruby red with garnet hues.

On the palate it is a full-bodied, harmonious, warm and enveloping wine. Sensations of violet and red fruits shaded with pleasant spicy fragrances of licorice and cocoa.

 100% Nebbiolo

 14 -15% VOL.

 750 ml.



# *DURDUR*

## *BARBERA D'ALBA*

### *SUPERIORE DOC*

**Vinification:** Steel/concrete barrels vitrified for 10 days at 24-26 ° C

**Refinement:** In wooden barrels and barriques for 6 months

**Aging:** 10 years

**Tasting Notes:** The aroma is intense and fruity reminiscent of the fragrance of plum and blackberry with some spicy scent. Characterized by a beautiful intense ruby red color with typical purple and garnet reflections as it ages.

On the palate it is full and enveloping, characteristic acidity, but of good harmony. The taste is dry, fresh and fragrant, very persistent with hints of plum, blackberry and cherry

 100% Barbera

 14 -15% VOL.

 750 ml.



## GAVI DOCG

**Vinification:** Fermentation with yeasts for 20 days, cooled and mixed.

**Refinement:** In steel barrels for 2/6 months

**Aging:** 3 years

**Tasting Notes:** The color is straw yellow with greenish reflections. The aroma is delicate, with notes of fruit, fresh flowers, and freshly cut hay, with hints of peach and almond. The taste is fresh, mineral, light, with a pleasantly savory finish.

 100% Cortese

 12.5 -13.5% VOL.

 750 ml.



# NEBBIOLO D'ALBA DOC

**Vinification:** Fermentation in steel barrels for 10 days at a temperature of 26-28 °C.

**Refinement:** In wooden barrels

**Aging:** 10 years

**Tasting Notes:** The scent is elegant, delicious, with blackberry and floral aromas. Typical Nebbiolo aroma with hints of spices and coffee.

Characterized by a beautiful intense ruby red color with garnet reflections. On the palate it is excellent, elegant, medium to full body and very balanced with soft tannins and a delicious finish. Interesting flavor of ripe Nebbiolo grapes and a perfect nose-palate affinity.

 100% Nebbiolo

 13.5 -14.5% VOL.

 750 ml.



# BARBERA D'ALBA DOC

**Vinification:** In steel/concrete barrels vitrified for 10 days at 24-26 ° C

**Refinement:** In wooden and steel barrels

**Aging:** 10 years

**Tasting Notes:** The scent is sweet, complex, fruity, broad with hints of strawberries, vanilla, coffee beans and cocoa. Characterized by a beautiful intense ruby red color with typical purple reflections. Rich in aromas of ripe fruit, velvety, with a special hint of spices, harmonious and very well balanced with a pleasantly grandiose and elegant finish.

 100% Nebbiolo

 13.5 -14.5% VOL.

 750 ml.



# ROERO ARNEIS DOCG

**Vinification:** Fermentation with yeasts for 20 days, cooled and mixed.

**Refinement:** In steel barrels for 2/6 months

**Aging:** 3 years

**Tasting Notes:** A good fruity, fragrant white with a special scent of apple, pear and fresh mineral character. Interesting and typical aroma of arneis grapes. Characterized by a beautiful pale yellow color with golden shades. Fresh, delicate, full-bodied with a well-balanced palate, a fresh mineral finish and an elegant aftertaste. Pleasant and delicious, a typical fruity fruit from Arneis grapes.

 100% Arneis

 12.5 -13.5% VOL.

 750 ml.



# *DOLCETTO D'ALBA DOC*

**Vinification:** Fermentation in steel barrels for 10 days at a temperature of 24-26 °C.

**Refinement:** In steel barrels for 6/12 months and 3 months in bottle

**Aging:** 3-4 years

**Tasting Notes:** The aroma is enveloping, overwhelmingly vinous and persistent, reminiscent of mashed grapes which, when ripe, will take on hints of red forest berries. Characterized by a beautiful deep ruby red color with deep violet reflections.

On the palate it is full, elegant, round, with hints of fruit and an almondy finish. Great effect with a good balance between its fruity aromas and alcoholic warmth.

 100% Dolcetto

 13.5 - 14.5% VOL.

 750 ml.



# MOSCATO D'ASTI DOCG

**Production Area:** Asti

**Harvest Period:** August - September

**Aging:** 2 years

**Serving Temperature:** 5 - 10 C.

**Organoleptic Characteristics:**

Appearance- Pale straw color with fine and persistent perlage.

Nose- Aromatic, delicate with notes of yellow-fleshed fruit and orange blossom.

Taste- Lively, balanced, the sweetness is well supported by acidity, with a persistent and aromatic aftertaste.

 100% Moscato

 5 -6% VOL.

 750 ml.



# LANGHE BIANCO DOC

**Production Area:** Langhe

**Harvest Period:** September

**Vinification:** Fermentation with yeasts for 20 days, cooled and mixed.

**Refinement:** In steel barrels for 2/6 months

**Aging:** 3 years

**Serving Temperature:** 10-12 C.

**Organoleptic Characteristics:** A good fruity, fragrant white with a special scent of apple, pear and fresh mineral character. Interesting and typical aroma of arneis grapes. Characterized by a beautiful pale yellow color with golden shades. Fresh, delicate, full-bodied with a well-balanced palate, a fresh mineral finish and an elegant aftertaste. Pleasant and delicious, a typical fruity fruit from Arneis grapes.

 Arneis- Chardonnay

 12.5 -13.5% VOL.

 750 ml.



# LANGHE ROSATO DOC

**Production Area:** langhe

**Harvest Period:** September

**Vinification:** Fermentation with yeasts for 20 days, cooled and mixed.

**Refinement:** In steel barrels for 2/6 months

**Aging:** 3 years

**Serving Temperature:** 10-12 C.

**Organoleptic Characteristics:** This rose wine is made from Barbera and Dolcetto and Nebbiolo grapes. This wine comes from a short maceration on the skins. This rose wine with orange tones, has fruity aromas and flavors of fresh, fragrant and pleasant acidity. Enjoyable with all dishes, perfect with first course and second course of fish.

 Dolcetto 40% - Barbera 40% - Nebbiolo 20 %

 12.5 -13.5% VOL.

 750 ml.



# PIEMONTE BARBERA DOC

## Production Process:

After the strictly hand-picked harvest in September-October, the grapes are pressed to separate the stalks from the berries and fermented with the skins. Fermentation takes place in steel or glass-lined concrete vats for approximately 10 days at a temperature of 24-26°C. During this period, the skins and seeds release color and tannins. Once fermentation is complete, the wine, still on the skins, is pressed to separate the solids from the liquid and left to settle. It is then racked and filtered to remove the lees, and after approximately two months, it is transferred to steel vats for tartaric stabilization and the second fermentation (malolactic fermentation). After 4 or 5 months, the wine is ready for bottling and left to age in the bottle.

## Organoleptic Characteristics:

Color: Intense ruby red with typical purple highlights.

Aroma: Sweet, complex, fruity, and ample with hints of strawberries, vanilla, coffee beans, and cocoa. Interesting Barbera grape aroma, recognizable by the typical hint of violets.

Taste: Rich in ripe fruit aromas, velvety, with a distinctive hint of spice, harmonious and very well balanced with a pleasantly grand and elegant finish. It is a full-bodied wine, impressive with a good balance between its fruity aromas and alcoholic warmth.

## Pairing:

A wine for all meals, excellent with first and second courses of meat.

 100% Barbera

 13 - 14.5% VOL.

 750 ml.



# PIEMONTE CORTESE DOC

**Production Process:**

After the strictly hand-picked harvest in September, the grapes are crushed and gently pressed to separate the must from the stems and skins. After the thickest part of the must settles for about a day, leaving only the clear must, it is fermented with selected yeasts for about 20 days at a temperature of approximately 17°C. Once fermentation is complete, the wine is racked three times a month to separate the lees from the clear wine. Finally, it is filtered and stored in steel barrels for at least two months. After four to five months, the wine is ready for bottling using sterile filters to prevent secondary fermentations in the bottle, at a maximum temperature of 8°C.

**Organoleptic Characteristics:**

Color: Straw yellow

Aroma: Subtle and distinctive

Taste: Dry, with a fine and persistent perlage. Serving

**Pairing:**

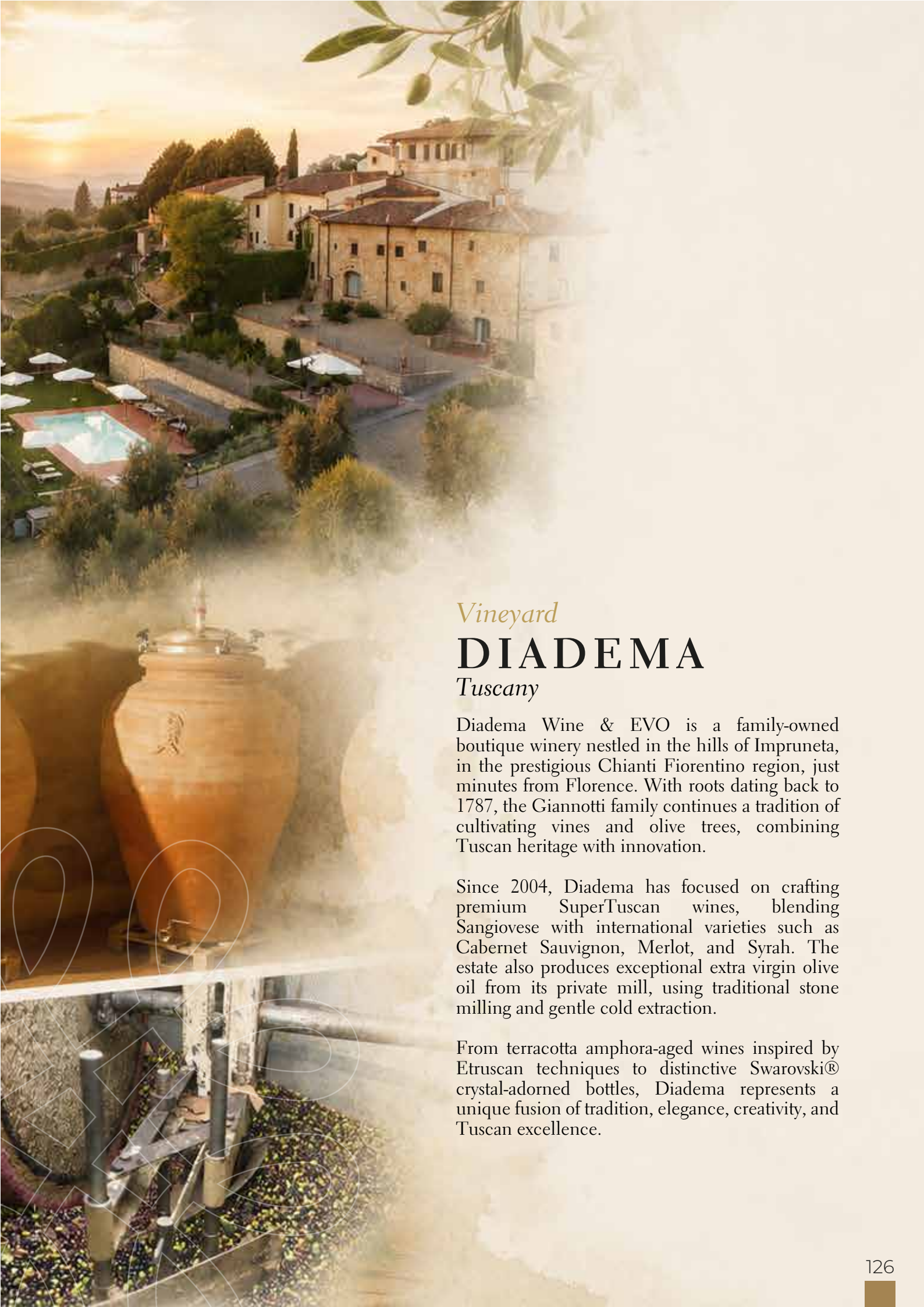
Excellent with appetizers and fish dishes

 100% Cortese

 13 - 14.5% VOL.

 750 ml.





*Vineyard*

## DIADEMA

*Tuscany*

Diadema Wine & EVO is a family-owned boutique winery nestled in the hills of Impruneta, in the prestigious Chianti Fiorentino region, just minutes from Florence. With roots dating back to 1787, the Giannotti family continues a tradition of cultivating vines and olive trees, combining Tuscan heritage with innovation.

Since 2004, Diadema has focused on crafting premium SuperTuscan wines, blending Sangiovese with international varieties such as Cabernet Sauvignon, Merlot, and Syrah. The estate also produces exceptional extra virgin olive oil from its private mill, using traditional stone milling and gentle cold extraction.

From terracotta amphora-aged wines inspired by Etruscan techniques to distinctive Swarovski® crystal-adorned bottles, Diadema represents a unique fusion of tradition, elegance, creativity, and Tuscan excellence.

# DIADEMA AOC CHAMPAGNE Dosage Zero

*A Champagne that celebrates purity and refinement, ideal for those who love to taste wine in its most authentic expression.*

Diadema Champagne Dosage Zéro is an authentic and sophisticated expression of the Côte des Bar, the result of a balanced blend of Pinot Noir (67%) and Chardonnay (33%). Without added sugar, this champagne expresses freshness, complexity and persistence, offering a refined and constantly evolving tasting experience in the glass.

**Fermentation and Aging:** Fermentation takes place in steel vats and barriques (28%), while the long aging on the lees guarantees an extraordinary aromatic depth.

**Tasting Notes:** The Pinot Noir from Buxeuil provides structure and longevity, enhancing aromas of fresh red fruits, wild strawberries and citrus, while the Chardonnay from Montgueux enriches the bouquet with notes of green apple, vanilla, caramel and toasted almonds.

**Pairings:** Perfect with white meats (grilled pork, roast chicken), rich fish (corvina, sea bass), fresh seafood and soft cheeses.

🍇 Pinot Noir and Chardonnay

🍷 12.5% VOL.

🍷 750 ml. / 1500 ml.



750 ml.



1500 ml.

# DIADEMA ROSSO IGT Toscana

Diadema Rosso is born from the best selections of grapes grown on the Tuscan hills, combining the intensity of Sangiovese with the structure of Cabernet Sauvignon and the complexity of Syrah. A wine with great personality, which best expresses the Tuscan winemaking tradition with a modern touch. Spontaneous fermentation with natural yeasts, long maceration on the skins to extract structure and aromas, and aging in wood to enhance complexity. The wine does not undergo clarification or stabilization, preserving its authenticity.

**Tasting Notes:** Seduces with its intense purple color and a bouquet of ripe red fruits, spices and floral notes, enriched by an elegant balsamic trail. On the palate it is soft and enveloping, with structured but harmonious tannins and a persistent finish that promises a splendid evolution over time.

**Pairings:** It finds its ideal pairing with slow-cooked and stewed meats such as braised beef, stews, goulash, and traditional preparations. It goes well with seasoned cheeses with a strong flavor.

 Sangiovese, Cabernet and Sauvignon Syrah

 14.5% VOL.

 1500ml. - 3000 ml.



# DIADEMA AOC CHAMPAGNE

## Cuvée Rosée

*A Rosé Champagne with great personality and versatility, capable of fascinating on any occasion.*

Cuvée Rosée Diadema is an extraordinary interpretation of Pinot Noir from Côte des Bar, combining freshness and structure in perfect balance. Its refined character is enhanced by a moderate dosage, which maintains its vivacity without sacrificing softness. Obtained from certified organic grapes, this Champagne Rosé stands out for its aging method, which combines the freshness of steel with the structure given by aging in wood.

**Tasting Notes:** The intense pink color, brighter than classic rosé champagne, anticipates a vibrant bouquet of wild strawberries, pomegranate and damask rose, with citrus accents of blood orange and bergamot. The sip is enveloping and creamy, with notes of vanilla, biscuit, almonds and hazelnuts, enriched by deeper nuances of Kentucky tobacco and amaretto. The low dosage enhances freshness without sacrificing fruity structure and roundness on the palate.

**Pairings:** Perfect with raw red meats (tartare, beef tartare), game birds, delicate fried foods, structured fish (salmon, tuna), au gratin seafood (scallops, mussels) and medium-aged and hard cheeses.

 Pinot Noir

 12.5% VOL.

 750 ml.



# DIADEMA

## Grappa Gran Riserva

### PRODUCTION METHOD

Distilled with an artisanal method by feeding the distillation plant in a non-continuous manner. In artisanal distillation the Master distiller intervenes personally at each batch, for this reason the products of artisanal distillation have a great personality and are always unique.

### AROMATIC PROFILE

The aging for five years in oak barrels allows the grappa to acquire an intense, elegant amber color; the nose appreciates notes of honey, tobacco, raisins and dried fruit, while the palate feels the pleasantness of the persistence.

 Sangiovese Promace

 42% VOL.

 500 ml.



*Limited Edition*  
**TORRINI**  
**DIADEMA**  
 Toscana IGT

*On the occasion of our 20th anniversary, we have decided to release a limited edition that tells a story of heritage.*

TORRINI, whose goldsmith tradition in Florence dates back to 1369, has crafted by hand a bronze medallion that we apply to each bottle. This medallion bears their brand, the birth date of their 24 generations of goldsmiths, and the vintage year of DIADEMA.

From the finest selection of grapes grown on the sun-drenched hills of Tuscany comes our most representative wine: DIADEMA Rosso.

The utmost expression of Sangiovese is perfectly combined with the exceptional productions of Cabernet Sauvignon and Syrah, resulting in a wine rich in elegance, structure, and complexity, a true reflection of the finest Tuscan tradition.

Its deep purple color, though not impenetrable, releases notes of cassis, lily of the valley, blackberry, centifolia rose, candied violet, hints of lavender, Tuscan spikenard, with a touch of mustard and black pepper adding rhythm to the ensemble.

The taste is soft yet well-defined in style.

Its structure and fruit are accompanied by spicy and balsamic notes.

 Sangiovese, Cabernet Sauvignon, and Syrah.

 14% VOL.

 750 ml.



# DIADEMA

## Gin

*London Dry Gin*

### PRODUCTION METHOD

Artisanal distillation in copper still with indirect steam

### AROMATIC PROFILE

Elegant and complex, with a balance between citrus freshness, floral notes and spicy and woody nuances. The character of this London Dry Gin is born from the encounter between fine botanicals and an artisanal distillation process that enhances every nuance. The aroma is enveloping, with a citrus freshness of bergamot that intertwines with light floral notes of rose and sunflower and herbaceous notes of helichrysum and olive, supported by a spicy and slightly woody base. A gin with an elegant profile, designed for those seeking an authentic and sophisticated sensory experience. Perfect for a balanced Gin & Tonic or to reinterpret the great classics of mixing.

 Sangiovese

 40% VOL.

 500ml.



# DIADEMA

## Amaro Alle Erbe

### AROMATIC PROFILE

At the first sip, quinine and rhubarb reveal themselves powerfully on the palate, immediately after, rosemary and olive give a Mediterranean breath, with herbaceous notes that recall the sea breeze and the heat of the sun. Citrus peels bring brightness, with a touch that lights up the palate. The rose reveals itself delicately, a floral whisper that gives elegance and softness. Artemisia, queen of bitters, intertwines its roots with cypress, giving depth and a balsamic persistence that insinuates itself with grace.

The oak closes with a slightly woody nuance, warm and enveloping, like a memory that persists over time.

 Sangiovese

 30% VOL.

 500ml.



# VILLA L'OLMO

## IGT Toscana

Villa L'Olmo is much more than a wine: it is the story of the Giannotti family, of their country home and of their deep love for the Impruneta area. Its elegant label depicts the family estate, a symbol of a tradition that is renewed with passion and innovation.

The grapes, hand-picked in the Impruneta vineyards, are vinified with spontaneous fermentation and long maceration to enhance their structure and complexity. The refinement takes place in barriques and terracotta amphorae, before concluding in the historic Galleria Filtrante di Impruneta: an environment dug into the stone in the mid-nineteenth century, today perfect for the maturation of wine thanks to the constant temperature of 14°C and natural humidity of 95%. An eco-sustainable process that combines tradition, territory and respect for nature.

**Tasting Notes:** With an intense ruby red color, Villa L'Olmo offers enveloping aromas of ripe red fruits, sweet spices and tobacco. In the mouth it is structured and elegant, with a fruity and persistent finish that makes it a refined wine with great personality.

**Pairings:** Ideal with roasts, braised meats. It goes well with seasoned cheeses with a strong flavor.

 Cabernet Sauvignon, Cabernet Franc, Merlot

 14.5% VOL.

 750 ml.



# AURUM COLATUM

## IGT Toscana

Aurum Colatum is the most precious soul of Tuscany, a wine born from the encounter between Sangiovese, Cabernet Sauvignon and Syrah, carefully selected from the best vineyards of the Tuscan hills. An expression of power and elegance, which embodies the winemaking tradition in a modern key.

The grapes, hand-picked at the peak of ripeness, are vinified with artisanal precision: long spontaneous fermentation with natural yeasts, prolonged maceration on the skins to extract aromatic depth and aging in wood to give structure and complexity. No clarification or stabilization, to preserve the authentic identity of the wine.

**Tasting Notes:** Aurum Colatum presents itself with an intense purple color, releasing aromas of berries, spices and light balsamic notes. On the palate it is soft, structured and harmonious, with velvety tannins and a long and enveloping finish, which invites the discovery of new nuances with the passing of time.

**Pairings:** It finds its ideal pairing with slow-cooked and stewed meats such as braised beef, stews, goulash, and traditional preparations. It goes well with seasoned cheeses with a strong flavor.

🍇 Sangiovese, Cabernet Sauvignon, Syrah

🍷 14.5% VOL.

🍷 750 ml.



## CANDEGLI

### IGT Toscana

Candegli is a wine that pays homage to the history of Impruneta and its ancient winemaking tradition. Born from a selection of Sangiovese with a small amount of Cabernet Sauvignon, it is an authentic expression of the territory, enhanced by a refinement method that has its roots in the Etruscan civilization: Impruneta terracotta.

The grapes, hand-picked at the perfect level of ripeness, ferment spontaneously, without the use of selected yeasts, at a controlled temperature. After two weeks of contact with the skins, the wine is aged for about a year in terracotta amphorae, a material that, thanks to its natural micro-oxygenation, gives structure and complexity without altering its aromatic purity.

**Tasting Notes:** Bright ruby red in color, Candegli expresses enveloping aromas of ripe red fruits and light balsamic nuances, enriched by mineral and earthy notes, typical of the terracotta aging. The sip is balanced and harmonious, with elegant tannins and a savory and persistent finish.

**Pairings:** Ideal with roasts, braised meats. It goes well with seasoned cheeses with a strong flavor.

 Sangiovese, Cabernet Sauvignon

 13.5% VOL.

 750 ml.



# *DAMARE ROSSO*

## *IGT Toscana*

Damare Rosso is born from the encounter between Cabernet Sauvignon, Merlot and Petit Verdot, combining the great Tuscan winemaking vocation with an international style. A modern, refined and elegant wine, which expresses balance and personality through a unique interpretation of the territory.

The grapes, hand-picked at the ideal moment of ripeness, are vinified with a natural fermentation and a prolonged maceration of about 3 weeks, which allows to extract structure and aromatic depth. After malolactic fermentation, the wine ages for 14 months in barrique, preserving all its elegance without clarification or artificial stabilization.

**Tasting Notes:** With an intense purple color, Damare Rosso releases aromas of ripe berries, floral accents and fresh balsamic notes. In the mouth, the enveloping and silky tannin blends with light spicy nuances and a long and vibrant finish, rich in Mediterranean references.

**Pairings:** Ideal with roasts, braised meats. It goes well with seasoned cheeses with a strong flavor.

 Cabernet Sauvignon, Merlot, Petit Verdot

 14% VOL.

 750 ml.



## *DAMARE BIANCO* IGT Toscana

Damare Bianco is the perfect match between Vermentino and Sauvignon Blanc, two varieties that express themselves with character and freshness, giving life to a mineral, savoury and vibrant wine, ideal for any occasion.

The grapes, selected and harvested starting from the beginning of September, are delicately pressed to preserve aromas and freshness. Fermentation takes place in steel at a low temperature (16°C) to enhance the vivacity of the aromas. The wines are assembled in February, followed by a short refinement in the bottle before being released for sale.

**Tasting Notes:** Bright yellow in color, Damare Bianco releases floral notes of elderberry and gardenia, followed by Mediterranean citrus, yellow plum and tropical nuances of papaya and passion fruit. In the mouth it is fresh and dynamic, with a precise acidity and a slightly bitter finish, enriched by hints of yellow peach, white currant and grapefruit.

**Pairings:** Damare Bianco pairs classically with seafood and fish (raw, grilled, or in acqua pazza), vegetable-based pasta dishes, and Mediterranean cuisine. It also matches well with fried foods, white meats such as chicken and rabbit, and fresh, lightly salted cheeses like mozzarella, pecorino, and feta.

 Vermentino, Sauvignon Blanc

 13.5% VOL.

 750 ml.



# *DAMARE ROSATO IGT Toscana*

Damare Rosé is a refined interpretation of Sangiovese, a rosé with a light but decisive character, which expresses the great Tuscan winemaking tradition with a contemporary style. A vibrant wine, ideal for those seeking freshness and balance in every sip.

The grapes, harvested at the beginning of September from the vineyards destined for Diadema Rosso, are carefully selected and delicately pressed to extract only the best of the pulp. The alcoholic fermentation, carried out at around 16°C, is carried out in steel, subsequently the wine ages for 5 months in contact with the *Sur lies* yeasts, acquiring organoleptic complexity and maintaining the typical aromatic freshness.

**Tasting Notes:** Delicate Provençal pink, Damare Rosé releases aromas of pomegranate, redcurrant and wild strawberries, with floral accents of lavender and rose and a spicy touch of ginger and sweet tobacco. On the palate it is savory and refreshing, with a citrus and balsamic finish that recalls pink grapefruit, late mandarin and aromatic herbs.

**Pairings:** As classic pairings, seafood and shellfish, both raw and lightly seared on a griddle or grilled, as well as wild-caught, aromatic Mediterranean fish such as sea bass, dentex, swordfish, meagre, and sea bream.

 Sangiovese

 13% VOL.

 750 ml.



## *D'VINO* *IGT Toscana*

D'Vino Rosso is a modern wine, designed for those seeking freshness, pleasantness and immediate drinking. A lighter and more dynamic interpretation of the classic Tuscan red, with less structure and a low alcohol content, without sacrificing personality and aromatic intensity.

The grapes, harvested manually at the perfect level of ripeness, are vinified with natural fermentation and delicate maceration of about 3 weeks to enhance aromas and freshness. After malolactic fermentation, the wine ages in wooden barrels, maintaining its vivacity intact without clarification or stabilization.

**Tasting Notes:** With an intense ruby red color, D'Vino Rosso releases fruity aromas of strawberry, cherry and raspberry, accompanied by delicate balsamic nuances. The sip is fresh, juicy and vibrant, with a pleasant softness that makes it perfect for everyday consumption.

**Pairings:** Ideal with roasts, braised meats. It goes well with seasoned cheeses with a strong flavor.

 Sangiovese, Cabernet Sauvignon,  
Merlot, Petit Verdot

 13.5% VOL.

 750 ml.



*Vineyard*

# Cantina Tollo

*Abruzzo*

## Pioneers of Wine - A Tradition Spanning Millennia

In the hills of Abruzzo, viticulture is inseparable from the history of the land. Evidence of winemaking in the region reaches back to pre-Roman times, while Roman writers celebrated the quality and character of its wines centuries ago.

In Tollo, in the province of Chieti, this heritage remains particularly tangible. Ancient dolia — terracotta vessels once used for storing and transporting wine — have been discovered among the surrounding vineyards, revealing a winemaking tradition deeply rooted in the territory.

Today, Cantina Tollo carries this legacy forward, combining generations of viticultural knowledge with contemporary winemaking expertise. Its vineyards express the distinctive character of Abruzzo: a landscape shaped by tradition, climate and a profound connection between wine and place.

*An ancient wine culture, interpreted for a new generation.*



# CAGIOLO

## Montepulciano D'abruzzo

### DOP Riserva

**Type:** Red wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Fermentation with long maceration of the skins at controlled temperature in stainless steel Tanks, malolactic fermentation in tank and ageing in wood for a minimum of 24 months.

**Taste:** Full-bodied, long lasting, with sweet, velvety tannins.

 Montepulciano

 13% VOL.

 750 ML.



# MAIOLICA

## *Terre Di Chieti*

### IGP

**Type:** Red wine

**Zone of Cultivation:** Province of Chieti

**Vinification:** Temperature - controlled spontaneous alcoholic fermentation of the grapes, partly crushed and partly in whole bunch, in stainless steel tanks. Malolactic fermentation and ageing in steel and terracotta amphora. The wine is bottled without clarification or filtration.

**Taste:** Medium-bodied, with silky tannin, in excellent balance with aromatic intensity and acidity. Very long and persistent finish.

 Maiolica

 13% VOL.

 750 ML.



# *DEIVAI*

*Terre Di Chieti*  
*Cerasuolo D'Abruzzo*  
*DOP Superiore*

**Type:** Rosè wine

**Zone of Cultivation:** Abruzzo

**Vinification:** The harvest of fully ripe grapes is followed by cold maceration of the crushed grapes, soft pressing, clarification of the must and fermentation at a controlled temperature with subsequent aging on the yeasts for at least 6 months.

**Taste:** Full-bodied, intense, soft with strong fruity sensations and long persistence.

 Montepulciano

 13% VOL.

 750 ML.



# *PECORINO*

## *Abruzzo DOP*

**Type:** White wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Destemming of the grapes, cryomaceration and soft pressing of the crushed grapes. Fermentation at controlled temperature and maturation on the lees partly in stainless steel tanks and partly in large casks.

**Taste:** Great intensity and concentration of fruit, well balanced by a pronounced, fresh and pleasant acidity. The finish is persistent, long and mineral.

 Pecorino

 13% VOL.

 750 ML.



# *CRETICO*

## *Chardonnay Terre D'Abruzzo IGP*

**Type:** White wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Destemming and crushing, cold maceration of the crushed grapes at 5-8°C, soft pressing, and cold decantation. Fermentation in stainless steel and aging in wood.

**Taste:** Elegant and well-balanced profile, persistent finish, with fruity returns and a delicate minerality.

 Chardonnay

 13% VOL.

 750 ML.



# MO

## Montepulciano D'Abruzzo DOP Riserva

**Type:** Red wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Fermentation with temperature - controlled skin maceration in stainless steel tanks, ageing in wood for a minimum of 6 months.

**Taste:** Full body, velvety, captivating and persistent.

 Montepulciano

 13% VOL.

 750 ML.



# *PECO*

*Pecorino Terre  
D'Abruzzo IGP*

**Type:** White wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Destemming and crushing of the grapes, cryo-maceration and soft pressing of the crushed grapes, fermentation at a controlled temperature and aging on the yeasts.

**Taste:** Full, good structure and long persistence, with perfectly balanced acidity.

 Pecorino

 13% VOL.

 750 ML.



# *PASSERINA*

*Terre D'Abruzzo*  
IGP

**Type:** White wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Cold maceration of the skins and fermentation in temperature-controlled stainless steel tanks.

**Taste:** Crisp, savoury, medium-bodied acidity with an almondy finish.

 Passerina

 13% VOL.

 750 ML.



# *HEDOS ROSATO*

*Terre D'Abruzzo IGP*

**Type:** Rosé wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Cold maceration of the grapes, soft pressing, clarification of the must and fermentation at a controlled temperature in stainless steel tanks.

**Taste:** On the palate the freshness of the acidity blends with the fruity flavours and a medium body, leading to a long, saline finish.

 Montepulciano and other red grapes

 13% VOL.

 750 ML.



# *HEDOS BIANCO*

*Terre D'Abruzzo IGP*

**Type:** White wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Cold maceration of the grapes, soft pressing, clarification of the must and fermentation at a controlled temperature in stainless steel tanks.

**Taste:** On the palate, it displays an optimal balance of fruit intensity, moderate alcohol content and fresh, saline acidity, culminating in a long, lingering finish.

 Pecorino and Cococciola

 13% VOL.

 750 ML.



# MONTEPULCIANO D'ABRUZZO DOP

**Type:** Red wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Fermentation with temperature - controlled skin maceration in stainless steel tanks, aging in large oak barrels.

**Taste:** Full-bodied, with good structure and velvety tannins.

 Montepulciano

 13% VOL.

 750 ML.



# PECORINO SAUVIGNON

*Terre D'Abruzzo IGP*

**Type:** White wine

**Zone of Cultivation:** Abruzzo

**Vinification:** Cold maceration of the grapes, soft pressing, clarification of the must and temperature - controlled fermentation in stainless steel tanks.

**Taste:** On the palate, it shows a balance between the fruity component, lively acidity, and moderate alcohol content, with a gastronomic, almondy finish.

 Pecorino and Sauvignon

 13% VOL.

 750 ML.



*Vineyard*

# Cantine Rasore

*Piedmont*

Founded in 1949 by Luigi Rasore in Tagliolo Monferrato, Rasore is a family-owned Italian winery built on more than seven decades of winemaking experience. Today, the second generation continues the family tradition, combining established wine culture with modern production expertise and an international outlook.

The winery and cellars in Silvano d'Orba extend across 6,000 square metres and are equipped with advanced technology for wine selection, stabilization, filtration, bottling and storage. With a capacity of 15,000 hectolitres and two modern bottling lines capable of producing up to 13,000 bottles per hour, Rasore combines scale and efficiency with rigorous quality control.

Working closely with experienced oenologists, the winery has developed a broad portfolio of wines from Piedmont and other distinguished Italian regions, serving both established retailers and international markets.

Today, Rasore wines reach five continents, carrying forward a philosophy that has defined the family since 1949: Italian tradition, consistent quality and modern winemaking expertise.



*Vineyard*

## Nino Gandolfo

*Sicily*

Founded in 1960 by Pietro Gandolfo, Nino Gandolfo is rooted in a passion for authentic Sicilian winemaking. Blessed by a Mediterranean climate of abundant sunshine, sea breezes, and rich soils, the vineyards produce expressive native varieties such as Nero d'Avola and Catarratto, alongside Cabernet Sauvignon and Merlot.

Today, the winery combines traditional craftsmanship with sustainable practices, including renewable energy and careful hand harvesting in the cool early hours. Its wines reflect the distinctive character, richness, and elegance of Sicily and are enjoyed by wine lovers internationally.



# BARONIA SOPRANA

## *Le Contrade*

Only carefully hand-selected grapes from vineyards nestled on the hills surrounding Salemi, in the heart of the Valle di Mazara.

The soil's calcareous and sandy composition gives the wines their distinctive minerality, along with a vibrant acidity and refreshing character. Vinification begins with a gentle pressing, followed by fermentation in stainless steel tanks.

The aging process includes resting in concrete vats, with repeated, gradual bâtonnage on the fine lees - an attentive technique that enhances structure, complexity, and elegance.

🍇 GRILLO  
ZIBIBBO

🍷 13% VOL.

🍷 75 CL



Its color is a pale straw yellow with delicate verdant hues, offering aromas of rose, pineapple, citrus, and exotic fruits.

On the palate, alongside an elegant freshness, notes of citrus and tropical fruit beautifully emerge.

It is an ideal companion to seafood appetizers featuring raw fish and shellfish, as well as fish based dishes in general - including more elaborate ones.

# PIAN DEI GELSI

## *Le Contrade*

Only carefully hand-selected grapes from vineyards located on the hills surrounding Salemi, in the Valle di Mazara. The sandy- clay soil lends the wines complexity and a well-balanced acidity. Vinification begins with destemming and crushing, followed by fermentation with the skins in concrete tanks at a controlled temperature, ranging between 23°C and 28°C.

The aging process includes malolactic fermentation in American oak barriques, where the wine rests for an extended maturation period of 36 months, developing depth, structure, and remarkable elegance over time.

 NERO D'AVOLA  
MERLOT  
PETIT VERDOT

 14% VOL.

 75 CL



Its color is a deep ruby red with garnet hues, offering aromas of red fruits such as currants, along with refined tertiary notes derived from aging - subtle and elegant vanilla, delicate toasted nuances, and hints of fine tobacco.

On the palate, alongside an unexpected and graceful freshness, the same aromas perceived on the nose return, supported by a well-balanced acidity that gives the wine remarkable persistence.

Ideally suited to pair with game, wild meats, and grilled red meats.

# MONTE DELLE ROSE

## *Le Contrade*

The sandy, slightly clay-rich soil - of balanced texture - together with Sicily's warm climate, produces grapes that are full-bodied and naturally rich in sugars.

Harvesting is carried out rigorously and exclusively by hand in small crates, allowing for a meticulous selection of only the finest fruit. In the natural vinification process, skin maceration takes place at a controlled temperature in concrete tanks for 10 to 12 days. The wine then matures for 24 months in American oak barriques, followed by bottle aging for at least 12 months, achieving depth, harmony, and lasting elegance.

 NERO D'AVOLA  
SYRAH  
PETIT VERDOT

 13% VOL.

 75 CL



Its color is an intense ruby red with garnet reflections.

The bouquet reveals deep woodland notes, followed by layers of spice, tobacco, and leather.

On the palate, it is full, dense, and enveloping, with fine, elegant tannins and a truly distinctive character.

An ideal match for game, wild boar, braised meats, and aged cheeses.

## *SIRAH*

### *IGT Salemi*

The sandy, slightly clay-rich soil - of balanced texture - combined with Sicily's warm climate, produces grapes that are full-bodied and naturally rich in sugars. Harvesting is carried out exclusively by hand in small crates, allowing for a meticulous selection of only the finest fruit. In the natural vinification process, skin maceration takes place at a controlled temperature in concrete tanks for 8 to 10 days. The wine then matures for 12 months, partly in concrete vats and partly in 225-liter American oak barriques, followed by bottle aging for at least 6 months. Deep ruby red in color with violet highlights, it gradually takes on garnet hues with time. The bouquet is broad and expressive, with notes of blackberry, plum, and cocoa. On the palate, it is dry, full, and well-structured, with a slightly bitter finish. A delicate touch of vanilla elegantly ties together the wine's aromatic and flavor sensations. Ideal with rich, flavorful meats, roasted dishes, and hearty cuisine.

 Syrah in purezza

 14% VOL.

 75 CL



# CATARRATTO

## Terre Siciliane IGT

The sandy-loam, highly calcareous soil provides the ideal foundation for fragrant wines with vibrant acidity and outstanding quality. Harvest takes place at the epitome of ripeness, and the grapes are gently pressed.

Vinification is slow and carried out at low temperatures in stainless steel tanks. Aging also occurs in steel, with bâtonnage performed at gradually decreasing intervals to achieve the wine's finest organoleptic expression.

Deep straw yellow in color, the bouquet is fruity, with notes of yellow peach, apricot, and softly vanilla-tinged citrus. It anticipates a smooth, enveloping palate, marked by its characteristic aromatic and spicy nuances.

Ideal with aperitifs, grilled fish, spaghetti with squid ink, or sea urchin pasta.

 Catarratto in purezza

 13% VOL.

 75 CL



# *NERO D'AVOLA*

## *Sicilia Doc*

The sandy, slightly clay-rich soil - of balanced texture - combined with Sicily's warm climate, produces grapes that are full-bodied and naturally rich in sugars. Harvesting is carried out exclusively by hand in small crates, allowing for a meticulous selection of only the finest fruit. In the natural vinification process, skin maceration takes place at a controlled temperature in concrete tanks for 8 to 10 days. The wine then matures for 12 months, partly in concrete vats and partly in 225-liter American oak barriques, followed by bottle aging for at least 6 months. Deep ruby red in color with violet highlights, it gradually takes on garnet hues with time. The bouquet is broad and expressive, with notes of blackberry, plum, and cocoa. On the palate, it is dry, full, and well-structured, with a slightly bitter finish. A delicate touch of vanilla elegantly ties together the wine's aromatic and flavor sensations. Ideal with rich, flavorful meats, roasted dishes, and hearty cuisine.

 Nero d'Avola in purezza

 14% VOL.

 75 CL



# GRILLO

## Sicilia Doc

The sandy-loam, highly calcareous soil provides the ideal foundation for fragrant wines with vibrant acidity and exceptional quality. Harvest takes place at epitome of ripeness, and the grapes are gently pressed.

Vinification is slow and carried out at low temperatures in stainless steel tanks. Aging also occurs in steel, with bâtonnage performed at gradually decreasing intervals to bring out the wine's finest organoleptic characteristics. Bright straw yellow in color, with distinctive verdant reflections. The bouquet is intense and persistent, offering a rich tropical expression that leads into a fresh, dry palate with a long, aromatic finish.

Ideal with aperitifs and seafood appetizers, including shellfish and crustaceans - pairs perfectly even with raw seafood dishes.

 Grillo in purezza

 13% VOL.

 75 CL



# NERELLO MASCALESE

## *Terre Siciliane IGT*

The sandy, slightly clay-rich soil - of balanced texture - together with Sicily's warm climate, produces grapes that are full-bodied and naturally rich in sugars. Harvest is carried out exclusively by hand in the second half of September. The grapes are crushed within 3 to 4 hours of harvest, and fermentation takes place at 12°C for approximately 15 days. Afterwards, the wine is left to rest for five months in stainless steel and concrete tanks, followed by several months of bottle aging. A medium-bodied wine, elegant, smooth, and harmonious. Ruby red in color with violet reflections, it offers an intense yet delicate bouquet of red fruit and spices. On the palate, it is beautifully balanced and savory, with a subtle mineral note and a refined, harmonious finish.

Ideal alongside cured meats and cheeses, lightly seasoned pasta dishes, and more delicate meat dishes.

 Nerello Mascalese

 13.5% VOL.

 75 CL



# ZIBIBBO SECCO

## *Terre Siciliane IGT*

The sandy-loam, highly calcareous soil provides the perfect foundation for fragrant wines with lively acidity and exceptional quality. Harvest takes place at the epitome of ripeness, and the grapes are gently pressed.

Vinification is slow and carried out at low temperatures in stainless steel tanks. Aging also occurs in steel, with bâtonnage performed at gradually decreasing intervals to achieve the finest organoleptic expression. Brilliant straw yellow in color with vivid verdant highlights, this wine offers an intense, refined, and persistent bouquet. It beautifully anticipates a silky, enveloping palate, marked by its characteristic spicy and aromatic nuances.

Perfect for aperitifs and savory seafood dishes, shellfish, and delicately spiced crustaceans.

 Zibibbo in purezza

 13% VOL.

 75 CL





## *GRETA*

*Nero d'Avola Vendemmia Tardiva  
Terre Siciliane IGT*

 Catarratto in purezza

 13% VOL.

 75 CL

The soil is slightly clay-rich, with a balanced texture. After harvest, the selected grapes undergo a brief period of withering, enhancing their aromatic intensity.

During vinification, the wine matures for 12 months, partly in concrete tanks and partly in American oak barrels, followed by bottle aging for at least 12 months.

Its color is a vibrant ruby red with pronounced garnet reflections.

The bouquet is powerful, fruity, and spicy, revealing refined notes of blackcurrant, cherry, leather, and licorice.

On the palate, it is round and full-bodied, with firm yet never aggressive tannins, offering depth and remarkable character.

Ideal with robust red meat dishes, game, flavorful roasts, and aged cheeses - or simply enjoyed on its own as a wine for quiet contemplation.



## *PIETRO* *Grillo Passito*

 Grillo

 13% VOL.

 75 CL

The soil is slightly clay-rich, with a balanced texture.

**Harvest:** At the end of September, the vine is pruned and the grapes are left to rest on the plant for about a month. After around ten days, noble rot begins to develop, giving the wine its distinctive character.

The grapes are harvested exclusively by hand into small crates and gently pressed using a small hopper. The must ferments for approximately 15 days in a temperature-controlled tank at 12°C, then is left to rest on its fine lees for about four months, with daily bâtonnage to keep the lees in suspension.

It then decants naturally for a further two months, allowing the solids to settle at the bottom, while the clear must is bottled and left to age for one year.

From 100 kg of grapes, only 18 liters of passito are produced.

The wine displays an intense golden-yellow color, with a rich bouquet of yellow flowers and fully ripe fruit.



*Vineyard*

## Tenute Valso

*Alcamo*

For generations, the Vallone family has been deeply rooted in the art of viticulture, passing down a profound connection to the land and its traditions.

In the 1980s, Vito Vallone and his son Stefano discovered the exceptional terroir of Valso and San Nicola in the Alcamo area. They reclaimed the rocky land and began cultivating grapes, laying the foundation for what would become the family's own wine estate.

Today, the next generation—Gabriele, Vito, and Fabio—continues this legacy through Tenute Valso, combining youthful energy, modern expertise, and respect for the land. Their vineyards embrace Sicily's native and international varieties, including Nero d'Avola, Grillo, Catarratto, Perricone, Zibibbo, Syrah, and Cabernet Sauvignon, with Catarratto at the heart of their Alcamo DOC wines.

*A family heritage, shaped  
by the land and carried  
forward through every  
generation.*

# APHOR

## *Grillo Sicilia Doc*

### Its Story

Aphor represents the foam from which, according to legend, the goddess was born from the sea. This imagery is reflected on the label: on one side, the sea, which in its ebb produces “fertile” foam; on the other, the goddess, elegant and statuesque in her beauty, a creation of that foam.

### Production Technique

In reduction, we start with the destemming-crushing, we proceed with a soft pressing, with the presence of inert gas and a static sedimentation at low temperature. After the inoculation of the selected yeasts, the must ferments at a temperature of 17 ° C – 18 ° C. The wine is aged in steel tanks, with the fine lees that will be moved weekly for 4 months. It continues with the bottling.

### Tasting Notes

The nose is both fruity and floral, with notes of white peach, mango, and especially grapefruit. Hints of white flowers like orange blossom and elderflower add complexity. On the palate, the defining characteristics of Grillo shine through: salinity and minerality. This is a well-structured wine with a lively acidity.

-  Grillo
-  12% VOL.
-  750 ml.



# CONTECO

## *Nero D'avola Sicilia Doc*

### Its Story

Conteco celebrates a union: the story of love expressed metaphorically through the relationship between day and night.

### Production Technique

After destemming and crushing, the yeast inoculation takes place. The grapes ferment in stainless steel tanks with the skins for 15 days at a temperature of approximately 22°C – 23°C. Next, the wine undergoes racking, and the obtained wine undergoes malolactic fermentation in stainless steel, adding smoothness to the wine. Bottling begins in March, followed by bottle aging for at least three months.

### Tasting Notes

Bright ruby red in color. On the nose, fruity aromas of licorice, black cherry, and forest fruits like blackberry emerge. On the palate, it is full-bodied with velvety tannins. Perfect harmony between nose and palate, with fruit taking center stage.

 Nero d'Avola

 12% VOL.

 750 ml.



# 91011

## Catarratto Alcamo Doc

### Its Story

A wine for Alcamo. A map, an urban fabric, an ancient history. The label tells this and much more. It narrates a wine whose deep connection to the city of Alcamo is revealed to anyone with a keen and sensitive eye for its history.

### Production Technique

In reduction, we start with the destemming-crushing, we proceed with a soft pressing, with the presence of inert gas and a static sedimentation at low temperature. After the inoculation of the selected yeasts, the must ferments at a temperature of 17 °C – 18 °C. The wine is aged in steel tanks, with the fine lees that will be moved weekly for 4 months. It continues with the bottling.

### Tasting Notes

Straw yellow with greenish reflections. Delicate floral and citrus aromas blend with hints of tropical fruit, herbs and minerality. Fresh and medium-bodied on the palate, with savory notes and the characteristic bitter almond finish of Catarratto.

 Catarratto

 12% VOL.

 750 ml.



# AUSTRALIS

## I.G.T. Terre Siciliane

### Its Story

Australis comes from the Latin australe, meaning southern or midday wind. It represents the Ostro, a cardinal wind. Contrada Valso is fully exposed to this warm wind, which is symbolized by the orange hue of the label, evoking its warmth and energy.

### Production Technique

It starts with destemming and crushing, followed by a gentle pressing under the presence of inert gas and static sedimentation at low temperature. After the inoculation of selected yeasts, the must ferments at a temperature of 15°C – 16°C. The wine undergoes a refermentation using the Charmat or Martinotti method for approximately 18 days, after which it is bottled using the isobaric method.

### Tasting Notes

Pale straw yellow color. On the nose, it releases fresh aromas of acacia flowers, wisteria, exotic fruits, and apricot. On the palate, it is fresh and pleasant, with a perfect balance of sugars and acidity derived from a mix of grape varieties. The bubbles are silky, fine, and persistent, creating a delightful harmony that invites another sip.

 Sicilian Native

 12% VOL.

 750 ml.



# VIGNA SAN NICOLA

## Catarratto

### Its Story

Vigna San Nicola tells the story of our cru. Among all our vineyards, this exceptional parcel was carefully selected to create a truly unique wine that expresses the highest potential of our terroir. The label itself is a photograph of the vineyard, celebrating the place where this wine is born.

### Production Technique

The grapes are hand-selected and harvested into small crates before being refrigerated overnight. Whole clusters are gently pressed, and fermentation begins in stainless steel before continuing in 500-litre French oak barrels. The wine ages on its fine lees for 9–12 months, undergoes complete malolactic fermentation, and is bottled unfiltered to preserve its complexity, texture and authentic character.

### Tasting Notes

Deep golden yellow. Rich aromas of candied fruit, dried apricot and toasted almond are complemented by delicate brioche notes. Full-bodied and creamy on the palate, balanced by vibrant freshness, with a long finish and the signature bitter almond note of Alcamo Catarratto.

 Catarratto Comune & Catarratto Lucido

 12% VOL.

 750 ml.



# VIGNA SAN NICOLA

## *Cabernet Sauvignon & Nero D'avola*

### Its Story

Vigna San Nicola tells the story of our cru. Among all our vineyards, this exceptional parcel was carefully selected to create a truly unique wine that faithfully expresses the identity of our terroir. The label itself is a photograph of the vineyard where this wine originates.

### Production Technique

The grapes are hand-selected and harvested into small crates before fermentation, with around 40% whole clusters retained. After fermentation, the wine is transferred to French oak barriques, where it completes malolactic fermentation and ages for approximately 12 months. It is then bottled unfiltered to preserve its purity, structure and ageing potential.

### Tasting Notes

Deep ruby red with garnet reflections. The nose combines herbaceous notes of Cabernet Sauvignon with black pepper and ripe dark fruit. Elegant and well-structured on the palate, with silky tannins, delicate oak influence and a long, balanced finish with excellent ageing potential.

 60% Nero d'Avola & 40% Cabernet Sauvignon

 12% VOL.

 750 ml.





*The table is set. Let's talk.*

**VINCENT & SONS**

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