



Prestige WINES

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ITALIAN ORGANICS



Terroir

Originally a French term, the word is used to describe the specific and unique characteristics of an area or region. It is derived from “terre”, which means “land”, but this is just one small part of the overall idea. The area where the grapes for a particular wine are grown is defined by the soils, microclimates, topography and farming and cultivation methods. These unique conditions and characteristics have a profound impact on the wine produced, so much so it is said the land itself can be tasted.






P I E M O N T E

VR1025

Wine name
Amarone Classico
Region / Country
Piedmont

Winery
Degani
Colour
Red



 75cl  15  50% Corvina, 40% Rondinella, 10% other

Taste

Velvety and linge-ring. Well structured and beautifully balanced with soft tannins and a hint of chocolate and vanilla.

Flavour

Rich, full bodied and firm. Its perfume is clear and fresh.

Pairing




Recommended with red meat, game, grilled-meat, braised meat and seasoned cheese as well as at the end of a meal, as meditation wine.

VR1074

Wine name
Barbera Piemonte
Region / Country
Piedmont

Winery
Cascina Radice
Colour
Red



 75cl  12.5  100% Barbera

Taste

Deep ruby red in colour, the aroma is well-balanced with hints of ripe blackberries.

Flavour

Fruity and lasting with hints of spices.

Pairing




Ideal with most savoury dishes, especially red meats, strong cheeses and game.

VR1076

Wine name
Barbera d'Asti
Region / Country
Piedmont

Winery
Cavalieri Di Moasca
Colour
Red



 75cl  13  100% Barbera

Taste

This fruity red has a lovely soft texture and balances ripe blackberry and morello cherry flavours with silky tannins and a spine of acidity.

Flavour

Fruity, winy and essential.

Pairing




Perfect with Roast duck or spicy Italian sausages.

VR1077

Wine name
Barbera Piemonte
Region / Country
Piedmont

Winery
Cavalieri Di Moasca
Colour
Red



 75cl  12.5  100% Barbera

Taste

Deep ruby red in colour, the aroma is well-balanced with hints of ripe blackberries.

Flavour

Fruity, winy and lasting with hints of spices.

Pairing

Ideal with most savoury dishes, especially red meats, strong cheeses and game.



PIEMONTE

VR1079

Wine name
Barolo
Region / Country
Piedmont

Winery
Cavalieri Di Moasca
Colour
Red



 75cl  14  Not specified

Taste

In a word intense! High in tannins, high in acidity, moderate to high alcohol levels, full-bodied wine. It is a powerful wine that should be enjoyed with food. And, it's moderately fruity, black cherries blackberries some red cherries, cranberries.

Flavour

Full-flavored wine with considerable intensity. However, that intensity typically doesn't come from dense, ripe fruit flavors but more from its earthy acidity and tannins that bolster its aromatic fruit.

Pairing




Consider dishes with braised or roasted dark meats and rich sauces. One should also keep in mind that Barolo's high acidity helps it pair beautifully with richer, fattier meats. Pork and duck both complement a classic Barolo, as does a tomato and pork-based ragu.

VR2021

Wine name
Valpolicella Superiore Ripasso
Region / Country
Piedmont

Winery
Degani
Colour
Red



 75cl  14  70% Corvina, 20% Rondinella, Molinara and other 10%

Taste

Tangy red cherry. Plum. Dried fruit. It's fantastically full with a really plush texture.

Flavour

Apple, plum and elderberry fruits; a drench of extracts – and then the asperities of burnt raisin, dried orange peel, plant extracts and crushed walnuts.

Pairing




It is very good with red meat, especially grilled or braised, since its good acidity balances perfectly its sweetish flavours. Thanks to its body is also a perfect match with game, such as boar meat roast or pheasant stew.

VR2022

Wine name
Valpolicella Classico
Region / Country
Piedmont

Winery
Degani
Colour
Red



 75cl  12.5  45% Corvina, 35% Rondinella, 20% other

Taste

Tangy red cherry. Plum. Dried fruit. It's fantastically full with a really plush texture.

Flavour

Apple, plum and elderberry fruits; a drench of extracts – and then the asperities of burnt raisin, dried orange peel, plant extracts and crushed walnuts.

Pairing

It is very good with red meat, especially grilled or braised, since its good acidity balances perfectly its sweetish flavours. Thanks to its body is also a perfect match with game, such as boar meat roast or pheasant stew.

VW1257

Wine name
Cortese Piemonte
Region / Country
Piedmont

Winery
Cascina Radice
Colour
White



 75cl  12  100% Cortese

Taste

Dry, elegant and balanced.

Flavour

Fresh, vivid, mineral with floral scents.

Pairing

Suitable with fish, seafood and light starters.



PIEMONTE

VW1258

Wine name
Cortese Piemonte
Region / Country
Piedmont

Winery
Cavalieri Di Moasca
Colour
White



 75cl  12  100% Cortese

Taste
Dry, sapid, elegant and well-balanced.

Flavour
Fresh, vivid, mineral with floral scents.




Pairing
Suitable with fish, seafood and light starters.

VW1370

Wine name
Gavi di Gavi 'La Piacentina'
Region / Country
Piedmont

Winery
Ca Da Meo
Colour
White



 75cl  13  100% Cortese

Taste
Full and harmonious, full-bodied, lively and elegant.

Flavour
Fruity and fragrant, with nice hints of fresh fruit and white flowers.

Pairing
An elegant match for fish-based appetizers, fries, delicate first courses, omelettes and vegetable flans and soft cheeses.

VW1371

Wine name
Gavi di Gavi 'Iro'
Region / Country
Piedmont

Winery
Ca Da Meo
Colour
White



 75cl  12  100% Cortese

Taste
Elegant and structured, slightly savory and harmonious.

Flavour
Intense, lively and characteristic, with pleasant hints of apricot and citrus on a very fine mineral background.




Pairing
It goes well with vegetable and white meat appetizers, seafood salads and grilled fish, pasta dishes, shellfish in general.

VR3504

Wine name
Barbera Asti Superiore IL TEMPO CHE PASSA
Region / Country
Piedmont

Winery
Cascina Radice
Colour
Red



 75cl  15.5  100% Barbera

Taste
A lovely soft texture and balances ripe blackberry and morello cherry flavours with silky tannins and a spine of acidity.

Flavour
Strong, Fruity, vinous and satisfying.

Pairing
A fine glass to go with a rich pasta dish.





P I E M O N T E

VR3505

Wine name
Barbera Piemonte ATTIMI
Region / Country
Piedmont

Winery
Cascina Radice
Colour
Red



 75cl  14  100% Barbera

Taste
Smooth, balanced, full-bodied, with noble tannins.

Flavour
Fruity and intense.




Pairing
Best enjoyed with savoury first dishes, grilled meat and cold cuts.

VW3380

Wine name
Gavi di Gavi 'Sorino'
Region / Country
Piedmont

Winery
Cascina Radice
Colour
White



 75cl  12.5  100% Cortese

Taste
Harmonious, lively, sophisticated and elegant.

Flavour
Fruity and fragrant, with a long aftertaste.




Pairing
Excellent with seafood and fish in general; it can also be enjoyed as an aperitif.

VR3487C

Wine name
Nizza Perla
Region / Country
Piedmont

Winery
Cascina Radice
Colour
Red



 CASE  16  100% Barbera

Taste
Enveloping, harmonious and full-bodied with a long and persistent finish.

Flavour
Intense, strong and satisfying.

Pairing
To be combined with important courses based on red meats, noble poultry.








V E N E T O

VB1686

Wine name
Pinot Grigio Blush
Region / Country
Veneto

Winery
Ai Galli
Colour
Blush



 75cl  12  100% Pinot Grigio

Taste
The clean, intense scent has pleasant floral hints and typical pear and apple aromas.

Flavour
The flavour is full and well-balanced with refreshing sapidity.




Pairing
Delicious with fish salads and fish or shellfish first courses. Great also with white meat and poached fish.

VR1530

Wine name
Merlot
Region / Country
Veneto

Winery
Ai Galli
Colour
Red



 75cl  13  100% Merlot

Taste
Intense red with purple highlights with a vinous scent, pleasant, just a little herbaceous, in contrast with the clear fruity hints.

Flavour
Full-bodied, definite and well-balanced flavour.

Pairing
This versatile wine is excellent with first courses, delicate meat dishes and cottage or medium hard cheese.

VR2393

Wine name
Cabernet Sauvignon
Region / Country
Veneto

Winery
Ai Galli
Colour
Red



 75cl  12  100% Cabernet Sauvignon

Taste
The colour is bright, shiny red with purple highlights. The scent is intense with pleasant hints of fruit and vegetables on a delicately herbaceous background.

Flavour
The flavour is dry and well structured, extremely fresh with elegant tannins and velvety softness.




Pairing
Adaptable and versatile, this wine is delightful with many different dishes, from typical salamis to highly flavoured first and second meat courses.

VR3380

Wine name
Pinot Nero Veneto
Region / Country
Veneto

Winery
Ai Galli
Colour
Red



 75cl  12.5  Not specified

Taste
The young wine is deep red, which tends to garnet with age. The definitely typical, delicate scent is reminiscent of raspberries and mixed berries.

Flavour
The flavour is dry and slightly aromatic, with pleasantly balanced acidity and elegant tannins.

Pairing
Traditionally served with white or red meat and hard cheeses. The delicacy of the young wine makes it excellent with certain fish dishes.






V E N E T O

VW1135

Wine name
Sauvignon Veneto
Region / Country
Veneto

Winery
Ai Galli
Colour
White



 75cl  12.5  100% Sauvignon

Taste

Dullish straw colour with greenish highlights. Dense bouquet of yellow fruit, elder blossoms and ripe redcurrants.

Flavour

The flavour is fresh, softly full, elegant and lingering. Beguiling with its pleasant sapidity.

Pairing




Extremely elegant, refined wine. Delightful with raw fish and vegetables, fish entrees, shellfish and delicate dishes in general.

VW1192

Wine name
Chardonnay
Region / Country
Veneto

Winery
Ai Galli
Colour
White



 75cl  12  100% Chardonnay

Taste

Intense straw colour. A fine, elegant wine with a typical delicate scent reminiscent of Golden Delicious apples.

Flavour

Its flavour is intense, noble and harmonious, with powerful acidity.

Pairing

This versatile wine goes beautifully with fish and white meat.

VW3383

Wine name
Ribolla Gialla IGT
Region / Country
Veneto

Winery
Ai Galli
Colour
White



 75cl  13  100% Ribolla Gialla

Taste

The typically fruity scent is elegant and refined with hints of Golden Delicious apples.

Flavour

Fresh and fragrant, this wine narrates the story of its variety: rich floral and fruity nuances are joined by an elegant hint of wild flowers.

Pairing

Great white ideal with fish or shellfish dishes, soup and white meat.

VS3382

Wine name
Passito Verduzzo
Region / Country
Veneto

Winery
Ai Galli
Colour
White



 500ml  14  Not specified

Taste

Old gold colour with amber highlights. Scent is intense, typical of grand sweet wines, tending to open up progressively.

Flavour

On the palate it reveals a range of soft, warm flavours from acacia honey to apricot, from pear to peach, on a pleasant vanilla undertone.

Pairing

A meditation wine, excellent with desserts such as fruit flans, cream cakes, Gubana and all plain pastries. Also enjoyable with certain types of herbal cheeses or foie gras.





V E N E T O

VW1690

Wine name
Pinot Grigio
Region / Country
Veneto

Winery
Ai Galli
Colour
White



 75cl  12  100% Pinot Grigio

Taste
Well-known and characteristic; slightly sharp and fruity.

Flavour
Complex flavour, with notes of cinnamon, honey, clove, Meyer lemon and ginger, and a long, lingering aftertaste.

Pairing
Crab or shrimp salad is a great choice, as are grilled halibut, poached salmon, sushi or calamari. If you're a fan of shellfish, freshly-caught oysters and seared scallops.

VX1746

Wine name
Prosecco Brut
Region / Country
Veneto

Winery
Perla Nera
Colour
White



 75cl  11  Minimum 85% Glera

Taste
Subtle hints of peach and pear pair, and well-known perfumes of wild flowers.

Flavour
A fresh and balanced flavour enriched by a thin and persistent perlage.

Pairing
Excellent as aperitif, it suits light dishes, particularly vegetable risotto and fresh pasta.

VX2157

Wine name
Prosecco Brut
Region / Country
Veneto

Winery
Villa Giuletta
Colour
White



 75cl  11  Minimum 85% Glera

Taste
On the nose the scent is clean, pleasantly fruity, reminiscent of rennet apple and peach blossom.

Flavour
The flavour is soft and well-balanced, with a pleasant freshness that, combined with the finesse of perlage, extends the pleasant aromatic sensations.




Pairing
A versatile wine, easy to drink and particularly good as an aperitif, with cheese and fish appetizers. Ideal throughout the meal, with delicate dishes.

VX2158

Wine name
Spumante Rose
Region / Country
Veneto

Winery
Villa Giuletta
Colour
Rose



 75cl  11  Not specified

Taste
Decidedly floral scent reminiscent of peach blossoms, enhanced by elegant hints of white pulp fruit, citrus fruit and wild strawberries.

Flavour
Fresh and delicate, with stimulating crispness that exalts the rich range of aromas.

Pairing
Very versatile wine, particularly good as an aperitif. Excellent with vegetable risottos and roast or grilled white meat. Delicious with fish, especially seafood and shellfish.



V E N E T O

VX2433

Wine name
Prosecco
Region / Country
Veneto

Winery
Di Maria
Colour
White



 200ml  11  Minimum 85% Glera

Taste

Straw colour with fine, lingering perlage. Delicate scents of flowers and white pulp fruit.

Flavour

The flavour is pleasantly soft with good acidity and sapidity which makes this wine easy to drink.

Pairing

A versatile wine, easy to drink and particularly good as an aperitif, with entrees and appetizers in general, and with cheese and fat-free processed meat. Ideal throughout the meal, with either fish or white meat.

VX3418

Wine name
Prosecco Cuvée Beatrice
Region / Country
Veneto

Winery
Ca Furlan
Colour
White



 75cl  11  Minimum 85% Glera

Taste

Easy drinking with fresh acidity showing white peach and pear aromas.

Flavour

On the palate is off-dry with notes of spiced apple, lemon verbena and a hint of vanilla flavours.

Pairing

Great with cheese such as Feta Vegan and Brie or on its own

VX3415

Wine name
FERRARI Spumante Brut
Region / Country
Veneto

Winery
Ferrari
Colour
White



 75cl  12.5  Chardonnay and Pinot Noir

Taste

Great intensity on the nose, with notes of ripe fruit and hints of crusty bread and hazelnuts.

Flavour

Dry, elegant and persistent.

Pairing

Great with just about anything - special occasion, celebration.



T O S C A N A

VR1125

Wine name
Brunello di Montalcino
Region / Country
Toscana

Winery
Fattoi
Colour
Red



 75cl  14.5  100% Sangiovese Grosso

Taste
Dark fruit tastes, bitter cherries, blueberry, plum, violets, licorice, earthy and dusty.

Flavour
Noted for having thicker-skinned berries, and because of this, Brunello produces wines with exceptionally bold fruit flavors, high tannin, and high acidity.




Pairing
Furred or feathered game served with rich sauces and condiments. For example, wild boar or venison with blueberry preserve; turkey stuffed with prunes and summer or white truffle; Guinea fowl flavoured with sage, or hare with juniper, which recall this wine's balsamic notes.

VR1200

Wine name
Chianti DOCG
Region / Country
Toscana

Winery
Barone
Colour
Red



 75cl  12.5  100% Sangiovese

Taste
Correct, delicious, clear, fruity, juicy, spicy, original and yet modern.

Flavour
Beautiful dark berry fruit, delicate wood and herbal spice and a hint of tobacco.

Pairing
Goes well with simple pasta dishes (especially ones with a tomato sauce) and antipasto.

VR1203

Wine name
Chianti Colli Senesi Bucavecchia
Region / Country
Toscana

Winery
Gavioli
Colour
Red



 75cl  13.5  90% Sangiovese, 10% Canaiolo Nero

Taste
Lovely smooth texture and smoky notes to complement its flavours of red fruits and black cherries.

Flavour
Rich wines with chewy dark fruit, ripe tannins with a clean and dry finish.




Pairing
Homemade gnocchi in butter sage sauce, fresh pasta with vodka sauce, meaty pizza.

VR3378

Wine name
Chianti Classico
Region / Country
Toscana

Winery
Orsumella
Colour
Red



 75cl  13.5  Not specified

Taste
The palate has dried cherry, orange peel and a hint of fresh cloves. Vanilla oak adds depth. Robust grainy tannins add texture to the finish.

Flavour
Aromas of red berries, blackberry with violet notes.

Pairing
The bold flavours go well with red meats, hard cheeses and rich pasta dishes.





T O S C A N A

VR3494

Wine name
Bolgheri
Region / Country
Toscana

Winery
Poggio Agli Scalzi Etrusca
Colour
Red



 75cl  13.5



Cabernet Sauvignon and Merlot blend

Taste
Intense and full-bodied.

Flavour
Structured, elegant, with a long and sapid finish.



Pairing
Better enjoyed with stews, meaty pastas, Wild boar and Duck.

VR3493

Wine name
Matassine Toscana Rosso
Region / Country
Toscana

Winery
Poggio Agli Scalzi Etrusca
Colour
Red



 75cl  13



Cabernet Sauvignon and Merlot blend

Taste
Intense red with tones of red fruits, spices, vanilla and liquorice.

Flavour
Full and fruity with a long finish.

Pairing
Great with cheese Such as Gorgonzola or Pork.

VR3499

Wine name
Bella Vita Toscana
Region / Country
Toscana

Winery
Etrusca
Colour
Red



 75cl  14



Not specified

Taste
Intense ruby red. Red berry fruits and spices.

Flavour
Elegant, solid & round.


Pairing
Great with cheese such as Provolone and Pecorino.

VR3492

Wine name
Sangiovese di Toscana
Region / Country
Toscana

Winery
Etrusca
Colour
Red



 75cl  12.5



100% Sangiovese

Taste
Dark and fruity with notes of blackberries.

Flavour
Dark Red, Medium body, natural acidity and moderate in tannins.

Pairing
Great with red sauce dishes such as Marinara and Meatballs.



T O S C A N A

VR3491

Wine name
Chianti Classico DOCG
Region / Country
Toscana

Winery
Etrusca
Colour
Red



 75cl  14  Not specified

Taste
A sharp fruitiness with real strength.

Flavour
Brilliant ruby red, Red fruits with floral notes, Elegant, sophisticated.

Pairing
Great with cheese such as Provolone and Pecorino.

VR3490

Wine name
Chianti Riserva DOCG
Region / Country
Toscana

Winery
Etrusca
Colour
Red



 75cl  13.5  Sangiovese, Merlot, Malvasia Nera, Colorino

Taste
This Chianti is a wonderful blend of Sangiovese, Merlot, Malvasia nera and Colorino grapes. It is fruity and powerful.

Flavour
Intense ruby red, Red berry fruits and spices, Elegant, solid & round.

Pairing
Great with cheese such as Provolone and Pecorino.

VR3513

Wine name
Brunello di Montalcino - DOCG
Region / Country
Toscana

Winery
Poggiotondo
Colour
Red



 75cl  14  Sangiovese

Taste
On the palate it shows the typical minerals of its terroir and some cedar and tobacco aromas that it acquires with the ageing in wood.

Flavour
An ample bouquet of berry fruits with a polished and very long finish. Full-bodied with big, velvety tannins and a round and soft structure.

Pairing
Pairs well with Grilled red meats and Poultry

EMILIA ROMAGNA



MARCHE

VR1861

Wine name
Sangiovese Rubicone
Region / Country
Emilia Romagna

Winery
Intesa
Colour
Red



75cl

%

12.5



100% Sangiovese

Taste

The palate is beautifully balanced with fine tannins which combine well with the red fruit.

Flavour

Surprises with its fruitiness combined with a pleasant long finish.

Pairing

Beef, veal, pork, game (deer, venison), rich fish (salmon, tuna etc.).



VW2032

Wine name
Verdicchio Castelli di Jesi
Region / Country
Marche

Winery
Piersanti
Colour
White



75cl

%

12.5



100% Verdicchio

Taste

Flavors of pears, a bit of green herbs, with a touch of almond in the finish.

Flavour

Clean, medium intensity flowers and herbs in front, fruit is well behind. White flowers, fresh garden herbs and a little tomato leaf (a touch green), underripe pears a bit of lemon.

Pairing

Chicken Skewers with Fruity Cashew Quinoa make a delicious and healthy combination.





U M B R I A

VS1612

Wine name
Orvieto Classico Amabile
Region / Country
Umbria

Winery
Bigi
Colour
White



 75cl  12.5



Trebbiano Toscano, Verdello, Greghetto, Malvasia, White Canaiolo

Taste
Light and fruity with a touch of sweetness.

Flavour
Medium sweet flavour, very soft, but fresh and lively with a gentle aftertaste of ripe fruit.



Pairing
Sweet biscuits, fruit tarts, non-acidic fruit (strawberries, peaches, pears), as well as shellfish and fish in sauce, strong cheeses.

VW1613

Wine name
Orvieto Classico Secco
Region / Country
Umbria

Winery
Bigi
Colour
White



 75cl  12.5



Trebbiano Toscano, Verdello, Greghetto, Malvasia, White Canaiolo

Taste
The wine, with a pale yellow colour, has a fine bouquet, with a fresh fragrance of hawthorn blossom and hints of musk and almonds.

Flavour
The flavour is dry, full and soft.

Pairing
Hors d'oeuvres, fish, shellfish, eggs, young cheeses.



ABRUZZO

VB1187

Wine name
Cerasuolo d'Abruzzo
Region / Country
Abruzzo

Winery
Casato Del Falco
Colour
Rose



 75cl  12.5  100% Montepulciano

Taste
Harmonious and delicate with an inviting, almondy aftertaste.

Flavour
Pleasing, finely vinous, fruity, fine and intense scent.

Pairing
Serve with antipasti, first courses, soups, vegetables and grains, poultry and fish.

VB1188

Wine name
Cerasuolo d'Abruzzo 65
Region / Country
Abruzzo

Winery
Alta Terra
Colour
Rose



 75cl  12.5  100% Montepulciano

Taste
Harmonious and delicate with an inviting, almondy aftertaste.

Flavour
Pleasing, finely vinous, fruity, fine and intense scent.

Pairing
Serve with antipasti, first courses, soups, vegetables and grains, poultry and fish.

VB3381

Wine name
Vino della Casa ROSATO
Region / Country
Abruzzo

Winery
Spinelli
Colour
Rose



 75cl  12  Not specified

Taste
Salmon pink colour. Rich and elegant aroma with hints of cherry, raspberry and citrus fruits that blend together to fine floral notes.

Flavour
It is mid structured, soft, fresh and delicately savoury. Serve fresh at 10-12°C.

Pairing
Cold cuts, pizza, fish and vegetable soups, white meat and soft cheeses. Excellent as an aperitif.

VR1548

Wine name
Montepulciano d'Abruzzo
Region / Country
Abruzzo

Winery
Ca Del Moro
Colour
Red



 75cl  13.5  100% Montepulciano

Taste
Vigorous, fruity and with a long-lasting finish.

Flavour
Deep and intensive ruby red, Intensive fruity notes, especially of plum and cherry.

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

ABRUZZO

VR1549

Wine name
Montepulciano d'Abruzzo
Region / Country
Abruzzo

Winery
Casato Del Falco
Colour
Red



 75cl  12.5  100% Montepulciano

Taste
Vigorous, fruity and with a long-lasting finish.

Flavour
Deep and intensive ruby red, Intensive fruity notes, especially of plum and cherry.

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

VR1550

Wine name
Montepulciano d'Abruzzo 65
Region / Country
Abruzzo

Winery
Alta Terra
Colour
Red



 75cl  12.5  100% Montepulciano

Taste
Vigorous, fruity and with a long-lasting finish.

Flavour
Deep and intensive ruby red, Intensive fruity notes, especially of plum and cherry.

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

VR2339

Wine name
Montepulciano d'Abruzzo
Region / Country
Abruzzo

Winery
Gocce Santa Croce
Colour
Red



 1.5Lt  12.5  100% Montepulciano

Taste
Vigorous, fruity and with a long-lasting finish.

Flavour
Deep and intensive ruby red, Intensive fruity notes, especially of plum and cherry.

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

VR3374

Wine name
Vino della Casa ROSSO
Region / Country
Abruzzo

Winery
Spinelli
Colour
Red



 75cl  12  Not specified

Taste
Ruby red with bright purple hues. Generous aroma of red fruit and delicate spicy notes.

Flavour
Soft, with good structure, balanced and with good length.

Pairing
Perfect for traditional Mediterranean dishes, it pairs very well with first courses with meat sauces as well as with red and white grilled meat. Great with several medium-aged cheeses.

ABRUZZO

VR3375

Wine name

Montepulciano Abruzzo Riserva Valdifara

Region / Country

Abruzzo

Winery

Spinelli

Colour

Red



75cl



13.5



100% Montepulciano

Taste

Spices and plenty of tannins, though they are rounded off with a softness that's rarely seen in wines from Central Italy. The aroma is dry, vinuous, inviting and likewise a bit tannic.

Flavour

Intense ruby red with streaks of violet and a taste of fruit.

Pairing

Red meat, strong flavour pasta dishes and hard cheese.

VW2003

Wine name

Trebbiano d'Abruzzo

Region / Country

Abruzzo

Winery

Casato Del Falco

Colour

White



75cl



12



100% Trebbiano

Taste

Mild as its flavors may be, the Trebbiano is one of the grapes with high natural acidity and neutral aromas.

Flavour

The hardy Trebbiano yields grapes that flaunt high acid levels yet exhibit little aroma and flavor. As a varietal, its wine is crisp, acidic, light-bodied with subtle hints of lemon and stone minerality

Pairing

Poached or pan-fried white fish or shellfish drizzled with lemon juice and fresh orzo salad tossed with a light Italian vinaigrette.

VW2004

Wine name

Trebbiano d'Abruzzo 65

Region / Country

Abruzzo

Winery

Alta Terra

Colour

White



75cl



12



100% Trebbiano

Taste

Mild as its flavors may be, the Trebbiano is one of the grapes with high natural acidity and neutral aromas.

Flavour

The hardy Trebbiano yields grapes that flaunt high acid levels yet exhibit little aroma and flavor. As a varietal, its wine is crisp, acidic, light-bodied with subtle hints of lemon and stone minerality

Pairing

Poached or pan-fried white fish or shellfish drizzled with lemon juice and fresh orzo salad tossed with a light Italian vinaigrette.

VW2340

Wine name

Trebbiano d'Abruzzo

Region / Country

Abruzzo

Winery

Gocce Santa Croce

Colour

White



1.5Lt



12



100% Trebbiano

Taste

Mild as its flavors may be, the Trebbiano is one of the grapes with high natural acidity and neutral aromas.

Flavour

The hardy Trebbiano yields grapes that flaunt high acid levels yet exhibit little aroma and flavor. As a varietal, its wine is crisp, acidic, light-bodied with subtle hints of lemon and stone minerality

Pairing

Poached or pan-fried white fish or shellfish drizzled with lemon juice and fresh orzo salad tossed with a light Italian vinaigrette.



ABRUZZO

VW3372

Wine name

Vino della Casa BIANCO

Region / Country

Abruzzo

Winery

Spinelli

Colour

White



75cl

%

12



Not specified

Taste

Straw yellow with golden hues. Aromas of yellow fruit blend with floral and balsamic notes.

Flavour

Good structure and long length.

Pairing

Excellent with all seafood, it also pairs well with delicate meat dishes and vegetables. Excellent with starters or as an aperitif.





L A Z I O

VW1352

Wine name

Frascati

Region / Country

Lazio

Winery

Fontana Candida

Colour

White



75cl

%

12.5



40% Trebbiano Toscana, 30% Malvasia del Lazio,
30% Malvasia di Candia

Taste

Mature sweet and sour taste.

Flavour

The wine is a bright straw color with a strong flowery smell and dry, sapid flavor.

Pairing

It is a fine companion for hors d'oeuvres, fish, shellfish and white meat.








CAMPANIA

VR1012

Wine name
Aglianico Campania
Region / Country
Campania

Winery
Bellaria
Colour
Red



 75cl  12.5  100% Aglianico

Taste
Spicy aroma of cinnamon and vanilla.

Flavour
Harmonious wine, with a fruity scent, hints of cherry and violet and a well-balanced aftertaste.




Pairing
Perfect for red meat, game and seasoned cheese courses.

VR1948

Wine name
Taurasi
Region / Country
Campania

Winery
Bellaria
Colour
Red



 75cl  14.5  100% Aglianico

Taste
Its typical colour is ruby red with an orangey tinge that become stronger while the wine ages.

Flavour
It undergoes different organoleptic processing techniques that lend it its distinctive features and flavour.




Pairing
It goes wonderfully with game, firm and seasoned cheeses and red and fatty meats.

VW1303

Wine name
Falanghina Irpinia
Region / Country
Campania

Winery
Bellaria
Colour
White



 75cl  13  Not specified

Taste
Pleasant and focused taste.

Flavour
Fruity scent of pear is enriched by an almost floral aftertaste and delicious notes of slightly bitter almond.




Pairing
Fish and white meat courses, as well as desserts.

VW1333

Wine name
Fiano di Avellino
Region / Country
Campania

Winery
Bellaria
Colour
White



 75cl  13  100% Fiano

Taste
Hints of nuts, like almonds and hazelnuts, citruses and apples.

Flavour
Intense straw yellow color, enhanced by lime green highlights.

Pairing
Fish, shellfish, prawns, non-seasoned cheeses and white meat.



CAMPANIA

VW1409

Wine name
Greco di Tufo
Region / Country
Campania

Winery
Bellaria
Colour
White



75cl



13



100% Greco di tufo

Taste

This wine taste very fresh for the high acidity.

Flavour

Predominantly floral, where prevail the flavors of apple and pear Williams, with an important note of melon.

Pairing

It is recommended for the combination with shellfish, raw fish and soups, but also perfect to be enjoyed as an aperitif.

VW1410

Wine name
Greco di Tufo OLTRE
Region / Country
Campania

Winery
Bellaria
Colour
White



75cl



13



100% Greco di tufo

Taste

This wine taste very fresh for the high acidity.

Flavour

Predominantly floral, where prevail the flavors of apple and pear Williams, with an important note of melon.

Pairing

It is recommended for the combination with shellfish, raw fish and soups, but also perfect to be enjoyed as an aperitif.

VS3383

Wine name
Fiano Passito 'SENSO'
Region / Country
Campania

Winery
Bellaria
Colour
Golden



50cl



15.5



Fiano

Taste

Sweet, full and delicious.

Flavour

Fruity scents of ripe apricot and floral hints of jasmine and vanilla.

Pairing

Great with cheese such as Provolone del Monaco and Pecorino Crosta Nera



CAMPANIA

VR3515

Wine name

LACRIMANERO Lacryma Christi Rosso Vesuvio

Region / Country

Campania

Winery

Cantine Olivella

Colour

Red



75cl



13



50% Piediroso, 30% Olivella, 20% Aglianico

Taste

Medium acidity and soft tannins followed by a long aftertaste.

Flavour

Aromas of ripe cherries, blueberries and ripe plums with a background of smoke, figs and licorice.

Pairing

Great wine to have with red meats in particular braised and roasted meats, game, stews and semi-hard cheeses.

VW3390

Wine name

LACRIMABIANCO Lacryma Christi Bianco Vesuvio

Region / Country

Campania

Winery

Cantine Olivella

Colour

White



75cl



12.5



Blend of Coda di Volpe Bianco and Caprettone

Taste

Soft, fresh and elegant with a mineral component.

Flavour

Fresh scents of white fruit and citrus peel - Very Aromatic.

Pairing

Great wine to have appetizer or with dishes and seafood and vegetables.

VW3391

Wine name

KATA Catalanesca del Monte Somma

Region / Country

Campania

Winery

Cantine Olivella

Colour

White



75cl



12.5



Catalanesca

Taste

Hints of apricot, locally known as "pellecchiella", rowan, cantaloupe, pineapple, broom and chamomile leave room for a marked typical almond note at the end.

Flavour

Aromas of apricot and pineapple, then chamomile and broom flowers, together with slight mineral puffs and a memory of dried Mediterranean herbs.

Pairing

Pairs well with light appetizers, aged cheeses, fish and vegetable soups, pastas with light sauces as well as grilled seafood.

VW3385

Wine name

Lacryma Christi Bianco Vesuvio

Region / Country

Campania

Winery

De Angelis

Colour

White



75cl



13



Not specified

Taste

Flavour

Pairing



CAMPANIA

VR3502



Wine name

Lacryma Christi Rosso Vesuvio

Region / Country

Campania

Winery

De Angelis

Colour

Red



75cl



13



Not specified

Taste

Its taste is dry, quite warm, quite soft, fresh, well structured, quite intense and persistent.

Flavour

Pairing

VW3386



Wine name

Solaro Bianco

Region / Country

Campania

Winery

De Angelis

Colour

White



75cl



12.5



Not specified

Taste

Flavour

Pairing

VR3518



Wine name

O VIN BBUON 45 - Campania Rosso IGP

Region / Country

Campania

Winery

Vinicola Del Sannio

Colour

Red



75cl



13



Blend of Camaiola, Piediroso, Aglianico

Taste

Fruity and well structured

Flavour

Pairing

Great with Tomato Sauce dishes and Cold Meats

VX1393



Wine name

Gragnano Penisola Sorrentina DOP

Region / Country

Campania

Winery

Cantine Federiciane

Colour

Red



75cl



11



Aglianico, Piediroso, Sciascinoso

Taste

Frizzante, sparkling and sweet

Flavour

Strong fruity flavour - something unique

Pairing

Pairs well with Pizza, roast meats, nuts and dried fruit



CAMPANIA

VR1676



Wine name

Piedirosso Campi Flegrei DOP

Region / Country

Campania



75cl



12



Piedirosso

Taste

Harmonious taste with hints of Morello cherry

Flavour

Characteristic aroma of Morello cherries

Pairing

First courses, meat dishes, full-bodied fish dishes - such as fish soup

Winery

Cantine Federiciane

Colour

Red

VX3417



Wine name

FLEGREO - Falanghina Spumante

Region / Country

Campania district (Naples)



75cl



12



Falanghina

Taste

Bright and fruity with a persistent perlage

Flavour

Pairing

Great with cheeses - such as Pecorino and Brie

Winery

Cantine Federiciane

Colour

White

VR3514



Wine name

Solopaca Rosso DOP

Region / Country

Campania



75cl



12.5



Sangiovese, Aglianica and others

Taste

Dry, warm, tannic and harmonious

Flavour

Notes of spices and tobacco

Pairing

Great with Tomato Sauce dishes and Meat soups

Winery

Antiche Torri

Colour

Red

VW3389



Wine name

Solopaca Bianco DOP

Region / Country

Campania



75cl



12.5



Malavasia, Trebbiano

Taste

Dry with marked freshness and good aroma

Flavour

Fruity and floral with herbaceous hints

Pairing

Great with Hors D'oeuvre, Gnocchi, and fish-based dishes

Winery

Antiche Torri

Colour

White



CAMPANIA

VR3519



Wine name
Pallagrello Nero IGP
Region / Country
Campania

Winery
Vigne Chigi
Colour
Red

 75cl **%** 13  100% Palagrello Black

Taste
Harmonious, soft, velvety and a very long aftertaste

Flavour
Characterised by notes of red fruits, tobacco, blackberry jam

Pairing
Red meat, white meat. Meat or mushroom-based pasta or rice dishes

VW3393



Wine name
Pallagrello Bianco IGP
Region / Country
Campania

Winery
Vigne Chigi
Colour
White

 75cl **%** 13.5  100% Palagrello White

Taste
A wide range of aromas, from peach and apricot though to honey

Flavour
Melon, Almond and mint



Pairing
Great with Buffala Mozzarella, Seafood and Pizza

VR3520



Wine name
Casavecchia IGP
Region / Country
Campania

Winery
Vigne Chigi
Colour
Red

 75cl **%** 13  100% Casavecchia

Taste
Tannins are smooth and elegant, the persistence is long

Flavour
Balsamic scents, berries, green pepper and chocolate



Pairing
Great with beef and pork (not stews) and aged Cheeses

VB3486



Wine name
Rosa Canina IGP
Region / Country
Campania

Winery
Vigne Chigi
Colour
Rose

 75cl **%** 13.5  100% Pallagrello

Taste
On the palate the wine is fresh and persistent

Flavour
The nose goes from fleshy floral to fresh fruit up to the tertiary nuances

Pairing
Perfect Antipasti wine, Light and fresh cheeses and white meats



CAMPANIA

VW3492

**Wine name**

VIGNA DEL LUME - Biancolella Ischia Doc

Region / Country

Campania



75cl

%

13



Biancolella

Taste**Flavour**

Fresh, Delicate, Floral.

Pairing

Great to pair with fish and cheese dishes at temperatures between 8° & 10° C.

Winery

Antonio Mazzella

Colour

White



VW3494

**Wine name**

Biancolella Ischia DOC

Region / Country

Campania



75cl

%

12.5



Biancolella

Taste

On the nose it is Floral with hints of banana.

Flavour

Fresh, delicate, slightly savoury taste, with the right body.

Pairing

Pairs well with Seasoned Cheeses, Mozzarella and dishes with Prawns.

Winery

Antonio Mazzella

Colour

White

VR3521

**Wine name**

Per e Palummo Piediroso Ischia DOC

Region / Country

Campania



75cl

%

13



Piediroso

Taste

On the palate it is dry, rightly tannic. Serve at temperatures between 16° and 18° C.

Flavour

Intense ruby red in colour, on the nose It gives away a characteristic scent of violet.

Pairing

Pairs well with Game, Cheese and Rabbit.

Winery

Antonio Mazzella

Colour

Red

VW3493

**Wine name**

Forastera Ischia DOC

Region / Country

Campania



75cl

%

12.5



Blend of 85% Forastera grapes and 15% Rilla grapes, Coglionara and Caca Mosca

Taste

On the palate is fresh and mineral.

Flavour

Vinous, with herbaceous hints.

Pairing

Pairs well with Octopus, Salads and souté shellfish.

Winery

Antonio Mazzella

Colour

White



CAMPANIA

VW3392

Wine name

Tramonti Bianco - COSTA AMALFI

Region / Country

Campania

Winery

Giuseppe Apicella

Colour

White



75cl



12.5



Blend of Falanghina and Biancolella

Taste

Floral aromas, Mineral Taste.

Flavour

Fresh, Delicate, Floral.

Pairing

Great with cheese such as Provolone del Monaco and Pecorino Crosta Nera.

VR3526

Wine name

Tramonti Rosso - COSTA AMALFI

Region / Country

Campania

Winery

Giuseppe Apicella

Colour

Red



75cl



12.5



blend of Aglianico, Tintore Di Tramonti and Per'e Palummo

Taste

On The palate it is rich with notes of ripe, black plum followed by gentle notes of mocha and cocoa.

Flavour

Spicy and rich.

Pairing

Great with pasta and pizza.

VR3517

Wine name

A Scippata Riserva DOC - COSTA AMALFI

Region / Country

Campania

Winery

Giuseppe Apicella

Colour

Red



75cl



14.5



Blend of Tintore and Piediroso

Taste

Immediately warm in the mouth, sweet and soft, the tannic sensation is powerful but ripe.

Flavour

Intense and persistent aroma, notes of red fruits and spices.

Pairing

Great with pasta, wild boar, Pork Chops, Sausages and black truffle.



PUGLIA

VB1828

Wine name
Rosato Novementi
Region / Country
Puglia

Winery
Menhir Salento
Colour
Rose



 75cl  12  100% Negroamaro

Taste

The mouthfeel is pleasant, round and fresh with a long progression on the palate.

Flavour

The nose reveals notes of wild strawberries, raspberry, pink grapefruit, and sage, inside a delicate floral frame.

Pairing

Ideal as an aperitivo and seafood dishes. Pairs best with fish dishes, cheeses, white meats and mildly spicy Asian cuisine.

VR1014

Wine name
Albanegra
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl  15  Aleatico, Primitivo and Malvasia

Taste

A dynamic mouthfeel, perfectly lean and fresh. Closes with a trail of pleasant bitterness.

Flavour

The nose reveals scents of small red fruits and spicy notes.

Pairing




A perfect accompaniment to flavorful pasta dishes and red meats.

VR1581

Wine name
Negroamaro N.ZERO
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl  14  100% Negroamaro

Taste

Fresh on the palate, harmonious, dynamic and enveloping, with present tannins and well-balanced freshness. Long and coherent finish with echoes of spices and red fruits.

Flavour

On the nose, intriguing hints of wild strawberry, blackberry, raspberry, black pepper and eucalyptus.

Pairing

Pairs well with roasted or stewed meats, game and matured hard cheeses.

VR1677

Wine name
Pietra Susumaniello
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl  15.5  60% Primitivo, 40% Susumaniello

Taste

A dynamic, soft and enveloping mouthfeel, with a perfectly blended tannic texture. A lingering finish.

Flavour

Opulent on the nose, opens with hints of red fruit, currant, blueberry, raspberry; then spicy notes of black pepper and coriander in a balsamic frame.

Pairing

Perfect pairing with flavorful pasta dishes, grilled meats and medium-aged cheeses.



PUGLIA

VR1729

Wine name

Primitivo di Manduria Pacato

Region / Country

Puglia

Winery

Colli Al Vento

Colour

Red



75cl



14.5



100% Primitivo

Taste

Full-bodied, round, pleasant and velvety.

Flavour

Intensive aroma of red berries like cherries and raspberry.

Pairing

Excellent with various meat dishes, poultry, game and matured cheese.

VR1730

Wine name

Primitivo CALAMURI

Region / Country

Puglia

Winery

Menhir Salento

Colour

Red



75cl



15.5



100% Primitivo

Taste

A full, structured and pleasantly soft texture is revealed upon tasting. On the finish, medicinal herbs.

Flavour

The warmth of the Salento sun concentrates and intensifies aromas of black cherry jam, blackberry and mulberry, vanilla and cloves, carob and liquorice, juniper berries and ginger.

Pairing

Ideal for meat-based dishes, either roasted or stewed. Also pairs well with vegetables, porcini mushrooms and firm, aged cheeses.

VR1731

Wine name

Primitivo QUOTA 29

Region / Country

Puglia

Winery

Menhir Salento

Colour

Red



75cl



14



100% Primitivo

Taste

Warm, round, solidly-structured taste with a perfectly blended tannic vein. Closes with traces of licorice.

Flavour

An inviting olfactory landscape delineated by hints of red and black cherry, plum and dark chocolate; a touch of black pepper follows.

Pairing

Great with grilled meats, game, mature cheeses.

VR1852

Wine name

Salice Salentino Riserva

Region / Country

Puglia

Winery

Menhir Salento

Colour

Red



75cl



14.5



80% Negroamaro, 20% Malvasia

Taste

Powerful, fresh and balanced on the palate, supported by a harmonious and smooth tannin. Rich and persistent finish.

Flavour

Of considerable impact; the nose reveals notes of wild berries, currants and blueberries, perfectly integrated with delicate spicy notes: cinnamon, cloves, followed by a suggestion of balsamic-framed forest floor.

Pairing

Perfect with mixed roasted meats and true- and porcini mushroom-based dishes. Also pairs nicely with medium-aged and mature cheeses.



PUGLIA

VR3498

Wine name
Filo Negroamaro Riserva
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl  14  Negroamaro

Taste
Intense ruby red with garnet reflections of elegant transparency.

Flavour
The Bouquet of rich olfactory profile releases a fruity bouquet of black cherry and blackberry jam, liquorice, tobacco and a mentholated finish.




Pairing
Excellent in combination with a goat stuffed with Jerusalem artichokes and asparagus or a braised beef with negroamaro. Better Served at temperatures 16-18°C.

VR2624

Wine name
Primitivo MANDURIA
Region / Country
Puglia

Winery
Menhir Salento
Colour
Red



 75cl  14  100% Primitivo

Taste
Soft and full-bodied with mature and well-integrated tannins. Palate-pleasing finish with tones of cocoa, vanilla and coffee.

Flavour
The nose is ample and complex, with hints of plum, cherry jam and sweet tobacco.




Pairing
Perfect with first-course Mediterranean dishes and mixed roasted meats.

VR3510

Wine name
Nero di Troia
Region / Country
Puglia

Winery
Otto Nodi
Colour
Red



 75cl  13.5  Not specified

Taste
Smooth and elegant, with pleasant tannins on the finish.

Flavour
Intense aromas of spices and fruits such as blueberries, plums and currant.

Pairing
Excellent with spicy pasta, roasted or grilled meat, poultry and matured cheese.

VW1334

Wine name
Fiano Minutolo PASS-O
Region / Country
Puglia

Winery
Menhir Salento
Colour
White



 75cl  14  100% Fiano

Taste
Harmonious and enveloping on the palate, supported by a good acidity. Excellent persistence.

Flavour
Intense and captivating aromas of tropical fruit, white flowers such as jasmine, mediterranean herbs and traces of balsamic.

Pairing
It prefers aromatic and well-structured dishes such as spaghetti ai frutti di mare. Remarkable pairing with exotic cuisine, sushi and sashimi.



PUGLIA

VW2031

Wine name

Verdeca

Region / Country

Puglia

Winery

Menhir Salento

Colour

White



75cl

%

13



100% Verdeca

Taste

A well-balanced palate that is pleasant, flavorful and persistent.

Flavour

The nose reveals notes of exotic fruit, citrus notes of lime and cedar; followed by floral notes of elderberry.

Pairing

Excellent as an aperitif or with raw fish, fried fish and vegetables.

VR3506

Wine name

Pepe Negroamaro di Terra Otranto

Region / Country

Puglia

Winery

Menhir Salento

Colour

Red



75cl

%

14



Not specified

Taste

Ruby red with garnet highlights. Warm, smooth and powerful.

Flavour

Olfactory interweaving of blackberry, black cherry, cloves, black pepper and mint.

Pairing

Try it with a cut of beef with herbs or scallops alla pizzaiola.

vR3507

Wine name

Vega Riserva di Terra Otranto

Region / Country

Puglia

Winery

Menhir Salento

Colour

Red



75cl

%

15



Not specified

Taste

Intense ruby red with garnet reflections. Strong.

Flavour

Pulpy and well balanced, an enveloping and soft aftertaste.

Pairing

Excellent with grilled caciocavallo and buffalo cheese.





SICILIA

VR1533

Wine name
Merlot di Sicilia
Region / Country
Sicilia

Winery
Andrero
Colour
Red



75cl

%

14



100% Merlot

Taste
Well-balanced, harmonious and long-lasting.

Flavour
Fruity and lasting with hints of flowers.

Pairing
Excellent with pasta, red and grilled meat, cheese.

VR1583

Wine name
Nero d'Avola
Region / Country
Sicilia

Winery
Andrero
Colour
Red



75cl

%

14



100% Nero d'Avola

Taste
Intense red with violet reflections with an intense aromas of wild berries.

Flavour
Elegant, balanced and full bodied, with a smooth and velvety finish

Pairing
With spicy pasta, red meat and cheese.

VR1925

Wine name
Syrah Momenti Rosso
Region / Country
Sicilia

Winery
Andrero
Colour
Red



75cl

%

14



100% Syrah

Taste
Full-bodied and deep, round and smooth on the finish.

Flavour
Pleasant notes of wild berries and violets.

Pairing
Best enjoyed with stewed meat, venison and spicy cheese.

VR2161

Wine name
Sikulo Rosso
Region / Country
Sicilia

Winery
Tre Colonne
Colour
Red



75cl

%

13



Not specified

Taste
Elegant, balanced and full bodied, with a smooth and velvety finish.

Flavour
Intense aromas of wild berries.

Pairing
With spicy pasta, red meat and cheese.






SICILIA

VW1415

Wine name
Grillo Mongeno
Region / Country
Sicilia

Winery
Andrero
Colour
White



 75cl  13  100% Grillo

Taste
Smooth, structured and fresh.

Flavour
Bright straw-yellow with greenish reflections with pleasant notes of exotic fruits.




Pairing
Fish, soups and white meat.

VW1872

Wine name
Sauvignon Blanc - ZAGARA
Region / Country
Sicilia

Winery
Andrero
Colour
White



 75cl  13.5  100% Sauvignon

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

Flavour
Greenish yellow, with fresh with elegant notes of fresh herbs, peach and tropical fruits.


Pairing
Best enjoyed with fish dishes, fresh cheese and poultry.

VW2160

Wine name
Sikulo Bianco
Region / Country
Sicilia

Winery
Tre Colonne
Colour
White



 75cl  12  Not specified

Taste
Pleasant notes of exotic fruits.

Flavour
Smooth, structured and fresh.

Pairing
Fish, soups and white meat.

SARDIGNA






VR3329

Wine name
Cannonau di Sardegna
Region / Country
Sardegna

Winery
Piero Mancini
Colour
Red



 75cl  13.5  Not specified

Taste

A good structure and acidity emerge during the taste, while it is not particularly astringent thanks to a contained presence of tannins. Dry and soft, with an aftertaste of bitter almond.

Flavour

A bouquet with floral (violet) and fruity hints (berries, ripe fruit, plum) prevails at the nose. The vinous scent is characteristic.

Pairing




An aromatic and balanced wine that is a good accompaniment to typical dishes of the Sardinian tradition, red meat and game.

VW3328

Wine name
Vermentino di Sardegna
Region / Country
Sardegna

Winery
Piero Mancini
Colour
White



 75cl  12.5  Not specified

Taste

Pale straw yellow with greenish glints. Pleasant and delicate with a floral scent.

Flavour

Dry, medium-bodied, elegant and slightly acidic flavour with an after-taste of bitter almond.

Pairing

Excellent as an aperitif, ideal with fish, crustaceans, molluscs and white meat. It can also accompany fish first courses.



ARGENTINA

VR1504

Wine name

Malbec Argentina

Region / Country

Argentina

Winery

Para Dos

Colour

Red



75cl

%

13



100% Malbec

Taste

It is well balanced with a good length and long finish. The ripe and rounded tannins allow for a soft and young approach which pleases every time

Flavour

Fruity wine, think black cherries and blackberries. These combine with sweet Vanilla spice and nutty aromas to provide a complex nose.

Pairing

You'll find Malbec a great match for steak, pork, and lamb, as well as fattier fish like salmon and poultry with dark meat.


Prestige

has formed a collaboration with VINALS WINE & FOOD UK;
specialist importers and distributors of quality wines and
food products from Argentina.

To see details of all VINALS wines available from
PRESTIGE, go to the [VINALS SECTION](#).



VINALS WINE & FOOD LTD.

AUSTRALIA

VR1882

Wine name

Shiraz Australia

Region / Country

Australia

Winery

Auction House

Colour

Red



75cl

%

13



Not specified

Taste

It has a range of flavors, from smoke, bacon, herbs, red and black fruits, white and black pepper, to floral violet notes.

Flavour

Spice, blue fruit, black fruit and pepper

Pairing

Pairs very well with grilled meats, vegetables, wild game and beef stew.

VW1191

Wine name

Chardonnay Australia

Region / Country

Australia

Winery

Auction House

Colour

White



75cl

%

12.5



Not specified

Taste

Features green apple, lemon, lime and mineral notes.

Flavour

Flavours and aromas of peach, fig and melon are common in these wines.

Pairing

Chicken, fish, turkey, some veal dishes, mushrooms and pasta with light cream-based sauces would be good.

CALIFORNIA

VB2057

Wine name

Zinfandel Blush

Region / Country

California

Winery

Pacific Heights

Colour

Blush



75cl

%

10.5



Not specified

Taste

To the taste you may recognise strawberry ice cream which later lead to berry fruits with an off dry finish.

Flavour

Nice balance of sweetness and fruit flavours.

Pairing

Goats cheese and beetroot salad.

CHILE

VR1531

Wine name

Merlot Chile

Region / Country

Chile

Winery

Los Pastos

Colour

Red



75cl

%

13



Not specified

Taste

Intense purple highlights with a vinous scent, pleasant, herbaceous, in contrast with the clear fruity hints.

Flavour

Full-bodied, definite and well-balanced flavour.

Pairing

Red meat dishes and cottage or medium cheese.

VW1867

Wine name

Sauvignon Blanc Chile

Region / Country

Chile

Winery

Los Pastos

Colour

White



75cl

%

12.5



Not specified

Taste

Dullish straw colour with greenish highlights. Dense bouquet of yellow fruit, elder blossoms and ripe redcurrants.

Flavour

The flavour is fresh, softly full, elegant and lingering. Beguiling with its pleasant sapidity.

Pairing

Extremely elegant, refined wine. Delightful with raw fish and vegetables, fish entrees, shellfish and delicate dishes in general.

FRANCE

VR1261

Wine name

Cotes Du Rhone

Region / Country

France

Winery

Les Vignes du Prince

Colour

Red



75cl



15



Not specified

Taste

Pour now and taste the black currant, cherry.

Flavour

Plum and spicy flavors.

Pairing

Any type of meat, grilled, roasted, braised or stewed. They are also perfect paired with a wide variety of soft and hard cheese.

VW1860

Wine name

SANCERRE

Region / Country

France

Winery

Gerard Millet

Colour

White



75cl



13



Sauvignon Blanc

Taste

Notes of grapefruit and lemon with a clean crisp finish

Flavour

A fine example of a clean, pure and aromatic white wine

Pairing

Great with white fish or goats cheese. Serve temperature between 10 - 12°C

VX2035

Wine name

CHAMPAGNE

Region / Country

France

Winery

Veuve Ricotteau

Colour

White



75cl



12.5



Not specified

Taste

Text

Flavour**Pairing**

FRANCE

VW2672

Wine name

CHABLIS Domaine

Region / Country

France

Winery

Louis Moreau

Colour

White



75cl



12.5



Chardonnay

Taste

Some examples of Chablis can have an earthy “wet stone” flavor that intensifies as it ages, before mellowing into delicate honeyed notes.

Flavour

The wines often have a “flinty” note, sometimes described as “goût de pierre à fusil” (gunflint) and sometimes as “steely”.

Pairing

This particular wine pairs well with seafood, especially with grilled fish and oysters. It is also perfect when partnered with goat cheese or any of the white proteins.

VW3387

Wine name

CHARDONNAY

Region / Country

France

Winery

Alain Mecon

Colour

White



75cl



12.5



Chardonnay

Taste

A lovely balance between juicy, buttery tropical fruit and crisp refreshment

Flavour

Aromatic, crisp and refreshing white wine

Pairing

Great with cheese such as Provolone del Monaco and Pecorino Crosta Nera, fish and white meat

VW3491

Wine name

CUVEE DU GOLFE DE ST. TROPEZ

Region / Country

France

Winery

Cotes de Provence

Colour

White



75cl



12.5



Not specified

Taste

Refreshing with notes of fresh raspberry, strawberries and cranberry

Flavour

Remarkably well-balanced, rich in aromas of citrus and red fruits

Pairing

Great with salad niçoise and pan fried salmon

NEW ZEALAND

VW1868

Wine name

Sauvignon Blanc Aotearoa

Region / Country

New Zealand

Winery

Marlborough

Colour

White



75cl

%

12.5



Not specified

Taste

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

Flavour

Big bold lively & generous with a touch of asparagus & gooseberry flavours.

Pairing

Extremely elegant, refined wine. Delightful with raw fish and vegetables, fish entrees, shellfish and delicate dishes in general.

VB3485

Wine name

Sauvignon Blanc 'Pink'

Region / Country

New Zealand

Winery

Marlborough

Colour

Pink



75cl

%

13



Not specified

Taste

A light and slightly sweet wine.

Flavour

Easy to drink with notes of passion fruit, Guava and fresh strawberries.

Pairing

Great chilled on its own or with Seafood and Salads

SOUTH AFRICA

VR1685

Wine name

Pinotage

Region / Country

South Africa

Winery

Roos Estate

Colour

Red



75cl

%

13.5



Hermitage and Pinot Noir

Taste

It is a fruity medium bodied wine with characteristics of banana, in perfect harmony with oak and smooth tannins.

Flavour

A deep, dark centered wine with sweet blackberry and smokiness aromas on the nose that follow through nicely to the palate.

Pairing

Delicious on its own or with light meals like club sandwiches or pasta.

VW1196

Wine name

Chenin Blanc

Region / Country

South Africa

Winery

Roos Estate

Colour

White



75cl

%

13



Chenin Blanc

Taste

Well balanced and elegant, but with weight and a powerful follow-through. Stylistically dry and lightly oaked.

Flavour

Pale yellow in colour with a hint of green. On the nose, lemon and lime aromas are abundant. A clean, lively wine with nuances of nutmeg and cloves.

Pairing

This excellent wine will go well with shellfish, grilled tuna, grilled sardines, Thai green curry, lemon and herb roast chicken and vegetable stews.

SPAIN

VW3495

Wine name

Viura White Rioja

Region / Country

Spain

Winery

Choza

Colour

White



75cl

%

12.5



80% Viura, 20% Malavasia

Taste

A youthful wine that's rather neutral.

Flavour

Citrus, grass, melon and hazelnut notes.

Pairing

Great with Roasts, Green stews and Salads.

VR1271

Wine name

Crianza Rioja

Region / Country

Spain

Winery

Carrizal

Colour

Red



75cl

%

14



Blend of Tempranillo and Garnacha

Taste

Rioja Crianza has a full body and silky texture.

Flavour

Hints of peppery, red berry fruits and underpinnings of cinnamon.

Pairing

Pork and lamb dishes, Cured ham and medium hot dishes.





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Quality wines of Argentina





CABERNET SAUVIGNON



Varietal: 100% Cabernet Sauvignon.



Vineyards: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Oak Regime: 60% 2nd use French oak 40% New American oak for 12 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Full yet soft with an intense red ruby color and concentrated juicy berry fruit aromas that lead into flavors of blackberry and red currant fruit with well-balanced, smooth tannins. Hints of vanilla, cocoa and sweet oak appear on the finish.



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MALBEC



Varietal: 100% Malbec.



Vineyard: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Aging: 30% New American oak, 30% new French oak and 40% 2nd and 3rd use American oak barrels for 7 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Trumpeter Malbec is dense, with an inky color and attractive cherry aromas with a touch of cinnamon and sweet spice. A fruity wine, with excellent body, intense tannins, and flavors of cherry, blackberry, boysenberry and plum intermingled with hints of cardamom and pepper. Prolonged, mouth-filling finish.



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PINOT NOIR



Varietal: 100% Pinot Noir.



Vineyards: 18-years-old vineyards in Tupungato, 1100m a.s.l



Malolatic Fermentation: 100%



Oak Regime: 30% in 2nd use French Oak for 6 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: This Pinot Noir displays a delicate and silky texture & ruby red hues. Fruity aromas of raspberries, strawberries are combined with hints of violet and oaky notes to create an elegant aromatic profile. The softness and fineness of the tannins bring vibrant acidity and a smooth finish.



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Colección RUTINI

CABERNET - MALBEC



Varietal: 50% Cabernet Sauvignon - 50% Malbec.



Vineyard: Cabernet from Tupungato, Malbec from La Consulta, San Carlos; Mendoza.



Malolatic Fermentation: 100%



Oak Regimen: 50% new French oak & 50% new American oak for 12 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: This brilliant blend of 50% Cabernet Sauvignon and 50% Malbec represents the true richness of the Uco Valley. On the nose we find robust fruity aromas of cherry, jam and plum. The mouthfeel combines ripe fruit with rich spices such as vanilla & chocolate imparted by oak. Great structure and smooth tannins, with a prolonged finish.



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Colección RUTINI

MALBEC



Varietal: 100% Malbec.



Vineyard: La Consulta, San Carlos and Tupungato, Mendoza.



Malolatic Fermentation: 100%



Oak Regimen: 80% new French oak & 20% new American oak for 12 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Rutini Malbec is an elegant wine with a deep red color. It has a concentrated nose with notes of wild berries, tobacco and vanilla. Mouthfilling, with rich black fruit flavors and a prolonged finish with a touch of black pepper.



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UCO VALLEY MENDOZA ARGENTINA

DOMINIO MALBEC

VARIETAL: 100% Malbec

VINEYARDS: La Consulta, Valle de Uco.

TYPE OF HARVEST: Manual

ALCOHOLIC FERMENTATION: in stainless steel tanks

MALOLATIC FERMENTATION: 100% of the wine

AGING: 12 months

OAK: French, 20% new, 80% second use.

WINEMAKER: Lic. Mariano Di Paola.

TESTING NOTES

Clear garnet red with violet reflections. Fruity aromas such as plum stand out, also violet and a spicy hint of liquorice.

In the mouth the typicality of the varietal is presented with flavours of black fruit, juicy, fresh and with a balanced acidity.

SERVING TEMPERATURE: 14° - 17°C

AGING POTENTIAL: 10 yeats.

FOOD PAIRING

Grilled and baked red meats, lamb, empanadas.





BONARDA



Varietal: 100% Bonarda.



Vineyards: Tupungato.



Alcoholic Fermentation: in 7500 liter stainless steel tanks.



Oak Regimen: 9 months. 10% new American oak, 30% new French oak, 60% second and third use French oak.



Alcohol: 12.9%



Winemaker: Mariano Di Paola.



Winemaker Notes: Deep red with black hues. Complex aromas of ripe fruit (plums, cherries) suitably blended with spicy notes. Hints of tobacco and cocoa imparted by oak.



Pair With: legume stew, vegetables, red and white meat, empanadas, pork loin, feijoada.



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RESERVE MALBEC



Varietal: 100% Malbec



Vineyards: 19 year old vineyards in Tupungato, 1100m a.s.l.



Malolatic Fermentation: 100%



Oak Regimen: 9 months in 50% New & 50% 2nd used French Oak



Winemaker: Mariano Di Paola.



Winemaker Notes: The Trumpeter Reserve Malbec displays intense red color with deep violet tones. On the nose, fruity aromas of cherries and plums are shown with a delicate mint note. The mouth feel is subtle, fine and sweet tannins with a long and lasting finish.



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UCO VALLEY MENDOZA ARGENTINA

DOMINIO MALBEC - CABERNET FRANC

VARIETAL: 60% Malbec - 40% Cabernet Franc

VINEYARDS: Gualtallary, Uco Valley

TYPE OF HARVEST: Manual

ALCOHOLIC FERMENTATION: in stainless steel tanks

MALOLATIC FERMENTATION: 100% of the wine

AGING: 12 months

OAK: French, 10% new, 90% second use.

WINEMAKER: Lic. Mariano Di Paola.

TESTING NOTES

Deep red ruby. Red fruit aromas are dominant on the nose, intermingled with some floral and spicy touches. Berries and black pepper appear on the palate. Has sweet and friendly tannins that make it an elegant red with great structure.

SERVING TEMPERATURE: 14° - 17°C

AGING POTENTIAL: 8 years.

FOOD PAIRING

Stews, goulash, empanadas, baked meats, cold cuts, ripe cheeses.





SYRAH



Varietal: 100% Syrah.



Vineyards: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Oak Regime: 50% 2nd use French Oak 50 % American Oak for 7 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: The Trumpeter Syrah is a brilliant bright purple wine with violet hues. On the nose, full rich black fruit aromas, light earth notes and a touch of roasted coffee. Great depth and intensity on the palate with sweet, with juicy black cherry fruit and a touch of chocolate and sweet spice the time spent in the oak. The finish is long and lingering, with ripe, velvety tannins.



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Colección RUTINI

CABERNET FRANC



Varietal: 100% Cabernet Franc.



Vineyard: Tupungato, Mendoza.



Malolatic Fermentation: 100%



Oak Regimen: 100% new French oak for 14 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Intense red color with violet hues. Nose notes include spices and fruits such as plums and ripe blackberries combined with those of chocolate and tobacco. In the mouth it gives us a sweet entrance, harmonic body and fleshiness. This elegant wine firmly expresses varietal typicity.



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UCO VALLEY MENDOZA ARGENTINA

RUTINI

MALBEC

COMPOSITION: 100% Malbec

VINEYARDS: Altamira, Gualtallary and La Consulta, Mendoza

HARVEST: Manual

MALOLACTIC FERMENTATION: 100%

AGEING: 12 months

OAK: 40% new French oak and 60% 2nd use

ALCOHOL: 13,6%

TOTAL ACIDITY: 5,55 g/l

pH: 3,78

WINEMAKER: Mariano Di Paola

TASTING NOTES

Very intense red with violet tinges. Red fruits (cherry, currant) and a touch of plum are alive in the nose in this very accomplished red. French oak imparts toasted notes, while the American barrel extends its classic vanilla. Full bodied palate yet refined, thanks to its concentrated fruit character buttressed by a tannic structure characteristic of Cahors reds.

Serving temperature: 14°-17°C

Aging potential: 10 years

FOOD PAIRING

Grilled and roasted red meat, beef tenderloin with vegetables, roast lamb, meat pie and potatoes, wild rabbit Cacciatore (hunter style), chicken pie, beef empanadas.



FELIPE RUTINI

HISTORICAL FRAMEWORK

Fresh nights and thermal amplitude favored obtaining wines with a higher acidity than normal, intense aromas and soft and velvety tannins due to the prolongation of the hanging time of the bunches. Both acidity and tannins make this wine optimal for its storage. New technologies such as the diamond tank and the optical grape selector were incorporated this year.



Composition: 40% Cabernet Sauvignon from Gualtallary, 30% Merlot from Altamira, 20% Malbec from Gualtallary, 10% Cabernet Franc de Gualtallary.



Fermentation: Conical taques for Merlot and Cabernet Sauvignon, Diamond shaped tanks for Malbec and Roll fermentors for Cabernet Franc.



Oak: New French light roast. Forest: Tronçais. Fine-grained.



Malolactic fermentation: 100%



Aging in barrels: 18 months in total. The first 12 months the varieties were aged separately, then the cut was made and this was placed in the same barrels for another 6 months. During this second stage, the fine lees were kept in suspension by means of batonages.



Aging in bottle: 60 months. In an air-conditioned environment at 15°C and protected from light.



Alcohol: 14.5% | Acidity: 5.25g / l | pH: 3.7



Tasting notes: Intense garnet red color, with bright reflections. Spicy aromas and tomato jam, subtle mentholated and licorice notes as well. On the palate, it is a full-bodied wine that is very expressive of its varietal composition. It repeats the aromas perceived in the nose adding vapors of figs and ripe black fruits. It has sucrose tannins of great structure balanced with a delicate acidity making this a long and persistent wine. Its structure and exhaustive elaboration care promise a long aging while preserving its attractive characteristics.



Serving temperature: 14°-17° C



Aging potential: 20 years



Pairing: Grilled and baked beef, game (deer, venison), roasted poultry (partridge), highly seasoned meat dishes, loin in herb crust with Dauphine potatoes.



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RUTINI

SINGLE VINEYARD

Gualtallary

MALBEC



Varietal: 100% Malbec from Gualtallary



Vineyards Age: 20 years



Harvested in April 2014



Malolactic fermentation: 100%



Aging: 12 months. 50% French new oak and 50% French oak second use



Winemaker: Mariano Di Paola



Tasting notes: Deep red wine with blue tones. Great aromatic concentration with fresh and ripe red fruits of cherry, intense balsamic fragrances of thyme and oregano, combined with hints of wood and toasts. Sophisticated, harmonious and great body feel in the mouth, firm and round tannins, where you can appreciate the same characteristics that appear in the aroma with a fresh and prolonged end



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PINOT GRIGIO



Varietal: 100% Pinot Grigio.



Vineyards: La Consulta, San Carlos, Mendoza.



Malolactic Fermentation: 20%



Oak Regimen: 10% French oak barrels for 3 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: This refreshing Pinot Grigio displays light yellow hues with green and golden shades. Attractive aromas reminiscent of citrus and white fruits, with a touch of anise. Fresh and unctuous on the palate, persistent, with crisp acidity.



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SAUVIGNON BLANC



Varietal: 100% Sauvignon Blanc.



Vineyards: Tupungato, Mendoza.



Fermentation: Stainless steel tank. Unoaked.



Winemaker: Mariano Di Paola.



Winemaker Notes: Trumpeter Sauvignon Blanc is an elegant, crisp white wine with yellow-green undertones. The nose proffers strong, persistent fruity aromas blended with notes of grapefruit, herbs and freshly cut grass. The mouthfeel is smooth and fruity with citrus character, and a refreshing acidity.



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Colección RUTINI

CHARDONNAY



Varietal: 100% Chardonnay.



Vineyard: Tupungato, Mendoza.



Malolatic Fermentation: 50%



Oak Regimen: 100% new French oak barrels for 9 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: This Rutini Chardonnay is rich, with tropical fruit aromas in perfect balance with crisp acidity. Well-structured and complex, with concentrated tropical fruit flavors, notes of vanilla and honey, a hint of minerals and a prolonged, elegant finish.



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Colectión RUTINI

SAUVIGNON BLANC



Varietal: 100% Sauvignon Blanc.



Vineyard: Tupungato, Mendoza.



Malolatic Fermentation: 25%



Oak ageing: New French oak for 3 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Rutini Sauvignon Blanc was delicately harvested at peak ripeness to achieve well-balanced flavor and acidity. This wine displays a yellow-green color, the nose shows intense fruity aromas and notes of pink grapefruit, herbs and freshly cut grass. Intense mouthfeel with fruit flavors and touch of vanilla imparted by oak. Well balanced and crisp.



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CHARDONNAY



Varietal: 100% Chardonnay.



Vineyards: Tupungato, Mendoza.



Malolactic Fermentation: 30%



Oak Regime: 50% New, 50% 2nd & 3rd use French oak barrels for 7 months.



Winemaker: Mariano Di Paola.



Winemaker Notes: Trumpeter Chardonnay is a fresh and elegant wine displaying an intense bright yellow color with greenish undertones. Aromas of rich tropical fruit lead into flavors of green apple and floral nuances, followed by hints of vanilla and minerals. Fresh acidity and minerality and a persistent finish.



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UCO VALLEY MENDOZA ARGENTINA

TRUMPETER RESERVE

ROSÉ DE MALBEC

COMPOSITION: 100% Malbec

VINEYARD: Gualtallary, Mendoza

HARVEST: Manual, nocturnal (to avoid oxidation
and preserve fruit freshness)

ALCOHOLIC FERMENTATION: In stainless steel tanks

ALCOHOL: 13,2%

TOTAL ACIDITY: 5,7 g/l

pH: 3,35

WINEMAKER: Mariano Di Paola

TASTING NOTES

This Malbec Rosé is produced using the Provençal (South of France) method, achieving a crystal pink colour – prized by aficionados – which heralds a new paradigm for top-end rosés. Pink with coppery ruby reflections. A subtle vanilla profile frames aromas of fresh red fruit (cherry, strawberry, redcurrant). Easy to drink yet sophisticated, offering a refreshing dryness and finesse.

Serving temperature: 9°C

Aging potential: 2 years

FOOD PAIRING

Avocado (*guacamole*), cold meats (cooked ham, Milan-style salami), seafood with rice and Valencian paella, crab, classic *carpaccio*, grilled sardines and anchovies, prawn risotto, Portuguese chicken, artichokes, sheep cheeses.



ELSA BIANCHI ROSÉ



WINEMAKER: Silvio Alberto



VARIETY: 50% Pinot Noir - 50% Malbec



TYPE OF HARVEST: Manual



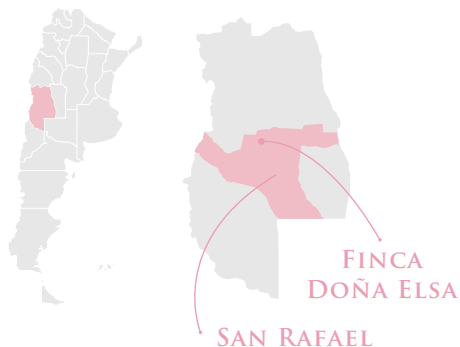
PRODUCTION PER HECTARE: 14.000 kg/ha



ANALYTICAL DATA:

Alcohol: 12.5 % | Residual Sugar: 1.50 g/l | Acidity: 6.10 g/l | pH: 3.30

ARGENTINA MENDOZA



VINEYARDS:

The grapes used to produce this wine come from our family vineyards Finca Doña Elsa and Finca Las Paredes, both at an altitude of 750 m.a.s.l approximately, in San Rafael, Mendoza. Its soils are of alluvial origin and have a loamy-sandy texture.



WINEMAKER'S NOTES: Attractive greenish color of an appealing brightness. When the glass is swirled, the Chardonnay aromas arise with good intensity. Fruits such as green apple and citrus can be perceived, in good balance with tropical fruit aromas. In the mouth it is a young, fresh wine with an off-dry sensation and vibrant acidity. Tropical fruit and citrus are present in this mid-volume delicate wine. Perfect for appetizers and main dishes alike.

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ELSA BIANCHI

MALBEC



WINEMAKER: Silvio Alberto



COMPOSITION: 100% Malbec



PRODUCTION: 14,000 kg/ha



TYPE OF HARVEST: Manual

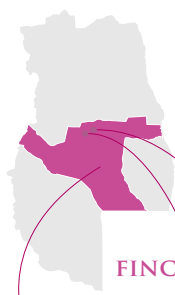


ANALYTICAL DATA:

Alcohol: 14,5 % v/v | Residual sugar: 2.00 gr | Acidity: 5.20 g/l | pH: 3.70

ARGENTINA

MENDOZA



FINCA
DOÑA ELSA

FINCA ASTI

SAN RAFAEL

VINEYARDS:

The grapes for Elsa Malbec come both from our family vineyards as well as from associated producers, all of these in San Rafael, Mendoza. Our own vineyards are: Finca Doña Elsa and Finca Asti, both of these at an approximate altitude of 750 m.a.s.l. They have poor, alluvial-origin soils, with a loamy-sandy texture and some calcareous sediments which provide minerality notes to the wine.



WINEMAKER'S NOTES: Very attractive and profound purplish color, typical of young Malbec wines. Intense, aromatic fruit-forward expression with evidence of ripe red fruit and notes of violets, accompanied by a subtle minerality. In the mouth, it has a sweet entry, round and soft tannins, balanced acidity, and medium structure.

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ELSA BIANCHI

CABERNET SAUVIGNON



WINEMAKER: Silvio Alberto



COMPOSITION: 100% Cabernet Sauvignon



PRODUCTION PER HECTARE: 14,000 kg/ha



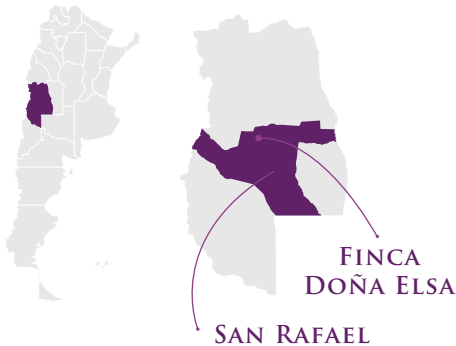
TYPE OF HARVEST: Manual



ANALYTICAL DATA:

Alcohol: 14.5% | Residual Sugar: 2.50 g/l | Acidity: 5.25 g/l | pH: 3.65

ARGENTINA MENDOZA



VINEYARDS:

The grapes for Elsa Bianchi Cabernet Sauvignon come both from our family vineyard Doña Elsa, as well as from associated producers, all of these in San Rafael, Mendoza, therefore making this a Cabernet Sauvignon Blend from different terroirs within the District. Finca Doña Elsa is at an approximate altitude of 750 m.a.s.l. It has poor, alluvial-origin soils, with a loamy-sandy texture and some calcareous sediments, which provide minerality notes to the wine.



WINEMAKER'S NOTES: Wine with an attractive ruby color. In the nose, spicy aromas arise, such as red bell pepper, black peppercorns, and notes of ripe red fruits, all of these typical of this varietal when grown within San Rafael. The soil provides some mineral notes which add freshness to this vivacious wine. This is an elegant and balanced wine which can be paired with different types of food.

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ELSA BIANCHI

CHARDONNAY



WINEMAKER: Silvio Alberto



VARIETY: 100% Chardonnay



PRODUCTION PER HECTARE: 14,000 kg/ha



TYPE OF HARVEST: Manual



ANALYTICAL DATA:

Alcohol: 12.0% | Residual Sugar: 1.50 g/l | Acidity: 6.30 g/l | pH: 3.20

ARGENTINA

MENDOZA



FINCA
LAS PAREDES

FINCA
DOÑA ELSA

SAN RAFAEL

VINEYARDS:

The grapes used to produce this wine come from our family vineyards Finca Doña Elsa and Finca Las Paredes, both at an altitude of 750 m.a.s.l approximately, in San Rafael, Mendoza. Its soils are of alluvial origin and have a loamy-sandy texture.



WINEMAKER'S NOTES: Attractive greenish color of an appealing brightness. When the glass is swirled, the Chardonnay aromas arise with good intensity. Fruits such as green apple and citrus can be perceived, in good balance with tropical fruit aromas. In the mouth it is a young, fresh wine with an off-dry sensation and vibrant acidity. Tropical fruit and citrus are present in this mid-volume delicate wine. Perfect for appetizers and main dishes alike.

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BIANCHI IV GENERACIÓN

GRAN CORTE 2018

SINGLE VINEYARD & SELECTED BLOCKS



WINEMAKER: Silvio Alberto



GRAPE VARIETY: 44% Malbec (Block #210), 24% Merlot (Block #207), 22% Cabernet Sauvignon (Block #203), 10% Petit Verdot (Block #1)



PRODUCTION:

3,395 bottles (750ml) | 70 bottles (1500ml) | 11 bottles (3000ml)



OAK AGING: 12 months in French Oak Barrels, 50% 1st use, 50% 2nd use



TYPE OF HARVEST: Manual



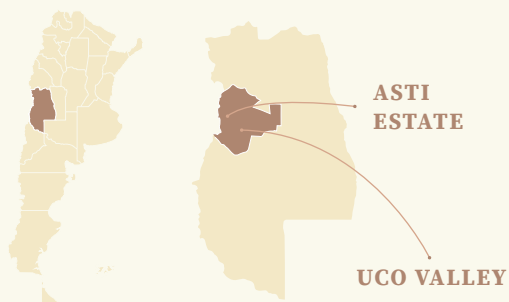
ANALYTICAL DATA:

Alcohol: 14.5 % | Residual Sugar: 3.20 g/l | Acidity: 5.90 g/l | pH: 3.68



AGING POTENTIAL: 15 years

ARGENTINA MENDOZA



VINEYARD: Block #12, Enzo Estate

VINEYARD AGE: 20 years

ALTITUDE: 1,300 m.a.s.l.

YIELD: 2.5 plants = 1 bottle of IV Generacion Gran Corte



VINE TRAINING SYSTEM: High Trellis

LOCATION: Los Chacayes, Uco Valley, Mendoza

PRODUCTION PER HECTARE: 6,000 kg/ha

SOILS: Micro-terroir embraced by the immensity of the Andes Mountains, with soils of alluvial origin, great presence of boulders of various sizes, and poor in organic matter. Altitude of approximately 1,300 meters (3,600 ft) above sea level, granting the vines vast thermal amplitude. The water used is obtained directly from pure and high-quality snowmelt. This water is collected in a dam located in the highest area of the vineyard, from where a drip irrigation system achieves proper water management for the whole vineyard.



WINEMAKER'S NOTES: This great four-variety blend shows an intense ruby color with exquisite purple and blackish hues. In the nose, intense and fresh red and black fruit aromas are interlaced with spice notes that reminiscence of thyme and black pepper, as well as with the typical minerality that the Chacayes terroir brings about. All this feels impeccably balanced with the subtle chocolate and vanilla notes contributed by its French Oak aging, thus resulting in a complex and seductive wine. In the mouth, its structure as well as its broad palate are evidenced, along with the equilibrium among its four varieties: the "sweet" sensation the Malbec brings about, as well as the fine, balanced tannins from the Merlot, and the potency that comes from both the Cabernet Sauvignon and the Petit Verdot. This ensemble provides complexity to this wine, which will in turn have a superb evolution and a substantial aging potential.



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WINEMAKER: Silvio Alberto



COMPOSITION:

41% Malbec - 28% Cabernet Sauvignon - 42% Merlot - 7% Petit Verdot



PRODUCTION: 42,048 bottles (750ml) | 400 bottles (1500ml)
| 55 bottles (3000ml) | 15 bottles (5000ml)



OAK AGING: 100% of the wine is aged 12 months in French Oak Barrels | 40% new barrels and 60% 2nd and 3rd use



TYPE OF HARVEST: Manual



ANALYTICAL DATA:

Alcohol: 14.7% v/v | Residual Sugar: 3.60 g/l | Acidity: 5.90 g/l | pH: 3.62



AGING POTENTIAL: 20 years

ARGENTINA MENDOZA



VINEYARD: Asti Estate

VINEYARD AGE: 30 years

ALTITUDE: 1,300 m.a.s.l.

YIELD: 3 plants = 1 bottle of Enzo Bianchi Gran Corte



VINE TRAINING SYSTEM: High Trellis

LOCATION: Las Paredes District, San Rafael, Mendoza

PRODUCTION PER HECTARE: 5,000 kg/ha

SOILS:

Poor soils of alluvial origin with a loamy sandy texture, as well as medium-sized boulder layers, and covered with slightly calcareous layers which will transmit mineral notes to the wine. In addition, these poor soils, combined with the adequate irrigation system, let us accomplish a perfect balance in the vines.

TEXTURA
FRANCO-ARENOSA

CANTOS
RODADOS



WINEMAKER'S NOTES: Intense red color and attractive purple hues. On the nose, one can appreciate aromas of red fruit and flowers, as well as spices and fresh herb notes. Ripe black fruit are also present, in combination with subtle notes of chocolate and vanilla. This is a complex wine, with great structure, gentle tannins, a good acidic balance and substantial aging potential.



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PEQUEÑA VASIJA

ROSÉ DE MALBEC



Varietal: 100% Malbec



Vineyards: Tupungato, Mendoza

Harvest: manual, at nighttime to prevent oxidation and preserve fruity freshness



Malolactic Fermentation: 14 days in stainless steel tanks, at 14°C



Tasting Notes: Limpid rosé, raspberry touch with lilac nuances. The subtle floral profile gives to the fresh red fruit notes (cherry, strawberry, gooseberry), slightly citric. This Malbec Rosé's production process is the one used in Provence (South of France), which results in a translucent rosé, a distinction feature for the connoisseurs, which anticipates a new ideal of high quality.



Serving Temperature: 9°C - 10°C



Style: The great novelty of this product lies in its style, which expresses a very rich flavor palate, while stemmed in an unprecedented fragile rosé hue. The patient battonage (shaking of the fine lees). Pequeña Vasija Rosé of Malbec is a wine which amazes the consumer by delivering more than expected. A lasting experience to share with good friends and family year-round.



Pairing: An extensive list of dishes can make a harmonious pair with this exceptional Rosé, from avocado dishes (guacamole) and cold cuts (sliced ham, Milan salami) to rice with seafood, paella Valenciana, crab, classic carpaccio, grilled sardines and anchovies, prawn risottos, Portuguese style chicken stew and lamb cheeses.

PEQUEÑA VASIJA

VARIETALS

MALBEC



Varieties: 100% Malbec



Vineyards: It is a Wine from fine grapes from North, Center and East side of Mendoza province.



Malolatic Fermentation: 100%



Service Temperature: 16°C to 18°C.



Winemaker: Paula Witkowski



Tasting Notes: Deep red, soft and elegant Malbec with aromas of wild flowers, pepper, cherries and strawberries; Red fruit flavors. Easy to drink on any occasion.



Famiglia

B I A N C H I

MALBEC



WINEMAKER: Silvio Alberto



GRAPE VARIETY: 93% Malbec - 7% Syrah



PRODUCTION: 1.066.667 bottles (750ml)



OAK AGING: 8 months, 15% of the wine



TYPE OF HARVEST: Manual



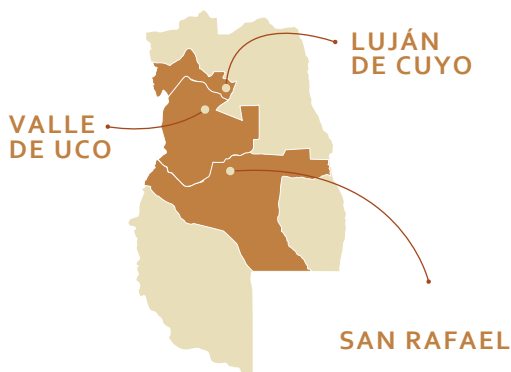
ANALYTICAL DATA: ALCOHOL:

Alcohol: 14.4% | Residual Sugar: 2.70 g/l | Acidity: 5.32 g/l | pH: 3.71



AGING POTENTIAL: 6 years

MENDOZA



VINEYARDS: The grapes for Famiglia Bianchi Malbec come from three different terroirs: Agrelo (Luján de Cuyo), Uco Valley, and from three different vineyards in San Rafael: Finca Doña Elsa, Finca Asti and Finca Constanza. This means we have different soils as well as different micro-climates, which allows us to obtain an interesting complexity for both the wine's aromas as well as its flavors.

SOILS: Alluvial-origin soils, some of these with a great amount of rocks; such is the case of Finca Doña Elsa, which also contains calcareous sediments, providing minerality notes to the wine. Finca Constanza and some parts of Finca Asti, on the other side, have more profound, as well as poor, soils. In Uco Valley, on the other hand, we find soils which, apart from being of alluvial origin as well, have mostly cobbles of various sizes, resulting in a heterogeneous land. Altitude is a distinctive feature here, which is 1,300 m.a.s.l., providing an extensive thermal amplitude, resulting in wines with good structure and complexity.

YIELD: 1 plant = 1 bottle of Famiglia Bianchi Malbec



PRODUCTION PER HECTARE: 8,000 kg/ha

VINE TRAINING SYSTEM: High Trellis



WINEMAKER'S NOTES: Deep purple color with a very attractive magenta hue. Intensity, minerality and fresh aromas on the nose, where ripe plums and cherries stand out, together with some spice notes which San Rafael Malbecs are known for. Flower notes reminiscent of violets are also present, and all these, together with the vanilla and chocolate notes from the wine's aging in French oak, achieve a nice complexity of aromas with a remarkable fruit-wood balance. Harmonious in the mouth, with balanced acidity and delicate tannins which make for a broad palate and persistent finish.

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Familia

B I A N C H I

ORGANIC MALBEC 2020



WINEMAKER: Silvio Alberto



GRAPE VARIETY: 100% Malbec



PRODUCTION: 74,640 bottles (750ml)



OAK AGING: 8 months, 10% of the wine



TYPE OF HARVEST: Manual



ANALYTICAL DATA:

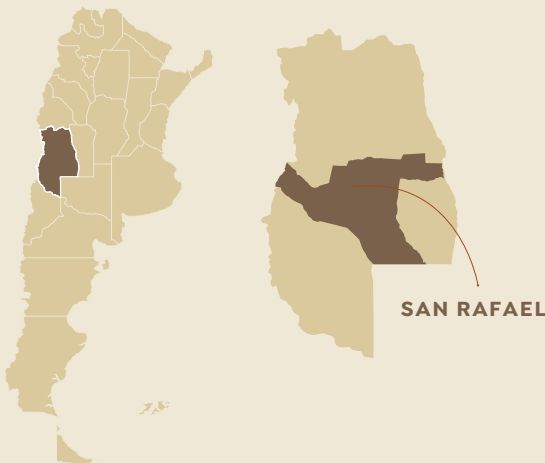
Alcohol: 14.9 % | Residual sugar: 1.80 g/l | Acidity: 5.10 g/l | Ph: 3.67



AGING POTENTIAL: 6 years

ARGENTINA

MENDOZA



VINEYARDS

The grapes for Familia Organic Malbec come from three certified-organic vineyards: Finca Doña Elsa, Finca Asti and Finca Constanza. This means we have different soils as well as different micro-climates, and this allows us to obtain an interesting complexity for both the wine's aromas as well as its flavors.

SOILS

Alluvial-origin soils, some of these with a great amount of rocks; such is the case of Finca Doña Elsa, which also contains calcareous sediments which provide minerality notes to the wine. Finca Constanza and some parts of Finca Asti, on the other side, have more profound, as well as poor, soils and therefore provide the wine with red fruit aromas and delicate tannins.

YIELD: 1 plant = 1 Familia Organic Malbec bottle



PRODUCTION PER HECTARE: 9.000 kg/ha

VINE TRAINING SYSTEM: high trellis



WINEMAKER'S NOTES: Profound ruby color with attractive purple hues. Thanks to having achieved an excellent level of maturity, this Malbec has intense aromatic fruit-forward expression with evidence of red and black fruits, as well as subtle vanilla notes. In the mouth, it has a sweet entry, round tannins, balanced acidity, and red fruit notes. It is a medium-bodied, elegant wine with a velvety, elegant finish.

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BIANCHI *Particular*

FAMILY ESTATE GROWN

CABERNET FRANC
2020



WINEMAKER: Silvio Alberto



COMPOSITION: 100% Cabernet Franc



PRODUCTION: 12,787 bottles (750ml), 35 bottles (1500ml),
13 bottles (3000ml), 6 bottles (5000ml)



OAK AGING: 100% of the wine is aged 12 months in 3rd use
French Oak



TYPE OF HARVEST: Manual



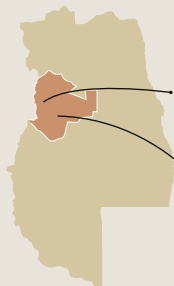
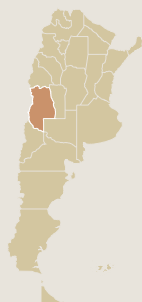
ANALYTICAL DATA:

Alcohol: 14.6% | Residual Sugar: 2.70 g/l | Acidity: 5.60 g/l | pH: 3.60



AGING POTENTIAL: 15 years

ARGENTINA MENDOZA



ENZO ESTATE
LOS CHACAYES

UCO VALLEY

VINEYARD: Enzo Estate, Block # 3 (Cabernet Franc)

VINEYARD AGE: 30 years

ALTITUDE: 1,300 m.a.s.l.

YIELD: 2 plants = 1 bottle of Particular Cabernet Franc



VINE TRAINING SYSTEM: High Trellis

LOCATION: Tunuyán, Uco Valley, Mendoza

PRODUCTION PER HECTARE: 7,000 kg/ha.

SOILS:

Micro-terroir embraced by the immensity of the Andes Mountains, with soils of alluvial origin, great presence of boulders of various sizes, and poor in organic matter. Altitude of approximately 1,300 meters (3,600 ft) above sea level, granting the vines vast thermal amplitude. The water used is obtained directly from pure and high-quality snowmelt. This water is collected in a dam located in the highest area of the vineyard, from where a drip irrigation system achieves proper water management for the whole vineyard.



WINEMAKER'S NOTES:

This Cabernet Franc has an intense red color with attractive and vivacious purple hues. In the nose, its aromatic intensity is impressive: we can perceive black fruit aromas, such as cassis and black currant, as well as spicy notes like red pepper bell and black peppercorns, all perfectly blended with the oaky notes obtained from its aging, such as vanilla and smoke. These bestow great complexity upon the wine which, together with its freshness, make it an exceptional exponent of Cabernet Franc. It has great structure and volume in the mouth, as well as sweet tannins. It is meaty, elegant, with a balanced acidity, and a bold finish, which make it persistent and harmonious.

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BIANCHI
Particular
FAMILY ESTATE GROWN

MALBEC



WINEMAKER: Silvio Alberto



COMPOSITION: 100% Malbec



PRODUCTION: 34,139 bottles (750 ml) - 138 bottles (1500 ml)
- 35 bottles (3000 ml) - 10 bottles (5000 ml)



OAK AGING: 50% of the wine is aged 12 months in French Oak Barrels | 20% new barrels and 80% 2nd and 3rd use



TYPE OF HARVEST: Manual



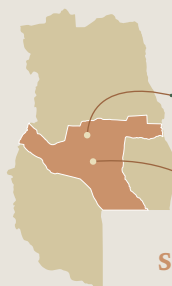
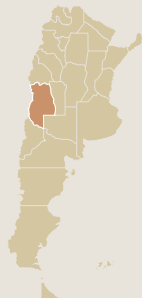
ANALYTICAL DATA:

Alcohol: 14.7% | Residual Sugar: 2.80 g/l | Acidity: 5.70 g/l | pH: 3.50



AGING POTENTIAL: 15 years

ARGENTINA MENDOZA



FINCA ASTI

SAN RAFAEL

VINEYARD: Asti Estate, Single Vineyard (Block #18)

VINEYARD AGE: 30 years

ALTITUDE: 750 m.a.s.l.

YIELD: 2 plants = 1 bottle of Particular Malbec



VINE TRAINING SYSTEM: High Trellis

LOCATION: Distrito Las Paredes, San Rafael, Mendoza.

PRODUCTION PER HECTARE: 7,000 kg/ha

SOILS:

Poor soils of alluvial origin with a loamy sandy texture, as well as medium-sized boulder layers, and covered with slightly calcareous layers which will transmit mineral notes to the wine.



WINEMAKER'S NOTES: This Malbec shows great color intensity, with a deep purple tone and attractive magenta hues. On the nose, black fruit aromas stand out, such as ripe plum, as well as spices, vanilla, dark chocolate and smoke, due to its oak aging, and which help round up its complexity. In the mouth, its entry is perceived as sweet due to its velvety, yet strong tannins, which will permit the wine to continue aging onto the next decade. Wine of good acidity, great structure and volume; elegant and harmonious, with a persistent finish.

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Famiglia

B I A N C H I

EXTRA BRUT
TRADITIONAL METHOD



WINEMAKER: Silvio Alberto



BLEND: 60% Chardonnay · 40% Pinot Noir



TYPE OF HARVEST: Manual



PRODUCTION METHOD: Champenoise



SUR LATTE AGING: 12 Months



ANALYTICAL DATA:

Alcohol: 11.60% V/V | Dosage: 8.30 g/l | Acidity: 6.50 g/l | pH: 3.10

VINEYARDS: The grapes for Famiglia Bianchi Extra Brut come from two of our family vineyards in San Rafael: Finca Doña Elsa and Finca Las Paredes, both providing us with Chardonnay and Pinot Noir grapes. These vineyards are at an altitude of 750 to 850 m.a.s.l. and have poor soils of alluvial origin. Finca Doña Elsa has a loamy-sandy texture in its first centimeters, and below this it contains calcareous sediments which provide minerality notes to the wine. Finca Las Paredes has both sandy, as well as soils with a high amount of calcareous sediment.

PRODUCTION PER HECTARE: 7.000 kg/ha

YIELD: 1 plant = 1 bottle of Famiglia Bianchi Extra Brut 🍷 = 🍷



WINEMAKER'S NOTES: Seductive pale yellow-greenish color with golden hues and delicate, yet persistent, bubbles. Exquisite and fresh nose of white peaches, minerality and toasted bread, bringing about the elegance provided by its Champenoise production method. In the palate, this sparkling wine is very pleasant and balanced, yet complex and with a good structure. It has lively acidity and biscuity creaminess to complement a long, smooth finish, which calls for more toasts.

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DESDE 1925 SAN FELIPE

SAN FELIPE

— R O B L E —



CABERNET SAUVIGNON

VARIETAL: 100% Cabernet Sauvignon

VINEYARDS: Maipú, Mendoza.

MALOLATIC FERMENTATION: 100%.

AGEING: 7 months. 50% in new American oak, 50% in 2° and 3° use French oak.

SERVICE TEMPERATURE: 16°C a 18°C.

WINEMAKER: Paula Witkowski.

TASTING NOTES

An intense red wine with vibrant violet undertones. Fruity on the nose, with a touch of coffee, cocoa and vanilla from the oak. Smooth palate with sweet tannins and a long finish.



Montecaseros 2625 | Coquimbito (5513), Maipú | Mendoza, Argentina
Tel. +54 (0261) 4972013 | info@vinossanfelipe.com | www.vinossanfelipe.com



FINCA LAS NUBES

CABERNET - MALBEC

VARIETAL: 80% Cabernet Sauvignon
20% Malbec

VINEYARD: 12 year old vineyards located
in the High Cafayate Valley,
Salta

VINEYARD ALTITUDE: 1,850 m above sea level

CHARACTERISTICS: Intense red color with ruby
edges. Notes of ripe red fruit,
red pepper, pepper and spices.
Structured on the palate, fleshy.
Soft, ripe tannins. Soft and
harmonious finish,

ALCOHOL: 13.8%

ACIDITY: 5.85 G/L

RESIDUAL SUGAR 2 G/L

PH: 3.7



FINCA LAS NUBES

MALBEC

VARIETAL: 100% Malbec

REGION: Finca Las Nubes is located in the region of Tolombón, Calchaquí Valley, Salta to 1,850m above sea level.

VINEYARD: Finca Las Nubes, 12 year old vineyards with soil type deep Sandy-clay with small amounts of organic matter. Performance of 10,000 per ha. The Microclima of height, warm and diaphanous days, between 15 and 20 °C of thermal amplitude, scarce rains, allow a harvest of healthy and mature grapes integrally, with excellent colors aromas and flavors.

CHARACTERISTICS: Intense ruby red with violet edges. Very fruity, typical of the region, with notes of plum, raisins and pepper. The time spent in French oak contributes subtle notes of vanilla and toasted aromas. Voluminous, intense structure, with soft and gentle tannins, balanced and harmonious finish.

SERVING TEMPERATURE: 16-18° C

AGING POTENTIAL: 3-5 years

ALCOHOL: 13.7%

ACIDITY: 5.75 G/L (Tartárica)

RESIDUAL SUGAR: 2.0 G/L

PH: 3.6

PAIRING: Ideal with lamb dishes, red meats and barbecue.



FINCA LAS NUBES

TORRONTÉS

VARIETAL: 100% Torrontés.

VINEYARD: 12 year old vineyards located in the High Cafayate Valley, Salta.

VINEYARD ALTITUDE: 1,850 m above sea level.

CHARACTERISTICS: A yellow wine with greenish tones. Fresh to the nose, very fruity and fragrant, reminiscent of the Torrontés grape from which it originates. Notes of citrus, flowers, and white peach. Structured on the palate, fresh, round and balanced, with a long and harmonious finish.

AGING POTENCIAL: 3 years.

ALCOHOL: 13.5%

ACIDITY: 6 G/L

RESIDUAL SUGAR: 3.4 G/L

PH: 3.4

PAIRING: Ideal with chesse, empanadas, tamales, sushi, vegetarian cuisine, fish and seafood.

Slight variations can occur depending on yearly conditions.



TUKMA

GRAN CORTE



VARIETAL: 65% Malbec - 20% Tannat - 15% Cabernet

VINEYARD: 12 years old vineyards located in the region of Angastaco, Calchaquí Valley, Salta.

VINEYARD ALTITUDE: 1,700m A.S.L.

SOIL TYPE: Deep Sandy-clay with small amounts of organic matter.

PERFORMANCE: 8,000 kg per Ha.

PRODUCED BOTTLES: 30,000 units.

AGING: 18 months in french oak.

CHARACTERISTICS: Intense red color with violet edges. Notes of ripe red fruit and red pepper. The time spent in French oak contributes subtle notes of vanilla and toasted aromas. Great structure and volume. Intense, ripe tannins. Long and harmonious finish, where the three varieties amalgamate perfectly.

SERVING TEMPERATURE: 16 to 18° C

AGING POTENTIAL: 5-8 years

ALCOHOL: 14%

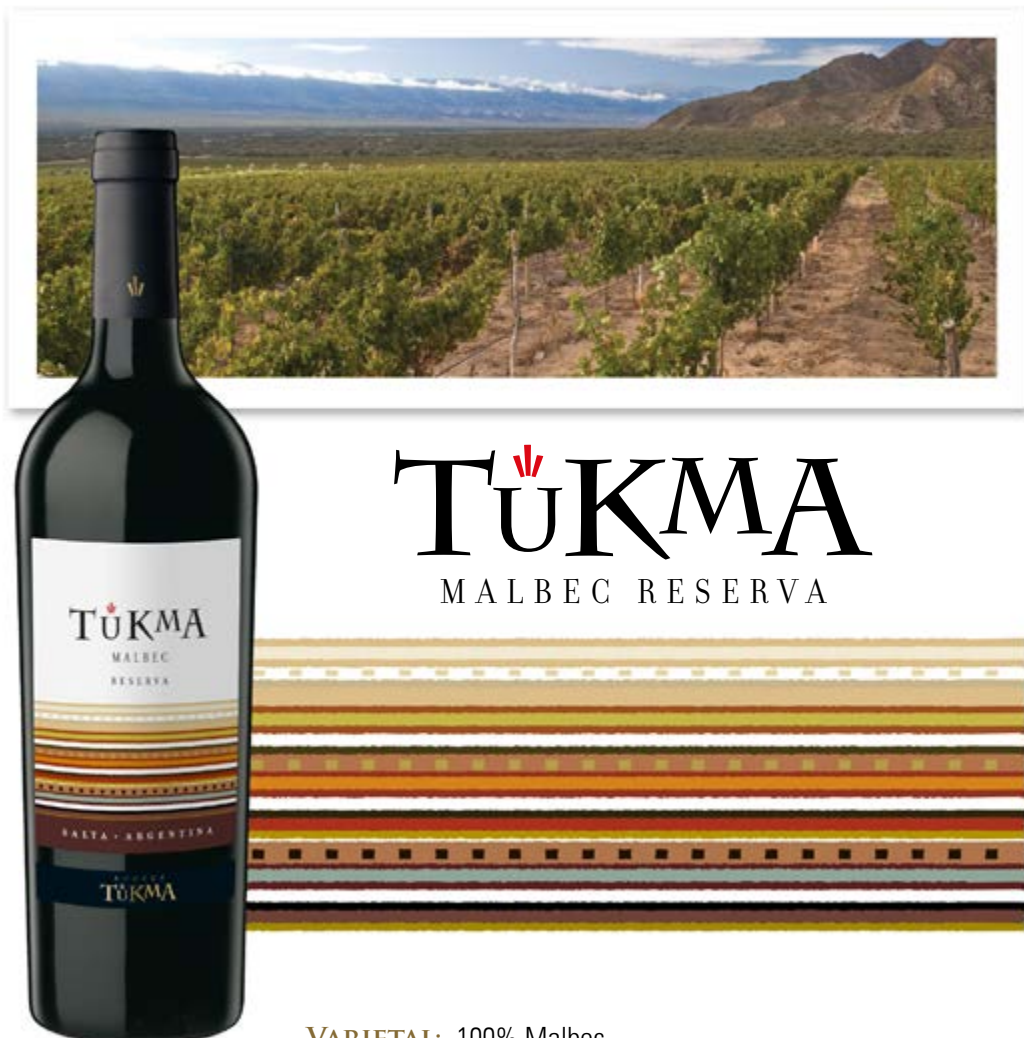
ACIDITY: 6.1 G/L

RESIDUAL SUGAR: 3 G/L

PH: 3.6

PAIRING: Ideal with lamb dishes, red meat and barbecue.

Slight variations can occur depending on yearly conditions



TUKMA

MALBEC RESERVA

VARIETAL: 100% Malbec

VINEYARD: 12 year old vineyards located in the region of Tolombón, Calchaquí Valley, Salta.

VINEYARD ALTITUDE: 1,700m A.S.L.

SOIL TYPE: Deep Sandy-clay with small amounts of organic matter.

PERFORMANCE: 8,000 kg per Ha.

PRODUCED BOTTLES: 80,000 units.

AGING: 8 months in French oak.

CHARACTERISTICS: Intense ruby red with violet edges. Very fruity, typical of the region, with notes of plum, raisins and pepper. The time spent in French oak contributes subtle notes of vanilla and toasted aromas. Voluminous, intense structure, with soft and gentle tannins, balanced and harmonious finish.

SERVING TEMPERATURE: 16 to 18° C

AGING POTENTIAL: 3-5 years

ALCOHOL: 14%

ACIDITY: 6 G/L

RESIDUAL SUGAR: 3.36 G/L

PH: 3.71

PAIRING: Ideal with red meat dishes, barbecue, pasta with spiced sauces and empanadas.

Slight variations can occur depending on yearly conditions

BODEGA

SAN TELMO



SAUVIGNON BLANC



100% SAUVIGNON BLANC
Selected vineyards in Cuyo.

WINEMAKING PROCESS

Manual harvesting and bulk transportation.
Destemming and grape chilling.
Pneumatic pressing and juice refrigeration.
Cold settling and Racking.
Controlled fermentation with selected yeasts
in stainless steel tanks.
Centrifuge racking.
Filtration and bottling.

TASTING NOTES

Light straw, greenish color. Clean on the nose
with a touch of mixed citrus fruit. Crispy,
fruity and refreshing in the mouth.

FOOD MATCHES

Ideal as an aperitif or to match with light
seafood dishes, fish, white meats and
simple pasta.

DRINKING TEMPERATURE

Best served between 10° - 12° C.



BODEGA

SAN TELMO



TORRONTÉS



100% TORRONTÉS
Selected vineyards in Cuyo.

WINEMAKING PROCESS

Manual harvesting and bulk transportation.
Destemming and grape chilling.
Pneumatic pressing and juice refrigeration.
Cold settling and Racking.
Controlled fermentation with selected yeasts
in stainless steel tanks.
Centrifuge racking.
Filtration and bottling.

TASTING NOTES

A crunchy and refreshing wine. It offers citric
aromas on the nose and also floral notes.
Great balance between sugar and acidity
perceived on the mouth.

FOOD MATCHES

Perfect to accompany shellfish or just to enjoy
it on its own. It's a very pleasant and
delicate aperitif.

DRINKING TEMPERATURE

Best served between 10° - 12° C.





NEW AGE

NEW AGE ROSÉ



WINEMAKER: Silvio Alberto



COMPOSITION: Malbec - Merlot - Bonarda



PRODUCTION PER HECTARE: 20,000 Kg/Ha



TYPE OF HARVEST: Mechanical

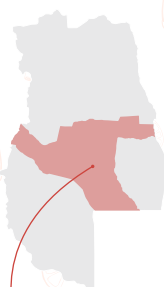
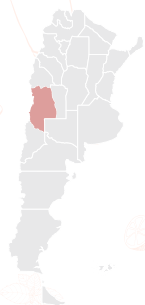


ANALYTICAL DATA:

Alcohol: 9.80% | Residual Sugar: 55 g/l | Acidity: 6.90 g/l | pH: 3.10

ARGENTINA

MENDOZA



SAN RAFAEL

VINEYARDS:

The grapes for New Age Rosé come both from our family vineyards as well as from other producers, all in San Rafael.



WINEMAKER'S NOTES: Seductive bright copper-red color that sparkles in the light. Aromas of wild raspberries fill the glass and spellbind our senses. In the mouth, this wine evokes sweet memories of cotton candy, red fruits and violets, which invite us to stay caught in its magic.

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DESDE 1928

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NEW AGE

NEW AGE WHITE



WINEMAKER: Silvio Alberto



COMPOSITION: 95% Torrontés - 5% Sauvignon Blanc



PRODUCTION PER HECTARE: 20,000 kg/Ha



TOTAL PRODUCTION: 3,780,000 bottles



TYPE OF HARVEST: Mechanical



ANALYTICAL DATA:

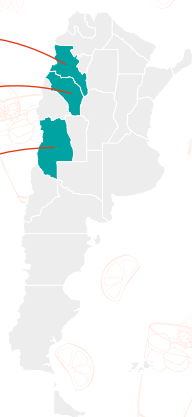
Alcohol: 10% | Residual Sugar: 47 g/l | Acidity: 6.22 g/l | pH: 3.20

ARGENTINA

CATAMARCA

LA RIOJA

MENDOZA



VINEYARDS:

The grapes for New Age White come from different oases within the Mendoza Province, mostly from San Rafael. Additionally, part of the grapes utilized also come from both La Rioja and Salta. This elaboration philosophy seeks to express the characteristics that each terroir has to offer.



WINEMAKER'S NOTES: Beautiful greenish color with silver highlights, very seductive and elegant. A wine of intense aromas, mostly floral and of fresh fruit, characteristic of these varieties. A glass of New Age Sweet Wine is a refreshing mixture of ripe fruits and colorful flowers that bring to mind a beautiful Spring morning on the countryside. It is mild, sweet, of balanced acidity, delicate sparklingness, and very fun!

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