



Italian Experience

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1

What is Certa



Certa Manifesto

Certa is a bridge between Italy and Asia; an ambassador of Italian wines, food and crafts.

1. Certa is Tradition

Each gesture, decision, attention and sacrifice that have been tirelessly repeated and solemnly observed throughout the years, have gained an ultimate importance, becoming a tradition. Traditions provide the flavour of things. It all sounds quite simple, but it is an endless process that needs a lot of time and a lot of love to be achieved.

2. Certa is Balance

At Certa we tell stories of products that become experiences, that are environmentally-friendly and possess a clear terroir. We support the “purity” in taste and the charm of local winemaking traditions. In this way, everything is in balance with the environment, with the people, and with their ecosystem.

3. Certa is Places

The smell, taste and texture of our environment intensify our perception of places. The ability to be amazed and to meet our surroundings with an open mind and responsive senses will at once ground us and allow us to learn from each big little experience. We call it “Be - sensuously - present”. Let’s indulge in observing, sensing and feeling everything around us; in finding the real magic in our everyday places and new magic in every journey of discovery.



Our aim is to represent Italian excellence in Asia with a meaningful, deep and authentic conversation.

4. Certa is People

From the great human heritage, made up of dedicated people who have worked Italian lands for years. To the curious minds around the world who appreciate deep and meaningful stories. We're here to create a community of passionate and enthusiast individuals. Knowing others and being known, being a people person, investing in somewhere instead of trying to be everywhere. We want to do less and be more and just say yes to the next glass of wine.

5. Certa is Italianness

As Italians, we grown up thinking that having lunch without eating bread is as unusual as rounding it off without espresso. There is no dinner that should not be honoured by opening a bottle of wine as there isn't a conversation that doesn't need a choreography of gestures to support the main thesis.

It isn't easy to explain how these hereditary habits can be so intertwined with a culture. In a way, these actions all represents daily rituals of nourishment. Nourishment in its broadest sense. Emotional and spiritual, aesthetic and visual, tactile and olfactory. Nourishing experiences that can be "satisfying" in a nearly religious way. Just think about an Italian describing his favorite dish.

6. Certa is Excellence

For us at Certa, excellence is a humble manifestation of a pride in what one does, an approach whereby you take extraordinary care of very small details without demanding any recognition back. Excellence is an intimate challenge at one's own distinct frequency, following rules that have not yet been invented.

Excellence relies on any connection between the gesture and the product: the careful hand work during the harvest in our wineries, all the dedication behind the creation of a wine unleashed in a celebrative pouring; and then again every final touch of any master involved in the creation and communication.



“Excellence relies on any connection between the gesture and the product”

Our curatorial approach

1. Family owned businesses


The multi-generational lineage of our partners is integral to their essence, embodying stability, longevity, and if nothing else, a precious legacy passed down father to son. Their rich history meets a versatile and adaptable spirit, making sure they speak their family values while meeting contemporary market needs.

2. Environment friendly approach

Our partners use sustainable practices that are ecological and socially fair to everyone involved in their production. From landscaping, to labour practices, to energy use: all the elements works together in a balance to respect the environment.

3. Top quality products

Full transparency in the supply chain, highest product quality, why the product is made that way and the values of the people who are making it define the premium standard of the products of our partners.



We select our Certa Family Partners through a critical analysis of their history and values, where their brand landscape discerns the transregional significance in the radical, yet sensitive and carefully considered approach to their terroir, products and building culture.

Take it slow

Slow food and slow wine

There is a strong connection between plate and planet, and our food choices have a major impact on the health of the environment and society.

The wine and food producers part of the Certa family breathe a broad concept of quality: their beliefs are based on three basic, interconnected prerequisites.

Quality food for us is:

Good. A food and wine's flavor and aroma, recognizable to educated, welltrained senses, is the fruit of the competence of the producer and of choice of raw materials and production methods, which should in no way alter its naturalness.

Clean. The environment has to be respected and sustainable practices of farming, animal husbandry, processing. Every stage in the agro-industrial production chain should protect ecosystems and biodiversity, safeguarding the health of the environment.

Fair. Social justice should be pursued through the creation of conditions of labor respectful of man and his rights and capable of generating adequate rewards; through the pursuit of balanced global economies; through the practice of sympathy and solidarity; through respect for cultural diversities and traditions.

By enjoying a product of the Certa Family, you become a "co-producer", sharing and supporting the qualities of Good, Clean and Fair food and wine principles.



“There is a strong connection between plate and planet”

We breathe Italy

Excellence producers from wineries to food museums, from the mountains to the seas, passing by UNESCO heritages, love and passion for the traditions and quality:

this is Italy.

Since 2016, Italy has been hosting the most UNESCO recognized material and immaterial assets and Creative Cities tied to food and wine, and among all the heritage, food and wine are what Italy mainly stands out for, even abroad.

Support the local producers,
encourage business development,
enhance the regions' traditional identities,
and bring an authentic touch point
of Italian Culture in Asia
is our mission.

The Certa Journey

Certa

JULY 23rd, 2015

Certa is founded by Keti Mazzi to represent Ceretto, Tasca and Argiolas wineries in Asia Pacific, along with a small selection of other Italian family owned wineries.

Certa
2.0

JULY 23rd, 2020

Certa focus and Certa team expand, enriching the portfolio with the representation of more Italian family owned wineries and a selection of food and spirits curated by our ambassadors.

Certa
PLATFORM

SEPTEMBER 23rd, 2020

Creation of Certa Platform, a service that makes our selection of Italian family owned wineries, food and spirits available in Hong Kong and Macau, through a direct e-commerce platform and a direct distribution in the market.

“Since our beginnings in 2015, precisely on July 23rd, at Certa we have charged ourselves with the task of redefining and reimagining wine experiences, with a focus on creating conversations, connections, and most of all, a solid bridge between Italy and Asia.

We started our journey with some Italian family owned wineries, and after settling well in the market, we embraced more producers in our Certa Family with Certa 2.0, a project that sees an integration of carefully selected Italian food and spirits producers.

As we move forward into our next chapter, we look to the past with gratitude for all we have learned and to the future with optimism for how we can evolve, and our name, meaning ‘sure’, takes on a profound significance.

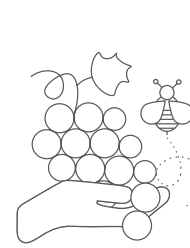
Our new project, Certa Platform, is taking shape and will be launched very soon. With Certa Platform we aim to be closer to our customers by offering an exclusive portfolio of sustainable and high quality Italian excellences, carefully selected by our team for the producers’ ethics, values and products quality, taking also care of their distribution in Hong Kong and Macau.

This is a time for growth, time where the Certa Family becomes bigger, arm in arm with Certa People; a time for thrilling adventures. No matter what calls, we are poised, as always, to welcome you to experience the extraordinary with us.”

Keti Mazzi,
Founder and Managing Director

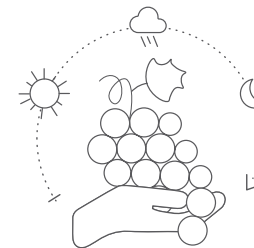
Certa Language

Producers’ practices



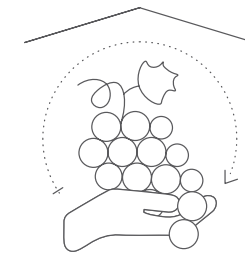
ORGANIC

Organic wines are made from grapes grown in accordance with principles of organic farming, which typically excludes the use of artificial chemical fertilizers, pesticides, fungicides and herbicides.



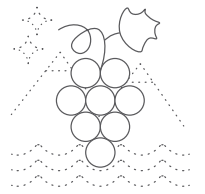
BIODYNAMIC

Biodynamic farming takes place without synthetic chemicals, but it also incorporates ideas about a vineyard as an entire ecosystem, and takes into account things such as astrological influences and lunar cycles.



SUSTAINABLE

Sustainability refers to a range of practices that are not only ecologically sound, but also economically viable and socially responsible with a flexibility to choose what works best for every single property, focusing on energy and water conservation and use of renewable resources.



EXTREME WINES

Extreme wines are made from grapes grown in hostile weather and territorial conditions. Usually this kind of wines carries unique organoleptic characteristics.

Glasses’ bibenda



UNIVERSAL

Suitable for any kind of white wine, as well as lighter red.

It is not varietal specific, but simply brings out the best in any wine.



BURGUNDY

For expressively perfumed wines. The shape of the bowl integrates the components of the wine, bringing to the foreground the fruit and sweeter notes.

Recommended: Pinot Noir & Nebbiolo, Chardonnay and rich and mature white wines.



BORDEAUX

For wines full of character, young or mature.

Recommended: Bordeaux, Rioja, Brunello, Cabernet Sauvignon, Merlot, Shiraz and all other wine styles with the exception of Pinot Noir and Nebbiolo.



SPIRITS TASTING GLASS

Tasting glasses are perfect to bring out the organoleptic characteristics of any spirit. They are wide in the middle, narrowing at the top, which allows air to get to the liquid, releasing the aromas then concentrating them at the top of the glass.

How to read Certa Catalogue

Wine

AMARONE
AMARONE DELLA VALPOLICELLA
D.O.C.G.

Wine's name
Wine's appellation

Wine tasting notes

- Grapes** Blend of traditional Valpolicella grapes Corvina, Corvinone, Rondinella, Oseleta
- Alcohol** 17.5% Vol.
- Production Area** Mezzane and Tregnago. Organic vineyards
- Age of Vineyard** Planted in 2001
- Exposure** Southeast
- Altitude** 450 mamsl
- Soil Type** Glacial
- Pruning System** Guyot
- Yield per ha** 40 hl/Ha
- Harvest Period** Mid October
- Winemaking Technique** First selection of grapes, dried in plateaux for 2 months. The grapes are destemmed, pressed and vinified with délestage followed by alcoholic and malolactic fermentation for 15 days in vertical stainless steel vats. 2 years aging in tonneaux and barriques and assembly for the last year in 20hl Allier oak casks. One year bottle aging before commercialization.

Wine's codes, according to the available size

75 cl COD: PRA_AMARONE_2013
150 cl COD: PRA_AMARONEMAG_2013

Food



Product's photo

RED TUNA BELLY
IN ORGANIC COLD-PRESSED
SUNFLOWER OIL

Product's name
Product's specifications

Available size: 190 / 320 / 620g

Product's available sizes

190 g COD: TES_REDUNBELSUN_190
320 g COD: TES_REDUNBELSUN_320
620 g COD: TES_REDUNBELSUN_620

Product's codes, according to the available size

Spirit

FICHI BIANCHI
FIG'S DISTILLATE

Spirit's name
Spirit's description

Wine tasting notes

- Harvest Vintage** 2018
- Type** Fruit Distillate
- Ingredients** Croatia's White Fig
- Alcohol** 41% Vol.
- Serving style** Neat
- About** In Croatia and on the Adriatic Coast, figs are often growing on cliffs. At full maturation it will have the highest sugar content and aroma. Herbacious, wild, silky and long finished.

Spirit's codes, according to the available size

COD: DST_FH500

Certa Brand Management Asia



CERTA CONSULTING ASIA PACIFIC

Certa Consulting Asia Pacific relies on valued and solid partners who are in the scene of Asia Pacific food and beverage import since years, collaborating with us since 2015.

Certa, as ambassador, represents and find co-operation with local importers for the wineries in Asia Pacific.

PROCESS

Certa, as ambassador, represents and find co-operation with local importers for the wineries in Asia Pacific.

AIM

With Certa Consulting we are Brand Managers in Asia Pacific, we keep our bond with local importers, supporting their business and maintaining the valued relationship built in years of collaboration.

Watson's Wine

Wine
Argiolas
Tenuta Regaleali

Spirits
Tremontis
Grappa Regaleali

KERRY WINES

Wine
Sallier de la Tour
Mozia

PROWINE

Wine
Valle Reale

LINKS CONCEPT
WINE MERCHANTS
壹思概念有限公司

Wine
Tascante
Capofaro

ENOTECA
For All Wine Lovers

Wine
Ca di Rajo

quality food to your home?
SIMPLY FRESH.
Bright View
the food importer

Food
Mattei

Certa Platform Distribution



CERTA PLATFORM DISTRIBUTION

Certa Platform Exclusive offers an exclusive portfolio of sustainable and high quality Italian excellences, carefully selected for the producers' ethics, values and products quality.

Certa Platform directly imports products that are exclusively distributed through Certa Platform channel, taking also care of their distribution in Hong Kong and Macau.

PROCESS

Certa Platform directly source products from Italy and import and distribute in Hong Kong and Macau.

AIM

With Certa Platform exclusive we aim to import products that are exclusive, offering a wider portfolio of choices to the customers in Hong Kong and Macau.



Wine



Spirits



Food



Crafts

Certa Team



Keti Mazzi

Founder and Managing Director Certa
Director Certa Platform

A woman of business, Ketì worked in wine since young. In 2015 she founded Certa Ltd in Hong Kong, developing a bridge with Italian wines in the Asian regions. A pure Italian perfectionist who knows how to achieve results, she always pays attention to the smallest detail spreading the passion for what she does.



Gianni Mazzi

Co-Founder and Coordinator Certa
Platform

Keti's brother and solid pillar of the Mazzi family, Gianni is a protagonist in the Certa Platform establishment. His Italian roots and his natural awareness for quality wine and food make him the perfect connection with our Italian producers, taking care of sourcing new distinctive partners and purchasing Italian excellence.



Eunice Law

Operations and Events Manager Asia
Coordinator Certa Platform

Born in San Francisco and grew up in Hong Kong, Eunice earned a master degree in management studies in UK. With her efficiency, effectiveness and readiness she is Ketì's right arm in the management of Certa.



Hazel Tang

Administration and Financial Manager
Certa and Certa Platform

A truly happy and optimistic person, Hazel has been studied and earned a degree in UK. She is responsible for administration and financial parts at Certa: her intrinsic care and patient allow her to perform her tasks masterly.

Certa Team



Flora Chung

Administration & Logistics Officer
Certa Platform

Born in HK and have been studied in Canada, Flora is an outgoing and continuously optimized woman in her career. She is an Administration and Logistics Office in Certa Platform offering her intensive care on ERP, CRM and E-Commerce system.



David Reali

Business Development Manager
Food department

Born in Tuscany, David dedicated more than 25 years to fashion in Italy and around the world. His tireless research for new inspirations, new magic realities to dive into, new cultures, colors, cuisines and good wines, married the Certa philosophy, where now he takes care of illustrating, promoting and sharing Italian excellences in Hong Kong and Asia.



Matteo Ceravolo

Business Development Manager
Italian spirits

Matteo started working in F&B in 2015, after attending the Sake Sommelier course from SSA in London. He has always been a great fan of the spirits culture, and he deepened his knowledge in the Italian ones, a true touch point with his roots. Since March 2020 he started his journey as Brand Development Manager ASIA for Italian Spirits.



Panglossian: Benedetta Anghileri Sara Biancaccio

Communication and Digital,
Brand Managers

Made in Italy and globally minded, Benedetta and Sara are designers at 360°. They convey Certa values and spirit through every online and offline touch point.



2

Our Partners



—
**WINE &
SPIRIT**
—



Company name **GIACOMO FENOCCHIO**
Region **PIEDMONT**
Grapes **Arneis, Barbera, Dolcetto, Freisa, Nebbiolo**

About Giacomo Fenocchio

For more than five generations, the Azienda Agricola Giacomo Fenocchio has been making great wines with grapes coming from its own vineyards (about 16 hectares) in the heart of the typical Barolo zone.

The family arrived in Bussia in Monforte d'Alba in 1840 and from 1864 started to grow vines and produce wine.

Today Claudio, with his brother Albino and his young family, is carrying on the long standing tradition handed down by his father Giacomo.

“Our goal is to bring out the soil of our single vineyard through the purity and beauty of nebbiolo grape.

This means to be more natural as possible. We have always taken personal care of our vineyards, combining traditional knowledge with modern equipment and techniques. We work taking care of every single stage of the process from the vineyard to the bottle. We try only to interpret each vineyard with our family experience.”

Claudio Fenocchio





About Manuel Marinacci

Manuel Marinacci is a relatively new but enthusiastic wine producer. He studied at Alba's viticulture school and released his first vintage in 2004. He started from nothing in 2002 and doesn't have family tradition behind him. But this doesn't stop Manuel from producing 30,000 bottles a year of high-quality wine that is rooted in the traditions of the region.

Manuel Marinacci is a great exponent of the possibilities of the Piedmont region. His four hectares of vineyard are located in the commune of Alba. He cultivates Nebbiolo, Dolcetto and Barbera. He planted most of his current vines in 2010, except for a plot of 1960s Dolcetto vines. His hands are rough and show the hard work in the vineyard. But his spirit shines and reveals a passion for his grapes and his wine.

He is an advocate of natural sedimentation and clarification. This might leave some sediment in the bottle, but this is not a bad thing. In a quality wine with a couple of years of ageing, a bit of sediment is a sign of good and considerate wine making. The alternative is over-zealous filtration or fining which can leech out colour, texture and intensity.



Company name **MANUEL MARINACCI**
Region **PIEDMONT**
Grapes **Barbaresco, Barbera, Dolcetto, Nebbiolo**



About Cavalleri

Our family lives in harmony with this land since 1450. In five centuries, we have learned every detail of every single plot of land: for generations we have faced day by day the unpredictability of climate and natural events. Today like yesterday with a single goal: to produce wines able to faithfully convey the essence of erbusco's hills.

Sometimes we love to browse the scrapbook. All we need is to read the purchase deed for the Rampaneto vineyard, still today our cru, to find ourselves back in 1842. Or remember our historical wine cellar – in the estate of the family's mansion, today location of Erbusco's Town Hall – to be in the midst of the pioneering 60'. A scrapbook of places, but also of dear people. Like Gian Paolo e Giovanni, enlightened men who, with foresight, outlined the furrow we still walk today.

But it's thanks to our great-grandfather Gian Paolo and our grandfather Giovanni that the simple love has become dedication, knowledge, research, commitment. Then it was up to our mothers, Maria and Giulia, daughters of Giovanni, and now it's up to us, Francesco and Diletta. A united family. And extended. Because we consider a member of our family Aldo Pagnoni, our commercial director for 35 years, and Giampaolo Turra, our oenologist. A close family conditioned to a common intent: realize together wines that are the highest and most rigorous expression of our cru.



CAVALLERI
Franciacorta

Company name **CAVALLERI**
Region **LOMBARDY**
Grapes **Chardonnay, Pinot Nero, Cabernet Franc, Cabernet Sauvignon, Merlot**



Mosnel - Franciacorta



Company name MOSNEL FRANCIACORTA
Region LOMBARDY
Grapes Chardonnay, Pinot Bianco, Pinot Noir

About Mosnel

In the very heart of Franciacorta, in Camignone, lies the centuries-old residence, its 16th-century winecellars and surrounding vineyards, all eloquent testimony to the age-old winemaking traditions that the Barboglio family inherited in 1836. That vocation grew and evolved, thanks to the efforts of Emanuela Barboglio, who planted the first specialised vineyards and adopted, in 1968, the newly-introduced Franciacorta DOC designation. In 1976, the Azienda Agricola Barzanò Barboglio became the current Mosnel, a term which in the local dialect refers to a pile of rocks, specifically the one on which rises the winery. Now at the winery's helm is the fifth generation of winegrowers, Emanuela Barboglio's children. Giulio Barzanò directs production and sales, while Lucia Barzanò oversees marketing, communication, and administration. The family can count on the support of a highly-professional staff, as well as experienced agronomy and winemaking consultants, all of whom meticulously supervise production and its constant development.

For 5 generations, we have been transforming our grapes into excitement.

The 16th-century cellars of this venerable winery continually witness the unfolding of the impressive winemaking tradition that the Barbolio family inherited in 1836. With the introduction of the Franciacorta DOC, Emanuela Barboglio was able, in 1968, to wisely guide the winery into specialized, high-quality winegrowing. Today, her two children, Giulio and Lucia Barzanò, have accepted the challenge of this priceless inheritance and are committed to handing it on, with increased lustre, to future generations.



Mosnel - Franciacorta



Company name CA' DI RAJO

Region VENETO

Grapes Chardonnay, Manzoni Rosa And Manzoni Bianco, Glera, Pinot Blanc, Pinot Grigio, Sauvignon Blanc, Traminer, Cabernet Sauvignon, Merlot, Raboso Del Piave

About Ca' di Rajo

Founded in 2005 thanks to the experience of the Cecchetto family, wine producers since 1931, the Ca' di Rajo winery is run by brothers Simone, Alessio and Fabio; it has a production capacity of 3 million litres, 1.4 of which are potential in autoclaves. The company uses the most innovative winemaking technologies, however, its modern facility and young team are located in a fascinating historical context, in an estate located within a medieval village.

In the late nineteenth century, the Bellussera, an innovative vine training method, revolutionised the agronomic culture of Treviso: a new training system that raised vines up to 4 metres off the ground, arranging them in a semi-circle. Raised and protected, the plant could finally grow and expand freeing all their vigour. The Bellussera allowed farmers to increase grape production, while the area between rows was used for cereal crops, which were essential for farmers to feed themselves and their families.

The benefits of this cutting-edge training method radically transformed the appearance of the Treviso countryside, while protecting its identity: the local philosophy and expertise were at risk of being influenced by the new farming systems that were being developed in Europe at the same time. The Bellussera curbed their impact, protecting the landscape and the uniqueness of its inhabitants.





About Graziano Prà

Graziano Prà has been part of the company since the early 80s but it was his father and grandfather who sealed his fate as winemaker. Regions such as Monte Grande and Monte Bisson in Soave and Morandina in Valpolicella have risen to international fame thanks to him; small esteemed Crus located in strong viticulture areas.

The principles that have shaped his story are quintessence and respect for the land. Purity is a keyword to describe Graziano's wines. He is still in charge of winemaking decisions and, in the wine cellar, he prefers the exaltation of the fruit.

Research and innovation are inspired by the enhancement of the high quality of grapes coming from the field. From the beginning, his production choice to only use local vine varieties reflects Graziano's strong belief in the potential quality of local grapes and for the enhancement of the territory.



Company name **GRAZIANO PRÀ**
Region **VENETO**
Grapes **Garganega, Trebbiano di Soave, Corvina, Corvinone, Oseleta, Rondinella**



About Terre di Rai

Sandra De Giusti, with her three sons, is the owner of Terre di Rai. The winery is located on the left side of the Piave river in Treviso's province, in the heart of Veneto region, between Venice and the Dolomites.

Sandra De Giusti isn't scared by challenges. She has promptly undertaken the route that finally led her to the realisation of a dream: working together with her sons and sharing with them a passion that is the grape vine cultivation and the production of great wines.

This passion has been handing down from one generation to another, and it's exactly the same one that, even now, is marking the work in the vineyards of this old farmer-rooted family. The lands are those that in the past belonged to the ancient aristocratic families of the area and that have been made fertile and fruitful by its farmers' arms. Now it's Sandra, supported by her sons, the custodian of these limitless estates, embroidered by native varieties, on the left side of the Piave river in Treviso's province.

Supported by her inexorable initiative and extraordinary creative skills, Sandra De Giusti has set herself important goals. It's exactly for this reason that she never loses sight of every single part of the productive process of her wines. She coordinates the harvest with 35 farmers, follows the wine making process with the oenologist and checks the aging, the bottling and the packing phases. She is the one who studies the design and the feature a bottle must have, and who explores the paths and the opportunities for introducing abroad the fizz of her creations and the enhancement of the most authentic stories of these very ancient lands.



TERREDIRAI

<u>Company name</u>	TERRE DI RAI
<u>Region</u>	VENETO
<u>Grapes</u>	Chardonnay, Glera, Sauvignon, Pinot Blanc, Pinot Grigio Cabernet Franc, Cabernet Sauvignon, Merlot, Raboso, Refosco



About Capovilla

Since 1986 Capovilla has been producing only pure Distillates. What makes all Capovilla product the excellence in their field is the choice of using the best raw material always.

Raw materials are key: fruit carefully selected, fresh pomace, the best quality wine and beer and pure sugar cane sugar.

All the ingredients are organic, chemicals free and naturally matured, in order to let the fruit achieve its best expression.

There is nothing forced or rushed during the process: it is fundamental to follow the natural growth and time needed for each fruit.

All the raw materials are either house grown, bought from deeply trusted partners or handpicked where the grown wild and spontaneously.

Also the water used to dilute or distillates was not randomly picked: it is pure water coming from the source of Grappa Mount.

Again an authentic, carefully processed and respected, doesn't need any additives: no sugar, aromas, alcohol.

It is all about the ingredients, the equipment and the maturation process.

The result are the most amazing distillates: authentic, honest, clean and charismatic.

The history

When Vittorio Capovilla was 40 years old, he decided to quit his job in sales to start a path that brought him to write legendary chapters in the history of Italian distillation, lead by passion and dedication. After several trips in Europe, he gained experience and extreme recognition. Nowadays, Capovilla is a family business runned by the CAPO, alongside with his daughters, grandsons and grand-grandsons, who share his same passion.



<u>Company name</u>	CAPOVILLA DISTILLATI
<u>Region</u>	VENETO
<u>Products</u>	Grappa, Wine & Beer Distillates, Fruit Distillates



About Nardini

Distilleria Nardini is a place where scents and flavours come together with moments, words, sensations. It's the story of a family that began in 1779 on the Ponte Vecchio, the famous covered bridge in Bassano designed by Palladio, and that continues to this day with a product that has become an icon of Italian lifestyle and a symbol of the national distillate: Nardini Grappa.

In this area, precisely North of Bassano, in the Cembra Valley, the art of distillation has been known and practised since the middle ages. This is where Bortolo Nardini hails from, the founder of what is the oldest and most long lived family of Italian distillers. Their story starts with a precise vision and tenacious will to turn it into reality.

Between the end of the 1700's and the beginning of the 1800's distillates are produced with traditional stills and stored in copper vats. Bortolo Nardini calls his grappa «Aqua-vite di Vinaccia» (grape pomace eau-de-vie) without the «c», the Latin way, playing with the double meaning of the words, the «Water of Life» or «Water of the Vine».

A member of the Historical Locales of Italy, Grapperia Nardini, on the banks of the river Brenta, remains to this day unchanged and timeless, and offers to all who enter a unique and magical experience.

A lively meeting place where Bassanese and visitors get together and enjoy the magic of a product, of a story.



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B. NARDINI
DISTILLERIA A VAPORE

Company name **DISTILLERIA NARDINI**
Region **VENETO**
Products **Aperitifs and Bitters, Grappa, Liquors and Distillates**

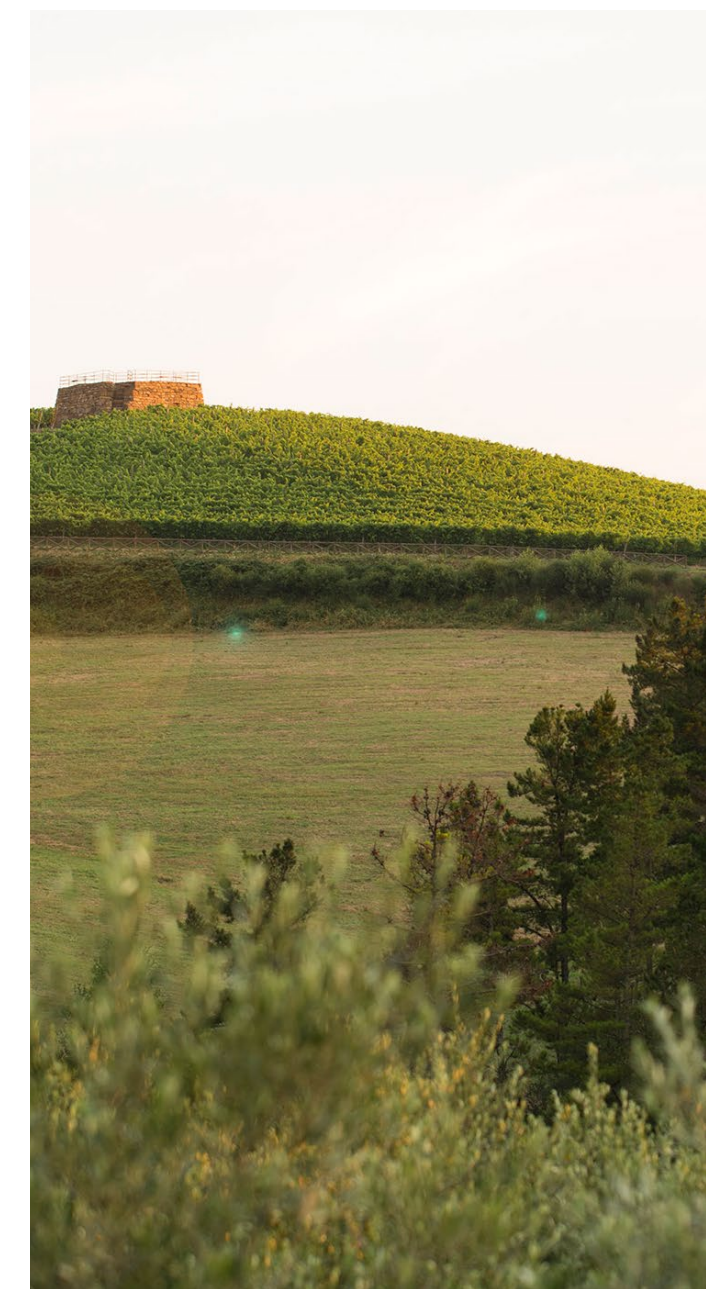


About Castello Monsanto

The Bianchi family is the beating heart around which Castello di Monsanto has developed over more than half a century, leaving an indelible mark in the history of Chianti Classico and helping to forge a future path. Castello di Monsanto has long been an influential producer, becoming one of the best-known wineries in a region steeped in tradition and admired the world over. Its physical roots are built into the rock of the local land – yet the values that provide its spiritual home are no less solid. Castello di Monsanto began as an intuition, before developing into an idea and then into a vision. That vision continues to inspire the evolution of Castello di Monsanto – a courageous, ambitious and revolutionary evolution... walking the line between respecting tradition and working to rewrite it.

How it all began

Born in San Gimignano, Aldo Bianchi was forced to leave Tuscany before the Second World War to try his luck in the north. But when he returned, he was instantly struck by the beautiful view from the terrace of the Castello di Monsanto. A few short months after, Aldo was the owner of the property. Aldo had fallen in love with the beauty of the landscape. Yet just as strong was the sense of wonder and amazement when Fabrizio, Aldo's son, tried the wines he found in the cellar. Thanks to the passion for wine handed down to him by his Piedmontese grandmother – coupled with an innate entrepreneurial spirit – Fabrizio and his tireless wife Giuliana immediately grasped the value of the Monsanto terroir. The couple set about planting new vines and renovating the many farmhouses on the estate.



<u>Company name</u>	CASTELLO MONSANTO
<u>Region</u>	TUSCANY
<u>Grapes</u>	Chardonnay, Malvasia, Trebbiano, Canaiolo, Colorino, Sangiovese



About Podere Le Ripi

“Podere le Ripi started as a dream. When I was 18 years old it was supposed to be an island, and Podere le Ripi is not an island, but it is some sort of a peninsula that dives into the noisy Orcia river.

With time, this something beautiful became also sustainable, and subsequently we realized that it could have been applied somewhere else, therefore becoming replicable and socially positive in its approach.

This dream wants to be an example, a model. This concept comes from the belief that every business should understand the importance of aesthetic, ethic, economic, ecological and social impact.

This is Francesco Illy’s sustainability model, that founded Podere le Ripi, way before it was actually established.

Why economical? Because only if it works financially, then it will last in the future and replicate itself.

Why ecological? Because only if it is able to function in the environment in which it strives, then it will be able to survive.

Why ethic? Because only if it’s ethical then it will be a sustainable model.

Why aesthetic? Because only when it works aesthetically it can create culture.

Why social? Because only if it works socially it can build a team that creates and evolves this culture and spreads it inside and outside the company.”

Francesco Illy, founder



Company name **PODERE LE RIPI**
Region **TUSCANY**
Grapes **Trebbiano, Malvasia, Merlot, Sangiovese, Syrah**



Company name **PODERE SAPAIO**
Region **TUSCANY**
Grapes **Cabernet Franc, Cabernet Sauvignon, Merlot
Petit Verdot**

About Podere Sapaio

Podere Sapaio was born in 1999 thanks to Massimo Piccini's passion for wine, when it consisted of only 10 hectares of land adjoining an old farmhouse in Castagneto Carducci. The following year, he began his adventure in planting vineyards.

Podere Sapaio now covers an area of 40 hectares, 25 of which are vineyards, producing 70,000 bottles per year. The sea, located less than 10 kilometers away, offers an exceptional climate for grape growing. All of the vineyards were planted between 2000 and 2005 under the supervision of Carlo Ferrini with a density of about 7500 plants per hectare and utilizing wooden trellising. The training is double cordon at 45-50 cm from the ground, allowing the vines to maintain a balance between leaves and fruit.

Respect for the land and a sustainable approach are the two fundamental tenets of Podere Sapaio's winemaking philosophy. Vineyard work is an expression of uncompromising harmony between man and nature. The two wines Volpola Bolgheri doc and Sapaio Bolgheri Superiore are both Cabernet Sauvignon blends. From the harvest to the selection of grape bunches, everything is done strictly by hand. In the cellar, quality of production combines with technical expertise. These techniques aim to emphasize the harmonious play between nature and human beings.





POLIZIANO

<u>Company name</u>	POLIZIANO
<u>Region</u>	TUSCANY
<u>Grapes</u>	Cabernet Sauvignon, Canaiolo Nero, Colorino, Grechetto, Merlot, Prugnolo Gentile, Sangiovese

About Poliziano

Poliziano began in 1961 when Dino Carletti, moved by a romantic and passionate vision for his native land, acquired the first parcel of 22 hectares.

The estate has grown over the years to 170 hectares of vineyards. Poliziano's name is a tribute to the humanist poet Angelo Amrogini (1454-1494), nicknamed "Poliziano".

Federico Carletti, son of Dino, after completing his studies in agriculture, took over the management of Poliziano in 1980. He immediately made his mark and reached a philosophical turning point by studying and working exclusively with proprietary grapes ("Estate Winery").

With a concentration on quality viticulture, innovative yet respectful of the environment and tradition, it is possible to achieve from the high density planting of vines, a *Vino Nobile* of great body and great quality.

Federico in pursuing quality and excellence in his wines has continually improved techniques both in the vineyards and in the cellar. In the 1990s, international varieties were planted, but at the same time the local variety par excellence, Sangiovese, which in the territory of Montepulciano is known as "Prugnolo Gentile," was studied and enhanced.





About Riecine

Riecine is located in the heart of Tuscany, 60 km South-East of Florence, 35 km North-East of Siena, in the community of Gaiole in Chianti, originally owned by a nearby monastery until the 20th century, in fact the church archives from 1112 A.D. Riecine vineyards are among the finest of Chianti Classico area. For many decades Riecine winery has maintained the reputation of a true Sangiovese specialist.

Since 2011 Riecine has been family-owned and led by Lana Frank. The family is strongly committed to maintain the philosophy of Riecine and to provide everything necessary for Riecine team to produce the great wines from the terroir, and is totally focused on quality aspects of all operations in the vineyards and cantina.

“We are proud of Riecine’s traditions, and are dedicated to maintaining them. Over the past several years, Riecine wines have advanced in quality to the highest levels and are enjoyed today by wine lovers in all corners of the world.”, says Lana Frank.

Those companies that can successfully imitate/invent and respect such sustainability model, that can respect these “whys”, regardless of the business they’re in their whats and hows are companies that will guarantee a peaceful survival to the human race.



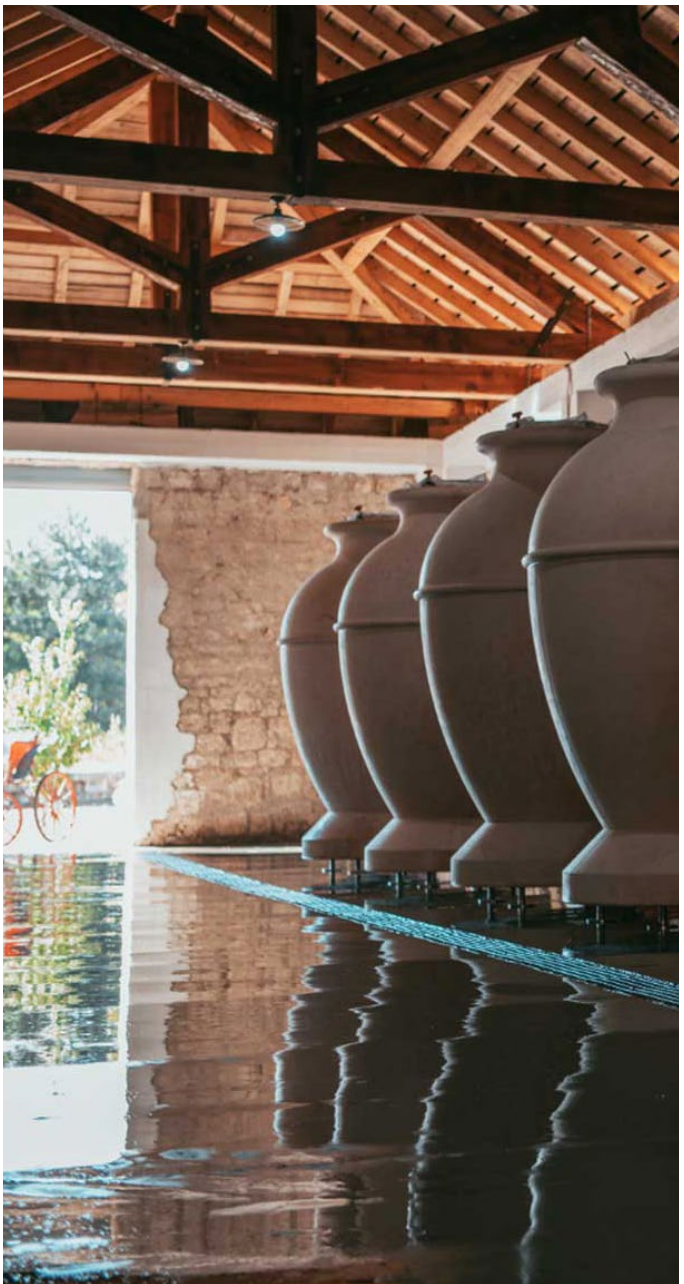
<u>Company name</u>	RIECINE
<u>Region</u>	TUSCANY
<u>Grapes</u>	Trebbiano, Malvasia, Sangiovese, Merlot



About Ginepraio

Ginepraio is an Organic London Dry Gin with a Tuscan accent. Born from a partnership between Levante Spirits and Deta Distilleries. It is created using a copper discontinuous alembic still, affectionately nicknamed Lapo. When choosing the name the team was inspired by the old saying “cacciarsi in un ginepraio” – to get stuck in a mess – (the dictionary definition is also printed on the label), an informal way to describe a sticky situation from which it is difficult to get out. The same situation in which they found ourselves during the selection of the raw ingredients, all strictly certified, Tuscan, and organic. Starting from the alcohol base that comes from wheat grown in the Mugello area; the seven botanicals, including juniper, dog-rose and helichrysum, come from Maremma, Val D’Orcia and the Chianti area.

Ginepraio is a strong distinctive gin, a child of its land, distilled in Barberino Val D’Elsa. To create it the Master Distiller was aided by Enzo (one of the two partners of Levante Spirits), a Tuscan oenologist and owner of a winery in Montepulciano that has had an organic certification since 1990. A gin with traits inspired by the world of wine and produced for gin aficionados. Ginepraio can be used in any gin-based cocktail. In our opinion it really shines in Martini and Negroni (a timeless classic drink that pays tribute to its Florentine inventor, Count Negroni). It is a gin that aspires to becoming a point of reference for an educated and demanding clientele that appreciates good quality drinks and local products.



GINEPRAIO

Company name **GINEPRAIO**
Region **TUSCANY**
Product **Gin**





About Valle Reale

“We set out on our path in 1998. That was the year the Pizzolo Family decided to restore an old vineyard of Montepulciano d’Abruzzo found on our property, that we had acquired years earlier. It was nestled in the valley surrounded by the mountains, not far from the town of Popoli.

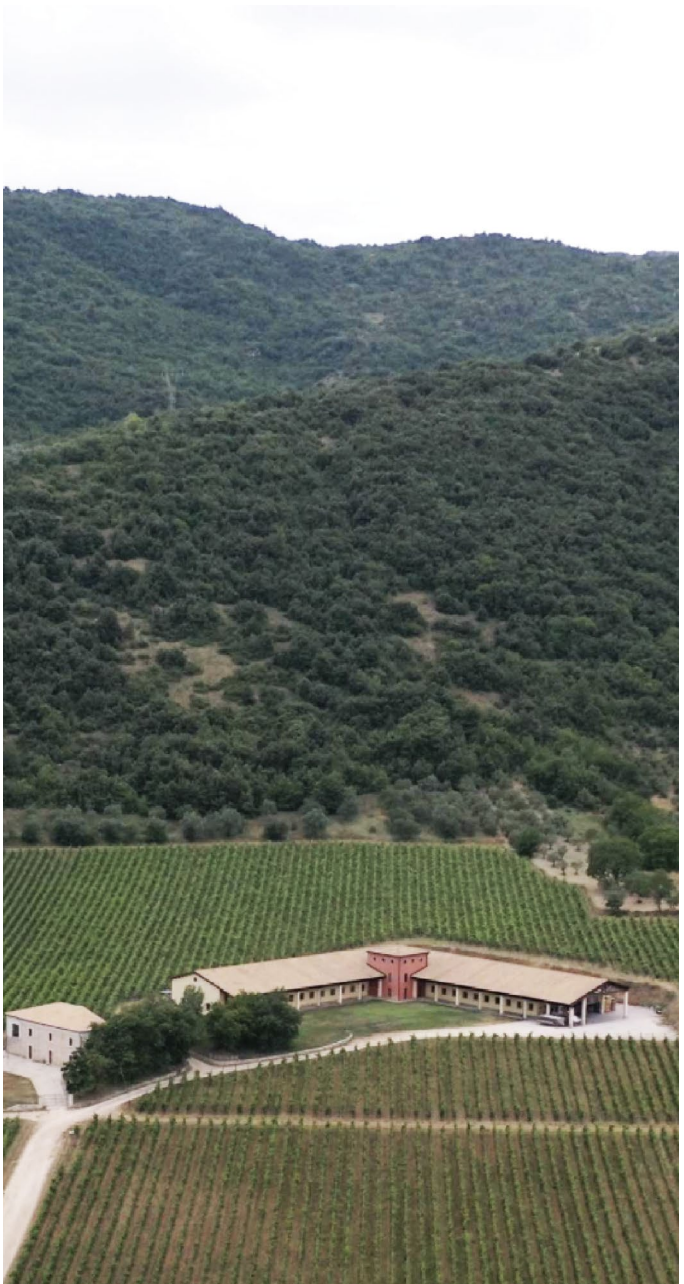
Careful observation of the environment where the vineyard is situated and the passion for agriculture, a legacy of generations of a farming family, encouraged us to undertake an in-depth study of the origins of Montepulciano d’Abruzzo.

This research, conducted together with Prof. Leonardo Valenti of the University of Milan, enabled us to trace the oldest evidence of this grape variety in some uncontaminated mountainous zones near Valle Reale.

The historic vineyard cultivated in “Abruzzo arbours”, dating back to 1960, taken care of and started up again for production, became the company’s first cru, the San Calisto Vineyard. Moreover, it is actually also “the father” of all the Valle Reale vineyards. Indeed, after a careful selection of the plants, the buds of mountain Montepulciano were collected and later grafted and used for new vineyards.

This eventually gave rise to the agricultural and agronomic project of Valle Reale, which continues today thanks to a motivated group of like-minded people.”

Leonardo Pizzolo, founder



VALLE REALE

Company name VALLE REALE

Region ABRUZZO

Grapes Trebbiano, Cerasuolo, Montepulciano d’Abruzzo



About Cantine Astroni

Memory is an essential value for those who put their roots in the land. The Varchetta family has been making wine for over a hundred years and has always placed attention to the territory at the base of their work without ever losing sight how important pleasure is.

It was in 1892 when Vincenzo Varchetta decided to strengthen his wine making activity. He was convinced that the time was right to transform the pleasure of producing wine into a thriving business. A decisive contribution was made by his son Giovanni, who, after returning home from the Second World War, managed to concretely transform his father's dreams into reality. "Don Giovanni", expert in every aspect of Campania vineyards, instilled in his children and grandchildren all his passion and expertise that he had accumulated over the years.

With a history expanding over four generations, the family founded the Astroni Winery in 1999, engaging in a project to protect and enhance Campania ampelography and offering an oenology of strong traditions enriched by modern cultivation and vinification techniques.



Company name CANTINE DEGLI ASTRONI
Region CAMPANIA
Grapes Falanghina, Aglianico, Piediroso, Sciascinoso



About Marisa Cuomo

Among vines and rocks rising vertically over the sea of Furore, we find Cantine Marisa Cuomo.

The grapes that grow here, clinging to the rocks of Furore, are exposed to the magical action of the sun and sea of the Amalfi Coast. The charm of the geometry of the estate's vineyards is joined by the beautiful wine cellar dug into the rock.

Since 1980, the year in which the winegrowing estate was established, Cantine Marisa Cuomo has belonged to Andrea Ferraioli and Marisa Cuomo, and it occupies an area of 10 hectares.

The selection of noble grapes, the search for the right degree of freshness and humidity, combined with the passage of time, old secrets handed down by the local winemakers and the advanced technology used by today's wine technicians give life to wines of the finest quality, appreciated the world over.

Andrea Ferraioli and Marisa Cuomo, with oenologist Luigi Moio and the estate's winegrowers, decide to focus on quality to stand out from the crowd in the Italian oenology sector, with wines with a taste that is just as unique and extraordinary as the Furore coast.



Company name **MARISA CUOMO**

Region **CAMPANIA**

Grapes **Biancolella, Falanghina, Fenile, Ginestra, Ripoli, Aglianico, Piediroso.**



About Frisino

FRISINŌ Company is located in Apulia region, among dry stones and ancient home-made Masserie, between Crispiano and Martina Franca, the hearth of the so-called Itria Valley.

The company was born in 1984 with Mario and Pina Frisino, who with their passion for nature and agriculture start their adventure planting the first vineyard, olive and fruit trees.

After about 30 years, exactly on October 2015 their sons: Flavia and Francesco decide to come back in their land (Puglia), after their university studies and some abroad experiences in Europe, to continue the parents projects restyling FRISINŌ brand design and quality, exporting innovation and tradition around the world.

They decide to restyle the brand company name from Azienda Agricola Frisino to Frisino Company, giving a minimal and cool imprinting, never forgetting the original roots and the family values. In fact the last letter Ō of FRISINŌ Logo represents a stylized olive and grape, a simple logo, clean, minimal, that remains imprinted just like how the Frisino Family presents itself.

Today Frisino Company is characterized by a family management on a parcel of 15 hectares of vineyards and olive trees.



FRISINŌ

<u>Company name</u>	FRISINŌ
<u>Region</u>	PUGLIA
<u>Grapes</u>	Minutolo, Primitivo, Verdeca



MUMA

Company name **MUMA**
Region **PUGLIA**
Product **Gin**



About Muma

“Muma is freedom to explore, freedom to move, a journey through the Apulian beauty, scents and flavours to discover the Italian way of life”.

This is the concept behind Muma Gin, the first Gin from Apulia distilled using pure seawater. With a fresh, refined and free soul, Muma is the gin that embodies the Mediterranean lifestyle: sophisticated smells, strong sensations and an ongoing drive for freedom and discovery.

Thanks to a unique balance of natural ingredients and water from the mediterranean sea, Muma inspires passion, well-being and the desire for adventure through all the senses. Muma is for free souls, is the desire to experience, unstoppable discovery impulse, desire for unique feelings.

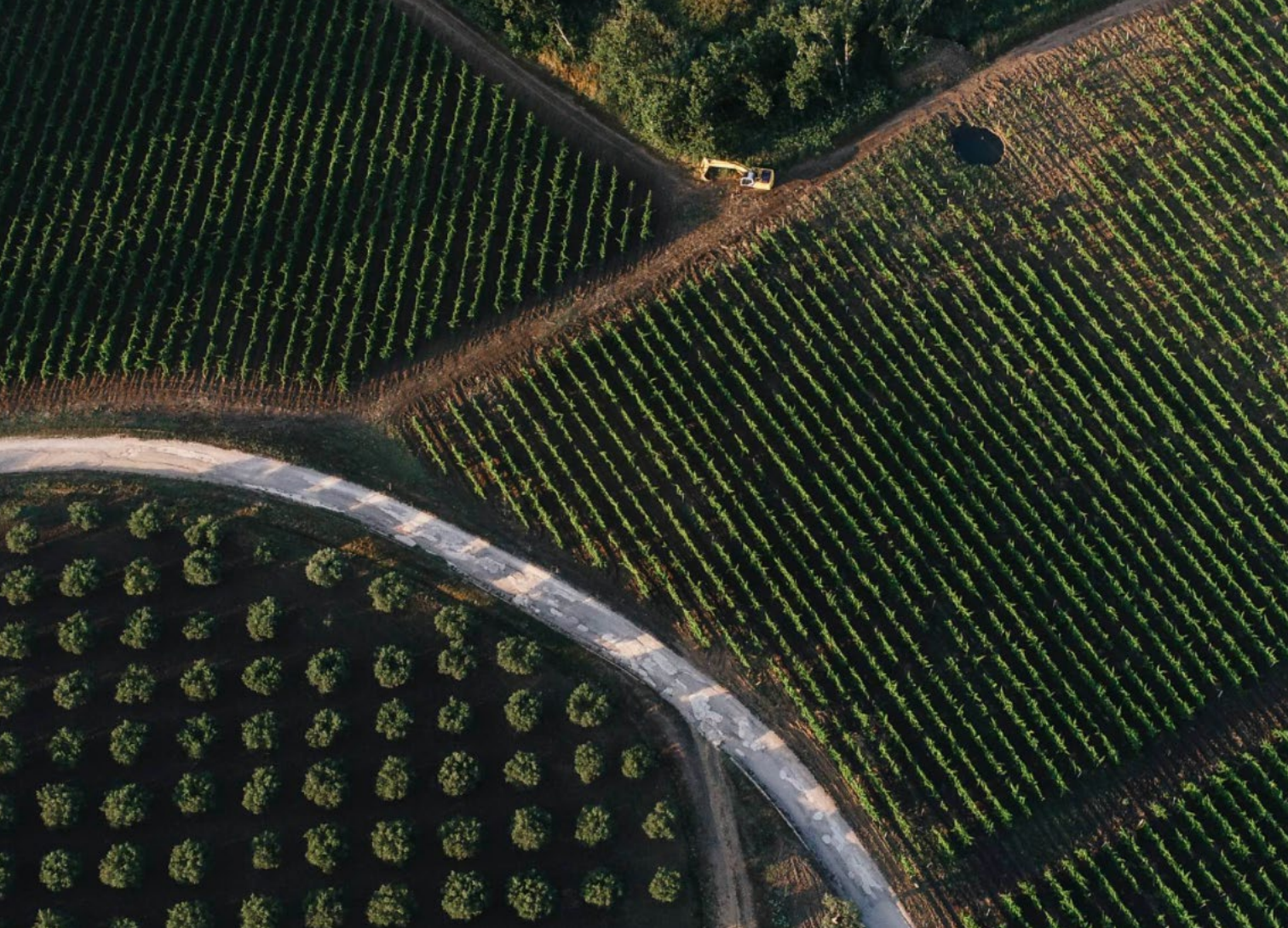
Apulia is the place where this unique gin is produced. Many different evocative emotions of this land inspired the creation of Muma Gin. The producer says:

“The clear morning light caressing the stone walls, the gaze on the enchanting beauty of the blue glimpses of the mediterranean sea and the centuries-old olive trees. Suggestive scenarios to discover.

The feeling you have is the freedom to explore an authentic place. Everywhere, and all around, it’s Puglia”.

Savino Muraglia, founder





About Tasca d'Almerita

“Our history in Sicily is written in the land that we care for and have handed down for eight generations. With the profound respect we owe to our tradition, and always looking towards the future.

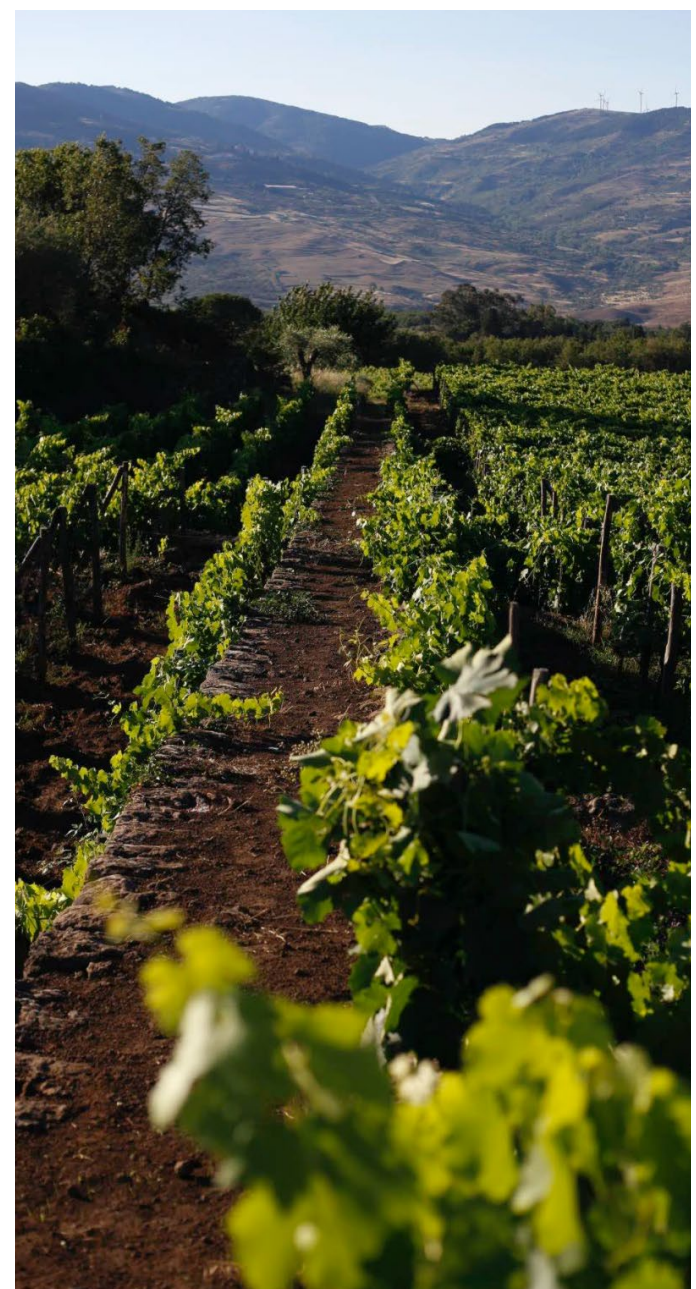
Over the years, Capofaro has been added to the mother estate, Regaleali, in Salina, in the Aeolian archipelago; Tascante on Etna; the historic Whitaker estate on the ancient Mozia island; and Sallier de La Tour, in Monreale. In a precise project of valorization of the autochthonous varieties and of the territories with the highest wine-growing vocation.

Each productive nucleus has its own marked personality, and narrates an always different Sicily.

Next to the vineyards grow olive trees, wheat fields and almond trees. In the vegetable gardens, in the pastures, in the orchards, men and women work to help us keep pace with the seasons and give birth to the best products of Sicily. Each with its own character, each with its own rhythms.

Today, for us the biggest challenge is to preserve these places and leave them intact to our children, in a sign of constant attention to the protection of every single ecosystem.”

Alberto Tasca, founder



<u>Company name</u>	TASCA D'ALMERITA
<u>Region</u>	SICILY
<u>Estates</u>	Regaleali, Sallier de la Tour, Whitaker, Tascante, Capofaro
<u>Grapes</u>	Carricante, Catarratto, Chardonnay, Grecanico, Grillo, Inzolia, Malvasia, Moscato, Pinot Bianco, Sauvignon, Traminer Aromatico, Cabernet Sauvignon, Nero D'Avola, Nerello Mascalese, Perricone, Syrah



AMARA

Company name **AMARA**
Region **SICILY**
Product **Orange Amaro**



About Amara

AMARA is Sicily, land of gods, where the volcanic nature gives its best fruits. In our orange groves on the slopes of Etna we take care of every single plant, to collect red gold and turn it into a sweet, balanced, unforgettable bitterness.

The farm with the millstone stands at the top, surrounded by hectares of citrus groves that embrace a gently hilly landscape in the plain of Catania, between Mount Etna and the Mediterranean Sea.

Special terraced land, once cultivated with vineyards.

“Here, my grandfather, because of phylloxera had to change for the first time, replacing the vine with citrus fruit. In ten years time, we have renewed the citrus grove, replacing the old bitter orange grafting door with the new “carrizzo”, capable of resisting the sadness virus. A disease that is spreading in Sicily that kills plants in a few years. Today, all plants enjoy good health and are in very strong, producing from sixty to one hundred kilos of Sicilian Red Orange PGI”.

Edoardo Strano, founder

The nineteenth century farmhouse, after a careful restoration, was partly used for the production of Amara, for the warehouse and the offices. The country house, eight suites and a breakfast room, small kitchen and cocktail bar will soon be completed. The residence and the company are only a few kilometers from the airport and the city of Catania, making transfers easy.

Amara is special because of its genuine ingredients. It's brought to life by the best raw orange bark, carefully hand picked, and alcohol. After a long rest, the mix meets a sugar and herbs infuse. Amara is produced in limited quantities, there are no dyes and no additives. Its taste is unique and proud, its color is golden and crystal clear. With its Mediterranean scent, it holds inside the love for Sicily.





About Argiolas

Argiolas winery is part of that small group of wineries that has been able to bring Sardinia at very high peaks of quality, especially in the production of great red wines.

The Turriga is certainly the most popular name in the production of Argiolas, not to mention the fine workmanship of Korem.

Argiolas has become in a few years an indispensable name in Sardinian and Italian wine scene. The family Argiolas also differs for the appreciable interest in ecology: is an ongoing project with the University of Cagliari and Sassari which allows to minimize the use of fertilizers.

Furthermore, various sensors have been applied in the soil that signal when it is necessary to provide irrigation, with a saving of water of about 50%. Although these initiatives denote the mentality and great foresight of Argiolas winery, which is deservedly the great prospects of a land as beautiful as suited to the production of great wines, Sardinia.



ARGIOLAS

Company name ARGIOLAS

Region SARDINIA

Grapes Malvasia Bianca, Moscato, Nasco, Nuragus, Vermentino, Bovale, Cannonau, Carignano, Malvasia Nera, Monica di Sardegna



Company name **TREMONTIS**
Region **SARDINIA**
Product **Traditional Sardinian spirits**

About Tremontis

Tremontis was born in 1994. At first it was a partnership between Argiolas family and other two partners, in 2004 Argiolas family became the sole owner of the company.

The core business is to produce, and showcase to the world, Sardinian liquors with pure, raw materials with a traditional and modern production process. The philosophy of Tremontis follows Argiolas family's method in winemaking, "the use of pure materials and the best effort to propose a clean taste products with Sardinian authenticity."

The consumption of grappa in Sardinia has a very old tradition: old reports show how people have been drinking a sip of grappa every early morning before the start the day with energy and power. The consumption of liquors has its pick for after lunch and/or dinner, as digestive, as the organoleptic properties of Myrtle, Lemon and Liquorice are very suitable for the digestive system.

There are two brands:

TREMONTIS products with a premium selection of raw materials, with the best myrtle berries and lemon and the best pomace from the winemaking process.

BENALONGA products are with the second selection of raw materials, lower alcohol content and an easier taste. These products are dedicated to a customer base looking for balance, a delicate taste with a hint of sweetness.





About Benalonga

Benalonga is a sub brand of Tremontis, which was born in 1994. At first it was a partnership between Argiolas family and other two partners, in 2004 Argiolas family became the sole owner of the company.

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Company name **BENALONGA**
Region **SARDINIA**
Product **Traditional Sardinian spirits**





About Barbero

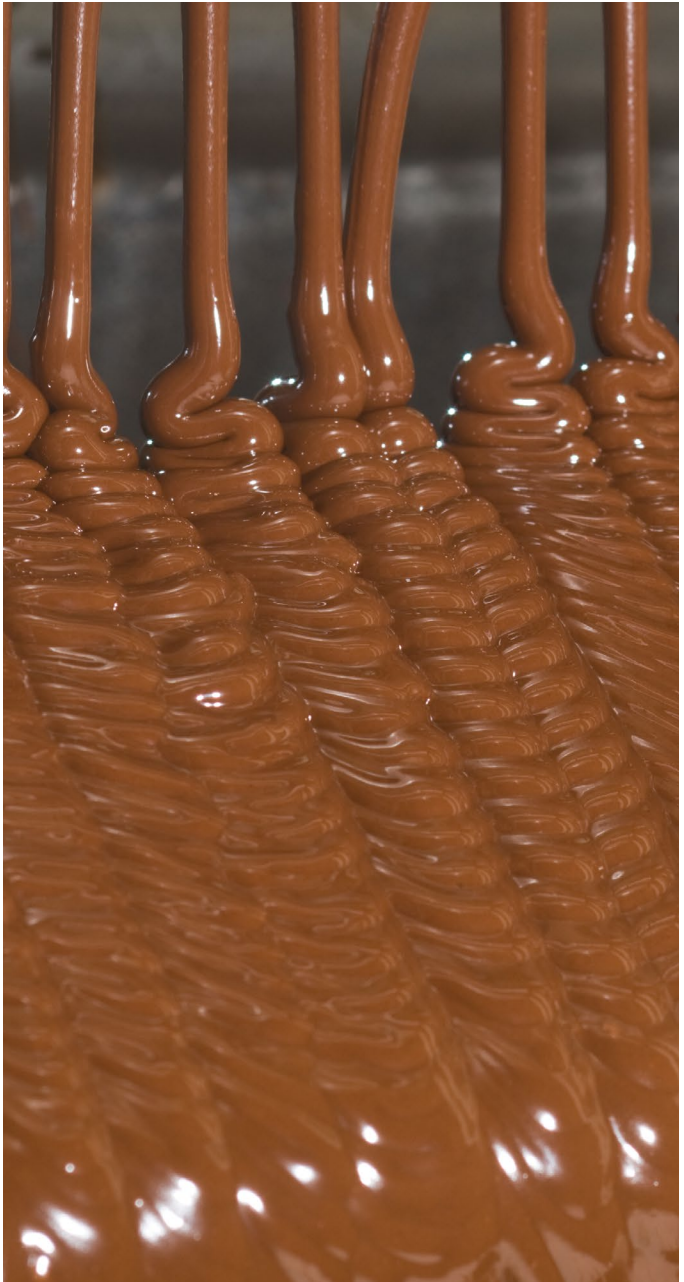
The history of Davide Barbero goes back to seven generations ago. In 1838, when Filippo Barbero became the baker of a church in Asti. At the time, being a baker required not only the ability to produce bread and pastries, but torrone candies called noasetti.

The Barbero family still possess a collection of medals and prizes that fitness more than one tundra years of success. Nowadays the same family continue to run the business, the owners Davide Maddaleno and Giovanni Barbero still continue to produce sweets with love and passion, maintaining the same quality of the raw materials.

Emphasizing prime and local ingredients where possible, Barbero holds true to traditional recipes. Depending on the flavor variety, you'll find Asti's hazelnut, Pizzute almonds, lemon honey from Sorrento, Bronte pistachios, orange honey from Etna, and real Madagascar vanilla. They are naturally gluten free.

Their portfolio include the unique Piedmont's Gianduiotto, produced from a paste of sugar, cocoa and hazelnut Tonda Gentile delle Langhe and shaped as ingots. It spans from delicious cream to nougats and amaretti.

Today, Barbero is considered as one of the finest brands of torrone in all of Italy.



Company name **BARBERO**
Region **PIEDMONT**
Product **Traditional Piedmont sweets, torrone and chocolate**



About Filippi

Knowing to let things take their time

Thinking of sweetness, natural things and fragrant aromas often reminds us of childhood. Thus, the sense of “having time” to do a thousand and one things we would like appears confined to a far-off past that modern life has taken away from us.

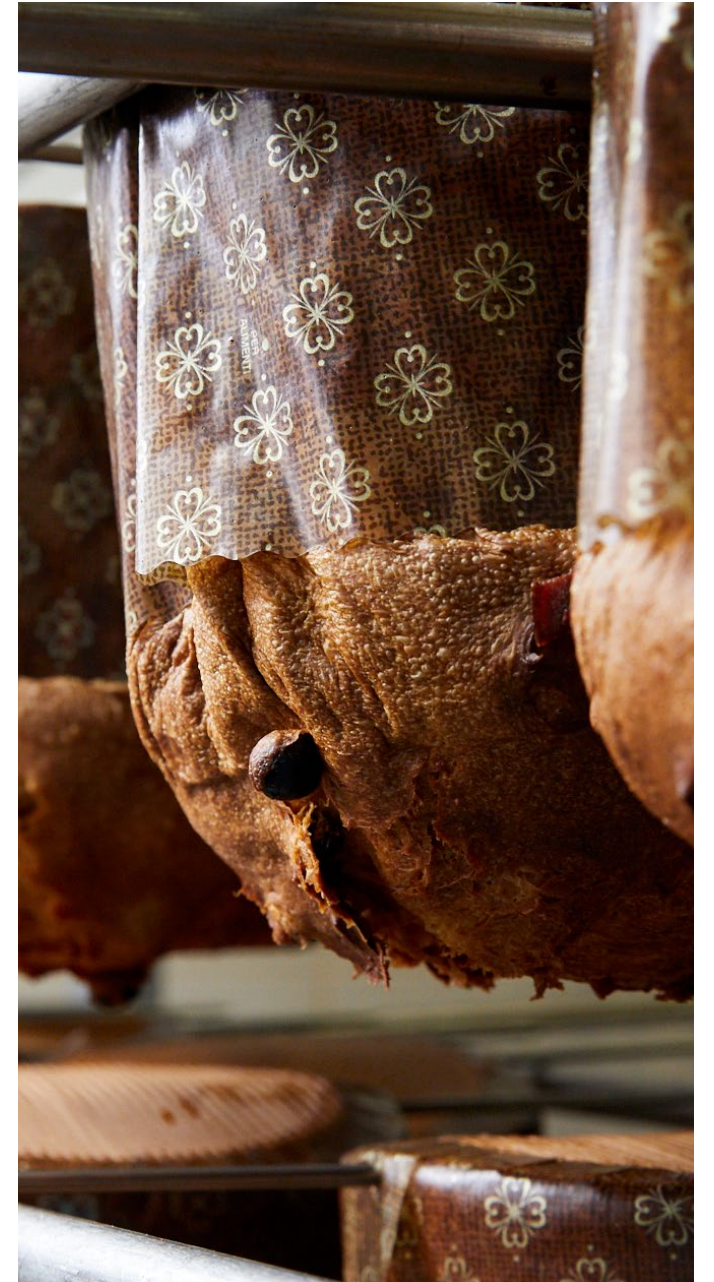
We Filippi have wanted to guard the memories of childhood, made of fragrances, colours, curiosity, acknowledging old tastes tied to our land.

For us, beautiful stories are the ones beginning well and teaching us something to be shared every day. Filippi is one of these stories, beginning in 1972 in Zane, in the province of Vicenza with the production of naturally leavened baked goods (cakes).

Mother Maria and father Giuliano have written the first chapter of this beautiful story, with genuine ingredients and family values. Today, with their sons Andrea and Lorenzo, the story goes on with the same devotion and the same enthusiasm. Despite the rigour required to maintain a high level of quality and production rhythms which are particularly pressing in certain periods of the year, we have never lost sight of the fact that the core of the firm, widened and modernized with new equipment, remains a beating heart with a human touch.

According to our philosophy, everything, made with care and passion, requires “its” time. Often short, efficient time frames do not produce quality products, which need “slow” time and attention.

In short, if we want to use an image, the same amount of time is needed as for a smile to be expressed! The smile on our faces while doing what we love and the smile you share with us in festive moments.



Company name **PASTICCERIA FILIPPI**
Region **VENETO**
Product **Panettone**



About Il Borgo del Balsamico

The vinegar making process takes place in secluded areas, far from inquisitive eyes. Here the seasons follow each other year after year, the natural temperature variations bringing about the gradual formation of this black nectar.

Once laid down in old French barriques the colour of worn leather, the cooked must turns gradually with the years into Traditional Balsamic Vinegar.

The final product after this long, undisturbed period of aging is a dark liquid whose brilliancy, clarity, texture, aroma and quite unique taste, blending sweet and sour, make Balsamic Vinegar an unforgettable gastronomic experience.

A range of products made to our usual exacting standards. Three colors labels (yellow, orange and red) for a unique philosophy, each color for a different use in the kitchen.

Traditional Balsamic vinegar of Reggio Emilia, the king of all balsamic vinegars, has been aged no less than 12 and as many as 25 years. Balsamic Vinegar of Modena and Borgo del Balsamico Food Condiment, top quality products in their class, are all produced from ingredients coming exclusively from our region.



IL BORGO DEL BALSAMICO

<u>Company name</u>	IL BORGO DEL BALSAMICO
<u>Region</u>	EMILIA ROMAGNA
<u>Product</u>	Traditional balsamic vinegar



About Antonio Mattei

In 1858 Antonio Mattei opened his business in Prato in the production and sale of the typical Prato Almond Biscuits and other Tuscan specialties. The historic biscuit factory still retains the name of its founder Antonio Mattei, who first developed the recipe for Almond Cookies, today commonly known as ‘Cantucci’ or ‘Cantuccini’.

All products of the Mattei biscuit factory are still baked daily in the same premises since its foundation, in the historical laboratory in the center of Prato.

Since the 1960s, the Italian ‘economic boom’ and the growth of the Prato textile industrial district, have favored the spread of Prato biscuits and the typical Blu Mattei bag; in fact, industrialists from Prato have always sent and gifted Mattei biscuit factory products to customers and suppliers all over the world.

The collaboration with the two young and talented Florentine illustrators Simone Massoni and Ilaria Falorsi began in 2017, who have decorated tin collector packs since then, and characterize Mattei packaging with their personal imprint.

Then in 2018, on the occasion of the 160th anniversary of its foundation, the Pandolfini family chose to celebrate this important event with the opening of the Bottega Museum, in via Porta Rossa, in the historic center of Florence.

The new Florentine house is a very suggestive space, where the story of the 16 decades of Mattei history is retraced, declined in 5 sections through panels and displays dedicated to the various stages of processing, work tools, historical packaging and the evolution of packaging over the years.



<u>Company name</u>	ANTONIO MATTEI
<u>Region</u>	TUSCANY
<u>Product</u>	Biscuits



About Lazzari

“In the early 1700s, the Neapolitan pasta market underwent rapid growth, thanks in part to the Lazzari, people belonging to the lower class. They made pasta their emblem, and became symbolic figures of the Neapolitan culture and tradition. The Lazzari, also known as “mangiamaccheroni” (macaroni eaters), became a sort of tourist attraction, thanks especially to the curious way that they ate pasta: they held the plate with the right hand and with the left one they picked up the strands of pasta and raised them to their mouths.”

“My life is a combination of magic and pasta, where dreams, seasoned with a touch of good sauce and a lot of love, can sometimes turn into reality. My name is Diego Lazzari. My family comes from Naples and I was taught to value three things as I grew up: good taste, simplicity and harmony, which were the characteristics of the dishes prepared in our home, all of them simple, tasty and above all, delicious. My grandmother, my mother and my brother Luca, masters of the culinary art, used their talent, taste and creativity to interpret these delectable recipes, which have remained engraved in my memory. I want to recreate their flavour for you with my sauces. I owe my passion for cooking to my family. The Lazzari pasta sauces are a small homage to my family’s culinary tradition, passed down from mother to son. They are my contribution to make sure we don’t forget the story of food, which is an integral part of the history and culture of our country.”

Diego Lazzari, Founder



LAZZARI

<u>Company name</u>	LAZZARI
<u>Region</u>	LAZIO
<u>Product</u>	High quality organic pasta sauce



About Armatore

Searching Bluefin Tuna and Cetara's Anchovies is an history of family and tradition, which starts with the first boat, Astore, to become the biggest tuna-fishing fleet in the Mediterranean Sea.

Born and grown in the Amalfi Coast, in the ancient Village of Cetara, water is our home. It is in the full respect of the sea ecosystem that, every year, the Ue assigns some bluefin tuna fishing sums to each boat. The sustainability is an ideal in common among Armatore's fleet, we are proud to practise one of the most regulated fishing technique in the world.

We firmly believe also in the traceability of our catch. The really short production chain of our Anchovies is a clear evidence of this aspect; since they are worked within a few hours from the fishing trip. Armatore products are the result of our devotion for the Sea.

In addition to top level gastronomic products, there is Armatore's Restaurant: a place where the sea gipsy's recipe and secrets come alive, located in the Amalfi Coast, under Cetara's arches.

Lunch, dinner and aperitive are the three Sea Gipsy's Dispensa magical moments.



Company name **ARMATORE**
Region **CAMPANIA**
Product **Preserved fish**



About Muraglia

“I grew up in the oil mill always wearing a blue tracksuit and playing with a red wheelbarrow. I really enjoyed riding in and out of the mill, and then rushing to get my hands dirty amidst the heaps of olives.

A dogged passion we passed as a burden from one generation to the next, from hot-tempered great-great-grandfather savino to prudent grandfather savino and then on to my indulgent dad vincenzo.

One fine day this love, this oil that runs in my blood turned into an innate need to pay off my family’s sacrifices and build up a highly regarded quality legacy. Once upon a time the business would run for 60 days a year, now this number has soared to 365 and you definitely can’t have a nap any longer in the afternoon.

What i really wanted above everything else was to convert those sacrifices into the obsession for quality that is now spreading far and wide in the world as a testimony to puglia’s health and industriousness.

Even now that the Muraglia oil is brand ambassador of fincantieri and can be found in 40 countries, I can still remember when I entered the Harrods food hall in london packed with my jars of oil: at first I cried with joy, then they wanted to kick me out because I was taking pictures of my products without being allowed to”.

Nicola Savino, founder



Company name **MURAGLIA ANTICO FRANTOIO**
Region **PUGLIA**
Product **Extra virgin olive oil**



About Ciccio Sultano

As a young boy growing up in a gastronomic treasure trove like Sicily, Ciccio Sultano was inspired by food from an early age. The island is a melting pot of complex Arabic and Mediterranean influences, but for Ciccio, it was a simple pleasure that sparks his earliest food memories. ‘My first memory of food was lemon granita and bread – we used to eat that for breakfast,’ he says. ‘The sweet and sour flavour of lemons are always in my thoughts.’

Ciccio knew he would have his own restaurant one day, but he was still hungry to improve and experience as much as he could. He spent time in Germany honing his meat cookery, then crossed the Atlantic to work with Lidia Bastianich in New York. More than anything else, time spent away from home helped Ciccio understand what it was about Sicilian cuisine that was so important to him. ‘It’s the generosity of it,’ he explains. ‘Generosity is a particular feature of Sicilians. It’s something I am very proud of, and I display that in all of my dishes – the generosity of giving myself to every plate.’

It only takes a cursory glance at Ciccio’s food to see that these dishes are unmistakably his. His playful, artistic flair is always on display, and his plates are a unique combination of his avant garde character and his love and respect for the food of his home. Ciccio opened Ristorante Duomo in Ragusa in the year 2000, and the restaurant has displayed his pioneering Sicilian haute cuisine ever since, winning a Michelin star in 2004, then receiving a second two years later. Never one to be satisfied, Ciccio has more recently opened ‘I Banchi’ in 2015 – his modern interpretation of a traditional trattoria, which serves more traditional Sicilian fare with less formality than his two star restaurant.



Company name CICCIO SULTANO
Region SICILY
Product Two michelin star chef’s gastronomic selection



About Neromonte

3330 meters: It is the peak of our majestic Mount Etna, the volcano under which we were born and raised; which shapes our land and makes it fertile with its eruptive activity. On its southern slopes - 333 meters above sea level, at the sight of the amazing landscape of its magnificence - we founded our company; handcrafting jams, jellies, sweet-and-sour, mustards and chutneys with passion, for more than ten years. Our commitment has always been to preserve and enhance the flavours and scents of fresh fruit of our bountiful land.

The varieties chosen for the transformation are selected from the best ones of our territory. Each phase of production is carefully followed, starting from the harvest that takes place in the best period for each fruit. Manual sorting and cleaning, watchful and rigorous selection and care in the process, enrich our product with the added value that only the precious secrets of the artisans skill can guarantee.

Sicily, a Mediterranean island beaten by the winds of Africa, land of domination, is the daughter and the mother of different cultures and populations who have drawn signs and left footprints in art, folklore, language and culinary memory. An invaluable treasure casket of traditions and recipes that belongs to us Sicilians and is handed down from generation to generation.



Company name NEROMONTE 3330
Region SICILY
Product Jams and confectioneries



About Testa

TWO CENTURIES AT SEA

For two hundred years the Testa family has been sailing the Sicilian seas in search of bluefin tuna and bluefish. Their history is tied to Ognina, the ancient port of Ulysses, a story defined by dedication, hard work and tenacity, passed down from generation to generation.

OF LAND AND SEA

Cracking open a can of Testa instantly takes you to the smells of the sea, and also those of inland Sicily. The bluefin tuna and bluefish rest in precious local oils: Sicilian extra-virgin olive oil IGP and organic cold-pressed sunflower seed oil.

A GREAT FAMILY OF FISHERMEN, A GREAT CHEF

A common bond honoring the sea, the kitchen, and the consumer. The Testa family has navigated and fished since 1800; Ciccio Sultano, 2 Michelin starred chef, opened his restaurant in 2000. They were introduced by way of bluefin tuna and bluefish from the Sicilian seas. Testa Conserve is tradition, innovation, and respect for the rules - like those of the ICCAT quota - that have saved bluefin tuna from extinction. Quality demonstrated by facts, a rigorously controlled process from capturing to freezing to the transferring of the fish to the processing establishment in Portopalo and all the way through to conservation and distribution. Conservation inspired by tradition and made noble by the use of extra virgin olive oil and organic cold pressed sunflower seed oil. With our products, we tell the story of years of work, challenges, and of a true love for the sea and for the kitchen.



Company name **TESTA**
Region **SICILY**
Product **Preserved fish**



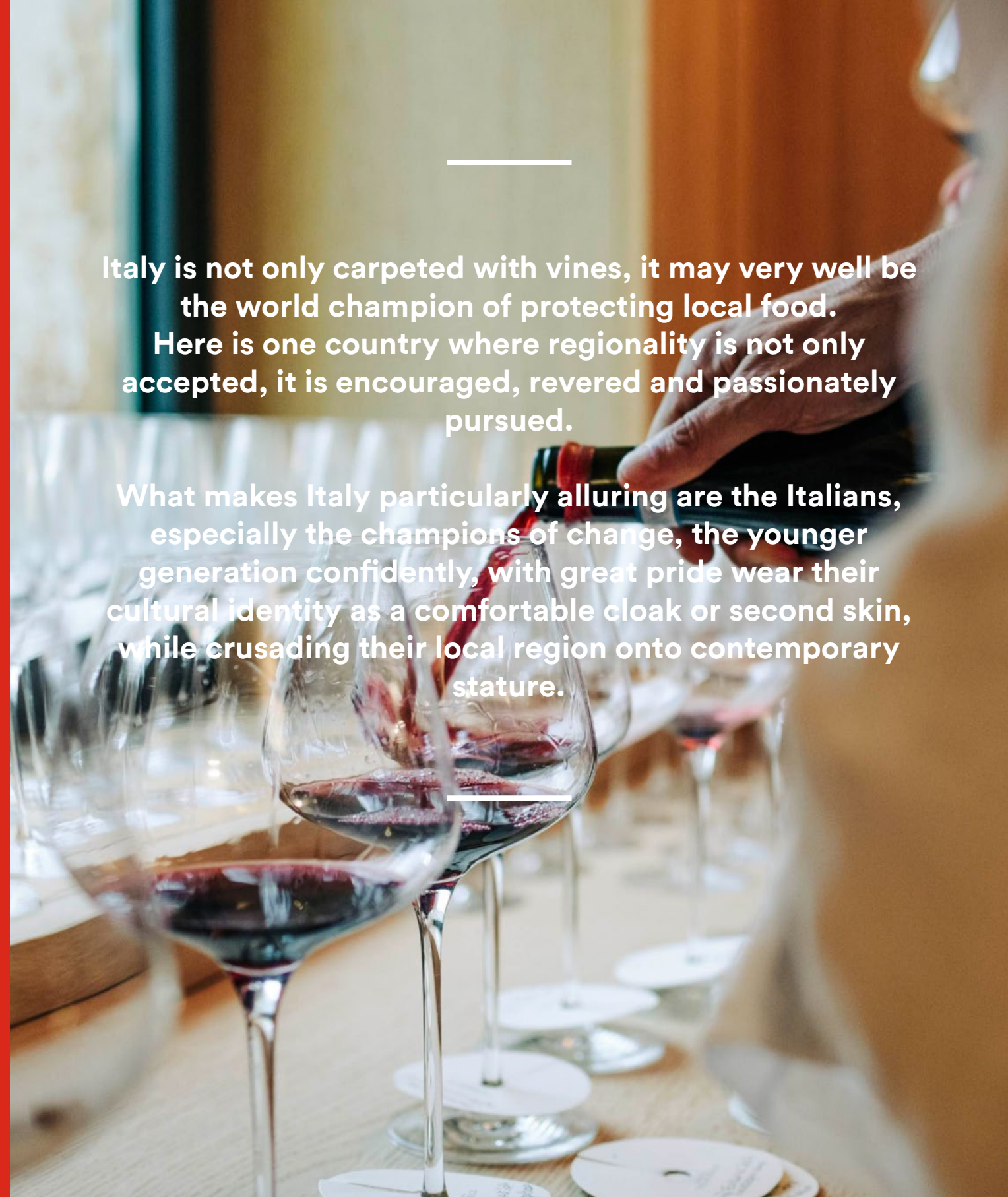
3

Our Product

Italy is not only carpeted with vines, it may very well be the world champion of protecting local food.

Here is one country where regionality is not only accepted, it is encouraged, revered and passionately pursued.

What makes Italy particularly alluring are the Italians, especially the champions of change, the younger generation confidently, with great pride wear their cultural identity as a comfortable cloak or second skin, while crusading their local region onto contemporary stature.





Piedmont

Italy Map



Piedmont Map



Italy's second-largest region is arguably its most elegant: a purveyor of Slow Food and fine wine, regal palazzi and an atmosphere that is superficially more français than italiano. But dig deeper and you'll discover that Piedmont has 'Made in Italy' stamped all over it. Emerging from the chaos of the Austrian wars, the unification movement first exploded here in the 1850s, when the noble House of Savoy provided the nascent nation with its first prime minister and its dynastic royal family.

Piedmont has a cuisine unlike any other Italian region: you're likely to come across risotto, polenta and even cheese fondue. Polenta is a staple dish, along with bagna cauda (or hot bath, where vegetable crudités are dipped into a tangy sauce of butter, oil, garlic and anchovies), agnolotti (egg pasta parcels with a herby meat filling), Vitello tonnato, or veal in a tuna sauce.

Any list of the region's culinary specialities is topped by the truffle. This curious fungus - lumpy and unattractive to look at, but highly prized for its unique taste and aroma - comes in two forms. Black truffles are more common, whereas white truffles are considerably rarer, harvested from August to January in and around Alba, south-east of Turin. The best way to eat them is as raw shavings added to simple dishes such as plain tagliolini (egg noodles).

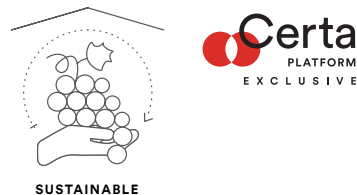
Piedmont has been producing wine since classical times and one of the most highly acclaimed of the region's wines is Barolo, a full-bodied dry red produced from Nebbiolo grapes in the Langhe region, which has been given the prestigious DOCG mark. It suits rich meats and powerful cheeses, but is, above all, the choice accompaniment to truffle dishes.

Barbaresco is another DOCG red with a similarly rich, luscious flavour, though more ruby red in colour than the garnet of Barolo and with a more pronounced, tannic acidity. Barbera, once a rustic red, has undergone 10 years' refinement and is now an acclaimed DOC, as is the dry red Dolcetto.

Piedmont's most famous wine is the sparkling white Asti Spumante DOCG. The related Moscato d'Asti DOCG is a still dessert wine best sampled alongside the delicious Langhe hazelnut cake.



Piedmont is known for rich dishes featuring truffles and cream sauces, but it's also Italy's most culinarily progressive region.



GIACOMO FENOCCHIO LOCATION



GRAPE VARIETIES



ARNEIS
NEBBIOLO
DOLCETTO
BARBERA
FREISA

WINES

Giacomo Fenocchio

BAROLO SINCE FIVE GENERATIONS

“My family arrived in Bussia in Monforte d’Alba in 1840 and from 1864 started to grow vines and produce wine. My father Giacomo and my mother Elsa were part of groups of pioneers that created the style of Barolo wines we now consider classic.

Today my brother Albino and I, with my young family, we are carrying on the long standing tradition handed down by our father Giacomo. Our goal is to bring out the soil of our single vineyard through the purity and beauty of nebbiolo grape.

This means to be more natural as possible.

We consider our farm an organic business although we have not been certified yet; we are participating, however, to the European project that encourages sustainable farming and we follow agricultural practices passed on for generations. No herbicide, no pesticides, no chemical fertilizers.

We have always taken personal care of our vineyards, combining traditional knowledge with modern equipment and techniques.

We work taking care of every single stage of the process from the vineyard to the bottle.

In the cellar we also personally bottle and label the wine and prepare each box for shipping to our clients around the world. We do not have any other winemakers or agricultural specialists who work with us as we try only to interpret each vineyard with our generations of family experience.

All wines come from our vineyards, about 14 hectares, in the heart of the typical Barolo zone: Bussia in Monforte d’Alba, Cannubi e Castellero in Barolo, Villero in Castiglione Falletto. All are “grand cru” vineyards and have always been recognized as such for the special micro-climates which give them the potential to produce wines of exceptional character and personality and an aristocratic structure.”

Claudio Fenocchio,
fifth generation winemakers



37,5 cl
75 cl
150 cl
300 cl
500 cl



BUSSIA BAROLO D.O.C.G.

Grapes	100% Nebbiolo
Area	5 Hectares
Exposure	Southwest
Altmetry	Hilly zone at about 300 mamsl
Soil:	Elveziano with clayey and calcareous sediments, rich in iron
Age of the vineyards	35 years
Harvest	In the middle of October
Production	25,000 bottles a year
Vinification	Traditional method of long maceration: natural fermentation without added yeasts for 40 days in stainless steel tanks
Ageing	6 months in stainless steel tanks, 30 months in large capacity Slavonian oak casks (35-50 hl) and a successive maturation in the bottle.
Matching	The Barolo Bussia, with its structure and body characteristics, pairs well with dishes of meat, game and aged cheeses, typical dishes of the local cuisine, as well as with many rich international dishes.
Serving Temperature	17-18 degrees
Alcohol	14-14,5% Vol.
Total Acidity	Approx. 5.3-5.6 g/L

Certa Selection

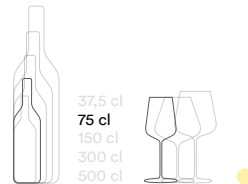
GIACOMO FENOCCHIO

The Icon

BUSSIA
BAROLO D.O.C.G.

Giacomo Fenocchio’s Barolo Bussia is sourced from 35 year old Nebbiolo vines grown in the village of Monforte d’Alba. After traditional vinification the wine is matured for 6 months in stainless steel tanks followed by 30 months in large capacity Slavonian oak casks and then further refinement in bottle before release. Deep garnet red in colour the bouquet is fine and pleasing, with intense scents of spiced rose and liquorice. The palate is dry, warm and full bodied with pronounced tannins and a persistent aftertaste. This is a wine particularly suited for long term cellaring. The Barolo Bussia, with its structure and body, pairs particularly well with dishes of meat, game and aged cheeses.

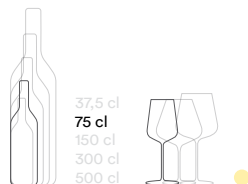
White Indigenous Grapes



**ROERO ARNEIS
D.O.C.G.**

Grapes 100% Arneis
Tasting Notes The light hay colouring is loaded with greenish reflections. The fragrance is soft and complex, especially inviting with aromas hinting broom, chamomile and fresh fruit. The flavour is pleasantly tangy, full and very persistent.
Alcohol 13-13,5% Vol

COD: FEN_ROEROARNEIS_2019



**ANIMA ARANCIO
VINO MACERATO**

Grapes 100% Arneis
Tasting Notes The color is orange with slight amber reflection, great with seasoned cheeses, meat and fish dishes.
Alcohol 13-13,5% Vol.

COD: FEN_ANIMAARANCIO

Red Indigenous Grapes



**DOLCETTO D'ALBA
D.O.C.**

Grapes 100% Dolcetto
Tasting Notes The color is a ruby red with lively violet reflections. The scent is fresh and pleasantly fruity. The taste is dry and pleasantly bitter with a good and balanced body.
Alcohol 12,5-13,5% Vol.

COD: FEN_DOLDALBA_2019



**LANGHE NEBBIOLO
D.O.C.**

Grapes 100% Nebbiolo
Tasting Notes The color is a deep ruby red with garnet reflections and an intense and fruity bouquet of plum and cherry. The flavor is dry with good body, well balanced tannins and harmonious with hints of liquorice, rose and gudron.
Alcohol 13,5-14,5% Vol.

COD: FEN_NEBBDOGLANG_2018



**BARBERA D'ALBA SUPERIORE
D.O.C.**

Grapes 100% Barbera
Tasting Notes The color is a deep ruby red with garnet reflections. It has a rather intense bouquet, with scents typical of the vine and a full bodied and dry flavor, with a distinct and pleasing acidity. It becomes mature with aging, acquiring a full and balanced flavor.
Alcohol 14-14,5% Vol.

COD: FEN_BARDALSUP_2018



**LANGHE FREISA
D.O.C.**

Grapes 100% Freisa
Tasting Notes The color is a deep ruby red. Intense bouquet, varietal, spicy. The flavour is dry with good body, well balanced tannins.
Alcohol 13-14% Vol

COD: FEN_LANFREISA_2018

Red Indigenous Grapes




BAROLO ANNATA D.O.C.G.

Grapes 100% Nebbiolo

Tasting Notes Deep rubin red color with lively, bright highlights softened by slight traces of purple. It has an intense, ethereal bouquet, with the bitterish flavour of liquorice, witered roses and tarm alongside beady, warm and spicy aromas.

Alcohol 14-14,5% Vol.

COD: FEN_BARDOCGANNATA_2016



I bricchi - The Barolos





**BUSSIA
BAROLO D.O.C.G.**

Grapes 100% Nebbiolo

Tasting Notes The color is deep garnet red and the bouquet is fine and pleasing, with intense scents of spiced rose and liquorice. The flavor is dry, warm, full bodied and balanced with pronounced tannins and a persistent aftertaste. A wine particularly adapted for aging.

Alcohol 14-14,5% Vol.



**CASTELLERO
BAROLO D.O.C.G.**

Grapes 100% Nebbiolo

Tasting Notes The color is classic intense garnet red clean and of good substance on the nose with floral and fruity notes with bints of liquorice and roots. Wine of character with marked tannins. Velvety and harmonious with notes of sweet spice and jam.

Alcohol 14-14,5% Vol.

75 cl COD: FEN_BARDOCGBUSSIA_2016
150 cl COD: FEN_BARDOCGBUSSIAMAG_2016

**CANNUBI
BAROLO D.O.C.G.**

Grapes 100% Nebbiolo

Tasting Notes The color is a deep garnet red with ruby reflections. The bouquet is rich with fruit and floral fragrances, and strong warm spiced scents. An elegant and velvety wine, it is characterized by its completeness, balance and well known longevity.

Alcohol 14-14,5% Vol.

75 cl COD: FEN_BARDOCGCASTELLERO_2016
150 cl COD: FEN_BARDOCGCASTELLEROMAG_2016
300 cl COD: FEN_BARDOCGCASTELLEROSL_2016




**VILLERO
BAROLO D.O.C.G.**

Grapes 100% Nebbiolo

Tasting Notes The color is a deep garnet red with ruby reflections, with a bright and lively aspect. The scent is complex and rich with fruit, floral scents, spices, underbrush and plums. It has an intense flavor with sweet tannins and a long aftertaste. The Barolo Villero expresses itself with its characteristic stimulating scent accompanied by a dry, but warm and elegant flavor which it retains for a long time.

Alcohol 14-14,5% Vol.

75 cl COD: FEN_BARDOCGCANNUBI_2016
150 cl COD: FEN_BARDOCGCANNUBIMAG_2016

75 cl COD: FEN_BARDOCGVILLERO_2016
150 cl COD: FEN_BARDOCGVILLEROMAG_2016
300 cl COD: FEN_BARDOCGVILLEROSL_2016

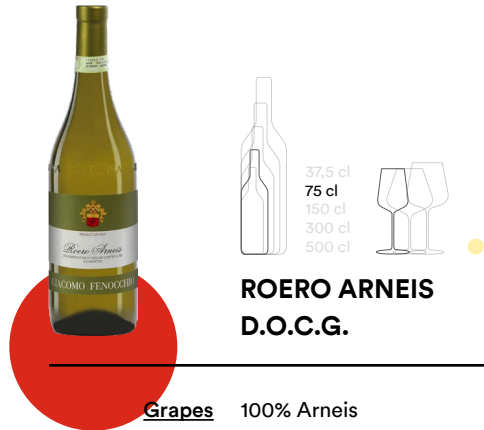
Certa Selection

GIACOMO FENOCCHIO

Flag white

ROERO ARNEIS D.O.C.G.

The light hay colouring is loaded with greenish reflections. The fragrance is soft and complex, especially inviting with aromas hinting broom, camomile and fresh fruit. The flavour is pleasantly tangy, full and very persistent.



ROERO ARNEIS D.O.C.G.

Grapes	100% Arneis
Area	1,5 Hectares
Exposure	Southeast
Altimetry	Hilly zone at around 300/350 mamsl
Soil	Calcareous, clay, soil of medium texture
Age of the vineyards	10/15 years
Harvest	Mid September
Production	12,000 bottles a year
Vinification	The grapes are gently pressed and then the wine-must obtained is refrigerated in stainless steel vats to allow the lees to settle. After 24-36 hours the juice is separated from the lees and fermented at a controlled temperature. Bottling is done in sterile conditions.
Ageing	In stainless steel tanks and matured in the bottle.
Matching	Great as an aperitif. Pairs nicely with saucy dishes white meats and grilled fish.
Serving Temperature	17-18 degrees
Alcohol	13-13,5% Vol.
Total Acidity	Approx. 5.3-5.6 g/L

COD: FEN_ROEROARNEIS_2019

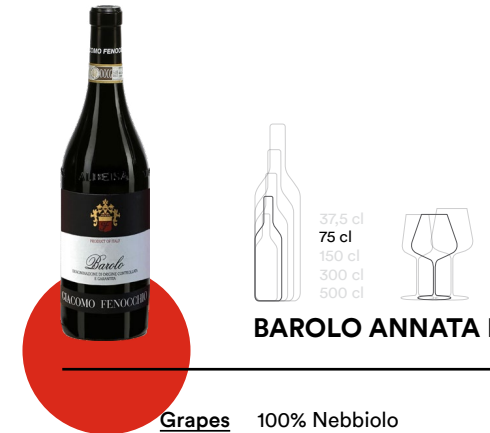
Certa Selection

GIACOMO FENOCCHIO

Flag red

BAROLO D.O.C.G.

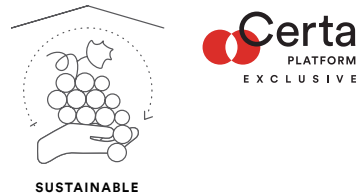
Deep rubin red color with lively, bright highlights softened by slight traces of purple. It has an intense, ethereal bouques, with the bitterish flavour of liquorice, witered roses and tarm alongside beady, warm and spicy aromas.



BAROLO ANNATA D.O.C.G.

Grapes	100% Nebbiolo
Area	1 Hectare
Exposure	East
Altimetry	Hilly zone at around 350 mamsl
Soil	Helvetian, with sand, clay and calcareous marl
Age of the vineyards	20 years
Harvest	In the beginning of October
Production	7000 bottles a year
Vinification	Traditional method of long maceration: natural fermentation without added yeasts until 40 days in stainless steel tanks
Ageing	6 months in stainless steel tanks, 30 months in large capacity Slavonian oak casks (25-35 hl) and a successive refinement in the bottle
Matching	Recommended with meat, game and mature cheeses age which are so typical of the local kitchen but it also goes very well with all the rich dishes of international cuisine
Serving Temperature	17-18 degrees
Alcohol	14-14,5% Vol.
Total Acidity	Approx. 5.2-5.6 g/L

COD: FEN_BARDOCGANNATA_2016



MANUEL MARINACCI LOCATION



GRAPE VARIETIES



BARBARESCO
BARBERA
DOLCETTO
NEBBIOLO

WINES

Manuel Marinacci

PIEDMONT IN A GLASS

View from Manuel Marinacci vineyard, at the border of Barbaresco and Dolcetto DOCG. His vineyard is steep. Across the street, a plot of land which shows the types of soil in Piedmont, a geology lesson in one picture.

Dolcetto flowers last, but ripens first. Wines made out of Dolcetto are made to drink young and pair well with food. Barbera wine, under the appellation Barbera d'Alba can also be enjoyed young. But some of them, if made well and if they have enough fruit concentration, can develop complexity with age.

I like Barbera a lot. It's perfect mid-week wine and a cheerful glass while making supper or chilling out is just delightful. Manuel's 2012 Barbera was delicious and among the best I have had. Alas, we have already finished all the four bottles we bought from him.

Wine making at Manuel Marinacci

Manuel aims to use as little sulfur as possible, as sulfur treatment needs to happen every time you move the wine from one container to another. For example, he said that his 2011 Barbaresco has only 60mg/l total sulfur dioxide (SO₂), compared with the maximum EU limit for red wines of 150mg/l. As consumers are getting more aware of additives this kind of low-sulfur approach is going to become more common but Manuel is something of a pioneer.

For this reason, Manuel Marinacci believes in minimal intervention. The three grapes have different maceration and maturation profiles. The Dolcetto grapes gets macerated on skins for one week, are fermented and then matured in cement for ten months before bottling. The Barbera grapes are macerated for ten days to extract more colour and tannin, fermented and then matured for about one year in cement or stainless steel vats.

His Nebbiolo grapes spends around a month on skins (20-40 days) before fermentation. He extracts gently, so that the wine does not get bitter, astringent flavours. His Barbaresco is then matured for three years in large Slavonian neutral oak casks, a year more than the minimum legal requirement.





**BARBARESCO
RISERVA D.O.C.G.**

- Grapes** 100% Nebbiolo
- Exposure** South West
- Altimetry** Between 240 and 280 mamsl
- Stems per ha** 4500 ca.
- Yield in liters per ha** 5,000 ca.
- Harvest period** October 5th-15th
- Harvest kind** Manual harvesting, stripping, pressing
- Fermentation** Alcoholic fermentation by native yeasts 21/30 days of maceration on the skins at average max 30°C, Natural malolactic fermentation.
- Ageing** 24/30 months ageing in Slavonian oak barrels of 25/30 HL
- Taste** Red garnet with orange tinges on the rim. Alluring and ethereal nose with fragrances of rose petals and ripe berries, while the palate delivers succulent strawberry, mint and mineral notes. Aging adds more complex hints of earth, herbs, truffles and licorice. Well balanced mouth with silky tannins and fresh acidity. It will pair perfectly with meat cooked with sauce.

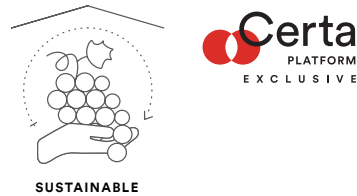
COD: MAR_BARBARESCO_2015



**DOLCETTO D'ALBA
D.O.C.**

- Grapes** 100% Dolcetto
- Exposure** South West
- Altimetry** Between 240 and 280 mamsl
- Stems per ha** 4500 ca.
- Yield in liters per ha** 5,000 ca.
- Harvest period** September 15th-25th
- Harvest kind** Manual harvesting, stripping, pressing
- Fermentation** Alcoholic fermentation by native yeasts 8/10 days of maceration on the skins at average max 30°C. Natural malolactic fermentation 10 months in stainless steel.
- Taste** Wine, ruby red in color with violet reflections. The bouquet is vinous, fruity, very intense, very pleasant and persistent. The taste is pleasantly dry, harmonious and velvety, with a slight almond aftertaste.

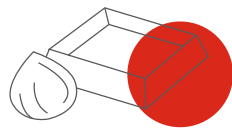
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BARBERO LOCATION



PRODUCT TYPOLOGY

TRADITIONAL PIEDMONT SWEETS:
TORRONE AND CHOCOLATE

FOOD

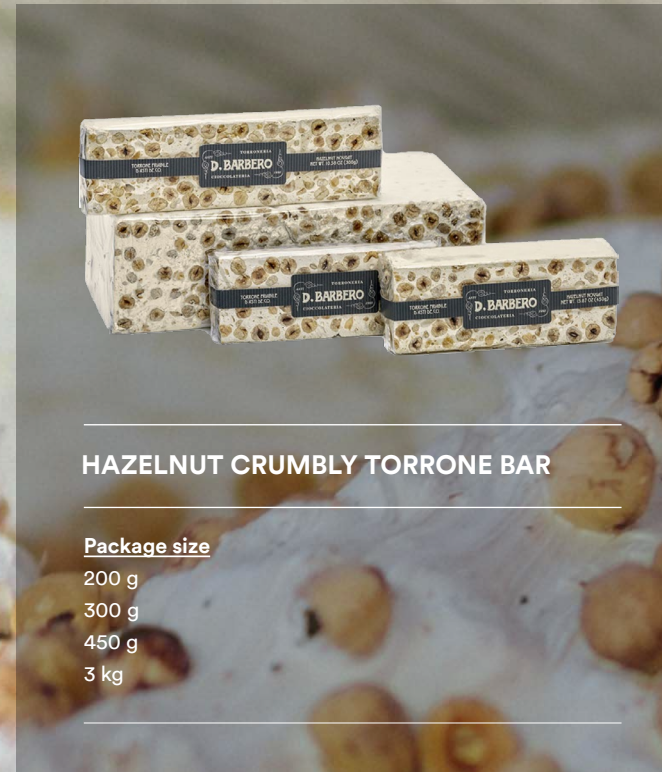
Barbero

TORRONERIA AND CIOCCOLATERIA

Since 7 generations, Barbero products are done following the traditional recipes. The Piedmont factory is focused on two main products: torrone and chocolate, using the best available ingredients.

Torrone: a traditional Italian sweet from Piedmont, made of nougat and nuts. It comes in soft and hard versions, and is very popular during Christmas, but can be enjoyed any time of the year. “We watched in awe as giant vats of candy swirled to combine the egg whites, sugar, and honey. D. Barbero makes both soft and hard torrone and his products are still made according to the original recipe from 1833. The temperature of the mixture is what determines the hardness of the candy. They also roast local Piedmont hazelnuts on site, then add the hand-selected golden nuts to the mixture to gently combine before being shaped into bars. What’s special about D. Barbero torrone is that it has a high ratio of nuts to nougat, so that when you cut into the torrone the hazelnuts are uniformly distributed throughout the torrone.”

Chocolate: the typical chocolate in Piedmont is a special one, called Gianduja, a smooth chocolate with hazelnut paste. The hazelnuts give each ingot an irresistibly nutty flavour.



Certa Selection

BARBERO

The Icon

HAZELNUT CRUMBLY
TORRONE BAR

Handcrafted crumbly torrone with hand selected hazelnuts made according to an original recipe which dates back from 1883. It is made of egg whites and is steamed for about 7 hours, shaped, hand-cut and cooled on marble tables for one day.

The traditional Barbero Hazelnut crumbly torrone uses only the best hazelnuts carefully selected from supply chains in the region of Asti.

THE “NOCCIOLA DEL PIEMONTE”



The ‘Nocciola del Piemonte’ (hazelnut from Piedmont), with its spherical shape, is characterized by a fine and delicate flavour, with a very crisp pulp. Its cultivation has been introduced in the ‘Alta Langa’ area and then has spread across the Piedmont, blending with the oenological landscape of this land.

Torrone Grand Cru



TAVOLETTA DI TORRONE GRAND CRU Hazelnut crumbly torrone

Piedmontese nougat. Crumbly as the tradition require. Produced with the best hazelnuts carefully selected from supply chains in the region of Asti, acacia honey from Masio and muscovado sugar.

Package size

100g torrone bar in metal box

COD: BAR_NOUCRU_HAZMET100



TAVOLETTA DI TORRONE GRAND CRU Almonds soft torrone

Inspired by the tradition of southern nougat. Produced with peeled twin almond pizzuta from Avola, lemon honey from Sorrento peninsula and sicilian lemon skin peel.

Package size

100g torrone bar in metal box

COD: BAR_NOUCRU_ALMMET100



TAVOLETTA DI TORRONE GRAND CRU Pistachio soft torrone

A tribute to Sicilian nougat, produced with: green Bronte pistachios, sicilian orange honey and orange skin peel from Sicily and Calabria.

Package size

100g torrone bar in metal box

COD: BAR_NOUCRU_PISMET100

Crumbly Torrone Bar



HAZELNUT CRUMBLY TORRONE BAR

Handcrafted crumbly torrone with hand selected hazelnuts made according to an original recipe which dates back from 1883. It is made of egg whites and is steamed for about 7 hours, shaped, hand-cut and cooled on marble tables for one day.

Package size

200g **200 g COD: BAR_NOUHAZ_PIEIGP200**

300g **ON REQUEST**

450g **ON REQUEST**

3kg **3 kg COD: BAR_NOUHAZ_PIEIGPBLO_3KG**



ALMONDS CRUMBLY TORRONE BAR

Handcrafted crumbly torrone with the best almonds made according to an original recipe which dates back from 1883. It is made of egg whites and is steamed for about 7 hours, shaped, hand-cut and cooled on marble tables for one day.

Package size

200g **200 g COD: BAR_NUGALM_200**

300g **300 g COD: BAR_NUGALM_300**



PISTACHIO CRUMBLY TORRONE BAR

Handcrafted crumbly torrone with pistachios, made according to an old recipe which dates back to 1883. Produced without gelatin but with egg whites as once, shaped and cut by hand.

Package size

200g **COD: BAR_NUGFRIPIS_200**

Torrone Morbido

Soft nougat with hazelnuts or pistachios and crumbly with pistachios, made according to an old recipe which dates back to 1883. Produced without gelatin but with egg whites as once, shaped and cut by hand.



SOFT TORRONE WITH PISTACHIO

Package size

150g torrone bar in metal box

COD: BAR_NOUPIS_SOF150



SOFT TORRONE WITH HAZELNUTS

Package size

200g torrone bar in metal box

COD: BAR_NOUHAZ_PIEIGPSOF200

Il Torronfino

A new thinner and crunchier torroncino, a smaller and handier torronfetta: this is the innovation of Torronfino. From the same traditional production of classic nougat, the Barbero company presents for the first time a brand new cut to delight even the most discerning palates.



THIN AND CRUNCHY TORRONE WITH HAZELNUTS

Package size

130g torronfini box

3kg loose torronfini in bag

130 g COD: BAR_FINNUGBOXHAZ_130
3 kg COD: BAR_FINNUGHAZ_3KG

Torroncini



WHITE CRUMBLY TORRONCINI WITH ALMONDS

Package size

200g and 3kg bag

200 g COD: BAR_NOUALM_FRISCH200
3 kg: ON REQUEST



WHITE SOFT TORRONCINI WITH HAZELNUT

Package size

200g and 3kg bag

200 g COD: BAR_NUGSOFTHAZ_PACK200
3 kg ON REQUEST



VEGAN CRUMBLY TORRONCINI WITH ALMOND

Package size

200g bag

COD: BAR_NUGALMVEGAN_PACK200



LOW SUGAR WHITE SOFT TORRONCINI WITH PISTACHIO

Package size

200g and 3kg bag

200 g COD: BAR_NOUPIS_FRISCH200
3 kg ON REQUEST



Low sugar white soft Torroncini with hazelnuts

Package size

200g and 3kg bag

200 g COD: BAR_NUGFRIHAZ_PACK200
3 kg COD: BAR_NOUFRIHAZ_PACK3KG



Covered white crumbly Torroncini

Package size

200g and 3kg bag

200 g COD: BAR_COVNUGHAZ_PACK200
3 kg ON REQUEST

La Torronefetta

D. Barbero's Torrionfette ® were born in the late '50s.

At the beginning they were just the remaining part after the process of cutting nougat, then this new and thin product became soon a great success thanks to its wonderful taste and its easiness to eat.

Now, for the first time we present "The Torrionfetta" : one single thin slice of nougat that you can enjoy during a relaxing moment with a good glass of Moscato or with a sweet meditation wine.

Crumbly nougat by D. Barbero is still produced according to the old recipe of Asti's nougat with a long cooking process in a steam boilers and with the use of high quality raw materials: hazelnut*, almond from Puglia, sicilian pistachio, Millefiori honey, fresh egg white.

Torrionfette

THE FAMILY OF TORRIONFETTA



THIN SLICE OF TORRIONE WITH HAZELNUTS

Package size

50g

COD: BAR_NUGFETHAZBOX_50



THIN SLICE OF TORRIONE WITH PISTACHIO

Package size

50g

COD: BAR_NUGFETPISBOX_50



THIN SLICE OF TORRIONE WITH ALMONDS

Package size

50g

COD: BAR_NUGFETALMBOX_50



CRUMBLY SLICED NOUGAT TORRIONFETTE

Package size

bag of 500g

COD: BAR_NOUFETHAZ_PIEIGPSCH500



CRUMBLY SLICED NOUGAT TORRIONFETTE

Package size

lithographed box of 300g

COD: BAR_NUGFETBOXLIT_300

Other Torrone Specialties



TRIPOLINI AND FARCITO

The recipe is the same of white crumbly torrone, which once cooled is covered with extra dark chocolate. The term Tripolino comes from Tripoli, the present capital of Libia, referring to the period of the Italian empire there. The farcito is a torrone covered with chocolate in layers, which are clearly visible when cut.

Package size

Tripolino (torrone covered with dark chocolate)
100g **COD: BAR_TRIHAZ_PIEIGP100**
200g **COD: BAR_TRIPOLINHAZ_200**
Stuffed torrone (torrone covered with dark chocolate)
500g **COD: BAR_STUFTRIPOLINHAZ_500**

RUM CHOCOLATE TORRONE

After producing torrone according to the old recipe, it is put into a chocolate shell with rum cream and sultanas to maintain humidity.

Package size

270g rum chocolate torrone
COD: BAR_NUGRHUMCIOC_270

WHITE TORRONE WITH HAZELNUT COVERED WITH CHOCOLATE

Package size

Torrone friabile ricoperto fondente: 150g
COD: BAR_PRENUGCOVHAZ_150
Torrone morbido ricoperto fondente: 250g
COD: BAR_PRENUGSOFTCOVHAZ_250
Torrone friabile nocciola: 200g
COD: BAR_PRENUGHAZ_200
Torrone morbido nocciola: 150g
COD: BAR_PRENUGSOFTHAZ_150



NOCCIOLONE: SOFT GIANDUJA CHOCOLATE PASTE WITH HAZELNUTS

The typical Piedmontese gianduja chocolate, obtained only from hazelnuts*, it is further enriched with whole roasted hazelnuts. A real taste explosion, even in the new dark chocolate version.

Package size

Nocciolone in elegant cardboard package
260g **COD: BAR_NOCCIOLONEAST_260**
Extra dark nocciolone in elegant cardboard package
260g **COD: BAR_NOCCIOLONEASTDARK_260**



DARK CHOCOLATE WITH HAZELNUTS

Package size

120g, 1kg tablet
120 g COD: BAR_CIOCDARKHAZ_120
1 kg: ON REQUEST



GIANDUJA CHOCOLATE WITH HAZELNUTS

Package size

120g, 1kg tablet
120 g COD: BAR_CIOGIANHAZ_120
1 kg: ON REQUEST



MILK CHOCOLATE WITH HAZELNUTS

Package size

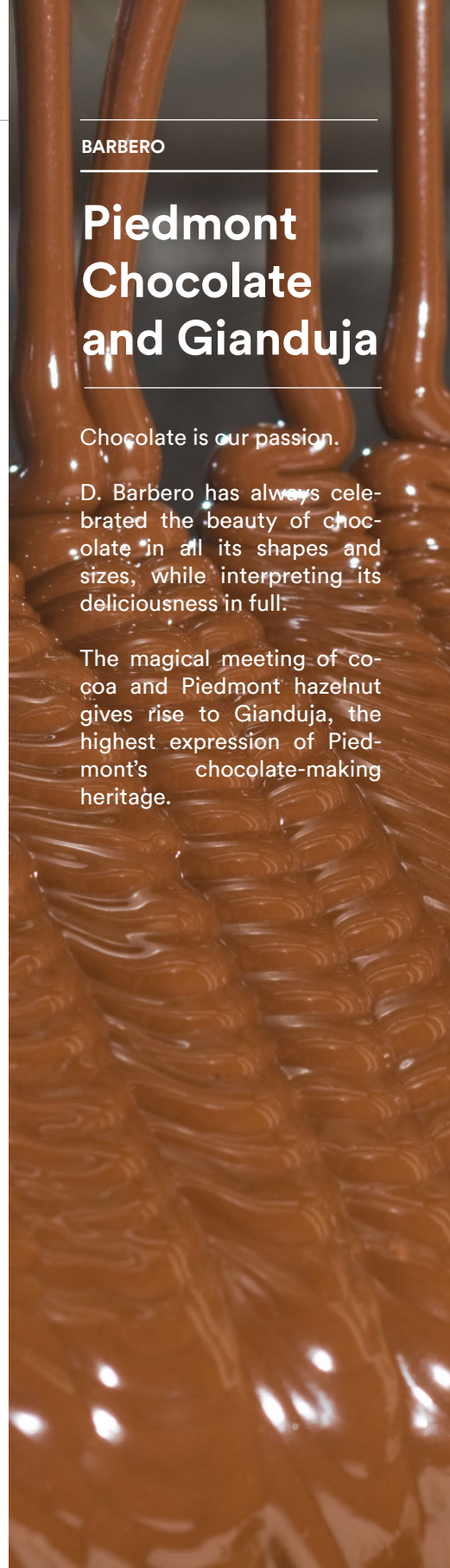
120g, 1kg tablet
120 g COD: BAR_CIOMILKHAZ_120
1 kg: ON REQUEST

Piedmont Chocolate and Gianduja

Chocolate is our passion.

D. Barbero has always celebrated the beauty of chocolate in all its shapes and sizes, while interpreting its deliciousness in full.

The magical meeting of cocoa and Piedmont hazelnut gives rise to Gianduja, the highest expression of Piedmont's chocolate-making heritage.



I Giandujotti

Giandujotti are a typical product of our region, made of a soft gianduja paste.

The new recipe is characterised by a higher quantity of Piedmont hazelnut and cocoa paste thus giving it a superb taste.

D. Barbero revisits the classic giandujotto with the new flavours: pistacchiotto, created by the collaboration with Pariani firm, giandujotto, no added sugar giandujotto and torronjotto.

D. Barbero creates 4 new boxes dedicated to the giandujotto: in addition to the well-known classic giandujotto and pistacchiotto, D. Barbero adds 2 brand new tastes: no added sugar giandujotti for those who want to stay in a "tasty" shape and the torronjotto, the first nougat giandujotto.



PISTACCHIOTTI GIANDUJOTTI WITH PISTACHIO

Package size
150g box, 3kg loose.

150 g COD: BAR_GIANPISTACHOBLO_150
3 kg: ON REQUEST



TORRONJOTTI GIANDUJOTTI WITH HAZELNUT

Package size
150g box, 200g bag, 3kg loose.

150 g COD: BAR_NUGJOTTOOBLO_150
200 g: ON REQUEST
3 kg: ON REQUEST



CLASSIC GIANDUJOTTI

Package size
150g box, 200g bag, 3kg loose.

150 g COD: BAR_GIANCLASSICOBLO_150
200 g: ON REQUEST
3 kg COD: BAR_GIA_UNPSAC_3KG



NO ADDED SUGAR GIANDUJOTTI

Package size
150g box, 3kg loose.

150 g COD: BAR_GIANSUGFREEOBLO_150
1 kg: ON REQUEST

Other specialties



NAPOLITAINS

An old Italian treat that was originated in Venice in the eighteenth century in the first chocolate and coffee small shops: here's the Napolitain with its unique shape, to taste by itself or with a hot cup of Italian coffee. Barbero chooses six different tastes that get back to our chocolate bars. One chocolate bar, 9 chocolate pieces: 9 single taste napolitains in transparent box. A bar of chocolate to taste one piece at a time: dark chocolate from Cuba, dark chocolate from Venezuela, dark chocolate low in sugar, white chocolate, dark milk chocolate, caramel chocolate.

Package size and Flavors

Mixed flavor Napolitains in 240gr elegant box, 10 pieces cartons
Mixed flavor Napolitains, 6kg loose box

240 g COD: BAR_NAP TRABOX240
6kg COD: BAR_NAPMIX_MIXSAC_6KG



GRISSINI RUBATÀ

The Rubatà breadsticks are a very popular Piedmontese speciality. We cover them with extra plain chocolate.

Package size
200g

COD: BAR_BRESTI_RUBCIOBOX

Other Chocolate specialties



CHOCOLATE BARS

Aroma, taste, colour. Barbero chocolate is surprising in every aspect, thanks to a wise selection and processing of the best cocoa blends. To exhibit in a elegant and refined display.

Package size

80g / bar

Flavors

- milk chocolate bar [COD: BAR_CIOMILKHIGHCOCA_80](#) with high percentage of cocoa (46%)
- caramel chocolate [COD: BAR_CIOCAMEL72_80](#)
- dark chocolate [COD: BAR_CIODARKVENEZ70_80](#) Venezuela 72%
- dark chocolate [COD: BAR_CIODARKSANDOM70_80](#) Cuba 70%
- white chocolate [COD: BAR_CIOCWHITE_80](#)
- no added sugar dark chocolate [COD: BAR_CIOCSUGFREE_80](#)

CHOCOLATE IN A MUG

From Maya to Aztechi, from Montezuma to Cortès, hot or cold, chocolate has always been a tradition before and then a must! Now you can taste your favourite chocolate in the exclusive Barbero mug in six different colors.

Package size

D. Barbero mug with extra dark chocolate 60%, 200g [COD: BAR_CIOMUGEXTRADARK60_200](#)
Bags of Extra Dark Chocolate 60%, 14 pieces of 200g [COD: BAR_CIOCCHARGEEXTRA60_200](#)



CHOCOLATES

Limoncelli

Dark chocolate praline filled with Sorrento limoncello cream "Il Convento".

Package size: 4kg loose Limoncelli [COD: BAR_LIMONCELLI_4KG](#)

Nocciolini

Dark chocolate praline filled with a soft hazelnut* cream.

Package size: 4kg loose Nocciolini [ON REQUEST](#)

Rhumini

Dark chocolate praline filled with rum cream.

Package size: 4kg loose Rhumini [COD: BAR_RHUMMINI_4KG](#)



CHOCOLATES FILLED WITH CREAMS

A thin shell of extra dark chocolate, with 60% of cocoa minimum, made with a blend of the best and finest cocoa in the world, contains soft hazelnut, coffee and almonds torroncino creams. The creams are made with the best materials, such as hazelnut*, Sicilian almond and without vegetable hydrogenated fats.

Package size

200g mixed chocolates [COD: BAR_MIXTRUCOFNUGALM_200](#)

4 kg loose chocolates filled with hazelnut cream [ON REQUEST](#)

4 kg loose chocolates filled with almond torroncino cream [ON REQUEST](#)

4 kg loose chocolates filled with coffee cream [ON REQUEST](#)

4 kg loose mixed chocolates [COD: BAR_CIOFIL_MIX_4KG](#)

CRI CRI

Round praline made of a toasted hazelnut* covered with extra dark chocolate and sugar.

Package size

200g [COD: BAR_CRICRIPACK_200](#)

5 kg loose [COD: BAR_CRIHAZ_PIEIGP_5KG](#)





TRUFFLES

The truffles are produced with Piedmont hazelnut and the best quality chocolate. Thanks to the high quality of hazelnut paste, the result is a soft praline with torrone grains inside and another with cocoa grains. The truffle is then dusted with cocoa to finish its preparation.

Package size

150g mixed truffles **COD: BAR_MIXTRUFFLE_150**

3 kg loose cocoa grains truffles **COD: BAR_TARCAC_GRU_KGS**

3 kg loose torrone grains truffles **COD: BAR_TARNUG_KGS**



DRAGÉES

The dragées are hazelnuts, almonds, coffee beans, orange peel, all covered with chocolate, either milk, plain or white.

Package size

200g bag **COD: BAR_DRAUNP_SAC_200G**

5 kg carton **COD: BAR_DRAUNP_SAC_SKG**



THE CREAMS

The Torroncino Cream represents an alternative way to taste torrone. In addition to the well-known nougat with hazelnut cream, D. Barbero presents the one with almond nougat. The nougat cream with chocolate is made from torrone and the best quality cocoa, a spread cream with 50% hazelnuts * and cocoa from Ecuador.

The creams are ideal to be spread on bread, breadsticks and the taste is considerably exalted if spread on a cracker, pâte brisée and savory baked goods.

Package size and Flavors

100g Torroncino cream
COD: BAR_CREAMNUGHAZ_100

100g Torroncino and chocolate cream
COD: BAR_CREAMNUGCIOC_100

100g almond torroncino cream
COD: BAR_CREAMNUGALM_100

220g hazelnut spread cream with cocoa from Ecuador
COD: BAR_CIOHAZECUSPR_220

Special boxes



METAL BOXES

Elegant metal boxes with torroncini, chocolates, giandujotti and truffles or a Special Mix.

Package size and Flavors

- Elegant metal boxes containing crumbly white torroncini (100g)/ covered torroncini (100g)/ mixed pralines (150g)/ giandujotti (200g) **ON REQUEST**

- Metal pink box with crumbly white torroncini made with hazelnuts **COD: BAR_MINWHITEINUGPINK_100**

- Metal green box with crumbly covered torroncini made with hazelnuts **COD: BAR_MINWHITEINUGGREEN_100**

- Metal yellow box with nocciolini (pralines filled with hazelnuts), boeri (pralines filled with cherry and liqueur) and limoncelli (pralines filled with Sorrento limoncello cream). **COD: BAR_MIXPARLINEYELLOW_150**

- Metal cream box with truffles made with high quantity of hazelnuts **COD: BAR_MIXTRUFFNUGCOC_130**

- Metal box with 400g Special Mix, carton of 6 packets **ON REQUEST**



ELEGANT METAL BOX AS DISPLAY FOR LOOSE PRODUCTS

Package size and Flavors

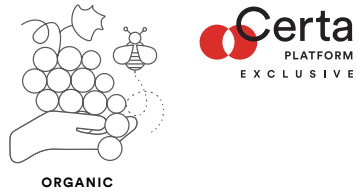
- White crumbly torroncini, white soft torroncini, white crumbly covered torroncini, crumbly torroncini with Pistachio, crumbly torroncini with Almond, giandujotti, cocoa grains truffles, torrone grains truffles, Torroncini: 3kg loose

- Chocolates filled with hazelnut + cream, chocolates filled with almond torroncino cream, chocolates filled with coffee cream, mixed chocolates, Boeri: 4kg loose

- Cri cri: 5kg loose

- Mixed flavor Napolitains: 6kg loose

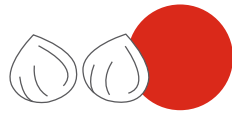
ON REQUEST



CA' DEI BIANCHI LOCATION



PRODUCT TYPOLOGY



TONDA GENTILE PIEDMONT HAZELNUT PGI

FOOD

Ca' Dei Bianchi

TONDA GENTILE PIEDMONT HAZELNUT PGI

Piedmont, with its green hills and generous land, gives the world some of the most delicious products of the food and wine heritage. Ca' dei Bianchi interprets this excellence with the harvest of the "tonda gentile" hazelnuts.

Piedmont hazelnuts, which received the Protected Geographical Indication (PGI), IGP in Italian, with the denomination "Nocciola Piemonte", are a very high quality products. This hazelnut grows in the hills and in the mountain area, between 250 and 600-700 above sea level.

"Tonde" (round) for their size and the sinuosity of their shapes and "gentile" (gentle) for the quantity of natural oil that contains, the Ca' dei bianchi hazelnuts embody the Piedmontese spirit with some reviews to enhance its flavor and qualities.



ROASTED HAZELNUTS IN JAR

Package size
Glass jar 100 g

Certa Selection

CA' DEI BIANCHI

The Icon

ROASTED HAZELNUTS IN JAR

THE "NOCCIOLA DEL PIEMONTE"



The 'Nocciola del Piemonte' (hazelnut from Piedmont), with its spherical shape, is characterized by a fine and delicate flavour, with a very crisp pulp. Its cultivation has been introduced in the 'Alta Langa' area and then has spread across the Piedmont, blending with the oenological landscape of this land.



CLASSIC

Vacuum-packed roasted hazelnuts.

Package size

200g, 2.5kg

200 g COD: BAR_HAZVAC_PIEIGPCLA200
2.5 kg COD: BAR_HAZTOS_PIEIGP_2.5KG

SALT

Vacuum-packed salty roasted hazelnuts.

Package size

200g

COD: BAR_HAZVAC_PIEIGPSAL200

TURMERIC

Vacuum-packed turmeric roasted hazelnuts.

Package size

200g

COD: BAR_HAZVAC_PIEIGPCUR200

CHILI PEPPER

Vacuum-packed chili pepper roasted hazelnuts.

Package size

200g

COD: BAR_HAZVAC_PIEIGPPEP200



CLASSIC

Roasted hazelnuts in jar.

Package size

Glass jar 100g

COD: BAR_HAZJAR_PIEIGPCLA100

SALT

Salted roasted hazelnuts in jar.

Package size

Glass jar 100g

COD: BAR_HAZJAR_PIEIGPSAL100

TURMERIC

Turmeric roasted hazelnuts in jar.

Package size

Glass jar 100g

BAR_HAZJAR_PIEIGPCUR100

CHILI PEPPER

Chili pepper roasted hazelnuts in jar.

Package size

Glass jar 100g

COD: BAR_HAZJAR_PIEIGPPEP100





Lombardy

Italy Map



Lombardy Map



Lombardy is one of Italy's largest regions and touches the border with Switzerland. Encased between the Alps and the Po Valley, it's home to a variety of landscapes. Lombardy is the place to be, with its capital city of Milan and its villages. As for the numerous water bodies found in this region, we find Lake Garda, Lake Como, and Lake Maggiore. It is quite the picture and worth the visit.

The region of Lombardy features eleven UNESCO World Heritage Sites, including the infamous "The Last Supper" in Milan, the historic industrial village of Crespì d'Adda in Bergamo, the city of Cremona – known for its traditional violin craftsmanship, and the cities of Mantova and Sabbioneta – celebrated for their representation of Renaissance town planning.

From exploring the legendary Lake District to skiing the Italian Alps to shopping the boutiques of Milan's fashion district, there is so much to see and do in Lombardy. The region's many facets make it one of the most ideal locations to experience in Italy, as it allows travelers to experience a wide variety of sides of Italy's history and culture, wine and food.

Lombardy is known for a variety of sparkling wines, full-bodied red wines, and a few white wines. The region is ideal for growing, so the vineyards are plentiful. The wines produced range from still to effervescent to sparkling, and they can be made with indigenous grapes as well as French varietals, some of which took root over a century ago. Most of these unique wines are exceptional.

The region's many facets make it one of the most ideal locations to experience in Italy, as it allows travelers to experience a wide variety of sides of Italy's history and culture, wine and food.





CAVALLERI LOCATION



GRAPE VARIETIES



CHARDONNAY
PINOT NERO
CABERNET FRANC
CABERNET SAUVIGNON
MERLOT

WINES

Cavalleri

BETWEEN THE LAKES AND THE MOUNTAINS, FRANCIACORTA

Even as far as 2000 years ago, famous authors such as Pliny, Virgil and Columella, celebrated the wines from the land known today as Franciacorta, mild slopes where the cultivation of grapevines has ancient origins. A morainic terrain made of sand and pebbles and an ideal microclimate: temperate in the winter and windy in the summer. Perfect conditions to produce wine.

We know every plant in each of our vineyards. We own 42 hectares of hillside land and we do not wish to buy or rent more. With this dimension we know every plot; its exposition, strong points and criticality, to the point where we can draft and intervene on the single plants; always knowing that the best wines are born in the vineyard.

We love the philosophy, but most of all we love the pragmatism. Many of the revolutionaries and enticing theories by Steiner have seduced us, but the practical applications of biodynamics even more so. The relevance of the soil's vitality conceived as a living organism. Humus' role and, if necessary, the ability to produce it, so the resulting balanced ecosystem can conserve and support the virtuous and vital elements of the soil and the environment.

Respecting the environment is essential for us. And we're not just talking about the vineyards and the wine, we're talking about everything concerning our business and our lives. A predisposition showing itself in every decision, initiative or gesture. Nature is all we have, and we must love it and protect it, thinking about the generations to come. We truly believe in this philosophy: the future comes through here.



**FRANCIACORTA RISERVA
DOSAGGIO ZERO
GIOVANNI CAVALLERI**

<u>First year of production</u>	1983
<u>N. Of bottles produced</u>	6.000 bottles (0,75 lt)
<u>Grape</u>	100% Chardonnay
<u>Vintage period</u>	First week of September
<u>Average vineyard production</u>	7000Kg/Hectare
<u>Vinification yield</u>	45% (45lt of wine from every 100kg of grapes)
<u>Blending</u>	Chardonnay (100%) from harvest 2008, fermentation and aging in stainless steel (70%), 35 hl large oak barrel (22%) and old barriques (8%).
<u>Tirage</u>	April 2009
<u>Yeast aging</u>	9 years
<u>Riddling</u>	4 weeks, handmade
<u>Disgorging</u>	April 2018
<u>Alcohol</u>	13% Vol.
<u>Dosage</u>	0 g/l
<u>Total acidity</u>	7,7 g/l
<u>PH</u>	3,10
<u>Total sulfur dioxide</u>	49 mg/l

Certa Selection

CAVALLERI

The Icon

FRANCIACORTA RISERVA
DOSAGGIO ZERO
GIOVANNI CAVALLERI

Some vintages give us wines that we struggle to understand: non conventional aromatic profile and intricate taste make the evolutionary development of the harvest inscrutable.

And then vintage like 2008 comes. Right from the moment of pressing the Chardonnay grapes of our oldest vineyard, we began to be impressed by something that we immediately felt was out of the ordinary.

Eleven years have passed since then, during which we continuously questioned the bottles in the cellar, divided between the desire to prove and share the accuracy of our intuition and the awareness that a full stay on the lees would have allowed this exceptional cuvee to become our "Collezione Esclusiva Giovanni Cavalleri".

Today, finally, illuminated by its radiant and winking yellow we smell its natural fragrance of fruit and, in a rippling effervescence background, we bask in its placid taste of ripe grapes.

Franciacorta D.O.C.G.



FRANCIACORTA D.O.C.G. BRUT BLANC DE BLANCS

Grapes 100% Chardonnay
Blending 100% Chardonnay of which 85% from harvest 2016, the other 15% from 2014; fermentation in steel tank (85%) and in large oak casks (15%). 15% of the cuvee is fermented with indigenous yeasts.
Alcohol 12,5% Vol.

75 cl COD: CAV_BRUTBOX6_NV
 150 cl COD: CAV_BRUTMAGBOX6_NV
 300 cl COD: CAV_BRUTIERWOOD1_NV
 600 cl COD: CAV_BRUTMATWOOD1_NV

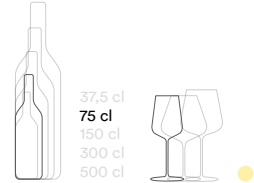
COD: CAV_SATMILBOX6_2016



FRANCIACORTA D.O.C.G. PAS DOSE' MILLESIMATO

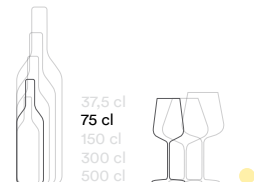
Grapes 100% Chardonnay
Blending Chardonnay (100%) from the 2011 harvest, fermentation and refinement in steel tanks 80% in large oak casks (15%) and in barrique (5%)
Alcohol 12,5% Vol.

COD: CAV_PASDOSMILBOX6_2015



FRANCIACORTA D.O.C.G. SATEN MILLESIMATO

Grapes 100% Chardonnay
Blending Chardonnay (100%) from vintage 2015; fermentation and aging in stainless steel (75%), large oak barrels (20%) and old barriques (5%).
Alcohol 12,5% Vol.



FRANCIACORTA D.O.C.G. COLLEZIONE GRANDI CRU

Grapes 100% Chardonnay
Blending 100% Chardonnay from 2011 vintage, fermentation and aging in stainless steel (80%) and large oak barrels (20%).
Alcohol 13% Vol.

COD: CAV_COLCRU_2015

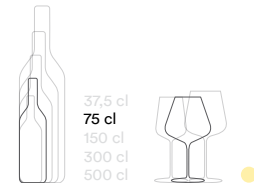
Curtefranca D.O.C.



FRANCIACORTA D.O.C.G. COLLEZIONE ESCLUSIVA GIOVANNI CAVALLERI

Grapes 100% Chardonnay
Blending Chardonnay (100%) from harvest 2008, fermentation and aging in stainless steel (70%), 35 hl large oak barrell (22%) and old barriques (8%).
Alcohol 12,5% Vol.

COD: CAV_COLESTAVBOX6_2008



RAMPANETO

Grapes 100% Chardonnay
Blending Chardonnay (100%) from harvest 2017, just from one vineyard; 85% with fermentation in steel tanks and 15% in old barriques.
Alcohol 13% Vol.

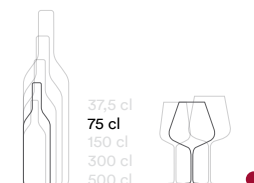
COD: CAV_RAMPANETO_2018



FRANCIACORTA D.O.C.G. ROSÈ MILLESIMATO

Grapes Pinot Nero, Chardonnay
Blending Pinot Nero (60%) and Chardonnay (40%) from vintage 2014. Fermentation and aging in steel tanks (100%).
Alcohol 12% Vol.

COD: CAV_ROSEMILBOX1_2015



TAJARDINO

Grapes Pinot Nero, Chardonnay
Blending Pinot Nero (60%) and Chardonnay (40%) from vintage 2014. Fermentation and aging in steel tanks (100%).
Alcohol 12% Vol.

COD: CAV_TAJARDINOBOX6_2015

Certa Selection

CAVALLERI

Flag white

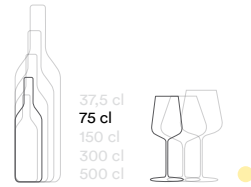
FRANCIACORTA D.O.C.G. SATEN MILLESIMATO

Hot days, accompanied by periods of drought, accelerated the ripening of the grapes and made the interpretation of the harvest complex.

In these conditions we have the possibility to evaluate our vine cultivation model.

The not excessive vigor, the well developed root system in depth, the presence in the soil of humus and organic substance, which retain moisture, allow us to reach, even in the most complicated situations, a well balanced maturity, however accelerated.

This Saten turns out to be well balanced, surely more on fineness and elegance than on the great structure. Soft and well sized, it best expresses the personality of our high hill vineyards in Erbusco.



FRANCIACORTA D.O.C.G. SATEN MILLESIMATO

<u>Firts year of production</u>	1990
<u>N. Of bottles produced</u>	13.280 (0,75 lt)
<u>Grapes</u>	Chardonnay
<u>Vintage period</u>	August 10-20
<u>Average vineyard production</u>	7000 Kg/Hectare
<u>Vinification yield</u>	50% (50lt of wine from every 100kg of grapes)
<u>Blending</u>	Chardonnay (100%) from vintage 2015; fermentation and aging in stainless steel (75%), large oak barrles (20%) and old barriques (5%)
<u>Tirage</u>	March 2016
<u>Yeast aging</u>	3 years
<u>Riddling</u>	4 weeks, handmade
<u>Disgorging</u>	January 2019
<u>Alcohol</u>	12,5% Vol.
<u>Dosage</u>	2,5 gr/lit
<u>Total acidity</u>	6,3 gr/lit
<u>PH</u>	3,08
<u>Total sulfur dioxide</u>	51 mg/lit

COD: CAV_SATMILBOX6_2016

Certa Selection

CAVALLERI

Flag rosé

FRANCIACORTA D.O.C.G. BRUT ROSÉ

When a summer is cold and rainy, makes the interpretation of pinot nero in Franciacorta very difficult.

In that case, the rosé base wines are elegant and vertical, but lack in roundness. In the last ten years we used almost only pinot nero to make our Franciacorta rosé, but in recently we've decided to add 40% of chardonnay to the blend to reach the right taste.

The result is an elegant and well balanced rosè, delicate in color but with a strong structure and complex aromas.

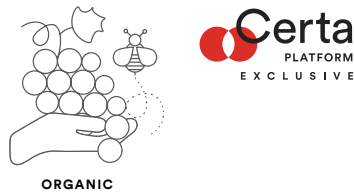
When we make wines, we do not follow any ideology or market trend. We are guided only by nature and our taste.



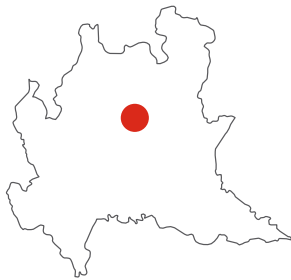
FRANCIACORTA D.O.C.G. BRUT ROSÉ

<u>Firts year of production</u>	1979
<u>N. Of bottles produced</u>	6.720 (0,75 lt)
<u>Grapes</u>	Pinot nero, Chardonnay
<u>Vintage period</u>	First week of September
<u>Average vineyard production</u>	6000 kg/hectare
<u>Vinification yield</u>	45% (45lt of wine from every 100kg of grapes)
<u>Blending</u>	Pinot nero (60%) and Chardonnay (40%) from vintage 2014. Fermentation and aging in steel tanks (100%)
<u>Tirage</u>	April 2015
<u>Yeast aging</u>	40 months
<u>Riddling</u>	4 weeks, handmade
<u>Disgorging</u>	July 2018
<u>Alcohol</u>	12% Vol.
<u>Dosage</u>	3 gr/lit
<u>Total acidity</u>	7,1 gr/lit
<u>PH</u>	3,18
<u>Total sulfur dioxide</u>	49 mg/lit

COD: CAV_ROSEMILBOX6_2015



MOSNEL LOCATION



GRAPE VARIETIES



CHARDONNAY
PINOT BIANCO
PINOT NOIR

WINES

Mosnel

FRANCIACORTA, WINES FOR FIVE GENERATIONS

Uncompromising interpreters of the growing area

“At Mosnel, we utilise only the grapes we ourselves grow on our 40 hectares of estate vineyard, which comprise almost one solid block. All the vineyards are cultivated organically, in accord with European Union laws (CE) 834/2007 and 889/2008, and are monitored by VALORITALIA, all with the objective of obtaining absolute-quality raw materials: our grapes.”

Painstaking attention to every detail

Everything makes Mosnel Franciacortas utterly distinctive: the siting of the vineyards—Chardonnay (70%), Pinot Blanc (15%) and Pinot Noir (15%)—in the same microclimate, at a vineyard density of a minimum of 5,000 vines per hectare, a determination to ensure a low yield per vine, the precisely correct time for harvest, picking exclusively by hand, and use of a specialised bladder press.

Elegance, complexity, and ageworthiness

All Mosnel Franciacortas spend at least some part of their fermentation in oak. The multi-vintage Franciacortas contain base wines from previous vintages in order to maintain a consistent Mosnel style. Style that in the vintage-dated Franciacortas (Millesimati) highlights the characteristics of each individual vintage through a judicious oak-ageing. Taken together, this reflects the philosophy that enables Mosnel to produce wines of consummate elegance, complexity, and cellarability.



**FRANCIACORTA D.O.C.G.
EBB - EXTRA BRUT
MILLESIMATO**

Vineyard Location And Exposure
In our vineyards in the commune of Passirano, at the foot of the Monterotondo and Fantecolo hill, facing east-southeast.

Soil Profile
Level and slightly undulating terrain in loose morainic soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard Names
Dosso, Limbo, Roccolo and Mosnel

Training System
Guyot

Yield Per Hectare
80 quintals of grapes/hectare = 52 hectolitres/hectare

Harvest
Hand picked into small boxes, from 18 August to 4 September 2014.

Vinification
Only the free-run must (the first 50% of the juice) went into Franciacorta EBB. The primary fermentation was carried out in small 225-litre oak barrels, where the wine matured for five months, until the following spring. The cuvée was assembled and the wine was given the liqueur de tirage for re-fermentation in the bottle and subsequent maturation.

Maturation, Ageing
The tiered-up bottles remained in our 17th-century cellars for a minimum of 36 months before riddling. The sediment was then removed and they were given the Extra Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rested in the bottle a further six months before release.

Alcohol
12% Vol.

Grapes
100% Chardonnay

Year First Produced
2003

Certa Selection

MOSNEL

The Icon

FRANCIACORTA D.O.C.G.
EBB - EXTRA BRUT
MILLESIMATO

Elegant energy, refined concentration, radiant texture, incredibly intense length, and superb purity and precise contours, and all these qualities displayed in a magisterial harmony and proportion worthy of a Renaissance fresco: these are the main characteristics of the 2014 vintage of the Franciacorta dedicated to winery founder Emanuela Barzanò Barboglio. A shimmering gold announces its delicate bead, then the bouquet initially showcases a balanced duet between a subtle florality, displaying lemon blossom and lemon grass, and a mosaic of sun-kissed fruit, including mandarin, ginger, and fresh-picked apple, all aromatically enfolded by hints of menthol, black pepper, and sea spray. Fermentation of the finest Chardonnay grapes in oak barrels and the cuvée's maturation sur lie for more than 36 months provide support for a texture that is enriched by the citrusy tang of bergamot and attracting force of bright fruit, on a palate supported by an Extra Brut dosage, which further heightens the delicate and aristocratic personality of this Franciacorta.

Collection



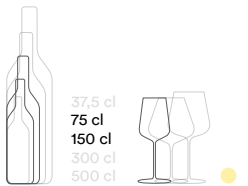
FRANCIACORTA D.O.C.G. BRUT

Grapes 60% Chardonnay - 30% Pinot Bianco - 10% Pinot Nero

Ageing The tiered-up bottles remain in our 17th-century cellars for 24 months before riddling. The sediment is then removed and they are given the Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rests in the bottle a further two months before release.

Alcohol 12,5% Vol.

37,5 cl COD: MOS_BRUTHALF_NV
75 cl COD: MOS_BRUT_NV
150 cl COD: MOS_BRUTMAG_NV



FRANCIACORTA D.O.C.G. PAS DOSÉ

Grapes 60% Chardonnay - 30% Pinot Blanc - 10% Pinot Noir

Ageing The tiered-up bottles remain in our 17th-century cellars for a minimum of 30 months before riddling. The sediment is then removed and given a dosage of the same wine, then corked and wired. This Franciacorta then rests in the bottle a further three months before release.

Alcohol 12,5% Vol.

75 cl COD: MOS_PASDOSE_NV
150 cl COD: MOS_PASDOSEMAG_NV



FRANCIACORTA D.O.C.G. ROSE'

Grapes 40% Pinot Noir - 40% Chardonnay - 20% Pinot Blanc.

Ageing The tiered-up bottles remain in our 17th-century cellars for at least 24 months before riddling. The sediment is then removed and they are given the Brut-style liqueur d'expédition, then corked and wired. The wine then rests in the bottle at least two more months before release.

Alcohol 12,5% Vol.

75 cl COD: MOS_BRUTROSE_NV
150 cl COD: MOS_BRUTROSEMAG_NV



FRANCIACORTA D.O.C.G. BRUT NATURE

Grapes 70% Chardonnay - 20% Pinot Bianco - 10% Pinot Nero.

Ageing The tiered-up bottles remain in our 17th-century cellars for 24 months before riddling. The sediment is then removed and they are given the Brut Nature-style liqueur d'expédition, then corked and wired. This Franciacorta then rests in the bottle a further two months before release.

Alcohol 12,5% Vol.

COD: MOS_BRUTNATURE_NV

Franciacorta Vintage



FRANCIACORTA D.O.C.G. SATÈN MILLESIMATO

Grapes 100% Chardonnay

Ageing The tiered-up bottles remain in our 17th-century cellars for 36 months before riddling. The sediment is then removed and they are given the Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rests in the bottle a further three months before release.

Alcohol 12,5% Vol.

75 cl COD: MOS_BRUTSATIN_2015
150 cl: ON REQUEST
300 cl: ON REQUEST



FRANCIACORTA D.O.C.G. PAROSÉ ROSÉ PAS DOSÉ MILLESIMATO

Grapes 70% Pinot Noir - 30% Chardonnay

Ageing The tiered-up bottles remained in our 17th-century cellars for a minimum of 36 months before riddling. The sediment was then removed and they were given the Pas Dosé-style liqueur d'expédition, then corked and wired. This Franciacorta rested in the bottle a further six months before release.

Alcohol 12,5% Vol.

75 cl COD: MOS_PASDOSEROSE_2015
150 cl COD: MOS_PASDOSEROSEMAG_2015
300 cl: ON REQUEST



FRANCIACORTA D.O.C.G. EBB EXTRA BRUT MILLESIMATO

Grapes 100% Chardonnay

Ageing The tiered-up bottles remained in our 17th-century cellars for a minimum of 36 months before riddling. The sediment was then removed and they were given the Extra Brut-style liqueur d'expédition, then corked and wired. This Franciacorta then rested in the bottle a further six months before release.

Alcohol 12% Vol.

75 cl COD: MOS_EXTRABRUT_NV
150 cl: ON REQUEST
300 cl: ON REQUEST

Certa Selection

MOSNEL

Flag rosé

**FRANCIACORTA DOCG
PAROSÉ - ROSÉ PAS DOSÉ
MILLESIMATO**

Here is a vintage that wondrously reflects the word-play of the wine's name: Parosé seems almost deliberately calculated to convey "Not Rosé" rather than "No dosage," yet this vintage of Parosé displays as never before its character of decisive elegance on the palate. This is a Franciacorta in which Pinot Noir weaves together an impressive structure that adds to the wine's complexity and expressive richness, and in doing so heightens the radiant crispness of its Chardonnay. It appears a luminous gold with subtle, coppery highlights and a clean-contoured bead that is near-endless. A delicate, spring-infused nose offers lime blossom and amaranthus, ranunculus and verbena alongside white currant, Saturnine peach, and pink grapefruit. This refined aromatic palette then unveils unexpected sensations in the mouth, with an initial energy-laden thrust of tropical fruit-edged citrus, followed by a spiritous infusion of white cherry and spice cake, fruit of its fermentation partially in oak barrels and a 36-month maturation sur lie. Its nervy sinew plays a fascinating counterpoint to tangy, full flavours and a succulent vein of acidity, right through to a harmonious, almost-electric conclusion.



FRANCIACORTA D.O.C.G. PAROSÉ - ROSÉ PAS DOSÉ MILLESIMATO

**Vineyard Location
And Exposure**

In our vineyards in the commune of Passirano, at the foot of the Monterotondo and Fantecolo hill, facing east-southeast.

Soil Profile

Level and slightly undulating terrain in loose morainic soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard Names

Mosnel, Limbo, Giardino, and Tesa

Training System

Guyot

Yield Per Hectare

80 quintals of grapes/hectare = 52 hectolitres/hectare

Harvest

Hand picked into shallow boxes from 18 August to 8 September.

Vinification

Only the free-run must (the first fraction of 50% of the must) goes to produce Franciacorta Parosé, which owes its delicate hue to a brief maceration of Pinot Noir on the skins. The must fermented in small 225-litre oak barrels and remained there for six months, until the following spring. The cuvée was assembled, the "liqueur de tirage" added, and the bottles were laid down for the prise de mousse.

Maturation, Ageing

The tiered-up bottles remained in our 17th-century cellars for a minimum of 36 months before riddling. The sediment was then removed and they were given the Pas Dosé-style liqueur d'expédition, then corked and wired. This Franciacorta rested in the bottle a further six months before release.

Alcohol

12% Vol

Grapes

100% Chardonnay

Year First Produced

2003

75 cl COD: MOS_PASDOSEROSE_NV
150 cl COD: MOS_PASDOSEROSEMAG_NV
500 cl: ON REQUEST

Certa Selection

MOSNEL

Flag white

**FRANCIACORTA DOCG
BRUT NATURE**

The debut of this new cuvée made solely from organically-grown grapes pays homage to the quintessence of the vineyard and to the utter harmony of nature's components. This assemblage of elegant Chardonnay and subtly fruity Pinot Blanc, with a judicious tot of Pinot Noir to lend structure, matures sur lie a minimum of 24 months in the cellar. Revealing in the glass a luminous white-gold shot through with pale green highlights, it opens to a thrust of vibrant, crisp fragrances, with cleanly-delineated citron and grapefruit melding gracefully into floral impressions of hawthorn, honeysuckle, and verbena, with just a hint of iodine. At the same time, it conveys crisp fruit notes of white peach and gooseberry, marked by the generous effusion classic to youth, which equally characterises the full-volumed palate, taut, and energy-laden that concludes with a lively, full-flavoured finish.



FRANCIACORTA D.O.C.G. BRUT NATURE

**Vineyard Location
And Exposure**

In our estate vineyards in the commune of Passirano, at the foot of the Monterotondo and Fantecolo hills, with east-southeast exposure.

Soil Profile

Level and slightly undulating terrain in loose morainic soils of medium fertility, with medium-deep gravel-pebble mixture.

Vineyard Names

Larga Cani, Mosnel, Roccolo, Larga Sud e Tesa

Training System

Guyot

Yield Per Hectare

80 quintals of grapes/hectare = 52 hectolitres/hectare

Harvest

Hand picked into small boxes, between the end of August and the first decade of September.

Vinification

The clusters are gently pressed in a pneumatic press, and the first and second fractions are kept separate. After a 12-hour gravity settling at 15°C, the must is inoculated with cultured yeasts organic and the wine ferments, part at controlled temperatures in stainless steel, part (30%) in small oak barrels, and then goes through malolactic fermentation. The cuvée is assembled in spring, the liqueur de tirage added and the bottles capped and laid down for the prise de mousse.

Maturation, Ageing

The tiered-up bottles remain in our 17th-century cellars for 24 months before riddling. The sediment is then removed and they are given the Brut Nature-style liqueur d'expédition, then corked and wired. This Franciacorta then rests in the bottle a further two months before release.

Alcohol

12% Vol

Grapes

70% Chardonnay - 20% Pinot Bianco - 10% Pinot Nero.

Year First Produced

2014

COD: MOS_BRUTNATURE_NV



Veneto

Italy Map



Veneto is the romantic, Northeastern region of Italy that is home to fairytale cities like the Shakespearian towns of Verona and Padua, the mountain resorts of Cortina d'Ampezzo and Belluno and the floating city of Venice, the crown jewel of Italy.

Although most people travel to Veneto to see Venice, there are many beautiful destinations across the countryside, from the beaches of Chioggia to the snowcapped Dolomite Mountains.

A food and wine holiday in Veneto offers the best way to experience the traditions and customs of local life. Thanks to their locations - often situated near to the larger art cities - a food and wine journey unites all the values of the territory: nature, history and well-being, where the palate is always satisfied yet there is always more to tempt you.

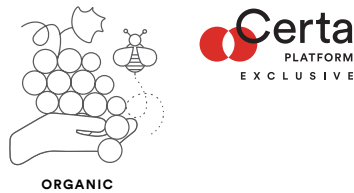
Food & wine in Veneto also means appreciating the unique countryside and natural beauty, discovering age-old traditions of farming life, escaping from the hustle and bustle of everyday life and living by the cycle of the sun rather than your watch. Here, 'food and wine' signify total relaxation and enjoyment.

It is in this region that, throughout history, civilizations and people from different cultures have met, creating an incredible mix of cultural, social and gastronomical fusions. And the typical food is one of the main features and reason for pride of the region: each of the seven provinces of Veneto boasts its own traditional cuisine, with unique recipes to specific areas.

Veneto Map



In Veneto is where history, civilizations and people from different cultures have met, creating an incredible mix of cultural, social and gastronomical fusions.



GRAZIANO PRÀ LOCATION



GRAPE VARIETIES



GARGANEGA
TREBBIANO DI SOAVE
CORVINA
CORVINONE
OSELETA
RONDINELLA

WINES

Graziانو Prà

SUAVELY SOAVE AND VALPOLICELLA

Graziانو Prà has been part of the company since the early 80s but it was his father and grandfather who sealed his fate as winemaker. Regions such as Monte Grande and Monte Bisson in Soave and Morandina in Valpolicella have risen to international fame thanks to him; small esteemed Crus located in strong viticulture areas.

The principles that have shaped his story are quintessence and respect for the land. Purity is a keyword to describe Graziانو's wines. He is still in charge of winemaking decisions and, in the wine cellar, he prefers the exaltation of the fruit.

Research and innovation are inspired by the enhancement of the high quality of grapes coming from the field. From the beginning, his production choice to only use local vine varieties reflects Graziانو's strong belief in the potential quality of local grapes and for the enhancement of the territory.

Graziانو Prà is part of F.I.V.I: an ideological movement, reinforced by a very selective statute, that has united vinedressers, wine-producers and retailers alike to ensure the quality bar is kept high. This gives transparency and simplicity in communication with consumers who must be guaranteed that they have chosen the highest quality products from the area.

The wines produced by Soave vinedressers registered in the Italian Federation of Independent Vinedressers are shown with a distinctive logo on the cap. This is a new vision of agriculture: Respect for the environment, implementation of less-invasive winery practices, preservation of the high quality of grapes and a guaranteed supply-chain certified for consumers. The resulting wine is an expression of the land.



**MONTE GRANDE
SOAVE CLASSICO D.O.C.**

Alcohol	13% Vol.
Production Area	Monteforte d'Alpone
Age of Vineyard	40 years
Exposure	South
Altitude	150 mamsl
Soil Type	Volcanic
Grapes	70% Garganega, 30% Trebbiano di Soave
Pruning System	Pergola Veronese
Yield per ha	50 hl/Ha
Harvest Period	Trebbiano di Soave is harvested in mid September. Cut of the Garganega vines shoot on the first dawning moon of September. Dying of the grapes on the vines for one month. Harvest in mid October.
Winemaking Technique	The grapes are destemmed and pressed softly. Fermentation is carried out at 18 °C in large 30 hl casks made of Allier oak. The wine is then left in casks to mature for 10 months.

Certa Selection

GRAZIANO PRÀ

The Icon

**MONTE GRANDE
SOAVE CLASSICO D.O.C.**

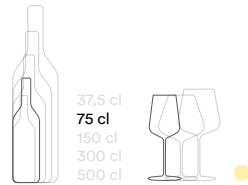
Expression

The minerality, which is the distinctive characteristic of this Cru, gives this wine great elegance. An outstanding olfactory complexity of mature exotic fruit and yellow citrus fruits. On the palate it has good freshness with a long finish of sweet almond and vanilla. Thanks to its structure this wine has a good aging potential.

Food Pairings

Perfect with shellfish and fish dishes as red tuna or seabass. Ideal served with quiche, seafood risotto and with meat roast.

The Whites of Soave



OTTO SOAVE CLASSICO D.O.C.

Grapes 100% Garganega
Alcohol 12% Vol.
Appellation Soave Classico D.O.C.
Harvest 15th September-15th October
Winemaking technique The grapes are pressed softly before undergoing fermentation at 16 °C-18 °C. The wine is fermented and matured in stainless steel vats.

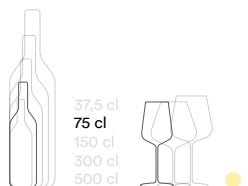
COD: PRA_OTTO_2019



STAFORTE SOAVE CLASSICO D.O.C.

Grapes 100% Garganega
Alcohol 12,5% Vol.
Appellation Soave Classico D.O.C.
Harvest 20th September-10th October
Winemaking technique The grapes are before fermentation at 16 °C-18 °C. The wine is fermented and refined in stainless steel vats with regular bâtonnage for 6 months.

COD: PRA_STAFORTE_2018



MONTE GRANDE SOAVE CLASSICO D.O.C.

Grapes 70% Garganega, 30% Trebbiano di Soave
Alcohol 13% Vol.
Appellation Soave Classico D.O.C.
Harvest Mid September-Mid October
Winemaking technique The grapes are destemmed and pressed softly. Fermentation is at 18 °C in large 30 hl casks made of Allier oak. The wine is then left in casks to mature for 10 months.

COD: PRA_MONTEGRANDE_2018



COLLE SANT'ANTONIO SOAVE CLASSICO D.O.C.

Grapes 100% Garganega
Alcohol 13.5% Vol.
Appellation Soave Classico D.O.C.
Harvest Mid September-Mid October
Winemaking technique The grapes are destemmed and pressed softly. Fermentation is carried out at 18 °C in 30 hl casks made of Allier oak. The wine is left to mature in oak for 18 months.

COD: PRA_STANTONIO_2018

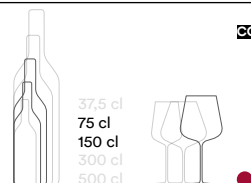
The Reds of Valpolicella and Dessert Wine



AMARONE AMARONE DELLA VALPOLICELLA D.O.C.G.

Grapes Blend of traditional Valpolicella grapes Corvina, Corvinone, Rondinella, Oseleta
Alcohol 17% Vol.
Appellation Amarone Della Valpolicella D.O.C.G.
Harvest Mid October
Winemaking technique First selection of grapes, dried in plateaux for 2 months. The grapes are destemmed, pressed and vinified with délestage followed by alcoholic and malolactic fermentation for 15 days in vertical stainless steel vats. 2 years aging in tonneaux and barriques and assembly for the last year in 20hl Allier oak casks. One year bottle aging before commercialization.

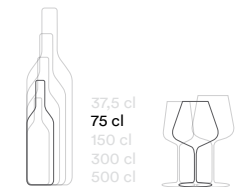
COD: PRA_AMARONE_2018
 COD: PRA_AMARONEMAG_2018



RIPASSO VALPOLICELLA RIPASSO SUPERIORE D.O.C.

Grapes Blend of traditional Valpolicella grapes Corvina, Corvinone, Rondinella, Oseleta
Alcohol 14.5% Vol.
Appellation Valpolicella Ripasso Superiore D.O.C.
Harvest Mid October
Winemaking technique Rifermentation of Valpolicella wine through Amarone dried grape skins. Maceration for 5 days. 12 months aging in tonneaux of Allier.

COD: PRA_RIPASSO_2018
 COD: PRA_RIPASSOMAG_2018



VALPOLICELLA VALPOLICELLA D.O.C.

Grapes Blend of traditional Valpolicella grapes Corvina, Corvinone, Rondinella, Oseleta
Alcohol 12.5% Vol.
Appellation Valpolicella D.O.C.
Harvest Mid October
Winemaking technique Light drying period of 20 days. The grapes are destemmed, pressed and vinified with délestage method. Alcoholic fermentation followed by malolactic one in vertical stainless steel vats. 3-6 months aging in 20 hl oak cask of Allier.

COD: PRA_VALPOLICELLA_2019



PASSITO BIANCO DALLE FONTANE VENETO I.G.T.

Grapes 100% Garganega
Alcohol 12.5% Vol.
Appellation Veneto I.G.T.
Harvest Mid September
Winemaking technique The grapes are pressed softly before being fermented at 18 °C. Refined in stainless steel vats.

ON REQUEST

Certa Selection

GRAZIANO PRÀ

Flag white

STRAFORTE SOAVE CLASSICO D.O.C.

Expression

The wine is bursting with aromas of fresh fruit – apricot, peach, crisp golden apples – as well as dried camomile and white flowers. The mineral notes give the wine elegance and finesse. On the palate the wine is smooth and round making it easy drinking. and persistent.

Food Pairings

This wine pairs excellently with raw fish dishes, oysters, and lobster. Pasta al pesto genovese or white meat dishes pairs as well. It pairs well with cheeses with delicate and sweet finish.



**STAFORTE
SOAVE CLASSICO D.O.C.**

Grapes	100% Garganega
Alcohol	2,5% Vol.
Production Area	Monteforte d'Alpone
Age of Vineyard	30-60 years
Exposure	South
Altitude	150-200 mamsl
Soil Type	Volcanic
Pruning System	Pergola Veronese
Yield per ha	A selection of the best grapes from the vineyards.
Harvest Period	20th September-10th October
Winemaking Technique	The grapes are pressed softly before undergoing fermentation at 16 °C-18 °C. The wine is fermented and refined in stainless steel vats with regular bâtonnage for 6 months.

COD: PRA_STAFORTE_2018

Certa Selection

GRAZIANO PRÀ

Flag red

AMARONE AMARONE DELLA VALPOLICELLA D.O.C.G.

Expression

The wine has a ruby red color. The aromas are intense and complex. On the palate cherries, plums mixed with bitter cocoa and licorice, Flavoursome and smooth structure balanced with tannins and freshness thanks to the altitude of vineyard and the high chalk composition in the marl soil. Power combined with elegance, as suggested by the horse breed T.P.R on the label.

Food Pairings

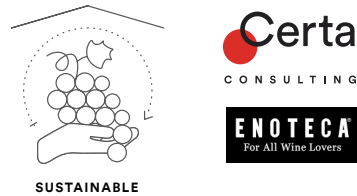
The wine pairs well with well-cooked meats especially if flavoured with spices and aromatic herbs and game. Ideal served with mature cheese and particularly with Parmigiano Reggiano.



**AMARONE
AMARONE DELLA VALPOLICELLA
D.O.C.G.**

Grapes	Blend of traditional Valpolicella grapes Corvina, Corvinone, Rondinella, Oseleta
Alcohol	17.5% Vol.
Production Area	Mezzane and Tregnago. Organic vineyards
Age of Vineyard	Planted in 2001
Exposure	Southeast
Altitude	450 mamsl
Soil Type	Glacial
Pruning System	Guyot
Yield per ha	40 hl/Ha
Harvest Period	Mid October
Winemaking Technique	First selection of grapes, dried in plateaux for 2 months. The grapes are destemmed, pressed and vinified with délestage followed by alcoholic and malolactic fermentation for 15 days in vertical stainless steel vats. 2 years aging in tonneaux and barriques and assembly for the last year in 20hl Allier oak casks. One year bottle aging before commercialization.

75 cl COD: PRA_AMARONE_2013
150 cl COD: PRA_AMARONEMAG_2013



CA' DI RAJO LOCATION



GRAPE VARIETIES



CHARDONNAY
GLERA
MOSCATO
PINOT GRIGIO
TRAMINER
TREBBIANO
CABERNET FRANC
CABERNET SAUVIGNON
MERLOT
RABOSO PIAVE

Certa

160

WINES

Ca' Di Rajo

MODERN WINES IN A FASCINATING HISTORICAL PLACE

Founded in 2005 thanks to the experience of the Cecchetto family, wine producers since 1931, the Ca' di Rajo winery is run by brothers Simone, Alessio and Fabio; it has a production capacity of 3 million litres, 1.4 of which are potential in autoclaves (during harvest, part of the must is cold stored; with this procedure, it can be used on sparkling wine bases to refresh the wines).

The company uses the most innovative winemaking technologies, however, its modern facility and young team are located in a fascinating historical context, in an estate located within a medieval village.

Symbols of the glorious past of the countryside that extends from Conegliano to Oderzo, the Chiesetta del Carmine, the neighboring Casa Convento and the Tower of Rai from the 14th century, stand next to a modern designed winery.

50% of the company's 85 hectares of land is located in Veneto, in the Piave area, and the remaining 50% is in Friuli. Around the winery, the first 25 hectares of property were planted by grandfather Marino Cecchetto 60 years ago. Fifteen of these, one of the largest properties today, are trained with the Bellussera system and mainly produce local varieties such as Raboso del Piave, Tai, Glera, Marzemina Bianca, Verduzzo, the rare Manzoni Rosa and Manzoni Bianco; but there are also some great international vines such as Merlot, Cabernet, Sauvignon and Sauvignon Blanc, Pinot Blanc, Pinot Grigio and Chardonnay.

15-hectar-area cultivated with the Bellussera system by Ca' Di Rajo, are currently an example of architectural landscape.

Due to the geometric arrangement that allows for a high exposure of vines, the Bellussera has proved to be a highly sustainable cultivation system.

Trained with the Bellussera system, the centuries-old tai vineyard is a gem that ca' di rajo has put at the centre of a careful preservation plan.

"CUVÉE DEL FONDATORE"
VALDOBBIADENE PROSECCO SUPERIORE
D.O.C.G. MILLESIMATO BRUT

Grapes	100% Glera
Appellation	Valdobbiadene Prosecco Superiore D.O.C.G. Millesimato Brut
Color	Bright, straw yellow with green highlights. The perlage is delicate and persistent.
Bouquet	Intense and elegant aroma of Acacia flowers with particular notes of apple, lemon and grapefruit.
Taste	Good structure, soft with fruity notes; balanced and full-bodied, it is pleasant and harmonious on the palate.
Production Area	Guia di Valdobbiadene
Altitude	300/400 mt above sea level
Type of Soil	Clayey
Vines Orientation	South-North
Training System	Double Sylvoz overturned
Stumps per ha	3300
Yield (g/ha)	130
Harvest	Hand harvest in mid September
Alcohol	11% Vol.
Food Pairings	Perfect as aperitif served with battered vegetables, fried food, cheese, and cold pasta. Excellent with row fish such as oysters, prawns and truffles.

Certa Selection

CA' DI RAJO

The Icon

"CUVÉE DEL FONDATORE"
VALDOBBIADENE PROSECCO SUPERIORE
D.O.C.G. MILLESIMATO BRUT

Valdobbiadene Prosecco Superiore Docg, in Extra Dry and Brut versions, is the winery flagship product and its top of the range sparkling wine.

These sparklings are 100% Glera cultivated over 300m above sea level. From topping to harvesting, every process is manually performed, among the embellished steep hillsides, in the area of Valdobbiadene called Guia.

Prosecco



PROSECCO D.O.C. TREVISO EXTRA DRY

Appellation Prosecco D.O.C. Treviso Extra Dry
Grapes 100% Glera
Bouquet It reminds of acacia flowers, of good intensity with particular notes of apple, lemon and grapefruit.
Alcohol 11% Vol.



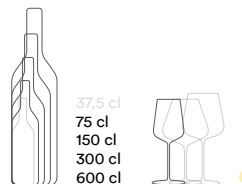
PROSECCO D.O.C. TREVISO BRUT

Appellation Prosecco D.O.C. Treviso Extra Dry
Grapes 100% Glera
Bouquet It reminds of acacia flowers, of good intensity with particular notes of apple, lemon and grapefruit.
Alcohol 11% Vol.



PROSECCO D.O.C. TREVISO MILLESIMATO DRY

Appellation Prosecco D.O.C. Treviso Millesimato Dry
Grapes 100% Glera
Bouquet Elegant and complex with notes of pineapple, apricot, pear, apple and wild flowers such as wistaria and acacia.
Alcohol 11% Vol.



VALDOBBIADENE PROSECCO D.O.C.G. MILLESIMATO EXTRA DRY

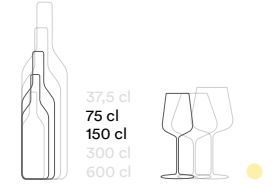
Appellation Prosecco Superiore Millesimato Extra Dry D.O.C.G. Valdobbiadene
Grapes 100% Glera
Bouquet It reminds of acacia flowers, of good intensity with particular notes of apple, lemon and grapefruit.
Alcohol 11% Vol.

Vino Spumante



“CUVÉE DEL FONDATORE” VALDOBBIADENE PROSECCO SUPERIORE D.O.C.G. MILLESIMATO BRUT

Appellation Valdobbiadene Prosecco Superiore D.O.C.G. Millesimato Brut
Grapes 100% Glera
Bouquet Intense and elegant aroma of Acacia flowers with particular notes of apple, lemon and grapefruit.
Alcohol 11% Vol.



BE LUX CHARDONNAY SPUMANTE BRUT

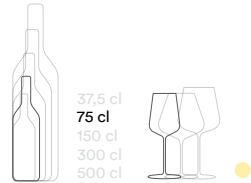
Appellation Vino Bianco Spumante Chardonnay (Brut)
Grapes 100% Chardonnay
Bouquet Elegant, intense, fresh with notes of linden, mature yellow fruit, citrus, bread crust and green pepper.
Alcohol 11% Vol.



MANZONI ROSA MILLESIMATO EXTRA DRY

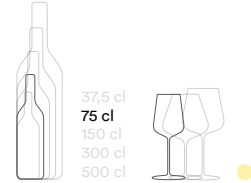
Appellation Vino Rosato Spumante Manzoni Rosa Millesimato Extra Dry
Grapes Incrocio Manzoni 1-50 (cross of Traminer and Trebbiano)
Bouquet Delicate and elegant, with fragrant notes of wild berries, citrus fruit, dry rose, and mature apricot.
Alcohol 11% Vol.

White Still Wines



**PINOT GRIGIO
VENEZIA D.O.C.**

Appellation Venezia D.O.C.
Grapes 100% Pinot Grigio
Bouquet Intense, wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and apricot.
Alcohol 12,5% Vol.



**CHARDONNAY
VENEZIA D.O.C.**

Appellation Venezia D.O.C.
Grapes 100% Chardonnay
Bouquet Refined, complex, wide, intense and elegant, with clear notes of mediterranean bush flowers, tropical fruit, citrus, walnut husk, almond and spices.
Alcohol 12,5% Vol.



**TRAMINER
TRE VENEZIE I.G.T.**

Appellation Tre Venezie I.G.T.
Grapes 100% Traminer Aromatico
Bouquet Intense, wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and apricot.
Alcohol 12% Vol.

Red Still Wines



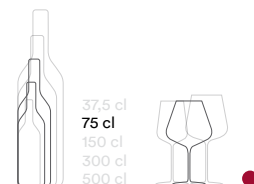
**MERLOT
VENEZIA D.O.C.**

Appellation Venezia D.O.C.
Grapes 100% Merlot
Bouquet It reminds of cherries, mixed berries with some notes of cinnamon.
Alcohol 12,5% Vol.



**CABERNET SAUVIGNON
VENEZIA D.O.C.**

Appellation Venezia D.O.C.
Grapes 100% Cabernet Sauvignon
Bouquet It reminds of berries such as dewberry, strawberry and raspberry.
Alcohol 12,5% Vol.

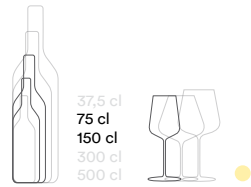


**CABERNET FRANC
VENEZIA D.O.C.**

Appellation Venezia D.O.C.
Grapes 100% Cabernet Franc
Bouquet Very intense, persistent and wide. The herbal aroma evolves - especially if aged more than a year - into perfumes which remind of oriental spices and cinnamon.
Alcohol 12,5% Vol.



Single Vineyards DOC



NINA MANZONI BIANCO PIAVE D.O.C.

Appellation Piave D.O.C.

Grapes 100% Incrocio Manzoni

Bouquet Elegant, aromatic and complex with notes of pineapple, apricot, exotic fruit, peach blossom and wisteria.

Alcohol 13,5% Vol.



MARINÒ VENEZIA D.O.C.

Appellation Venezia D.O.C.

Grapes 20% Raboso Piave, 50% Merlot, 30% Cabernet Sauvignon

Bouquet It reminds of red fruits, especially black cherry due to drying and aging of Raboso grapes. Notes of tobacco and pepper.

Alcohol 14% Vol.



SANGUE DEL DIAVOLO RABOSO DEL PIAVE D.O.C.

Appellation Raboso Piave D.O.C.

Grapes 100% Raboso Piave

Bouquet It reminds of cherries, morel, dewberry, black cherry and plum with notes of cinnamon, vanilla, tobacco, violet and pepper.

Alcohol 14% Vol.



Certa Selection

CA' DI RAJO

Flag red

MARINÒ VENEZIA D.O.C.

Bouquet

It reminds of cherries, morel, dewberry, black cherry and plum with notes of cinnamon, vanilla, tobacco, violet and pepper.

Taste

Luxurious, with a considerable structure and heavy tannins. Its flavour, together with a pleasant acidity and a good alcohol content, gives a long and delicious aftertaste.

Food Pairings

The Raboso matches game, especially if flavoured with herbs; it pairs well also with cheeses such as grana padano and stravecchio. It is at his best with fat dishes where its acidity cleans the palate.

CA' DI RAJO 



**MARINÒ
VENEZIA D.O.C.**

<u>Appellation</u>	Venezia D.O.C.
<u>Color</u>	Deep ruby red.
<u>Grapes</u>	Raboso Piave 20%, Merlot 50%, Cabernet Sauvignon 30%
<u>Production Area</u>	Rai di San Polo di Piave
<u>Altitude</u>	30 mt above sea level
<u>Type of Soil</u>	Clayey, sandy sometime gravelly.
<u>Vines Orientation</u>	South-North
<u>Training System</u>	Double Sylvoz overturned and bellussi
<u>Stumps per ha</u>	3000
<u>Yield (q/ha)</u>	50
<u>Harvest</u>	Hand harvest at the end of October
<u>Alcohol</u>	14% Vol.
<u>Vinification in red</u>	With maceration of 20-25 days in wooden vats of 35 hl. The temperatures can vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
<u>Malolactic Fermentation</u>	Yes, immediately after the racking using selected bacteria.
<u>Ageing</u>	14 months in wooden barrels

Certa Selection

CA' DI RAJO

Flag white

NINA MANZONI BIANCO PIAVE D.O.C.

Bouquet

Elegant, aromatic and complex with notes of pineapple, apricot, exotic fruit, peach blossom and wisteria.

Taste

Luxurious, with a considerable structure due to grapes raisined on the vine; the flavour is full thanks to the high alcohol content; good acid balance, with a sweet, long aftertaste, with notes of exotic fruit.

Food Pairings

It is particularly indicated with fish first courses, excellent with asparagus risotto, white meat and cheese.

3. Our Products



**NINA MANZONI BIANCO
PIAVE D.O.C.**

<u>Appellation</u>	Piave D.O.C.
<u>Color</u>	Bright intense straw yellow.
<u>Grapes</u>	100% Incrocio Manzoni
<u>Production Area</u>	Rai di San Polo di Piave
<u>Altitude</u>	30 mt above sea level
<u>Type of Soil</u>	Clayey, sandy sometime gravelly.
<u>Vines Orientation</u>	South-North
<u>Training System</u>	Double Sylvoz overturned and bellussi
<u>Stumps per ha</u>	3000
<u>Yield (q/ha)</u>	50
<u>Harvest</u>	Hand harvest in Beginning of October
<u>Alcohol</u>	13,5 % Vol.
<u>Process to obtain sparkling wine</u>	Cold maceration for 10 hours.
<u>Malolactic Fermentation</u>	No
<u>Ageing</u>	9 months on fine lees

Certa

169

Epsilon lights up the night

Epsilon is a project launched by Ca' di Rajo with the purpose of promoting its mission of protecting and enhancing viticulture in the Piave area and the Bellussera system.

The design of the label has been inspired by a desire to celebrate two local symbols: the Piave river and the vineyards cultivated with the Bellussera method along its banks. The reproduction of the current flowing towards the infinite evokes the concept behind the name of this range, linked to the value of the Greek letter in the field of astrophysics.

Five new labels join design and quality, are the result of handpicked grapes and a research activity planned in winery and in vineyards. A contemporary declaration of spumante, that is ideally enjoyed "on the rocks", satisfying the tastes of modern consumers, or in a traditional way.



EPSILON LUXXO VINO SPUMANTE BRUT

With a lasting perlage and intense golden yellow colour, Epsilon Luxxo opens with floral notes on the nose, followed by a hint of mature white fruit that impresses with its elegance and refinement.

It is velvety and enveloping in the mouth, pleasantly balanced, with an energetic, slightly savoury finish.

Appellation

Sparkling white wine Brut

Grapes

White grapes

Bouquet

It opens with floral notes on the nose, followed by a surprisingly elegant and refined hint of ripe white fruit.

Alcohol

11% Vol.



EPSILON PINOT GRIGIO D.O.C. SPUMANTE DELLE VENEZIE

Epsilon Pinot Grigio D.O.C. Spumante delle Venezie is dry, decisive, full-bodied, harmonic and pleasant to the palate.

With hints of white fruit, especially pear and golden delicious apple, and a pleasantly spiced finish, this is a perfect wine to drink as an aperitif.

Appellation

Pinot Grigio delle Venezie D.O.C.

Grapes

100% Pinot Grigio

Bouquet

The scents of fruits that recall the fuji apple, yellow peach and citrus fruits stand out. Fresh rose aromas and a slightly spicy final note predominate.

Alcohol

11,5 % Vol.



EPSILON PROSECCO D.O.C. TREVISO EXTRA DRY

Epsilon Prosecco D.O.C. Treviso Extra Dry is bright straw yellow in colour, with a very fine and persistent perlage. Elegant on the nose with hints of green apple and floral notes reminiscent of wisteria and hawthorn.

This very pleasant, light and inviting spumante is extremely drinkable also due to its moderate alcoholic strength and offers a high-level taste experience to the consumer, being as it is, steeped in tradition and innovation.

Appellation

Prosecco Extra Dry D.O.C. Treviso

Grapes

100% Glera

Bouquet

Elegant on the nose with hints of green apple and floral notes reminiscent of wisteria and hawthorn.

Alcohol

11% Vol.



EPSILON PROSECCO D.O.C. TREVISO DRY ICE

Intense golden yellow in colour with a fine and persistent perlage. Particularly fruity on the nose, evoking mango and guava and recalling the citrus taste of pink grapefruit.

Is voluptuous and gratifying on the palate, also because of the pleasantly bitter after-taste of grapefruit.

Appellation

Prosecco D.O.C. Treviso ICE

Grapes

100% Glera

Bouquet

The nose is particularly fruity, dominated by hints of mango and guava, followed by citrus notes of pink grapefruit.

Alcohol

11% Vol.



EPSILON MOSCATO SPUMANTE DOLCE ICE

With its bright straw yellow colour and its fine and persistent perlage, is a delight on the palate. Irresistible, fresh and intense on the nose with sage and tropical fruit, peach, orange, honey and musk perfumed notes. It is enveloping on the palate with a clear predominance of the typical aroma of Moscato grape and a very long delectable finish.

Appellation

Spumante Dolce ICE

Grapes

100% Moscato

Bouquet

The nose is captivating, highlighting fresh notes of sage, tropical fruits, peach, orange and acacia honey.

Alcohol

6,5% Vol.



TERRE DI RAI LOCATION



GRAPE VARIETIES



CHARDONNAY
GLERA
SAUVIGNON
PINOT BLANC
PINOT GRIGIO
CABERNET FRANC
CABERNET SAUVIGNON
MERLOT
RABOSO
REFOSCO

WINES

Terre Di Rai

PROSECCO AND PIAVE'S WINES

A fortress beyond the Piave, a crossroad of important roman streets

Rai rises up on the green and fertile rural area, that spans from Conegliano to Oderzo, in the province of Treviso, not far from the left bank of the Piave river. Covered by old vineyards expanses and centuries-old majestic trees, the Rai Estates guards treasures time and mankind traces, which are the precious and striking proof of a thousand-year old culture.

The magic of the Prosecco

The territory of 15 districts between Conegliano and Valdobbiadene, in the northern province of Treviso, is 50 km far from Venice and from the Eastern Dolomites. It is a seductive and beautiful hilly landscape in which the succession of sweet bends and steep slopes stresses a close weave of rows of country houses, old villages and inestimable artistic beauties that overlook and characterize this area of the Marca Trevigiana, for ages naturally suited to the great wine growing.

The Prosecco Hills of the Conegliano and Valdobbiadene became a UNESCO World Heritage Site. The 97 square kilometres of sinuous valleys outlined by vineyard rows and small villages became the eighth site in Veneto and the 55th in Italy to make the UNESCO list.



37,5 cl
75 cl
150 cl
300 cl
500 cl
1800 cl



PROSECCO SUPERIORE
MILLESIMATO BRUT
VALDOBBIADENE D.O.C.G.

Grapes	100% Glera
Appellation	Prosecco Superiore Millesimato Brut Valdobbiadene D.O.C.G.
Color	Bright, straw yellow with green highlights. The perlage is delicate and persistent.
Bouquet	Intense and elegant aroma of Acacia flowers with particular notes of apple, lemon and grapefruit.
Taste	Good structure, soft with fruity notes; balanced and full-bodied, it is pleasant and harmonious on the palate.
Production Area	Guia di Valdobbiadene
Altitude	300/400 mt above sea level
Type of Soil	Clayey
Vines Orientation	South-North
Training System	Double Sylvoz overturned
Stumps per ha	2500
Yield (q/ha)	100
Harvest	Hand harvest in mid September
Alcohol	11% vol.
Food Pairings	This is the right wine for celebrations. Perfect as aperitif but also with desserts.

Certa Selection

TERRE DI RAI

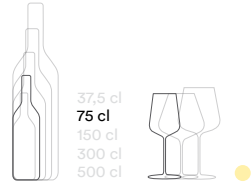
The Icon

PROSECCO SUPERIORE
MILLESIMATO BRUT
VALDOBBIADENE D.O.C.G.

Valdobbiadene Prosecco Superiore D.O.C.G., in Extra Dry and Brut versions, is the winery flagship product and its top of the range sparkling wine.

These sparklings are 100% Glera cultivated over 300mt above sea level. From topping to harvesting, every process is manually performed, among the embellished steep hillsides, in the area of Valdobbiadene called Guia.

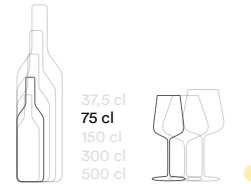
Prosecco



PROSECCO SUPERIORE MILLESIMATO BRUT VALDOBBIADENE D.O.C.G.

- Appellation** Prosecco Superiore Millesimato Brut Valdobbiadene D.O.C.G.
- Grapes** 100% Glera
- Bouquet** Fruity notes, white pear, peach and apple. Underlying softness and floral with hints of wisteria and cornflower.
- Alcohol** 11% Vol.

COD: TDR_VALDOBBIADENE BRUT_2019



PROSECCO SUPERIORE MILLESIMATO EXTRA DRY VALDOBBIADENE D.O.C.G.

- Appellation** Prosecco Superiore Millesimato Extra Dry Valdobbiadene D.O.C.G.
- Grapes** 100% Glera
- Bouquet** Intensely fruity hints, with notes of ripe apple. Pleasant and elegant floral note which reminds acacia flowers
- Alcohol** 11% Vol.

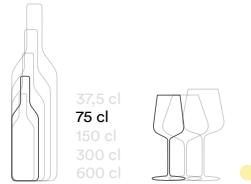
COD: TDR_VALDOBBIADENE EXTRADRY_2019



PROSECCO BRUT D.O.C.

- Appellation** Prosecco Brut D.O.C.
- Grapes** 100% Glera
- Bouquet** Intense and fruity, with golden apple, grapefruit and pear.
- Alcohol** 11% Vol.

COD: TDR_PROSDOCBRUT_2019



PROSECCO EXTRA DRY D.O.C.

- Appellation** Prosecco Extra Dry D.O.C.
- Grapes** 100% Glera
- Bouquet** Fruity and flowery aroma with hints of ripe yellow apple, banana, delicate melon and acacia flowers. Fresh, fruity and slightly sweetish to the palate with a great underlying softness.
- Alcohol** 11% Vol.

COD: TDR_PROSDOC EXTRADRY_2019

Vino Spumante



ICÒNE EXTRA DRY SPARKLING WINE

- Appellation** Extra dry sparkling white wine
- Grapes** White grapes
- Bouquet** It reminds of cherries, mixed berries with Elegant and complex with hints of pineapple, apricot, pear, apple and wild flowers such as wisteria and acacia which remained of spring season.
- Alcohol** 11% Vol.

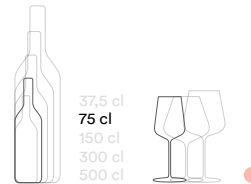
ON REQUEST



RIBOLLA GIALLA BRUT

- Appellation** Sparkling white wine (Brut)
- Grapes** White grapes
- Bouquet** Elegant and complex with hints of pineapple, apricot, pear, apple and wild flowers such as wisteria and acacia which remains of spring season.
- Alcohol** 11% Vol.

ON REQUEST



ICÒNE SPARKLING ROSÉ BRUT

- Appellation** Sparkling Rosé Brut
- Grapes** Red berry grapes
- Bouquet** Delicate and elegant, with fragrant notes of wild berries, dry rose.
- Alcohol** 11% Vol.

ON REQUEST

Venezie White



**SAUVIGNON
TRE VENEZIE I.G.T.**

Appellation Tre Venezie I.G.T.
Grapes 100% Sauvignon
Bouquet Aromatic, complex, delicate, with clear notes of grapefruit, rose, pineapple, yellow pepper, tomato leaves and woods.
Alcohol 12% Vol.

COD: TDR_SAUVIGNONBIANCO_NV



**CHARDONNAY
TRE VENEZIE I.G.T.**

Appellation Tre Venezie I.G.T.
Grapes 100% Chardonnay
Bouquet Refined, complex, wide, intense and elegant, with clear notes of mediterranean bush flowers, tropical fruit, citrus, walnut husk, almond and spices.
Alcohol 11% Vol.

COD: TDR_CHARDONNAY_NV



**PINOT GRIGIO DELLE VENEZIE
D.O.C.**

Appellation Tre Venezie I.G.T.
Grapes 100% Pinot Grigio
Bouquet Intense, wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and apricot.
Alcohol 12% Vol.

COD: TDR_PINOTGRIGIO_NV

Tre Venezie Red I.G.T.



**RABOSO FRIZZANTE
VENETO I.G.T.**

Appellation Veneto I.G.T.
Grapes 100% Raboso
Bouquet Fresh with notes of raspberries and strawberries. Reminiscent of red flowers and plumb.
Alcohol 12% Vol.

ON REQUEST



**REFOSCO DAL
PEDUNCOLO ROSSO
I.G.T.**

Appellation Refosco dal Peduncolo Rosso I.G.T.
Grapes 100% Refosco dal Peduncolo Rosso
Bouquet Austere and elegant with notes of cherry, blackberry and white pepper. Slightly herbaceous.
Alcohol 12% Vol.

ON REQUEST



**CABERNET
SAUVIGNON
TRE VENEZIE I.G.T.**

Appellation Tre Venezie I.G.T.
Grapes 100% Cabernet Sauvignon
Bouquet It reminds of berries such as dewberry, strawberry and raspberry.
Alcohol 11% Vol.

COD: TDR_CABERNETSAUVIGNON_NV



**CABERNET FRANC
TRE VENEZIE I.G.T.**

Appellation Tre Venezie I.G.T.
Grapes 100% Cabernet Franc
Bouquet Very intense, persistent and wide. The herbal aroma evolves – especially if aged more than a year - into perfumes which remind of oriental spices and cinnamon.
Alcohol 12% Vol.

ON REQUEST



**MERLOT
TRE VENEZIE I.G.T.**

Appellation Tre Venezie I.G.T.
Grapes 100% Merlot
Bouquet Very intense, persistent and wide. The herbal aroma evolves – especially if aged more than a year - into perfumes which remind of oriental spices and cinnamon.
Alcohol 12% Vol.

COD: TDR_MERLOT_NV

Certa Selection

TERRE DI RAI

Flag white

PINOT GRIGIO DELLE VENEZIE D.O.C.

Bouquet

Intense, wide, complex, with floral notes (eglantine and orange blossom) and hints of tropical fruit, citrus and apricot.

Taste

Structured, voluminous, dense, balanced with good acidity. Complex and intense varietal notes; the aftertaste is long and persistent with strong notes of citrus, peach and apricot.

Food Pairings

Ideal with fish, shellfish, risotto and vegetable pies.



PINOT GRIGIO DELLE VENEZIE D.O.C.

<u>Appellation</u>	Pinot Grigio delle Venezie D.O.C.
<u>Color</u>	Straw yellow with gold highlights.
<u>Grapes</u>	100% Pinot Grigio
<u>Production Area</u>	Rai di San Polo di Piave
<u>Altitude</u>	30 mt above sea level
<u>Type of Soil</u>	Clayey, sandy sometime gravelly.
<u>Vines Orientation</u>	South-North
<u>Training System</u>	GCD cordon spur
<u>Stumps per ha</u>	5100
<u>Yield (q/ha)</u>	110
<u>Harvest</u>	Hand harvest in beginning of September
<u>Alcohol</u>	12% Vol.
<u>Malolactic Fermentation</u>	No
<u>Ageing</u>	No

COD: TDR_PINOTGRIGIO_NV

Certa Selection

TERRE DI RAI

Flag red

MERLOT TRE VENEZIE I.G.T.

Bouquet

It reminds of cherries, mixed berries with some hints of cinnamon.

Taste

Full, soft body with a final fruity taste.

Food Pairings

Good with white roasts, grilled meats and half mature cheeses.



MERLOT TRE VENEZIE I.G.T.

<u>Appellation</u>	Tre Venezie I.G.T.
<u>Color</u>	Ruby red with violet highlights.
<u>Grapes</u>	100% Merlot
<u>Production Area</u>	Rai di San Polo di Piave
<u>Altitude</u>	30 mt above sea level
<u>Type of Soil</u>	Clayey, sandy sometime gravelly.
<u>Vines Orientation</u>	South-North
<u>Training System</u>	Double Sylvoz overturned
<u>Stumps per ha</u>	4000
<u>Yield (q/ha)</u>	120
<u>Harvest</u>	Hand harvest in Mid September
<u>Alcohol</u>	12% Vol.
<u>Vinification in Red</u>	Maceration of 20-25 days. The temperatures vary from 24 to 26 degrees to facilitate the extraction of the grapes skin pigment.
<u>Malolactic Fermentation</u>	Yes, immediately after the racking.
<u>Ageing</u>	No

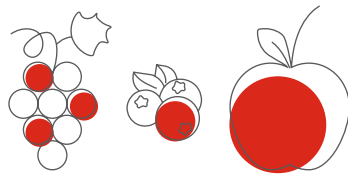
COD: TDR_MERLOT_NV



CAPOVILLA LOCATION



PRODUCTS VARIETIES



GRAPPA
WINE & BEER DISTILLATES
FRUIT DISTILLATES

SPIRITS

Capovilla

PURE DISTILLATES SINCE 1896

The Capovilla method is based on respecting time and craftsmanship. No infuses, alcoholates or liquors: only pure distillates from fermentation that require between 30 and 60 kilos of raw materials to obtain one liter of final product. A unique spirit, developed thanks to years of experiments, which is produced in five steps:

1. Selection and Harvesting

It all begins from here, from healthy, mature, chemical free fruits. Every phase is crucial in the selection of the best organic ingredients: some of it comes from house production, in the family's 4 acres field, the rest from friends and trusted producers or hand-picked from what grows spontaneously and wild.

It is key that the product is harvested at its perfect maturation time.

2. Fermentation

The harvested fruit gets reduced to a puree and rattled off.

The spontaneous fermentation lasts for 10-20 days, depending on the raw material, the sugar residue and how the process develops.

3. Bain-marie double distillation

All Capovilla distillates are the result of a bain-marie double distillation, produced in custom-made distilling stills.

Thanks to this process the final product is more refined, digestible and cleaner. The process is 8-10 longer than a common distillation, but worth the effort.

4. Maturation/Rest

The distillate is moved to stainless steel tanks where it rests for a few years. This step is fundamental to achieve the perfect depth, sharpness, complexity and balance. For a few specific product they age the distillates in small french oak barrels, in order to refine the product in wood and obtain the perfect harmony for those specific products.

5. Dilution

In order to dilute the distillates, Capovilla only utilizes pure spring water. Filtered and/or processed water loses minerals and energy. All the water comes from two secret sources in Massiccio del Grappa. Pure, alive vibrant: they couldn't for a better water for their products.

50 cl
70 cl**PERE WILLIAMS
PEAR'S DISTILLATE****Harvest Vintage** 2016**Type** Fruit Distillate**Ingredients** Bolzano (Trentino)'s Pear**Alcohol** 41% Vol.**Serving style** Neat**About** This distillate represents the excellence in its field. The pears come from Val Venosta (Alto Adige) and it's produced in small quantities. Rich, rounded, straight and persistent.

Certa Selection

CAPOVILLA

The Icon

**GRAPPA PERE WILLIAMS
PEAR'S DISTILLATE**

Williams Pear is undisputedly the queen among pear types. Williams is a favourite, although substantial effort is required: the Williams pear for the Capovilla Grappa comes from Venosta area. When they are picked they need to be much riper than the pears grown for eating. Only then they release the concentrated aroma which is captured in this distillate. Freshly picked and brightly coloured, these pears are immediately cored by hand in order to avoid unwanted bitter tones, then mashed straight away: a labour-intensive process where time is of the essence.

Grappa

50 cl
70 cl

GRAPPA DI BAROLO BAROLO'S GRAPPA

Harvest Vintage 2009
Type Grappa
Ingredients Monforte d'Alba-Grinzane Cavour's Barolo
Alcohol 44% Vol.
Serving style Neat
About These pomaces come fresh and they preserve all the characteristic aroma of Barolo wine. Super aromatic Grappa, complex and structured with a decisive taste.

COD: GRP_BRL500

50 cl
70 cl

GRAPPA DI MOSCATO GIALLO MOSCATO'S GRAPPA

Harvest Vintage 2012
Type Grappa
Ingredients Colli Euganei's Moscato
Alcohol 41% Vol.
Serving style Neat
About One of the most unique and recognizable Grappa, with super wide aroma's spectrum. The pomaces come from the Euganei Hills, near Padova. Super aromatic, it preserves this citrusy and floral tasting profile.

COD: GRP_MSC500

50 cl
70 cl

GRAPPA DI BRUNELLO BRUNELLO'S GRAPPA

Harvest Vintage 2010
Type Grappa
Ingredients Montalcino's Brunello
Alcohol 44% Vol.
Serving style Neat
About Thanks to the freshness of these pomaces and the long maturation process the final product is a sharp, aromatic and intense grappa, with high degree of complexity and different layers.

COD: GRP_BRLL500

50 cl
70 cl

GRAPPA DI AMARONE AMARONE'S GRAPPA

Harvest Vintage 2008
Type Grappa
Ingredients Valpolicella's Amarone
Alcohol 41% Vol.
Serving style Neat
About Obtained from the most legendary Valpolicella's Amarone. Rounded, gentle but complex, nuts and mature fruit notes.

COD: GRP_MR500

50 cl
75 cl

GRAPPA DI AMARONE LEGNO AMARONE'S GRAPPA (BARREL AGED)

Harvest Vintage 2010
Type Grappa
Ingredients Valpolicella's Amarone
Alcohol 46% Vol.
Serving style Neat
About A small masterpiece obtained from the best pomaces from Valpolicella and the 4-year aging process in four different barrels: oak, ash, wild cherry and locust. Extremely rounded and long finished.

COD: GRP_MRLGN500

50 cl
70 cl

GRAPPA DI TABACCO TOBACCO'S GRAPPA

Harvest Vintage 2014
Type Grappa
Ingredients Amarone, Kentucky Tobacco
Alcohol 46% Vol.
Serving style Neat
About Produced combining Amarone pomaces and Kentucky tobacco and then aged in French oak barrels. Smoky, rounded and full body.

COD: GRP_TBC500



Wine and beer distillates



DISTILLATO DI VINO WINE DISTILLATE

Harvest Vintage

2007

Type Wine Distillate

Ingredients Refosco and Friuli's Tocai

Alcohol 42% Vol.

Serving style Neat

About Only the best, organic and biodynamic wines are used for this distillate: after bottling it is aged for ten years in French oak barrels. Rounded, rich and vibrant.

COD: DST_VN500



BIERBRAND LAGER'S DISTILLATE

Harvest Vintage

2012

Type Beer Distillate

Ingredients Unfiltered Double Malt Lager

Alcohol 42% Vol.

Serving style Neat

About Capovilla has been using the same recipe for this product in the last twenty years: from a unfiltered double malt lager, which is delivered after forty days of maturation. Unique aroma of malt, foam and yeast. Rounded and intense.

COD: DST_BB500



BIERBRAND LEGNO LAGER'S DISTILLATE (BARREL AGED)

Harvest Vintage

2010

Type Beer Distillate

Ingredients Unfiltered Double Malt Lager, Nevers and Alliers Barriques

46% Vol.

Alcohol Neat

Serving style Capovilla has been using the same recipe for this product in the last twenty years: from a unfiltered double malt lager, which is delivered after forty days of maturation. After distillation the product is aged in Nevers and Alliers barriques. Unique aroma of malt, foam and yeast, with a woody nose given by the aging process. Rounded, creamy and intense.

About

COD: DST_BBLGN500



Fruit distillates



PERE WILLIAMS PEAR'S DISTILLATE

Harvest Vintage 2016

Type Fruit Distillate

Ingredients Bolzano (Trentino) 's Pear

Alcohol 41% Vol.

Serving style Neat

About This distillate represents the excellence in its field. The pears come from Val Venosta (Alto Adige) and it's produced in small quantities. Rich, rounded, straight and persistent.

COD: DST_PR500



CILIEGIE DURONI MAROSTICA HILL'S CHERRY DISTILLATE

Harvest Vintage 2012

Type Fruit Distillate

Ingredients Marostica Hill's Cherry

Alcohol 41% Vol.

Serving style Neat

About It took 40 years to develop this distillate. The incredible taste and aroma of it comes from picking the fruit at its perfect maturation time.

COD: DST_CD500



PESCHE SATURNO PEACH'S DISTILLATE

Harvest Vintage 2013

Type Fruit Distillate

Ingredients Marche/Own Peach

Alcohol 41% Vol.

Serving style Neat

About This distillate represents the excellence in its field. The pears come from Val Venosta (Alto Adige) and it's produced in small quantities. Rich, rounded, straight and persistent.

COD: DST_PSS00



UVA MOSCATO ROSA MOSCATO'S DISTILLATE

Harvest Vintage 2006

Type Grape Distillate

Ingredients Bolzano's Moscato Grape

Alcohol 41% Vol.

Serving style Neat

About This distillate represents the excellence in its field. The pears come from Val Venosta (Alto Adige) and it's produced in small quantities. Rich, rounded, straight and persistent.

COD: DST_UMR500



ALBICOCICHE APRICOTS DISTILLATE

Harvest Vintage 2015

Type Fruit Distillate

Ingredients Imola/Own Apricot

Alcohol 41% Vol.

Serving style Neat

About This distillate is the result of the search for the most aromatic apricots. The final choices have been two: the Pellecchiella, an ancient variety from Vesuvio Volcano, Naples and the ancient apricots from Val Venosta. After rattling of the fruit, the fermentation lasts for fifteen days. The result is a complex distillate, with mature fruit, exotic and spicy notes.

COD: DST_BC500



UVA MOSCATO FIOR D'ARANCIO YELLOW MOSCATO'S DISTILLATE

Harvest Vintage 2008

Type Grape Distillate

Ingredients Euganei Hill's Moscato Grape

Alcohol 41% Vol.

Serving style Neat

About Unique variety of Moscato Giallo coming mainly from Euganei Hills and Berici Hills. High and intense fruitiness, with floreal, citrusy and candied notes. Long Finished and persistent with an interesting silky texture.

COD: DST_MFD200



LAMPONI SELVATICI WILD RASPBERRY'S DISTILLATE

Harvest Vintage 2017

Type Fruit Distillate

Ingredients East Europe Wild Berries

Alcohol 41% Vol.

Serving style Neat

About Wild raspberries grow in the woods and it a super characteristic fruit: intense colour, aroma and silky texture. Handpicked in East Europe, they follow a long fermentation, in order to give to the distillate complexity and a long, intense finish.

COD: DST_LM500

Fruit distillates



SUSINE MIRABELLE PLUM'S DISTILLATE

Harvest Vintage 2009

Type Fruit Distillate

Ingredients Housegrown plums

Alcohol 41% Vol.

Serving style Neat

About This small golden plum has a rich and aromatic pulp. In order to get the best aroma it is important that the fruit is at its maturation peak, and falls from the tree. Creamy and silky texture, great to pair with aged cheese.

COD: DST_SM500



FICHI BIANCHI FIG'S DISTILLATE

Harvest Vintage 2018

Type Fruit Distillate

Ingredients Croatia's White Fig

Alcohol 41% Vol.

Serving style Neat

About In Croatia and on the Adriatic Coast, figs are often growing on cliffs. At full maturation it will have the highest sugar content and aroma. Herbacious, wild, silky and long finished.

COD: DST_FH500



SORBO DELL'UCCELLATORE ROWAN'S DISTILLATE

Harvest Vintage 2011 - 2015

Type Fruit Distillate

Ingredients Housegrown Rowan

Alcohol 41% Vol.

Serving style Neat

About This distillate represents the excellence in its field. The pears come from Val Venosta (Alto Adige) and it's produced in small quantities. Rich, rounded, straight and persistent.

COD: DST_SCC500



MELE DECIO APPLE'S DISTILLATE

Harvest Vintage 2011 - 2016

Type Fruit Distillate

Ingredients Belfiore (Veneto) 's Apple

Alcohol 41% Vol.

Serving style Neat

About Ancient variety of apple, gets its name from the Roman Emperor Decio, from 240 B.C. It has been awarded with the Slow Food certificate recently. Fresh, citrusy, persistent.

COD: DST_MD500



PRUNUS AURUM PLUM AND PRUNE'S DISTILLATE

Harvest Vintage 2004

Type Fruit Distillate

Ingredients Housegrown Plum and Prune

Alcohol 51% Vol.

Serving style Neat

About Made out of different varieties of plums and prunes, it is aged for six to eight years in french oak barrels. It is the distillate with the highest ABV at Capovilla.

Extremely complex with the aroma of nuts, candied fruits, white flowers, black tea and lavender. Rich on the palate, spicy super long finished.

Great to be paired with cigars and chocolate.

COD: DST_PU500



RIBES NERO WILD BLACKCURRANT'S DISTILLATE

Harvest Vintage 2011 - 2014

Type Fruit Distillate

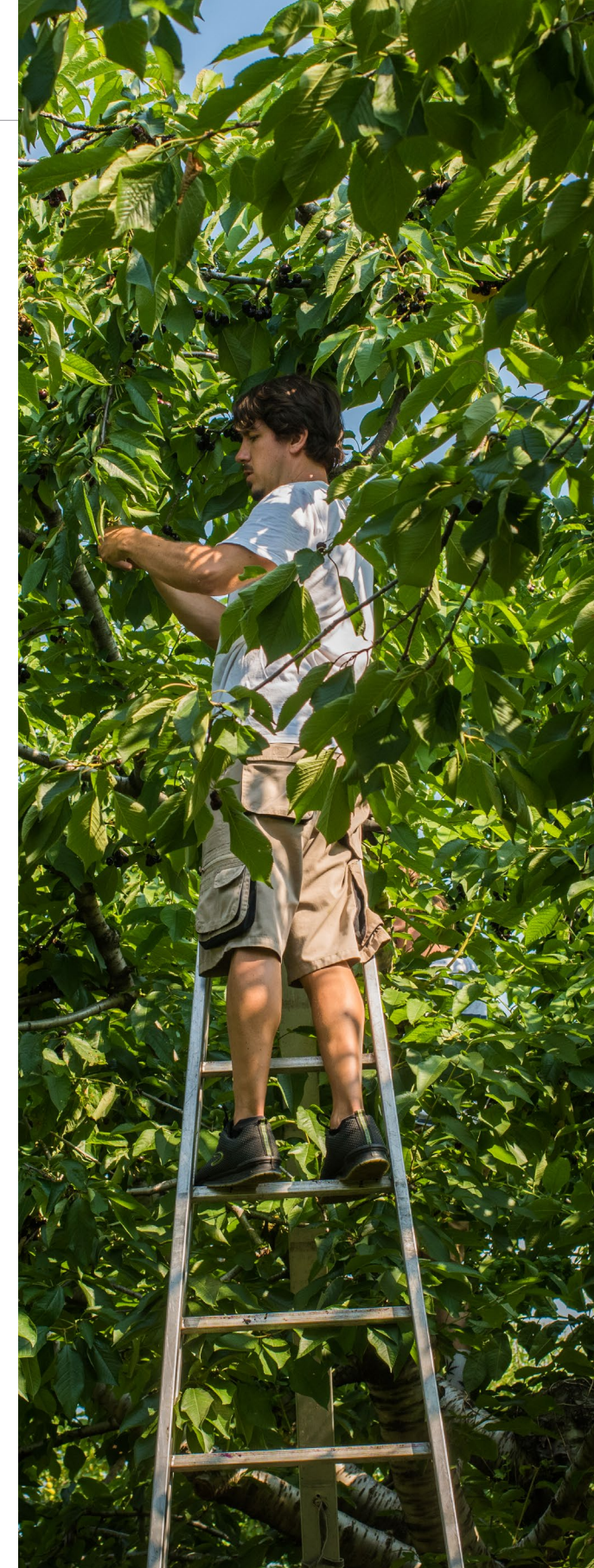
Ingredients Own Wild Berries

Alcohol 41% Vol.

Serving style Neat

About Often underrated, blackcurrant is the most aromatic in its family. The final product has a wide aromatic spectrum: wild berries, grapes, liquorice, citrus, mint with a hint of herbs and flowers. On the palate is intense, thick and long finished.

COD: DST_RN500

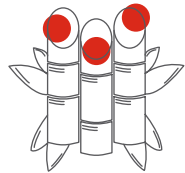




DISTILLERY LOCATION
MARIE GALANTE
 (GUADELOUPE, CARIBBEAN ISLANDS)



PRODUCTS VARIETIES



SUGAR CANE'S RHUM

SPIRITS

Rhum Rhum

CAPOVILLA'S RHUM

“Guadeloupe.

Marie Galante: a Caribbean island with a very particular microclimate, an island where only sugarcane is grown.

Luca Gargano dreamt of producing a rhum that was ‘different’.

In 2005 he finally managed to bring me there, to show me, at least...

That was how I discovered sugarcane.

In 2006 we set the idea in motion, by setting up the installations and perfecting the processing technique, experimenting with different fermentations and distillations.

This is how Rhum Rhum was born.

Rhum Rhum comes straight from pure, undiluted sugarcane juice, unlike other rhums agricoles, that are 50% watered down. Fermentations are slow (seven to nine days), at a controlled temperature.

Distillation takes place twice, in bain marie, with our stills.

Two thirds of Rhum Rhum is sent straight to French barrels.

The remaining third is left to rest for a year, and then taken to the desired alcoholic strength thanks to the l’eau du ciel.

And that’s it.”

Vittorio Capovilla,
Founder





RHUM RHUM 41

RHUM BLANC AGRICOLE

Type Rhum Blanc Agricole

Alcohol 41% Vol.

Ingredients Pure sugar cane sugar

Serving style Neat/On the rocks

About Obtained by bain-marie distillation of pure sugar cane sugar and maturation in stainless steel tanks. After this process the rum gets diluted with eau-du-ciel and bottled.

Super aromatic, clean and silky. Perfect to be consumed neat.

COD: RHM_41700



RHUM RHUM 56

RHUM BLANC AGRICOLE

Type Rhum Blanc Agricole

Alcohol 56% Vol.

Ingredients Pure sugar cane sugar

Serving style Neat/On the rocks

About Obtained by bain-marie distillation of pure sugar cane sugar and maturation in stainless steel tanks. After this process the rum gets diluted with eau-du-ciel and bottled.

Having a higher ABV, it is perfect for a C-Punch, Capovilla's version of the classic T-Punch. Herbacious, fresh and balanced.

COD: RHM_56700



RHUM LIBERATION

RHUM VIEUX AGRICOLE

Vintage 2017 - Distilled in 2010

Type Rhum Vieux Agricole

Alcohol 58,4% Vol.

Ingredients Pure sugar cane sugar

Serving style Neat/On the rocks

About Produced in 2010, this rum ages in premium barrels, used only once for Bordeaux and Bourgogne wines. Rounded, pungent and sharp, sugar cane and caramel notes.

COD: RHM_584700

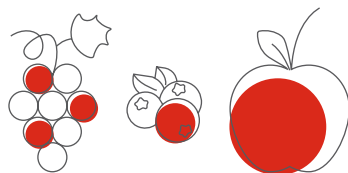




NARDINI LOCATION



PRODUCTS VARIETIES



APERITIFS AND BITTERS
GRAPPA
LIQUORS AND SPIRITS

SPIRITS

Nardini

STEAM DISTILLERY SINCE 1779

Nardini operates two distilleries, one in Monastier near Treviso and the other in its home town of Bassano del Grappa. Monastier uses continuous column distillation to produce a purer more neutral distillate, while the Bassano distillery operates traditional discontinuous stills to produce more flavoursome grappa.

In effect, Nardini only produces one blend of grappa. The various different grappas which comprise the Nardini range are distinguished by the strength they are bottled at and whether they are aged or not, and if so how long. The base grappa of all is the same Nardini blend.

Nardini's ethos is to blend throughout the process to enable the production of a consistent product. This, along with the grape varieties of the pomace used and the mixed grapes, allows a uniform flavour profile to be achieved. They also blend grappas from five different vintages to eliminate annual variations in pomace and guarantee uniform quality.

A mix of 65% more flavoursome red grape pomace to 35% white grape pomace is sourced exclusively from DOC wineries in the Veneto and Friuli regions.

Merlot, Cabernet Sauvignon, Pinot bianco and Tocai (now called Friuliano) most contribute to Nardini's distinctive flavour with Pinot Grigio, Prosecco, Chardonnay and Raboso (a local grape varietal) also featured in the blend.



MEZZO E MEZZO NARDINI

Ingredients

Chinese rhubarb, orange, gentian root, Roman absinthe, quinine, vanilla.

Color

Dark brown.

Aromatic profile

Vegetal notes characteristic of the rhubarb rhizome associated to citrus fragrances.

Alcohol

22% Vol.

Serving suggestion

1 part ice cold Mezzoemezzo, 1 part Soda Water, lemon zest - or for a longer drink, on the rocks by adding ice to the original recipe.

About

The aperitif liqueur with unmistakable Rabarbaro notes and citrus and slightly bitter overtones, it's the aperitif from Bassano, created in the historic Nardini Grapperia at Ponte Vecchio.

Certa Selection

NARDINI

The Icon

MEZZO E MEZZO NARDINI

Pleasantly bitter-sweet with herbal and citric notes, Mezzo e Mezzo is a refined aperitif with a smooth, enveloping flavour.

Mezzo e Mezzo literally means 'half-and-half' in Italian. With origins dating back to the 1800's, Mezzoemezzo is a spirit-based Americana-style cocktail made from identical amounts of two stalwart Nardini products: 'Rosso', a bitter-sweet liqueur made from orange peel, vanilla and quinine (typically deployed in a Manhattan) and the extraordinary 'Rabarbaro' which is derived from the Chinese rhubarb root and gentian.

Grappa



GRAPPA BIANCA NARDINI

- Raw Materials** Pomace of multiple grape varieties, destemmed.
- Production process** Traditional, steam distillation with double rectification.
- Color** Transparent, crystalline.
- Aromatic profile** Genuine, generous, immediate.
- Taste** Balanced, intense, rounded.
- Alcohol** 40% Vol. and 50% Vol. available
- About** Since 1779 Nardini has been the icon of grappa in Italy and the world. Created at Ponte Vecchio in Bassano del Grappa, the product has remained faithful over the centuries to its artisanal production methods, the use of the highest quality raw materials and the constant search for excellence. The label still carries the Latin name Aquavite, meaning both water of life and water from the vines.

50% VOL COD: NRD_GR50700
40% VOL COD: NRD_GR40700



GRAPPA RISERVA NARDINI

- Raw Materials** Pomace of multiple grape varieties, destemmed.
- Production process** Traditional, steam distillation with double rectification.
- Color** Limpid, amber.
- Aromatic profile** Fragrant, delicate, harmonious.
- Taste** Smooth, intense, rich with the complex nuances of lengthy barrel aging.
- Alcohol** 40% Vol. and 50% Vol. available
- About** Nardini Grappa Riserva was created in the late 1800s from an intuition of the Nardini Family. Aged in Slavonian oak barrels for at least 36 months, its fragrance and taste are enriched with this contact; as it oxygenates in a continuous exchange with its environment, it becomes smoother and more pleasurable.

50% VOL COD: NRD_RS50700
40% VOL COD: NRD_RS40700



Aperitifs and Bitters



BITTER NARDINI

Ingredients Orange, gentian root, Roman absinthe.

Color Red.

Aromatic profile Rich fragrance of citrus fruits and slight vegetal notes.

Alcohol 24% Vol.

Serving suggestion Try it in a Spritz: 4 cl Nardini Bitter, 6 cl Prosecco DOCG, Seltzer water and a slice of orange.

About Elegant, smooth, with citrus notes and herbal, slightly bitter overtones, Nardini Bitter is the perfect aperitif liqueur for mixed drinks and spritzes. A blend of orange, Roman absinthe and gentian root for an aperitif with a modern taste that has maintained unchanged all the traditional charm and character of the original Nardini recipe.

COD: NRD_BTT1000



MEZZO E MEZZO NARDINI

Ingredients Chinese rhubarb, orange, gentian root, Roman absinthe, quinine, vanilla.

Color Dark brown.

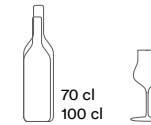
Aromatic profile Vegetal notes characteristic of the rhubarb rhizome associated to citrus fragrances.

Alcohol 22% Vol.

Serving suggestion 1 part ice cold Mezzo E Mezzo, 1 part Soda Water, lemon zest - or for a longer drink, on the rocks by adding ice to the original recipe.

About The aperitif liqueur with unmistakable Rabarbaro notes and citrus and slightly bitter overtones, it's the aperitif from Bassano, created in the historic Nardini Grapperia at Ponte Vecchio.

COD: NRD_MZZ1000



RABARBARO NARDINI

Ingredients Rhubarb.

Color Dark brown.

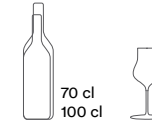
Aromatic profile Intense vegetal notes characteristic of the rhubarb rhizome.

Alcohol 19% Vol.

Serving suggestion With soda water and lemon zest for a classic aperitif, drink neat for an excellent after-dinner drink, can also be steam heated.

About Exotic, aromatic and intense. A taste that evokes the Far East and its history, a bitter that's rich and nuanced like its typical brown color. The vegetal notes of the rhubarb give it its unmistakable aromatic profile. A tasting experience. History passed from generation to generation.

70 cl COD: NRD_RB700
100 cl COD: NRD_RB1000



AMARO NARDINI

Ingredients Gentian root, orange, peppermint.

Color Intense brown.

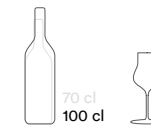
Aromatic profile Perfect balance between the various components; intense fragrance of licorice, mint and toasted sugar.

Alcohol 29% Vol.

Serving suggestion A pleasure after meals served neat, cold or with crushed ice and a slice of orange.

About Balanced, citrusy and intense. Nardini Amaro is a balance of flavors with hints of licorice, obtained from gentian root, peppermint and orange: different nuances in perfect harmony among themselves. Serve neat, cold or on the rocks: it's guaranteed to taste great.

70 cl COD: NRD_AMR700
100 cl COD: NRD_AMR1000



BITTER CHINATO NARDINI

Ingredients Cinchona Calisaya.

Color Dark brown.

Aromatic profile With its complex, rich, structured taste, enveloping aromas of cinchona calisaya and notes of citrus and spices.

Alcohol 27% Vol.

Serving suggestion In a cold old fashioned tumbler, pour in 5cl Nardini Bitter Chinato and 5cl Vermouth Rosso. Mix well and decorate with lemon zest.

About

A classic, vintage taste that takes us back in time, to the production methods of long ago, and to the traditional conviviality of that period. Nardini Bitter Chinato embodies this style to a perfection: retro image, velvety and rounded taste, citrus, herbal and spicy notes, and a finish worthy of the queen of botanicals: cinchona. Unfiltered, allowing the ingredients to maintain unaltered their intensity and sensory characteristics. The result is a one-of-a-kind bitter, elastic and versatile, fruit of the passion and bicentenary tradition of nardini in the art of liqueurs and distilling.

COD: NRD_CHN1000



Liquors and Spirits



ACQUA DI CEDRO NARDINI

Ingredients Cereal alcohol, infusion of citron zest.

Color Transparent, crystalline.

Aromatic profile Intense, rich with a pleasant citron fragrance.

Alcohol 29% Vol.

Serving suggestion Serve ice cold at -12°.

About A refined drink after meals, surprising in a mixed drink, Nardini Acqua di Cedro is created by the infusion of citron zest and it contains all their Mediterranean essence in every bottle. A smooth and elegant liqueur, a uniquely Italian tradition.

COD: NRD_CD700



TAGLIATELLA NARDINI

Ingredients Grappa, cherry distillate, orange, spices and herbs.

Color Ruby red.

Aromatic profile Intense bouquet, pleasant, characterized by fruity, floral notes, herbs and spices, well balanced.

Alcohol 35% Vol.

Serving suggestion A pleasing liqueur for every moment of the day; serve at room temperature.

About Fruity, spicy and harmonious. A unique liqueur, with floral nuances and delicate spicy notes. Grappa, marasca cherry, orange and herbs are the basis of the recipe jealously guarded in the Nardini Family. The balance of bittersweet flavors surprises even the choosiest of palates and wins them over from the first sip.

COD: NRD_TGL700



MANDORLA NARDINI

Ingredients Grappa, almond essential oil, marasca cherry distillate.

Color Transparent, pale straw yellow.

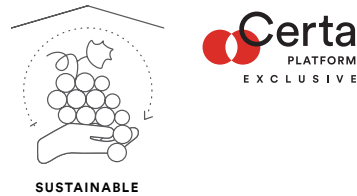
Aromatic profile Immediate almond fragrance.

Alcohol 50% Vol.

About Fragrant, with a dry and sweet aftertaste. A liqueur with all the nuances of almonds that creates a perfect balance of flavors when blended with marasca cherry distillate.

COD: NRD_MD700

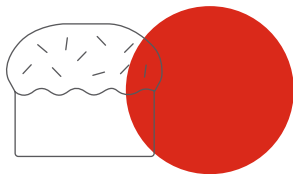




PASTICCERIA FILIPPI LOCATION



PRODUCTS VARIETIES



PANETTONE
PANDORO
OTHER SWEETS

FOOD

Pasticceria Filippi

NATURALLY LEAVENED BAKED GOODS

Ingredients that make the difference

The secret of Filippi products lays in research, selection and care. We search for the rarest ingredients, based on genuineness (natural ingredients and no artificial flavouring). Selection, as a continuous process and not only once, where ingredients are constantly tested in our workshop.

Just as in an orchestra, to create a symphony, every instrument has to be in harmony with the whole, so it does not suffice that every ingredient is good on its own. Each ingredient has to amalgamate well with all the others, working with our productive techniques and reflecting our business philosophy.

For this reason, from season to season, we reconsider, we update or we reconfirm our ingredients in respect to the techniques and flavours of tradition that we wish to hand down. We do this without giving up innovation, while keeping our eyes open on the present and maintaining an interest in the future.

We want to be aware of environmental conditions and the care of animals in the environments where our chosen ingredients come from.

We say no to the exploitation of workers and cruelty to animals, yes to the projects of cooperation between small producers and growers, yes to the preservation of biodiversity and whenever possible we choose local ingredients.



Package size

500 g
750 g
1 kg

DAMERINO CLASSICO

CLASSIC PANETTONE WITH CANDIED ORANGE AND RAISINS

This traditional Italian cake is made from a dough of free-range eggs, fresh whole milk, cane sugar, Italian honey, and small quantities of Filippi's mother dough, which has been cared for and kept alive for 40 years. The dough is scented with whole Bourbon vanilla beans and mixed with raisins and diced candied orange peel before being baked to perfection!

Ingredients: wheat flour, raisin 15%, butter, fresh egg yolk free-range, candied orange peels 10,7% (orange peels, glucose syrup, sugar), cane sugar, water, natural yeast (wheat flour, water), Italian Honey, fresh milk.

Certa Selection

PASTICCERIA FILIPPI

The Icon

DAMERINO CLASSICO

CLASSIC PANETTONE WITH CANDIED ORANGE AND RAISINS

For this cake of Christmas parties, soft inside and with the typical irregular alveolation of natural leavening, no artificial aroma. Only the natural sweetness of honey, of Australian raisins and the citrus freshness of candied Washington orange cubes.



DAMERINO CLASSICO (CLASSIC PANETTONE)

For this cake of Christmas parties, soft inside and with the typical irregular alveolation of natural leavening, no artificial aroma. Only the natural sweetness of honey, of Australian raisins and the citrus freshness of candied Washington orange cubes.

Package size 500g, 750g, 1000g

500g COD: FIL_PANCLACAN_500 ON REQUEST
750g COD: FIL_PANCLACAN_750
1000g COD: FIL_PANCLACAN_1000



DAMERINO SENZA CANDITI (PANETTONE WITHOUT CANDIED ORANGE)

A panettone prepared in the traditional way with our mother dough, jealously guarded and kept alive with regular daily refreshments for 40 years. The same high-quality fresh ingredients that we use in Filippi's Classical panettone but this time without candied.

Package size 500g, 1000g

500g COD: FIL_PANNOTCAN_500 ON REQUEST
1000g COD: FIL_PANGLA_1000



DAMERINO GLASSATO (GLAZED PANETTONE)

Filippi's Iced panettone, naturally leavened, prepared with selected natural ingredients: fresh eggs from free range hens running in the open air, fresh whole milk, Bourbon vanilla berries from Madagascar, fresh flavoured cubes of candied Washington oranges, soft Australian raisins, crispy flavoured "Prima Bari" almonds and Italian honey.

Package size 500g, 1000g

500g COD: FIL_PANGLA_500 ON REQUEST
1000g COD: FIL_PANGLA_1000



PANDORO CLASSICO (CLASSIC PANDORO)

Filippi also suggests the traditional "Pan de oro", Pandoro, called in this way for its natural yellowgilded colour. A leavened cake marked by great softness, rich of fresh butter and naturally flavoured with Bourbon vanilla.

Package size 750g, 1000g

750g COD: FIL_PANDOLCLA_750
1000g COD: FIL_NAKED_PANDCLA_1000



DAMIGELLA CLASSICA (CLASSIC PANETTONE WITH CANDIED ORANGE AND RAISINS)

For this cake of Christmas parties, soft inside and with the typical irregular alveolation of natural leavening, no artificial aroma. Only the natural sweetness of honey, of Australian raisins and the citrus freshness of candied Washington orange cubes.

Package size 2000g

COD: FIL_DAMCLA_2000



GRAN DAMA CLASSICA (CLASSIC PANETTONE WITH CANDIED ORANGE AND RAISINS)

For this cake of Christmas parties, soft inside and with the typical irregular alveolation of natural leavening, no artificial aroma. Only the natural sweetness of honey, of Australian raisins and the citrus freshness of candied Washington orange cubes.

Package size 4000g

COD: FIL_GRADAMCLA_4000





CHRISTMAS CAKE
100% OLIVE OIL

100% extra-virgin olive oil has always represented the distinctive product in Filippi's production. We have completely eliminated butter and dairy products preferring a noble vegetable fat of quality: only extra-virgin olive oil selected among the best Italian oil producers. A choice in favour of high digestibility and lightness, without renouncing to be greedy.

Package size 500g, 1000g

500g COD: FIL_EVOPAN_CR1500
1000g COD: FIL_EVOPAN_CR1000



CHRISTMAS CAKE
100% OLIVE OIL WITH CHOCOLATE

100% extra virgin olive oil and Maranta dark chocolate. Pasticceria Filippi enriches its range of products with this chocolate specialty made without butter and dairy products. Delicacy, pure sweetness and lightness.

Package size 500g, 1000g

500g COD: FIL_EVOCIOC_500 ON REQUEST
1000g COD: FIL_EVOCIOC_1000 ON REQUEST



SUPER AVORIÈ CLASSIC
(CLASSIC PANETTONE WITH CANDIED ORANGE AND RAISINS)

Who is our "Signor Panettone"? A Classic panettone with a rich, sumptuous and satisfying dough; a real explosion of perfumes given by the very precious fresh butter, by the soft and juicy candied fruit and raisins rounded by the natural vanilla berry of Madagascar.

Package size 1000g

COD: FIL_SUPAVOCLA_1000



PANETTONE
WITH CANDIED APRICOTS

We wanted to emphasize the sweetness of the traditional panettone Filippi, adding candied apricots. The classic dough of flour, eggs, butter, beans of untreated vanilla of Madagascar and a soft and sweet heart of many pieces of apricot.

Package size 500g, 1000g

500g COD: FIL_APRICOT_500
1000g COD: FIL_APRICOT_1000



CARAMELLO SALATO
(PANETTONE WITH SALTED CARAMEL)

A panettone for those who appreciate the intense flavors, the daring pairings. An extraordinary leavened in which the lightness of the dough is interspersed with creamy pieces of caramel in which the sense of initial sweetness is mitigated and made more intriguing by a slight but immediate flavor.

Package size 500g, 1000g

500g COD: FIL_SALTEDCAR_500 ON REQUEST
1000g COD: FIL_SALTEDCAR_1000 ON REQUEST



PERE E CIOCCOLATO
(SPECIAL WITH PEARS AND CHOCOLATE)

This is an extraordinary Filippi's interpretation of a classic combination: dark chocolate drops mixed with soft and tasty pieces of candied pear. The classic mixture of flour, eggs, butter, untreated whole vanilla berries from Madagascar and a soft and sweet heart of many pear chips and chocolate drops ... In short, a delight!

Package size 500g, 1000g

500g COD: FIL_SPE_PEACHO500
1000g COD: FIL_SPE_PEACHO1000 ON REQUEST





MARRONI (PANETTONE WITH CANDIED CHESTNUTS)

Unique protagonist of this Filippi's Special: the candied sweet chestnut. There are neither raisins nor candied orange peels, but only a lot of small manually cut pieces of candied sweet chestnuts. A particularly soft tasty panettone, flavoured naturally with untreated Bourbon vanilla berries.

Package size 500g, 1000g

500g COD: FIL_SPE_MAR_500
1000g COD: FIL_SPE_MAR_1000ON REQUEST



CLASSIC PANETTONE IN B-CORP BOX (PANETTONE WITH CANDIED ORANGE AND RAISINS)

No artificial aroma for this cake of Christmas parties, soft inside and with the typical irregular alveolation of natural leavening. Only the natural sweetness of honey, of Australian raisin and the citrus freshness of candied Washington orange cubes.

Package size 1000g

COD: FIL_BOXCORP_CLA1000



MANDORLATO (PANETTONE WITH ALMONDS FROM COLOGNA VENETA)

Filippi's panettone blends with another classical "good" typical of parties: Cologna Veneta's nougat. For this Speciale, we added a lot of nougat pieces to the traditional ingredients. These pieces melt while cooking, releasing honey and soft almonds flavours in our panettone.

Package size 500g, 1000g

500g COD: FIL_SPE_ALM_500
1000g COD: FIL_SPE_ALM_1000ON REQUEST



CIOC GOLOSO (CLASSIC PANETTONE WITH A JAR OF CHOCOLATE CREAM)

Filippi classical panettone. The packaging is a pretty wooden box, imitating a transport package and in the pot of PGI hazelnut cream spread from Piedmont. A tempting cream, associated with each packaging and designed to be spread generously on every panettone's slice. Filippi's cioc goloso is a panettone ideal for chocolate lovers, ready to use in its original packaging.

Package size 1000g + 180g choc cream

COD: FIL_CIOGOL_SPRCRM

B-scottini

The biscuits pastry of Filippi is increasingly rich, good and "Benefit". The B-Scottini Filippi are available in the new flavors of candied lemon, chocolate and candied orange, chocolate and hazelnut grain, candied black cherry, coconut and berries and buckwheat. All B-scottini are packaged in pleasant small boxes of 150g.



BLACK CHERRY BISCUITS

Package size 150G

COD: FIL_BISAMA_CRY

COCONUT BISCUITS

Package size 150G

COD: FIL_BISCOC_NUT

BUCKWHEAT AND BERRIES BISCUITS

Package size 150G

COD: FIL_BISFRU_BER



ORANGE AND CHOCOLATE BISCUITS

Package size 150G

COD: FIL_BISORA_CHO

LEMON BISCUITS

Package size 150G

COD: FIL_BISLEM

CHOCOLATE AND HAZELNUTS BISCUITS

Package size 150G

COD: FIL_CIOGBL_HAZPIE



Emilia Romagna

Italy Map



Veneto Map



Emilia-Romagna offers glorious countryside, plenty of historic architecture and local cuisine renowned across the rest of Italy. The region is crossed by The Via Emilia: a dead-straight road laid down by the Romans in 187 BC that splits the province in two along its east-west axis, dividing the Apennine mountains in the south from the flat fields of the northern plain, the Pianura Padana.

Emilia-Romagna has a just reputation for producing the richest, most lavish food in Italy, with its famous specialities of Parmesan cheese (parmigiano-reggiano), egg pasta, Parma ham (generically known as prosciutto di Parma) and balsamic vinegar.

Despite its current foodie connotations, balsamic vinegar started off as a cottage industry, with many Emilian families distilling and then redistilling local wine to form a dark liquor that is then matured in wooden barrels for at least twelve years.

Bologna is regarded as the gastronomic capital of Italy, and Emilia is the only true home of pasta in the North: often lovingly hand-made, the dough is formed into lasagne, tortellini stuffed with ricotta cheese and spinach, pumpkin or pork, and other fresh pastas served with ragù (meat sauce), cream sauces or simply with butter and Parmesan – alla parmigiana usually denotes something cooked with Parmesan.

Regional wines are, like the landscapes and people, quite distinct. Emilia is synonymous with Lambrusco, but not only: other wines to try, both whites, are Trebbianino Val Trebbia and Monterosso Val D'Arda, while the lively Malvasia (also white) from the Colli di Parma goes well with the celebrated local ham.

In the flatter, drier Romagna province, the wines have less exuberance but more body and are dominated by Albana and Sangiovese. The sweeter versions of Albana bring out the peachy, toasted almond flavours of this white. The robust red of Sangiovese, from the hills around Imola and Rimini, comes in various “weights” – all pretty heavy. Much lighter is Cagnina di Romagna, which is best drunk young (within six months of harvest).



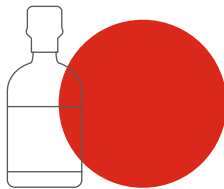
Emilia-Romagna is producing the richest, most lavish food in Italy, with its famous specialities of Parmesan cheese, egg pasta, Parma ham and balsamic vinegar



IL BORGO DEL BALSAMICO LOCATION



PRODUCT TYPOLOGY



TRADITIONAL BALSAMIC VINEGAR

CERTIFICATIONS

DOP, IGP

Certa

212

FOOD

Il Borgo del Balsamico

TRADITIONAL BALSAMIC VINEGAR

A place of peace where the ancient stones and landscape of Italy speak of an ancient history.

Respect for genuine ingredients, and traditional, time-honoured working methods.

Here the rolling countryside of the Emilia Region meets the gentle slopes of the Apennines in an area famous for its Parmigiano Reggiano cheese, salami and Traditional Balsamic Vinegar.

The vinegar making process takes place in secluded areas, far from inquisitive eyes.

Here the seasons follow each other year after year, the natural temperature variations bringing about the gradual formation of this black nectar.

Our vinegar-making concern boasts many ancient barrels passed down to us from noble families that once lived in the provinces of Reggio Emilia and Modena.

In the gloom of a loft, the precious dark liquid slowly matures in barrels and vats dating from the 18th and 19th centuries. The wooden barrels, stained by the passage of time, were fashioned by craftsmen of yesteryear. Hundreds of these barrels lie in secluded corners of the lofts, old farmhouses and greenhouses of our estate.

Balsamic Vinegar of Modena and Borgo del Balsamico Food Condiment are laid down to age in barrels of French oak. The wooden casks gradually release their precious bouquets, helping us in the painstaking task of preparing top quality products. Made only from the best raw materials and presented with exquisite taste, the final product brings to your table the echoes of an ancient tradition.



TRADITIONAL BALSAMIC VINEGAR
OF REGGIO EMILIA, GOLD LABEL

EXTRA VECCHIO
(aged more than 25 years)

Size: 100ml

Certa Selection

IL BORGO DEL BALSAMICO

The Icon

TRADITIONAL BALSAMIC
VINEGAR OF REGGIO EMILIA
GOLD LABEL

EXTRA VECCHIO
(aged more than 25 years)

Gold Label Balsamic is our most aromatic, flavourful vinegar, its distinct mellowness imparted only by the slow passing of time. Its rounded bouquet is the result of years of ageing in ancient wooden casks that gradually release their precious fragrances. Gold Label's unmistakable texture and taste should always be savoured as it is, never cooked. Equally exquisite on sweet or savoury foods, Gold Label comes into its own on raw or cooked fruit, ice-cream, desserts or just by itself as an energising pick-me-up. Aged more than 25 years.

Traditional Balsamic Vinegar of Reggio Emilia D.O.P.

“L’aceto Balsamico Tradizionale” is extracted from the casks where it has slowly matured only after at least 12 years.

Expert tasters then decide on its ranking according to two different categories Affinato (aged) or Extravecchio.

Classification follows strict quality criteria for both production and end product appearance, aroma and taste. “L’aceto Balsamico Tradizionale” is a blend and lays in different woods cask (oak, juniper, cherrynut, chestnut, acacia, frassino).



TRADITIONAL BALSAMIC VINEGAR OF REGGIO EMILIA – GOLD LABEL
EXTRA VECCHIO (aged more than 25 years)

Gold Label Balsamic is our most aromatic, flavourful vinegar, its distinct mellowness imparted only by the slow passing of time. Its rounded bouquet is the result of years of ageing in ancient wooden casks that gradual release their precious fragrances. Gold Label’s unmistakable texture and taste should always be savoured as it is, never cooked. Equally exquisite on sweet or savoury foods, Gold Label comes into its own on raw or cooked fruit, ice-cream, desserts or just by itself as an energising pick-me-up. Aged more than 25 years.

Size: 100ml

COD: BOR_DOP25_GOL100



TRADITIONAL BALSAMIC VINEGAR OF REGGIO EMILIA – SILVER LABEL
AFFINATO (aged more than 15 years)

The richer, smoother bouquet and silky taste of Silver Label Balsamic make it especially suited for dishes that marry sweet flavours with pasta starches. Ideal with piquant or dry cheeses, especially Parmesan cheese from the Reggio area. Aged from 15 to 20 years.

Size: 100ml

COD: BOR_DOP18_SIL100



TRADITIONAL BALSAMIC VINEGAR OF REGGIO EMILIA – ORANGE LABEL
AFFINATO (aged more than 12 years)

Pungent to the taste buds, the slightly acidic tang of Orange Label Balsamic blends flawlessly with the aromas yielded by the different wooden casks in which it has matured. Its sharper bouquet makes it ideal for flavouring marinades and dressing fresh greens; it can also undergo brief cooking to enrich sauces and gravies. Aged more than 12 years.

Size: 100ml

COD: BOR_DOP12_ORA100

Balsamic Vinegar of Modena IGP

“L’Aceto Balsamico di Modena del Borgo IGP” is made using age-old craft techniques.

A special amalgam of regional grape-musts is mixed with a small percentage of wine vinegar. The mixture is then slowly aged in oak casks.

Balsamic Vinegar of Modena has four distinct product types for different gastronomic requirements. Each type has its own special label. All Balsamic Vinegar of Modena products have been subjected to aging.



**RED LABEL
ACETO BALSAMICO DI MODENA IGP
DEL BORGO**

Is recommended for those special dishes, with fresh strawberries, ice-cream or Parmesan cheese. The most prized of our Modena range, Red Label Balsamic Vinegar is slowly aged in oak casks. Its full, mellow flavour blends sweet and sour tastes superbly.

Sugar density: 70 Brix

Size: 250ml
Acidity: 6%

COD: BOR_IGP3Y_RED250



**ORANGE LABEL
ACETO BALSAMICO DI MODENA IGP
DEL BORGO**

It's especially indicated as a condiment for meat, fish or greens. Adding a few drops to sauces at the end of cooking gives them a great tang. Aged to full rounded flavour, Orange Label Balsamic is also delicious on roasted or grilled meats. Sugar density: 65 Brix

Size: 250ml
Acidity: 6%

COD: BOR_IGP3Y_ORA250



**YELLOW LABEL
ACETO BALSAMICO DI MODENA IGP
DEL BORGO**

It's a product designed for everyday family use. Carefully aged, its classical, slightly pungent flavour makes it an ideal salad dressing.

Sugar density: 50 Brix

Size: 250ml
Acidity: 6%

COD: BOR_IGP3Y_YEL250



**WHITE LABEL
ACETO BALSAMICO DI MODENA IGP
DEL BORGO**

It's a product designed for everyday family use. Carefully aged, its classical, slightly pungent flavour makes it an ideal salad dressing.

Sugar density: 40 Brix

Size: 250ml
Acidity: 6%

COD: BOR_IGP3Y_WHI250

Borgo Condiments

Our condiments, “I Condimenti del Borgo” are produced from acidified grape-must concentrated by evaporation and are minimum 3 years aged.

They are made with the same loving care we devote to our Traditional Balsamic Vinegar of Reggio Emilia D.O.P.

Made exclusively from grapes grown in Reggio Emilia. Aged in oak casks.



CONDIMENTO DEL BORGHO SATIN

Condimento del Borgo Satin is produced in the province of Reggio Emilia from cooked grapes must and aged wine vinegar. Mellowed for several years in small oak casks, Condimento del Borgo Satin is appropriately named. Its premium organoleptic properties lend it a satin-smooth appearance and velvety taste. Its rounded nose, almost creamy consistency and well-balanced sour-sweet taste make Condimento del Borgo Satin a further refinement of Red Label Borgo del Balsamico Condiment. Recommended on soft and seasoned cheeses, shellfish, fruit and plain ice cream. Ingredients: cooked grape must and wine vinegar.

Size: 250ml
Acidity: less than 6%

COD: BOR_CON3Y_SAT250



CONDIMENTO DEL BORGHO SATIN, ROSE EDITION

Borgo celebrates its 10th anniversary with a special Satin Food Condiment Collection. The beautiful Old Rose pattern on the glass bottle of this limited edition Collection is the perfect container for our Satin Condiment. Silky soft in texture, aromatic and pleasantly bitter-sweet to the palate, Borgo Satin Condiment is the ideal accompaniment to soft and seasoned cheeses, cream-flavored ice cream or foie gras. Aged in oak barrels.

Size: 100ml
Acidity: less than 6%

COD: BOR_CON3Y_SATROS100

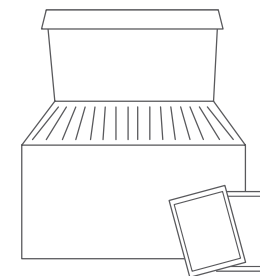


CONDIMENTO DEL BORGHO RED

Left for years in barrels to age and acquire a wealth of aromas and fragrances, Red Label is our most exclusive Condiment. Aromatic and full bodied, Red Label Condiment is recommended for foie gras, on fruit, ice-cream, Parmesan cheese or ricotta cheese and panna cotta.

Size: 250ml, 100ml
Acidity: less than 6%

100 ml COD: BOR_CON3Y_REDBOX100
250 ml COD: BOR_CON3Y_REDBOX250



Available in **Balsamic a Porter** size
Pack of 50 pieces of 6ml each

COD: BOR_CON3Y_REDSING



CONDIMENTO DEL BORGHO ORANGE

Il Condimento del Borgo – Orange label, like all our Condiments, is produced from acidified grape-must concentrated by evaporation. This medium-aged condiment is best suited for pasta dishes, sauces made from greens or vegetables, and risottos. Perfect with meat and grilled vegetables.

Size: 250ml
Acidity: less than 6%

250 ml COD: BOR_CON3Y_ORA250

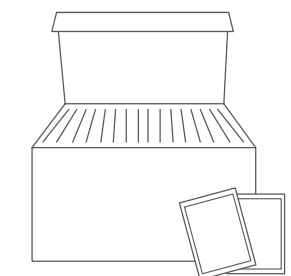


CONDIMENTO DEL BORGHO YELLOW

The youngest of the range, our Yellow label Condiment has a generously fragrant, slightly pungent flavour. Ideal for brief cooking to enrich meat or fish dishes. Also recommended to flavour marinades or dress salads and crudités.

Size: 250ml
Acidity: less than 6%

250 ml COD: BOR_CON3Y_YEL250



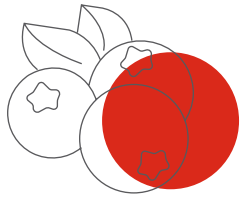
Available in **Balsamic a Porter** size
Pack of 50 pieces of 6ml each

COD: BOR_CON3Y_YELSING



I Succosi

A collection of White Condiments (and a dark one) enriched by fresh fruit juices.



BLUEBERRY WHITE CONDIMENT

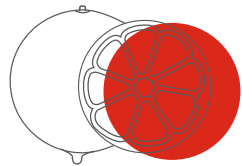
Size: 100ml

Acidity: 4%

It's a smooth blend of acidified grape juice and freshly pressed blueberry juice. Perfect to dress mixed salads or strong tasting meats like game.

Along with its delicious aroma and taste, blueberries contain anti-oxidants that help protect against cancer, and have beneficial effects on our sight and connective tissues.

COD: BOR_CONBORBLUE100



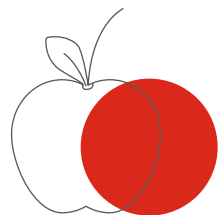
LIME WHITE CONDIMENT

Size: 100ml

Acidity: 4%

Produced from a mix of acidified grape juice and freshly squeezed lime, our LIME Condiment is an excellent accompaniment to fresh green or fruit salads. It is also successfully used in cocktails. With truly interesting results.

COD: BOR_CONBORLIME100



APPLE FRUITY CONDIMENT

Size: 100ml

Acidity: 5%

Our dark coloured DOLCEMELA Condiment is the product of clear apple juice, grape juice and apple vinegar matured in wooden barrels. A perfect balsamic condiment for cheeses or for many "unusual" combinations. Dense, with a rich aroma, DOLCEMELA's sweet fully bodied taste has a pleasantly sharp tang.

COD: BOR_CONBORAPPLE100

I Profumati

A new collection of White Condiments enriched by flower essences.



ROSE WHITE CONDIMENT

Our ROSE White Condiment is a perfect blend of sweet and sour : pungent acidified grape juice and the aroma of natural rose. Since ancient times the rose has been used as a relaxant, calming anxiety and aiding digestion.

Rose White Condiment is ideal to enhance the flavour of fresh greens or fruit salads.

Size: 100ml

Acidity: 4%

COD: BOR_CONBORROSE100

*A walk
in a rose
garden*





IL BORGO DEL BALSAMICO

Secco Del Borgo

“Secco del Borgo” is prepared in the traditional way of turning wine into vinegar in the presence of wood chips.

Wood chips are first placed in the centre of a wooden cask (today a steel vat) before the wine is added.

The acetobacteria on the surface of the wood gradually acidify the wine, turning it slowly into vinegar. Secco del Borgo is then mellowed in oak casks where it takes on its warm amber colour and acquires its pungent, rounded taste.

“Secco del Borgo” is recommended on fresh salads and marinades. Try it together with our Borgo del Balsamico Condiment for a special, sour-sweet experience.



SECCO DEL BORGO

“Secco del Borgo”, the traditional peasant name for wine vinegar - to distinguish it from balsamic - is made from white Trebbiano grapes.

Size: 250ml

Acidity: 7%

COD: BOR_WINVIN_SECBRQ250



IL BORGO DEL BALSAMICO

Il Tinello del Balsamico

In Italian the word “tinello” literally means a small vat (tino). It also denotes the kitchen-diner, once a common feature of Italian homes. The playful tone continues with our smiling, colourfully dressed young girl with flowers in her hair - yellow, orange and red, of course, the colours of our Balsamic Vinegar of Modena labels.

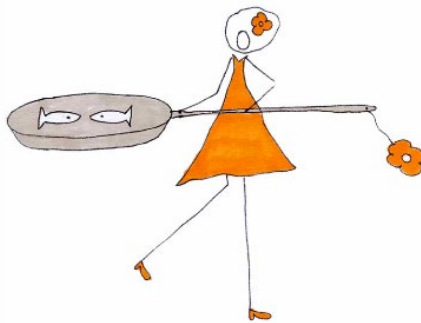
The Yellow Label
is balsamic vinegar for salads.
The Orange Label
is for cooked recipes with a drop of oil.
The Red Label
is to be used (sparingly) wherever you please!

Our product range has grown with each year and now includes wine, apple, and fruit condiments. Not to mention our truffle - flavoured condiment.

IL TINELLO DEL BALSAMICO



The Yellow Label
is balsamic vinegar for salads.



The Orange Label
is for cooked recipes with a drop of oil.



The Red Label
is to be used (sparingly) wherever you please!



Certa Selection

IL TINELLO DEL BALSAMICO

The Icon

**Modena Balsamic Vinegar
RED LABEL**

Is recommended for those special dishes, with fresh strawberries, ice-cream or Parmesan cheese. The most prized of our Modena range, Red Label Balsamic Vinegar is slowly aged in oak casks. Its full, mellow flavour blends sweet and sour tastes superbly.

**Modena Balsamic Vinegar
RED LABEL**

Size: 250ml bottle, 5l jug
Acidity: 6%



Modena Balsamic Vinegar IGP

The new Tinello trilogy comprises all three Borgo del Balsamico colored labels: yellow, orange and red. The young girl on each label demonstrates the different uses for each type of Balsamic Vinegar. IGP certified Balsamic Vinegar of Modena is made with cooked grape juices and aged wine vinegar.



IL TINELLO DEL BALSAMICO
Modena Balsamic Vinegar
RED LABEL

Size: 250ml bottle, 5l jug
Acidity: 6%



It is recommended for those special dishes, with fresh strawberries, ice-cream or Parmesan cheese. The most prized of our Modena range, Red Label Balsamic Vinegar is slowly aged in oak casks. Its full, mellow flavour blends sweet and sour tastes superbly.

250 ml COD: BOR_IGPTIN_RED250
5 l COD: BOR_IGPTIN_YELF55



BALSAMIC A PORTER
Pack of 5 pieces of 6ml

COD: BOR_IGPTIN_REDSING6



IL TINELLO DEL BALSAMICO
Modena Balsamic Vinegar
ORANGE LABEL

Is especially indicated as a condiment for meat, fish or greens. Aged to full, rounded flavour, Orange Label Balsamic is also delicious on roasted or grilled meats.

Size: 250ml bottle, 5l jug
Acidity: 6%



250 ml COD: BOR_IGPTIN_ORA250
5 l ON REQUEST



IL TINELLO DEL BALSAMICO
Modena Balsamic Vinegar
YELLOW LABEL

Is a product designed for everyday family use. Carefully aged, its classical, slightly pungent flavour makes it an ideal salad dressing.

Size: 250ml bottle, 5l jug
Acidity: 6%



250 ml COD: BOR_IGPTIN_YEL250
5 l COD: BOR_IGPTIN_YELF55



Wine Vinegars



IL TINELLO DEL BALSAMICO
Wine Vinegar
RED

Our IL ROSSO wine vinegar in the Tinello series comes from Italian black grapes naturally fermented in the presence of wood chips.

Il Rosso is recommended to accompany crudité's or cooked vegetables, and when roasting or braising meats.

Color: ruby red

Aroma: full and pungent

Flavor: decisive yet rounded

Size: 250 ml

Acidity: 7%

COD: BOR_VINTIN_RED250



IL TINELLO DEL BALSAMICO
Wine Vinegar
WHITE

Our IL BIANCO wine vinegar in the Tinello series is produced from Italian white grapes naturally fermented in the presence of wood chips. Il Bianco is ideal to dress salads or marinade meat and fish, also in combination with our IGP Balsamic Vinegar of Modena.

Color: pale yellow

Aroma: slightly pungent

Flavor: strong but not aggressive

Size: 250 ml

Acidity: 7%

COD: BOR_VINTIN_WH1250

Apple Vinegar



IL TINELLO DEL BALSAMICO
MILLEMELE
Apple Vinegar

This apple vinegar is made from different varieties of apples grown in Italy. Its delicate flavor makes it suitable for all dishes. Apple vinegar has several well-known healthful properties.
Ingredientes: apple sider.

Size: 250 ml

Acidity: 5%

COD: BOR_VINTIN_APL250



Condiments



White Condiment A QUALCUNO PIACE BIANCO

Il Tinello White Condiment is a sweet-and-sour dressing made with white grape juice and white wine vinegar. The juice is not cooked but placed in a low temperature vacuum to evaporate slowly. Il Tinello Condiment's very low acidity makes it ideal for fish and vegetable dishes.

Ingredientes: white grape juice and white wine vinegar.

Size: 250 ml
Acidity: 4%

COD: BOR_CONTIN_WHI250



LA SABA Traditional Italian Condiment

Saba is obtained by slowly cooking fresh Trebbiano grape must at low temperature (around 60°C) for several hours until it becomes a smooth, thick, dark, amber-tinted syrup.

Ingredientes: cooked grape juices from trebbiano grapes.

Size: 250 ml
Acidity: 2%

COD: BOR_CONTIN_SAB250

Special Vinegars



IL TINELLO + SAVINI TARTUFI GIOTTO Truffle condiment with balsamic vinegar of Modena IGP

Cristina Crotti, the “deus ex machina” of Il Borgo del Balsamico, the boutique balsamic vinegar maker in Italy's Reggio Emilia province, is always pushing back horizons. Together with Cristiano Savini, owner of Savini Tartufi, she has created GIOTTO, an Truffle condiment with Balsamic Vinegar of Modena IGP.

Coming under the Tinello Red Label, the new dressing belongs to Savini Tartufi's Prestige range and Borgo del Balsamico's Tinello product line. Borgo del Balsamico's first sortie into the truffle world, the company naturally partnered with the truffle specialist in the Eccellenze Alimentari group producing the UNICI range.

Size: 250 ml
Acidity: 7%

COD: BOR_CONTIN_TRL100



IL TINELLO CREMA WITH ACETO BALSAMICO DI MODENA IGP

IGP certified Cream containing no dyes.
Ingredientes: Cooked grape must, Balsamic Vinegar of Modena 39% (Wine vinegar, cooked grape must) sugar, modified corn starch.

Size: 250 ml

COD: BOR_CONTIN_GLA250



Tuscany

Italy Map



Tuscany Map



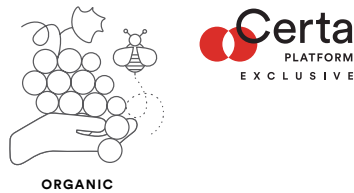
If there is a region that represents Italy at its best, it's Tuscany. This charming place is filled with artistic cities, UNESCO heritage sites, romantic villages, spectacular natural landscapes, gorgeous beaches and amazing museums.

Food and wines are definitely an intrinsic part of Tuscany culture. Bistecca alla fiorentina, crostini, schiacciata, pappa al Pomodoro, ribollita, olive oil, trippa, lampredotto, pici pasta ... the list continues forever. All these delicacies are part of Tuscan gastronomy, which is among the best and tastiest of Italy. Obviously, once here, you'll need to try all of them.

Grapes harvest time is one of the most fun and tastiest moments of the year in Tuscany. It takes place every September, and the local communities look forward to it and spend time together to produce the new wine, which they then taste at the local sagre.

Wine has been a part of Tuscany for more than three millennia. Some say that when the Etruscans first settled the area, they brought vines from Asia with them. However, others contend that the countryside was already heavily populated with wild grapes long before the Etruscans ever set foot on the soil. Upon finding the wild crop, the Etruscans set about domesticating, and eventually cultivating, the grapes that would someday be today's Sangiovese and Lambrusco varieties. Whether the grapes were brought from Asia or they were a wild crop already living on the land, the cultivation of grape crops became a central part of Etruscan agriculture. When the Greeks arrived, the area was covered in grape vines and present-day Tuscany was part of a larger region that came to be known as Enotris, the "land of wine."





CASTELLO MONSANTO LOCATION



GRAPE VARIETIES



CHARDONNAY
MALVASIA
TREBBIANO
CANAILO
COLORINO
SANGIOVESE

WINES

Castello Monsanto

FIVE DECADES OF GREAT CHIANTI CLASSICO

Breathing new life into tradition

When Fabrizio took his first steps as a wine producer, when Tuscany as a wine region was lightyears away from where it is now, he wasn't satisfied with continuing along the lines of a tradition that gave little regard to quality and instead viewed wine as a simple foodstuff. Fabrizio's ambitious character and visionary instinct told him that – in this place and at that moment – he had a chance to start a new story, to create a new tradition – an authentic, bold Chianti Classico, free from reverential fears when compared with other high-profile names in the world.

The uncompromising pursuit of quality

The family rejected shortcuts, commercially driven compromises on quality which would have required the vines to be planted densely, large concentrations of vines and the use of chemicals. They refused to embrace trends that had erased the identity of entire regions, companies and their wines. Castello di Monsanto has followed this strategy ever since its creation – and these are the decisions that have made it what it is today, despite them meaning having to take a harder path.

A constant pursuit of quality and ceaseless experiments designed to find new ways of expressing the best of the terroir, in its many different guises, all the while staying true to their traditions and values: courage, ambition, respect, patience, dedication, identity and recognition.

That's the Castello di Monsanto philosophy.

You could sum it up with this oxymoron: Prudent audacity.



IL POGGIO
CHIANTI CLASSICO D.O.C.G.
GRAN SELEZIONE

Appellation Chianti Classico D.O.C.G. Gran Selezione

Grapes 95% Sangiovese, 5% Colorino and Canaiolo

First year of production 1962

Cultivation method Guyot e spurred cordon

Vinification In temperature-controlled truncated conical steel vats with emptying system (Délestage) and pumping over for about 20/22 days

Ageing In 500-liter French oak barrels, partly new and partly second-hand for 18/20 months

Bottle refining 2 years in bottle

37,5 cl
75 cl
150 cl
300 cl
500 cl
1800 cl

Certa Selection

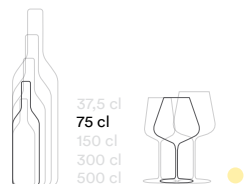
CASTELLO MONSANTO

The Icon

IL POGGIO
CHIANTI CLASSICO
D.O.C.G. GRAN SELEZIONE

It was Il Poggio vineyard, way back in 1962, that heralded the start of Castello di Monsanto's journey in wine production, with the first harvest presided over by founding father Fabrizio Bianchi. Still to this day the company's most iconic bottle, Il Poggio is the first Chianti Classico to feature the name of the specific vineyard that produces it. White grapes were removed from the recipe in 1968. Il Poggio is the source – thanks to massal selection – of all the Sangiovese, Colorino and Canaiolo plants in the company's other vineyards. Over 100,00 bottles have been produced, all of them spending time aging in the castle's historic cellar, illustrating the wine's stunning aging capacity.

IGT Toscana



**FABRIZIO BIANCHI
CHARDONNAY
TOSCANA I.G.T.**

Appellation

Toscana I.G.T.

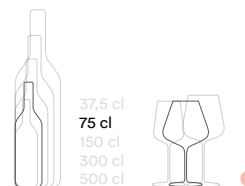
Grapes

100% Chardonnay

Vinification

Two thirds of the grapes are vinified in steel vats at controlled temperature, the remaining part in French oak “tonneaux” where it remains on the lees for about 6/7 months.

COD: MON_CHARDONNAY_2018



**FABRIZIO BIANCHI ROSATO
TOSCANA I.G.T.**

Appellation

Toscana I.G.T.

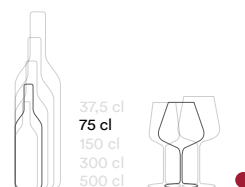
Grapes

100% Sangiovese

Vinification

The must is left in contact with the skins for about 10/12 hours before being separated by means of a soft pressing and then vinified in steel at a controlled temperature.

COD: MON_ROSATO_2018



**FABRIZIO BIANCHI
SANGIOVETO GROSSO
TOSCANA I.G.T.**

Appellation

Toscana I.G.T.

Grapes

100% Sangiovese

Vinification

In truncated conical steel vats at controlled temperature with emptying system (Délestage) and pumping over for about 20 days.

COD: MON_SANGIOVETO_2016



Chianti Classico



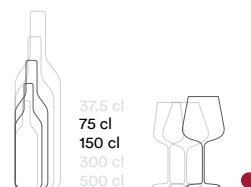
CASTELLO DI MONSANTO CHIANTI CLASSICO D.O.C.G.

Appellation Chianti Classico D.O.C.G.

Grapes 90% Sangiovese, 10% Colorino and Canaiolo

Vinification In steel truncated conical vats at controlled temperature with emptying system (Délestage) and pumping over for about 18/20 days.

75 cl COD: MON_CHCLASSICO_2017
150 cl COD: MON_CHCLASSICOMAG_2017



CASTELLO DI MONSANTO CHIANTI CLASSICO D.O.C.G. RISERVA

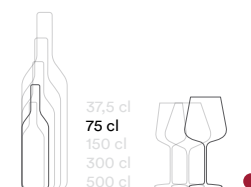
Appellation Chianti Classico D.O.C.G. Riserva

Grapes 90% Sangiovese - 10% Colorino and Canaiolo

Vinification In temperature-controlled truncated conical steel vats with emptying system (Délestage) and pumping over for about 20/22 days.

75 cl COD: MON_CHCLASSICORIS_2016
150 cl COD: MON_CHCLASSICORISMAG_2016

Vin Santo



IL POGGIO CHIANTI CLASSICO D.O.C.G. GRAN SELEZIONE

Appellation Chianti Classico D.O.C.G. Gran Selezione

Grapes 95% Sangiovese, 5% Colorino and Canaiolo

Vinification In temperature-controlled truncated conical steel vats with emptying system (Délestage) and pumping over for about 20/22 days.

COD: MON_CHPOGGIO_2014
COD: MON_CHPOGGIO_2015



IL POGGIO VINSANTO D.O.C. DEL CHIANTI CLASSICO

Appellation Vinsanto D.O.C. del Chianti Classico

Grapes 50% Tuscan Trebbiano and 50% white Malvasia

Vinification Withered grapes on racks.

COD: MON_VSCHIMERA_2006



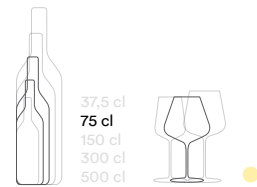
Certa Selection

CASTELLO MONSANTO

Flag white

**FABRIZIO BIANCHI
CHARDONNAY
TOSCANA I.G.T.**

Our Chardonnay is the brainchild of Fabrizio Bianchi, who – in the mid-1970s – decided to plant these vines on the company's land outside of the Chianti Classico denomination. Inspired by the great white wines of Burgundy, it was initially fermented entirely in wooden tanks, but since 2000 the volume of oak-fermented grapes has been steadily decreasing – with 70% of the grapes now fermented in steel tanks. There is a large stock of our Chardonnay in our cellar, by way of illustration of this wine's ability to stand up to the passing of time.



**FABRIZIO BIANCHI
CHARDONNAY
TOSCANA I.G.T.**

Appellation	Toscana I.G.T.
Grapes	100% Chardonnay
First year of production	1990
Cultivation method	Guyot e spurred cordon
Vinification	Two thirds of the grapes are vinified in steel vats at controlled temperature, the remaining part in French oak "tonneaux" where it remains on the lees for about 6/7 months
Bottle refining	1 year

COD: MON_CHARDONNAY_2018

Certa Selection

CASTELLO MONSANTO

Flag red

**CASTELLO DI MONSANTO
CHIANTI CLASSICO
D.O.C.G. RISERVA**

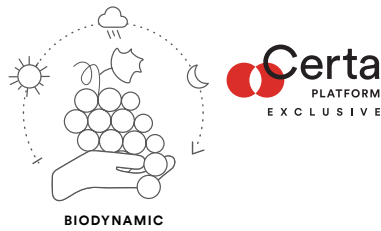
An accessible example of the unique style and character of Castello di Monsanto wines. This multi-faceted wine can be enjoyed straight away or left to develop and evolve as the years roll by. It is our most widely produced wine by far, underlining our company's belief in Sangiovese, which acquires a strength and an energy from our soil that must be patiently awaited. One of the oldest wines in Italy, it appeared on the market in the 1960s and has become an ambassador for the entire denomination around the world.



**CASTELLO DI MONSANTO
CHIANTI CLASSICO D.O.C.G.
RISERVA**

Appellation	Chianti Classico D.O.C.G. Riserva
Grapes	90% Sangiovese - 10% Colorino e Canaiolo
First year of production	1962
Cultivation method	Guyot e spurred cordon
Vinification	In temperature-controlled truncated conical steel vats with emptying system (Délestage) and pumping over for about 20/22 days
Ageing	Partly in 500-liter French oak barrels and partly in 225-liter barriques, followed by bottle aging.

75 cl COD: MON_CHCLASSICORIS_2016
150 cl COD: MON_CHCLASSICORISMAG_2016



PODERE LE RIPI LOCATION



GRAPE VARIETIES



TREBBIANO
MALVASIA
MERLOT
SANGIOVESE
SYRAH

WINES

Podere Le Ripi

AN ICONIC WINERY IN MONTALCINO

“A while ago, in 1984, I fell in love with Montalcino. I am a nature photographer and these landscapes – as our poet Ungaretti would say – “flooded me with the light of the immense” and simply stole my soul: I needed to have a house there.

So, in 1987 I began searching for my Tuscan “mansion” without even thinking about producing wine: I was a wine lover who thought he was too old to enter this world made of incredibly long waiting periods.

Every estate proposal was either too big, too expensive or not suitable... so it took ten years before my friend Carlo Vittori called me and said: “I found the place, hurry up here and take a look, before the housing prices in Montalcino explode!” And, recalling his words now...how right he was!

So, I made it back to Tuscany driving from Switzerland (I used to live there) and after a six hours drive I met

a shepherd who was taking his afternoon nap under a centenary Oak. His sheep were bleating and ruminating around him and the big white Maremmano Shepherd dogs were running in circle to keep the herd in place. Two of these dogs, mother and daughter, were so wild that they would’ve been eventually left behind, ending up staying with me: the shepherd wasn’t able to load them on to his truck the day he left for good. And when a few months later I asked him what to do with them, he candidly told me with his strong Sardinian accent to shoot them, which I obviously never did.

I immediately understood that this was my place.

The place of my life.”

Francesco Illy
Founder




**BONSAI
TOSCANA ROSSO I.G.T.**

<u>Appellation</u>	Toscana Rosso I.G.T.
<u>Grapes</u>	100% Sangiovese
<u>First year of production</u>	2003
<u>Alcohol</u>	13,5% Vol.
<u>Vine training system and density</u>	Bonsai, 62.500 plants per hectare
<u>Soil</u>	Clayish and limestone
<u>Yield per hectare</u>	25 quintals
<u>Harvest</u>	Manual in the last days of September
<u>Yeast</u>	Indigenous
<u>Vinification</u>	Fermentation and maceration for 25 days in open-tops oak tuns
<u>Ageing</u>	24 months ageing in oak barrels and a minimum ageing of 6 months in bottle
<u>Tasting notes</u>	A deep ruby red with elegant orange shadows. In the nose it express itself as a symphony of aromas going from the intense smell of cherry, strawberry to the fresh balsamic note of herbs. An impressive, broad structure with smooth tannins, revealing a great minerality and a slightly bitter aftertaste. Serve with fish or elegant dishes. Serving temperature from 16° to 18°C

Certa Selection

PODERE LE RIPI

The Icon

BONSAI TOSCANA ROSSO I.G.T.

Bonsai: the densest vineyard in the world. Vines are planted only 40 centimeters apart, resulting in a density of 62.500 plants per hectare. “A vineyard can produce good grapes only after 35 years”. That’s what an old winegrower in Burgundy once told me. I wondered: “Should I wait until I turn ninety to start producing a great wine?” Therefore, I decided to try something new and innovative: I forced my plants to go through many different geological layers in a shorter time span, by planting them with a very high-density system. This gave the plants but one choice: digging deeper with their roots in order to survive. All my consultants told me I was crazy and that the plants would have simply died.

Actually, the exact opposite did happen: the mortality rate of the Bonsai stopped at 8%, while the other vineyards had an average of 30%! We provided every plant with a tiny supporting acacia stick, and we let them grow using the goblet vine training method. We call such method in Italian “alberello”, meaning literally “small tree”. Two and a half years later, with their third bud, they made the very first barrique of the Bonsai Sangiovese 2007. I couldn’t believe it: till then, none of the vineyards I had planted had ever shown a grape before the fourth bud!

The Bonsai experiment started in 2005. Even though it was just a tenth of an hectare back then, the production was already roughly 3.300 kg per hectare. And that was just the beginning.

We start here to taste



CANNA TORTA TOSCANA BIANCO I.G.T

Grapes 85% Trebbiano, 15% Malvasia
Appellation Toscana Bianco I.G.T.
Harvest Manual in the first half of September
Ageing 8-12 months on grape skins in clay amphorae
Alcohol 12,5 % Vol.

COD: PLR_CANNATORTA_2019



AMORE E FOLLIA TOSCANA ROSSO I.G.T.

Grapes 90% Syrah, 5% Merlot, 5% Sangiovese
Appellation Toscana Rosso I.G.T.
Harvest Manual between the second half of September and the beginning of October
Ageing 24 months aging in big oak barrels, followed by a passage of 6 months in bottle
Alcohol 14,5% Vol.

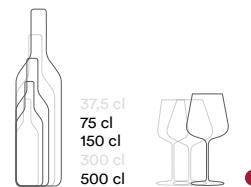
75 cl COD: PLR_AMOREFOLLIA_2018
 150 cl ON REQUEST



SOGNI E FOLLIA ROSSO DI MONTALCINO D.O.C.

Grapes 100% Sangiovese
Appellation Rosso di Montalcino D.O.C.
Harvest Manual between the second half of September and the beginning of October
Ageing 30 months aging in big oak barrels
Alcohol 13,5 % Vol.

75 cl COD: PLR_SOGNIFOLLIA_2015
 150 cl ON REQUEST
 300 cl ON REQUEST
 500 cl ON REQUEST



CIELO D'ULISSE 2014 TOSCANA ROSSO I.G.T.

Grapes 100 % Sangiovese.
Appellation Toscana Rosso I.G.T.
Harvest Manual at the end of September
Ageing 36 months ageing in oak barrel and a minimum ageing of 12 months in bottle
Alcohol 13,5% Vol.

75 cl COD: PLR_CIELOULISSE_2014
 150 cl COD: PLR_CIELOULISSEMAG_2014
 500 cl COD: PLR_CIELOULISSE1L_2014

Brunello di Montalcino



CIELO D'ULISSE BRUNELLO DI MONTALCINO D.O.C.G.

Grapes 100% Sangiovese
Appellation Brunello di Montalcino D.O.C.G.
Harvest Manual at the end of September
Ageing 36 months ageing in oak barrel and a minimum ageing of 12 months in bottle
Alcohol 15% Vol.

COD: PLR_CIELOULISSE_2019



LUPI E SIRENE BRUNELLO DI MONTALCINO D.O.C.G.

Grapes 100 % Sangiovese.
Appellation Brunello di Montalcino D.O.C.G.
Harvest Manual in the first 10 days of October
Ageing 48 months ageing in oak barrel, followed by a passage of 12 months in cement and a minimum ageing of 12 months in bottle
Alcohol 13,5% Vol.

75 cl COD: PLR_LUPISIRENE_2019
 150 cl ON REQUEST



AMORE E MAGIA Brunello di Montalcino D.O.C.G.

Grapes 100% Sangiovese.
Appellation Brunello di Montalcino D.O.C.G.
Harvest Manual between the second half of September and the beginning of October
Ageing 36 months of ageing in the bigger barrel followed by 8 month in cement vats and a minimum aging of 12 months in bottle
Alcohol 14,5% Vol.

75 cl COD: PLR_AMOREMAGIA_2019
 150 cl ON REQUEST
 300 cl ON REQUEST

Certa Selection

PODERE LE RIPI

Flag white

**CANNA TORTA
TOSCANA BIANCO
I.G.T.**



CANNA TORTA TOSCANA BIANCO I.G.T.

Appellation	Toscana Bianco I.G.T.
Grape	85% Trebbiano, 15% Malvasia
First year of production	2018
Alcohol	12,5% Vol.
Vine training system and density	Guyot, 6.000 plants per hectare
Soil	Shist and limestone
Yield per hectar	25 quintals
Harvest	Manual in the first half of September
Yeast	Indigenous
Vinification	Fermentation and maceration for 8 months in terracotta jars. Bottled by hand.
Ageing	8-12 months on grape skins in clay anphorae
Tasting notes	A light amber color given by the skins contact. The wine has a fresh and elegant bouquet as a white with notes of honey and herbs. In the mouth is look like a red, due to the light tannic structure and the crunchy texture. Serving temperature from 14° to 15°.

COD: PLR_CANNATORIA_2019

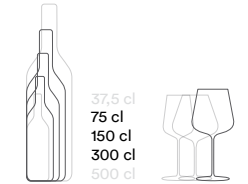
Certa Selection

PODERE LE RIPI

Flag red

**AMORE E MAGIA
BRUNELLO DI
MONTALCINO D.O.C.G.**

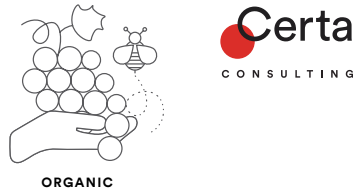
Underbrush, scorched earth, grilled herb and mature black-skinned-berry aromas form the nose along with coconut sensations. Full bodied and savory, the elegant, concentrated palate delivers dried black cherry, licorice, tobacco and espresso alongside assertive, velvety tannins that leave a firm finish.



AMORE E MAGIA BRUNELLO DI MONTALCINO D.O.C.G.

Appellation	Brunello di Montalcino D.O.C.G.
Grapes	100% Sangiovese
First year of production	2015
Alcohol	14,5% Vol.
Vine training system and density	Spurred cordon, 6600 plants per hectare
Soil	Clayish and limestone
Yield per hectar	45 quintals
Harvest	Manual between the second half of September and the beginning of October
Yeast	Indigenous
Vinification	Fermentation and maceration for 50 days in big open-tops oak barrels.
Ageing	36 months of ageing in the bigger barrel followed by 8 month in cement vats and a minimum aging of 12 months in bottle
Tasting notes	A deep ruby red, richer when compared to wines from our other vineyards. In the nose it expresses itself as a symphony of aromas going from the intense smell of red orange and violet to the fresh balsamic note of herbs. This vineyard is characterized by a more creamy and silky taste coupled with a fun and vibrant saltiness. Serve with roast meat, aged cheeses and pasta. Serving temperature from 16° to 18°C.

75 cl COD: PLR_AMOREMAGIA_2015
150 cl ON REQUEST
300 cl ON REQUEST



PODERE SAPAIO LOCATION



GRAPE VARIETIES



CABERNET FRANC
 CABERNET SAUVIGNON
 MERLOT
 PETIT VERDOT

WINES

Podere Sapaio

AN EXPRESSION OF HARMONY BETWEEN MAN AND NATURE

“We believe that vineyard work is an expression of uncompromising harmony between man and nature. Care for the land, protection of the environment around us and safeguard of the territory have always been the guiding principles of all our choices.”

At Podere Sapaio respect for the land translates to a sustainable approach. Innovation and passion are the two fundamental principles of Sapaio’s winemaking philosophy, coupled with careful use of technology, without forgetting the importance of preserving traditions: values not in contrast, but in synergy.

“We are our wine. Enclosed within it are our multifaceted nature, our knowledge, and our thoughts.”

Behind a great wine, there is enormous work done by people who seek only the best with determination and tenacity. At the basis of experimentation and authenticity, two concepts that are strongly related to the winery’s image and which distinguish our entire production, is the conviction that technical innovation must be continuously stimulated and pervaded by a human quality.



At Podere Sapaio innovation is pursued in the name of an authentic bond with the land. Technology and innovation coexist. The respect for the environment translates into a sustainable approach in working the vineyards. The work is all carried out strictly by hand, following artisanal methods: the ultimate expression of the unconditional harmony between man and nature.

Certa Selection

PODERE SAPAIO

Flag Wine Red

SAPAIO TOSCANA I.G.T.

Sapaio is the winery's flagship label, born as Bolgheri D.O.C. Superiore and became Toscana I.G.T. as of the harvest of 2016. A conscious choice made to fairly value the wine and the land that bears it; freeing it from the confines of specific designation and allowing us to work with greater freedom and harmony with the territory.

Sapaia, an ancient Tuscan variety, is the inspiration for the wine's name, reflecting the strong ties to the land and its native roots.

In the winery's inaugural wine, Sapaio, high structure, and complexity are found. Aged 18 months in barrique, followed by 8-10 months in bottle.



SAPAIO TOSCANA I.G.T.

Grapes	70% Cabernet Sauvignon, 10% Cabernet Franc, 20% Petit Verdot
Appellation	Toscana I.G.T.
Area of origin	Bolgheri - Bibbona Vigna San Lucio
First year of production	2015 as Toscana IGT designation 2004-2013 as a Bolgheri Superiore designation
Harvest	organic (certified since 2017 harvest); manual with grape selection
Cultivation	runner system (double curtain) with plant spacing plantation, layout 75x180cm
Yield	60 quintal/ha
Alcoholic fermentation	under controlled temperature in steel tanks with long maceration on the grape marks
Malolactic fermentation	in barriques
Alcohol	14.5% Vol
Ageing	16-17 months in barriques followed by 6-8 months in bottle refinement
Number of bottles produced	20,000
Available formats	0.75L, 1.5L, 3L, 6L, 9L

Certa Selection

PODERE SAPAIO

Flag Wine Red

VOLPOLO BOLGHERI D.O.C.

Volpolo, the winery's second label, is a Bolgheri D.O.C., remaining as such to maintain the designation's high value.

The name is a tribute, drawn from the original name of the native variety, Volpola.

The bottles feature bordeaux labels, real cork, and capsules branded with Podere Sapaio's distinct logo, the four-tipped crown.

The eco-sustainable approach to corporate waste at the heart of the winery is reflected in the choice to use lighter bottles: reduce the weight of the glass, reduce CO2 emissions. The lightweight bottles do not affect the wine's quality in any way, but considerably augments the winery's commitment to the environment. Adopting lighter weight glass makes it possible to optimize transport, and even before, significantly reduces greenhouse gas emissions during the bottles' production.



VOLPOLO BOLGHERI D.O.C.

Grapes	70% Cabernet Sauvignon, 15% Merlot, 15% Petit Verdot
Appellation	Bolgheri D.O.C.
Area of origin	Bolgheri
First year of production	2004
Harvest	biologic; manual with grape selection
Cultivation	runner system (double curtain) with plant spacing plantation, layout 75x180cm
Yield	60 quintal/ha
Alcoholic fermentation	under controlled temperature in steel tanks with long maceration on the grape marks
Malolactic fermentation	in barriques
Alcohol	14.5% Vol
Ageing	16 months in barriques followed by 4 months in bottle refinement
Number of bottles produced	20,000
Available formats	0.75L, 1.5L, 3L



POLIZIANO LOCATION



GRAPE VARIETIES



CABERNET SAUVIGNON
CANAILOLO NERO
COLORINO
GRECHETTO
MERLOT
PRUGNOLO GENTILE
SANGIOVESE

Certa

252

WINES

Poliziano

MONTEPULCIANO SOUL

The pursuit of excellence starts with grapes grown on our own estate, skillfully planted in soils and microclimates with particular characteristics. The care and cultivation is done manually, aimed at enhancing the uniqueness and typicality of each vine in a diverse territory like that of Montepulciano. This peculiarity led Poliziano to cultivate individual parcels and has also led to the identification of different Cru, to date, the wines Asinone and Caggiolo.

From pruning to training of the vines, from the selection of buds to the piling, from topping to the first selection of grapes, each step takes place between the experienced hands of the vineyard experts at Poliziano who intervene on the basis of the specific conditions of each plant, each parcel, and each year. The cultivation is strictly organic, although not yet certified. The varietal choices and ordering of the plants do not impose themselves on the territory but instead respect it. These are considerations made to contribute to and enhance the naturalness and tradition of the wines.

Montepulciano: Poliziano (280 to 450 m above s.l.)

Vineyard area mainly dedicated to Vino Nobile di Montepulciano DOCG, Rosso di Montepulciano and Chianti.

Cortona: In Violas (300 m above s.l.)

Vineyard area mainly dedicated to Cortona DOC.

Maremma: Lohsa (100m above s.l.)

Vineyard area mainly dedicated to Morellino di Scansano DOCG.

I Pozzi

A new estate dedicated to the cultivation of Sangiovese: characterized by high density plants, planted using the Countor plowing technique, with new clones and suitable rootstocks. The new vineyards, planted on a very well-drained, declivous, clay loam soil, are placed in a wild environment free from human contamination.



37,5 cl
75 cl
150 cl
300 cl
500 cl
1800 cl



VINO NOBILE DI MONTEPULCIANO "ASINONE" D.O.C.G.

Classification

First year of production

N. bottles produced

Grapes

Altitude

Exposure

Type of soil

Plant density

Harvest method

Vinification

Fermentation and Maceration Time

Ageing

Ageing Potential

Vino Nobile di Montepulciano D.O.C.G.
1983

Asinone is produced only in the best harvest years and the number of bottles produced reflects the quality of the vintage itself. On average, the production is 20,000 bottles. In years in which it is not bottled, Asinone is "downgraded" to basic Vino Nobile di Montepulciano.

In the optimum harvest years Asinone is produced with 100% Sangiovese. In other years about 10% Colorino and Merlot is added, from grapes grown in the newer section of the vineyard.

350 meters above sea level

South / South-West

Silty-clay in nature with a presence of stones
3,000 plants per hectare in the oldest part
and 5200 plants per hectare in the new

Manual in crates, followed by a further selection by hand at a sorting table before entering the tanks.

Fermentation takes place in conical stainless steel vats at a controlled temperature with pressing and pump-over techniques.

20-25 days

16-18 months in barriques and tonneaux of French oak.

More than 15 years

Certa Selection

POLIZIANO

The Icon

VINO NOBILE DI
MONTEPULCIANO "ASINONE"
D.O.C.G.

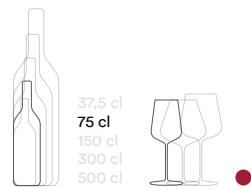
After years of painstaking experimentation, we identified the "Asinone" vineyard as having the best potential quality for our grapes. Vino Nobile "Asinone" is the highest expression of our production and the most complete synthesis of tradition, territory and enological innovation. Made from Sangiovese grapes, Asinone has an unmistakable style and distinctive character, but still has the facility to appeal to an international palate.

Montepulciano: Poliziano Vineyard

The vineyards are located predominantly on the southern flank of Montepulciano, sloping toward the east. There are about 30 hectares of vineyards surrounding the winery buildings, plus other parcels in the vicinity, ranging in size from eight to thirty hectares, that make up the entire estate. The vines are grown at an altitude that varies from about 280 up to 450 meters above sea level, in well-situated locations, mainly in soils of clay loam and volcanic tufo with a moderate presence of stones. The geological survey map of Montepulciano identifies the most important plots of our vineyards with the place names: Asinone, Caggiole, Valiano, Lama, Casale, and Pozzi.

The hectares of vineyard in Montepulciano are subdivided as follows:

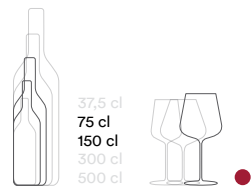
- 47 ha for Vino Nobile di Montepulciano DOCG
- 46 ha for Rosso di Montepulciano DOC
- 2 ha for Vin Santo di Montepulciano DOC
- 22 ha for other denominations.



ROSSO DI MONTEPULCIANO D.O.C.

Classification	Rosso di Montepulciano D.O.C.
First year of production	1989
Grapes	80% Sangiovese, 20% Merlot
Aging	About 8 months, 20-40% of the product is refined in wood barrels and the balance in the tank.
Aging potential	5-8 years

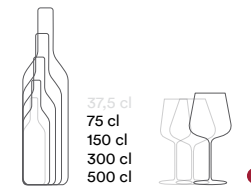
COD: POL_ROSSOMONTEPULCIANO_2018



VINO NOBILE DI MONTEPULCIANO D.O.C.G.

Classification	Vino Nobile di Montepulciano D.O.C.G.
First year of production	1968
Grapes	85% Prugnolo Gentile - 15% Colorino, Canaiolo and Merlot
Aging	About 14-16 months Wood, two-thirds in barriques and tonneaux of French oak and a third in traditional wood casks.
Aging potential	10-15 years

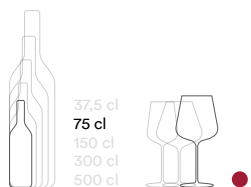
75 cl COD: POL_NOBMONTEPULCIANO_2016
75 cl COD: POL_NOBMONTEPULCIANO_2017
150 cl COD: POL_NOBMONTEPULCIANOMAG_2017



VINO NOBILE DI MONTEPULCIANO "ASINONE" D.O.C.G.

Classification	Vino Nobile di Montepulciano D.O.C.G.
First year of production	1983
Grapes	100% Sangiovese
Aging	16-18 months in barriques and tonneaux of French oak.
Aging potential	more than 15 years

75 cl COD: POL_ASINONE_2016 ON REQUEST
75 cl COD: POL_ASINONE_2017
150 cl COD: POL_ASINONEMAG_2017
300 cl COD: POL_ASINONE3LT_2017
500 cl COD: POL_ASINONESLT_2017



"LE CAGGIOLE" VINO NOBILE DI MONTEPULCIANO D.O.C.G.

Classification	Vino Nobile di Montepulciano D.O.C.G.
First year of production	2015 (previous production start 1988)
Grapes	100% Sangiovese
Aging	16-18 months in tonneaux of 500/600 liters of French oak
Aging potential	over 20 years

COD: POL_CAGGIOLE_2016



LE STANZE DEL POLIZIANO TOSCANA I.G.T.

Classification	Toscana I.G.T.
First year of production	1987
Grapes	minimum 80% Cabernet Sauvignon, Merlot
Aging	16 months in new barriques of French oak
Aging Potential	more than 15 years

COD: POL_LESTANZE_2016



VINSANTO DI MONTEPULCIANO D.O.C.

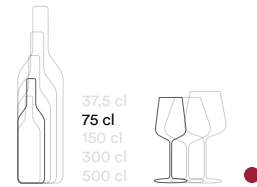
Classification	Vinsanto di Montepulciano D.O.C.
First year of production	1995
Grapes	Malvasia 90-95%, Grechetto
Aging potential	25 years

COD: POL_VSMONTEPULCIANO_2008

The vineyards in Cortona: In Violas

The In Violas vineyards are divided into two parcels with differing climatic characteristics. The first zone, in the locality of Farneta, is characterized by a western exposure, an altitude of 350 meters above sea level, sand and clay-rich soils, with some presence of skeletal stones: Here the Merlot, Sangiovese and Syrah are grown. The second area, in Cignano, boasts a rich soil of Pliocene clay, southwest exposures, an altitude of 300 meters, and is planted exclusively with Merlot. The vineyards were planted in the early 2000s.

- 7 ha of Cortona DOC.



IN VIOLAS CORTONA D.O.C.

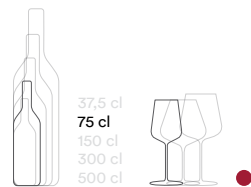
Classification	Cortona D.O.C.
N. bottles produced	12.000 bottles
Grapes	100% Merlot
Altitude	300-350 meters above sea level
Exposure	South-west
Type of soil	Clay loam (Pliocene clay) with good presence of stones
Plant density	5,600 vines per hectare (1.2 - 1.5 kg per plant - about 75 q/ha)
Harvest method	Manual
Vinification	Fermentation takes place in conical stainless steel vats at a controlled temperature (26-30 ° C) with pressing and pump-over techniques. 6 months in stainless steel vats, followed by 3 months in bottle.
Fermentation and Maceration Time	15-20 days, followed by a micro-oxygenation between the end of the alcoholic fermentation and start of the malolactic fermentation, carried out in 60 hl wooden casks.
Aging	on lees with batonnage until May or June. Then aging in barriques of French oak (80% new) for 16-18 months, followed by 6 months of aging in the bottle before going to market.
Aging Potential	7-10 years

COD: POL_VIOCORTONAMERLOT_2016



The vineyards in Maremma: Lohsa

The Lohsa vineyards are located near Magliano, a few kilometers from Grosseto and consist of 27 hectares with southern exposures. 18 hectares are planted with Sangiovese, with small parcels of Cilieggiolo, Malvasia Nera and Canaiolo (dedicated to the production of Morellino di Scansano); 9 hectares, registered under the name “DOC Maremma”, are planted with Cabernet Sauvignon, Alicante, Petit Verdot and Carignano (dedicated to the production of Mandrone di Lohsa). The vineyards were planted in 1999 and 2000. The land is characterized by a rich sandy, clay and limestone soil.



MORELLINO DI SCANSANO D.O.C.G.

Classification	Morellino Di Scansano D.O.C.G.
First year of production	1998
Grapes	85% Sangiovese - 15% Cilieggiolo
Aging	The wine is aged for 8 months in the second passage of barriques and tonneaux of French oak.
Aging potential	7-8 years

COD: POL_MORSCANSANO_2018



MANDRONE DI LOHSA MAREMMA TOSCANA D.O.C.

Classification	Maremma Toscana D.O.C.
First year of production	2001
Grapes	80% Cabernet Sauvignon, 10% Petit Verdot, 10% Alicante
Aging	18 months barriques of new French oak, and then further refining in the bottle for six months.
Aging potential	Over 15 years

COD: POL_MANDRONELOHSA_2017

I Pozzi Vineyard

“We have believed that these beautiful well-exposed terrains, with a view on both the San Biagio Church and the city of Montepulciano, deserved a newer and more authentic oenological project. We have used all of our experience in the cultivation of Sangiovese: characterized by high density plants, planted using the Contour plowing technique, with new clones and suitable rootstocks. The new vineyards, planted on a very well-drained, declivous, clay loam soil, are placed in a wild environment free from human contamination.”



CHIANTI COLLI SENESI D.O.C.G.

Classification	Chianti Colli Senesi D.O.C.G.
N. bottles produced	55.000 bottles (first harvest)
Grapes	95% Sangiovese – 5% Tuscan red grapes
Altitude	350 – 450 m.s.l.m.
Exposure	Various
Type of soil	Stones with clay loam soil
Plant density	5.200 plants per hectare
Cultivation method	The winery uses only organic products. We have adopted parcellar cultivation of the vineyards to control the differences between the various areas. The purpose is to produce a wine which is as natural as possible.
Harvest method	Manual collection in crates followed by optical machine sorting.
Vinification	Fermentation takes place in stainless steel vats at a controlled temperature for 10-12 days; whilst the vinification happens using indigenous yeasts at maintained temperatures around 26 ° C. The goal is to extract the polyphenolic components with the highest quality (noble tannins). We minimize the mechanical stress of the grapes. No additives or use of biotechnology.
Aging	6 months in stainless steel vats, followed by 3 months in bottle.

COD: POL_CHCOLLISENESI_2018

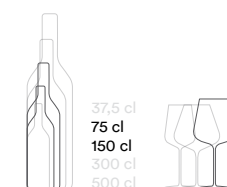
Certa Selection

POLIZIANO

Flag Wine

VINO NOBILE DI
MONTEPULCIANO D.O.C.G.

To the Prugnolo Gentile grapes that characterize the area of Montepulciano, we devote our most meticulous attention because they convey the full potential of the viticulture of our territory. The result is our Vino Nobile di Montepulciano, structured, enduring, intensely aromatic, a wine that faithfully expresses its Tuscan origins and the ancient bond between earth, man and culture.



VINO NOBILE DI MONTEPULCIANO
D.O.C.G.

Classification	Vino Nobile di Montepulciano D.O.C.G.
1st year of production	1968
N. bottles produced	180,000 - 250,000 bottles
Grapes	85% Prugnolo Gentile - 15% Colorino, Canaiolo and Merlot
Altitude	300-450 meters above sea level
Exposure	Various
Type of soil	silty-clay in nature with some presence of stones
Plant density	3,000 - 6,000 plants per hectare
Harvest method	Manual
Vinification	fermentation takes place in conical stainless steel vats at a controlled temperature with pressing and pump-over techniques.
Fermentation and Maceration Time	18-22 days
Refinement	About 14-16 months Wood, two-thirds in barriques and tonneaux of Frech oak and a third in traditional wood casks.
Aging Potential	10-15 years.

75 cl COD: POL_NOBMONTEPULCIANO_2016
75 cl COD: POL_NOBMONTEPULCIANO_2017
150 cl COD: POL_NOBMONTEPULCIANOMAG_2017



RIECINE LOCATION



GRAPE VARIETIES



TREBBIANO
MALVASIA
SANGIOVESE
MERLOT

Certa

262

WINES

Riecine

THE MAGIC OF SANGIOVESE

The intentional location of our vineyards in various different terrains provides Riecine with some protection from extreme weather conditions such as hail and frost, and importantly, produces grapes with different characteristics and nuances so that we can produce complex, elegant wines that are still distinctly Riecine.

Palmina (450-480 m above s.l.)

It is located directly in front of our cantina on a southern-facing slope, the original Riecine vineyard consist nearly entirely of Sangiovese.

La Casina (600 m above s.l.)

Surrounded by lush Tuscan forest and woodlands, here we have planted various clones of Sangiovese at 6,000 plants per hectare.

Riecine Bosco (430 m above s.l.)

Just under 1 H of Chianti Classico which was planted in 2006 with a plant density of 5952 plants per hectare.

Riecinino (430 m above s.l.)

1.2 H of Sangiovese classified as IGT which was planted in 2006 with a plant density of 5952 plants per hectare.

Vertine (500 m above s.l.)

Planted in 1997 with 4 different clones of Sangiovese and 3 different rootstocks, this vineyard has huge potential.

Teodoro (430 m above s.l.)


This 2.25 H of Chianti Classico was replanted in early 2014 with various clones of Sangiovese including a marsala selection.

San Martino (500 m above s.l.)

100% sangiovese Chianti Classico with a plant density of 5000/ha.

Gittori (500 m above s.l.)

2.25 H of Chianti Classico was planted in 1971 with a plan density of 3400 per hectare situated on old south-facing terraces.



**RIECINE DI RIECINE
TOSCANA I.G.T.**

37,5 cl
75 cl
150 cl
300 cl
500 cl
1800 cl

Appellation Toscana I.G.T.
Grapes 100% Sangiovese
Terroir Limestone and Clay.
Altitude 450-500 mamsl
Vineyard Gaiole in Chianti (SI) Certified Organic by ICEA
Vineyard age 45 years.
Yield 20 quintals/ha
Harvest October 2014.
Winemaking Picked by hand, with two selections: one in vines and the second in the vibrant sorting table. The grapes comes from the oldest Riecine vineyards, first hand picked and selected, then lightly crushed. The wine is fermented in concrete Nomblot tanks and then macerated for 20-30 days.
Ageing 36 months in concrete Nomblot egg tanks. 6 months in bottles.
Bottling September 2017
Production 7.000 bottles of 0,75 Lt. 200 of 1,5 Lt.
Alcohol 13% Vol.

Certa Selection

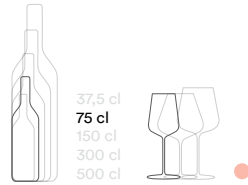
RIECINE

The Icon

RIECINE DI RIECINE
TOSCANA I.G.T.

In a blind taste, the wine labeled simply, "Riecine," could easily be mistaken for Burgundy, even with a reasonably experienced taster. They represent one of the extreme styles of Chianti Classico because of their unusually pronounced elegance and high-spirited ruby red color and bright red fruit notes.

Chianti Classico



PALMINA ROSÈ TOSCANA I.G.T.

Grapes	100% Sangiovese.
Appellation	Toscana I.G.T.
Harvest	September 2018
Ageing	4 months in concrete Nomblot tanks. Spontaneous clarification and stabilization.
Alcohol	12% Vol.

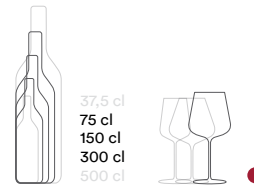
COD: RIE_PALMINA_2019



CHIANTI CLASSICO RISERVA D.O.C.G.

Grapes	100% Sangiovese.
Appellation	Chianti Classico Riserva D.O.C.G.
Harvest	October 2015
Ageing	20 months in big Grenier cask.
Alcohol	14% Vol.

75 cl COD: RIE_CHCLASSICORIS_2017
150 cl ON REQUEST



CHIANTI CLASSICO D.O.C.G.

Grapes	100% Sangiovese
Appellation	Chianti Classico D.O.C.G.
Harvest	September/October 2017
Ageing	14 months in old Tonneaux and big Grenier cask
Alcohol	13.5% Vol.

75 cl COD: RIE_CHCLASSICO_2018
150 cl COD: RIE_CHCLASSICOMAG_2018
500 cl ON REQUEST

Sangiovese IGT



RIECINE DI RIECINE TOSCANA I.G.T.

Grapes	100% Sangiovese
Appellation	Toscana I.G.T.
Harvest	October 2014
Ageing	36 months in concrete Nomblot egg tanks. 6 months in bottles
Alcohol	13% Vol.

75 cl COD: RIE_DIRIECINE_2016
150 cl ON REQUEST



LA GIOIA TOSCANA I.G.T.

Grapes	100% Sangiovese.
Appellation	Toscana I.G.T.
Harvest	October 2015
Ageing	30 month in new, second and third year tonneaux. At least 6 months bottle aging.
Alcohol	13.5% Vol.

75 cl COD: RIE_GIOIA_2016
150 cl ON REQUEST
500 cl ON REQUEST



SEBASTIANO TOSCANA I.G.T.

Grapes	Trebbiano, Malvasia
Appellation	Toscana I.G.T.
Harvest	Grapes are either cane cut when it gets acidity and left to dry on the vine, with harvest in December or harvested by hand just before the Sangiovese and left to dry on racks.
Ageing	More than 12 years in French oak barrels
Alcohol	12% Vol.

ON REQUEST

Merlot



TRESETTE TOSCANA I.G.T.

Grapes	100% Merlot
Appellation	Toscana I.G.T.
Soil	Limestone and Clay
Altitude	450-500 mamsl
Vineyard	Gaiole in Chianti (SI) Certified Organic by ICEA, introducing Biodynamic practices
Vineyard's age	45 years old
Harvest	End September, picked by hand, with two selections: one in vines and the second in the vibrant sorting table.
Vinification	Grapes are gently crushed and fermented in cement "Nomblot" tanks.
Ageing	20 months in three Tonneaux 700 Liters (7 hL), where the name of the wine comes from.
Alcohol	13.5 % Vol.

COD: RIE_TRE7_2016



Certa Selection

RIECINE

Flag red

CHIANTI CLASSICO D.O.C.G.

Red wine very typical, with pleasant notes of violet and red fruits, massive, round, beautiful freshness and with a pleasantly tannic taste.

To enjoy it at its best, we recommend you to let the wine 'breathe' at least 15-30 minutes before serving.

We suggest to use large goblet glasses, perfect for red wines with good structure and intensity, which need oxygenation to open up and develop their intense and complex aromas.



CHIANTI CLASSICO D.O.C.G.

Appellation	Chianti Classico D.O.C.G.
Grapes	100% Sangiovese
Terroir	Limestone and Clay
Altitude	450-500 mamsl
Vineyard	Gaiole in Chianti (SI) Certified Organic by ICEA
Vineyard age	25 years.
Yield	30 quintals/ha
Harvest	September/October 2017. Picked by hand with two selections: in field and sorting vibrating table.
Winemaking	Separated by plots. Grapes are crushed and fermented in open concrete Nomblot tanks. Macerated for about 10 days and pressed off.
Ageing	14 months in old Tonneaux and big Grenier cask.
Bottling	January 2019
Production	40.000 bottles 0,75l, 200 1,50l and 30 3l.
Alcohol	13,5% Vol.

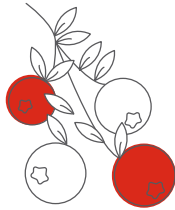
75 cl COD: RIE_CHCLASSICO_2018
150 cl COD: RIE_CHCLASSICOMAG_2018
500 cl: ON REQUEST



LEVANTE SPIRITS LOCATION



PRODUCT



GIN MADE WITH TUSCANY'S JUNIPER
AND OTHER LOCAL BOTANICALS

SPIRITS

Ginepraio

THE GIN WITH A TUSCAN TOUCH

Tuscan Gin

Ginepraio has an alcohol base that is infused separately by 7 local botanicals, in particular juniper, dog-rose and helichrysum (a wild plant found on the Tyrrhenian side of Italy and in Sardinia). Infusion time ranges from 7 to 10 days; it is then combined and distilled by Lapo, our alembic still, and left to steep in the dark for 10 days before bottling.

A tasting with an amazing finish

The spirit, upon visual examination, is as clear as any London Dry Gin but on the nose it is clearly handcrafted because of the bold scent of wild juniper prevails among the other botanicals. The dog-rose fragrance can be sensed later on. The juniper stands out on the palate; next, alongside the rose, you can appreciate the typical note of balsamic helichrysum for a lingering finish with slight citrusy hints.

The Jar and the micro Oxigenation

Ginepraio Navy Strength rest for few months in Cocciopesto jars of 370 liters.

Cocciopesto is an ancient material used by Romans in buildings, when a waterproof material was needed.

In those months the jar's micro-oxygenation give to the spirit a superior nose complexity and a perfect balance of the botanicals, an explosion of scents, the first taste have the same complexity of Ginepraio London Dry Gin and a very long finish.

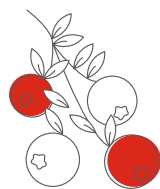
The label present the year of distillation, to emphasize the differences of year and aging.



Tuscany's Gin

THE BOTANICALS

Ginepraio Gin is the result of a researched alchemy of three kinds of Tuscan juniper berries: Riviera, Chianti and Valtiberina. They are distinguished by soil, climate and topography. This Terroir Gin has an unmistakable personality.



Juniper Riviera

Juniper grows wild along the Maremma coastline. The rich flavor is influenced by the volcanic grounds, the altitude of 200m above sea level and the sea wind. PH 6.4. 25% del blend.



Juniper Chianti

Juniper collected in the Chianti hills. Thanks to the elevation of nearly 600m fragrances are quite balsamic. PH 8.3. 10% del blend.



Juniper Valtiberina

Juniper that grows at elevation of 800m takes in an unmistakable aroma through the sand and silt soil, and it balances the scents. In fact it is the largest part in the blend of our gin. PH 7.7. 65% del blend.

Ten days of infusion with Helichrysum, Angelica, petals and seed pods, coriander, orange and lemon peel which infuse Ginepraio with just the right mix of aromas. Seven botanicals to furnish your taste buds a delightful symphony. Rigorously 100% Tuscan.

Tasting notes

Clear as every good London Dry Gin, Ginepraio astonishes the sense of smell with its strong scent of wild juniper, immediately softened by the perfume of rosehip and the herb note of helicrysum. The overwhelming juniper explodes in the mouth, together with rosehip and a balsamic helicrysum. Immediately spicy coriander, lingering finish slightly citrus notes.

Distillation

Occurs at low temperatures in a copper pot still. Then two months rest before bottling.

Suggested Tasting Glass



Ginepraio Typologies



GINEPRAIO LONDON DRY GIN

Alcohol 45% Vol.
Size 100ml, 750ml

Juniper berries are selected from the finest soil. They provide the taste, smoothness, unique flavour. Ginepraio offers you the one and only Tuscan Terroir Gin, Organic. This passion offers you taste, experience and harmony.

75 cl COD: GNP_DRY750



GINEPRAIO GIN AMPHORA NAVY STRENGTH

Alcohol 57% Vol.
Size 100ml, 750ml

Refined for six months in a traditional amphora made of Opus signinum ('cocciopesto' in modern Italian) the flavour develops its delicate stubbornness. To give you the only hefty all-Tuscan gin.

75 cl COD: GNP_APH750



Old Sailor Coffee



700 ml
24% Vol.

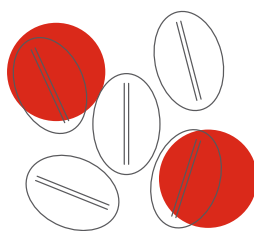
Sea Spirit

Old Sailor Coffee is the spirit of the sea in a bottle. First blended on fishing boats, it can also reinvigorate you on dry land thanks to the energy of the rum and mettle of the coffee. Ideal after a meal, in social settings and mixed in cocktails. You can drink it hot or cold: if you follow tradition and drink it hot the accent will be on the rum, while the anise and coffee come later; if you prefer it cold, get ready to enjoy a perfect balance of fragrances. Either way, Old Sailor Coffee will inebriate your palate with its spirit.

The taste of the old sea stories

The Old Sailor Coffee recipe was first concocted at sea: a hundred years ago, the mid-Adriatic fishermen used to warm themselves in cold weather by drinking hot coffee mixed with rum and distilled anise. A past that is still alive in our label, illustrated by the tattoo artist Stizzo and inspired by a 1930 picture of a sailor. The company has revisited the recipe and gave the bottle a soul to offer you the pleasure of an old sea story.

PRODUCT



COFFEE LIQUEUR

©OD:GNP_CFF700

 Certa

272





ANTONIO MATTEI LOCATION



PRODUCT TYPOLOGY



TRADITIONAL PRATO BISCUITS

FOOD

Antonio Mattei

TRADITIONAL PRATO BISCUITS

Today the company has a widespread distribution network in Italy made up of approximately 600 customers, both managed and managed by 25 agents, and guarantees the sale with qualified distributors of all the countries of Europe, the United States, Canada, Australia and the Far East Asia, where it has a brand representative office based in Hong Kong.

The team of collaborators has 25 people, including production, packaging, commercial and administrative staff and sales staff in the shops, many of whom live and have lived their entire working career at the Biscottificio Mattei.

The four brothers have been personally involved in the management of the family business since the 1990s, each taking care of the strategic sectors: Francesco for Production, Marcella for the Administrative Department, Elisabetta Commercial and Marketing / Communication, Letizia for Research and Development of the very important historical Heritage of the Biscottificio.

Prato Almond biscuits traditional recipe still includes the usual 5 simple ingredients: flour, sugar, fresh eggs, almonds and pine nuts. The raw materials are meticulously selected and mixed with the utmost care. The dough is modeled by hand on the trays and after cooking in the oven, the loaves, still hot, are cut giving shape to the fragrant biscuits, always packed in the classic blue bag, tied by hand with colored string.

Since June 2019, the Trademark and Patent Office has assigned the registration for Unico Color to the Blu Mattei bag; with this important acknowledgment we make official that our Blu is unique and registered, for the exclusive use of the Antonio Mattei biscuit factory.

TOSCANA PRATO

FORNO DI ANTONIO MATTEI
E
PREMIATA FABBRICA
DI
BISCOTTI E CANTUCCI

ALMONDS BISCUITS
(almonds and pinenuts)Ingredients

wheat flour, sugar, almonds 20%, free range eggs, pine nuts.

Package size

125g
250g
500g
650g

Certa Selection

ANTONIO MATTEI
TRADITIONAL PRATO BISCUITS

The Icon

BISCUITS WITH ALMONDS

Prato Biscuits - also commonly known as almond cantucci or cantuccini - are part of the Tuscany confectionery tradition that sees them as a perfect end meal in combination with Vin Santo.

Since 1858 our biscuits have been baked daily and packed one by one by hand in the classic Blu Mattei bag. Prepared with flour, sugar, ground breeding eggs, almonds and pine nuts, they do not contain preservatives, animal fats or vegetable fats.

Recommended pairings: in addition to the classic Vin Santo, perfect also with soft grappa.

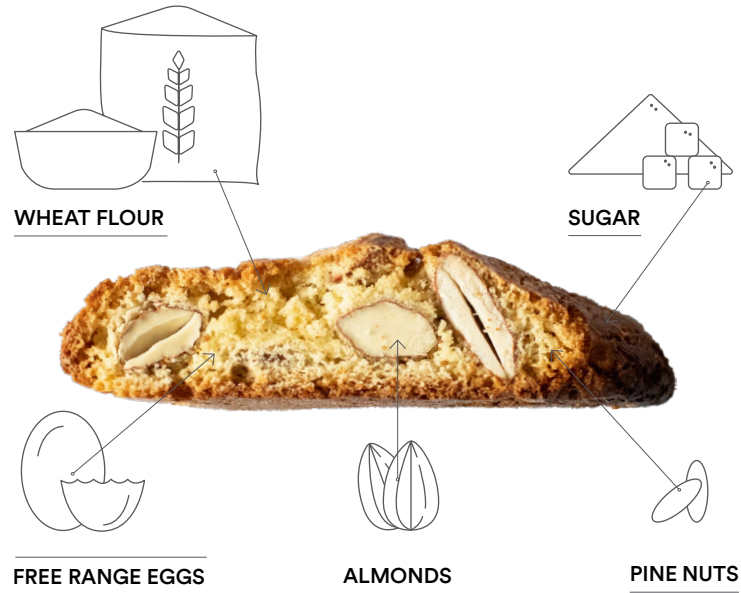
For a small snack, with coffee or cappuccino.



The Almond Biscuit

“Only five ingredients make our Almond biscuits (or Biscotti di Prato, how we call them), special. Wheat flour, sugar, free range eggs, almonds and pinenuts. And a lot of love.”

Elisabetta Pandolfini, fourth generation of Antonio Mattei Biscottificio.



Cantucci: Prato's Biscuits



BISCUITS WITH ALMONDS

Ingredients

wheat flour, sugar, almonds 20%, free range eggs, pine nuts.

Package size 125g, 250g, 500g, 650g



BISCUITS WITH DARK CHOCOLATE CHIPS

Ingredients

wheat flour, sugar, dark chocolate 20% (cocoa, sugar, cocoa butter, bourbon vanilla pod), free range eggs.

Package size 125g, 250g, 500g, 650g



BISCUITS WITH PISTACHIOS & ALMONDS

Ingredients

wheat flour, sugar, free range eggs, pistachios 10%, almonds 10%

Package size 125g, 250g, 500g, 650g



BISCUITS WITH HAZELNUTS

Ingredients

Piedmont Hazelnut 20%, wheat flour, sugar, free range eggs.

Package size 125g, 250g, 500g, 650g



Traditional Hat Boxes

The hatboxes have been used by the Biscuits Factory since the 1920s to ship our products. A common object in homes, up until the 1960s, for the non-accessory use of hats in menswear and womenswear up until that time; Ernesto Pandolfini thought of reusing hatboxes as shipping boxes.



BISCUITS WITH ALMONDS

Package size
35 biscuits, singularly wrapped



BISCUITS WITH ALMONDS

Package size
200g



BISCUITS WITH HAZELNUTS

Package size
200g



BISCUITS WITH PISTACHIOS & ALMONDS

Package size
200g



BISCUITS WITH DARK CHOCOLATE CHIPS

Package size
200g



Classic Italian Panettone

Classic Panettone, a great expression of the Italian cake-making tradition. The rediscovered magic of starter yeast, the best flours, butter, eggs and sugar, skilfully worked to create the rich risen dough. The choice of the best candied orange peels and the sweetest raisins completes the creation of this delicious panettone, with its soft and delicate texture.

We have chosen Filippi's excellent Panettone recipe.



CLASSIC ITALIAN PANETTONE

Package size

1000g

For this cake of Christmas parties, soft inside and with the typical irregular alveolation of natural leavening, no artificial aroma. Only the natural sweetness of honey, of Australian raisins and the citrus freshness of candied Washington orange cubes.



ANTONIO MATTEI
TRADITIONA PRATO BISCUITS

Crispy Sweet Toast

The Crispy Sweet Toasts are still prepared according to the original recipe of 1858 based on soft wheat flour, butter, eggs, sugar, fresh yeast and sea salt, but above all without preservatives and without glucose syrup.

The secret of the Crispy Sweet Toasts pleasant fragrance consists in the double and slow leavening of Brioche Bread.

Once baked, the still soft bread is cut and left to rest for 24 hours; the slices are then toasted as to obtain the golden color and the typical crumbly and light consistency.

The slices of toasted brioche bread are cut high to give them a greater consistency: these slices “do not break” when butter and jam or gianduia cream, or other ingredients for salted combinations such as fresh cheese or ricotta, are spread on top.



CRISPY SWEET TOAST CLASSIC RECIPE

Ingredients

Wheat flour, butter, free range eggs, sugar, natural yeast, sea salt.

Package size

25 g (2 slices)
200 g (15 slices)

Suggested Pairings

for a filling, nutritious breakfast, with fresh ricotta cheese and fruit preserves; with honey or jam; with mascarpone and speck or low-salt prosciutto. Our 'Biscotti della Salute' are the perfect accompaniment to tea or coffee with milk.



CRISPY SWEET TOAST WHOLEMEAL RECIPE

Ingredients

Wholemeal flour, wheat flour, butter, free range eggs, sugar, natural yeast, sea salt.

Package size

25 g (2 slices)
200 g (15 slices)

Suggested Pairings

for a tasty, healthy snack, try our biscuits with honey or hazelnut cream; with spreadable cheese and salmon or anchovies. Our 'Biscotti della Salute' are the perfect accompaniment to tea or coffee with milk.



CRISPY SWEET TOAST SUGAR FREE RECIPE

Ingredients

Wheat flour, butter, free range eggs, maltitol, natural yeast, sea salt.

Package size

25 g (2 slices)
200 g (15 slices)

Suggested Pairings

for an tempting appetiser, with salmon and avocado or with butter and anchovies; for an unusual happy hour, with tofu and artichoke hearts. Try them with jams and preserves or bittersweet chocolate. Our 'Biscotti della Salute' are the perfect accompaniment to tea or coffee with milk.



CRISPY SWEET TOAST MONODOSE

Package size

975 g, 39 packages (2 slices each)



Lazio

Italy Map



Lazio Map



Cities and hamlets brimming with history, nature reserves and hidden gems, archaeological sites, lakes and beaches: the Lazio region hosts Rome, the city par excellence, but cherishes much more.

The region is wide and full of treasures: within its territory you have mountains and sea, rivers, lakes and volcanos; there are the extraordinary historical evidence of the Eternal City but also the Etruscan finds and tombs of the Tuscia in the Viterbo area, the archaeological site of Ostia Antica, the Temple of Jupiter Anxur in Terracina, Villa Adriana in Tivoli, the necropolis in Cerveteri and much more.

In addition to the extraordinary gems of Rome, very interesting archaeological sites are the Appian Way Regional Park, the Archaeological Park of Ostia Antica, the archeological site of the Taurine Baths in the neighborhood of Civitavecchia, the archeological site of the old city of Gabi, the site of Lucus Feroniae in the municipality of Capena, on the ancient Tiberina Way, the Etruscan ruins in Vulci, the Etruscan Necropolis in Tuscania and Cerveteri, the archeological area of Tuscolo in the municipalities of Montecompatri, Monte Porzio Catone and Frascati, the Hadrian's Villa, Villa Gregoriana and Villa D'Este in Tivoli, the ancient village of Veio, one of the major Etruscan centers in Lazio, the temple of Hercules in Cori and the Temple of Jupiter Anxur in Terracina.

Simple and authentic, jealous of its traditions and of its past, the cuisine of Lazio is often identified with the Roman cuisine but, actually, it goes much further than this, with many typical variations from area to area and influences from nearby regions.

The greatest expression of the cuisine of Lazio abounds with ingredients and original combinations: among the most traditional choices: carciofi alla romana, "Roman-style artichokes" seasoned with parsley and lesser calamint, that together with fried carciofi alla giudia are some of the most traditional starters of the Roman cuisine; Bucatini all'Amatriciana, seasoned with cheek lard, tomatoes and Pecorino cheese; Spaghetti alla Carbonara, with cheek lard, Pecorino cheese and eggs, spaghetti cacio e pepe, with black pepper and Pecorino Romano cheese.



Cities and hamlets brimming with history, nature reserves and hidden gems, archaeological sites, lakes and beaches: the Lazio region hosts Rome, the city par excellence, but cherishes much more.



FOOD

Lazzari

HIGH QUALITY ORGANIC PASTA SAUCE

100% organic sauces

Lazzari sauces do not contain preservatives, additives or added sugar. Each jar of sauce is full of the authentic flavour of nature. When we make our sauces, we do it with love and care. We cook sauces as we do it at home, No use of machinery, only hands and fresh, organic certified ingredients that come exclusively from Italian organic farms. We know for sure where every single ingredient in Lazzari sauces comes from. Before choosing the raw materials for my sauces, I visited many farms and met many farmers. I have personally selected every single ingredient, deliberately choosing high quality produce, because I believe it isn't enough to be a good cook when you want to make good food – you need to use excellent raw materials. Our vegetables and tomatoes, are produced in the fertile, sun-drenched plains of Puglia. The oil we use comes from the Abruzzo Region, basil from Campania, chilli pepper from Calabria and the meat comes from farms in Sabina areas of northern Latium and Tuscany, where the animals live grass feed, on large stretches of land. Our pesto sauce contains fresh basil, extra-virgin olive oil, italian pine nuts with mature Parmigiano Reggiano cheese. Capers are from Salina, Eolian islands, Sicily.

Food is health

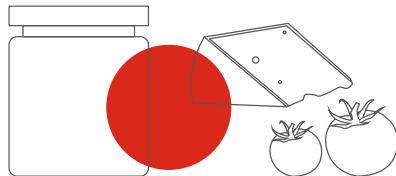
"I firmly believe that food is very important for our wellbeing and that eating well means, above all, being aware of what we eat. Today, many people are in search of food products from small, artisanal businesses, which use low environmental impact production systems and are careful to preserve our biodiversity and ecosystems. In this context, organic nutrition presents us with a unique opportunity to choose a sustainable diet that does not harm our health, environment and society in the long term. What is more, a healthy "food culture" gives us the chance to learn to take care of our bodies every day with food, exactly as Hippocrates said over two thousand years ago: Let your food be your medicine and your medicine be your food."

Diego Lazzari, Founder

LAZZARI LOCATION



PRODUCT TYPOLOGY



HIGH QUALITY ORGANIC PASTA SAUCE



Available Size
180g

SUGO ALL'AMATRICIANA (AMATRICIANA SAUCE)**Tasting Notes**

Appearance: red

Flavour: tomato base with the aroma of seasoned pork belly and pork cheek, slightly hot.

Consistency: creamy

Ingredients

Peeled tomatoes* 67 %, seasoned pork belly and pork cheek* 20 % *, extra virgin olive oil*, onion*, white wine*, chilli*, salt.

*Produced by organic farming.

No chemical preservatives, added sugars or colours. Gluten-free, lactose-free. All ingredients coming from Italian agriculture and breeding.

Certa Selection

LAZZARI

The Icon

SUGO ALL'AMATRICIANA (AMATRICIANA SAUCE)

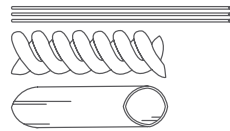
A classic sauce from Roman culinary tradition. Delicious and slightly hot with a delicate aroma, this sauce is cooked with tomatoes and an exquisite and flavourful combination of seasoned organic cheek and belly from "brunette breed" pigs of Tuscany. It is divine with rigatoni, spaghetti or bucatini.

How to use it (for two people)
Bring the water to a boil and add 200-220 grams of pasta. Cook the pasta until it is done "al dente" (firm to the bite) and drain. Then put it back into the hot cooking pan and add the entire content of the jar. Heat for a minute over a slow flame, mix well and serve. Add a sprinkling of pecorino cheese.

Monovarietal



Suggested Pasta:
spaghetti, fusilli, penne



Available Size
180g

SUGO POMODORO E BASILICO (TOMATO AND BASIL SAUCE)

The magic of the simplest of pasta sauces, it is the result of a careful choice of ingredients: organic tomatoes, enriched with the delicate perfume of fresh basil leaves and extra virgin olive oil. Excellent on penne and spaghetti, healthy and delicious on its own, there is no need to add anything else.

How to use it (for two people)

Bring the water to a boil and add 200-220 grams of pasta. Cook the pasta until it is done "al dente" (firm to the bite) and drain. Then put it back into the hot cooking pan and add the entire content of the jar. Heat for a minute over a slow flame, mix well and serve.

Tasting Notes

Appearance: red
Flavour: tomato base with the aroma of basil
Consistency: creamy

Ingredients

Peeled tomatoes* 93 %, extra virgin olive oil*, garlic*, basil*, salt.

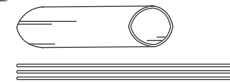
* Produced by Italian organic farming.

No chemical preservatives, additives or added sugars. Gluten free, lactose free, cholesterol free, vegan. All ingredients coming from Italian agriculture.

COD: LAZ_TOMATOBASIL_180



Suggested Pasta:
penne, spaghetti



Available Size
180g

SUGO ALL'ARRABBIATA (SPICY TOMATO SAUCE)

This is one of the most delicious sauces of the Roman gastronomic tradition. Hot, with a strong and decisive flavour, it is made with organic tomatoes, hot chilli peppers from Calabria, freshly chopped garlic and extra virgin olive oil. An authentic and genuine recipe, it is the perfect sauce for penne.

How to use it (for two people)

Bring the water to a boil and add 200-220 grams of pasta. Cook the pasta until it is done "al dente" (firm to the bite) and drain. Then put it back into the hot cooking pan and add the entire content of the jar. Heat for a minute over a slow flame, mix well and serve.

Tasting Notes

Appearance: red
Flavour: tomato with a hot (spicy) flavour
Consistency: creamy

Ingredients

Peeled tomatoes* 93 %, extra virgin olive oil*, garlic* 1.2 %, chili peppers* 0.9 %, salt.

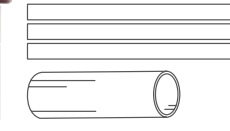
*Produced by organic farming.

No chemical preservatives, additives or added sugars. Gluten free, lactose free, cholesterol free, vegan. All ingredients coming from Italian agriculture.

COD: LAZ_ARRABBIATA_180



Suggested Pasta:
tagliatelle, rigatoni



Available Size
180g

RAGU' DI CARNE ALLA BOLOGNESE (BOLOGNAISE SAUCE)

A classic recipe from Bologna. An intensely flavoured sauce with a hint of spice, it is made with selected Italian organically farmed meat. Ideal served with tagliatelle, rigatoni, or fresh fettuccine, enjoy it with a sprinkling of Parmigiano Reggiano cheese.

How to use it (for two people)

Bring the water to a boil and add 200-220 grams of pasta. Cook the pasta until it is done "al dente" (firm to the bite) and drain. Then put it back into the hot cooking pan and add the entire content of the jar. Heat for a minute over a slow flame, mix well and serve. Add grated Parmigiano Reggiano cheese to taste.

Tasting Notes

Appearance: red
Flavour: typical tomato and meat
Consistency: creamy

Ingredients

Peeled tomatoes* 68 %, beef meat*15 %, pork meat* 5%, extra virgin olive oil*, onion*, wine*, carrot*, CELERY*, garlic*, bay leaf*, pepper*, nutmeg*, cloves*, salt.

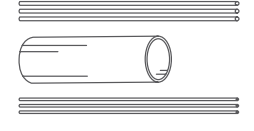
*Produced by organic farming.

No chemical preservatives, additives or added sugars. Gluten-free, lactose-free. All ingredients coming from Italian agriculture and breeding.

COD: LAZ_RAGUBOLOGNESE_180



Suggested Pasta:
bucatini, rigatoni, spaghetti



Available Size
180g

SUGO ALL'AMATRICIANA (AMATRICIANA SAUCE)

A classic sauce from Roman culinary tradition. Delicious and slightly hot with a delicate aroma, this sauce is cooked with tomatoes and an exquisite and flavourful combination of seasoned organic cheek and belly from "brunette breed" pigs of Tuscany. It is divine with rigatoni, spaghetti or bucatini.

How to use it (for two people)

Bring the water to a boil and add 200-220 grams of pasta. Cook the pasta until it is done "al dente" (firm to the bite) and drain. Then put it back into the hot cooking pan and add the entire content of the jar. Heat for a minute over a slow flame, mix well and serve. Add a sprinkling of pecorino cheese.

Tasting Notes

Appearance: red
Flavour: tomato base with the aroma of seasoned pork belly and pork cheek, slightly hot.
Consistency: creamy

Ingredients

Peeled tomatoes* 67 %, seasoned pork belly and pork cheek* 20 %, extra virgin olive oil*, onion*, white wine*, chili*, salt.

*Produced by organic farming.

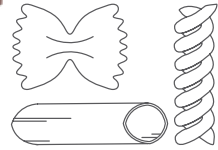
No chemical preservatives, added sugars or colours. Gluten-free, lactose-free. All ingredients coming from Italian agriculture and breeding.

COD: LAZ_AMATRICIANA_180

Monovarietal



Suggested Pasta:
farfalle, penne, fusilli



Available Size
180g

RAGU' DI VERDURE (VEGETABLE SAUCE)

This sauce contains only selected fresh organic vegetables: aubergines, zucchini, and bell peppers with a tomato base. A simple recipe, with pure and natural ingredients, this sauce should be eaten with short pasta.

How to use it (for two people)

Bring the water to a boil and add 200-220 grams of pasta. Cook the pasta until it is done "al dente" (firm to the bite) and drain. Then put it back into the hot cooking pan and add the entire content of the jar. Heat for a minute over a slow flame, mix well and serve.

Tasting Notes

Appearance: red
Flavour: tomato base with the background flavour of aubergines, bell peppers and zucchini
Consistency: creamy

Ingredients

Peeled tomatoes* 75 %, peppers* 6%, eggplants* 6 %, zucchini * 6 %, extra virgin olive oil*, CELERY*, carrots*, onion*, basil*, pepper*, salt.

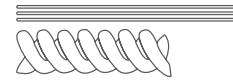
*Produced by organic farming.

No chemical preservatives, additives or added sugars. Gluten free, lactose free, cholesterol free, vegan. All ingredients coming from Italian agriculture.

COD: LAZ_VEGGIERAGU_180



Suggested Pasta:
spaghetti, fusilli



Available Size
180g

SUGO POMODORO BASILICO E CAPPERI (TOMATO BASIL AND CAPERS SAUCE)

A tomato-based sauce with a strong Sicilian influence, thanks to intense scent of capers. Prepared with capers from the island of Salina, Aeolian islands, fresh basil from Campania and Puglia tomatoes. Light, fragrant, enveloping, a real "must" for caper lovers.

How to use it (for two people)

Bring the water to a boil and add 200-220 grams of pasta. Cook the pasta until it is done "al dente" (firm to the bite) and drain. Then put it back into the hot cooking pan and add the entire content of the jar. Heat for a minute over a slow flame, mix well and serve.

Tasting Notes

Appearance: red
Flavour: tomato with basil and capers flavour
Consistency: creamy

Ingredients

Peeled tomatoes* 88.5%, capers* 5.8%, extra virgin olive oil* 3.7%, basil* 1.6%, salt 0.4%.

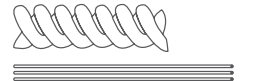
*Produced by organic farming.

Does not contain preservatives, added sugar or additives. Gluten free, lactose free, cholesterol free, vegan. All ingredients coming from Italian agriculture.

COD: LAZ_TOMCAPERSBASIL_180



Suggested Pasta:
fusilli, spaghetti



Available Size
180g

PESTO ALLA GENOVESE

A traditional recipe that comes to us from Liguria, home of one of the world's most popular and well-known cuisines. A deliciously basil aromatic sauce, made with organic ingredients: extra virgin olive oil, italian pine nuts, mature Parmigiano Reggiano and lots of fresh basil.

How to use it (for two people)

Bring slightly salted water to a boil and add 200-220 grams of pasta. Cook the pasta until it is done "al dente" (firm to the bite) and drain. Then put it back into the hot cooking pan and add half of the content of the jar.

Tasting Notes

Appearance: green
Flavour: typical of basil and oil
Consistency: creamy

Ingredients

Extra virgin olive oil*36 %, basil* 52%, italian pine nuts* 8 %, matured Parmigiano Reggiano DOP 4%* (milk, salt, rennet).

*Produced by organic farming.

No chemical preservatives, no additives, no added sugars, no acidity correctors. Gluten free, cholesterol free. All ingredients coming from Italian agriculture.

COD: LAZ_PESTO_180



Abruzzo

Italy Map



Abruzzo Map



When it comes to wine, Abruzzo is one of Italy's best-kept secrets. Located in central Italy just south of Umbria, the region offers a rugged, mountainous terrain that is bordered by the Adriatic sea to the east. This climate combined with the fertile hillsides and limestone-rich soils makes it ideal for producing wine.

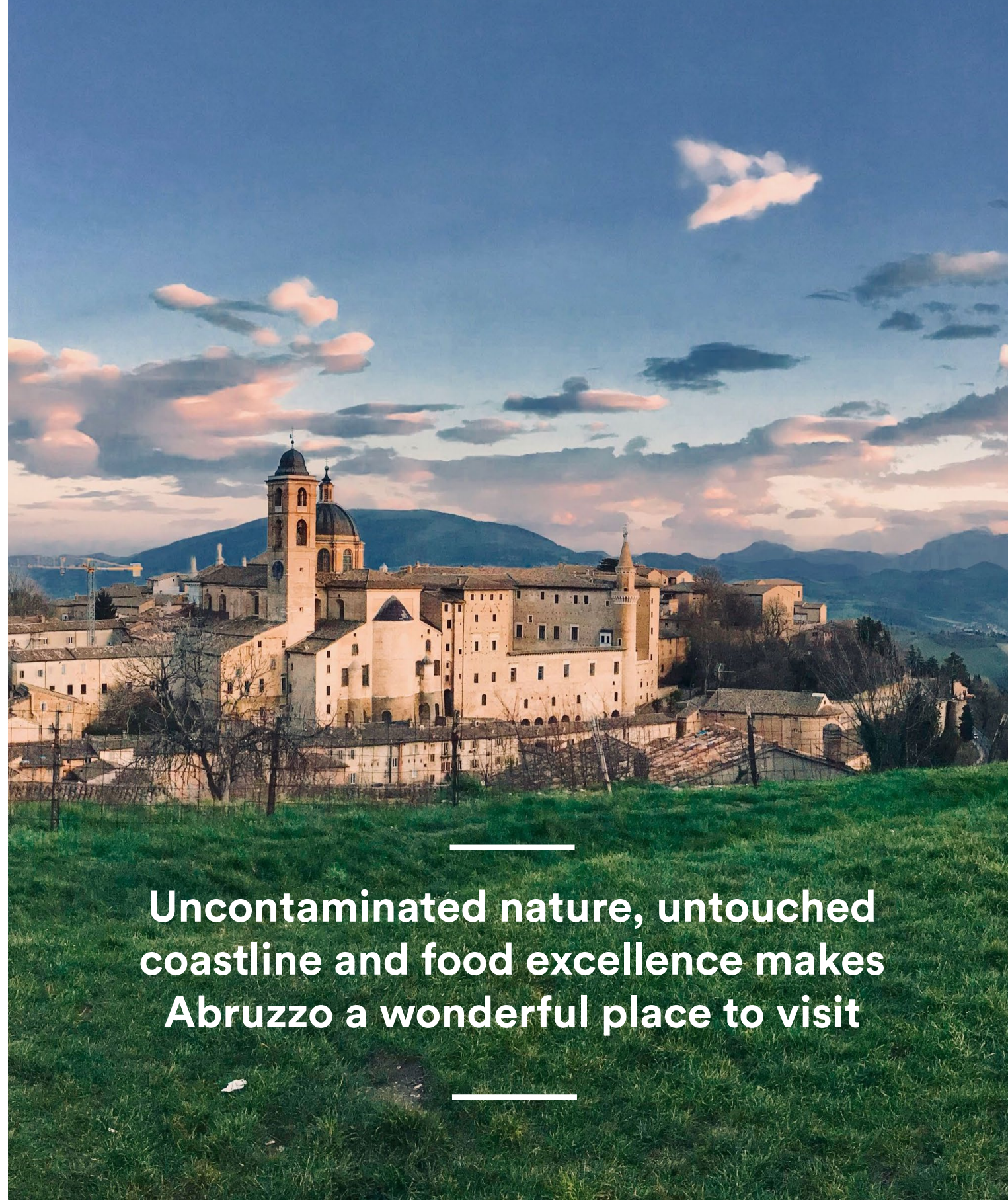
Much of Abruzzo's inland is covered by national parks and nature reserves, including the Apennine mountains. Covering more than 65% of the entire region, these mountains help temper storms and rain, thus protecting hillside vineyards from gusty winds and floods. Towards the east, the warm heat from the Mediterranean sun encourages grape development, while the bordering Adriatic sea breeze keeps the vineyards nice and cool.

While there are several wines hailing from Abruzzo, the most notable ones include: Montepulciano d'Abruzzo, Trebbiano d'Abruzzo, and Cerasuolo.

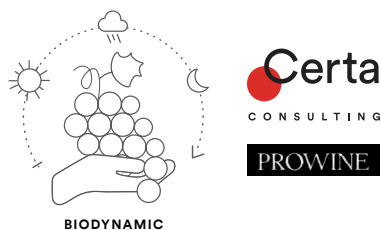
MONTEPULCIANO D'ABRUZZO: A splendid and long-underrated grape variety, Montepulciano d'Abruzzo delivers rich and often complex red wines. This grape variety is produced in all four provinces of Abruzzo, however, the majority of it occurs in Chieti. To be considered DOC (refresh your knowledge of Italian certifications here), it must contain a minimum of 85% Montepulciano grape and up to 15% of Sangiovese grape. Pair Montepulciano d'Abruzzo with grilled or roasted meats, such as steak, pork, and even lamb, which is commonly enjoyed as arrosticini.

TREBBIANO D'ABRUZZO: A white wine appellation, the Trebbiano d'Abruzzo grape produces wines that are golden in color, typically dry but fruit-forward, with a delicate bouquet and a refreshing, crisp acidity. Like Montepulciano, Trebbiano is also produced in all four regions of Abruzzo. To be considered DOC, it must contain at least 85% of the Trebbiano grape.

CERASUOLO: Created in 2010, Cerasuolo is a new Abruzzese rosé wine made with the Montepulciano grape variety. Typically grown in the province of L'Aquila, Cerasuolo wines tend to be light, vibrant, and fruity. Thanks to a particular winemaking technique employed which reduces the contact time between the grape juice and red grape skins, Cerasuolo boasts a cherry-like color, hence its name which means "cherry" in Italian.



Uncontaminated nature, untouched coastline and food excellence makes Abruzzo a wonderful place to visit



VALLE REALE LOCATION



GRAPE VARIETIES



TREBBIANO
CERASUOLO
MONTEPULCIANO D'ABRUZZO

WINES

Valle Reale

A VINEYARD AMONG THE NATURAL PARKS

On the west of the mountain chain which joins the gran sasso mas-sif with the majella, there is a truly extraordinary valley with a very unique environment. The marine winds, blowing from the adriatic sea, do not reach this valley, enabling the creation of particular pedoclimatic conditions, strongly affecting the vegetative cycle of the plants.

Even the vines, among these mountains, live to a different rhythm in comparison with those growing on the coast. It is a healthy and uncontaminated environment, preserved by a long period of isolation, which has transformed this place into a huge natural reserve. This wildlife reserve is the only place in which the habitat keeps on changing and where you can find animal species which are almost extinct in the rest of italy. The vines of valle reale are part of this environment, at the foot hills of mount gran sasso and in front of the mount Morrone.

“Undici misi de friddu e unu de friscu”

This phrase literally means “eleven months of cold and one of cool”. This is how the local shepherds describe the climate of this valley. The dramatic change between daytime and nighttime temperatures in valle reale is guaranteed also in the summer, when during the silent nights, cool breezes come down from the corno grande mountain. The grape clusters ripen slowly and, for the full ripening, in some areas, we have to wait until the end of november. This patient and certainly challenging waiting period,

Allows the grapes to store generous perfumes, offering the opportunity to create wines with an extraordinary complexity of aromas and of great longevity.



MONTEPULCIANO D'ABRUZZO VIGNA DEL CONVENTO D.O.C.

<u>Region</u>	Abruzzo – Mountain Area
<u>Grapes</u>	100% Montepulciano d'Abruzzo
<u>Training system</u>	Guyot
<u>Total Sulfites</u>	50 mg/ltr
<u>Sugar level</u>	<11
<u>Aging method</u>	2months in tonneaux + 12 months in the bottle

Certa Selection

VALLE REALE

The Icon

MONTEPULCIANO
D'ABRUZZO
VIGNA DEL CONVENTO
D.O.C.

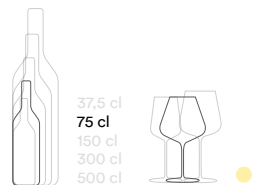
We decided to pick the selected grapes from the extraordinary harvest in the parcel called Vigna del Convento, in the small town of Capestrano, where the ripening of the grapes happens earlier than in our vineyards of Popoli, thanks to the unique characteristics of that area.

The climate is warm and windy, balanced by a right amount of humidity thanks to the source water of the romantic pond of Capestrano. Great vintage, low yields, good wine from the beginning and with a radiant future.

We operated a first accurate selection of the grapes in the vineyard, followed by a second selection in the cellar, only using the fruits which reached a complete phenolic maturation, with a spontaneous fermentation in big barrels.

At the taste you can clearly feel the typical notes of red ripen fruits of mountain Montepulciano, balanced by spicy “nuances” and then followed by an intense and harmonic flavor, a velvet tannin and a persisting length.

Monovarietal



TREBBIANO D'ABRUZZO D.O.C.

Production Area	Mountain Abruzzo
Grapes	100% Trebbiano d'Abruzzo
Year of Planting	2003-2004
Parcel size	10 hectare
Training system	Spurred cordon
Total Sulfites	80mg/lit
Sugar level	<1
Aging method	3 months in stainless steel

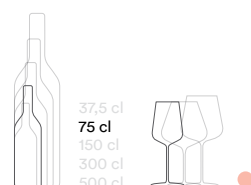
The grapes of this Trebbiano come from both our vineyard in Popoli and our vineyard in Capestrano. The wide temperature ranges characterizing the entire maturation period determine complexity of perfumes and high acidity levels.

We have selected the yeasts from 5 different points of our vineyards, and vinified a portion of the grapes without pressing and destemming or temperature control. This wine is therefore the result of a mix of 5 different vinifications.

It is elegant and pleasant, and tends to express its potential after the maturation in the bottle.

Its main feature is the perfume of white flowers and flint rock (the latter is due to a Pie de Cuve selection made in the highest portion of Capestrano vineyard). The wine is only partially filtered and forms a light deposit at the bottom of the bottle, which absolutely does not compromise its quality. Instead, it ensures complexity and a long life in the bottle.

COD: VAL_TREBBIANO_2019



CERASUOLO D'ABRUZZO D.O.C.

Production Area	Mountain Abruzzo
Grapes	100% Montepulciano d'Abruzzo
Year of Planting	2000
Parcel size	30 hectare
Training system	Spurred cordon
Exposure	South East
Sugar level	<1
Aging method	3 months in stainless steel

The grapes we have selected for this wine come from the vineyard located in the middle of our Popoli estate.

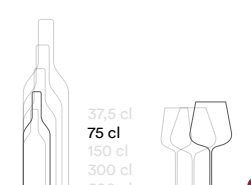
It is a very cold area during summer nights and extremely windy during the day.

The soil is particularly rich of stones and extremely dry and thin. In such conditions, the grapes mature slowly and accumulate perfumes together with high acidity levels.

Valle Reale Cerasuolo aims at distinguishing itself for its cleanness and complexity of perfumes. Its freshness is noticeable, accompanied by thin but persistent structure. Due to its cold production area, the alcohol content is not too high.

The high acidity levels typical of this region make this wine pleasant and long-lived. Its main feature is a fragrant perfume of sour cherry.

COD: VAL_CERASUOLP_2019



MONTEPULCIANO D'ABRUZZO D.O.C.

Production Area	Mountain Abruzzo
Grapes	100% Montepulciano d'Abruzzo
Year of Planting	2000
Parcel size	30 hectare
Training system	Spurred cordon
Total Sulfites	60mg/lit
Sugar level	<1
Aging method	3 months stainless steel + 3 months in the bottle

The grapes come from both our vineyards in Popoli and in Capestrano. These two areas have different climatic profiles, since the valley of Ofena – Capestrano is particularly warm during summers in comparison to Popoli. Whereas the Capestrano area produces grapes that generate more structured wines, Popoli favors the complexity of perfumes.

Both vineyards benefit from wide temperature ranges between day and night, which foster high acidity levels.

Even if the two areas have different soils, the stony component, typical of mountain regions, characterizes both vineyards. In Capestrano the soil tends to be more silty and therefore drains less. In both pedoclimatic conditions, the Montepulciano matures really slowly and maintains the good acidity and perfumes of small red fruits. The spontaneous fermentation applied to different selections of grapes has allowed us to obtain the uniqueness of our wines, something that only a mountain area is able to express.

COD: VAL_MONTEPULCIANO_2019



Sant'Eusanio Vineyard

Located at the base of the village of San Benedetto in Perillis (Aquila), at 497 m above sea level, the vineyard of Sant'eusanio is the highest of valle reale. For this reason it is subject to considerable fluctuations in temperatures between day and night. The ventilation is also constantly present throughout the year. The sugar content in the grapes, growing with maturation in a progressive and continuous way, never comes to very high values, while the acidity is preserved thanks to dry and cool nights. The development of the vines is also strongly influenced by the thin ground on which they were implanted: they are very slim, with a very deep root system and a naturally limited production by this type of soil. Therefore, the environment ensures the development and preservation of unique and very well defined perfumes. The taste reveals the delicate balance between the different components, which combine almost perfectly already in the fruit itself.



CERASUOLO GIORNO VIGNETO SANT'EUSANIO D.O.C.

Production Area

Vigneto Sant'Eusanio

Grapes

100% Montepulciano d'Abruzzo

Year of Planting

2000

About

In this first version ("Giorno" which means "Day"), the grapes are harvested in the late morning and vinified in rosé with a 3 hour maceration in contact with the skins. Alcoholic fermentation takes place spontaneously and without thermal control, making yeasts in the wood treasure. This wine produced in only 1200 bottles combines an olfactory complexity with an important structure.

COD: VAL_SANEUSCERAABRUGIORNO_2019



MONTEPULCIANO D'ABRUZZO VIGNETO SANT'EUSANIO D.O.C.

Production Area

Vigneto Sant'Eusanio

Grapes

100% Montepulciano d'Abruzzo

Year of Planting

2000

About

The Montepulciano Sant'Eusanio aims at being an extraordinary expression of the mountain Montepulciano. It takes distance from the rich and structured wines of the coast. It is a mountain Montepulciano showing high acidity levels, freshness, and perfumes of red fruits, accompanied by a well-balanced structure and a noticeable persistence.

COD: VAL_SANEUSMONTABRU_2018
COD: VAL_SANEUSMONTABRU_2017

Popoli Vineyard

Located in the south side of the valley, the vineyard of popoli grows in an area which is very cold during summer nights and extremely windy during the day, therefore ensuring the health of the grapes during the maturation process. The soil, composed mainly of clay, is particularly rich in texture and extremely dry. In these conditions, the grapes mature slowly, acquiring many perfumes and high levels of acidity. The vegetation is composed by typical plants of the mountain areas of majella national park. The source of water, flowing just below the estate, is protected by strict legislation rules which guarantee its cleanliness maintaining, at the same time, the purity of the yeasts we use.



TREBBIANO D'ABRUZZO VIGNETO DI POPOLI D.O.C.

Production Area

Mountain Abruzzo (Popoli)

Grapes

100% Trebbiano d'Abruzzo

Year of Planting

2007

About

Vigneto di Popoli seems the "Trebbiano of the cold". For some aspects, this wine appears to be exceptional for its high acidity levels, citrus hints, minerality, freshness, and sapidity. As well as all the other Valle Reale Crus, it achieves the maximum organoleptic expression after several years in the bottle.

COD: VAL_POPTREBABRU_2017
COD: VAL_POPTREBABRU_2016



MONTEPULCIANO D'ABRUZZO VIGNETO DI POPOLI D.O.C.

Production Area

Mountain Abruzzo (Popoli)

Grapes

100% Montepulciano d'Abruzzo

Year of Planting

1960

About

The wine has an almost impenetrable ruby color and strongly opens to the nose clear mineral notes of graphite and dark fruits, blackberry in primis. The taste is always very soft and enveloping thanks to the sweetness of the tannins.

75 cl COD: VAL_POPMONTABRU_2013
75 cl COD: VAL_POPMONTABRU_2011
150 cl COD: VAL_POPMONTABRU_MAG2008 ON REQUEST
150 cl COD: VAL_POPMONTABRU_MAG2007 ON REQUEST

Capestrano Vineyard

also known as
“Vigna del Convento”

It was the ancient vineyard grown by the monks of the Monastery of San Francesco, close to the medieval village of Capestrano. Observing this vineyard while pointing in the direction of l'aquila, you realize it's the ridge which first receives the shade in the tirino valley. For this reason, the monks had to create two twin sundials to be able to measure the time while they were preparing the wine. The vines grow on a thin soil, whose fruits convey a rare minerality, healthiness and freshness. These vineyards mark the ancient vocation for wine of our terroirs and, with their grapes, accurately selected and harvested by hand, an extraordinary trebbiano d'abruzzo is produced. This trebbiano d'abruzzo, made With natural and spontaneous fermentation, retraces the ancient vinification techniques used by the monks.



TREBBIANO D'ABRUZZO VIGNA DEL CONVENTO D.O.C.

Production Area Abruzzo Mountain area (Capestrano)
Grapes 100% Trebbiano d'Abruzzo
Year of Planting 2003
About Vigna del Convento di Capestrano ferments in stainless steel tanks and remains in contact with its own yeasts, which are not selected, for more than a year. Thereafter, it is bottled without being filtered, to remain in contact with its fine lees also in the glass.

COD: VAL_CONVTREBABRU_2017
 COD: VAL_CONVTREBABRU_2018



MONTEPULCIANO D'ABRUZZO VIGNA DEL CONVENTO D.O.C.

Production Area Abruzzo – Mountain Area
Grapes 100% Montepulciano d'Abruzzo
Aging method 12 months in tonneaux+ 12 months in the bottle
About At the taste you can clearly feel the typical notes of red ripen fruits of mountain Montepulciano, balanced by spicy “nuances” and then followed by an intense and harmonic flavor, a velvet tannin and a persisting length.

75 cl COD: VAL_CONVMONTABRU_2015
 150 cl COD: VAL_CONVMONTABRU_MAG2015 ON REQUEST

San Calisto Vineyard

The original and historical vineyard of Valle Reale, has just turned 50 years old and it takes the name of saint calisto, the patron saint of the village. The traditional growing method is the “pergola abruzzese”, built above a terrace which overlooks the peligna valley. These plants are the clones of the ancient Montepulciano D'abruzzo, which has been discovered in the mountain, characterized by low production yields, small grape, slow ripening and extraordinary perfumes. This vineyard is also the “mother” of all young vineyards of valle reale. All vineyards planted in the year 2000 and 2011, have been grafted from this ancient pergola, genetically predisposed to cold climates.



MONTEPULCIANO D'ABRUZZO VIGNA SAN CALISTO D.O.C.

Production Area Abruzzo – Mountain Area
Grapes 100% Montepulciano d'Abruzzo
Aging method 12 months in tonneaux + 12 months in the bottle
About Thanks to high acidity levels, guaranteed every year by the temperature ranges of the area, San Calisto is a Montepulciano which achieves the maximum organoleptic expression after several years of maturation in the bottle.
 Complex and fascinating for its olfactory cleanness, San Calisto distinguishes itself for dark blueberry perfumes, accompanied by spicy notes that marry well with the balsamic vein of the clove, the licorice, and the mineral of the wet stone.

COD: VAL_SANCALMONTABR_2015

Certa Selection

VALLE REALE

Flag white

TREBBIANO D'ABRUZZO VIGNETO DI POPOLI D.O.C.

After the successful experiment on Vigna di Capestrano in 2007, 2008, and 2009, in October 2010 Valle Reale decided to apply the same technique in Popoli. The selected vineyard is one hectare nearby the cellar, bordering on the oak wood and the Montepulciano vineyard.

The vegetation, and hence the yeasts, is the typical one of the Maiella mountain area, which is still pure and clean thanks to the laws protecting the healthiness of the water source flowing right under the vineyard.

Vigneto di Popoli seems the "Trebiano of the cold". For some aspects, this wine appears to be exceptional for its high acidity levels, citrus hints, minerality, freshness, and sapidity. As well as all the other Valle Reale Crus, it achieves the maximum organoleptic expression after several years in the bottle.



TREBBIANO D'ABRUZZO VIGNETO DI POPOLI D.O.C.

Production Area	Mountain Abruzzo (Popoli)
Grapes	100% Trebbiano d'Abruzzo
Year of Planting	2007
Parcel size	1 hectare
Training system	Guyot
Total Sulfites	80mg/lit
Sugar level	<1
Aging method	12 months stainless steel + 6 months in the bottle

COD: VAL_POPTREABRU_2017
COD: VAL_POPTREABRU_2016

Certa Selection

VALLE REALE

Flag red

MONTEPULCIANO D'ABRUZZO VIGNA SAN CALISTO D.O.C.

A little parcel of the old vineyard, only for the best vintages, produces the cru San Calisto. This is the highest area of the old vineyard, the soil is extremely rich in skeleton, and the wild vines of Montepulciano have developed during the years amazing root apparatus. The grape production diminishes year after year due to the age of the plants. From the 2004 vintage, San Calisto has always been appreciated by the critics and the public, constantly reaching the top 20 of the best red Italian wines. Thanks to high acidity levels, guaranteed every year by the temperature ranges of the area, San Calisto is a Montepulciano which achieves the maximum organoleptic expression after several years of maturation in the bottle.

San Calisto distinguishes itself for dark blueberry perfumes, accompanied by spicy notes that marry well with the balsamic vein of the clove, the licorice, and the mineral of the wet stone.



MONTEPULCIANO D'ABRUZZO VIGNA SAN CALISTO D.O.C.

Production Area	Mountain Abruzzo
Grapes	100% Montepulciano d'Abruzzo
Year of Planting	1960
Parcel size	4 hectare
Training system	Pergola Abruzzese
Total Sulfites	60 mg/lit
Sugar level	>1
Aging ethod	12 months in tonneaux + 12 months in the bottle

COD: VAL_SANCALMONTABR_2015

IN COLLABORATION WITH VALLE REALE

What can inspire a sommelier so far as to decide to “get his hands dirty” and make his own wine? Probably everything starts from a challenge with himself, and stems from the possibility of capitalizing in a different way the experience acquired through years of wine tastings.

“IMPRESSIONI is my big dream: signing wines that are authentic expression of a specific territory and a grape variety. I started with a wine from Abruzzo, the land that has become my second home since the hotel school in Roccaraso, long before the start of my professional career 15 years ago with Cristiana and Niko Romito at the “Reale” restaurant first in Rivisondoli and then in Castel di Sangro.”

“Impressioni di Gianni Sinesi” project starts from the terroir, an identity element interpreted through the sensitivity and experience of a sommelier. Thus was born a new vision of Montepulciano d’Abruzzo, inspired not only by Sinesi expert palate, but built around the quality cornerstones of a wine excellence according to his expertise: purity, recognisability of the grape variety and of the territory, elegance and pleasure. This wine represents the first piece of a mosaic that Gianni Sinesi dreams of shaping to tell his vision of wine, in the purest territorial expression, with an interpretative key of exception.

“Each wine comes from a unique and personal impression, from a sign that the wine has left me, to become an experience to be shared.”

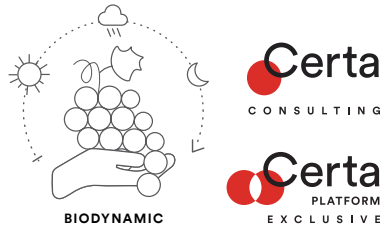
Impressioni by Gianni Sinesi



MONTEPULCIANO D’ABRUZZO D.O.C.

- Grapes** 100% Montepulciano
- Terroir** Popoli, in the heart of Abruzzo, amidst the national parks of Gran Sasso and Majella
- Altitude** 350/400 mamsl, south-east exposure
- Planting density** 6.600 vines/ha
- Training system** Guyot
- Soil composition** Skeleton-rich clay-limo soil
- Harvest** October 2018
- Production** 1000 bottles
- Vinification** 50% carbonic maceration, fermentation in stainless steel vats with punching and short maceration.
- Ageing** 6 months in stainless steel vats and 4/5 months in the bottle
- Tasting notes** Intense ruby red, generous fruit, with juicy dark-cherry, raspberry and brambleberry and earthy notes. Fresh spiced intensity on the palate with medium tannins, vibrant fruit and tangy pleasing finish.

COD: VAL_MONABRGIANNISENESI ON REQUEST



WINES

Passione Natura

THE BYODINAMIC WINE COLLECTIVE

We were born from the passion of two different entities who offer years of experience in the certified organic and biodynamic farming, focused to the production of high quality grapes and so to high quality vinification, that uses the spontaneous fermentation method.

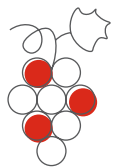
Leonardo Pizzolo and Davide Quintili created 'Passione Natura' to offer a reliable service for vineyards management and tailor-made vinification to arrive to realize finished private labels.

Passione Natura always guarantees the complete traceability of the product thanks to the control of the management of the vineyards and the separated vinification for each supplier.

PASSIONE NATURA LOCATION



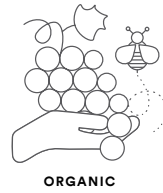
GRAPE VARIETIES



- GLERA
- PECORINO
- PINOT GRIGIO
- TREBBIANO
- CERASUOLO
- MONTEPULCIANO
- PRIMITIVO



Cartemisia



CARTEMISIA Organic Prosecco D.O.C.

Terroir Hills of the province of Treviso. The vines grow only in the sunniest part of the hills, between 50 mt. and 500 mt. a.s.l. The soil, clay with a good amount of minerals, allows the production of quality sparkling wines.

Wine Since inception, Cartemisia has wanted to produce wines with no pesticides, insecticides and herbicides. We made a distinct Prosecco: crisp with an intense bouquet, and pleasantly savory and complex. It's ideal as an aperitif with traditional Italian dishes, to live every day as a celebration.

Grapes 100% Glera

Alcohol 11.5% Vol.

Acidity 6 g/l

Sugar 14 g/l

Color Clear lemon yellow

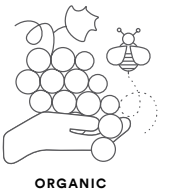
Bouquet Intense with flowers and jam notes

Taste Harmonic with a mineral finish Serving temperature: 6°- 8° C

COD: PN_CARTEMISIAPROD0C_2019



Vietri



PECORINO VIETRI

Grapes Pecorino

Tasting Notes Full, complex dry white. This wine has fresh citrus notes that are beautifully balanced. It has a golden yellow color with a full and persistent taste

Food Pairing Appetizers, fish, risotto and fresh cheese

Alcohol 12.5% Vol.

COD: PN_PECORINO_2019



PINOT GRIGIO VIETRI

Grapes Pinot Grigio

Tasting Notes This is a fresh white wine with floral notes that make it light and versatile.

Food Pairing Light appetizers, fish and seafood.

Alcohol 12.5% Vol.

COD: PN_PINOTGRIGIO_2019



ROSÈ VIETRI

Grapes Montepulciano

Tasting Notes This wine has a typical pink color that is the result of the vinification of red grapes in white. The wine has an intense bouquet, elegant and fresh to the palate

Food Pairing Light appetizers, fish and seafood

Alcohol 12.5% Vol.

COD: PN_ROSE_2019



MONTEPULCIANO VIETRI

Grapes Montepulciano

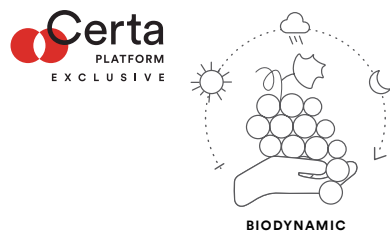
Tasting Notes This wine has delicious aromas of black cherries, strawberries and herbs. The color is ruby red with light purple reflections. On the palate it has a medium body, with a finish of good freshness and persistence

Food Pairing Pasta, game, cold cuts, aged cheese

Alcohol 12.5% Vol.

COD: PN_MONTABRUZZODOC_2019

Biodynamic



ELEMENTI TREBBIANO D'ABRUZZO D.O.C.

This Trebbiano is produced between the Majella National Park and the Sirente-Velino Natural Park. Thanks to the mountain climate, these grapes are able to reach the full maturation typical of warm regions, yet maintaining a significant aromatic profile and an excellent health condition. This white wine is able to express very particular olfactory notes that recall citrus and white flowers. At the taste, there is fullness and a body rightly supported by acidity. The result is a well-balanced wine with an immediate and pleasant drinkability.

Grapes 100% Trebbiano D'Abruzzo **Alcohol** 12.5% Vol.

COD: PN_ELEMENTI_2019



ORIGINE CERASUOLO D'ABRUZZO D.O.C.

This rosè wine is a Cerasuolo d'Abruzzo, coming from 100% Montepulciano d'Abruzzo grapes. Cerasuolo derives from the word "cerasa", meaning in the local dialect "cherry", because of the typical cherry flavor.

This is the typical rosè of the Abruzzo region, and also the wine typically drunk by the people who have their own origins in Abruzzo. This Cerasuolo is produced in the hills nearby the city of Chieti, close to the Majella National Park.

The aromatic hints recall wild cherries, coupled with the classic bon-bon note whereas, at the taste, it has pleasant freshness and drinkability.

Grapes 100% Montepulciano d'Abruzzo **Alcohol** 13% Vol.

COD: PN_ORIGINE_2019



AXIOMA MONTEPULCIANO D'ABRUZZO D.O.C.

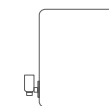
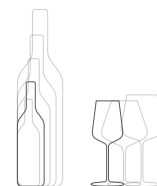
This wine is produced in Loreto Aprutino, nearby the Gran Sasso National Park. Our conferrer in this area owns 20 ha, all in biodynamic agriculture. The location is one of the most suitable of the region for producing wine, and one of the few in biodynamic certified management.

It is a pure Montepulciano fermented in stainless steel tanks to enhance the freshness and fragrance of the intact fruit. The intense violet ruby color invites you to discover the varietal aromas which remembers red fruits and sour black cherries with hints of wild berries. It has a great structure and concentration, wonderfully sustained from an obvious acidity.

100% Montepulciano d'Abruzzo **Alcohol** 13% Vol.

COD: PN_AXIOMA_2019

Lupi Reali



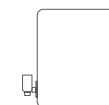
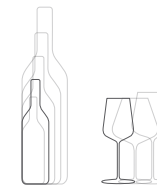
75 cl available in bottle
300 cl available in bag
in box format

LUPI REALI TREBBIANO D'ABRUZZO D.O.C.

Immediately after the harvest, the grapes are pressed and the resulting juice is cooled and separated from the skins. This cooling process is necessary in order to preserve the varietal aromas. In this way, the Trebbiano is able to express very particular notes, such as citrus and white flowers. The result is a well-balanced wine, fresh, perfumed with a long finish.

Grapes 100% Trebbiano D'Abruzzo

Alcohol 12.5% Vol.



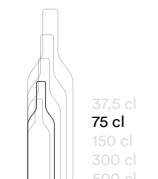
75 cl available in bottle
300 cl available in bag
in box format

LUPI REALI MONTEPULCIANO D'ABRUZZO ORGANIC D.O.C.

This wine has an intense and bright ruby color. The scent is the one of blackberry and black currant. On the palate it is enveloping, warm, broad with powerful but with very fine tannins and a great balance. It grants, in the end, the return of the black fruit which persists intertwined with the tones of roasting and dried flowers.

Grapes 100% Montepulciano D'Abruzzo

Alcohol 12.5% Vol.



37.5 cl
75 cl
150 cl
300 cl
500 cl

LUPI REALI ROSATO ORGANIC D.O.C.

This is the typical rosè wine from Abruzzo. It is made of Montepulciano grapes vinified in white. Its freshness is noticeable, accompanied by thin but persistent structure.

Its main feature is a fragrant perfume of sour cherry.

Grapes 100% Montepulciano D'Abruzzo

Alcohol 12.5% Vol.

Marchesi Migliorati



**MARCHESI MIGLIORATI
TREBBIANO D'ABRUZZO D.O.C.**

The Marchesi Migliorati Trebbiano d'Abruzzo is made of organically grown grapes present in the Abruzzo region since the 1300s. Marchesi Migliorati Trebbiano d'Abruzzo is a white, organic wine.

Grapes 100% Trebbiano d'Abruzzo

Alcohol 13% Vol.

Color straw yellow

Smell delicate aromas and strong citrus notes.

Taste Pleasant floral bouquet with a dry and savory flavor.



**MARCHESI MIGLIORATI
MONTEPULCIANO D'ABRUZZO
D.O.C.**

This Montepulciano d'Abruzzo D.O.C. of is an organic red wine, the fruit of an ancient tradition that has been handed down for centuries: since the 1300s, in Abruzzo, the Marchesi Migliorati have cultivated rows of vines among the olive trees of their ancient property.

Grapes 100% Montepulciano D'Abruzzo

Alcohol 13% Vol.

Food pairing grilled meat-based dishes

Corte Fiore



**CORTE FIORE
Appassimento**

Appassimento is one of the most ancient methods used to make wine. It refers to wines obtained thanks to the particular production method of drying the grapes. The aim is to increase the concentration of sugar, so to be able to obtain a rich and full wine both in terms of alcohol and sweetness. The technique was already developed in Mesopotamia, and from there arrived to Greece and to the Roman empire.

Grapes 80% Montepulciano d'Abruzzo and 20% Sangiovese

Colour Intense, deep, ruby red

Nose Aromas of well-ripened fruit, wild cherry, dried plums.

Palate Complex, balanced, with full body and length. A touch of sweetness from ripe tannins. Clear notes of mature fruits and a generous body, combined with long taste.

Alcohol 14.5% Vol.



Passi Reali



**PASSI REALI
Appassimento**

The Abruzzo region is one of the few regions that has a tradition for drying the grapes. This technique was used in the past for the Mass wine. Moreover, in the inner part of the region, characterized by high mountains and a very cold weather, this ancient process was very useful when the complete grapes maturation was not achievable due to the severe climate. In this case, farmers used to leave the grapes on the plant to dry, and then, only when the drying process was completed, they would start the vinification.

Our Appassimento is full-bodied, structured and with fine tannins. Perfect to pair with red meat, pasta with meatballs, or seasoned cheese.

Grapes 80% Montepulciano d'Abruzzo and 20% Sangiovese

Production Area Abruzzo National Park

Alcohol 14.5% Vol.



Prisma



**PRISMA
Edizione D'Autore**

This red wine has an impressive bouquet with scent of roses, dark cherries. It has notes of juniper and noble woody aromas. This wine is wonderfully full-bodied on the palate, with ripe tannins, complex and with a long-lasting finish. A meditation wine.

Grapes Montepulciano, Sangiovese, Nero d'Avola, Primitivo, Negroamaro.

Varietal Red Tavola

Alcohol 14% Vol.

Food pairing risotto, lamb, beef, pork



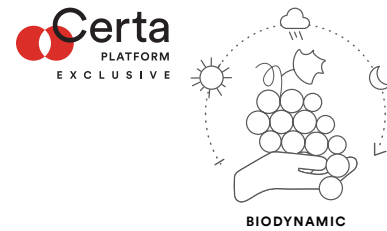
Diversi

The mission of this collections of wines is to offer an affordable Natural product to those clients more sensitive to the “healthy” quality.

Diversi (meaning different in Italian) is a small organization born from a meeting between a cooperative of vine pruners and the experience in the winemaking of a small group of organic enthusiasts.

At Diversi, they produce and vinify organic grapes of the highest quality.

“We do believe that in order to bring “healthy” wines to our tables we must start from healthy vineyards, without using harmful products for our health as it was in the past.”



Diversi is a biodynamic certified winery, having earned:

- Biodynamic Demeter Certified Collection;
- Biodynamic Zero Sulphites Certified Collection.

Diversi wines are:

- without any pesticides;
- without any added sugar;
- without any added sulphites;
- vegan friendly.



**RED WINE
BIODYNAMIC, WITHOUT
SULPHITES, D.O.C.**

Grapes 100% Montepulciano

Alcohol 12.5% Vol.

Residual sugar 0 mg/l

Maximum Sulphites Content Max 40 g/l
(Average red wines bio 170)

Production Area Ateleta and Pollutri

Vinification Spontaneous Fermentation

Certifications

Demeter

Vegan friendly

Organic by ICEA

Without added sulphites

COD: PN_DIVERSIREDNOSULF_2019



**RED WINE
BIODYNAMIC D.O.C.**

Grapes 100% Montepulciano

Alcohol content 12.5% Vol.

Residual sugar 0 mg/l

Maximum Sulphites Content Max 40 g/l
(Average red wines bio 170)

Production Area Ateleta and Pollutri

Vinification Spontaneous Fermentation

Certifications

Demeter

Vegan friendly

Organic by ICEA

COD: PN_DIVERSIRED_2019



Certa Selection

PASSIONE NATURA

Flag white

CARTEMISIA Prosecco D.O.C.

Cartemisia Prosecco DOC is produced in Montebello Vicentino in the province of Vicenza, from the Prosecco plant owned by the Pizzolo family (also owner of Passione Natura). In only 3 years of activity, the Pizzolo family has become one of the top 4 Prosecco producers.

Thanks to the sister company, Passione Natura carefully selects its own cuvee, relying on a fantastic selection of grapes and highly professional machines, and is able to supply Proseccos with a great price/quality ratio.

This Prosecco has a fruity nose with pleasant notes of green apples, peaches, and mature pears.

At the taste it has hints of sweetness, combined with a refreshing taste. It has also a persistent perlage.

The particular persistence and structure of this sparkling wine can be traced back to the long aging of the wine on its yeasts, a method wisely managed by our enological staff.



CARTEMISIA PROSECCO D.O.C.

Terroir Hills of the province of Treviso. The vines grow only in the sunniest part of the hills, between 50 mt. and 500 mamsl

The soil, clay with a good amount of minerals, allows the production of quality sparkling wines.

Wine Since inception, Cartemisia has wanted to produce wines with no pesticides, insecticides and herbicides. We made a distinct Prosecco: crisp with an intense bouquet, and pleasantly savory and complex. It's ideal as an aperitif with traditional Italian dishes, to live every day as a celebration.

Grapes 100% Glera

Alcohol 11.5% Vol.

Acidity 6 g/l

Sugar 14 g/l

Color Clear lemon yellow

Bouquet Intense with flowers and jam notes

Taste Harmonic with a mineral finish.

Suggested serving temperature 6°- 8° C

COD: PN_CARTEMISIAPRODOC_2019

Certa Selection

PASSIONE NATURA

Flag red

AXIOMA BIODYNAMIC MONTEPULCIANO D'ABRUZZO D.O.C.

This wine is produced in Loreto Aprutino, nearby the Gran Sasso National Park. Our conferrer in this area owns 20 ha, all in biodynamic agriculture. The location is one of the most suitable of the region for producing wine, and one of the few in biodynamic certified management.

It is a pure Montepulciano fermented in stainless steel tanks to enhance the freshness and fragrance of the intact fruit. The intense violet ruby color invites you to discover the varietal aromas which remembers red fruits and sour black cherries with hints of wild berries. It has a great structure and concentration, wonderfully sustained from an obvious acidity.



AXIOMA MONTEPULCIANO D'ABRUZZO D.O.C.

Varietal 100% Montepulciano d'Abruzzo

Origin Abruzzo hills, Loreto Aprutino

Alcohol 13% Vol.

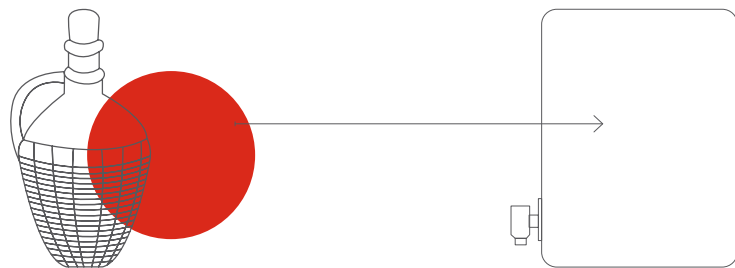
Acidity 6 g/l

Sugar <2 g/l

COD: PN_AXIOMA_2019

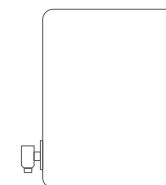


Farmers' wine: bag in box



The traditional farmers' wicker wine bottle was used to carry wine from estate cellar to estate, or from market wine shop to home.

In the bag-in-box solution, wine is contained in a plastic bladder with an air-tight valve emerging from a protective corrugated fiberboard box. It serves as an alternative to traditional wine bottling in glass with a cork or synthetic seal.



PASSIONE NATURA RED ●

Grapes 100% Montepulciano D'Abruzzo

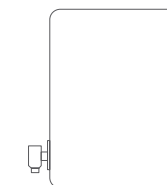
Alcohol content 13% Vol

Litres 3

Size 19x8x24 cm

Weight 3,5 kg

Package 4 pieces/carton



PASSIONE NATURA WHITE ●

Grapes 100% Trebbiano D'Abruzzo

Alcohol content 12.5%

Litres 100% Trebbiano D'Abruzzo

Size 12.5%

Weight 100% Trebbiano D'Abruzzo

Package 12.5%





Campania

Italy Map



Campania Map



Campania is one of the regions of Southern Italy and stretches along the Tyrrhenian Sea, from the mouth of the Garigliano River to the Gulf of Policastro.

The mild climate, the beauty of the coasts, the richness of its art and history, and the love for food make Campania the fascinating territory that it is.

The journey begins with the sea, the region's uncontested queen, with its intense colors, its coasts that are crawling with bays, coves and rock faces.

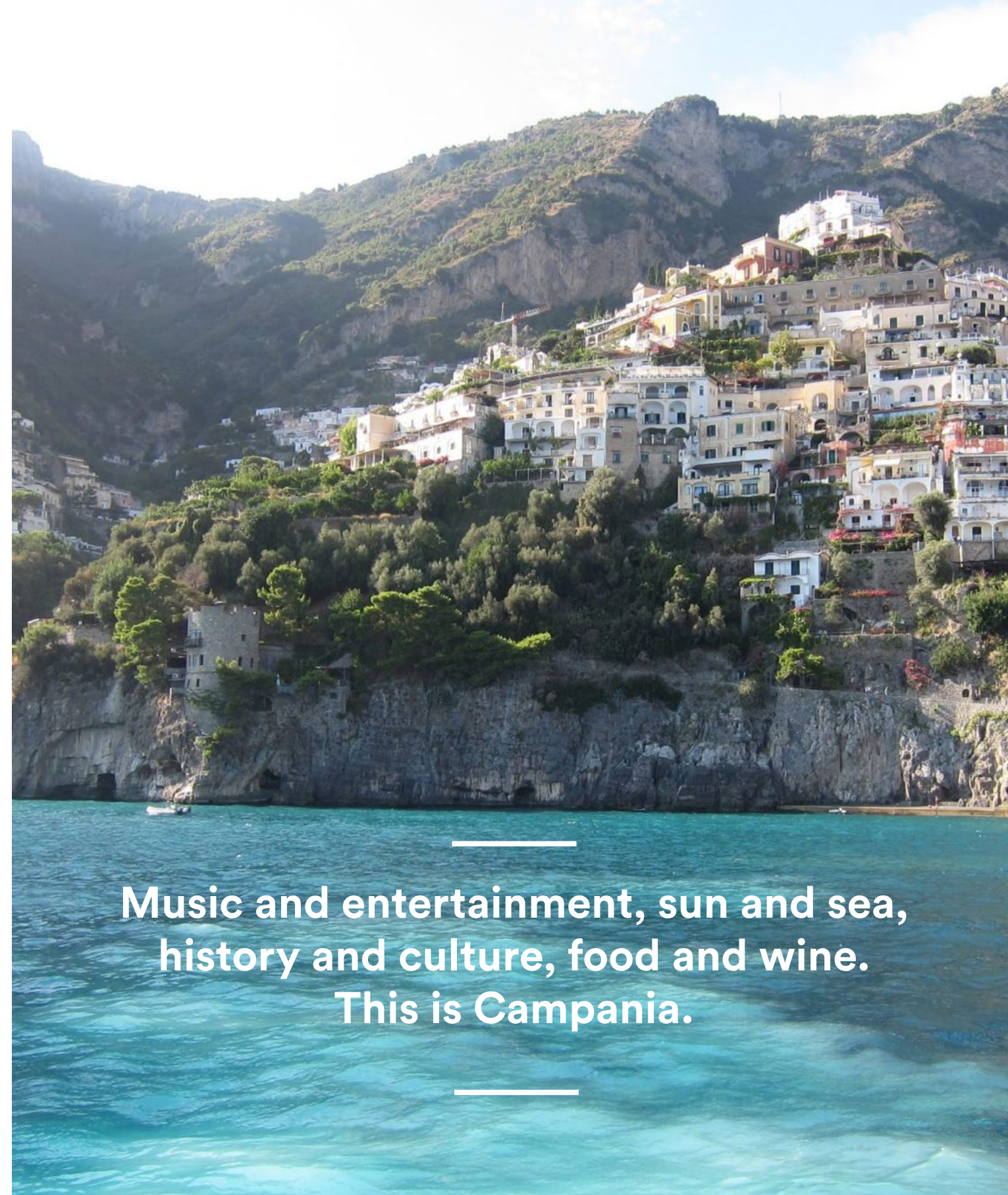
This region is made even more charming by the flourishing Mediterranean vegetation that alternates with its small, charming towns that narrate the history and traditions of Campania and make any stay here unforgettable.

Campania is cheerful and radiant, well-known for the typical products from the land. Thanks to the sun, this region can boast the juiciest and tastiest tomatoes in the world that flavor the many local dishes and, last but not least, the famous pizza and calzone. The pizza maker who invented a tri-color pizza with tomato, mozzarella cheese and basil in honor of Queen Margherita of Savoy, became a legend; this pizza still survives with the traditional name of pizza Margherita.

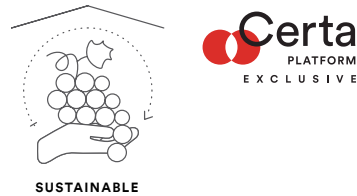
Naples is also the homeland of Italian spaghetti. The sauces are numerous and all very tasty, but what matters the most is that the pasta is perfectly-cooked; the people of Naples are certified experts in this! Another pride of this region is the dairy produce, with the famous buffalo mozzarella, masterfully produced in the areas of Mondragone, Battipaglia, Capua and Eboli.

The most typical desserts are Neapolitan through and through: crispy sfogliatelle with ricotta cheese, and babas soaked in (rum) liqueur.

The liqueurs? Limoncello of Sorrento and Campanian wines, from Taurasi to Aglianico, Greco di Tufo, Asprino d'Aversa, Lacrima Christi, Fiano and Solopaca, perhaps enjoyed with a Neapolitan meal on a terrace overlooking the sea and a beautiful Neapolitan song playing in the background.



Music and entertainment, sun and sea,
history and culture, food and wine.
This is Campania.



CANTINE ASTRONI LOCATION



GRAPE VARIETIES



FALANGHINA
PIEDIROSSO
AGLIANICO
SCIASCINOSO

WINES

Cantine Astroni

THE WINES OF THE CAMPI FLEGREI

The Astroni Winery was born in Campi Flegrei.

The winery is located on the outer slopes of the Astroni crater between Naples and Pozzuoli. Once the private hunting grounds for the Bourbons, today it is a State Nature Reserve managed by WWF Italy.

In this corner of a unique land kissed by the sea, inspired by the volcanic fire, and embraced by myths, the Astroni Winery is committed to safeguard, enhance and promote the great enoic heritage handed down by our ancestors. Thanks to a visceral relationship with the land and the support of key enological innovations, the winery produces wines that are able to recount the territory from which they originate in every glass. The focus is mainly on pre phylloxera native vines (ungrafted): Falanghina dei Campi Flegrei and Piediroso.

Today Astroni Winery's commitment is increasingly directed towards disseminating and promoting the work, tradition and culture of the territory and man. Over the last several years, the winery has also launched a project to promote the area through art, communication and education.

The Astroni Winery today is not only the art of producing wine but also culture and hospitality.

Educational tours, guided tours and tastings, wine and food events, exhibitions and lectures are just some of the activities promoted and implemented at the winery and are an integral part of our wine tourism and cultural offerings.



VIGNA ASTRONI - CAMPI FLEGREI D.O.P. FALANGHINA

Grapes	100% Falanghina
Production area	Outer slopes of the Astroni Crater. Exposure east to southeast, 170-216 mamsl
Coordinates	40°50'52"N 14°09'35"E
Soil	sandy with volcanic origin
Training system	double Guyot
Yield	50 quintals
Harvest period	first part of October
Harvest	manual
Technical prefermentation	the grapes are harvested by hand and delivered to the winery in small crates. They are destemmed, slightly crushed, and left in pneumatic presses where the skins and juice macerate for a few hours.
Fermentation	only the free run must is used and fermented in stainless steel. The first part of the fermentation process is triggered by the work of indigenous yeasts, but later inoculated yeasts are selected (yeasts that were isolated in the vineyard as well as during the spontaneous fermentation).
Fermentation temperature	14° - 18° C
Refining	After alcoholic fermentation, the wine is racked and refined on the lees for at least 6 months
Alcohol	12,5% Vol.

Certa Selection

CANTINE ASTRONI

Icon wine

VIGNA ASTRONI
CAMPI FLEGREI D.O.P.
FALANGHINA

Vigna Astroni, Falanghina of Campi Flegrei Cru, was born from our vineyard, which grows on the outer slopes of the Astroni Crater. The grapes come from a single terraced vineyard of 1.5 hectares, which is currently under conversion to organic. The wine is bottled after 8 months of aging in stainless steel tanks without refrigeration and gentle filtration. The wine may contain some sediments on the bottom of the bottle.

Organoleptic characteristics:
A deep straw yellow color. Mineral notes combine with elegant toasted sweet almond and light herbaceous scents. Sapidità is the first impact noted during tasting which is then followed by a lively acidity. These components interact well with the smoothness of the wine.

Campi Flegrei



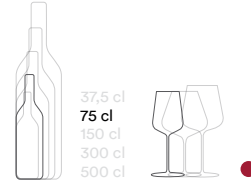
CAMPI FLEGREI D.O.P. FALANGHINA COLLE IMPERATRICE

Grapes 100% Falanghina
Organoleptic characteristics

A clear and consistent wine, straw yellow color with golden hues and hints of green. The nose is intense, fine and complex and presents floral and fruity notes. Dry warm and smooth on the palate. A good freshness and sapidity. A balanced, full-bodied wine with good persistence and intensity.

Alcohol 12,5% Vol.

COD: AST_COLLEIMPERATRICE_2018



CAMPI FLEGREI D.O.P. PIEDIROSSO COLLE ROTONDELLA

Grapes 100% Piediroso
Organoleptic characteristics

A clear and consistent wine, ruby red in color with violet hues. An intense nose, fine and complex, which presents fruity notes (red fruits such as currants and plums), mineral and floral (violet) as well as toasted and smoky notes typical and unmistakable of this grape variety. A dry, warm, and smooth palate. Good tannins, fresh, and sapid. A balanced full-bodied wine with good persistence and intensity.

Alcohol 12% Vol.

COD: AST_ROTONDELLA_2018

Penisola Sorrentina



PENISOLA SORRENTINA D.O.P. GRAGNANO

Grapes Piediroso, Aglianico, Sciascinoso
Organoleptic characteristics

Ruby red in color with a tendency towards dark. A vinous and rustic bouquet. Sparkling with an evanescent foam. It has an aroma and an extremely volatile smoky aftertaste. Slightly sweet. Despite the color, it should be drunk cold at a temperature of 5-8 degrees.

Alcohol 11,5% Vol.

COD: AST_PENISORRGRAGNANO_2019

Campania



CAMPANIA I.G.P. RAIS

Grapes Aglianico, Piediroso
Organoleptic characteristics

A limpid and consistent wine with an intense ruby color. The nose is fine and complex presenting intense dried flowers, mature fruits, cherry liqueur, oak and tobacco aromas. The mouth is fine, dry, warm and smooth with tannins that are but not invading tannins. A good balance and persistence.

Alcohol 14% Vol.

COD: AST_RAIS_2016



Single Vineyards



VIGNA ASTRONI - CAMPI FLEGREI CRU DI FALANGHINA D.O.P.

Grapes
Organoleptic characteristics

100% Falanghina
A deep straw yellow color. Mineral notes combine with elegant toasted sweet almond and light herbaceous scents. Sapidità is the first impact noted during tasting which is then followed by a lively acidity. These components interact well with the smoothness of the wine.

Alcohol 12,5% Vol.

COD: AST_FALANGHINA_2016
COD: AST_FALANGHINA_2017



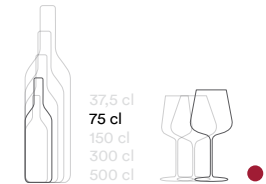
STRIONE CRU DI FALANGHINA D.O.P.

Grapes
Organoleptic characteristics

100% Falanghina
A clear deep golden yellow color. A complex intense and persistent nose with a generous bouquet that slowly rises from the glass. Floral scents prevail followed by those of mature fruits such as apricots and yellow peaches. Pleasant citrus notes with a lightly spicy finish. Freshness, structure and persistence are noted in the mouth as well as the typical minerality and sapidity; almost tending towards salty.

Alcohol 12% Vol.

COD: AST_STRIONE_2013



TENUTA CAMALDOLI RISERVA DI PIEDIROSSO CAMPI FLEGREI D.O.P.

Grapes
Organoleptic characteristics

100% Piediroso
A wine with a ruby red color. The nose is complex and exhibits a pronounced minty aroma with herbaceous (rosemary) hints and a background of dark-fleshed fruit such as black currant and blackberry. Mineral tones, cloves and a hint of floral such as wisteria complete its aromatic bouquet. Tannins are characterized by finesse and freshness on the palate with a spicy mineral finish.

Alcohol 12,6% Vol.

COD: AST_TENUTACAMALDOLI_2015



Certa Selection

CANTINE ASTRONI

Flag white

**VIGNA ASTRONI
CAMPI FLEGREI****Vinification technique:**

The hand-picked grapes are brought into the cellar whole, and after being destemmed and crushed they undergo soft pressing. The free-run must, which undergoes cold static fining and is inoculated with selected yeasts, ferments at a temperature of 18°C for about 20/30 days

Maturing technique and duration prior to bottling:

4 months in stainless steel tanks

Organoleptic characteristics:

Pale straw yellow colour with greenish hues and a characteristic fruity aroma mixed with floral notes. Balanced flavour sustained by a slightly acidic note which enhances aromatic freshness.

**VIGNA ASTRONI - CAMPI FLEGREI
CRU DI FALANGHINA D.O.P.**

<u>Grapes</u>	100% Falanghina
<u>Production area</u>	Outer slopes of the Astroni Crater. Exposure east to southeast, 170-216 mamsl
<u>Coordinates</u>	40°50'52"N 14°09'35"E
<u>Soil</u>	sandy with volcanic origin
<u>Training system</u>	double Guyot
<u>Yield</u>	50 quintals
<u>Harvest period</u>	first part of October
<u>Harvest</u>	manual
<u>Technical prefermentation</u>	the grapes are harvested by hand and delivered to the winery in small crates. They are destemmed, slightly crushed, and left in pneumatic presses where the skins and juice macerate for a few hours.
<u>Fermentation</u>	only the free run must is used and fermented in stainless steel. The first part of the fermentation process is triggered by the work of indigenous yeasts, but later inoculated yeasts are selected (yeasts that were isolated in the vineyard as well as during the spontaneous fermentation).
<u>Fermentation temperature</u>	14° - 18° C
<u>Refining</u>	after alcoholic fermentation, the wine is racked and refined on the lees for at least 6 months
<u>Alcohol</u>	12,5% Vol.

COD: AST_FALANGHINA_2016
COD: AST_FALANGHINA_2017

Certa Selection

CANTINE ASTRONI

Flag red

**TENUTA CAMALDOLI
RISERVA DI PIEDIROSSO
CAMPI FLEGREI D.O.P.**

We produce our Piediroso reserve by carefully selecting grapes from the best exposed rows from our vineyard in Camaldoli. The grapes are fermented and macerated in cherry wood and the wine is aged in chestnut wood. Tenuta Camaldoli is not clarified or filtered, and therefore may contain some sediments on the bottom of the bottle.

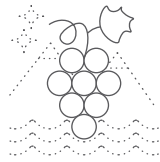
Organoleptic characteristics:

A wine with a ruby red color. The nose is complex and exhibits a pronounced minty aroma with herbaceous (rosemary) hints and a background of dark-fleshed fruit such as black currant and blackberry. Mineral tones, cloves and a hint of floral such as wisteria complete its aromatic bouquet. Tannins are characterized by finesse and freshness on the palate with a spicy mineral finish.

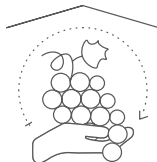
**TENUTA CAMALDOLI
RISERVA DI PIEDIROSSO CAMPI
FLEGREI D.O.P.**

<u>Grapes</u>	100% Piediroso
<u>Production area</u>	southern slopes of the Camaldoli hills. Entirely contained in the municipality of Naples
<u>Coordinates</u>	40°52'14"N 14°10'28"E
<u>Soil</u>	predominately sandy. The site features a sloping terrain controlled by a large southern facing embankment on a tufaceous matrix (yellow Neapolitan tufa 10,000 to 15,000 years ago) in which overlapping pyroclastic layers associated with the last Phlegrean eruptions between 3,500 and 5,000 years ago are present.
<u>Training system</u>	espalier with bilateral Guyot system. The rows are primarily oriented north-south and have a spacing arrangement of 2 m x 1.5 m
<u>Yield</u>	3333 plants per hectare
<u>Harvest period</u>	first part of October
<u>Harvest</u>	manual
<u>Technical prefermentation</u>	manual destemming of the best grapes from the Camaldoli Estate. Vinification in an open-top truncated cone cherry wood vat. Punching down performed manually.
<u>Fermentation</u>	indigenous yeast fermentation
<u>Fermentation temperature</u>	22° - 26° C
<u>Refining</u>	after fermentation, maceration on the skins for about 60 days. At the end of December, the wine is poured in three different barrels: 3rd year 350-liter chestnut; 225 liter 3rd year medium toasted French oak barrels of 225 liters; and 225 liter 3rd year low roasted French oak barrels. It is bottled in June and aged for 20 months.
<u>Alcohol</u>	12,6% Vol.

COD: AST_TENUTACAMALDOLI_2015



EXTREME WINE



SUSTAINABLE



MARISA CUOMO LOCATION



GRAPE VARIETIES



BIANCOLELLA
FALANGHINA
FENILE
GINESTRA
AGLIANICO
RIPOLI
PIEDIROSSO

Certa

332

WINES

Marisa Cuomo

FUORE! A SORT OF NEVERLAND

The grapes that grow here, clinging to the rocks of Furore, are exposed to the magical action of the sun and sea of the Amalfi Coast. The charm of the geometry of the estate's vineyards is joined by the beautiful wine cellar dug into the rock.

Since 1980, the year in which the winegrowing estate was established, Cantine Marisa Cuomo has belonged to Andrea Ferraioli and Marisa Cuomo, and it occupies an area of 10 hectares.

The selection of noble grapes, the search for the right degree of freshness and humidity, combined with the passage of time, old secrets handed down by the local winemakers and the advanced technology used by today's wine technicians give life to wines of the finest quality, appreciated the world over.

Andrea Ferraioli and Marisa Cuomo, with oenologist Luigi Moio and the estate's winegrowers, decide to focus on quality to stand out from the crowd in the Italian oenology sector, with wines with a taste that is just as unique and extraordinary as the Furore coast.



FUORE BIANCO FIOR D'UVA COSTA D'AMALFI D.O.C.

<u>Grapes</u>	30% Fenile, 30% Ginestra, 40% Ripoli
<u>Zone of origin</u>	Furore and neighbouring municipalities
<u>Exposure and altitude</u>	Coastal terraces set 200/550 metres above sea level with southerly exposure
<u>Soil composition</u>	Dolomitic-limestone rock
<u>Cultivation system</u>	Pergola and/or atypical radial, espalier
<u>Plant density</u>	5000-7000 vines per hectare
<u>Grape harvest yield per hectare</u>	Approx. 6 tons per hectare (1.3 kg per plant)
<u>Harvesting time</u>	Last ten days of October. Hand-picked

Certa Selection

MARISA CUOMO

Icon wine

FUORE BIANCO FIOR D'UVA COSTA D'AMALFI D.O.C.

Vinification technique:

The over-ripe grapes are hand picked and brought into the cellar whole. After soft pressing the grape must, which undergoes cold static fining and is inoculated with selected yeasts, ferments at a temperature of 12°C for about three months in oak barrique

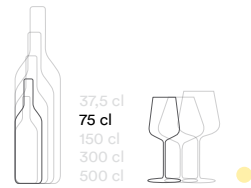
Maturing technique and duration prior to bottling:

4 months in stainless steel tanks

Organoleptic characteristics:

This wine is bright yellow with golden hues. The scent is reminiscent of apricots and broom flowers, with a hint of tropical fruit. The taste is smooth, dense and characterised by a considerable aromatic persistence of dried apricots, sultanas and candied fruit

Costa d'Amalfi White



**FURORE BIANCO
COSTA D'AMALFI D.O.C.**

Grapes 60% Falanghina and 40% Biancolella

Organoleptic characteristics Dull straw yellow colour and delicate aroma of fruit, reminiscent of the unmistakable Mediterranean scents of the zone of origin. The flavour is pervasive and balanced, with a slight dominance of the acidic note supporting the freshness of the aromas.

COD: MAC_FUROREBIANCO_2019



**RAVELLO BIANCO
COSTA D'AMALFI D.O.C.**

Grapes 60% Falanghina and 40% Biancolella

Organoleptic characteristics Pale straw yellow colour with greenish hues and a characteristic fruity aroma mixed with floral notes. Balanced flavour sustained by a slightly acidic note which enhances aromatic freshness.

COD: MAC_RAVELLOBIANCO_2019



**COSTA D'AMALFI BIANCO
COSTA D'AMALFI D.O.C.**

Grapes 60% Falanghina and 40% Biancolella

Organoleptic characteristics Costa d'Amalfi Bianco is a white wine characterised by its pale yellow colour and the elegant scent of acacia, lemon verbena and aromatic herbs, with a final persistence who remind the toasted almond flavour. The wine emerges for its posed equilibrium and the vivid freshness of the taste.

COD: MAC_BIANCO_2019



**FURORE BIANCO FIOR D'UVA
COSTA D'AMALFI D.O.C.**

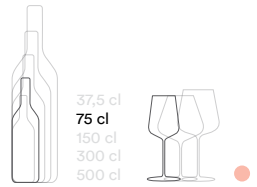
Grapes 30% Fenile, 30% Ginestra, 40% Ripoli

Organoleptic characteristics This wine is bright yellow with golden hues. The scent is reminiscent of apricots and broom flowers, with a hint of tropical fruit. The taste is smooth, dense and characterised by a considerable aromatic persistence of dried apricots, sultanas and candied fruit.

COD: MAC_FIORDUVAFUOREBIANCO_2019



Costa d'Amalfi Rosè and Red

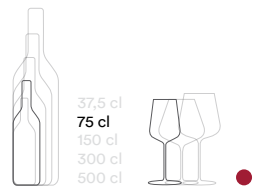


COSTA D'AMALFI ROSATO COSTA D'AMALFI D.O.C.

Grapes 50% Piediroso, 50% Aglianico

Organoleptic characteristics Costa d'Amalfi Rosato is characterised by a vivid pink colour and an intense hint of cherry, red currant and pomegranate, mixed together with essences of mediterranean scrub. The wine is structured and harmonious, it distinguishes itself for its persistence.

COD: MAC_ROSATO_2019



FURORE ROSSO COSTA D'AMALFI D.O.C.

Grapes 50% Piediroso, 50% Aglianico

Organoleptic characteristics Red with ruby hues, characteristic aroma of ripe cherries and liquorice. Smooth flavour characterised by a pleasant base of spicy notes.

COD: MAC_FUROREROSSO_2019

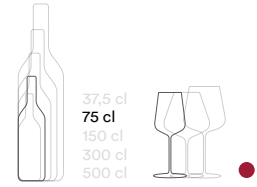


FURORE RISERVA COSTA D'AMALFI D.O.C.

Grapes 50% Piediroso, 50% Aglianico

Organoleptic characteristics Red colour with dark ruby hues, intense aroma of black forest fruits, blackberries, blackcurrants and blueberries. Smooth, well-balanced taste with an aromatic finish of brushwood and spices.

COD: MAC_FUROREROSSORISERVA_2016



COSTA D'AMALFI ROSSO COSTA D'AMALFI D.O.C.

Grapes 50% Piediroso, 50% Aglianico

Organoleptic characteristics Costa d'Amalfi Rosso is a red wine with a shiny red rubin colour. The scent of this wine remind notes of marasca cherry and thin black pepper aroma. Its taste is balanced and persistent, embraced with tannins of beautiful elegance.

COD: MAC_ROSSO_2019



RAVELLO ROSSO RISERVA COSTA D'AMALFI D.O.C.

Grapes 70% Piediroso, 30% Aglianico

Organoleptic characteristics Red with garnet hues, intense aroma of forest fruit jam. Smooth and well-balanced taste with a liquorice, vanilla and spicy finish.

COD: MAC_RAVELLOROSSORISERVA_2016

Certa Selection

MARISA CUOMO

Flag white

RAVELLO BIANCO COSTA D'AMALFI D.O.C.


Vinification technique:

The hand-picked grapes are brought into the cellar whole, and after being destemmed and crushed they undergo soft pressing. The free-run must, which undergoes cold static fining and is inoculated with selected yeasts, ferments at a temperature of 18°C for about 20/30 days

Maturing technique and duration prior to bottling:
4 months in stainless steel tanks

Organoleptic characteristics:

Pale straw yellow colour with greenish hues and a characteristic fruity aroma mixed with floral notes. Balanced flavour sustained by a slightly acidic note which enhances aromatic freshness.



**RAVELLO BIANCO
COSTA D'AMALFI D.O.C.**

Grapes 60% Falanghina and 40% Biancolella
Zone of origin Ravello and Scala
Exposure and altitude Coastal terraces set 300/400 mamsl with south/south-west exposure
Soil composition Dolomitic-limestone rock
Cultivation system Pergola and/or atypical radial, espalier
Plant density 5000-7000 vines per hectare
Grape harvest yield per hectare Approx. 8 tons per hectare (1.5 kg per plant)
Harvesting time Last ten days of October. Hand-picked

COD: MAC_RAVELLOBIANCO_2019

Certa Selection

MARISA CUOMO

Flag red

FURORE ROSSO RISERVA COSTA D'AMALFI D.O.C.

Vinification technique:

The grapes are harvested when fully ripe and are destemmed and crushed before undergoing fermentation with intense maceration for 30 days, followed by malo-lactic fermentation and development in new French oak barriques

Maturing technique and duration prior to bottling:
12 months in new French oak barriques

Organoleptic characteristics:

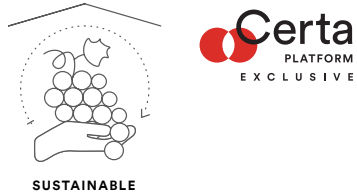
Red colour with dark ruby hues, intense aroma of black forest fruits, blackberries, blackcurrants and blueberries. Smooth, well-balanced taste with an aromatic finish of brushwood and spices



**FURORE RISERVA
COSTA D'AMALFI D.O.C.**

Grapes 50% Piediroso, 50% Aglianico
Zone of origin Furore and neighbouring municipalities
Exposure and altitude Coastal terraces set 200/550 mamsl with southerly exposure
Soil composition Dolomitic-limestone rock
Cultivation system Pergola and/or atypical radial, espalier
Plant density 5000-7000 vines per hectare
Grape harvest yield per hectare Approx. 6 tons per hectare (1.3 kg per plant)
Harvesting time Last ten days of October. Hand-picked

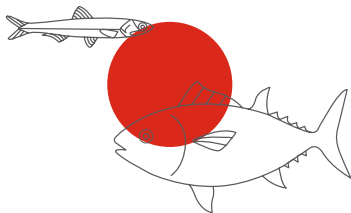
COD: MAC_FUROREROSSORISERVA_2016



ARMATORE LOCATION



PRODUCT TYPOLOGY



BLUEFIN TUNA
ANCHOVIES

FOOD

Armatore

THE SEA GIPSY

Born and grown in the Amalfi Coast, in the ancient Village of Cetara, Armatore Cetara is the result of four-generation devotion for their land and its sea. Following the ancient techniques of Cetara's tradition and in the full respect of the sea ecosystem, Armatore has supported itself for decades with fishing and keeps its identity alive.

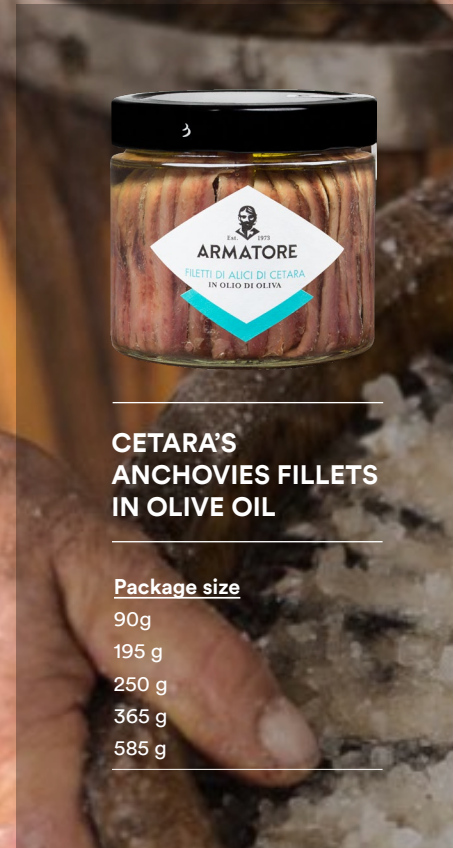
It's a story of passion, respect and commitment for the sea. Armatore believes in a sustainable fish practice: it takes only what it needs from the sea, considering all its resources as a common good to honour and protect in order to give a bright future to the next generations of fishing communities.

It is in the full respect of the sea ecosystem that, every year, the Ue assigns some bluefin tuna fishing sums to each boat.

The sustainability is an ideal in common among Armatore's fleet, we are proud to practise one of the most regulated fishing techniques in the world.

They firmly believe also in the traceability of our catch. The really short production chain of their Anchovies is a clear evidence of this aspect; since they are worked within a few hours from the fishing trip.

Armatore products are the result of our devotion for the Sea.



CETARA'S
ANCHOVIES FILLETS
IN OLIVE OIL

Package size

- 90g
- 195 g
- 250 g
- 365 g
- 585 g

Certa Selection

ARMATORE

The Icon

CETARA'S ANCHOVIES
FILLETS IN OLIVE OIL

We fish and work the most important Amalfi Coast product: Anchovies.

An enveloping and tasty flavour, preserved in extra virgin olive oil.

THE CETARA ANCHOVY



ARMATORE

Bluefin Tuna

Thunnus thynnus' fleshes are rich in proteins and Omega3 with an incredible nutritional value.

Bluefin Tuna is one of the most valuable and extremely refined tuna species. The fillets are entirely hand-worked within a few hours of the fishing trip, this is why they have a unique and delicious taste.

Armatore bluefin tuna is fished exclusively in the Mediterranean Sea, where the best examples swim. In the full respect of the fishing sum assigned, Armatore bluefin tuna products are available in limited quantities.



BLUEFIN TUNA BELLY IN OLIVE OIL

It is the most tender and exquisite part of the tuna, it covers the hips and the abdominal cavities. It is soft and delicate to the palate.

Available size

170g

COD: ARM_VENBEL_JAR170



BLUEFIN TUNA IN OLIVE OIL

Entirely handworked within a few hours from the fishing trip, Armatore bluefin tuna fillets have a tasty and strong flavour.

Available size

170g, 550g

170 g COD: ARM_TUNFIL_JAR170
550 g COD: ARM_TUNFIL_JAR550

ARMATORE

ARMATORE

Bluefin Tuna Roe

Bottarga has a delicate aroma and it's known as the Mediterranean's caviar.

It's obtained from the roe pouch of the Bluefin Tuna, which is progressively pressurized, salted and dried really slowly, following the natural method.

3. Our Products



BLUEFIN TUNA ROE

The Bottarga is pressed, salted and dried really slowly according to the natural method.

The "Mediterranean caviar" is obtained from the female bluefin tuna roe pouch.

Available size

100g, 1kg (weight may vary from 1000g to 1200g)

100 g COD: ARM_TUNROE_PAC100
1000 g COD: ARM_TUNROE_1TO3.5KG

Certa

343

ARMATORE

Cetara Anchovies

Fished during the night and worked within a few hours after, following the ancient techniques of Cetara's tradition, Cetara's Anchovies are an absolute culinary excellence of this Water.

Armatore fishes his Anchovies every season, along this magical Coast, which is the suggestive scenery for the "Notte delle Lampare".

ARMATORE



CETARA'S ANCHOVIES FILLETS IN OLIVE OIL

We fish and work the most important Amalfi Coast product: Anchovies. An enveloping and tasty flavour.

Available size
90g, 195g, 585g

90 g COD: ARM_ANCFIL_CAN90
195 g COD: ARM_ANCFIL_JAR195
585 g COD: ARM_ANCFIL_JAR585



CETARA'S SALTED ANCHOVIES

Exclusively the biggest Anchovies, fished in the Amalfi Coast, are selected for being salted. The maturation process takes place in chestnut wood casks for a minimum of 8 months.

Available size
215g

COD: ARM_ANCSAL_JAR215

ARMATORE

Cetara's Anchovy Extract

Anchovies, fished in the Amalfi Coast during spring, are layered in casks with sea salt. The salting process and the maturation can last 24/36 months.

CETARA'S ANCHOVY EXTRACT RISERVA



Size 50 ml

COD: ARM_ANCEXT_BTL50



Size 250 ml

Special edition in ceramic bottle

COD: ARM_ANCEXT_ORC250



Size 700 ml

COD: ARM_ANCEXT_BTL700





Puglia

Italy Map



Puglia Map



Hidden in the deep south of Europe, Puglia is one of Italy's leading local secrets.

The local culture is built on the region's many historical influences, whose influences all made their mark in the diverse architecture, archaeology and many dialects of the area, perhaps metaphorically reflected in the fullness and intensity of the best known deep red wines of the region.

Primitivo tends to produce smooth, full, high-alcohol wines bursting with black fruit, spice and sometimes the signature limestone minerality of southern Italian soils, the thickest of which can be pleasantly sweet, reminiscent of drinking jam, yet can also produce dry, firm, well-rounded bottle aged wines.

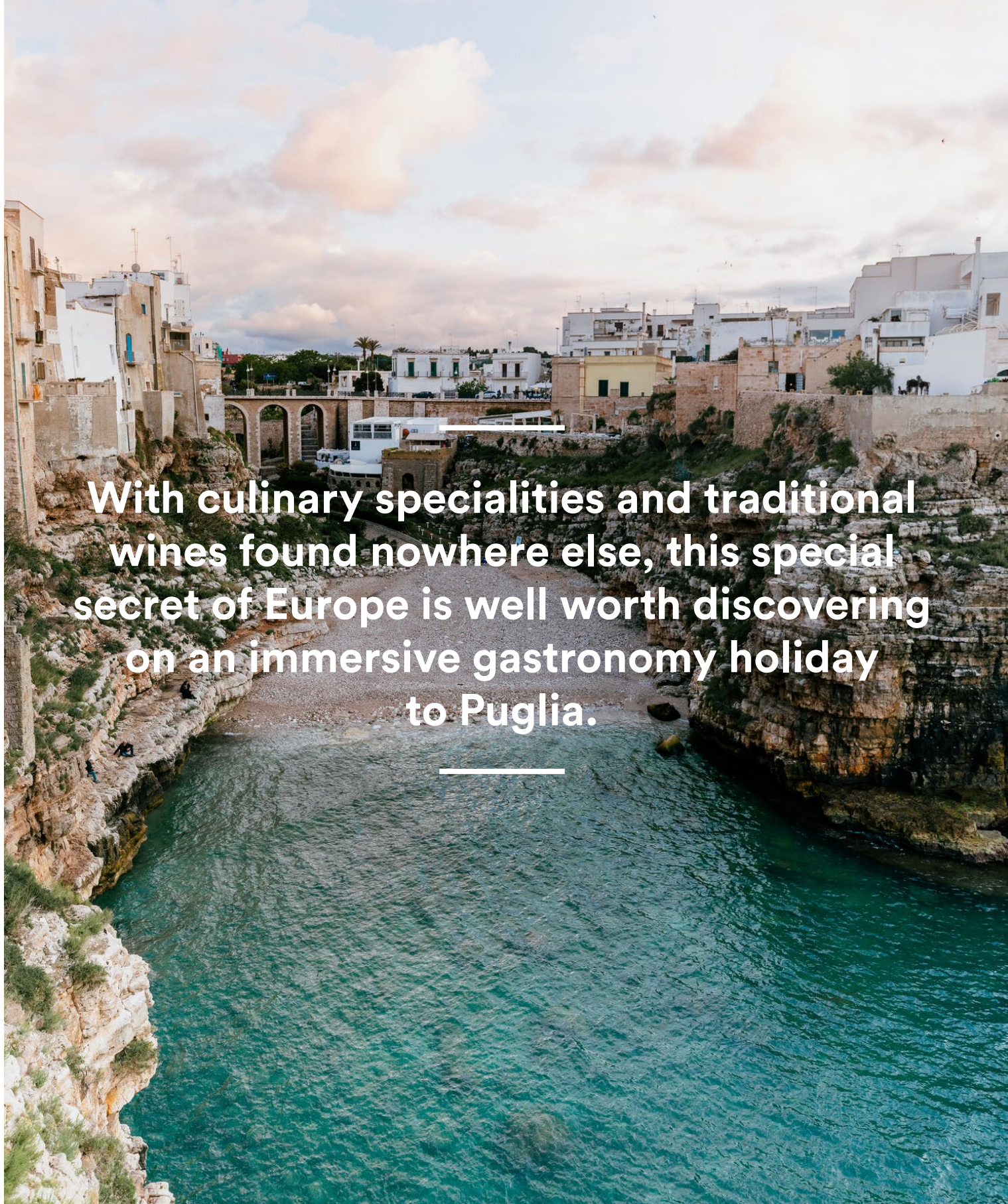
Negroamaro contrasts with its perfumed aromas yet stronger earthy tannins, structured and well-supportive of Puglia's robust cuisine, and often blended with the chocolatey cherry and plum of Malvasia nera.

Floral Aglianico and spicy Nero di Troia add to Puglia's palate of distinct wines not produced elsewhere and best enjoyed in their native appellations with the sunshine and sea of a Southern Italy holiday.

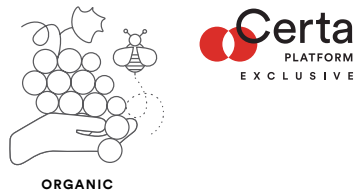
For culinary adventures the food of Puglia is perhaps among the best gastronomy that Italy has to offer. It is everything that could be described as classic, healthy Mediterranean - fresh, local, meticulously prepared and regionally specific.

You can expect your antipasti to be replete with marinated, grilled and sautéed vegetables garnered with healthy doses of top-quality olive oil (Puglia's largest industry, responsible for almost a quarter of Europe's supply), alongside foodie favourites like orecchiette con cime di rapa, burrata, straciatella.

The strength of Puglia's robust and rustic cuisine springs out of a history of self-reliance due to the poverty of the area, transformed now into its great strength as a famous destination for wine and food trips, celebrating several food and wine festivals throughout the year including the Sagra del Vino Novello, or Festival of New Wine in November, where last year's bottles are opened and passed around to the tune of traditional music and dance.



With culinary specialities and traditional wines found nowhere else, this special secret of Europe is well worth discovering on an immersive gastronomy holiday to Puglia.



FRISINO LOCATION



GRAPE VARIETIES



MINUTOLO
PRIMITIVO
VERDECA

Certa

348

WINES

Frisino

REVOLUTIONARY BY TRADITION

A new adventure

“Well-known and appreciated all over the world thanks to our extra virgin olive oil, we are preparing to face a new enthusiastic adventure, taking over a winery in Valle D’Itria with its first harvest in 2018 and launching our first collections of Frisino’s wines.

Frisinō Vineyards consist of 4200-4800 stumps/per hectare that allow us to obtain an excellent grapes quality. The plants are with typical guyot yield in espalier structure. Furthermore a particular clay and calcareous soil, with a good altitude of 330 m.a.m.s.l. ensure wines a good acidity, sapidity, freshness and elegance also thanks to a great temperature range at night.

In terms of production, the last harvest 2019 has registered 70,000 bottles and the next one (harvest 2020) has been planned for about 110,000-120,000 bottles.

Frisinō uses to transform their grapes in a small family winery where all processes are well-checked and managed. They usually harvest manually the grapes in small cases with a unit weight of about 15 kilograms/per case to avoid any break of bunches. The grapes harvested by hand are all selected directly in vine.

The fermentation process starts with natural wine yeasts at a controlled temperature of about 16 degrees for white and rosè wines, and 24 degrees for red ones.

At the end of fermentation, the wines are decanted and moved to the steel silos or french wood tonneaux for the ageing of wines.

After steel or wood aged, wines are ready to bottling , to let them rest in the bottles for some others months.

Frisinō Family has created two different wine collections based on different market and customers targets.

1) Legàmi Collection: it’s dedicated to a mother (Pina) and her daughter (Flavia), two different souls, united by the same passion, the same unique and indissoluble bond.

2) Verso Collection: with a minimal design and essential packaging that underline the Frisinō Company philosophy. A collection for wines more structured, characterized by elegant notes due to steel aged, ideal for more refined palates.



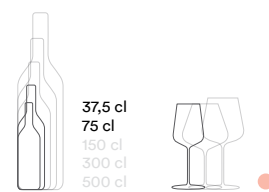
Legàmi collection



VERDECA
PUGLIA I.G.P.

Variety	100% Verdeca
Area	Puglia · Valle D'Itria
Altitude	300 mamsl
Soil	Calcareous · clay
Training	Guyot with 5000 stumps/ha
Age of Vines	15 years
Yield	100 q.li/ha
Harvest	Mid-September
Wine-making	De-stemming and soft pressing of the grapes
Fermentation	In steel at a temperature of 14 - 16 ° C for 20 days
Aging	5 months · bottle 1 month
Alcohol	12,5% Vol.
Serve	10 -12°C

37,5 cl COD: FRI_LEGAMIVERDECHALF_2019
75 cl COD: FRI_LEGAMIVERDEC_2019



ROSATO
PUGLIA I.G.P.

Variety	100% Primitivo
Area	Puglia · Valle D'Itria
Altitude	300 mamsl
Soil	Calcareous · clay
Training	Guyot with 4500 stumps/ha
Age of Vines	15 years
Yield	100 q.li/ha
Harvest	Last ten days of September
Wine-making	De-stemming and soft pressing of the grapes, short cold maceration
Fermentation	In steel at a temperature of 14 - 16 ° C for 20 days
Aging	Steel 5 months · bottle 1 month
Alcohol	12,5% Vol.
Serve	10 -12°C

37,5 cl COD: FRI_LEGAMIROSATOHALF_2019
75 cl COD: FRI_LEGAMIROSATO_2019

Legàmi Collection: it's dedicated to a mother (Pina) and her daughter (Flavia), two different souls, united by the same passion, the same unique and indissoluble bond.



Certa Selection

FRISINO

Flag white

VERSO COLLECTION

MINUTOLO PUGLIA I.G.P.

Straw yellow wine with greenish reflections.

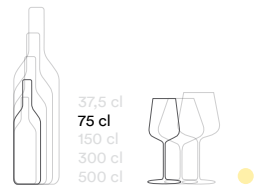
There are citrus notes with a slight vanilla sensation and a balsamic finish.

On the palate it is dry, acidic and persistent.

The typical mineralogy of the Itria Valley is highlighted.

Verso collection

A minimal design and essential packaging that underline the Frisino Company philosophy. A collection for wines more structured, characterized by elegant notes due to steel aged, ideal for more refined palates.



MINUTOLO PUGLIA I.G.P.

Variety	100% Minutolo
Area	Puglia · Valle D'Itria
Altitude	300 mamsl
Soil	Calcareous · clay
Training	Guyot with 5000 stumps/ha
Age of Vines	15 years
Yield	100 q.li/ha
Harvest	First ten days of September
Wine-making	De-stemming and soft pressing of the grapes
Fermentation	In steel at a temperature of 14-16°C for 20 days.
Aging	Aging Steel 5 months - bottle 1 month
Alcohol	13% Vol.
Serve	10 -12°C

COD: FRI_VERSOCOLMINUTOLOIGP_2019

Certa Selection

FRISINO

Flag red

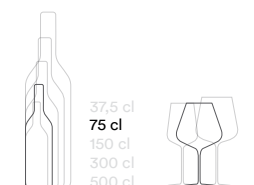
VERSO COLLECTION

PRIMITIVO PUGLIA I.G.P.

Ruby red wine with violet reflections.

Complex, broad and fragrant bouquet with spicy notes and hints of wild berries, well-ripened red fruit such as black cherry, cherry, plum.

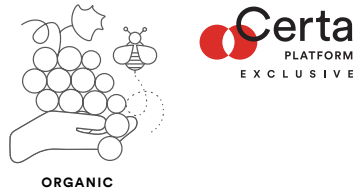
Remember aromatic herbs, wild liquorice and graphite.



PRIMITIVO PUGLIA I.G.P.

Variety	100% Primitivo
Area	Puglia · Valle D'Itria
Altitude	300 mamsl
Soil	Calcareous · clay
Training	Guyot with 4500 stumps/ha
Age of Vines	20 years
Yield	80 q.li/ha
Harvest	Last ten days of September
Wine-making	Fermentation on the peels at a controlled temperature for a period of about 15 days.
Fermentation	In steel at a temperature of 14-16°C for 20 days.
Aging	Steel 7 months · bottle 6 months
Alcohol	13,5% Vol.
Serve	16-18°C

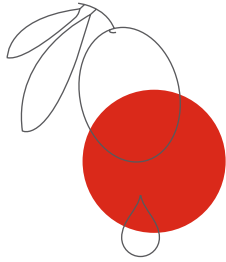
COD: FRI_VERSOCOLPRIMITIVOIGP_2018



FRISINO LOCATION



OLIVE VARIETIES



CORATINA
PERANZANA

FOOD

Frisino Olive Oil

FROM THE LAND TO THE TABLE

In the Apulia region, among the dry stone walls, the ancient manor farms and the olive tree groves full of history, Frisino's farming business born. All that this unique land offers is preserved, handled and collected as a ritual handed down over time and in the hands of Mario, Francesco and Flavia Frisino.

"We are born with the desire to tell, with our oil, the passion and the respect for these extraordinary olive trees. We have grown up knowing that only with hard work and dedication we can achieve our best reward: a high-quality extravirgin olive oil.

Our collections are the result of love and dedication towards a product that over the years has become an Italian and, to be more precisely, an Apulian excellence, the extravirgin olive oil."

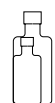
Mario Frisino, founder



Extra Virgin Olive Oil

NUMBERS COLLECTION

Our extra-virgin olive oil 100% Made in Italy is completely obtained by cold extraction, by using the processing in vacuum the organoleptic and olfactory characteristics of green and healthy olive are preserved. The harmony between bitter and spicy tastes reveals a high presence of polyphenols.



250 ml
500 ml

MONO-CULTIVAR PERANZANA MEDIUM FRUITY

It is a floral aroma olive oil with strong notes of green tomato and aromatic herbs. Trying it, fresh herbs perfume is enriched by a vigorous almond flavor. A light bitter taste and a pleasant spicy aftertaste complete the docile character of this product. Gastronomic match: it is the perfect match for white meat dishes, cooked vegetables and also salads, caprese, oil dips, bruschetta and fish.

250 ml COD: FRI_N1P250
500 ml COD: FRI_N1P500



250 ml
500 ml

MONO-CULTIVAR CORATINA INTENSE FRUITY

It is a robust olive oil which affects the nose with intense and fresh fragrances of leaves and vegetables. By tasting it, the strong vegetable notes, among which artichoke and chicory flavor stand out, are balanced in a bitter and spicy tastes which are differentiated for strength and balance. Gastronomic match: it is ideal to combine it with marked flavored dishes like legume soups, vegetable soups, grilled steaks and vegetables. It perfectly suits also salads and crudités.

250 ml COD: FRI_N2C250
500 ml COD: FRI_N2C500



Extra Virgin Olive Oil LIMITED EDITION

Our extra-virgin olive oil 100% Made in Italy is completely obtained by cold extraction, by using the processing in vacuum the organoleptic and olfactory characteristics of green and healthy olive are preserved. The harmony between bitter and spicy tastes reveals a high presence of polyphenols. An exclusive collection for an extravirgin oil in limited edition. Lacquered glass bottles elevate this great oil to an authentic design object.



250 ml
500 ml

MONO-CULTIVAR PERANZANA MEDIUM FRUITY

It is a floral aroma olive oil with strong notes of green tomato and aromatic herbs. Trying it, fresh herbs perfume is enriched by a vigorous almond flavor. A light bitter taste and a pleasant spicy aftertaste complete the docile character of this product. Gastronomic match: it is the perfect match for white meat dishes, cooked vegetables and also salads, caprese, oil dips, bruschetta and fish.

250 ml COD: FRI_WHITEP250
500 ml COD: FRI_WHITEP500



250 ml
500 ml

MONO-CULTIVAR CORATINA INTENSE FRUITY

It is a robust olive oil which affects the nose with intense and fresh fragrances of leaves and vegetables. By tasting it, the strong vegetable notes, among which artichoke and chicory flavor stand out, are balanced in a bitter and spicy tastes which are differentiate for strength and balance. Gastronomic match: it is ideal to combine it with marked flavored dishes like legume soups, vegetable soups, grilled steaks and vegetables. It perfectly suits also salads and crudités.

250 ml COD: FRI_BLACKC250
500 ml COD: FRI_BLACKC500

LUXURY EDITION



500 ml

MONO-CULTIVAR PERANZANA SELECTION MEDIUM FRUITY

It is a fruity medium green olive oil, full and enveloping, on which herbal notes and tomato flavor enriched by floral scents and aromatic herbs stand out. The vegetal scents of herbs, artichoke and fresh almond are pleasing and soft. The bitter and the spicy flavors are balanced.

COD: FRI_LUXPINKP500



MONO- CULTIVAR GIFT BOX



Bottles size: 500ml

COD: KIT_BLAWHICP500

LUXURY GIFT BOX



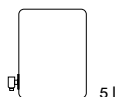
Bottle size: 500ml

COD: KITLUXEDIP500



Extra Virgin Olive Oil SPECIAL FORMATS

Our extra-virgin olive oil 100% Made in Italy is completely obtained by cold extraction, by using the processing in vacuum the organoleptic and olfactory characteristics. The bag-in box ensures a better conservation avoiding the oxidation of our extra virgin olive oil, combined with an extraordinary ease of transportation, all wrapped up in one sleek design.

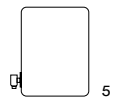


5 l

MONO-CULTIVAR PERANZANA MEDIUM FRUITY

It is a fruity medium green olive oil, full and enveloping, on which herbal notes and tomato avor enriched by oral scents and aromatic herbs stand out. The vegetal scents of herbs, artichoke and fresh almond are pleasing and soft. The bitter and the spicy avors are balanced.

COD: FRI_BAGWHITEP5



5 l

MONO-CULTIVAR CORATINA INTENSE FRUITY

It is a fruity intense green olive oil, complex and structured, rich in scents of leaf and artichoke which are accompanied by elegant spicy avor. It tastes of strong vegetal notes of leafy vegetables among which fresh almond and wild chicory avor stand out. With an aftertaste of bitter and spicy cardoon, strong and harmonic.

COD: FRI_BAGBLACKC5



5 l

TIN BLEND MELFI AND LECCINO LIGHT FRUITY

Light and sweet fruity oil, a blend of two typical varieties of Apulian olives: Cima di Melfi and Leccino, characterized by hints of almond, green tomato and herbaceous notes, with a very balanced and harmonious aftertaste. It is a versatile EVO oil, ideal for cooking and for culinary preparations, without going to cover any other typical aroma and scent of the dish.

COD: FRI_TINCS



Preserves

Hand-picked from our fields, the products are carefully preserved according to the most ancient recipes of the Apulian tradition.



OLIVE LECCINE LECCINE OLIVES

Olives Leccine typical from Puglia harvested between October and November halfway through ripening.

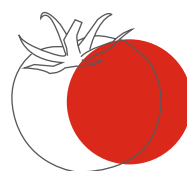
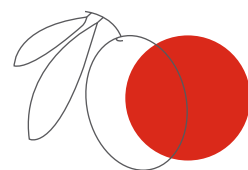
212g COD: FRI_WHOLECOLIVEJAR_212
2000g COD: FRI_WHOLECOLIVEBOWL_2000



OLIVE LECCINE DENOCCIOLATE PITTED LECCINE OLIVES

Obtained from the best selection of Leccine olives, pitted and carefully preserved.

212g COD: FRI_PITTECOLIVEJAR_212
2000g COD: FRI_PITTECOLIVEBOWL_2000

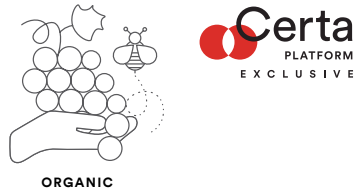


POMODORI SECCHI SUN-DRIED TOMATOES

Sun-dried tomatoes of Puglia and stored in oil.

212g COD: FRI_SUNDRYTOMATOJAR_212
2800g COD: FRI_SUNDRYTOMATOJAR_2800

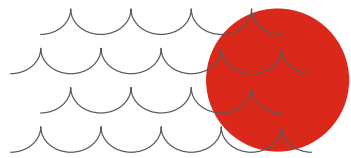




MUMA LOCATION



PRODUCT TYPOLOGY



DISTILLED GIN MADE WITH SEA WATER

SPIRITS

Muma

A MEDITERRANEAN FLAVOURS IMMERSION

Muma is the first gin obtained with purified sea water from Apulia, Italy.

With flavors of cinnamon, iris, citrus fruits and chamomile, strong and delicate notes blend in a new mix to involve all the senses in “a trip without destination”.

Perfect for a gin tonic with aromatic and herbaceous tonic waters, with Mediterranean notes.

Great for Negroni and French 75: for Vermouth lovers best to be paired with white dry ones, in case of Red Vermouth, better to add an extra dose of it with bitters.



Apulia's sea water Gin

THE INGREDIENTS

There are eight ingredients in Muma Gin: six selected botanicals, sea water and a secret ingredient. All the ingredients come from Italy.



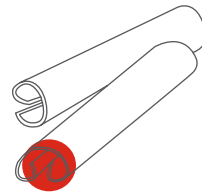
Chamomile

Chamomile gives sweetness to the muma gin and enhances the floral note of the iris.



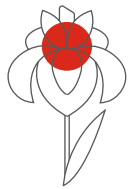
Juniper

The essential botanic for the creation of each gin. Selection of Italian juniper berries.



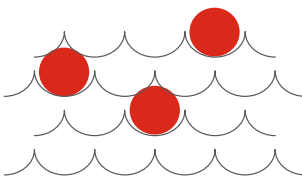
Cinnamon

Cinnamon gives a spicy and persistent aftertaste.



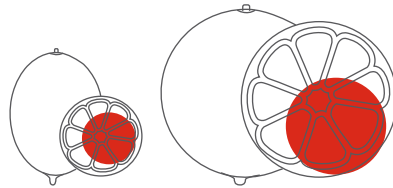
Iris

Iris is used to give fragrance and softness.



Sea Water

Purified water coming directly from the Mediterranean sea.



Lemon and Orange

Lemon enhances the scents of gin and together with orange gives it citrus notes.

TASTING NOTES

Appearance: Transparent, crystal clear, like Mediterranean water.

Aroma: Lavender, citrusy notes with a hint of balsamic, cinnamon and juniper. The savouriness comes to the nose as well, and helps cutting the balsamic notes.

Taste: Citrusy, balsamic, with juniper notes, mediterranean after taste. The savouriness of sea water gives to gin an extremely long finish.

Texture: Rounded, gentle and delicate.



Size
500 ml

COD: MG_500

Typology

Distilled Gin

Suggested Tasting Glass



Alcohol by volume

41,8 % Vol.



Mignon size
40 ml

COD: MG_40

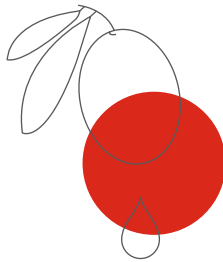




MURAGLIA LOCATION



OLIVE VARIETIES

CORATINA
PERANZANA

FOOD

Muraglia

EXTRA VERGIN OLIVE OIL SINCE GENERATIONS

“I have always been amazed at watching the magic of olives turning into oil. And knowing that my olive oil is so carefully watched still thrills me even now that I’m over 90. Owning your own mill is the secret to success: you can work the drupes immediately, and thus safeguard the integrity of what the experts call aromatic and phenolic components.

One day i decided to increase production from 25 to 50 quintals per hour: this way, olives can be pressed within 24 hours of their arrival here at the press. But my secret is even more straightforward than that: having a covered olive grove, so that olives don’t get wet with rain, which would cause them to ferment.

It was here that Andria’s rich landowners used to come and crush their olives, a trusted mill with high quality standards of the ancient olive oil masters. Olive pressing is an art: early pressing certainly lessens the output, but makes the olive oil more fragrant and perfumed. Today new machinery has shortened the pressing cycle, but in the 60s and 70s we used to work day and night for two or three months, and had to wake up at all hours to clean the oil separator which would get clogged up, it was very much like the Fiat factory.”

Savino Muraglia, founder

250ml
500mlESSENZA
INTENSE FRUITY

Certa Selection

MURAGLIA

The Icon

ESSENZA
INTENSE FRUITY

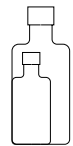
“Coratina is the ultimate expression of a land of great olive oils. Powerful. Astonishing. Down to earth. Authentic. I’m grateful to Savino Muraglia because he has managed to restore dignity to this cultivar, which reflects so many aspects linked to a people and their land, and which therefore cannot but be spicy with a bitter overtone at the same time.

It is characterised in that it contains three times the antioxidant polyphenols of any other variety of olive oil. I must admit that i would find it hard to cook anything without this olive oil in my kitchen. When i think of Coratina i recall my grandmother’s bread served “all’acquasale”. Stale bread soaked in cold water, salt and a lot of fresh vegetables. That’s when you realise that Coratina can introduce modern palates to old dishes. Raw vegetables and salads are perfect, but legume soups are in a league of their own.”

Luciano Matera, owner of “Il Turacciolo”, Food & Wine Bar – Andria



Essenza

250ml
500ml

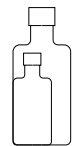
INTENSE FRUITY EXTRA VIRGIN OLIVE OIL

“Essenza” Intense Fruity is an extra virgin olive oil produced using only Coratina olives. The character of this finely crafted oil is expressed in notes of thistle and artichoke leaves, with slowly emerging spicy tones typical of this cultivar.

Olives variety: Coratina

Available Size: 250ml, 500ml

250 ml COD: MUR_EVOINT_BTL250
500 ml COD: MUR_EVOINT_BTL500

250ml
500ml

MEDIUM FRUITY EXTRA VIRGIN OLIVE OIL

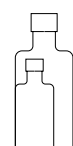
“Essenza” Medium Fruity is an extra virgin olive oil produced using only Peranzana olives. A sensory experience in refined attire.

The Peranzana cultivar gives an elegant oil boasting very low acidity and a very well-balanced taste. Our Medium Fruity oil is golden yellow in colour, shot through with gleams of bright green, and its aroma is dominated by fresh almond and green tomato with a well-structured taste playing predominantly on soft tones.

Olives variety: Peranzana

Available Size: 250ml, 500ml

250 ml COD: MUR_EVOMED_BTL250
500 ml COD: MUR_EVOMED_BTL500

250ml
500ml

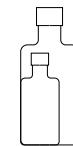
PITTED EXTRA VIRGIN OLIVE OIL

“Essenza” Pitted is an extremely high quality product in which the olive pulp is separated from the stone before pressing: this gives an oil with delicate shades of flavour so that even those unaccustomed to ‘structured’ or ‘full-bodied’ oils will savour our coratina. It is distinguished by its unique fruity taste and lively aftertaste.

Olives variety: Coratina

Available Size: 250ml, 500ml

250 ml COD: MUR_EVOPIT_BTL250
500 ml COD: MUR_EVOPIT_BTL500

250ml
500ml

BIO EXTRA VIRGIN OLIVE OIL

“Essenza” Bio Organic is an extremely high quality product with unique and entirely chemical free organoleptic properties, starting from the work in the orchards. The response to a growing and collective demand for well-being, including and especially in the diet.

For us, Organic agriculture means nourishment and strength. It means protecting and curating the complexity of the agricultural landscape, which itself provides spontaneous defence against the attacks of parasites and increased natural fertility of soils. The harvesting of olives by hand and the cold pressing of the juice complete the production cycle, thus closing the loop between the land and the table.

Olives variety: Depends on the years. The 2019 ones are made with Coratina.

Available Size: 250ml, 500ml

250 ml COD: MUR_EVOBIO_BTL250
500 ml COD: MUR_EVOBIO_BTL500

250ml
500ml

FUMO SMOKED OLIVE OIL

An absolute first of its kind, Fumo is our extra virgin Peranzana variety olive oil naturally cold-smoked using natural woods. Unique for its exceptional fragrance and nuanced flavour. An elegant finish that enhances your raw materials without obscuring their identity; that customizes each flavour with extra virgin authenticity.

Fumo, a surprise topping on bread for a bruschetta snack with friends, a boost of flavour to make steamed or sautéed vegetables really special.

Olives variety: Peranzana

Available Size: 250ml

COD: MUR_EVOSMO_BTL250

Aromatic Oil

These Aromatic Oils are synonymous with Excellence and fusion.

Lemon, Celery, Chili and Ginger are the four taste variations that enliven and fuse Frantoio Muraglia's extra virgin olive oil.

Four aromatic bouquets in which all ingredients are revered and celebrated. The Rocca Imperiale IGP lemonis perfect with fish dishes, Celery produced in Puglia and Ginger can be paired with crudités, salads and legume soups, while Calabrian Chillies enrich pizzas and give life to the alchemy of the delicate yet pronounced taste.

The blending of flavours, their fusion, occurs during the oil production process itself whereby the ingredients, after being carefully selected, are pressed together with the olive to give life to a product in which there is no division but a perfect fusion and balanced enhancement of flavours.

It is the aroma that makes the essence. And it is the essence that imparts excellence.



200 ml

LEMON EXTRA VIRGIN OLIVE OIL

For lemon aromatic oil we choose Lemon IGP from Rocca Imperiale. It's perfect with fish dishes.

Available Size: 200ml

COD: MUR_EVOARO_LEM200



200 ml

GINGER EXTRA VIRGIN OLIVE OIL

The ginger aromatic oil can be paired with crudités, salads and cakes.

Available Size: 200ml

COD: MUR_EVOARO_GIN200



200 ml

CHILI PEPPER EXTRA VIRGIN OLIVE OIL

For pepper aromatic oil we choose pepper from Calabria. It's perfect for pizza.

Available Size: 200ml

COD: MUR_EVOARO_CHI200

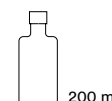


200 ml

BASIL EXTRA VIRGIN OLIVE OIL

For basil aromatic oil we choose D.O.P. Genovese Basil.

COD: MUR_EVOARO_BAS200



200 ml

CELERY EXTRA VIRGIN OLIVE OIL

The celery aromatic oil can be paired with crudités, salads and legume soups.

Available Size: 200ml

COD: MUR_EVOARO_CEL200

Tin



EXTRA VIRGIN OLIVE OIL

Available options:
- Intense Fruity
- Medium Fruity
- Pitted

Available size: 3l, 5l

3l COD: MUR_EVOINT_TIN3
3l COD: MUR_EVOMED_TIN3
5l COD: MUR_EVOPIT_TIN5
5l COD: MUR_EVOINT_TIN5
5l COD: MUR_EVOMED_TIN5
5l COD: MUR_EVOPIT_TIN5



BIO EXTRA VIRGIN OLIVE OIL

Available size: 3l, 5l

3l COD: MUR_EVOBIO_TIN3
5l COD: MUR_EVOBIO_TIN5



RAINBOW TIN

Available options:
- Intense Fruity
- Medium Fruity

Available size: 250ml

COD: MUR_EVOINT_TINRAINT250
COD: MUR_EVOMED_TINRAIMED250

Collection

Two great Apulian traditions – making olive oil and creating decorated vases – have come together in these Frantoio Muraglia Jars.

Our company's iconic jars are entirely hand-made by artisans here in Apulia who deploy their skills in shaping the clay, kiln-firing and then painting the resulting vessels entirely by hand. Each one is unique.

The Apulian tradition of crafting decorated vases meets designer creativity: both come together in our colourful Jar Collection, each brightly coloured jar containing an oil of incomparable consistency, colour, flavour and aroma.

The Rainbow Jar is a true style icon.



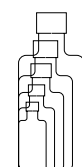
RAINBOW CERAMIC JAR EXTRA VIRGIN OLIVE OIL

Available option:

Intense Fruity

Category: Collection

The Rainbow Jar is a true style icon. This terracotta jar preserves all the flavour and aroma of our extra virgin olive oil.



250ml
500ml
1000ml
1500ml
3000ml

250 ml COD: MUR_EVOINT_RAIIINT250
500 ml COD: MUR_EVOINT_RAIIINT500
1000 ml COD: MUR_EVOINT_RAIIINT1000
1500 ml COD: MUR_EVOINT_RAIIINT1500
3000 ml COD: MUR_EVOINT_RAIIINT3000



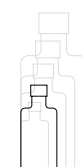
SPOTTY CERAMIC JAR EXTRA VIRGIN OLIVE OIL

Available option:

Intense Fruity

Category: Collection

The Rainbow Jar is a true style icon. This terracotta jar preserves all the flavour and aroma of our extra virgin olive oil.



250ml
500ml
1000ml
1500ml
3000ml

COD: MUR_EVOINT_POISS500



Pop Art

Extra Virgin Olive Oils, preserved in artistic terracotta jars.

Available options:
- Intense Fruity



OCTOPUS CERAMIC JAR

Available size: 500ml

COD: MUR_EVOINT_POPOCT500



CACTUS CERAMIC JAR

Available size: 500ml

COD: MUR_EVOINT_POPCAC500



SARDINES CERAMIC JAR

Available size: 500ml

COD: MUR_EVOINT_POPSAR500



TENTACLES CERAMIC JAR

Available size: 500ml

COD: MUR_EVOINT_POPTEN500



CUTTLEFISH CERAMIC JAR

Available size: 500ml

COD: MUR_EVOINT_POPSKU500

Capri

Extra Virgin Olive Oils, preserved in artistic terracotta jars.

Available options:
- Intense Fruity



RED

Available size: 500ml

COD: MUR_EVOINT_CAPRED500



TURQUOISE

Available size: 500ml

COD: MUR_EVOINT_CAPTOR500



GREEN

Available size: 500ml

COD: MUR_EVOINT_CAPGRE500

Gaballo

Extra Virgin Olive Oils, preserved in artistic terracotta jars.



GABALLO KING INTENSE FRUITY

Available size: 500ml

COD: MUR_EVOINT_GABKIN500



GABALLO MOTHER NATURE MEDIUM FRUITY

Available size: 500ml

COD: MUR_EVOINT_GABMOT500



GABALLO THE MAGICIAN MEDIUM FRUITY

Available size: 500ml

COD: MUR_EVOMED_GABMAG500



GABALLO MAN WITH HAT INTENSE FRUITY

Available size: 500ml

COD: MUR_EVOINT_GABHAT500

Couvette



ESSENZA SET

For those who want to taste all the varieties of our extra virgin olive oils, we offer a selection box containing four 50ml bottles of Essenza: Intense Fruity, Medium Fruity, Pitted and Fumo or "Smoke".

Available Size: 50ml in apackage of four bottles

COD: MUR_EVOCOU_4BT50



PREMIUM ESSENZA SET

For those who want to taste all the varieties of our extra virgin olive oils, we offer a selection box containing four 50ml bottles of Essenza with a gifting pack: Intense Fruity, Medium Fruity, Pitted and Fumo or "Smoke".

Available Size: 50ml in apackage of four bottles

COD: MUR_EVOCOU_PRE4BT50

Kit Aperitivo



KIT APERITIVO

- 12cm diameter Rainbow bowl
- 250ml Rainbow tin intense fruity
- Colors 500ml shining blue
- 580g Bella di Cerignola olives jar

COD: MUR_APERITIF_KIT

Kit Arcobaleno



KIT ARCOBALENO (RAINBOW KIT)

- 2x 20cm diameter Rainbow plates
- 2x 25cm diameter Rainbow plates
- 500ml intense fruity extra virgin olive oil in ceramic Rainbow jar

COD: MUR_RAINBOW_KIT



AROMATIC SET

For those who want to taste all the varieties of our extra virgin olive oils, we offer a selection box containing four 50ml bottles of Aromatic olive oils: Lemon IGP Rocca Imperiale, Celery, Pepper and Ginger.

Available Size: 50ml in a package of four bottles

COD: MUR_AROCOU_4BT50



PREMIUM AROMATIC SET

For those who want to taste all the varieties of our Aromatic olive oils, we offer a selection box containing four 50ml bottles of Aromatic olive oils in gifting pack: Lemon IGP Rocca Imperiale, Celery, Pepper and Ginger.

Available Size: 50ml in apackage of four bottles

COD: MUR_AROCOU_PRE4BT50



Sicily

Italy Map



Sicily Map



Sicily is the largest island in the Mediterranean Sea, located in the South of Italy and covering a surface of 25,711 km².

Sicily boasts stretches and stretches of virgin countryside, with rolling hills, mountain ranges, rivers and an ever changing panorama. This unique and tranquil landscape with rivers cutting steep canyons and sharp valleys and with gentle hills covered in alternating groves of olives, carob and almonds and an abundance of isolated forests. Look out for deer and wild boar roaming the hills and if you are lucky enough you will catch a glimpse of a golden eagle or two gliding around the peaks.

Sicily would not be Sicily without Mont Etna, Europe's highest active volcano rising 3000 meters above sea level. The mountain's fertile soil slopes are a boost to Sicilian agriculture and the periodic eruption attract wide European interest that keeps Sicily in the news for the right reason.

The climate in Sicily is typically Mediterranean, mild winters and warm summers – but with a difference, so typically Sicilian. In winter you can ski on snow-capped Mount Etna in the morning and take a boat trip from some quaint fishing village in the afternoon. In the long summer months you can divide the day between the vast unpopulated beaches with crystal clear waters and an invigorating evening mountain walks to enjoy, the refreshing breezes.

This incredible difference of territories and micro-climates is the perfect nest for unique products.





TENUTA REGALEALI LOCATION



GRAPE VARIETIES



CARRICANTE
CATARRATTO
CHARDONNAY
GRECANICO
GRILLO
INZOLIA
MALVASIA
MOSCATO
PINOT BIANCO
SAUVIGNON

TRAMINER AROMATICO
CABERNET SAUVIGNON
NERO D'AVOLA
NERELLO MASCALESE
PERRICONE
SYRAH

Certa

382

WINES

Tenuta Regaleali

REGALEALI ESTATE BY TASCA D'ALMERITA

In 1830, two Tasca brothers bought the “Tenuta Regaleali” (Regaleali Estate), a green oasis in the centre of Sicily. Since then, generation after generation, we have been custodians of this territory and have shared its fruits with passion.

After the two wars of the last century, we began to make wine on the Regaleali Estate: a fresh, light white wine, a red wine with a medium-bodied structure and a very respectable rosé wine: the three wines on which Regaleali built its fame.

In 1959, my grandfather Giuseppe Tasca created the basis for the first single vineyard wine in Sicily: the “Riserva del Conte” (Count’s Reserve) – later called Rosso del Conte by all.

The early 1980s saw the birth of Nozze d’Oro (Golden Wedding), a white wine from native grapes (Inzolia and “Sauvignon Tasca”), capable of ageing for a long time in the bottle.

From that moment on, we also began to enhance several local varieties: Nero d’Avola, Catarratto, Perricone (typical of the area), Nerello Mascalese and Grillo.

Since 2001, I have been entrusted with the task of leading the family business, with the explicit desire to leave our children and grandchildren a better environment than the one we have inherited, strengthening our historical vocation for quality and continuous experimentation.

Regaleali, an estate of almost 600 hectares, 12 types of different soils, 6 hills between 450 and 850 metres above sea level, should be understood as an island in its own right, a monopole to be studied and understood with great precision. All our wines come from a single vineyard, or from more than one vineyard, but always within the same estate.

Now it is time to learn even more about the details of this piece of land (which my grandfather Giuseppe called the “blessed hills of Regaleali”): investigating the deepest aspects of the very close Wine/Vine relationship, the complex interactions between the individual vineyard plots and the great biodiversity of the natural environment in which they are immersed.



RISERVA DEL CONTE CONTEA DI SCLAFANI D.O.C.

Grapes	67% Perricone, 33% Nero d’Avola
Appellation	Contea di Sclafani D.O.C.
Production area	Regaleali Estate – Palermo – Sicily
Year of planting	1959
Training system	bush
Pruning system	short spur
Vines per ha	6000
Yields per ha	3.4 t
Harvest period	September 21th
Weather pattern	mild and rainy winter, cool spring and summer and low rainfall. Broad 24-hour temperature variation during the ripening of the grapes.
Vinification	a “blend” of both varieties
Fermentation	traditional in red in stainless steel tanks
Fermentation temperature	20/28°C
Duration of fermentation	25 days
Malolactic fermentation	totally run
Ageing	in 100% new chestnut 500 liter barrels for 26 months
Alcohol	14% Vol.
Wine analytical data	pH 3,55 – TA 5,8 g/l – RS 3,4 g/l – ET 31,5 g/l

Certa Selection

REGALEALI ESTATE

The Icon

RISERVA DEL CONTE CONTEA DI SCLAFANI D.O.C.

“After 40 years, we wanted to commemorate the first vintage of the Riserva del Conte (the Count’s Reserve).” The same vineyard, the bushes in San Lucio, worked by hand for over 70 years with the same dedication. The same blend, Perricone and Nero d’Avola. And the same wood, chestnut.

Regaleali



REGALEALI BIANCO SICILIA D.O.C.

Grapes Inzolia 28%, Grecanico 21%, Catarratto 41%, Chardonnay 10%

Appellation Sicilia D.O.C.

Ageing 3 months in stainless steel

Alcohol 12,5% Vol.



REGALEALI LE ROSE TERRE SICILIANE I.G.T.

Grapes 100% Nerello Mascalese

Appellation Terre Siciliane I.G.T.

Ageing 3 months in stainless steel

Alcohol 13% Vol.



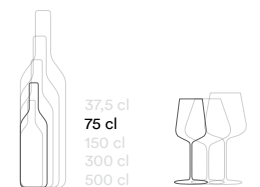
GRILLO - CAVALLO DELLE FATE SICILIA D.O.C.

Grapes 100% Grillo

Appellation Sicilia D.O.C.

Ageing 4 months in stainless steel tanks with fermenting agents

Alcohol 13,5% Vol.



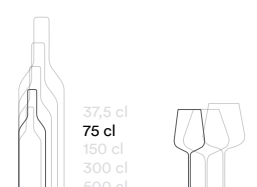
REGALEALI NERO D'AVOLA SICILIA D.O.C.

Grapes 100% Nero d'Avola

Appellation Sicilia DOC

Ageing 50% in steel, 50% in 300- and 600-liter Slavonian oak barrels for 6 months

Alcohol 13% Vol.



LAMURI SICILIA D.O.C.

Grapes 100% Nero d'Avola

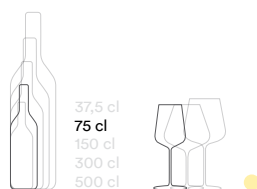
Appellation Sicilia D.O.C.

Ageing 12 months in French oak (Allier and Tronçais) 225 litre barrels 20% new and 80% second and third passage

Alcohol 13,5% Vol.



Territorial



LEONE D'ALMERITA TERRE SICILIANE I.G.T.

Grapes 43% Catarratto, 24% Pinot Bianco, 18% Sauvignon and 15% Traminer Aromatico

Appellation Terre Siciliane I.G.T.

Ageing 4 months in stainless steel tanks on yeasts

Alcohol 13% Vol.

Metodo Classico



ALMERITA CONTESSA FRANCA CONTEA DI SCLAFANI D.O.C.

Grapes 100% Chardonnay

Appellation Contea di Sclafani D.O.C.

Age of vineyard 1995

Ageing 60 months on lees

Alcohol 13% Vol.



ALMERITA BRUT SICILIA D.O.C.

Grapes 100% Chardonnay

Appellation Sicilia D.O.C.

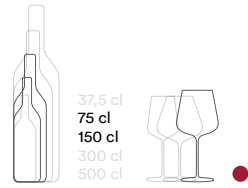
Age of vineyard 1995

Ageing On lees in bottle 24 months

Alcohol 13,5% Vol.



Grandi Vigne



ROSSO DEL CONTE CONTEA DI SCLAFANI D.O.C.

Grapes 52% Nero d'Avola, 48% Perricone
Appellation Contea di Sclafani D.O.C.
Ageing 225-liter French oak barrels (Allier and Tronçais) all new, for 18 months.
Alcohol 14,5% Vol.



RISERVA DEL CONTE CONTEA DI SCLAFANI D.O.C.

Grapes 52% Nero d'Avola, 48% Perricone
Appellation Contea di Sclafani D.O.C.
Ageing 225-liter French oak barrels (Allier and Tronçais) all new, for 18 months.
Alcohol 14,5% Vol.



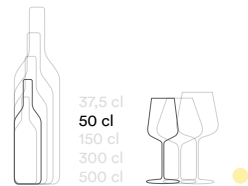
NOZZE D'ORO BIANCO D.O.C. SICILIA

Grapes 66% Inzolia, 34% Sauvignon Tasca
Appellation Bianco D.O.C. Sicilia
Age of vineyard Barbabietole 1972, Santa Tea 2001
Ageing Stainless steel on lees for 4-5 months
Alcohol 12,5% Vol.



CHARDONNAY SICILIA D.O.C.

Grapes 100% Chardonnay
Appellation Sicilia D.O.C.
Age of vineyard 1985
Ageing 350-liter French oak barrels (Allier and Tronçais) 70% new and 30% second use, for 8 months. In bottle for 6 months
Alcohol 13% Vol.



DIAMANTE PASSITO TERRE SICILIANE I.G.T.

Grapes 60% Moscato, 40% Traminer Aromatico
Appellation Terre Siciliane I.G.T.
Ageing stainless steel for 6 months
Alcohol 10,5% Vol.



CABERNET SAUVIGNON SICILIA D.O.C.

Grapes 100% Cabernet Sauvignon
Appellation Sicilia D.O.C.
Age of vineyard 1985
Ageing 225-liter French oak barrels (Allier and Tronçais) all new, for 18 months
Alcohol 15% Vol.

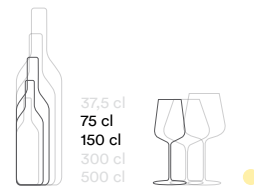
Certa Selection

REGALEALI ESTATE

Flag white

NOZZE D'ORO BIANCO D.O.C. SICILIA

In 1984 Count Giuseppe Tasca d'Almerita decided to celebrate his 50 year anniversary with his wife Franca by making a wine that will tell the story of his family and the Estate. The unique composition of the varieties provides a sense of romanticism to this wine. Created from a blend of Inzolia and Sauvignon Tasca Selection, a variety selection that has been cultivated at Regaleali since World War I. The use of local yeasts ties this wine even more to the territory it comes from. Fresh, young and surprisingly prone to longevity, balances the tertiary aromas with the intensity of the fruit.



NOZZE D'ORO BIANCO D.O.C. SICILIA

Grapes	66% Inzolia, 34% Sauvignon Tasca
Appellation	Bianco D.O.C. Sicilia
Production area	Regaleali Estate – Palermo – Sicily
Vineyard	Inzolia from Barbabietole vineyard ha. 8.4, Sauvignon Tasca from Santa Tea vineyard ha. 2.25.
Type of soil	Inzolia on clay and calcareous soil, Sauvignon on fine grained sandstone.
Vineyards year of planting	Barbabietole 1972, Santa Tea 2001
Vineyard exposure	South/West
Training system	Espallier
Pruning system	Guyot
Vines per ha	3.500 for Inzolia (on average), 4.160 for Sauvignon.
Grapes yield per ha	61 q/l.
Harvest period	Inzolia 7th September 2017, Sauvignon 21st August 2017.
Fermentation	Cold maceration for Sauvignon grapes, for both fermentation in stainless steel.
Fermentation temperature	16-18°C.
Duration of fermentation	15 days
Malolactic fermentation	Not run
Ageing	Stainless steel on lees for 4-5 months
Alcohol	14,5% Vol.
Wine analytical data	pH 3.19 – AT 6.60 g/l – ZR 2.70 g/l – ET 22.5 g/l.

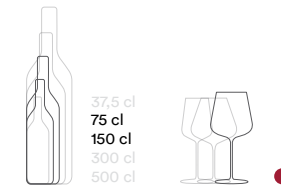
Certa Selection

REGALEALI ESTATE

Flag red

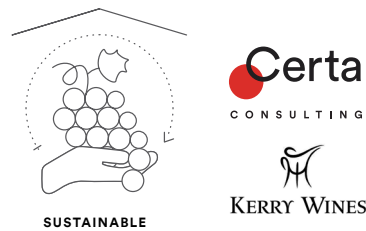
ROSSO DEL CONTE CONTEA DI SCLAFANI D.O.C.

The Rosso del Conte, created in 1970, is the first expression of quality and longevity made in Sicily. Created by Count Giuseppe because it expresses the characteristics of the Regaleali Estate. It originates from Perricone and Nero d'Avola, from a sapling cultivation at the San Lucio vineyard. It has a long history in which it has evolved and aged using different techniques (chestnut barrels from 1970 to 1987, Slavonic rover barrels until 1991 and finally French rover tenneaus and barriques). It was the first single vineyard wine in Sicily.



ROSSO DEL CONTE CONTEA DI SCLAFANI D.O.C.

Grapes	52% Nero d'Avola, 48% Perricone
Appellation	Contea di Sclafani D.O.C.
Growing Area	Regaleali Estate – Palermo – Sicily
Vineyard	Vigna San Lucio
Year of planting	1965
Altitude	480 mamsl
Exposure	South/West
Training system	Bush
Pruning System	Short spur
Vines per ha	4400
Yields per ha	5,8 t on average
Harvest period	September 17th
Fermentation	Traditional for reds in stainless steel.
Fermentation temperature	20°C at start 28°C at finish
Duration of fermentation	20 days
Malolactic fermentation	fully developed
Ageing	225-liter French oak barrels (Allier and Tronçais) all new, for 18 months.
Alcohol	14,5% Vol.
Wine analytical data	pH 3,63 – TA 5,7 g/l – RS 2,8 g/l – ET 32 g/l

TENUTA SALLIER DE LA TOUR
LOCATION

GRAPE VARIETIES



INZOLIA
GRILLO
SYRAH
NERO D'AVOLA

WINES

Tenuta Sallier de la Tour

SALLIER DE LA TOUR ESTATE BY TASCALMERITA

The Sallier de La Tour project was born in 2008, the year in which my first cousin Filiberto Sallier de La Tour, prince of Camporeale, a gentleman farmer and passionate romantic like few I have met in my life, asked us Tascas to take care of his beautiful estate a few kilometres from Palermo.

After working out the formal and bureaucratic details, we began with great enthusiasm, and with all the humility that a new agricultural and viticultural challenge requires from the very first moment.

At Sallier de La Tour we have bet on Syrah, a variety that we have studied in all its agronomic and productive aspects. The basic idea – to use a so-called “international” grape – seems to run counter to the search for the native roots of our rich island. However, we are increasingly convinced that some of these varieties, like Syrah in this case, are capable of translating the “language” of a given territory in the best possible way.

The Syrah grape cultivated in Doc Monreale is laboriously building its own identity, and we know full well that there are no shortcuts in wine-making, and that only with our perseverance can we achieve, harvest after harvest, the ambitious goals that we have set for ourselves.

The work of the Estate is narrated today through three different versions of Syrah; at present, in accordance with a project to enhance the territory, beside Syrah we also cultivate native varieties such as Grillo, Inzolia and Nero d'Avola.



37,5 cl
75 cl
150 cl
300 cl
500 cl

LA MONACA
MONREALE D.O.C.

<u>Grapes</u>	100% Syrah
<u>Appellation</u>	Monreale D.O.C.
<u>Vine Growing Area</u>	Sallier de La Tour Estate – Monreale (PA) – Sicily Vineyard: La Monaca Ha 2
<u>Year of planting</u>	2011
<u>Altitude</u>	320 mamsl
<u>Vineyard exposure</u>	South/West
<u>Training system</u>	espalier
<u>Pruning system</u>	purred cordon
<u>Yields per ha</u>	85 q/l
<u>Harvest period</u>	September 8th
<u>Fermentation</u>	traditional in red
<u>Fermentation temperature</u>	25-30°C
<u>Duration of fermentation</u>	15 days
<u>Malolactic fermentation</u>	fully developed
<u>Ageing</u>	in French oak barrels for 14 months
<u>Alcohol</u>	15% Vol.
<u>Wine analytical data</u>	pH 3,58 – TA 6,06 g/l – RS 1,9 g/l – ET 33 g/l

Certa Selection

SALLIER DE LA TOUR ESTATE
BY TASCALMERITA

The Icon

LA MONACA
MONREALE D.O.C.

La Monaca, from the name of the historical winery, is made from grapes harvested in the oldest Syrah vineyard on the Estate. A Sicilian expression of a variety with contested origins, but that in the area of the DOC Monreale has found a choice terroir, specifically in the Jato Valley. Deep, black, balsamic and spicy notes mix with a Mediterranean crispness.

Monovarietal




GRILLO
SICILIA D.O.C.

Grapes 100% Grillo
Appellation Sicilia D.O.C.
Ageing stainless steel in presence of sediment for 4 months
Alcohol 12% Vol.


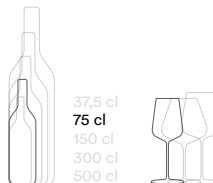
COD: SDT_GRILLO_2019




INZOLIA
SICILIA D.O.C.

Grapes 100% Inzolia
Appellation Sicilia D.O.C.
Ageing stainless steel in presence of sediment for 4 months
Alcohol 12% Vol.

COD: SDT_INZOLIA_2019

SYRAH
SICILIA D.O.C.

Grapes 100% Syrah
Appellation Sicilia D.O.C.
Ageing 30% in 225-liter French oak barrels (Allier and Tronçais), second and third use, for circa 12 months, 70% in stainless steel.
Alcohol 13% Vol.

COD: SDT_SYRAH_2018




NERO D'AVOLA
SICILIA D.O.C.

Grapes 100% Nero d'Avola
Appellation Sicilia D.O.C.
Ageing 30% of must for 12 months in second and third passage 225 liter French (Allier & Tronçais) oak barrels, 70% in stainless steel tanks
Alcohol 12,5% Vol.

COD: SDT_NERODAVOLA_2018




MADAMAROSÈ
SICILIA D.O.C.

Grapes Syrah 100%
Appellation Sicilia DOC
Ageing 3 months in stainless steel tanks on yeasts
Alcohol 13,5% Vol.

COD: SDT_MADAMAROSE_2019

Single Vineyard




LA MONACA
MONREALE D.O.C.

Grapes Syrah
Appellation Monreale D.O.C.
Age of vineyard 2011
Ageing in French oak barrels for 14 months
Alcohol 15% Vol.

75 cl COD: SDT_LAMONACASYRAH_2017
150 cl COD: SDT_LAMONACASYRAHMAG_2017



Certa Selection

SALLIER DE LA TOUR ESTATE

Flag white

INZOLIA SICILIA D.O.C.

An ancient Sicilian variety, once used to produce grapes for wine and table grapes thanks to its robust skin, from which the Mediterranean aromas of orange blossom and almonds come from, unique to this variety.



INZOLIA SICILIA D.O.C.

<u>Grapes</u>	100% Inzolia
<u>Appellation</u>	Sicilia D.O.C.
<u>Production area</u>	Sallier de La Tour Estate
<u>Training system</u>	Espallier
<u>Pruning system</u>	Guyot
<u>Vines per ha</u>	4200
<u>Grapes yield per ha</u>	110 ql.
<u>Fermentation</u>	traditional for white
<u>Fermentation temperature</u>	16°C.
<u>Malolactic fermentation</u>	Not developed
<u>Ageing</u>	stainless steel in presence of sediment for 4 months
<u>Alcohol</u>	12% Vol.
<u>Wine analytical data</u>	pH 3,21 – TA 5,5 g/l – RS 0,5 g/l – ET 18,3 g/l

COD: SDT_INZOLIA_2019

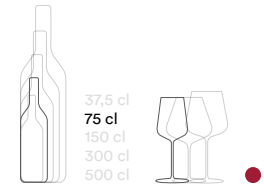
Certa Selection

SALLIER DE LA TOUR ESTATE

Flag red

SYRAH SICILIA D.O.C.

For Sallier de La Tour the Syrah represents a key variety, for its development potential in this territory. The Sicilian expression of a variety with unknown origins that found a way to thrive in this area. A slow and complete ripening enhances the typical notes of this vineyard, resulting in a ruby red wine with purple shades, with an intense and fruited aroma and hints of small blackberries and spices.



SYRAH SICILIA D.O.C.

<u>Grapes</u>	100% Syrah
<u>Appellation</u>	Sicilia D.O.C.
<u>Production area</u>	Sallier de La Tour Estate
<u>Training system</u>	Espallier
<u>Pruning system</u>	Spurred cordon
<u>Vines per ha</u>	4000
<u>Grapes yield per ha</u>	60 ql
<u>Fermentation</u>	traditional in red
<u>Fermentation temperature</u>	28°C
<u>Malolactic fermentation</u>	fully developed
<u>Ageing</u>	30% in 225-liter French oak barrels (Allier and Tronçais), second and third use, for circa 12 months, 70% in stainless steel.
<u>Alcohol</u>	13% Vol.
<u>Wine analytical data</u>	pH 3,64 – TA 5,25 g/l – RS 0,9 g/l – ET 29,2 g/l

COD: SDT_SYRAH_2018



TASCA D'ALMERITA WHITAKER LOCATION



GRAPE VARIETIES



GRILLO

WINES

Whitaker

WHITAKER ESTATE BY TASCA D'ALMERITA

Since 2007, when the Whitaker Foundation entrusted us with a project to promote and restore the historic vineyards of Grillo, we have been taking care of 12 hectares of vineyards on Mozia, a tiny island in front of the Marsala Salt pans on the west coast of Sicily, bringing the “Wine of the Phoenicians” back to life.

Though it is small, this area has always been suited to viticulture, due to the particular characteristics of the soil and also to the microclimate, which is sometimes surprising: the surrounding lagoon in fact generates a significant thermal inversion during the hottest months, which preserves the aromatic substances synthesized by the plants during the day.

Here, the first experimental vineyard was probably planted with a grape variety, a hybrid of Catarratto and Zibibbo, that was later christened with the “Italianised” name of Grillo (from the ancient Sicilian “ariddu”, fruit with a single seed).

On Mozia we take loving care of small unique beings – “the bushes with Marsala-style pruning” – helping them to capture the essence of this territory. After the harvest, the grapes are immediately transferred in crates, at dawn, to the mainland in small flat-bottomed boats that cross the Stagnone (Lagoon) to the coast: here, refrigerated trucks await them and they are loaded on board for the trip to the Regaleali Estate.

The result is a bright and salty white wine: Mozia, a single-variety Grillo wine.



GRILLO MOZIA SICILIA D.O.C.

A small island museum in the Marsala lagoon, Mozia is a unique production site. A marine ecosystem that has always been tied to the vineyard, which was first established in the early nineteenth century, when the British reached Marsala and realized its potential. The vineyard is organically cultivated in saplings, with natural irrigation. The grapes are harvested in crates, then transported on bed boats to the Regaleali Estate using thermo-regulated trucks to preserve the aromatic integrity of the grapes.

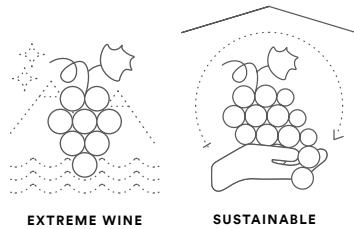
It has a yellow color with greenish notes, and an aroma with hints of Scotch broom, lemongrass, anise and white pepper spice. It is fresh with a pleasant salty ending.

Grapes	100% Grillo
Appellation	Sicilia D.O.C.
Production area	Mozia, Island of San Pantaleo (TP), island in the Pond a few km from coast of Marsala, Sicily
Training system	gobelet
Pruning system	Marsalese style, short and long
Vines per ha	3300 on average
Yield per ha	4500 kg
Fermentation	in stainless steel
Fermentation temperature	16-18°C
Duration of fermentation	15 days
Malolactic fermentation	not run
Ageing	stainless steel on lees for 5 months
Alcohol	13.5% Vol
Wine analytical data	pH 3,3 – TA 5,9 g/l – RS 0,5 g/l – ET 24,8 g/l

COD: MOZ_GRILLO_2019
COD: MOZ_GRILLOMAG_2019

Certa
CONSULTING

LINKS CONCEPT
WINE MERCHANTS
壹思概念有限公司



TENUTA TASCANTE LOCATION



GRAPE VARIETIES



CHARDONNAY
CARRICANTE
NERELLO MASCALESE

Certa

400

WINES

Tenuta Tascante

TASCANTE ESTATE BY TASCA D'ALMERITA

Our history and that of the “Muntagna” came together in 2007, when the Tascante project was born: Tasca and Etna. First and foremost it represents the exact synthesis of our idea of a vineyard on the highest volcano in Europe, Mount Etna. A force of nature in its primordial state.

Today, with great pride I present to you the newborns: the contrada wines (wines of the district). Our research project to study this territory began in 2004 with the first experimental vinifications. The intense body of work then assumed physical form with the purchase of the first vineyards in 2007 in Contrada Sciaranuova and Pianodario, and then in Contrada Rampante, in 2015.

But truly knowing the character of a land, understanding its nuances, identifying its strengths and other more problematic aspects, is never easy or immediate. Sure, you can get an idea right away, but you need time to really understand the details. And details make all the difference. Nerello Mascalese grapes and the volcanic soils of Mt. Etna interact magically, expressing the strength of the territory in a distinctive and unmistakable way.

On Mt. Etna, plants grow to maturity with no serious health problems even in the wettest and rainiest years, but we shouldn't for a minute believe that good results can be achieved without work: agriculture here is far from simple. Steep slopes, terraces that climb the sides of the volcano and a slow and late ripening period make our work in the vineyard very challenging. That said, finally, after a decade of research and experimentation, we are ready!

In our Contradas, the plants are cared for daily with competence and passion. The grapes are harvested with almost maniacal attention: we may even carry out as many as three harvests in a single vineyard.

So, 15 years after the initial project was born and after 12 years of caring for our vineyards, I am very satisfied and proud of the journey we have made.



CONTRADA SCIARANUOVA VV ETNA D.O.C.

Grapes	100% Nerello Mascalese
Appellation	Etna D.O.C.
Vine Growing Area	North slopes of Etna volcano – contrada Sciaranuova, Randazzo, Catania – Sicily
Year of planting	1961
Altitude	730 mamsl
Vineyard exposure	north
Training system	espalier
Vines per ha	4160
Yields per ha	78 q/l as average
Harvest period	28th October
Fermentation temperature	25°C – 30°C
Duration of fermentation	8 days
Malolactic fermentation	fully run
Ageing	12 months in 25hl oak Slavonian barrels
Alcohol	13,5% Vol.
Wine analytical data	pH 3,6 – TA 5,3 g/l – RS 1 g/l – ET 24 g/l

Certa Selection

TASCANTE ESTATE

The Icon

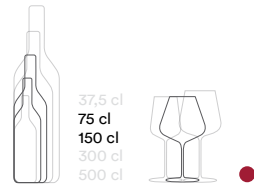
CONTRADA
SCIARANUOVA VV
ETNA D.O.C.

Sciaranuova, one of the 4 Contrade in which we live and work, is located at an average elevation of 730 meters a.s.l., between Montelaguardia and Passopisciaro.

It is an area of 14.40 hectares and 4.9 hectares are vineyards, characterized by terraces with dry stone walls and more than 7 hectares of chestnut grove. It has a degrading morphology from South-West to North-East with an average slope of 8.5%.

The territory in which the vineyards of the Contrada Sciaranuova are located is characterized by formations of volcanic origin between the ages of 40,000 and 4,000 years.

Contrada Wine



CONTRADA SCIARANUOVA VV ETNA D.O.C.

Grapes 100% Nerello Mascalese
Appellation Etna D.O.C.
Age of vineyard 1961
Ageing 12 months in 25hl oak Slavonian barrels
Alcohol 13,5% Vol.

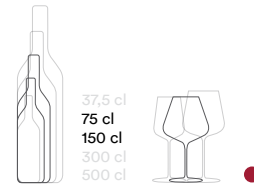
75 cl COD: TAS_CONSCIARANUOVAVVETNA_2016
 150 cl: ON REQUEST



CONTRADA PIANODARIO ETNA D.O.C.

Grapes 100% Nerello Mascalese
Appellation Etna D.O.C.
Age of vineyard 2010
Ageing 12 months in 25hl oak Slavonian barrels
Alcohol 13% Vol.

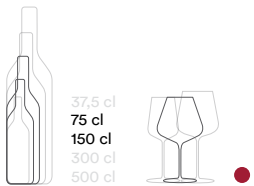
75 cl COD: TAS_CONPIANODARIOETNA_2016
 150 cl: ON REQUEST



CONTRADA SCIARANUOVA ETNA D.O.C.

Grapes 100% Nerello Mascalese
Appellation Etna D.O.C.
Age of vineyard 2008
Ageing in 25hl oak Slavonian barrels and in 300 lt French oak barrels for 12 months
Alcohol 13% Vol.

75 cl COD: TAS_CONSCIARANUOVAETNA_2016
 150 cl: ON REQUEST



CONTRADA RAMPANTE ETNA D.O.C.

Grapes 100% Nerello Mascalese
Appellation Etna D.O.C.
Age of vineyard 2000
Ageing 12 months in 25hl oak Slavonian barrels
Alcohol 13% Vol.

75 cl COD: TAS_CONRAMPANTEETNA_2016
 150 cl: ON REQUEST

Territorial



C'ERAGIÀ BIANCO SICILIA D.O.C.

Grapes 100% Chardonnay
Appellation Bianco Sicilia D.O.C.
Ageing In 30 hl French oak barrels
Fermentation In French oak barrels
Alcohol 13% Vol.

75 cl COD: TAS_CERAGIABIASIC_2019



TEFRA ROSSO ETNA D.O.C.

Grapes 100% Nerello Mascalese
Appellation Rosato Etna D.O.C.
Ageing For 2 months in stainless steel tanks on yeasts
Fermentation In stainless steel tanks
Alcohol 13% Vol.

75 cl COD: TAS_TEFRAROSETNA_2019



BUONORA ETNA D.O.C.

Grapes 100% Carricante
Appellation Etna D.O.C.
Age of vineyard 2000
Ageing 4 months in stainless steel tanks with fermenting agents
Alcohol 12% Vol.

75 cl COD: TAS_BUONORAETNA_2019



GHIAIA NERA ETNA D.O.C.

Grapes 100% Nerello Mascalese
Appellation Etna D.O.C.
Age of vineyard 2004 / 2007
Ageing in oak casks of 25 hl for 12 months
Alcohol 13% Vol.

75 cl COD: TAS_GHIAIANERAETNA_2017

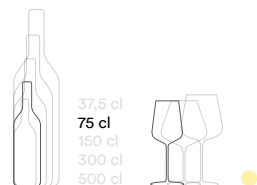
Certa Selection

TASCANTE ESTATE

Flag white

BUONORA ETNA D.O.C.

Historically one of the vineyards used for its acidity and productivity, the Carricante variety is probably one of the most interesting multi-faceted varieties. Mineral and sulfur notes, hints of hydrocarbons with ageing. It's the expression of the vertical elements of the wines of the Volcano. A wine that reflects the nature of the territory it comes from, the Etna Volcano.



BUONORA ETNA D.O.C.

Grapes	100% Carricante
Appellation	Etna D.O.C.
Production area	Northern slope of the Etna volcano – contrada Feudo (Castiglione di Sicilia) contrada Salice (Milo) – Catania – Sicily
Age of vineyard	2000
Elevation	600 mamsl
Training system	Espallier
Pruning system	Guyot
Vines per ha	5,000
Grapes yield per ha	70 ql on average
Duration of fermentation	12 days
Fermentation	in stainless steel tank
Malolactic fermentation	not developed
Ageing	4 months in stainless steel tanks with fermenting agents
Alcohol	12% Vol.
Wine analytical data	pH 3,2 – TA 6,5 g/l – RS 0,8 g/l – ET 20,5 g/l

75 cl COD: TAS_BUONORAETNA_2019

Certa Selection

TASCANTE ESTATE

Flag red

GHIAIA NERA ETNA D.O.C.

For Sallier de La Tour the Syrah represents a key variety, for its development potential in this territory. The Sicilian expression of a variety with unknown origins that found a way to thrive in this area. A slow and complete ripening enhances the typical notes of this vineyard, resulting in a ruby red wine with purple shades, with an intense and fruited aroma and hints of small blackberries and spices.



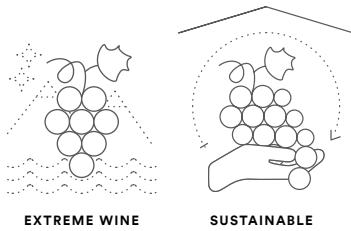
GHIAIA NERA ETNA D.O.C.

Grapes	100% Nerello Mascalese
Appellation	Etna D.O.C.
Production area	North slopes of Etna volcano – contrade Sciaranova and Piano Dario (Randazzo), contrada Rampante (Castiglione di Sicilia), Catania – Sicily
Training system	Espallier
Pruning system	Spurred cordon
Vines per ha	4500
Grapes yield per ha	76 ql as average
Harvest period	October 19th – 22th
Fermentation temperature	25°C – 30°C
Duration of fermentation	6 days
Malolactic fermentation	fully run
Ageing	in oak casks of 25 hl for 12 months
Alcohol	13% Vol.
Wine analytical data	pH 3,61 – TA 6,2 g/l – RS 2,3 g/l – ET 25,5 g/l

75 cl COD: TAS_GHIAIANERAETNA_2017

Certa
CONSULTING

LINKS CONCEPT
WINE MERCHANTS
墨島概念有限公司



TENUTA CAPOFARO LOCATION



GRAPE VARIETIES



MALVASIA DELLE LIPARI

Certa

406

WINES

Tenuta Capofaro

CAPOFARO ESTATE BY TASCA D'ALMERITA

For years, when sailing by the island of Salina, my wife Francesca and I have admired an extraordinary vineyard, overlooking the sea, in an area rich in history where Malvasia is the absolute protagonist.

Attracted by this extraordinary union of land and vines, in 2001 we finally managed to purchase Capofaro. The charm of a vineyard over thirty years old, illuminated by the historic lighthouse of the promontory, had won us over.

As with all our projects, we naturally started from the vineyard, studying it in detail and also measuring ourselves with the producers who had worked it (quite well) before us. A large part of the vineyard has been replanted, while the historical plant material has been retained.

We have thus preserved the best part of the existing plots, the area adjacent to the lighthouse, and in 2004 we planted the "Amphitheatre" vineyard, which preserves the genetic richness of the old vines already grown at Capofaro, together with the best genetic heritage of other parts of the island.

The soils – volcanic, sandy, well-draining, with high porosity but good capability in terms of maintaining water resources – and the particular climatic dynamism generated by the proximity of the mountain to the sea, have helped us to preserve the fruit and maintain freshness and acidity in the wines.

Today, we have the opportunity to compare our vineyards with others in various areas of Salina (for example, in the upper part of Val di Chiesa) and to study the expressiveness of Malvasia on another island.

In fact, for the past few months we have been taking care of a wonderful vineyard that has been cultivated with passion for years on the nearby island of Vulcano.



VIGNA DI PAOLA SALINA I.G.T.

An island, Vulcano, to which Hephaestus, the god of fire, gave fertility and a unique microclimate. A territory, Contrada Gelso, where a Malvasia vineyard grows, 4.5 hectares with southern exposure. A soil, composed of ash and fine sand, brown in colour, but rich also in pumice, silicates and metals.

A woman, Paola Lantieri, who for years cultivated this vineyard with dedication has now entrusted Tasca with the task of continuing her work with the same care and passion. Vigna di Paola is a tribute to all this.

<u>Grapes</u>	100% Malvasia
<u>Appellation</u>	Salina I.G.T.
<u>Production area</u>	Tenuta Capofaro, Vulcano, Aeolian Islands, Sicily
<u>Training system</u>	Spalliera
<u>Pruning system</u>	Guyot
<u>Vines per ha</u>	5.850 on average
<u>Yield per ha</u>	48 q/l
<u>Fermentation</u>	in stainless steel
<u>Fermentation temperature</u>	16°C
<u>Duration of fermentation</u>	15 days
<u>Malolactic fermentation</u>	not developed
<u>Ageing</u>	4 months in stainless steel on lees
<u>Alcohol Wine analytical</u>	13% Vol.
<u>data</u>	pH 3,42 - TA 5,60 g/l - RS 0,6 g/l - ET 21,3 g/l

COD: CAP_VIGNADIPAOLAMAG_2019



Malvasia harvested at just the right stage of ripeness and immediately made into wine. A dry wine with a good acidity that exalts its flavour, with aromatic herbal and floral notes that recall the island's typical Mediterranean maquis. An expression of this volcanic territory in its essence. For this reason, Didyme bears the ancient name of the island of Salina.

Grapes	100% Malvasia
Appellation	Salina I.G.T.
Training system	espalier
Pruning system	guyot
Vines per ha	4.000 on average
Yield per ha	5100 kg
Fermentation	in stainless steel
Fermentation temperature	16°C
Malolactic fermentation	not developed
Ageing	4 months in stainless steel on lees
Alcohol	12.5% Vol
Wine analytical data	pH 3,37 – TA 6,2 g/l – RS 1,1 g/l – ET 23 g/l

COD: CAP_DIDIYMEMALVASIASSECCA_2019



This is the Malvasia according to Tasca d'Almerita. At the vineyard we try to maintain a wide foliage covering the bunches, in order to protect the grapes from excessive heat exposure and preserve the aroma. Once the grapes are picked, they are stored in a typical Aeolian structure, well ventilated, dry and in the absence of sunlight, where they slowly dehydrate, maintaining a good acidity and a decent alcoholic content.

Grapes	100% Malvasia
Appellation	Salina I.G.T.
Production area	Capofaro Estate, Salina, Aeolian Islands, Sicily
Vineyard	Anfiteatro
Soil	sandy and loose, of volcanic origin
Training system	espalier
Pruning system	guyot
Vines per ha	5.000 on average
Drying method	on racks
Dry grapes yield per ha	50 ql
Harvest period	September 2nd
Fermentation	in stainless steel tanks
Fermentation temperature	16°C
Duration of fermentation	25 days
Malolactic fermentation	not developed
Ageing	6 months in stainless steel 14,5% Vol. pH 3,63 – TA 5,7 g/l – RS 2,8 g/l – ET 32
Alcohol	g/l 11% Vol
Wine analytical data	pH 3,42 – TA 8,7 g/l – RS 163 g/l

COD: CAP_MALVASIASALINA_2018





TASCA REGALEALI



VARIETIES



CHARDONNAY, NERO D'AVOLA

SPIRITS

Tasca Regaleali

SICILIAN GRAPPA

What is grappa?

The name “grappa” originally comes from the Italian word “grappolo”, meaning grape. Grappa is distilled from grape skins, or pomace. The pomace is a byproduct of wine-making. Grappa is therefore a type of pomace brandy. The term “grappa” may only be used for Italian pomace brandies.

How is grappa made?

In Italy, the use of the so-called direct distillation process is compulsory. This method of distillation is very complex. However, it guarantees top quality grappa.

The first stage of grappa production varies according to the type of grapes used. This depends on the time at which the pomace, the grape skins, are separated from the must, or grape juice. When making white wine, the pomace is separated from the must immediately. This means that the pomace first has to be fermented by adding specially selected yeasts. When making red wine, the grape skins are fermented together with the must. The pomace is already fermented and the distillation process can begin directly.

The pomace is now heated. The vapors rise, are conducted away, then cooled and collected in a suitable receptacle. This distillation process is repeated at various temperatures. Every single substance has a specific temperature at which it evaporates, i.e. is distilled. This is how the undesirable substances are separated from the pure alcohol vapors and aromatic substances.

Tasca makes its special grappa from Chardonnay and Nero d'Avola grape varieties.



GRAPPA OF CHARDONNAY

Distilled from the marc of Chardonnay, a Sicilian distiller obtains this grappa with a clean perfume, with herbaceous and licorice hints. Harmonious, pleasant and elegant, it has a pleasantly bitter aftertaste.

Grapes' Production Area The Regaleali Estate, owned by the producer, is at 450/650 meters in elevation, on the hills surrounding Palermo and adjacent to the southern border of the Caltanissetta province. The land is about 520 hectares, 360 of them are vineyards.

Pomace Not pressed from the vinification of the company's production Chardonnay grapes

Production Technique The marcs undergo to a slow distillation process run by a discontinuous plant. Each cooking phase lasts at least 5 hours while head and tails are hand discarded. The concentrated distillate (75%) is then refined for about 8 months in stainless steel tanks. Last step is the dilution by addition of pure spring water to reach the right alcohol content.

Alcohol 43% Vol.

COD: TSC_GRPCHX500



GRAPPA ROSSO DEL CONTE

Obtained from the Rosso del Conte marc, this is a grappa with a strong but elegant personality. It's distinguished by a complex aroma of spices and ripe wild fruit, with subtle notes of black cherry.

Grapes' Production Area The Regaleali Estate, owned by the producer, is at 450/650 meters in elevation, on the hills surrounding Palermo and adjacent to the southern border of the Caltanissetta province. The land is about 520 hectares, 360 of them are vineyards.

Pomace From grapes of Rosso del Conte.

Production Technique The marcs undergo to a slow distillation process run by a discontinuous plant. Each cooking phase lasts at least 5 hours while head and tails are hand discarded. The concentrated distillate (75%) is then refined for about 8 months in stainless steel tanks. Last step is the dilution by addition of pure spring water to reach the right alcohol content.

Alcohol 43% Vol.

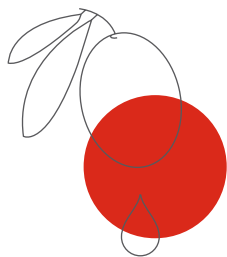
COD: TSC_GRRCX500



LOCATIONS



OLIVE VARIETIES



BIANCOLILLA
CAROLEA
CORATINA
LECCINO
NERVA
NOCELLARA DEL BELICE
OGLIAROLA
PIRICUDDARA

FOOD

Tasca d'Almerita Extra Virgin Olive Oil

THE LIQUID GOLD OF SICILY

Like wine, the production of olive oil is an opportunity to illustrate the essence of Sicily and the uniqueness of each Tasca estate.

Oil and wine have played leading roles in Sicily since the Greeks and have been integral to the stories and territories of the island. The olive trees - symbols of light, nourishment, and health - were planted by the ancient farmers before the vines.

We began studying the typical varieties in the areas where we live and work with the aim of describing their characteristics and qualities. The 2017 harvest represents the beginning of a project celebrating our olive oil.

After Regaleali and Mozia we began producing oil from the Etna volcano area at the Tascante estate, as well as oil from Sallier de La Tour, with characteristics typical of the soil from the Jato Valley, and finally oil from Capofaro, from the "tropical" climate and volcanic soils on the island of Salina.

All of our oils express unique characteristics directly linked to the varieties cultivated and the particular terroirs of each Estate.



TENUTA REGALEALI

Varieties

67% Biancolilla, 4% Nocellara del Belice, 4% Leccino, 8% Pircuddara, 6% Coratina, 11% others (Nerva, Ogliarola, Carolea, Leccino Frantoio).

Color

Yellow tinged with green

Aroma

Fragrant, with intense and clear scents of almond, spices and green tomato.

Taste

Fresh grass on the palate. Soft, good spiciness that overpowers any bitterness, lingering flavour in the mouth.

Format

25 cl in the kit,
50 cl as a single bottle

Certa Selection

OLIVE OIL
BY TASCA D'ALMERITA

The Icon

EXTRA VIRGIN OLIVE OIL
Regaleali Estate

Centennial trees carefully pruned and cared for over the years, grow low branches, allowing for a more precise hand harvesting. The olives are cold pressed with a continuous cycle.

Five Territories, Five Estates, Five Sicilian Olive Oil



FIVE ESTATES KIT

The Tasca D'Almerita Kit contains five different oils belonging to the different Estates.
The bottles dimension is 25cl each.

COD: TAS_EVOKITS_250



TENUTA REGALEALI

Centennial trees carefully pruned and cared for over the years, grow low branches, allowing for a more precise hand harvesting.
The olives are cold pressed with a continuous cycle.

Varieties

67% Biancolilla, 4% Nocellara del Belice, 4% Leccino, 8% Pircuddara, 6% Coratina, 11% others (Nerva, Ogliarola, Carolea, Leccino Frantoio).

Color

Yellow tinged with green

Aroma

Fragrant, with intense and clear scents of almond, spices and green tomato.

Taste

Fresh grass on the palate. Soft, good spiciness that overpowers any bitterness, lingering flavour in the mouth.

Format

25cl in the kit,
50cl as a single bottle

COD: TAS_EVOREGALEALI_500

TENUTA WHITAKER

The olive trees that inhabit the Phoenician archeological site on Mozia Island are representative of the most famous indigenous varieties in Sicily. The olives harvested are pressed with a continuous cycle cold press.

Varieties

58% Biancolilla, 42% Ogliarola

Color

Straw yellow

Aroma

Floral, with faint aromas of almond.

Taste

On the palate a good balance of bitter, piquant and a lingering spiciness.

Format

25cl in the kit,
50cl as a single bottle

COD: TAS_EVOMOZIA_500



TENUTA TASCANTE

This is true olive growing on volcanic soil. Each specific area determines the olives' ripening times and unique expressions of terroir, just like wine. In the estate there are 355 olive trees.

Varieties

60% Nocellara Etna,
40% Brandofino

Color

Greenish

Aroma

Intense aromas of aromatic herbs and green tomatoes.

Taste

Good freshness. Spicy and piquant notes which linger on the palate.

Format

25cl in the kit



TENUTA SALLIER DE LA TOUR

The area in the northwest of Sicily is well-suited for viticulture and olive growing, which are important for the estate and the entire area. The 500 olive trees present today are exclusively native varieties.

Varieties

Nocellara del Belice

Color

Yellow tinged with green

Aroma

Intense aromas of aromatic herbs and tomato leaf.

Taste

Fragrant, with a lingering spicy note on the palate.

Format

25cl in the kit



TENUTA CAIOFARÒ

There are 45 olive trees of the Ogliarola Messinese and Giarrappa varieties present in the vineyards at Caiofarò. It is a very small production that reflects the island and volcanic identities of Salina.

Varieties

60% Nocellara del Belice,
40% Leccino

Color

Yellow tinged with green

Aroma

Delicate almond aromas with hints of tomato leaf.

Taste

Fragrant, with good bitterness and slightly spicy notes.

Format

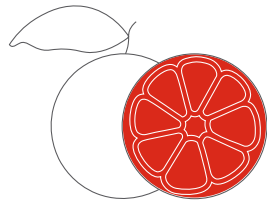
25cl in the kit



AMARA LOCATION



PRODUCT TYPOLOGY



PGI BLOOD ORANGE AMARO

SPIRITS

Amara

How is Amara produced?

From the best peel of “Red Orange of Sicily PGI” from herbs and water from the sources of Etna blended in a completely handmade, according to a unique and secret recipe.

After harvesting, the oranges are selected one by one and washed. We collect the pulp with which we make our Centottanta jam, while the peels are put in alcohol for a certain period. The same procedure is repeated with the selected herbs. Therefore, the two preparations are assembled, adding only water from the Etna sources. In less than six months, Amara is ready to be bottled in 50cl, 150cl and 300cl formats.

Why is the “PGI Red Orange of Sicily” red?

The red colour of oranges, grown and used to produce AMARA, depends on the exclusive combination of two factors. On one hand the presence of anthocyanins and on the other the climatic conditions of Mount Etna. Here, oranges are red in colour due to the reaction of these substances and to temperature changes in winter. On the slopes of Etna, between November and March, in fact, it goes from 5-6 degrees in the night to 20 degrees during the day.

Inside each “PGI Red Orange of Sicily” there is...

The “PGI Red Orange of Sicily”, in addition to containing vitamins A, B1, B2, has also 40 percent more vitamin C than other citrus. In one hundred grams of red orange, 87.2 grams are composed of water, 7.8 of carbohydrates, 1.6 of fiber. The presence of bioflavonoids facilitates together with vitamin C, the reconstitution of collagen of connective tissue, favoring the strengthening of bones and teeth, cartilages, tendons and ligaments as well as improving the venous flow. The red oranges also contain anthocyanins, substances that can counteract the inflammatory states and terpenes that, if taken regularly, seem to have a certain effectiveness in some cancer pathologies. Finally, carotenes are useful for the health of the eyes and skin and in the prevention of infections.



Only “red orange of Sicily PGI”,
herbs and water
of the mount Etna’s source

Amara

PRODUCTS FEATURES

Alcohol content
30% Vol.

Ingredients
PGI Red Orange of Sicily's peels
Mediterranean herbs
Water from mount Etna's springs
Alcohol

Suggested Tasting Glass



**AMARO DI ARANCIA
ROSSA DI SICILIA PGI**
without gift box

250 ml **250 ml COD: AMR_250**
750 ml **750 ml COD: AMR_750**

**AMARO DI ARANCIA
ROSSA DI SICILIA PGI**
with gift box

3000 ml **3000 ml COD: AMR_3000**

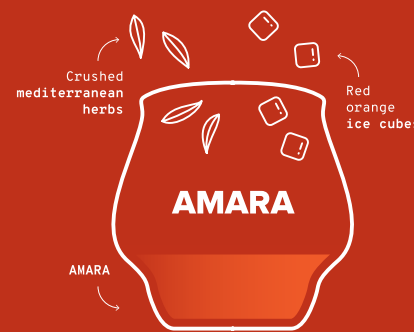


AMARA

“Our oranges, waiting for organic certification, are irrigated with a drip system that, compared to the past, saves 30% of water: And above all they are grown naturally, without chemicals. A choice in favor of the welfare of those who work there and consumers”.

Edoardo Strano, founder

PERFECT SERVE

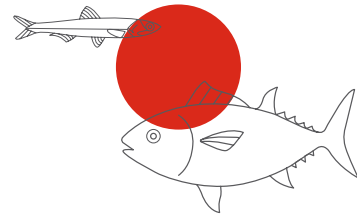




TESTA LOCATION



PRODUCT TYPOLOGY

BLUEFIN TUNA
BLUEFISH

FOOD

Testa

BLUEFIN TUNA AND BLUEFISH

FOR LOVE OF RED

Bluefin tuna (or red tuna, as it's known in Italian) migrate to the Mediterranean each year, forging a 9,000 km journey over four months to deposit their eggs. The fishing season opens from May 26th through July 1st, regulated by the ICCAT. Seinners and maturation pools are used to ensure the size and wellbeing of the tuna. From the time of butchering to the time of freezing, only four minutes pass; a fundamental sense of urgency in preserving the freshness of this quality product, and ridding any chance of bacteria. Clean and pure.

FOR LOVE OF BLUE

Futura prima, the Famiglia Testa boat, fishes bluefish in the Sicilian seas year round: sardines, mackerel, horse mackerel, Aeolian "boghe", and anchovies. The high season runs from May through July in the Ionian sea. In order to maintain a good, pure product, less than 24 hours passes between fishing and the beginning of the conservation process.

QUALITY INSTILLED

The Testa family directly processes bluefin tuna and bluefish in their warehouse in Portopalo di Capo Passero (Siracusa), always utilizing the same care and attention so that the flavor, smell, consistency and, above all else, nutritional values are preserved from the sea to the seat of the table.

RED TUNA BELLY
IN PGI EXTRA VIRGIN OLIVE OIL

Available size: 190 / 320 / 620g

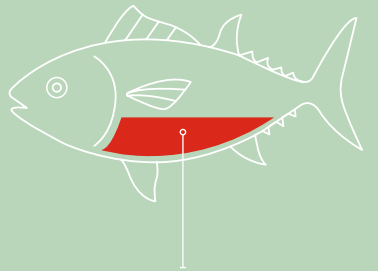
Certa Selection

TESTA

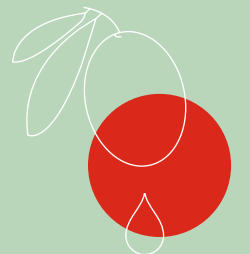
The Icon

RED TUNA BELLY
in PGI extra virgin olive oil

The ventresca (belly) is the best part of yellowfin tuna. The Ventresca is the part of the fish nearest the belly (or "ventre" in Italian) from which it gets its name. The Ventresca is rich in Omega 3, has a very delicate taste and tender consistency.

THE VENTRESCA (BELLY)
POSITION IN THE TUNA

IN PGI EXTRA VIRGIN OLIVE OIL





**MULTIPACK, TASTING EXPERIENCE
IN ORGANIC COLD-PRESSED SUNFLOWER OIL**

Red tuna fillet	115g
Red tuna buzzonaglia	115g
Red tuna belly	115g
Anchovy fillets	205g
Mackerel fillet	209g



**BOTTARGA DI TONNO ROSSO
GRATTUGGIATA**

Grated tuna bottarga

Available size: 40g

COD: TES_GRABOTTARGA_40



**BURRO DEL POZZO
BUTTER WITH ANCHOVIES**

Artisan butter with anchovies

Available size: 100g

COD: TES_ANCBUTSAL_100



**TONNO ALALUNGA
IN PGI EXTRA VIRGIN OLIVE OIL**

Grated tuna bottarga

Available size: 320g

COD: TES_ALATUNFIL_320



SALSA DI BUZZONAGLIA

Our ready-made buzzonaglia sauce is made with the meat and veins along the backbone of the Mediterranean bluefin tuna. As per Ciccio Sultano's recipe, Testa Conserve serves it in a cherry, ramato and piccadilly tomato sauce, flavored with wild fennel, black olives and capers.

Available size: 320g

COD: TES_BUZSAUCE_320



Bluefin Tuna

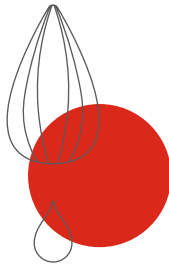


RED TUNA FILLET IN ORGANIC COLD-PRESSED SUNFLOWER OIL

Available size: 165/190/320/620g

165 g COD: TES_REDTUNFILSUN_165
190 g COD: TES_REDTUNFILSUN_190
320 g COD: TES_REDTUNFILSUN_320
620 g COD: TES_REDTUNFILSUN_620

IN ORGANIC COLD-PRESSED SUNFLOWER OIL



RED TUNA BELLY IN ORGANIC COLD-PRESSED SUNFLOWER OIL

Available size: 190 / 320 / 620g

190 g COD: TES_REDTUNBELSUN_190
320 g COD: TES_REDTUNBELSUN_320
620 g COD: TES_REDTUNBELSUN_620



RED TUNA BUZZONAGLIA IN ORGANIC COLD-PRESSED SUNFLOWER OIL

Available size: 190 / 320g

190 g COD: TES_REDTUNBUZSUN_190
320 g COD: TES_REDTUNBUZSUN_320

Bluefin Tuna

A FISHING JOURNEY FROM SAILBOATS TO WHAT'S APP

Based on personal recollections and parish archives, fishing as an activity has existed for two centuries, a span of time that goes from sailing by wind power to the use of WhatsApp. In the event that the wind shifts North and fishing boats are forced to seek refuge in the Brucoli canal, boats must convey real-time videos of their tuna haul to the Ministry in charge of the fish trade, and await confirmation if the tally is within the assigned quota.

«NO INTERNET, NO FISHING»

Before the quota system that has contributed to saving the red tuna from possible extinction, the core work was physical. Today, it is 30% physical exertion and 70% following fishing protocols, throughout the season from 26 May to 24 June for sighting and catching red tuna in the Tyrrhenian sea, waiting for tugboats to tow the breeding tanks and transferring the tuna. We can say that there are three main stakeholders when catching red tuna with purse seine nets that filter out fish weighing under 30kg: the crew, the ICCAT (International Commission for the Conservation of Atlantic Tu-

nas) observer on board, and the Ministry for Agriculture, Food, Forestry and Tourism. Nothing can proceed without the unanimous agreement among the three parties. This can take place at any time of the day.

If the tuna haul needs to be communicated in the middle of the night, there will be someone on the line to record the information. The possibility to send film footage has become as important as having wind in the sails in the past. In addition, thanks to GPS, each tack and gybe of the Atlante can be viewed on the Testa website.

4 MINUTES FROM THE SEA TO -70°

Time is measured in minutes and four is the number - all it takes to bring a fish from its breeding tank, where it feeds exclusively on oily fish to guarantee the highest quality for sashimi, to the butchery and to be frozen to -70 degrees.

Every minute counts and with four minutes we guarantee the freshness of a superior product, completely devoid of bacterial growth. You get what you freeze. The higher the fish quality, the better its properties are preserved.

After 24 hours, the temperature is brought to -60 degrees, then -40 degrees when the fish is ready for delivery to be transformed into Testa preserves.

Bluefin Tuna



RED TUNA FILLET IN PGI EXTRA VIRGIN OLIVE OIL

Available size: 190 / 320 / 620g

190 g COD: TES_REDTUNFILEVO_190
320 g COD: TES_REDTUNFILEVO_320
620 g COD: TES_REDTUNFILEVO_620



RED TUNA BUZZONAGLIA IN PGI EXTRA VIRGIN OLIVE OIL

Available size: 190 / 320g

190 g COD: TES_REDTUNBUZEVO_190
320 g COD: TES_REDTUNBUZEVO_320

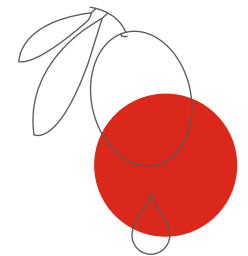


RED TUNA BELLY IN PGI EXTRA VIRGIN OLIVE OIL

Available size: 190 / 320 / 620g

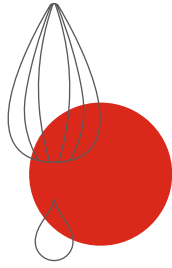
190 g COD: TES_REDTUNBELEVO_190
320 g COD: TES_REDTUNBELEVO_320
620 g COD: TES_REDTUNBELEVO_620

IN PGI EXTRAVIRGIN OLIVE OIL



Bluefin Tuna

IN ORGANIC COLD-PRESSED
SUNFLOWER OIL



ANCHOVY FILLETS IN ORGANIC COLD-PRESSED SUNFLOWER OIL

Available size: 205g

COD: TES_ANCFILSUN_205



ANCHOVY FILLETS IN ORGANIC COLD-PRESSED SUNFLOWER OIL

Available size: 200g

COD: TES_ANCFILSUN_200

Ionian Anchovies

IONIAN ANCHOVIES

The anchovy season runs from June to September and its main stage is in the waters off Portopalo di Capo Passero. Just like the red tuna, the time taken to process the anchovies is a factor that determines their quality. Once they are caught near the sea bed, about ten to twenty miles from the coast of Portopalo, it takes three to twelve hours depending on the amount of fish to be processed.

The anchovies enter the Portopalo factory at 4 degrees and are transferred to a cellar at the same temperature. From there, they move to the room next door to be processed.

SALTING

The first step is to remove the head and the innards. Workers slide the gill of each anchovy between their thumb and index finger. In this way they extract the head along with the guts, leaving a semi-circular slit. The perfect slit, in the shape of a crescent moon, is testimony of superior workmanship. Within two hours from the anchovies' arrival at the factory, they are salted and packed in plastic containers known as "cugni" (once made of wood), of five, two, one and half kg capacity. The fish are arranged side by

side in a circular motion and each layer overlaps the one below it in a north-south, east-west pattern. A border is put over the "cugni" so that the containers can hold extra layers of anchovies. The natural shrinkage that takes place results in a container that is packed just right to the brim.

The amount of time necessary to preserve the anchovies in salt depends on the weather and humidity. The "cugni" are transferred into 70kg bins and weights are placed on top to drain out excess and blood and water.

PRESERVING IN OIL

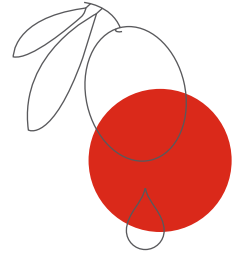
After the anchovies are ready, they are removed from the salt pack and trimmed with a pair of scissors. The dorsal fin and part of the stomach are snipped off. Next, they are wrapped in perforated cloths and spun at a speed of 700 cycles per minute for about five minutes to eliminate any residual liquid.

Once they are deboned, it is time to put the anchovies into jars, to be filled with organic, cold-pressed sunflower oil. Here, workmanship is vital. The trick is to lean each filet against the previous one, forming a continuous wall around the whole circumference of the jar.

At the end of the entire process, it is as though the anchovies are in a treasure chest, small but invaluable, to enjoy bit by bit.

Bluefin Tuna

IN PGI EXTRAVIRGIN OLIVE OIL



ANCHOVY FILLETS IN PGI EXTRA VIRGIN OLIVE OIL

Available size:

205g

COD: TES_ANCFILEVO_205



ANCHOVY FILLETS IN PGI EXTRA VIRGIN OLIVE OIL

Available size:

200g

COD: TES_ANCFILEVO_200



ANCHOVY FILLETS IN TIN IN PGI EXTRA VIRGIN OLIVE OIL

Available size:

120g

COD: TES_ANCFILEVO_120

Mackerel

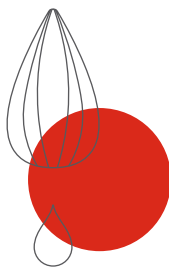


HORSE MACKEREL FILLET IN ORGANIC COLD-PRESSED SUNFLOWER OIL

Available size: 290g

COD: TES_HORMACSUN_290

IN ORGANIC COLD-PRESSED SUNFLOWER OIL



MACKEREL FILLET IN ORGANIC COLD-PRESSED SUNFLOWER OIL

Available size: 290 / 535g

290 g COD: TES_MACFILSUN_290
535 g COD: TES_MACFILSUN_535

Certa

428

Eolian Mackerel

EOLIAN MACKEREL

Within 24 hours from the time the mackerel is caught by Futura Prima in the seas around the Eolian Islands, they are transferred to the Portopalo factory at a temperature of 4 degrees.

They are then worked by hand in a smilier manner to the anchovies, to remove the head and innards in one swift movement. Next, they are arranged in special trays and steamed.

After that, they go into dehumidifier cellars where excess liquid is dried out.

At this point, the mackerel is ready to be deboned and sliced into filets that range from fourteen to sixteen cm depending on the size of the fish.

Once they are arranged in the jars, they are put in a vacuum by adding oil. Finally, the jars are sterilized at 121 degrees.



Mackerel

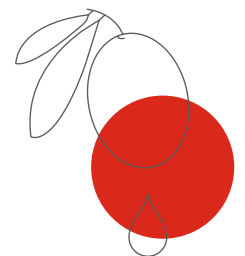


HORSE MACKEREL FILLET IN PGI EXTRA VIRGIN OLIVE OIL

Available size: 290g

COD: TES_HORMACEVO_290

IN PGI EXTRAVIRGIN OLIVE OIL



MACKEREL FILLET IN PGI EXTRA VIRGIN OLIVE OIL

Available size: 290 / 535g

290 g COD: TES_MACFILEVO_290
535 g COD: TES_MACFILEVO_535

Certa

429

Kit Buzzonaglia



*A plate of pasta - easy and good.
The happiness from just the right amount
of carbohydrates, paired with just the right
amount of condiments. Here's our ready-
made buzzonaglia sauce to recreate a
happy ritual and flavors from Sicily's sea
and land.*

KIT BUZZONAGLIA

the kit serves 4 portions

Inside the kit:

- 500g of pasta
- 300g of Bluefin tuna buzzonaglia sauce: 57% Salsa Turrida (tomato sauce, wild fennel, black olives, anchovies, capers, onions, garlic, olive oil, salt, sugar), 43% bluefin tuna buzzonaglia in extra virgin olive oil (bluefin tuna, extra virgin olive oil, salt).
- 100ml of extra virgin olive oil
- 100g of 77% durum grain grated bread, 20% extra virgin olive oil, red garlic of Nubia, chili, oregano
- 40g of crushed red chili peppers

COD: TES_KITPASTABOX

TESTA

Recipe Pasta with Testa Conserve Bluefin Tuna Buzzonaglia Sauce

Ingredients (one kit, serves 4)

- 500g of pasta
- 300g of Bluefin Tuna Buzzonaglia Sauce
- 100ml of extra virgin olive oil
- 100g of 77% durum grain grated bread, 20% extra virgin olive oil, red garlic of Nubia, chili, oregano
- 40g of crushed red chili peppers

1. Heat up the Testa Conserve buzzonaglia sauce, that consists of cherry, ramato and piccadilly tomato sauce, wild fennel, black olives and capers. Turn off the stove. For a stronger taste, stir-fry three cloves of thinly sliced Nubia red garlic in a pan with 40ml of extra virgin olive oil.
2. After cooking the pasta to "al dente", transfer it into the pan and mix it with the sauce. Add chili to your liking. Mix in 50ml of extra virgin olive oil. If necessary, add some of the pasta water to soften the pasta.
3. Served on a plate with a handful of seasoned breadcrumbs. The Testa Conserve buzzonaglia pasta should be enjoyed in the "Italian way" by dipping the fork into the spaghetti, without stirring up the dish, and placing it delicately into your mouth, so as to relish the texture of the pasta and the acoustics of the crunchy breadcrumbs - music that lifts the soul and warms the heart.

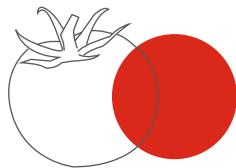
*Ciccio Sultano
a practical mind*



CICCIO SULTANO LOCATION



PRODUCT TYPOLOGY



SICILIAN GASTRONOMY EXCELLENCE

FOOD

Ciccio Sultano

SICILIAN GASTRONOMY EXCELLENCE

‘I’m a cook. I transform products into food using all five senses with an inclination for taste and touch. Tasting and touching creates and evolves first impressions. Then the mind comes into play, but not before there is a direct contact...a certain physicality.’

It is from this idea of physicality that Ciccio Sultano’s cuisine (and products) is always moving between sea and land, memories of home and travels abroad, high culture and popular culture, a monumental past and present, encompassing heart and mind, always with a certain finesse.

‘We are not scared of change, because our roots run deep.’ In loving an ingredient comes a desire to transmit feelings, because one who loves, loves out of respect.

With this philosophy, Ciccio Sultano has lined the shelves with personally approved “Made in Sicily” products. More than simple souvenirs, this is a way to prolong and devour flavors and traditions discovered in Sicily.

“My daily commitment as a chef is to transform identity and tradition in a culinary progress. By signing these products, I have chosen the best, ready to put in the cupboard and to use at the first good opportunity. Our producers are honest men and women, sometimes friends”.

*Ciccio Sultano
a practical mind*



CHERRY TOMATO SAUCE

Only cherry tomatoes picked at the right moment of ripening, extra virgin olive oil and basil. Just warm it up and add the pasta.

Available Size: 330g, 660g,
bag in box (box with two bags of
3000g each)

Certa Selection

CICCIO SULTANO

The Icon

CHERRY TOMATO SAUCE

“Innovating means building bridges between the past and the future”

Ciccio Sultano

Tomato



CHERRY TOMATO SAUCE

Only cherry tomatoes picked at the right moment of ripening, extra virgin olive oil and basil. Just warm it up and add the pasta.

Available Size: 330g, 660g, bag in box (box with two bags of 3000g each)

330 g COD: SUL_CHERRYTOMSAUCE330
660 g COD: SUL_CHERRYTOMSAUCE660
3000 g COD: SUL_CHERRYTOMSAUCEBAG3000



DRIED CHERRY TOMATO

On its own or on the bruschetta, as an aperitif and snack.

Available Size: 180g

COD: SUL_DRYCHERRYTOM180



TOMATO EXTRACT

Triple tomato extract. For sauces and salsas. To spread also on a bread slice with evo oil.

Available Size:
330g, 3000g, 5000g

330 g COD: SUL_EXTRACTTOM330
3000 g COD: SUL_EXTRACTTOMBUC3000
5000 g COD: SUL_EXTRACTTOMBUC5000



SEMI-DRIED CHERRY TOMATO

On top of a pastry, charcuterie or cheese board, in a pasta salad.

Available Size: 180g

COD: SUL_HALFDRYCHERRYTOM180



CAPULIATO TOMATO

A mix of dried tomato for bruschette and as a base for all pastries. It is a sapidity enhancer.

Available Size: 180g

COD: SUL_CAPTOM180

Other delicacies



“CUNZATE” OLIVES

For aperitifs, snacks, in a salad, in sauces. With bread and cheese.

Available Size: 280g, 2800g

280 g COD: SUL_CUNOLIVE280
2800 g COD: SUL_CUNOLIVE2800



SALTED CAPERS

For the sauces, pizzas, fish, meat, vegetables.
It is a sapidity enhancer.

Available Size: 280g, 3000g

280 g COD: SUL_SALCAPPERS280
3000 g COD: SUL_SALCAPPERS3000



“INCAMINATE” OLIVES

For aperitifs, snacks, in a salad, in sauces. With bread and cheese.

Available Size: 280g, 2800g

280 g COD: SUL_INCOLIVE280
2800 g COD: SUL_INCOLIVE2800



PICKLED CAPERS

Ready to eat, for aperitifs, cold pastries, salads.

Available Size: 280g, 2800g

280 g COD: SUL_VINCAPPERS280
2800g COD: SUL_VINCAPPERSBUC2800



CAPONATA

Cooked vegetable salad with eggplants as main ingredient.

Available Size: 280g

COD: SUL_CAPONATA180



CHILI PEPPER

To add spiciness to any dish.

Available Size: 30g

COD: SUL_PEPERNCINO30

CICCIO SULTANO

Artichoke



GRILLED ARTICHOKE HEARTS

For aperitifs, snacks, in sauces for pastries and salads.

Available Size: 280 g, 2800g

280 g COD: SUL_GRIARTICHOKE280
2800 g COD: SUL_GRIARTICHOKE2800



ARTICHOKES BUTTONS

For aperitifs, snacks, in sauces for pastries and salads.

Available Size: 280g, 2800g

280 g COD: SUL_BOTARTICHOKE280
2800 g COD: SUL_BOTARTICHOKE2800



ARTICHOKES STEMS

For aperitifs, snacks, for pastries and salads.

Available Size: 660g, 2800g

660 g COD: SUL_STALKARTICHOKE660
2800 g COD: SUL_STALKARTICHOKE2800

CICCIO SULTANO



CICCIO SULTANO

Bluefin Tuna Bottarga

Ciccio Sultano Bottarga is a delicacy of salted, cured fish roe of the bluefin tuna.

Three types of bottarga: blue, red and gold, picked within one hour from the catch of the tuna, selected by Ciccio Sultano and finished by Alfio Visalli, curating the fermentation according to very ancient methods.

To enjoy with bread, as an aperitif or in mayonnaise in the place of the egg, withlevo oil.

3. Our Products



BLUEFIN TUNA BOTTARGA gold edition

Available Size: 1000g

COD: TES_TUNBOTGOLD1000



BLUEFIN TUNA BOTTARGA top quality

Available Size: 1000g

COD: TES_TUNBOTQUAL1000



BLUEFIN TUNA BOTTARGA traditional taste

Available Size: 1000g

COD: TES_TUNBOTTRAD1000

Certa

437

Pasta Turiddu

Here we have it. The kit for homemade Turiddu pasta, which Ciccio Sultano signs twice: as the author of the recipe, inspired by its original inventor, Luigi Carnacina; and as the provider of the recipe's selected ingredients. Among them, the special edition Spaghetti Cappelli from Carla Latini stands out, this year celebrating 25 years as the first pure durum wheat spaghetti in the world.



KIT PASTA TURIDDU

- Italian spaghetti;
- 2 bottles of Turiddu sauce, seasoned with black olives, capers, anchovies, garlic, onion, wild fennel;
- a small jar of toasted breadcrumbs, evo oil, Nubia red garlic, chili pepper and oregano;
- a small jar of Barbuscia dry chili pepper;
- 1 bottle of 100ml of evo oil Sicilia IGP of Sallemi.

COD: SUL_KITPASTATURIDDU

Pasta Turiddu Recipe

Recipe for Turiddu pasta (serves 4)

- 400 grams of spaghettono or maccherone pasta
- 500/700 grams Turridu sauce, abundance to your liking
- 50 ml extra virgin olive oil
- basil and parsley as desired
- fresh pepperoncino
- breadcrumbs (seasoned and toasted)

Warm the Turridu sauce, made with tomato purée (from ciliegino, ramato, and piccadilly varieties), wild fennel, green olives, capers and anchovies. Remove from heat. For a more profound flavor, in a deep pan gently sauté three Nubia garlic cloves (sliced thinly) in 40 ml of extra virgin olive oil, until golden brown. After cooking the pasta al dente, transfer to a pan. Incorporate the sauce, adding pepperoncino, basil and/or parsley to taste. Finish with 50 ml of extra virgin olive oil. Check the consistency of the pasta and, if necessary, adjust the cooking water.

Serve on a plate tossed with a generous handful of toasted, seasoned breadcrumbs. If the diner desires more pepperoncini or breadcrumbs, feel free to add. Pasta Turiddu should be enjoyed "all'italiana" without forking from bottom to top, but by twirling the pasta in the sauce and delicately raising the pasta by the mouthful in order to enjoy the tactile consistency of the pasta and the acoustics of the dish, granted down to the divine crunchiness of the breadcrumbs. A musicality that fills us of life and an homage to Luigi Carnacina, the inventor of the recipe.

*Ciccio Sultano
a practical mind*



Panettone Tradizionale

Panettone is an Italian type of sweet bread usually prepared and enjoyed for Christmas. It has a cupola shape, which extends from a cylindrical base and is usually about 12–15 cm high for a panettone weighing 1 kg.

The word “panettone” derives from the Italian word “panetto”, a small loaf cake. The augmentative Italian suffix “-one” changes the meaning to “large cake”.



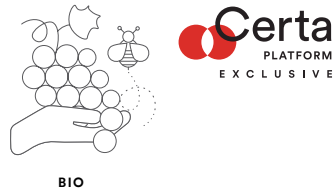
TRADITIONAL PANETTONE

Candied citron, passolina (a Sicilian variety of sultanas raisins), pizzuta almond of Avola, candied orange bio of Morandini. Handmade panettone, with sourdough starter, zero colorants, zero additives, zero preservatives, of which the first dough rises for twenty-four hours and the second for further twelve. In total, there are thirty-six hours of leavening, for, then, be dried up-side down for further twelve hours.

Available Size: 1000g

COD: SUL_CLASSICSULTANO_1000

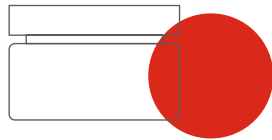




NEROMONTE 3330 LOCATION



PRODUCT TYPOLOGY



JAMS AND CONFECTIONERIES

CERTIFICATIONS

BIO

Certa

442

FOOD

Neromonte 3330

JAMS AND CONFECTIONERIES

Sicily, a Mediterranean island beaten by the winds of Africa, land of domination, is the daughter and the mother of different cultures and populations who have drawn signs and left footprints in art, folklore, language and culinary memory. An invaluable treasure casket of traditions and recipes that belongs to us Sicilians and is handed down from generation to generation.

In every 3330 products there is all this, besides a touch of modern inventiveness and originality.

Our recipes focus on both simple yet refined combinations. They enhance the raw materials and their organoleptic characteristics, offering a perceptive experience of real taste.

The 3330 line is made to be tasted in combination with the most refined dishes and wines, but it is very well recommended to make a delicious breakfast.

The 3330 products are dedicated to those who can appreciate genuine moments of life, those moments in which the memory of a flavor turns into an emotion. To those who know how to choose and recognize the artisan quality of a skillfully manual workmanship. Those who want to take a sensory journey through the flavors and aromas of our land.



Certa Selection

NEROMONTE 3330

The Icon

PEAR AND GIN JAM

The texture of pears with all the perfumes of gin. For a refined breakfast, tasty canapés or with the best Parmigiano Reggiano. It pairs very well with all the cheeses, both fresh and seasoned, and cured meats.

“Etna gives us its best fruits. We pick and handcraft them with care and passion. We preserve them in glass, to keep their unique and genuine flavour.”



Marmelade



BITTER ORANGE AND ZAGARA ORANGE BLOSSOM HONEY

Made with the best bitter oranges grown up under the sun of the warm slopes of Mount Etna. With hand-cut orange peels candied in orange blossom honey. Perfect for filling biscuits, garnish desserts and ice creams.

Available Size: 60g, 160g

60 g COD: NER_BITORAHON_JAM60
160 g COD: NER_BITORAHON_JAM160



ORANGE AND CINNAMON

A marmalade that merges the delicate aroma of cinnamon with the intense taste of the best Sicilian oranges. Excellent at breakfast or at tea time, perfect for filling tarts or to be paired with medium-aged cheeses.

Available Size: 60g, 160g

60 g COD: NER_ORACIN_JAM60
160 g COD: NER_ORACIN_JAM160



BERGAMOT AND LAVANDER

From Sicilian bergamots, a fragrant and intense marmalade. Perfect for breakfast, ideal with fish and shellfish, goat cheese and yoghurt. Excellent on sandwiches, canapés, cakes and ice creams.

Available Size: 60g, 160g

60 g COD: NER_BERLAV_JAM60
160 g COD: NER_BERLAV_JAM160



CHINOTTO AND TAMARIND

A rare and precious citrus fruit married with a tropical fruit, inspired by a great classic of the local tradition. Fresh and pleasantly intense, it is excellent at breakfast or paired with aged cheeses.

Available Size: 60g, 160g

60 g: ON REQUEST
160 g COD: NER_CHITAM_JAM160



LEMON AND GINGER

The best lemons of the Ionian coast marries the exotic spiciness of ginger. Sweet, refreshing and tangy, it is the perfect marmalade for summer breakfasts. To be paired also with raw fish and goat cheese.

Available Size: 60g, 160g

60 g COD: NER_LEMGIN_JAM60
160 g COD: NER_LEMGIN_JAM160



TANGERINE AND TURMERIC

A fragrant marmalade, with an intense and delicate flavor at the same time. Perfect for breakfast, as well as on canapés at tea time; for filling pies or in combination with sheep's and goat's milk cheeses.

Available Size: 60g, 160g, 650g

60 g COD: NER_TANTUR_JAM60
160 g COD: NER_TANTUR_JAM160
650 g COD: NER_TANTUR_JAM650



Jam



PERSIMMON AND RUM

Soft and scented, this jam superbly pairs with fresh or aged sheep's milk cheeses. Excellent on toasted bread and sandwiches, it goes very well with yoghurt or as cheese cake topping.

Available Size: 60g, 160g, 650g

60 g COD: NER_KAKIRUM_CON60
160 g COD: NER_KAKIRUM_CON160
650 g COD: NER_KAKIRUM_CON650



CHERRY AND STAR ANISE

Elegant and refined, it surprises and enchants for its complexity. A symphony of flavors and aromas to be enjoyed at any time of the day: for a rich breakfast, ice cream topping or matched with game dishes.

Available Size: 60g, 160g

60 g COD: NER_CHEANI_CON60
160 g COD: NER_CHEANI_CON160



FIG AND MARSALA

The prince of autumn fruits marries the Marsala: the most celebrated Sicilian fortified wine. From breakfast to canapés, from biscuits to pies, it matches the best seasoned hams and the tastiest cheeses.

Available Size: 60g, 160g

60 g COD: NER_FIGMAR_DOCCON60
160 g COD: NER_FIGMAR_DOCCON160



STRAWBERRIES AND VANILLA BEANS

A flavorful jam made with strawberries harvested on the western slope of our volcano. Handy destalked - one by one - by the patient hands of our expert artisans and merged with the finest and perfumed Bourbon vanilla beans.

Available Size: 60g, 160g

60 g COD: NER_STRBERVAN_CON60
160 g COD: NER_STRBERVAN_CON160



BLACK MULBERRY AND MYRTLE BERRY

The most precious fruit of the Sicilian summer meets the scent of myrtle berries. An intense and refined jam, excellent for breakfast, it pairs very well with aged cheeses, blue cheeses, fish and game dishes.

Available Size: 60g, 160g

60 g COD: NER_GELNERIMIRT_CON60
160 g COD: NER_GELNERIMIRT_CON160



Jam



MANGO, PAPAYA AND PASSION FRUIT

Three tropical fruits, grown on the slopes of Mount Etna. Fresh and surrounding, this jam arouses the scents and colors of summer. Excellent for breakfast, on vanilla ice cream, with yoghurt, cheese and cocktails.

Available Size: 60g, 160g

60 g COD: NER_MANPAPPAS_CON60
160 g COD: NER_MANPAPPAS_CON160



APPLE AND VERMOUTH

Made with the small and crunchy cola apples of Mount Etna, blended with the best Italian vermouth. Perfect for breakfast or baking an original strudel, it pairs very well with medium-aged and blue cheeses.

Available Size: 60g, 160g, 650g

60 g COD: NER_APPVER_CON60
160 g COD: NER_APPVER_CON160
650 g COD: NER_APPVER_CON650



WILD BLACKBERRIES AND LIQUORICE

Blackberries, harvested in spontaneous bushes on the slopes of our volcano, meets the best Calabrian liquorice. An intense and balanced taste that matches perfectly with roasts, game dishes, trout, salmon, sheep and goat cheeses.

Available Size: 60g, 160g

60 g COD: NER_MORLIQ_CON60
160 g COD: NER_MORLIQ_CON160



PEAR AND GIN

The texture of pears with all the perfumes of gin. For a refined breakfast, tasty canapés or with the best Parmigiano Reggiano. It pairs very well with all the cheeses, both fresh and seasoned, cured meats and red chicory.

Available Size: 60g, 160g, 650g

60 g COD: NER_PEAGIN_CON60
160 g COD: NER_PEAGIN_CON160
650 g COD: NER_PEAGIN_CON650



Jelly



ORANGE JELLY

Soft and spreadable, with all the flavor of our best Sicilian oranges. It can be paired with fresh ricotta cheese, simply eaten with the spoon or used to garnish desserts and enhance meat, fish and vegetables.

Available Size: 60g, 160g

60 g COD: NER_GELORA_JEL60
160 g COD: NER_GELORA_JEL160



LEMON JELLY

From the best lemons of the Ionian coast, a great classic of Sicilian tradition. To pair with goat's milk cheeses, simply eat with the spoon or to garnish desserts and decorate fish and vegetables dishes.

Available Size: 60g, 160g

60 g COD: NER_GELLEMON_JEL60
160 g COD: NER_GELLEMON_JEL160



TANGERINE JELLY

Made with the best Sicilian mandarins. Soft and spreadable, it can be paired with fresh ricotta cheese, eaten with the spoon or used to garnish desserts and decorate fish and vegetables dishes.

Available Size: 60g, 160g

60 g COD: NER_GELTANG_JEL60
160 g COD: NER_GELTANG_JEL160

Delicatessen



SWEET AND SOUR RED PEPPER

An intense sweet and sour spread. Perfect to match fried vegetables, meat, fish and shellfish or to pair with aged cheeses and cured meats. Excellent on French fries, as salad topping or to glaze poultry and game dishes.

Available Size: 60g, 160g, 650g

60 g COD: NER_AGRPEP_SPE60
160 g COD: NER_AGRPEP_SPE160
650 g COD: NER_AGRPEP_SPE650



GOLDEN ONION CONFIT

The intense flavor of slightly caramelized onions, sweetened by cane sugar. Ideal pairing for cured meats and sausages; perfect with ham, roast pork, tuna and smoked herrings.

Available Size: 60g, 160g, 650g

60 g COD: NER_CIPDOR_SPE60
160 g COD: NER_CIPDOR_SPE160
650 g COD: NER_CIPDOR_SPE650



ORANGE AND FENNEL CHUTNEY

From the traditional recipe of Sicilian orange salad, a chutney that brings all its flavors in a sweet and sour way, with the final signature of the black pepper. To be tried with a little bit of extra virgin olive oil.

Available Size: 60g, 160g, 650g

60 g COD: NER_CHUTORAFEN_SPE60
160 g COD: NER_CHUTORAFEN_SPE160
650 g COD: NER_CHUTORAFEN_SPE650





Delicatessen



QUINCE JAM

A classical autumn jam, to be enjoyed all year round. Produced only with the best quinces, processed according to the traditional recipe. To be spread on toasted bread or paired with pork, roasts and game dishes.

Available Size: 60g, 160g

60 g COD: NER_APPCOT_SPE60
160 g COD: NER_APPCOT_SPE160



PRICKLY PEAR JAM

From the ancient Sicilian tradition, an intense and spicy jam. To be eaten with the spoon, spread on bread, as a topping on ice creams, sweets and small pastries or paired with cheeses.

Available Size: 60g, 160g

60 g COD: NER_INDFIG_MOS60
160 g COD: NER_INDFIG_MOS160



GRAPE JAM

The traditional dessert of the harvest, with all the perfume, the taste and the color of the most valuable wine grapes of Mount Etna. It pairs well with roasts and game dishes, fresh or aged cheeses, sandwiches and gourmet salads.

Available Size: 60g, 160g, 650g

60 g COD: NER_MOSUVA_MOS60
160 g COD: NER_MOSUVA_MOS160
650 g COD: NER_MOSUVA_MOS650



TOMATOES JAM

The best tomatoes, ripened in summer under the Sicilian sun and preserved only with cane sugar and lemon juice. In a bun or a gourmet sandwich; on marinated anchovies or in the pan, to glaze poultry and game dishes.

Available Size: 60g, 160g, 650g

60 g COD: NER_TOMATO_CON60
160 g COD: NER_TOMATO_CON160
650 g COD: NER_TOMATO_CON650



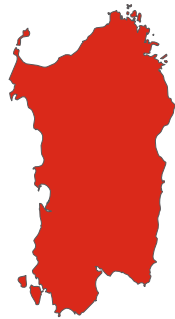


Sardinia

Italy Map



Sardinia Map



A voyage over an emerald sea, past characteristic coves and beaches of snowwhite sand ... this is Sardinia, an island that strikes its visitors with natural contrasts, the lights and colors of a region that boasts old traditions and a wild and pure nature.

Situated in the middle of the Mediterranean Sea, Sardinia is a mainly mountainous region, without high peaks, with a vast and charming, yet bittersweet, natural environment. In fact, the presence of man does not seem to affect this territory; great surfaces still preserve their natural composition, luxuriant woods with even millenary trees, small desert areas and marshes inhabited by deer, wild horses and rapacious birds.

Among its wonders, Sardinia offers the visitor the Nuragic complexes scattered all over the territory. These are archaeological sites where it is possible to grasp the archaic charm of ancient rituals and domestic life.

Sardinian food satisfies the most demanding palates with its simple and natural ingredients, and with its delicious recipes made with the delicate and strong local products. Going from wheat products (used to make the famous pane carasau, but also the well-known malloreddus, culurgiones and fregola) to the savory porceddu (a grilled suckling pig which is served on cork trays and covered in myrtle branches), to the tuna bottarga and tasty pecorino, all can be paired with excellent wines, such as Vermentino di Gallura or Cannonau and many others.



In Sardinia, the presence of man does not seem to affect this territory; great surfaces still preserve their natural composition, luxuriant woods with even millenary trees, small desert areas and marshes inhabited by deer, wild horses and rapacious birds.



ARGIOLAS LOCATION



GRAPE VARIETIES



MALVASIA BIANCA	BOVALE
NASCO	CANNONAU
NURAGUS	CARIGNANO
VERMENTINO	MALVASIA NERA
	MONICA DI SARDEGNA

WINES

Argiolas

THE WINE OF SARDINIA

Argiolas is the foremost wine estate on the island of Sardinia producing archetypal wines from native varietals. Antonio Argiolas, who died in 2009 at the age of 102, inherited seven acres of vines from his father in 1938 and was the first on the island to convert to modern viticulture to pursue quality over quantity. His sons, Franco and Giuseppe, replanted the vineyards in the 1980s with the goal of reducing yields and focusing exclusively on Sardinian grapes. Joined by enologist Mariano Murru, the Argiolas family is today recognized as Sardinia's leading wine producer.

The Argiolas family has worked diligently to become the leader in Sardinian enology and insists on using native Sardinian vines. The winery produces both a classic and prestige line of wines. The classic wines are fresh in style and bottled under various DOCs, including Vermentino di Sardegna and Cannonau di Sardegna. The late Giacomo Tachis believed southern Sardinia possessed the "true soul of the island," and helped create the prestige offerings of Argiolas, bottled under the Isola del Nuraghi IGT and aged in French barriques. These include Korem, based on Bovale Sardo, and the benchmark Cannonau blend Turriga.

TURRIGA
ISOLA DEI NURAGHI I.G.T.

Grapes	Cannonau, Carignano, Bovale Sardo, Malvasia Nera.
Appellation	Isola dei Nuraghi I.G.T.
Vine Growing Area	Turriga estate in the countryside of Selegas - Piscina Trigus, 230 metres above sea level.
Soil	Medium limestone composition, some pebbles and stones, loose rocky layers.
Climate	Mediterranean, mild winters, limited rainfall, very hot and windy summers.
Harvesting	By hand, in the early morning.
Vinification Technique	Painstaking selection of the grapes. Fermentation at controlled temperature 28-32°C. Maceration for about 16-18 days with good use of the delestage technique. 18-24 months in new French oak barriques.
Aging	For 12-14 months in the bottle
Refining	
Tasting Notes	Colour: intense ruby red. Nose: rich, complex bouquet. Palate: very well structured, balanced, fine and persistent. Very smooth.
Pairings	Stewed boar, furred game, spicy red meats, mature Sardinian pecorino cheese.

Certa Selection

ARGIOLAS

The Icon

TURRIGA ISOLA DEI NURAGHI I.G.T.

Argiolas Turriga is a robust and very intense red, an icon and flag of the Sardinian wines. Obtained from Cannonau grapes and other local varieties, it is matured for 24 months in barriques reaching a perfect state of ripeness. The aromas recall the berries, Mediterranean herbs and black pepper, while the taste is round, rich and persistent.

ARGIOLAS

The Estates

THE WINE OF SARDINIA

VIGNA VECCHIA ESTATE

The Old Vineyards holding extends for some 60 hectares on the hills fronting the town of Selegas. Set on a marl and limestone height dating from the Miocene epoch, it includes both deep brown soils and limestone-rich soils, where are grown the white grape varieties (on an altitude varying between 190 and 220 a.s.l.), which go to produce some of the signature wines of the winery.

SA TANCA ESTATE

It extends for some 80 hectares over hills which originated from the coarse-grained limestone soils. The soil is brown and regular with good permeability associated with white soils with a significant limestone component. Situated at a height between 200 and 350 m a.s.l., it has a propitious micro-climate, with rainfall well distributed during the year and optimal temperature excursions that help develop and maintain the substances imparting colour and aroma to the grapes. Apart from the traditional varieties (Cannonau, Monica, Bovale Sardo and Carignano, Vermentino, Malvasia Bianca), this estate also hosts the company's largest experimental vineyard.

SISINI ESTATE

The Sisini estate covers an area of some 60 hectares on the hills of the municipality of Siurgus. Its soils derive from Miocene sandstone marls, with associated colluvial deposits, at an altitude between 250 and 300 m a.s.l. Thanks to soil composition, mild climate and good exposure, these vineyards yield excellent grapes for use as the main components of the Argiolas white wines. Other grapes include Vermentino, which was brought in from northern Sardinia and planted with great foresight by Antonio Argiolas.

SERDIANA ESTATE

The Su Pranu estate lies in the locality of Sibiola, near the small town of Serdiana, in one of the main winegrowing areas in Sardinia. The calcareous-marl soil around the country Church of Santa Maria di Sibiola is excellent for growing aromatic white grapes: Moscato di Cagliari, Malvasia di Cagliari and Nasco di Cagliari.

At Serdiana we also grow Nuragus, a native grape variety whose value is not yet fully appreciated: to help it gain recognition, in 2016 we planted a new Nuragus vineyard at the Su Pranu estate. In 2015 we also planted here the Experimental Biodiversity Vineyard, building on the experience of the first Experimental Vineyard, set up in the Iselis estate in 2010. These experimental vineyards will allow us to grow directly the clones to be planted in future vineyards, studying their characteristics and preserving the rich biodiversity of Sardinian grapes.

IS SOLINAS ESTATE

The Is Solinas estate stretches for about 15 hectares along the coastal strip flanking the Gulf of Palmas, at a distance between 200 and 700m from the sea.

It enjoys a particularly favourable micro-climate thanks to the mitigating action of the winds and the considerable temperature excursions between day and night, which enable ideal development of phenolic substances and make it the perfect place for growing Carignano variety.

Moreover, the sandstone-rich soils trap nighttime humidity, thus providing natural protection against drought and offering the spectacle of lush vineyards with especially rich bunches of grapes.

Tradition



COSTAMOLINO VERMENTINO DI SARDEGNA D.O.C.

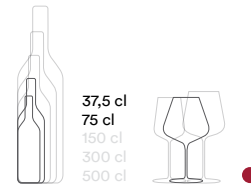
Grapes 100% Vermentino

Appellation Vermentino di Sardegna D.O.C.

Tasting Notes **Colour:** straw yellow with light green tinges.

Nose: subtle, intense and delicate, with good primary and secondary aromas.

Palate: fresh and dry, sapid, with pleasant delicate and fine feel.



COSTERA CANNONAU DI SARDEGNA D.O.C.

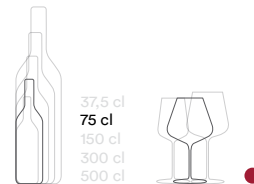
Grapes Cannonau, Carignano, Bovale

Appellation Cannonau di Sardegna D.O.C.

Tasting Notes **Colour:** intense ruby red with garnet tinges

Nose: intensely vinous, typical of Cannonau

Palate: warm, well-rounded, well structured and excellently balanced



PERDERA MONICA DI SARDEGNA D.O.C.

Grapes Monica, Carignano, Bovale Sardo

Appellation Monica di Sardegna D.O.C.

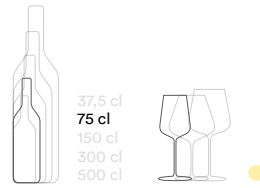
Tasting Notes **Colour:** intense ruby red with an undertone typical of Monica

Nose: vinous, intense

Palate: round, final aftertaste almost tending to sweetness



Innovation



MERI' VERMENTINO DI SARDEGNA D.O.C.

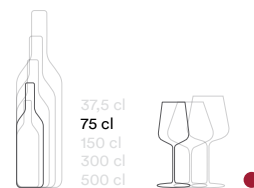
Grapes 100% Vermentino

Appellation Vermentino di Sardegna D.O.C.

Tasting Notes **Colour:** straw yellow with light green tinges.

Nose: intense primary aroma with predominant notes of citrus and fresh fruit.

Palate: lively, very fresh and tasty, balanced, delicate and fine.



CARDANERA CARIGNANO DEL SULCIS D.O.C.

Grapes 100% Carignano

Appellation Carignano del Sulcis D.O.C.

Tasting Notes **Colour:** ruby red

Nose: intense, perfume with notes of wild "macchia Mediterranea" smells and fresh red fruit

Palate: fresh, savory, balanced, with a fine and balanced tannins.

Vino Spumante



TAGLIAMARE

Grapes From old traditional grapes.

Appellation Sparkling white wine, Brut.

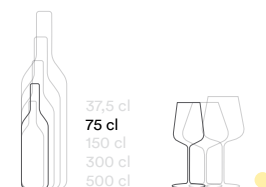
Tasting Notes **Colour:** Straw yellow with greenish reflections and fine perlage.

Nose: Elegant note of white flowers, walnut, pear and citrus fruit blend with scent of Mediterranean herbs.

Palate: Full and sapid, elegant and persistent, fresh with a distinctive appeal of olfactory notes.

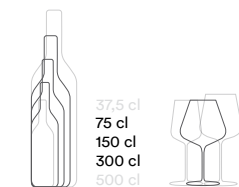


Territorial



IS ARGIOLAS
VERMENTINO DI SARDEGNA D.O.C.

Grapes 100% Vermentino
Appellation Vermentino di Sardegna D.O.C.
Tasting Notes **Colour:** soft straw yellow with green tinges.
Nose: intense primary aroma, delicate, lingering, excellent secondary aroma, great bouquet
Palate: lively, fresh, rich, balanced, fine



IS SOLINAS
CARIGNANO DEL SULCIS D.O.C.
RISERVA

Grapes 100% Carignano
Classification Carignano del Sulcis D.O.C. Riserva
Place of origin Vineyards in the "Is Solinas" locality, Gulf of Palmas, south-western coast of Sardinia (Sulcis).
Tasting Notes **Colour:** ruby red with violet tinges.
Nose: intense, persistent perfume with clear notes of ripe fruit and jam.
Palate: full, harmonious and warm, with persistent fruity notes.
Ageing Twelve months in barriques. Stored in the bottle for at least 6 months.
Harvesting Performed when the grapes are fully ripe, almost over-ripe, to obtain tannins with the mellowness and softness typical of Carignano.
Vinification Fermentation and maceration in conditions of controlled temperature, for an average period of 10-12 days. Transfer to cement tanks, malolactic fermentation. Subsequent transfer to barriques.
Food Pairings Well-dressed first courses, grilled ventresca tuna, roast suckling pig and kid, well-matured cheeses.

Excellence of Sardinia



37,5 cl
75 cl
150 cl
300 cl
500 cl

KOREM ISOLA DEI NURAGHI I.G.T.

Grapes Bovale Sardo, Cannonau, Carignano

Appellation Isola dei Nuraghi I.G.T.

Tasting Notes **Colour:** intense ruby red

Nose: intense, lingering, well balanced

Palate: velvety, full, harmonious, warm, round



37,5 cl
75 cl
150 cl
300 cl
500 cl

TURRIGA ISOLA DEI NURAGHI I.G.T.

Grapes Cannonau, Carignano, Bovale Sardo, Malvasia Nera.

Appellation Isola dei Nuraghi I.G.T.

Tasting Notes **Colour:** intense ruby red.

Nose: rich, complex bouquet.

Palate: lvery well structured, balanced, fine and persistent. Very smooth.



37,5 cl
50 cl
150 cl
300 cl
500 cl

ANGIALIS ISOLA DEI NURAGHI I.G.T.

Grapes Nasco, small amounts of Malvasia di Cagliari

Appellation Isola dei Nuraghi I.G.T.

Tasting Notes **Colour:** Intense straw yellow.

Nose: Very intense primary aromas, distinctly Mediterranean. Terpenic characters typical of Nasco.

Palate: Round, semisweet or almost sweet, fat, rich flavour recalling the primary aroma.



Flag white

IS ARGIOLAS VERMENTINO DI SARDEGNA D.O.C.

Is Argiolas shows a ripe, almost tropical-fruit profile that reflects longer ripening on the vine. Aromas and flavors of fully ripe apricots and peaches are accented by notes of melon, almond, and honey. Bright acidity provides succulence on the palate to an otherwise richer expression of Vermentino.



IS ARGIOLAS VERMENTINO DI SARDEGNA D.O.C.

Grapes	100% Vermentino
Appellation	Vermentino di Sardegna D.O.C.
Vine Growing Area	Is Argiolas estate, Selegas.
Soil	Good grain size, limestone-clayey structure and sun exposure.
Climate	Mediterranean, mild winters, limited rainfall, very hot and windy summers.
Harvesting	By hand, in the early morning.
Vinification Technique	Painstaking selection of the grapes, very light pressing with use only of first press wine. Cooling at 10-12 °C with natural settling. Fermentation with native yeasts only, at controlled temperature between 16-17 °C for 25-30 days. Left to develop on its lees for 40-60 days.
Tasting Notes	<p>Colour: soft straw yellow with green tinges.</p> <p>Nose: intense primary aroma, delicate, lingering, excellent secondary aroma, great bouquet.</p> <p>Palate: lively, fresh, rich, balanced, delicate, fine.</p>
Pairings	Fish starters, culurgiones (ravioli) with potato and mint filling, seafood risotto, artichoke risotto, linguine (flat spaghetti) with seafood dressing, stewed and grilled fish, white meats, medium mature cheeses.



Flag red

KOREM ISOLA DEI NURAGHI I.G.T.

Korem is a blend of Bovale Sardo, Carignano, and Cannonau, three red grapes with origins in Spain that typify Sardinian viticulture. The wine is a more elegant counterpart to Turriga thanks to the aromatic Bovale Sardo. The label is that of an Ancient Greek coin found in the vineyards of the Argiolas property.



KOREM ISOLA DEI NURAGHI I.G.T.

Grapes	Bovale, Cannonau, Carignano
Appellation	Isola dei Nuraghi I.G.T.
Vine Growing Area	Sa Tanca Estate, 250-300 m on the sea level
Soil	Medium mixture, tending to loose, presence of limestone and clay.
Climate	Mediterranean, good temperature excursions, well ventilated.
Harvesting	By hand, in the early morning.
Vinification Technique	Maceration for about 10-12 days, malolactic fermentation in glass-lined cement tanks.
Tasting Notes	<p>Colour: intense ruby red.</p> <p>Nose: intense, lingering, well balanced.</p> <p>Palate: velvety, full, harmonious, warm, round.</p>
Pairings	First courses with flavoursome meat-based sauces, spit-roasted suckling pig, grilled red meat, roast lamb, myrtle-flavoured hen, Sardinian sausage, mature Sardinian pecorino cheese.

Grappa di Turriga

This grappa is made in the Turriga estate in the countryside of Selegas-Piscina Trigus, 230 meters above sea level.

The soil consists of medium limestone composition, few pebbles, loose rocky layers. Ingredients are of pomace of Cannonau, Bovale, Carignano and Malvasia Nera grapes. Tasting notes are: mellow with a velvety feel.



Certa
CONSULTING

ARGIOLAS

Watson's
Wine

Spirits



37,5 cl
50 cl
150 cl
300 cl
500 cl

GRAPPA DI TURRIGA

Classification Grappa from the pomace of selected grapes.

Tasting Notes **Colour:** Colourless, crystalline.

Nose: Elegant.

Palate: Mellow and velvety.

Serving Small, tulip-shaped goblet with slightly flared rim, serving temperature 10 °C.

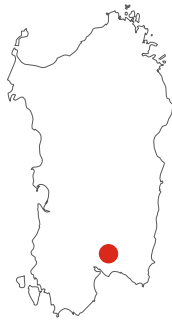
Alcohol 42% Vol.

COD: RG_GRPTRGX500

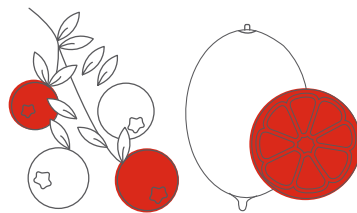




TREMONTIS LOCATION



VARIETIES



TRADITIONAL SARDINIAN SPIRITS

SPIRITS

Tremontis

SPIRITS FROM SARDINIA

Tremontis was born in 1994. At first it was a partnership between Argiolas family and other two partners, in 2004 Argiolas family became the sole owner of the company.

TREMONTIS products with a premium selection of raw materials, with the best myrtle berries and lemon and the best pomace from the winemaking process.

The production method is a long infusion for the liquors and distillation process for grappa. The aim is to produce products that are dedicated to customers with an acquired taste, who prefer strong taste with long persistence in the mouth. These product have a special intensity and elegance.



MIRTO TREMONTIS

Mirto Tremontis is obtained from blending of the alcoholic infusion of red myrtle berries, the so-called "fiore". These accurately selected berries come from the best areas in Sardinia for this type of growth.

Maturing 20-30 days in stainless steel vats. Bottled after light filtering.

Colour Medium-intensity violet, reddish-brown with amber tinges, with slight variations depending on maturation.

Aroma Intense, characteristic of myrtle berries, traces of balsamic essences such as eucalyptus, juniper and walnut.

Flavour Sweet, sharp to varying degree, slightly bitter aftertaste, pleasant.

Alcohol 30% vol.

Serving hints Cooled, straight, on the rocks, in cocktails, poured over ice-cream, as a desert liqueur.

Ingredients Red myrtle berries, sugar syrup.

Certa Selection

TREMONTIS

The Icon

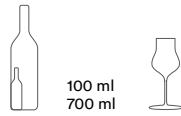
MIRTO TREMONTIS

Mirto is a Mediterranean plant producing myrtle berries flourishing in Sardinia and Corsica. Moreover it is a very popular liqueur produced from its berries and leaves.

The berries are collected between late December and January, when they are perfectly ripe. They must have a blue-violet colour, and can be eaten.

Mirto can be extracted by the infusion of myrtle leaves as well. In this case, the leaves are collected during spring time, and the result is a white liqueur, the so called mirto bianco.

Tremontis Spirits



LIMONSARDO

Limonsardo is made from the peel of ripe, pleasantly aromatic lemons, blended with semi-processed liqueur and the addition of sugar syrup.



MIRTO TREMONTIS

Mirto Tremontis is obtained from the infusion of red myrtle berries, the so-called "fiore". These accurately selected berries come from the best areas in Sardinia.

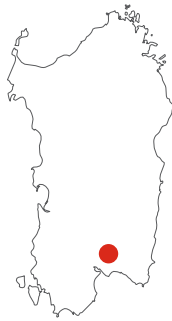
Homogenization	10-20 days in stainless steel vats. Bottling after light filtering.
Colour	medium cloudy, with tones of pale yellow, slight variations according to batch.
Aroma	intense, characteristic of lemon, hints of citrus fruit essences.
Flavour	Sweet, sharp to varying degree, pleasant, typical of lemons.
Alcohol	30% vol.
Serving hints	Cooled, straight, on the rocks, in cocktails, poured over ice cream, added to fruit salad, as a dessert liqueur.
Ingredients	Lemon peels, sugar syrup.

Resting	20-30 days in stainless steel vats. Bottled after light filtering.
Colour	Medium-intensity violet, reddish-brown with amber tinges, with slight variations depending on maturation.
Aroma	Intense, characteristic of myrtle berries, traces of balsamic essences such as eucalyptus, juniper and walnut.
Flavour	Sweet, sharp to varying degree, slightly bitter aftertaste, pleasant.
Alcohol	30% vol.
Serving hints	Cooled, straight, on the rocks, in cocktails, poured over ice-cream, as a dessert liqueur.
Ingredients	Red myrtle berries, sugar syrup.

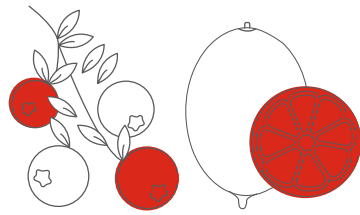




BENALONGA LOCATION



VARIETIES



TRADITIONAL SARDINIAN SPIRITS

SPIRITS

Benalonga

SPIRITS FROM SARDINIA

BENALONGA products are with the second selection of raw materials, lower alcohol content and an easier taste. These products are dedicated to a customer base looking for balance, a delicate taste with a hint of sweetness.

Apart from the liquers, the portfolio counts two more products: Filu Ferru, 38% in alcohol content made from Cannonau grapes pomace's distillation, and Grappa Tremontis made from white grape pomace of Nasco and Vermentino, with 42% alcohol content.



ZIARU' LIQUIRIZIA BENALONGA

Benalonga liquorice is obtained by mixing concentrated liquorice extract and natural essences of its root. Obtained with the addition of sugar syrup and alcohol. Maturation process is 20-30 days in stainless steel vats, in order to make the various ingredients homogeneous, after a light filtration.

- Colour** Black typical of the raw material.
- Aroma** Rich and intense, characteristic of licorice, scent of balsamic essences, persistent.
- Flavour** bitter-sweet, dense and velvety, intense, persistent aftertaste slightly bitter, pleasant.
- Alcohol** 25% vol.
- Serving hints** Cold, smooth, with ice, cocktails, on ice cream, and dessert.
- Ingredients** Concentrated liquorice extracts, liquorice's root natural essences, sugar syrup.

Certa Selection

BENALONGA

The Icon

ZIARU' LIQUIRIZIA BENALONGA

Benalonga liquorice is obtained by mixing concentrated liquorice extract and natural essences of its root. Obtained with the addition of sugar syrup and alcohol. Maturation process is 20-30 days in stainless steel vats, in order to make the various ingredients homogeneous, after a light filtration.

The licorice liqueur is obtained by infusion of licorice, a perennial herbaceous plant that has digestive, diuretic, anti-inflammatory properties. It was used in Asia for the first time over 5.000 years ago, while in Europe it was introduced only in the fifteenth century by Dominican friars. This liqueur preserves its beneficial properties and has a strong and sweet taste, perfect to accompany desserts and ideal if served cold as digestive at the end of the meal.

Benalonga Spirits



FIL'E FERRU BENALONGA

Fil'e Ferru Benalonga is a pomace brandy obtained from a blend of several types of grape varieties, mainly reds, giving a typical robust nature of original Sardinian 'eau de vie'.

Rich, pleasant scents and flavours. The pomace used guarantees the genuine nature and freshness of this product. After topping and tailing, the extraction of this rich distilled spirit blended with pomace, is obtained using a copper still. Fil'e ferru is the result of ancient wisdom and love of good things in life.

Colour Clear and limpid.

Flavour young, aromatic, limpid, decided with hints of dried fruits and sweet spices, evident notes of aromatic well-ripened grapes.

Alcohol 38% vol.

Serving hints Cooled, straight, on the rocks, in cocktails, poured over ice cream, added to fruit salad, to end a meal.

Ingredients House blend of pomaces.

COD: BNLG_FLRR700



MIRTO BENALONGA

Mirto Benalonga is obtained from the blending of the alcoholic infusion of red myrtle berries with the addition of sugar syrup.

Resting 20-30 days in stainless steel vats. Bottling after light filtering.

Colour Medium intensity violet, reddish-brown amber tinges, varying according to maturation.

Aroma Intense, characteristic of myrtle berries, hints of balsamic essences of eucalyptus, juniper and walnut, persistent.

Flavour Sweet, sharp to varying degree, slightly bitter aftertaste, pleasant.

Alcohol 28% vol.

Serving hints Cooled, straight, on the rocks, in cocktails, poured over ice cream, as a dessert liqueur.

Ingredients Red myrtle berries, sugar syrup.

COD: BNLG_MRT750



LIMONELLO BENALONGA

Limonello Benalonga is obtained from a selection of pleasantly aromatic natural substances, blended with the semi-processed liqueur and with the addition of sugar syrup.

Homogenization 10-20 days in stainless steel vats. Bottling after light filtering.

Colour Medium intensity cloudy, light yellow tinges, varying according to the degree of ripening of the lemons.

Aroma Intense, characteristic of lemons, hints of citrus fruit.

Flavour Sweet, sharp to varying degree, slightly bitter aftertaste, pleasant.

Alcohol 28% vol.

Serving hints Cooled, straight, on the rocks, in cocktails, poured over ice-cream, added to fruit salad, as a dessert liqueur.

Ingredients Natural lemon essence, sugar syrup.

75 cl COD: BNLG_LMN750
150 cl COD: BNLG_LMN1500



ZIARU' LIQUIRIZIA BENALONGA

Benalonga liquorice is obtained by mixing concentrated liquorice extract and natural essences of its root. Obtained with the addition of sugar syrup and alcohol. Maturation process is 20-30 days in stainless steel vats, in order to make the various ingredients homogeneous, after a light filtration.

Colour Black typical of the raw material.

Aroma Rich and intense, characteristic of liquorice, scent of balsamic essences, persistent.

Flavour bitter-sweet, dense and velvety, intense, persistent aftertaste slightly bitter, pleasant.

Alcohol 28% vol.

Serving hints Cold, smooth, with ice, cocktails, on ice cream, and dessert.

Ingredients Concentrated liquorice extracts, liquorice's root natural essences, sugar syrup.

COD: BNLG_LQR750

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