

# OUR MISSION

FERRARI FOOD+WINE has been a major player in the F&B industry in Singapore for almost 20 years.

Since our inception in 2001, we have emerged as a significant player in the F&B industry in Singapore - specialising in fine food and premium wines from around the world.

Our mission is to source, select and deliver unique gourmet products and quality ingredients to the most demanding chefs.

We select the most reputed suppliers to deliver the highest quality products to the best restaurants, hotels and food retailers.

We constantly source for unique and rare products to satisfy our customers always in search of new culinary excitement, because we want our customers to enjoy only the best.



FERRARI FOOD+WINE

# SALE TERMS

1. PRICES	Prices are duty paid and in Singapore Dollars.
2. GST	All prices quoted are subject to the prevailing Government Goods and 7% Services Tax.
3. VALIDITY	This price-list supercedes any previous price-list. Prices are indicative only and may change without prior notice, especially with regards to import duties, GST, major currency fluctuations and/or the Management's price revision. In these circumstances, prices will be adjusted with immediate effect and the Management is under no obligation to update the Customer's price list. Prices are final when goods invoiced are received and acknowledged by the Customer upon delivery.
4. ORDERS	Orders are accepted by post, fax and email. We strongly recommend all orders be placed either by email to sales@giorgio-ferrari.com or by fax to +65 6749 3965. All indent orders must be supported by a written purchase order and cannot be cancelled or rejected by the Customer. Orders for out-of-stock items may be substituted with equivalent products subject to Customer's approval.
5. DELIVERY	Unless expressly stated and specified, all goods are rendered within mainland Singapore. Orders are delivered within a week, unless the Customer requests otherwise. No delivery charge will be imposed on orders above <b>\$300.00</b> . Delivery fee of <b>\$30.00</b> will be charged for orders below \$300.00.
6. NON-CONFORMITY	It is the Customer's responsibility to check all orders upon delivery. The Customer has the right to return any non-conforming goods for replacement by FERRARI FOOD + WINE PTE LTD (FFW), with cost of re-delivery to be borne by FFW, provided the claim for shortage or damage is reported immediately upon goods receipt. Once delivery of goods has been acknowledged by the Customer, any damage or shortfall shall be deemed to have occurred thereafter. All product images shown in this price list are for illustration purposes and may not reflect the actual packaging.
7. NON-RETURNABLE	Products sold are non-returnable unless previously agreed.
8. VINTAGES	Vintages change without prior notice. However, we constantly monitor that each new vintage release is consistent with the rest of the region concerned and that it reflects the spirit of the tasting notes for its label.
9. PAYMENTS	Payments shall be made in full upon receipt of the invoice, unless the Customer has an approved credit account. If so, Payment shall be strictly at 30 days from the invoice date by Cash, Credit Card or Crossed Cheque to FERRARI FOOD + WINE PTE LTD, DBS BANK, Account No. 029-900310-0. Payments by Credit Cards are subject to an additional 3.5% surcharge.
10. ARREARS	Overdue invoices shall bear an interest rate of 1.5% per month. At the same time, all goods that have been invoiced but not paid for in full remain the property of FFW and FFW retains the right to repossess such goods. All costs incurred for the recovery of late payments and FFW property shall be borne by the Customer.
11. WARRANTY	FFW's liability is limited to the replacement of goods or refund of the purchase price at FFW's sole discretion. No other warranty, expressed or implied, is made by FFW and none shall be imputed or presumed.
12. FORCE MAJEURE	FFW may, without liability, delay performance or cancel this price-list on account of force majeure or other circumstances beyond its control, including, but not limited to strikes, acts of God, political unrest, embargo, failure of source of supply, or casualty.
13. GOVERNING LAW	All disputes are subject to the Laws of the Republic of Singapore.

# **DELIVERY TIME - STANDARD ORDERS**







## OPERATION DAYS CUT-OFF TIME DELIVERY DAYS

Mondays to Fridays	For orders received from 7am to 5pm	Next working day
Saturdays	For orders received from 7am to 11am	Next working day
Sundays and Public Holidays	No processing of orders	No deliveries

For inquiries and orders:



+65 9834 6892



+65 6749 3965



info@giorgio-ferrari.com

For promotions, exclusive wine dinners, masterclass and trainings, please follow us on:





Ferrari Food + Wine Pte Ltd Blk 43 Keppel Road #03-04/05 Singapore 099418

<sup>\*</sup>If Tuesday is a public holiday in Singapore or in Italy, then orders for the week will be taken by 4.00PM on Monday. Every request of change in regular indent order requires 2 weeks of notice to be effective.

# CONTACTS

Giorgio Ferrari giorgio@giorgio-ferrari.com

## **MANAGING DIRECTOR**

**CUSTOMER SERVICE** 

+65 9834 6892 sales@giorgio-ferrari.com **OPERATIONS/WAREHOUSE** 

+65 6239 9149 om@giorgio-ferrari.com

**GENERAL ENQUIRIES** 

+65 6749 3565 info@giorgio-ferrari.com

**ACCOUNTS RECEIVABLE** 

+65 6239 9144 AR@giorgio-ferrari.com **ACCOUNTS PAYABLE** 

+65 6239 9145 AP@giorgio-ferrari.com

# OUR OFFICE AND WAREHOUSE

## SINGAPORE HEAD OFFICE

FERRARI FOOD+WINE is strategically located next to Singapore's main seaport PSA, close to most five stars hotels and fine dining restaurants, while Singapore Changi Airport is only a few minutes away facilitating swift clearance and trucking of all our incoming air shipments.





## **WAREHOUSE & STORAGE**

With 50,000 square feet of cold storage and bonded warehouse facilities, we ensure an uninterrupted cold chain both duty free and duty paid, providing on-time deliveries to our customers in Singapore and across the region.

Ferrari Food & Wine is HACCP certified since 2010.

# **OUR SUBSIDIARIES**



Although Singapore remains our Head Office, we have also established direct presence with our subsidiaries in Thailand and Myanmar from 2018 where we operate with our warehouse facilities, sales organization and local management.

As part of our long term expansion plans in Southeast Asia, new offices are soon to open in Malaysia, Philippines, Vietnam and Indonesia.





# INDEX



TRENTINO Ferrari



67. LOMBARDIA Nino Negri



93. ABRUZZO Fantini



121. EMILIA ROMAGNA Manicardi



VENETO Canevel Bottega Tedeschi Ottella



FRIULI Villa Russiz Fantinel



99. CAMPANIA Feudi San Gregorio



125. FRANCE Louis Roederer



40.



Borgo Scopeto Caparzo Altesino Brancaia Tenute Rosetti Ornellaia Tenuta San Guido Luce



ALTO ADIGE Hoftstatter St Michael Eppan



104. PUGLIA Vigneti del Salento



127. SPAIN Bodegas Tionio Basagoiti



85. UMBRIA

Arnaldo Caprai



108. SICILY Planeta



130. AUSTRALIA Mitchelton



60. PIEMONTE Marchesi di Barolo



89. LAZIO Casale del Giglio



SARDEGNA Vigne Surrau



134. GRAPPA LIQUERS



147. BEERS

# SOMMELIER COURSES

**'AIS' (Associazione Italiana Sommelier)** is an Italian non-profit organization founded in Milan in 1965, officially recognized and legally acknowledged by the Italian Government in 1973, with formal President of the Republic decree.

AIS is one of the oldest and actually the largest Sommelier association in the world, featuring more than 30.000 members only in Italy.

The aim of the Italian Association of Sommeliers is to qualify Sommelier's role and profession, therefore adding value to wine, traditional specialties and gastronomy culture. Its aim is also to promote, even in the legislative branch, the introduction of its didactic approach in hospitality related schools, as well as to endorse the Sommelier's professional role, international recognition and esteem.

Diplomas & certificates issued by Italian Association of Sommeliers are officially recognized throughout the world

WE ARE THE OFFICIAL
REPRESENTATIVE
OF THE ITALIAN ASSOCIATION OF
SOMMELIER (AIS) IN SINGAPORE

Professional Sommelier Courses are organized yearly to provide in-depth knowledge and professional skills for those working in the F&B industry and also to everyone, from wine lovers to wine connoisseurs who is simply looking to develop and widen their knowledge.

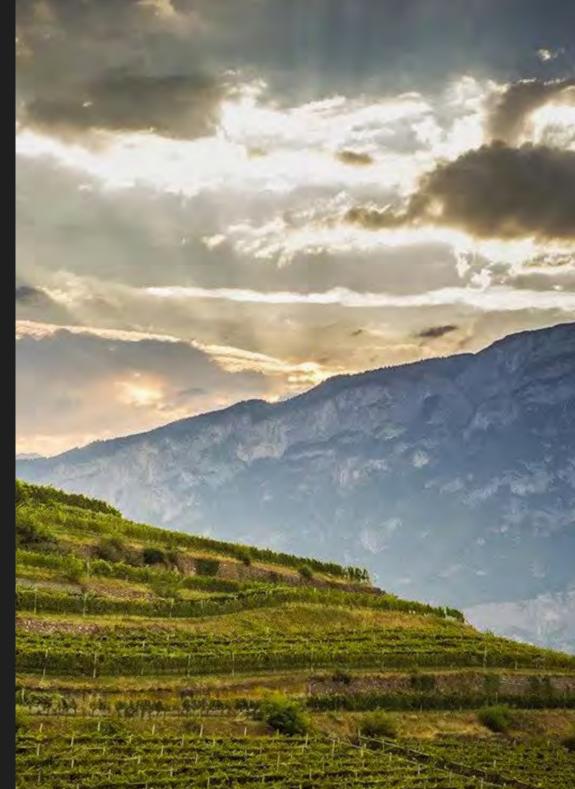
In the past 4 years we helped certify close to 60 new Sommeliers, who are now contributing to the future growth of the Food & Beverage industry in Singapore.

The course is conducted in English by certified instructor and it is structured in 3 modules with a final examination.

To learn more about course structure, lessons and schedules, send in your enquiries to sales@giorgio-ferrari.com















Official Toast of Formula 18

## **TRENTINO**

## Ferrari

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

## TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

## FRIULI

Villa Russiz

**Fantinel** 

## ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



2021 FIA Formula 1 World Championship, Ferrari Trento has been named the Official Sparkling Wine of Formula 1®. The awardwinning Italian sparkling wine become the official toast of Formula 1 celebrations, such as the Podium ceremony. Like Formula 1, Ferrari Trento has a long and respected history, and is one of the most-awarded producers of sparkling wines, so is a natural choice as its celebratory drinks partner. The Italian family-owned winery based in Trentino, in the Italian Alps, is a global leader in its field, crafting its luxury Trentodoc wines for over a century to become known as Italy's sparkling wine par excellence.







## F1® BRUT LIMITED EDITION

Official F1 logo limited edition bottle. The historic wine of Ferrari and a manifesto for the perfect combination of Trentino's terroir with Chardonnay grapes.



**CHARDONNAY** 





TRENTO DOC

Harmonious and well-balanced, with a faint suggestion of ripe fruit and attractive hints of crusty bread.

CODE SIZES AVAILABLE

750ml FERCF1BRU00750

## F1® PODIUM JEROBOAM LIMITED EDITION

For this special release, Ferrari Trento has selected a Blanc de Blancs produced in a limited edition and only in the three-litre bottles - typical of such celebrations - offered in a special cylindrical gift box, with a dedicated design.

The new bottle is a replica to that used on the podium, with the name "Ferrari" written large on one side and the symbol of the winner of the Grand Prix™, and bears the official logo of Formula 1®. Aged at least 48 months on lees



**CHARDONNAY** 





TRENTO DOC

In the nose is fresh, with a broad fruity note of ripe apples and wild flowers, underpinned by a delicate scent of yeast. Harmonious and well-balanced in the mouth.

CODE SIZES AVAILABLE 3000ml





**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

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FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

# **FERRARI**

The legend of Ferrari began with a man, Giulio Ferrari, and his dream of creating a wine in Trentino capable of competing with the best French Champagnes. He was a pioneer; it was he who was the first to realize the extraordinary vocation of his area, and it was he who first made substantial plantings of Chardonnay in Italy. As he had no children, Giulio Ferrari began looking for a successor to whom he could entrust his dream. Among many candidates he chose Bruno Lunelli, owner of a wine shop in Trento. The third generation of the Lunelli family is keeping the Ferrari dream alive. Marcello, Matteo, Camilla and Alessandro lead the company with the aim of combining innovation and tradition, taking Ferrari around the world as ambassadors of the Italian Art of Living.



## **GIULIO FERRARI RISERVA DEL FONDATORE**

First vintage in 1972. Charming, satisfying and evocative, this is the label that identifies the best Italian sparkling wine in the world. A first-class wine that surpasses your every expectation and is able to meet the challenge of time and become truly legendary. At least 10 years on the yeasts, selected from among our own strains



## **CHARDONNAY**



**12.5%** 



Elegant and well-balanced, with a velvety body and complex fruit: the nuances of acacia honey and hay blend well with the floral notes. The overall impact is aristocratic and of remarkable persistence

CODE

SIZES AVAILABLE

FERRISGIU00750

750ml

SOMMELIER'S

## **GIULIO FERRARI ROSE'**

Ferrari Trento's obsession with excellence has given rise to this exclusive Trentodoc, which expresses the vivid intensity of Pinot Noir from mountainside vineyards. This mid-weight sparkling wine ages on the lees for 11 years.



80% PINOT NOIR, **20% CHARDONNAY** 

**TRENTO DOC** 



12.5%



Delicate hints of wild-rose jam and citrus fruits mingle with spicy and mineral notes, offering an immediate sensation of pure and intense pleasure. It strikes you with its vibrant, intense fruit, underpinned by a fresh burst of tanginess that gives it extraordinary length on the palate and creates a perfect all-round taste profile

CODE







15

GF

## VENETO

Canevel Bottega

Tedeschi

Ottella

## TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

## FRIULI

Villa Russiz

**Fantinel** 

## ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

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EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



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## **BRUT**

The historic wine of Ferrari and a manifesto for the perfect combination of Trentino's terroir with Chardonnay grapes



**CHARDONNAY** 







Harmonious and well-balanced, with a faint suggestion of ripe fruit and attractive hints of crusty bread.

FERCLABRU01500	1500ml
FERCLABRU00750	750ml
CODE	SIZES AVAILABL

## **ROSE'**

Delicate harmony between the elegance of Chardonnay and the structure of Pinot Nero, with a refined bouquet of berry fruits



60% PINOT NOIR, **40% CHARDONNAY** 



TRENTO DOC



Intense fragrance notes with floral and small berry hints. Harmonious, broad, rich in extractive substance, fresh and balanced structure

CODE

SIZES AVAILABLE

FERCLAROS0750



VENETO

Canevel

Bottega

Tedeschi

Ottella

## TOSCANA

Borgo Scopeto

**FERRARI** 

FERRARI

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

## ALTO ADIGE

Hoftstatter

St Michael Eppan

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SPAIN

Bodegas Tionio Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

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The first wine produced by Giulio Ferrari at the beginning of the 20th century is still a Blanc de Blancs of unmistakable style, which wins you over with its freshness and fruity fragrance. Over 30 months on the yeasts, selected from among our own strains



MAXIMU

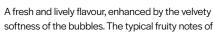
ERRARI

CHARDONNAY





**TRENTO DOC** 



## **MAXIMUM ROSE'**

Rich and mouth-filling, it is ideal either as an aperitif or for drinking throughout a meal. It goes superbly with a wide range of foods. Over 30 months on the yeasts, selected from among our own strains



70% PINOT NOIR, 30% CHARDONNAY





TRENTO DOC



Rich and mouth-filling, with a remarkably long finish characterised by delicate yeasty hints



VENETO

Canevel

Bottega

Tedeschi

Ottella

## TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

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Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



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FERRARI

FERRARI

## PERLE' RISERVA

A vintage Trentodoc of indisputable quality, obtained exclusively from carefully selected Chardonnay grapes.

At least 50 months on the yeasts, selected from among our own strains, and then a long maturation in the bottle.



**CHARDONNAY** 





TRENTO DOC



Elegant and harmonious, with the unmistakable fruity, aromatic sensations that are typical of Chardonnay.

These are followed by a slightly almondy finish of great persistence



SIZES AVAILABLE

FERPERBRU00750

750ml





# PERLE' NERO The first and only F

The first and only Blanc de Noirs of Ferrari: a vintage wine that is the result of forty years of research, created with specially selected grapes from the best family-owned vineyards on the slopes of the mountains



PINOT NOIR





TRENTO DOC

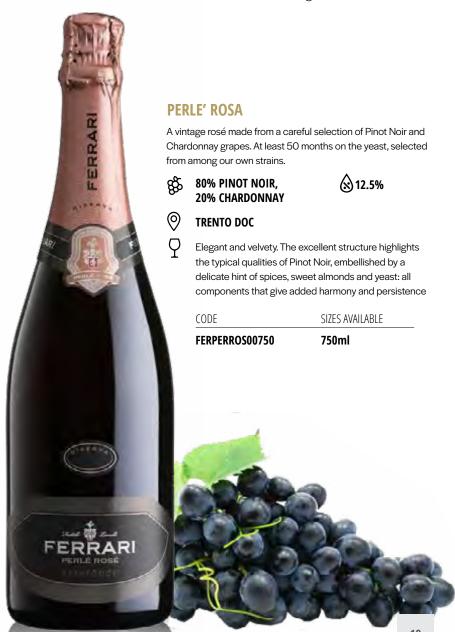


A perfect balance between fruity and toasty notes, complemented by an intriguing tanginess. On the palate, its elegant creaminess reveals surprising dynamism that culminates in a beguiling and majestic finish.

CODE

SIZES AVAILABLE

FERPERNER00750



## VENETO

Canevel

Bottega

Tedeschi

Ottella

## TOSCANA

Borgo Scopeto

**FERRARI** 

2 FLUTE 11 GLASSES

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

## LOMBARDIA

Nino Negri

## FRIULI

Villa Russiz

Fantinel

## ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

## SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

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Available with

CODE ITEM

**BRUT** FERCLABRU00750-G

**PERLE ROSA** 

## **BLACK METAL BOX**

Available with

FERRAR

ITEM

**PERLE NERO** 

**ROSE BRUT** 











# PRODUCTION METHODS OF SPARKLING WINE

S parkling wine, to be produced, needs two fermentations; one to make wine and the other to make bubbles. The wine obtained it varies much depending on which method is used during the production:

THE TRADITIONAL METHOD of sparkling winemaking was awarded a UNESCO heritage in Champagne in 2015. It is arguably the most appreciated method for sparkling wine production in terms of quality, and at the same time it is also the most costly in terms of production. The most important aspect of the traditional method is that the transformation from a still to a sparkling wine occurs entirely inside the bottle. (Examples Champagne, Trento and Franciacorta)

THE CHARMAT OR TANK METHOD came about during the industrial advancements made in the early 20th century and is the main process used for Prosecco and Lambrusco wines. The major difference between the Charmat method and the traditional method is the use of large tank instead of bottles to turn a still wine into a sparkling wine. Charmat method sparkling wines have a much more freshly made character. (Examples Prosecco, Valdobbiadene and Lambrusco)







## **VENETO**

## Canevel

Bottega

Tedeschi Ottella

## TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

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SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



Canevel Spumanti was set up in 1979 as a result of the meeting of two different professional skills and one real passion. From the start, the mission was clear: to produce a sparkling wine of excellence that would exploit the qualities of the Valdobbiadene area



## PROSECCO SETAGE EXTRA-DRY

A benchmark in the Canevel range: a dry and silky sparkling wine that have bubbles that are as subtle and elegant as silk (Setàge).



**GLERA** 





**VALDOBBIADENE DOCG** 



Apple and fresh floral notes of wisteria and acacia. Balanced, elegant and structured.

CODE

SIZES AVAILABLE

CANPROEDR00750

750ml

## PROSECCO SETAGE BRUT

A benchmark in the Canevel range: a dry and silky sparkling wine that have bubbles that are as subtle and elegant as silk (Setàge).



GLERA AND LITTLE PART OF CHARDONNAY





**VALDOBBIADENE DOCG** 

Bright and lively with abundant froth and a fine, elegant perlage. Golden delicious apple and spiced aromas

CODE

SIZES AVAILABLE

CANPROBRU00750





## **VENETO**

Canevel

## **Bottega**

Tedeschi Ottella

## **TOSCANA**

Borgo Scopeto

Caparzo

Altesino

Brancaia

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**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 



Founded in 1977 by the Bottega family, the distillery, which had historically focused on creating quality Grappa would eventually add over 10 hectares of vineyards, producing some of the Veneto's highest quality prosecco. The "Bottega Gold" was first released in 2001 as a limited edition sparkling wine that could be found in duty-free shops at airports around the world. Today, the "Bottega Gold" is a staple at duty-free stores in nearly every country.

**€** 11%

SIZES AVAILABLE

SOMMELIER'S

CHOICE

750ml





## PROSECCO EXTRA-DRY

An extra dry sparkling obtained from Glera grapes, grown in the province of Treviso with classic, traditional techniques. Over time, their quality and typicality has remained unchanged.



**GLERA** 





**TREVISO DOC** 



Fruity and delicate and fresh wine, with a clear and balanced taste; round and smooth on the palate

CODE

SIZES AVAILABLE

BOTPROEXD00750

750ml

## **PROSECCO SPUMANTE ROSE**

A sparkling wine where personality, freshness and liveliness meet a delicate and captivating pink color, and an intense and persistent bouquet. DOC Venezia is a recent designation of origin, whose regulations were published on 7th January 2011



**RABOSO, PINOT NOIR** 





**VENEZIA DOC** 

Fresh, lively and pleasantly dry, with fruity and floral sensations. It is also characterized by a remarkable retroolfactory persistence

CODE

SIZES AVAILABLE

BOTSPUROS00750

## **VENETO**

Canevel

## **Bottega**

Tedeschi Ottella

## TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

## FRIULI

Villa Russiz

**Fantinel** 

## ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



CODE

CODE

CODE

CODE

BOTPROPOE00200

BOTPROGOL00200

**BOTPETMOS00200** 

PROSECCO GOLD MINI

**MOSCATO PETALO MINI** 

Founded in 1977 by the Bottega family, the distillery, which had historically focused on creating quality Grappa would eventually add over 10 hectares of vineyards, producing some of the Veneto's highest quality prosecco. The "Bottega Gold" was first released in 2001 as a limited edition sparkling wine that could be found in duty-free shops at airports around the world. Today, the "Bottega Gold" is a staple at duty-free stores in nearly every country.

#### **ROSE GOLD MINI** STARDUST DRY

SIZES AVAILABLE

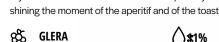
SIZES AVAILABLE

200ml

200ml

200ml

SIZES AVAILABLE Prosecco Dry, obtained by the vilification of Glera grapes, grown on the Treviso hills. It is a product of BOTROSGOL00200 200ml immediate visual impact, as the green glass of the traditional bottle is entirely covered by a galaxy of PROSECCO VINO POETI DOC MINI crystals. The effect "stardust" makes especially

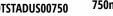






Harmonious, elegant, persistent; good balance between the rich texture and pleasant mineral notes

CODE SIZES AVAILABLE







26

## **VENETO**

Canevel

## **Bottega**

Tedeschi Ottella

## **TOSCANA**

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

## FRIULI

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SPAIN

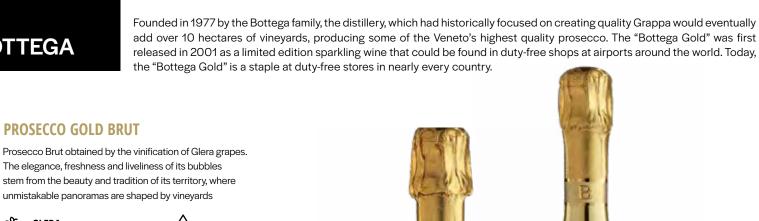
**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS





BEST



## **GLERA**





## **TREVISO DOC**



Soft, harmonious and elegant, with a slim body and with lively yet balanced acidity

CODE	SIZES AVAILABLE
BOTROSGOL00200	200ml
BOTPROGOL00750	750ml
BOTPROGOL01500	1500ml
	1



## **VENETO**

Canevel

## **Bottega**

Tedeschi Ottella

## TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

## LOMBARDIA

Nino Negri

## FRIULI

Villa Russiz

Fantinel

## ALTO ADIGE

Hoftstatter

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UMBRIA - Arnaldo Caprai

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PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

## SPAIN

Bodegas Tionio Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



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## **VENETO**

Canevel

## **Bottega**

Tedeschi Ottella

## **TOSCANA**

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

## FRIULI

Villa Russiz Fantinel

ALTO ADIGE

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SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



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## MOSCATO INCROCIO MANZONI

This sparkling rosé wine is the result of the valuable selection carried out at the beginning of the 20th century by professor Luigi Manzoni, principal of the Oenological School in Conegliano. Incrocio Manzoni is a crossinig between Raboso Piave and Muscat of Hamburg



## RABOSO MOSCATO





## **SPUMANTE MOSCATO**



Sweet, elegant, harmonic, balanced, with a long aromatic persistence, but also fresh thanks to its acidity and tannins

BOTMOSPIK00750	750ml
CODE	SIZES AVAILABLE

## **MOSCATO PETALO DELL'AMORE**

A white sparkling wine characterized by a clear sweetness, pronounced and elegant bouquet, low alcohol content and a typical scent of roses that evokes the image of petals on the label

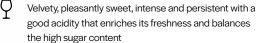


## MOSCATO





## **SPUMANTE MOSCATO**



CODE	SIZES AVAILABLE
BOTPETMOS00750	750ml
BOTPETMOS01500	1500ml
BOTPETMOS03000	3000ml (WC)

## **VENETO**

Canevel

## **Bottega**

Tedeschi Ottella

## TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

## FRIULI

Villa Russiz

Fantinel

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SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



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## **SPUMANTE ROSE ZERO**

Bottega O Rosé is a non-alcoholic drink, produced starting from grape must, created to meet the needs of those who, for health or religious reasons, do not consume alcoholic beverages, or those who, for the most varied reasons, are cautious with their alcohol consumption. It is a product that evokes the great tradition of sparkling wines, keeping the freshness, liveliness, and charm of the bubbles, thanks to the skilful dosage of carbon dioxide, despite the zero-alcohol content



GRAPE MUST (70%)





VENETTO

Characterized by an intense must aroma that is accompanied by fresh, fruity, and floral hints. Sweet, delicate, and balanced, it proposes again the fruity and floral sensations of the bouquet

CODE

SIZES AVAILABLE

BOTROSZER00750



## **VENETO**

Canevel

## **Bottega**

Tedeschi Ottella

## **TOSCANA**

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz Fantinel

ALTO ADIGE

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UMBRIA - Arnaldo Caprai

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SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 



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## LIMONCINO

Traditional Italian liqueur, dating back to the end of the nineteenth century. It is produced from an infusion of "Femminello" lemon peel. This cultivar which is widespread in Italy and characterised by a peel with a thin grain and high quality essential oils. The lemons are grown naturally and picked at the peak of ripeness, washed and peeled by hand, removing the white part (bitter) and only selecting the yellow peel which is rich in essential oils. The lemon peels are infused in alcohol for about 30 days. This allows the extraction of the aromatic and colouring substances. The liquid is then separated from the peel. Finally, sugar and high quality grappa is added.



## **VENETO AND SICILY**



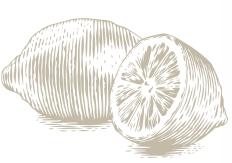
Sweet, full, juicy with a slightly citrus fragrance.

CODE

SIZES AVAILABLE

**BOTLIMCEL00500** 

500ml











## **SAMBUCA**

A liquor made by the infusion of star Anise. Sweet and intense, this liqueur has a unique taste which satisfies even the most demanding palates, in an elegant and intriguing packaging. Anise is an aromatic plant, native of the Middle East, rich in fragrant compounds and therefore particularly suited for the production of this liqueur. Its essential oil is the precious main ingredient for Sambuca Bottega. When mixed with alcohol, water and sugar, it creates a dense, velvety liqueur with a great character, appreciated both for its pleasant taste and for its refined bouquet.



## **VENETO, ITALY**



Fresh, harmonic and full, it is characterized by an unmistakable taste of anise.

CODE

SIZES AVAILABLE

BOTSAMCEL00700



## **VENETO**

Canevel Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Dialicala

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

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SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



Tedeschi philosophy is based on two virtues. The first is the patience to wait for the amount of time required both in the vineyard and in the winery, which has always been an integral part of Tedeschi passion for the region. The second is dedication, which translates into attention to detail and an appropriate attitude towards raw material.

 $Tedeschi\,wines\,have\,become\,synonymous\,with\,terroir\,and\,Valpolicella\,around\,the\,world\,as\,a\,result\,of\,their\,constant\,and\,meticulous\,around\,the\,world\,as\,a\,result\,of\,their\,constant\,and\,meticulous\,around\,the\,world\,as\,a\,result\,of\,their\,constant\,and\,meticulous\,around\,the\,world\,as\,a\,result\,of\,their\,constant\,and\,meticulous\,around\,the\,world\,as\,a\,result\,of\,their\,constant\,and\,meticulous\,around\,the\,aroun$ 

labor in the vineyard over the years.





VALPOLICELIA

TEDESCH

AN ROCCO

## **VAPOLICELLA SUPERIORE**

This is the typical Valpolicella Superiore wine, made according to the best traditions and with all the characteristics of Tedeschi Family wines: good structure, delicate flavour and elegance. The grapes come from vineyards located in Mezzane and Tregnago hills.



CORVINA, CORVINONE, RONDINELLA, ROSSIGNOLA, OSELETA, NEGRARA, DINDARELLA





**VALPOLICELLA DOC SUPERIORE** 



Fresh with clear notes of cherry and currants. In the mouth shows good body, good structure, well-balanced and harmonic structure. The after taste confirms the notes in the bouquet.

CODE

SIZES AVAILABLE

TEDVALCLA00750

750ml



MARNE 180

AMARONE

TEDESCHI

## **VAPOLICELLA RIPASSO**

The wine is produced with grapes selected in the Marne bianche vineyard in Maternigo estate. The wine is obtained according to the ancient technique of Ripasso, in other words, through the refermentation of one part of Valpolicella wine produced in October on the marc of Amarone and Recioto.

This is an elegant wine that is complex and reflects the style of the family. It is round, but dry, and is a great protagonist of the territory that expresses its worth full heartedly. It is suitable for aging and for food pairings.



# CORVINA, CORVINONE, RONDINELLA, ROSSIGNOLA, OSELETA, NEGRARA, DINDARELLA





## **VALPOLICELLA RIPASSO DOC SUPERIORE**

The wine is fruity, well-balanced and well-structured. Alcohol and acidity are in good armony. The wine is warm and round. The after taste confirms the character of the bouquet. This wine has a long-lasting and persistent flavor. Suited for ageing: 12/15 years.

CODE	SIZES AVAILABLE
TEDVALRIP00375	375ml
TEDVALRIP00750	750ml
TEDVALRIP01500	1500ml



About the name "Marne 180": marne means marl, the variety of soil on which we've planted our vineyards; 180 are the degrees of exposure of our vineyards, from south-west to south-east. This wine is made from grapes harvested in various vineyards located on hills in the Valpolicella area (Mezzane and Tregnago hills). Different sources and different grape varieties are important to obtain a well-balanced wine with the fine structure that only a few single areas in the Valpolicella zone can provide.



CORVINA, CORVINONE, RONDINELLA, ROSSIGNOLA, OSELETA, NEGRARA, DINDARELLA



AMARONE DELLA VALPOLICELLA DOCG



16.5%



Notes of vanilla and ethereal airs depending on the period of aging in the barrel; notes of sweet fruits such as currants, blueberries, cherries depending on the varieties of grapes. Wine with a velvety, raisiny character combined with the structure and typical stylish bitterness to give it good balance. It has an enduring and persistent flavour.

CODE	SIZES AVAILABLE
TEDAMACLA00375	375ml
TEDAMACLA00750	750ml
TEDAMACLA01500	1500ml





## **VENETO**

Canevel Bottega

## Tedeschi

Ottella

## TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

## PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

## FRIULI

Villa Russiz

**Fantinel** 

## ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

## SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 



Tedeschi philosophy is based on two virtues. The first is the patience to wait for the amount of time required both in the vineyard and in the winery, which has always been an integral part of Tedeschi passion for the region. The second is dedication, which translates into attention to detail and an appropriate attitude towards raw material.

Tedeschi wines have become synonymous with terroir and Valpolicella around the world as a result of their constant and meticulous labor in the vineyard over the years.



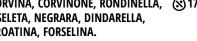




## AMARONE CLASSICO RISERVA CAPITEL **MONTE OLMI**

Monte Olmi is the name of this vineyard, located at Pedemonte di Valpolicella in the heart of Valpolicella Classica. The vineyard has a south-western exposure and is 2.5 hectares in size. It is laid out on terraces in order to ensure efficient draining in case of abundant rainfall. At the same time, the depth and the clay structure of the terrain serve to retain water during dry period. Since the early 60s, Renzo Tedeschi had the fortunate idea of vinifying the grapes from the Monte Olmi vineyard separately, thus creating one of the very first single-vineyard wines in Valpolicella. Today Monte Olmi is the symbol of the estate and its territory.







Aromas of crushed blackberries, spice and flowers combined with notes of Slavonia oak. Full-bodied, with peppery, berry character, medium tannins and a fine finish. The after-taste confirms the character of the bouquet. This wine has a long-lasting and persistent flavour.

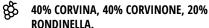
CODE SIZES AVAILABLE

TEDAMARIS00750 750ml TEDAMARIS001500 1500ml



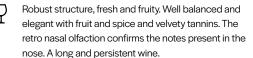
## AMARONE RISERVA MATERNIGO

The Amarone Riserva Maternigo is produced from grapes harvested from the Barila vineyard on the Maternigo Estate. The soil of this vineyard has undergone careful zonation and characterization and is distinguished by its very low vigor, which in turn, yields grapes that have a particularly rich stucture. The calcium content contributes to the wine's elevated aromaticity. The end product is an Amarone Riserva, available only in select vintages, which has great character, is particularly fruity, complex and at the same time elegant all of which recall the unmistakable Tedeschi brand. The name Maternigo, means "mother's land", and is a term attributed to its history as a structure dedicated to housing pregnant girls.





AMARONE DELLA VALPOLICELLA DOCG CLASSICO **RISERVA** 



CODE SIZES AVAILABLE TEDAMAMAT00750 750ml



## **VENETO**

Canevel Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

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SICILIA - Planeta

SARDEGNA - Vigne Surrau

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ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 



AFABRISERIA

TEDESCHI

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Tedeschi wines have become synonymous with terroir and Valpolicella around the world as a result of their constant and meticulous labor in the vineyard over the years.



## AMARONE RISERVA LA FABRISERIA

## LIMITED ALLOCATION

This Amarone was born of the passion Renzo Tedeschi had for good wine – as an authentic expression of the territory – and of his determination to create something unique. It is produced from a selection of grapes from the Fabriseria vineyard on the hills of Valpolicella Classica between the communities of Fumane and Sant'Ambrogio di Valpolicella. As always, the goal is to obtain a wine with great structure, characterized by an aromatic elegance that allows for the continued and progressive appreciation of the wine during its evolution. The privilege of making one wait: from 1983 until today only a few vintages have been produced, all of which started out as exceptional and distinctive at harvest and then again after vinification.







Aging aromas such as roasting, vanilla and tobacco together with red fruits such as red currants, raspberries and cherries under spirits. Notes of honey and alcohol make this quite special and, at the same time, a classic Amarone. In the mouth shows harmony and balance. Full-bodied, with a lovely silky tannins and a long persistence, long raisin and spicy aftertaste. The after taste confirms the

CODE

SIZES AVAILABLE

TEDAMAFAB00750

750ml



## RECIOTO CAPITEL FONTANA

This wine is made from select grapes of vines belonging to the winery, in the hillside area of Valpolicella Classica. Recioto is a historic Valpolicella wine, known through history under different names such as Retico during Roman domination and subsequently Acinatico during Lombard occupation. The vineyard is one hectare in size faces East. Alcoholic fermentation and maceration for 30 days. Natural sticking fermentation. Ageing in Slavonian oak barrel for 2 years. Bottling and bottle ageing for further 6 months.

30% CORVINA, 30% CORVINONE, 30% RONDINELLA, 10% ROSSIGNOLA, OSELETA, NEGRARA, DINDARELLA.



RECIOTO DELLA VALPOLICELLA DOCG CLASSICO



Notes of sweet fruit: raspberries, wild blackberries and blueberries combined with notes of Slavonia oak. Elegant and strong structure, superbly balanced. The after taste confirms the notes in the bouquet. This wine has a long-lasting and persistent flavour.

CODE

SIZES AVAILABLE

TEDRECCLA00375



#### **VENETO**

Canevel

Bottega

Tedeschi

#### Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

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SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



The Montresor family has been running Ottella for four generations. The company was started by Lodovico, father of Francesco and Michele, a wine entrepreneur and a passionate art collector. A long history: in the book La provincia di Verona e i suoi vini, 1900, the historian Giovan Battista Perez testifies that the Montresor family was the only one to produce Lugana in the province of Verona in 1905.





OTTELLA



The grapes come from our own small vineyard plots in the best winegrowing areas of the appellation, in the municipalities of San Benedetto di Lugana, Sirmione, Pozzolengo and Desenzano del Garda. Vilification with long maceration on the skins for at least 20-30 days and fermentation in amphorae. A Lugana with distinct and unique character



#### TURBIANA (TREBBIANO DI LUGANA)



750ml





CODE SIZES AVAILABLE

OTTLUGSIL00750

#### **LUGANA DOC LE CRETE**

The grapes come from our own vineyard, Le Creete, 12 hectares in the heart of Lugana, marked by a high white clay content. Gentle, soft crushing of whole bunches for most of our production, while the rest is lightly destemmed by oscillation. Then follows a strict winemaking process: racking off the lees by natural settling, slow fermentation at a controlled temperature (14°/18°C); ageing for 6-8 months on fine lees.



#### TURBIANA (TREBBIANO DI LUGANA) (x) 12.5%





Intense golden yellow. Pervasive on the nose with immediate exotic hints of pineapple and notes of grapefruit. It unfolds pleasantly with a remarkable mineral sensation. It is a wine with character and great aromatic elegance.

CODE	SIZES AVAILABLE
OTTLUGCRE00375	375ml
OTTLUGCRE00750	750ml







#### **VENETO**

Canevel

Bottega

Tedeschi

#### Ottella

#### TOSCANA

Borgo Scopeto

Caparzo Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



The Montresor family has been running Ottella for four generations. The company was started by Lodovico, father of Francesco and Michele, a wine entrepreneur and a passionate art collector. A long history: in the book La provincia di Verona e i suoi vini, 1900, the historian Giovan Battista Perez testifies that the Montresor family was the only one to produce Lugana in the province of Verona in 1905.





CAMPOSIRESO

OTTELLA

#### **CAMPO SIRESO ROSSO**

Vineyards located in the best winegrowing areas of the morainic hills of Alto Mincio. Harvest take place Depending on the grape variety, from the end of September to the end of October. The harvest and bunch selection are done strictly by hand. Long fermentation and ageing take place in barrels and barriques. The wine rests in barriques for 24 months before bottling.



Q

#### CORVINA VERONESE, MERLOT, **CABERNET-SAUVIGNON**





**VINO ROSSO** 

An intense ruby red colour with garnet highlights. Mature and elegant, the nose offers up great aromatic richness, with small red berries, spices and overtones of sweet tannins. The caressing, soft palate is well-balanced and expressive. The marked sapidity is perfectly integrated with the sweetness of the tannic weight.

CODE

SIZES AVAILABLE

OTTLUGSIR00750

750ml (WC)



#### **LUGANA BLANC DE BLANCS**

The harvest and bunch selection are done strictly by hand; the grapes are placed in small crates. No vintage cuvée. Ageing on the lees minimum 1 year. Produced with "solouva" ("only grapes") method.



#### **CHARDONNAY**



A sparkling wine of great finesse. Fresh and elegant.

SI7FS AVAILABLE

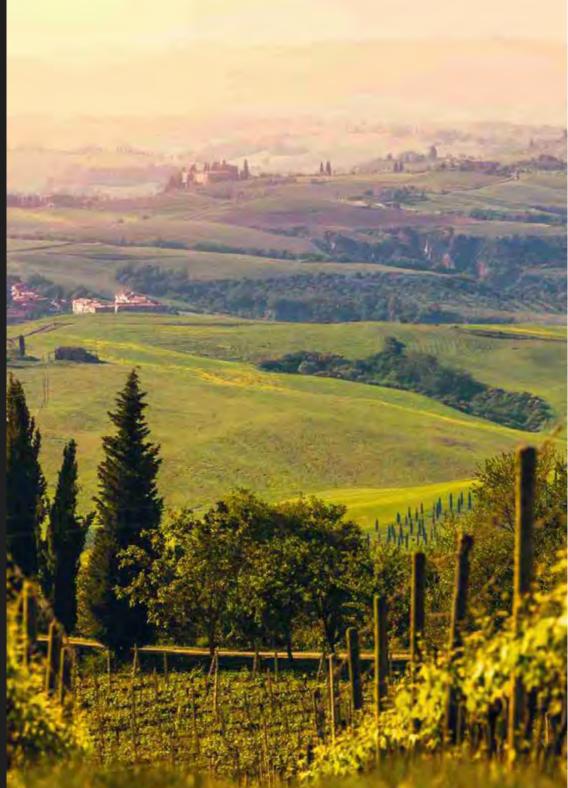
OTTLUGBLB00750

750m











Ferrari

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

#### **Borgo Scopeto**

Caparzo

Altesino

Brancaia

Ornellaia

Tenuta San Guido

FRIULI

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

LAZIO - Casale del Giglio

Basagoiti

AUSTRALIA - Mitchelton

### **BORGO** SCOPETO

Borgo Scopeti

Borgo Scopeto is an old and well-established estate producer of Chianti Classico. It is a true borgo - a hamlet with its own church, post office, town center, and residences. Located in Castelnuovo Berardenga, a municipality between Florence and Siena, Borgo Scopeto has vineyards in the southern-most zone of the Chianti Classico region, where wines tend to be the most ripe and richest.



Tenute Rossetti

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

Villa Russiz

UMBRIA - Arnaldo Caprai

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

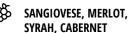
SPAIN

**Bodegas Tionio** 

BEERS & LIQEURS



A Supertuscan of great personality and elegance. The grapes are selected in the Cagliano and Vittoria vineyards, at altitudes that range from 400 to 450 meters, and the harvest takes place between mid-September and the first week of October, following a careful evaluation of the degree of ripeness of the grapes. Refining takes place firstly for 18/24 months in French oak tonneaux of 300Lt and then in bottle for at least 8 months.







SAUVIGNON



ethereal and ample, refined and enticing, with noble aromas. In the mouth is full bodied with extraordinary structure, terrific harmony, and surprising softness.

CODE

SIZES AVAILABLE











#### CHIANTI CLASSICO GRAN SELEZIONE

Gran Selezione was born from a focused selection of Borgo Scopeto Sangiovese grapes. It comes from the harvest of the most prestigious vineyards and is only produced in the best vintages.



#### **SANGIOVESE**





Full and intense. Various and well integrated aromas ranging from small black berries to noble wood, like vanilla, cocoa and liquorice create an enigmatic complexity. In the mouth is dry, wellstructured, combining austerity and elegance: the acidity is well balanced to a texture of intense but very fine tannins. Long aftertaste.

CODE

SIZES AVAILABLE

**BGSCHISEL00750** 





VENETO

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

#### **Borgo Scopeto**

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

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SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

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Misciano is a small hamlet abandoned in the XV century, and now gives its name to Borgo Scopeto's most important vineyard, which is at an elevation of 360 meters above sea level, faces south-southwest, and has sandy-clayey soils. The wine is a single vineyard only produced in excellent vintages, after a rigorous selection of the grapes.



#### SANGIOVESE





Intense, displaying finesse and elegance, with almond, toasted coffee, and delicate spice accents. In the mouth is full, dry, austere, structured, and harmonious; elegant with considerable softness in the finish.

SIZES AVAILABLE CODE

**BGSCHIRIS00750** 750ml **BGSCHIRISO1500** 1500ml







#### **CHIANTI CLASSICO**

The vineyards range in elevation from 360 to 450 meters above sea level, this is a classic expression of Sangiovese and Chianti Classico thanks to the perfect exposures and optimal soil conditions of the vineyards. The wine ages one year in Slavonian cask of 30HL and then at least 5 months in bottle



SANGIOVESE, COLORINO



CHIANTI CLASSICO DOCG



Ample and intense, dry and well structured, austere and elegant, harmonious, and with excellent persistence

SIZES AVAILABLE CODE BGSCHICLA00375 375ml BGSCHICLA00750 750ml **BGSCHICLA01500** 1500ml





Ferrari

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

**TOSCANA** 

Borgo Scopeto

### Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

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ARGENTINA - Tupungato

FRANCE - Louis Roederer

**SPAIN** 

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

The origins of the place name Caparzo are still unknown. According to some people, the name should derive, as shown by ancient maps, from Ca' Pazzo; according to others, the term should derive from the Latin Caput Arsum and should indicate a "place touched by the sun". The beginning of the history of Caparzo dates back to the end of the sixties, when a group of friends, fond of Tuscany and of wine, purchased an old ruin with vineyards at Montalcino. We are at the dawning of Brunello di Montalcino, the Association has just been set up and the producers-bottlers are only 13. The farm estate was renovated, modernised and new vineyards were planted. In a short time, Caparzo was able to impose itself on the market of Brunello. Thirty years passed from the first rows of vines and from the first cellar experiences





CODE

**CAPARZO** 

SIZES AVAILABLE

CPZBRUCOL04500

750ml x 6 btls





#### **BRUNELLO DI MONTALCINO LA CASA**

Caparzo's Brunello di Montalcino DOCG Vigna la Casa can be considered a true enological gem, and not just in terms of Montalcino. The first vintage of Brunello di Montalcino Vigna La Casa was produced in 1977. At the time little was known of terroir, and little attention was paid to the concept of zonation, which had only recently been introduced to Montalcino. In this case Caparzo was once again a pace setter, producing a "Single Vineyard" Brunello from one of the finest vineyards in the Appellation. With Brunello di Montalcino La Casa, Caparzo also was one of the first wineries to introduce barriques to Montalcino, producing a wine with a polite, elegant spirit.

At least 2 years of aging in wood and at least another 4 months of refining in bottle.



**SANGIOVESE** 





**BRUNELLO DI MONTALCINO DOCG** 

Beautiful ruby clour, tending towards garnet with age. Penetrating nose, ample, and extremely complex, with wild berry fruit, spices and vanilla. In the mouth is dry, warm, well balanced and austere, ample and persistent.

CODE

SIZES AVAILABLE

CPZBRUCAS00750

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

#### Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

**PIEMONTE** 

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



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Made from grapes from our vineyards to the north and south of Montalcino. The microclimates of the different zones allow us to obtain consistent quality from vintage to vintage.



**SANGIOVESE** 





**ROSSO DI MONTALCINO DOC** 



Harmonious, elegant, savory, and pairs well with foods.

CODE

SIZES AVAILABLE

CPZROSMON00750

750ml



#### **SANGIOVESE**

A wine made from grapes from the three estates, Caparzo, Borgo Scopeto and Doga delle Clavule. The family crest works surprisingly well to illustrate the concept: the shield bears three roses that represent the three estates.



**SANGIOVESE** 





**TOSCANA ROSSO IGT** 



Full, fruity, persistent, and soft, with ripe blackberries, wild strawberries, and spice and vanilla in the finish.

CODE

SIZES AVAILABLE

CPZSANROS00750

750ml



#### BRUNELLO DI MONTALCINO

Caparzo produced its first vintage of Brunello di Montalcino in 1970, when the situation in Montalcino was very different than it is now. At the time there were only 13 wineries in Montalcino, and this makes Caparzo one of the historic Brunello producers. The distinguishing characteristic of Caparzo's Brunello di Montalcino is clearly the origin of its Sangiovese. Indeed, the estate is one of the few in Montalcino that has vineyards in the various geographic areas of the Appellation



**SANGIOVESE** 





#### **BRUNELLO DI MONTALCINO DOCG**



Complex wine that brings together all of the characteristics that make Brunello one of the the world's most sought after wines. Dry, warm, firm, harmonious, delicate and austere.

CODE	SIZES AVAILABLE
CPZBRUMON00375	375ml
CPZBRUMON00750	750ml
CPZBRUMON001500	1500ml





VENETO

VLINLIO

Canevel

Bottega Tedeschi

Ottella

**TOSCANA** 

Borgo Scopeto Caparzo

#### Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



Set amongst the north eastern hills of Montalcino the imposing structure of the 15th century Palazzo Altesi overlooks the estate. Built by the Tuscan family Tricerchi, whose marble crest can still be seen set over the old oak entrance door, since 2002 Altesino has been owned by the Gnudi Angelini family.







## BRUNELLO DI MONTALCINO MONTOSOLI LIMITED ALLOCATION

Montosoli is in fact a vineyard of about 5 hectares to the north east of Montalcino at an altitude between 350 and 400 metres, whose grapes were fermented and aged separately for the first time after the 1975 harvest. The composition of the soil (marly limestone and siliceous limestone representing the Alberese era with lithoid components dating from the same period), the unique position and particular microclimate contribute to ageing the grapes which produce an extremely complex and elegant wine

Altesino has received important international recognition for its Cru Montosoli when Wine Spectator called it Italy's second most representative vineyard.



#### SANGIOVESE





Q

#### **BRUNELLO DI MONTALCINO DOCG**

Brunello Montosoli has a deep ruby red colour which turns a garnet red with age. Its bouquet has outstanding character with hints of black cherry, blackberries, raspberries, violet, liquorice, vanilla and a slight accent of pink peppercorn. On the palate it reveals a dry, warm, velvety flavour, rich in substance and noble pedigree, ending with a warm note that lingers persuasively.

CODE

SIZES AVAILABLE

ALTBRUMTS00750

750ml



#### BRUNELLO DI MONTALCINO RISERVA

#### LIMITED ALLOCATION

Brunello can only be described as "Riserva" if it has aged for six years in the cellar. Only produced during the best years, with a limited number of bottles, Brunello Riserva is destined for truly passionate lovers of wine.



#### SANGIOVESE





#### **BRUNELLO DI MONTALCINO DOCG**



This garnet red wine has a clear aroma of humus and a broad, complex and ethereal aroma. It maintains such an austere and fascinating character on the palate, emphasising its structure of great depth and power.

CODE

SIZES AVAILABLE

ALTBRURIS00750

VENETO

Canevel

Bottega

Tedeschi Ottella

#### **TOSCANA**

Borgo Scopeto Caparzo

#### Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

#### PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

#### FRIULI

Villa Russiz

**Fantinel** 

#### ALTO ADIGE

Hoftstatter

St Michael Eppan

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FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



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#### **ROSSO DI MONTALCINO**

It is released after a minimum of one year from the harvest. First year of production in 1973



**SANGIOVESE** 





ROSSO DI MONTALCINO DOC

Q

A brilliant ruby red colour with a persistent bouquet of fresh fruit and wild berries. It is well-balanced on the palate, with delicately structured flavours of cherry, plum and berries.

CODE

SIZES AVAILABLE

ALTROSMON00750

750ml



#### **BRUNELLO DI MONTALCINO**

The Altesino flagship wine, the Brunello di Montalcino embodies the spirit and the signature style of our winemakers, forged over 150 years of history with its balanced combination of fresh elegance, depth and aristocratic personality. The Brunello is produced exclusively with a selection of grapes from Altesino proprietary vineyards.



SANGIOVESE







Brilliant ruby red colour, tending towards garnet red with age. Its bouquet is intense, pure, pleasant and refined, reminiscent of sweet violet, tobacco, chocolate and pleasant hints of wild berries and vanilla. Its flavour fully confirms the above in a well-balanced, full-bodied wine with good tannins and a solid structure.

CODE

SIZES AVAILABLE

**ALTBRUMON00750** 



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

Caparzo Altesino

**Brancaia** 

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

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EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 



Founded by Swiss couple Brigitte and Bruno Widmer in the famed hillsides of Tuscany more than 30 years ago, Brancaia is an acclaimed wine estate led by the philosophy: Resist the Usual. Rooted in the bold Super Tuscan movement that forever changed Italy's winemaking culture, the wines of Brancaia blend classic local grapes with international varieties, bringing a decidedly modern touch to a centuries-old wine region. Led by winemaker Barbara Widmer, Brancaia embodies a passion for terroir and a dedication to artisan techniques, producing elegant, complex wines with a strong Tuscan identity.







#### **ILATRAIA**

A full-bodied wine with freshness, definition and elegance. This wine has a perfect balance of ripeness and finesse. The estate's top wine from Maremma is extremely silky and polished with lovely tannins. The blend shows all the beauty of this terroir. After 18 months in French barriques (50% new) it remains for at least another year in the bottle.



PETIT VERDOT, CABERNET SAUVIGNON, CABERNET FRANC





Aromas of black licorice and blackberry. A complex, full body, extremely silky and polished wine with lovely tannins. Deep and long. It seems powerful and rich yet ends so balanced and refined

CODE

SIZES AVAILABLE

**BRCILAROS00750** 

750ml





#### IL BLU

This wine perfectly embodies Brancaia's distinctive identity and vision of winemaking based on uncompromising dedication to quality and respect for the environment. This wine matures in French barriques (two-thirds new) for 20 months and then at least another year in the bottle.

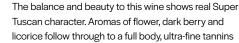


MERLOT, SANGIOVESE, **CABERNET SAUVIGNON** 





**ROSSO TOSCANA IGT** 



and a flavorful and focused finish.

CODE

SIZES AVAILABLE

**BRCBLUROS00750** 

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

Caparzo

Altesino

#### Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

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ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



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#### TRE

TRE stands for the three grape varieties, Sangiovese, Merlot and Cabernet Sauvignon, and for our three Tuscan estates - the basis for this wine. It's an elegant and well-structured medium-bodied wine which matures for one year in French tonneaux and cement.



SANGIOVESE, MERLOT, **CABERNET SAUVIGNON** 



**TOSCANA ROSSO IGT** 



The wine is dominated by delicious red fruit flavors; it is really juicy and always ready to drink.

CODE

SIZES AVAILABLE

**BRCTREROS00750** 

750ml



#### **IL BIANCO**

A Sauvignon Blanc with a bit of Viognier. The fruit flavors of grapefruit and gooseberries pop out in the beginning and end on floral notes. The inhibition of malolactic fermentation gives the wine an enchanting freshness, while a five-month aging on lees for one third in barriques and two thirds in stainless steel tanks ensures an excellent structure.



SAUVIGNON BLANC, VIOGNIER (\$\infty\) 12.5%



**TOSCANA IGT** 

The fruit flavors of grapefruit and gooseberries pop out in the beginning and end on floral notes.

CODE

SIZES AVAILABLE

BRCBIATOS00750

750ml



#### No. 2 MAREMMA TOSCANA

This wine is a fresh and elegant combination, which makes it easily accessible. It matures in oak barrels for 12 months.



**CABERNET SAUVIGNON** 



MAREMMA DOC



Medium to full-bodied wine that strikes with its beautiful blue fruit flavors and very smooth tannins, which are typical for the Tuscan coast.

CODE

SIZES AVAILABLE

**BRCMARTOS00750** 

750ml



#### **TOSCANA ROSE**

It's 100% Merlot and all grapes come from our vineyards in the Maremma. With no mashing contact time, the must is fermented in stainless steel tanks at cool temperatures then remains on lees for three months.



**MERLOT** 





**TOSCANA ROSATO IGT** 



The wine is beautifully fruity, elegant and dry wine. It is light in color and alcohol and has a crisp finish.

CODE

SIZES AVAILABLE

BRCROSTOS00750

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

Tenute Rossetti

Marchesi di Barolo

LOMBARDIA

Nino Negri

CAMPANIA - Feudi San Gregorio

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton



BRAN

CAIA

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Caparzo

Altesino

#### Brancaia

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

BEERS & LIQEURS



The Chianti Classico - the only Brancaia red wine that is made without wood - pays homage to the estate's terroir.

This single origin Sangiovese fascinates with its lightness and its fine cherry notes. After twelve months of aging in steel and cement, this wine offers great drinking pleasure at an early age. It is a beautiful Chianti with a straightforwardness that is captivating.



#### **SANGIOVESE**





#### CHIANTI CLASSICO DOCG

Medium to full body. Lots of fruit and fine tannins: notes of ripe cherries, cedar and cocoa. Perfect with cold cuts, cheese, pasta, poultry and grilled meat.

CODE

SIZES AVAILABLE

BRCCHICLA00750

750ml



#### CHIANTI CLASSICO RISERVA

Brançaia's Chianti Classico Riserva is made from the estate's best Sangiovese grapes. This medium to full-bodied wine shows the elegance and charm of this classic Tuscan grape variety and reveals a finesse that certainly does justice to this historical denomination. Aromas such as cherry, spices, leather and chocolate harmonize perfectly with each other. The Sangiovese matures in tonneaux for 16 months, while the Merlot is matured in barriques. The cuvée matures in the bottle for at least another year after bottling.



#### SANGIOVESE, MERLOT





#### CHIANTI CLASSICO DOCG



Intense, medium to full-bodied wine. Long bouquet of cherry, black fruit and a continuum of spice, leather, tar and tilled earth. The mouthfeel is equal parts structured, fresh and succulent.

CODE

SI7FS AVAILABLE

BRCCHIRIS00750



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

Caparzo

Altesino

Brancaia

#### Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

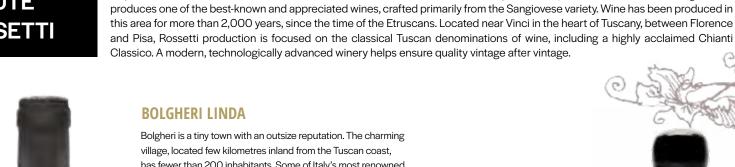
Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

## **TENUTE** ROSSETTI

Italy's Chianti Classico stretches between Florence and Siena, and includes only 14 municipalities. It's a small wine region that



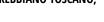


### **VIN SANTO**

Produced in Cerreto Guidi, district of Florence. Grapes are dried for two months before pressing. The must is fermented and aged for at least 3 years in typical wood barrels called "caratelli". Fermentation is extremely long and slow and allow the wine to get its characteristic notes.



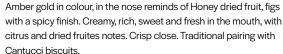
MALVASIA BIANCA, TREBBIANO TOSCANO, SAN COLOMBANO



RUSSETT

**(**x) 13.5%





SI7FS AVAILABLE CODE FARTERVSN00375 375ml



Ferrari

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

Caparzo Altesino

Brancaia

#### **Tenute Rossetti**

Ornellaia

Tenuta San Guido

Luce

**PIEMONTE** 

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

### TENUTE ROSSETTI

Italy's Chianti Classico stretches between Florence and Siena, and includes only 14 municipalities. It's a small wine region that produces one of the best-known and appreciated wines, crafted primarily from the Sangiovese variety. Wine has been produced in this area for more than 2,000 years, since the time of the Etruscans. Located near Vinci in the heart of Tuscany, between Florence and Pisa, Rossetti production is focused on the classical Tuscan denominations of wine, including a highly acclaimed Chianti Classico. A modern, technologically advanced winery helps ensure quality vintage after vintage.







#### CHIANTI CLASSICO POGGIO CIVETTA

In the heart of Chianti Classico area, a wine that respects the traditions with a modern approach to the winemaking. Must maceration on the skins for 1-2 weeks in order to favour the extraction of colour and other polyphenolic substances. 9 Months of aging in small and big barrels to shape the tannins.



SANGIOVESE





CHIANTI CLASSICO DOCG

Fine nose, with scents of wild berry fruits, violets and a nice spicy finish. In the mouth is dry and fresh, with full body and big tannins.

CODE

SIZES AVAILABLE

FARTERCHI00750



# SUPER TUSCAN

It all started in the 1940s, when Marquise Mario Incisa della Rocchetta moved to the Bolgheri region of Tuscany and decided that he wanted to make wines more in the style of Bordeaux rather than with Tuscany's reigning Sangiovese grape.

hat makes a wine a "Super Tuscan" is the use of grapes that are not indigenous to Italy. Most of them are made with Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot and Sangiovese as well. Because these wines did not initially qualify for existing appellation status under Tuscany's various Denominazione di Origine Controllata (D.O.C.) laws, they were labeled as simple "table wine," typically reserved for the lowest grade wines in Italy, and that is why the producers started calling them "Super Tuscans," to distinguish their wines from those inexpensive table wines. Today, most Super Tuscans use the IGT (Indicazione Geografica Tipica) designation or the Bolgheri DOC, which was established for Tuscan red wines using international grape varieties in 1994.

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

#### Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



ORNELLAIA

BOLGHERI



For 700 years the Frescobaldifamily has combined tradition, experience and innovation with creativity and the pursuit of excellence. The family has always looked to develop and celebrate the diversity of Tuscany's terroir, being proud owners of some of the greatest vineyards in this region. They always seek to maintain the identity and autonomy of each property. Tenuta Dell'Ornellaia, perceived as one of the world's iconic wineries, has flourished under the Frescobaldi family's ownership.





#### **ORNELLAIA**

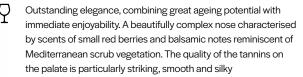
The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is a cuvée of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique terroir developed in harmony with nature.



#### CABERNET SAUVIGNON, MERLOT. PETIT VERDOT, CABERNET FRANC

**12.5%** 

**BOLGHERI DOC** 







#### **LE SERRE NUOVE**

Serre Nuove was founded in 1997 by the decision to make a further selection of base wines. Mainly produced from younger vines, it matches the footprint of the flagship wine of the estate of freshness, accessibility and flexibility with structure, balance and intensity. A true "second vin".



#### MERLOT, CABERNET SAUVIGNON, **CABERNET FRANC, PETIT VERDOT**



#### **BOLGHERI DOC**

To the nose emerge enveloping sensations of red fruits, aromatic and balsamic herbs. On the palate it is broad and velvety, structured and persistent. it is aged for 15 months in new and second passage barriques

ORNSERNUO00750	750ml
CODE	SIZES AVAILABLE



#### **LE VOLTE**

Le Volte dell'Ornellaia combines a Mediterranean expression of generosity with structure and complexity, reflecting the philosophy of Ornellaia. Le Volte dell'Ornellaia is a fine wine for spontaneous wine lovers and needs no ceremony



#### MERLOT, SANGIOVESE, CABERNET SAUVIGNON





#### **TOSCANA IGT**

On the nose it exudes aromas of berries, rose and black pepper while on the palate it is full and velvety with a nice fresh and sapid aroma in the end. Ageing for 10 months in third-passage barrique and in concrete tanks.

CODE	SIZES AVAILABLE
ORNVOLROS00750	3000ml
ORNVOLROS01500	1500ml



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

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SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

**SPAIN** 

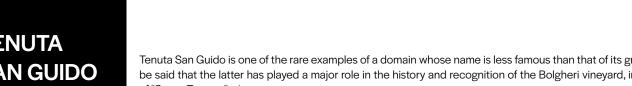
Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

# **TENUTA SAN GUIDO**





Tenuta San Guido is one of the rare examples of a domain whose name is less famous than that of its great wine, Sassicaia. It must be said that the latter has played a major role in the history and recognition of the Bolgheri vineyard, initiating the true revolution of "Super Tuscan" wines.



BOLGHERI SASSICAIA



#### **SASSICAIA**

Sassicaia means "the place of many stones," and refers to the region's gravel soil. The original vineyards have a southwest exposure with extensive sun and maritime breezes that create robust vegetation. Grapes are handpicked, destemmed and crushed before fermenting with natural yeasts in temperature-controlled stainless steel tanks. The wine is aged in French oak barriques, then refined in bottle before release. Sassicaia's success prompted the Italian government to grant the wine its own appellation, Bolgheri Sassicaia DOC, beginning with the 1994 vintage.



#### CABERNET SAUVIGNON, **CABERNET FRANC**

**(**₹) 14.5%



**BOLGHERI DOC** 

Q Intense, concentrated and deep ruby-colored, this wine offers elegant, complex aromas of red fruit. In the mouth it is rich and dense, yet harmonious, with sweet, balanced tannins. The wine has a long finish with a depth and structure that ensure its

CODE

SIZES AVAILABLE

COLTSGSAS00750

extraordinary longevity

750ml



LE DIFESE

#### **GUIDALBERTO**

The "second wine" of the legendary Sassicaia. Grapes are harvested and transported to an independent cellar. Fermentation takes place separately for each variety in temperature-controlled steel vats before undergoing maceration. The wine is aged in French and American oak barrels and refined in bottle before release.



### **MERLOT, CABERNET SAUVIGNON**



0 **TOSCANA IGT** 



A full-bodied wine of intense red fruit flavor and elegantly supple texture supported by ripe, silky tannins. The Merlot in the blend is expressed in sweet black fruit with overall aromas of ripe, concentrated berries offset by restrained spicy oak notes

CODE

SIZES AVAILABLE

COLTSGDGUI00750

750ml

#### LE DIFESE

One of the little brothers of Sassicaia and was first produced in 2003. Made with 70% Cabernet and 30% Sangiovese, it is aged for 12 months in French and American oak barrels previously used for Guidalberto and Sassicaia and a further three months in bottle.



CABERNET SAUVIGNON. **SANGIOVESE** 





**TOSCANA IGT** 

Le Difese boasts a ruby colour and aromas of red and black fruits with slight vanilla notes. The palate offers roundness and suppleness, fruity and spicy aromas as well as a velvety texture.

CODE

SI7FS AVAILABLE

COLTSGDIF00750



Ferrari

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

**LUCE** 

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

#### Luce

**PIEMONTE** 

Marchesi di Barolo

LOMBARDIA

Nino Negri

**FRIULI** 

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

Harvest after harvest, we renew the Land's balance, thanks to knowledge, patience and experience. A balance we preserve. And we pass on. Today Tenuta Luce is a delightful place where man interprets nature with infinite respect, giving life to characterful and fascinating wines, rich of aroma and charm, complex and profound.



Wines that are a tribute to our territory, be it our Luce and Lucente Super Tuscan wines, or our Luce Brunello di Montalcino. Indeed, in enhancing their place of origin, we never forego our personal and original interpretation of the terroir. We dutifully respect the rhythms of nature and the balance of elements. An essential prerequisite in order to have vineyards in harmony.



#### **LUCENTE**

In 2017, a crisp spring was followed by a warm, sunny and dry summer with bright cloudless skies. The clayey soils of the Merlot vineyards provided the plants with adequate water reserves, which helped reduce any heat-related stresses. Rain showers in mid-September supported a perfect ripening of the grapes.



#### SANGIOVESE AND MERLOT







TENUTA LUCE

TOSCANA

The wine is a deep, brilliant colour with purplish highlights. Lucente impresses for the cleanliness and intensity of its wild berry and jam bouquet with highlights of tobacco and light spices, which are found again on the palate, enriched by a delicate toasted note. Measured, silky tannins provide a wonderful roundness and a persistent finish.

CODE

SIZES AVAILABLE

FRELCTSTA00750





**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Ornellaia

Tenuta San Guido

Tenute Rossetti

Luce

#### PIEMONTE Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

### **MARCHESI DI BAROLO**

Acquired at the beginning of the twentieth century by Pietro Abbona, the Cantine dei Marchesi di Barolo are now managed by Anna and Ernesto Abbona who, together with their children Valentina and Davide, act as faithful interpreters of the diversity of places and native vines, respecting and preserving them rigorously the typicality, thanks to the vinification of grapes from its own vineyards and from contributing winemakers selected over many years of activity.



#### **BAROLO DI BAROLO**

The grapes that contribute to the production of this particular Barolo cuvée come exclusively from the estate's "Historical Crus" vineyards. They are located in the municipality of Barolo on sloping hills made up of calcareous clay interspersed with compact layers of grey sandstone and covered with guartz sand and fine silt. The Barolo del Comune di Barolo reaches maturity 3 years after being harvested and the peak condition is when it is 30 years old.



**NEBBIOLO** 

<a>♠ 14%</a>

**BAROLO DOCG** 

The aroma is intense and persistent with distinct traces of spices, cinnamon, absinth, tobacco and wild rose. The taste is full and elegant, with soft tannins. The spicy note and the hints of wood blend perfectly.

CODE

SI7FS AVAILABLE

MDBBARBAR00750 MDBBARBAR01500 750ml





ARCHESTOR



The grapes are collected exclusively by hand and quickly taken to the cellar where they are destemmed and softly pressed to extract only the most noble and aromatic parts from the skins and the outer portion of the grape. Fermentation takes place at a controlled temperature in thermo-conditioned tanks. Maceration lasts for 10 days. Barbaresco Riserva ages two years in the traditional large Slavonian oak barrels. Its peak condition is after it reaches 20 years of age.



**NEBBIOLO** 



**BARBARESCO DOCG** 



14%



The nose is intense and ethereal, with distinct traces of tobacco, wild rose, spices and even tar. The taste is elegant with abundant, fullyexpressed tannins that are also balanced and pleasant.

CODE

SI7FS AVAILABLE

MDBBRBRIS00750



**VENETO** 

Canevel

Bottega Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

**PIEMONTE** 

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

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EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

### **MARCHESI DI BAROLO**

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#### **BAROLO CANNUBI**

Cannubi is a long, gently sloping hill right in the middle of the Barolo area. Surrounded by higher hills, the Cannubi hill is protected from storms and high winds and it benefits from a unique microclimate. The wine ages for two years, part in Slavonian oak barrels and the other part in small French oak barrels that are moderately toasted. Barolo Cannubi matures 6 years after being harvested and reaches its peak condition between 6 and 25 years of age.



**NEBBIOLO** 





**BAROLO DOCG** 



Barolo Cannubi is well-matched with traditional Langhe egg pasta, Tajarin and Ravioli, with roasts, stews, braised meats and game. It is also an ideal companion for sheep and goat's milk and mildly-aged cheeses.

CODE

SIZES AVAILABLE

MDBBARCAN00750

750ml



#### BAROLO COSTE DI ROSE

Coste di Rose is a prestigious hill with full eastern exposure located in the municipality of Barolo. It is characterized by a very steep slope - more than 40% - that fosters the perfect maturation of the Nebbiolo clusters, which are extremely demanding in terms of light and heat. These peculiar characteristics lend the Nebbiolo vines intense, refined aromas that bring to mind hints of wild mint.



**NEBBIOLO** 





**BAROLO DOCG** 



Barolo Coste di Rose is ruby-red in color tending towards garnet. Its intense nose has distinct traces of roses, liquorice, spices and aromatic herbs, especially wild mint. The taste is full, elegant, and full-bodied. The delicate color of this wine and its structure make it a Barolo that is immediately pleasant, balanced and harmonious

CODE

SIZES AVAILABLE

MDBBARCAN00750

750ml



#### BARBERA D' ALBA "PEIRAGAL"

Peiragal is an ancient word in dialect that identifies gently sloping hills composed of very compact argillaceous limestone and big stones. This type of soil limits the amount of rainwater that is absorbed, causing the roots to grow deeply in search of moisture which then rises through capillary action from the lower layers. As a result, the vine produces loosely-packed bunches of berries and, therefore, a highly structured wine that is moderately acidic and has a balanced alcohol content with understated, delicate tannins.



Barbera d'Alba

PEIRAGAL

MARCHEST IN BAROU

BARBERA





BARBERA D'ALBA SUPERIORE DOC



Its fresh and lively nose has distinct traces of blackcurrant, berries, toasted hazelnut and vanilla. Immediately pleasant, balanced and harmonious, the taste is elegant with soft tannins. The spicy and woody notes blend together perfectly.

CODE

SIZES AVAILABLE

MDBBARPEI00750

Ferrari

#### VENETO

Canevel

Bottega

Dullego

Tedeschi Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

#### PIEMONTE Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

### MARCHESI DI BAROLO

Barolo

SARMASSA

MARCHEST IN BARROLD

DESERVE EARLO

Barolo

SARMASSA

MARCHEST IN BAROLO.

Acquired at the beginning of the twentieth century by Pietro Abbona, the Cantine dei Marchesi di Barolo are now managed by Anna and Ernesto Abbona who, together with their children Valentina and Davide, act as faithful interpreters of the diversity of places and native vines, respecting and preserving them rigorously the typicality, thanks to the vinification of grapes from its own vineyards and from contributing winemakers selected over many years of activity.









## BAROLO SARMASSA / BAROLO SARMASSA "10TH ANNIVERSARY"

Sarmassa is located on a south-eastern facing slope. Despite the fact that the surrounding area originated in the Tortonian era, from a geological perspective, significant soil erosion due to the steep slope of the hill, caused the soil to take on the typical characteristics of the Helvetian period. Therefore, it is composed mainly of clay and limestone and has a very substantial percentage of stones. The significant quantity of stones, combined with clay, limits the growth of the Nebbiolo grape and prepares the vines to react quickly to climatic variations, enabling clusters to ripen perfectly.



#### NEBBIOLO





#### **BAROLO DOCG**

Barolo Sarmassa is characterized by its deep garnet red color. Its nose is intense and has distinct traces of wild rose, vanilla, licorice and spices, as well as delicate pine resin and tobacco aromas. The taste is full and elegant, full-bodied with evident tannins. The pleasant spicy and woody properties blend perfectly.

 CODE
 SIZES AVAILABLE

 MDBBARSAR00750
 750ml

 MDBBARSAR007502013
 750ml



**VENETO** 

Canevel Bottega

Tedeschi

Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

#### **PIEMONTE**

#### Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

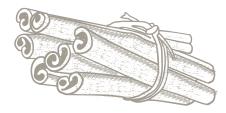
**BEERS & LIQEURS** 

### **MARCHESI DI BAROLO**

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#### **BAROLO TRADIZIONE**

By selecting the best Nebbiolo grapes, the Barolo DOCG "Barolo della Tradizione", of the Marchesi di Barolo, is born. It rests partly in Slavonian oak barrels and partly in barrique, and then completed with a period of refinement in the bottle. It has a broad structure, rich both on the nose and on the palate, vigorous but balanced. Barolo reaches maturity 4 years after being harvested and the peak condition is between 4 and 20 years.



#### **NEBBIOLO**





#### **BAROLO DOCG**

Intense on the nose, characterized by hints of red and black berry fruit, which are enriched by tertiaries such as cinnamon, absinthe and tobacco. The taste is elegant and full-bodied, with enveloping and velvety tannins, and characterized by a finish that returns to the spices.

CODE

SI7FS AVAILABLE

MDBBARTRA00750 MDBBARTRA00375 750ml 375ml



#### **GAVI**

The grapes come from vineyards located on slightly sloping hills characterized by medium-bodied marl where fine soil components, such as silt and sand, prevail over clay. However, the high content of mineral nutrients in the clay gives the wine a remarkable structure. The grapes are collected and quickly taken to the cellar where they are softly pressed to extract only the noblest and most aromatic parts of the skins and the outer area of the berry.



#### CORTESE

**(2)** 12.5%

SIZES AVAILABLE



#### **GAVI DOCG**

Its intense nose is refined, fruity and floral bringing to mind golden apples and green almonds. It has a clear overtone of chamomile flowers. The taste is harmonious and decidedly flavourful.

CODE

MDBGAVGAV00750 750ml MDBGAVGAV00375 375ml



#### NEBBIOLO ALBA "MICHET"

Nebbiolo is a very eclectic grape variety. It extracts many mineral nutrients from the hills made of limestone and clay soil which enrich its structure, while taking on fragrant and fruity aromas from soil rich in limestone and fine quartz sand. By including Michet grapes, which are characterized by small, looselypacked bunches, the wine's color and extract are enriched. This union creates a complete and harmonious wine whose ample bouquet is perceived immediately.



#### **NEBBIOLO**





#### **NEBBIOLO D'ALBA DOC**

The bouquet combines fruity hints of raspberry with spicy and ethereal aromas of violet and vanilla. The flavor is balanced and harmonious, with understated, docile tannins and a delicate oaky note.

CODE SIZES AVAILABLE

MDBNEBALB00750 750ml



Ferrari

VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo Altesino

Brancaia

Tenute Rossetti Ornellaia

Tenuta San Guido

Luce

PIEMONTE Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

# **MARCHESI DI BAROLO**

Acquired at the beginning of the twentieth century by Pietro Abbona, the Cantine dei Marchesi di Barolo are now managed by Anna and Ernesto Abbona who, together with their children Valentina and Davide, act as faithful interpreters of the diversity of places and native vines, respecting and preserving them rigorously the typicality, thanks to the vinification of grapes from its own vineyards and from contributing winemakers selected over many years of activity.



#### MOSCATO D' ASTI "ZAGARA"

The grapes used in the production of Moscato d'Asti come from vineyards grown on hills characterized by mediumbodied marls which, as opposed to lime, mainly contain soil separates such as quartz sand and very fine silt, that give the wine a high content of mineral nutrients and a straightforward bouquet. The vineyards are laid out on very steep slopes, allowing the grapes to mature perfectly.



#### **MOSCATO**



#### MOSCATO D'ASTI DOCG



Sweet and aromatic wine that goes well with desserts at the end of the meal and the classic hazelnut nougat. It is the ideal companion at festive occasions and a pleasant thirst-quenching drink at any time of day

CODE

SIZES AVAILABLE

MDBMOSAST00750





#### **BAROLO CHINATO**

Produced with Barolo wine, which has already completed its minimum period of ageing. The aromatization process is carried out through a cold infusion in a hydro-alcoholic solution of calisaya bark, gentian root, cardamom seeds and other minor spices, such as vanilla pods. Later, an aromatic infusion, sugar and alcohol are added to the wine so that it reaches the alcohol content of 16.5% Vol with a sugar content of 18%, which make it balanced and harmonious.



#### **NEBBIOLO**





The intense, aromatic perfume is reminiscent of the oriental spices with which it is produced. The warm, full, sweet, aromatic flavor and retronasal sensations bring to mind its fragrance. The persistent flavor leaves a pleasantly bitter finish of gentian root.

CODE

SIZES AVAILABLE

MDBBARCHI00750







**VENETO** 

Canevel

Bottega

Tedeschi

Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

#### LOMBARDIA Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

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ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



Established in 1897, the Nino Negri winery is the premier estate producing top quality wines in the Valtellina Valley in the Lombardy region of Italy. The winery has approximately 400 acres in this area; every vineyard is on a hillside, and the Alps are a stone's throw away. Nino Negri is a master in the production of the principal variety of the region which is Nebbiolo, known locally as Chiavennasca. Since 1897 entire generations have shouldered the experience and time-honoured knowledge of mountain winemaking. And yet, during these 100 years Nino Negri has also changed, looking for innovation in their heritage.



#### ALPI RETICHE BIANCO

The Nebbiolo grapes, picked by hand in crates, are vinified in white with a soft pressing and an immediate separation of the skins to avoid the transfer of colour to the must. The fermentation takes place in temperature-controlled stainless steel tanks at 18° C. Once fermentation is completed, the wine is racked and left on fine lees for some months. This long lysis of the yeasts increases the aromatic complexity while softening the taste and giving succulence on the palate. Ageing takes place only in steel, with no contact at all with oxygen so developing tertiary aromas which make the wine more complex and able to age for a long time.



#### NEBBIOLO (CHIAVENNASCA)







IGT

Straw yellow color with light gold highlights; a delicate but distinct aroma with fragrant notes of green apple, lemon, toasted bread, honey and white fleshy fruit; dry and fresh on the palate, with a pleasant flavoursome mineral finish.

CODE

SIZES AVAILABLE

NINVALRET00750



**VFNFTO** 

Canevel

Bottega

Tedeschi Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

#### **LOMBARDIA** Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

**SPAIN** 

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

# **NINO NEGRI**

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Nius Negri



#### LIMITED ALLOCATION

Produced only in excellent seasonal conditions, it is special not only because of the quality of Nebbiolo, the training and picking methods, but also because of the production process itself, which involves natural drying of the grapes for around three months before vinification. Vineyards in the Valtellina Doc and DOCG appellations, on the slopes of Rhetian Alps, along the right side of Adda river. The pressing of Sfursat grapes began the first week of December. The fermentation was carried out at a temperature of 25°C-26°C. Ageing for two years, at least one of which in wood



### NEBBIOLO (CHIAVENNASCA) (\$\infty\$15.5%



#### SFORZATO DI VALTELLIA DOCG

Sfursat 5 Stelle has an intense garnet color with ruby reflections. The bouquet is reminiscent of damp rock, undergrowth and ripe black plum with balsamic notes of laurel and basil. In the mouth, the tannins are rich and compact with an acidic freshness that accompanies a juicy and crisp fruit. The finish is long and savory

CODE

SIZES AVAILABLE

NINSFUSTE00750

750ml



#### **VIGNA FRACIA**

#### LIMITED ALLOCATION

A part of Nino Negri since 1897, this vineyard is situated at the convergence of alpine valleys with abundant glaciers and where cold breezes mean lower than average temperatures. The natural vegetation is Mediterranean with plants such as lavender and rosemary, a strange contrast to the low temperatures. The resulting wine is flavoursome and floral with a characteristically spicy aroma. After malolactic fermentation the wine ages for at least 12 months in oak barrels medium capacity and a small percentage in barrique. Bottling follows and a further refinement of at least 18 months



#### NEBBIOLO (CHIAVENNASCA)



#### **VALGELLA VALTELLINA SUPERIORE DOCG**



The cold micro-climate results in a longer cycle of vegetative growth for the Nebbiolo seen in its intense ruby colour with slight garnet highlights; complex aromas with hints of dog rose and violet evolving into spicy notes such as rosemary and lavender. Dense, rich and well-structured tannins on the palate. Well-balanced fresh acidity leads to a long, flavoursome finish. Another year of bottle ageing lends ideal balance to the natural robustness of the wine

CODE

SIZES AVAILABLE

NINVALFRA00750







**TRENTINO** 

Ferrari

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

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ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

## **VILLA RUSSIZ**

Villa Russiz wines are an expression of love. A heritage of excellence with a distinctive, unique value. Wines that are much appreciated by wine-lovers and fascinate everyone from the first sip.

The love of Theodor for a place and a territory, Russiz and the Collio district around Gorizia, which express an extraordinary natural vocation for wine-growing, responding to the hard work people have invested in them by producing wines with unmatched aromas and flavours.



#### **COLLIO PINOT GRIGIO**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day. The bunches are gently pressed. Bottled 6-7 months after harvest. Established in 1877. the historical Villa Russiz is part of the Collio producers consortium since its inception in 1964



#### **PINOT GRIGIO**





#### **COLLIO DOC**



Straw yellow color, elegant and refined on the nose with complex fruit aromas. Mature wines have a fruity bouquet, especially of peach and pear. Evident notes of wildflowers. The ideal accompaniment for meals, particularly fish dishes, raw tuna and salmon, shellfish appetisers, and light first courses with plain sauces.

CODE

SIZES AVAILABLE

VRUPINGRI00750

750ml

#### **COLLIO SAUVIGNON**

Perfectly ripened grapes are hand harvested during the chilly early hours of the day. The bunches are gently pressed. Bottled 8-9 months after harvest.



#### **SAUVIGNON**





#### **COLLIO DOC**



CODE

SIZES AVAILABLE

VRUSAUBIA00750

750ml



Abounding in personality, Malvasia is the perfect ambassadors of the Collio district. The bunches are gently pressed. Bottled 8-9 months after harvest. Established in 1877, the historical Villa Russiz is part of the Collio producers consortium since its inception in 1964



#### MALVASIA







Pale straw with green highlights. Broad and aromatic bouquet; evident notes of white flowers and spices, especially rose and black pepper. Minerality at taste is amazing.

CODE

SIZES AVAILABLE

VRUMALBIA00750



# **Fantinel**

Honouring the land is the first vocation of Fantinel. A vocation having its pulsating heart in Tauriano, near the ancient village of Spilimbergo, town of culture famous all around the world for its prestigious Mosaic School. Here stands an elegant winery, dealing with the management of over 300 hectares of vineyards divided into the renowned Friuli, Prosecco and Collio DOC zones.

Unique terroirs, privileged areas with microclimates ideal for the best maturation of the fruits and the highest expression of each vine variety, especially the valuable indigenous grapes. From these authentic treasure chests containing rare gifts Fantinel's peculiar concept is coined: a viti-culture meaning a real culture of grapegrowing. Because only a vine that grows according to natural rhythms, on the basis of the respect of the plant vegetative cycle and balance, can give birth to rich fruits and, naturally, to majestic wines: harmonious pictures radiating sun light, giving off the unlimited colours of the land.



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

**PIEMONTE** 

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

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ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

### **FANTINEL TENUTA SANT' HELENA**

Unique terroirs, privileged areas with microclimates ideal for the best maturation of the fruits and the highest expression of each vine variety, especially the valuable indigenous grapes. From these authentic treasure chests containing rare gifts Fantinel's peculiar concept is coined: a viti-culture meaning a real culture of grape-growing. Because only a vine that grows according to natural rhythms, on the basis of the respect of the plant vegetative cycle and balance, can give birth to rich fruits and, naturally, to majestic wines: harmonious pictures radiating sun light, giving off the unlimited colours of the land.





#### "CATERINA" RIBOLLA GIALLA

A wine in honor of Caterina, mother of Luciano, Gianfranco and Loris Fantinel. This ancient native variety releases the abundance of the lands from which it comes, always pleasant. So abundant that it easily accompanies any occasion.



**RIBOLLA GIALLA** 







its fine and intense bouquet gives off the characteristic hints of yellow flowers, apple and delicious citrus sensations. On the palate the lively and tantalizing acidity is accompanied by a strong minerality, markedly typical of the area.

CODE

SIZES AVAILABLE

FANRIBCAT00750

750ml



#### "RIJEKA" FRIULANO COLLIO DOC

"Rijeka" is the name of the river on the boundary with Tenuta Sant'Helena on the Slovenian side. Energetic white with citrine glints, is the Friulian wine par excellence, now part of the history of this land. grapes harvested in early September; fermentation and maturation in stainless steel tanks to preserve its freshness.



**FRIULANO** 



**COLLIO DOC** 



Delicate, very pleasant, with clear recalls to white flowers, apple, pear, and almond. It strikes with its freshness and easy-to-drink feature, but also for a soft and enveloping sip. The closure, typical of the variety, is slightly bitterish.

CODE

SIZES AVAILABLE

FANFRIRIJ00750

750ml



#### "IUDRI" SAUVIGNON COLLIO DOC

"Judri" ("ludrio") is the name of the stream flowing near Tenuta Sant'Helena Estate, delimiting the province of Gorizia from the Udine one. This limited-production wine is the fruit of meticulous clonal researches. grapes harvested in early September; fermentation and maturation in stainless steel tanks.



**SAUVIGNON BLANC** 



**(3)** 13%



**COLLIO DOC** 



A very intense, exciting aromaticity which recalls yellow bell pepper, banana and melon. In the mouth is elegant, capable of giving balanced sensations of acidity and minerality that strengthen its structure.

CODE

SIZES AVAILABLE

FANSAUJUD00750

750ml



#### "ROCCIAPONCA" PINOT GRIGIO COLLIO DOC

"Ponca" is the name of the superb soil characteristic of Collio. A particular rock conformation alternating marl and sandstone. This wine has a strong personality thanks to the microclimate in which the vines grow, grapes harvested in early September; fermentation and maturation in stainless steel tanks.



**PINOT GRIGIO** 





**COLLIO DOC** 



delicately aromatic, with notes of ripe white fruit and wild flowers, enriched by aromas of hay and toasted almonds. In the mouth is full, rich, mineral and velvety.

CODE

SIZES AVAILABLE

FANPNGROC00750

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

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SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

**SPAIN** 

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

### **FANTINEL TENUTA SANT' HELENA**

TENUTA SANT HELENA

**Tanlinel** 



The consecration of a unique locality, which through many languages expresses a special soul. A splendid long-aged blend of red berried grapes. grapes are harvested in late September and a part undergoes "appassimento" (drying method); fermentation in steel tanks and partial ageing in oak barrels.



MERLOT, CABERNET **SAUVIGNON, PINOT NOIR** 



**(**3 13%)



Q

**COLLIO DOC** 

It releases a wide and complex bouquet, with fruity scents recalling blackberries and blueberries, but also hints of licorice, spicy and toasted fragrances. A full and round taste, a warm, harmonious and very long-lasting wine.

CODE

SI7FS AVAILABLE

FANCOLVEN00750

750ml



Unique terroirs, privileged areas with microclimates ideal for the best maturation of the fruits and the highest expression of each

vine variety, especially the valuable indigenous grapes. From these authentic treasure chests containing rare gifts Fantinel's

peculiar concept is coined: a viti-culture meaning a real culture of grape-growing. Because only a vine that grows according to

natural rhythms, on the basis of the respect of the plant vegetative cycle and balance, can give birth to rich fruits and, naturally, to

majestic wines: harmonious pictures radiating sun light, giving off the unlimited colours of the land.

#### "MARIO" REFOSCO DAL PENDUNCOLO ROSSO

The passion and determination of a great wine man. In honor of Mario Fantinel, father of Luciano, Gianfranco and Loris, founder of the company. This iconic native variety fruit of the finest tradition of Friuli, reaches its full potential through slow ageing. Grapes are harvested in late September and a part undergoes "appassimento" (drying method); fermentation in steel tanks and partial ageing in oak barrels.



**REFOSCO** 





**VENEZIA GIULIA IGT** 



A bouquet full of typical and varietal scents of black cherries and plums, on a spicy background that evolves assuming tarry notes. Palate is mineral, pleasantly tannic, with a remarkable body.

CODE

SIZES AVAILABLE

FANREFMAR00750

750ml



#### "NEBLO" CABERNET SAUVIGNON

Neblo" ("sky") symbolically recalls the peak of that beautiful hill where Tenuta Sant'Helena stands, 230 meters above sea level. Ruby red with garnet tinges, full of hints of the undergrowth, with a rich and powerful taste. This magnificent international wine is aged slowly to develop its finest characteristics and reveal its personality and elegance.



**CABERNET SAUVIGNON** 

**(**3.5%)



**VENEZIA GIULIA IGT** 

Q

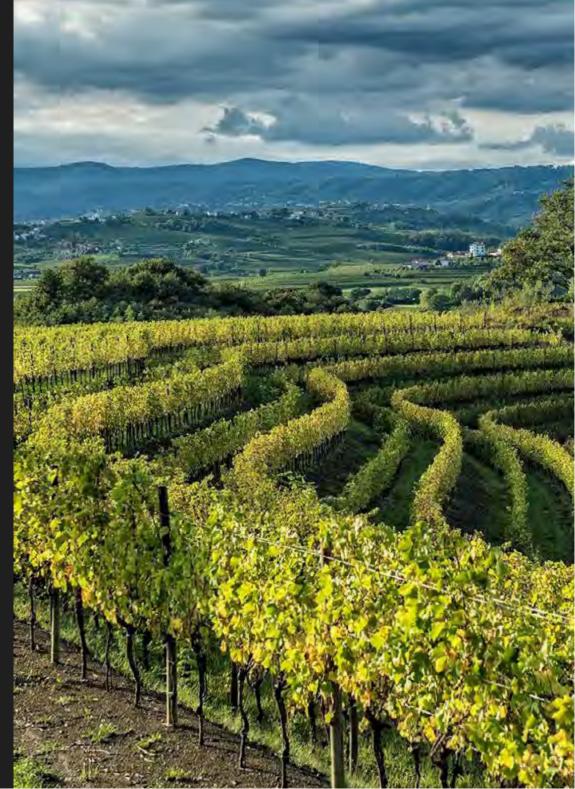
Intense, penetrating, it alternates the fruits of the undergrowth, especially blackberries and cherries, with tertiary scents deriving from the long maturation. Austere, strong, warm and silky.

CODE

SIZES AVAILABLE

FANCABNEB00750







VENETO

Canevel

Bottega

Tedeschi

Ottella

**TOSCANA** 

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

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FRANCE - Louis Roederer

SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



The Weingut J. Hofstätter vineyards aptly demonstrate what can be considered the ace in the hand of the South Tyrol (Südtirol – Alto Adige) wine region: the exceptional diversity of terroir. J. Hofstätter is the only family wine estate that owns vineyards on both the west and the east banks of the Adige River. A total of 50 hectares (124 acres) are cultivated on the best slopes and steep sites of the broad valley. The winery is located in Tramin-Termeno and is one of the largest family wine estates in South Tyrol.



#### **MICHEI SAUVIGNON**

This wine makes a youthful impression with its fresh, pale yellow and subtle green-yellow highlights. Grapes are immediately destemmed upon picked and macerated on the skins for 8 hours before being gently pressed.



#### **SAUVIGNON BLANC**





#### **ALTO ADIGE DOC**



Refreshing impression due to a crisp, elegant, appetizing acidity that is superbly integrated. Well balanced and firmly structured, this wine impresses with notes of minerals and clearly defined varietal aromas on the finish.

..........

SIZES AVAILABLE

750ml

HOFSAUBLA00750

#### **CHARDONNAY**

CODE

Originating from the vineyards of Mazzon and Egna, this is a wine that with great finesse brings together a light aromatic quality and marked ability to represent the terroir.



#### **CHARDONNAY**





ALTO ADIGE DOC

Q

Fruity, warm with a persistent aromas of apple. The wine's crisp, tangy acidity is combined with its pronounced fruit.

CODE

SIZES AVAILABLE

HOFCHARDO00750

750ml



#### **PINOT GRIGIO**

A classic and very expressive Pinot Grigio, bright straw yellow in colour, well-structured and direct on the palate.



PINOT GRIGIO





ALTO ADIGE DOC



Attractive aroma of citrus fruits, peach, honeydew melon and especially pear. medium rich and fruity.

CODE

SIZES AVAILABLE

HOFPINGRI00750



VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo Altesino

Brancaia

BlallCala

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

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SPAIN

Bodegas Tionio

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RISERVA MAZON







This wine makes a youthful impression with its fresh, pale yellow and subtle green-yellow highlights. Grapes are immediately destemmed upon picked and macerated on the skins for 8 hours before being gently pressed.









**ALTO ADIGE DOC** 

Spicy and assertive on the nose, lightly herbaceous it opens up in the mouth with ripe tannins, spicy wood and sweet black fruits leading to a monumental finish underpinned by its tannic structure.

CODE

SIZES AVAILABLE

HOFCABSAU00750

750ml





#### **MAZON RISERVA PINOT NERO**

This Pinot Nero thrives in the hillside vineyards at Mazon. Matured for one year in small oak casks, after which a homogeneous blend is made and the wine matured for a further six months in traditional oak barrels followed by 12 months in bottle before release.



PINOT NOIR





ALTO ADIGE DOC



Deep ruby-garnet with a typical aroma of undergrowth, small berry fruits and black cherry. On the palate it is warm, harmonious and well-knit.

CODE

SIZES AVAILABLE

HOFMAPINE00750





**VENETO** 

Canevel

Bottega

Tedeschi Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

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SPAIN

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Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

### ST MICHAEL-**EPPAN**

The production philosophy of this mythical South Tyrolean reality aims to enhance the excellent vineyards, located in the land surrounding the localities at the gates of Bolzano. There is great respect for the quality grapes harvested and the desire to bring to light the particularities of the individual crus in terms of soil and microclimate. The desire to continuously innovate is a characteristic of this winery, one of the first to vinify in barriques in South Tyrol.



#### **PINOT GRIGIO**

The grape, which actually originates from Burgundy, loves not only the climate in South Tyrol, but also the soil conditions. It has found a second homeland here, and has become the most widely planted grape variety. It is appreciated for its freshness, nice acidity and pleasant, lingering aftertaste. Plants of 5 to 33 years of age. Harvest during mid of September; harvest and selection of grapes by hand.



**PINOT GRIGIO** 





ALTO ADIGE DOC



at sight straw yellow with a slight green shimmer. To the nose fruity aroma of pear and apple On the palate is soft, refined and elegant

CODE

SIZES AVAILABLE

SMAPIGCLA00750

750ml

#### **PINOT NOIR**

Pinot Noir (Pinot Nero or Blauburgunder) is one of the most appreciated and ambitious red wines. Pinot noir does not adapt well to many conditions, and it represents a challenge both in the vineyard and in the cellar. Thanks to its delicate aroma and distinctive character, it enjoys great prestige. This Pinot noir develops its full potential on the cool yet sunny vineyard sites of Eppan, yielding a full bodied and elegant wine.



**PINOT NERO** 





ALTO ADIGE DOC



Garnet-red with Aroma reminiscent of wild berries, raspberry and blackberry to the nose. On the palate is compact, elegant, fruity-spicy.

CODE

SIZES AVAILABLE

**SMAPINNER00750** 

750ml



#### **GEWURTZTRAMINER**

This aromatic grape variety with reddish berries originated in an area close to the winery, and today is grown all over the world. Unlike many of the world's Gewürztraminers, St Michele Appiano's is vinified dry. The result is a memorable fruity yet spicy wine with a captivating aromatic richness.



**TRAMINER** 



**ALTO ADIGE DOC** 



Straw yellow with spicy aroma of cinnamon, cloves, rose and lychee to the nose. On the palate is fruity and spicy, aromatic, long finish

CODE

SIZES AVAILABLE

SMAGEWCLA00750



**VENETO** 

Canevel

Bottega

Tedeschi Ottella

#### **TOSCANA**

Borgo Scopeto

Caparzo Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

#### **ALTO ADIGE**

Hoftstatter

#### St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

## ST MICHAEL-**EPPAN**

The production philosophy of this mythical South Tyrolean reality aims to enhance the excellent vineyards, located in the land surrounding the localities at the gates of Bolzano. There is great respect for the quality grapes harvested and the desire to bring to light the particularities of the individual crus in terms of soil and microclimate. The desire to continuously innovate is a characteristic of this winery, one of the first to vinify in barriques in South Tyrol.







#### **SANCT VALENTIN SAUVIGNON**

In 1989 St. Michele Appiano started producing its most famous white wine and for over 30 years the Sanct Valentin Sauvignon has flourished in selected vineyards in the excellent growing conditions at the foot of the Mendel Massif to produce a high profile wine. Characterised by alluring fruit, excellent minerality and persistence. Not only is it the most important wine of the Sanct Valentin line, but also one of Italy's most award-winning whites.



#### **SAUVIGNON**





**ALTO ADIGE DOC** 

Yellow-green with dense nose of yellow fruit, gooseberry, elderflower and ripe redcurrant. On the palate it has a crisp acidity, smooth body and an elegant fullness with a seductive fruit and excellent minerality and persistence.

CODE

SIZES AVAILABLE

SMAVALSAU00750

750ml

#### **SANCT VALENTIN CHARDONNAY**

This is one of the most popular grape varieties in the world, and it is one of the winery's favourites and this Chardonnay has been in Sanct Valentin's top line since 1986. Grown only in selected microzones of Appiano, the resulting grapes are excellent and produce a high-quality and vigorous, yet elegant, wine. Excellent balance, wellintegrated acidity and great ageing potential are the core characteristics of this top range wine.



#### **CHARDONNAY**





**ALTO ADIGE DOC** 

Straw yellow with a light green luster with Fruity aroma of ripe fruit and notes of smoky vanilla to the nose. On the palate is strong, mineral, unforgettable

CODE

SIZES AVAILABLE

SMAVALCHA00750



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz **Fantinel** 

**ALTO ADIGE** 

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

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SPAIN

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Basagoiti

AUSTRALIA - Mitchelton

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#### SANCT VALENTIN PINOT NERO RISERVA

Pinot noir has been grown in South Tyrol since 1850 and is known locally as Blauburgunder - it's the Winery's most important red wine. Producing top quality Pinot noir represents a major challenge for any winemaker because it is very demanding both in terms of soil and climate and also in the cellar. Pinot Noir Sanct Valentin, has been part of this line since 1995, and only the best and oldest vineyards have been used. Low yields and attentive care ensure a fine, sensual red wine that stands out for its wellbalanced body and fine tannins. It has excellent ageing potential.



#### **PINOT NERO**





Ruby-red with Aromas of small berries, violets and smoky vanilla. When aged: notes of porcini mushrooms and truffles on the nose. On the palate is spicy, supple, seductive

CODE

SIZES AVAILABLE

SMAVALPIN00750

750ml



#### FALLWIND RIESLING

This grape variety of Germanic origin has found an ideal terroir in South Tyrol. Riesling needs special conditions and prefers a cool and sunny climate. These conditions can be found in the areas around Lake Monticolo and in neighbouring micro-areas, where the porphyry soils give the wine its special character. Fermentation in stainlesssteel tanks, followed by development on the lees for another five months.

The evening downdrafts of the Mendola Massif give the entire terroir of the St. Michael-Eppan winery their character: they ensure the cool nights that give the grapes their extraordinary properties, shaping the fragrance, the unmistakable freshness and longevity of the wines. The downdraft (= "FALLWIND") is the natural element that blows over the vineyards every day, exerting a positive influence on the climate and supporting the valuable work of the winegrowers.



#### RIESLING





**ALTO ADIGE DOC** 

The Riesling Fallwind is distinguished by its fruity aromas and mineral freshness, intense aromas of white peach and apricot. In the mouth is elegant, balanced, mineral

CODE

SIZES AVAILABLE

SMARIEFAL00750





VENETO

Canevel

Bottega Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

#### **UMBRIA** - Arnaldo Caprai

LAZIO - Casale del Giglio

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CAMPANIA - Feudi San Gregorio

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SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

### **ARNALDO CAPRAI**

Arnaldo Caprai is the acknowledged leader in the production of top quality Sagrantino di Montefalco, a wine produced exclusively from grapes of Sagrantino, the variety that has been growing in the region of Montefalco for more than 400 years.





#### **MONTEFALCO SAGRANTINO COLLEPIANO**

Firstly produced in 1979, Collepiano name recalls the gentle slopes that characterize the hills of Caprai's production area in Umbria region. A wine produced 100% from the Sagrantino vine, the grape notoriously considered the richest in tannin. It is considered the most important wine of the Montefalco area. Aging for 22 months in French oak barriques and a minimum of 6 months aging in bottle. Cultivation is 100% certified sustainable.



#### **SAGRANTINO**



**(x)** 14.5%



#### MONTEFALCO SAGRANTINO DOCG

Powerful yet elegant; bold tannins hint at the ability for long aging. The palate shows blackberry compote mixed with earthy spices, clove and dried flowers followed by well-defined tannins giving the wine a firm finish

CODE

SIZES AVAILABLE

CAPMONSAG00750

750ml

#### **MONTEFALCO SAGRANTINO 25 ANNI**

This is the flagship and the wine that made Sagrantino known to the rest of the world. First vintage produced in 1979. Maturation of 22 months in French oak barrique and minimum 6 months aging in the bottle.



#### **SAGRANTINO**





#### MONTEFALCO SAGRANTINO DOCG



Powerful, yet elegant with pure notes of raspberry coulis and dried cherry; bold tannins hint towards long aging.

CODE

SIZES AVAILABLE



**TRENTINO** 

Ferrari

VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

#### UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

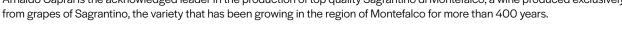
Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

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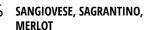




ARNALIO-CAPR

#### **MONTEFALCO ROSSO**

First vintage produced in 1975. Maturation of 12 months in French oak barrique and minimum 4 months aging in the bottle.







This wine offers intense aromas of plums and vanilla. In the mouth it is full-bodied, dry with light tannins and a juicy finish.

CODE

SIZES AVAILABLE

CAPMONROS00750

750ml





#### GRECHETTO DEI COLLI MARTANI

This white wine is produced exclusively from Chardonnay grapes cultivated in densely planted rows (over 4,000 vines per hectare) and harvested in early September. A low yield per vine ensures that the grapes will be rich in sugar without losing crucial acidity.



#### **GRECHETTO**





#### COLLI MARTANI GRECHETTO DOC

The bouquet is racy and zesty with crisp notes of lime, green papaya and tropical fruit. Despite the liveliness of the mouthfeel, the wine plays even stronger cards in terms of texture and fiber.

CODE

SIZES AVAILABLE

CAPPOGBEL00750









VENETO

Canevel

Bottega

Tedeschi

Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

#### LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

### CASALE **DEL GIGLIO**

In 1967 Dino Santarelli, fascinated by the Agro Pontino valley, founded Casale del Giglio at Le Ferriere, a hamlet close to the ancient city of Satricum in the province of Latina, some 50 kms. south of Rome. This was virgin territory, quite unlike other parts of Lazio or any other Italian region and ripe for viticultural exploration



**CHARDONNAY** 

CODE



750ml

#### **MERLOT**

Despite the DOC appellation of 1966, the variety was underrated and underexploited until Casale del Giglio's experimental project, (launched in 1985) identified the combination of rootstocks, clones and canopy management which have led to the production of top quality grapes.



#### **MERLOT**





#### **ROSSO LAZIO IGT**



A deep ruby-red wine with aromas of small redberried fruits and cherry. Characteristic herbal notes return on a smooth, well-rounded palate.

CODE

SIZES AVAILABLE

CDGMERRED00750

750ml

#### **SHIRAZ**

Syrah has been grown successfully in the Province of Latina ever since Casale del Giglio's first experiments with the variety in 1985. 8-12 months of barrique aging and a further 6 in the bottle complete the process.



ASSESSMENT OF THE PARTY NAMED IN

SHIRNE

#### **SHIRAZ**





#### **ROSSO LAZIO IGT**

A deep ruby-red wine with violet nuances. The promise of blackcurrant, blueberry and wild cherry, black pepper, cinnamon and cardamom on the nose is amply fulfilled on the palate.

CODE SIZES AVAILABLE

CDGSHIRED00750



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

#### LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

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EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

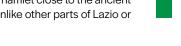
Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

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#### **MATER MATUTA**

The name Mater Matuta derives from that of the ancient Italic goddess of the dawn, protectress of fertility and birth. mainly made with Syrah grapes, to which is added a small percentage of Petit Verdot which gives Mater Matuta its long aging potential while the Syrah gives it its complexity of character. Maturation of 22 to 24 months in oak, after which the wine is blended and left undisturbed in the bottle for a further 10 to 12 months.



SYRAH, PETIT VERDOT





Complex olfactory range, from sweet spices to the Mediterranean, with tobacco and coffee. The palate is soothing and structured, with well integrated tannins and a long finish with fruity echoes.

CODE	SIZES AVAILABLE
CDGMATMAT00750	750ml
CDGMATMAT001500	1500ml
CDGMATMAT003000	3000ml





A grape variety cited by Pliny the Elder and present in the Latium region since Roman times. Today the grape is cultivated from the Roman to the Lepini hills and beyond to the hinterland of the coastal town of Anzio, where, in warm sandy soils tempered by a relentless sea breeze, the grape has found an ideal microclimate.



**BELLONE** 





**BIANCO LAZIO IGT** 



The wine evokes sunshine and ripe tropical fruit such as mango and papaya, carefully balanced by a marked acidity.

CODE

SIZES AVAILABLE

CDGBELLON00750

750ml

#### CESANESE

Cesanese is a low yield, late-ripening variety which lends itself to late harvesting. This variety hails from the Latium Province of Frosinone, once inhabited by the ancient Volsci tribe who conquered the town of Satricum in 488 BC.



**CESANESE** 





**ROSSO LAZIO IGT** 

Intense aromas of marasca cherry, typical of late varieties, followed by spicy notes of white pepper, black pepper and violet. The mouthfeel is soft, with persistent tannins and pronounced acidity.

CODE

SIZES AVAILABLE

CDGCESANE00750







**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

**PIEMONTE** 

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

#### **ABRUZZO - Fantini**

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 



BEST

**SELLER** 

FANTINI

MONTEPULCIANO D'ABRUZA

SOMMELIER'S

CHOICE

Founded in 1994 by Valentino Sciotti, Fantini wines are made with the best selected grapes coming from the Farneto Valley and other important estates in Abruzzo; they complete their aging process in the beautiful cellars of the Caldora Castle, a historical building that the company wished to renovate in order to safeguard the cultural heritage and the viticultural tradition of the territory





The most famous wine from Abruzzo. Here declined in a fresh, classic style. Excellent quality grapes contribute to the nuances and the aromas of this wine. Drink young.



#### **MONTEPULCIANO**





#### MONTEPULCIANO D'ABRUZZO DOC

Ruby red with garnet highlights. Intense, persistent and fruity with hints of vanilla. Full bodied, well balanced, slightly tannic and longlasting. Ready to drink.

CODE

SIZES AVAILABLE

FARCASMON00750

750ml

#### MONTEPULCIANO D'ABRUZZO **COLLINE TERAMANE**

Produced from vineyards located in the areas of Colonnella, Notaresco and Roseto on the Adriatic coast of the Abruzzo region. Facing east and south east, vines are planted on both limestone and clay-based, mediumtextured soils. Matured in barriques for 12 months before blending. The final blend is then aged in 3,000 litre barrels for a further six months.



NTIN

ONTEPULCIANO

D'ABRUZZO

DOCG

LINE TERAMA

**MONTEPULCIANO** 





#### **COLLINE TERAMANE DOCG**

Red ruby with garnet highlights. In-tense and persistent, a spicy aroma with hints of choco-late and tar but never to dominate over its copious fruit. Good structure, good tannins and well-balanced.

CODE

SIZES AVAILABLE

FARCOLTER00750

750ml





#### **CERASUOLO D'ABRUZZO**

A traditional "rosato" wine from Abruzzo region. Harvest at the beginning of October. Soft stalkstripping and crushing. Brief maceration on skins for about 6 hours Fermentation without skins for 15 days at 12°C in order to obtain ideal colour and taste.



**MONTEPULCIANO** 



#### CERASUOLO D'ABRUZZO DOC

Intense and persistent, delicate fragrance, very fruity with notes of small red fruits (strawberry). Medium body, intense, well-balanced, soft and round, very long in the mouth. Drink young.

CODE

SIZES AVAILABLE

FARCERABRO0750

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

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SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

**SPAIN** 

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton



Established in 1761 by Bartolomeo Borgogno, it is one of the oldest wine-making houses in Piedmont. The incontestably superb quality of their wines has justified its extraordinary reputation. One demonstration of this status is the choice of Barolo Borgogno for the grand official lunch celebrating the unification of Italy in 1861, and for the 1886 banquet in honour of Tsar Nicholas II Romanov, guest of Italy's reigning Savoy family. Today as then, its meticulously skilled traditional vilification process - now enhanced by modern equipment - endows Borgogno's wines with exceptional complexity and structure, making them an authentic expression of their territorial heritage.





EANTIN

#### **CHARDONNAY**

Fresh wine made from grapes grown in Ortona vineyards, in Abruzzo region. Ready to drink, ideal for light seafood dish or cheese platters.



**CHARDONNAY** 





TERRE DI CHIETI IGT



Intense and quite persistent nose. Fruity with notes of tropical and yellow pulp fruit. In the mouth is full bodied, well-balanced.

CODE

SIZES AVAILABLE

FARCASCHA00750

750ml



#### PRIMO BIANCO

Fresh wine made by blending the Chardonnay with a very fruity grape varietal like Malvasia. Ideal for aperitif or light seafood dinners. (x) 12.5%



MALVASIA, CHARDONNAY



TERRE DI CHIETI IGT



Medium bodied, well balanced acidity with aroma of banana and figs. Fresh wine, balanced and persistent.

CODE

SIZES AVAILABLE

BRABARALB00750

750ml



PRIMO

#### **PINOT GRIGIO**

Fresh wine, ready to drink that express all the characteristics of the varietal, maintaining a good fruitiness and acidity.



**PINOT GRIGIO** 





IGP

Herbal aromas with nuances of vanilla and nutmeg. Fruity with layers of peach, grapefruit, lemon-lime and mineral flavours; Medium body with roundness and a pleasant mouthfeel.

CODE

SI7FS AVAILABLE

FARCASGRI00750

750ml



#### PRIMO ROSSO

Fresh wine made from grapes coming from different vineyards located in Abruzzo and Puglia. Ideal for light meat dish, barbecue sessions and to be drunk slightly chilled.



SANGIOVESE, MERLOT







Ruby red colour. intense and persistent fragrance, fruity with cherries, prunes and vanilla scent. Medium bodied wine, well balanced and soft, ready to drink.

CODE

SIZES AVAILABLE

FARPRISAN00750



VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti Ornellaia

Tenuta San Guido

Luce

**PIEMONTE** 

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

#### **ABRUZZO - Fantini**

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio Basagoiti

JUST DALLA AA

AUSTRALIA - Mitchelton
BEERS & LIOEURS

FANTINI

BEST

**SELLER** 

STREET, SQUARE,

EDIZIONE

FANTINI

Established in 1761 by Bartolomeo Borgogno, it is one of the oldest wine-making houses in Piedmont. The incontestably superb quality of their wines has justified its extraordinary reputation. One demonstration of this status is the choice of Barolo Borgogno for the grand official lunch celebrating the unification of Italy in 1861, and for the 1886 banquet in honour of Tsar Nicholas II Romanov, guest of Italy's reigning Savoy family. Today as then, its meticulously skilled traditional vilification process – now enhanced by modern equipment – endows Borgogno's wines with exceptional complexity and structure, making them an authentic expression of their territorial heritage.



#### **EDIZIONE**

The most acclaimed wine from Farnese was started as an exercise to prove that it was possible to achieve nobility and breed by employing only the incredible range of native grapes. Firstly released in 1998, it is made by blending 5 indigenous grape variety from Abruzzo and Puglia.



MONTEPULCIANO, SANGIOVESE, NEGROAMARO, MALVASIA, PRIMITIVO





VDT

Very deep garnet red. Very intense and persistent with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, liquorice and hints of mineral. Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish.

CODE	SIZES AVAILABLE
FAREDIOTT00750	750ml
FAREDIOTT01500	1500ml (plain wooden box)
FAREDIACC01500	1500 ml (w/ accessories)
FAREDIOTT03000	3000 ml (plain wooden box)





€ 14%

#### **EDIZIONE LIMITED EDITION**

FANTINI

Special Limited Edition bottle. Same, legendary blend of 5 indigenous grapes from Abruzzo and Puglia. For this version the grapes are left to dry on the vine and the harvest begins a month later. 25-day maceration-fermentation, malolactic fermentation in barrique and aging for 18 months. Wine is unfiltered to give an even more exciting sensory profile.



MONTEPULCIANO, SANGIOVESE, NEGROAMARO, MALVASIA, PRIMITIVO



VD

Very deep garnet red. Very intense and persistent with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, liquorice and hints of mineral. Great structure, good balance between alcohol and freshness, velvety tannins, very persistent with a long finish.

CODE SIZES AVAILABLE

FAREDILTD00750 750ml



VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel ALTO ADIGE

METO MOTOL

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

**SPAIN** 

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS



Established in 1761 by Bartolomeo Borgogno, it is one of the oldest wine-making houses in Piedmont. The incontestably superb quality of their wines has justified its extraordinary reputation. One demonstration of this status is the choice of Barolo Borgogno for the grand official lunch celebrating the unification of Italy in 1861, and for the 1886 banquet in honour of Tsar Nicholas II Romanov, guest of Italy's reigning Savoy family. Today as then, its meticulously skilled traditional vilification process – now enhanced by modern equipment – endows Borgogno's wines with exceptional complexity and structure, making them an authentic expression of their territorial heritage.





#### **THREE DREAMERS**

A wine that represents the pinnacle of Fantini's energies and research, the embodiment of our exploration and experimentation. Harvest is around 3rd decade September. The grapes, coming from a single vineyard, are hand picked and put into small 5kg cases by carefully selecting each bunch. The grapes are left to dry in temperature-controlled tanks. Grapes are then gently pressed and left to undergo a fermenting maceration in steel tanks for 6months at 25/30°. Fining in American wood for 18months.



#### MONTEPULCIANO D'ABRUZZO





Q

Deep ruby red with shades of blackplum.

The aromas are deep and complex: ripe fruit, raisins, blackberries, sour cherries, cinnamon with touches of vanilla and dark chocolate. The palate has a powerful rush of cocoa powder, with notes of jammy blackcurrant and hints of mocha espresso and caramel toffee. These aimlessly integrated palate of powdery tannins frame the

perfect acidity, giving a long texture on the finish.

CODE

SIZES AVAILABLE

FARTHRDRE00750

750ml



#### **EDIZIONE BIANCO**

The grapes are sourced from vineyards in Abruzzo, Basilicata and Sicily. Harvest is done by hand when perfect ripeness is reached and the vinification is done separately to best respect the peculiarities of individual varieties characteristic. After a soft and gentle crush, the grapes undergo in a cold maceration for 12 hours and immediately after the grapes are pressed. Pecorino ferments in large unroasted 50 hl barrels, instead Fiano and Grillo ferment in stainless steel, at temperatures between 10 to 12°C



#### PECORINO, FIANO, GRILLO







Offers a complex bouquet with notes of exotic and captivating fruity notes of mango, papaya, lime and red grape fruit combined with scents of herbs such as lemongrass, lemon balm, mint and green tea. A white with long persistence, rich in nuances.

CODE

SIZES AVAILABLE

FAREDIBIA00750





**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

#### PIEMONTE

Marchesi di Barolo

#### LOMBARDIA

Nino Negri

#### FRIULI

Villa Russiz

Fantinel

#### ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

#### **CAMPANIA - Feudi San Gregorio**

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

#### SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

### **FEUDI DI** SAN **GREGORIO**

One of the main protagonists in the renaissance of Southern Italian wines, Feudi di San Gregorio has carved out a reputation for making truly world-class wines in less than 30 years. The winery established in 1984 by two Irpinian families, began with the aim of safeguarding local traditions and unlocking the potential of key indigenous grapes such as Fiano, Greco, Falanghina and of course, Aglianico. The beautiful vineyards are spread out over lush and gentle hills in Sorbo Serpico, about an hour from Naples and Mount Vesuvius. The soils are uniquely volcanic, sandstone and marl.



FSGGRETUF00750

750ml



#### **FALANGHINA**

**12.5%** 

**SANNIO DOC** 

Aromas of ripe pineapples and citrus fruits are complemented by undertones of white flowers. On the palate, zesty acidity and persistent notes of honeysuckle and toasted almond make for a definite crowd-pleaser.

CODE

FARPRISAN00750



AAAADS15

101

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

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**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

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#### TAURASI RISERVA PIANO DI MONTEVERGINE

A Taurasi Riserva that is from the single vineyard of the same name that is symbolic of Feudi di San Gregorio, where the 70-80 year old vines are 1200 ft above sea level with a southern exposure. Ageing of 18-24 months in French barriques and 50 hl barrel of medium toast and minimum 24 months in bottle.



**AGLIANICO** 



**TAURASI DOCG** 



Menthol, tobacco, blackberry and dark, exotic spice aromas slowly take shape. On the firmly structured palate, tense, fine-grained tannins support black cherry, liquorice and clove.

CODE

SIZES AVAILABLE

FSGTAURIS00750

750ml



#### **AGLIANICO RUBRATO**

Rubrato translates to brilliant ruby, a nod to the rich, ruby color of the wine. Rubrato Aglianico is grown between 1,000 – 1,600 ft above sea level in deep soil originally from ash and fallen pumice. Ageing of about 8-10 months in stainless steel.



**AGLIANICO** 





IRPINIA AGLIANICO DOC



On the nose, it recalls wild black fruit, licorice and the underbrush. In the mouth, it is balanced with a finish that is reminiscent of fresh fruit, ending with a delicate balsamic note.

CODE

SIZES AVAILABLE

FSGAGLRUB00750

750ml



#### **TAURASI**

Aglianico produces some of Italy's best and most long-lived wines, with the capacity to age, in the best cases, for more than 50 years. Taurasi is probably the best and most noble expression of it. Ageing of about 18 months in medium-toasted French barriques and Minimum 9 months in bottle.



**AGLIANICO** 



**TAURASI DOCG** 



Brilliant ruby red with garnet reflections, fragrant perfumes of maraschino cherry, cinnamon and nutmeg, vanilla and anise. The taste is full and balanced with sweet and soft tannins that confer a good aromatic persistence.

CODE

SIZES AVAILABLE

#### FSGTAUROS00750







**VFNFTO** 

Canevel

Bottega

Tedeschi Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

#### **CAMPANIA - Feudi San Gregorio**

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SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

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#### **SERPICO**

Another great expression of Aglianico from Feudi's historic "Dal Re" vineyard. Harvested in part from pre-phylloxera vines that are from 40 to 70 years old. Deep soil composed of ash from Vesuvius vulcano. The wine is matured for a minimum of 12 months in medium-toasted French barriques and barrels of 50hl. Aged then for a minimum of 12 months in bottle, prior to release.



**AGLIANICO** 





**IRPINIA AGLIANICO DOC** 



A complex wine bursting with cherry jam, sweet spices, liquorice, coffee and cocoa notes balanced with a beautiful spicy, minerality. Well structured wine with great length.

CODE

SIZES AVAILABLE

FSGSERROS00750

750ml



#### **CAMPANARO**

Campanaro originates from the finest grapes of the symbolic vineyards of Campania: Fiano and Greco that have been blended in perfect harmony. A soft and sily wine with fresh mineral notes.



FIANO AND GRECO





**IRPINIA AGLIANICO DOC** 



Intense straw yellow color, brilliant and warm. Consistent. Ample perfume with tones of mature pear and grapefruit followed by mint and honey. There are floral shades of broom and hawthorn. The broad and fresh acid highlights the mineral content of the land.

CODE

SIZES AVAILABLE

FSGCAMIRP00750

750ml

#### **PATRIMO**

A unique expression of Merlot that merits special attention. From soil rich in minerality, after the careful manual harvest and a strict selection of the best grapes, the wine is macerated and fermented at a controlled temperature. He then matured for 18 months in French oak barriques and 10 months in the bottle. Make no mistake, this is a Big wine with a capital B!



MERLOT





**CAMPANIA ROSSO IGT** 



SAN GRECORIO

Aromas of blackberry, spice and dark leather are delivered with super-sized exuberance and opulence. The mouthfeel is richly developed and centred.

CODE

SIZES AVAILABLE

FSGPATROS00750





VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

**PUGLIA - Vignetti del Salento** 

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

**SPAIN** 

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

### VIGNETI **DEL SALENTO**

Located in Puglia—the heel of the boot of Italy. This peninsula is an old wine growing area dating back to the ancient Greeks. It is a very hot region cooled by night-time maritime breezes. Vigneti del Salento has a special arrangement with the many growers in this region. The winemaking team carefully selects the best portions of each vineyard depending on clones, position in the vineyard and age of vines. They then direct the farming of these vineyard rows including reducing the yield per vine, to ensure the highest quality grapes. Since most of the vineyards are family owned, they tend to be smaller, allowing complete harvesting of all the vineyards in about 3 days.





#### **NEGROAMARO I MURI**

Litterally "black and bitter", this variety is grown almost exclusively in Puglia and particularly in Salento, the peninsula which can be visualised as the "heel" of Italy. The grapes are manually harvested early in the morning, before dawn, to guarantee the best aromatic complexity. Refining in used American and French oak barriques for 4-5 months.



**NEGROAMARO** 





**PUGLIA IGP** 

Ruby red colour with purple hues; intense, vinous, spicy and fruity, with notes of black berries (black currants and berries). Medium bodied, velvety, very good balance between freshness and warm feelings, long-lasting and

savoury aftertaste.

CODE

FEUNEGPUG00750



#### PRIMITIVO I MURI

A wine of the land. Indigenous grape variety from Puglia region, believed to be imported by the Greek some thousand years ago. The grapes are manually harvested early in the morning, before dawn, to guarantee the best aromatic complexity. Refining in used American and French oak barriques for 4-5 months.



**PRIMITIVO** 





**PUGLIA IGP** 



intense ruby red color with violet reflections, intense, fruity (red fruits). Full-bodied, soft, quite tannic, harmonious. Ready to drink.

CODE

SIZES AVAILABLE

FEUPRIPUG00750

**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti Ornellaia

Tenuta San Guido

Luce

#### PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

#### FRIULI

Villa Russiz Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

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FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

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SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

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American and French oak barriques, this wine shows all the power and the intensity of the Primitivo grape





Q

VIGNETI DEL SALENTO

PRIMITIVO DI MANDURIA DOP

Intense and persistent, delicate fragrance, very fruity with notes of small red fruits (strawberry). Medium body and well-balanced, powerful and extremely long in the mouth.

CODE

SIZES AVAILABLE

FEUPMLLTD00750

750ml



Made from slightly overripe grapes and aged for 12 months in American and French oak barriques, this wine shows all the power and the intensity of the Primitivo grape in grown in its own native land.



**PRIMITIVO** 









Intense and persistent, delicate fragrance, very fruity with notes of small red fruits (strawberry). Medium body, intense, well-balanced, soft and round, very long in the mouth. Drink young.

CODE SIZES AVAILABLE FEUSESPRI00750 750ml MGFEUZOLPRI01500 1500ml





**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

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ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

# PLANETA-**MENFIESTATE**

From the sea to the hills, up to an altitude of 400 metres, the Menfi territory holds the largest extent of Planeta's vineyards. With more than 250 hectares, they make careful selections of the vines, both indigenous and international varieties, to the specifics of each terroir. The valley was originally crossed by a river that today has become the Lake Arancio. This has contributed to the formation of deep soils, with an abundant texture of pebbles.





PLANETA

CHARDONNAY

- SICILIA



**CHARDONNAY** 

The wine which has become an image of the change in Sicilian wine. It arrived from the wish for success in competing with the world in the production of this noble and widespread grape. Following a long process beginning in 1985, today the Planeta Chardonnay is an icon for the whole of Sicily. First vintage released in 1994. Maturation of 11 months in French wood, with bâtonnage carried out every 10 days.



#### **CHARDONNAY**





Q

SICILIA MENFI DOC

Starting from the richness of its deep clear golden but transparent colour. A slight mineral suggestion combines harmoniously with the flavour of ripe yellow peaches, acacia honey and marzipan and with some peaty, cereal and toasted aromas.

CODE

SIZES AVAILABLE

PLACHABIA00750

750ml







A great white wine from southern Italian grapes, able to compare with the world's great white wines; this was the initial project. Thus began in the 1990's the experiments with Fiano, an ancient noble variety from Campania. And so Cometa was born, expressing the best characteristics of this extraordinary vine.



**FIANO** 





SICILIA MENFI DOC

On the nose broom flowers and thyme, the delicate aromas of chamomile, hay, mango and pomelo can be savoured. A mineral palate with vibrantly savoury traces with a finish that presents a silky tactile sensation with a refined aftertaste of ripe apricot and almond flowers. Ages up to 15 years.

CODE

SIZES AVAILABLE

PLACOMBIA00750



TRENTINO

Ferrari

**VENETO** 

Canevel

Bottega

Tedeschi

Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz Fantinel

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SPAIN

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BEERS & LIQEURS

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#### LA SEGRETA GRILLO

La Segreta takes its name from the woods which surround our vineyard at Ulmo. Made with 100% estategrown grapes, this young fresh wines are the perfect approach to Sicilian wine, with its excellent relationship between quality and price.



#### **GRILLO**





SICILIA DOC

On the nose youthful citrus and flowery notes, balanced by lively Mediterranean hints of peach, papaya and chamomile. Balanced and refined on the palate, thanks to a welljudged acidity.

CODE

SIZES AVAILABLE

PLASEGBIA00750

750ml

#### LA SEGRETA NERO D'AVOLA



**NERO D' AVOLA** 





**SICILIA DOC** 

On the nose aromas of redcurrant and mulberry with a slightly spicy and minty finish. In the mouth the wine demonstrates its fine personality with flavours of ripe wild fruits, balanced by a very pleasant full and herbal.

CODE

SIZES AVAILABLE

PLASEGROS00750

750ml



CERTIFIED

ORGANIC

brief maceration of 1-2 hours to achieve a perfect extraction of colour; the must thus obtained, after decanting, is transferred and fermented at 15°C in stainless steel vats.



PLANETA

NERO D' AVOLA, SYRAH





SICILIA DOC



Floral notes such as that of hibiscus and rose hip encounter hints of wild strawberries, blackberries and honeymelon. Lively and fresh in the mouth, memories of meringue, and recollects the pale flesh of peaches.

CODE

SIZES AVAILABLE

PLASEGRSE00750





VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

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St Michael Eppan

UMBRIA - Arnaldo Caprai

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SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

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Plumbago - named after the beautiful purple wild flower that grows in the woods surrounding the farmhouse and vineyards of Ulmo - is a single-variety Nero d'Avola. It is produced from the old vineyard at Lake Arancio which gives us this soft fruity version of this great Sicilian grape variety. Gentle maturation in barriques and tonneaux used 3 and 4 times.



NERO D' AVOLA





SICILIA MENFI DOC

Dominated by aromas of ripe plums and wild blackberries and has pleasantly complex aromatic hints of incense, jasmine and black truffle. Ageing potential of up to 10 years.

CODE

SIZES AVAILABLE

PLANERAVO00750

750ml









#### **MAROCCOLI**

From an extraordinary spot, Maroccoli vineyard sits at about 400 metres from sea level, in an unspoilt area. Syrah is a noble Mediterranean grape which gives its best in bright dry places like Sicily. This interpretation of Syrah is produced in a modern style, respecting all the characteristics of the vine. 100% estate-grown. Maturation in barriques for 14 months.



SYRAH





#### SICILIA MENFI DOC



Sweet oriental spices and a fleeting recall of toasted cocoa accompany the wine in all its tasting processes, now providing hints of sun-ripened black fruit, now with more wintery notes of leather and humus.

CODE

SIZES AVAILABLE

PLASYRROS00750

-----

**VENETO** 

Canevel

Bottega

Tedeschi Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

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SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

# PLANETA-ETNA ESTATE

In 2008 after searching for a long time for the best land, Planeta family stopped on the north side of Etna, among the lava flows and the woods which surround Passopisciaro. Here they planted their Nerello and Carricante vines and in 2012 the winery was also established. The estate spreads both south and north of the village at more than 800 metres above sea level.



# ETNA BIANCO CONTRADA TACCIONE

From the Feudo di Mezzo vineyards, lying in the centre of Etna's wine growing area, with an average altitude of 700mt above sea level. Great satisfaction from this varietal from Etna, as the combination of black sand and altitude provide distinct aromas and three dimensional flavours to the wine.



#### CARRICANTE



**ORGANIC** 



**ETNA DOC** 

Notes of white acacia flowers, fresh almonds and mountain peaches, on the palate it is juicy and full of hints of yellow plums and prickly pear. Drink young.

CODE

SIZES AVAILABLE

PLAETNBIA00750

750ml





#### **ETNA ROSSO**

Vineyards at 500mt above sea level and first vintage released in 2012. After a careful manual-selection of the grapes, they ferment at 23°C in wooden vats and in stainless steel vats, they remain on the skins for 14 days. Maturation in wooden and stainless steel vats for 6-8 months. 100% etate-grown.



#### NERELLO MASCALESE





ETNA DOC



A wine which unexpectedly transforms into a champion of drinkable red wine with marked savoury flavour and a tasting profile produced by a ferrous touch, rhubarb and very evident black pepper.

CODE

SIZES AVAILABLE

PLAETNROS00750

VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

## PLANETA-NOTO ESTATE

Noto was the third stage of Planeta's journey in Sicily. In 1998 they founded this estate in the district which coincidentally has always been called "Buonivini – Good Wines". The aspect of the soft hills of Buonivini, the white limestone soil, the breezes arising from the meeting of two seas, create the best conditions to make the vines grow successfully and give rise to great wines. Here Nero d'Avola and Moscato grow together with almonds, carobs and olives, symbolic plants of the Mediterranean location.





#### SANTA CECILIA

Planeta's long research into finding the best place to produce a great wine from Nero D'Avola grape brought them to Noto, where the DOC Noto insists that the variety originates, at the southern extremity of Sicily. With its white soils and its ancient vines this is the epicentre of cultivation for Nero d'Avola. Santa Cecilia is an expression of elegance, power, balance and eminence of the unique aromas of Sicily, and today is the reference point for red wines produced from indigenous Sicilian grapes.



#### NERO D' AVOLA





NOTO DOC

A very spicy and fruity wine, brilliant and clear, perfumed with carob, bergamot, incence and orange peel. The compact ripe fruit and balsamic notes on the palate dissolve in a sweet and vigorous manner to accompany tannins of dense texture.

CODE

SIZES AVAILABLE

PLASANCEC00750

750ml





#### PASSITO DI NOTO

Passito produced from one of the oldest vines in the world, Moscato Bianco. The passito is a very ancient wine which is now produced with the modern system of 'appassimento' (grape drying). The grapes are picked when well ripened at the end of August and are then dried in the fruit cellar. When half their weight has been lost, about 40 days later, the grapes are pressed and the must thus obtained, particularly rich in sugars, ferments slowly at 18°C for more than a month in stainless steel vats.



#### **MOSCATO BIANCO**





#### NOTO DOC

Ruby red with mauve reflections. The notes of rose and candied violet are typical, with a elegant smokey tone. In the mouth much red fruit with balsamic tones.

CODE

SIZES AVAILABLE

PLAPASNOT00500



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

#### **TOSCANA**

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

#### SICILIA - Planeta

SARDEGNA - Vigne Surrau

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ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

## PLANETA-**VITTORIA ESTATE**

The estate was established by renovating the big country house which stood at the centre of an ancient landholding; Planeta family then replanted the vines which had not been grown there for a long time. The principal characteristic of this land is the appearance of its red sand; the name of Cerasuolo derives from it, evoking the 'cerasa', cherry in Sicilian. Here, between the plateau and the sea, where the summer temperatures are very high and the rainfall very low, the vines are interwoven with the ecosystem of the Mediterranean bush.





#### CERASUOLO DI VITTORIA

The name of the only DOCG in Sicily comes from 'Cerasa', cherry in Sicilian dialect. It is produced from the indigenous varieties Nero d'Avola and Frappato. A unique wine, recognisable and unforgettable for its youthful flavours, its elegance and its vital energy.



#### NERO D' AVOLA, FRAPPATO





An extremely gastronomic version of Cerasuolo for its meaty peppery notes. In the mouth the wine reflects its olfactory impressions and thus we happily re-encounter the black pepper mixed with carob and sweet cherries. Quick on the palate with a very savoury rounded finish with hints of mulberry.

CODE

SIZES AVAILABLE

PLACERVIT00750

750ml





#### **FRAPPATO**

A rare and exclusive grape variety cultivated on only a few hectares, it is best expressed in the red sands of Vittoria, not far from the sea. An aromatic and pleasant red wine as few others, a perfect synthesis between tradition and innovation.



**FRAPPATO** 

**♠** 12.5%

0 **VITTORIA DOC** 

> Ruby red with mauve reflections. The notes of rose and candied violet are typical, with a elegant smokey tone. In the mouth much red fruit with balsamic tones.

CODE

SIZES AVAILABLE

PLAFRAPPA00750



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

LOMBARDIA

Nino Negri

FRIULI

**Fantinel** 

ALTO ADIGE

Hoftstatter

**SPAIN** 

**Bodegas Tionio** 

AUSTRALIA - Mitchelton



PLANETA

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Altesino

Brancaia

Marchesi di Barolo

Villa Russiz

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

#### SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

Basagoiti

**BEERS & LIQEURS** 



#### LIMITED ALLOCATION

A pure expression of Chardonnay executed in a beautifully Burgundian style, complete with a sunny Sicilian twist. Grapes are sourced from the Ulmo Storico vineyard in Menfi and represents the Planeta's best vines of Chardonnay planted in 1985 near the lake at 220 to 230 meters in elevation. The wine is crafted carefully with hand-harvested grapes that are collected in crates, sorted twice on the table, pressed and fermented in oak. This relatively cool vintage saw 85% malolactic fermentation and 10 months in Remond and Seguin Moreau barrique (80% new and 20% from the previous year) with frequent stirring of the lees.



#### **CHARDONNAY**





**SICILIA MENFI DOC** 

The wine shows precision and focus, yet it offers a generous array of stone fruit and floral aromas along the way. As the wine takes on more weight in the glass, it begins to reveal rounder and more opulent tones of Sicilian almond, candied fruit, orange peel, anise seed, and salty mineral tones that recall the soft sea breezes that wash gently over Menfi in the southern part of the island.

CODE

SIZES AVAILABLE

PLADIDCHA007502020 750ml





#### **DIDACUS CABERNET FRANC**

#### LIMITED ALLOCATION •

The fruit is drawn from a 4.5-hectare site at 440 meters in altitude (far above the lake) in Piano del Sommacco. Twenty-year-old vines are planted here. This wine is fermented with 30% whole cluster in barrique and sees four weeks of skin contact. It ages in Saury and Seguin Moreau barrique for 20 months.



**CABERNET FRANC** 





**SICILIA MENFI DOC** 



Deep, intense purple in color. A complex nose with vibrant aromas of leather, exotic spices, cocoa and sandalwood complemented by ripe red fruits, blueberry and plum, mint and Mediterranean herbs. On the palate, full and intense with an elegant balance of velvety yet dense tannins, and soft yet evident influence of oak. Fresh acidity coupled with the weight of the wine balance the alcohol. An age-worthy wine, can be held for decades.

CODE

SIZES AVAILABLE

PLADIDCAB007502018





**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

**PIEMONTE** 

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

**SARDEGNA - Vigne Surrau** 

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

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Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

## **VIGNE SURRAU**

Surrau vineyards extend in the eastern part of Gallura, in the northern part of Sardinia. Founded in 2000, this small winery is nestled in sunny valleys, caressed by the clean Mistral wind blowing from sea. Here the vine takes nourishment from the granite sands of the hills of Juannisolu and Capichera, which gives a specific character to the wines. Total production is about 300,000 bottles annually. They are actually one of the top wineries of the island and about 70% of their production is produced with the vermentino grape from their own vineyards in the Gallura DOCG area.



#### SOMMELIER'S

#### CHOICE

#### **BRANU VERMENTINO**

Obtained only by Vermentino grapes grown on soils derived from granite weathering, tending to sandy. Alcoholic fermentation takes place in stainless steel tanks at controlled temperature around 15-18°C. Bottled young, it keeps the typical minerality and freshness of Vermentino di Gallura.



**VERMENTINO** 



**GALLURA DOCG** 



Crisp, ample and compact. Excellent aromatic. The finish is fresh, tense and very persistent with exotic fruits aftertaste.

CODE

SI7FS AVAILABLE

**(x)** 14.5%

SURBRAVER00750

750ml



#### NARACU CANNONAU

From 100% estate-grown cannonau grapes. Alcoholic fermentation takes place in stainless steel, after which the wine is aged in stainless steel and concrete tanks. Elegance is the goal here, and though the wine clocks in at 14% alcohol, it's barely noticeable.



**CANNONAU** 



**CANNONAU DOC** 

Wild berry, clove and graphite aromas lead the nose on this easy-drinking, plump red. It's polished and savory, offering crushed raspberry, strawberry compote and white pepper.

CODE

SIZES AVAILABLE

SURSURCANO0750

750ml



#### **BARRIU**

A "super-sardinian" blend that is a more international or contemporary wine from the island. Maceration of the skins in the must is carried out for about three weeks to allow the release of noble substances and colour. It ages for eighteen months in French oak barrels and after bottling rests in bottle for several months. A big red to be enjoyed slowly.



CABERNET SAUVIGNON, SYRAH, OTHER SARDINIAN **NATIVE GRAPES** 





ISOLA DEI NURAGHI IGT

It opens with aromas of cassis, oak and exotic spice. The aromas follow on to the round polished palate alongside black cherry and star anise. Soft pliant tannins provide seamless support.

CODE

SIZES AVAILABLE

SURBARBLE00750

750ml









750ml

SIZES AVAILABLE



Produced in the best vintages by a long maceration of 100% Cannonau grapes. After a careful manual selection, fermentation takes place in Slavonian oak vats. A phase of wood aging in Slavonian oak cask lasts at least 18 months. Before bottling it is left several months in small concrete tanks, before being moved in bottles where it will remain at least six months.



CANNONAU



**CANNONAU DOC** 

This delicious, polished red shows more body and structure than most wines made with Cannonau. It opens with inviting aromas of wild red berry, Mediterranean brush and ground pepper. Smooth tannins provide lithe support.

CODE

SURSICCAN00750













# MASI TUPUNGATO

Masi Tupungato is a winemaking project developed in Argentina by Masi. The first plantings with different grape varieties – Venetian and Argentinean – were made in the 1990s in the Mendoza area, in order to assess their potential and their compatibility with the new environment. The winery is Organic Certified since 2015



VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

#### **ARGENTINA - Tupungato**

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

# **MASI TUPUNGATO**

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Using Masi's expertise in the appassimento method, the elegance of the Corvina grape, with its tastes of superripe cherries and velvety texture, is combined with the exuberant virility and tannins of the Malbec grape.



CORVINA, MALBEC





**UCO VALLEY** 



smooth and full bodied with flavours of plums and cooked cherries. Long, bitter cocoa finish.

CODE

SIZES AVAILABLE

TUPCORBEC00750

750ml





DEGANIC WINE

WALLE DE OCO

PASSO BLANCO

HNOT GRIGIO . TORRONTES



#### **PASSO BLANCO**

Its body and exuberance come from the local grape variety, Torrontés, while the Pinot Grigio grapes, lightly dried, give it class and the style of a top Venetian white wine.



**TORRONTES, PINOT GRIGIO** 





**UCO VALLEY** 



Crispy and Fruity. refreshingly acidic with a hint of lemon.

CODE

SIZES AVAILABLE

TUPPASBLA00750



**VFNFTO** 

Canevel Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

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**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

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SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

## LOUIS **ROEDERER**

Louis Roederer, a wonderful family-owned Champagne house founded in 1776, has a tremendous reputation for quality. The Louis Roederer House has remained an independent, family-owned company and is now managed by the seventh generation of the

CRISTAL





#### **CHAMPAGNE BRUT PREMIERE**

Brut Premier is the House's flagship multi-vintage Champagne and its most popular and best-selling wine. It's the Champagne that sets the house style for this esteemed producer.



CHARDONNAY, PINOT NOIR, & 12% **PINOT MEUNIER** 





CHAMPAGNE

Equally well-suited as an aperitif or a food wine, Brut Premier offers a direct and precise yet juicy, fresh style. Aromas of citrus fruit (lemon) and fresh, zesty notes combined with soft tones of grilled hazelnuts and heady acacia flowers. The palate is simultaneously smooth, rounded and fresh.

CODE

SI7FS AVAILABLE

COLROEBRU00570

750ml



#### CHAMPAGNE BRUT CRISTAL

The chardonnay and pinot noir grapes provide the subtle, precise balance that has now become synonymous with the leading prestige cuvée of Champagne. Cristal is Louis Roederer's flagship cuvée. It was created in 1876 and is composed of Grand Crus from the Montagne de Reims, the Marne Valley and the Côte des Blancs



#### PINOT NOIR, CHARDONNAY





Q

#### **CHAMPAGNE**

The complex bouquet is reminiscent of juicy, ripe, almost exotic fruit (mango), cocoa beans and white chocolate with a hint of smoke. These are testament to the extra years spent ageing on the lees created by the second fermentation. This depth of aroma is complete, more mature, rare and captivating. The palate is velvety and sensual, precise yet mellow. The bubbles are so fine as to be almost sheer. The palate is exceptionally precise, with the various elements concentrated to the point of retaining only the wine's essence: a powdery and chalky and an elegant, long, refined freshness









**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

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SICILIA - Planeta

SARDEGNA - Vigne Surrau

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FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

BEERS & LIQEURS

# BODEGAS TIONIO

Located in the grounds of the Pago de Casar finca are located in Pesquera de Duero, it's vines are on the land belonging to La Asperilla, in Peñafiel. In Roman times, 'Tionian wine' was the name given to the purest, and this remains the winery primary objective today, Tionio is a one of it's kind winery, with uncharacteristic-cally low yields, a stringent selection process and levels of honesty and purity, hard to find elsewhere.





TIONIO

#### **TIONIO**

Vineyards located in the town of Peñafiel at 800m of altitude. Predominance of clayey and gravel soils. Vines were planted in 1994. Controlled temperature fermentation and long macerations in 12.500 liters steel tanks.



TINTA FINA

**(**3) 14.5%



RIBERA DEL DUERO



Intense deep red color with a purple edge. Complex aroma with hints of red and dark fruits. It is a complex wine with different aromatic layers.

CODE

SIZES AVAILABLE

TIOTIOCLA00750

750ml

CERTIFIED ORGANIC



#### TIONIO RESERVA

La Asperilla vineyard is located in the town of Peñafiel at 850m of altitude. Predominance of clayey and gravel soils. Vines were planted in 1994.



TINTA FINA





**RIBERA DEL DUERO** 

Q

Deep ruby color with a high color intensity. Complex nose with fresh red fruit aromas, spices and a toasted background from the ageing in oak. In mouth the bouquet is very expressive. The tannin is extremely elegant and ripe.

CODE

SIZES AVAILABLE

TIOTIORES00750

750ml



**6** 

#### **AUSTUM VERDEIO**

Austum is a young white with high aromatic intensity typical of the variety. Fermented at low temperature in still vats.



VERDEJO





RIBERA DEL DUERO



The Verdejo wines are characterized by their fruity notes, in this case, the white austum in addition to its elegance is a fresh, aromatic and grateful wine. Fresh and tasty. Expressive and with a pleasant acidity. Long finish.

CODE

SIZES AVAILABLE

TIOAUSVER00750

750ml



#### **AUSTUM CRIANZA**

The grapes come from La Asperilla. That is located in the town of Peñafiel at 850m of altitude. Predominance of clayey and gravel soils. Controlled temperature fermentation at 26°C.



TINTA FINA 90%, CABERNET SAUVIGNON 10%





RIBERA DEL DUERO



It shows sherry red colour. Red fruity entrance (raspberry and wild strawberry) for continue to toasted and vanilla notes typical from the ageing. In the mouth is long lasting process.

CODE

SIZES AVAILABLE

TIOAUSCRI00750

**VENETO** 

Canevel

Bottega Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 



Planted in a calcium and clay rich soil that maintains its temperature – vital for withstanding the extreme variations typical of the region - the vines themselves are perfectly suited to the production of classically full bodied, strong wines. Protected from the wind by the hills that shelter the Ebro valley, planted on higher slopes, preventing the risk of frost and with a average age of between 20 and 25 years, the vines are perfectly situated in terms of production and for quality. Basagoiti wines are typically elaborated with a coupage of Tempranillo and Garnache, occasionally adding local grape varieties such as Graciano or Mazuelo.





#### **BASAGOITI**

Basagoiti stands out for offering a perfect balance between aromas from the grape and those added by barrel ageing. Grapes from vineyards located in Carcar, Azagra, Alfaro, San Adrián, Andosilla and Aldeanueva de Ebro. The soil is calcareous-clay with small pebbles. 12 months ageing in French oak barrels.



60% GARNACHA, 40% **TEMPRANILLO** 





DOCA. RIOJA



Cherry red with a ruby rim. The aroma is direct and complex, combining touches of vanilla, toast and spice from the oak with ripe fruit from the grapes. It is delicate and medium-bodied on the palate, with a smooth texture, rounded tannins and a long finish.

CODE

SI7FS AVAILABLE

TIOTIOCLA00750

750ml



#### **BASAGOITI RESERVA**

Grapes from vineyards located in Carcar, Azagra, Alfaro, San Adrián, Andosilla and Aldeanueva de Ebro. The soil is calcareous-clay with small pebbles. 12 months ageing in French oak barrels and 24 months ageing in bottle



80% TEMPRANILLO, 15% **GRACIANO, 5% GARNACHA** 



DOCA. RIOJA



Deep ruby color with a high color intensity. Complex nose with fresh red fruit aromas, spices and a toasted background from the ageing in oak. In mouth the bouquet is very expressive. The tannin is extremely elegant and ripe.

CODE

SI7FS AVAILABLE

BASBASRES00750

750ml



#### **BASAGOITI BLANCO**

The soil is chalky-clay with pebbles. An espalier training system is used. The vines are an average of 20 - 25 years old. Integrated viticulture with some irrigation. Fermented at a controlled temperature of 16°C.



**TEMPRANILLO BLANCO** 





DOCA. RIOIA

Pale lemon yellow with greenish highlights. It is very intensely aromatic with a predominance of ripe white fruit like pear over a floral background. On the palate, it is approachable from the outset, with very well balanced acidity and a long finish.

CODE

SI7FS AVAILABLE

TIOAUSORG00750

750ml



#### NABARI

Nabari stands out as a young wine, fresh and with smooth, elegant tannins. Fermented at a controlled temperature, short maceration and gentle pumping over to maximise aromas and reduce tannins.



80% GARNACHA, 20%TEM-**PRANILLO** 





DOCA. RIOJA



Intense deep red color with a purple edge. Complex aroma with hints of red and dark fruits. It is a complex wine with different aromatic layers.

CODE

SIZES AVAILABLE

BASBASNAB00750





**VENETO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Altesino

Brancaia

Tenute Rossetti

Tenuta San Guido

Luce

PIEMONTE

Hoftstatter

St Michael Eppan

LAZIO - Casale del Giglio

ARGENTINA - Tupungato

Basagoiti



Originally founded in 1969, and subsequently purchased in 2011 by Melbourne entrepreneur Gerry Ryan, the 114 Ha Mitchelton



Caparzo

Ornellaia

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

UMBRIA - Arnaldo Caprai

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

AUSTRALIA - Mitchelton



Estate is one of the most historic and iconic wineries in Central Victoria. The unique temperate climate of the Goulburn Valley, with sunny days and cool nights, and complex matrix of soil profiles, enables the Winemaking team to consistently produces estate grown wines with intense supple flavors, and distinct personality, finesse and longevity. Since the first Riesling trophy in 1978, and Jimmy Watson trophy for Print Shiraz in 1990, Mitchelton has won numerous championships and trophies for Shiraz, Riesling and Rhone blends.



#### PREECE CABERNET SAUVIGNON

The Hyde Park vineyard is located southwest of Great Western and north of Moyston, in the granite dotted hills and set on a large siltstone hill, which looks like shale or slate, and erupts out of the red ferrous earth. 10 months maturation in French oak barrels



**CABERNET SAUVIGNON** 



**(3)** 13.9%

0

**VICTORIA** 

REECE

Bright and youthful blackberry fruit and traces of mulberry and spicy oak. Fine grained oak and fruit tannins provide structure and leads seamlessly to a persistent finish.

CODE

SIZES AVAILABLE

MITPRECABO0750

750ml



#### **PREECE SHIRAZ**

Fruit for this wine has been sourced from the prized Cambrian soils on the Eastern flanks of Mount Burramboot within Victoria's Heathcote region. At an altitude of 150 metres above sea level, the ancient soil profiles and Mediterranean climate lend themselves to the production of generous flavours and abundant yet supple tannin. 12 months maturation in French oak barrel.



SHIRAZ



**VICTORIA** 

A full and mouth filling palate greets the taster with layers of plum, blueberry and spice. Well balanced oak and rounded tannin build on the long and flavoursome finish.

CODE

SIZES AVAILABLE

MITPRESHIO0750

750ml

#### **PINOT NOIR**

Vineyard located in the Yarra Junction sub region of Victoria's famed Yarra Valley. At an altitude of 280 metres above sea level, the grey loamy clay overlying siltstone soils and cool climate lend themselves to the gradual development of inviting aromatics, complex flavours and fine tannins. 10 months maturation in new and used French oak barrels.



**PINOT NOIR** 

**(3)** 13.5%

**VICTORIA** 

0

Pervasive notes of red cherry, strawberry and raspberries. The silky palate unfolds into a medley of dark cherry, wild strawberry and plum, threaded throughout a back drop of complex game and spicy French oak. The finish persists with support from a cloak of fine tannins.

CODE

SIZES AVAILABLE

MITPREPIN00750

750ml

#### **CHARDONNAY**

Grapes for this wine are sourced in the estate from Mitchelton's home base, on the verdant banks of the mighty Goulburn River in Nagambie, Central Victoria. After fermentation, a period of "batonnage" was employed to tease out additional complexity and texture into the finished wine. Following 9 months maturation on lees, barrels were carefully assessed to ensure balance of flavour was achieved in the final blend.



**CHARDONNAY** 

**VICTORIA** 



Delicate aromas of nougat, citrus blossom and spicy oak notes. The palate unfurls with soft and supple ease, held neatly by a limey acid core. Flavours of stone fruit, oatmeal and citrus rind combine and build ahead of a fresh and cleansing finish.

CODE

SIZES AVAILABLE

**(**313%)

MITPRECHA00750



**VFNFTO** 

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Luce

Fantinel

ALTO ADIGE

St Michael Eppan

UMBRIA - Arnaldo Caprai

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

**SPAIN** 

**Bodegas Tionio** 

Basagoiti

**AUSTRALIA - Mitchelton** 

**BEERS & LIQEURS** 



Originally founded in 1969, and subsequently purchased in 2011 by Melbourne entrepreneur Gerry Ryan, the 114 Ha Mitchelton Estate is one of the most historic and iconic wineries in Central Victoria. The unique temperate climate of the Goulburn Valley, with sunny days and cool nights, and complex matrix of soil profiles, enables the Winemaking team to consistently produces estate grown wines with intense supple flavors, and distinct personality, finesse and longevity. Since the first Riesling trophy in 1978, and Jimmy Watson trophy for Print Shiraz in 1990, Mitchelton has won numerous championships and trophies for Shiraz, Riesling and Rhone blends.



Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Hoftstatter

LAZIO - Casale del Giglio

ABRU770 - Fantini

SICILIA - Planeta

SARDEGNA - Vigne Surrau

MITVICCHA00750

#### **VICTORIA SERIES CABERNET SAUVIGNON**

Grapes are sourced from premium vineyards in Central Victoria. The fertile soils on the sun drenched banks of the Goulburn River provide the ideal site for the production of generously structured Cabernet Sauvignon.



**CABERNET SAUVIGNON** 







A generous core of ripe blackcurrant fruit with dark chocolate and black olives with a touch of dried herbs adding to the aromatics. The palate is varietal and generous, with lovely synergy between the fruit and tannins. A medium bodied wine with generosity of length and flavour.

CODE

SIZES AVAILABLE

MITVICCAB00750

750ml



#### VICTORIA SERIES SHIRAZ

Grapes are sourced from premium vineyards in Central Victoria. The fertile soils on the sun drenched banks of the Goulburn River. 12 months maturation before the final blend is carefully assembled



SHIRAZ



**VICTORIA** 

Inky coloured, this fresh and varietal wine exhibits aromas blackberry, dark plums with pepper and spice influence. On the palate, dark berry flavours are complemented by French oak with a hint of cinnamon and nutmeg. A long finish is coated in soft, plush tannins to complete the persistent palate.



SIZES AVAILABLE

MITVICSHI00750

750ml



#### **VICTORIA SERIES CHARDONNAY**

The idea behind this wine was to create a strong varietal and refreshing Chardonnay. Careful attention is paid to the developing flavours throughout the ripening period to ensure the fruit is harvested at peak maturity. A slow and cool fermentation kept vibrancy and freshness of character in the wine, with lees stirring to enhance texture and complexity.



**CHARDONNAY** 







Attractive fruit aromas of yellow peach, honeydew melon, and gala apples are interwoven with notes of cashew and fresh baked biscuits. The medium bodied palate displays fresh flavours of yellow fleshed stone fruits, honeydew melon and zesty citrus flavours. Taut and fresh, the bright fruit and crisp acidity combine to focus the wine perfectly.

CODE SIZES AVAILABLE

750ml

#### **VICTORIA SERIES SAUVIGNON BLANC**

Fruit for this wine is sourced from vineyards in Central Victoria. The long and cool growing seasons in these areas lend themselves to wines with penetrating flavour punctuated by a crisp and refreshing acidity.



CHARDONNAY



**VICTORIA** 



The vibrant nose exhibits passionfruit and citrus blossom notes with hints of exotic herbs. A lively palate provides flavours of fresh guava and ripe passionfruit which touches of bell pepper. A fruit driven, easy drinking style with refreshing acidity and a clean,

**12.5%** 



VICTORIA SERIES

crisp finish. CODE SI7FS AVAILABLE

MITVICSAU00750









VENETO

Canevel

Bottega

Tedeschi Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

NONINO

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# GRAPPA CHARDONNAY BARRIQUES MONOVITIGNO

"Vigneti Monovitigno" are obtained by distilling pomace from a single grape variety. Aged 12 months in barriques.

in copper steam stills. 0% color additives



Fresh pomace of Chardonnay grapes from dedicated production zones



Artisanal. Discontinuous with head and tail cutting,



Aged 12 months in barriques. Refined and elegant, it has a scent reminiscent of bread, vanilla and pastry

CODE

SIZES AVAILABLE

NONGRACHD00700

700ml



# GRAPPA CHARDONNAY BIANCO MONOVITIGNO

"Vigneti Monovitigno" are obtained by distilling pomace from a single grape variety.



Fresh pomace of Chardonnay grapes from dedicated production zones



Artisanal. Discontinuous with head and tail cutting, in copper steam stills



Refined, soft and elegant with a scent of golden apples and freshly baked bread.

CODE

SIZES AVAILABLE

NONGRABIA00700

700ml



# GRAPPA SAUVIGNON BLANC MONOVITIGNO

"Vigneti Monovitigno" are obtained by distilling pomace from a single grape variety.



Fresh pomace of Sauvignon Blanc grapes from dedicated production zones



Artisanal. Discontinuous with head and tail cutting, in copper steam stills



Elegant, aromatic, fragrance of vanilla, bread, elder flower and green pepper

CODE

SIZES AVAILABLE

NONGRASAU00700

700ml

**BEERS & LIQEURS** 

VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

**Fantinel** 

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**NONINO** 

the legendary grappa

con metodo artigianale

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## **GRAPPA CRU PICOLIT** On 1st December 1973, Benito and Giannola Nonino

created the single varietal Grappa, Monovitigno® Nonino, by distilling the pomace of Picolit grapes on its own, revolutionizing the method of producing, introducing and packaging Grappa in Italy and throughout the world.



Selected pomace of Picolit grapes from Nonino Vineyard



Artisanal. Discontinuous with head and tail cutting, in copper steam stills. 0% color additives



Aristocratic, elegant and crystal clear

CODE

SIZES AVAILABLE

NONCRUPICO3000

3000ml



#### **GRAPPA MERLOT MONOVITIGNO**

"Vigneti Monovitigno" are obtained by distilling pomace from a single grape variety



Fresh pomace of Merlot grapes from dedicated production zones



Artisanal. Discontinuous with head and tail cutting, in copper steam stills



€ 38%

Pure, soft and round with scents of rose petals and cherry stones

CODE

SIZES AVAILABLE

NONGRAMER00700

700ml

#### **GRAPPA TRADIZIONE**

Obtained by distilling carefully selected fresh pomace



Selection of pomace of white and red grapes



Artisanal, Discontinuous with head and tail cutting, in copper steam stills



White Grappa with fragrance of grapes, elegant, fresh and crystalline

CODE

SIZES AVAILABLE

NONGRATRA00700 700ml NONGRATRA003000 3000ml





VENETO

Canevel

Bottega

Tedeschi Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

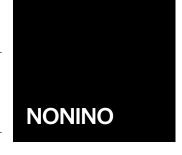
FRANCE - Louis Roederer

SPAIN

Bodegas Tionio Basagoiti

AUSTRALIA - Mitchelton

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## AMARO HERBAL INFUSION

Quintessentia of herbs with a portion of  $\grave{U}E^{\otimes}$ , Nonino Grape Distillate, aged in barriques. All natural ingredients and vegan friendly.



Elegant and balanced, with an extraordinary scent of herbs



SIZES AVAILABLE

NONAMAINF00700

CODE

700ml









#### Mixologist Sam Ross, New York - USA

Created in 2007 by Sam Ross, mixologist in New York, it has made the cocktail bars all over the world fall in love and now it has become a "Modern Classic". In 2016 the New York Times celebrated it as the representative of the category of "Equalparts cocktails", which means those cocktails with maximum five ingredients in equal parts.



TRENTINO

Ferrari

VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

NONINO neto

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# 🕻 NONINO LIBRE 💆

#### **Nonino Family**

Spicy, fresh and energizing. Created by Giannola Nonino, the perfect cocktail for an evening to be fully lived. Garnish with a lime slice.



# GRAPPA ANTICA CUVEE RISERVA 5 YEARS CASK STRENGHT

Natural ageing from 5 to 20 years in barriques and small casks in the Nonino cellars



Fresh pomace of selected grapes among which Cabernet, Merlot and Schioppettino



Ţ

Artisanal. Discontinuous with head and tail cutting, in copper steam stills. 0% color additives



Rich and velvety with a scent of strudel, pastry, cherries and chocolate. Always charming

CODE

SIZES AVAILABLE

NONANTRIS00700





**VENETO** 

Canevel

Bottega Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** Basagoiti

AUSTRALIA - Mitchelton



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"Vigneti Monovitigno" are obtained by distilling pomace from a single grape variety



Fresh pomace of Moscato grapes from dedicated production zones



**41%** 

Artisanal. Discontinuous with head and tail cutting, in copper steam stills



Elegant, aromatic, soft and sensual with the perfume of roses, thyme and vanilla

CODE

SIZES AVAILABLE

NONGRAMOS00700

700ml





### ✓ MOSCATO NONINO **TONIC®**

#### **Nonino Family**

A fresh long drink, thirst quenching and easy to prepare. Moscato NoninoTonic® is perfect for who loves floral flavors, with II Moscato Nonino Grappa Monovitigno® and leaves of mint or sage.



VENETO

VLINLIU

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

**BEERS & LIQEURS** 

## **NONINO**

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#### **AMARO HERBAL INFUSION RISERVA 24M**

Quintessentia® of herbs, spices, fruit, berries and roots, enriched with aged ÙE® Nonino Grape Distillate. Double aged: ÙE®, Nonino Grape Distillate is aged minimum 12 months and the whole Quintessentia is than aged for 24 months in oak barriques and small casks





With great softness, the citrous notes are lessened and it gains great elegance declined in different and enveloping notes. At the beginning autumnal brushwood and moss fragrances that leave way to scents of raisins and passito. Balsamic scents that balance the bitter notes of rhubarb, scent of flamed orange and caramelized vanilla, great persistence and intensity



On the rocks or neat at room temperature

CODE

SIZES AVAILABLE

NONAMARIS00700







**VENETO** 

Canevel

Bottega

Tedeschi Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

Bodegas Tionio Basagoiti

AUSTRALIA - Mitchelton

AUSTRALIA - WIILCHEILUH



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# GRAPPA MONOVITIGNI VENDEMMIA RISERVA 18 MONTHS IMPERIAL

Over 18 months in barriques and small casks. Blown glass bottle, 24 carat warm gold and glitter decorated, stopper in glass and 24 carat gold. Manually bottled



Precious Friulian selected pomace, harvested fresh and soft and carefully destalked.



talked. sanal. Discontinuous with head and tail.



Artisanal. Discontinuous with head and tail cutting, in copper steam stills. 0% color additives



Elegant and persistent.

CODE

SIZES AVAILABLE

NONGRACHD006300

6300ml

#### GRAPPA MONOVITIGNI VENEMMIA BIANCA IMPERIAL

A distillate with charming personality. Blown glass bottle, 24 carat warm gold and glitter decorated, stopper in glass and 24 carat gold. Manually bottled



Precious pomace harvested fresh and soft of grapes selected from the Nonino Family.





Artisanal. Discontinuous with head and tail cutting, in copper steam stills. 0% color additives



Soft, elegant, scents of apricot, green apple, and raisins.

CODE

SIZES AVAILABLE

6300ml

NONGRACHA06300



# TRADIZIONE 41 BARRIQUED 12 MONTHS

Obtained by distilling carefully selected fresh pomace. Aged 12 months in barriques. Imperial bottle Made precious by the handmade stopper with sealing wax and Nonino seal



Selection of pomace of white and red grapes



Artisanal. Discontinuous with head and tail cutting, in copper steam stills



White Grappa with fragrance of grapes, elegant, fresh and crystalline



41%

CODE

SIZES AVAILABLE

NONGRATRB03000





VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Hoftstatter

**Fantinel** 

ALTO ADIGE

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**LIQUORS** 

Every culture has its methods for helping a smooth digestion, yet no country can match Italy for the sheer variety of digestive preparations available. These digestives, or "digestivi", are known collectively as "Amari". The word refers to the bitterness, derived from quinine, that unifies this disparate group of liqueurs. Hundreds of amari are produced in Italy. Each has a proprietary formula that generally includes various herbs, roots, flowers and spices, which are macerated in alcohol, sometimes blended with a sweet syrup and tempered in barrels or bottles.





#### FERNET-BRANCA

A pungent and black drink made in Milan and considered by many to be the benchmark Italian amaro. Flavors of anise and saffron add complexity to this forceful drink.



CODE

SIZES AVAILABLE

WHOLIQFER01000

1000ml



The Toronto Cocktail is a delicious rye whiskey cocktail featuring Fernet-Branca. It's the perfect balance of sweet and bitter, rich and full of flavor.



#### **AMARO AVERNA**

A sophisticated and complex amaro that hails from Sicily. The addition of blood orange and lemon peels to the aromatic herbs used to make this amaro adds a bright and refreshing character. Averna is widely considered to be one of the most versatile Italian amari.



Vertigo

CODE

SI7FS AVAILABLE

WHOLIQAVE01000

1000ml



#### **ITALICUS**

The word 'Rosolio' comes from the Latin 'ros olis' translated in English as 'morning dew'

Before the appearance of Vermouth & Amaro in Italy, Rosolio was the main drink enjoyed by the king of Savoia and often served as "Aperitivo di Corte"



28%



Spritzicus

CODE SIZES AVAILABLE XX 700ml

#### **AMARETTO**

Is an Italian sweet liqueur from Saronno. is an infusion of apricot kernel essential oil flavoured with seventeen selected herbs and fruits. It is based on an original, secret recipe dating back to the year 1525. Despite its characteristic bittersweet almond taste the product does not contain any almonds or other nuts



28%



**Blood Orange Amaretto** 

CODE

SI7FS AVAILABLE

WHOLIQAMA01000 1000ml



**BEERS & LIQEURS** 

**VENETO** 

Canevel

Bottega

Tedeschi

Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

#### PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRUZZO - Fantini

CAMPANIA - Feudi San Gregorio

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SICILIA - Planeta

SARDEGNA - Vigne Surrau

EMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

**Bodegas Tionio** 

Basagoiti

AUSTRALIA - Mitchelton

**LIQUORS** 

Every culture has its methods for helping a smooth digestion, yet no country can match Italy for the sheer variety of digestive preparations available. These digestives, or "digestivi", are known collectively as "Amari". The word refers to the bitterness, derived from quinine, that unifies this disparate group of liqueurs. Hundreds of amari are produced in Italy. Each has a proprietary formula that generally includes various herbs, roots, flowers and spices, which are macerated in alcohol, sometimes blended with a sweet syrup and tempered in barrels or bottles.



#### **APEROL**

Is an Italian brand of aperitif from the Campari company, which is made of bitter orange, gentian and rhubarb. World wide famous as one of the ingredients of Spritz.



CODE

SIZES AVAILABLE

WHOLIQAPE01000

1000ml

## 



A Spritz Veneziano or Aperol Spritz, also called just Spritz, is an Italian wine-based cocktail, commonly served as an aperitif in Northeast Italy. It consists of prosecco, Aperol and soda



# Vecchio Amaro del Capo

#### **AMARO DEL CAPO**

An herbal and minty amaro made in Calabria, Amaro del Capo is excellent when served on the rocks or ice cold from the freezer.



CODE

SIZES AVAILABLE

WHOLIQCAP01000

1000ml

# (( White Del Capo Russian



Welcome to the capital of great Russia, where the temperature is so ideal for our Amaro, that can be warmed up with milk and cream.





#### CAMPARI

(A sweet-bitter, red vermouth) was created in Milan. It was named after its inventor, Davide Campari who invented his drink in a Caffè at Piazza del Duomo in 1860. It can be served undiluted or mixed with mineral water, soda or white wine.



CODE

SIZES AVAILABLE

WHOLIQCAM01000

1000ml

## BOULEVARDIER D



Invented during the prohibition years and served in American style, The Boulevardier mixes European ingredients and has a rich, intriguing and intense taste





#### **AMARO MONTENEGRO**

Amaro Montenegro company was founded in 1885 and named it after Princess Elena of Montenegro who went on to become Queen of Italy in 1900. Amaro Montenegro is made with 40 botanicals using three processes: boiling, maceration, and distillation



CODE

SIZES AVAILABLE

WHOLIQCAP01000

1000ml

#### **((** MONTENEGRO PALOMA



Amaro and tequila? It works-particularly with slightly aged reposado tequila, which has a bit more weight to it than a standard silver.







VENETO

Canevel

Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

PIEMONTE

Marchesi di Barolo

LOMBARDIA

Nino Negri

FRIULI

Villa Russiz

Fantinel

ALTO ADIGE

Hoftstatter

St Michael Eppan

UMBRIA - Arnaldo Caprai

LAZIO - Casale del Giglio

ABRU770 - Fantini

CAMPANIA - Feudi San Gregorio

PUGLIA - Vignetti del Salento

SICILIA - Planeta

SARDEGNA - Vigne Surrau

FMILIA ROMAGNA - Manicardi

ARGENTINA - Tupungato

FRANCE - Louis Roederer

SPAIN

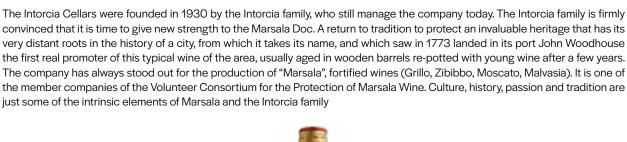
Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

## BEERS & LIQEURS

# CANTINE INTORCIA







# MARSALA RISERVA SUPERIORE RUBY SWEET DOC 2004

A modern and youthful Marsala, born with the Heritage project, where the use of wood and a strict selection of indigeous grapes makes the difference. Deep golden yellow, with golden reflections tending towards amber. Aged over 10 years in oak barrels. A medium sized tulip goblet is recommended to best appreciate the sensory profile.



GRILLO





Brilliant amber yellow. Intense on the nose with sweet notes reminiscent of dried fruit, figs and dates with citrus hints of candied orange peel, licorice and caramel. On the palate it is soft, sweet and elegant, well integrated with all the pleasant aromas found on the nose. Excellent freshness that characterizes it and makes it more and more pleasant in its persistence. Wine with an excellent balance.

CODE

SIZES AVAILABLE

WHOMARORO00750

750ml



#### MARSALA FINO I.P. SEMI SECCO DOC

A classic Marsala that is very versatile. Used in countless of traditional pastry recipes, but also drunk on its own. Best if served with any kind of pastry, especially those made of almonds and ricotta. Serve at room temperature or slightly chilled. Aged at least 12 months in oak casks.



**GRILLO, INZOLIA, CATARRATTO** 



MARSALA DOC



HERITAGI

MARSAL

VINTAGE.

2015

Golden colour. In the mouth is soft and a slightly sweet.

CODE

SIZES AVAILABLE

WHOLIQMAR01000

750ml

#### MARSALA RISERVA SUPERIORE ORO DOC 2015

A modern and youthful Marsala, born with the Heritage project, where the use of wood and a strict selection of indigeous grapes makes the difference. Deep golden yellow, with golden reflections tending towards amber. Aged over 4 years in oak barrels. A medium sized tulip goblet is recommended to best appreciate the sensory profile.



GRILLO





MARSALA DOC



Elegant, complex and refined, with sweet fruity and spicy notes: peach in syrup, apricot and candied orange, dried figs, vanilla and cinnamon. The toasted notes of good distinction of almonds are pleasant and hazelnuts. Delicately sweet, fresh and savory to the taste, it remains warm and enveloping, with good balance, excellent pleasantness and good persistence.

CODE

SIZES AVAILABLE

WHOMARDOL00750





TRENTINO

Ferrari

#### **VENETO**

Canevel

Bottega

Tedeschi

Ottella

#### TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti

Ornellaia

Tenuta San Guido

Luce

#### PIEMONTE

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SPAIN

Bodegas Tionio

Basagoiti

AUSTRALIA - Mitchelton

## 32 VIA DEI BIRRAI

32 Via dei Birrai is the first Italian craft microbrewery to have been granted the quality certificate ISO 9001:2008 DNV and the certificate CI, guaranteeing a 100% Made in Italy product. For 32, passion means a meticulous selection of raw materials and judicious procedures that pay tribute to the very word brewery and the art of brewing.

The "32" beers are: not pasteurised, in other words not heat treated during conditioning. Refermented in the bottle, which is what produces the typical yeast sediment on the bottom, the intense aroma and the delicate carbonation. Unfiltered and top-fermented (at a temperature between 15 and 25 degrees)





#### **CURMI**

Spiced top-fermented ale made with spelt and barley malt, bottle conditioned



CODE

SIZES AVAILABLE

32BEERCUR00750

750ml

#### **AUDACE**

Strong, spiced, top-fermented ale, beer, bottle conditioned



CODE

SIZES AVAILABLE

32BEERAUD00750

750ml

#### **OPPALE**

Highly hopped top-fermented beer, bottle conditioned



CODE

SIZES AVAILABLE

32BEEROPP00750



VENETO

Canevel Bottega

Tedeschi

Ottella

TOSCANA

Borgo Scopeto

Caparzo

Altesino

Brancaia

Tenute Rossetti Ornellaia

Tenuta San Guido

Luce

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SLOW

Amber-coloured double-malt top-fermented beer, with secondary fermentation in the bottle.



CODE

SIZES AVAILABLE

32BEERNEB00750

750ml

#### **ATRA**

Top-fermented brown ale, bottle conditioned.



CODE

SIZES AVAILABLE

32BEERATR00750

750ml

#### **ADMIRAL**

Amber-coloured top-fermented beer with ruby bottle conditioned.



CODE

SIZES AVAILABLE

32BEERADM00750





## **NEGRONI**



Negroni is italy's most renowned Cocktail in the world. Created in 1919, it Was first served in the ancient casoni Bar in florence, tuscany. The cocktail is Named after its inventor, count Camillo Negroni, a gentleman of noble origins And fine taste, a true connoisseur of The art of living. Today, negroni comes Ready to serve: in its classic combination With generous amounts of ice and An indispensable slice of orange. Negroni makes for both an excellent, Refreshing apéritif and a smooth digestif. Its low alcohol content, the Right balance of herbs and spices in its Formula, and the overall quality of its Ingredients, put it right at the top of its Category. Negroni is a premium product You will recognize by its unmistakable Aroma and refreshing aftertaste.



#### **NEGRONI**

A classic drink, in a beautiful 1-liter bottle, to be enjoyed with friends, both as an aperitif and after dinner.

Just add ice and a slice of orange to have the perfect Negroni Cocktail, simply poured into the glass. A dash of gin will make it stronger, if you like.

The Negroni Cocktail with the addition of soda water or sparkling wine becomes a fantastic summer long drink.

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Distilled alcohol (made from juniper berries), red vermouth, bitter

**⊗** 21%

CODE SIZES AVAILABLE

WHOLIQNEG01000



