



Nº1

DESIDERIO



Un capolavoro in ogni bicchiere

A M A S T E R P I E C E I N E V E R Y G L A S S



OUR ESSENCE

At Desiderio N°1 we believe winemaking is and should always be an art form. We are passionate about our craft and each bottle is lovingly created from the rare grapes of Veneto, Italy where the finest Prosecco in the world originates. We have chosen to mix the best of traditional winemaking techniques with recent scientific knowledge through bioenology*, in order to create distinct and truly exceptional sparkling wines for those who appreciate the pleasures of life.

With that in mind, we present our wine in places that put an emphasis

on art, whether it be in a restaurant where chefs express their ingenuity, or a gallery where artists showcase their masterpieces. To further emphasize this philosophy, we have designed our own Desiderio N°1 Art Lounges where visitors will appreciate art from around the world while enjoying a glass of our unforgettable sparkling wine. Desiderio means to desire. We hand-craft each bottle of our sparkling wines through a meticulous process combining skill, experience and a deep passion for the art of winemaking to create sparkling wines that are not only enjoyed, but desired.

*Bioenology: the practice of combining viticulture, vinification and oenology





ART OF MOTHER NATURE

In the enriching world of fine wine, location is everything. Italy, also known as Bel Paese or the beautiful country, due to its climate, landscapes, culture, and rich history, is the home of Prosecco and much of the world's most renowned sparkling wines.

Our Desiderio N°1 winery is located in the heart of Veneto, Italy (or "La Marca Trevigiana"), a masterful piece of mother nature, which lies deep in the foothills of Italy's Dolomite Mountains. This Medieval Italian territory is known among oenophiles (wine lovers) as the epicenter for the finest Prosecco in the world – the birthplace of Prosecco Superiore Treviso DOC.

However, the region is not just known for world-class Prosecco, there are fabulous full-bodied reds and light fruity whites that also hail from this unmatched terroir. Veneto's grapes are world renowned and at Desiderio N°1 we have a passion for the remarkable Glera grapes of the region. These provide the foundation for our Prosecco Brut DOC and Prosecco Rosé DOC (which is blended with Pinot Noir grapes). We also have a special appreciation for the rare Raboso Veronese grapes, which we cultivate and use for our exceptional Rosso Spumante.

OUR REGION

The Desiderio N°1 winery is located in the heart of the Marca Trevigiana, so any wine with our label on the bottle is guaranteed superior quality. However, there is more behind the creation of the Desiderio N°1 winery than wine production. We want to share the enjoyment, the experience, the company of like-minded friends. Our wines strive to become your new companions carrying you on the wings of desire on your journey to beautiful destinations where you can get lost together. Our whole enterprise is founded on one single statement:

“There are no strangers in the world, only friends, who haven't met yet.” Desiderio N°1 wants to get you excited about our unique and exhilarating wines. These aren't wines you'll find on the shelf at your local supermarket, which is why we want to present them to you in a different light sharing our passion for them with you.

We are honored to say that each grape used to create our sparkling wines originates from this exceptional terrain.



ART OF SUSTAINABILITY

We choose to work with Mother Nature rather than against her. We do this through the use of biodynamic agricultural practices to ensure that each bottle of our wine is of the highest quality and created with the best of nature. Our grapes are grown without the use of pesticides, artificial fertilizers, synthetic chemicals, or GMOs. We use

nature's natural rhythms to capture peak growing conditions and feed our soil with the highest grade of all natural compost for optimal grapes. Our biodynamic growing practices restore and revitalize our piece of this incredibly rare terroir, so that we can continue to create exceptional wines for years to come.



ART OF WINEMAKING

At Desiderio N°1 we believe winemaking is and should always be an art form. We have combined the best of traditional winemaking techniques with recent scientific developments and a deep rooted passion for the process into one cohesive craft. We've also chosen to eschew modern mass-production in order to hand-craft distinct and truly exceptional sparkling wines.

Each bottle of Desiderio N°1 is lovingly crafted by the amazing Simone. Winemaking is an integral part of Simone's being. His grandfather is a winemaker, his father is a vintner and he has always lived amongst vineyards. Through generations, Simone's family has mastered the art of winemaking

which has led to Simone's deep passion for the art form, which shines through in every bottle of our sparkling wine.

Simone oversees and implements all aspects of our winemaking process. In Italian we call this industry expert a vignaiolo, the word used to describe the combination of 'winemaker' and 'grape grower' (vintner). While the winemaker is responsible for the processing of the grapes and establishing the character of the wine, the vintner determines the appropriate vines and tends to the land to cultivate the very best grapes for production. In our own vernacular, we call him the artist.



DESIDERIO N°1 PROSECCO BRUT DOC

DESIDERIO N°1 Prosecco MILLESIMATO BRUT is a Prosecco DOC (Controlled Designation of Origin), obtained by the vinification in vintage Glera grapes grown on the hills near Treviso, in the northern Italian region of Veneto. This DOC wine is made according to the Charmat method, where the bubbles emerge in a secondary fermentation in a steel tank. This sparkling wine is fresh and elegant, light to medium-bodied and is meant to be consumed

in its youth, to enjoy its liveliness and freshness. This crafted Prosecco is sophisticated yet playful, dry yet fruity, bursting with elegantly complex fruity notes of banana and vanilla, intertwined with fresher scents such as lemon and cedar. DESIDERIO N°1 Prosecco is made entirely from hand-selected, single vintage Glera grapes from two specific locations in Italy's Treviso commune – the home of Prosecco – within the Veneto region in northern Italy.



TREVISO ITALY



PROSECCO SUPERIORE
MILLESIMATO BRUT



DATA SHEET

Color Pale Straw

Perlage Extra fine and persistent

Fragrance On the nose, there are notes of banana and vanilla, intertwined with frescer scents of lemon and cedar

Flavor The aroma is typical floral Prosecco with citrus and spicy notes

Alcohol content 11%

Sugar content 3g/l

Total acidity 5,85 g/l

pH 3,18

Pressure 4,8 bar

How to serve Flute drop at a temperature of 6-8 ° C

Storage Dark and cool place, possibly dry

PRODUCTION NOTES

Grape varieties Glera

Grape production area Biancade di Roncade

Average altitude of the vineyard 30 meters a.s.l.

Exposure of the vineyard West, south-west

Type of terrain Clayey and rich in caranto

Climate Temperate, hot summer and slightly humid average temperatures from flowering 25 ° C

Training system 'doppio capovolto' and Sylvoz methods

Grape-harvesting period Late August, early September

N°1

The Carboncine commune di Roncade and San Biagio di Callalta unique terroir is widely recognized for the superior quality of Glera vineyards due to the strong presence of caranto, fine clay silt deposited by rivers and streams flowing down from the nearby Dolomite mountains. The winemaking process is characterised by very soft pressing to ensure a proper balance between acidity and natural sugar. Strictly following the Charmat method, the Prosecco undergoes a secondary fermentation in stainless steel tanks and is bottled under pressure to maintain its sophisticated effervescence. The

secondary fermentation assists in creating a delicately persistent "perlage", a word used to describe the quality and size of the bubbles. Though perfect as an aperitif, this wine pairs well with battered vegetables, fried food, cheeses, cold pasta and serves as an excellent companion for oysters, prawns, fish, truffles and desserts such as the famous Italian Panettone. Its pale-straw color is reminiscent of the yellow hues of Treviso's countryside at harvest time. Perfectly balanced with an utterly seductive creamy texture and a smooth finish that leave the palate refreshed and wanting more.



In vino veritas

IN WINE THERE IS TRUTH

N1

DESIDERIO N°1 PROSECCO ROSÉ DOC

DESIDERIO N°1 Prosecco Rosé DOC is a well blended and delightful brut sparkling wine obtained through blending vinification of Glera and Pinot Noir grapes from Biancade di Roncade of Treviso. DESIDERIO N°1 offers a fine Italian rosé sparkling wine that is currently receiving considerable international attention. If you are familiar

with Prosecco then you will not be moving too far away from these aroma and tasting experiences, you will get an additional creamy red fruit expression on the nose and in the mouth. The glamorous bright pale pink, with sunset highlights is accompanied by a vigorous mousse and a dense swirl of the finest perlage.



TREVISO ITALY



DESIDERIO N°1
PROSECCO ROSÉ DOC



DATA SHEET

Color Bright pale pink

Perlage Extra fine and persistent

Fragrance On the nose, there are notes of wild berries, wild strawberries and currants; elegant and delicate fragrance.

Flavor The aroma is fresh and delicate with a good structure that remains in line with the olfactory structure.

Alcohol content 11,5%

Sugar content 8-10 g/l

Total acidity 5,50-6,00 g/l

pH 3,10

Pressure 4,5 bar

How to serve Flute drop at a temperature of 6 ° C

Storage Dark and cool place, possibly dry

PRODUCTION NOTES

Grape varieties Glera and Pinot Noir

Grape production area Biancade di Roncade

Average altitude of the vineyard 30 meters a.s.l.

Exposure of the vineyard West, south-west

Type of terrain Clayey and rich in caranto

Climate Temperate, hot summer and slightly humid average temperatures from flowering 25°C

Training system 'doppio capovolto' and Sylvoz methods

Grape-harvesting period Late August, early September

N°1

Harvest by hand followed by destemming and light, slow pressing. Fermentation with native yeasts in cream and selected following the bioenology method. The must is obtained from softly pressing the grapes during the first stage of the fermentation at a controlled temperature of 18° C. The wine is then decanted into pressurized stainless steel tanks where the secondary fermentation occurs to create bubbles in accordance with the traditional Charmat method. The scent is delicate

and ethereal, almost tulle-like, with a recognizable floral note and a hint of fresh strawberry and wild berries right at the end. The palate opens with a satisfyingly salty impact, with the effervescence leading to a firm, fresh mouthfeel that is gentle in the middle and more sinewy on the finale, combined with a drier sensation. The combination of flavouring and elegance makes the Desiderio N°1 Prosecco Rosé DOC ideal to drink as an aperitive, paired with fish dishes, shellfish and white meats.

DESIDERIO N°1 ROSÉ
SPUMANTE CUVÉE PRESTIGE BRUT

DESIDERIO N°1 Rosé Spumante Cuvée Prestige Brut is made from hand-selected grapes followed by destemming, light slow pressing and fermentation according to the method of bioenology, the result is a unique and beautiful antique pale pink. The grapes, Pinot Grigio and Chardonnay,

are carefully selected from our vineyard in Roncade, harvested by hand in September and vinified without skin. Following a long and slow fermentation we then let the wine mature in our stainless steel tanks and finally we create our Cuvée following the Charmat method.



TREVISIO ITALY



DESIDERIO N°1 ROSÉ
SPUMANTE CUVÉE PRESTIGE BRUT



DATA SHEET

Color Pale pink

Perlage Extra fine and persistent

Fragrance Red fruits, cherries and sour cherries

Flavor Fresh and balanced structure, fruity aroma.

Alcohol content 11,5%

Sugar content 3-6 g/l

Total acidity 5,50-6,00 g/l

pH 3,10

Pressure 4,5 bar

How to serve Flute drop at a temperature of 6 ° C

Storage Dark and cool place, possibly dry

PRODUCTION NOTES

Grape varieties Pinot Grigio and Chardonnay

Grape production area Biancade di Roncade

Average altitude of the vineyard 30 meters a.s.l.

Exposure of the vineyard West, south-west

Type of terrain Clayey and rich in caranto

Climate Temperate, hot summer and slightly humid
average temperatures from flowering 25°C

Training system 'doppio capovolto' and Sylvoz methods

Grape-harvesting period Late August, early September

N°1

This sparkling wine is obtained by blending our best Pinot Grigio and Chardonnay grapes, through double fermentation with selected natural live yeasts. Features a fine and persistent perlage that enhances the fruity aroma in which it is recognized the typical presence of red fruits,

especially cherries and sour cherries. On the palate there is an acidic tip typical of the grape variety to which it belongs, the aftertaste carries a hint of cherry. Excellent as an aperitif, yet great pairing with light appetizers, grilled fish, cold cuts and cheeses.



La vita è troppo breve per bere vino cattivo

L I F E I S T O O S H O R T T O D R I N K B A D W I N E

N1

DESIDERIO N°1 ROSSO SPUMANTE

DESIDERIO N°1 Rosso Spumante is an Extra Dry red sparkling wine obtained through vinification of Raboso Veronese grapes, a native plant of the Treviso area. DESIDERIO N°1 offers a niche product which satisfies even the most demanding palates. Its captivating and seducing flavour enhances a perfect balance of rustic Raboso and the freshness of sparkling wine. Raboso Veronese, a native plant of the Treviso area, born from a spontaneous cross

between Raboso Piave and Marzemina Bianca that probably occurred even before the time of the Roman Empire. This ruby-red Spumante will instantly captivate and intrigue you with its extravagant bouquet, reminiscent of fresh raspberries and wild cherries. Surprisingly versatile, this pioneer of the Raboso Spumante proves increasingly complex, while maintaining its crisp and refreshing character.



TREVISO ITALY



ROSSO SPUMANTE
MILLESIMATO EXTRA DRY



DATA SHEET

Color Bright ruby red

Perlage Extra fine and persistent

Fragrance On the nose, there are notes of red fruits, raspberry and cherry; elegant and persistent fragrance

Flavor The aroma is fresh and delicate with a good structure that remains in line with the olfactory structure.

Alcohol content 11,5%

Sugar content 14-16g/l

Total acidity 6,00 g/l

pH 3,00

Pressure 4,5 bar

How to serve Flute drop at a temperature of 8 ° C

Storage Dark and cool place, possibly dry

PRODUCTION NOTES

Grape varieties Veronese raboso

Grape production area San Biagio di Callalta

Average altitude of the vineyard 30 meters a.s.l.

Exposure of the vineyard West, south-west

Type of terrain Clay

Climate Temperate, hot summer and slightly humid average temperatures from flowering 25 ° C

Training system 'doppio capovolto' and Sylvoz methods

Grape-harvesting period September mid-October

N°1

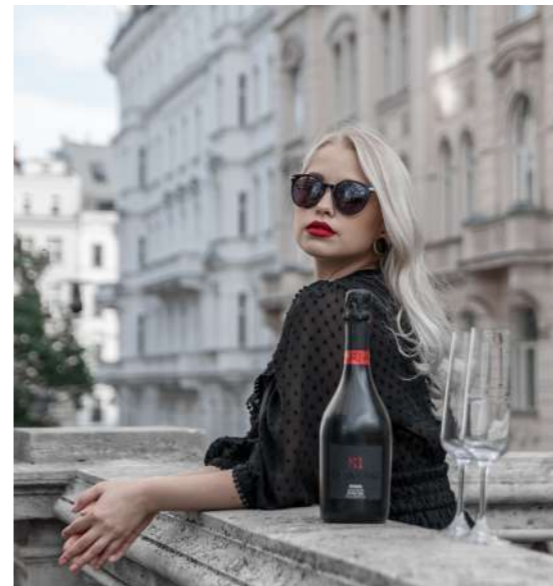
Raboso was in the past the most cultivated red varietal of eastern Veneto; it was a wine consumed by Venetian navigators on their long voyages around the world; they named it 'vin de viajo' (wine of travel) because it was the most resistant of wines to aging and sea-voyage. This pedigree explains why Raboso Veronese presents itself as less tannic and gentler than Piave. Raboso Veronese is a late grape variety cultivated in a clayey soil with production quantities around 50 quintals per hectare. Thanks

to its increasingly docile characteristics, this varietal lends itself to intriguing craftsmanship, leading us to this uniquely beautiful vintage of DESIDERIO N°1 Rosso Spumante. Once the controlled-temperature maceration is completed, a second fermentation is strictly produced with indigenous yeasts. Our labor of love culminates in this irresistibly appealing wine of extraordinary sensory balance between refreshing acidity and alluring sweetness.

Il vino è la cosa più civile del mondo

WINE IS THE MOST CIVILISED THING IN THE WORLD

N°1



BIOENOLGY

We have taken a holistic approach to the art of winemaking through the use of Bioenology. This cutting-edge method of winemaking combines viticulture (the cultivation of grape vines and the growing of grapes), vinification (the physical production of wine from grape juice), and oenology (the study, knowledge, and understanding of wine and the winemaking process) into one cohesive practice.

While both viticulture and oenology depend almost entirely on knowledge

gained through experience, Bioenology provides a far greater and scientific understanding of 'why' certain aspects of viticulture and vinification are so critical.

Please don't misconstrue bioenology, as the use of chemicals in any stage of our winemaking process. We rely solely on the expertise of our vignaiolo to produce our superior grapes, never using pesticides, GMOs, or synthetic chemicals on our vines and all ingredients added in the winemaking process are all-natural, including the yeasts.

LOW SULFITES WINE





OUR ART FORM

At Desiderio N°1 we harvest each grape by hand to ensure the finest grapes go into each bottle of our wine. Then comes the science.

Recently, there has been incredible progress made in the scientific process of winemaking. Through Bioenology, in particular, we have embraced these modern techniques, enabling us to gain a far greater understanding of what exactly gives certain wines their individual characteristics. In the simplest (and least romantic) of terms, wine is the remarkable result of a microbiological fermentation process where yeast and bacteria consume sugars, amino acids, and other compounds found in grape juice (the "must"), converting them into alcohol. Once alcohol exists, the 'must' becomes wine, and once the alcohol content

reaches 16%, the alcohol in the wine kills off the yeast and the fermentation process naturally stops.

We have chosen to look carefully at how different types of yeast affect the must, and subsequently, the wine we artistically craft. We have discovered that by using a natural, already activated yeast, we are able to maintain a better pH balance (acidity), which has an optimal interaction with the tartaric acid found in the "must".

The result is longer stability, more persistent aromas and an unmatched microbiological purity to the wine. Additionally, we have found that using natural, active yeasts to create red wines greatly enhances the level of antioxidants found in the wine.

SQNPI CERTIFICATION

SQNPI (National Quality System of Integrated Production) is a voluntary production system that is implemented in compliance with the technical standards required for each type of crop, both in terms of defense against adversity and for all other agronomic practices, such as fertilization and irrigation.

All of our vineyards are managed in accordance with the principles of

organic farming. This practice, certified by SQNPI, allows us to avoid the use of pesticides which would otherwise be dispersed in vineyards and soil. We minimise treatments by eliminating those products that exploit the plants and are harmful to the environment, while encouraging biodiversity with our integrated pest management system.



BENEFITS



Food safety
of agricultural
products



Sustainable
production
methods



Worker
safety



Documented
product
traceability



Responsible
use of resources
to respect the
environment



THE SCIENCE

Our wines go through two separate fermentation processes. The second fermentation phase (or the refermentation) is what creates the effervescence in our sparkling wines. For this second phase, we use The Charmat Method, where the bubbles are trapped through the use of yeast and pressure. Next, the wine goes through a microfiltration process before finally being bottled.

Through our extremely careful selection of both native and live yeasts, we have been able to achieve a highly distinct flavor and 'body' to our wines.

This acute attention to the fermentation process is what sets us apart from other wine producers, not just in this particular region of Italy, but throughout the world. It is a beautiful synergy of art and science, resulting in our true masterpieces.



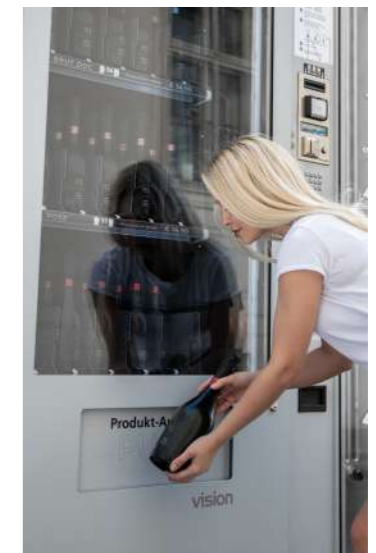
THE FIRST PROSECCO VENDING MACHINE IN EUROPE

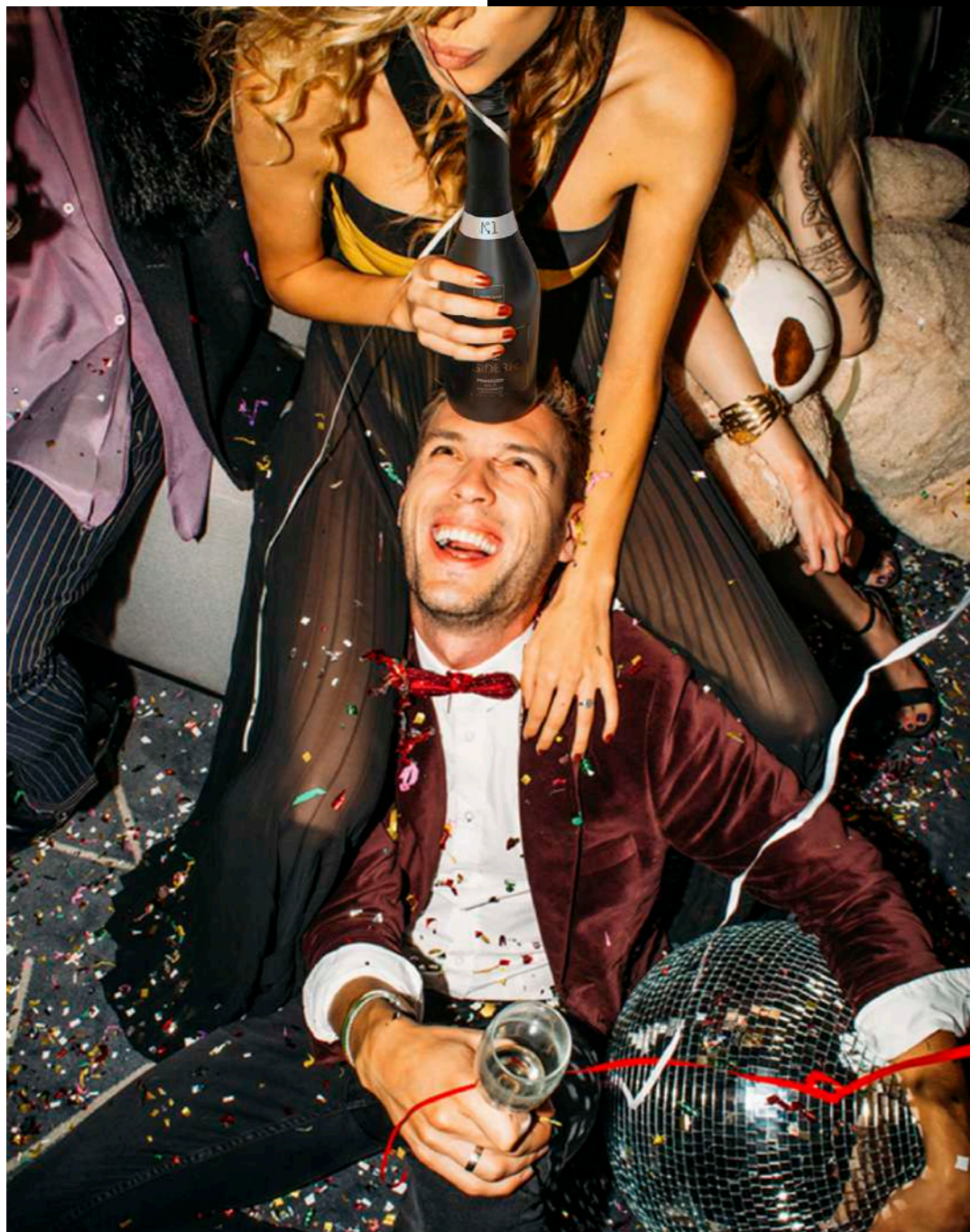
During the Corona lockdown, the Viennese art gallery Desiderio N ° 1 set the first Prosecco machine in the Austrian capital into operation where connoisseurs can choose between three types of Prosecco. Selling via vending machines has many advantages, “the Corona crisis may take a lot away from us, but not the ability to enjoy,” said Desiderio N ° 1 managing director Simone Coletta.

Selling Prosecco via vending machine has several advantages for him: In times of distance rules, mask requirements and hygiene regulations, the contactless

purchase of Prosecco via vending machine was the simplest and safest option. In addition, the vending machine is available around the clock, even outside of business hours, 24 hours a day. It also offers a “ready to drink” experience because the Prosecco comes out of the machine at the perfect temperature.

As a thank you, every 100th customer the machine will give away a special prize, where the customer wins three bottles of our Prosecco, one of each type: Brut, Rosé and Rosso.





WINES ARE FOR DRINKING IN A HAPPY 'SOCIAL' SETTING

There is nothing more enjoyable than sharing a great bottle of wine among friends and Desiderio N°1 Wines are perfect for any social setting. So, what better way to underline this than by turning to social media to help spread the word. Of course, we wanted to be more original as is befitting of the uniqueness of our wines, so we came up with the perfect solution for both you, and us.

We'd love it if you posted photographs of yourself with any bottle of Desiderio

N°1 wine on Instagram and add a witty comment to complete the picture. Log in on our website, send us a snapshot of your Instagram post, and we'll automatically add a bottle of wine, free, with your next order*, to say "thank you" for supporting us.

We want to make you happy not just with the exceptional quality and distinctive flavors of our wine, we want you to be happy by taking advantage of our 'happy hour' to sample some of our other wines so that you can read the whole story we are trying to tell with Desiderio N°1 Wines.

PROSECCO COCKTAILS

The art of mixing alcoholic drinks has its roots far back in time, dating back at least 10,000 years! Italy, the land of good food and fine wines, has also a long history of cocktails making, in fact, some of the world's most famous cocktails originated in our Country.

Prosecco Desiderio N° 1 is an extremely versatile drink and, in addition to perfectly

pairing with a variety of different food, it is also an excellent ingredient to prepare some of the best cocktails. From the most classic of aperitifs to digestive cocktails, we have listed the ones we love the most.

Create your very own with Desiderio N° 1 and enjoy "La Dolce Vita".





Spritz

The most famous Italian Aperitivo has very old origins. It was born at the end of 18th century when Austrian soldiers started tasting Veneto wines which they found too strong for their taste so, to lighten the wine they started adding sparkling water to it, in fact, Spritzen in German means To Spray.

The Spritz, as we know it today, was born in 1920 when Italian bartenders started using Prosecco mixed with bitter, soda and an orange slice in the drink, until it becomes an official IBA drink in 1970.



Prosecco Desiderio N°1

Aperol

Orange Slice

Soda Water

Mint



Negroni Sbagliato

Sometimes a simple mistake can create a classic and a fortuitous event can become the rule.

The Negroni Sbagliato was born in Milan between the end of the 60s and the beginning of the 70s, in the Basso bar, a historic neighborhood bar still in vogue today. It was invented by the bartender Mirko Stocchetto: it seems that during the preparation of a classic Negroni, Mirko confused the bottle of gin with that of Prosecco. Success was immediately ensured, precisely due to the presence of sparkling wine, which makes this cocktail less complex and more drinkable thanks to its bubbles.



Prosecco Desiderio N°1

Red Vermouth

Campari

Orange Slice



Bellini

The cocktail Bellini was invented in 1948 by Giuseppe Cipriani, head bartender of Harry's Bar in Venice who named the cocktail after the Venetian painter because of its pink color that reminded him of the color present in a painting by Giovanni Bellini (the Giambellino). The drink became a seasonal specialty at Harry's Bar in Venice, a favorite of Ernest Hemingway, Gianni Agnelli, Sinclair Lewis and Orson Welles. It later became very popular at Harry's Bar in New York as well. After a French entrepreneur set up a trade route to transport white peach pulp between the two locations, the cocktail became a classic, now popular in bars around the world.



Prosecco Desiderio N°1

White Peach Nectar

Mint



Barracuda

Another IBA Official, The cocktail was invented in the late 1960s by Benito Cuppari from Genova, at the time head bartender of the Michelangelo ship, during a competition he won in St. Vincent, in the United States.

Prosecco Desiderio N°1

Galliano Liqueur

Pineapple Juice

Lime

Mint



Sgroppino al limone

Although not really a cocktail, we included Sgroppino because it is an Italian classic digestive drink. Dated back to 1528 when it was served in aristocratic tables to cleanse the palate between two courses. Today it is normally consumed at the end of a meal as a digestive or between the first and second course.

Prosecco Desiderio N°1

Lemon Sorbet

Vodka

Lemon Slice



DESIDERIO PRODUCTIONS MUSIC, VIDEO AND PARTIES

There is more behind the creation of the Desiderio N°1 winery than wine production. We want to share the enjoyment, the experience, the company of like-minded friends so, we have created Desiderio N°1 Productions, where we constantly work on music and video creation. Our first hit was released on March 2021 and it's a remix of an Italian love song that touched the hearts of music lovers worldwide. This remix embarks upon a set of re-imagined creative routes. At Desiderio N° 1 we are actively working on many other productions and we will be releasing our very own music compilation soon.

As we all know, music creation goes hand in hand with parties, Desiderio N° 1 periodically host and sponsor parties around Europe, including our signature party, FÊTE N°1R. FÊTE N°1R is the essence of Desiderio turned into a party, where you'll experience all of our passion, enjoy exclusive guests invitations, drink our signature cocktails made by the best mixologists and dance to some of the best DJ's to brighten up your nights while enjoying Desiderio N°1.



DESIDERIO ART LOUNGE

At Desiderio N°1 we are dedicated to the art of winemaking. Each bottle of our sparkling wine is lovingly crafted, through a meticulous process combining skill, experience and a deep passion for the craft. We honor art in everything we do, which is why we have chosen to showcase our wines in places that highlight creativity. To take this philosophy one step further, we have designed our own Desiderio N°1

Art Lounges where visitors can gather to appreciate art from around the world while enjoying a glass of effervescence. Our lounges feature artists across practices and borders from painters, to photographers, to sculptors and musicians. In addition to functioning as gallery spaces, our lounges provide a space filled with inspiration to host one-of-a-kind events, gather with friends new and old and celebrate artistry.





GALLERY EXHIBITIONS

Our flagship Desiderio N°1 Art Lounge is located in the heart of Vienna's city center in a historic building circa 15th century and known as Palais Kaiserhaus. This structure was once owned by Kaiser Franz Stephan von Lothringen of Austrian Royalty for his personal quarters.

In addition to our art lounge exhibitions, we also showcase and support fellow artists through various collaborations.

As a believer in the importance of art, we are passionate about supporting up and coming artists from around the world by providing platforms to showcase their work.

Our art lounge exhibitions are ever evolving in order to showcase many different artists and art forms.

ARTIST & CREATIVE COLLABORATIONS

We want to ensure fellow artists are able to reach new heights in their profession, which is why we sponsor artists across mediums, by displaying their work in our art lounges and hosting gallery opening events. We also sponsor outside gallery events and help encourage exhibition attendance.

Additionally, we sponsor events and festivals with a creative focus from

fashion shows to music festivals. We partner with artists to create special edition Desiderio N°1 bottles that are displayed in our lounges and promoted across our digital platforms.

We work with chefs, food artisans and mixologists to come up with unique pairings and recipes for our sparkling wines.



DESIDERIO ART WORLD

4YOUREYE PROJECTIONART - ALESSA GRANDE - ARTAN SHABANI - DANIEL POSCHINGER - PATRIK MUCHENBERGER

MICHAEL HEDWIG - JOHNSON TSANG - KIYAN FOROOTAN - HOA LUO - LUKA BRASE

HYEJI NAM - GIZELLA VARNA SINAI - DANIEL UND LUKAS RACHLÉ - MARIO GJASHTA - GEENIE VIRAL

RAUM QUAPPE@ MELO&AARON - MOHAMED SAID CHAIR - ALI AKBAR SADEGHI - WAHED KHAHDAN

FELIX THEILE - FELICITAS SCHWENZER - MORITZ MIZRAHI - OFFERUS ABLINGER - HOSSEIN KHOSROJERDI

ADEL HASHEMI - DANNY BITTENCOURT - HASTI TABATABAEI KHATAMBAKHSH - MEHDI FALLAH





ADRIEN JP LUXEMBURG-WELLENSTEIN - MARINA FRECCIA - LIA QUIRINA - ALEXANDRA KLOPPE

DANIELLE PAMP - PARHAM GHALAMDAR - CLAUDIA TOMASSETTI - EYE/CON - FLÁVIA MUDESTO

SAGAR SARKAR - AKLIMA IQBAL - ART CONTRAIRE - MARYAM RADMEHR - SAMIRA ENGEL

SELIN KARAMAN - EKATERINA HEIDER - MARCO MORI - ELLA ELLARONI - PASCALE BALLIEUL

ESTHER EIGNER - QUINN KOLZ - ARMINA HATIC - JASCHA SUESS - MILAN MLADENOVIC

JULIE DADSETAN - DAVOUD ZANDIAN - LUIZ LIMA - #DBLPNG - IWANA SUDIMAC - ADIB DEHGHAN

1. Edition

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