



CiCi Cibo ltd

WINE BROCHURE

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LINEA DACASTELLO VINO ROSSO



Montepulciano d'Abruzzo D.O.C.



GRAPE 100 % Montepulciano

APPELLATION Montepulciano d'Abruzzo D.O.C.

PRODUCTION ZONE Province of Chieti, Abruzzo, Italy

CLIMATE Temperate, with hot summers and wet but mild winters

VINIFICATION The grapes are vinified traditionally, with maceration on the skins at a controlled temperature in stainless steel vats.

VINTAGE 2024

ALCOHOL 13 %

SUGAR RESIDUAL 3,5 g/l

TOTAL ACIDITY 5,2 g/l

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 2 or 3 years.

COLOUR Ruby red

BOUQUET Intense and fruity, with notes of ripe red fruit

PALATE Warm and smooth with a long aftertaste

PAIRING Ideal with roast meat and game, and with mushrooms and polenta.

Cabernet Sauvignon Veneto I.G.T.



GRAPE 100% Cabernet Sauvignon

APPELLATION I.G.T.

PRODUCTION ZONE Veneto, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Traditional on skins, fermentation with selected yeasts and ageing in steel tanks. Fining and cold tartaric stabilisation, tangential filtration before bottling

ALCOHOL 12 %

TOTAL ACIDITY 5,4 g/l

RESIDUAL SUGAR 6 g/l

SERVING TEMPERATURE 14-16°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a red wine, to fully appreciate its qualities, it is best drunk within 3 years

COLOUR Ruby red, with purplish highlights

BOUQUET Intense and pleasant with echoes of cherry

PALATE Smooth and velvety, persistent

PAIRING Ideal with pasta, eggs, roast meats and stews. Interesting when paired with pizza.

Sicilia Nero d'Avola D.O.C.



GRAPE 100% Nero d'Avola

APPELLATION Sicilia D.O.C.

PRODUCTION ZONE Menfi, Province of Agrigento, Sicily, Italy

CLIMATE Mediterranean, with temperate winters and hot summers

VINIFICATION Fermentation takes place in temperature-controlled steel tanks, where the wine ages before being bottled

ALCOHOL 13.5 %

TOTAL ACIDITY 4,5 g/l

RESIDUAL SUGAR 4,97 g/l

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 5 years

COLOUR Deep ruby red

BOUQUET Fruity and floral, with scents of maritime pine and carob

PALATE Warm and balanced, fine and harmonious

PAIRING Excellent with game, roast meats and grilled tuna steaks.

Salento Negroamaro I.G.P. Lu Zitu



GRAPE 100% Negroamaro

APPELLATION I.G.P.

PRODUCTION ZONE Apulia, Italy

CLIMATE Warm, characterised by abundant rainfall all year round. African summer winds cause significant temperature variations

VINIFICATION Ageing in steel with completion in wood for 2-4 months before bottling

ALCOHOL 13 %

TOTAL ACIDITY 5,7 g/l

RESIDUAL SUGAR 10 g/l

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a red wine, to fully appreciate its qualities, it is best drunk within 3 years

COLOUR Deep ruby red

BOUQUET Floral and spicy, with scents of red berries and liquorice

PALATE Enveloping, dry and well balanced

PAIRING Ideal with grilled meats, lamb, soups and roast vegetables.

Merlot Vicenza D.O.C.



GRAPE 100% Merlot

APPELLATION D.O.C.

PRODUCTION ZONE Vicenza, Veneto, Italy

CLIMATE Cool and breezy, with a significant day-night temperature range

VINIFICATION

ALCOHOL 13 %

TOTAL ACIDITY 5,30 g/l

RESIDUAL SUGAR 3,5 g/l

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 2 years

COLOUR Ruby red

BOUQUET Vinous and pleasant

PALATE Harmonious and balanced

PAIRING Ideal with risottos, grilled meats, polenta and omelettes.

SUGAR RESIDUAL 7,11 gr/l

Chianti D.O.C.G.



GRAPES 80% Sangiovese, 20% complementary vine varieties authorised

APPELLATION Chianti D.O.C.G.

PRODUCTION ZONE Chianti, Tuscany, Italy

CLIMATE Continental, with a fair temperature range. Characterised by low temperatures in winter and hot, dry summers

VINIFICATION The grapes undergo soft pressing. Temperature-controlled fermentation in steel

SUGAR RESIDUAL < 0,5 G/L

ALCOHOL 13 %

TOTAL ACIDITY 0,21 g/l

RESIDUAL SUGAR 5,44 g/l

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 2 years. We recommend leaving the wine to decant for at least an hour after uncorking the bottle and then serving it in large, crystal glasses to allow the aroma to open fully.

COLOUR Bright ruby red

BOUQUET Rich, vinous, with notes of violet and pansy

PALATE Harmonious, fresh and smooth

PAIRING Excellent with the flavours of Tuscan cuisine, but also with game and mature cheeses.

LINEA DACASTELLO VINO BIANCO



Trebbiano Terre Siciliane I.G.T.



GRAPE 100% Trebbiano

APELLATION Terre Siciliane I.G.T.

PRODUCTION ZONE Menfi, Province of Agrigento, Sicily, Italy

CLIMATE Mediterranean, with temperate winters and hot summers

VINIFICATION Fermentation takes place in temperature-controlled steel tanks, where the wine ages before being bottled

ALCOHOL 12.5 %

TOTAL ACIDITY 5,80 g/l

RESIDUAL SUGAR 2,2 g/l

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 3 years

COLOUR Straw yellow

BOUQUET Fruity with hints of ripe yellow fruit, floral with notes of broom

PALATE Smooth, structured and savoury

PAIRING Ideal with white meats, smoked salmon, blue cheeses and shellfish. Also interesting with the hot and spicy dishes of South American cuisine.

Pinot Grigio delle Venezie D.O.C.



GRAPE 100% Pinot Grigio

APPELLATION D.O.C.

PRODUCTION ZONE Veneto, Friuli Venezia Giulia, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION The free-run must from a soft pressing is fermented in steel tanks at 16°-18°C for 9 days.

ALCOHOL 12 %

TOTAL ACIDITY 6,5 g/l

RESIDUAL SUGAR 4,4 g/l

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a white wine, to fully appreciate its qualities, it is best drunk within 3 years

COLOUR Straw yellow

BOUQUET Herbaceous and fragrant

PALATE Dry, balanced and harmonious

PAIRING Ideal with fish dishes, white meats and eggs. It is the perfect accompaniment for international cuisine.

Pecorino Terre d'Abruzzo I.G.T.



GRAPE 100% Pecorino

APPELLATION Terre d' Abruzzo I.G.T.

PRODUCTION ZONE Abruzzo, Italy. On the hills between Chieti province and the Adriatic coast

CLIMATE Temperate and breezy

VINIFICATION A short period of cryo maceration at 5°C for 2-3 hours before pressing. The temperature-controlled fermentation happens in stainless steel tanks for 12 days. No malolactic fermentation

ALCOHOL 12.5 %

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within two years

COLOUR Straw yellow

BOUQUET Persistent, with notes of tropical fruit and floral scents with a touch of spice

PALATE Full-bodied and nicely structured, balanced and persistent

PAIRING Ideal as an aperitif, it is the perfect accompaniment for everyday dishes featuring fish, white meat and vegetables. Also excellent with fresh cheeses and omelettes.

Sauvignon Friuli D.O.C.



GRAPE: 100% Sauvignon

APPELLATION: D.O.C.

PRODUCTION ZONE: Friuli Venezia Giulia, Italy

CLIMATE: Temperate and breezy, with a significant day-night temperature range

VINIFICATION: Traditional for white wines, with crushing and destemming of the grapes, soft pressing and low-temperature fermentation

ALCOHOL: 13 %

TOTAL ACIDITY 5,9 g/l

RESIDUAL SUGAR 3,9 g/l

SERVING TEMPERATURE: 8-10°

BOTTLE SIZE: 0.75 L

DRINKABILITY: The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 36 months

COLOUR: Bright straw yellow

BOUQUET: Delicate, aromatic and fruity

PALATE: Harmonious, full and fragrant

PAIRING: Ideal with appetisers, such as speck or Parmigiano Reggiano. Perfect with mushroom pasta or risotto, polenta or canederli. Intriguing with oriental cuisine

Chardonnay Vicenza D.O.C.



GRAPE 100% Chardonnay

APPELLATION D.O.C.

PRODUCTION ZONE Veneto, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Temperature-controlled

ALCOHOL 13 %

TOTAL ACIDITY 5,4 g/l

RESIDUAL SUGAR 0,7 g/l

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a white wine, to fully appreciate its qualities, it is best drunk within 18 months

COLOUR Straw yellow

BOUQUET Intense and delicate, with pleasant apple notes

PALATE Crisp, dry and smooth

PAIRING Excellent as an aperitif, ideal with grilled fish, vegetables and white meats.

Vermentino Terre Siciliane I.G.P.



GRAPE 100% Vermentino

APPELLATION Terre Siciliane I.G.P.

PRODUCTION ZONE Menfi, Province of Agrigento, Sicily, Italy

CLIMATE Mediterranean, with temperate winters and hot summers

VINIFICATION Fermentation takes place in temperature-controlled steel tanks, where the wine ages before being bottled

ALCOHOL 12.5 %

TOTAL ACIDITY 5,50 g/l

RESIDUAL SUGAR 4,5 g/l

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 3 years

COLOUR Bright straw yellow

BOUQUET Intense, floral and fruity

PALATE Dry, savoury, fine and harmonious

PAIRING Ideal with shellfish and fish baked with aromatic herbs and lemon.

Falanghina Campania I.G.P.



GRAPE 100% Falanghina

APPELLATION I.G.P.

PRODUCTION ZONE Campania, Italy

CLIMATE Hot, Mediterranean

VINIFICATION Fermented in stainless steel

ALCOHOL 12.5 %

TOTAL ACIDITY 6,40 g/l

RESIDUAL SUGAR 0,3 g/l

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a white wine, to fully appreciate its qualities, it is best drunk within 2 years

COLOUR Golden yellow

BOUQUET Pleasant, fruity with scents of tropical fruit

PALATE Expansive, velvety and enveloping

PAIRING Ideal as an aperitif, it pairs well with light starters, fish dishes and grilled vegetables.

Frascati D.O.C.



GRAPE 70% Malvasia del Lazio e/o Malvasia di Candia, 30% Trebbiano Toscano, Bellone, Bonvino

APPELLATION Frascati D.O.C.

PRODUCTION ZONE Frascati, Roma, Italy

CLIMATE Temperate, damp in winter and dry in summer

VINIFICATION Traditional, off skins

ALCOHOL 12.5 %

TOTAL ACIDITY 5,50 g/l

RESIDUAL SUGAR 3,00 g/l

SERVING TEMPERATURE 10-12°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 3 or 4 years

COLOUR Straw yellow

BOUQUET Floral and fruity

PALATE Dry, crisp and pleasant

PAIRING Ideal with Roman dishes, such as bucatini all'amatriciana, spaghetti cacio e pepe, lamb, saltimbocca and medium-mature cheeses.

Pinot Grigio Vicenza D.O.C.



GRAPE: 100% Pinot Grigio

APPELLATION: D.O.C.

PRODUCTION ZONE: Vicenza, Veneto, Italy

CLIMATE: Cool and breezy, with a significant daynight temperature range

VINIFICATION: The destemmed grapes undergo soft pressing, followed by fermentation at a low temperature for about 15 days. Ageing for four months in steel

ALCOHOL: 13 %

TOTAL ACIDITY 5,9 g/l

RESIDUAL SUGAR 1,3 g/l

SERVING TEMPERATURE: 8-10°

BOTTLE SIZE: 0.75 L

DRINKABILITY: The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 2 years.

COLOUR: Bright straw yellow

BOUQUET: Intense, aromatic

PALATE: Smooth and balanced, with evident mineral sensations.

PAIRING: Ideal with risottos, white meats, vegetarian dishes

Verdicchio dei Castelli di Jesi D.O.C. Classico



GRAPE 100% Verdicchio

APPELLATION Verdicchio dei Castelli di Jesi D.O.C. Classico

PRODUCTION ZONE Castelli di Jesi, Marche, Italy

CLIMATE Temperate, mitigated by the Adriatic

VINIFICATION Cryomaceration, temperature-controlled fermentation off skins (16/18°C), ageing in steel

ALCOHOL 12.5 %

TOTAL ACIDITY 5,77 g/l

RESIDUAL SUGAR 4,27 g/l

SERVING TEMPERATURE 10-12°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 3 years

COLOUR Pale straw yellow

BOUQUET Intense, with scents of fruit, white flowers and elderflower

PALATE Crisp, persistent, with a pleasant almond aftertaste

PAIRING Excellent as an aperitif and with fish. Exquisite with tempura and sushi.

Soave D.O.C.



GRAPE Garganega, Trebbiano

APPELLATION D.O.C.

PRODUCTION ZONE Veneto, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Temperature-controlled

ALCOHOL 12,5 %

TOTAL ACIDITY 5,99 g/l

RESIDUAL SUGAR 4,4 g/l

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a white wine, to fully appreciate its qualities, it is best drunk within 2 years

COLOUR Straw yellow with golden highlights

BOUQUET Delicate and floral with notes of white flowers

PALATE Dry and harmonious

PAIRING Excellent with light starters. It pairs well with shellfish and fish-based starters.

LINEA DACASTELLO VINO ROSE



Zinfandel Rosato Puglia I.G.T.



GRAPE 100% Zinfandel

APPELLATION I.G.T.

PRODUCTION ZONE Apulia, Italy

CLIMATE Warm, characterised by abundant rainfall all year round. African summer winds cause significant temperature variations

VINIFICATION Ageing for 3 months in steel and at least 2 months in the bottle before release for sale

ALCOHOL 12 %

TOTAL ACIDITY 6 g/l

RESIDUAL SUGAR 5 g/l

SERVING TEMPERATURE 12-14°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a rosé wine, to fully appreciate its qualities, it is best drunk within 2 years

COLOUR Deep pink

BOUQUET Fragrant and fruity, with notes of cherry and melon

PALATE Dry and smooth, with a persistent, refreshing, aromatic finish

PAIRING Excellent as an aperitif, ideal with fresh, cold starters, such as prosciutto and melon, and with light fish or vegetable dishes.

Pinot Grigio delle Venezie D.O.C. Blush



GRAPE 100 % Pinot Grigio

APPELLATION D.O.C.

PRODUCTION ZONE Veneto, Friuli Venezia Giulia, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Vinified in temperature-controlled steel tanks, with short maceration on skins for 1 or 2 days

ALCOHOL 12 %

TOTAL ACIDITY 6,3 g/l

RESIDUAL SUGAR 4,6 g/l

SERVING TEMPERATURE 12-14°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a white wine, to fully appreciate its qualities, it is best drunk within 3 years

COLOUR Cherry pink

BOUQUET Crisp and elegant with fruity scents and notes of peach blossom

PALATE Dry, with a good structure, pleasantly persistent

PAIRING Ideal as an aperitif, it pairs well with fish and ethnic dishes.

LINEA DACASTELLO PROSECCO



Prosecco D.O.C. Extra Dry Millesimato



GRAPES 85% Glera, 15% authorised complementary varieties

APPELLATION Prosecco D.O.C.

PRODUCTION ZONE Veneto, Italy

CLIMATE Continental with a mild microclimate, strengthened by a considerable temperature range

VINIFICATION Soft pressing of the grapes, temperature-controlled fermentation, Charmat method secondary fermentation in pressurised tanks

ALCOHOL 11 %

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGAR 13 - 15 g/l

SERVING TEMPERATURE 4-6°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a sparkling white wine, to fully appreciate its qualities, it is best drunk within 18 months

COLOUR Straw yellow with a fine, persistent perlage

BOUQUET Delicate and floral

PALATE Crisp, aromatic and slightly savoury

PAIRING Ideal as an aperitif, it goes well with light meals and is excellent after dinner.

Blanc de Blancs Millesimato Extra Dry Milò



GRAPE Glera

APPELLATION Vino Glera Spumante Extra Dry

PRODUCTION ZONE Veneto, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Following a brief skin maceration, the primary alcoholic fermentation occurs in stainless steel vats at a controlled temperature using selected varietal yeasts. The wine is then matured sur lie in temperature-controlled steel vats for 1–3 months. The wine then undergoes foaming in an autoclave and ageing on the lees.

ALCOHOL 11 %

TOTAL ACIDITY 5,40 g/l

RESIDUAL SUGAR 14 g/l

SERVING TEMPERATURE 4-6° C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 12 months

COLOUR Pale straw yellow with fine perlage

BOUQUET Fruity, with scents of white fruit

PALATE Smooth and balanced, with a pleasantly tart note

PAIRING Ideal for toasts and aperitifs, it pairs well with light, fresh dishes. Excellent after dinner too and perfect as the main ingredient for drinks and cocktails.

Grand Cuvée Millesimato Extra Dry



GRAPE: 90% Glera, 10 %Trebbiano

APELLATION: Vino Spumante

PRODUCTION ZONE: Veneto, Italy

CLIMATE: Continental with a mild microclimate, strengthened by a considerable temperature range

VINIFICATION: Vinified off skins with second fermentation in autoclave

ALCOHOL: 11 %

TOTAL ACIDITY: 5,5 g/l

RESIDUAL SUGAR: 14 g/l

DRINKABILITY: 4-6°

BOTTLE SIZE: 0,75 L

DRINKABILITY: The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a sparkling white wine, to fully appreciate its qualities, it is best drunk within 12 months

COLOUR: Straw yellow

BOUQUET: Aromatic and fruity, with tropical notes

PALATE: Crisp, subtle and creamy

PAIRING: Ideal as an aperitif, excellent at the end of a meal with fresh patisserie, pastries and biscuits.

LINEA LE CLIVE

VINO ROSSO



Montepulciano d'Abruzzo D.O.C.



GRAPE 100% Montepulciano d'Abruzzo

APPELLATION D.O.C.

PRODUCTION ZONE Val di Sangro, province of Chieti, Abruzzo, Italy

CLIMATE Mediterranean, with good temperature ranges between day and night

VINIFICATION Harvested at the end of October. Fermentation in stainless steel vats. One week of maceration on the skins.

AGEING In steel and wood

VINTAGE 2024

ALCOHOL 13.5 %

RESIDUAL SUGAR 3,5 g/l

TOTAL ACIDITY 5,3 g/l

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 36 months.

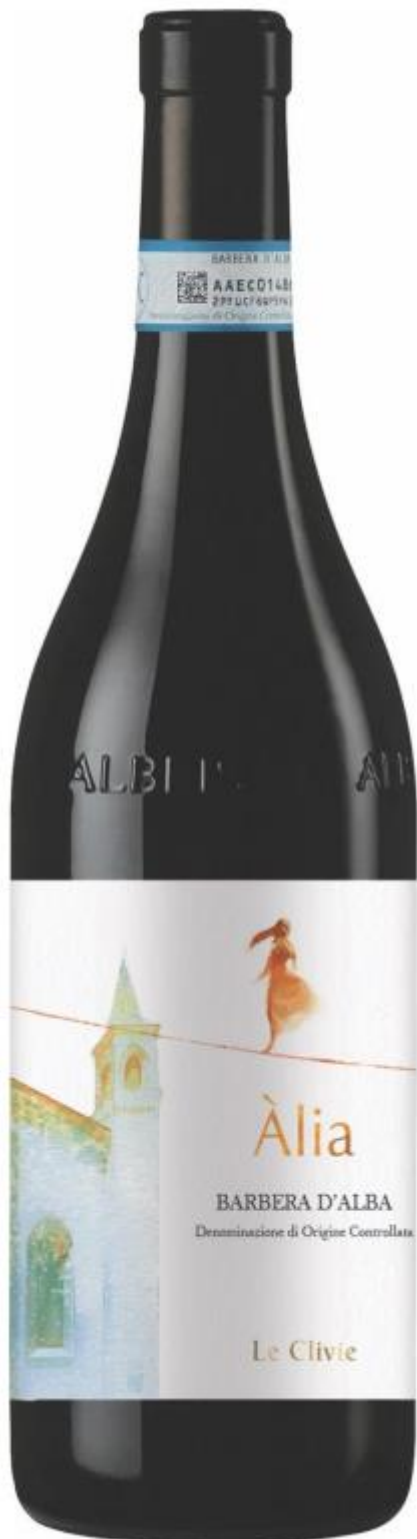
COLOUR Deep ruby red

BOUQUET Aroma of ripe red fruit with delicate hints of spice

PALATE On the palate it is warm, smooth, with fruity notes, a distinctive tannic texture and a lingering finish

PAIRING Ideal with fresh pasta dishes served with meat sauces. Excellent with lamb skewers, lamb chops and mixed grills. Surprising in combination with meats marinate in Korean-style marinated meats, lamb curry, duck in orange sauce. Excellent with medium mature cheeses.

Barbera D'Alba D.O.C.



GRAPE 100% Barbera

APPELLATION Barbera d'Alba D.O.C.

PRODUCTION ZONE Alba, Treiso, Neviglie, Piedmont, Italy

CLIMATE Temperate, dry in summer and damp in winter

VINIFICATION 10-15 days in steel tanks. Temperature controlled

AGEING 9 month in French oak barrels

VINTAGE 2022

ALCOHOL 14,5°

TOTAL ACIDITY 6,30 g/l

RESIDUAL SUGAR 0,64 g/l

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 24 months

COLOUR Purpled red

BOUQUET Characteristic, with fruity notes of blackberry and cherry

PALATE Rond and warm, with a nice acidity

PAIRING Ideal with cured meats, pasta, soups, mixed boiled meats, typical Piedmontese dishes such as bagna cauda (traditional Piedmontese garlic and anchovy dip served hot with vegetables) or fritto misto (a fried selection of savoury and sweet foods).

Conero D.O.C.G. Riserva



GRAPE 100% Montepulciano

APPELLATION Conero Riserva D.O.C.G.

PRODUCTION ZONE Riviera del Conero, Marche, Italy

CLIMATE The influence of the Adriatic Sea ensures mild winters and hot, moderately dry summers

VINIFICATION Temperature-controlled fermentation on skins with pumping over for about 20 days, racking and malolactic induction. First year in concrete tanks, followed by racking and elevation of part of the wine in barriques. Bottle ageing for at least three months

ALCOHOL 15 %

SERVING TEMPERATURE 18-20°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 5-6 years

COLOUR Deep ruby red

BOUQUET Floral and spicy with notes of vanilla, tobacco and leather

PALATE Warm, intense and smooth, with mature tannins and persistent aftertaste

PAIRING Ideal with pasta dishes with meat sauces, interesting with chickpea soups, spit-roast pork and game cooked in salmis.

Ripasso Valpolicella Superiore D.O.C.



GRAPE Corvina, Corvinone, Rondinella, 5% other local varieties

APPELLATION Ripasso Superiore D.O.C.

PRODUCTION ZONE Valpolicella, Veneto, Italy

CLIMATE Mild, characterised by good southerly exposure and protected to the north by the Lessini mountains

VINIFICATION The grapes are harvested by hand in mid-September. They are vinified while fresh rather than being left to wither. After removing the stems, the grapes are soft pressed to make Valpolicella. Alcoholic fermentation takes place at a controlled temperature of 18/20°C and lasts 7/10 days. Secondary fermentation on Amarone marc at 18/20°C follows, lasting for fifteen days

ALCOHOL 14 %

TOTAL ACIDITY 5,7 g/l

RESIDUAL SUGAR 5,5 g/l

SERVING TEMPERATURE 18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 6 years

COLOUR Deep and radiant ruby red

BOUQUET Spicy, with scents of cherry and mixed berry notes

PALATE Rich and silky, elegant and refined

PAIRING Excellent with soups, mixed boiled meats, roast meats and roast vegetables.

Primitivo di Manduria D.O.C.



GRAPE 100% Primitivo

APPELLATION D.O.C.

PRODUCTION ZONE Province of Taranto, Apulia, Italy

CLIMATE Mediterranean, characterised by long and often very hot summers

VINIFICATION Pressing and temperature controlled maceration for about 20 days

ALCOHOL 15 %

RESIDUAL SUGAR 6,5 g/l

TOTAL ACIDITY 5,7 g/l

SERVING TEMPERATURE 20°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 8-12 years

COLOUR Deep ruby red

BOUQUET Fruity with the typical scents of the Mediterranean maquis

PALATE Warm, rich and velvety, with evident tannins and a slightly savoury mineral aftertaste

PAIRING Ideal with meat dishes, grills and mature cheeses.

Nero d'Avola Sicilia D.O.C. Leggero Appassimento Il Sivo



GRAPE 100% Nero d'Avola

APPELLATION D.O.C.

PRODUCTION ZONE South of Sicily, Italy

CLIMATE Hot and temperate, influenced by African summer winds

VINIFICATION After fermentation, the wine is matured for 18-24 month through regular bâtonnage to resuspend the noble less and encourage the release of compounds that will impart softness and elegance to the wine

ALCOHOL 14 %

TOTAL ACIDITY 6,20 g/l

SUGAR RESIDUAL 12 g/l

SERVING TEMPERATURE 14-16°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 36 months

COLOUR Deep ruby red

BOUQUET Light and elegant with characteristic red fruit notes

PALATE Smooth and sophisticate with good persistence

PAIRING Perfect with typical Sicilian dishes, such as spaghetti alla norma, aubergine parmigiana and caponata. Also ideal with grilled meats, roast lamb and fried food.

Barolo del Comune di Serralunga d'Alba D.O.C.G.



GRAPE 100% Nebbiolo

APPELLATION Barolo D.O.C.G.

VINTAGE 2021

PRODUCTION ZONE Serralunga d'Alba, Italy

CLIMATE Temperate, cold and subcontinental, characterised by the protective effect of the alpine chain and mild, humid currents from the Ligurian Sea

VINIFICATION The grapes were crushed and fermented in stainless steel vats for 20 days at 23-25°. The wine aged for 20 months in barriques and tonneaux

ALCOHOL 14,5 %

TOTAL ACIDITY 5,6 g/l

RESIDUAL SUGAR 0,5 g/l

SERVING TEMPERATURE Serve at room temperature

BOTTLE SIZE 0.75 L

DRINKABILITY Suitable for long ageing at a constant temperature, hidden away from light and noise. We recommend leaving the wine to decant for at least an hour after uncorking the bottle and then serving it in large, crystal glasses to allow the aroma to open fully.

COLOUR Transparent ruby red with orange nuances

BOUQUET Ethereal and elegant, with red berry and cherry notes

PALATE Harmonious and structured, with smooth, persistent tannins

PAIRING Ideal with fresh-egg pasta, such as tajarin or agnolotti del plin, and with elaborate main courses such as braised and stewed meats. Excellent with truffle and caviar, Barolo is also the perfect after-dinner wine, accompanied by cornmeal pastries or amaretti biscuits.

Cannonau di Sardegna D.O.C.



GRAPE 100% Cannonau

APPELLATION D.O.C.

PRODUCTION ZONE Sardinia, Italy

CLIMATE Mediterranean, characterised by long and often very hot summers

VINIFICATION Pressing and temperature controlled maceration

ALCOHOL 13,5 %

TOTAL ACIDITY 5,1 g/l

RESIDUAL SUGAR 4,5 g/l

SERVING TEMPERATURE 18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 8-12 years

COLOUR Bright garnet

BOUQUET Intense, broad and ethereal

PALATE Savoury, fruity, with hints of iodine

PAIRING Good with grilled or spit roast meats. Perfect with cheeses.

Valpolicella D.O.C.



GRAPE Corvina, Corvinone, Rondinella, Molinara

APPELLATION D.O.C.

PRODUCTION ZONE Valpolicella, Veneto, Italy

CLIMATE Temperate, protected against cold winds from the north by the mountains and mitigated by the breezes of Lake Garda

VINIFICATION Traditional on skins, with temperature control to encourage fruit extraction

ALCOHOL 13 %

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 2-4 years

COLOUR Bright ruby red

BOUQUET Fruity with notes of cherry, fruits of the forest and thyme

PALATE Dry and balanced, crisp, medium bodied and very drinkable

PAIRING Excellent with starters, pasta dishes, risotto and vegetable soup. Ideal with characteristic Veronese cuisine, such as pasta and fagioli (beans) or gnocchi di malga. Interesting with fish dishes such as fresh tuna steak or sea bass baked in salt.

Primitivo Salento I.G.P. Noctiluna



GRAPE 100% Primitivo

APPELLATION I.G.P.

PRODUCTION ZONE Salento, Apulia, Italy

CLIMATE Mediterranean, characterised by long and often very hot summers

VINIFICATION The mash grapes undergo a very long maceration (12-14 days). Fermentation driven by selected ferments takes place in temperature-controlled tanks (26-28°). After draining and pressing, the new wine undergoes its first racking after malolactic fermentation.

ALCOHOL 14°

TOTAL ACIDITY 5,6 g/l

RESIDUAL SUGAR 10 g/l

SERVING TEMPERATURE 18 - 20°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 36 months

COLOURS Red tending towards violet

BOUQUET Light and characteristic

PALATE Full and aromatic

PAIRING Ideal with grilled meats, typical first courses such as orecchiette alle cime di rapa and hard cheeses.

Amarone della Valpolicella D.O.C.G.



GRAPE Corvina, Corvinone, Rondinella, 5% other local varieties

APPELLATION Amarone della Valpolicella D.O.C.G.

PRODUCTION ZONE Valpolicella, Veneto, Italy

CLIMATE Mild, characterised by good southerly exposure and protected to the north by the Lessini mountains

VINIFICATION The grapes are hand-picked at the beginning of October, selecting only the best bunches. They are then left to wither naturally in the drying room for three to four months, during which they lose around 30% of their weight. Vinification takes place in January and February, with soft crushing of the destemmed grapes. Temperature-controlled fermentation at 18/21°C lasts about 30 days

ALCOHOL 15 %

TOTAL ACIDITY 5,6 g/l

RESIDUAL SUGAR 4 g/l

SERVING TEMPERATURE 18-20°C

BOTTLE SIZE 0.75 L / 1.5 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. Amarone is suitable for long ageing We recommend leaving the wine to decant for at least an hour after uncorking the bottle and then serving it in large glasses.

COLOUR Garnet red with ruby highlights

BOUQUET Intense and fruity, with notes of cherry and maraschino

PALATE In bocca è ricco e profondo, caldo, pieno ed elegante

PAIRING Ideal with fresh-egg pasta, roast game, braised meats, roast partridge and medium-mature cheeses. Also a perfect meditation wine.

LINEA LE CLIVE VINO BIANCO



Gavi del comune di Gavi D.O.C.G.



GRAPE 100% Cortese

APPELLATION Gavi D.O.C.G. del comune di Gavi

PRODUCTION ZONE Province of Gavi, Piedmont, Italy

CLIMATE A particular microclimate resulting from a combination of Ligurian Sea winds and Apennine influences

VINIFICATION Temperature-controlled fermentation at 12°C for 20 days, followed by at least three months' temperature-controlled ageing in steel tanks

ALCOHOL 12.5°

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGAR 2 g/l

SERVING TEMPERATURE 10-12°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 4-5 years

COLOUR Bright straw yellow

BOUQUET Floral with notes of hawthorn and acacia blossom and scents of almond

PALATE Elegant and crisp, smooth with medium persistence

PAIRING Surprising as an aperitif, ideal with carpaccio, aspic jelly, freshwater fish, fish served raw and in tempura.

Lugana D.O.C.



GRAPE 100% Turbiana

APPELLATION Denominazione di Origine Controllata

PRODUCTION ZONE Province of Verona, Veneto, Italy

CLIMATE Mild and temperate

VINIFICATION Four months in steel

ALCOHOL 12.5%

TOTAL ACIDITY 6,74 g/l

RESIDUAL SUGAR 5,98 g/l

SERVING TEMPERATURE 12-14°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 3 years

COLOUR Straw yellow

BOUQUET Intense, with delicate floral notes

PALATE Crisp, smooth and elegant

PAIRING Excellent with starters, risottos and vegetarian dishes.

Vermentino di Sardegna D.O.C.



GRAPE 100% Vermentino

APPELLATION D.O.C.

PRODUCTION ZONE Gallura, Sardinia, Italy

CLIMATE Hot and windy

VINIFICATION Pressing and temperature controlled, maceration in inox

ALCOHOL 12,5 %

TOTAL ACIDITY 5,7 g/l

RESIDUAL SUGAR 1 g/l

SERVING TEMPERATURE 6-8°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 8-12 years

COLOUR Straw yellow with greenish highlights

BOUQUET Aromatic, fine and elegant

PALATE Balanced and smooth with a good structure

PAIRING It pairs well with starters and fish dishes. Also excellent with tasty specialities such as ceviche, tempura and chicken curry.

LINEA LE CLIVE PROSECCO



Prosecco D.O.C. Treviso Millesimato Extra Dry



GRAPE 100% Glera

APPELLATION Prosecco Treviso D.O.C.

PRODUCTION ZONE Valdobbiadene, in the hills of the province of Treviso, Veneto, Italy

CLIMATE Situated between the Alps and the sea, the Valdobbiadene area is influenced by mountain breezes and the temperate air of the Adriatic. This enviable position conveys a cool climate, characterised by sunny days and abundant precipitation.

VINIFICATION The must, obtained from soft pressing, is left to settle naturally. Temperature-controlled fermentation takes place according to tradition, followed by secondary fermentation using the Charmat method, lasting three months

ALCOHOL 11 %

TOTAL ACIDITY 5,54 g/l

RESIDUAL SUGAR 15,1 g/l

SERVING TEMPERATURE 4-6°C

BOTTLE SIZE 0.75 LT

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 24 months. We recommend tasting in Riedel glasses in order to best appreciate its quality, capture its aroma and avoid dispersion of the perlage.

COLOUR Bright straw yellow with a fine, persistent perlage

BOUQUET Delicate floral notes with scents of white fruit

PALATE Crisp, dry and harmonious, with quite persistent fruity scents

PAIRING The aperitif par excellence. Perfect with starters, delicate pasta dishes, risotto and molluscs. Excellent with sushi and sashimi. Interesting after dinner with strawberries in season.

Prosecco D.O.C. Treviso Millesimato Rosé Extra Dry



GRAPE 86% Glera, 14% Pinot Noir vinified on skins

APPELLATION Prosecco Treviso D.O.C.

PRODUCTION ZONE Valdobbiadene, in the hills of the province of Treviso, Veneto, Italy

CLIMATE Situated between the Alps and the sea, the Valdobbiadene area is influenced by mountain breezes and the temperate air of the Adriatic. This enviable position conveys a cool climate, characterised by sunny days and abundant precipitation

VINIFICATION The Glera and Pinot Noir grapes undergo soft pressing and separate vinification. The rosé blend is created before secondary fermentation in pressurised tanks using the Charmat method

ALCOHOL 11 %

SERVING TEMPERATURE 4-6°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 24 months. We recommend tasting in Riedel glasses in order to best appreciate its quality, capture its aroma and avoid dispersion of the perlage.

COLOUR Pale old rose, with a fine, persistent perlage

BOUQUET Fruity, with red fruit notes, and floral, with scents of rose and violet

PALATE Light and mellow, with a clever balance of acidity and smoothness

PAIRING Superb as an aperitif, ideal with sushi and sashimi, it succeeds in bringing out the aphrodisiac properties of molluscs, shellfish starters, truffle and fruits of the forest.

Prosecco D.O.C. Treviso Millesimato Extra Dry



GRAPE 100% Glera

APPELLATION Prosecco Treviso D.O.C.

PRODUCTION ZONE Valdobbiadene, in the hills of the province of Treviso, Veneto, Italy

CLIMATE Situated between the Alps and the sea, the Valdobbiadene area is influenced by mountain breezes and the temperate air of the Adriatic. This enviable position conveys a cool climate, characterised by sunny days and abundant precipitation.

VINIFICATION The must, obtained from soft pressing, is left to settle naturally. Temperature-controlled fermentation takes place according to tradition, followed by secondary fermentation using the Charmat method, lasting three months

ALCOHOL 11 %

TOTAL ACIDITY 5,54 g/l

RESIDUAL SUGAR 15,1 g/l

SERVING TEMPERATURE 4-6°C

BOTTLE SIZE 0.2 LT

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within 24 months. We recommend tasting in Riedel glasses in order to best appreciate its quality, capture its aroma and avoid dispersion of the perlage.

COLOUR Bright straw yellow with a fine, persistent perlage

BOUQUET Delicate floral notes with scents of white fruit

PALATE Crisp, dry and harmonious, with quite persistent fruity scents

PAIRING The aperitif par excellence. Perfect with starters, delicate pasta dishes, risotto and molluscs. Excellent with sushi and sashimi. Interesting after dinner with strawberries in season.

LINEA PICARDI DONATI

VINO ROSSO



Chianti Classico D.O.C.G.



GRAPE 95% Sangiovese 5% Merlot

APPELLATION D.O.C.G.

PRODUCTION ZONE Chianti Classico, Tuscany, Italy

CLIMATE Temperate

SOIL The presence of limestone and fragmented stone ensures good natural drainage

VINIFICATION Primary Fermentation: Soft crushing of the grapes, fermenting in stainless steel tanks, with maceration on the skin for 10 days at thermostatically controlled temperature of 28° max. Malolactic fermentation in concrete tanks. Maturing and aging 100% in Slavonian oak Cask for 12 months. Fining at least 3 months bottle refining

ALCOHOL 13,5 %

TOTAL ACIDITY 5,72 g/l

RESIDUAL SUGAR 1 g/l

SERVING TEMPERATURE 18°C. Decanting into a crystal decanter is recommended to oxygenate the wine

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. It has a cellar life of six years.

COLOUR Bright ruby with garnet highlights

BOUQUET Enveloping aroma with notes of fruits of the forest

PALATE Full and balanced on the palate with a soft, fruity finish

PAIRING Ideal with roast meats, game and mature cheeses.

Brunello di Montalcino D.O.C.G.



GRAPE 100% Sangiovese (known as "Brunello" in Montalcino)

APPELLATION Brunello di Montalcino D.O.C.G.

PRODUCTION ZONE Montalcino, province of Siena, Tuscany, Italy

CLIMATE Temperate, benefiting from the sea breezes that blow in from the Maremma helping to reduce humidity in the vineyards
SOIL Calcareous soil with a balanced clay and shale content

VINIFICATION The wine spends 20 months in oak barrels, followed by four months in barriques and a further six months in the bottle. It is released for sale five years after harvesting

RESIDUAL SUGAR Dry

ALCOHOL 14 %

SERVING TEMPERATURE 18-20°C. Decanting into a crystal decanter is recommended to oxygenate the wine

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. It has a cellar life of over 15 years

COLOUR Red tending towards garnet, clear and bright

BOUQUET Intense, persistent and ethereal aroma, with complex notes of liquorice and cherry

PALATE Elegant, full-bodied and dry, with soft tannins and a persistent finish

PAIRING Ideal with well-structured dishes like roast meats, game, truffles and mature cheeses. It can also be enjoyed as a meditation wine.

LINEA ZA MONARCA

VINO ROSSO



Irpinia Aglianico D.O.C.



GRAPE: 100% Aglianico

APPELLATION: Irpinia Aglianico D.O.C.

PRODUCTION ZONE: Irpinian hills between Mirabella, Castelfranci and Montemarano. Exposure: south-easterly
Altitude: 400/550 m a.s.l.

CLIMATE: Transitional Mediterranean, with relatively mild winters and hot sunny summers

SOIL: Mainly clay

VINIFICATION In large barrels for six months, in the bottle for about six months

ALCOHOL: 13°

RESIDUAL SUGAR: 0.8 g/l

TOTAL ACIDITY: 5.40 g/l

SERVING TEMPERATURE: 16-18° C

BOTTLE SIZE: 0.75 L

DRINKABILITY: The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within five years.

COLOUR: Deep ruby red

BOUQUET: Deep aroma with scents of red fruit and sour cherries, and spicy notes of liquorice and coffee

PALATE: Elegant, dense and rich in tannins

PAIRING: Ideal with meat, game, stews, mushrooms and pulses.

LINEA ZA MONARCA VINO BIANCO



Greco di Tufo D.O.C.G.



GRAPE 100% Greco di Tufo

APPELLATION Greco di Tufo D.O.C.G.

PRODUCTION ZONE Hills of the Irpinian municipality of Tufo

CLIMATE Transitional Mediterranean, with relatively mild winters and hot sunny summers. Temperature ranges between day and night contribute to the complexity of the aromas.

SOIL Medium texture, limestone. Exposure: southerly Altitude: 500 m a.s.l.

VINIFICATION Maturing: 3 months on lees in steel tanks. Ageing: in the bottle for three or four months.

ALCOHOL 13 %

RESIDUAL SUGAR 0.4 g/l

TOTAL ACIDITY 5.55 g/l

SERVING TEMPERATURE 12-14°C

BOTTLE SIZE 0.75 l

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within three years.

COLOUR Golden yellow

BOUQUET Yellow fruit, almond and mineral scents

PALATE Great structure, smoothness and excellent acidity, with sensations reminiscent of ripe fruit

PAIRING It pairs well with starters and fish dishes. Ideal with risotto and grilled white meat. Surprising with buffalo mozzarella.

Irpinia D.O.C. Falanghina



GRAPE 100% Falanghina

APPELLATION Irpinia D.O.C. Falanghina

PRODUCTION ZONE The Irpinian municipality of Venticano

CLIMATE Transitional Mediterranean, with relatively mild winters and hot sunny summers
SOIL Medium-textured.
Exposure: south-easterly
Altitude: 350/450 m a.s.l.

VINIFICATION Maturing: 3 months on lees in steel tanks.
Ageing: at least a month in the bottle.

ALCOHOL 13 %

RESIDUAL SUGAR 0.4 g/l

TOTAL ACIDITY 5.80 g/l

SERVING TEMPERATURE 12-14°C

BOTTLE SIZE 0.75 l

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place. To fully appreciate the qualities of the wine, it is best drunk within three years.

COLOUR Pale straw yellow

BOUQUET Fresh and fruity, with notes of citrus, white flowers and tropical fruit

PALATE Crisp, with a marked acidity, balanced well with the structure of the wine

PAIRING Ideal with starters, fried fish, white meat, grilled vegetables, bean soups, mild cheeses and buffalo mozzarella.

LINEA
BELLA MONTECRISTO
VINO ROSSO



Merlot I.G.T



GRAPES 100% Merlot

APPELLATION I.G.T.

PRODUCTION ZONE Veneto, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Traditional on skins, fermentation with selected yeasts and ageing in steel tanks. Fining and cold tartaric stabilisation, tangential filtration before bottling

ALCOHOL 12 %

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate its qualities, it is best drunk within 3 years

COLOUR Ruby red

BOUQUET Pleasant and delicate, with fruity notes of cherry and red berries

PALATE Well-structured and harmonious, with a persistent aftertaste

PAIRING Perfect with pasta, barbecued meat, noodles, kofta and pakora.

Montepulciano d'abruzzo D.O.C.



GRAPES 100 % Montepulciano

APPELLATION Montepulciano d'Abruzzo D.O.C.

PRODUCTION ZONE Province of Chieti, Abruzzo, Italy

CLIMATE Temperate, with hot summers and wet but mild winters

VINIFICATION The grapes are vinified traditionally, with maceration on the skins at a controlled temperature in stainless steel vats.

ALCOHOL 13 %

SERVING TEMPERATURE 16-18°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. To fully appreciate the qualities of the wine, it is best drunk within 2 or 3 years

COLOUR Ruby red

BOUQUET Intense and fruity, with notes of ripe red fruit

PALATE Warm and smooth with a long aftertaste

PAIRING Ideal with roast meat and game, and with mushrooms and polenta.

LINEA
BELLA MONTECRISTO
VINO BIANCO



Pinot Grigio delle Venezie D.O.C.



GRAPES 100% Pinot Grigio

APPELLATION D.O.C.

PRODUCTION ZONE Veneto, Friuli Venezia Giulia, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Temperature-controlled in steel

ALCOHOL 12 %

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Being a white wine, to fully appreciate its qualities, it is best drunk within 3 years

COLOUR Straw yellow

BOUQUET Herbaceous and fragrant

PALATE Dry, balanced and harmonious

PAIRING Ideal with fish dishes, white meats and eggs. It is the perfect accompaniment for international cuisine.

Sauvignon Blanc I.G.T



GRAPES 100% Sauvignon

APPELLATION Sauvignon Bianco I.G.T.

PRODUCTION ZONE Veneto, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Traditional vinification for white wines, temperature-controlled primary alcoholic fermentation with selected yeasts. Storage in steel, fining with proteins and cold stabilisation. Tangential filtering before bottling and packaging

ALCOHOL 12 %

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Best drunk within 2 years

COLOUR Straw yellow with greenish highlights

BOUQUET Fruity and floral with notes of citrus and elderflower

PALATE Crisp, savoury and persistent

PAIRING The ideal accompaniment for vegetarian dishes, fish and tasty vegetables such as asparagus and mushrooms.

Trebbiano Terre Siciliane I.G.T



GRAPES 100% Trebbiano

APPELLATION Terre Siciliane I.G.T.

PRODUCTION ZONE Menfi, Province of Agrigento, Sicily, Italy

CLIMATE Mediterranean, with temperate winters and hot summers

VINIFICATION Fermentation takes place in temperature-controlled steel tanks, where the wine ages before being bottled

ALCOHOL 12.5 %

SERVING TEMPERATURE 8-10°C

BOTTLE SIZE 0.75 L

DRINKABILITY Bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Best drunk within 3 years

COLOUR Straw yellow

BOUQUET Fruity with hints of ripe yellow fruit, floral with notes of broom

PALATE Smooth, structured and savoury

PAIRING Ideal with white meats, smoked salmon, blue cheeses and shellfish. Also interesting with the hot and spicy dishes of South American cuisine.

LINEA
BELLA MONTECRISTO
ROSE



Pinot Grigio Blush I.G.T.



GRAPES 100 % Pinot Grigio

APPELLATION I.G.T.

PRODUCTION ZONE Veneto, Friuli Venezia Giulia, Italy

CLIMATE Temperate, mitigated by the sea and protected from the north winds by the Alpine mountain chain

VINIFICATION Vinified in temperaturecontrolled steel tanks, with short maceration on skins for 1 or 2 days

ALCOHOL 12 %

SERVING TEMPERATURE 12-14°C

BOTTLE SIZE 0.75 L

DRINKABILITY The wine is bottled in glass and has no date of expiry. We recommend storage in a cool, dry place at a temperature between 5 and 25°C. Best drunk within 3 years

COLOUR Cherry pink

BOUQUET Crisp and elegant with fruity scents and notes of peach blossom

PALATE Dry, with a good structure, pleasantly persistent

PAIRING Ideal as an aperitif, it pairs well with fish and ethnic dishes.