



# RED PASSION

OUR SELECTION OF FINE RED WINES



INTERMEDIAWINES

## Merlot DOC Lison Pramaggiore



**GrGrape:** Merlot

**Vineyard location:** Annone Veneto

Cadastral Sheet no.: 13

Cadastral Map no.: 345-197-123-167

**Vineyard holding:** 4.80 Ha

**Appellation:** DOC Lison Pramaggiore

**Growing method:** Sylvoz / Cordone speronato

**Average yield:** 90 Q.li grapes/Ha

**Alcohol content:** 12.50 % vol.

**Serving temperature:** 16 – 18°C

**Residual sugar:** 4.00 g/l

**Total acidity:** 5.50 g/l

**Serving suggestions:** ideal throughout the meal

In this wine the alternating ruby red and purple hues are exalted.

An intense vinous, pleasant, slightly herbaceous bouquet which is in special contrast with its clear fruity notes.

Wine with a great personality, on the palate it is well-balanced, clean, very full-bodied.

## Refosco dal Peduncolo DOC LISON Pramaggiore



**Grape:** Refosco dal Peduncolo Rosso

**Vineyard location:** Annone Veneto:

Cadastral Sheet no.: 13

Cadastral Map no.:340-180

S. Stino di Livenza:

Cadastral Sheet no.: 5

Cadastral Map no.: 46

**Vineyard holding:** 4.50 Ha

**Appellation:** DOC Lison Pramaggiore

**Growing method:** Guyot

**Average yield:** 90 Q.li grapes/Ha

**Alcohol content:** 12.50 % vol.

**Serving temperature:** 16 – 18°C

**Residual sugar:** 3.00 g/l

**Total acidity:** 6.00 g/l

**Serving suggestions:** perfect accompaniment for game dishes

Wine that stands out of the brilliant hues of ruby red and purples tones, pleasantly intense in bouquet with its particular scents of brushwood fruits.

It has a full, sapid, robust, slightly tannic taste, with a light hint of pepper.

## Cabernet Franc Venezia DOC



**Grape:** Cabernet Franc

**Vineyard location:** Annone Veneto

Cadastral Sheet no.: 13

Cadastral Map no.:344-122-27

**Vineyard holding:** 2.10 Ha

**Appellation:** Venezia DOC

**Growing method:** Sylvoz

**Average yield:** 100 Q.li grapes/Ha

**Alcohol content:** 12.50 % vol.

**Serving temperature:** 16 – 18°C

**Residual sugar:** 4.00 g/l

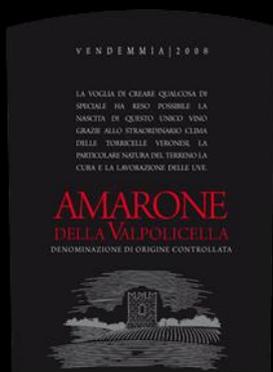
**Total acidity:** 5.50 g/l

**Serving suggestions:** ideal partner for grilled red meat dishes

It strikes the eye for its intense ruby red color with a tint of purple; its bouquet has a distinct characteristics and persistent herbaceous note.

A full-bodied, generous, well structured, nearly “aristocratic” wine.

As it ages the herbaceous note attenuates and its taste becomes elegant, harmonious.



## Amarone

The Amarone Poltretti is produced with a selection of grapes grown on the Torricelle, the Verona hillside area which is located at mt. 320 on the sea level. After the grapes harvest, bunches are placed into cases for natural withering. They will stay there from 3 up to 4 months. During this "rest", these grapes lose 50% of their weight, and they obtain a concentrate of sugar in their juice. Follows de-stemming and crushing and then a

fermentation in temperature controlled stainless steel tanks. Maturation will be in oak barriques for 24 months and then the final ageing into bottle.

### ALCOHOL CONTENT

15.5%

### GRAPES VARIETIES

The vines are cultivated using "Guyot" method

Corvina 70%, Corvinone 10%, Rondinella10%, Croatina 5%, Oseleta 5%

### TASTING NOTES

Rich and elegant full-bodied wine, red rubin colour, hot and intense bouquet, at the nose you can smell wild cherry, dried fruit, vanilla, cacao and spices.



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

The most famous wine from Italy. The production and vinification is made directly in Montalcino, typical place in Tuscany, where the presence of an ideal climate and a particular nature of ground give to this wine unique qualities worldwide recognized.

Type: Brunello di Montalcino D.O.C.G.

Variety: 100% Sangiovese

Aging in wood: 5 years in white oak barrels. Refined in bottle: 6 months

Color Intense rubin red

Perfume: characteristic and intense

Taste: dry, warm, a little tannic, strong aromatic and persistent

Alcohol: 13 % vol.

Server at: 18°-20°

Pairing food: noble roasted meat, like feathers and fur. Very good also with spicy and aged cheese .

## Emilia IGT Cabernet Sauvignon



**Area of production** The production area of Cabernet Sauvignon D.O.C. grapes includes the valleys of Val Tidone, Val Trebbia, Val Nure and Val d'Arda.

**Winemaker's Notes** This wine contains at least 85% grapes from the Sauvignon variety and other similarly colored grapes that are recommended or authorized in the province of Piacenza.

A maximum grape production of 10 tons per hectare and a wine yield not exceeding 70% are allowed.

Color: Ruby red, sometimes garnet

Bouquet: Characteristic, pleasant, slightly herbaceous

Flavor: Dry and medium dry, slightly tannic, still

Minimum total alcoholic strength by volume: 12.00%

Serving temperature: 18-19° C, requires slight oxygenation

A wine that is particularly suited to aging: it maintains its finest qualities for 3-4 years on average. It pairs especially well with fried and grilled meats that are succulent and full of aromas.



## Bonarda

**Area of production** The production area of Bonarda D.O.C. grapes includes the valleys of Val Tidone, Val Trebbia, Val Nure and Val d'Arda.

**Winemaker's Notes** This wine contains at least 85% Bonarda piemontese or Croatina grapes and other similarly colored varieties that are recommended or authorized in the province of Piacenza. A maximum grape production of 13 tons per hectare and a wine yield not exceeding 70% are allowed.

**Color:** Ruby red, sometimes deep

**Bouquet:** Characteristic, pleasant

**Flavor:** Dry, medium dry, medium or sweet, slightly tannic, fresh, still or lively

**Minimum total alcoholic strength by volume:** 11.50%

**Serving temperature:** 18°C

Also available as a "frizzante" (sparkling) type.

It pairs well with soups; the "dolce" (sweet) type is particularly good with strawberries and pastries. The chemical/organoleptic properties of the "Spumante" (sparkling) version are as follows: Foam: Fine and persistent. Color: Bright ruby red of varying depth. Bouquet: Characteristic, fruity, winey. Flavor: Sweet, well-balanced, soft, velvety. Minimum total alcoholic strength by volume: 11.50%. Serving temperature: 8° C

Excellent with flaky pastries and fruit that ripens in the spring.



## Lacryma Christi del Vesuvio RED D.O.C.

According to the legend, the name of the "Lacryma Christi" wine comes from the tears shed by Jesus when it is said that Lucifer stole a little piece of Paradise and forged the Gulf of Naples. Therefore Jesus' tears made the land so precious and a perfect place for great noble vines. The "Lacryma Christi del Vesuvio rosso" is a great quality wine; it is made from "Piedirosso" and "Aglianico" vines, cultivated on the slopes of the volcano. Its ruby-red colour shows violet reflections and its aroma recalls violets and sweet violets, with further hints of liquorice and fine woods. It has a gratifying taste, a full body and smoothness.

**Classification:** DOC red

**Type of grape:** 80% Piedirosso and 20% Aglianico

**Soil features:** volcanic

**Cultivation system:** espalier

**Harvest period:** Mid-October

**Yield per hectare:** 80 quintals

**Vinification:** soft pressing, maceration at controlled temperature.

**Proof:** 12,5%

**Serving temperature:** to be served at room temperature. It is suggested to open the bottle a couple of hours earlier.

**Food match:** it is indicated when eating tasty dishes, elaborate red meats and seasoned cheeses.



## Piedirosso Pompeiano

The ancient red berry vine cultivated in Campania, called “Piedirosso” has uncertain origins, even though some consider it may correspond to the “Colombina” mentioned by Pliny. Locally it is referred to as “Pér e palummo”, this name is supposedly derived from the colour that the grapes turn into just before the harvest period, red like a dove’s leg. The “Piedirosso Pompeiano” has a harmonic and full bodied taste, obtained from Piedirosso grapes cultivated on the slopes of the Vesuvius. It has a ruby red colour and an intense and fruity aroma; it has a taste that recalls ripe red fruit and plums, with also a slight hint of tobacco, coffee and spices.

*Classification:* IGT red

*Type of grape:* Piedirosso 100%

*Soil features:* volcanic

*Cultivation system:* espalier

*Harvest period:* Mid-October

*Yield per hectare:* 80 quintals

*Vinification:* soft pressing, maceration at controlled temperature.

*Proof:* 12,5%

*Serving temperature:* 18°C

*Food match:* it is ideal for elaborate dishes, red meat and seasoned cheeses.



## Aglianico di Campania

The ancient Ellenikon wine has been cultivated in the Campania region since VI century B.C..

Of a ruby red colour and of an intense aroma, dry and inviting, the Aglianico has a very enjoyable taste slightly tannic, with a persistent aroma of wild berries.

*Classification:* IGT red

*Type of grape:* 100% Aglianico

*Soil features:* clayey – calcareou

*Cultivation system:* espalier

*Harvest period:* Early-October

*Yield per hectare:* 80 quintals

*Vinification:* soft pressing, maceration at controlled temperature.

*Proof:* 12,5%

*Serving temperature:* 18°C

*Food match:* it is recommended for game, red meat and seasoned cheeses.



## Primitivo di Manduria

**Grape:** Primitivo 100%

**Production area:** limited in Manduria district, nearby the town of Sorani

**Soil type:** black earth mixed with medium consistency tufaceous layers

**Vine growing type:** supported alberello

**Support system:** mt.1.90 X 1.20

**Vineyard average age:** 30 years

**Average production / hectare:** 60/70 quintals of grapes

**Vintage:** first decade of September

**Grape harvesting method:** manual

**Alcohol:** 15% vol.

**Color:** ruby red with garnet reflections.

**Bouquet:** outstanding bilberry, tamarind, herbal hints.

**Taste:** elegant, harmonious and velvety.

**Serving temperature (celsius):** 15°-18° c

**Recommended:** with lasagne, red meat



## Nero d'Avola

**Production area:** Pachino e Rosolini, Siracusa – Sicily

**Color:** deep ruby red with purple reflections

**Bouquet:** Intense, with notes of vanilla and fruit jam

**Taste:** velvety and harmonious with great structure and body

**Serving Temperature:** 16-18°C

**Recommended** with red meat and cheese.



## Syrah I.G.T. di Sicilia

**Production area:** Pachino e Rosolini, Siracusa – Sicily

**Color:** intense ruby red

**Bouquet:** vinous with fruit notes, cherry and exotic fruit

**Taste:** well balanced and velvety smooth on the palate due to its elegant and sweet tannins

**Serving Temperature:** 16-18°C

**Recommended** with red meat and cheese



## Nero di Troia

**Grapes:** Uva di Troia

**Production area:** Apulia

**Soil:** sand free soil

**Farming:** Espalier system

**Plantation thickness:** 4000 vine per hectare

**Serving Temperature:** 16-18°C

**Recommended** with red meat and cheese

Gelso Nero is a red wine, coming from a red grape transformed into wine in purity, made by pressing only one grapevine: autochthonous Nero di Troia, among the oldest in the tradition of Apulia region. The handmade grape harvest takes place very early in the morning, to maintain low the temperature of the grapes and avoid the incoming of fermentation. After the malolactic fermentation, Gelso Nero is refined in steel to favour its singularity that, once in bottle, grows in balance making it a very agreeable and with a vivid structure wine.

The vinification in purity gives to Gelso Nero an intense ruby colour with purple reflections. In the glass it shows deep purple reflections and an excellent consistence. The smell is rich of red fruits as blackberries, cherries, plums, figs, signs of spices like black pepper and carnation seeds. The taste is that of a dry wine, substained by a good amount of alcohol, quite soft due to his than component.



## Chianti DOCG 2010

**Grapes:** Sangiovese 80%, Canaiolo 8%, Malvasia 5%, Merlot 7%

**Production area:** Tuscany

**Vinification:** fermentation and maceration in steel tank at controlled temperature under 28°C

**Tuning:** 12 months in steel, 3 months in bottle

**Color:** intense ruby red

**Bouquet:** Intense with fruits notes

**Taste:** smooth



## Negramaro

**Grape:** Negroamaro 100%

**Production area:** limited in Manduria district, nearby the town of Sorani

**Soil type:** deep black earth laying on tufaceous rock

**Vine growing type:** Guyot

**Support system:** mt. 2.00 X 1.00

**Vineyard average age:** 30 years

**Average production / hectare:** 80/90 quintals of grapes

**Vintage:** last decade of September

**Grape harvesting method:** manual

**Alcohol:** 13% vol

**Color:** ruby red with violet reflections

**Bouquet:** blackberry, small red berries, cherry, with spicy hints

**Taste:** soft tannins, harmonious, spicy

**Serving temperature (celsius):** 18°-20° C

**Recommended** with lasagnette with meat sauce, pork with blackberry jelly

Lively in color and simple to the taste this wine is well-balanced between softness and alcohol along with acidity and dryness. The little blackberries open this bouquet and with each mouthful the balance provides a pleasing tartness, and not a bitter ending. Recommended for all meals, this wine is best served with white meats.

## Montepulciano d'Abruzzo



**Grapes:** Montepulciano d'Abruzzo

**Vintage:** first decade of October

**Grape harvesting method:** manual

**Vinification:** in small steel barrel for at least 10-12 days with scheduled rebarreling

**Fermentation:** Alcoholic fermentation lasts 8-10 days at a temperature of 28°C

**Minimum total alcoholic strength by volume:** 14.5%

**Color:** ruby red

**Bouquet:** dry, warm, moderately tannic, persistent

**Sensation:** elegant to the nose rich in cherry, blueberry and wildberry smell

**Serving Temperature:** 18°C

## Barbera D.O.C.

**Grape variety:** 100% Barbera

**Vineyards:** Location "Madonna delle Grazie" in Dogliani. Blend of different vineyards. Cultivated with "low Guyot" system. Exposed to an attentive summer thinning. Organic fertilizing and plant protection products such as sulfur and copper allows an annual yield of 6.000 - 6.500 kg per hectare. Grapes are A.I.A.B (Italian Association Organic Farming) organic farming certified.

**Vinification and ageing:** Traditional method with destemming and 8-10 days maceration. After fermentation the wine is preserved in vitrified cement barrels till bottling, generally at the end of August. A month bottle refining is required before the wine is ready for the market.

**Tasting notes:** Ruby purple colour with light purple hues. Delicate perfume, with developing fruity undertones remembering blackberry and jam. Harmonious flavor, medium structure sustained by a pleasant sourish after taste.

**Food and wine pairing:** Pleasant with tasty, traditional and savored plates. Enhancing particularly prepared meat products and savored sauces.

**Alcoholic percentage:** 13,5%vol.

**Serving suggestion:** Maintains its fragrance for 3-4 years. Best served at a temperature of about 18 °C.



## Nebbiolo

**Grape variety:** 100% Nebbiolo

**Vineyards:** This wine has origin from south-east and southwest exposure vineyards, with clay soil, cultivated with "low Guyot" training system and the yield is 8.000 kg per hectare.

**Vinification and ageing:** The harvesting of wine grapes is done from selected vineyards with an excellent south exposure and ferment in cement tanks at a controlled temperature. The wine refines in oak casks for 8-10 days, then is assembled and refined again in cement tanks until bottling. Some months later bottles are ready for the market.

**Tasting notes:** Nebbiolo (nebbia in Italian means mist) because of the harvest that is done in the coldest and misty months of Autumn. Intense perfume and garnet red colored with hints of raspberry, blackberry and cherry and final violet scent.

Round and full bodied wine endowed with smooth and pleasant tannin.

**Food and wine pairing:** Excellent with important main course meat and grilled vegetables

**Alcoholic percentage:** 13%vol.

**Serving suggestion:** Nebbiolo wine maintains its typical characteristics along 5-6 years, in the favorable year of vintage could have better long-lived. Suggested temperature for serving is around 18-20 °C.



## Dolcetto

**Grape variety:** 100% Dolcetto

**Vineyards:** Location Pironi hills, Dogliani. Facing South. They are cultivated with "low Guyot" training system and naturally treated in the respect of the environment. Average annual yield is 7.000 kg per hectare. Grapes are A.I.A.B (Italian Association Organic Farming) organic farming certified.

**Vinification and ageing:** Traditional vinification method with destemming process and carefully pumping must over grape dregs. The maceration lasts for 6-8 days depending from the year. At the end of the fermentation the wine ages in vitrified cement tanks till the bottling is made, generally at the end of august. Two months ageing in bottles before being put up for sale.

**Tasting notes:** Dolcetto di Dogliani "Suri", thanks to its south exposure, has an intensive ruby colour with purple glints. Elegant and complex, red fruit, jam and liquorice scented, harmonious, persistent, warm and lightly tannic sensation on the palate.

**Food and wine pairing:** Intensive and equilibrate, for this reason is ideal with pasta, savory appetizers, roast and stewed red meat and medium ripened cheese.

**Alcoholic percentage:** 13,5%vol.

**Serving suggestion:** It improves its ageing during the first 3-4 years after harvest. Served between 16° and 18° C.

