

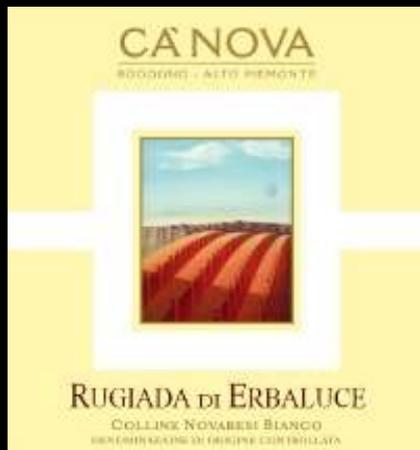


WHITE SCENT

OUR SELECTION OF FINE WHITE WINES

INTERMEDI**AWINES**





Erbaluce

Wine: Erbaluce

Year: 2005

Terroir: Novara hills in Bogogno, inside the Golf Course Bogogno in the Ca' Nova Estate.

Year of birth of the vineyards: 1996

Production 2005: limited to 10.500 bottles

Gradation: 12,5 % alc. per vol.

Color: light yellow, bright

Perfume: fresh, fragrant, very wide, with floral and fruit perfume.

Taste: dry, quite fresh, full, silky, return with of almond

Sugar: 2,50 g/l

PH : 3,29

Total Acidity: (inHT): 5,40

Dry extract: 20,44 g/l

Total Sulfités: 90 mg/l

Free Sulfités: 30 mg/l



Pinot Grigio

Grape: Pinot Grigio

Vineyard location: Annone Veneto

Cadastral Sheet no.: 13

Cadastral Map no.:43

Vineyard holding: 5.80 Ha

Appellation: Venezia DOC

Growing method: Sylvoz

Average yield: 90 Q.li grapes/Ha

Alcohol content: 13.00 % vol.

Serving temperature: 10 – 12°C

Residual sugar: 3.50 g/l

Total acidity: 5.70 g/l

Serving suggestions: ideal with vegetables dishes, appetizers, fish and cheeses

This wine is a delight to the eye with its many hues changing from pale yellow to its characteristic sand colour, as well as to the nose with its slightly fruity bouquet, accompanied by a light note of almonds.

Soft and harmonious, slightly bitter in taste.



Malvasia

Area of production Malvasia di Candia D.O.C. grapes are produced in hillside and mountainous areas south of the 45° parallel, including the valleys of Val Tidone, Val Trebbia, Val Nure and Val d'Arda.

Winemaker's Notes This wine contains at least 85% aromatic Malvasia di Candia grapes and other similarly colored varieties that are recommended or authorized in the province of Piacenza. Grape production may not exceed 13 tons per hectare, and the maximum wine yield is 70%.

Color: Straw yellow or pale straw yellow

Bouquet: A characteristic, sometimes strong aroma

Flavor: Dry, medium dry, medium or sweet; aromatic, fresh, still or lively

Minimum total alcoholic strength by volume: 10.50% by vol.

Minimum alcoholic strength by volume (sweet type): 5.50% by vol.

Serving temperature: 10°C for the secco (dry) type, approx. 7°C for the amabile (medium) and dolce (sweet) types

Best enjoyed young. The dry type can be paired with antipastos, soups, delicate white meat and fish. The medium version is especially recommended with mild cheeses; the sweet type pairs well with desserts.



Lacryma Christi del Vesuvio DOC

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 bianco” is a very renowned wine in the world. Its taste is unmistakable, full bodied, and smooth, it is made from a carefully selected mix of grapes: “Coda di Volpe” and “Falanghina” cultivated on the slopes of the volcano. A great versatile wine that can be easily matched; it has a straw yellow colour and a slight scent that recalls brooms and ripe fruits.

Classification: DOC white

Type of grape: 90% Coda di Volpe and 10% Falanghina

Soil features: volcanic

Cultivation system: espalier

Harvest period: Mid-October

Yield per hectare: 80 quintals

Vinification: soft pressing, in bianco vinification, fermentation at controlled temperature.

Proof: 12,5%

Serving temperature: 10°C.

Food match: it goes well with fish dishes, seafood and shellfish.



Falanghina di Campania

It is a white wine with a straw yellow colour, its aroma presents a considerable intensity, strong and delicious. Its aroma has marked traces of green apple, sour pineapple and bergamot.

The dry taste, full-bodied and with its pleasant harmonic and refined aroma makes it a very well balanced and versatile wine.

Classification: IGT white

Type of grape: 100% Falanghina

Soil features: clayey – calcareou

Cultivation system: espalier

Harvest period: Early-October

Yield per hectare: 80 quintals

Vinification: soft pressing, in bianco vinification fermentation at controlled temperature.

Proof: 12,5%

Serving temperature: 10°C

Food match: it goes well with fish dishes, and seafood.



Greco di Tufo D.O.C.G.

The ancient 'Greco' vine was imported from the Hellenes before the building of Rome. Today the vine is grown on sunny hill slopes, its main town is Tufo in the northern hills of Avellino. A balanced and versatile wine, with a dry and soft taste. It has an intense straw yellow colour and apricot, pear and almond scents. It has a fine aromatic intensity.

Classification: DOCG white

Type of grape: 100% Greco

Soil features: clayey – calcareous

Cultivation system: espalier

Harvest period: Late October

Yield per hectare: 80 quintals

Vinification: 'in bianco' at a controlled temperature, soft grape pressing, and refinement in bottle.

Proof: 12,5%

Serving temperature: 10°C

Food match: it is ideal with fish dishes, seafood, cheeses, white meats.

Fiano di Avellino D.O.C.G:



The Fiano is obtained from the homonymous vine well known by the Latin called 'Vitus Apiana', farmed on the sunny lands of the province of Avellino. A wine with a great elegant body, it has a light straw yellow colour. It has a full taste which reveals its perfect acidity and its scents of toasted hazelnut, bitter almond and spices.

Classification: DOCG white

Type of grape: 100% Fiano

Soil features: clayey – calcareou

Cultivation system: espalier

Harvest period: Early-October

Yield per hectare: 80 quintals

Vinification: 'in bianco' at a controlled temperature, soft grape pressing, and refinement in bottle

Proof: 12,5%

Serving temperature: 10°C

Food match: pasta with seafood, fish dishes, vegetable risottos and white meats.

Cacchione



This wine is produced from the grapes of the old vines of Cacchione that woedays you can find onli in the territory of Nettuno and Anzio.

After an accurate selection of the grapes, the Cacchione is vinified with the modern technics in order to preserve and enhance all the typical characteristics of this particular wine.

The fermentation at low temperature and the smooth treatment of the grapes obtain a wine with fresh bouquet, with fruit scent, yellow with green reflections. Very balanced, fine and persistent. It goes well along with all appetizers and firts courses of fish and vegetables.

Production Aea: Nettuno and Anzio

Grapes: Cacchione 100%

Production: 100-120 q.li/ha

Maturation: inox steel for 4 months

Refining: in bottles for 2 months

Passerina



Type of grape: 100% Passerina

Harvest period: third decade of september

Yield per hectare: 80 quintals

Vinification: 'in bianco' at a controlled temperature of 8-10°C, soft grape pressing, and refinement in bottle.

Fermentation: at 15°C

Alcohol: 12.5%

Serving temperature: 10-12°C

Bouquet: elegant to the nose, with scent of tropical fruits, green apple and banana

Food match: it is ideal with fish dishes, seafood, cheeses, white meats

Pecorino



Type of grape: 100% Pecorino

Harvest period: second decade of september

Yield per hectare: 80 quintals

Vinification: 'in bianco' at a controlled temperature of 8-10°C, soft grape pressing, and refinement in bottle.

Fermentation: at 15°C

Alcohol: 14%

Serving temperature: 10-12°C

Bouquet: elegant to the nose, with scent of fresh fruits and whitethorn

Food match: it is ideal with fish dishes, seafood, cheeses, white meats



Trebbiano

Type of grape: 100% Trebbiano

Harvest period: third decade of september

Yield per hectare: 80 quintals

Vinification: 'in bianco' at a controlled temperature of 8-10°C, soft grape pressing, and refinement in bottle.

Fermentation: at 15°C

Alcohol: 12.5%

Serving temperature: 10-12°C

Bouquet: fresh, dry, enveloping, with scent of apple and ripe fruit

Food match: it is ideal with fish dishes, seafood, cheeses, white meats



Moscato D.O.C.G.

Type of grape: Moscato di Noto

Production Area: Pachino e Rosolini - Siracusa

Color: intense straw yellow

Bouquet: 'delicate aroma of Moscato with fragrance of ripe fruits

Serving temperature: 8°C

Taste: sweet and balanced, excellent aftertaste with notes of candied fruits

Food match: it is ideal with dessert and creamy and piquant cheese



Chardonnay

Grape: Chardonnay

Vineyard location: Annone Veneto

Cadastral Sheet no.: 13

Cadastral Map no.:167- 123

Vineyard holding: 2.90 Ha

Appellation: DOC Lison Pramaggiore

Growing method: Sylvoz

Average yield: 90 Q.li grapes/Ha

Alcohol content: 13.00 % vol.

Serving temperature: 10 – 12°C

Residual sugar: 3.00 g/l

Total acidity: 5.50 g/l

Serving suggestions: most enjoyable as an aperitif.

Excellent with light first-course dishes, such as vegetables risottos and soups, and seafood specialties

Its characteristic pale yellow color, refined by soft greenish hues, shows off the innate and exemplary elegance of this wine.

Its bouquet is fine, delicate, reminiscent of white fruits and bread crusts.

Well structured in taste, it reveals a soft, harmonious, markedly lingering flavour



Verduzzo

Grape: Verduzzo

Vineyard location: Annone Veneto

Cadastral Sheet no.: 13

Cadastral Map no.:340-180

Vineyard holding: 2.90 Ha

Appellation: DOC Lison Pramaggiore

Growing method: Sylvoz

Average yield: 100 Q.li grapes/Ha

Alcohol content: 12.50 % vol.

Serving temperature: 10 – 12°C

Residual sugar: 20.00 g/l

Total acidity: 5.50 g/l

Serving suggestions: it goes well with various kinds of cheese served with jams or honey, it's excellent with all dry biscuits

Incredible brilliant shades of straw yellow interlaced with golden hues.

Its bouquet is fine, delicate, with fragrances like ripe fruit and acacia flowers, with a closing hint of violet.

Elegant in taste, with a sweetish note opposed to a fine beading, result of a light second fermentation in pressure tanks.