

LOVE TO ITALY
ITALIAN FOOD & WINE



LA VINICOLA DEL TITERNO



AGLIANICO SANNIO DOP

ABOUT THIS WINE

This Aglianico from Sannio offers a structured red wine with hints of red fruits, black pepper, and cocoa. Aged for 24 months in oak barrels, it pairs well with rich first courses and mature cheeses. La Vinicola del Titerno's focus on traditional vinification results in a firm and dry palate with balanced tannins.

TASTING NOTES

Intense ruby red color with red fruit and spicy aromas. Firm, dry palate with well-balanced tannins and a persistent finish.

VINIFICATION

Red grapes undergo maceration and fermentation in stainless steel tanks at a controlled temperature, followed by aging in oak barrels and bottle for a total of 30 months.

PRODUCER

La Vinicola del Titerno

COUNTRY

Italy

REGION

Campania

CLASSIFICATION

Sannio D.O.P.

AGING

24 months in large 28hl oak barrels and 6 months in bottle

ALCOHOL CONTENT

13.5%

VINTAGE

2019

GRAPES

100% Aglianico

COLOR

Red

STYLE

Dry

AROMAS

Red fruits, Black pepper, Cloves, Roasted coffee, Cocoa

PAIRINGS

Rich first courses, Lamb meats, Mature cheeses

SERVING TEMPERATURE (°C)

18-20

BOTTLE SIZE (ML) 750

LOVE TO ITALY
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LA VINICOLA DEL TITERNO



BARBERA SANNIO DOP

ABOUT THIS WINE

Ruby-red wine with violet reflections. It boasts intense aromas of red fruits and floral notes. Its dry taste is well-balanced with acidity and softness, making it perfect for pairing with first courses, red meat, and semi-mature cheeses.

TASTING NOTES

Intense red fruit aromas with a floral component. Dry taste balanced with acidity and softness.

VINIFICATION

Red grapes undergo cryomaceration and fermentation at low temperature, followed by stainless steel refinement and bottling.

PRODUCER

La Vinicola del Titerno

COUNTRY

Italy

REGION

Campania

CLASSIFICATION

Sannio D.O.P.

ALCOHOL CONTENT

13%

VINTAGE

2020

GRAPES

100% Barbera del Sannio

COLOR

Red

STYLE

Dry

AROMAS

Red fruits, Floral

PAIRINGS

First courses, Red meat, Semi-mature cheeses

SERVING TEMPERATURE (°C)

16-18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
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LA VINICOLA DEL TITERNO



PIEDIROSSO SANNIO DOP

ABOUT THIS WINE

Piedirosso is a red grape from Sannio. Vinified and aged in stainless steel and oak, it offers aromas of red fruits, flowers, and spices. With a dry, fresh taste and a hint of tannins, it pairs well with red meat and cheeses.

TASTING NOTES

Pale ruby red color with aromas of red fruits, flowers, and spices. Dry, fresh, slightly tannic, and long-lasting on the palate.

VINIFICATION

Destemmed and pressed red grapes undergo maceration and fermentation in stainless steel tanks, followed by 12 months of aging in large oak barrels.

PRODUCER

La Vinicola del Titerno

COUNTRY

Italy

REGION

Campania

CLASSIFICATION

Sannio D.O.P.

AGING

12 months in large 14hl oak barrels

ALCOHOL CONTENT

13.5%

VINTAGE

2021

GRAPES

Piedirosso 100%

COLOR

Red

STYLE

Still

AROMAS

Crunchy red fruits, Dried flowers, Sweet spices

PAIRINGS

First courses, Red meat, Semi-mature cheeses

SERVING TEMPERATURE (°C)

16-18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
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LA VINICOLA DEL TITERNO



CODA DI VOLPE SANNIO DOP

ABOUT THIS WINE

Coda di Volpe is a dry white wine with a deep straw yellow color. It offers intense aromas of citrus fruits and white flowers, balanced by a marked minerality. Produced in Sannio, it undergoes 6-months of refinement in stainless steel, resulting in a soft and complex taste. Ideal with white meats and fish dishes.

TASTING NOTES

Deep straw yellow color. Intense aromas of citrus fruits and white flowers. Dry, soft taste with marked minerality.

VINIFICATION

Grapes are destemmed, softly pressed, and fermented in steel at a controlled temperature. Refinement in stainless steel containers for 6 months with constant batonnage.

PRODUCER

La Vinicola del Titerno

COUNTRY

Italy

REGION

Campania

CLASSIFICATION

Sannio D.O.C.

AGING

6 months in stainless steel containers with constant batonnage

ALCOHOL CONTENT

13%

VINTAGE

2022

GRAPES

100% Coda di Volpe

COLOR

White

STYLE

Dry

AROMAS

Intense and complex aromas of citrus fruits and white flowers

PAIRINGS

Pairs well with white meats and delicate fish-based dishes

SERVING TEMPERATURE (°C)

8/10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



LA VINICOLA DEL TITERNO



FALANGHINA SANNIO DOP

ABOUT THIS WINE

This Falanghina del Sannio presents itself with a straw-yellow, crystalline color, exuding intense aromas of Mediterranean herbs and exotic fruits. The Vinicola del Titerno winery adheres to a meticulous vinification process, involving 6 months of aging in stainless steel, yielding a fresh and well-balanced flavor profile, characterized by a good body and remarkable persistence.

TASTING NOTES

Straw yellow, crystalline color. Intense aromas of Mediterranean herbs, exotic fruits, and yellow flowers. Fresh and balanced taste with good body and high persistence.

VINIFICATION

Grapes are destemmed, pressed gently, and fermented in steel at a controlled temperature. Refinement in stainless steel for 6 months, followed by bottle rest.

PRODUCER

La Vinicola del Titerno

COUNTRY

Italy

REGION

Campania

CLASSIFICATION

Sannio D.O.P.

AGING

6 months in stainless steel containers

ALCOHOL CONTENT

13%

VINTAGE

2022

GRAPES

Falanghina 100%

COLOR

White

STYLE

Still

AROMAS

Mediterranean herbs, exotic fruits, yellow flowers

PAIRINGS

Seafood pasta, grilled fish, light salads

SERVING TEMPERATURE (°C)

8/10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



COSTANTINO
WINES
PASSIONE PER UN FRUTTO MAGICO



"NONÒ" PETITE VERDOT & CABERNET SAUVIGNON TERRE SICILIANE IGT



ABOUT THIS WINE

This exceptional blend of Cabernet Sauvignon and Petit Verdot is aged in tonneaux, resulting in a strikingly intense purple hue, and captivating notes of red fruits, spices, and dried fruits. With multiple accolades to its name, "Nonò" is the ideal accompaniment to roasts and grilled meats, elevating any dining experience.

TASTING NOTES

Intense purple color with red fruit, spice, and dried fruit notes. Smooth taste with soft tannins.

VINIFICATION

Alcoholic fermentation in steel tanks for 15 days, followed by 6 months ageing in Tonneaux.

PRODUCER

Azienda Agricola Costantino

COUNTRY

Italy

REGION

Sicily

CLASSIFICATION

Terre Siciliane I.G.T.

AGING

6 months in tonneaux

SOIL TYPE

Calcareous, clay

ALCOHOL CONTENT

14.00%

VINTAGE

2013

GRAPES

60% Petit Verdot, 40% Cabernet Sauvignon

COLOR

Red

STYLE

Still

AROMAS

Red fruits, spices, dried fruits

PAIRINGS

Roasts, grilled meats, game, seasoned cheeses

SERVING TEMPERATURE (°C)

16

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



COSTANTINO
WINES
PASSIONE PER UN FRUTTO MAGICO



"ARIA" GRILLO SICILIA DOC

ABOUT THIS WINE

Crafted exclusively from 100% Grillo grapes, its aromatic profile, reminiscent of peach blossoms and ripe fruits, invites a refreshing tasting experience. Reflecting the winery's storied heritage, this wine embodies award-winning excellence and a steadfast dedication to traditional winemaking methods.

TASTING NOTES

Lively and brilliant, straw yellow color with greenish reflections. Bouquet of peach blossoms and fruit. Freshness and flavor on the palate.

VINIFICATION

Maceration for about 6 hours, soft pressing, and fermentation at controlled temperature in steel tank

PRODUCER

Azienda Agricola Costantino

VINTAGE

2023

COUNTRY

Italy

GRAPES

100% Grillo

REGION

Sicily

COLOR

White

CLASSIFICATION

Sicilia D.O.C.

STYLE

Still

SOIL TYPE

Calcareous, clay

AROMAS

Peach blossoms, fruit

ALCOHOL CONTENT

13.00%

PAIRINGS

Fish, cous cous, fresh cheeses, risotto with porcini mushrooms, white meat

SERVING TEMPERATURE (°C)

8-10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

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ITALIAN FOOD & WINE



Giacomo Barbero



LANGHE NEBBIOLO

LANGHE DOCG

ABOUT THIS WINE

The Nebbiolo, king of Piedmont grape varieties - focusing on accentuating its primary fruit aromas and the sandy soil characteristics of the Valmaggiore region (Veza d'Alba). Vinification and aging processes exclusively utilize stainless steel and glass.

TASTING NOTES

Light tannins coat the mouth elegantly with floral and fruity notes.

VINIFICATION

After maceration, fermentation in steel tanks for 6/8 months.

PRODUCER

Azienda Agricola Giacomo Barbero

VINTAGE

2022

COUNTRY

Italy

GRAPES

100% Nebbiolo

REGION

Piedmont

COLOR

Red

CLASSIFICATION

Langhe D.O.C.G.

STYLE

Still

AGING

6/8 months in steel tanks

AROMAS

floral, fruity, violet, rose

SOIL TYPE

Sandy

PAIRINGS

Raw meat, veal in tuna sauce, aged cheeses, grilled or well-seasoned red meats, wild game

ALCOHOL CONTENT

14%

SERVING TEMPERATURE (°C)

16

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



Giacomo Barbero



ROERO RISERVA VALMAGGIORE

ROERO DOCG

ABOUT THIS WINE

Produced in Vezza d'Alba, this Roero Riserva Valmaggioro, made exclusively from Nebbiolo grapes, is a DOCG that represents the pinnacle of local winemaking nobility. Only here do Nebbiolo clusters acquire the finesse and elegance that imbue the wine with notes of aristocracy, making it unique and incomparable among all great wines.

TASTING NOTES

Intense and elegant with red fruit, jam, and spice aromas. Balanced freshness with hints of jam and spices, delicate tannins, and a long, persistent finish.

VINIFICATION

Skin maceration for 20 days with frequent punch-downs, fermentation in steel tanks, and aging in large Slavonian oak barrels for 30 months followed by bottle rest for 6 months.

PRODUCER

Azienda Agricola Giacomo Barbero

VINTAGE

2018

COUNTRY

Italy

GRAPES

100% Nebbiolo

REGION

Piedmont

COLOR

Red

CLASSIFICATION

Roero D.O.C.G.

STYLE

Still

AGING

30 months in large Slavonian oak barrels and rest in the bottle for about 6 months

AROMAS

Red fruits, Jam, Spices

SOIL TYPE

Mostly Sandy

PAIRINGS

Versatile in matching, goes well with traditional Piedmontese first courses, fondue, truffle-based dishes, roasted red meat, game, aged cheeses

ALCOHOL CONTENT

14%

SERVING TEMPERATURE (°C)

18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY

ITALIAN FOOD & WINE



Giacomo Barbero



ROERO ARNEIS

ROERO DOCG

ABOUT THIS WINE

Giacomo Barbero's Roero Arneis is a wine distinguished by its pronounced savoriness. Thanks to innovative processing techniques and the complete absence of oxygen throughout all stages of vinification, the wine achieved retains the distinct mineral character given by the Roero soils.

TASTING NOTES

Fresh, savory, fruity with a hint of citrus. Versatile pairing options.

VINIFICATION

Fermented and aged in steel tanks for 5-8 months, resulting in a fresh and savory wine.

PRODUCER

Azienda Agricola Giacomo Barbero

COUNTRY

Italy

REGION

Piedmont

CLASSIFICATION

Roero D.O.C.G.

AGING

Fermentation and aging in steel tanks for 5-8 months

SOIL TYPE

Sandy (Vezza); clayey and calcareous, tending to sandy (Montà)

ALCOHOL CONTENT

13,5%

VINTAGE

2022

GRAPES

100% Arneis

COLOR

White

STYLE

Still

AROMAS

fresh fruit, citrus

PAIRINGS

All kinds of appetizers, raw fish, seafood, chicken, pasta with vegetables, fresh cheeses

SERVING TEMPERATURE (°C)

8

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE

CANTINA ODONI



VITOVSKA IGT VENEZIA GIULIA

ABOUT THIS WINE

A native grape variety that thrives and reaches its maximum expression only in the Triestine Karst, a rocky terrain buffed by the bora winds, tempered however by the sea breeze from the Mediterranean gulf. A wine that represents its territory to the fullest, embodying the freshness of the bora, the minerality of the rock, and the smoothness of the sea.

TASTING NOTES

Bright yellow color, ripe pear and vanilla aroma, fresh and mineral with good persistence.

VINIFICATION

The harvested grapes are immediately passed through the destemmer-crusher and conveyed into stainless steel tanks where they undergo cold maceration (cryo-maceration) for 8-12 hours. Fermentation then proceeds at controlled temperature with a selected and certified yeast. After the first racking, remontages (batonnage) are done to obtain softness from the yeast lees. Over the following months, various rackings, clarifications, and filtrations are carried out until the product is ready to be bottled.

PRODUCER

Cantina Odoni

COUNTRY

Italy

REGION

Friuli Venezia Giulia

CLASSIFICATION

I.G.T. Venezia Giulia

ALCOHOL CONTENT

11.5%

VINTAGE

2023

GRAPES

100% Vitovska

COLOR

White

STYLE

Still

AROMAS

Ripe pear, Vanilla

PAIRINGS

Seafood appetizers, lightly spiced seafood first courses, fried fish, low-fat cheeses

SERVING TEMPERATURE (°C)

8-10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE

CANTINE
LULLI
DAL 1905



"CERVINARA" BELLONE

LAZIO IGT



ABOUT THIS WINE

Bellone is a one-of-a-kind white wine from Lazio, Italy, crafted using ancient Bellone clones. It's aged in a combination of acacia wood and steel, giving it a dense aroma with floral hints and a beautifully balanced, savory flavor. The winery's roots go deep into the history of the region, with a lineage that dates back to the ancient Latin tradition of cultivating Bellone grapes.

TASTING NOTES

Straw yellow with golden reflections, floral aroma with pear and roasting hints. Dry and soft, rich and savory, showcasing the ancient Latin tradition of Bellone grapes.

VINIFICATION

The grapes undergo gentle pressing, followed by low-temperature fermentation, and are aged for 12 months in acacia wood. Subsequently, the wine spends another 24 months maturing between steel tanks and bottles, resulting in a refined and enduring flavor profile.

PRODUCER
Cantine Lulli

COUNTRY
Italy

REGION
Lazio

CLASSIFICATION
Lazio I.G.T.

AGING
12 months in acacia wood, 24 months
between steel and bottle

ALCOHOL CONTENT
13.5% vol

VINTAGE
2019

GRAPES
100% Bellone

COLOR
White

STYLE
Still

AROMAS
Floral, daisies, jasmine, violets,
Williams pear, soft roasting

PAIRINGS
Refined risottos, seafood, vegetables,
white meats, lamb, complex fish
dishes, young fossa cheeses, roasted
white meats

SERVING TEMPERATURE (°C)
10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE

CANTINE
LULLI
DAL 1905



"MOLARA" NERO BUONO CORI DOC

ABOUT THIS WINE

Cantine Lulli's Nero Buono stands as a testament to the rich and robust red wines of Lazio. Crafted solely from Nero Buono grapes, it showcases a distinct color and exudes intense aromas of fruits and florals. On the palate, it delivers a powerful experience, with refined tannins promising a notable longevity in every bottle.

TASTING NOTES

Deep ruby color with intense fruity scents, floral notes, and a well-defined finish. It boasts a robust aromatic body and a refined, powerful palate with fresh tannins.

VINIFICATION

Freshly harvested Nero Buono grapes undergo maceration, fermentation, and aging in oak and stainless steel, resulting in a wine with softness, complexity, and a promising aging potential.

PRODUCER
Cantine Lulli

COUNTRY
Italy

REGION
Lazio

CLASSIFICATION
Cori D.O.C.

AGING
6 months in oak, 6 months in stainless steel

ALCOHOL CONTENT
13.5% vol

VINTAGE
2022

GRAPES
100% Nero Buono

COLOR
Red

STYLE
Still

AROMAS
Cherries, blackberries, strawberries, red mulberries, morello cherry, licorice, mint, cinnamon, violets, potpourri, hibiscus leaves, bell pepper

PAIRINGS
Venison, red and white meats, game sauce dishes, medium-aged cheeses with mushroom truffles

SERVING TEMPERATURE (°C)
16

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



Fondazione

VILLA RUSSIZ



PINOT GRIGIO DOC COLLIO

ABOUT THIS WINE

A timeless white wine, boasting refined fruit aromas accompanied by subtle notes of toasted almonds. Hand-harvested and aged on lees, it pairs exquisitely with seafood delicacies. Situated in Capriva del Friuli, the winery boasts a rich legacy of crafting exceptional wines.

TASTING NOTES

Elegant straw yellow color with complex fruit aromas; toasted almonds and straw notes.

VINIFICATION

Hand-harvested grapes are gently pressed and aged on lees for 6-7 months before bottling.

PRODUCER

Fondazione Villa Russiz

COUNTRY

Italy

REGION

Friuli Venezia Giulia

CLASSIFICATION

D.O.C. Collio

AGING

6-7 months on lees

SOIL TYPE

Marl soils

ALCOHOL CONTENT

13.5%

VINTAGE

2022

GRAPES

100% Pinot Grigio

COLOR

White

STYLE

Dry

AROMAS

Complex fruit aromas, toasted almonds, straw

PAIRINGS

Fish courses, raw tuna or salmon, appetizers with crustaceans, light first courses

SERVING TEMPERATURE (°C)

8

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY

ITALIAN FOOD & WINE



Fondazione

VILLA RUSSIZ



FRIULANO DOC COLLIO

ABOUT THIS WINE

Carefully hand-harvested and aged on lees, this Friulano boasts a rich flavor highlighted by hints of almonds and chamomile flowers. For a delightful dining experience, serve it alongside Prosciutto di S. Daniele or fresh spring vegetables.

TASTING NOTES

Pale straw with greenish tints, strong and round flavor, characteristic notes of almonds and chamomile flowers, slightly lower acidity than other white wines in the range.

VINIFICATION

Hand-harvested grapes pressed and aged on lees for 6-7 months before bottling.

PRODUCER

Fondazione Villa Russiz

COUNTRY

Italy

REGION

Friuli Venezia Giulia

CLASSIFICATION

D.O.C. Collio

AGING

6-7 months on lees

ALCOHOL CONTENT

13.5%

VINTAGE

2022

GRAPES

100% Friulano

COLOR

White

STYLE

Still

AROMAS

Almonds, Chamomile flowers

PAIRINGS

Prosciutto di S. Daniele, vegetables (asparagus, nettles, hops, mushrooms), crustaceans (mantis shrimp, shrimp, scampi, lobster)

SERVING TEMPERATURE (°C)

8-10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



Luis Franciacorta



FRANCIACORTA ROSÉ "PINK GOLD"

FRANCIACORTA DOCG

ABOUT THIS WINE

Crafted exclusively from 100% Pinot Nero grapes, it undergoes a distinctive winemaking process, including a brief maceration to extract its enchanting pink hue. With its delicate perfume boasting notes of berries and citrus fruits, it pairs beautifully with seafood and light dishes.

TASTING NOTES

Delicate rose color with fine perlage, persistent aroma of berries and citrus fruits, rich and persistent flavor.

VINIFICATION

Hand-harvested Black Pinot grapes undergo short maceration to extract pink color, followed by fermentation at controlled temperature and maturation in bottle for 24 months.

PRODUCER

Luis Franciacorta

COUNTRY

Italy

REGION

Lombardy

CLASSIFICATION

Franciacorta D.O.C.G.

AGING

Refinement in steel tanks for seven months, followed by bottle ageing for 24 months.

SOIL TYPE

Moraine origin characterized by calcareous marl and clay

ALCOHOL CONTENT

12.70%

GRAPES

100% Pinot Nero

COLOR

Rosé

STYLE

Sparkling

AROMAS

Berries, Citrus fruits

PAIRINGS

Seafood, light pasta dishes, fresh salads

SERVING TEMPERATURE (°C)

6-8

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



Luis Franciacorta



FRANCIACORTA "GOLD"

FRANCIACORTA BRUT DOCG

ABOUT THIS WINE

Crafted from a blend of Chardonnay, Pinot Bianco, and Pinot Nero, it boasts an intense straw yellow color, floral aromas, and a savory, elegant flavor with a balanced sweetness. The winery, Luis Franciacorta, has been crafting wines since 1978, with true dedication to quality and tradition.

TASTING NOTES

Intense straw yellow color, floral aromas, savory and elegant flavor with balanced sweetness.

VINIFICATION

Hand-harvested grapes, soft pressing, fermentation at controlled temperature, maturation in bottle for 18/20 months.

PRODUCER

Luis Franciacorta

COUNTRY

Italy

REGION

Lombardy

CLASSIFICATION

Franciacorta DOCG

AGING

Steel tanks for 7 months, maturation in the bottle for 18/20 months

SOIL TYPE

Moraine origin characterized by calcareous marl and clay

ALCOHOL CONTENT

12.80%

GRAPES

60% Chardonnay, 20% Pinot Bianco, 20% Pinot Nero

COLOR

White

STYLE

Sparkling BRUT

AROMAS

Floral, yeasty, bread crust

PAIRINGS

Seafood, poultry, soft cheeses

SERVING TEMPERATURE (°C)

8

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



PODERI DI SAN PIETRO
Viticoltori in San Colombano



"SERAFINA" CHARDONNAY BRUT



ABOUT THIS WINE

Crafted from 100% Chardonnay grapes, "Serafina" embodies balance and finesse. Named after the valley where the grapes are grown, this spumante showcases a delightful perlage with fine bubbles. It undergoes a Charmat method for exceptional freshness and pairs perfectly with seafood crudos.

TASTING NOTES

Harmonious blend of fruity (peach) and mineral tones with hints of dried hay. Intense yellow hay color.

VINIFICATION

Grapes undergo soft pressing in nitrogen-controlled atmosphere to preserve taste and aroma. Second transformation in autoclave enhances freshness.

PRODUCER

Poderi di San Pietro

GRAPES

100% Chardonnay

COUNTRY

Italy

COLOR

White

REGION

Lombardy

STYLE

Sparkling

ALCOHOL CONTENT

11.5%

AROMAS

Peach, mineral, dried hay

PAIRINGS

Seafood crudos, aperitif

SERVING TEMPERATURE (°C)

4

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6



LOVE TO ITALY
ITALIAN FOOD & WINE



PODERI DI SAN PIETRO
Viticoltori in San Colombano



MERLOT

COLLINA DEL MILANESE IGT

ABOUT THIS WINE

Crafted from 100% Merlot grapes, this wine showcases the distinctive qualities of the San Colombano terroir. The vineyards at 130 meters above sea level produce a red wine with expressive fruity notes, floral hints, and spicy nuances. With excellent salinity, it pairs well with a variety of dishes.

TASTING NOTES

Expressive fruity notes of cherry and red pulpy fruits, floral hints of damask rose and violet, spicy nuances with undertones of leather and licorice, excellent salinity.

VINIFICATION

Maceration of 8-10 days, controlled temperature stainless-steel vinification, 12 months aging for harmonious balance and pleasant tannins.

PRODUCER

Poderi di San Pietro

COUNTRY

Italy

REGION

Lombardy

CLASSIFICATION

Collina del Milanese I.G.T.

AGING

12 months in stainless steel

SOIL TYPE

Deep silty-loam

ALCOHOL CONTENT

13.5%

VINTAGE

2020

GRAPES

100% Merlot

COLOR

Red

STYLE

Still

AROMAS

Cherry, red pulpy fruits, damask rose, violet, leather, licorice

PAIRINGS

Complex and spicy meat-based dishes

SERVING TEMPERATURE (°C)

18-20°C

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



PODERI DI SAN PIETRO
Viticoltori in San Colombano



"GRANMILÀN" SAN COLOMBANO DOC

ABOUT THIS WINE

Produced from indigenous grape vines situated in the "Valbissera" region on deep clay and loamy soil (145 meters above sea level), using spur-pruned cordon and Guyot training systems. Delicately complex, showcasing fruity aromas, red flowers, and spicy notes (subtle hints of vanilla and licorice). Its notable alcohol content is well-matched by an excellent tannic profile, making it perfect for aging.

TASTING NOTES

Ruby-red with red fruit and floral aromas, balanced by tannins. Pairs well with meats and cheeses.

VINIFICATION

Grapes harvested manually, vinified separately, blended for optimal balance, aged in French Oak for 6 months, resulting in a structured wine with red fruit and spice hints.

PRODUCER

Poderi di San Pietro

COUNTRY

Italy

REGION

Lombardy

CLASSIFICATION

San Colombano D.O.C.

AGING

6 months in French Oak barriques

SOIL TYPE

Clay, Loam

ALCOHOL CONTENT

14%

VINTAGE

2020

GRAPES

40% Barbera, 40% Croatina, 10% Uva Rara

COLOR

Red

STYLE

Dry

AROMAS

Red fruits, sweet cherry, raspberry, floral, spices, vanilla, liquorice, tobacco

PAIRINGS

All meat-based dishes, cured meat, red meat, cheeses

SERVING TEMPERATURE (°C)

18-20

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



Tenute dello Jato



GRILLO DOC SICILIA

ABOUT THIS WINE

100% Grillo grapes with an intense golden yellow color, it offers notes of almond and floral scents. The wine is fresh, lively, and balanced, finishing with a distinct minerality. Tenute dello Jato has a history of producing quality wines that reflect the unique Sicilian terroir.

TASTING NOTES

Fresh, lively, balanced, distinct minerality.

PRODUCER

Tenute dello Jato

COUNTRY

Italy

REGION

Sicily

CLASSIFICATION

D.O.C. Sicilia

ALCOHOL CONTENT

13.5%

VINTAGE

2023

GRAPES

100% Grillo

COLOR

White

STYLE

Still

AROMAS

Notes of almond, Floral scent

PAIRINGS

Seafood pasta, Grilled fish, Light salads

SERVING TEMPERATURE (°C)

10-12

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

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ITALIAN FOOD & WINE



Tenute dello Jato



NERO D'AVOLA DOC SICILIA

ABOUT THIS WINE

This wine boasts a deep, rich red color that's almost impenetrable. Its captivating aroma, filled with hints of ripe fruit and spices, gives it a truly distinctive character. Since 1977, Tenute dello Jato has been committed to creating wines that truly capture the essence of Sicily's unique terroir.

TASTING NOTES

Round and balanced with good tannins, offering good persistence.

PRODUCER

Tenute dello Jato

COUNTRY

Italy

REGION

Sicily

CLASSIFICATION

D.O.C. Sicilia

ALCOHOL CONTENT

13.5%

VINTAGE

2022

GRAPES

100% Nero d'Avola

COLOR

Red

STYLE

Dry

AROMAS

Intense and rich bouquet, ripe fruit, spices, balsamic nuances

PAIRINGS

Grilled meats, pasta with tomato-based sauces, aged cheeses

SERVING TEMPERATURE (°C)

18-20

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6



"RÌAS"

VERMENTINO DI GALLURA DOCG SUPERIORE



ABOUT THIS WINE

"Rias" Vermentino di Gallura DOCG from Tenute Gregu is a young and fresh white wine with intense fruity and floral notes. Made from 100% Vermentino grapes grown at the foothills of Limbara Mountains, it offers a bright straw yellow color and pairs perfectly with seafood and white meats.

TASTING NOTES

Bright straw yellow color with greenish hues, intense fruity and floral aromas. Long, fruity, and persistent flavor.

VINIFICATION

Hand-harvested Vermentino grapes undergo destemming, pressing, and fermentation with selected yeasts. The wine ages on lees for 4 months, resulting in a fresh and fruity profile.

PRODUCER

Tenute Gregu

VINTAGE

2022

COUNTRY

Italy

GRAPES

100% Vermentino

REGION

Sardinia

COLOR

White

CLASSIFICATION

Gallura D.O.C.G.

STYLE

Still

AGING

4 months in contact with yeasts

AROMAS

Fruity, floral

SOIL TYPE

Granite weathering

PAIRINGS

Seafood, white meats, fresh cheeses

ALCOHOL CONTENT

14.5%

SERVING TEMPERATURE (°C)

10



BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

LOVE TO ITALY
ITALIAN FOOD & WINE



"RAIGHINAS" CANNONAU DI SARDEGNA DOC

ABOUT THIS WINE

"Raighinas" Cannonau di Sardegna DOC is a wine made from 100% Cannonau grapes grown in the granite soils of Gallura. Intense aromas of red fruit and flowers lead to a warm taste with good balance and structure. Ideal with grilled meats and semi-mature cheeses, it showcases the typical vigour of Sardinian wines.

TASTING NOTES

Intense aromas of red fruit and flower, warm taste with good balance and structure.

VINIFICATION

Grapes macerated for 12 days at natural temperature, fermented in steel tanks, aged for 12 months in steel tanks.

PRODUCER
Tenute Gregu

COUNTRY
Italy

REGION
Sardinia

CLASSIFICATION
Sardegna D.O.C.

AGING
12 months in steel tanks

SOIL TYPE
Granite

ALCOHOL CONTENT
14.5%

VINTAGE
2021

GRAPES
100% Cannonau

COLOR
Red

STYLE
Still

AROMAS
Intense aromas of red fruit and flower

PAIRINGS
Grilled red meats, semi-mature cheeses

SERVING TEMPERATURE (°C)
18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6