

LOVE TO ITALY

ITALIAN FOOD & WINE





LA VINICOLA DEL TITERNO



It was 1982 when Talio and Alfredo, following the passion and dedication of their father, founded the Vinicola del Titerno. From that moment on, this project started to grow. Nowadays our winery is affirmed as a leading company in the production and sale of Solopaca Dop – one of the most sold wines in Italy – whereas the Coda Di Volpe, Falanghina, Aglianico, Sangiovese and Barbera varieties can be found all around the world: from China to the United States, from Germany to the United Kingdom and Serbia, from Canada to Singapore.

The winery's grounds cover an area of 6000 sqm, over 3 levels. La Vinicola del Titerno enjoys a state-of-the-art production line with an hourly production capacity of 150 tons and a 200 hectolitre barrique cellar. Our bottling line can produce 6000 bottles every hour, for a total of about 3 milion in a year.

LTI - 1019

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

MADE IN ITALY



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LTI - 1020

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

VINTAGE
2020

COUNTRY
Italy

GRAPES
100% Barbera del Sannio

REGION
Campania

COLOR
Red

CLASSIFICATION
Sannio D.O.P.

STYLE
Dry

ALCOHOL CONTENT
13%

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



MADE IN ITALY



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LTI - 1021

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

VINTAGE

2021

COUNTRY

Italy

GRAPES

Piedirosso 100%

REGION

Campania

COLOR

Red

CLASSIFICATION

Sannio D.O.P.

STYLE

Still

AGING

12 months in large 14hl oak barrels

AROMAS

Crunchy red fruits, Dried flowers, Sweet spices

ALCOHOL CONTENT

13.5%

PAIRINGS

First courses, Red meat, Semi-mature cheeses

SERVING TEMPERATURE (°C)

16-18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6



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LTI - 1022

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

VINTAGE

2022

COUNTRY

Italy

GRAPES

Falanghina 100%

REGION

Campania

COLOR

White

CLASSIFICATION

Sannio D.O.P.

STYLE

Still

AGING

6 months in stainless steel containers

AROMAS

Mediterranean herbs, exotic fruits, yellow flowers

ALCOHOL CONTENT

13%

PAIRINGS

Seafood pasta, grilled fish, light salads

SERVING TEMPERATURE (°C)

8/10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

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LTI - 1023

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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



COSTANTINO
WINES



Costantino, a family story

The winery manages 55 hectares of vineyards, located between the territory of Monreale and Partinico, ranging from 250 to 600 meters above sea level. Located at an average distance of 10/156 km from the sea, the vineyards receive, especially in the warm months, all the benefits of the sea breeze which, blowing decisively, guarantees the growing and subsequently ripening bunches that ventilation necessary to not allow stagnation of air and humidity, consequently a healthy growth. The districts in which we grow the vineyards are located in the wide strip of very fertile land that starts from the mouth of the Jato river and the legendary Crismino to reach the naturalistic oasis of Mount Jato and Lake Poma, up to the borders of the territory of Monreale.

LTI - 1032

"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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WINES



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LTI - 1033

"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

MADE IN ITALY

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Giacomo Barbero



I'm Giacomo Barbero, a young winemaker from Roero. My personal bond with the land and the vine has a recent origin although it has its roots in a family inheritance of which I am the fourth generation.

I have been involved in this exciting – but complex – challenge for a few years. And the commitment and passion have already given me various satisfactions, although many dreams still remain to be realized.

A push to restart from the bet towards the future begun at the end of the 19th century, in a small farmhouse in San Grato di Valpone, outside Canale d'Alba, by my great-grandfather Giorgio Barbero. A life, his, centered on the cultivation of grapes and winemaking.

My intent - today - is to produce a wine that best releases the characteristics of my land. I am committed to doing this with the help of renewable energy sources. And - over time - to treat my vineyards with techniques that have less and less impact on the ecosystem they belong to. Because my idea of this work is based on the concept of environmental responsibility as a characterizing element of every company.

LTI - 1001

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 (Veza); 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

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LTI - 1002

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 (Vezza 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

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LTI - 1003

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

COUNTRY

Italy

REGION

Piedmont

CLASSIFICATION

Roero D.O.C.G.

AGING

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

SOIL TYPE

Mostly Sandy

ALCOHOL CONTENT

14%

VINTAGE

2018

GRAPES

100% Nebbiolo

COLOR

Red

STYLE

Still

AROMAS

Red fruits, Jam, Spices

PAIRINGS

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

SERVING TEMPERATURE (°C)

18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY

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"The deep passion for one's profession, passed down from father to son, then the unconditional love for one's lands, for one's origins and for one's vineyards: these are the fixed points from which Cantina Odoni took its cue, whose modern history began at the end of the first decade of the century, in 2009 to be exact, but whose roots go back to 1980 to be precise.

Simple people, generation after generation of farmers, who with sacrifice, with sweat and with effort renew their commitment from season to season, reverent and respectful of what nature wants, of what is the maximum balance of the ecosystem and biodiversity, and of what the environment demands.

We are on the Trieste Karst, in Longera, in Friuli Venezia Giulia: it is here where the company vineyards of Cantina Odoni meet, which sees its rows winding up to the border with nearby Slovenian Istria, in an area rich in history and culture, but above all in an area where the microclimatic conditions and the characteristics of the land and soils allow us to obtain simply unique and excellent wines.

LTI - 1031

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

MADE IN ITALY



Great wine producers since 1905

An impregnable fortress that holds back every attack; a haven from life's great and small hardships; a reassuring refuge even when all seems lost: the Lulli family has marched through time in tight formation, making continuous improvements without ever veering from its course.

The family's winemaking tradition has deep historic roots. The ability to organize, coordinate, harmonize, make realistic plans, and take timely action has contributed to the Lulli family's vast experience on the field, which, accompanied by caution, enthusiasm, wisdom, and rationality, gradually matured into an art and a science: theoretical and practical know-how that has been validated through testing and has also left space for new plans, ingenuity, and creativity.

LTI - 1029

"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

MADE IN ITALY



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LTI - 1030

"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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



Fondazione

VILLA RUSSIZ



THE HISTORICAL ESTATE

In 1868 Giulio Ettore Ritter de Zahony purchased the Russiz Inferiore hill to give it as a wedding gift to his daughter Elvine. By 1877, the property had the definitive layout decided by Count Theodor Karl Leopold Anton De La Tour Voivrè, a set of buildings with two main poles: on one side the farm with cellar and stables; on the other the villa-castle with the park, the college, the church and the spinning mill.

THE CELLAR

The cellar was built by Count Theodor who already in 1877 defined its current layout. The original core has remained intact: it is accessed through an ancient stone door with the date 1889 engraved on the keystone; and under the large barrel vaults, in the barriques and tonneaux of French oak from Allier, the De La Tour crus are refined.

LTI - 1034

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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



Fondazione

VILLA RUSSIZ



THE HISTORICAL ESTATE

In 1868 Giulio Ettore Ritter de Zahony purchased the Russiz Inferiore hill to give it as a wedding gift to his daughter Elvine. By 1877, the property had the definitive layout decided by Count Theodor Karl Leopold Anton De La Tour Voivrè, a set of buildings with two main poles: on one side the farm with cellar and stables; on the other the villa-castle with the park, the college, the church and the spinning mill.

THE CELLAR

The cellar was built by Count Theodor who already in 1877 defined its current layout. The original core has remained intact: it is accessed through an ancient stone door with the date 1889 engraved on the keystone; and under the large barrel vaults, in the barriques and tonneaux of French oak from Allier, the De La Tour crus are refined.

LTI - 1035

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

VINTAGE

2022

COUNTRY

Italy

GRAPES

100% Friulano

REGION

Friuli Venezia Giulia

COLOR

White

CLASSIFICATION

D.O.C. Collio

STYLE

Still

AGING

6-7 months on lees

AROMAS

Almonds, Chamomile flowers

ALCOHOL CONTENT

13.5%

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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



Luis Franciacorta



In 1978 Luigi Mensi purchased about seventy hectares in the far north-east of the Franciacorta foothills to fulfill a lifelong dream: to return to living the land, its products and agriculture. Luigi, who came from a family dedicated to work linked to the land and to the peasant culture, wanted to be able to relive the experiences that had characterized his childhood.

Originally from Ospitaletto Bresciano, he frequented these places as a child. "With my great-grandfather - says Paolo Mensi who has inherited Luigi's legacy and continues Le Due Querce - they went with the horse-drawn cart to buy grapes to be able to produce the wine they liked. This experience had left my father with a passion that was the fruit of memories full of emotions. For this reason, as soon as he could he decided to invest in those lands and in those vineyards - in Brione and Ome - where he had memories of his childhood linked to the world of wine".

LTI - 1030

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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



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LTI - 1039

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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



PODERI DI SAN PIETRO

Viticoltori in San Colombano



Poderi di San Pietro: The Vineyard of Milan

Just 30 minutes from Milan's city center, Poderi di San Pietro spans 60 hectares across the territories of San Colombano and the neighboring municipalities of Graffignana and Miradolo Terme. The winery produces premium wines such as San Colombano DOC and Collina del Milanese IGT, using both native and international grape varieties: Croatina, Barbera, Uva Rara, Merlot, Cabernet, and Pinot Nero for reds, and Chardonnay, Trebbiano, Cortese, and Malvasia for whites.

Among its highlights is the Monastero di Valbissera Reserve, a blend of Croatina, Barbera, and Uva Rara, inspired by the ancient Benedictine monastery in the area, known for its exceptional red wines. Tradition meets innovation with the use of amphorae for winemaking and advanced technologies like the Wine Scan and nitrogen generators, ensuring the wine's quality and preventing oxidation. Present in China, the USA, Germany, Japan, and Switzerland, the winery features an automated bottling line capable of producing up to 4,000 bottles per hour. A unique feature: mammoth remains were discovered in the vineyards and will soon be displayed in the winery, open to the public.

LTI - 1010

"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

COUNTRY

Italy

REGION

Lombardy

ALCOHOL CONTENT

11.5%

GRAPES

100% Chardonnay

COLOR

White

STYLE

Sparkling

AROMAS

Peach, mineral, dried hay

PAIRINGS

Seafood crudos, aperitif

SERVING TEMPERATURE (°C)

4

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6



MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



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Viticoltori in San Colombano



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LTI - 1011

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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



PODERI DI SAN PIETRO

Viticoltori in San Colombano



Poderi di San Pietro: The Vineyard of Milan

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LTI - 1012

"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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



Tenute dello Jato



Tenute dello Jato was founded in 1977 between Camporeale and Corleone (in the municipality of Monreale – Italy – Sicily), on the slopes of Mount Jato overlooking the valley of the river of the same name.

The winery arose from our historical oenological passion, increasingly through the union of the family's ancient winemaking tradition and technological innovation in order to move towards more environmentally sustainable production.

Our winery boasts a wide variety of wines, an expression of our beloved land of Sicily. The temperate climate of the Sicilian coast, the moderate sea breeze and the vineyards cultivated with love and passion, allow you to obtain wonderful, high-quality wines.

LTI - 1017

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

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



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LTI - 1018

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

VINTAGE
2022

COUNTRY
Italy

GRAPES
100% Nero d'Avola

REGION
Sicily

COLOR
Red

CLASSIFICATION
D.O.C. Sicilia

STYLE
Dry

ALCOHOL CONTENT
13.5%

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



MADE IN ITALY



Tenute
Gregu



OUR BOND WITH THE LAND

The history of our Sardinian wine farm begins long time ago, during the early 20s of the 1900, in the Barbagia Region, when the Gregu family started the cultivation of vines and production of wine for home consumption or to be sold loose in the village and areas nearby.

From that moment on, directions of the family and viticulture have been provisionally divided, but the bond with the land and wine has never come to an end.

With the passing of time, these roots have gained strength and awareness to become a concrete bond able to involve the youngest members of the family.

LTI - 1036

"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

COUNTRY
Italy

REGION
Sardinia

CLASSIFICATION
Gallura D.O.C.G.

AGING
4 months in contact with yeasts

SOIL TYPE
Granite weathering

ALCOHOL CONTENT
14.5%

VINTAGE
2022

GRAPES
100% Vermentino

COLOR
White

STYLE
Still

AROMAS
Fruity, floral

PAIRINGS
Seafood, white meats, fresh cheeses

SERVING TEMPERATURE (°C)
10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6



MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



Tenute
Gregu



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LTI - 1037

"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

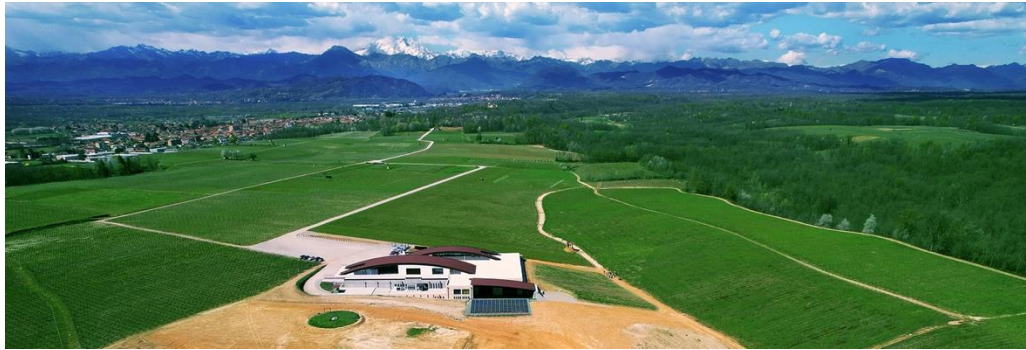
MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



LA PIEMONTINA

A NEW TASTE OF WINE



La Piemontina is a new winemaking life born in the region of the same name in northern Italy, Piedmont.

We are young and for novice winemakers the most difficult part is to combine the experience and knowledge of past generations with modern and advanced technologies! And we believe we can do it.

We would like to write a new and interesting «fairy tale» about our wines from Alto Piemonte!

Our goal is to become not only a winery that deals with tastings, but also a Center of gravity, attracting people with an active lifestyle and fanatical about their interests.

LTI - 1045

"LACRIME DI GIOIA" COLLINE NOVARESI DOC



ABOUT THIS WINE

La Piemontina's "Lacrime di Gioia" is a Colline Novaresi DOC red wine crafted from Nebbiolo and Vespolina grapes. With 10 months of steel aging, it boasts elegant red fruit aromas, a soft and balanced taste, and pairs well with various dishes.

TASTING NOTES

Elegant and persistent ruby red wine with soft, balanced red fruit notes. Full-bodied, persistent, and tannic taste.

VINIFICATION

Natural fermentation in steel at controlled temperature, malolactic in steel, and cold stabilization for 10 months.

PRODUCER

La Piemontina

COUNTRY

Italy

REGION

Piedmont

CLASSIFICATION

Colline Novaresi D.O.C.

AGING

10 months in steel

SOIL TYPE

Morenic - Alluvial

ALCOHOL CONTENT

12%

VINTAGE

2022

GRAPES

80% Nebbiolo, 20% Vespolina

COLOR

Red

STYLE

Still

AROMAS

Red fruits

PAIRINGS

Wine for all dishes, Earthy appetizers, White meats, Medium-aged cheeses

SERVING TEMPERATURE (°C)

16/18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



LA PIEMONTEINA

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LTI - 1044

COLLINE NOVARESI BIANCO

COLLINE NOVARESI DOC



ABOUT THIS WINE

Colline Novaresi DOC Bianco is a unique white wine made from 100% Greco Novarese grapes. With a complex aroma of fruit, citrus, and floral hints, this wine is very fresh and mineral on the palate.

TASTING NOTES

Complex with fruit, citrus, floral, and hay hints. Very fresh and mineral on the palate.

VINIFICATION

Harvested in the second and third decade of September, cold stabilized in temperature-controlled steel tanks, aged for 6 months in steel and 2/3 months in bottle.

PRODUCER

La Piemontina

COUNTRY

Italy

REGION

Piedmont

CLASSIFICATION

Colline Novaresi D.O.C.

AGING

6 months in steel, 2/3 months in bottle

SOIL TYPE

Morenico - Alluvial

ALCOHOL CONTENT

12% - 13%

VINTAGE

2022

GRAPES

100% Greco Novarese

COLOR

White

STYLE

Still

AROMAS

Notes of fruit, citrus, floral, hay

PAIRINGS

Wine for all dishes, cold cuts, fish dishes, white meat

SERVING TEMPERATURE (°C)

6/8

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6



MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



The Lotta farm is located in San Nicolò d'Arcidano, a small town of 3,000 inhabitants in the Campidano del Terralbese area, renowned for the production of local grapes, a few kilometers from the splendid Costa Verde.

Like many businesses, it begins production from the family vineyards, those of the "grandfather" making a domestic production, until 2010 when the actual farm was born and new vineyards were added, moving to a more professional type of cultivation and winemaking, all this obviously always maintaining the same philosophy, that is, to remain a small family business that focuses on quality rather than large quantities, and whose objective is the respect and protection of the territory.

Today, cultivation takes place on an area of about 2.5 Ha, entirely with integrated pest management, mainly on sandy soils at sea level, the harvest is done entirely by hand. The annual production is around 15,000 bottles

LTI - 1058

"LINNARIS" ISOLA DEI NURAGHI IGT



ABOUT THIS WINE

"Linnaris" is a captivating blend of Bovale, Syrah, Merlot, and Carignano grapes, showcasing an intense ruby color and the volcanic terroir of San Nicolò d'Arcidano. The French varieties beautifully complement the dominant Bovale, creating a sensory journey deeply rooted in the ancient story of Mount Arci.

TASTING NOTES

An intense ruby color reveals ripe cherry and spice aromas, leading to a balanced palate with subtle notes of woodland.

VINIFICATION

Aged in stainless steel barrels, to preserve the purity of the fruit and the influence of the volcanic terroir.

PRODUCER

Azienda Agricola Lotta

COUNTRY

Italy

REGION

Sardinia

CLASSIFICATION

IGT

AGING

Stainless steel

SOIL TYPE

Sandy

ALCOHOL CONTENT

13.5°

VINTAGE

2022

GRAPES

Bovale, Syrah, Merlot, Carignano

COLOR

Red

STYLE

Still

AROMAS

Ripe cherry, Spice, Woodland

PAIRINGS

Red meats, Cured meats, Cheeses

SERVING TEMPERATURE (°C)

14-16

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY



The Lotta farm is located in San Nicolò d'Arcidiano, a small town of 3,000 inhabitants in the Campidano del Terralbese area, renowned for the production of local grapes, a few kilometers from the splendid Costa Verde.

Like many businesses, it begins production from the family vineyards, those of the "grandfather" making a domestic production, until 2010 when the actual farm was born and new vineyards were added, moving to a more professional type of cultivation and winemaking, all this obviously always maintaining the same philosophy, that is, to remain a small family business that focuses on quality rather than large quantities, and whose objective is the respect and protection of the territory.

Today, cultivation takes place on an area of about 2.5 Ha, entirely with integrated pest management, mainly on sandy soils at sea level, the harvest is done entirely by hand. The annual production is around 15,000 bottles

LTI - 1057

"NURAXIS" SEMIDANO ISOLA DEI NURAGHI IGT



ABOUT THIS WINE

"Nuraxis" IGT Isola dei Nuraghi captures Mogoro's terroir with Semidano grape, offering minerality. Hand-harvested at 150m altitude, it's fresh, lively, with balanced acidity and a citrus finish. Ideal with seafood and fresh cheeses.

TASTING NOTES

Bright straw-yellow color, floral and fruity aromas, balanced acidity, pleasant saltiness, persistent citrus finish.

VINIFICATION

Crafted with sustainable practices, hand-harvested grapes, and aged in stainless steel barrels.

PRODUCER

Azienda Agricola Lotta

COUNTRY

Italy

REGION

Sardinia

CLASSIFICATION

IGT

AGING

Stainless steel

SOIL TYPE

Rocky soils

ALCOHOL CONTENT

12.5°

VINTAGE

2023

GRAPES

Semidano blended with local varieties from the area

COLOR

White

STYLE

Dry

AROMAS

Floral, Fruity, Yellow-fleshed fruit

PAIRINGS

Seafood, Delicate meats, Fresh cheeses

SERVING TEMPERATURE (°C)

10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY



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LTI - 1059

"SNARCI" VERMENTINO SARDEGNA DOC



ABOUT THIS WINE

Lotta's Vermentino di Sardegna 'Snarci' from San Nicolò d'Arcidano captures the essence of the island's sun-drenched vineyards and vibrant terroir. With its golden yellow hue and fresh minerality, this wine is an ideal companion to seafood and Sardinian cuisine, offering a true taste of Sardinia's beauty and depth.

TASTING NOTES

Reflects Sardinia's vibrant sun and sea-kissed vineyards with lively acidity and fresh minerality.

VINIFICATION

Aged in stainless steel barrels to maintain the wine's vibrant acidity and fresh minerality.

PRODUCER

Azienda Agricola Lotta

COUNTRY

Italy

REGION

Sardinia

CLASSIFICATION

DOC

AGING

Stainless steel

SOIL TYPE

Sandy

ALCOHOL CONTENT

13.5°

VINTAGE

2023

COLOR

Golden yellow

STYLE

Still

PAIRINGS

Raw fish and fish first courses

SERVING TEMPERATURE (°C)

8-10

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY

Hic et Nunc
IL VINO ABITA QUI



Hic et Nunc: The Essence of Monferrato

Hic et Nunc embodies a modern vision of the Lower Monferrato, combining innovation with tradition, sustainability, and a focus on people. The winery, located in Vignale Monferrato, celebrates native grape varieties through sustainable and transparent winemaking while offering visitors a chance to immerse themselves in the region's beauty.

Inspired by Horace's line, "Here and Now," the name reflects the owner's choice to root the project in this land, inviting customers to savor both wine and the landscape, appreciating the unique experience of Monferrato in the moment.

LTI - 1064

"MONUMENTO" BARBERA DEL MONFERRATO SUPERIORE MONFERRATO DOCG



ABOUT THIS WINE

'Monumento' is a Barbera del Monferrato Superiore, aged in French oak tonneaux and steel tanks. It boasts intense aromas of cherry, vanilla, and spices, with a well-structured and warm palate. Cocco's oldest vineyards on the Mongetto hill produce this iconic wine with a perfect balance of fruit and tannins.

TASTING NOTES

An intense ruby red color. Well-structured and warm, with silky tannins.

VINIFICATION

Following 30 days of maceration on the skins, the wine is aged in wood to enhance its roundness and body, imparting toasted and spicy notes to the fruit.

PRODUCER

Hic et Nunc

VINTAGE

2020

COUNTRY

Italy

GRAPES

100% Barbera del Monferrato Superiore

REGION

Piedmont

COLOR

Red

CLASSIFICATION

DOCG

STYLE

Still

AGING

12 months in French oak tonneaux and
12 months in steel tanks

AROMAS

Cherry, Vanilla, Spices

SOIL TYPE

Marl-Clay

PAIRINGS

Roasts, Stews, Mature Cheeses,
Flavoursome Pastas, Risottos

ALCOHOL CONTENT

15.5%

SERVING TEMPERATURE (°C)

18° / 20°

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



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LTI - 1065

"ME FREL" CASALESE CORTESE MONFERRATO DOC



ABOUT THIS WINE

'Me Frel' Casalese Cortese is a white wine that embodies the beauty and harmony of its terroir. With a unique personality shaped by its northwest exposure and altitude, it offers a delicate bouquet, balanced freshness, and savory notes. The winery's gentle pressing and low-temperature fermentation result in an elegant and harmonious tasting experience.

TASTING NOTES

Delicate and persistent aromas with subtle floral notes. A balanced blend of freshness and savoriness creates an unforgettable tasting experience.

VINIFICATION

Soft pressing and fermentation at low temperatures for about 6 months.

PRODUCER

Hic et Nunc

VINTAGE

2023

COUNTRY

Italy

GRAPES

100% Cortese

REGION

Piedmont

COLOR

White

CLASSIFICATION

DOC

STYLE

Still

AGING

Aged in stainless steel for about 6 months.

AROMAS

Delicate and persistent with fine floral notes

SOIL TYPE

White, marly soil

PAIRINGS

Risottos, fish dishes, white meats, fresh cheeses

ALCOHOL CONTENT

12.5%

SERVING TEMPERATURE (°C)

6-8



BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY



Until the second post-war period, agricultural activity was by far the most dynamic part of the local economy and farms were characterized by multisectorality.

In this period, thanks to the numerous families that populate the countryside: vegetable gardens, orchards, cereals are cultivated, cattle, pigs, sheep, poultry are raised on the gentle slopes of our hills, vineyards can be admired as far as the eye can see.

The Perfumo family originates in Rocca Grimalda and documents indicate that the first family unit that have moved to Nizza Monferrato is the one consisting of Biagio Perfumo and his son Domenico.

From the documents we know that Domenico, who died in Nizza on March 10th, 1908, had three children including Giuseppe, who married Teresa Caruzzo in 1902, with whom he had Domenico, Alfredo and Irma. Giuseppe died of pneumonia on March 14th, 1912, at the age of 35.

LTI - 1046

"ETTORE" DOLCETTO MONFERRATO DOC



ABOUT THIS WINE

Cascina Perfumo's "Ettore" is a still red wine from the Monferrato DOC in Italy. The 2022 vintage showcases a ruby red color with fruity and mineral aromas. Aged for six months in steel, it offers a dry, warm, and tannic palate, making it a savory and persistent wine.

TASTING NOTES

Ruby red, intense and complex, fruity and mineral, dry and warm on the palate, with tannic notes, savory, and fairly persistent.

VINIFICATION

Manually harvested, fermented in steel at 25°C, with complete malolactic fermentation and six months of aging in steel.

PRODUCER

Cascina Perfumo

COUNTRY

Italy

REGION

Piedmont

CLASSIFICATION

DOC

AGING

6 months in steel

ALCOHOL CONTENT

13.5%

VINTAGE

2022

GRAPES

100% Dolcetto

COLOR

Red

STYLE

Still

AROMAS

Black cherry, Violet, Earthy

PAIRINGS

Grilled lamb, Mushroom risotto, Aged cheeses

SERVING TEMPERATURE (°C)

18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY



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LTI - 1047

"CARLO MAGNO" BARBERA NIZZA DOCG



ABOUT THIS WINE

Cascina Perfumo's Nizza DOCG is a 2019 red wine from Nizza Monferrato, Italy. Aged for 24 months in oak and steel barrels, it presents a dry, warm palate with a remarkable balance of fruity and spicy aromas.

TASTING NOTES

Ruby red in color, this wine is intense, complex, and elegant, with vinous and fruity notes complemented by spicy and ethereal hints. It is dry, warm, and soft, yet fresh and savory, delivering a balanced and persistent finish.

VINIFICATION

Manual harvest, fermentation in steel tanks at 26°C, complete malolactic fermentation, and 24-month ageing in oak and steel barrels.

PRODUCER
 Cascina Perfumo

COUNTRY
 Italy

REGION
 Piedmont

CLASSIFICATION
 DOCG

AGING
 24-month ageing in oak and steel barrels

ALCOHOL CONTENT
 16% Vol.

VINTAGE
 2019

GRAPES
 100% Barbera

COLOR
 Red

STYLE
 Still

AROMAS
 Ruby red, intense, complex, fine, vinous, fruity, spicy, ethereal

PAIRINGS
 Grilled meats, aged cheeses, truffle dishes

SERVING TEMPERATURE (°C)
 18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY



Azienda Bruni: Tradition and Innovation in the Heart of Calabria

Azienda Bruni spans approximately 96 hectares, 46 of which are dedicated to vineyards, located in scenic areas such as "Martorano" (Carfizzi), "La Sorbia" (Melissa), Margherita (Crotona), and Altomonte (CS). The vineyards are mainly cultivated using the cordon spur system, ensuring controlled yields ranging from 55 to 90 quintals per hectare. Harvesting is done exclusively by hand to preserve the quality of the cultivated varieties.

Among the native grape varieties are **Greco Bianco**, **Gaglioppo**, and **Magliocco**, which are the stars of the **CIRO' DOC** line, showcasing the rich winemaking tradition of the region. In addition, the winery grows other fine varieties such as Malvasia, Syrah, Cabernet Sauvignon, Chardonnay, Trebbiano, Pecorello, and Mantónico, from which the **IGT Calabria "Nobili Melissesi"** and **"San Giu"** wines are crafted.

All wines are made exclusively from estate-grown grapes, harvested by hand and vinified using traditional methods combined with cutting-edge technology. Azienda Bruni represents a passion for the land and a commitment to quality, captured in every glass.

LTI - 1060

"NOBILI MELISSESI" ROSSO CALABRIA IGT



ABOUT THIS WINE

Nobili Melissesi IGT Calabria Rosso by Cantine Bruni is a classic red blend of Gaglioppo and Cabernet Sauvignon. Crafted in Calabria, this wine features a deep red color, enticing berry aromas, and smooth tannins. The winery's dedication to traditional methods shines through in the wine's exceptional quality and character.

TASTING NOTES

Intense red with violet reflections, pronounced berry aromas, and soft integrated tannins.

VINIFICATION

Harvested by hand in October, this wine undergoes traditional fermentation with a 20-day maceration period, followed by aging for 4 months in stainless steel tanks and French oak barriques.

PRODUCER

Cantine Bruni

COUNTRY

Italy

REGION

Calabria

AGING

4 months in French oak barriques

SOIL TYPE

Clayey and calcareous hills

ALCOHOL CONTENT

14%

VINTAGE

2023

GRAPES

80% Gaglioppo, 20% Cabernet Sauvignon

COLOR

Red

STYLE

Still

AROMAS

Berries

PAIRINGS

Meat dishes, cured meats, aged cheeses

SERVING TEMPERATURE (°C)

16

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



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LTI - 1061

"SAN GIÙ" CALABRIA IGT



ABOUT THIS WINE

Cantine Bruni's "San Giù" is a robust red wine from Calabria, crafted from handpicked grapes harvested in October and aged in French oak barriques. It displays a deep ruby-red color, a lasting aroma, and smooth tannins, making it an excellent pairing for red meats and cheeses.

TASTING NOTES

Intense ruby red color, persistent aroma of sour cherry and ripe blackberry. Structured palate with soft tannins.

VINIFICATION

The grapes are carefully selected and handpicked in October, then vinified using advanced techniques and aged for 9 months in French oak barriques.

PRODUCER

Cantine Bruni

VINTAGE

2021

COUNTRY

Italy

GRAPES

Cabernet Sauvignon 50%, Syrah 25%, Gaglioppo 25%

REGION

Calabria

COLOR

Red

CLASSIFICATION

IGT

STYLE

Still

AGING

9 months in French oak barriques, 6 months in the bottle

AROMAS

Sour cherry, Ripe blackberry

SOIL TYPE

Clayey and calcareous hills

PAIRINGS

Red meats, Roasts, Game, Cheeses

ALCOHOL CONTENT

14.5%

SERVING TEMPERATURE (°C)

18-20

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



"Everything began with a big dream. A project that, year after year, in the stunning setting of the sun-kissed hills of Monferrato, turned into reality. Here, the exquisite grapes ripen, giving life to our exclusive Val di Luna wines. Here, every bottle tells its own story. And yet, each of these stories begins with the dream of my grandfather Antonio.»
Luigi Carlini, winemaker and grandson of Antonio Cozzi

Among the gentle hills of Monferrato, in the southern part of Piedmont, time flows slowly. Winemaking tells a centuries-old story. The mild, sunny climate is particularly suited to grape cultivation, while the calcareous soil gives the vines the right amount of time to grow. It's no wonder that some of Italy's finest wines come from this region, including our Val di Luna wines. What drove us to commit to this journey?
The desire to fulfill my grandfather Antonio's dream.

LTI - 1049

"COZZI" BARBERA NIZZA DOCG



ABOUT THIS WINE

"Cozzi" Nizza DOCG from Val di Luna is a traditional red wine with a rich history. Made from Barbera grapes grown in vineyards over 50 years old, it undergoes meticulous hand harvesting and a careful ageing process in barriques and wooden barrels. This ruby red wine offers a pleasing taste with balanced spicy notes and dense tannins, making it an ideal pairing for braised meats and aged cheeses.

TASTING NOTES

Ruby red with garnet reflections, this Nizza offers aromas of fresh fruit, vanilla, and caramel. Its savory flavor is balanced by spicy notes and a fullness imparted by ageing in wood, accompanied by dense tannins.

VINIFICATION

Vinified in temperature-controlled tanks, the wine undergoes fermentation and aging in barriques and wooden barrels for 18 months, enhancing its flavors with a final bottle aging period of one year.

PRODUCER
Cantina Val di Luna

COUNTRY
Italy

REGION
Piedmont

CLASSIFICATION
DOCG

AGING
18 months in barriques and large wooden barrels

SOIL TYPE
Sandy with a slight presence of clay

ALCOHOL CONTENT
14.5%

VINTAGE
2021

GRAPES
100% Barbera

COLOR
Red

STYLE
Still

AROMAS
Fresh fruit, Vanilla, Caramel

PAIRINGS
Braised meats, Roasts, Aged cheeses

SERVING TEMPERATURE (°C)
18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE



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LTI - 1050

"BRIC DEL CEDRONE" BARBERA D'ASTI SUPERIORE DOCG



ABOUT THIS WINE

"Bric del Cedrone" is a limited-production Barbera d'Asti Superiore from Nizza Monferrato, Piemonte. With an average vineyard age of 30 years and a vine density of 4,000 per hectare, this wine undergoes meticulous vinification and aging in oak barrels. It reveals complex aromas of black cherry, meaty notes, and a dry, savory palate with fruity elegance.

TASTING NOTES

Ruby red with garnet reflections, dry and savory with aromas of dried figs, lean yet rich texture.

VINIFICATION

Must undergoes alcoholic fermentation with maceration for 7/8 days at 26°C, followed by malolactic fermentation in stainless steel tanks. Aged in oak barrels and barrique for 12 months.

AWARDS

James Suckling: 91 pts // Gilbert & Gaillard: 92 pts // Decanter: Bronze Medal // Europe Wine & Spirits Trophy: Grand Gold

PRODUCER

Cantina Val di Luna

COUNTRY

Italy

REGION

Piedmont

CLASSIFICATION

DOCG

AGING

12 months in oak barrels 75 hl French wine and in barrique

SOIL TYPE

Clay and limestone

ALCOHOL CONTENT

13.5% vol.

VINTAGE

2019

GRAPES

100% Barbera d'Asti Superiore

COLOR

Red

STYLE

Dry

AROMAS

Black cherry, Meaty notes, Black olive, Polished oak

PAIRINGS

Tagliatelle with mushrooms, Lasagna, Red meats (braised, roasted) and game, Excellent with blue cheese, Seasoned and spicy cheeses

SERVING TEMPERATURE (°C)

18

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6

MADE IN ITALY

LOVE TO ITALY
ITALIAN FOOD & WINE