

LOVE TO ITALY

ITALIAN FOOD & WINE



ITALIAN
WINE
EXCELLENCE
2025





LA VINICOLA DEL TITERNO

It was 1982 when Talio and Alfredo, following the passion and dedication of their father, founded Vinicola del Titerno. From that moment on, this project started to grow.

Nowadays, the 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 6,000 sqm, over three levels. La Vinicola del Titerno enjoys a state-of-the-art production line with an hourly production capacity of 150 tons and a 200-hectoliter barrique cellar. The bottling line can produce 6,000 bottles every hour, for a total of about 3 million per year.



LTI - 1020

LTI - 1019

LTI - 1021



LTI - 1022

LTI - 1023

ITALY

ORIGINS

Unique Features

- 6,000 sqm
Winery area
- 150 tons/hour
Production capacity
- 3 million bottles/year
Bottling output
- 200 hl
Barrique cellar
- 40+ years
Winemaking experience
- 6+ varieties
Grape selection
- 10+ countries
Export markets



CODA DI VOLPE

SANNIO DOP 2022
LTI - 1023

About this wine

This wine 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.P.

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



BARBERA

SANNIO DOP 2020
LTI - 1020

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



AGLIANICO

SANNIO DOP 2019
LTI - 1019

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

BOTTLES PER CASE 6



PIEDIROSSO

SANNIO DOP 2021

LTI - 1021

About this wine

Piediroso 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 100% Piediroso

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



FALANGHINA

SANNIO DOP 2022

LTI - 1022

About this wine

This Falanghina from Sannio presents itself with a straw-yellow, crystalline color, exuding intense aromas of Mediterranean herbs and exotic fruits. La 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

Alcohol content 13%

Vintage 2022

Grapes 100% Falanghina

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



COSTANTINO

WINES

Costantino, a Family Story

The winery manages 55 hectares of vineyards, located between Monreale and Partinico, at altitudes ranging from 250 to 600 meters above sea level. Positioned 10 to 15 km from the sea, the vineyards benefit from strong sea breezes, especially during the warmer months. This constant ventilation ensures optimal grape growth and ripening by preventing air stagnation and excess humidity, promoting healthy vine development.

The vineyards are spread across a fertile strip of land, stretching from the Jato River and the legendary Crismino to the Mount Jato nature reserve and Lake Poma, reaching the borders of Monreale's territory.



ITALY

ORIGINS

SICILY



Unique Features

- 1960 – Founded
- 55 ha – Estate size
- 250-600 m – Vineyard altitude
- 10-15 km – Distance from the sea
- Sustainable – Eco-friendly practices
- Native & intl. – Grape varieties
- Hand-picked – Harvest method

“ARIA” GRILLO

SICILIA DOC 2023

LTI - 1032



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

Country Italy

Region Sicily

Classification Sicilia D.O.C.

Soil type Calcareous, clay

Alcohol content 13%

Vintage 2023

Grapes 100% Grillo

Color White

Style Still

Aromas Peach blossoms, fruit

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

Serving temperature (°C) 8-10

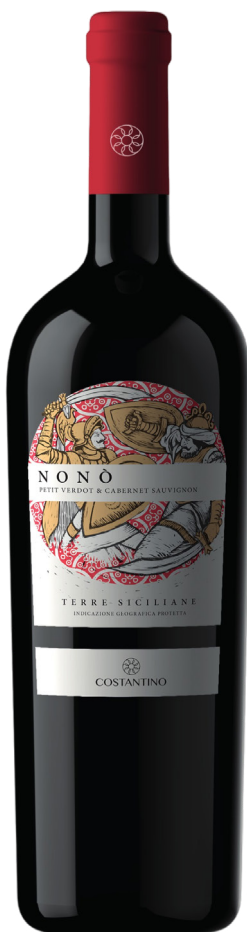
BOTTLE SIZE (ML) 750

BOTTLES PER CASE 6

“NONÒ” PETIT VERDOT & CABERNET SAUVIGNON

TERRE SICILIANE IGT 2013

LTI - 1033



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%

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



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. Commitment and passion have already brought me great satisfaction, although many dreams still remain to be realized.

A push to restart from the bet on 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. His life was centered on grape cultivation and winemaking.

My intent—today—is to produce a wine that best expresses the characteristics of my land. I am committed to doing this with the help of renewable energy sources and, over time, to treating 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 defining element of every company.



PIEDMONT



ITALY

ORIGINS



LTI - 1003



LTI - 1002



LTI - 1001

Unique Features

- 4th ge - Family winemakers
- Roero - Wine region
- 6.5 ha - Estate vineyards
- Sustainable - Eco-friendly approach
- Handcrafted - Limited production
- Native grapes - Arneis, Nebbiolo, Barbera
- Awarded - Recognized quality



ROERO RISERVA VALMAGGIORE

ROERO DOCG 2018
LTI - 1003

About this wine

Produced in Vezza d'Alba, this Roero Riserva Valmaggiore, 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



LANGHE NEBBIOLO

LANGHE DOCG 2022
LTI - 1002

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

Country Italy

Region Piedmont

Classification Langhe D.O.C.G.

Aging 6/8 months in steel tanks

Soil type Sandy

Alcohol content 14%

Vintage 2022

Grapes 100% Nebbiolo

Color Red

Style still

Aromas Floral, fruity, violet, rose

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

Serving temperature (°C) 16

BOTTLE SIZE (ML) 750

BOTTLES PER CASE 6



ROERO ARNEIS

ROERO DOCG 2022

LTI - 1001



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





CANTINA O DONI

The deep passion for one's profession, passed down from father to son, the unconditional love for the land, for one's origins, and for the vineyards—these are the core values that inspired Cantina Odoni. Its modern history began at the end of the first decade of the century, in 2009, but its roots go back to 1980.

Simple people, generation after generation of farmers, who—through sacrifice, sweat, and effort—renew their commitment each season, remaining reverent and respectful of nature's balance, biodiversity, and environmental demands.

Located in the Trieste Karst, in Longera, Friuli Venezia Giulia, the company's vineyards extend up to the border with Slovenian Istria. This area, rich in history and culture, benefits from unique microclimatic conditions and soil characteristics, allowing the production of exceptional wines.





FRIULI
VENEZIA
GIULIA

Unique Features

- 2009
First bottling
- Trieste Karst
Location
- Arenaria soil
Vineyard terroir
- Vitovska & Refosco
Native grapes
- Handcrafted
Limited production
- Tastings
By appointment
- Sustainable
Eco-friendly approach



VITOVSKA

IGT VENEZIA GIULIA 2023
LTI - 1031

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.

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

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.

BOTTLE SIZE (ML) 750

BOTTLES PER CASE 6



Great Wine Producers Since 1905

An impregnable fortress, a haven from life's challenges, a reassuring refuge even in the toughest times—the Lulli family has navigated history with unwavering dedication, continuously improving without ever straying from its course.

With deep historic roots in winemaking, the family's ability to organize, coordinate, and plan strategically has shaped their vast experience in the field. Through caution, enthusiasm, wisdom, and rationality, this expertise has evolved into both an art and a science—a combination of theoretical and practical knowledge, tested over time while leaving room for innovation, ingenuity, and creativity.



Unique Features

- 1905 – Founded
- Cori, Lazio – Location
- Nero Buono – Native grape
- 100% estate – Own vineyards
- Hand-picked – Harvest method
- Sustainable – Eco-friendly approach
- Awarded – Recognized quality

“CERVINARA” BELLONE

LAZIO IGT 2019

LTI - 1029

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%

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

“MOLARA” NERO BUONO

CORI DOC 2022

LTI - 1030

About this wine

Cantine Lulli's Nero Buono is a true testament to the rich and robust red wines of Lazio. Made exclusively from Nero Buono grapes, it displays a distinctive color and exudes intense aromas of fruit and flowers. On the palate, it offers a powerful experience, with refined tannins that promise 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%

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





Fondazione

VILLA RUSSIZ

THE HISTORICAL ESTATE

In 1868, Giulio Ettore Ritter de Zahony purchased the Russiz Inferiore hill as a wedding gift for his daughter Elvine. By 1877, the estate took its definitive form under Count Theodor Karl Leopold Anton De La Tour Voivrè, featuring two main areas: the farm, with its cellar and stables, and the villa-castle, which housed a park, college, church, and spinning mill.

THE CELLAR

The cellar, built by Count Theodor in 1877, has retained its original structure. The entrance features an ancient stone doorway with 1889 engraved on the keystone. Beneath the large barrel vaults, the De La Tour crus mature in French oak barriques and tonneaux from Allier, preserving a winemaking tradition that has lasted for generations.



FRIULI VENEZIA GIULIA



ORIGINS

Unique Features

- 1868 – Founded
- Collio – Wine region
- 100 ha – Estate size
- 300+ awards – Recognized excellence
- Native & international – Grape varieties
- Sustainable – Eco-friendly practices
- Charity-driven – Supporting children



FRIULANO

DOC COLLIO 2022

LTI - 1035

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



PINOT GRIGIO

DOC COLLIO 2022

LTI - 1034

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



Le Due Querce

In 1978, Luigi Mensi purchased approximately seventy hectares in the far northeast of the Franciacorta foothills to fulfill a lifelong dream: reconnecting with the land, its products, and agriculture.

Coming from a family deeply rooted in farming traditions, Luigi longed to relive the experiences that had shaped his childhood. Originally from Ospitaletto Bresciano, he had spent much of his youth in these areas.

“With my great-grandfather,” recalls Paolo Mensi, who has inherited Luigi’s legacy and now leads Le Due Querce, “they would travel by horse-drawn cart to buy grapes and produce the wine they loved. That experience left my father with a passion fueled by cherished memories. That’s why, as soon as he could, he decided to invest in the vineyards of Brione and Ome—places that held the essence of his childhood and a deep connection to the world of wine.”

LOMBARDY



ORIGINS



Unique Features

- 1978 – Founded
- 70 ha – Estate size
- Franciacorta – Wine region
- Brione & Ome – Vineyard locations
- Hand-harvested – Grape selection
- Sustainable – Eco-friendly approach
- Family-run – Generational legacy

FRANCIACORTA ROSÉ

FRANCIACORTA DOCG

LTI - 1039

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 12.7%

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



FRANCIACORTA BRUT

FRANCIACORTA DOCG

LTI - 1030

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 D.O.C.G.

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 12.8%

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





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, Graffignana, and Miradolo Terme.

The winery produces premium wines, including 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, renowned for its exceptional red wines.

Tradition meets innovation with amphorae winemaking and advanced technologies like the Wine Scan and nitrogen generators, ensuring optimal quality and oxidation prevention.

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 - 1012



LTI - 1010



LTI - 1011

Unique Features

- 60 ha – Estate vineyards
- San Colombano – Wine region
- Native grapes – Croatina, Barbera, Uva Rara
- Innovative – Amphorae winemaking
- 4,000 bph – Bottling capacity
- Global – Exports to USA, China, Europe
- Mammoth fossils – Vineyard discovery



“GRANMILÀN”

SAN COLOMBANO DOC 2020
LTI - 1012

About this wine

Produced from indigenous grapevines in the “Valbissera” region, located at 145 meters above sea level on deep clay and loamy soils, this wine employs spur-pruned cordon and Guyot training systems. It is delicately complex, showcasing fruity aromas, red flowers, and spicy notes with subtle hints of vanilla and licorice. Its notable alcohol content is complemented by an excellent tannic profile, making it ideal 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



“SERAFINA” CHARDONNAY

BRUT
LTI - 1010

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



MERLOT

COLLINA DEL MILANESE IGT 2020

LTI - 1011

About this wine

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

BOTTLE SIZE (ML) 750

BOTTLES PER CASE 6





Tenute dello Jato

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

Born from a deep-rooted passion for winemaking, the winery combines the family's longstanding tradition with technological innovation, striving for increasingly sustainable production.

Tenute dello Jato offers a diverse selection of wines that embody the essence of Sicily. The temperate coastal climate, the gentle sea breeze, and vineyards cultivated with dedication and care allow for the production of exceptional, high-quality wines.



ITALY

ORIGINS

SICILY

Unique Features

- 1977 – Founded
- 500 m – Vineyard altitude
- 100% estate – Own vineyards
- Sicilia DOC – Wine designation
- Nero d'Avola – Signature grape
- Sustainable – Eco-friendly production
- Awarded – Recognized quality

NERO D'AVOLA

DOC SICILIA 2022

LTI - 1018

About this wine

This Nero d'Avola showcases a deep, rich red color. Its captivating aroma features hints of ripe fruit and spices, giving it a truly distinctive character. Since 1977, Tenute dello Jato has been dedicated to crafting wines that truly reflect 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



GRILLO

DOC SICILIA 2023

LTI - 1017

About this wine

Made from 100% Grillo grapes, this wine boasts an intense golden yellow color and offers notes of almond and floral aromas. It is fresh, lively, and well-balanced, finishing with a distinct minerality. Tenute dello Jato has a storied 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



OUR BOND WITH THE LAND

The history of our Sardinian winery dates back to the early 1920s in the Barbagia region when the Gregu family began cultivating vines and producing wine for home consumption or to be sold locally.

Over time, the family's paths and viticultural traditions temporarily diverged, but the bond with the land and winemaking never faded.

With the passing generations, these roots have grown stronger, fostering a deep awareness and passion that now inspire the youngest members of the family.



Unique Features

- 1920s – Winemaking tradition begins
- 30 ha – Estate vineyards
- 300 m – Altitude of vineyards
- 100% Native – Sardinian grape varieties
- Handpicked – Harvesting method
- Sustainable – Eco-friendly practices
- Award-winning – Recognized quality



“RÍAS”

VERMENTINO DI GALLURA DOCG SUPERIORE 2022

LTI - 1036

About this wine

“Rías” 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 di Gallura

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



“RAIGHINAS”

CANNONAU DI SARDEGNA DOC 2021

LTI - 1037

About this wine

‘Raighinas’ Cannonau di Sardegna DOC is crafted from 100% Cannonau grapes grown in the granite soils of Gallura. It features intense aromas of red fruit and flowers, leading to a warm palate with excellent balance and structure. Ideal for pairing with grilled meats and semi-mature cheeses, it showcases the characteristic vigor of Sardinian wines.

Tasting notes

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

Vinification

Grapes are macerated for 12 days at natural temperatures, fermented in stainless steel tanks, and aged for 12 months in the same 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 di Sardegna

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



LA PIEMONTEINA

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 combining 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 "fairytale" about our wines from Alto Piemonte!

Our goal is to become not only a winery that offers tastings but also a center of gravity, attracting people with an active lifestyle and a passion for their interests.



PIEDMONT



ITALY

ORIGINS

Unique Features

- 22 ha – Vineyard area
- 3 – Native grapes varieties
- 18 mo – Nebbiolo aging
- 36 mo – Sparkling wine aging
- 100% – Hand-harvested grapes
- 4 – Wine types produced
- 3 – Tasting experiences available

COLLINE NOVARESI BIANCO

COLLINE NOVARESI DOC 2022

LTI - 1044



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

“LACRIME DI GIOIA”

COLLINE NOVARESI DOC 2022

LTI - 1045



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





Lotta

AZIENDA AGRICOLA

The Lotta Farm is located in San Nicolò d'Arcidano, a small town of 3,000 inhabitants in the Campidano del Terralbesse area, renowned for its local grape production, just a few kilometers from the stunning Costa Verde.

Like many wineries, it began with production from family vineyards, originally cultivated by the grandfather for domestic use. In 2010, the farm officially took shape, expanding with new vineyards and transitioning to a more professional approach to cultivation and winemaking. Despite this growth, the core philosophy remains unchanged: to stay a small family business focused on quality over quantity, while prioritizing respect and protection of the land.

Today, the farm cultivates approximately 2.5 hectares, using integrated pest management on sandy soils at sea level. The harvest is done entirely by hand, ensuring careful grape selection.

The annual production is around 15,000 bottles.





SARDINIA



LTI - 1057



LTI - 1059



LTI - 1058

Unique Features

- 2010 - Established
- San Nicolò d'Arcidano - Location
- 2.5 ha - Vineyard area
- 15,000 bottles/year - Production
- Hand-harvested - Grapes
- Vermentino DOC - Snarci
- Red IGT - Linnaris



“NURAXIS” SEMIDANO

ISOLA DEI NURAGHI IGT 2023
LTI - 1057

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



“SNARCI” VERMENTINO

SARDEGNA DOC 2023
LTI - 1059

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



“LINNARIS”

ISOLA DEI NURAGHI IGT 2022

LTI - 1058



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





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.



PIEDMONT



ITALY

ORIGINS

Unique Features

- 2012 – Founded
- Vignale – Location
- 3 – Main grape varieties
- Transparent – Winery design
- Ca' dell'Ebro – Wine resort
- Tours – Wine experiences
- Eco – Sustainability focus

“ME FREL” CASALESE CORTESE

MONFERRATO DOC 2023

LTI - 1065



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

Country Italy

Region Piedmont

Classification DOC

Aging Aged in stainless steel for about 6 months

Soil type White, marly soil

Alcohol content 12.5%

Vintage 2023

Grapes 100% Cortese

Color White

Style Still

Aromas Delicate and persistent with fine floral notes

Pairings Risottos, fish dishes, white meats, fresh cheeses

Serving temperature (°C)
6-8

BOTTLE SIZE (ML) 750

BOTTLES PER CASE 6

“MONUMENTO” BARBERA DEL MONFERRATO SUPERIORE

MONFERRATO DOCG 2020

LTI - 1064



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

Country Italy

Region Piedmont

Classification DOCG

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

Soil type Marl-Clay

Alcohol content 15.5%

Vintage 2020

Grapes 100% Barbera del Monferrato Superiore

Color Red

Style Still

Aromas Cherry, Vanilla, Spices

Pairings Roasts, Stews, Mature Cheeses, Flavoursome Pastas, Risottos

Serving temperature (°C)
18-20

BOTTLE SIZE (ML) 750

BOTTLES PER CASE 6





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 populated the countryside, vegetable gardens and orchards were cultivated, cereals were grown, and cattle, pigs, sheep, and poultry were raised on the gentle slopes of our hills. Vineyards could be admired as far as the eye could see.

The Perfumo family originates from Rocca Grimalda, and documents indicate that the first family unit to move to Nizza Monferrato was 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.

PIEDMONT



ORIGINS



Unique Features

- 1953 – Founded
- 20 ha – Vineyard area
- Nizza DOCG – Flagship wine
- 500 L – Tonneaux capacity
- 3+ tours – Wine experiences
- Direct sales – On-site & online
- Piedmont – Location



“ETTORE” DOLCETTO

MONFERRATO DOC 2022

LTI - 1046

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



“CARLO MAGNO” BARBERA

NIZZA DOCG 2019

LTI - 1047

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 aging 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%

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



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 (Crotone), 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 Mantonico, 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.



Unique Features

- 96 ha – Total estate
- 46 ha – Vineyard area
- 1934 – First bottling
- 4 gen – Family tradition
- 55-90 q/ha – Grape yield
- 3 DOC – Cirò wines
- 9 – Grape varieties



“SAN GIÙ”

CALABRIA IGT 2021

LTI - 1061

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

Country Italy

Region Calabria

Classification IGT

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

Soil type Clayey and calcareous hills

Alcohol content 14.5%

Vintage 2021

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

Color Red

Style Still

Aromas Sour cherry, Ripe blackberry

Pairings Red meats, Roasts, Game, Cheeses

Serving temperature (°C)
18-20

BOTTLE SIZE (ML) 750

BOTTLES PER CASE 6



“NOBILI MELISSESI” Rosso

CALABRIA IGT 2023

LTI - 1060

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

Classification IGT

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



“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.

PIEDMONT



ITALY

ORIGINS



Unique Features

- 250 m – Vineyard altitude
- 10 ha – Vineyard area
- 3,000 – Bottles/year per variety
- 12 mo – Barbera aging
- 6 mo – Oak refinement
- 4,000 – Vines/hectare
- 2017 – Founded

“COZZI” BARBERA

NIZZA DOCG 2021

LTI - 1049



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

“BRIC DEL CEDRONE”

BARBERA D'ASTI SUPERIORE DOCG 2019

LTI - 1050



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%

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



A young beer firm, born—like many others—from nothing more than a slightly crazy idea, a good dose of courage, and plenty of hops.

Our adventure began in 2017 in the garage of our home. At first, we had nothing but our neighborhood as a starting point and a big bag of ideas and hopes as our only resources to embark on our journey into the world of craft beer.

Driven by passion and a hint of daring, we took our first steps in the artisanal production of hops and beer, gradually refining our craft to create a high-quality product. A beer designed to enhance the flavors of our territory, bringing a touch of taste, lightheartedness, and elegance to moments of sharing and conviviality.

We have crafted a beer that satisfies even the most refined palates—perfect to enjoy with joy. A drink meant to be shared, savored in good company, and capable of adding a gourmet touch to the familiar aromas of traditional beers.

We found our identity in the Penguin, an animal that embodies our values and mission. A species that thrives in community, builds lasting bonds, and stands as a symbol of the fight against climate change.

PIEDMONT



ITALY

ORIGINS

“CESTE”

CESTE POLE BEER - VENETO

LTI - B00155



Appearance: Amber color.

Aroma: Intense tropical aromas and notes of yellow-fleshed fruits like peach, gently imparted by the dry-hopping process.

Taste: The palate offers a smooth and balanced drinking experience; a robust body is complemented by an elegant bitterness from the hops.

Our Mood: Perfect for any occasion—whether it’s an aperitif, lunch, or dinner. Cheers!

ABV: 5.5%

Serving Temperature: 10–12°C (50–54°F)

Pairings: Roasted white and red meats, hamburgers, avocado-based salads, fish, baked potatoes, caponata.

“CAIGO”

CAIGO POLE BEER - VENETO

LTI - B00156



A handcrafted Belgian-style white beer infused with verbena

Appearance: Pale straw-yellow color with an opalescent hue

Aroma: Delicate floral and citrus notes of citron are complemented by hints of spice and bread crust.

Taste: A subtle acidity from the wheat harmonizes beautifully with the sweetness and creamy texture imparted by the yeast. This beer is light, refreshing, and easy to drink, appealing to everyone.

Hops: Entirely of our own production

Our Mood: Perfect for any occasion—whether it’s an aperitif, lunch, or dinner. Cheers!

Serving Temperature: 6–8°C (43–46°F)

Pairings: White meats, raw or grilled fish, vegetable-based first courses, and fried dishes.

Pairings: Roasted white and red meats, hamburgers, avocado-based salads, fish, baked potatoes, caponata.

“BRONSA”

BRONSA POLE BEER - VENETO

LTI - B00157



A handcrafted American-style red beer brewed with chestnut honey harvested from beehives located near our hop fields in the Euganean Hills.

Appearance: Dark Amber color.

Aroma: The nose reveals predominant floral, balsamic, and woody notes from the chestnut honey, complemented by hints of biscuit, bread crust, and dried fruit.

Taste: : A perfectly balanced interplay of sweet and bitter flavors fills the palate, creating a delightful and unexpected drinking experience.

Our Mood: This beer is a true “Bronsa Querta” (“Burnt Branch” in Venetian dialect). It may appear one way at first, but tasting it will reveal layers of unexpected surprises—be careful not to get burned!

ABV: 6%

Serving Temperature: 10–12°C (50–54°F)

Pairings: Sopressa/salami, roasted red meats, stews, braised dishes, medium-to-long-aged cheeses, spicy dishes, and cooked vegetables. potatoes, caponata.



LOVE TO ITALY
ITALIAN FOOD & WINE

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