

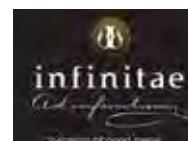
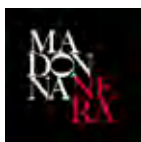


Wine • Beverage

*Being a worldwide foods supplier,
we help to create the meaning in your foods*



WINE & BEVERAGE



Terms and Condition **服務條款**

Foodservice Hotline :

餐飲部專線號碼：

T : 2401 4977

F : 3764 0085

Order For Next Working Day Cut-Off Time :

截單時間：

4:00 p.m. (Monday to Friday | 星期一至星期五)

12:00 p.m. (Saturday | 星期六)

Minimum Order Quantity :

送貨金額：

HKD\$ 800

PRICE:

價格：

All prices and vintages are subject to change without prior notice.

所有價格和年份如有更改，恕不另行通知

TERMS:

條款：

Customers are requested to check all deliveries and advise us on the day of delivery if any breakages and /or errors.

請客戶在交貨當天檢查所有交付的商品，如有破損和/或錯誤，請立即通知我們。

About Mazzei



Winemakers since 1435

- 25 Generations of winemaking
- Wine makers and vine growers since the 14th Century
- The Company is 100% family owned and run.
- One of the most prestigious Italian's wine brands, the most awarded of all Tuscany

REGION

***Belguardo/Castello Di Fonterutoli* - Tuscany**

- Located in the Maremma, on the coast of South / West Tuscany
- A very special microclimate, influenced by thermal currents due to the proximity of the coast
- Exceptional environment with calcareous and very rocky soil.

***Zisola* - Sicily**

- Located in South Eastern Sicily.
- Free standing vine (no rows). Only a pole to fasten the branches. Best protection against sun and wind.

***Villa Marcello* - Veneto**

- Located in south Eastern Veneto in the surroundings of Conegliano
- Silty and clay soil, complex in structure. These unique wines are result of a balance between modern and traditional techniques.



Mazzei

Rosso Toscana IGT "Philip"

- ⇒ **Varietal:** 100% Cabernet Sauvignon
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Deep, dark purple in colour. Black cherry, herbs, coffee, toasted oak, black berry and leather.
 - * Flavours of dark fruit, dried flowers, chocolate and vanilla.
 - * Full bodied with polished, velvety tannins, and a long, smooth finish.
- ⇒ **Pair with food:** Pasta with game sauce and red meat.



MAZZEI

Concerto Di Fonterutoli IGT

- ⇒ **Varietal:** 80% Sangiovese, 20% Cabernet Sauvignon
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Rich and juicy
 - * Notes of underbrush and black berries, powerful and fine
- ⇒ **Pair with food:** Pasta with rich and spicy sauces, red meats, grilled "courtyard" meats.



MAZZEI



Mazzei

91 PTS.
JAMES SUCKLING.COM



BELGUARDO

Belguardo Vermentino

Vermentino Maremma Toscana DOC

- ⇒ **Varietal:** Vermentino
- ⇒ **Region:** Maremma Toscana
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Exotic fruit and yellow peach aromas, dry, pleasingly mineral and sapid taste.
- ⇒ **Pair with food:** Seafood, risotto and pasta with vegetables, fish soups, fish stews and grilled fish, fresh cheese, white meats, grilled vegetables

94 PTS.
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BELGUARDO

Belguardo Tirrenico

Maremma Toscana DOC

- ⇒ **Varietal:** 65% Cabernet Sauvignon, 20% Alicante, 10% Cabernet Franc, 5% Petit Verdot
- ⇒ **Region:** Maremma Toscana
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Intense, elegant and vibrant, Mediterranean and blackcurrant notes, with a fresh and savory finish.
- ⇒ **Pair with food:** Pasta with game sauce, white meat stews, baked vegetables

vinous
93



BELGUARDO

Belguardo Bronzone

Morellino di Scansano Riserva DOCG

- ⇒ **Varietal:** 100% Sangiovese
- ⇒ **Region:** Maremma Toscana
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Full bodied, berries and dry spice flavors, enveloping and taste.
- ⇒ **Pair with food:** Pasta with rich and spicy sauces, red meats, grilled "courtyard" meats.



Mazzei



BELGVARDO

Tenuta Belguardo Maremma

Toscana Rosso Riserva DOC

⇒ **Varietal:** 85% Cabernet Sauvignon, 15% Cabernet Franc

⇒ **Region:** Maremma Toscana

⇒ **Type:** Red

⇒ **ABV:** 13.5%

⇒ **Tasting Note :**

* Full and seductive body, dark spice flavors, enveloping and long taste

⇒ **Pair with food:** Aged cold cuts, steaks, mildly spicy foods, middle aged cheeses.



Azisa

Grillo Sicilia DOC

⇒ **Varietal:** 100% Grillo

⇒ **Region:** Noto Sicilia

⇒ **Type:** White

⇒ **ABV:** 12.5%

⇒ **Tasting Note :**

* Aromatic, fresh, flower and citrus notes, pleasantly dry and mineral

⇒ **Pair with food:** Light starters, pasta with seafood, grilled vegetables



ZISOLA

Effe Emme

Petit Verdot Sicilia DOC

⇒ **Varietal:** 100% Petit Verdot

⇒ **Region:** Noto Sicilia

⇒ **Type:** Red

⇒ **ABV:** 14.5%

⇒ **Tasting Note :**

* Elegant, intense, underbrush and peaty notes, great complexity and persistence

⇒ **Pair with food:** Pasta with game, stews, seasoned cheese



ZISOLA



Mazzei



ZISOLA

Zisola

Sicilia Noto Rosso DOC

- ⇒ **Varietal:** 100% Nero d'Avola
- ⇒ **Region:** Noto Sicilia
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Well built, forest fruits and sunny orange peel flavors, long and layered taste
- ⇒ **Pair with food:** Spicy fish soups, savoury pasta and rice dishes, grilled red meats and vegetables.

Andriana

Pinot Grigio delle Venezie DOC Rosato Brut 2022

- ⇒ **Varietal:** 100% Pinot Grigio
- ⇒ **Region:** Fontanelle (TV)
- ⇒ **Type:** Rose
- ⇒ **ABV:** 11.7%
- ⇒ **Tasting Note :**
 - * Elegant, notes of elder flowers and dog-rose, medium body with dry, fresh and varietal aftertaste
- ⇒ **Pair with food:** Fish crudités, vegetable risotto, steamed fish, side dishes



VILLA MARCELLO

Villa Marcello

BRUT MILLESIMATO ROSÉ Treviso DOC (Prosecco) 2023

- ⇒ **Varietal:** 85% Glera, 15% Pinot Bianco
- ⇒ **Region:** Fontanelle (TV)
- ⇒ **Type:** Rose Sparkling
- ⇒ **ABV:** 11%
- ⇒ **Tasting Note :**
 - * Notes of white peach, floral with hints of raspberry and wild strawberry. Elegant, sapid, full bodied with a long asting finish
- ⇒ **Pair with food:** Excellent as an aperitif, it is ideal with every course



VILLA MARCELLO



Mazzei

Villa Marcello

BRUT MILLESIMATO Treviso DOC (Prosecco) 2022/2023

- ⇒ **Varietal:** 85% Glera, 15% Pinot Bianco
- ⇒ **Region:** Fontanelle (TV)
- ⇒ **Type:** Sparkling
- ⇒ **ABV:** 11%
- ⇒ **Tasting Note :**
 - * Complex, with notes of pear Williams, floral and bread crust with a lime finish.
 - * Elegant, sapid, full bodied with a long lasting finish
- ⇒ **Pair with food:** Excellent as an aperitif, it is ideal with every course



VILLA MARCELLO



VILLA MARCELLO

Villa Marcello

Extra Dry MILLESIMATO Treviso DOC (Prosecco)

- ⇒ **Varietal:** 85% Glera, 15% Pinot Bianco
- ⇒ **Region:** Fontanelle (TV)
- ⇒ **Type:** Sparkling
- ⇒ **ABV:** 11%
- ⇒ **Tasting Note :**
 - * Typical varietal aromas of apple, pear and floral notes. Full body, fresh with a fine perlage and very delicate.
- ⇒ **Pair with food:** Excellent as an aperitif

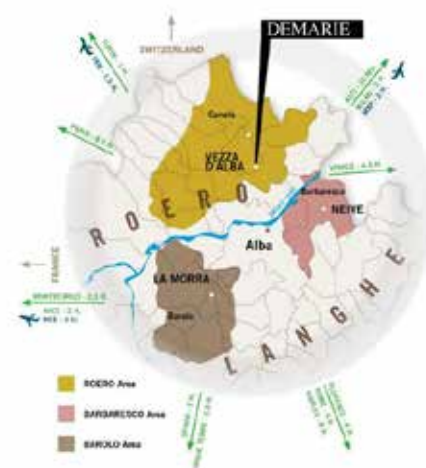


About Demarie



- Three generations of wine producers
- The choice of the company to vinify exclusively the grapes coming from its own vineyards guarantees the authenticity of the product.
- Soft pressing, fermentation at a controlled temperature and aging in selected woods are aimed at enhancing the natural characteristics of the grapes while maintaining their aromatic integrity.
- The Demarie cultivate their own vineyards on the sunny slopes of the Roero through methods compatible with the preservation of the natural environment, vinifying the grapes only after careful selection, so as to obtain a range of wines to which the purely family atmosphere and attachment to peasant values can only give a touch of further quality...

REGION



- Located on the left hand side of the Tanaro River, Roero is an area composed of 23 boroughs in the heart of the Piedmont region, halfway between Asti and Cuneo.
- A tiny paradise composed of hills and vineyards, with a landscape of contrasting steep rises and gentle slopes.
- Well-known for its sandy terroir, rich in sea fossil residue, Roero has a long history of traditional winemaking.
- On the slopes with the best exposure, the vines grown using the ancient system of guyot planting alternate with abundant fruit orchards.



Demarie

Roero Arneis DOCG

ORGANIC

- ⇒ **Varietal:** 100% Arneis
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** White
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Full-bodied, robust and intense, composite and delicate.
 - * Floral as well as fruity nuances of broom, chamomile, peach and apricot.
 - * Dry, palatable and pleasantly harmonic. Fresh and persistent with a slightly almond aftertaste.
- ⇒ **Pair with food:** Excellent as an aperitif, it is perfect with hors d'oeuvres, light, vegetable first courses, fish or poultry.



Sabbia Vino Bianco

- ⇒ **Varietal:** White grapes of Roero
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** White, Orange Wine, Natural Wine
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Intense, with note of ripe peaches and apricots. Light spices, green tea and chamomile.
 - * Full-bodied, pleasant note of ripe yellow fruits and nuts. Mineral and saline sensations with light oak nuances.
- ⇒ **Pair with food:** Fish soup, foie-gras, spicy ethnic foods.



Luigi Bianco Vino Frizzante Bianco

- ⇒ **Varietal:** White grapes of the territory
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** Natural Sparkling White Wine
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Floral, pleasant citrus and bread crust notes
 - * Apricot, pear, peach, lemon and minerals
- ⇒ **Pair with food:** Light dishes, Asian cuisine, burgers and fish and chips



Demarie

Langhe DOC Rosso



- ⇒ **Varietal:** Red grapes of Roero
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Persistent and intense with hints of vanilla, sweet spices, licorice and blueberry and blackberry aromas.
 - * Full-bodied and enveloping, its slightly acid flavour does not upset the balance.
 - * Dry, warm, persistent and of great structure.
- ⇒ **Pair with food:** Can be served throughout the meal, very good with first course. Grilled or baked red meat, and soft, medium-to-very mature cheese.

Barbera d'Alba DOC Superiore

- ⇒ **Varietal:** Barbera
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Full-bodied and enveloping, its slightly acid flavour does not upset the balance.
 - * Dry, fresh and fragrant, this wine lingers on the palate.
 - * Oak, smoke, peach, lemon, minerals, plum, blackberry and cherry.
- ⇒ **Pair with food:** Grilled or baked red meat, and soft, medium-to-very mature cheese



Roero Valmaggiore Riserva DOCG



- ⇒ **Varietal:** Nebbiolo
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Ethereal and intense with hints of violet, raspberries and blackberries, tinged with elegant touches of spice
 - * Sensations of violet and red fruits with an undertone of the pleasant spiced fragrances of licorice and cocoa
 - * Full-bodied wine, harmonious, warm and powerful.
- ⇒ **Pair with food:** Red meat, game and mature cheese



Demarie

Barbaresco DOCG

- ⇒ **Varietal:** 100% Nebbiolo
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Violet, the rose, the geranium and often to the apple and cherry there are added shades of vanilla, cinnamon and green pepper.
 - * Dry, caressing, gentle robustness, reveals consistency, race character and extraordinary aristocracy.
- ⇒ **Pair with food:** Red meat, processed pork meat, hot hors d'oeuvre, cheese.



Barbaresco Riserva DOCG

- ⇒ **Varietal:** 100% Nebbiolo
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * To the violet, the rose, the geranium and often to the apple and cherry there are added shades of vanilla, cinnamon and green pepper.
 - * Dry, caressing, gentle robustness, reveals consistency, race character and extraordinary aristocracy.
- ⇒ **Pair with food:** Red meat, processed pork meat, hot hors d'oeuvre, cheese.



Demarie

Barolo DOCG

- ⇒ **Varietal:** 100% Nebbiolo
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Intense, exceptionally complex, with notes of violets and vanilla.
 - * Dry, full-bodied and well balanced.
- ⇒ **Pair with food:** First dishes, red meats, cheese, game.



Barolo Riserva DOCG 2010 & 2015

- ⇒ **Varietal:** 100% Nebbiolo
- ⇒ **Region:** Roero, Piedmont
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Intense, exceptionally complex, with notes of violets and vanilla.
 - * Dry, full-bodied and well balanced.
- ⇒ **Pair with food:** First dishes, red meats, cheese, game.



About Tenuta Viglione

Winemakers since 1866



- Almost one hundred years have passed since the family started working in these vineyards, with passion and dedication, turning a simple dream into reality, which they proudly tell every day through the wine.
- Nature gifted them with this land, rich and prosperous, where they work every day following the teachings passed on and learned the Art of “knowing to wait”.
- The joy of the grape harvest arrives: when the wait changes into happiness and our grapes into wine, and enjoying the pleasure of the reward after so much work.

REGION

Puglia, Italy



- Puglia (Apulia) is a beautiful, sunny wine region located in southern Italy.
- The Puglia wine region is divided into 5 areas that are all different wine districts. The areas are: High Murgia, Lower Murgia, Itria Valley, Messapia and Salento.
- This is the longest coastline in Italy. The climate is typically the Mediterranean, with occasional winter snowfall. In summer it is hot and dry with the temperature sometimes reaching 40°C. The harvest takes place in August.
- It has a hot-dry Mediterranean climate with cool breezes that come from the Adriatic sea. Its terroir also comprises fertile limestone-rich soils that are ideal for growing succulent grapes.
- Wines boast a fruit-forward character, refreshing acidity, and fine tannins.
- Puglia produces a large variety of high quality Italian wine, making it a perfect region for wine tasting seekers.



Tenuta Viglione

Rosato



SPUMANTE

- ⇒ **Varietal:** Primitivo and red grape
- ⇒ **Region:** Murgia, Puglia
- ⇒ **Type:** Rose, Sparkling
- ⇒ **ABV:** 11%
- ⇒ **Tasting Note :**
 - * A sparkling rosé wine with a bright pink-cherry color with coral reflections.
 - * An intense aroma of red rose and magnolia, with a warm and enveloping aroma.
 - * Balanced by freshness and minerality.
- ⇒ **Pair with food:** Fish and shell fish

Moscato

- ⇒ **Varietal:** Moscato
- ⇒ **Region:** Murgia Ionica, Puglia
- ⇒ **Type:** White, Sparkling
- ⇒ **ABV:** 10.5%
- ⇒ **Tasting Note :**
 - * Golden Yellow.
 - * Flowery aroma with citrusy notes.
 - * Taste of honey and candied citrus zest.
- ⇒ **Pair with food:** Sweets and desserts



SPUMANTE

Verdeca

- ⇒ **Varietal:** Verdeca
- ⇒ **Region:** Laterza (TA), Puglia
- ⇒ **Type:** White
- ⇒ **ABV:** 12%
- ⇒ **Tasting Note :**
 - * Bright straw-yellow color tending to golden.
 - * Intense perfume of aromatic herbs with citrus and peach notes that blend on the palate.
 - * Fresh, sapid with good minerality.
- ⇒ **Pair with food:** Seafood, shellfish and pasta



MAIOLICHE



Tenuta Viglione



MAIOLICHE

Falanghina

- ⇒ **Varietal:** Falanghina
- ⇒ **Region:** Murgian Hills, Puglia
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * Straw yellow with golden glares.
 - * Accents of vanilla, acacia honey, quince and citrus fruits.
 - * Nice structure, smoothness balanced with fresh / savoury current.
- ⇒ **Pair with food:** Seafood, shellfish, chicken and cheese

Primitivo

- ⇒ **Varietal:** Primitivo
- ⇒ **Region:** Murgian Hills, Puglia
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Clear ruby color with purple rim.
 - * Fresh and intense aroma of cherries and plums, along with wild berries notes.
 - * Clean, warm, rounded, with soft tannins.
- ⇒ **Pair with food:** Ham, red meat, pasta and pizza



MAIOLICHE

Negroamaro

- ⇒ **Varietal:** Negroamaro
- ⇒ **Region:** Murgian Hills, Puglia
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Ruby red with violet hues
 - * Intense, complex, scent of red fruits, wild berries, underbrush
 - * Dry, balanced, good body. Fine acidity and soft tannins, rather persistent
- ⇒ **Pair with food:** Meat, cured meats and cheese



MAIOLICHE



Tenuta Viglione

Nero di Troia

- ⇒ **Varietal:** Nero di Troia
- ⇒ **Region:** Murgia Sud Barese, Puglia
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Ruby red evolving to garnet.
 - * Rich and intense aroma of blackberry and cherry in spirit with spicy notes
 - * Enchanting and full taste, elegant tannins and fulfilling sapidity
- ⇒ **Pair with food:** Soups, roast meats and cured meats



MAIOLICHE

Herba

- ⇒ **Varietal:** Verdeca, Chardonnay
- ⇒ **Region:** Murgia Sud Barese, Puglia
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * A pale yellow color with greenish tints.
 - * Aromas of herbaceous notes.
 - * A well-defined and full taste.
 - * A refined character, a fresh and delicate bouquet and sweet floral notes.
- ⇒ **Pair with food:** Seafood



HERBA
PRESTIGE



Tenuta Viglione



PRESTIGE

Morso Rosso

- ⇒ **Varietal:** Susumaniello
- ⇒ **Region:** Murgian Hills, Puglia
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * A bright pink color with copper tones.
 - * The complex bouquet reveals notes of berries with hints of pomegranate and a balanced and harmonious aroma.
- ⇒ **Pair with food:** Fish, seafood and cheese

Up-Passione

- ⇒ **Varietal:** Nero Di Troia, Primitivo
- ⇒ **Region:** Murgia, Puglia
- ⇒ **Type:** Red Appassimento
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Garnet red with purplish hues.
 - * Delicate jams of red fruits with spicy and vanilla notes
 - * Full bodied, smooth with intense dried fruits taste.
 - * Long finish.
- ⇒ **Pair with food:** Red meat and cheese



*** LATE HARVEST & WITHERD GRAPES ***



RISERVA

Maioliche Gioia del Colle DOP (Marpione Limited Edition)

- ⇒ **Varietal:** Primitivo
- ⇒ **Region:** Murgian Hills, Puglia
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * A deep ruby color, with shades of blackberry.
 - * Notes of overripe fruit and spicy spices.
 - * Licorice on the finish.
- ⇒ **Pair with food:** Red meat and cheese



About Villa Trasqua



- Villa Trasqua is the custodian of a wine heritage that goes back to the threshold of the year 1000. A thousand years of viticulture situated in the most historic area of Castellina in Chianti.
- Starting in the year 1000, the toponym Trasqua appears in all land registers, bequests and inheritances.
- Today, a total of 120 hectares of the current property is owned by the Hulsbergen family who purchased the estate in 2001.



REGION

Chianti, Tuscany

- Trasqua is a region within Tuscany
- A spectacular amphitheater of vineyards, which stretches along the southern border of the territory of Castellina in Chianti, in the heart of the Chianti Classico area.
- Trasqua is an ancient land of fortifications, castles and outposts
- More than 120 hectares of Villa Trasqua, 54 of which are planted with vineyards.
- Stony, hard, marly (Galestro) and crunchy soils
- The uniqueness of Villa Trasqua also lies in the microclimate, helping to secure the perfumes and perfect ripening of the grapes., perfect soil conditions for the vine.



Villa Trasqua

CHIANTI CLASSICO DOCG GRAN SELEZIONE Nerento BIO

⇒ **Varietal:** 100% Sangiovese

⇒ **Region:** Tuscany

⇒ **Type:** Red

⇒ **ABV:** 14.5%

⇒ **Tasting Note :**

- * Blackcurrant, blueberry, black mulberry followed by balsamic notes of eucalyptus and laurel.
- * The aromas open up well to spices (liquorice, black pepper and nutmeg) to bring out hints of coffee and cocoa.
- * The impact on the palate is rich, with great personality and enveloping. integrated tannins and with a savoury finish.

⇒ **Pair with food:** T-bone steak and cheese



CHIANTI CLASSICO DOCG RISERVA Fanatico BIO

⇒ **Varietal:** 92% Sangiovese, 5% Cabernet Franc, 3% Merlot

⇒ **Region:** Tuscany

⇒ **Type:** Red

⇒ **ABV:** 14%

⇒ **Tasting Note :**

- * Nose is sweet with elegant fruity notes of black cherry and canned berries
- * Enveloping aroma is amplified by spicy vanilla nuances, cloves and cinnamon.
- * In the glass it opens up with hints of milk chocolate and roasted coffee.
- * Its fruity palate is definitely of blackcurrant

⇒ **Pair with food:** Bolognese Lasagne, pasta with game sauces, roasted lamb.



CHIANTI CLASSICO DOCG BIO

⇒ **Varietal:** 80% Sangiovese, 10% Merlot, 10% Cabernet Sauvignon

⇒ **Region:** Tuscany

⇒ **Type:** Red

⇒ **ABV:** 14%

⇒ **Tasting Note :**

- * Nose begins with floral hints of violet and fruity of ripe cherry and raspberry, followed by vanilla and liquorice.
- * Mouth is fresh with a pleasant tannin which makes it vibrant and dynamic.
- * The flavour on the palate is fruity with aromas of cherry and blood orange.

⇒ **Pair with food:** Pasta with meat sauces, roasted white or red meat dishes, fresh cheese.



Villa Trasqua

TOSCANA ROSSO Trasgaia BIO IGT (Super Tuscan)

- ⇒ **Varietal:** 50% Sangiovese, 40% Cabernet Sauvignon, 10% Cabernet Franc.
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * The aroma is fruity with nuances of sour cherry in syrup, black currant and lemon jelly.
 - * Vanilla, liquorice and nutmeg notes with balsamic reminiscences of eucalyptus and toasted coffee and chocolate.
 - * The nose opens up to black pepper and star anis.
- ⇒ **Pair with food:** Game, stewed hare, larded pheasant, hard and aged hard cheeses



TOSCANA ROSSO Traluna IGT



- ⇒ **Varietal:** Sangiovese
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Aromas of violet, wild berries, mature red cherry, slightly spicy.
 - * The taste is pleasant, round, light and lengthy.
- ⇒ **Pair with food:** Red meat, roasts and stews, noble white meat dishes, Tuscan-Style vegetable dishes, pulses.

TOSCANA VERNENTINO Trastella IGT

- ⇒ **Varietal:** Vermentino
- ⇒ **Region:** Tuscany
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * Peach flower and jasmine and ripe white fruit.
 - * Well balanced taste with a good acidity and pleasant long finish.
- ⇒ **Pair with food:** Fish and seafood, fine flavoured white meat and fresh cheeses.



About Madonna Nera



- “La Madonna” is the ancient name of these hilly lands, wrapped in an enchanted landscape, where nature and art come together with that incredible mastery that is the specific trademark of Tuscan civilization.
- Today the place holds a young farm, recently created and inspired by respect for the traditions of the land and a profound taste.
- The company extends six hectares of vineyards, two of which are located in the area of the Abbey of Sant’Antimo, used for the production of Brunello di Montalcino.



REGION

- The vineyards are all planted in the hilly land of Montalcino, where the good composition of the soil, the perfect microclimate and all other relevant factors such as altitude, location, and soil characteristics, convey to the wine high and fine quality.
- The soil composite with pebbles, gravel and sandy clay.
- The property extends over 6 hectares of vineyards, including two for the production of Brunello di Montalcino which are situated near Sant Antimo Abacy.



Madonna Nera

Brunello di Montalcino DOCG

- ⇒ **Varietal:** Sangiovese
- ⇒ **Region:** Montalcino, Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Gorgeous, fruit-driven wine with superb depth in its plums, dark cherries, herbs and sweet toasted oak.
 - * Balance in its fruit, structure and acidity
- ⇒ **Pair with food:** Red Meat and pasta



Tuscana Red IGT (Super Tuscan)

- ⇒ **Varietal:** Sangiovese, Merlot, Cabernet Sauvignon
- ⇒ **Region:** Montalcino, Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Ruby red color tending to garnet.
 - * The nose opens with enveloping hints of ripe plum jam, enriched with pleasant spicy notes.
 - * The palate is balanced and structured, with soft tannins that accompany a long and persistent finish.
- ⇒ **Pair with food:** Red Meat and pasta



Rosso di Montalcino

- ⇒ **Varietal:** Sangiovese
- ⇒ **Region:** Montalcino, Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * This opens with aromas vanilla, dark berry, violet and coconut.
 - * The medium-bodied palate offers wild cherry, cranberry and oak-driven spice alongside bright acidity and close-grained, mouth-puckering tannins.
- ⇒ **Pair with food:** Red Meat and pasta



About Bidoli



Winemakers since 1924

- One of the oldest brick factories in Friuli Venezia Giulia, dating back to 1890, is now home to the innovative Bidoli winery.
- An archaeological conservation project with a bio-building focus, the winery today houses state-of-the-art eco-compatible installations.
- The winery holds multiple certifications and is equipped with the most advanced technologies for the controlled low-temperature fermentation and bottling of still and sparkling wines.

REGION

Friuli-Venezia Giulia, Italy



- Friuli-Venezia Giulia region is in the northeast of Italy
- The climate is distinguished with very warm days and chilly nights, that help maintain a balance in the grape between acidity and sugar levels and allows the grapes a long, slow growing season.
- In summertime the mean temperature is around 22.8°C with rainfall averaging 1,530 mm. Harvest normally takes place in September.
- The soils of the region vary from the calcium rich marl and flysch sandstone in the more hilly regions to clay, sand and gravel in the valley.
- The wines of the region stand out from other Italian wines. Light-bodied, refreshing white wines are something exotic and foreign for many Italians.
- Mountains of Friuli-Venezia Giulia wine region inspire and its charming towns, culinary delights, and wines take you somewhere different, but still in Italy.



Bidoli



Prosecco DOC Spumante Extra Dry NV

- ⇒ **Varietal:** Glera
- ⇒ **Region:** Friuli Venezia Giulia
- ⇒ **Type:** Sparkling
- ⇒ **ABV:** 11%
- ⇒ **Tasting Note :**
 - * A white variety of grape of Italian origin.
 - * It has high acidity and a fairly neutral palate, making it ideal for sparkling wine production.

SPUMANTE ⇒ **Pair with food:** Seafood, white meats, soup and salad

DELLE VENEZIE Pinot Grigio Pink DOC 2022

- ⇒ **Varietal:** Pinot Grigio
 - ⇒ **Region:** Delle Venezie
 - ⇒ **Type:** Rose
 - ⇒ **Closure:** Screw Cap
 - ⇒ **ABV:** 12.5%
 - ⇒ **Tasting Note :**
 - * A pinkish-gray Grape.
 - * Produced as a varietal wine as grapes are naturally low in acidity and high in sugars.
 - * Flavors and aromas include notes of pears, apples, stonefruit, tropical fruit and even a hint of smoke or wet wool.
- ⇒ **Pair with food:** Chicken, seafood, pasta dishes and salads



DELLE VENEZIE

DELLE VENEZIE Pinot Grigio DOC 2022

- ⇒ **Varietal:** Pinot Grigio
 - ⇒ **Region:** Delle Venezie
 - ⇒ **Type:** White
 - ⇒ **Closure:** Screw Cap
 - ⇒ **ABV:** 12.5%
 - ⇒ **Tasting Note :**
 - * A pinkish-gray Grape.
 - * Produced as a varietal wine as grapes are naturally low in acidity and high in sugars.
 - * Flavors and aromas include notes of pears, apples, stonefruit, tropical fruit and even a hint of smoke or wet wool.
- ⇒ **Pair with food:** Chicken, seafood, pasta dishes and salads



DELLE VENEZIE



Bidoli



LE ALTE

LE ALTE Sauvignon Blanc DOC 2022

- ⇒ **Varietal:** Sauvignon Blanc
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * A green-skinned grape variety.
 - * The flavor range from aggressively grassy to sweetly tropical.
- ⇒ **Pair with food:** White meats, seafood, vegetables and appetizers



LE ALTE Friulano DOC 2022

- ⇒ **Varietal:** Friulano
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * A grape variety most famous for its role in the white wines of Friuli, northeastern Italy.
 - * These wines, usually varietal, are lively and fruity.
- ⇒ **Pair with food:** White fish, white meat, ham, chicken and cheese



LE ALTE



LE ALTE

LE ALTE Malvasia DOC 2022

- ⇒ **Varietal:** Malvasia
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * A group of wine grape varieties.
- ⇒ **Pair with food:** White meats, seafood, blue cheese and salad



Bidoli



LE ALTE

LE ALTE Traminer Aromatico DOC

- ⇒ **Varietal:** Traminer Aromatico
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * A fascinating bouquet of flowers and exotic fruit.
 - * Intense and smooth with elegant persistence.
 - * The aftertaste brings out white rose aromas
- ⇒ **Pair with food:** Seafood and fish



LE ALTE Ribolla Gialla IGT

- ⇒ **Varietal:** Ribolla Gialla
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** White
- ⇒ **ABV:** 11.5%
- ⇒ **Tasting Note :**
 - * Glows a vibrant straw-yellow colour with slight greenish highlights.
 - * Citrus notes, combined with mineral and fruity aromas.
 - * On the palate it is fresh and minerally; despite its acidity, this is a sincere and extremely drinkable wine.
- ⇒ **Pair with food:** Seafood and fish



LE ALTE

LE ALTE Refosco dal Peduncolo Rosso DOC



LE ALTE

- ⇒ **Varietal:** Refosco dal Peduncolo Rosso
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * The bouquet is expansive and spicy, with notes of dried flowers, plums and blackberries.
 - * Structured and fresh, characterised by vigorous tannins which are tamed by ageing.
 - * Smooth and intense, with hints of liquorice and eucalyptus and a peppery finish.
- ⇒ **Pair with food:** Grilled meats, chicken and game, spicy sauces and seasoned cheeses



Bidoli



LE ALTE

LE ALTE Merlot DOC 2022

- ⇒ **Varietal:** Merlot
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** Red
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * A dark blue wine grape variety.
 - * It characterized by their light bodies and herbal notes. Merlot's low acidity serves as a balance for the higher acidity in many Italian wine grapes.
- ⇒ **Pair with food:** Red meat, chicken, turkey, duck, pork and pasta

LE ALTE Cabernet DOC 2022

- ⇒ **Varietal:** Cabernet
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Cabernet Sauvignon is always dark in color, from deep purplish eggplant to rich ruby red.
 - * This dry, full body wine has medium to strong tannins with vanilla and dark fruit aromas. The flavors range from savory fruit to a smokey oak, but typically has notes of bell pepper, black cherry, tobacco, dark berries, cedar and vanilla.
- ⇒ **Pair with food:** Red meat, chicken, games and cheese



LE ALTE

Italy



BRICCOLO

Riserva DOC

- ⇒ **Varietal:** Merlot
- ⇒ **Region:** Friuli Grave
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * A dark blue wine grape variety.
 - * It characterized by their light bodies and herbal notes. Merlot's low acidity serves as a balance for the higher acidity in many Italian wine grapes.
- ⇒ **Pair with food:** White meat, red meat, roasts, games and seasonal cheese





- Pronounced SENZA. The Italian definition of “without”, or “to do without”.
- No chemicals, no pesticides. Only what Mother Nature has given us.
- A range of incredibly delicious wines produced using exclusively organic grapes.

REGION

Puglia, Italy



- Puglia lies in southeastern Italy, surrounded by the Adriatic Sea to the east and the Ionian Sea to the west.
- In the southeastern extremity of Puglia lies the peninsula known as Salento, often considered to be a rock of limestone dividing the Adriatic Sea from the Ionian Sea, and the “heel” of Italy’s “boot.”
- This beautiful region is blessed with remarkable landscapes of palm trees and cactus plants, sunshine, blue skies and a dream-like coastline on crystal-clear waters.
- Vineyards and olive groves have always played an important part in this beautiful and fertile land, where the harsh sun is tempered by the cooling sea breezes.



Zensa



Pinot Grigio IGT

- ⇒ **Varietal:** 100% Pinot Grigio
- ⇒ **Region:** Puglia, Italy
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Straw yellow in colour
 - * Delicate aromas of lemon-lime, peach, almonds and honeysuckle
 - * Crisp and refreshing, with an elegant, mouth watering balance of fruit and acidity
- ⇒ **Pair with food:** Seafood and cheeses



Rosato IGT



- ⇒ **Varietal:** 50% Negroamaro, 50% Primitivo
- ⇒ **Region:** Puglia, Italy
- ⇒ **Type:** Rosa
- ⇒ **ABV:** 12%
- ⇒ **Tasting Note :**
 - * An elegant pink with tones of seashells and coral
 - * Strawberries, green melon, roses and jasmine flavours
 - * Balance of exotic fruit, freshness, minerality and zesty acidity
 - * A pleasantly long, refreshing and persistent finish
- ⇒ **Pair with food:** Appetizers and cheeses



Zensa

Primitivo IGT

- ⇒ **Varietal:** 100% Primitivo
- ⇒ **Region:** Puglia, Italy
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Intense ruby-red colour, with a complex bouquet, reminiscent of cherries, dried berries and toasted almonds.
 - * Full-bodied, smooth and elegant with a silky texture.
 - * The finish is long and lingering, with a burst of spiced cherries and bright fruit and earthiness at the end.
- ⇒ **Pair with food:** Red Meat, Games, Pizza and Cheese



Nero di Troia IGT

- ⇒ **Varietal:** 100% Nero di Troia
- ⇒ **Region:** Puglia, Italy
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Luminous Red with purple reflections
 - * Elegant and finely textured wine displays aromas of dark fresh plum, cinnamon, exotic spices, black pepper and tobacco.
 - * Gentle tannins add complexity and a long and lingering finish.
- ⇒ **Pair with food:** Red Meat, Pizza

ROSSO IGT

- ⇒ **Varietal:** 65% Negroamaro, 25% Primitivo, 10% Cabernet Sauvignon
- ⇒ **Region:** Puglia, Italy
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Intense ruby-red color
 - * Blueberries, redcurrants and cinnamon
 - * The oak aging adds a pleasant spiciness
 - * Full-bodied, lush yet supple, well-balanced and with a long and lingering finish.
- ⇒ **Pair with food:** Roast red meats and mature cheeses



About Coli



Winemakers since 1926

- The winemaking tradition of the Coli family began in 1926 when the brothers Pietro and Giovanni Coli founded their business on the outskirts of Florence..
- They identified the ideal place to start, in that area where the horizon widens and opens towards the Chianti hills in a sequence of small soft reliefs eroded by time.



REGION

Tuscany, Italy

- Coli is located in the municipality of Tavarnelle Val di Pesa in the Chianti Classico area that borders the territory of the Municipality of Florence.
- The cellar of the Coli family covers an area of 9000 square meters, it has been recently renovated and equipped with a new bottling line.
- In addition to the land owned by the farms, the company Coli has chosen vineyards with native vines and traditional plant to look for grapes capable of offering new and surprising wines.



Coli

Vernaccia di San Gimignano DOCG

- ⇒ **Varietal:** Vernaccia di San Gimignano and other White Grapes
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 12%
- ⇒ **Tasting Note :**
 - * Clear, straw-like yellow, turning to golden with ageing.
 - * Good viscosity, producing tears on the surface of the glass.
 - * Fine, intense and persistent
 - * Characteristically scent of almonds, combined with fresh and floral notes.
 - * Dry, well balanced, with fresh sensations and a good body, slightly bitter aftertaste
- ⇒ **Pair with food:** White Meat and Fish



Rosso Toscano IGT



- ⇒ **Varietal:** Sangiovese and Canaiolo Nero, Trebbiano bianco, Malvasia del Chianti and other grapes
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 12%
- ⇒ **Tasting Note :**
 - * Ruby red
 - * Red fruits and flowers
 - * Dry, light structure of tannins, medium body with typical slightly bitter aftertaste
- ⇒ **Pair with food:** Meat Dishes



Coli



Chianti DOCG

- ⇒ **Varietal:** Sangiovese, Black Canaiolo and other Grape varieties
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * Bright ruby with a garnet colour
 - * Intense, persistent, fine, vinous, scent of berries
 - * Excellent olfactory persistent taste, characterized by a liveliness
- ⇒ **Pair with food:** Appetizers, Cold Cuts, Cheeses, Red and White meat

Chianti Classico DOCG

- ⇒ **Varietal:** Sangiovese, Canaiolo Nero, Merlot and Cabernet Sauvignon
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * Lively ruby red which over time fades towards garnet
 - * Intense, complex and fine with notes of red fruit and floral hints of violet
 - * Soft, full-bodied with fresh notes
 - * Balanced, harmonious, slightly tannic finish
- ⇒ **Pair with food:** White Meat, poultry, grilled and roasted meat



Toscana Rosso Governo IGT

- ⇒ **Varietal:** Sangiovese and Canaiolo Nero
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Ruby red with purple hues
 - * Intense and complex, with floral and fruity aromas
 - * Fresh, Soft, Full-bodied and balanced
- ⇒ **Pair with food:** Cheeses, First Courses, Red and White Meat



About Bixio Poderi



Winemakers since 1866

- A Passionate Family Wine History Viticoltori for five generations.
- Bixio Poderi winery has been passionately producing some of the most important and renowned Veronese winemaking excellences.

REGION

Soave, Veneto, Italy

- Volcanic origin of its soil, that soil has a clayey texture on the surface and clayey in depth.
- The climate is mild and temperate, with winters are not excessively harsh and summers are not excessively hot.



Valpolicella, Veneto, Italy

- Soave is a small comune of the Veneto region in the Province of Verona, northern Italy.
- A highly suited area, with a varied landscape .

Molise, Italy

- The Molise region is characterized by mild nature, the soils consist of clays and limestone rocks and, in the floodplain along the coast, from sandy soil.



Bixio Poderi

Soave Classico DOC



- ⇒ **Varietal:** 100% Garganega
- ⇒ **Region:** Soave, Veneto, Italy
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * Intense yellow straw colour with green hints
 - * Pleasantly fruity with tropical fruit and ripe yellow fruits notes
 - * Complex and rich. The aftertaste is persistent with a good sensation of minerality
- ⇒ **Pair with food:** Appetizer, seafood, shellfish, pasta and rice

Corvina Rosso Veronese IGT

- ⇒ **Varietal:** 100% Corvina
- ⇒ **Region:** Valpolicella, Veneto, Italy
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Intense and deep ruby red
 - * Red fruity BOUQUET with grasy and spicy notes
 - * Dry, warm and intense
 - * Fruity with cherry and plum notes, enveloping scent of spices
- ⇒ **Pair with food:** Roasted meat, grilled meat and game



Amarone "Bronze" DOCG



- ⇒ **Varietal:** 80% Corvina Veronese, 15% Corvinone, 5% Rondinella
- ⇒ **Region:** Valpolicella, Veneto, Italy
- ⇒ **Type:** Red
- ⇒ **ABV:** 15%
- ⇒ **Tasting Note :**
 - * Deep ruby
 - * Intense, persistent with a fruity black cherry and notes of vanilla
 - * Complex and round. Pleasant hints of cassis, black cherry with elegant notes of oak.
- ⇒ **Pair with food:** Roasted meat, grilled meat and game



Bixio Poderi

Peta-Ciato Rosso IGT



- ⇒ **Varietal:** 100% Montepulciano
- ⇒ **Region:** Molise, Italy
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Intense ruby red with violet hints
 - * Pleasantly fruity with hints of blueberries and delicate herbaceous
 - * Typical, pleasant and well balanced
- ⇒ **Pair with food:** Pasta, game, pork chops and red meat

Peta-Ciato Riserva Rosso DOC

- ⇒ **Varietal:** 60% Montepulciano 40% Aglianico
- ⇒ **Region:** Molise, Italy
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Intense ruby red with violet hints
 - * Notes of jam, mature red fruit with hints of vanilla and spices
 - * Pleasantly tannic, velvety, round and tasty
- ⇒ **Pair with food:** Roasted game and red meat



Montemolisano Rosso Osco



- ⇒ **Varietal:** 100% Montepulciano
- ⇒ **Region:** Molise, Italy
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Intense ruby red with violet hints
 - * Pleasantly fruity with hints of blueberries and delicate herbaceous
 - * Typical, pleasant and well balanced
- ⇒ **Pair with food:** Pasta, game, pork chops and red meat



About Ghibello



Winemakers since 1976

- A noble brand by Uggiano
- Uggiano is deeply connected to Tuscan terroir and local traditions. Proud to grow and produce wines of exceptional quality.
- The wines of Ghibello brand are the result of the respect for the most rigorous Tuscany wine-making processes. All this keeping in mind the stylistic evolution and international trends in taste.

REGION

Tuscany, Italy

- Located in Tuscany. In 1976, the cellars of Uggiano were enlarged and relocated in San Vincenzo a Torri, nearby the Pesa river valley. Over the years, the company has grown and established as a prestigious winery.
- Located at 250-300 meters above sea level, the vineyards of Uggiano extend along the slopes that connect Montespertoli to Montelupo Fiorentino and San Casciano Val di Pesa.
- The cellar is a place where passion and love for wine blends with the mastery of winemaking art, creating a symphony of taste and emotions.



Ghibello

Brunello di Montalcino D.O.C.G.

- ⇒ **Varietal:** 100% Sangiovese Grosso
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Intense ruby red colour.
 - * Ethereal bouquet with a complex array of aromas, from violet to cloves, from wild berries to vanilla.
 - * Very warm taste, dry, full-bodied and slightly tannic.
- ⇒ **Pair with food:** Grilled meats, game, seasoned cheeses.



“IL POGGETO” MERLOT DI TOSCANA I.G.T. (Super Tuscan)

- ⇒ **Varietal:** 85% Merlot, 15% Cabernet Sauvignon
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Deep and intense red colour with an ethereal perfume.
 - * Complex and characteristic hints, accompanied by spicy and sweet notes.
 - * On the palate it results full-bodied and velvety with a pleasant aftertaste.
- ⇒ **Pair with food:** Appetizers, grilled meats, game and cheeses



“CAMPO DEL RE” CABERNET SAUVIGNON DI TOSCANA I.G.T. (Super Tuscan)

- ⇒ **Varietal:** 85% Cabernet Sauvignon, 15% Sangiovese
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Dark ruby red colour.
 - * Intense blackberry, blueberry and clove sweetened by the predominant vanilla.
 - * On the palate, the wine is full-bodied and velvety with soft tannins.
- ⇒ **Pair with food:** Pastas, grilled meats, game, Cheeses



Ghibello

Rosso di Montalcino D.O.C.



- ⇒ **Varietal:** 100% Sangiovese Grosso
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Intense ruby red color with violet reflexes.
 - * Characteristic bouquet which reminds of red wild berries accompanied by spicy features.
 - * Warm taste, dry and slightly tannic.
- ⇒ **Pair with food:** Sausages, chicken, roasted meat, poultry and cheese

Chianti Classico Riserva D.O.C.G.

- ⇒ **Varietal:** 90% Sangiovese, 10% Canaiolo
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Deep ruby red colour.
 - * The bouquet is fragrant and persistent, with hints of violet and vanilla.
 - * On the palate, the wine is harmonious and dry, slightly tannic and with a persistent aftertaste.
- ⇒ **Pair with food:** Sausages, roasted meats and game



Ghibello



CHIANTI COLLI FIORENTINI DOCG

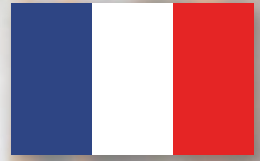
- ⇒ **Varietal:** 90% Sangiovese, 10% Cabernet Sauvignon
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Intense ruby red colour.
 - * Pleasant bouquet with notes of violet, cherry and sour black cherry, accompanied from spicy nuances.
 - * On the palate, the wine is harmonious and smooth with a persistent aftertaste.
- ⇒ **Pair with food:** Savoury first courses, grilled meats and game



"PAXUS" GOVERNO ALL'USO TOSCANO TOSCANA I.G.T.

- ⇒ **Varietal:** 90% Sangiovese, 10% Canaiolo
- ⇒ **Region:** Tuscany
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * A supple and mellow Tuscan red with fresh red berry fruit and a full, spicy flavour.
 - * Vivacity, concentration and roundness
- ⇒ **Pair with food:** Cheese, soups, roast meats, pies and game

About Les Grands Chais De France



- The Les Grands Chais de France Group has forged special partnerships with winegrowers and is the biggest private winemaker in France.
- With a strong presence in all the leading French and foreign wine regions, GCF is unique in that it covers the entire wine chain, from grape to glass.



Chateau Moulin Boyer 2021

- ⇒ **Varietal:** 60% cabernet Sauvignon, 40% Merlot
- ⇒ **Region:** Bordeaux AOP
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Ruby with a deep colour.
 - * The nose is balanced and intense with notes of red fruits.
 - * On the palate, the wine is balanced and fat with supple tannins.
- ⇒ **Pair with food:** Red meat, pasta and cheese

CHÂTEAU ROC DE BINET 2020

- ⇒ **Varietal:** 85% Merlot, 15% Cabernet Franc.
- ⇒ **Region:** MONTAGNE SAINT-EMILION AOP
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Deep purple and elegant color.
 - * Slightly woody and accompanied by aromas of raspberry and currant.
 - * In the mouth, fresh, full and soft tannins.
- ⇒ **Pair with food:** Red meats, cheese and deserts



Les Grands Chais De France

CHÂTEAU SAINT-ROBERT 2022

- ⇒ **Varietal:** 90% Sauvignon Blanc, 10% Sémillon
- ⇒ **Region:** Graves Blanc AOP
- ⇒ **Type:** White
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * A pale yellow color with silvery nuances.
 - * The nose is complex, “varietal” and finely woody with aromas of vines peaches.
 - * The palate is well-balanced, between roundness and vivacity, with notes of citrus, vanilla and fresh brioche.
- ⇒ **Pair with food:** Aperitif, oysters, seafood, grilled fish, white meat, salads or fruity desserts



CHÂTEAU SAINT-ROBERT 2022



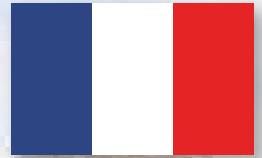
- ⇒ **Varietal:** 98% Merlot, 2% cabernet Sauvignon
- ⇒ **Region:** Graves Rouge AOP
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * A deep, brilliant purple color with elegant garnet hues.
 - * The nose is complex, both spicy and floral, with aromas of cherry jam and sweet spices.
 - * The palate is full-bodied, balanced and persistent, with notes of cherry and mocha.
- ⇒ **Pair with food:** Red meat, mushrooms and cheese

CHÂTEAU FAIZEAU

- ⇒ **Varietal:** 100% Merlot
- ⇒ **Region:** MONTAGNE SAINT-EMILION AOP
- ⇒ **Type:** Red
- ⇒ **ABV:** 15.5%
- ⇒ **Tasting Note :**
 - * An intense and limpid ruby color.
 - * Complex aromatic profile, full of power and freshness.
 - * Nice length at the end of the mouth.
- ⇒ **Pair with food:** Red meats, cheese and deserts



About Les Parcelles

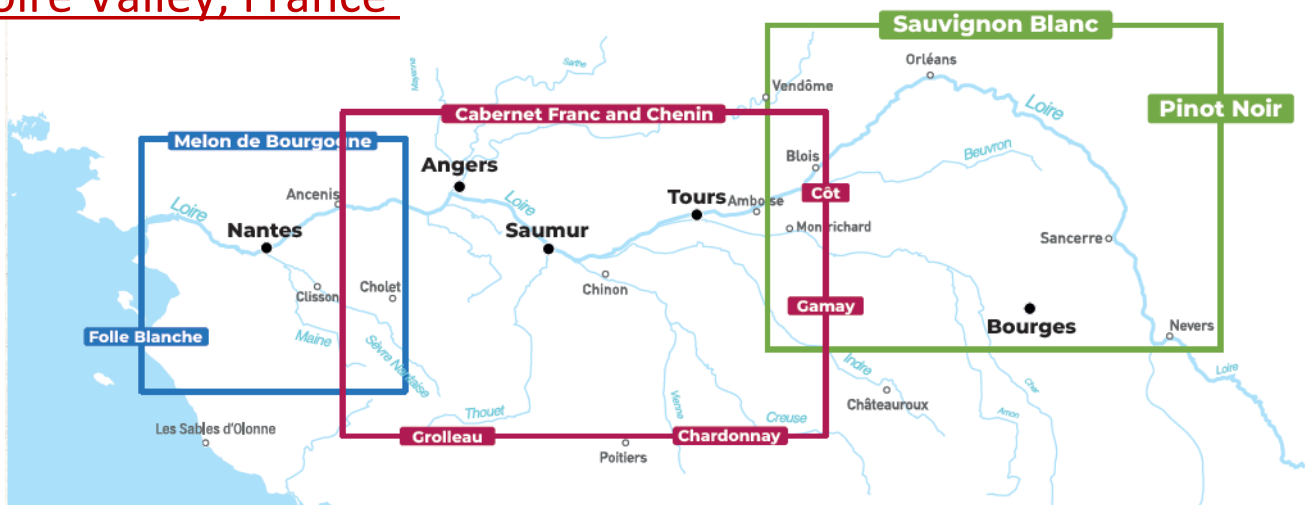


- 250 Hectares of vineyards and a leader in production and distribution of Val De Loire's main grapes.
- Some wines are stories to be told, others to be lived. Our collection "Les Parcelles" is designed to be shared with friends around a table without formalities.

Les Parcelles

REGION

Loire Valley, France



- The Loire Valley is home to fascinating vineyards, for most, centuries old.
- Part of the World Heritage UNESCO list since 2000, few places in the world offer a comparable combination of soils and names.
- The diversity of soils, relief, orientations and microclimates are favorable for the production of a wide variety of wines.
- Muscadet is the only wine produced in France from a grape called «Melon de Bourgogne».
- Chenin vineyards stretch over the hillsides of Vouvray and the neighboring villages of the North riverbank of the River Loire.

Les Parcelles



Sauvignon Blanc

- ⇒ **Varietal:** 100% Sauvignon Blanc.
- ⇒ **Region:** Vin de France
- ⇒ **Type:** White
- ⇒ **ABV:** 11.5%
- ⇒ **Tasting Note :**
 - * A bright pale yellow color with green and silver reflections.
 - * Freshness and volume on the palate are well balanced with grapefruits and lemon flavors.
 - * Floral aromas with notes of dark fruits, balsamic notes, tobacco and coffee.
 - * Intense in Pepper, spice, raspberry, plum, leather.
- ⇒ **Pair with food:** Aperitif, grilled fishes, smoked salmons and turkeys.

CHÂTEAU FAIZEAU

- ⇒ **Varietal:** 100% Chardonnay
- ⇒ **Region:** Vin de France
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * Well balanced between fruity and acidity
 - * Reveals on the nose white flowers and citrus fruit aromas.
- ⇒ **Pair with food:** Aperitif, poultry and cheese



Les Parcelles

Muscadet Sevre et Maine Sur Lie



- ⇒ **Varietal:** 100% Melon de Bourgogne
- ⇒ **Region:** Loire Valley, AOP
- ⇒ **Type:** White
- ⇒ **ABV:** 12%
- ⇒ **Tasting Note :**

- * The Muscadet Sèvre et Maine sur Lie is vinified on its lees, which gives the wine its particular freshness and special liveliness on the palate.
- * The nose reveals aromas of white flowers, and the elegant palate offers pears and citrus fruits.

- ⇒ **Pair with food:** Aperitif, seafood, fish or white meats

Vouvray

- ⇒ **Varietal:** 100% Chenin Blanc
- ⇒ **Region:** Vouvray, AOP
- ⇒ **Type:** White
- ⇒ **ABV:** 11.5%
- ⇒ **Tasting Note :**
 - * Mineral, pear, almond and acacia aromas with vanilla hints.
- ⇒ **Pair with food:** Aperitif, white meats, poultry, fruits and desserts



Pinot Noir



- ⇒ **Varietal:** 100% Pinot Noir
- ⇒ **Region:** Vin de France
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * This is a smooth and with red berry fruit flavours.
 - * Well-balanced with a hint of warm spice and a soft fresh finish.
- ⇒ **Pair with food:** Grilled red meats, pasta and cheeses

About PORCA DE MURÇA

Winemakers since 1928



- Porca de Murça is Douro's leading brand, becoming one of Portugal's oldest wine brands. The brand originated from a folktale from the small village of Vila de Murça, in the Douro Valley.
- It is said that at the time there was a large female boar living in the woods near the village that was responsible for the destruction of the fields and its plantations. Having been, for many years, a torment for people of the village, one day they decided to unite the best hunters of the region to hunt down the boar.
- A statue was erected and placed in the Centre of the Village as a tribute to this mighty boar, making it an icon of the village and region. On the label, we re-write the story as if the boar was invited to become the winemaker of Porca de Murça!



REGION

Douro Valley, Portugal

- The Douro Valley is one of the oldest and most beautiful of the historic European wine regions. Wine has been made there for two thousand years.
- In 1756 the Douro Valley became the first classic wine region to be legally demarcated.
- The temperate coastal area by the Marão mountains, which shield it from the rain-laden winds blowing off the Atlantic, the Douro Valley has a climate of hot dry summers and severe winters.
- Most of the finest vineyards are planted on the steep hillsides bordering the Douro River and its tributaries. About two thirds of the vineyard area is planted on slopes with a gradient of over 30% and the Douro Valley is the only significant wine producing area in the world to practice hot climate hillside viticulture.



PORCA DE MURCA

Porca de Murca White

- ⇒ **Varietal:** Viosinho, Gouveio, Moscatel, Arinto & Fernão Pires
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * A young, citrine colored wine with beautiful aromatic intensity of fresh floral notes combined with suggestions of lime and white fruit.
 - * Flavourful and fruity, complemented with a lively acidity offering a long, lasting finish.
- ⇒ **Pair with food:** Seafood, Shrimp Curry, Pork Chop, Cured Cuts & Soft Cheeses



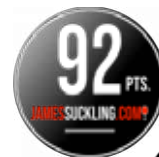
Porca de Murca Red

- ⇒ **Varietal:** Touriga Nacional, Touriga Franca, Tinta Roriz & Tinta Barroca
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * It shows a clean, deep and bright ruby coloured wine with red berry and cherry notes showing intensity and freshness.
 - * Ripe fruit flavours, excellent structure, velvety and very well balanced.
- ⇒ **Pair with food:** Roasted Veal, Feijoada, Cod, Pork Chops & Parmigiano



Porca de Murca Reserve Red

- ⇒ **Varietal:** Touriga Nacional, Mistura Castas and Tinta Roriz
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Fresh, with a beautiful ruby colour and aromas of red fruit harmoniously integrated with creamy vanilla notes, demonstrating notable aromatic intensity and complexity.
 - * Very balanced and round, resulting in a very pleasant and long lasting finish.
- ⇒ **Pair with food:** Red Meat, Cheese, Mushrooms & Venison



About Quinta Dos Acipestes



- Quinta dos Acipestes is a prestigious vineyard in the Douro Valley, owned by Real Companhia Velha, Portugal's oldest wine company founded in 1756.
- Founded in the 18th century as "Cyprestes" by D. José de Seabra, a minister of Queen D. Maria I, it merged with neighboring quintas in 1860.
- Replanting began in 1979 under Manuel da Silva Reis, focusing on Port and Douro DOC wines, with his son Pedro continuing the effort since 1997.



REGION

Douro Valley, Portugal

- Quinta dos Acipestes is located on the left bank of the Douro river, right in front of the mouth of Tua tributary. Its slopes gently border the river benefitting from ideal sun exposure.
- Benefits from a Mediterranean with high summer aridity. The north-facing exposure creates a unique microclimate. Soils and sloping vineyards suit mountain viticulture.



Quinta Dos Aciprestes

Douro Branco DOC

- ⇒ **Varietal:** Rabigato, Viosinho & Arinto
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * A very balanced white, revealing citric and greenish notes offering complexity in a very exuberant style.
 - * A wonderfully balanced structure showing elegance and texture, finish with a very lively acidity
- ⇒ **Pair with food:** Grilled Fish, Sushi, Seafood and Ham



Douro Tinto DOC



- ⇒ **Varietal:** Velhas com Tinta Barroca, Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Tinta Amarela.
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * A clean, deep and beautiful garnet colour and intense aromas of plums and cherries
 - * Vanilla taste, evidence of its aging in oak.
 - * On the palate, eruptions of fruit flavours allow its finish to reveal structure and elegance.
- ⇒ **Pair with food:** Red Meat, Bolognese & Risotto

Douro Reserva DOC

- ⇒ **Varietal:** Touriga Nacional & Touriga Franca
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * An astonishing violet colour and very complex aromas of plums, red and black fruit perfectly integrated with nuances of vanilla and floral notes.
 - * On the palate, it shows its huge dimension of red and black berry flavours, which combine splendidly with its round tannins, offering an everlasting and pleasant finish.
- ⇒ **Pair with food:** Roast beef, Steak Tartare & Red Meat Cuts



About Hoopers



Winemakers since 1771

- Hooper's Port, founded by William Hooper in London in 1771.
- It was acquired by Real Companhia Velha in 1951.
- Grapes are hand-picked in late September. After pressing, fermentation stops when the sugar level is right with the addition of wine brandy.
- During the winter, the young Ports are left at the winery until they get clear and then in the Spring they are transported to the lodges in Vila Nova de Gaia, opposite to the city of Porto, at the mouth of the Douro river.

REGION

Douro Valley, Portugal



- Grapes for Hooper's Port are mainly sourced from Real Companhia Velha's vineyards in the Douro Valley, particularly Quinta da Coutada in the Tua area, classified as grade A (top quality for Port) .
- White grapes for white Port come from plateau areas of the Douro Valley, where the higher altitude brings a cooler climate and fresh breezes.

Hoopers

WHITE PORT

- ⇒ **Varietal:** Malvasia Fina, Verdelho, Viosinho, Boal, Cerceal
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** White
- ⇒ **ABV:** 19%
- ⇒ **Tasting Note :**
 - * A generous and full-bodied
 - * A young wine, of straw-like colour with lively fruit aromas of raisins and sweet fruit.
 - * Very balanced, with excellent acidity and a long, sweet finish.
- ⇒ **Pair with food:** Foie Gras



Ruby PORT

- ⇒ **Varietal:** Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** Red
- ⇒ **ABV:** 19%
- ⇒ **Tasting Note :**
 - * Deep, ruby colour revealing youth and concentration.
 - * Freshness of red fruit aromas and violet nuances
 - * Very smooth and harmonious, with a very long finish.
- ⇒ **Pair with food:** Red Meat, cheese and nuts



Constitutional PORT 10 Years Old

- ⇒ **Varietal:** Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca
- ⇒ **Region:** Douro Valley, Portugal
- ⇒ **Type:** Red
- ⇒ **ABV:** 20%
- ⇒ **Tasting Note :**
 - * Tawny colour with shades of gold, showing off a magnificent bouquet of mature fruit
 - * Spice and a harmoniously mellow structure
 - * Youth, complex, recognition of its ageing in oak.
- ⇒ **Pair with food:** Red Meat, cheese and nuts



About Infinitae



Always present, always different, depending on the dish or occasion, wine intensifies and helps discovering new flavours, making every meal a truly unforgettable moment. Portugal's winemakers have been conservative in one respect – keeping faith with their grapes. And now order! Portugal's varieties are unique, with thrillingly different flavours. Yet quality-wise there has been no resting on traditional laurels. Portugal truly offers a new dimension to the senses. We invite you to share unique moments and to take pleasure in your discovery.

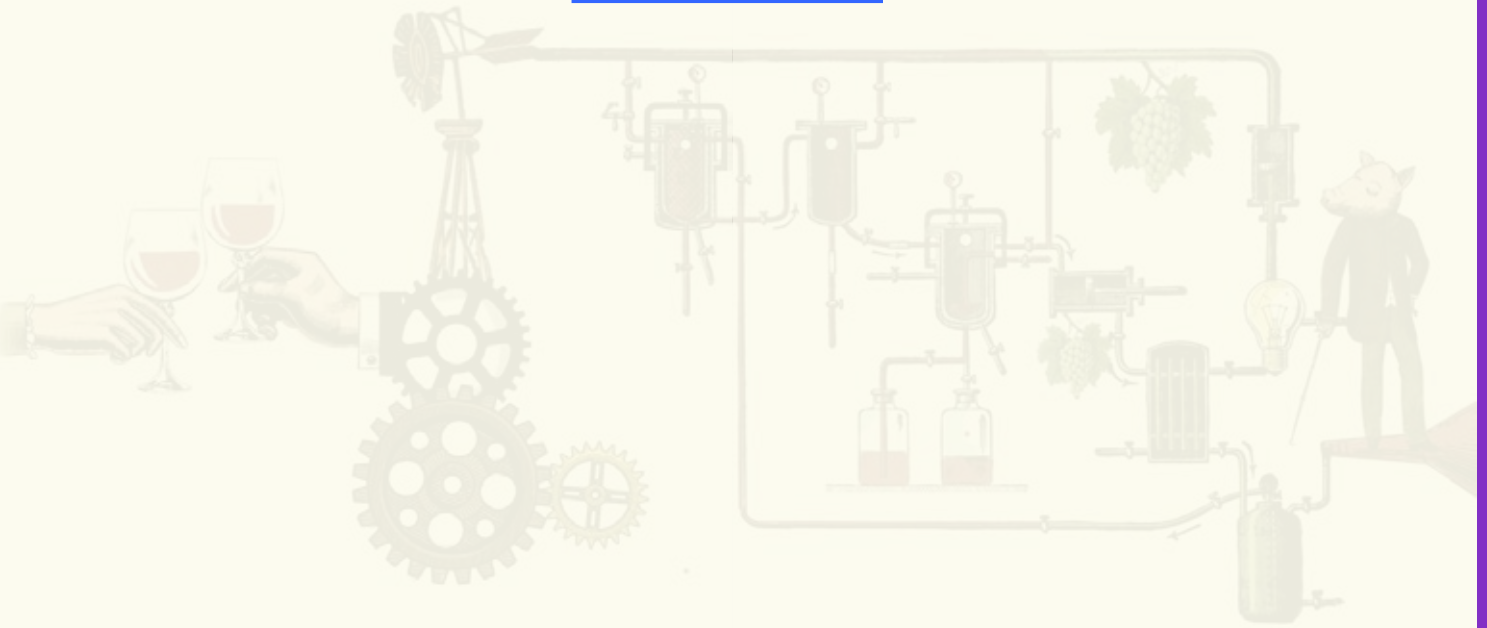
REGION

Portugal

- Located in the Southwest corner of Europe, with just over 92,000 square kilometres, Portugal is a peaceful country of great natural beauty, offering visitors an unexpected quality and diversity of experiences.
- From the beaches of the Algarve to the breath-taking mountains of the north, Portugal is a land of contrasts.
- In between lie verdant floodplains, rolling plains and cork forests.
- The east is dry with a continental climate, the west is milder with an ocean-influence and is greener, especially the lush northwest.



Infinitae



Espumante

- ⇒ **Varietal:** Malvasia Fina, Baga, Bical, Fernao Pires
- ⇒ **Region:** Portugal
- ⇒ **Type:** White
- ⇒ **ABV:** 12%
- ⇒ **Tasting Note :**
 - * Bright citrus color
 - * Fine and persistent bubbles
 - * Intense aromas of jam and white flesh fruits
 - * Buttery bread notes
 - * Overall fresh, sweet and lingering finish
- ⇒ **Pair with food:** Aperitif, Seafood and Fish



About Ravasqueira



Winemakers since 1943

- Since 1943, a family home that guards 3000 hectares of Alentejo.
- A unique place that gives rise to surprising superior quality wines, born in a micro-climate that positively affects the vines planted since 1998.
- Ravasqueira's wines were born from a dream and every day everything is done to honour that dream, which is fulfilled through a culture of overcoming, demanding, and deep admiration for the Alentejo.

REGION

Alentejo, Portugal



- Alentejo is a well-known, highly respected wine region in eastern Portugal. This hot, dry area covers approximately a third of the country and is best known for its red wine, the best of which are sold under the Alentejo DOC (Denominação de Origem Controlada) title.
- The climate in the Alentejo is hot and dry with a continental and Mediterranean climate.
- Winters here can be exceptionally cold whereas Spring and Summer are remarkably dry and hot. The region experiences high levels of sunshine in the growing season.
- Most vineyards in the Alentejo are found on igneous rock such as granite and tonalite
- One of the most remarkable things about modern Alentejo winemaking is its ability to create a uniquely Alentejano wine style from quintessentially French grape varieties.



RAVASQUEIRA

DESDE 1943

Ravasqueira



DONA
VITORIA

Dona Vitória Grande Escolha Rose 2022

- ⇒ **Varietal:** Aragonez, Syrah & Trincadeira
- ⇒ **Region:** Alentejo
- ⇒ **Type:** Rose
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Blend of Aragonez, Trincadeira and Syrah.
 - * The vineyards located in the north of Alentejo and with greater acidity.
 - * This wine has orange brick tones, evident fruit aromas and light vanilla notes.
- ⇒ **Pair with food:** Seafood, white meat & cheese

Dona Vitória Grande Escolha White 2022

- ⇒ **Varietal:** Antão Vaz, Arinto & Viognier
- ⇒ **Region:** Alentejo
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * A balanced blend made up by the strong presence of Viognier and the body and freshness of Antão Vaz and Arinto.
 - * The light toasted wood notes and the predominant aromas of fruit like peach and apricot, the freshness of citrus fruit such as tangerine, make this wine the perfect companion at the table.
 - * It can be stored in a cellar for 3 years.
- ⇒ **Pair with food:** Pork, fish, seafood and pasta



DONA
VITORIA

Dona Vitória Premium White 2022

- ⇒ **Varietal:** Antão Vaz, Arinto & Roupeiro Alicante
- ⇒ **Region:** Alentejo
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * From the authenticity of the typical Alentejo wines in combination, with the modernity of the current techniques is born an intense wine of strong aromas but with the necessary and indispensable freshness.
- ⇒ **Pair with food:** Fish and white meat



DONA
VITORIA

Ravasqueira



DONA
VITÓRIA

Dona Vitória Coleção Privada White 2022

- ⇒ **Varietal:** Antão Vaz, Alvarinho & Arinto
- ⇒ **Region:** Alentejo
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * A wine full of character, intense and fresh made from the Antão Vaz, Alvarinho and Arinto grape varieties.
 - * The freshness of Alvarinho and Arinto with the more mature aromas of Antão Vaz, make this blend a perfect balance.
- ⇒ **Pair with food:** Fish, grilled meat, seafood and cheese

Dona Vitória Coleção Privada Red 2022

- ⇒ **Varietal:** Syrah, Aragonez & Alicante Bouschet
- ⇒ **Region:** Alentejo
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * An intense wine made from the Syrah, Aragonez and Alicante Bouschet grape varieties.
 - * It aged for 6 months in French oak barrels which gives it great intensity and complexity of aromas and flavors.
- ⇒ **Pair with food:** Fish dishes, meat and cheese



DONA
VITÓRIA

Dona Vitória Premium Red 2022

- ⇒ **Varietal:** Syrah, Aragonez & Trincadeira
- ⇒ **Region:** Alentejo
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * A modern wine with ripe and clean fruit, full of elegance.
 - * The combination of the typical Alentejo grape varieties with the well-known Syrah makes this wine intense and the perfect company for all kinds of dishes or as an aperitif.
- ⇒ **Pair with food:** Beef, veal, poultry, pasta and appetizer



DONA
VITÓRIA

Ravasqueira



DONA
VITÓRIA

Dona Vitória Grande Escolha Red 2022

- ⇒ **Varietal:** Cabernet Sauvignon, Aragones, Touriga Nacional
- ⇒ **Region:** Alentejo
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Made from Cabernet Sauvignon, Aragonês and Touriga Nacional grape varieties.
 - * Store in French oak barrels for 8 months.
 - * It presents the green and peppery notes of Cabernet as well as the black fruit and a floral side of the Aragonês and Trincadeira.
- ⇒ **Pair with food:** Meat, games and cheese

Mocho Galego Premium Rose 2022

- ⇒ **Varietal:** Syrah, Aragonez & Trincadeira
- ⇒ **Region:** Alentejo
- ⇒ **Type:** Rose
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * From a selection of grapes from cooler areas and with higher acidity comes this wine.
 - * A light pink color, intense nose with aromas of red fruits and wild berries.
 - * It presents a crisp acidity, ideal as an aperitif or to accompany lighter dishes.
- ⇒ **Pair with food:** Seafood, white meat & cheese



MOCHO
GALEGO

Mocho Galego Premium White 2022

- ⇒ **Varietal:** Antão Vaz, Arinto & Viognier
- ⇒ **Region:** Alentejo
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * From the genuineness of the wines typically made from the Alentejo grape varieties in combination with an international variety so well adapted to warm climate.
 - * Comes an intense wine with aromas of yellow fruit, white flowers and citrus notes that give it the necessary and indispensable freshness.
- ⇒ **Pair with food:** Fish and white meat



MOCHO
GALEGO

Ravasqueira



MOCHO
GALEGO

Mocho Galego Signature White 2022

- ⇒ **Varietal:** Alvarinho, Arinto & Viognier
- ⇒ **Region:** Alentejo
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * An intense and fresh wine made from the Arinto, Alvarinho and Viognier grape varieties.
 - * The freshness of Alvarinho and Arinto with the warmer aromas of Viognier are fundamental in the balance of this wine.
 - * The aging period in oak makes this wine more complex and brings new sensations to the drinking experience.
- ⇒ **Pair with food:** Pork, fish, shellfish, cheese and pasta

Mocho Galego Premium Red 2022

- ⇒ **Varietal:** Aragonez, Touriga Nacional & Trincadeira
- ⇒ **Region:** Alentejo
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * The combination of typical portuguese grape varieties, particularly from the Alentejo region, make this wine traditional regarding the grape varieties but with a modern approach in terms of their aromatic presence.
 - * A modern wine with ripe fruit, full of elegance and freshness.
- ⇒ **Pair with food:** Beef, veal, poultry and pasta



MOCHO
GALEGO



MOCHO
GALEGO

Mocho Galego Signature Red 2022

- ⇒ **Varietal:** Aragonez, Syrah & Alicante Bouschet
- ⇒ **Region:** Alentejo
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * An intense wine with great complexity of primary aromas, originating from the grapes, and secondary ones, originating from the barrel aging.
 - * The aging period in American oak makes the wine more complex and brings in new sensations and textures when tasted.
- ⇒ **Pair with food:** Beef, veal, poultry, cheese and pasta

Ravasqueira



GUARDA
RIOS

Guarda Rios Red 2022

- ⇒ **Varietal:** Aragonez, Syrah, Trincadeira & Alicante Bouschet
- ⇒ **Region:** Alentejo
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * It presents great aromatic intensity with fresh fruit such as plums and blackberries.
 - * Elegance and freshness characterize this wine with an elegant, harmonious and gastronomic profile.
- ⇒ **Pair with food:** Beef, poultry and pasta



Winemakers since 2000

- Care, the brand of Bodegas Añadas, is the ancient name that the Romans used to refer to the city of Cariñena, and which later evolved into Caraellana.
- Oriented from tradition to a new consumer, the brand image is determined by faces, original artworks of the artist Enrique Torrijos. The human face is interpreted through its wines from a pictorial, design and contemporary art perspective.

REGION

Cariñena Denomination , Spain

- Located in the heart of the Cariñena Denomination of Origin, Northeast of Spain, one of the historical and emerging areas of national viticulture.
- 100% of Bodegas Care's wines come from own vineyards. The vineyards basically distribute in two main Estates (50 hectare each), Finca Bancales and Finca Cadillos.
- Balanced texture with clay, quartzites and some chalk on the western side, high carbonate content. The altitude is around 500-900 meters
- The area has a continental climate with cold winters and hot summers; however, the cold wind Cierzo from the north moderates summer heat and maintains low humidity. The temperature in the area ranges greatly This changing of the temperatures, including the diurnal temperature variation, impacts the grape characteristics and their taste intensity.
- Night harvest to ensure harvest at low temperatures. It can slow down the enzymatic processes..

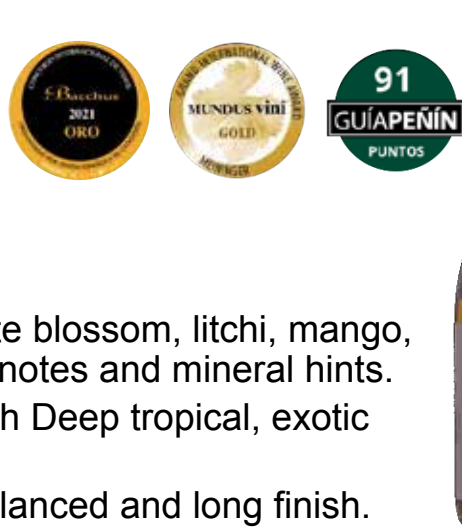


Care

Chardonnay

- 
- ⇒ **Varietal:** Chardonnay
 - ⇒ **Region:** Cariñena, Aragon, Spain
 - ⇒ **Type:** White
 - ⇒ **ABV:** 13%
 - ⇒ **Tasting Note :**
 - * Bright pale yellow colour with green tones.
 - * On the nose, fresh, clean, intense aromas and fruity.
 - * Green apple, pineapple and tropical fruits, with a touch of white flowers hay and aromatic herbs.
 - * On the palate the Wine is very fruity with a balanced acidity, it is intense, elegant and has a long aftertaste.
 - ⇒ **Pair with food:** Seafood, white meats, soup and salad

Semi Dry Moscatel de Alejandria (Late harvest)

- 
- ⇒ **Varietal:** Moscatel de Alejandria
 - ⇒ **Region:** Cariñena, Aragon, Spain
 - ⇒ **Type:** White
 - ⇒ **ABV:** 11.5%
 - ⇒ **Tasting Note :**
 - * This wine has a gold yellow colour.
 - * The nose is rich in aromas, like white blossom, litchi, mango, candied peach, honey, some citrus notes and mineral hints.
 - * The mouth is smooth and dense with Deep tropical, exotic and bone fruit taste.
 - * There is a fresh acidity, perfectly balanced and long finish.
 - * The aftertaste is very rich and pleasant.
 - ⇒ **Pair with food:** Seafood, white meats, soup and salad

Tinto Sobre Lias

- 
- ⇒ **Varietal:** 75% Grenache and 25% Syrah grapes
 - ⇒ **Region:** Cariñena, Aragon, Spain
 - ⇒ **Type:** Red
 - ⇒ **ABV:** 14.5%
 - ⇒ **Tasting Note :**
 - * Intense black cherry colour with layers of violet tones resulting in a wine with an attractive appearance.
 - * Complex nose with fragrant and ripe red and black fruit.
 - * On the palate the wines shows powerful fruit, which is perfectly balanced, full and intense. Long finish.
 - ⇒ **Pair with food:** Appetizers, Meats, Cured cheeses



Care

Finca Marimu (over 50 years old vines)



- ⇒ **Varietal:** Grenache
- ⇒ **Region:** Cariñena, Aragon, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Aromas of clean blackberry accompanied by mocha and spices.
 - * The palate displays blackberry and plum, complemented by cinnamon, clove and nutmeg characters.
 - * The wine is full bodied with natural tannin and oak maturation adding texture and complexity to the wine.
- ⇒ **Pair with food:** Red meat and Grilled meat

Finca Bancales (over 80 years old vines)

- ⇒ **Varietal:** Carignan
- ⇒ **Region:** Cariñena, Aragon, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**



- * Bright colour. Clean powerful aromas of ripe red and black fruits with cacao and coffee bean notes.
- * On the palate one finds spices, toasty hints and mature notes, with a perfectly integrated tannic structure.
- * On the finish the wine is rich, elegant, powerful and fruit driven.

- ⇒ **Pair with food:** Red meat and Grilled meat



Care

Grenache Nativa (over 50 years old vines)



- ⇒ **Varietal:** Grenache
- ⇒ **Region:** Cariñena, Aragon, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * The wine displays and attractive red colour with layers. Bright colour.
 - * Clean powerful aromas of ripe red and black fruits with cacao and coffee bean notes.
 - * On the palate one finds spices, toasty hints and mature notes, with a perfectly integrated tannic structure.
 - * On the finish the wine is rich, elegant, powerful and fruit driven.
- ⇒ **Pair with food:** Roasted poultry, Kebab, Pork ribs

Tempranillo

- ⇒ **Varietal:** Tempranillo
- ⇒ **Region:** Cariñena, Aragon, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Wine of cherry red color, clean and bright appearance.
 - * The nose has a medium intensity with clean and powerful aromas.
 - * Strong varietal character in which black fruit and floral aromas are mixed with toasted and spiced notes from the oak aging.
 - * On the palate the wine has a soft attack, wide. Persistent finish with a good freshness.
- ⇒ **Pair with food:** Roasted poultry, Kebab, Pork ribs



About Bodega del ABAD

Winemakers since 2001



- Bodega del ABAD is not only the name of a winery, it is a way of claiming the history, the present and the future of El Bierzo region linked to vine growing.
- More than two decades ago, the winery began its journey planting the vines of Mencia and Godello, varieties used to make own wines.



REGION

El Bierzo, Carracedelo, Spain

- The winery is located in the heart of land known as Olla Berciana , in the village of Carracedelo, a wine-growing area located in the northwest of the Iberian Peninsula.
- We own 35 hectares of vineyard planted with Mencia and Godello, located in the most privileged area in all El Bierzo: the upper area of Valtuille de Arriba and Villafranca del Bierzo. The vines are located on slopes and soils are made up of quartzites and slates.
- Our vines grow on steep high slopes in a terroir made up of a mix of gritty soil, quartzite and slate.
- El Bierzo enjoys a very peculiar microclimate, sub-humid with moderated temperatures created by the tortuous and mountainous landscape as well as for the the Atlantic and Mediterranean inuence.



Bodega del ABAD



DOM Bueno Godello

- ⇒ **Varietal:** Godello
- ⇒ **Region:** El Bierzo, Carracedelo, Spain
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Pale yellow with ashes of lemon green, very bright and clean.
 - * Fragrant aromas, with citrus notes and minerals that bring freshness.
 - * Palate fresh, tasty, balanced and with good acidity. Clean and fruity finish.
- ⇒ **Pair with food:** Seafood and Cheese

ABAD DOM Bueno Mencia

- ⇒ **Varietal:** Mencia
- ⇒ **Region:** El Bierzo, Carracedelo, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Intense and bright violet color.
 - * Flooded with oral and fruit aromas.
 - * The palate is fresh, alive, with an excellent balance, and a freshy tannin that gives it great complexity.
- ⇒ **Pair with food:** Red Meat and Grilled meat



Bodega del ABAD



ABAD Mencia Maceracion

- ⇒ **Varietal:** Mencia
- ⇒ **Region:** El Bierzo, Carracedelo, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 12%
- ⇒ **Tasting Note :**
 - * Bright rubi color with intense aromas of flowers, red fruit and sweet spices.
 - * The taste is fresh and balanced, with subtle tannins that add complexity.
- ⇒ **Pair with food:** Red Meat and Grilled meat

ABAD Mencia Laderas Del Norte

- ⇒ **Varietal:** Mencia
- ⇒ **Region:** El Bierzo, Carracedelo, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Intense and bright violet color.
 - * Flooded with oral and fruit aromas.
 - * The palate is fresh, alive, with an excellent balance, and a freshy tannin that gives it great complexity.
- ⇒ **Pair with food:** Red Meat and Grilled meat



About Milenico



Winemakers since 2012

- Milénico is an artisanal, organic and family-run winery of the do Ribera del Duero, characterized by the minimization of non-natural intervention.
- Previous generations of the family implanted in the Ribera del Duero have cultivated the vineyard and have produced and sold wine and wine spirits before and after the arrival of phylloxera in our area at the beginning of the 20th century.
- The last two generations expanded the area of vineyards and in 2012, two brothers of the family decided to make the leap to the elaboration of wines for commercialization always starting from our own grapes and under organic farming practices.

REGION

Ribera del Duero Spain



- The vineyards are located on the slopes on the right bank of the Duero (perfect insolation and natural ventilation), or in the Paramus (surround the valley).
- The soil is a mixture of lime, clay, sand and calcareous rock. The mostly sandy soils of the slopes have high porosity, which allows an easy transference of heat to the ground, which is beneficial for vegetative development. In addition, the loose texture allows water to reach the root of vines.
- The continental climate is characterized by long, cold winters. And that summers are short and hot. Great temperature change benefits the vine to give an unmistakably distinctive character to the wine.



Milenico



Milenico

- ⇒ **Varietal:** 100% Tempranillo
- ⇒ **Region:** Ribera del Duero, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Floral aromas with notes of dark fruits, balsamic notes, tobacco and coffee.
 - * Intense in Pepper, spice, raspberry, plum, leather.
- ⇒ **Pair with food:** Red meats and Ham

Valdepila

- ⇒ **Varietal:** 100% Tempranillo
- ⇒ **Region:** Ribera del Duero, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * In the nose intense, with fresh aromas of ripe black fruit, jammy, with balsamic hint, toasty notes.
 - * It is flavoursome, powerful, fleshy, sweet and creamy, tannins with a long and elegant finish.
 - * Well-balanced and with a lively acidity.
 - * Oak, soil, coffee & Choco flavour.
- ⇒ **Pair with food:** Red meats and Ham



Milenico



Dos Mundos

- ⇒ **Varietal:** 100% Tempranillo
- ⇒ **Region:** Ribera del Duero, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Nose with great fruit intensity and freshness.
 - * It offers aromas of ripe black berry, together with smoke oak, coffee, Choco, spices and tobacco.
 - * It is very good tannic structure with intensity and elegance.
- ⇒ **Pair with food:** Grilled meat, pasta and grilled vegetable.

Mediterranico

- ⇒ **Varietal:** 100% Tempranillo
- ⇒ **Region:** Ribera del Duero, Spain
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Nose with great fruit intensity and freshness.
 - * It offers aromas of ripe black fruit, cherry, plum, Choco, spices and tobacco.
 - * It combines a very good tannic structure with intensity and elegance.
- ⇒ **Pair with food:** Grilled meat, pasta and grilled vegetable.



About Amelia Park



Winemakers since 2009

- Produce fine wines from Western Australia's, Margaret River.
- Combine leading edge techniques with traditional winemaking values and practices.
- Wines are elegant, fruit-driven varietals, complex in structure yet easily and irresistibly enjoyable.
- Amelia Park is a 5-Red Star rated winery by Halliday's Wine Companion, having held a five star rating continuously for 13 years - truly the best of the best.

REGION

Margaret River, Australia



- Margaret River wines are characterised by their intensity of colour and fine, elegant palate.
- The region's soils, which range from gravelly loams to more sandy and highly-flavoured loams.
- Most of the vineyards are on the slopes of the Leeuwin-Naturaliste Ridge, where roots can go deep into the ground, allowing the grape vines to survive the dry Mediterranean summers.
- The grapes are potency and flavour.



Amelia Park



Trellis Range - Sauvignon Blanc + Semillon

- ⇒ **Varietal:** Sauvignon Blanc, Semillon
- ⇒ **Region:** Margaret River, Australia
- ⇒ **Type:** White
- ⇒ **ABV:** 12.5%
- ⇒ **Tasting Note :**
 - * A gorgeous nose of fruit salad and pear
 - * The palate is soft yet refreshing.
- ⇒ **Pair with food:** Seafood and cheeses



Trellis Range – Cabernet Merlot

- ⇒ **Varietal:** Cabernet Merlot
- ⇒ **Region:** Margaret River, Australia
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Easy drinking
 - * A wonderfully fragrant wine full of rich red berry fruit with notes of mocha, thyme and some toasty oak spice.
 - * The palate is soft and approachable with subtle dusty tannins.
- ⇒ **Pair with food:** Red Meat and Aged Cheese



Amelia Park



Estate Range - Chardonnay

- ⇒ **Varietal:** Chardonnay
- ⇒ **Region:** Margaret River, Australia
- ⇒ **Type:** White
- ⇒ **ABV:** 13%
- ⇒ **Tasting Note :**
 - * Fermented in French oak for nine months.
 - * White peach, fig and jasmine with nutty honey nougat and stoney minerality.
 - * The palate is supported by a long line of delicate acidity.
- ⇒ **Pair with food:** Seafood and cheeses

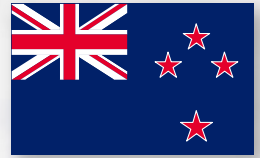


Estate Range – Shiraz

- ⇒ **Varietal:** Shiraz
- ⇒ **Region:** Frankland River, Australia
- ⇒ **Type:** Red
- ⇒ **ABV:** 14.5%
- ⇒ **Tasting Note :**
 - * Displays lovely rich plums and blackberries.
 - * Notes of olive and cocoa.
 - * The palate is lush with spicy cherry and dark fruits with soft suedey tannins.
- ⇒ **Pair with food:** Red Meat and Aged Cheese



About McArthur Ridge



Winemakers since 2002

- Around 1870 James McArthur arrived in the Waikerikeri Valley and settled at McArthur Road, on the outskirts of Alexandra.
- McArthur Ridge established in 2002. The vineyards are sited on an elevated plateau, planted across a set of gentle northern slopes to capture maximum warmth.
- Set at altitude, the Alexandra basin is the southernmost Pinot Noir producing area on the planet, some say this pristine cool climate environment is amongst the best in the world for growing Pinot Noir.



REGION

Alexandra, Central Otago, New Zealand

- Alexandra is the most southerly sub-region and was the first to be planted by French settler Jean Desire Feraud (1820–1898), It was here the first Central Otago wines were made in 1864.
- Located in the heart of this Spectacular mountainous region, where schist “Tors” dominate the arid landscape, sits McArthur Ridge vineyard dedicated to producing exceptional Pinot Noir.



McArthur Ridge

Lilico



- ⇒ **Varietal:** Pinot Noir
- ⇒ **Region:** Central Otago
- ⇒ **Type:** Rose
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Light pink in colour
 - * Watermelon, strawberry and floral aromas
 - * Palate is richly textured and layered with watermelon strawberry and cream flavours
 - * Balanced and fresh finish
- ⇒ **Pair with food:** Seafood and Dessert

Springvale

- ⇒ **Varietal:** Chardonnay
- ⇒ **Region:** Central Otago
- ⇒ **Type:** White
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Barrel fermented in 10% new French oak
 - * Great elegance, balance and purity of white stone fruit flavours.
 - * Stone fruit flavours combine with a soft vanillin note that provides complexity and lovely length.
- ⇒ **Pair with food:** Seafood and cheese



Aurora



- ⇒ **Varietal:** Sauvignon Blanc
- ⇒ **Region:** Central Otago
- ⇒ **Type:** White
- ⇒ **ABV:** 12.4%
- ⇒ **Tasting Note :**
 - * Straw colour, soft nose with aromas of gooseberries, ripe passion fruit and tropical fruits
 - * Dry to taste
 - * Palate is medium and broad, with up-front flavours of ripe, pungent passion fruit, tropical fruits, and fresh herbs.
 - * Fruit flavours and a crispy fresh finish.
- ⇒ **Pair with food:** Seafood and Cheese



McArthur Ridge

Brassknocker

- ⇒ **Varietal:** Pinot Noir
- ⇒ **Region:** Central Otago
- ⇒ **Type:** Red
- ⇒ **ABV:** 13.5%
- ⇒ **Tasting Note :**
 - * Beautiful aromatics of dark plum and red fruits of the forest.
 - * Palate shows wonderful balance and purity, with hints of mocha lifting delivery of a delicious finish.
 - * The wine is fantastic drinking now and we expect it to reward careful cellaring for another 5-7 years.
- ⇒ **Pair with food:** Grilled Meat and Cheese



Southern TOR

- ⇒ **Varietal:** Pinot Noir
- ⇒ **Region:** Central Otago
- ⇒ **Type:** Red
- ⇒ **ABV:** 14%
- ⇒ **Tasting Note :**
 - * Deep ruby in colour
 - * Nose is complex and perfumed with hints of rosehip, cherry and rich berry fruit
 - * Palate is bright and focused with a core of dark fruit supported by fine tannins and layers of flavour
 - * The acidity is balanced and helps support the rich fruit characters.
- ⇒ **Pair with food:** Grilled Meat and Cheese



DETAILS

