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WINE AND SPIRITS

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SELECTION

**BUTTIS**  **ZAINO**  **IF&B**

SOUTHEAST ASIA



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## SPARKLING WINE

Lombardia



  
Ca' del Bosco



Product code **SC04-CDB-001**

Ca' del Bosco - **Cuvée Prestige Franciacorta DOCG**

**Capacity:** 75 CL

**Variety:** Chardonnay 75%, Pinot Bianco 10% and Pinot Nero 15%

**Vinification:** In temperature-controlled steel tanks. Seven more months of ageing are necessary for the wine to clarify, mature and disclose the character of its vineyard. Subsequently, the wines are carefully blended with reserve wines from the best vintages.

**Tasting notes:** Crisp, rich and elegant, fairly lengthy, with apple and pear fruit and a pleasing citrus hint in the finish. Displays exceptional freshness and zesty acidity with a velvet texture and fine balance, concluding with appealing notes of citrus.

**Ageing potential:** 2-3 years

**Suggested pairings:** Perfect as an aperitif and throughout the meal, pairing beautifully with typical recipes of the Franciacorta area, such as casoncelli (ravioli) and fresh-water fish (perch and char). It brings out the best qualities of dishes based on rice, pasta, white meats, fresh and medium-aged cheeses.



Product code **SC04-CDB-005**

Ca' del Bosco - **Cuvée Prestige Rosé Franciacorta**

**Capacity:** 75 CL

**Variety:** Pinot Nero 80% and Chardonnay 20%

**Vinification:** Cuvée Prestige Rosé is obtained from the separate fermentation of Pinot Nero and Chardonnay grapes. Later, the must is separated from the skins to be fermented in small oak casks and steel tanks at controlled temperatures.

**Tasting notes:** Elegant hints of wild berries and ripe fruit, nicely blended with subtle nuances of yeast and crusty bread. Refined and elegant with exceptional acidity and full body. The acidity is balanced well by the medium-high sugar content.

**Ageing potential:** 2-3 years

**Suggested pairings:** Perfect as an aperitif, it will also pair well with various cold meats and charcuterie, full-flavoured first courses and fully matured cheeses. Pairing with shellfish enhances its impressive structure.

Lombardia



  
Ca' del Bosco



Product code **SC04-CLE-001**

Ca' del Bosco - **Cuvée Annamaria Clementi Franciacorta Riserva DOCG**

**Capacity:** 75 CL

**Variety:** Chardonnay 55%, Pinot Bianco 25% and Pinot Nero 20%

**Vinification:** The wine remains on its own lees for six more months. Only wine from the best barrels of the 28 base wines is drawn off to go into Cuvée Annamaria Clementi.

**Tasting notes:** Generous with hints of tropical fruit, peaches, candied orange peel and crusty bread. At the palate displays exceptional freshness, crisp flavour and structure with harmonious acidity and mineral notes, making the wine extremely lingering and long-lived.

**Ageing potential:** Over 8 years

**Suggested pairings:** Perfect throughout the meal, pairing beautifully with flavoursome starters, fish dishes, white meats and medium-aged cheeses.



Product code **SC04-CLE-002**

Ca' del Bosco - **Cuvée Annamaria Clementi Rosé DOCG**

**Capacity:** 75 CL

**Variety:** Pinot Nero

**Vinification:** In small oak casks from selected wood seasoned for at least three years.

**Tasting notes:** Rich, creamy-textured bouquet. The firm structure and complexity of Franciacorta Pinot Nero is balanced by their harmonious acidity, creating a pleasurable tactile sensation.

**Ageing potential:** Over 8 years

**Suggested pairings:** Perfect throughout the meal, it's the ideal match for risotto creamed with butter and cheese, white meat dishes, soft cheese.

Veneto



CASA GHELLER



Product code **TH01382**

Casa Gheller - **Prosecco Millesimato Extra Dry DOC**

**Capacity:** 75 CL

**Variety:** Glera

**Vinification:** Soft pressing and the resulting must, after a first racking, is put into vessels at controlled temperature to enhance all the harvest fragrances.

**Tasting notes:** Very pale straw yellow and fine, persistent perlage. The aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers. The dry, soft and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.

**Ageing potential:** 2-3 years

**Suggested pairings:** An excellent aperitif to accompany savouries. Ideal with marinated fish and herb-based first courses.

Product code **TH01381**

Casa Gheller - **Prosecco DOC Brut**

**Capacity:** 75 CL

**Variety:** Glera

**Vinification:** Soft pressing and the resulting must, after a first racking, is put into vessels at controlled temperature to enhance all the harvest fragrances.

**Tasting notes:** Very pale straw yellow and fine, persistent perlage. The aroma is fruity and flowery with hints of ripe golden apple and small mountain flowers. The dry, soft and flavoursome sensation on the palate is followed by a fruity and harmonious aftertaste.

**Ageing potential:** 2-3 years

**Suggested pairings:** An excellent aperitif to accompany savouries. Ideal with steamed shellfish.



Product code **VI527**

Casa Gheller - **Cuvee Brut Rosé**

**Capacity:** 75 CL

**Variety:** Glera, Pinot Nero.

**Vinification:** In stainless-steel tanks, Charmat method, a process that traps bubbles via carbonation. This technique is also called metodo italiano.

**Tasting notes:** Very pale straw yellow and fine, persistent perlage. Intensely fruity aroma with clear Light and bright rosé colour. Fine and delicate perlage, fruity bouquet with delicate crisp golden apple and small mountain flowers notes. Dry, fresh and zesty, followed by a fruity and harmonious aftertaste.

**Ageing potential:** 2-3 years

**Suggested pairings:** Ideal for a classic Italian aperitif. It pairs well with seafood courses or a gourmet pizza.



Product code **TH01383**

Casa Gheller - **Prosecco Valdobbiadene DOCG**

**Capacity:** 75 CL

**Variety:** Glera

**Vinification:** Soft pressing and the resulting must, after a first racking, is put into vessels at controlled temperature to enhance all the harvest fragrances.

**Tasting notes:** Very pale straw yellow and fine, persistent perlage. Intensely fruity aroma with clear hints of ripe golden apple. Elegant flowery sensation reminiscent of acacia flowers. Fresh, slightly sweetish and soft to the palate and flavoursome on the back of the tongue.

**Ageing potential:** 2-3 years

**Suggested pairings:** Excellent as an aperitif. It goes well with fish marinated with delicate aromatic herbs and herb-based first courses.



Product code **TH01384**

Casa Gheller - **Prosecco Cartizze DOCG**

**Capacity:** 75 CL

**Variety:** Glera

**Vinification:** Soft pressing and the resulting must, after a first racking, is put into vessels at controlled temperature to enhance all the harvest fragrances.

**Tasting notes:** Very pale straw yellow and fine, persistent perlage. Intensely fruity aroma with clear hints of ripe golden apple, exotic fruit salad and citrus fruits; Fresh and delicately sweetish flavour. A fine froth develops in the mouth liberating fruity sensations.

**Ageing potential:** 3-4 years

**Suggested pairings:** A versatile sparkling wine that can be served at the beginning and the end of a meal. Ideal with marinated rock-fish or salmon tartare. It is a fine accompaniment to semi-sweet pastry desserts.



Veneto



CASA GHELLER





## WHITE WINE

## Piemonte



Product code

La Scolca - **Gavi Valentino DOCG**

**Capacity:** 75 CL

**Variety:** Cortese

**Vinification:** Traditional, with temperature control.

**Tasting notes:** Delicate, dry, well-formed, rich in body, long.

**Ageing potential:** 3-4 years

**Suggested pairings:** Specially indicated for drinking throughout a meal with light dishes.



Product code **SC04-SCO-001**

La Scolca - **Gavi Dei Gavi DOCG "Etichetta Nera"**

**Capacity:** 75 CL

**Variety:** Cortese

**Vinification:** In white, cold, partially macerated on its skins: till to the bottling, it remains on its yeasts (autochthonous) from the first fermentation, that's to say "sur-lie".

**Tasting notes:** Highly typical, flinty accents; almonds and walnut at the end.

**Ageing potential:** Over 10 years

**Suggested pairings:** Excellent as an aperitif or throughout the whole meal; beside the typical white wines pairings (fish, shellfish and seafood), it doesn't fear the pairing with white meats, poultry and light roasted meats.

Product code

Abrigo Giovanni - **Langhe Favorita DOC**

**Capacity:** 75 CL

**Variety:** 100% Favorita

**Vinification:** Soft pressing of the whole bunches with a pneumatic lung press and separation of the must obtained into two categories. We use only the first, free-run juice. Fining by flotation at low temperatures and direct racking. Fermentation in pressurised stainless steel tanks at a low temperature (15-17°C) for about 20 days.

**Tasting notes:** Straw yellow colour with greenish highlights, slightly sparkling, characterised by primary aromas accentuated by carbon dioxide. Evident scents of wild flowers, wild herbs, green apple and pear stand out.

**Ageing potential:** Over 10 years

**Suggested pairings:** perfect aperitif and excellent companion for cold antipasti, crudités and seasonal fruit.



Product code **SC04-INA-002**

Inama - **Chardonnay del Veneto**

**Capacity:** 75 CL

**Variety:** Chardonnay

**Vinification:** In stainless steel vats, followed by malolactic fermentation.

**Tasting notes:** Light yellow colour. Great aromatic vigour with an intense nose of apple and citrus. On the palate the wine is well structured with nose of apple, pear and banana. Fresh and persistent finish.

**Ageing potential:** 6-7 years

**Suggested pairings:** Aperitif, hummus, lobster, wild strawberries.

Product code **SC04-INA-003**

Inama - **Vulcaia Sauvignon del Veneto**

**Capacity:** 75 CL

**Variety:** Sauvignon

**Vinification:** In stainless steel vats, followed by malolactic fermentation.

**Tasting notes:** Intense yellow colour. Nose of citrus and apple with a mineral edge. Mineral character on the palate, too, with a refreshing citrus edge.

**Ageing potential:** 6-7 years

**Suggested pairings:** Rabbit, omelette with asparagus, salads.

Product code **SC04-INA-006**

Inama - **Vin Soave Classico**

**Capacity:** 75 CL

**Variety:** Garganega

**Vinification:** In stainless steel for about 8 months.

**Tasting notes:** Light yellow colour. Elegant nose of sweet field flowers: camomile, elder flower, iris. Mineral on the palate with sweet almond on the finish.

**Ageing potential:** 6-7 years

**Suggested pairings:** It matches, in particular, with risotto, white fish, crudo and sushi, or salads. In the local tradition: good with stewed peas, cuttlefish, or fresh ricotta. With seasonal vegetables: broccoli fiolaro, white and green asparagus, or peas.



## Veneto



AZIENDA AGRICOLA  
**INAMA**



Veneto



RIONDO



Product code **SC04-RIO-008**  
Riondo - **Lunardi Pinot Grigio Delle Venezie DOC**

**Capacity:** 75 CL  
**Variety:** Pinot Grigio  
**Vinification:** Gentle pressing with 18°C fermentation and fining on lees at 8°C for three months.  
**Tasting notes:** Lunardi Pinot Grigio is a fruity, varietal wine with scents of tropical fruit and enticing floral notes.  
**Ageing potential:** 2-3 years  
**Suggested pairings:** Pleasantly fresh, it matches perfectly with vegetable soups and grilled white meats.



Product code **SC04-RIO-009**  
Riondo - **Lunardi Soave DOC**

**Capacity:** 75 CL  
**Variety:** Garganega and Trebbiano di Soave  
**Vinification:** Gentle pressing with 18°C fermentation and fining on lees at 8°C for three months.  
**Tasting notes:** Lunardi Soave is a fruity wine with a delightful perfume of almond blossom.  
**Ageing potential:** 2-3 years  
**Suggested pairings:** Fresh on the palate, ideal with fish based dishes and grilled white meats.

Veneto



RIONDO



Product code **SC04-RIO-010**  
Riondo - **Lunardi Chardonnay Delle Venezie IGT**

**Capacity:** 75 CL  
**Variety:** Chardonnay  
**Vinification:** Gentle pressing with 18°C fermentation and fining on lees at 8°C for three months.  
**Tasting notes:** Lunardi Chardonnay is a fresh, fruity, varietal wine with a perfume of apricot and notes of exotic fruit.  
**Ageing potential:** 2-3 years  
**Suggested pairings:** Well rounded on the palate, it's ideal with fish based dishes and vegetarian cuisine.



Product code **SC04-RIO-016**  
Riondo - **Lunardi Sauvignon Blanc**

**Capacity:** 75 CL  
**Variety:** Sauvignon Blanc  
**Vinification:** Gentle pressing with 18°C fermentation and fining on lees at 8°C for three months.  
**Tasting notes:** Lunardi Sauvignon Blanc has a perfume of hawthorn blossom, delicate notes of sage and lively grapefruit on the palate.  
**Ageing potential:** 2-3 years  
**Suggested pairings:** Enticingly fresh, it pairs perfectly with delicately flavoured dishes, fish and white meats.

## Trentino Alto Adige



ELENA WALCH



Product code **SC04-AVE-002**

Elena Walch - **Pinot Grigio DOC**

**Capacity:** 75 CL

**Variety:** Pinot Grigio

**Vinification:** Gently fermented at a controlled temperature in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

**Tasting notes:** Light straw yellow and fruity notes of ripe pears, white pepper and a bit of sage in the nose. Mineral-salty richness and a prolonged are distinctive on the palate. A wine with backbone and a likeable companion to many dishes.

**Ageing potential:** 4-5 years

**Suggested pairings:** As an aperitif, with pasta dishes, mild cheeses, grilled fish and cheese fondue.



Product code **SC04-AVE-004**

Elena Walch - **Gewürztraminer DOC**

**Capacity:** 75 CL

**Variety:** Gewürztraminer

**Vinification:** Gently fermented at a controlled temperature in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

**Tasting notes:** Classic Gewürztraminer notes are mirrored in the bouquet – intensively aromatic notes of rose petals, flowers and spices. The wine presents itself rich in finesse on the palate, with fresh fullness, harmonic elegance and a long finish.

**Ageing potential:** 4-5 years

**Suggested pairings:** An excellent partner for Chinese and Thai cuisine, creamy Indian curries, foie-gras, duck, lobster or crayfish, as well as blue mould veined cheeses such as gorgonzola and stilton.



Product code **SC04-AVE-006**

Elena Walch - **Chardonnay DOC**

**Capacity:** 75 CL

**Variety:** Chardonnay

**Vinification:** Gently fermented at a controlled temperature in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

**Tasting notes:** It shines in brilliant straw yellow with a fruity bouquet of exotic notes, ripe bananas and light floral aromas. On the palate, the wine is elegant and mild with an interesting finish. A stimulating accompaniment to food, even heartier dishes.

**Ageing potential:** 4-5 years

**Suggested pairings:** For a change, try it with some just seared foie gras or with roast veal and mushroom sauce.

Product code **SC04-AVE-007**

Elena Walch - **Sauvignon "Vigna Castel Ringberg" DOC**

**Capacity:** 75 CL

**Variety:** Sauvignon

**Vinification:** A part ferments under a controlled temperature with extended yeast contact. The rest ferments in barrique.

**Tasting notes:** The bouquet is defined by typical aromas: fruity with ripe gooseberries and a whiff of papaya, floral with elderflowers and with a hint of the exotic. Great potential and unique harmony convince in the mouth with fresh, tangy acidity.

**Ageing potential:** 5-7 years

**Suggested pairings:** Makes an excellent partner for asparagus frittata, grilled prawns, oriental stir fries, scallops with fresh herbs, goat cheese, fish, especially zander or pike in butter sauce.

Product code **SC04-AVE-008**

Elena Walch - **Riesling "Vigna Castel Ringberg" DOC**

**Capacity:** 75 CL

**Variety:** Riesling

**Vinification:** Gently fermented at a controlled temperature in steel tanks. The young wine matures in steel tanks for several months on the fine lees.

**Tasting notes:** It entices in clear fresh straw yellow. Aromas of white peaches, a hint of citrus fruits, fresh spicy and mineral notes dominate the bouquet. Brisk freshness as well as tangy acidity unfurl on the palate combined with mineral structure, filigreed elegance and a fresh finish.

**Ageing potential:** 5-7 years

**Suggested pairings:** Light appetizers, asparagus, speck, pasta, risotto, poultry, fish.



## Trentino Alto Adige



ELENA WALCH

## Emilia Romagna



OIII  
ENIO OTTAVIANI  
VINI E VIGNETI



Product code **SC04-OTT-004**

Enio Ottaviani - **168 Bianco - Trebbiano Rubicone IGP**

**Capacity:** 75 CL

**Variety:** Trebbiano

**Vinification:** Stainless steel tanks.

**Tasting notes:** Wine with a straw yellow to green. On the palate the flavors in evidence are those of wild flowers and fresh fruit. The palate is dry, pleasantly sour and very harmonious.

**Ageing potential:** 2-4 years

**Suggested pairings:** Excellent with any kind of fish.

## Umbria



CASTELLO DI  
CORBARA



Product code **VI513**

Castello di Corbara - **Campo Della Fiera Orvieto Classico  
Superiore DOC**

**Capacity:** 75 CL

**Variety:** Mainly Grechetto with small part of Sauvignon Blanc

**Vinification:** Once the alcoholic fermentation has taken place the wine is kept sur lees for two months to improve flavours and structure. The wine undertakes at least two months of affination in bottles.

**Tasting notes:** Fresh and fruity with a well balanced acidity and a harmonious finale.

**Ageing potential:** 3-5 years

**Suggested pairings:** Pasta "carbonara", tempuras, vegetable quiche, fresh cheeses, rabbit and turkey.

Product code **SC04-SAT-001**

Michele Satta - **Costa Di Giulia Bolgheri Bianco DOC**

**Capacity:** 75 CL

**Variety:** Vermentino 70% and Sauvignon 30%

**Vinification:** In steel tanks on the fine lees for about 6 months. It is filtered and bottled before Easter, but its full expression takes place after the summer.

**Tasting notes:** Its nose smells elegant and greatly charming aroma, Full and fresh taste, at the same time sapid and with good acidity and persistence, harmonic in entering the mouth and delicate in finish.

**Ageing potential:** 3-4 years

**Suggested pairings:** Perfect with fish appetisers, and soft cheese. Also a refined aperitif.

## Toscana



MICHELE SATTA



Product code **SC04-ULI-002**

Tenuta Ulisse - **Passerina Terre Di Chieti IGP**

**Capacity:** 75 CL

**Variety:** Passerina

**Vinification:** 3 months in stainless steel.

**Tasting notes:** The wine has a delicate straw yellow with light greenish highlights. Fruity aroma with peach, apricot and grapefruit nose. Its flowery bouquet reminds of wisteria and lime and with the passing of time it becomes distinctly mineral. Floral with ripe almost melon-like fruit. Flinty and clean with crisp acidity.

**Ageing potential:** 3-4 years

**Suggested pairings:** It can be successfully matched with fish entrées, flavoured raw fish, shellfish, all fish dishes. Enjoy with sushi!

## Abruzzo



TENUTA ULISSE



Sicilia



  
**FIRRIATO**  
*Authentic Terroir*



Product code **SC04-FIR-007**

Firriato - **Le Sabbie dell'Etna DOC**

**Capacity:** 75 CL

**Variety:** Carricante and Catarratto

**Vinification:** Three months "sur lie", on fine lees in stainless steel with daily shaking and two months in bottle.

**Tasting notes:** It has a clear straw yellow with greenish shades. Its nose smells like peaches and ripe pears. It is a wine of great breadth; the taste is full and rich in texture with a lingering sapidity. Its lasting freshness and fragrance fill the mouth creating a unique experience that only the varietal vocation of its blend can give.

**Ageing potential:** 4-5 years

**Suggested pairings:** Perfect with raw fish and fresh fruit, with fish appetisers, and soft cheese. Also a refined aperitif



Product code **SC04-FIR-009**

Firriato - **Chiaramonte Chardonnay DOC**

**Capacity:** 75 CL

**Variety:** Chardonnay

**Vinification:** Three months "sur lie", on fine lees in stainless steel with daily shaking and two months in bottle.

**Tasting notes:** It has a bright straw yellow with marked shades of green. Its nose smells elegant and greatly charming aroma, where scents of exotic fruits, like pineapple, banana, mango and papaya, can be easily felt. Full and fresh taste sapid and with good acidity and persistence, harmonic in entering the mouth and delicate in finish.

**Ageing potential:** 3-4 years

**Suggested pairings:** Row fish end white meat.

Product code **SC04-CAR-010**

Caruso & Minini - **Naturalmente Bio Catarratto DOC**

**(Organic wine)**

**Capacity:** 75 CL

**Variety:** Catarratto

**Vinification:** Grapes keep in stainless steel tanks at controlled temperature for 12-24 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature for 20 days.

**Tasting notes:** Fresh and clean. Elegant and balanced fragrance that ends in a mineral and long finish.

**Ageing potential:** 2-3 years

**Suggested pairings:** Any type of easy pasta. Goes well with white meat. Great as an aperitif.



Sicilia



  
**Caruso & Minini**  
MARSALA





## RED WINE

## Piemonte



**ABRIGO  
GIOVANNI**  
AZIENDA AGRICOLA  
Diano d'Alba • Italia



Product code  
Abrigo Giovanni - **Dolcetto d'Alba Superiore "Garabei" DOCG**

**Capacity:** 75 CL

**Variety:** 100% Dolcetto

**Vinification:** Vinification in temperature-controlled steel tanks, with 10-12 days' maceration. Pumping over is usually carried out until the wine is drawn off. Spontaneous malo-lactic fermentation in stainless steel tanks and cold tartaric stabilisation during the winter months.

**Tasting notes:** Deep ruby red with the typical violet highlights of Dolcetto di Diano d'Alba. Rose petals, blue raspberry and wild sour cherries with small hints of tea, black pepper and almonds.

**Ageing potential:** 5-7 years

**Suggested pairings:** Recommended with aged hams, hard cheeses, filled pasta, grilled vegetables and light main courses.



Product code  
Abrigo Giovanni - **Barbera d'Alba Marminela DOC**

**Capacity:** 75 CL

**Variety:** Barbera 100%

**Vinification:** Destemming and temperature-controlled alcoholic fermentation in steel tanks, with an average of 8 days' maceration, pumping over and delestage towards the end of fermentation.

**Tasting notes:** Ruby red with violet highlights when young, becoming garnet red as the years go by. An elegant and floral entry characterised by rose petals which merge with little wild cherries and fresh wild herbs.

**Ageing potential:** 5-7 years

**Suggested pairings:** Pairs perfectly with cured meats, pork mains and fresh or mature cheeses. Also worth trying with oily fish.

Product code  
Abrigo Giovanni - **Nebbiolo d'Alba DOC**

**Capacity:** 75 CL

**Variety:** 100% Nebbiolo

**Vinification:** Destemming and temperature-controlled alcoholic fermentation in steel tanks, with an average of 10 days' maceration, pumping over and - towards the end of fermentation - delestage. Drawing off and spontaneous malo-lactic fermentation in stainless steel tanks.

**Tasting notes:** Delicate ruby red colour with garnet highlights. Slightly timid when young, it releases scents of forest fruits, violets and rose petals as the months go by.

**Ageing potential:** 5-7 years

**Suggested pairings:** Pair with stewed and braised meats or game, and with mature cheeses.

Product code  
Abrigo Giovanni - **Barolo "Ravera" DOCG**

**Capacity:** 75 CL

**Variety:** 100% Nebbiolo

**Vinification:** Destemming and temperature-controlled alcoholic fermentation in steel tanks, pumping over and delestage are made in variable manner following the course of fermentation. 38 months, at least, 18 of which in 10 hectolitres oak barrels.

**Tasting notes:** Intense ruby red colour, elegant perfumes of subtle rose flowers shows up at the opening followed by intense scents of berries. Bodied at the mouth, agile and fresh, elevated by precise juicy tannins, of great prospective. Long lasting and persistent finale suggesting a great ageing potential.

**Ageing potential:** over 10 years

**Suggested pairings:** Pair with very tasty main courses featuring boiled, braised and roast meats, game and mature cheeses. For the most curious tasters interesting is the pairing with dark chocolate.



## Piemonte



**ABRIGO  
GIOVANNI**  
AZIENDA AGRICOLA  
Diano d'Alba • Italia

Veneto



RIONDO



Product code **SC04-RIO-011**

Riondo - **Lunardi Merlot IGT 13%**

**Capacity:** 75 CL

**Variety:** Merlot

**Vinification:** The resulting wine is aged only in steel casks in order to preserve his fruity features.

**Tasting notes:** Lunardi Merlot is a fruity varietal wine with a perfume of cherry, delicate notes of violet and hints of eucalyptus on the finish.

**Ageing potential:** 3-4 years

**Suggested pairings:** Rounded, rich and well structured, it pairs well with pasta dishes, cheeses and soups.

Product code **SC04-RIO-012**

Riondo - **Lunardi Cabernet Sauvignon IGT 12%**

**Capacity:** 75 CL

**Variety:** Cabernet Sauvignon

**Vinification:** The resulting wine is aged only in steel casks in order to preserve his fruity features.

**Tasting notes:** Lunardi Cabernet Sauvignon is a fruity, varietal wine with scents of forest fruits and a slight balsamic note.

**Ageing potential:** 3-4 years

**Suggested pairings:** Fresh and well rounded, the ideal match for red meats, hearty soups and mature cheeses.

Product code **SC04-TSA-003**

Tenuta Sant'Antonio - **Antonio Castagnedi Amarone Della Valpolicella DOCG**

**Capacity:** 75 CL

**Variety:** Corvina and Corvinone 70%, Rondinella 20%, Croatina 5% and Oseleta 5%

**Vinification:** 2 years in new 500 litre casks of French oak.

**Tasting notes:** Ruby red with purple reflections. Ripe red fruit, spicy aromas of liquorice, black pepper and hints of chocolate. Flavour well balanced, with fat tannins, soft, warm, savoury, elegant, fine and fresh.

**Ageing potential:** 15 years

**Suggested pairings:** Savoury first courses, seasoned with truffle, hare and game - red meats, grilled, roast or boiled - mature cheeses.

Product code **SC04-INA-004**

Inama - **Carmenere Più**

**Capacity:** 75 CL

**Variety:** Carmenère 70% and Merlot 30%

**Vinification:** In French oak barriques for 12 months.

**Tasting notes:** Vivid ruby core with a narrow purple rim. Pronounced nose with black cherry, damson, soy, cocoa and Parma violet. Elegant front-palate with fresh acidity, firm, integrated tannins and medium length.

**Ageing potential:** 7-8 years

**Suggested pairings:** At its best with local salami (sopressa, sopressa with garlic and Val Liona DOP ham) and grilled pork.

Product code **SC04-INA-005**

Inama - **Oratorio Di San Lorenzo Riserva DOC**

**Capacity:** 75 CL

**Variety:** Carmenere

**Vinification:** One year French oak barriques.

**Tasting notes:** The grapes, dried slightly on the plant, bequeath a deep, almost opaque, carmine red colour and concentrated nose of black fruit, cocoa, pepper and soy. Authoritative in the mouth, it shows superb balance with ripe tannins and a round, generous finish of rare length.

**Ageing potential:** Over 10 years

**Suggested pairings:** Polenta and sopressa vicentina DOP, grilled or smoked pork.

Veneto



Tenuta Sant'Antonio  
FAMIGLIA CASTAGNEDI



AZIENDA AGRICOLA  
INAMA



## Veneto



Tenuta Sant'Antonio  
FAMIGLIA CASTAGNEDI



Product code **SC04-TSA-001**

Tenuta Sant'Antonio - **Nanfré Valpolicella DOC**

**Capacity:** 75 CL

**Variety:** Corvina 70% and Rondinella 30%

**Vinification:** In steel at a controlled temperature for 6 months.

**Tasting notes:** Intense bright ruby red with a fruity aroma with hints of cherry and red fruit, floral and spicy nuances. Flavour is soft and fresh, fragrant and savoury with moderate tannins.

**Ageing potential:** 5-6 years

**Suggested pairings:** Cold cuts and pork products, pasta, rice and risotto entrées; spaghetti with salted sardines, soups, tagliatelle with chicken livers, vegetable soups, Mediterranean fish soups, pasta with beans, tripe in soup and alla parmigiana.

Product code **SC04-TSA-002**

Tenuta Sant'Antonio - **Monti Garbi Valpolicella Ripasso**

**Superiore DOC**

**Capacity:** 75 CL

**Variety:** Corvina and Corvinone 70%, Rondinella 20%, Croatina and Oseleta 10%

**Vinification:** 12 months in 500 litre casks, of which 30% new, 70% second use.

**Tasting notes:** Ruby red colour with a red fruit and cherry aroma. Flavour is semi-dry, soft, caressing, fresh, savoury and fairly tannic with a spicy aftertaste.

**Ageing potential:** 10 years

**Suggested pairings:** Pasta entrées with meat ragout and Italian sauces, grilled, roast or stewed white meats, hard medium-ripe cheeses.

Product code **SC04-TSA-004**

Tenuta Sant'Antonio - **Campo Dei Gigli Amarone Della**

**Valpolicella DOCG**

**Capacity:** 75 CL

**Variety:** Corvina and Corvinone 70%, Rondinella 20%, Croatina 5% and Oseleta 5%

**Vinification:** 3 years in new casks.

**Tasting notes:** Inky ruby red with purple reflections. Wild fruits, woody hints and mineral tones with aromas of liquorice, black pepper, tobacco, spices and chocolate. Flavour is balanced, very intense, with a lingering robust body.

**Ageing potential:** 15-20 years

**Suggested pairings:** Charcoal-grilled red meats, roast beef, braised meat, sliced beef or foal, roasts with tasty sauces, furred and feathered game, hard and mature cheeses, nuts. But, why not, also for drinking by itself with friends.

Product code **SC04-AVE-005**

Elena Walch - **Pinot Nero DOC**

**Capacity:** 75 CL

**Variety:** Pinot Nero

**Vinification:** Traditional temperature controlled fermentation for about 10 days in stainless steel tanks. Afterwards, malolactic fermentation and storage partially in large wooden barrels of French oak and/or stainless steel tanks.

**Tasting notes:** Fresh ruby red. A fruity play of aromas of red berries, cherries and raspberries as well as spicy notes with some white pepper characterizes the bouquet. In the mouth, the wine convinces with juicy structure and inviting freshness.

**Ageing potential:** 5-7 years

**Suggested pairings:** First courses, light main courses.

Product code **SC04-AVE-011**

Elena Walch - **Merlot DOC**

**Capacity:** 75 CL

**Variety:** Merlot

**Vinification:** Traditional temperature controlled fermentation for 10 days in stainless steel tanks, followed by malolactic fermentation in French and Slavonian oak barrels of 80hl.

**Tasting notes:** Fresh garnet red is the colour. Intensive and clean in the nose, with fruity notes of wild berries, spicy notes and some chocolate. Meaty structure with opulence and elegance fill the palate where the wine convinces with softness.

**Ageing potential:** 5-7 years

**Suggested pairings:** A broad range of meat dishes such as steaks or roasts, grilled or fried red meat and mature cheeses.



## Trentino Alto Adige



ELENA WALCH

## Emilia Romagna



Product code **SC04-CEC-002**

Ceci - **Opere 27 Lambrusco Rosso Frizzante Amabile**

**Capacity:** 75 CL

**Variety:** Lambrusco

**Vinification:** The wine is stored in temperature-controlled, constant-pressure steel tanks for up to two months.

**Tasting notes:** Purple red, with violet highlights; great and fresh fruity bouquet, blackberry and plum with some earthy notes. Medium dry, full bodied but soft, with velvety texture on the palate.

**Ageing potential:** 2-3 years

**Suggested pairings:** Is the perfect accompaniment to aged Parmigiano Reggiano and other aged cheeses, it perfectly goes with Blue Cheese like Stilton or Gorgonzola, it matches spice food and it is the ideal combination for sweets and cakes.

Product code **SC04-CEC-006**

Ceci - **Otello Nerodilambrusco 1813 IGT**

**Capacity:** 75 CL

**Variety:** Lambrusco

**Vinification:** The grapes for this wine are picked in early October. They then undergo temperature-controlled maceration on their skins for 5-7 days.

**Tasting notes:** Purple-red with notes of ruby. Its nose is a complex aromas and seductive notes of wild berries ranging from strawberry to raspberry. Its taste is intense, smooth and round, with excellent balance thanks to its delightful freshness and polished tannins.

**Ageing potential:** 4-5 years

**Suggested pairings:** Perfect for Parma's most noble dishes but it also delivers with flying colors when paired with other Italian dishes and world cuisine. It's great with salumi like Prosciutto di Parma or Felino salame.

Product code **SC04-OTT-003**

Enio Ottaviani - **168 Rosso - Sangiovese Rubicone IGT**

**Capacity:** 75 CL

**Variety:** Sangiovese and Cabernet Sauvignon

**Vinification:** Barrique.

**Tasting notes:** Dry and harmonious.

**Ageing potential:** 2-3 years

**Suggested pairings:** Stewed meats, aged cheeses.

Product code **SC04-OTT-006**

Enio Ottaviani - **Merlot Rubicone IGP**

**Capacity:** 75 CL

**Variety:** Merlot

**Vinification:** Concrete and casks.

**Tasting notes:** Its nose is intense and complex with a ruby red with highlights verging on garnet, dense and regular arcades with slow tears. Its taste is dry, full-bodied, pleasantly harmonious.

**Ageing potential:** 3-5 years

**Suggested pairings:** Grilled meats, soft and hard cheeses, fish.

Product code **SC04-OTT-001**

Enio Ottaviani - **Filare 15 - Cabernet Sauvignon Rubicone IGP**

**Capacity:** 75 CL

**Variety:** Cabernet Sauvignon

**Vinification:** Barrique.

**Tasting notes:** Its nose is persistent, intense with grassy traces in a compact ruby red. Its taste is full and warm with tannin in full development.

**Ageing potential:** 5-6 years

**Suggested pairings:** Red meats, game, hard cheese.



## Emilia Romagna



## Lombardia



Ca' del Bosco



Product code **SC04-CDB-002**

Ca' del Bosco - **Maurizio Zanella Rosso Sebino IGT**

**Capacity:** 75 CL

**Variety:** Cabernet Sauvignon 50%, Merlot 25% and Cabernet Franc 25%

**Vinification:** The wine is placed in small casks – 70% new oak, carefully selected and seasoned for a minimum of 3 years.

**Tasting notes:** Power, elegance, lively tannins, matchless softness, freshness, all blended into a balanced and harmonious whole that overwhelms the palate seducing with its limpidity and extraordinary persistence and polish typical of a great wine.

**Ageing potential:** Over 10 years

**Suggested pairings:** Perfect for matching with grilled meat with its affinity for smokey tones and its natural sweetness which goes with any sauce.

Product code **SC04-GHI-004**

Tenuta di Ghizzano - **Il Ghizzano Toscana IGT**

**Capacity:** 75 CL

**Variety:** Sangiovese 95% and Merlot 5%

**Vinification:** In open stainless steel and/or concrete vats.

**Tasting notes:** Intense ruby red with lively purplish hues along the edges. It has an impeccable and fragrant fruit of surprising sharpness that reveals a profusion of scents that alternate in recalling plum and blackberries, black cherries and dark chocolate. It blends all its power with expressive delicacy revealing a suave depth.

**Ageing potential:** 5-6 years

**Suggested pairings:** Stewed and roasted meats, aged cheeses.

Product code **SC04-GHI-002**

Tenuta di Ghizzano - **Veneroso DOC Terre Di Pisa**

**Capacity:** 75 CL

**Variety:** Sangiovese 70% and Cabernet Sauvignon 30%

**Vinification:** 16 months in 500 litre oak barrels.

**Tasting notes:** Intense ruby red colour..Herbaceous nuances, tobacco and vanilla aromas. Full and round on the palate, soft and well-balanced tannins. Long finish in the mouth.

**Ageing potential:** 5-6 years

**Suggested pairings:** Red meats, roast beef, braised meat, sliced beef or foal, roasts with tasty sauces, furred and feathered game, hard and mature cheeses, nuts.

Product code **SC04-GHI-001**

Tenuta di Ghizzano - **Nambrot IGT**

**Capacity:** 75 CL

**Variety:** Merlot 60%, Cabernet Franc 20% and Petit Verdot 20%

**Vinification:** 18 months in 225 litre oak barrels.

**Tasting notes:** Power, elegance, lively tannins, all blended into a balanced and harmonious whole that overwhelms the palate seducing with its limpidity.

**Ageing potential:** Over 10 years

**Suggested pairings:** Great with grilled lamb, roasted or braised beef or mature cheese.

## Toscana

TENUTA DI GHIZZANO  
*Venerosi Pesciolini*



Toscana



Product code **SC04-SAT-002**  
Michele Satta - **Bolgheri Rosso DOC**

**Capacity:** 75 CL  
**Variety:** Sangiovese 30%, Cabernet Sauvignon 30%, Merlot 20%, Syrah 10%, Teroldego 10%  
**Vinification:** 12 months, partly in large oak casks (30 hl), partly in 3, 4 and 5 year old barriques.  
**Tasting notes:** Harmonious and elegant, persistent and pleasantly tannic, with intense fruity sensation.  
**Ageing potential:** 10 years  
**Suggested pairings:** Risotto or pasta meat-sauce, red meat stew, roasted grilled meat, game, aged cheese.

Product code **SC04-SAT-005**  
Michele Satta - **Cavaliere Di Toscana IGT**

**Capacity:** 75 CL  
**Variety:** Sangiovese  
**Vinification:** In used barriques for 24 months.  
**Tasting notes:** Mouthfilling and soft, with great taste profile, thanks to marvelous and intact fruit, masterfully balanced with the lively fresh and dynamic acidity and lavish refined tannins.  
**Ageing potential:** over 20 years  
**Suggested pairings:** Risotto or pasta meat-sauce, red meat stew, roasted grilled meat, game, aged cheese.

Product code **SC04-SAT-003**  
Michele Satta - **Piastraia Bolgheri Superiore DOC**

**Capacity:** 75 CL  
**Variety:** Cabernet Sauvignon, Merlot, Syrah and Sangiovese  
**Vinification:** The wine rests in French oak barriques for a period of 18-24 months.  
**Tasting notes:** Full-bodied, intense and structured, rich in fruity and spicy aromas, with a long persistence.  
**Ageing potential:** over 20 years  
**Suggested pairings:** Pasta meat-sauce, red meat stew, roasted grilled meat, game, aged cheese.

Product code **SC04-SAT-004**  
Michele Satta - **I Castagni Bolgheri Superiore DOC**

**Capacity:** 75 CL  
**Variety:** Cabernet Sauvignon 50%, Syrah 40%, Teroldego 10%  
**Vinification:** 24 months in oak barrels, 30% new, 30% of second passage and 30% of third passage. 18 months in bottle before being sold.  
**Tasting notes:** The taste is intense and strong, slightly tannic, soft and persistent.  
**Ageing potential:** 20 years  
**Suggested pairings:** Pasta meat-sauce, red met stew, roasted grilled meat, game, aged cheese.

Product code **TH-1275**  
Michele Satta - **Marianova Bolgheri Superiore DOC**

**Capacity:** 75 CL  
**Variety:** Syrah and Sangiovese  
**Vinification:** In wooden barrels, malolactic fermentation in barriques then refines for 18 months in 750-liter amphorae.  
**Tasting notes:** It displays a structure of elegant aristocracy, the hallmark of a vital and crisp fruit supported by a precisely balanced acidity that never steps out of line, silky, caressing and dynamic tannins of great charm.  
**Ageing potential:** Over 10 years  
**Suggested pairings:** Pasta meat-sauce, red met stew, roasted grilled meat, game, aged cheese.

Product code **TH-1273**  
Michele Satta - **Bolgheri Rosso DOC Magnum**

**Capacity:** 150 CL  
**Variety:** Sangiovese 30%, Cabernet Sauvignon 30%, Merlot 20%, Syrah 10%, Teroldego 10%  
**Vinification:** 12 months, partly in large oak casks, partly in 3, 4 and 5 year old barriques.  
**Tasting notes:** Harmonious and elegant, persistent and pleasantly tannic, with intense fruity sensation.  
**Ageing potential:** 10 years  
**Suggested pairings:** Risotto or pasta meat-sauce, red meat stew, roasted grilled meat, game, aged cheese.

Toscana



Toscana



FANTI



Product code **SC04-FAN-003**

Tenuta Fanti - **Rosso Di Montalcino DOC**

**Capacity:** 75 CL

**Variety:** Sangiovese

**Vinification:** 12 months in oak barrels, 60% in barriques of 125 l and 40% in big oak barrels.

**Tasting notes:** It has a bright ruby red, medium intensity with a complex and embracing perfume. Aromas of cherry and red currant followed by hints of eucalyptus, liquorice, rose and white pepper. The attack is direct and vertical. Tannins are fine and elegant.

**Ageing potential:** 15-20 years

**Suggested pairings:** Excellent with pasta dishes served with red meat sauces and second courses of red meats and grilled or roasted white meat and poultry.

Product code **SC04-FAN-001**

Tenuta Fanti - **Brunello Di Montalcino DOCG**

**Capacity:** 75 CL

**Variety:** Sangiovese

**Vinification:** Part in French oak barriques and partly in medium capacity casks for a minimum of 24 months. Wine is bottle-aged for a minimum of 4 months.

**Tasting notes:** It has a bright ruby red, medium intensity with a mature notes of cherry, liquorice, blond tobacco, light floral note of violet and balsamic notes of medicinal herbs. Red fruit notes at the attack. Tannins are dense, but still young.

**Ageing potential:** 20-30 years

**Suggested pairings:** Perfect with roasted white or red meat, poultry, game and aged cheeses.

Product code **SC04-FAN-002**

Tenuta Fanti - **Brunello Di Montalcino Valdocchio DOCG**

**Capacity:** 75 CL

**Variety:** Sangiovese

**Vinification:** Ageing in wood for 30 months, 50% in tonneaux of 500 lt and 50% in big oak barrels of 30hl.

**Tasting notes:** It has a bright ruby red, medium intensity with a complex nose. Deep notes of sour cherry and small red fruits. Fragrant hints of rose petals and fresh balsamic notes. Delicate peppery aromas. Mildly sweet in the attack, full body in the mid palate. The high acidity offers to the wine depth and elegance.

**Ageing potential:** 20-30 years

**Suggested pairings:** Perfect with roasted white or red meat, poultry, game and aged cheeses.

Product code **SC04-FAN-007**

Tenuta Fanti - **Brunello Di Montalcino Riserva Vigna Le**

**Macchiarelle DOCG**

**Capacity:** 75 CL

**Variety:** Sangiovese

**Vinification:** Part in French tonneaux and part in medium capacity casks for a minimum of 36 months.

**Tasting notes:** It has a deep ruby red with garnet nuances with an intense perfume. Notes of mature red fruits and spices such as cinnamon, nutmeg and vanilla. The attack is enveloping in the mid palate. The structure is well supported by high acids.

**Ageing potential:** Over 10 years

**Suggested pairings:** Perfect with roasted white or red meat, poultry, game and aged cheeses.



Toscana



FANTI

Toscana



Product code  
Castello di Querceto - **Chianti DOCG**

**Capacity:** 75 CL

**Variety:** Sangiovese 75% and others varieties.

**Vinification:** Fermentation: about 10 days at 28°C Aging: in stainless steel tanks.

**Tasting notes:** Ruby color with bright reflections. The floral aroma prevails on the fruit. Fresh and wide on the palate, with an interesting persistence..

**Ageing potential:** 3-5 years

**Suggested pairings:** Pasta with fresh tomato, pizza, roasted lamb, pecorino, cacciucco livornese..



Product codew  
Castello di Querceto - **Chianti Classico DOCG**

**Capacity:** 75 CL

**Variety:** Sangiovese 92%, Canaiolo, Colorino, Mammolo e Ciliegiolo 8%.

**Vinification:** Fermentation: about 10 days at 28°C

Aging: at least 6 months in wood – Refinement: in bottle for at least 2 months.

**Tasting notes:** Brilliant ruby red, compound, with soft and elegant texture. Fruity aromas, balanced with herbal notes. Interesting final.

**Ageing potential:** 5-10 years

**Suggested pairings:** Medium-aged cheese, lamb chops, roasted pheasant.



Product codew  
Castello di Querceto - **Chianti Classico Riserva DOCG**

**Capacity:** 75 CL

**Variety:** Sangiovese 92%, Canaiolo, Colorino, Mammolo e Ciliegiolo 8%.

**Vinification:** Fermentation: about 15 days at 28°C

Aging: at least 12 months in wood – Refinement: in bottle for at least 3 months.

**Tasting notes:** Full ruby red, wide, well expressed, with red fruit and floral aromas. It expresses elegant tannins supported by a persistent and balanced final.

**Ageing potential:** 8-10 years

**Suggested pairings:** Bistecca alla fiorentina, aged pecorino, roasted game.

Product code  
Castello di Querceto - **Cignale IGT**

**Capacity:** 75 CL

**Variety:** Cabernet Sauvignon 90%, Merlot 10%.

**Vinification:** Fermentation: about 20 days at 28 °C

Aging: at least 18 months in wood – Refinement: in bottle for at least 6 months.

**Tasting notes:** Very deep ruby red, elegant and wellstructured. Scents of red fruits and typical notes of humus. A little balsamic note that fades into pine. In the mouth full bodied but velvety and balanced tannins.

**Ageing potential:** 20-25 years

**Suggested pairings:** Aged cheese, roasted wild bore.

Product code  
Castello di Querceto - **La Corte IGT**

**Capacity:** 75 CL

**Variety:** Sangiovese 100%.

**Vinification:** Fermentation: about 20 days at 28°C

Aging: at least 12 months in wood – Refinement: in bottle for at least 6 months.

**Tasting notes:** Deep and balanced ruby red, elegant, dry, with a great character. Scents of red fruits and herbal aromas with a slight presence of balsamic notes. Long and smooth finish.

**Ageing potential:** 20-25 years

**Suggested pairings:** Roasted red meats, bistecca alla fiorentina, stewed wild bore.



Toscana



## Abruzzo



Product code **SC04-ULI-003**  
Tenuta Ulisse - **Montepulciano d'Abruzzo DOP**

**Capacity:** 75 CL  
**Variety:** Montepulciano d'Abruzzo  
**Vinification:** 4 months in stainless steel.  
**Tasting notes:** This wine has a ruby red colour with garnet reflections. Intense, persistent, fruity and flowery fragrance with hints of cherry, blackberries, ripe red fruits. Well-bodied, tannic and well balanced.  
**Ageing potential:** 4-5 years  
**Suggested pairings:** Excellent with flavoured first dishes, roast meats, mature cheeses and dark chocolate.

Product code **SC04-ULI-005**  
Tenuta Ulisse - **Amaranta Montepulciano d'Abruzzo DOP**

**Capacity:** 75 CL  
**Variety:** Montepulciano d'Abruzzo  
**Vinification:** 9/12 months in fine French and American barriques.  
**Tasting notes:** Ruby red with garnet reflections, intense and persistent fragrance; the bouquet is fruity with notes of dried flowers, spice, liquorice, marasca cherries. The palate is stylish, velvety, almost creamy, compact with tannic structure that blends nicely with the alcoholic component.  
**Ageing potential:** 5-7 years  
**Suggested pairings:** Ideal for roasts, game, strongly flavoured dishes and mature cheese. Meditation wine.

Product code **SC04-ULI-001**  
Tenuta Ulisse - **Sogno Di Ulisse Montepulciano d'Abruzzo DOP**

**Capacity:** 75 CL  
**Variety:** Montepulciano d'Abruzzo  
**Vinification:** The wine was matured in medium toasted barrique for 4 months.  
**Tasting notes:** Ruby red color with purplish reflections. The nose shows layers of plum and red cherry aromas, with blueberry, blackcurrant and savoury red fruits. Medium bodied, softly textured and with great fruit intensity.  
**Ageing potential:** 7-8 years  
**Suggested pairings:** Great with grilled lamb cutlets with caramelized pear, hearty chicken casserole or spaghetti Bolognese.

Product code  
Castello di Corbara - **"Campo Della Fiera" Sangiovese IGT**

**Capacity:** 75 CL  
**Variety:** Sangiovese 85% with 15% of other varieties  
**Vinification:** Fermentation and MLF take place in stainless steel vats. The wine undertakes at 2-3 months of affination in bottles before it is released to the market.  
**Tasting notes:** Smooth and well balanced. Round with a long lasting.  
**Ageing potential:** 3-5 years  
**Suggested pairings:** Italian salami, pasta with meat sauces, barbecue meat and semi mature cheeses.

Product code **IT20120**  
Castello di Corbara - **Lago Di Corbara DOC**

**Capacity:** 75 CL  
**Variety:** Cabernet Sauvignon  
**Vinification:** The wine is transferred to small French oak barrels for a period of 12 months. The aging in bottle lasts 5-6 months in a controlled-temperature cellar.  
**Tasting notes:** Intense ruby red colour. Variegated scents with hints of small red berry fruits. Herbaceous nuances, tobacco and vanilla aromas. Full and round on the palate, soft and well-balanced tannins. Long finish in the mouth.  
**Ageing potential:** 5-6 years  
**Suggested pairings:** Grilled meat, succulent and fat dishes, well-seasoned cheeses.

## Umbria



## Puglia



Product code **SC04-LVS-008**

Le Vigne di Sammarco - **Negroamaro Salento IGP**

**Capacity:** 75 CL

**Variety:** Negroamaro

**Vinification:** In stainless steel until bottling.

**Tasting notes:** Red ruby with purple shades. Cherry and cloves follow the violet mark. Polished tannin balanced with the right freshness, define the equilibrium and the strong personality of this negroamaro, that ends long and persistent.

**Ageing potential:** 3-5 years

**Suggested pairings:** Rabbit stew, duck breast in pan. According to tradition: lentils and sausage, courgettes parmigiana, torcinelli stuffed of liver.

Product code **SC04-LVS-005**

Le Vigne di Sammarco - **Nero Di Troia IGP**

**Capacity:** 75 CL

**Variety:** Nero di Troia

**Vinification:** In stainless steel until bottling.

**Tasting notes:** Vivid ruby. Blackberries, red currant and violets follow the spiced mark of black pepper. Full-bodied to taste, its balanced and soft tannin perfectly matches with food of the Apulian tradition.

**Ageing potential:** 3-5 years

**Suggested pairings:** Roasted goat, tripe soup. According to tradition: muschiska, troccoli with ragout, baked sausage with tomatoes.

Product code **SC04-LVS-004**

Le Vigne di Sammarco - **Primitivo Di Manduria DOP**

**Capacity:** 75 CL

**Variety:** Primitivo

**Vinification:** In stainless steel until bottling.

**Tasting notes:** Ruby with a dark and deep colour. Marks of blackberry and berry jam, violet in the background, chocolate and pepper succeeding at the olfaction. Warm and soft to the palate, closes the tasting with power and persistence.

**Ageing potential:** 3-5 years

**Suggested pairings:** Roasted pork in pastry, boar. According to tradition: horse meat stew, tomato sauce braciolo, roasted lamb with potatoes.

Product code **SC04-LVS-003**

Le Vigne di Sammarco - **Il Gran Passo IGP**

**Capacity:** 75 CL

**Variety:** Primitivo

**Vinification:** In stainless steel until bottling.

**Tasting notes:** Ruby with a dark and deep colour. Marks of blackberry and berry jam, violet in the background, chocolate and pepper succeeding at the olfaction. Warm and soft to the palate, closes the tasting with power and persistence.

**Ageing potential:** 3-4 years

**Suggested pairings:** Perfect for pairings with all types of red meat, especially with game such as stewed wild boar.

Product code **SC04-LVS-002**

Le Vigne di Sammarco - **Megale Hellas Malvasia Nera IGP**

**Capacity:** 75 CL

**Variety:** Malvasia Nera

**Vinification:** In stainless steel until bottling.

**Tasting notes:** Bright red ruby. Dried plum and rhubarb with blood orange, characterize the smell of this single-varietal wine of Malvasia Nera from Lecce. At the first taste is similar to a juicy and crunchy fruit, followed by freshness and a light sapid mark that perfectly balances the alcoholic softness. Noble and silky tannin. Closes with a final taste of sweet spices.

**Ageing potential:** 5-6 years

**Suggested pairings:** Baked pork loin, calf skewers with lard, chicken with peppers. According to tradition: "monachelle" snails soup, lamb with fennel, Apulian cacio.

Product code **SC04-LVS-011**

Le Vigne di Sammarco - **Parva Culpa**

**Capacity:** 75 CL

**Variety:** Nero di Troia

**Vinification:** In stainless steel - barrique.

**Tasting notes:** Shines of a red ruby colour with scarlet nuances. Complex in its fragrances. Intense floral smell of violet, sour cherry, black cherry and small red fruits. Then follow "boero", hot spices, coffee, licorice and Indian ink. Aftertaste of fruits in alcohol, chocolate and spices.

**Ageing potential:** 3-5 years

**Suggested pairings:** Hare ragout with pappardelle, duck with cherry sauce, beef stew. According to tradition: horse meat chops with tomato sauce, lamb ragout with cavatelli.

## Puglia



## Puglia



LE VIGNE DI SAMMARCO



Product code **SC04-LVS-009**

Le Vigne di Sammarco - **Arché Blend IGP**

**Capacity:** 75 CL

**Variety:** Negroamaro 50% and Primitivo 50%

**Vinification:** In stainless steel - barrique.

**Tasting notes:** Bright red ruby with purple shades. Elegant and clear range of smells. Blood orange, cherry, mediterranean scrub, coconut and vanilla. Embracing and harmonic taste with fruity and aromatic herbs memories. Equilibrium between freshness and alcohol. Silky and polished tannin.

**Ageing potential:** 4-5 years

**Suggested pairings:** Olives boar, quails cooked "alla boscaiola", grilled Florentine steak. According to tradition: grilled torcinelli, lamb with mushrooms, canestrato Apulian cheese.

Product code **SC04-LVS-001**

Le Vigne di Sammarco - **Arché Primitivo Di Manduria DOP**

**Capacity:** 75 CL

**Variety:** Primitivo

**Vinification:** In stainless steel - barrique.

**Tasting notes:** Concentrated red ruby. In sequence: fragrances of black cherry, violet, pipe tobacco, leather, licorice, chocolate and coffee powder. Measured vanilla. Aftertaste of jelly fruits and sweet spices. Great structure with silky and velvety tannin. Ends long and harmonic.

**Ageing potential:** Over 10 years

**Suggested pairings:** Stuffed turkey roll, stewed rabbit, tenderloin with green pepper. According to tradition: "pizzicarietti" with Apulian tomato sauce mixed meat, lamb in cooking pot, grilled horse sausage.



Product code **SC04-CAR-013**

Caruso & Minini - **Syrah Tasari**

**Capacity:** 75 CL

**Variety:** Syrah

**Vinification:** In stainless steel tanks at controlled temperature for 15-20 days.

**Tasting notes:** Colour is deep red, intense and bright. Its perfume fragrant and exuberant.

**Ageing potential:** 3-4 years

**Suggested pairings:** Pasta with sauce, risotto with mushroom, perfect with cheese.



Product code **SC04-CAR-001**

Caruso & Minini - **Tasari Nero d'Avola Merlot Terre**

**Siciliane IGP**

**Capacity:** 75 CL

**Variety:** Nero d'Avola

**Vinification:** 3 months in stainless steel tanks.

**Tasting notes:** It's what we can perfectly define as the everyday-wine. Deep ruby and crystal clear it offers a wide variety of aromas highlighted by liquorice and raspberry.

**Ageing potential:** 3-4 years

**Suggested pairings:** Can easily climb the Food Pyramid having a preference for vegetables, legumes and white meat. Not to be missed with "Arancine" or "Caponata". Perfect for pizza.



Product code **SC04-CAR-005**

Caruso & Minini - **Terre Di Giumara Frappato Nerello**

**Mascalese IGP**

**Capacity:** 75 CL

**Variety:** Nerello Mascalese

**Vinification:** 30% in barrique for 4 months, 70% in stainless steel tanks for 8 months.

**Tasting notes:** This blend reaches perfect equilibrium between the notable tannins of the Nerello Mascalese and the low tannins content of Frappato. Light refreshing wine with a full bouquet. Notes of spices and wildberries. Notable acidity.

**Ageing potential:** 5-6 years

**Suggested pairings:** Can perfectly match both fish and meat; can also be paired to medium-aged cheeses.



## Sicilia



Caruso & Minini  
MARSALA

Sicilia



  
**Caruso & Minini**  
MARSALA



Product code **SC04-CAR-003**  
Caruso & Minini - **Naturalmente Bio Nero d'Avola DOC**  
**(Organic wine)**

**Capacity:** 75 CL  
**Variety:** Nero d'Avola  
**Vinification:** 50% in barrels for two months, the remaining in stainless steel tanks.  
**Tasting notes:** Fruity and vibrant Nero d'Avola finds a balance of soft tannins and a harmonic finish.  
**Ageing potential:** 6-7 years  
**Suggested pairings:** Great with grilled meat and aged cheeses.

Product code **SC04-CAR-002**  
Caruso & Minini - **Cutaja Nero d'Avola Riserva Delia Nivolelli DOC**

**Capacity:** 75 CL  
**Variety:** Nero d'Avola  
**Vinification:** 18 months in French and American tonneaux.  
**Tasting notes:** The name of this wine is derived from the originality of its soil which makes it both unique and special. Complex and intense. Mature red fruits like currant and prune merged perfectly with herbs and scents of cocoa.  
**Ageing potential:** Over 10 years  
**Suggested pairings:** Rich and powerful wine that goes well with elaborate dishes such as baked-pasta, grilled game or beef.

Product code **SC04-CAR-009**  
Caruso & Minini - **Syrah Riserva Delia Nivolelli DOC**

**Capacity:** 75 CL  
**Variety:** Syrah  
**Vinification:** 24 months in French tonneaux. Final ageing in bottle for 6 months.  
**Tasting notes:** A combination of power and smoothness is supplemented by a touch of fruitiness made intriguing by a thin vein of oak. The harmonious roundness found in one's mouth does not affect the fragrance of the fruit.  
**Ageing potential:** Over 10 years  
**Suggested pairings:** A strong wine that plays a main role at any table where it's served. However, it maintains respect for all types of dishes, even the most delicate ones.



Sicilia



  
**FIRRIATO**  
*Authentic Terroir*



Product code **SC04-FIR-008**  
Firriato - **Chiaramonte Nero d'Avola IGT**

**Capacity:** 75 CL  
**Variety:** Nero d'Avola  
**Vinification:** In stainless steel tanks at controlled temperature, then 6 months in American durmast barriques.  
**Tasting notes:** Intense ruby red with lively purplish hues along the edges. It has an impeccable and fragrant fruit of surprising sharpness that reveals a profusion of scents that alternate in recalling plum and blackberries, black cherries and dark chocolate. It blends all its power with expressive delicacy revealing a suave depth.  
**Ageing potential:** 3-4 years  
**Suggested pairings:** For daily drinking, it is ideal with Mediterranean pasta dishes and light meals of meat, vegetables or oily fish.

Product code **SC04-FIR-006**  
Firriato - **Le Sabbie dell'Etna DOC**

**Capacity:** 75 CL  
**Variety:** Nerello Mascalese and Nerello Cappuccio  
**Vinification:** 6 months in durmast barriques and 2 in bottle.  
**Tasting notes:** Bright ruby red with lively shades of purple. It affords typically mineral, ripe and elegant notes that unfold alternating intense and distinct scents of blackcurrants, prune jam, black cherries and wilted violet. It develops with energy and liveliness; warm and refined, with suave tannins of extraordinary lineage.  
**Ageing potential:** 5-6 years  
**Suggested pairings:** Wine for everyday drinking. Its gastronomic adaptability allows it to accompany the simplest dishes such as pasta with tomato to more complex dishes of meat and fish.



Product code **SC04-FIR-005**  
Firriato - **Santagostino Baglio Sorìa IGT**

**Capacity:** 75 CL  
**Variety:** Nero d'Avola and Syrah  
**Vinification:** In stainless steel tanks at controlled temperature, then 8 months in American durmast barriques.  
**Tasting notes:** Deep intense ruby red with lively shades of purple. It affords concentrated, well-defined nuances of marasca cherries, wild berries, rhubarb and prunes that alternate and blend with charming scents of liquorice and ink leaves. Suave, soft and caressing, it reveals its great and intensely Mediterranean character.  
**Ageing potential:** 5-6 years  
**Suggested pairings:** Perfect for matching with grilled meat with its affinity for smoky tones and its natural sweetness which goes with any sauce.



Sicilia



**FIRRIATO**

*Authentic Terroir*



Product code **SC04-FIR-002**

Firriato - **Harmonium DOC**

**Capacity:** 75 CL

**Variety:** Nero d'Avola

**Vinification:** In steel tanks at controlled temperature, then 12 months in French and American durmast barriques.

**Tasting notes:** Deep dark ruby red with purplish hints. Marvelous scents of cherry, prunes, mulberries and blackcurrants stand out followed by a duet with fine hints of rhubarb and cinchona. Power, elegance, lively tannins, all blended into a balanced and harmonious whole that overwhelms the palate seducing with its limpidity.

**Ageing potential:** Over 10 years

**Suggested pairings:** A wine which has no fear of the riskiest matchings such as pork marinated with chili pepper or dishes of fish with rich fibrous flesh.

Product code **SC04-FIR-001**

Firriato - **Camelot IGT**

**Capacity:** 75 CL

**Variety:** Cabernet Sauvignon 60 % and 40% Merlot

**Vinification:** In stainless steel tanks at controlled temperature, then it's matured for 9 months in French durmast barriques.

**Tasting notes:** Its nose smells like a full and complex bouquet that opens with extremely fine fruity scents of blueberries, raspberries and wild strawberries that make way to delicious hints of cherries and black cherry jam, cinnamon, cocoa, eucalyptus.

**Ageing potential:** Over 10 years

**Suggested pairings:** It matches with something just as strong and full of character such as casseroles or game. For a vegetarian alternative, try grilled radicchio with mature cheese or almost caramelised roast onions.





## ROSÉ WINE

## Abruzzo



Product code **SC04-ULI-004**  
Tenute Ulisse - **Cerasuolo d'Abruzzo DOP**

**Capacity:** 75 CL

**Variety:** Montepulciano d'Abruzzo

**Vinification:** 3 months in stainless steel.

**Tasting notes:** The wine has a bright pink cherry colour, intense and persistent aroma, fruity with small red fruit scent (strawberry). Well structured, full, velvety with a great persistence.

**Ageing potential:** 3-4 years

**Suggested pairings:** Excellent with grilled fish and fish soup, white meat and delicate charcuterie.

Product code **TH01379**  
Doc Il Poggio dei Vigneti - **Cabernet Veneto IGT**

**Capacity:** 75 CL

**Variety:** Cabernet Sauvignon

**Vinification:** Vinification and maturation In stainless steel.

**Tasting notes:** An impressively-structured, ruby-red wine with crisp fragrances of wild red berry fruit, made from Cabernet Sauvignon, a variety long cultivated in Veneto. It is ideal with full-flavored dishes of wild game, with roasts and with boiled meats.

**Ageing potential:** 2-3 years.

Product code **TH01380**  
Il Poggio dei Vigneti - **Chardonnay Veneto IGT**

**Capacity:** 75 CL

**Variety:** Chardonnay

**Vinification:** Vinification and maturation In stainless steel.

**Tasting notes:** Straw yellow in appearance, this Chardonnay, sourced from vineyards in the hills of Veneto, offers delicious aromas of varietal fruit, plus crisp notes of grapefruit and acacia blossom on the palate.

Pairs well with fish and vegetable dishes.

**Ageing potential:** 2-3 years.

## Veneto



il POGGIO dei VIGNETI



OUR SELECTION  
BY THE GLASS



DESSERT & FORTIFIED  
WINE

Sicilia



**FIRRIATO**  
*Authentic Terroir*



Product code **SC04-FIR-010**

**Firriato - L'Ecrù Passito IGT**

**Capacity:** 75 CL

**Variety:** Zibibbo

**Vinification:** On stainless steel tanks at controlled temperature. 4 months in bottle.

**Tasting notes:** Intense golden yellow tending to amber. You can smell fine scents of orange blossom honey, candied orange peels and dried figs, which blend harmoniously with delicate hints of bay, citronella and oriental spices. An enchanting texture that unfolds almost with a whisper with all the class of its noble lineage: the expression of Sicily's warm sun.

**Ageing potential:** 5-6 years

**Suggested pairings:** Wine made to match with the best sweets, and having been dried could possibly favour dried fruits as well as being enriched by fruits with a prominent acidic content.



  
**Caruso & Minini**  
MARSALA

Product code **SC04-CAR-014**

**Caruso & Minini - Marsala DOC Fine I.P.**

**Capacity:** 75 CL

**Variety:** Grillo

**Vinification:** Over 5 years in oaken casks

**Tasting notes:** Amber-coloured, intense and spicy smell, on the palate is Dry and balanced.

**Ageing potential:** Over 10 years

**Suggested pairings:** Best if served with marbled and ripe cheeses. Excellent with dried fruit and pastry made of ricotta. A perfect dessert wine, an excellent meditation wine. Serve at room temperature or slightly chilled.





## AMARI & GRAPPA



Product code **SC04-MNT-001**

**Amaro Montenegro**

Capacity: 0,75 CL



Product code **SC04-BTN-001**

Amaro Montenegro - **Vecchia Romagna Riserva 10 anni**

Capacity: 0,70 CL



Product code **SC04-BTN-002**

Amaro Montenegro - **Vecchia Romagna Etichetta Nera**

Capacity: 0,70 CL



Product code **SC04-GMB-001**

Distillerie Buton - **Grappa Libarna Bianca**

Capacity: 0,70 CL



Product code **SC04-GMB-002**

Distillerie Buton - **Grappa Libarna Invecchiata**

Capacity: 0,70 CL



Product code **IT0261**

**Limoncello**

Capacity: 2 L





**MARZADRO**

*Distillatori per passione dal 1949*



Product code **TH01395**  
Marzadro - **Grappa del Cavaliere Bianca**  
**Capacity: 1 L**

Product code **TH01396**  
Marzadro - **Grappa del Cavaliere Oro**  
**Capacity: 1 L**

Product code **TH01392**  
Marzadro - **Grappa Diciotto Lune**  
**Capacity: 0,70 CL**

Product code **TH01393**  
Marzadro - **Grappa Giare Amarone**  
**Capacity: 0,70 CL**

Product code **TH01394**  
Marzadro - **Grappa Giare Gewürztraminer**  
**Capacity: 0,70 CL**



**MARZADRO**

*Distillatori per passione dal 1949*



## OUR BRANCHES

### **BANG PHLI HEAD OFFICE**

333/2 Moo.9, Suwannabhumi Canal Rd,  
Bang Pla, Bang Phli, Samut Prakan 10540  
+66 21 36 5072  
headoffice@zainoifb.com

### **BANGKOK**

62/2-3 Soi Sathu Pradit 34 (Phatthana Kan Soi 1)  
Bang Phong Phang, Yan Nawa, Bangkok 10120  
+668 6385 8134  
sathupradit@zainoifb.com

### **KHAOLAK**

65/85 Moo.3, Phetkasem Rd,  
Khukkhak, Takuapa Phangnga 82190  
+668 6690 3953  
khaolak@zainoifb.com

### **KOH SAMUI**

34/5 Moo4, Borpud,  
Koh-Samui Suratthani 84320  
+66 77 42 7651  
samui@zainoifb.com

### **PATTAYA**

28/58-59 Moo9, Toongklom-Talman Soi 3,  
Banglamung, Banglamung Chonburi 20150  
+668 6369 1508  
pattaya@zainoifb.com

### **PHUKET**

1/9 Moo. 4, Sri Sunthon,  
Thalang, Phuket 83110  
+66 76 60 4156  
phuket@zainoifb.com



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ZAINO IF&B CO., LTD.  
333/2 MOO.9, SUWANNABHUMI CANAL RD,  
BANG PLA, BANG PHLI, SAMUT PRAKAN 10540  
+66 21 36 5072

[HEADOFFICE@ZAINOIFB.COM](mailto:HEADOFFICE@ZAINOIFB.COM)

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