



EMPORIO
ITALIA



2025

WINE CATALOGUE



“At Empório Itália, we offer an authentic and exclusive experience of the Italian wine tradition in Portugal. We are committed to bringing you the true flavour and excellence of Italian wines, carefully selected to offer you a unique sensory journey. Each bottle reflects the history, passion and savoir-faire of Italy’s most emblematic producers, allowing you to enjoy the best that Italian oenology has to offer.”

Edwin & Roberto

Founders of Emporio Italia





THE NEW ITALIAN FOOD PORTAL FOR THE IBERIAN PENINSULA

Emporio Italia is a member of the INSTITUTE OF WINE AND VINE (No. 10592665).
Every imported bottle is registered and traceable through the IVV and the Portuguese Tax Authority.
<https://www.ivv.gov.pt>



OUR STRENGTHS

1. We are specialists on the Italian wine sector, with knowledge about producing regions and their exclusive wines. We trade directly only with Italian producers maintaining our authenticity and ethos.
2. We work directly with our producers in order to maintain stocks and vintages updated.
3. We optimize buying process in order to achieve the best prices always focused on quality of our wine choices.
4. Our careful selected portfolio offers options across Italy's main regions as well luxury and artisan producers.
5. Established in Portugal we provide a tailored service to each individual customer.

ITALIAN MAP



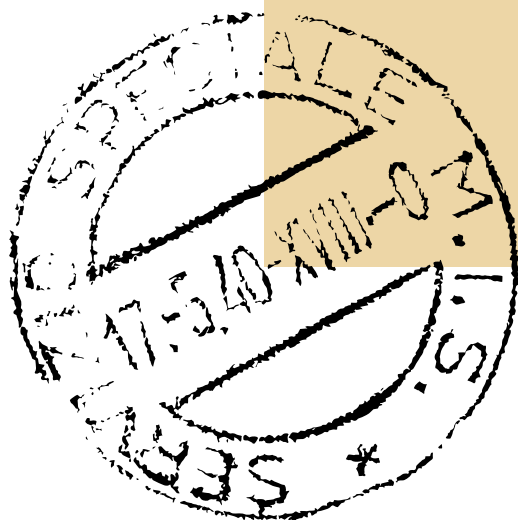
- 1 Veneto
- 2 Umbria
- 3 Puglia
- 4 Lombardia
- 5 Emilia-Romagna
- 6 Piemonte

- 7 Campania
- 8 Toscana
- 9 Friuli Venezia Giulia
- 10 Sicilia
- 11 Abruzzo
- 12 Vulture
- 13 Sardegna

ABBREVIATIONS AWARDS



DC	DECANTER
FS	FALSTAFF
GR	GAMBERO ROSSO
JS	JAMES SUCKLING
LM	LUCA MARONI
RP	ROBERT PARKER
VN	VINOUS
WA	WINE ADVOCATE
WE	WINE ENTHUSIAST
WS	WINE SPECTATOR



OUR BRANDS

Allegrini


CECCHI


MASCIARELLI®


ARNALDO • CAPRAI
Viticoltore in Montefalco


CIPRIANI


Michele Brezxo
dal 1921

BAGLIO DEL SOLE


**CORDERO
DI
MONTEZEMOLO**
proprietà dal 1350


PASQUA
A FAMILY PASSION


BARONE DI BERNAJ
Vini di Sicilia


DONNAFUGATA®

19  54
ROCCA DEI FORTI
CANTINE TOGNI


BELLAVISTA
FRANCIACORTA

FEUDI DI
SAN
GREGORIO


SAN MARZANO

FRANCIACORTA

Indo Berlucchi
BERLUCCHI


FONTANAFREDDA


SELLA & MOSCA
CASA FONDATA NEL 1899


BOLLA
FONDATA NEL 1883


FRESCOBALDI
TOSCANA


SIRCH


CECI®
CANTINE DAL 1938

Dermann


ANNO 1622
VILLA SANDI

08	ALLEGRINI
10	ARNALDO CAPRAI
12	BAGLIO AL SOLE
13	BARONE DI BERNAJ
14	BELLAVISTA
16	BERLUCCHI
18	BOLLA
20	CECI
22	CECCHI
24	CIPRIANI
25	CORDERO DI MONTEZEMOLO
27	DONNAFUGATA
30	FEUDI DI SAN GREGORIO
33	FONTANAFREDDA
35	FRESCOBALDI
38	JERMANN
40	MASCIARELLI
43	MICHELE BREZZO
44	PASQUA
48	ROCCA DEI FORTI
49	SAN MARZANO
51	SELLA & MOSCA
53	SIRCH
55	VILLA SANDI



VENETO

The Allegrini family has been in the wine business since the 16th century and is an emblematic name in Italy's Classic Valpolicella. As the region's leading producer, Allegrini stands out for their innovative spirit and constant pursuit of excellence in the production of award-winning wines that are recognised the world over.

For over four hundred years, the Allegrini family has shaped the history of Classic Valpolicella. Their commitment to the region and their passion for winegrowing have been passed down from generation to generation. Today, the family estate extends over 100 hectares of vineyards located on the hills of the Valpolicella Classico area.

Allegrini is distinguished by their ability to introduce radical innovations into the world of wine. Through in-depth research and bold experimentation, they have rethought grape-drying techniques and traditional oenological practices. This innovative approach aims to maximise the unique qualitative potential of Valpolicella and create exceptional wines.

Allegrini's passion for revolution is reflected in their emblematic wines, which are the exclusive fruit of grapes grown in their own vineyards. These include such gems as Palazzo della Torre, La Grola, La Poja and Amarone. Each wine tells the story of Classic Valpolicella, with their suppleness, sensuality and complexity.

In addition to their agreement to invention, Allegrini has kept in step with new market trends. While respecting the traditional characteristics of Valpolicella, they have been able to create wines that meet the expectations of modern consumers. Their balanced approach between tradition and development has enabled them to maintain their leading position on the international market.

Allegrini embodies the progressive soul of Classic Valpolicella. Thanks to their rich history, their involvement to modernization and their constant pursuit of excellence, the Allegrini family has succeeded in creating exceptional wines that testify to the beauty and potential of Valpolicella.

Allegrini



LUGANA DOC

ALCOHOL: 12,43 | 0,75L



JS 90 | FALSIAFF 90



96% TURBIANA | 4% CORTESE



4 months in temperature-controlled stainless steel tanks, 2 months of bottle ageing.



PINOT GRIGIO DOC DELLE VENEZIE

ALCOHOL: 12,43 | 0,75L



100% PINOT GRIGIO



4 months in temperature-controlled stainless steel tanks, 2 months of bottle ageing.



CHARDONNAY IGT VENETO

ALCOHOL: 12,43 | 0,75L



100% CHARDONNAY



Partial malolactic fermentation is carried out in stainless steel tanks during the 4-month ageing period.



AMARONE DELLA VALPOLICELLA DOCG LA GIOLETTA

ALCOHOL: 15,41 | 0,75L



JS 91 | DC 90



70% CORVINA | 30% RONDINELLA



The wine is aged for 15 months in French oak barrels and then undergoes an additional 6 months of bottle ageing.



VALPOLICELLA CLASSICO DOC

ALCOHOL: 13,00 | 0,75L



WE 90 | JS 90 | FALSIAFF 92



70% CORVINA | 30% RONDINELLA



Ageing is carried out in stainless steel until mid-February, then for 2 months in the bottle.



PALAZZO DELLA TORRE IGT

ALCOHOL: 13,85 | 0,75L



WE 98 | WS 90 | RP 90



40% CORVINA | 30% CORVINONE | 25% RONDINELLA | 5% SANGIOVESE



Those grapes are vinified in December and then the two resulting wines are wisely blended before the ageing that occurs for a minimum of 15 months in barriques.



AMARONE VALPOLICELLA CLASS. DOCG

ALCOHOL: 16,50 | 0,75L



WE 90 | WS 90 | RP 90

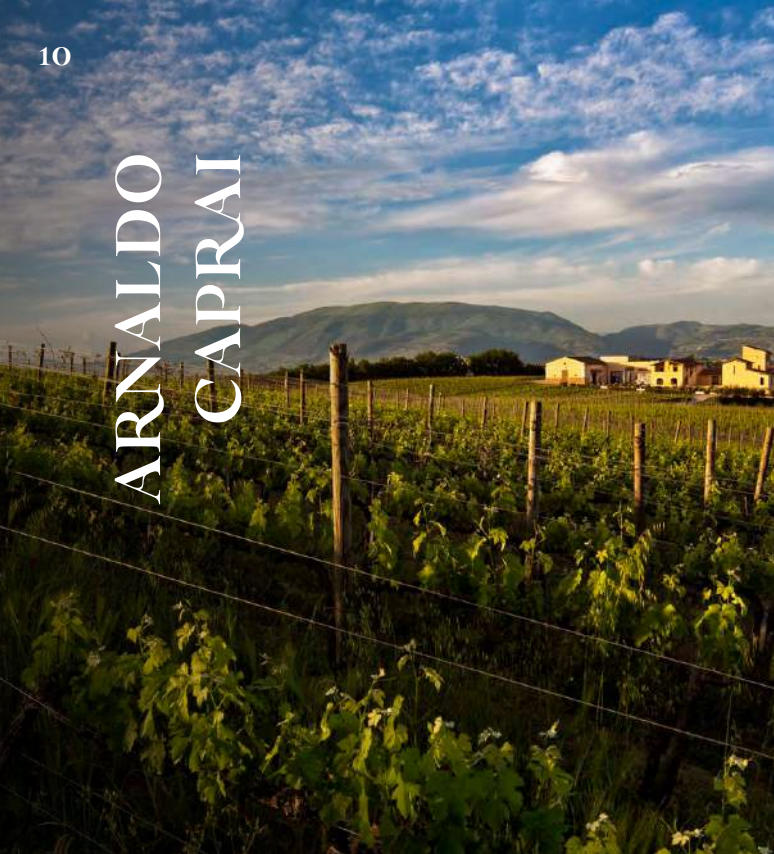


45% CORVINA | 45% CORVINONE | 5% RONDINELLA | 5% OSELETA



After a gentle pressing, the wine ferments in stainless steel tanks and ages in new barrels for 18 months, in large barrels for 7 months, and in the bottle for about 14 months.

ARNALDO CAPRAI



UMBRIA

Since its foundation in 1971 by Arnaldo Caprai, the Arnaldo Caprai winery has been guided by a constant quest for quality and research in the field of agronomy and viticulture. Located in Montefalco, Italy, the company quickly became involved in developing the potential of Sagrantino's indigenous vines. Over time, the estate has expanded to include the best neighbouring land, reflecting a commitment to quality wine production.

From the outset, Arnaldo Caprai has accumulated numerous awards and accolades. In 2006, the winery was named "Winery of the Year" by Gambero Rosso Slow Food. The "Sagrantino di Montefalco 25 anni" wine was named best Italian wine in the unified ranking of the main Italian wine guides. Marco Caprai, Arnaldo Caprai's son, has also been recognised as the best producer of Sagrantino di Montefalco.

Arnaldo Caprai's pledge to quality and traditional wine culture is also reflected in official recognition. In 1979, Montefalco DOC was recognised by the Ministry of Agriculture and Forestry, laying down strict rules for vine cultivation and environmental conditions. In 1992, Sagrantino di Montefalco was awarded DOCG status, marking a decisive turning point in the national and international recognition of the Sagrantino grape variety.

Innovation and research have always been at the heart of Arnaldo Caprai's activities. Using pioneering production techniques, the company has been able to set itself apart and create unique wines. The "Sagrantino di Montefalco 25 anni" and "Collepiano" wines have won many prestigious awards, including the "Tre Bicchieri" in the Italian Wine Guide by Gambero Rosso - Slow Food Editore.

Environmental responsibility is an important value for Arnaldo Caprai. In 2013, the winery received the "Ecofriendly" award for its undertaking to ecological practices. In addition, the project "Montefalco 2015. The New Green Revolution" project received an award from Legambiente for its ecological innovation.

Finally, Arnaldo Caprai is a winery that embodies a passion for wine and the land. Guided by a constant quest for quality, creation and respect for the environment, it has established itself on the national and international scene. The many awards and accolades it has won testify to the excellence of the wines produced by Arnaldo Caprai and its commitment to the Italian winemaking tradition.



ARNALDO • CAPRAI
Viticoltore in Montefalco

GRECANTE COLLI MARTANI GRECHETTO DOC



ALCOHOL: 15,50 | 0,75L



WS 90 | VINOUS 90



100% GRECHETTO



Traditional white fermentation, followed by maturation for 3 months in stainless steel tanks and a minimum of 3 months in bottle.

MONTEFALCO ROSSO DOC



ALCOHOL: 14,50 | 0,75L



JS 91 | FALSTAFF 92 | VINOUS 90



70% SANGIOVESE | 15% SAGRANTINO | 15% MERLOT



Process: Traditional fermentation with skin maceration; aging for 12 months in French and American oak barrels.

MONTEFALCO SAGRANTINO COLLEPIANO DOCG



ALCOHOL: 15,50 | 0,75L



WS 91



100% SAGRANTINO



Aging: 22 months in French oak barrels and at least 6 months in bottle.

MONTEFALCO SAGRANTINO 25 ANNI DOCG



ALCOHOL: 15,50 | 0,75L



VINOUS 95 | TWA 94



100% SAGRANTINO



Aging: 24 months in French oak barrels and at least 8 months in bottle.





PUGLIA

Baglio Al Sole is a wine brand created in 1989 by brothers Paolo and Alberto Pianetto in Sicily, Italy.

They take their name from a traditional rural building surrounded by vineyards where the Pianetto family chose to settle. The brand is hired to producing exceptional wines with a focus on viticulture and the ongoing striving for excellence.

Baglio Al Sole is outstanding by its use of the autochthonous Nero d'Avola grape along with other carefully selected international varieties. This combination allows the brand to create unique and expressive wines that reflect the Sicilian terroir and international influence. The Pianetto brothers are passionate about viticulture and seek to produce captivating wines that tell a story.

The brand has invested in new vineyards and adopted modern technologies to optimise the winemaking process. They also work with industry professionals and research institutes to benefit from the latest advances in agricultural and oenology. This innovative approach guarantees the quality and consistency of the wines, while allowing new possibilities to be explored.

Baglio Al Sole's efforts have been rewarded with many prestigious awards. Renowned guides such as Gambero Rosso and Slow Food have awarded the Tre Bicchieri prize to several of their wines, recognising their excellence. The brand has also been honoured with other accolades, including three super stars in the Veronelli Guide and Best Producer awards from the Italian Sommelier Association.

Baglio Al Sole is committed to offering the best of their products thanks to significant investment and in-depth research. The brand focuses on excellence, research and novelty, with new techniques in winegrowing and vinification. It also seeks to promote Sicilian culture and tradition, highlighting the unique characteristics of this exceptional winegrowing region. Baglio Al Sole has become a benchmark in the world of wine, offering wine lovers an authentic and memorable taste experience.

BAGLIO DEL SOLE



PRIMITIVO DEL SALENTO IGP

ALCOHOL: 12,50 | 0,75L



100% PRIMITIVO



The wine is aged for several months in large wooden barrels, adding extra complexity. After the maturation period, the wine is filtered and bottled, and it may undergo an additional refinement period in the bottle.

BARONE DI BERNAJ



SICILIA

Barone di Bernaj is a wine brand produced by Cantine Madaudo s.r.l., an Italian winery established in 1945. Cantine Madaudo is located in Villafranca Tirrena, in the Sicily region, and has been managed by the Madaudo family for four generations, combining tradition and innovation in the production of high-quality wines from indigenous Sicilian grape varieties.

Since its foundation, Cantine Madaudo has been dedicated to producing wines that reflect the richness of the Sicilian terroir. The winery specializes in local grape varieties, such as Nero d'Avola, Grillo, Frappato, Inzolia, and Nerello Mascalese, standing out for its commitment to tradition while incorporating modern winemaking techniques.

Cantine Madaudo has advanced facilities in Larderia, dedicated to the production of sparkling wines. Using methods such as long Charmat and the Traditional Method, the winery produces distinctive sparkling wines that showcase the diversity of Sicilian grape varieties.



GRILLO DI SICILIA IGT TERRE SICILLIANE

ALCOHOL: 15,0 | 0,75L



100% GRECHETTO



Destemming, soft pressing and static sedimentation at a controlled temperature. Ageing for about 2 months in steel vats on fine lees to emphasise the characteristic notes of the vineyard. After bottling is followed by ageing in the bottle for around a month.

NERO D'AVOLA DOC SICILIA

ALCOHOL: 12,50 | 0,75L



100% NERO D'AVOLA



Vinification: complete malolactic fermentation in steel vats and subsequent ageing in barriques for around 8 months. Bottling is followed by a bottle ageing for 3 months.

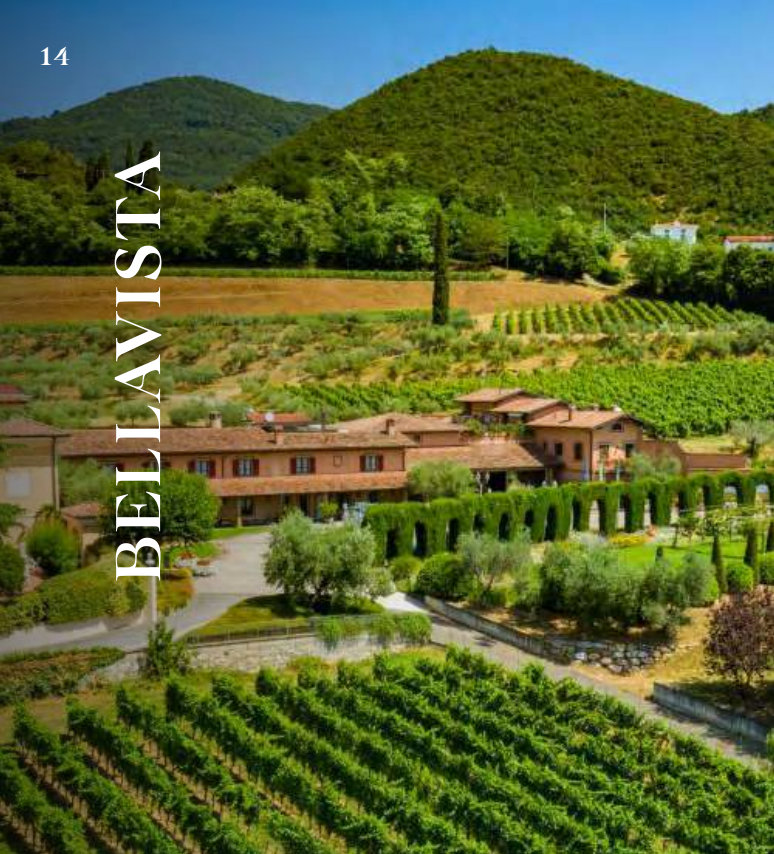


WHITE

RED



EMPORIO
ITALIA



LOMBARDIA

Bellavista is one of the most renowned wineries in the Franciacorta region of Lombardy, known for producing some of the best sparkling wines in Italy, in particular its Franciacorta DOCG. Founded in 1977 by Franco Ziliani, Bellavista quickly established itself as an icon for producing high-quality sparkling wines using the classic method (the same technique used to make champagne), which involves a second fermentation in the bottle.

The winery has vineyards situated in strategic locations around Lake Iseo, a region with an ideal microclimate for growing the grapes needed to produce elegant and sophisticated sparkling wines. Bellavista combines tradition and innovation, and its wines are recognised for their complexity, balance and finesse. Bellavista: The Pride of Franciacorta.

Bellavista represents the excellence of Franciacorta, with sparkling wines that are a true reflection of Lombardy's terroir. The winery continues to be a symbol of quality, innovation and elegance in the world of sparkling wines, both in Italy and on the international market.



BELLAVISTA

FRANCIACORTA



ALMA GRANDE CUVÉE BRUT

ALCOHOL: 12,50 | 0,75L



JS 91



79% CHARDONNAY | 20% PINOT NOIR | 1% PINOT BIANCO



Aging Time: The wine ages on the lees for at least 40 months before release.



ALMA GRANDE CUVÉE BRUT ASTUCCIO

ALCOHOL: 12,50 | 0,75L



JS 92



79% CHARDONNAY | 20% PINOT NOIR | 1% PINOT BIANCO



Aging: Part of the base wine is fermented and aged in oak barrels, contributing to the complexity and depth of the sparkling wine.

Winemaking Method: Traditional Method (secondary fermentation in the bottle)



ALMA GRANDE CUVÉE NON DOSATO

ALCOHOL: 12,50 | 0,75L



FALSTAFF 95 | VINOUS 93



90% CHARDONNAY | 10% PINOT NOIR



Aging: Minimum of 30 months on the lees before release

Winemaking Method: Traditional Method (secondary fermentation in the bottle)



ALMA GRANDE CUVÉE NON DOSATO ASTUCCIO

ALCOHOL: 12,50 | 0,75L



RP 92 | JS 92



90% CHARDONNAY | 10% PINOT NOIR



Aging: At least 30 months on the lees before release

Winemaking Method: Traditional Method (secondary fermentation in the bottle)



ALMA GRANDE CUVÉE ROSÉ ASTUCCIO

ALCOHOL: 12,50 | 0,75L



RP 92



65% CHARDONNAY | 35% PINOT NOIR



Aging: Part of the base wine is fermented and aged in oak barrels, contributing to the complexity and depth of the sparkling wine.

Winemaking Method: Traditional Method (secondary fermentation in the bottle)



ALMA TEATRO ALLA SCALA BRUT

ALCOHOL: 12,50 | 0,75L



RP 91 | JS 95



75% CHARDONNAY | 25% PINOT NOIR



Aging: At least 48 months on the lees before release

Winemaking Method: Traditional Method (secondary fermentation in the bottle)



LOMBARDIA

Berlucchi is a renowned winery that has played a significant role in the history of Franciacorta, a wine region in Italy. Founded by Guido Berlucchi and Franco Ziliani, Berlucchi has contributed to making Franciacorta one of the most prestigious areas for classic method sparkling wines worldwide.

Guido Berlucchi, a noble and refined individual, met Franco Ziliani, an eclectic winemaker, in the salon of Palazzo Lana Berlucchi. It was there that Berlucchi's destiny was changed. Driven by a shared passion for development, they accepted the challenge of producing French-style sparkling wine, a bold idea for that time. In 1961, they sealed three thousand bottles of Pinot di Franciacorta, which proved to be excellent when uncorked the following year.

Today, Berlucchi is led by Franco Ziliani's three children: Cristina, Arturo, and Paolo. They have brought a touch of contemporary creativity to the management of the company, launching iconic sparkling wine lines such as '61, Berlucchi '61 Nature, and Palazzo Lana Riserva. They have also steered the company towards total sustainability, adopting organic viticultural practices since 2016.

The Berlucchi vineyards represent the state of the art in grape growing in Franciacorta. Through groundbreaking projects like MilleTVigna, they have analyzed and classified the vineyards to match the character of each wine with different soil types.

They also utilize infrared aerial mapping technology to assess the fertility of vineyard zones and adjust cultivation practices accordingly.

Berlucchi embodies the very essence of Franciacorta by creating their own wines, a unique territory where viticulture has been practiced for centuries. The morainic soils, gentle microclimate, and cool breezes create exceptional conditions for grape cultivation. The winery continues to produce internationally acclaimed sparkling wines, representing the authentic expression of Franciacorta.





61 SATEN FRANCIACORTA

ALCOHOL: 12,50 | 0,75L



RP 90 | JS 90 | WS 90 | WE 93 | DECANTER 96



100% CHARDONNAY



Aging: Assemblage of the cuvée in the spring following the harvest, with 10% reserve wines aged in barrels and tonneaux. Secondary fermentation in the bottle and aging on the lees for at least 24 months, followed by at least 2 months after disgorgement.



61 EXTRA BRUT FRANCIACORTA

ALCOHOL: 12,50 | 0,75L



WP 90 | VERONELLI 90



85% CHARDONNAY | 15% PINOT NOIR



Aging: Assemblage of the cuvée in the spring following the harvest, with 20% reserve wines (Chardonnay and Pinot Noir). Secondary fermentation in the bottle and aging on the lees for at least 24 months, followed by at least 2 months after disgorgement.



61 NATURE 2015 FRANCIACORTA

ALCOHOL: 12,50 | 0,75L



RM 92 | FALSTAFF 96



70% CHARDONNAY | 30% PINOT NOIR



Secondary Fermentation: Carried out in the bottle, with aging on the lees for at least 5 years. After disgorgement, the wine matures for at least 6 months before release.



61 NATURE BLANC DE BLANC FRANCIACORTA

ALCOHOL: 12,50 | 0,75L



DW 93



100% CHARDONNAY



Secondary Fermentation: Carried out in the bottle, with aging on the lees for at least 5 years. After disgorgement, the wine matures for at least 6 months before release.



CUVÉE FRANCO ZILIANI FRANCIACORTA

ALCOHOL: 12,50 | 0,75L



79% CHARDONNAY | 20% PINOT NOIR | 1% PINOT BIANCO



Winemaking: Gentle and progressive pressing of the grapes, alcoholic fermentation in stainless steel tanks.

Aging: At least 18 months on the lees after the secondary fermentation in the bottle, followed by at least 2 months after disgorgement.



PALAZZO LANA EXTREME CAIXA DE MADEIRA

ALCOHOL: 12,50 | 0,75L



JS 93 | WE 92 | WS 92



100% PINOT NOIR



Aging: Minimum of 10 years on the lees before release.



61 ROSÉ FRANCIACORTA

ALCOHOL: 12,50 | 0,75L



WE 92 | WS 91 | JS 90 | FALSTAFF 92



70% PINOT NOIR | 30% CHARDONNAY



Maceration: Brief maceration of Pinot Noir grapes with the skins to emphasize aromas and color. Aging: Assemblage of the cuvée in the spring following the harvest, with 5% reserve wine from the previous year. Secondary fermentation in the bottle and aging on the lees for at least 24 months, followed by at least 2 months after disgorgement.



61 NATURE ROSE FRANCIACORTA

ALCOHOL: 12,50 | 0,75L



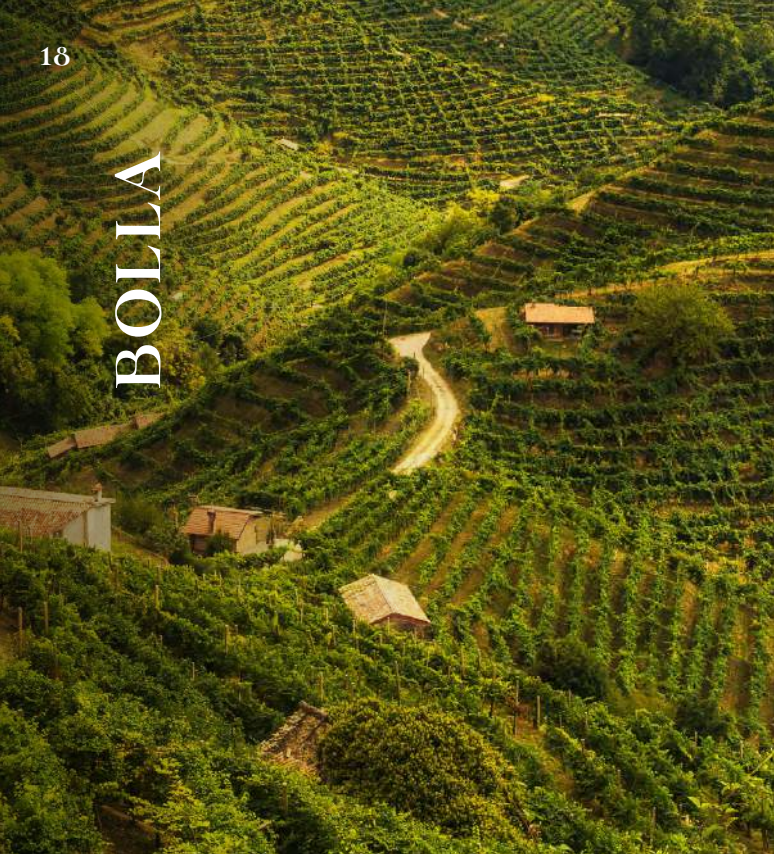
JS 92 | WE 90



100% PINOT NOIR



Fermentation: The alcoholic fermentation takes place in stainless steel tanks, with 6 months of aging on the lees. A small amount of Pinot Nero is vinified as red wine with fermentation maceration for about 7 days. Secondary Fermentation and Aging: After the secondary fermentation in the bottle, the wine ages on the lees for at least 5 years, followed by an additional 6 months after disgorgement.



VENETO

Bolla is a renowned Italian winery that has established itself as a leading international wine company since it was founded in 1883 by Alberto Bolla. With a strong devotion to quality and a deep passion for winemaking, Bolla has become a symbol of Italian excellence in taste and style.

One of Bolla's most remarkable offerings is their Prosecco collection. Prosecco DOC Extra Dry is a sparkling wine that perfectly embodies the freshness and lightness that characterise Proseccos. With its "DOC" (Denominazione di Origine Controllata) designation, this wine guarantees both its origin and its quality. The expression "Extra Dry" indicates a delicious sweetness, balanced by lively acidity and a hint of residual sugar.

This particular Prosecco is distinguished by its mouth-watering fruity aromas, including notes of green apple, pear and peach. Its sparkling, refreshing texture makes it a perfect choice for festive occasions or simply to indulge yourself. The lively, harmonious finish of Bolla Prosecco DOC Extra Dry leaves a pleasant sensation on the palate.

For those seeking an exceptional sparkling wine experience, Bolla offers Prosecco Superiore Millesimato DOCG Extra Dry. This wine holds the renowned DOCG designation, guaranteeing the highest quality and adhering to designated production practices. The "Millesimato" label indicates that it comes from a specific harvest year, adding a unique personality to the wine.

Bolla's Prosecco Superiore Millesimato DOCG Extra Dry stands out for its refined character and aromatic complexity. It delights with aromas of white fruit, citrus and delicate floral notes. Its elegant sparkling texture and balance of sweetness and acidity create a harmonious structure on the palate.

Bolla's Prosecco offerings are exceptional for a number of reasons. The winery places great importance on the quality of the raisins used in their production, carefully processing the finest fruit to ensure rich, expressive flavours. Bolla's winemakers have a wealth of knowledge and expertise, using a precise and meticulous winemaking process that preserves the unique characteristics of Proseccos. What's more, the combination of the DOC or DOCG designation with the Extra Dry style gives these Proseccos official recognition of their origin and quality, as well as an excellent balance between sweetness and acidity.



VIPRA SPARKLING SPUMANTE BRUT

ALCOHOL: 13,0 | 0,75L



BLAND WHITE GRAPES WITH A LITTLE PART OF RED GRAPE



Martinotti method (also known as the Charmat method), which is widely used in the production of sparkling wines. After secondary fermentation, the wine remains in contact with the lees for a period to gain complexity and a creamier texture. Filtering and bottling: After the maturation period, the wine is filtered, removing the lees, and bottled under pressure to preserve the bubbles.

ESPUMANTE CUVÉE EXTRA DRY

ALCOHOL: 11,0 | 0,75L



BLEND TYPICAL GRAPES OF THE REGION



Secondary Fermentation and Aging: After the primary fermentation, the wine undergoes a secondary fermentation in the bottle, following the traditional method. The sparkling wine is then aged on the lees for a determined period, developing complexity and desired sensory characteristics.

PROSECCO DOC EXTRA DRY

ALCOHOL: 11,0 | 0,75L



100% GLERA



Secondary Fermentation: After the primary fermentation, the secondary fermentation takes place in large pressurized tanks (Charmat tanks).
Aging: The sparkling wine is left in contact with the lees for a controlled period of time.

PROSECCO VALDOBBIADENE DOCG EXTRA DRY

ALCOHOL: 11,0 | 0,75L



100% GLERA



Secondary Fermentation (Charmat): After the primary fermentation, the secondary fermentation takes place in pressurized stainless steel tanks, where carbon dioxide is generated, creating the characteristic bubbles of sparkling wine.
Aging: After the secondary fermentation, the sparkling wine is left in contact with the lees for a controlled period. The wine is disgorged (removal of the lees).

PROSECCO DOC ROSÉ EXTRA DRY

ALCOHOL: 11,00 | 0,75L



LM 91

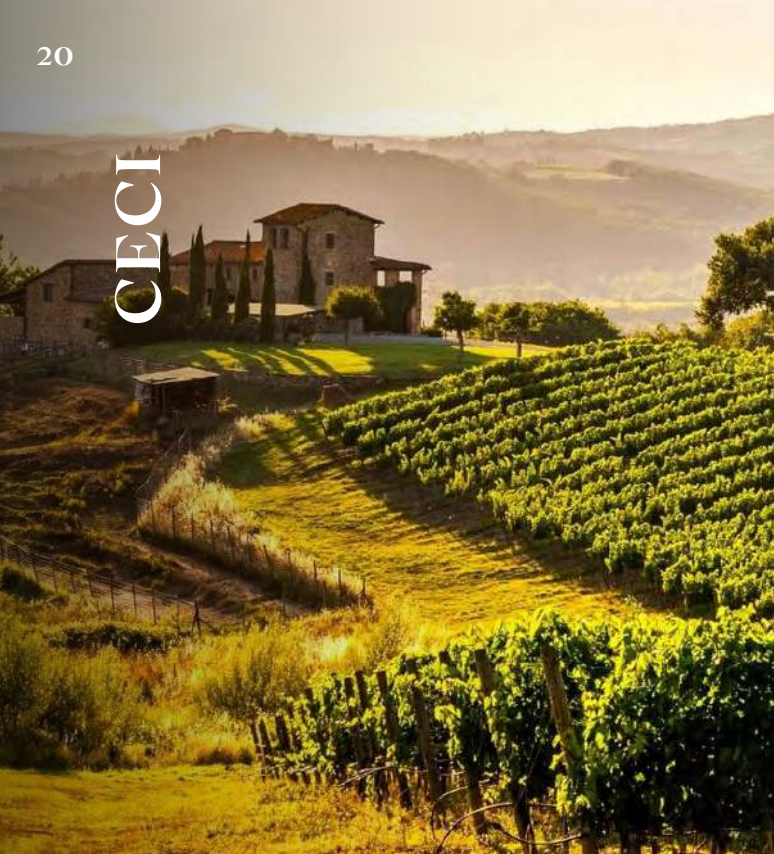


GLERA AND PINOT NERO



Subsequent secondary fermentation in stainless steel tanks using the Charmat method at a controlled temperature of 14-15°C and prolonged storage on the lees for a total period of around 60 days create a young, lively sparkling wine with vivid flavours. Once the wine has reached the required pressure, alcohol and sugar levels, it is chilled and cold stabilised (-2/-3°C), filtered and checked before bottling.





EMILIA-ROMAGNA

In 1938, Otello Ceci, their grandfather, ran one of the most famous trattorias near Parma, in the lower Po Valley. It was here that guests enjoyed traditional Parmesan dishes accompanied by Otello's famous Lambrusco, made from the finest grapes sourced from local producers.

Aware of the potential for success, Otello's sons Bruno and Giovanni transformed the trattoria into a winery in the 1960s. Today, grandchildren Alessandro, Maria Teresa, Maria Paola, Elisa and Chiara continue to run the family business, remaining true to their spirit while exporting wine around the world and helping to set a new standard for Lambrusco recognition.

The road travelled on the market has been an important one for Ceci wines. Starting with Terre Verdiane and then Otello Ceci, they have conquered national and international markets, always with a smile and the pleasure of offering the best Lambrusco.

The strength of Ceci wines lies in preserving the atmosphere of Otello's trattoria and embracing the authentic character of the region: optimism, conviviality and quality of life.

In Ceci wines, the memories of their family live on: the authenticity of the people, the courage of grandmothers, mothers, sisters and wives, and the passion of all those involved.

The land itself plays an essential role, with their red sunsets over the hills, the mist between the rows of vines, the hard-working farmers and the happy evenings in the trattoria. The culture of the area, Parma, the city of gastronomy, has always been renowned for its exceptional dishes and wines.

A glass of Ceci Lambrusco is more than just a drink. They embody the essence of joy and makes you smile, encouraging happiness and optimism.

They let you see the world in pink and live each day with the lightness and effervescence of its bubbles.

Lambrusco is synonymous with the good life - the carefree lightness of youth combined with the wisdom that comes with age. It pairs well with traditional and innovative cuisine and, indeed, with life itself. As custodians of this Lambrusco tradition, you are proud to pass it on and share it with others.





LAMBRUSCO GIUSEPPE VERDI DOC AMABILE

ALCOHOL: 11,0 | 0,75L



100% LAMBRUSCO

Vinification: Red wine vinification with skin maceration.

Fermentation: Charmat method (fermentation in autoclave).



Aging: After fermentation, the wine ages until it reaches the desired balance between freshness and sweetness.



GIUSEPPE VERDI ANTICO BRUSCONE LAMBRUSCO DRY

ALCOHOL: 14,50 | 0,75L



100% LAMBRUSCO

Vinification: Red wine vinification with skin maceration. Fermentation: Charmat method (fermentation in autoclave).



Aging: After fermentation, the wine ages until it reaches the desired balance between freshness and sweetness.



LAMBRUSCO GIUSEPPE VERDI DOC DRY

ALCOHOL: 11,0 | 0,75L



100% LAMBRUSCO



Vinification: Red wine vinification with skin maceration.

Fermentation: Charmat method (fermentation in autoclave).



OTELLO NERODILAMBRUSCO DRY - 1813 EDITION

ALCOHOL: 11,0 | 0,75L



100% LAMBRUSCO



Winemaking Process: Red wine fermentation with brief skin maceration; Charmat method for the second fermentation.



LAMBRUSCO GIUSEPPE VERDI ROSÉ DOC AMABILE

ALCOHOL: 11,02 | 0,75L

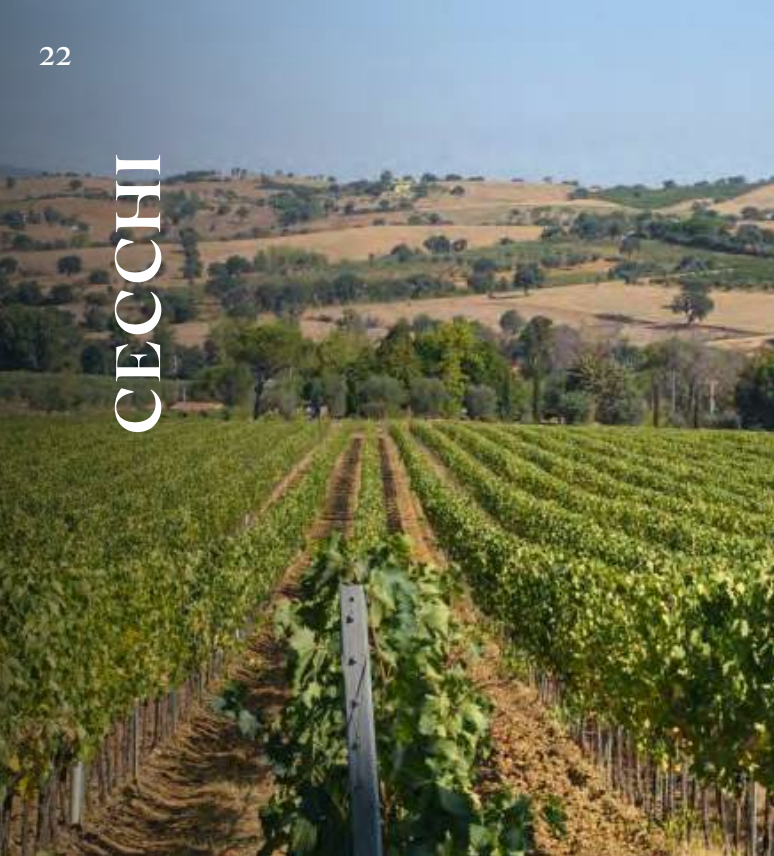


100% LAMBRUSCO



Winemaking Process: Red wine fermentation with brief skin maceration; Charmat method for the second fermentation.





TOSCANA

Cecchi is a prestigious Italian winery with deep roots in the Tuscany region. Founded in 1893 by Luigi Cecchi, the company has been managed by the Cecchi family for several generations, maintaining a harmonious balance between tradition and innovation in the production of high-quality wines.

In 1893, Luigi Cecchi embarked on a journey that would transform Cecchi into a reference in the world of wine. The winery, based in Gaiole in Chianti, in the Chianti Classico region, focuses on producing wines that reflect the richness of the Tuscan terroir, respecting winemaking traditions while incorporating modern winemaking techniques.

Today, Cecchi owns five estates, four in Tuscany and one in Umbria. The winery's main goal is to ensure consistent wine quality, adopting a contemporary approach that respects the original areas while enhancing the promising ones.

Cecchi's philosophy is centered on the relentless pursuit of quality, combining modern winemaking techniques with respect for enological traditions. This commitment is evident in the consistency and excellence of the wines produced over the years.



CECCHI



CHIANTI DOCG

ALCOHOL: 13,00 | 0,75L



90% SANGIOVESE | 10% CANAILOLO



Vinification Process: Fermentation: Carried out in stainless steel tanks under controlled temperature to preserve the aromatic characteristics. Aging: Approximately 6 months in oak barrels, followed by a minimum period of 2 months in the bottle, which contributes to the integration of flavors and the evolution of the wine.



CHIANTI CLASSICO STORIE DI FAMIGLIA DOCG

ALCOHOL: 13,50 | 0,75L



WS 90



90% SANGIOVESE, 5% COLORINO, 5% CANAILOLO



Vinification Process: The wine undergoes approximately 6 months of aging in oak barrels, followed by a minimum period of 2 months in the bottle, which contributes to the integration of flavors and the development of complexity.



ROSSO DI MONTALCINO 'GLI AMICI' DOC

ALCOHOL: 14,50 | 0,75L



100% SANGIOVESE



Vinification: follows traditional methods with temperature control during fermentation. Maturation takes place for 6 months in oak barrels, 20% of which are new, followed by a further 6 months in the bottle before commercialisation.



BRUNELLO DI MONTALCINO DOCG

ALCOHOL: 14,00 | 0,75L



WS 90 | TANNICO 93



100% SANGIOVESE



Aging: 24 months in French oak barrels (20% new and 80% second and third use), followed by at least 24 months in the bottle.





VENETO

In 1948, Giuseppe Cipriani, founder of the famous Harry's Bar in Venice, created what was to become the Bellini cocktail. Inspired by the 15th-century Venetian painter Giovanni Bellini, Cipriani wanted to capture the flavour of the small white peaches that he loved so much. With the abundance of these peaches in Italy during the summer months, he wondered if he could turn them into a refreshing drink to serve in his bar.

He began experimenting by pureeing the small white peaches and adding Prosecco. The first customers to taste this new creation were won over by its delicate, refreshing taste. Encouraged by the rave reviews, Cipriani decided to continue his alchemical work and named the drink 'Bellini' in honour of the painter Giovanni Bellini.

Since then, Bellini has captured the hearts of Venetians and visitors alike, becoming a symbol of Venetian culinary culture and the legacy of Giuseppe Cipriani.



BELLINI COCKTAIL ALCOOLICO

ALCOHOL: 9,00 | 0,75L



100% GLERA

The Bellini cocktail does not involve its own winemaking process, as it is a mixture of ingredients, specifically Prosecco and white peach puree. However, Prosecco, which is the sparkling wine used in the Bellini, goes through a specific winemaking process. The most common winemaking method for Prosecco is the Charmat Method (also known as the Italian Method or Tank Method).



BELLINI ZERO CIPRIANI

ALCOHOL: Alcohol Free | 0,75L



**35% GRAPE MUST | 20% WHITE PEACH PUREE
WHITE PEACH JUICE CONCENTRATE**



Bellini Zero Cipriani - Alcohol Free is a non-alcoholic version of the iconic Bellini cocktail, offering a refreshing and sophisticated experience for those who prefer to avoid alcohol.



CORDERO DI MONTEZEMOLO



PIEMONTE

The Monfalletto Cordero di Montezemolo estate has several centuries of history. Its origins date back to 3 April 1340, when Pietrino Falletti became the owner of the commune of La Morra, thanks to a loan granted to the municipality of Alba. Over the centuries, the Falletti estate grew, was sold, dismantled, lost, inherited, etc., with the rise and fall of various branches of the family throughout the Piedmont region. Nevertheless, ownership of the La Morra lands, albeit somewhat modified, continued for sixteen generations, from 1340 until the death of Countess Luigia Falletti di Rodello in 1941.

When the family line died out, the estate passed to the closest descendant, Paolo Cordero di Montezemolo, nephew of the Countess and father of the current owner Giovanni Cordero di Montezemolo.

At the top of the Monfalletto hill stands an impressive and majestic ancient Lebanese cedar: it can be seen from any point on the perimeter surrounding the estate, which is covered with vines growing Nebbiolo grapes for the production of Barolo.

From the position of the top of the tree, in turn, the distinctive features of the whole area can be seen; the shapes of the valleys and hills right up to the boundaries of the land, giving an idea of its size. The tree is part of the history and origins of the area: it was planted by Costanzo Falletti di Rodello and Eulalia della Chiesa di Cervignasco to mark their marriage in 1856, as a symbol of their love for the land.

The vineyards are laid out in a single block covering 30 hectares, with the exception of the Enrico VI vineyard in Castiglione Falletto, and produce only DOCG and DOC wines. The Nebbiolo vines used for Barolo account for half of the cultivated area, and this wine is the company's classic flagship product. Other important wines are Dolcetto d'Alba, Langhe Arneis, Barbera d'Alba and Langhe Chardonnay "Elioro".


The estate is located in a strategic position in the heart of the Barolo region, with excellent exposure and altitude for the ripening of all the grape varieties. The winery underwent ten years of renovation at the turn of the century and is now an example of how architecture can be perfectly integrated into the surrounding landscape, a harmonious blend of modern and rural geometries.







ARNEIS LANGHE DOC

ALCOHOL: 13,5 | 0,75L

 RP 90 | JS 90

 100% ARNEIS


 Vinification Fermentation follows at a controlled temperature of 15 °C for about a month in stainless steel tanks. The wine is then aged on its lees for approximately three months, followed by natural clarification in stainless steel tanks. After bottling, the wine is stored for at least 2 months before being commercialised.




BARBERA D'ALBA FUNTANI

ALCOHOL: 14,5 | 0,75L

 WS 91


 100% BARBERA


 Vinification: Fermentation in stainless steel tanks at controlled temperatures. Ageing: the wine is aged for 12 months in French and Slovenian oak barrels of different sizes.




BARBERA D'ALBA DOC

ALCOHOL: 14,5 | 0,75L

 RP 93 | WS 93

 100%BARBERA


 Vinification.Fermentation in stainless steel tanks followed by additional fermentation for 10-12 days. The wine is matured in oak barrels of different capacities for 6 months and, after bottling in the summer, it is aged for a further two months before being commercialised.




NEBBIOLO LANGHE DOC

ALCOHOL: 14,0 | 0,75L

 RV 91

 100% NEBBIOLO


 Vinification.Fermentation in stainless steel tanks followed by additional fermentation for 10-12 days. The wine is matured in oak barrels of different capacities for 6 months and, after bottling in the summer, it is aged for a further two months before being commercialised.




BAROLO MONFALLETTO BIO DOCC

ALCOHOL: 14,5| 0,75L

 WA 95 | WS 94 | JS 94

 100% NEBBIOLO


 Vinification Fermentation takes place in stainless steel tanks for approximately 10 to 12 days, with an initial maceration of 4 to 5 days. After malolactic fermentation, the wine is aged in oak barrels of different sizes for between 18 and 24 months. After this stage, the final blend of the various barrels is made, followed by resting in the bottle for at least a year before commercialisation.




BAROLO ENRICO VI BIO DOCC

ALCOHOL: 15,0 | 0,75L

 RP 96 | JS 96 | WS 93 | VINOUS 95

 100% NEBBIOLO

 Vinification Fermentation takes place in stainless steel tanks for approximately 10 to 12 days, with an initial maceration of 4 to 5 days. After malolactic fermentation, the wine is aged in oak barrels of different sizes for between 18 and 24 months. After this stage, the final blend of the various barrels is made, followed by resting in the bottle for at least a year before commercialisation.



SICILIA

Donnafugata is a Sicilian family business that has been passionately involved in the world of wine since 1851. Founded in 1983 by Giacomo Rallo, a visionary fourth-generation entrepreneur, and his wife Gabriella, a pioneer in quality viticulture, Donnafugata represents the very essence of Italian excellence.

From the outset, Donnafugata has been committed to sustainable practices, with over 30 years of good environmental practice. The company avoids the use of herbicides and chemical fertilisers, produces clean energy, and strives to preserve the landscape, biodiversity and enhance the value of the land. As a member of the SOStain Sicilia Foundation, Donnafugata's approach is in line with the objectives of the United Nations' Agenda 2030 for sustainable development.

In the center of Donnafugata's history is the link between art and wine. Since 1994, the company has revolutionised the image of labels by collaborating with renowned illustrators such as Stefano Vitale, creating a dialogue between art and wine. This passion for art continues with Donnafugata Music&Wine, a unique project that combines musical tastings and performances by José Rallo, offering an unforgettable multi-sensory experience.

Donnafugata is also renowned for their exceptional wines. Among them, the Mille e una Notte, born of the collaboration between Giacomo Rallo and the great winemaker Giacomo Tachis, has become an icon of Italian excellence. Donnafugata has also extended its vineyards to the island of Pantelleria, where it produces Ben Ryé Passito di Pantelleria, one of the world's most popular sweet wines.

Thanks to their strategic partnership with Dolce&Gabbana, Donnafugata has strengthened its position as an ambassador for Sicily. This collaboration has given rise to a collection of extraordinary wines, such as Rosa Tancredi, Cuordilava and Isolano, which celebrate the extraordinary potential of Sicily and the unique character of these two emblematic Made in Italy brands.

Overall, Donnafugata is much more than a winery. They are a symbol of excellence, sustainability and artistic expression. Thanks to the expertise of the Rallo family and their team, Donnafugata continues to produce prestigious wines that delight wine lovers the world over, while transmitting the love and culture of wine through every bottle.



ANTHILIA SICILIA DOC BIANCO DI SICILIA

ALCOHOL: 12,50 | 0,75L



100% LUCIDO AND BLAND WHITE GRAPES



Vinification: Fermentation in stainless steel tanks at controlled temperatures between 14°C and 16°C. **Ageing:** After fermentation, the wine is aged for two months on its fine lees and then matured in the bottle for at least two months before being sold.

SUR SUR SICILIA DOC

ALCOHOL: 13,00 | 0,75L



FALSTAFF 90 | WE 90



100% GRILLO



Vinification: After gentle pressing, the must is fermented in steel at a controlled temperature with ageing in tanks for two months and in the bottle for at least two months before being marketed.

CHIARANDA' CONTESSA ENTELLINA CHARDONNAY DOC

ALCOHOL: 13,00 | 0,75L



RP 91



100% CHARDONNAY



Vinification: mainly in French oak barrels, partially in cement or stainless steel vats, in the same in the same barrels and vats, the wine ages for 7 months on its fine lees. Finally, it is in the bottle for at least 18 months before being released.

ISOLANO

ALCOHOL: 13,00 | 0,75L



RP 91 | WE 90



100% CARRICANTE



Vinification: Fermentation in stainless steel. Aging partly in tanks for 9 months and 14 months in bottle before release.

SEDARA SICILIA ROSSO DOC

ALCOHOL: 13,00 | 0,75L



JS 92



NERO D'AVOLA | CABERNET SAUVIGNON | MERLOT | SYRAH



Vinification: Fermentation stainless steel with maceration on the skins for about 10 days. After malolactic fermentation, the wine fines for 10 months in tanks and then for almost 14 months in the bottle.

SHERAZADE SICILIA DOC

ALCOHOL: 13,00 | 0,75L



LM 95 | WE 92



100% NERO D'AVOLA.



Vinification: Fermentation in stainless steel with maceration on the skins for about 6-8 days. After malolactic fermentation, the wine fines for about 4 months in tanks and then for at least 8 months in the bottle.

SUL VULCANO ETNA ROSSO DOC

ALCOHOL: 15,00 | 0,75L



WS 90



NERELLO MASCALESE



Vinification : Fermentation in stainless steel with maceration on the skins for 8-10 days. Aging partly in tanks and partly in French oak (second and third passage barriques) for 12 months and then at least 10 months in bottle before release.

CUORDILAVA DOLCE&GABBANA ETNA ROSSO DOC

ALCOHOL: 14,00 | 0,75L



FALSTAFF 92



100% NERELLO MASCALESE



Vinification: Fermentation in steel with maceration on the skin. Aging for more than a year in French oak barrels and then for over 2 years in the bottle before being released.

WHITE

RED



MILLE E UNA NOTTE SICILIA ROSSO DOC

ALCOHOL: 13,00 | 0,75L



FALSTAFF 95

NERO D'AVOLA | PETIT VERDOT | SYRAH

Vinification: Fermentation in stainless steel and maceration on the skins at controlled temperature. The aging took place for 12 months in new French oak barriques. The barriques used were selected from the best tonnellerie, with fine and extra-fine grain and a medium-toasting level. The wine was then aged for nearly 2 years in bottle.



TANCREDI DOLCE&GABBANA TERRE SICILIANE IGT

ALCOHOL: 13,60 | 0,75L, 1,50L, 3L, 6L, 12L, 18L



WS 91 | FALSTAFF 93

CABERNET SAUVIGNON | NERO D'AVOLA | TANNAT

Vinification: Aging for 14 months in oak and at least 22 months in bottle before release.



ROSA DOLCE & GABBANA SICILIA DOC ROSATO

ALCOHOL: 12,00 | 0,75L



LM 95

NERELLO MASCALESE | NOCERA

Vinification: Fermentation: In stainless steel tanks at controlled temperature. Ageing: 2 months in stainless steel tanks, followed by at least 3 months in bottle before commercialisation



KABIR MOSCATO DI PANTELLERIA DOC

ALCOHOL: 12,50 | 0,75L



JS 93

100% ZIBIBBO

Vinification: After a gentle pressing, the must ferments in stainless steel tanks, where it ages for two months before being bottled.



BEN RYÉ

ALCOHOL: 14,50 | 0,75L



DC 97 | WS 94

100% ZIBIBBO

Vinification: process (fermentation and maceration) lasts over 1 month. Aging takes place in stainless steel for 4 months and at least 10 months in bottle before being released.



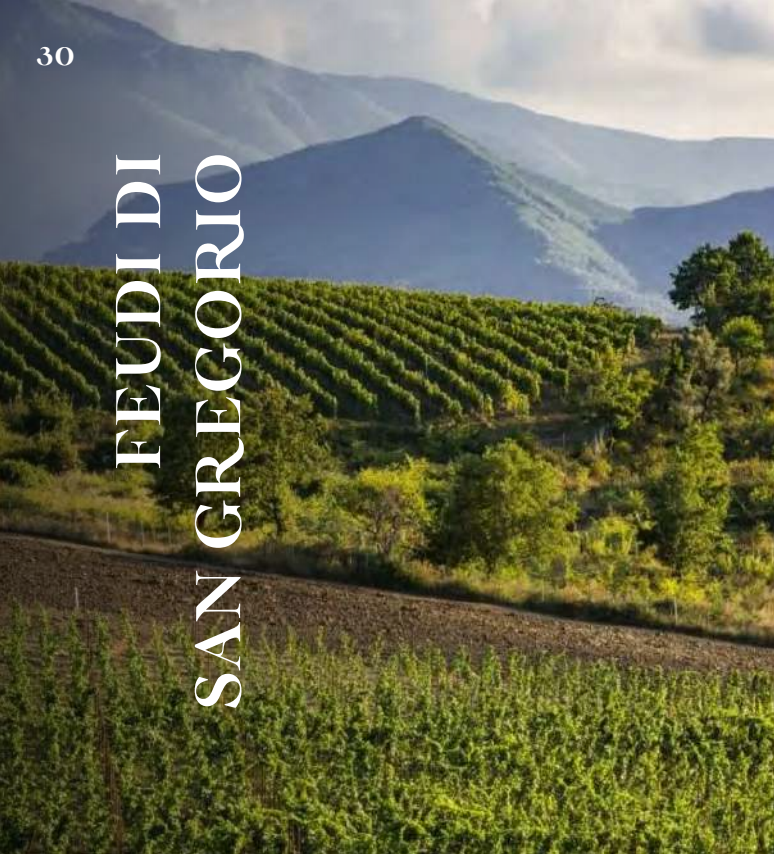
RED

ROSÉ

SWEET



FEUDI DI SAN GREGORIO



CAMPANIA

Today, Feudi di San Gregorio is the emblematic brand of southern Italy's oenological renaissance and of a drinking culture aimed at rediscovering the identity of Mediterranean flavours. They promote the vines of southern Italy, such as Aglianico, Fiano di Avellino and Greco di Tufo, and invest in the land and centuries-old tradition of Irpinia winegrowing. Their aim is to give a future to a unique environmental heritage.

As you climb the hill towards Sorbo Serpico, where Feudi di San Gregorio is located, you enter a magical world. You'll discover unexpected bodies of water, spice gardens and rose gardens in full bloom. But the biggest surprise is to be found inside the cellar, which has been transformed into much more than just a place to make wine.

The Feudi di San Gregorio cellar is designed as a forum, a place to meet, exchange ideas, learn and meditate. It is also a laboratory of ideas and culture, a place where people can come together and recharge their batteries.

The culture of hospitality is at the heart of Feudi di San Gregorio. They see the winery as much more than just a wine house, but as a place where knowledge, ritual, passion and links with the land are deeply experienced and passed on to visitors. Feudi di San Gregorio has become an ambassador for Irpinia wine the world over.

In summary, Feudi di San Gregorio is a major player in the wine renaissance of southern Italy. Their winery is much more than just a place to make wine; it's a place to share, create and discover. They showcase Irpinia's vineyards and local grape varieties, helping to promote the region's wine heritage.



FALANGHINA DEL SANNIO DOC**ALCOHOL:** 15,00 | 0,75L**FALSTAFF 90****100% FALANGHINA**

Vinification: About 5 months in stainless steel tanks in contact with its lees.

FIANO DI AVELLINO DOCG**ALCOHOL:** 14,00 | 0,75L**WA 93****100% FIANO**

Vinification: About 4 months in stainless steel.

LACRYMA CHRISTI DEL VESUVIO BIANCO DOC**ALCOHOL:** 14,00 | 0,75L**CODA DI VOLPE AND FALANGHINA**

Vinification: Ageing About 5 months in stainless steel tanks.

GRECO DI TUFO DOCG**ALCOHOL:** 14,00 | 0,75L**WE 91****100% GRECO**

Vinification: : About 4 months in stainless steel tanks; at all times in contact with its lees.

SERROCIELO FALANGHINA DEL SANNIO DOC**ALCOHOL:** 14,00 | 0,75L**WA 91****100% FALANGHINA**

Vinification: About 5-6 months in stainless steel constantly on its lees; repeated bâtonnage to circulate the suspended dregs.

CUTIZZI GRECO DI TUFO DOCG**ALCOHOL:** 14,00 | 0,75L**FALSTAFF 92 | WA 92****100 % GRECO**

Vinification: 12 months in stainless steel tanks on the lees and periodic bâtonnage Ageing 3 months in bottle.

PIETRACALDA FIANO DI AVELLINO DOCG**ALCOHOL:** 14,00 | 0,75L**WA 93 | LM 93****100% FIANO**

Vinification: Ageing 12 months in stainless steel tanks on the lees and periodic bâtonnage Ageing 3 months in bottle.

RUBRATO IRPINIA AGLIANICO DOC**ALCOHOL:** 14,00 | 0,75L**100% AGLIANICO**

Vinification: Ageing About 8-10 months in stainless steel. Ageing Minimum 6 months in bottle.



LACRYMA CHRISTI DEL VESUVIO ROSSO DOC

ALCOHOL: 13,00 | 0,75L



PIEDIROSSO AND AGLIANICO



Vinification: Ageing 4 - 5 months in stainless steel vats.



PRIMITIVO DI MANDURIA DOC

ALCOHOL: 14,00 | 0,75L



100% PRIMITIVO



Vinification: Fermentation with maceration in stainless steel tanks at controlled temperature. Maturation: 6 to 7 months in stainless steel, followed by 6 months in bottle before release onto the market.



TAURASI DOCG

ALCOHOL: 14,00 | 0,75L



RP 93 | JS 93 | VINOUS 92 | WS 92



100% AGLIANICO



Vinification: Ageing Approximately 18 months in medium toasted French oak barrels and a further 9 months in bottle.



STUPORE BOLGHERI ROSSO DOC

ALCOHOL: 14,00 | 0,75L



RP 90 | JS 90



CABERNET SAUVIGNON | MERLOT | SYRAH | PETIT VERDOT



Vinification: Fermentation and maceration take place in stainless steel tanks for three weeks, guaranteeing optimum extraction of colour and aromatic compounds. Ageing: The wine is aged for a year in new and used French oak barrels of medium toastiness. After bottling, it remains in the bottle for a minimum of six months before being released onto the market.



BIO TEODOSIO AGLIANICO DEL VULTURE DOC

ALCOHOL: 12,43 | 0,75L



100% AGLIANICO



Vinification: Fermentation with prolonged maceration to extract colour and aromatic compounds. Ageing: 10 to 12 months in second and third use French oak barrels.

FONTANAFREDDA



PIEMONTE

Created in 1858, the Fontanafredda winery has a rich history dating back to the time of King Vittorio Emanuele. At the time, the King acquired the Fontanafredda estate as a gift for his beloved “La Bella Rosina”. The estate was then registered in the name of their children, Maria Vittoria and Emanuele Alberto, Count of Mirafiore and Fontanafredda. This was the beginning of a story of love and passion that would give rise to exceptional winemaking.

In 1866, the King acquired the first vineyard in Barolo, giving rise to the “Tenimenti di Barolo e Fontanafredda” brand, which appeared on the first bottles. From then on, Fontanafredda’s reputation as a producer of quality Barolo began to spread.

The year 1870 was an important milestone for Fontanafredda, as the first grapes were vinified in the estate’s cellars. From this time onwards, Fontanafredda’s Barolo wines began to be recognised for their quality and distinctive character.

In 1878, Count Emanuele Alberto, heir to the estate, established the winery and expanded the estate to over 300 hectares. What was unique for the time was that he employed qualified staff to cultivate the vines directly, demonstrating his commitment to quality and excellence.

Over the years, Fontanafredda has left its mark on the world of wine. In 1886, the first Barolo was exported across the Atlantic, underlining the brand’s growing international reputation. In 1887, the estate’s cellars housed Europe’s first concrete vats, marking a breakthrough in viticulture techniques.

Throughout the 20th century, Fontanafredda underwent periods of change and renovation. In 2008, the estate returned to its Piedmontese roots when Oscar Farinetti and Luca Baffigo acquired it.

Since then, Fontanafredda has been firmly focused on sustainability, converting all its vineyards to organic farming techniques. In 2017, international recognition of the quality of Fontanafredda wines was confirmed when the brand was named ‘European Winery of the Year’ by the prestigious American magazine Wine Enthusiast.

Fontanafredda embodies the story of Italy’s passion for wine, with its deep-rooted origins and unwavering determination to achieve excellence.

For over a century, this family-run business has preserved its heritage while continuing to innovate and produce wines of the highest quality.



FONTANAFREDDA



GAVI DI GAVI DOCG

ALCOHOL: 12,50 | 0,75L

JS 90

100% CORTESE

Vinification: Fermentation is carried out at a low temperature (18-20° C) in stainless steel tanks, after refrigeration and static decantation of the must.

Ageing: it stays in stainless steel for about 2-3 months on the fine lees of the yeasts, then, after cold stabilisation in spring, it is bottled.



RAIMONDA BARBERA D'ALBA DOC

ALCOHOL: 15,00 | 0,75L

GG 90

100% BARBERA

Vinification: Takes place in stainless steel vats with floating vats and reassembly at 28-30°C for 7-8 days. After fermentation, the wine is stored in cement vats for malolactic fermentation until November. In January, it is transferred to large-capacity French and Slovenian oak barrels and small French oak barrels, where it matures for around a year. After maturation, it is blended and bottled.



EBBIO LANGHE NEBBIOLO DOC

ALCOHOL: 13,50 | 0,75L

WE 90 | GG 91 | NW 90

100% NEBBIOLO

Vinification: obtained by traditional fermentation in stainless steel vats with floating cap, with an average duration of 10-12 days at controlled temperature (28° C).

Ageing: it is refined in wood for at least 4 months and then in the bottle for a period of at least 1-2 months. The peak of refinement is reached immediately and remains constant for at least three to four years after the harvest.



PAPAGENA BARBERA D'ALBA SUPERIORE DOC

ALCOHOL: 14,50 | 0,75L

WE 95

100% BARBERA

Vinification: During this phase frequent pumping over is performed to optimize the extraction of tannins and color. The maceration lasts about 10 days. The wine is aged in French oak wood (Allier) for about a year. In January of the following year it is bottled and begins a further period of aging in the cellars for about twelve months.



BAROLO DOCG ETICHETTA PLATINO

ALCOHOL: 14,00 | 0,75L

WE 90 | JS 93 | VINOUS 92

100% NEBBIOLO

Vinification: After fermentation, the wine is aged for at least 2 years in oak barrels, followed by 12 months in cement tanks, before being bottled. This process gives the wine the ability to express its qualitative characteristics from the very first months.



BAROLO SERRALUNGA D'ALBA

ALCOHOL: 14,00 | 0,75L

WS 93 | JS 92

100% NEBBIOLO

Vinification: Fermentation takes place in stainless steel vats at 27-28°C for 15 days, with frequent pumping over to optimise the extraction of polyphenols. The wine matures for 24 months in oak casks and 12 months in cement tanks before bottling.



VIGNA LA ROSA BAROLO DOCG / (WOOD BOX)

ALCOHOL: 15,00 | 0,75L

DECANter 95 | JS 95 | RP 91 | VINOUS 93 | WE 95

100% NEBBIOLO

Vinification: Fermentation takes place in steel vats with indigenous yeasts at between 28 and 30°C, followed by a 15-day maceration, ensuring the extraction of noble compounds. After decanting, the wine matures in oak barrels of 30-50 hl for 24 months, followed by ageing in the bottle for a further 12 months before going on sale.



BAROLO RISERVA DOCG

ALCOHOL: 14,5 | 0,75L

RP 94 | JS 92 | WS 92

100% NEBBIOLO

Vinification: Fermentation takes place in stainless steel tanks for 12-15 days at a controlled temperature, followed by ageing on the skins under submerged lids for 25-30 days to optimise the extraction of polyphenols. The wine matures for at least 62 months, with 30 months in wood - initially in barriques and then in large Slavonian and Allier oak barrels.

FRESCOBALDI



TOSCANA

The Frescobaldi family, which has been producing wine in Tuscany for over seven hundred years, has always been strongly involved in producing wine and cultivating land. The family's history is rich in illustrious ancestors, both men of letters and statesmen. The Frescobaldi archives are full of ancient documents that bear witness to their exchanges with European courts as far back as the 13th century. In the 15th and 16th centuries, their wine was highly regarded by the English court and the papal court in Rome. They also maintained relations with many of the artists of the time.

Diversity is an important value for the Frescobaldi family, who seek to express it through their vineyards and wines, respecting each terroir. They promise pure flavours, from the wines to the olive oil to the dishes prepared in their restaurants. They also support the renaissance of the arts and people, notably with their 'Artists for Frescobaldi' project and their social commitment to the rehabilitation of prisoners on the island of Gorgona.

In terms of production, the Frescobaldi estates follow the principles of integrated production and sustainable agriculture, with AgriQualità certification from the Tuscany region since 2012.

They have also obtained PEFC certification for the sustainable management of their forests. With a view to respecting the environment, they now use lighter, eco-friendly bottles, reducing the use of glass, energy and water consumption during production, and CO2 emissions.

Thanks to these new initiatives, Frescobaldi is concentrating on respecting the planet and preserving and promoting Tuscany's wine heritage. Today, as Chairman, Lamberto Frescobaldi intends to use his considerable expertise in this field to enhance the unique character of the wines from each family estate.


FRESCOBALDI
 TOSCANA



ALBIZZIA CHARDONNAY TOSCANA IGT

ALCOHOL: 12,50 | 0,75L

100% CHARDONNAY

Vinification : 3 months in stainless metal tanks



POMINO BIANCO DOC

ALCOHOL: 12,50 | 0,75L

JS 92 | WS 90

CHARDONNAY | PINOT BIANCO

Vinification: Alcoholic fermentation was carried out in steel tanks and a small portion in French oak barriques, all at controlled temperature. At the end of its production run, Pomino Bianco was left to mature in the bottle. Only after this further period was it ready for the public to discover its texture and explosive freshness.



POMINO BENEFIZIO RISERVA DOC

ALCOHOL: 12,50 | 0,75L

WE 93 WS 90

100% CHARDONNAY

Vinification : The musts obtained are then put into barriques, 50% of which are new and 50% of which are being used for the first time . It is here that the alcoholic fermentation and part of the malolactic fermentation takes place. Following this, the wine is aged in wooden containers on the lees and stirred as necessary. After further bottle ageing, Benefizio Riserva Achieves its maximum taste-olfactory expression in both elegance and harmony.



CASTIGLIONI CHIANTI DOCG

ALCOHOL: 13,00 | 0,75L

JS 91

SANGIOVESE AND A SMALL AMOUNT OF MERLOT

Vinification: Fermentation in temperature-controlled stainless steel vats. Maturation for 6 months in stainless steel tanks, followed by additional ageing in bottle before commercialisation.



NIPOZZANO CHIANTI RUFFINA RISERVA DOCG

ALCOHOL: 13,00 | 0,75L

WS 90

SANGIOVESE AND COMPLEMENTARY VARIETIES

Vinification: natural fermentation in thermo-regulated stainless steel vats. The wine remained in the vats at the end to finish the maceration. After racking, malolactic fermentation took place, still in stainless steel. At the end of the year, the wine was transferred to barrels, where it aged for the next few months.



TENUTA FRESCOBALDI CASTIGLIONI TOSCANA IGT

ALCOHOL: 13,50 | 0,75L

JS 93

CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, SANGIOVESE

Vinification : The freshly harvested grapes were de-stemmed and fermented, and light pump-overs were carried out regularly in temperature-controlled steel tanks. Once alcoholic fermentation was complete, malolactic fermentation took place and the wine began ageing in barriques for a 12-month period.



CAMPO AI SASSI ROSSO DI MONTALCINO DOC

ALCOHOL: 14,00 | 0,75L

WE 91

100% SANGIOVESE

Vinification: Once harvested, the Sangiovese grapes were fermented in stainless steel tanks at controlled temperature. During this stage, breaking up the cap was vital to ensure perfect polyphenolic extraction. The wine was then aged further in the cellar, with a period in wood barrels. It was then aged further in the bottle to complete the process and produce a quality.



CASTELGIOCONDO BRUNELLO DI MONTALCINO DOCG

ALCOHOL: 14,50 | 0,75L

JS 95 | WA 93 | FALSTAFF 95 | VINOUS 93

100% SANGIOVESE

Vinification: Fermentation took place in stainless steel tanks at controlled temperature with frequent pump-overs, particularly during the early stages. The wine was then aged in wood containers, where it was able to mature, ripen and develop balance. Five years after the grapes were picked, and only after another period spent ageing in the bottle, CastelGiocondo Brunello.

RIPE AL CONVENTO BRUNELLO DI MONTALCINO RISERVA DOCG**ALCOHOL:** 12,43 | 0,75L**JS 97 | WA 94 | VINOUS 93 | FALSTAFF 96****100% SANGIOVESE**

Vinification: Fermentation took place in stainless steel tanks at controlled temperature with frequent pump-overs, particularly during the early stages, so that the colour and structural components were properly extracted. Afterwards, the wine was aged in wooden containers, resulting in excellent stability and greater complexity in terms of aromas and structure. 6 years after the grapes were picked, and only after another period spent ageing in the bottle, Ripe al Convento is now ready to be placed on the market.

LUCE BRUNELLO**ALCOHOL:** 15,00 | 0,75L**FALSTAFF 98****100% SANGIOVESE**

Vinification: After fermentation, the wine is transferred to 225-liter French oak barrels (barriques), where it matures for a period of 36 months. During this stage, the wine develops complexity, structure and aging potential, acquiring additional aromatic notes from contact with the wood.

LA VITE LUCENTE**ALCOHOL:** 14,00 | 0,75L**JS 91 | WE 91****SANGIOVESE | CABERNET SAUVIGNON | MERLOT**

Vinification: Fermentation: Carried out in stainless steel vats with strict temperature control, aiming to preserve aromas and structure. Initially aged in oak barrels, which contributes to the integration of tannins and aromatic complexity. Subsequently, it undergoes stabilization in the bottle before being sold.

LUCE DELLA VITE**ALCOHOL:** 14,00 | 0,75L**WS 90****SANGIOVESE | CABERNET SAUVIGNON | MERLOT**

Vinification: Fermentation: Carried out in stainless steel vats at controlled temperature, aiming for ideal extraction of aromatic compounds and tannins. Maturation: Aging in French oak barrels for approximately 12 months, followed by stabilization and maturation in the bottle before commercialization.

AMMIRAGLIA ALIE ROSE' IGT**ALCOHOL:** 12,00 | 0,75L**WS 90****SYRAH | VERMENTINO**

Vinification: 3 months in steel tanks. The fermentations took place in stainless steel tanks at a controlled temperature below 19° C. After maturing for a few months on fine lees, later including a period in the bottle.





FRIULI-VENEZIA GIULIA

Jermann is a winery located in the Friuli-Venezia Giulia region of Italy. The history of Jermann dates back to 1881, when its founder, Anton Jermann, moved to Friuli from his native Austrian wine region. It was Silvio Jermann who, through his genius and creativity, transformed the winery into a leading reality in the wine industry, both in Italy and internationally.

The Jermann vineyards cover 170 hectares of prime land, plus a further 20 hectares of arable and vegetable crops. Part of the vineyards is located in the Isonzo region, an alluvial plain south of Collio, on the border with Slovenia. The Isonzo region is known for its varied soils, with red gravel and noble clays on the left bank of the Isonzo, and limestone soils with white gravel on the right bank.

The region's climatic conditions are ideal for producing wine, with ideal temperatures thanks to the regulating influence of the sea and the protection of the surrounding mountains from the cold northerly winds. The wines produced by Jermann are renowned for their quality, year after year, and are distinguished by their originality and respect for the family heritage. The winery attaches great importance to being close to the land and to the fundamental value of down-to-earthness in the production of great wines.

Jermann wines have received positive reviews and won a number of prestigious awards. Their flagship wine, Vintage Tunina, is a highly acclaimed blend of pinot blanc and sauvignon. Jermann wines are available all over the world and are highly regarded both in Italy and abroad.

In 2016, Silvio Jermann was honoured at the 30th anniversary of Gambero Rosso, a famous Italian wine guide, as the best winemaker representative for white wines. This distinction underlines Jermann's outstanding reputation in the wine industry.

In short, Jermann is a renowned Italian winery with a history that goes back several generations. Thanks to their first-rate vineyards and their promise to quality and innovation, Jermann has become a benchmark in the wine industry, producing wines that are appreciated the world over.



PINOT GRIGIO DOC FRIULI COLLI ORIENTALI

ALCOHOL: 13,00 | 0,75L



WS 90 | WE 90



100% PINOT GRIGIO



Vinification: Aging The wine is left to age on the lees in stainless steel tanks for about six months and a few months in the bottle.

CHARDONNAY VENEZIA GIULIA IGT

ALCOHOL: 13,00 | 0,75L



WS 90 | WE 90



100% CHARDONNAY



Vinification: Aging The wine is left to age on the lees in stainless steel tanks for about six months and a few months in the bottle.

SAUVIGNON VENEZIA GIULIA IGT

ALCOHOL: 13,00 | 0,75L



JS 91 | WS 90



100% SAUVIGNON



Vinification: Aging: The wine is left to age on the lees in stainless steel tanks for about six months and a few months in the bottle.

VINTAGE TUNINA

ALCOHOL: 13,50 | 0,75L



WE 90 | JS 92



SAUVIGNON | CHARDONNAY | RIBOLLA GIALLA | MALVASIA



Vinification: Fermentation carried out in stainless steel vats with strict temperature control, preserving freshness and primary aromas. Contact with lees to develop aromatic and structural complexity.

W...DREAMS...

ALCOHOL: 13,50 | 0,75L



JS 96



100% CHARDONNAY



Vinification: Fermentation carried out in stainless steel vats with strict temperature control, preserving freshness and primary aromas. Contact with lees to develop aromatic and structural complexity.

RED ANGEL IGT VENEZIA GIULIA

ALCOHOL: 13,00 | 0,75L



WS 90



100% PINOT NOIR



Vinification: 12 months in small barrels and tons of French oak.

BLAU BLAU TRE VENEZIE IGT

ALCOHOL: 13,00 | 0,75L



100% PINOT NOIR



Vinification: 16 months in small French oak barrels.



ABRUZZO

Masciarelli Tenute Agricole is a renowned winery that has played an important role in the history of Italian viticulture. Founded in 1981 by Gianni Masciarelli, a charismatic figure who pioneered the revival of viticulture in the Abruzzo region, the company has succeeded in raising Trebbiano and Montepulciano grape varieties to the pinnacle of world excellence. By combining rural traditions with an emphasis on indigenous grape varieties, Masciarelli has demonstrated that local values can transcend borders to produce exceptional wines.

In just a few short years, Masciarelli has become a global success and one of Italy's top 100 wineries. With over 60 vineyards spread across the four provinces of Abruzzo, from the mountains to the coast, and a highly qualified team, the company produces 2 million bottles a year. Their range includes everyday wines, top-of-the-range selections and rare editions, such as Villa Gemma, Iskra, Marina Cvetic, Castello di Semivicoli, Gianni Masciarelli, Linea Classica and La Botte di Gianni.

Thanks to their devotion to quality, respect for the environment and a captivating wine experience, Masciarelli Tenute Agricole continues to make a lasting mark on the Italian wine industry, attracting wine lovers who appreciate the fusion of tradition, terroir and innovation.

Masciarelli Tenute Agricole is fully aware of the need to guarantee not only to producing exceptional wines, but also to respecting the environment. The company recognises the delicate balance of nature and the irreplaceable ecosystem that contributes to the unique character and value of their wines. They actively participate in initiatives to reduce their impact on the natural world by optimising water and energy consumption and waste management. Masciarelli holds ISO 14001:2015 certification for their environmental management and protection system, and has also obtained EMAS (Eco-Management and Audit Scheme) certification, voluntarily joining a European Union initiative that promotes continuous improvement in environmental performance and transparency.


Located in the province of Chieti, the village of San Martino sulla Marrucina is home to the company's main winery and forms its heart. Visitors can discover Masciarelli by touring the Castello di Semivicoli, a 17th-century baronial castle acquired and transformed by the Masciarelli family into a thriving winery. Rich in history and full of charm, the castle has become a must-see destination for wine lovers from all over the world, looking for unique experiences off the beaten track.




MASCIARELLI®

TREBBIANO D'ABRUZZO DOC**ALCOHOL:** 13,00 | 0,75L **JS 90** **100% TREBBIANO**

Vinification Static settling of the must after destemming and soft pressing; controlled cold fermentation and maturation in stainless steel.

TREBBIANO D'ABRUZZO DOC GIANNI**ALCOHOL:** 13,00 | 0,75L **100% TREBBIANO**

Vinification in stainless steel tanks at a controlled temperature 14-16°C Ageing in stainless steel.

TREBBIANO D'ABRUZZO DOC RISERVA MARINA CVETIC**ALCOHOL:** 14,00 | 0,75L **JS 92 | VINOUS 93 | FALSTAFF 92 | WE 90** **100% TREBBIANO**


Vinification: micromechanical in a press for 12 hours and fermentation in French oak barrels. It ages on the lees throughout the period, with frequent batonnage, followed by refinement in the bottle.

MONTEPULCIANO D'ABRUZZO DOC GIANNI MASCIARELLI**ALCOHOL:** 13,50 | 0,75L **JS 91** **100% MONTEPULCIANO**

Vinification: Masciarelli Winery appendix 4In stainless steel tanks, at a controlled temperature of 28-30°C. Maceration for 15-20 days. Aging in stainless steel.

MONTEPULCIANO D'ABRUZZO DOC RISERVA MARINA CVETIC**ALCOHOL:** 14,50 | 0,75L **FALSTAFF 94 | VINOUS 93 | JS 93** **100% MONTEPULCIANO**

Vinification: The different "crus" are vinified separately with dedicated fermentations and macerations, then refined in barriques for 12 months. Then follows the assembly of the "crus" and bottling with refinement in the bottle for at least 6 months.

MERLOT IGT MARINA CVETIC 2017 TERRE AQUILANE**ALCOHOL:** 14,50 | 0,75L **FALSTAFF 93 | VINOUS 90 | JS 93** **100% MERLOT**

Vinification in stainless steel at 24-26°C. Followed by refinement of which 12 months in oak barriques

VILLA GEMMA - MONTEPULCIANO D'ABRUZZO DOC**ALCOHOL:** 15,00 | 0,75L **JS 94 | LM96 | FALSTAFF 95 | DW 96** **100% MONTEPULCIANO**

Vinification: Harvest in crates, vinification in stainless steel 28-30°C, long contact with the skins. Followed by long refinement of which 12 months in first-passage French oak barriques, followed by bottling and refinement in the bottle.



COLLINE TEATINE IGT ROSATO

ALCOHOL: 13,00 | 0,75L



FALSTAFF 91



MONTEPULCIANO AND OTHER RED GRAPE VARIETIES



Vinification: Pressing and extraction of the free-run must without contact with the skins, fermentation in stainless steel tanks at a controlled temperature.



CERASUOLO D'ABRUZZO DOC GIANNI MASCIARELLI

ALCOHOL: 14,00 | 0,75L



100% MONTEPULCIANO



Vinification: Pressing and maceration in the press for 4-8 hours at low temperature. Followed by static decantation and fermentation at controlled temperature.



MICHELE BREZZO



PIEMONTE

The history of our company... Since 1921, the art of good, genuine wine. Through four generations, we have been distinguished by having always privileged the relationship with the customer, a relationship of trust under the human aspect with the 'on-the-spot verification', that is to say, that set of tastings and evaluations in the cellar, at the basis of the appreciation of our wines and products.

At the birth of our tradition, in 1921, great-grandfather Michele as a good farmer, with great passion and patience, undertook from his own vineyards the first production of genuine wine rich in personality.

In the early of the 1970s, father Michele, known by everyone amiably as 'Michelino', and mother Teresina, began the

long journey that contributed to the growth of our agricultural and viticultural tradition in the area, laying the foundations that led to the birth of the first labels up to the production of the most modern and contemporary wines.

To date, following a gradual takeover by our son Gianni, we have been working for more than twenty years with the strong will to keep our tradition alive, applying the same dedication over the years in the vineyards and in the cellar. Today, the company has a total of 13 hectares, 8 of which are vineyards and the rest hazelnut groves and arable land.



"RUÈ" LANGHE NEBBIOLO DOC

ALCOHOL: 13,50 | 0,75L



100% NEBBIOLO



Vinification: Fermentation and maturation in steel tanks, ageing in oak barrels for 8 months and then in the bottle.

"MAIÈ" BARBERA D'ALBA DOC

ALCOHOL: 14,50 | 0,75L



100% BARBERA



Vinification: Fermentation and maturation in steel tanks and ageing in oak barrels for 10 months.



EMPORIO
ITALIA

RED



VENETO

PIEMONTE - ABRUZZO - PUGLIA

Pasqua Wines is a historic Verona winery known the world over for their production of prestigious wines from the Veneto region. Established in 1925, they combine history, know-how handed down from generation to generation and the tools needed to produce wines that stand the test of time. Creativity and art are essential sources of inspiration for Pasqua, which collaborates with artists from all over the world on their wine projects. Sustainability is a priority for the company, which adopts sustainable strategies and strives to be aware of standards in terms of respect for nature.

The Pasqua family, represented by Umberto (Chairman), Riccardo (Managing Director) and Alessandro (President of the Pasqua USA division), guides the company into the future by combining their passion for the land and awareness of their history with a modern vision. The wines produced by Pasqua are the fruit of the generosity of the land and the talent of man. They include Amarone della Valpolicella, Valpolicella DOC Superiore and other award-winning expressions.

Pasqua Wines is actively involved in sustainable initiatives, from optimising energy consumption to reducing packaging waste, while maintaining their quality labels. The winery sees sustainable development as a complex and urgent issue that requires long-term devotion. In collaboration with WIRED, Pasqua Wines has created a series of podcasts aimed at tackling sustainable development from different angles, by giving the floor to key players in the community.

In short, Pasqua Wines is a historic winery that produces prestigious wines by combining tradition and technology. Art and creativity are major sources of inspiration for the company, which collaborates with artists from all over the world. Sustainability is a major concern, and Pasqua adopts sustainable strategies in all aspects of its business. The Pasqua family, represented by Umberto, Riccardo and Alessandro, run the business with a combination of pride, esteem for history and modern vision.

Pasqua wines are renowned for their quality, and the company continues to explore new prospects in the wine sector.


PASQUA
 A FAMILY PASSION

MUCCHIETTO CHARDONNAY GRILLO BIO

ALCOHOL: 13,00 | 0,75L



80% CHARDONNAY | 20% GRILLO



Vinification: The wine can be placed on top of the fine wines (wads) for a period of time, generally 4 months, to add complexity and texture to the palate.

PINOT GRIGIO VENEZIE DOC COLORI D'ITALIA

ALCOHOL: 12,00 | 0,75L



100% PINOT GRIGIO



Vinification: The harvested grapes are destemmed and pressed; after a light pressing, the must obtained is statically clarified at a temperature of 8-10 °C for 12 hours. The clean product is then fermented with selected yeasts at 16-18 °C. Once this phase is completed, the wine is stored in stainless steel tanks where it matures until bottling.

SOAVE CLASSICO DOC VILLA BORGHETTI

ALCOHOL: 12,50 | 0,75L



70% GARGANEGA | 15% TREBBIANO DI SOAVE | 15% CHARDONNAY



Vinification: The best grapes are crushed and destemmed. After adding enzyme, the grapes are left to macerate for 3-4 hours. The product, separated from the skin, is brought to 10°C and left to settle for 12 hours. The clear must is fermented with selected yeasts at a controlled temperature.

LUGANA DOC VILLA BORGHETTI 2021

ALCOHOL: 12,50 | 0,75L



100% TREBBIANO DI LUGANA



Vinification: The crushed grapes, after cold maceration for 6-8 hours, are pressed and the must that is obtained is decanted. The partially clarified product is fermented with selected yeasts at a controlled temperature of 16-17 °C. At the end of fermentation, the decanted wine is stored in steel tanks at 10-12°C. After stabilization, bottling follows.

PINOT GRIGIO DELLE VENEZIE DOC BLACK LABEL

ALCOHOL: 12,00 | 0,75L



100% PINOT GRIGIO



Vinification: The harvested grapes undergo a soft pressing. The must obtained is clarified statically at a temperature of 8-10 °C for 12 hours. The fermentation carried out by selected yeasts takes place in steel tanks with constant temperature control (16-18 °C). 30% of the wine completes the alcoholic fermentation in French barriques and continues with maturation in second passage Tonneaux for about 3 months.

PASSIONE E SENTIMENTO BIANCO R&J

ALCOHOL: 13,00 | 0,75L



WE 90 | JS 91 | VINOUS 90



100% GARGANEGA



Vinification: The grapes are selected and harvested early, and are left to dry for a short period in crates inside the Fruttaio, thus obtaining a greater concentration of aromas and sugars. After pressing the bunches, maceration on the skins follows for 12 hours to increase the complexity and structure of the wine. The vinification takes place in stainless steel fermenters at a controlled temperature. Once fermentation is complete, part of the wine matures in French oak barriques. The wine is then assembled and bottled.

HEY FRENCH YOU COULD HAVE MADE THIS BUT...

ALCOHOL: 13,00 | 0,75L



DC 92 | WS 93 | JS 93 | FALSTAFF 92



GARGANEGA | PINOT BIANCO | SAUVIGNON



After alcoholic fermentation, the different vintages remain on the lees for 3-4 months. The process continues with maturation in wood, in first-passage barriques and tonneaux with medium or light toasting for about 8 months. The wine is then placed in steel tanks for further maturation. Finally, the vintages are combined in the final blend and finally the wine is bottled. Thanks to the blend of different vintages and a soil rich in nutrients, the aging potential of this white wine is remarkable.

MERLOT TRE VENEZIE IGT COLORI ITALIA

ALCOHOL: 12,00 | 0,75L



100% MERLOT



Vinification: Red vinification with maceration on the skins for 10-12 days, repeated punching down is carried out to extract in the best way the colouring substances. Once the fermentation phase is completed, the product is transferred into steel, followed by malolactic fermentation. The wine is then stored in stainless steel until bottling.



MONTEPULCIANO D'ABRUZZO DOC COLORI ITALIA

ALCOHOL: 12,50 | 0,75L



100% MONTEPULCIANO



Vinification: Classic red vinification with maceration in the presence of skins and repeated punching down with temperature control, which is around 20-22 °C. Then follows the malolactic fermentation and storage in stainless steel tanks.



NERO D'AVOLA SICILIA DOC COLORI ITALIA

ALCOHOL: 13,00 | 0,75L



100% NERO D'AVOLA



Vinification: Once the alcoholic fermentation is complete, the wine spontaneously undergoes malolactic fermentation. After natural clarification, the wine is refined in steel tanks



VALPOLICELLA DOC CAPITOLI

ALCOHOL: 13,50 | 0,75L



65% CORVINA | 20% RONDINELLA | 15% CORVINONE



Vinification: After pressing and destemming, maceration on the skins follows for 15 days, with pumping over and control of the fermentation temperature at 20-22 °C. The product remains in steel tanks until February, and is then passed over the Amarone marc. The latter develop a second fermentation of the wine, increasing structure and aromas. After racking and cleaning, the product is transferred to barriques of various capacities.



PASSIONE E SENTIMENTO ROSSO R&J

ALCOHOL: 14,00 | 0,75L



WE 90 | JS 90



40% MERLOT | 30% CORVINA | 30% CROATINA



Vinification: Have different maturation times, the vinification takes place separately in steel fermenters and, only subsequently is the blend created. PassioneSentimento matures in oak tonneaux for 6 months.



DESIRE LUSH & ZIN PRIMITIVO IGT

ALCOHOL: 13,50 | 0,75L



100% PRIMITIVO



Vinification of Malolactic Fermentation: After the alcoholic fermentation, the wine is transferred to begin the malolactic fermentation, softening the acidity.
Maturation: The wine matures in Madeira barrels for 6 months before being aged, developing complexity and smoothness.



MUCCHIETTO PRIMITIVO PUGLIA IGT BIO

ALCOHOL: 14,00 | 0,75L



100% PRIMITIVO



Vinification: When the tank is full, the grapes are cold macerated for 5-6 days to extract color and aromas. Alcoholic fermentation then takes place, with controlled temperatures between 26 and 28°C for 15 days. At the end of fermentation, the wine is transferred into stainless steel tanks where malolactic fermentation takes place. The wine is then transferred to barriques for a period of 6 months.



VALPOLICELLA RIPASSO SUPERIORE DOC BLACK LABEL

ALCOHOL: 13,50 | 0,75L



65% CORVINA | 20% RONDINELLA | 15% CORVINONE



Vinification: After pressing and destemming, maceration on the skins follows for 15 days, with pumping over and control of the fermentation temperature at 20-22 °C. The product remains in steel tanks until February, and is then passed over the Amarone marc. The latter develop a second fermentation of the wine, increasing structure and aromas. 8 months in barrels.



LUI' CABERNET SAUVIGNON IGT

ALCOHOL: 15,50 | 0,75L



WE 92 | JS 90



100% CABERNET SAUVIGNON



Once malolactic fermentation is complete, the wine ages for 12 months in Hennessy French rovere barrels. These sturdy torrefied bottles are 10 years old and are used to produce excellent liquors such as XO, Napoleon III, Paradis.



AMARONE DOCG DELLA FAMIGLIA PASQUA

ALCOHOL: 15,00 | 0,75L



DC 95 | JS 92 | WE 93 | FALSTAFF 90 | WA 91



65% CORVINA | 25% RONDINELLA | 10% CORVINONE



Vinification: When finished, the wine is transferred to new French rover barrels after malolactic fermentation, which imparts morbidity to the wine. After about 18-20 months of maturation, the wine is unbottled for further aging for another 4 months.



MAI DIRE MAI VALPOLICELLA SUPERIORE DOC

ALCOHOL: 15,00 | 0,75L



FALSTAFF 90 | WE 90



50% CORVINA | 30% CORVINONE | 10% RONDINELLA | 10% OSELETA



Vinification: The grapes are hand-picked with careful selection. A soft pressing is followed by fermentation at a controlled temperature. The next step is maturation in French oak barrique barrels (mainly new or second-passage wood) for 18 months.



MAI DIRE MAI AMARONE DOCG

ALCOHOL: 16,90 | 0,75L



DW 94 | WA 91 | JS 91 | FALSTAFF 93



65% CORVINA | 65% CORVINONE | 10% RONDINELLA | 10% OSELETA



Vinification: The grapes are hand-picked and carefully selected, then they are left to dry in crates for 4 months to obtain a higher sugar concentration. After pressing, a cold pre-fermentation maceration is carried out, while malolactic fermentation takes place for 40 days. The maturation in French oak barrels (70% barriques and 30% in tonneaux made of new wood only) lasts 24 months.



ROSE' 9 IN THE MORNING

ALCOHOL: 12,55 | 0,75L



BLENDED GRAPES



Vinification: Fermentation usually takes place in stainless steel tanks at controlled temperatures to preserve the fresh, fruity aromas characteristic of this style of wine.



11 MINUTES ROSE' TREVENEZIE IGT

ALCOHOL: 12,50 | 0,75L



FALSTAFF 91 | JS 90 | WE 90



50% CORVINA | 25% TREBBIANO | 15% SYRAH | 10% CARMENÈRE



Vinification: During fermentation, the state of the yeasts is monitored daily as well as the evolution of the metabolic process. Once the alcoholic fermentation is finished, the wine remains in contact with the fine lees for about 2-3 months and is subsequently filtered and bottled.



Y BY 11 MINUTES TREVENEZIE IGT

ALCOHOL: 12,50 | 0,75L



DC 91

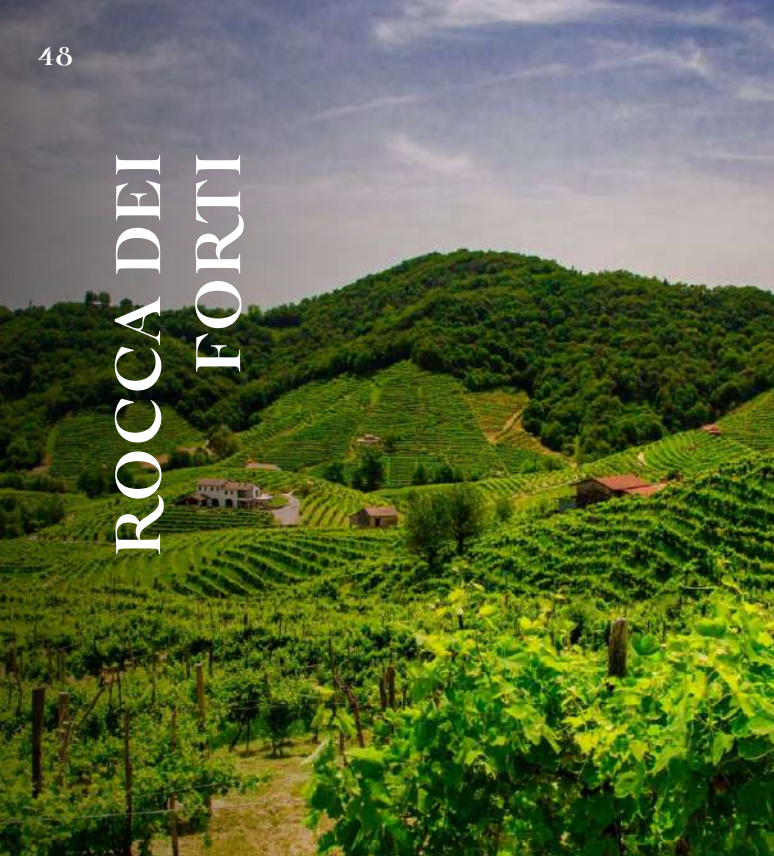


60% CORVINA | 30% TREBBIANO | 10% CARMENÈRE



Vinification: The blend finishes the alcoholic fermentation in new, medium-toasted French oak tonneaux. Of the remaining part, 30% matures for about 4 months in second-passage French oak barriques and tonneaux, medium-toasted.

ROCCA DEI FORTI



MARCHE

Rocca dei Forti is an Italian winery specializing in the production of sparkling wines, founded in 1950. Located in the Marche region, in central Italy, the winery is recognized for combining tradition and innovation in the creation of its products.

Rocca dei Forti was born from the vision of Luigi Togni, a pioneer in the production of sparkling wines in the Marche region. The winery reflects the Togni family's dedication to quality and their deep connection to their homeland.

Demonstrating a commitment to sustainability, Rocca dei Forti launched Brut Bio, a sparkling wine made from organically grown grapes, reflecting the harmony between tradition and respect for the environment.

The winery has expanded its international presence, participating in events such as ProWein 2024, where it presented new collections that highlight its ability to innovate and meet contemporary tastes.

With a rich history and an ongoing commitment to quality and innovation, Rocca dei Forti remains a benchmark in Italian sparkling wine production, offering products that celebrate the elegance and authenticity of Italy's winemaking tradition.



SPUMANTE BRUT

ALCOHOL: 11,5 | 0,75L



BLEND WHITE GRAPES



The Charmat method, also known as the tank fermentation method. In this process, after the primary fermentation, the second fermentation takes place in large pressurized tanks, known as autoclaves.

SAN MARZANO



Cantine San Marzano is a renowned winery located in the Puglia region in southern Italy. Founded in 1962 by 19 local winegrowers, the cooperative has grown significantly over the decades and now has over 1,200 associated producers. Located in the heart of the Primitivo di Manduria denomination, the winery benefits from a unique terroir characterized by red soils rich in iron oxides and a Mediterranean climate influenced by the proximity of two seas. Cantine San Marzano combines modern winemaking techniques with respect for local traditions, resulting in elegant wines that reflect the essence of Puglia.



PUGLIA

San Marzano's iconic label encapsulates its philosophy and essence. Produced from old vines, it is the expression of a thousand-year relationship between our people and the Primitivo grape. Sessantanni Primitivo di Manduria DOP is the label that has changed the perception of Puglian wines throughout the world.



SAN MARZANO



IL PUMO PRIMITIVO DEL SALENTO IGP

ALCOHOL: 13,50 | 0,75L



LM 94



100% PRIMITIVO



Vinification: Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts Ageing: In stainless steel tanks.



NEGROAMARO DEL SALENTO IGP

ALCOHOL: 13,50 | 0,75L



100% NEGROAMARO



Vinification: Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Ageing: In stainless steel tanks.



TALÒ PRIMITIVO DI MANDURIA DOP

ALCOHOL: 14,00 | 0,75L



100% PRIMITIVO



Vinification: Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts Ageing: In French and American oak barrels for 6 months.



TALÒ NEGROAMARO DEL SALENTO IGP

ALCOHOL: 13,50 | 0,75L



100% NEGROAMARO



Vinification: Thermo-controlled maceration and alcoholic fermentation for about 10 days with selected yeasts. Ageing: In French oak barrels for 4 - 6 months.



SESSANTANNI PRIMITIVO DI MANDURIA DOP

ALCOHOL: 14,50 | 0,75L



LM 99 | JS 91 | VERONELLI 90



100% PRIMITIVO



Vinification: Grapes are hand-harvested in advanced status of ripening. Destemming and crushing followed by cold soak maceration at 8°C for about 24-48 hours. Thermo-controlled maceration and alcoholic fermentation for about 10 days with autochthonous yeasts at 24-26°C Ageing: Malolactic fermentation in stainless steel tanks and then in French and American oak barrels for 12 months.



"F" NEGROAMARO DEL SALENTO IGP

ALCOHOL: 14,50 | 0,75L



LM 91 | AG 91



100% NEGROAMARO



Vinification: Hand-harvest of slightly overripe grapes. Destemming and crushing followed by cold soak maceration at 8°C for about 24-48 hours. Thermo-controlled maceration and alcoholic fermentation for about 10 days with autochthonous yeasts at 24-26°C. Final drawing off with soft pressing machines Ageing: Malolactic fermentation in stainless steel tanks and then in French and Caucasian oak barrels for 12 months.



TRAMARI ROSÉ DI PRIMITIVO DEL SALENTO IGP

ALCOHOL: 12,50 | 0,75L



LM 95



100% PRIMITIVO



Vinification: Skin contact for few hours followed by partial drawing off of the must of Primitivo grapes and fermentation Ageing: In stainless steel tanks.

RED

ROSÉ

SELLA & MOSCA



SARDEGNA

Sella & Mosca is one of the oldest and most prestigious wineries in Sardinia, an Italian island renowned for its unique wines, which reflect the characteristics of its insular terroir. Founded in 1899 by two Piedmontese entrepreneurs, Enrico Sella and Lorenzo Mosca, the winery was established in the Alghero region, where the Mediterranean climate and clay-rich soil create ideal conditions for vineyard cultivation.

Sella & Mosca is particularly known for producing red and white wines, with a strong emphasis on Sardinia's native grape varieties, such as Cannonau (the island's most important grape), Vermentino, and Carignano. The winery also invests in modern winemaking techniques, while staying true to the island's rich winemaking traditions.

- Unique Sardinian Terroir: Vineyards located in a Mediterranean climate, with rich, well-drained soils that are ideal for local grape varieties.
- Focus on native grape varieties, such as Cannonau, Vermentino, Carignano, and Torbat.
- Commitment to tradition and innovation, using modern technologies to enhance wine quality while respecting traditional winemaking methods.

With a rich history and a dedication to quality, Sella & Mosca remains one of the most important names in Sardinian winemaking, producing authentic, high-quality wines that reflect the island's tradition and unique character.





VERMENTINO DI SARDEGNA DOC

ALCOHOL: 12,50 | 0,75L



JS 91



100% VERMENTINO

The grapes are subjected to a gentle pressing, followed by cold decantation. Fermentation takes place in stainless steel tanks at a controlled temperature of 18°C. A small portion of the must undergoes a brief aging in low-toasted oak barrels. There is no malolactic fermentation, preserving the wine's natural acidity.



CALA REALA VERMENTINO DI SARDEGNA DOC

ALCOHOL: 13,50 | 0,75L



100% VERMENTINO



After gentle pressing, the must is subjected to cold static decantation. It takes place in stainless steel tanks at a controlled temperature of 18 °C. Brief maturation in stainless steel, including a period of aging on the lees



CANNONAU DI SARDEGNA DOC

ALCOHOL: 13,50 | 0,75L



JS 94 | WE 91 | VINOUS 90



100% CANNONAU



The grapes are harvested in late autumn and undergo fermentation with the skins in stainless steel tanks at controlled temperatures between 18°C and 28°C. The wine is then aged for 8 months in large old barrels before a brief period of bottle aging before release in late spring.

CANNONAU DI SARDEGNA RISERVA DOC

ALCOHOL: 13,50 | 0,75L



JS 94 | WE 91 | VINOUS 90



100% CANNONAU



Fermentation with the skins in stainless steel tanks at controlled temperatures between 18°C and 28°C. The wine is then aged for 8 months in large old barrels before a brief period of bottle aging before release in late spring.



VILLAMARINA ALGHERO CABERNET RISERVA DOC

ALCOHOL: 13,50 | 0,75L



XTRAWINE 95



100% CABERNET SAUVIGNON



The wine is aged for around 14 months in 225-litre Bordeaux Tronçais oak barrels, followed by 12 months in large traditional casks. After bottling, it rests in dark cellars for at least 18 months.





FRIULI-VENEZIA GIULIA

SIRCH is a wine producer based in the Friuli-Colli Orientali region of Italy. Conceived in the 1950s, the company is devoted to preserving the quality and authenticity of the region's grapes. SIRCH grows their vines on three different sites and exports their wines to several European countries and the United States.

SIRCH's philosophy is based on awareness of nature, the land and people. They strive to reduce the use of chemicals, care for the local climate and value the skills and passion of local winemakers.

The SIRCH family, who run the company, embody this winemaking legacy and are devoted to preserving their ancestral skills at every stage of production.

SIRCH wines are the result of the region's ancient soils, characterised by marl and sandstone formed over thousands of years. The region's unique microclimate, between the Alps and the Adriatic Sea, has a favourable influence on the varietal aromas of the different grape varieties. Elegant white wines stand side by side with complex, wellstructured reds, all from a high-quality terroir.

SIRCH has contributed to the renaissance of quality wines in the Friuli-Colli Orientali region. By combining traditional winemaking techniques with a modern, sustainable approach, the company has transformed local wines into products of international renown. SIRCH wines are appreciated for their strong structure, refinement and longlasting aromas.

The SIRCH terroir is located in a border area where geographical, cultural and historical influences meet. The vineyards stretch along the Judrio and Natisone rivers, which mark the border between Italy and Slovenia. The wines of SIRCH reflect this cultural and geographical richness, the fruit of the encounters and mergers that have enriched these lands.

In conclusion, SIRCH is a world-renowned wine producer based in the Friuli-Colli Orientali region. They are part of the effort to guaranteeing the value of the region's grapes while being aware of nature, the land and mankind. Their wines are the fruit of a centuries-old terroir, a unique microclimate and the artisan skills of local winemakers. SIRCH embodies winegrowing tradition while adopting a modern and sustainable approach, which has contributed to the renaissance of quality wines in the region.





PINOT GRIGIO DOC

ALCOHOL: 13,00 | 0,75L



LM 91



100% PINOT GRIGIO



Vinification: At the end of fermentation, the wine rests in the same tanks on fine lees for 8 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale.



RIBOLLA GIALLA DOC

ALCOHOL: 12,00 | 0,75L



LM 94



100% RIBOLLA GIALLA



Vinification: At the end of fermentation, the wine rests in the same tanks on fine lees for 6 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale.



CHARDONNAY DOC

ALCOHOL: 13,00 | 0,75L



100% CHARDONNAY



Vinification: At the end of fermentation, the wine rests in the same tanks on fine lees for 6 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale.



SAUVIGNON DOC

ALCOHOL: 13,00 | 0,75L



100% SAUVIGNON



Vinification: At the end of fermentation, the wine rests in the same tanks on fine lees for 6 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale.



VILLA SANDI



VENETO

Villa Sandi is a famous winery based in Spilimbergo, Italy, known for their production of Prosecco DOC. Its vast vineyards blend harmoniously into the landscape, benefiting from a favourable climate and soils that are ideal for growing grapes. The Friuli-Venezia Giulia region is home to a wide variety of grape varieties, including Glera, Pinot Nero and Ribolla Gialla, which give Villa Sandi wines their distinctive flavours.

As a company concerned about preserving the planet, Villa Sandi takes steps to preserve nature, from the vineyards to the shop shelves. They use an on-site hydroelectric plant to generate part of their electricity, while regulating water from the Brentella canal to irrigate the vines and maintaining optimum humidity levels in the underground cellars.

As part of its devotion to the ecology, Villa Sandi has also installed a photovoltaic system with solar panels for the production of clean energy. The company has obtained AMI Biodiversity certification, attesting to their environmentally-friendly viticultural practices and their support for biodiversity.

In addition to its focus on the eco-efficient production of their wines, Villa Sandi works with partners and supports charitable initiatives to promote high-quality Italian wines around the world. One such partnership is with Strawberry Fields Onlus, an organisation that supports the construction of a free primary school in Ethiopia.

The Moretti Polegato family, who run Villa Sandi, have been carrying on the winemaking tradition with passion and conscience since the 1920s, combining research, tools and social responsibility in their winemaking practices.




ANNO 1622


VILLA SANDI



PROSECCO TREVISO DOC BRUT "IL FRESCO"

ALCOHOL: 11,5 | 0,75L and 0,20L

 **100% GLERA**


 The Charmat method, also known as tank fermentation. In this process, after the primary fermentation, the second fermentation takes place in large pressurized tanks, called autoclaves. The must is inoculated with selected yeast cultures.




PROSECCO SUPERIORE VALDOBBIADENE DOCG EXTRA DRY

ALCOHOL: 11,0 | 0,75L

 **FALSTAFF 92 | JS 90**


 **100% GLERA**


 The whole grapes are placed in the pneumatic press for gentle pressing, and the resulting must, after a first racking, is placed in temperature-controlled tanks, where it remains until it is used for the production of sparkling wine.



PROSECCO SUPERIORE VALDOBBIADENE DOCG "LA RIVETTA 120" EXTRA BRUT

ALCOHOL: 11,5 | 0,75L

 **100% GLERA**


 The must inoculated with selected yeast cultures by Villa Sandi is then placed in containers where fermentation occurs at a controlled temperature of 15-16°C to enhance all the harvest's aromas. Once the necessary alcohol and sugar levels are reached, fermentation is halted by cooling, and only after 120 days of aging on the lees is the sparkling wine ready for bottling.




IL NERO PROSECCO ASOLO SUPERIORE DOCG EXTRA BRUT

ALCOHOL: 11,00 | 0,75L

 **FALSTAFF 93 | DC 92**

 **100% GLERA**


 Whole grapes are put into the pneumatic press for soft pressing and the resulting must, after a first racking, is put into controlled temperature tanks where it remains until it is used for the production of the sparkling wine.




PROSECCO SUPERIORE CARTIZZE LA RIVETTA DOCG EXTRA BRUT

ALCOHOL: 11,5 | 0,75L

 **JS 91**

 **100% GLERA**


 Whole grapes are placed into a pneumatic press for gentle pressing. The resulting must undergoes a first racking and is then transferred to temperature-controlled tanks, where it remains until used for sparkling wine production.




PROSECCO DOC ROSÉ MILLESIMATO

ALCOHOL: 11,0 | 0,75L

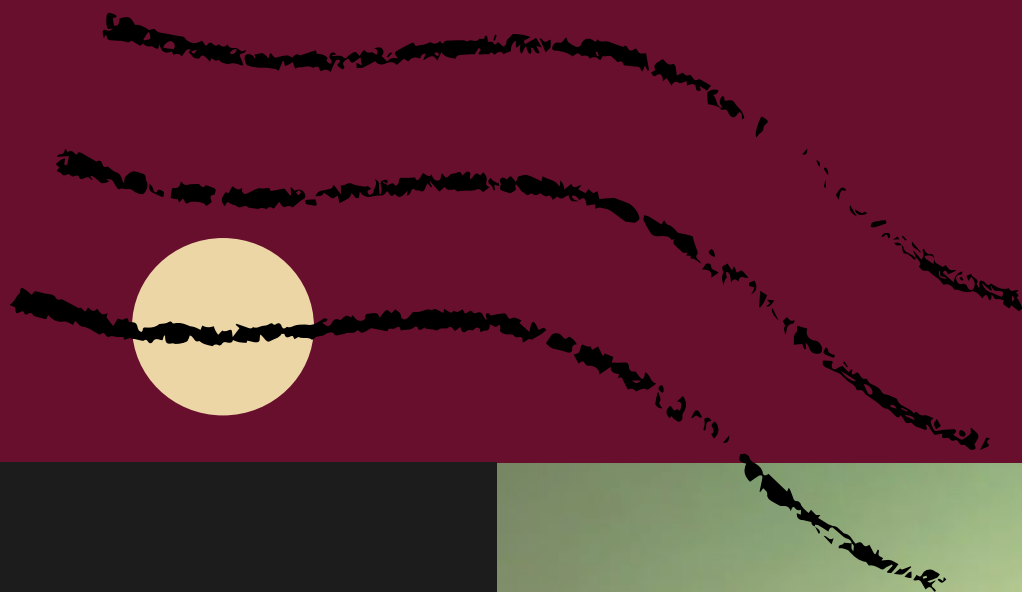
 **JS 90 | FALSIAFF 91**

 **85% GLERA | 15% PINOT NERO**

 **SECONDARY FERMENTATION.** The white must and a small portion of red wine are blended. The resulting cuvée is then inoculated with selected yeast cultures.



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From Monday to Friday

In case of emergency outside of these hours,
please send an email.



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