



Production Area:

the hills located in the Western part of Verona province

Grapes:

Garganega and Trebbiano di Soave (max.30%)

Colour:

light straw yellow.

Bouquet:

fruity and delicate.

Taste:

dry but fresh.

Service:

always well chilled.

Food Suggestions:

ideal with fish, white meats and fresh cheeses.



Production Area:

the hills located in the Western part of Verona province

Grapes:

pinot grigio

Colour:

pale straw yellow with green reflects.

Bouquet:

vinous, delicate and fruity

Taste:

fresh and long-lasting.

Service:

always well chilled.

Food Suggestions:

drink as aperitif or with light dishes and fish.



Production Area:

Production area: Italy is an awesome country which gathers a unique variety of climates and soils. The personality of our wines aims to reflect these varieties making my job stimulating and creative. The possibility of making a cuvee with the best of each varietals around Italy is a pleasure I wish to share with you.

Grapes:

Chardonnay base.

Colour:

white with fine golden glints.

Bouquet:

fresh and fruity with exotic notes.

Taste:

an aristocratic tannic structure with a wide scents of fruits and liquorice.

Service:

serve chilled at a temperature of 8 – 10° C.

Food Suggestions:

perfect with white meat, fish and Mediterranean salads.



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Grapes:

Cabernet.

Colour:

red with violet glints

Bouquet:

intriguing with herbal notes

Taste:

pleasantly dry and slightly tannic

Service:

at room temperature or slightly cool in summer 16 – 18° C.

Food Suggestions:

ideal with seasoned cheese



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Grapes:

a dark-blue coloured grape Merlot.

Colour:

red with a garnet colour.

Bouquet:

thick and vinous.

Taste:

full and tangling, that captures you with its smoothness.

Service:

at room temperature or slightly cool in summer 16 – 18° C.

Food Suggestions:

tasty dishes and seasoned cheese.



Production Area:

hills of Abruzzo, located on the Eastern side of central Italy.

Grapes:

Montepulciano and Sangiovese (not more than 15%).

Colour:

ruby red with orange reflexes if aged.

Bouquet:

vinous, intense and pleasant.

Taste:

pleasantly full and round, slightly tannic.

Service:

at room temperature opening the bottle 1 hour before serving.

Food Suggestions:

perfect with roasted meats and mature cheeses.



Production Area:

the Salento area located in Puglia, the South-West part of Italy.

Grapes:

Aglianico di Puglia.

Colour:

red with a garnet colour.

Bouquet:

thick with prune, cherry, black pepper and Mediterranean flavors.

Taste:

an aristocratic tannic structure with a wide scents of fruits and liquorice.

Service:

at room temperature or slightly cool in summer 16 – 18° C.

Food Suggestions:

grilled meat and seasoned cheese.