



Production Area:

The southern border of the Lake Garda between the provinces of Brescia and Verona.

Grapes:

Trebbiano di Lugana which grows in a clay soil.

Colour:

Typically greenish turning golden yellow with its natural evolution.

Bouquet:

Hints of white flowers with unusual notes of exotic fruits.

Taste:

Full and wide due to its structure and persistent minerality.

Service:

Always well chilled.

Food Suggestions:

Delicious as an aperitif, and is ideal with fish, white meats and fresh cheeses.



Production Area:

In the heart of the Valpolicella Valley on high hills.

Grapes:

Corvina, Corvinone, Rondinella.

Colour:

Deep ruby red with reflections of violet.

Bouquet:

Red fruits and vinous.

Taste:

Dry and velvety, slightly bitter, sapid and harmonious.

Service:

Serve at room temperature, open the bottle at least 1 hour before.

Food Suggestions:

A perfect companion for flavoursome dishes and every kind of meat.



Production Area:

In the heart of the Valpolicella Valley on mixed ground, clay and limestone.

Grapes:

Corvina, Rondinella, Molinara drying in "fruttaio" for a period of 90 to 120 days.

Colour:

Deep and thick garnet red.

Bouquet:

Great intensity and persistence with scents of dry prunes and sweet spices.

Taste:

Well structured, warm and at the same time velvety.

Service:

Serve at a temperature of 18° - 19° C in balloon glasses, opening the bottle at least 2 hours before.

Food Suggestions:

Ideal companions are grilled meat and seasoned cheeses.



Production Area:

The hills surroundings Verona.

Grapes:

Corvina, Corvinone, Rondinella.

Colour:

Deep ruby red turning garnet with age.

Bouquet:

Intense bouquet, recalling prunes, red fruits and a pleasant hint of licorice.

Taste:

Dry, velvety and slightly bitter.

Service:

Serve at room temperature.

Food Suggestions:

A perfect companion for roast meats, red meat, risotto and seasoned cheeses.