



***Production Area:***

The hills located in the western part of Verona province.

***Grapes:***

A dark-blue coloured Merlot grape.

***Colour:***

Bright ruby red.

***Bouquet:***

Capitaving with notes of red fruits.

***Taste:***

A medium structured, soft with pleasant tannins.

***Service:***

At room temperature.

***Food Suggestions:***

Pasta dishes or meat that is not highly flavoured.



***Production Area:***

The hills located in the western part of Verona province.

***Grapes:***

Cabernet.

***Colour:***

Red with glints of violet.

***Bouquet:***

Intriguing, vinous with hints of spices.

***Taste:***

A medium structured wine, pleasantly dry, slightly tannic with a mild herbal characteristic.

***Service:***

At room temperature.

***Food Suggestions:***

Ideal for pasta dishes, meat and seasoned cheese.



***Production Area:***

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

***Grapes:***

Montepulciano and Sangiovese (not more than 15%).

***Colour:***

Ruby red with violet reflections with age.

***Bouquet:***

Vinous and intense with hints of spices.

***Taste:***

Pleasantly dry, sapid, and 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 hills that extend east from Lake Garda and surround Verona.

***Grapes:***

Chardonnay base.

***Colour:***

Pale yellow with glints of gold.

***Bouquet:***

Fresh and fruity with exotic notes.

***Taste:***

Structured, well balanced and persuasive.

***Service:***

Always serve chilled.

***Food Suggestions:***

Perfect with fish, white meat, fresh cheese, and pasta.



***Production Area:***

The hills that extend east from Lake Garda and surround Verona.

***Grapes:***

Pinot Grigio.

***Colour:***

A bright pale yellow.

***Bouquet:***

Elegantly fruity with soft hints of pear.

***Taste:***

Fresh and dry with a well-balanced acidity.

***Service:***

Always well chilled.

***Food Suggestions:***

Delicious as an aperitif or with fish dishes, white meat and cheese.





***Production Area:***

The hilly area east of Verona and near the town of Soave.

***Grapes:***

Garganega and Trebbiano di Soave (max.30%)

***Colour:***

Pale yellow with glints of green.

***Bouquet:***

Floral and delicate with hints of elderberry.

***Taste:***

Dry, fresh and gentle.

***Service:***

Always well chilled.

***Food Suggestions:***

Ideal with fish, white meats, and fresh cheeses.



***Production Area:***

The area known for Prosecco in the province of Vicenza and Padova.

***Grapes:***

100% Glera.

***Colour:***

Pale yellow with green glints, accompanied with lasting fizziness.

***Bouquet:***

Fruity with aromas of apple, pear and white flowers.

***Taste:***

Fresh, slightly citrus, with a distinct acidity and a harmonious and slightly aromatic after taste.

***Service:***

Always well chilled 7 - 8 C.

***Food Suggestions:***

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