



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 surrounding the Lake Garda.

Grapes:

Merlot, Cabernet and Corvina Veronese.

Colour:

Red colour with purple reflexes.

Bouquet:

It is generous with red fruits notes.

Taste:

Harmonious with clear notes of berries and raspberries.

Service:

Serve it at 16-18 degrees C.

Food Suggestions:

Enjoy it with cheese, roasted and grilled meats.



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 hills surrounding Lake Garda.

Grapes:

Pinot Grigio, Chardonnay and Sauvignon blanc.

Colour:

White with green reflexes.

Bouquet:

Fresh and floral.

Taste:

White fruits well balanced by notes of a pleasant aromaticity.

Service:

Serve it always chilled.

Food Suggestions:

It is a suave aperitif wine which perfectly pairs with salads, Mediterranean pasta and fish.



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.