

PROSECCO DOC / WHITE EXTRA DRY

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	FRESH FRUITS WITH FLORAL HINTS	(4/5)
TASTE (PALATE)	WELL-BALANCED	(4/5)
SWEETNESS	EXTRA DRY	(1/5)
ACIDITY	CRISP AND CLEAN	(4/5)
BODY	LIGHT TO MEDIUM	(3/5)
BUBBLES	ELEGANT AND FINE	(5/5)
FINISH	SMOOTH AND REFRESHING	(4/5)

PAIRING RECOMMENDATIONS

DISHES: BRUSCHETTA WITH TOMATO & BASIL, TUNA TARTARE, FRIED ZUCCHINI BLOSSOMS.

CHEESES: GRANA PADANO, CREAMY ROBIOLA, MILD GOAT CHEESES.

DESSERTS: PEAR AND ALMOND TART, SPONGE CAKE WITH CITRUS GLAZE.

TECHNICAL INFORMATION

ALCOHOL: 11,5%
METHOD: CHARMAT (MARINOTTI)
IDEAL SERVING TEMPERATURE: 6-8°C
RESIDUAL SUGAR: 17 GRAMS PER LITER
PRESSURE: 4,5 BARS at 20°C
CLOSURE: NATURAL CORK
GRAPE VARIETY: 100% GLERA

LOGISTIC

CASE: 12 BOTTLES
PALLET (800 X 1200): 72 CASES (6 LAYERS)
WEIGHT OF BOTTLE: 1,5 KG
WEIGHT OF CASE: 18,5 KG
WEIGHT OF PALLET: 1357 KG

BOTTLE BARCODE: 80 5534911 3043
CASE OF 12 BARCODE: 80 5534911 3050
CASE OF 6 BARCODE: 80 5534911 3067



PROSECCO DOC / ROSE BRUT

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	WILD BERRIES, FLORAL NOTES	(4/5)
TASTE (PALATE)	CRISP, AND VIBRANT	(4/5)
SWEETNESS	BRUT	(1/5)
ACIDITY	CRISP AND CLEAN	(4/5)
BODY	MEDIUM WITH A REFINED STRUCTURE	(4/5)
BUBBLES	ELEGANT AND FINE	(5/5)
FINISH	BRIGHT AND CLEAN WITH A TOUCH OF FRUIT	(4/5)

PAIRING RECOMMENDATIONS

DISHES: PROSCIUTTO-WRAPPED MELON, SHRIMP CRUDO, SMOKED SALMON CROSTINI.
CHEESES: PECORINO, TALEGGIO, PARMIGIANO REGGIANO SHAVINGS.
DESSERTS: STRAWBERRY PAVLOVA, ALMOND BISCOTTI, CITRUS SORBET.

TECHNICAL INFORMATION

ALCOHOL: 11,5%
METHOD: CHARMAT (MARINOTTI)
IDEAL SERVING TEMPERATURE: 6-8°C
RESIDUAL SUGAR: 12 GRAMS PER LITER
PRESSURE: 4,5 BARS at 20°C
CLOSURE: NATURAL CORK
GRAPE VARIETY: 100% GLERA

LOGISTIC

CASE: 12 BOTTLES
PALLET (800 X 1200): 72 CASES (6 LAYERS)
WEIGHT OF BOTTLE: 1,5 KG
WEIGHT OF CASE: 18,5 KG
WEIGHT OF PALLET: 1357 KG

BOTTLE BARCODE: 80 5534911 3074
CASE OF 12 BARCODE: 80 5534911 3081
CASE OF 6 BARCODE: 80 5534911 3098



ZERO ALCO WHITE / MEDIUM-DRY

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	BRIGHT NOTES OF FRUIT, FLORAL UNDERTONES	(4/5)
TASTE (PALATE)	CRISP AND REFINED WITH A BALANCED MOUTHFEEL	(4/5)
SWEETNESS	SEMI-DRY	(3/5)
ACIDITY	REFRESHING AND LIVELY	(4/5)
BODY	LIGHT TO MEDIUM	(3/5)
BUBBLES	FINE AND PERSISTENT	(4/5)
FINISH	CLEAN AND ELEGANT	(4/5)

PAIRING RECOMMENDATIONS

DISHES: GRILLED PRAWNS, SUSHI ROLLS (CALIFORNIA, CUCUMBER-AVOCADO), LINGUINE WITH CLAMS.
CHEESES: BURRATA, FRESH CHÈVRE, FONTINA.
DESSERTS: POACHED PEARS WITH VANILLA, PANNA COTTA WITH CITRUS COULIS, ALMOND FINANCIERS.

TECHNICAL INFORMATION

ALCOHOL: 0% (PRODUCED USING DEALCOHOLISED WINE)
IDEAL SERVING TEMPERATURE: 6-8°C
RESIDUAL SUGAR: 55 GRAMS PER LITER
PRESSURE: 4,5 BARS at 20°C

LOGISTIC

CASE: 12 BOTTLES
PALLET (800 X 1200): 72 CASES (6 LAYERS)
WEIGHT OF BOTTLE: 1,5 KG
WEIGHT OF CASE: 18,5 KG
WEIGHT OF PALLET: 1357 KG

BOTTLE BARCODE: 47 7067722 9795
CASE OF 12 BARCODE: 47 7067722 9818
CASE OF 6 BARCODE: 47 7067722 9801



ZERO ALCO ROSE / MEDIUM-SWEET

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	FRUTTY WITH NOTES OF FRESH RED BERRIES AND FLORAL HINTS	(4/5)
TASTE (PALATE)	BALANCED, SMOOTH AND VIBRANT	(4/5)
SWEETNESS	SEMI-SWEET	(3/5)
ACIDITY	FRESH AND WELL-BALANCED	(4/5)
BODY	LIGHT TO MEDIUM	(3/5)
BUBBLES	FINE AND PERSISTENT	(4/5)
FINISH	FRUTTY	(4/5)

PAIRING RECOMMENDATIONS

DISHES: BEET CARPACCIO WITH GOAT CHEESE, BALSAMIC-GLAZED CHICKEN, ROASTED DUCK SALAD WITH CHERRIES.
CHEESES: MASCARPONE WITH BERRIES, FRESH MOZZARELLA, HAVARTI.
DESSERTS: STRAWBERRY SHORTCAKE, RASPBERRY MACARONS.

TECHNICAL INFORMATION

ALCOHOL: 0% (PRODUCED USING DEALCOHOLISED WINE)
IDEAL SERVING TEMPERATURE: 6-8°C
RESIDUAL SUGAR: 95 GRAMS PER LITER
PRESSURE: 4,5 BARS at 20°C

LOGISTIC

CASE: 12 BOTTLES
PALLET (800 X 1200): 72 CASES (6 LAYERS)
WEIGHT OF BOTTLE: 1,5 KG
WEIGHT OF CASE: 18,5 KG
WEIGHT OF PALLET: 1357 KG

BOTTLE BARCODE: 47 7067722 9825
CASE OF 12 BARCODE: 47 7067722 9849
CASE OF 6 BARCODE: 47 7067722 9832



PERFECT WHITE PEACH / MEDIUM-DRY

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	FRAGRANT FLORAL NOTES WITH PEACH AND CITRUS	(4/5)
TASTE (PALATE)	DELICATE AND BALANCED WITH FRUIT TONES	(4/5)
SWEETNESS	MEDIUM-DRY	(3/5)
ACIDITY	BRIGHT, CRISP ACIDITY FOR A REFRESHING FEEL	(4/5)
BODY	LIGHT TO MEDIUM	(3/5)
BUBBLES	FINE AND LIVELY	(5/5)
FINISH	FRAGRANT AND CLEAN WITH FRUIT AFTERTASTE	(4/5)

PAIRING RECOMMENDATIONS

- DISHES:** SEARED SCALLOPS WITH CITRUS BUTTER, GRILLED SEA BASS WITH HERBS, SUSHI.
- CHEESES:** FRESH GOAT CHEESE (CHEVRE), RICOTTA, ASIAGO.
- DESSERTS:** LEMON TART, PEACH PANNA COTTA, MADELEINES.

TECHNICAL INFORMATION

- ALCOHOL: 7,5%
- IDEAL SERVING TEMPERATURE: 6-8°C
- RESIDUAL SUGAR: 25 GRAMS PER LITER
- PRESSURE: 4,5 BARS at 20°C

LOGISTIC

- CASE: 12 BOTTLES
- PALLET (800 X 1200): 72 CASES (6 LAYERS)
- WEIGHT OF BOTTLE: 1,5 KG
- WEIGHT OF CASE: 18,5 KG
- WEIGHT OF PALLET: 1357 KG

- BOTTLE BARCODE: 47 7067722 9764
- CASE OF 12 BARCODE: 47 7067722 9788
- CASE OF 6 BARCODE: 47 7067722 9771



PERFECT WHITE / MEDIUM-SWEET

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	FRAGRANT FLORAL NOTES WITH PEACH AND CITRUS	(4/5)
TASTE (PALATE)	DELICATE AND BALANCED WITH FRUIT TONES	(4/5)
SWEETNESS	SEMI-DRY	(3/5)
ACIDITY	BRIGHT, CRISP ACIDITY FOR A REFRESHING FEEL	(4/5)
BODY	LIGHT TO MEDIUM	(3/5)
BUBBLES	FINE AND LIVELY	(5/5)
FINISH	FRAGRANT AND CLEAN WITH FRUIT AFTERTASTE	(4/5)

PAIRING RECOMMENDATIONS

DISHES: THAI CURRY, SWEET-AND-SOUR SHRIMPS, HONEY-GLAZED CHICKEN.
CHEESES: BRIE, CAMEMBERT, MILD BLUE CHEESE.
DESSERTS: PEACH COBBLER, APRICOT STRUDEL, VANILLA MILLE-FEUILLE.

TECHNICAL INFORMATION

ALCOHOL: 7,5%
IDEAL SERVING TEMPERATURE: 6-8°C
RESIDUAL SUGAR: 65 GRAMS PER LITER
PRESSURE: 4,5 BARS at 20°C

LOGISTIC

CASE: 12 BOTTLES
PALLET (800 X 1200): 72 CASES (6 LAYERS)
WEIGHT OF BOTTLE: 1,5 KG
WEIGHT OF CASE: 18,5 KG
WEIGHT OF PALLET: 1357 KG

BOTTLE BARCODE: 47 7067722 9702
CASE OF 12 BARCODE: 47 7067722 9726
CASE OF 6 BARCODE: 47 7067722 9719



PERFECT RED / SWEET

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	FRUITY WITH NOTES OF RIPE BERRIES	(4/5)
TASTE (PALATE)	JUICY AND VIBRANT	(5/5)
SWEETNESS	SWEET	(4/5)
ACIDITY	BALANCED TO MAINTAIN FRESHNESS	(3/5)
BODY	MEDIUM	(4/5)
BUBBLES	FINE AND LIVELY	(4/5)
FINISH	SMOOTH BERRY SWEETNESS	(5/5)

PAIRING RECOMMENDATIONS

DISHES: DUCK BREAST WITH BERRY GLAZE, VENISON WITH RED CURRANT SAUCE.

CHEESES: FRESH GOAT CHEESE (CHEVRE), RICOTTA, ASIAGO.

DESSERTS: DARK CHOCOLATE CAKE, RASPBERRY CHEESECAKE.

TECHNICAL INFORMATION

ALCOHOL: 7,5%
IDEAL SERVING TEMPERATURE: 6-8°C
RESIDUAL SUGAR: 75 GRAMS PER LITER
PRESSURE: 4,5 BARS at 20°C

LOGISTIC

CASE: 12 BOTTLES
PALLET (800 X 1200): 72 CASES (6 LAYERS)
WEIGHT OF BOTTLE: 1,5 KG
WEIGHT OF CASE: 18,5 KG
WEIGHT OF PALLET: 1357 KG

BOTTLE BARCODE: 47 7067722 9733
CASE OF 12 BARCODE: 47 7067722 9757
CASE OF 6 BARCODE: 47 7067722 9740



PERFECT WHITE / MEDIUM DRY

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	FFRESH WHITE PEACH, LIGHT CITRUS BLOSSOM	(4/5)
TASTE (PALATE)	SMOOTH WITH PEACH HINTS	(4/5)
ACIDITY	BALANCED AND FRESH	(4/5)
BODY	LIGHT	(2/5)
FINISH	FRESH WHITE PEACH, LIGHT CITRUS	(4/5)

PAIRING RECOMMENDATIONS

DISHES: GRILLED SHRIMP WITH PEACH SALSA, CHICKEN PICCATA WITH LEMON AND CAPERS.
CHEESES: FRESH GOAT CHEESE (CHÈVRE), BURRATA, RICOTTA.
DESSERTS: FRESH GOAT CHEESE (CHÈVRE), BURRATA, RICOTTA.

TECHNICAL INFORMATION

ALCOHOL: 5%
IDEAL SERVING TEMPERATURE: 10-12°C

LOGISTIC

CASE: 6 BOTTLES
PALLET (800 X 1200): 95 CASES (5 LAYERS)
WEIGHT OF BOTTLE: 1,4 KG
WEIGHT OF CASE: 8,5 KG
WEIGHT OF PALLET: 833 KG



PERFECT BLACK / MEDIUM SWEET

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	HINTS OF FOREST BERRIES	 (4/5)
TASTE (PALATE)	SMOOTH, FRUITY, AND ELEGANT WITH SWEET BERRY NOTES	 (4/5)
ACIDITY	BALANCED AND FRESH	 (4/5)
BODY	MEDIUM	 (3/5)
FINISH	SMOOTH, FRUITY, AND ELEGANT WITH SWEET BERRY NOTES	 (4/5)

PAIRING RECOMMENDATIONS

DISHES: ROAST DUCK WITH CHERRY REDUCTION, LAMB LOIN WITH ROSEMARY AND BLACKBERRY SAUCE.
CHEESES: AGED GOAT CHEESE (CHÈVRE), TALEGGIO, MANCHEGO.
DESSERTS: DARK CHOCOLATE MOUSSE WITH BERRIES, BLACK FOREST CAKE.

TECHNICAL INFORMATION

ALCOHOL: 5%
IDEAL SERVING TEMPERATURE: 10-12°C

LOGISTIC

CASE: 6 BOTTLES
PALLET (800 X 1200): 95 CASES (5 LAYERS)
WEIGHT OF BOTTLE: 1,4 KG
WEIGHT OF CASE: 8,5 KG
WEIGHT OF PALLET: 833 KG



PERFECT GOLDEN / DRY

ATTRIBUTE	DESCRIPTION	INTENSITY (5-5)
AROMA (NOSE)	SUBTLE APPLE AND CITRUS WITH FLORAL UNDERTONES	(4/5)
TASTE (PALATE)	CRISP WITH BRIGHT APPLE NOTES AND SMOOTH TEXTURE	(4/5)
ACIDITY	REFRESHING AND LIGHT	(4/5)
BODY	LIGHT TO MEDIUM	(3/5)
FINISH	SUBTLE APPLE AND CITRUS WITH FLORAL UNDERTONES	(4/5)

PAIRING RECOMMENDATIONS

DISHES: ROAST CHICKEN WITH LEMON-THYME GLAZE, PORK TENDERLOIN WITH APPLE COMPOTE.

CHEESES: BRIE, RICOTTA WITH HONEY, FONTINA.

DESSERTS: LEMON RICOTTA CHEESECAKE, APPLE TART WITH VANILLA CREAM.

TECHNICAL INFORMATION

ALCOHOL: 5%
IDEAL SERVING TEMPERATURE: 10-12°C

LOGISTIC

CASE: 6 BOTTLES
PALLET (800 X 1200): 95 CASES (5 LAYERS)
WEIGHT OF BOTTLE: 1,4 KG
WEIGHT OF CASE: 8,5 KG
WEIGHT OF PALLET: 833 KG

