

COLdeROVE
VALDOBBIADENE

*Each Colderove's
bottle has a story*



Nice to meet you!

Let's introduce ourselves: Attilio Mionetto and Stefano Cadamuro – friends, colleagues, dreamers, and founders of Colderove. This journey started in 1994 in the heart of Valdobbiadene, the cradle of modern Prosecco, after a long period during which we worked together in Attilio Mionetto's family winery. The passion for this land and its vineyards drove us then – and still lives in every bottle of Colderove wine we craft.

Led by our beloved Spago Rosso, Colderove wines reflect the spirit of the UNESCO-protected hills of Valdobbiadene: fresh, vibrant, and full of character. The entire string-tied collection shares the same lightness, liveliness, and fruity elegance that made Prosecco so cherished around the world. Each bottle is hand-tied with a string that is more than just a twine – it's a symbol of the bond between the past and the present, between you and us, who want to share this genuine legacy with joy.

But our passion doesn't stop there. Alongside our signature bubbles, we bring to life a broader mosaic of Italian excellence: from the wonderful hills of Valpolicella with its noble Amarone, to the sun-drenched vineyards of Tuscany, Piedmont, Campania, Puglia, Abruzzo and Sicily. From crisp whites to structured reds, each wine in our collection tells a story of its land, its people, and a way of living that is deeply Italian. With deep gratitude, let's raise our glasses to you – and to the sparkling People of Colderove.

Cheers!

Attilio Mionetto
Stefano Cadamuro

OUR PEOPLE, OUR LAND

VALDOBBIADENE, ITALY



COLdeROVE

VALDOBBIADENE

MANUFACTURER COLDEROVE VALDOBBIADENE

Spago Rosso
Raboso Veneto IGT
Slightly Sparkling Red Wine

<u>Area</u>	Veneto
<u>Grape</u>	Raboso
<u>Production method</u>	Martinotti-Charmat
<u>Characteristics</u>	Colour: pale yellow, clear and bright. Aroma: floral notes of apple and acacia's honey. Flavour: pleasant with notes of apple taste, almond and peach.
<u>Food matches</u>	With appetizers, pasta, white meat and fish.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T070



Prosecco Legatura
DOC Treviso
Slightly Sparkling White Wine

<u>Area</u>	Treviso Doc
<u>Grape</u>	Glera
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: pale yellow, clear and bright. Aroma: floral notes of apple and acacia's honey. Flavour: pleasant with notes of apple taste, almond and peach.
<u>Food matches</u>	With appetizers, pasta, white meat and fish.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	10,5% VOL.
<u>Product code</u>	PF T051



COLDEROVE

VALDOBBIADENE

MANUFACTURER COLDEROVE VALDOBBIADENE

Spago Colderove
Frizzante
Slightly Sparkling White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	A blend of white selected grapes
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: pale yellow. Aroma: fruity with notes of golden apple. Flavour: pleasantly fresh whit hint of peach and pear.
<u>Food matches</u>	An excellent aperitif. Whit white meats and fish, vegetables, mushrooms and cold meats.
<u>Serving temperature</u>	8° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T070



**Rosé Legatura
delle Venezie IGT**
Slightly Sparkling Rosé Wine

<u>Area</u>	Triveneto
<u>Grape</u>	White and red selected grapes
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	<p>Colour: pink with glistening reflections.</p> <p>Aroma: scents of rose, raspberry and cherry.</p> <p>Flavour: fruity bubbles leave a lasting fresh sensation</p>
<u>Food matches</u>	Excellent as an aperitif. It pairs well with white meats, mixed grills, fish and baccalà.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T081



Marzemino

Legatura

Slightly Sparkling Red Wine Sweet

<u>Area</u>	Veneto Igt
<u>Grape</u>	Marzemino
<u>Production method</u>	Use of pumps during fermentation ensures moderate alcohol and slight sweetness. Sparkling via Martinotti-Charmat method.

<u>Characteristics</u>	Colour: intense ruby red. Aroma: pleasantly fruity fragrance. Flavour: medium to full bodied flavour with hints of forest fruits.
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<u>Food matches</u>	A sociable wine, it goes well with fruit, cheeses and cakes.
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<u>Serving temperature</u>	8°-10 °C
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<u>Alcohol</u>	10% VOL.
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<u>Product code</u>	PF T085
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Bollicine
Di casa Mia
Slightly Sparkling White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Blend of selected white grape
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Light straw color, fruity nose, fresh and savory palate. Fine bubbles boost drinkability. Stelvin closure keeps it fresh and convenient.
<u>Food matches</u>	Excellent as an aperitif and with any meal; it pairs well with appetizers, light first courses, fish-based dishes, and vegetables.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	10,5% VOL.
<u>Product code</u>	PF T118



**Valdobbiadene Prosecco
Superiore DOCG Extra Dry
Sparkling White Wine**

<u>Area</u>	DOCG Valdobbiadene
<u>Grape</u>	Glera
<u>Production method</u>	It's harvested by hand. The grapes are softly pressed. Martinotti-Charmat method for the sparkling process.
<u>Characteristics</u>	Colour: pale yellow. Aroma: fragrant with a predominance of apple and pear. Flavour: pleasant bouquet with hints of apricot.
<u>Food matches</u>	As an aperitif or as an accompani- ment to fish dishes.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11% VOL..
<u>Product code</u>	PF T198



Prosecco Extra Dry
DOC Treviso
Sparkling White Wine

<u>Area</u>	Prosecco Doc Treviso
<u>Grape</u>	Glera
<u>Production method</u>	The grapes are softly pressed. Martinotti-Charmat method for sparkling process.

<u>Characteristics</u>	Colour: bright pale yellow. Aroma: scents of fruits and flowers, honey, acacia and apricots. Flavour: silky-smooth and extremely pleasant to drink.
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<u>Food matches</u>	With any food for every time of the day.
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Serving temperature

6°-8° C

Alcohol

11% VOL.

Product code

PF T199



Prosecco Spumante
Brut DOC Treviso
Sparkling White Wine

<u>Area</u>	Prosecco Doc Treviso
<u>Grape</u>	Glera
<u>Production method</u>	The grapes are softly pressed. Martinotti-Charmat method for sparkling process.
<u>Characteristics</u>	Colour: bright yellow straw colour. Aroma: hints of liquorice, acacia honey and apple, evoking the fruity fragrance of a golden apple, of almonds, and freshly baked bread. Flavour: structured with a round, persistent taste.
<u>Food matches</u>	A pleasant aperitif. Also easily combined with food. Favours fish, mushrooms and vegetables.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T180



Tre Gran Cuvée
Spumante Extra Dry
Sparkling White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Blend of selected grapes
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: pale yellow with green reflection. Aroma: apple, peach and honey. Flavour: dry and pleasantly bitter taste, tiny perlage, intense and persistent.
<u>Food matches</u>	Ideal for aperitifs and appetizers.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T197



Tre Extra Rosé
Spumante Extra
Sparkling Rosé Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Blend of selected red grapes
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: bright pink colour with violet reflections. Aroma: fruity, reminiscent of raspberry, pink grapefruit and red currant. Flavour: fresh and intense, with a persistent perlage.
<u>Food matches</u>	Excellent as an aperitif and to accompany all dishes, particularly shellfish and fish.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T195



Millesimato Extra
Dry
Sparkling White Wine

<u>Area</u>	Veneto
<u>Grape</u>	Blend of white grape varieties
<u>Production method</u>	Martinotti-Charmat.
<u>Characteristics</u>	Colour: bright yellow straw colour. Flavour: soft and fresh with a persistent perlage.
<u>Food matches</u>	Excellent as an aperitif and to accompany all dishes, particularly fish.
<u>Serving temperature</u>	6°-8° C
<u>Alcohol</u>	11,5% VOL.
<u>Product code</u>	PF T190



Amarone della Valpolicella DOCG

Red Wine

<u>Area</u>	Valpolicella DOCG
<u>Grape</u>	Molinara, Corvina and a small part of native grapes
<u>Production method</u>	Amarone Colderove is made from dried selected grapes, followed by soft pressing, temperature-controlled fermentation, and aging in barriques.
<u>Characteristics</u>	Sensory profile: wine of great structure. Intense ruby colour; it's a full bodied wine with persistent scent of cherries, red berries, tobacco, licorice and various spices.
<u>Food matche</u>	Red meats, game and cheeses.
<u>Serving temperature</u>	18° C
<u>Alcohol</u>	15% VOL.
<u>Product code</u>	PF T021



Valpolicella Ripasso DOC Superiore Red Wine

Area Corvina, Corvinone and Rondinella

Grape Valpolicella DOC

Production method The grapes are softly pressed. The maceration on the skins and subsequent fermentation give rise to this nectar which is made to flow over the Amarone marc to enhance its characteristics and structure.

Characteristics Sensory profile: intense aroma of forest fruits, cherries and plums.

Food matches Ideal to accompany robust dishes and tasty meats such as lamb, game and roasts in general.

Serving temperature 18° C

Alcohol 14% VOL.

Product code PF T011



Lugana DOC

White Wine

<u>Area</u>	Garda Veronese DOC
<u>Grape</u>	Turbiana (Trebbiano di Lugana)
<u>Production method</u>	Soft pressing of pure Turbiana grapes with cryomaceration before fermentation. After filtering and decanting, it's bottled young.
<u>Characteristics</u>	Straw-colored wine with greenish hues. Elegant, intense bouquet with floral and almond notes. Full, fresh taste with citrus and good sapidity.
<u>Food matches</u>	Fish and white meat.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	13% VOL.
<u>Product code</u>	PF T010



**Pinot Grigio Torre
Orientale Friuli Doc**
White Wine

<u>Area</u>	Grave Friuli Doc
<u>Grape</u>	Pinot grigio
<u>Characteristics</u>	Fresh and elegant bouquet, very pleasant with fruity notes and subtle hints of dried fruit. Dry and slender, full-bodied and harmonious.
<u>Food matches</u>	Excellent as an aperitif. It pairs magnificently with delicate appetizers, seafood dishes, and vegetables.
<u>Serving temperature</u>	8° - 10° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0040



Ribolla Gialla della Venezia Giulia IGT White Wine

Area Triveneto

Grape Ribolla Gialla

Production method Soft pressing and subsequent maceration at 5° C.

Characteristics Intense straw-yellow white wine with greenish reflections. Fruity, floral aroma with wild flowers, green apple, and citrus. Fresh, sapid, and mineral on the palate.

Food matches With raw fish, seafood, risottos, white meats and cheeses.

Serving temperature 8°-10° C
12,5% VOL.

Alcohol PF T023

Product code



Sauvignon
IGT del Veneto
White Wine

<u>Area</u>	Veneto
<u>Grape</u>	Sauvignon
<u>Production method</u>	Soft pressing and subsequent maceration at a controlled temperature.
<u>Characteristics</u>	Sensory profile: pale yellow with green reflections, pleasantly fresh with notes of sage, tomato leaves and exotic fruits.
<u>Food matches</u>	An excellent aperitif, a fine accompaniment to fish and shellfish.
<u>Serving temperature</u>	10°-12° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PF T150



Traminer Aromatico IGT

White Wine

<u>Area</u>	Veneto
<u>Grape</u>	Traminer Aromatico

Characteristics Straw yellow in color with light golden reflections. On the nose, it reveals aromas of ripe exotic fruits, candied fruits, and spices.

Food matches It pairs well with cold cuts, foie gras, appetizers, fish dishes, sushi, and shellfish.

Serving temperature 8°-10° C

Alcohol 13% VOL.

Product code PF T165



Raboso Rosso 917

Foglia Oro Aged Red Wine

Area Veneto

Grape Raboso

Production method Grapes are harvested late, when leaves turn golden—hence the name. Fermented with skins for two weeks, then aged in oak barrels, resulting in a velvety taste.

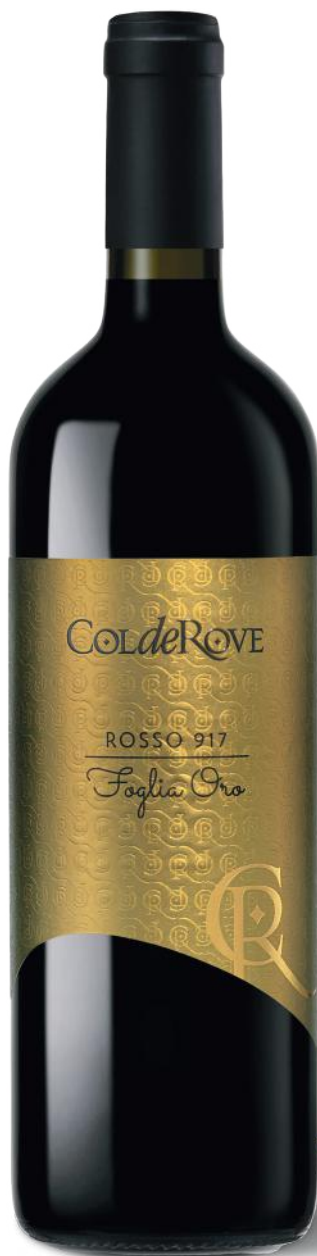
Characteristics Bright ruby red with purple reflections. Aroma of ripe cherries and wild berries. Velvety palate with a lingering finish.

Food matches Red meats and cheeses.

Serving temperature 18° C

Alcohol 13% VOL.

Product code PF T210



Cangiane Merlot del Veneto IGT Red Wine

Area Veneto

Grape Merlot

Production method Red wine making method with fermentation at controlled temperature.

Characteristics Sensory profile: an intense ruby coloured with scents of red berry and hints of wild herbs, flavourful and velvety on the palate with good texture.

Food matches With roasts, bird game, red and white meats as well as seasoned cheeses.

Serving temperature 18° C

12% VOL.

Alcohol

PF T125

Product code



Armonioso Cabernet

IGT

Red Wine

Area

Veneto

Grape

50% Cabernet franc 50% Cabernet sauvignon

Production method

Red wine making method with fermentation at controlled temperature.

Characteristics

Sensory profile: dry and flavoursome on the palate, with good body, this Cabernet Franc initially expresses notes of freshly cut grass, to then immediately reveal an enduring combination of marasca, raspberry and spices.

Food matches

Whether young or aged, this wine fits with game and red meats as well as cheeses.

Serving temperature

18° C

Alcohol

12% VOL.

Product code

PF T125



Rondò Chardonnay del Veneto IGT White Wine

<u>Area</u>	Veneto
<u>Grape</u>	Chardonnay
<u>Production method</u>	Fermentation at a controlled temperature.
<u>Characteristics</u>	<p>Sensory profile: straw yellow with slight green reflections; very elegant on the palate and nose. Fruity notes remind of a golden yellow apple and hints of acacia flowers.</p> <p>A good aperitif, a fine accompaniment to appetizers, vegetable, pasta or risotto and fish.</p>
<u>Food matches</u>	
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	11,5% VOL.
<u>Product code</u>	PF T160



**Accordo Pinot Grigio
delle Venezie DOC**
White Wine

<u>Area</u>	Veneto
<u>Grape</u>	Pinot Grigio
<u>Production method</u>	Fermentation at a controlled temperature.
<u>Characteristics</u>	Sensory profile: straw yellow colour with copper- tone reflections; dry on the palate with a generous bouquet of hay, roasted almonds and vague notes of sage.
<u>Food matches</u>	An accompaniment to meat, starters, soups and fish.
<u>Serving temperature</u>	8° - 10° C
<u>Alcohol</u>	12% VOL.
<u>Product code</u>	PF T145



Pinot Grigio Delle Venezie DOC Blush

Rosé Wine

Area

Triveneto

Grape

Pinot grigio

Characteristics

Bright soft pink wine with strong golden apple and floral notes. On the palate, balanced acidity, smoothness, sapidity, and harmony.

Food
matches

It makes an excellent accompaniment to San Daniele dry-cured ham and first courses with seasonal vegetables.

Serving
temperature

8°-10° C

12,5% VOL.

Alcohol

PT 0360

Product code



Rosso di Casa Mia

Red Wine

Area

Triveneto

Grape

Red grape varieties

Production
method

Fermentation at a controlled temperature and soft pressing of the skins.

Characteristics

Sensory profile: ruby red, round and soft while still maintaining the characteristics of a dry wine on the palate; fragrances recall forest berries, accompanied by notes of wild herbs.

Food matches

With red and white meats and cheeses. A good daily dining companion.

Serving
temperature

18°-20° C

Alcohol

11% VOL.

Product code

PF T115



Rosé di Casa Mia

Rosé Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Red and white grapes
<u>Production method</u>	Fermentation at a controlled temperature.
<u>Characteristics</u>	Sensory profile: cherry pink colour, it's dry, fresh and sapid on the palate. Its fine but intense bouquet has a floral and fruity scent.
<u>Food matches</u>	Appetizers, soups, white meats and fish.
<u>Serving temperature</u>	12° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T117



Bianco di Casa Mia

White Wine

<u>Area</u>	Triveneto
<u>Grape</u>	Selected white grapes
<u>Production method</u>	Fermentation at a controlled temperature and a soft pressing of the skins.
<u>Characteristics</u>	Sensory profile: straw yellow colour, it's a pleasant dry and fruity wine.
<u>Food matches</u>	It's suitable for any kind of food.
<u>Serving temperature</u>	8° - 10° C
<u>Alcohol</u>	11% VOL.
<u>Product code</u>	PF T105



Chianti Classico
DOCG
Red Wine

<u>Area</u>	Castellina in Chianti, Toscana
<u>Grape</u>	Sangiovese 95%, Merlot 5%
<u>Production method</u>	Grapes are delicately crushed, then the must macerates on skins for 1–2 weeks to extract color and polyphenols.
<u>Characteristics</u>	Colour : Ruby-red with garnet reflections. Aroma: Fine, with scents of cherries, wild berry fruits, violets and spicy hints.
<u>Food matches</u>	When young it is excellent with richly flavored dishes, especially the traditional specialties of Tuscan cuisine.
<u>Serving temperature</u>	16° C
<u>Alcohol</u>	13,5% VOL.
<u>Product code</u>	PT 0311



Chianti Fiaschetto

DOCG It 0,75

Red Wine

<u>Area</u>	Castel San Gimignano, Tuscany
<u>Grape</u>	Sangiovese 90%, Cabernet Sauvignon 10%
<u>Production method</u>	Grapes are gently crushed, and the must macerates on skins for 1–2 weeks to extract color and polyphenols.
<u>Characteristics</u>	Ruby red with garnet reflections. Fine aroma of cherries, wild berries, violets, and spicy hints.
<u>Food matches</u>	When young, it pairs excellently with rich dishes, especially traditional Tuscan specialties.
<u>Serving temperature</u>	16° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0313





Brunello di Montalcino DOCG Red Wine

Area Montalcino, Toscana

Grape Sangiovese 100%

Production method Grown on Spurred Cordon-trained vines, this wine ferments on skins for 20 days, ages 24+ months in 5-10 hL oak barrels, then 4 months in bottle.

Characteristics Sangiovese has ruby to garnet color, dry, warm, lightly tannic flavors, and strong structure. Its bouquet matures into complex spice, wood, tobacco, and forest fruit notes.

Food matches Red meats, game, grilled dishes, strong cheeses, roast goose, T-bone, lamb, and duck.

Serving temperature 18°-20° C

Alcohol 14 % VOL.

Product code PT 0140



Barolo
DOCG
Red Wine

<u>Area</u>	Piedmont
<u>Grape</u>	Nebbiolo
<u>Production method</u>	Destemming-crushing; fermentation and malolactic fermentation in stainless steel tanks with pump-overs and delestage.
<u>Characteristics</u>	Garnet red with orange reflections. Aromas of ripe red fruits, dried violets, vanilla, black pepper, smoked leather, and tar. Dry, full-bodied, robust, with velvety tannins.
<u>Food matches</u>	Rich pasta dishes with truffles and mushrooms. Ideal with braised meats, game, and aged cheeses.
<u>Serving temperature</u>	18°-20° C
<u>Alcohol</u>	14,50 % VOL.
<u>Product code</u>	PT 0145



Barbera del Monferrato DOC Red Wine

<u>Area</u>	Piedmont
<u>Grape</u>	Barbera
<u>Production method</u>	Destemming and crushing; fermentation and malolactic fermentation in stainless steel with pump-overs and delestage.
<u>Characteristics</u>	Color: purple-red with ruby reflections. Aroma: raspberry and ripe cherry, hints of plum on the finish. Taste: harmonious, smooth, and well- balanced.
<u>Food matches</u>	Cured meats, traditional first courses.
<u>Serving temperature</u>	16°-18° C
	13%
<u>Alcohol</u>	
<u>Product code</u>	PT 0150





**GAVI del comune
di GAVI DOCG**
White Wine

<u>Area</u>	Gavi, Piemonte
<u>Grape</u>	100% Cortese
<u>Production method</u>	Grapes harvested mid-September, fermented at 18°C in steel, then matured in steel and aged in bottle.
<u>Characteristics</u>	A fine Cortese showing elegant, fresh scents of pulp fruits and wisteria. Pleasant, clear, fresh, and savory taste with lively floral notes.
<u>Food matches</u>	Appetizers, white meats, fish and shellfish dishes. In Italy it is very common to drink GAVI also as an aperitif.
<u>Serving temperature</u>	8° C
<u>Alcohol</u>	12% VOL.
<u>Product code</u>	PT 0140



VILLA VESTEA

Montepulciano D'Abruzzo DOC Red Wine

<u>Area</u>	Abruzzo
<u>Grape</u>	100% Montepulciano
<u>Production method</u>	In steel tanks
<u>Characteristics</u>	Ruby red deep colour with violet glare. Strong and fruity with scents of red fruit and liquorice. Medium bodied, soft and well balanced.
<u>Food matches</u>	It is ideal wine for full meal. Best with meat dishes as well as with cheese of medium ageing.
<u>Serving temperature</u>	18° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0155



Il Barone - Salice Salentino DOP Red Wine

<u>Area</u>	Salento, Puglia
<u>Grape</u>	Negroamaro - Malvasia Nera
<u>Production method</u>	After destemming, grapes ferment in temperature-controlled tanks at 24–26°C. Maceration lasts 7–10 days, followed by pressing. The fresh wine is stored in tanks and, after malolactic fermentation, undergoes its first racking.
<u>Characteristics</u>	Intense ruby-red color, ethereal and vinous aroma and full and dry flavour.
<u>Food matches</u>	Roasts, tasty dishes, pork products and cheeses.
<u>Serving temperature</u>	18°-20° C
<u>Alcohol</u>	14% VOL.
<u>Product code</u>	PT 0075



Salento I.G.P Rosso Primitivo Red Wine

Area

Salento, Puglia

Grape

Primitivo IGP

Production
method

After being pressed, the grapes have the maceration process and the fermentation is done at controlled temperature with selected yeast. Wineterefer after the malolactic fermentation.

Characteristics

Ruby-red color, fruity bouquet and soft and well-balanced flavor.

Food matches

Grilled red meats, mature cheeses and roasts.

Serving

temperature

16°-18° C

Alcohol

13% VOL.

Product code

PT 0080





Falanghina IGP Campania White Wine

<u>Area</u>	Campania
<u>Grape</u>	Falanghina 100%
<u>Production method</u>	Soft pressing, fermentation in steel tanks
<u>Characteristics</u>	Crystalline straw yellow wine with notes of banana, apricot, elderflower, and Mediterranean herbs. Fresh, elegant, silky palate with a savory, playful character and satisfying finish.
<u>Food matches</u>	Ideal with a plate of spaghetti with clams and raw fish or shellfish.
<u>Serving temperature</u>	8°-10° C
<u>Alcohol</u>	13% VOL.
<u>Product code</u>	PT 0100





Gioi Extreme Sparkling Brut Rosé Sparkling Rosé Wine

<u>Area</u>	Capaccio-Paestum, locality Cannito
<u>Grape</u>	Aglianico 100%
<u>Production method</u>	Manual harvest with thinning. Guyot-trained vines. Soft pressing, steel fermentation. Classic Method.
<u>Characteristics</u>	Rosé with onion-skin color and fine bubbles. Fruity, floral nose. Dry, fresh, creamy palate with a clean finish.
<u>Food matches</u>	Ideal as an aperitif. Perfect with seafood, cold cuts, white meats, mozzarella, and Margherita pizza.
<u>Serving temperature</u>	10° C
<u>Alcohol</u>	12,5% VOL.
<u>Product code</u>	PT 0120



ITALY

Campania





Vetere
IGP Paestum
Rosé Wine

<u>Area</u>	Capaccio-Paestum, locality Cannito
<u>Grape</u>	Aglianico 100%
<u>Production method</u>	Manual harvest with thinning. Espalier-trained, Guyot-pruned vines. Cold maceration, soft pressing, brief skin contact.
<u>Characteristics</u>	Soft pink with delicate red fruits, rosehip, and herbs. Fresh, smooth, with a citrusy finish.
<u>Food matches</u>	Perfect as an aperitif. Pairs with seafood, starters, white meats, mozzarella, and Margherita pizza.
<u>Serving temperature</u>	10°-12° C
<u>Alcohol</u>	12% VOL.
<u>Product code</u>	PT 0110



ITALY

Campania





Trentenare IGP Paestum Fiano White Wine

<u>Area</u>	Capaccio-Paestum, locality Cannito
<u>Grape</u>	Fiano 100%
<u>Production method</u>	Manual harvest with thinning. 6-hour cryomaceration at 4°C. Fermented and aged 6 months on lees in steel.
<u>Characteristics</u>	Bright straw yellow. Peach, mandarin, fig, and herbs. Fresh, elegant, savory, and persistent.
<u>Food matches</u>	Ideal with seafood risotto, rich pasta, fish, soups, and dairy.
<u>Serving temperature</u>	12° C
<u>Alcohol</u>	13.5% VOL.
<u>Product code</u>	PT 0090





Corleto IGP Paestum Red Wine

<u>Area</u>	Stio, Cilento
<u>Grape</u>	Aglianico 100%
<u>Production method</u>	Manual harvest. Fermented 8 days at low temperature in steel. Aged 5 months: 85% steel, 15% new French oak.
<u>Characteristics</u>	Ruby red with purple reflections. Aromas of dark berries, cherry, mulberry, chamomile, vanilla, pine, and cinnamon. Soft, elegant, silky tannins, fresh acidity, and a harmonious, lasting finish.
<u>Food matches</u>	Pairs well with rich dishes, game birds, and tuna or salmon.
<u>Serving temperature</u>	14°-17° C
<u>Alcohol</u>	13% VOL.
<u>Product code</u>	PT 0085





Ceraso IGP Paestum Red Wine

<u>Area</u>	Capaccio-Paestum, locality Cannito
<u>Grape</u>	Aglianico 100%
<u>Production method</u>	Manual harvest. Soft pressing, fermentation, and 8 months aging in steel tanks at low temperature.
<u>Characteristics</u>	Ruby red with purple flashes. Aromas of blackberries, black plums, marron glacé, and rosehip. Smooth, soft, fruity palate with spicy tannins, fresh acidity, and intense minerality.
<u>Food matches</u>	Pairs with bold dishes, mature cheeses, grilled meats, and fish.
<u>Serving temperature</u>	15°–17° C
<u>Alcohol</u>	14% VOL.
<u>Product code</u>	PT 0105



DON TOMASI

Nero D'avola Sicilia DOC

Red Wine

Area

Palermo Monte Jato

Grape

Nero d'Avola

Production
method

Destemming followed by 12 days of maceration on the skins with fermentation in stainless steel tanks.

Characteristics

It reveals itself with a red color with violet reflections, a soft and full flavor, good tannic structure, warm, and persistent. On the nose, hints of ripe fruits stand out, including plum and black cherry.

Food matches

It pairs well with cured meats, even aged cheeses, and red meats.

Serving
temperature

18° C

Alcohol

13% VOL.

Product code

PT 0166



Cataratto IGP

Sicilia

White Wine

Area

Palermo Monte Jato

Grape

Catarratto

Production
method

Pure white wine made with cold cryomaceration in stainless steel tanks.

Characteristics

Clear straw-yellow color. Harmonious and elegant on the palate, with a well-expressed aromatic bouquet.

Food matches

Pairs well with appetizers, fish, shellfish, and white meats.

Serving

temperature

12° C

Alcohol

12,5% VOL.

Product code

PT 0163





BENIAMINO MASCHIO

Liquors

Limoncello San Michele

A typically Mediterranean liquor made by infusing lemon peel in alcohol with the addition of sweet lemon juice and premium refined sugar. Bright yellow in colour, with a strong and distinctively lemony aroma, Limoncello is a refreshing drink with a full, well- rounded flavour. Best served on the rock and after dinner drink.

Alcohol: 28% VOL.

Bottle contents: 70cl.

Product Code: PFW 0035





BENIAMINO MASCHIO

Liquors

Grappa Delicata

A white smooth and robust grappa it obtained its acquired taste through the distillation of pressed grapes of Prosecco picked in Conegliano and Valdobbiadene, Veneto areas. It is crystal clear and gives a long lasting delicate fragrance and typical aroma. It is served fresh at a temperature between 8° and 14° C.

Alcohol: 38% VOL.

Bottle contents: 70cl.

Product Code: PFW 0040





BENIAMINO MASCHIO

Grappa Brentè

The master craftsman Beniamino Maschio uses his many years of old world experience to produce the Brentè grappa, by blending the best grappa obtained from pressed grapeskins of prosecco and aged from 3 to 5 years in oak casks. the result is a first class grappa with a perfect combination of fragrance and aromas, with a delicate touch of fruit and vanilla, cocoa and honey, smooth and decidedly persistent.

Alcohol: 42% VOL.

Bottle contents: 70cl.

Product Code: PFW 0045





BENIAMINO MASCHIO

Grappa Prosecco

An aged grappa, obtained by means of the distillation of selected pomace of Prosecco vines, then left ageing for more than three years in oak barriques and big barrels in the Beniamino Maschio aging room and finally filtered and bottled. It has an amber color, and its fragrance is, intense and harmonious aromas with typical and pleasant notes of wood, intense, elegant and persistent structure. Perfect at room temperature.

Alcohol: 40% VOL.

Bottle contents: 70cl.

Product Code: PFW 0050



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