

PROSECCO BRUT D.O.C

Prosecco Sparkling Wine



CLASSIFICATION

Denominazione di Origine Controllata

VARIETALS

Glera grape

HARVEST

Early harvested

AREA OF ORIGIN

Treviso-Veneto

ABV

11% by Volume

AVAILABLE SIZES

1.5 ML/750ML/200ml

BOTTLING

Cold sterile microfiltration technique

LANDS

Hilly or pre-hilly but also flat. Not very deep, well drained and not too fertilized so as not to overly promote the natural vigor of the vine.

PRODUCTION TECHNIQUE

The grapes are pressed in a soft manner and undergo a slight maceration at low temperature.

SENSORY ANALYSIS

Light straw-yellow color. Rich bouquet with fruity notes. Distinctive floral aroma. Soft, agreeable and intense. Well-balanced with a delicate hint of fruit.

PAIRING

Pairs well with hors d'oeuvres, fish, seafood and cheese, especially if fresh. Great as an aperitif.

SERVING TEMPERATURE

Serve fresh at 46°F.

CASES PER PALLET

50

CASES PER LAYER

10

BOTTLE PER CASE

12

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

UPC CODE

684334925958



PROSECCO ROSE' EXTRA DRY D.O.C

Prosecco Sparkling Wine



CLASSIFICATION

Denominazione di Origine Controllata

VARIETALS

Glera at least 85%, 15% Pinot Noir

HARVEST

Early harvested

AREA OF ORIGIN

Treviso-Veneto

ABV

11% by Volume

AVAILABLE SIZES

750ML

BOTTLING

Cold sterile microfiltration technique

LANDS

Hilly or pre-hilly but also flat. Not very deep, well drained and not too fertilized so as not to overly promote the natural vigor of the vine.

PRODUCTION TECHNIQUE

The grapes are pressed in a soft manner and undergo a slight maceration at low temperature.

SENSORY ANALYSIS

Note of fresh-picked citrus, peach and pear, raspberry and wild strawberry. Dry initially yet very smooth.

PAIRING

Fresh, fragrant wine, young for natural vocation. Ideal as an aperitif. Wine for conversation, is suitable for delicious first courses and fish dishes.

SERVING TEMPERATURE

Serve fresh at 46°F.

CASES PER PALLET

50

CASES PER LAYER

10

BOTTLE PER CASE

12

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

UPC CODE

684334925941





PINOT GRIGIO DELLE VENEZIE D.O.C

White Wine



CLASSIFICATION

Denominazione di Origine Controllata

ABV

12% Alc. by Volume

SERVING TEMPERATURE

Serve fresh at 52°F

GRAPES

100% Pinot Grigio

HARVEST

Early harvest

AREA OF ORIGIN

Veneto, Northern Italy

AVAILABLE SIZES

750ML/1.5LIT

SOIL

Predominant land is the plain (70%) and the first hill (30%)

PRODUCTION METHOD

Static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass, fermentation and aging in steel

COLOR

Straw yellow color, it has vaguely greenish reflections

TASTING NOTE

The scent is delicate, pleasing but rather intense and sharp, with hints of acacia flowers. Dry, structured and a substantially harmonious flavor

FOOD PAIRING

Pairs well with fish, seafood, chicken and other light dishes.

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

684334925972





SAUVIGNON BLANC TREVENEZIE I.G.T

White Wine



CLASSIFICATION

Indicazione Geografica Tipica

ABV

12.5% Alc. by Volume

SERVING TEMPERATURE

52°F

GRAPES

100% Sauvignon Blanc

HARVEST

Harvested at the end of August

AREA OF ORIGIN

Veneto and Friuli Venezia Giulia, Northern Italy

AVAILABLE SIZES

750ML



SOIL

Predominately Clay

PRODUCTION METHOD

Static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass. It does not require rest or maturation

COLOR

Yellow. It has greenish shades

TASTING NOTE

Fresh taste with hints of pepper, asparagus, sage and wild mint. The wine recalls peach and apricot flavors, is persistent, and rich in minerals

FOOD PAIRING

Pairs well with fish, chicken and other dishes rich in vegetables, risotto and pasta with seafood and lemon

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

684334925996



SOAVE D.O.C

White Wine



CLASSIFICATION

Denominazione di Origine Controllata

ABV

12.5% Alc. by Volume

SERVING TEMPERATURE

52°F

GRAPES

100% Garganega

HARVEST

End of September

AREA OF ORIGIN

Ronca' hills

AVAILABLE SIZES

750ML

SOIL

Basalt-rich volcanic soil

PRODUCTION METHOD

Soft pressed off skins, followed by fermentation in stainless steel at 13-15C for 15-18 days

COLOR

Pale yellow

TASTING NOTE

Delicate, yet enveloping wine. Floral notes on the nose, mouthwatering lemony crispness, mineral backing with hints of chamomile and fennel and a crystal-clear finish

FOOD PAIRING

Pairs well with rich Italian seafood, white meat, pasta, and vegetables

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169636





CLASSIFICATION

Indicazione Geografica Tipica

ABV

13% Alc. by Volume

SERVING TEMPERATURE

52°F

GRAPES

100% Vermentino

HARVEST

Beginning of August

AREA OF ORIGIN

Agrigento, Sicily

AVAILABLE SIZES

750ML



SOIL

Clay

PRODUCTION METHOD

Fermentation takes place in steel tanks at controlled temperature. The ageing is made in steel tanks and then in bottle for at least 3 months

COLOR

Straw yellow color with greenish shades

TASTING NOTE

Deliciously fragrant, it is rich and long-lasting wine. Gorgeous scent of jasmine with bursts of peach, quince and citrus, and a mineral finish

FOOD PAIRING

Pairs well with seafood, pasta, or simply by its own in the sun.

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169650





CLASSIFICATION

Indicazione Geografica Tipica

ABV

12% Alc. by Volume

SERVING TEMPERATURE

50-54°F

GRAPES

Chardonnay

HARVEST

End of September

AREA OF ORIGIN

Veneto, North Italy

AVAILABLE SIZES

750ML

SOIL

Clay

PRODUCTION METHOD

Fermentation takes place in steel tanks at controlled temperature.

COLOR

Straw yellow color with greenish shades

TASTING NOTE

Fresh on the palate. Tropical and balanced flavor. Aromas of stone fruit, fruit and nectarine with a citrus backbone. Well-balanced acidity.

FOOD PAIRING

Pairs well with seafood, white meat, and light dishes.

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169667





CLASSIFICATION

Indicazione Geografica Protetta

ABV

13% Alc. by Volume

SERVING TEMPERATURE

54°F

GRAPES

100% Falanghina

HARVEST

On average last week of September

AREA OF ORIGIN

SALERNO-CAMPANIA

AVAILABLE SIZES

750ML



SOIL

clay calcareous, silty and loamy-sandy

PRODUCTION METHOD

Static settling of the must after soft pressing of the whole bunches; inoculation with selected yeasts on the clear mass, fermentation and aging in steel

COLOR

Beautiful bright straw yellow color.

TASTING NOTE

Ample and generous impact; well-balanced hints of citrus, pineapple, white peach. Fresh and satisfying; excellent balance between acid and salty flavors. Full and dry finish

FOOD PAIRING

Light dishes, white fishes and vegetables

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169704





ROSÉ ROSATO VENETO I.G.T

CLASSIFICATION

Indicazione Geografica Tipica

ABV

12% by Volume

SERVING TEMPERATURE

52°F

GRAPES

Blend of Merlot, Cabernet, Refosco and Raboso

HARVEST

Early harvested

AREA OF ORIGIN

Veneto Region – North Italy

AVAILABLE SIZES

(ML) 750



LANDS

The predominant land is the plain (70%) and the first hill (30%).

PRODUCTION METHOD

The Grapes are pressed in a soft manner and undergo a slight maceration at low temperature. After 12 to 24 hours, the must is separated from the skins and fermented very slowly at a controlled temperature.

COLOR

Rose' color with bright pink shades

TASTING NOTE

The scent is pronounced and persistent, recalling wild berries. The taste is dry but well balanced and soft. The finish is dry and fruity.

FOOD PAIRING

Pairs well with hors d'oeuvres, fish, seafood, cheese, especially if fresh. Great as an aperitif.

Rosé Wine



CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

UPC CODE

684334925903





CLASSIFICATION

Indicazione Geografica Tipica

ABV

ALC13% by Volume

SERVING TEMPERATURE

Serve at cellar temperature 64°F -68°F.

GRAPES

Blend of 60% Cabernet and 40% Malbec and hint of Refosco. Varies according to the vintage

HARVEST

Harvested at full ripeness

AREA OF ORIGIN

Veneto, ITALY

AVAILABLE SIZES

750ML

SOIL

Cultivated in plains and first hills.

PRODUCTION METHOD

The grapes are pressed in a soft manner, and traditionally vinified with maceration prolonged (a few days) at a controlled temperature. The average maturation period is between 8 and 10 months.

COLOR

Bright red color with purple shades.

TASTING NOTE

Full taste, dry, sapid and consistent. Fruity scent with notes of ripe cherry. Maintains characteristic drinkability and enjoyment.

FOOD PAIRING

Pairs well with meat and game dishes, as well as seasoned cheeses.

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

UPC CODE

8015391055067



MONTEPULCIANO D'ABRUZZO D.O.C

Red Wine



CLASSIFICATION

Denominazione di Origine Controllata

ABV

13% Alc. by Volume

SERVING TEMPERATURE

64-68°F

GRAPES

100% Montepulciano grape

HARVEST

At medium to late maturation

AREA OF ORIGIN

Abruzzo, South Italy

AVAILABLE SIZES

750ML/1.5 LIT

SOIL

High land terrain, whose altitude must not exceed 500m. Clay.

PRODUCTION METHOD

The grapes are pressed and subjected to prolonged maceration at controlled temperature. It cannot be in the market before March 1st of the following year

COLOR

Intense ruby color with slight orange tendency with aging. Purple shades

TASTING NOTE

Wild and well structured. Vinous fragrance with intense scent and a bit of cherries. The flavor is dry, full, sapid and soft but with light tannic

FOOD PAIRING

Pairs well with meat and game dishes, grilled meats and seasoned cheeses

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

684334925880



CABERNET VENETO I.G.P



CLASSIFICATION

Indicazione Geografica Protetta

ABV

13.5% by Volume

SERVING TEMPERATURE

Serve at cellar temperature 64-68°F

GRAPES

100% Cabernet Sauvignon

HARVEST

Harvested at full ripeness

AREA OF ORIGIN

Veneto, North Italy

AVAILABLE SIZES

(ML) 750

SOIL

It is cultivated in different soils; however, it prefers heavy soils. The predominant land is the plain (70%) and the first hill (30%).

PRODUCTION METHOD

The grapes are pressed in a soft manner, and traditionally vinified with maceration prolonged (a few days) at controlled temperature. The average maturation period is between 6 and 12 months.

COLOR

Intense red color with purple shades.

TASTING NOTE

The scent is intense, pleasing with a typically herbaceous note, especially in young types. The flavor is full, dry, with medium intensity. Round, with good balance.

PAIRING

Pairs well with meat and game dishes, as well as seasoned cheeses.

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169780



MERLOT VENETO I.G.T

CLASSIFICATION

Indicazione Geografica Protetta

ABV

13% by Volume

SERVING TEMPERATURE

Serve at cellar temperature 64-68°F

GRAPES

100% Merlot

HARVEST

Harvested at full ripeness

AREA OF ORIGIN

Veneto, North Italy

AVAILABLE SIZES

(ML) 750

SOIL

It is cultivated in different soils; however, it prefers heavy soils. The predominant land is the plain (70%) and the first hill (30%).

PRODUCTION METHOD

The grapes are pressed in a soft manner, and traditionally vinified with maceration prolonged (a few days) at controlled temperature.

COLOR

Red color with purple shades.

TASTING NOTE

Ripe red berries, soft on the palate and spicy note of black pepper on the nose. Dry well-structured and rounded fruit

FOOD PAIRING

Great with red meats and rich poultry dishes

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169643



CHIANTI D.O.C.G

Red Wine



CLASSIFICATION

Denominazione di Origine Controllata e Garantita

ABV

14% by Volume

SERVING TEMPERATURE

Serve at cellar temperature 64-68°F

GRAPES

100% Sangiovese with the addition of complementary wine varietal such as Canaiolo, Merlot, Colorino

HARVEST

From mid of September and finishing towards the 15th of October

AREA OF ORIGIN

Scandicci hills, Tuscany, Italy

AVAILABLE SIZES

(ML) 750



SOIL

Silly clays formed in the alluvial phase, attributable to the Elsa River in the upper Pliocene, about 3 million years ago. The clays give fine and elegant wines. More suitable for immediate drinking

PRODUCTION METHOD

Fermentation in steel vats for about 12 days, aging for 70% in cement and remaining 30% in oak barrels.

COLOR

Ruby red color with purple reflections.

TASTING NOTE

Fragrance with fruity hints and floral nuances. Good softness combined with lively freshness and a pleasant tannin.

FOOD PAIRING

Pairs very well with many appetizers for example Tuscan crostini with pate or salami and cheese

CASES PER PALLET

85

CASES PER LAYER

17

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Castellina

UPC CODE

762765169711



MOSCATO DELLA PROVINCIA DI PAVIA I.G.T

MOSCATO Wine



CLASSIFICATION

Indicazione Geografica Tipica

ABV

7% by Volume

SERVING TEMPERATURE

46-50°F

GRAPES

100% Moscato

HARVEST

Harvested in perfect ripeness

AREA OF ORIGIN

Province of Pavia, Lombardy, North Italy

AVAILABLE SIZES

(ML) 750

SOIL

Clay soil

PRODUCTION METHOD

Cold "must" is brought to a temperature close to freezing. It is bottled using the cold sterile microfiltration technique

COLOR

Bright yellow

TASTING NOTE

Fresh, fragrant with aromas of fruit and honey. Rich in flavor, it maintains a balance between sweetness and richness

FOOD PAIRING

Perfect for sipping or as aperitif. It blends nicely with fruit and cheese desserts. Pairs well with Italian biscotti

CASES PER PALLET

60

CASES PER LAYER

12

BOTTLE PER CASE

12

CASE WEIGHT

35 LB

CASE DIMENSIONS

(L/W/H) Inches

BOTTLE TYPE

Burgundy

UPC CODE

762765169629



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