



AWE



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Sparkling Wines

Carpene Malvolti
Ca' de Medici

*Conegliano Valdobbiadene, Italy
Emilia-Romagna, Italy*

Signature Wines

Sicilian Gold
Alessandro di Camporeale
Terre di Melazzano
Enzo by Delibori

*Camporeale, Sicily
Camporeale, Sicily
Greve in Chianti, Italy
Calmasino di Bardolino, Italy*

Italian Wines

Antico Colle
Fattoria dei Barbi
Branko
Cascina Boschetti Gomba
La Caplana
Poggio al Salle
G. Savini

*Tuscany, Italy
Montalcino, Italy
Cormons, Italy
Barolo, Italy
Gavi, Italy
Chianti, Italy
Montepulciano d'Abruzzo, Italy*

CARPENE MALVOLTI
Prosecco Extra Dry 1868

Whether on the summer patio or celebrating birthdays (kicks off our founders annual bday dinner) and anniversaries, Carpena Malvolti Prosecco is the perfect sparkling wine for any occasion! Enjoy!

Delicate and fruity extra dry aromatic sparkling wine, with an aftertaste of apple, suitable for aperitifs, cocktails, and light Mediterranean dishes.

WINE TYPE: Sparkling

GRAPE VARIETY: 100% Glera

ORIGIN & SOIL: DOCG area of Conegliano and Valdobbiadene

VINIFICATION: Conegliano Valdobbiadene

ALCOHOL: 11%

COLOR: Straw yellow with greenish hues

BOUQUET: Very delicate and fruity, with an aroma of apple

TASTE: Fruity, soft and dry

SERVING SUGGESTIONS: Aperitif, perfectly with light Mediterranean dishes. Excellent in cocktails

POURING TEMPERATURE: 6-8°C. (42-45°F)

FORMATS: 187mL & 750 mL



CARPENE MALVOLTI |

Rosè Brut

Our In-House Prosecco in a Rosè! Our family always has a bottle of Carpenè handy! Whether on the summer patio or celebrating birthdays and anniversaries, Carpenè Malvolti Prosecco is the perfect sparkling wine for any occasion! Enjoy!

WINE TYPE: Sparkling

GRAPE VARIETY: 85% Pinot Noir, 15% Raboso

ORIGIN & SOIL: French clone, grown between the rivers Piave and Livenza

VINIFICATION: Charmat Method

ALCOHOL: 12%

COLOR: purple, with crimson nuances

BOUQUET: floral, with aromas of delicate and intense wild berry and marasca cherry

TASTE: full, savoury and round

SERVING SUGGESTIONS: with fish risotto, baked salmon, eel, creamed cod, veal, poultry and rabbit. Excellent with sheep and goat cheese

POURING TEMPERATURE: 8-10°C.
(45-50°F)

FORMATS: 187mL & 750 mL



CA' DE MEDICI BRUSCUS SAN VALENTINO | Lambrusco

Exuberant is the word to describe this wonderful wine. A generation ago, legions of mass-produced, sweetened-for-the-U.S. market Lambrusco flowed all over America, ruining the reputation of the DOC until now. Today, Lambrusco is enjoying an incredible rebirth amongst lovers of clean, fresh, dry, fruit character with a hint of bubbles. A perfect aperitif, you won't be able to keep that bottle in the fridge very long. Frothy deep ruby red love!

WINE TYPE: sparkling red wine

ALCOHOL: 8% by volume

COLOR: Deep ruby red with violet reflections and a fine perlage

ON THE NOSE: Intense vinous bouquet with hints of ripe red fruits. Lively, fresh, sweet and inviting with bright fruit and a delightful sparkle.

SERVING SUGGESTIONS: serve with meat main dishes, roasted or braised

POURING TEMPERATURE: 12°C(55°F)



ALESSANDRO DI CAMPOREALE | **Kaid Syrah**

Syrah is considered the most “Sicilian” among the international vine varieties. First planted in 1989 in Contrada Mandranova, it has thrived in local climate conditions. Outstanding by nature and very pleasing to the palate, Sicilian Gold Syrah is a powerful and complex wine which marries exuberance, silkiness, and exceptional intensity.

WINE TYPE: red – DOC Sicilia – BIO

GRAPE VARIETY: 100% Syrah

ALCOHOL CONTENT: 14% by volume

SUGGESTED PAIRINGS: Remarkable with a tasty Sicilian braciolo (stuffed meat roll) and braised black pig

SERVING TEMPERATURE: 61°F - 64°F (16°C -18°C)

COLOR: Ruby red, dark, and opaque with violet

ON THE NOSE: Rich and elegant, with notes of black cherries, black currants, cocoa, graphite, humus, roasted coffee, rhubarb, black pepper, and cloves which create an intriguing and charming bouquet

PALATE: Powerful, velvety, and confident
Soil type: Hilly, clay, and calcareous presence of stones

ALTITUDE: 400 meters above sea level

AGE OF VINES: 1989

GROWN: Contrada Mandranova in Camporeale

TRAINING SYSTEM: Espalier with spurred cordon prune

NO. OF VINES/HECTARE: 4.400

HARVESTING: First week of September with manual harvest and grape selection

MACERATION: About 12 days at a constant temperature (50°F/10°C)

AGING: 12 months in French oak tonneaux

BOTTLE AGING: 6 months at controlled temperature (64°F/18°C)



ALESSANDRO DI CAMPOREALE | **Kaid Sauvignon**

Born from vines planted in 2004, Alessandro di Camporeale Sauvignon is the perfect combination between varietal notes and peculiarities of territory. It is an elegant and refined wine that will charm you with its inexhaustible weaving and enveloping energy. You will love its saltiness and enjoyable finish that recalls freshly picked almonds.

WINE TYPE: white – DOC Sicilia – BIO

GRAPE VARIETY: 100% Sauvignon Blanc

ALCOHOL CONTENT: 13% by volume

BEST WITH: Excellent with seafood ravioli with fresh vegetables or turbot with rosemary

SERVING TEMPERATURE: 50°F - 54°F (10°C - 12°C)

SUGGESTED GLASS: Medium, tulip-shaped glass to fully enjoy the bouquet

COLOR: Straw yellow with bright green reflections

ON THE NOSE: In addition to a nuance of delicate and gentle minerals, lime, passion fruit, grapefruit, wet nettle, lavender, and elderflowers

PALATE: Strong mineral entry, almost salty, evolves into a powerful, long sweet finish

SOIL TYPE: Hilly, mainly clay, with presence of stones

ALTITUDE: 450 meters above sea level

AGE OF VINES: 2004

GROWN: Contrada Mandranova in Camporeale

TRAINING SYSTEM; Espalier with Guyot pruning

NO. OF VINES PER HECTARE: 4.000

MACERATION: The grapes are destemmed and cooled, then softly crushed in absence of oxygen

FERMENTATION: 15 days, in steel tanks, at 58°F- 59°F (14-15°C)

AGING: In steel tanks, 6 months on the fine lees at 50°F -54°F (10°C - 12°C)



ALESSANDRO DI CAMPOREALE |

Donnatà Nero D'Avola

At 380 meters above sea level, grown in clay soil rich in limestone and potassium, lie the young and thriving Nero D'Avola vineyards of the Alessandro family. Produced from the most important Sicilian red grape, Donnatà has a striking and complex personality, expressing its origins by being very enjoyable and well balanced.

WINE TYPE: red – DOC Sicilia - BIO

GRAPE VARIETY: 100% Nero D'Avola

ALCOHOL CONTENT: 14% by volume

SUGGESTED PAIRINGS: Meat, Pasta and Tuna

SERVING TEMPERATURE: 61°F (16°C)

COLOR: Dark ruby red with lively and bright hues

ON THE NOSE: Aromatic and distinct wine, where fragrant and wholesome notes of blackberry, cherry, Mediterranean shrubs, nutmeg, and chocolate

PALATE: Intense, lively, and with character; soft yet pulsating and pleasant to drink.

SOIL TYPE: Hilly, clayish, sandy

ALTITUDE: 350 and 450 meters above sea level

AGE OF VINES: 2000, 2006

GROWN: Contrada Mandranova and Contrada Torretta in Camporeale

TRAINING SYSTEM: Espalier with spurred cordon

NO. OF VINES PER HECTARE: 4.400

HARVESTING: Second week of September with manual harvest and grape selection

MACERATION: 12 days

ALCOHOLIC FERMENTATION: 7 days in steel tanks (23°C - 26°C)

MALOLACTIC FERMENTATION: Fully carried out in stainless steel tanks with indigenous lactic bacteria

AGING: 6 months in steel tanks; portion aged 6 months in oak casks

BOTTLE AGING: 10 months at controlled temperature (64°F/18°C)



ALESSANDRO DI CAMPOREALE | **Benedè Catarratto**

Catarratto is one of the oldest native wines in Sicily. Widely cultivated in the western region of the island, it is one of the leading white grape varieties today. With its persuasive and enjoyable flavors and crunchy fruit taste, Benedè is both a traditional and very drinkable wine. It demonstrates the invaluable proof of Catarratto grapes that have been long-grown in Sicily.

WINE TYPE: white – DOC Sicilia - BIO

GRAPE VARIETY: 100% Catarratto Comune e Lucido

ALCOHOL CONTENT: 13% by volume

ANNUAL PRODUCTION: 30,000

SERVING SUGGESTIONS: Excellent with seafood appetizers, grilled king prawns and scampi

SERVING TEMPERATURE: 50°F - 54°F (10°C - 12°C)

COLOR: Bright and straw-colored

ON THE NOSE: Soft and perfumed notes of almond, white peach, orange blossom and citrus create a refined and inviting bouquet

PALATE: Freshness, softness and elegance are the main characteristics of this generous and pleasingly complex wine, with uncommon qualities of long-lasting liveliness

SOIL TYPE: Hilly, clayish, sandy

ALTITUDE: 420 meters above sea level

AGE OF VINES: 1990

GROWN: Contrada Mandranova and Contrada Macellarotto in Camporeale

TRAINING SYSTEM: Espalier with Guyot pruning

NO. VINES PER HECTARE: 3.500

HARVESTING: Second week of September with manual harvest and grape selection

FERMENTATION: 15 days, in steel tanks, at 58°F- 59°F (14-15°C)

AGING: In steel tanks, 6 months on the fine lees at 50°F - 54°F (10°C - 12°C)



ALESSANDRO DI CAMPOREALE | Grillo Vigna di Mandranova

From our Grillo vineyards on the Mandranova Estate comes a wine of extraordinary freshness and balance, a captivating interpretation of one of the most famous vines of Sicilian oenology. A very fresh and aromatic wine, coming from one of the most renowned grapes of the island, it has perfectly adapted to the Contrada Mandranova's microclimate. Its tropical and citrusy notes, cleverly enhanced by the work in the vineyard, are combined for a long, mineral finish.

WINE TYPE: white – DOC Sicilia – BIO

GRAPE VARIETY: 100% Grillo

ALCOHOL CONTENT :13.5% by volume

ANNUAL PRODUCTION: 18,000 bottles

SERVING SUGGESTIONS: Risotto with artichokes, swordfish rolls

SERVING TEMPERATURE: 50°F - 54°F (10°C - 12°C)

COLOR : Straw yellow with bright green reflections

ON THE NOSE: Fresh notes of grapefruit, papaya, mango, and passionfruit well-balanced by the most delicate notes of white peach and elderflower

PALATE: Strong mineral entry, almost salty, evolves into a powerful, sweet finish

SOIL TYPE; Hilly, mainly clay, with presence of stones

ALTITUDE: 450 meters above sea level

AGE OF VINES: 2009

GROWN: Contrada Mandranova in Camporeale

TRAINING SYSTEM: Espalier with Guyot pruning

NO. VINES PER HECTARE: 4.000

HARVESTING: Second week of August with manual harvest and grape selection

MACERATION: The grapes are destemmed and cooled, then softly crushed in absence of oxygen

FERMENTATION: 5 days, in steel tanks, at 58°F- 59°F (14-15°C)

AGING: In steel tanks, 6 months on fine lees at 50°F - 54°F (10°C - 12°C)

BOTTLE AGING: 2 months at controlled temperature (64°F/18°C)



TERRE DI MELAZANNO | Chiandrè Chianti DOCG

This wine is a result of a synthesis between respect for tradition and the search for innovation in the new clones of Sangiovese and production techniques. It has an excellent persistence and consistency, made evident by its legs that descend slowly from the inner wall of the glass in which the wine is poured. The perfume is intense, ethereal, and spacious with hints of violets and fruit. The taste is warm, velvety, and smooth and above all balanced and well structured. It is a wine suited to aging.

WINE TYPE: red – DOCG

GRAPE VARIETY: 90% Sangiovese, 5% Merlot, 5% Canailo

ALCOHOL CONTENT: 13% by volume

SERVING SUGGESTIONS: Red meat, game, and mature cheese

SERVING TEMPERATURE: 64°F (18°C)

SUGGESTED GLASS: Glass with a medium-sized bowl to best highlight its legs

COLOR: Vivacious red evolving into garnet with age

ON THE NOSE: There's a room-full of aromas in this wine including plum, vanilla, caramel, chocolate, strawberry, tobacco and leather

PALATE: Dry, warm, velvety, soft, well balanced taste and persistent vanilla-like aftertaste

ALTITUDE: 450 meters above sea level

AGE OF VINES: 15 years

GROWN: Greve in Chianti

TRAINING SYSTEM: 80% spurred cordon, 20% Tuscany arch

NO. VINES PER HECTARE: 4.700

AGING: 12 months in oak barrels, Merlot - 6 months in French oak barrels

BOTTLE AGING: 6 months

SUGGESTED DRINKING WINDOW: 2015 – 2025



DELIBORI | Enzo

Pinot Grigio has a pale straw yellow color, with known characteristics of pear, apple and lemon. Soft on the palate, it is characterized by a good freshness and a pleasant fruity presence.

WINE TYPE: light bodied white wine

GRAPE VARIETY: 100% Pinot Grigio

ORIGIN & SOIL: vineyards are located in the Veneto Region, primarily in the province of Verona

VINIFICATION: cold steeping of pressing, soft pressing and fermentation at controlled temperature between 18-20°C

ALCOHOL CONTENT: 12% by volume

TOTAL ACIDITY: 5.10%

COLOR: straw yellow colour

ON THE NOSE: intense fragrance

PALATE: smooth, harmonious

SERVING SUGGESTIONS: Excellent as an aperitif or with white sauces, white fish and soups

CONSUMPTION: serve chilled immediately after opening

POURING TEMPERATURE: 12-14°C (52-56°F)

FORMATS: 750 mL & 1.5L



**ANTICO COLLE |
Vino Nobile di Montepulciano**

The Vino Nobile di Montepulciano is made from Sangiovese grapes and a small percentage of Merlot. The harvesting of the grapes usually takes place in October and in any case only when the optimal conditions of the fruit are reached.

WINE TYPE: red

GRAPE VARIETY: 95% Sangiovese, 5% Merlot

ORIGIN: Montepulciano

SOIL: Medium mixture in striated layers of clay

ALCOHOL: 14% by volume

SERVING SUGGESTIONS: Tuscan cheese, first course

POURING TEMPERATURE: 15-16°C (60°F)



**ANTICO COLLE |
Rosso di Montepulciano**

Rosso di Montepulciano is made with a mixture of Sangiovese and Merlot grapes. The harvest normally takes place in October, once the fruit has reached optimum condition. It is advised to open the wine one hour prior to serving. This wine is accompanied well by first courses, roasts, cold meats and cheese. The color of this wine is an intense ruby red with an aroma of red fruit and berries. With flowery undertones, and a harmonious and very agreeable flavor.

WINE TYPE: young red

GRAPE VARIETY: 95% Sangiovese, 5% Merlot

ORIGIN & SOIL: Montepulciano

ALCOHOL CONTENT: 13.5% by volume

COLOR: ruby red with violet veining

ON THE NOSE: vinous, pleasantly intense and persistent

PALATE: soft and appealing

SERVING SUGGESTIONS: ideal served with cold meats

POURING TEMPERATURE: 15-16°C (60°F)



**FATTORIA DEI BARBI |
Orvieto Classico Abboccato**

A deliciously traditional smooth white blend. Showcasing thirst quenching characteristics of honeydew and green apple rounded by a slightly sweet but smooth finish. A perfect wine for patio sipping, shellfish, and spicy dishes.

WINE TYPE: young white

GRAPE VARIETY: 40% Grechetto, 30% Procanico, 20% Drupeggio, 10% Verdello

VINIFICATION: in stainless steel vats, stopped by cooling to obtain a residual sugar of 11.8 gr/L

ALCOHOL CONTENT: 12.5% by volume

TOTAL ACIDITY: 5.5%

COLOR: light straw yellow

ON THE NOSE: refined, elegant and harmonious

PALATE: delicately medium sweet and fragrant

SERVING SUGGESTIONS: excellent as an aperitif, well with light hors-d'oeuvres, omelettes with vegetables, and fish

SUGGESTED DRINKING WINDOW: best when fresh, within 2 years

POURING TEMPERATURE: 10-12°C (50-55°F)



BRANKO | Pinot Grigio

Like many other varieties, Pinot Grigio was imported from France and it is to the excellence the grape achieves here that the Collio owes much of its fame. This fruit-forward, characterful wine melds very special aromas from fermentation and partial maturation in oak, its initial swagger giving way to more harmonious perceptions that thrill the senses. Sun-dried hay and walnut skin aromas accompany nectarines and confectioner's cream, comparisons that spring instinctively, and very clearly, to mind. The warm, plush mouthfeel with its discreet acidity and pleasing sensation of elegant fullness derives from the fact that at least ten per cent of the wine is conditioned in mid-sized oak casks.

GRAPE VARIETY: 100% Pinot Grigio

GROWN: Branko vineyards near Cormons

VINES: 5,500 vines per hectare

TRAINING SYSTEM: Guyot

HARVESTING: Hand harvested early morning

VINIFICATION: Must be kept for 24 hours at 7°C to precipitate the tartrates and then fermented at 15-18°C. If malolactic fermentation starts naturally it is allowed to complete and is not induced.

AGING: Stainless steel for 85% of the wine and 15% is aged 4 months in new barrels



BRANKO | Sauvignon

Branko's richly aromatic and highly distinctive Sauvignon offers a range of perceptions reminiscent of pennyroyal, sage, rosemary and elderflowers, tempting the nostrils with a thrillingly satisfying aromatic banquet. The fragrances derive from the grape's genetic heritage and Igor has chosen not to layer them with the elegant toasty nuances of maturation in small oak, a procedure which is not used with this wine type. Structure and flavor find perfect balance.

GRAPE VARIETY: 100% Sauvignon

GROWN: 1.5ha of the Branko vineyards near Cormons

VINES: 5,500 vines per hectare

TRAINING SYSTEM: Guyot

HARVESTING: Hand harvested in the early morning

VINIFICATION: Must be kept for 24 hours at 7°C to precipitate the tartrates and then fermented at 15-18°C. If malolactic fermentation starts naturally, it is allowed to complete and is not induced.

AGING: Stainless steel vats



**CASCINA BOSCHETTI GOMBA |
Roero Arneis DOCG**

Seashells and sand are the key to Roero Arneis. The best Roero Arneis wines taste like white melon generously sprinkled with sea salt. It's a nice combination: you get the fruit up front, but the saltiness makes it a great food wine and fresh in the summer. Roero is just across the Tanaro River from Barolo and was underwater 70,000 years ago lending the perfect soil to produce Barolo quality white varietals.

WINE TYPE: light white wine

GRAPE VARIETY: 100% Arneis

ORIGIN & SOIL: calcareous, sandy
340m above sea level with southerly exposure, overlooking the wide Tanaro Valley

VINIFICATION: soft pressing;
temperature-controlled fermentation

ALCOHOL CONTENT: 13.5% by
volume

TOTAL ACIDITY: 5.10%

COLOR: bright straw yellow

ON THE NOSE: fresh and fruity

PALATE: smooth, delicate, with a
slightly bitter aftertaste

SERVING SUGGESTIONS: fish and
shellfish dishes

POURING TEMPERATURE: 10°C(50°F)



**CASCINA BOSCHETTI GOMBA |
Barolo Sori DOCG**

Nebbiolo is the star variety of northern Italy's Piedmont region. Nebbiolo is an elegant variety with mouthwatering acidity and a compelling perfume of rose petals, violets, fresh tar, licorice, clay, and dried cherries. Light in color and body, Nebbiolo is a more powerful wine than one might expect, and its firm tannins typically need time to mellow. With age, it develops a velvety texture and a stunningly complex bouquet.

WINE TYPE: full bodied red wine

GRAPE VARIETY: 100% Nebbiolo

ORIGIN & SOIL: blue marl and yellow sand on top of Boschetti hill in Barolo

VINIFICATION: soft crushing with stemming, temperature-controlled fermentation with 9-10 days maceration on skins

ALCOHOL CONTENT: 14% by volume

TOTAL ACIDITY: 5.10%

COLOR: bright garnet red

ON THE NOSE: ethereal, intense, with scents of ripe fruit and notes of roses and blackberries

PALATE: structured, opulent with a spicy, mineral aftertaste

SERVING SUGGESTIONS: excellent with meat dishes, roasts, game and dishes served with truffles.

POURING TEMPERATURE: 20°C(68°F)



**CASCINA BOSCHETTI GOMBA |
Barbera D'Alba**

Friendly, approachable, and full of juicy fruit flavor, Barbera produces wines in a wide range of styles, from young and fruity to serious, spicy, and age-worthy. Barbera is typically marked by red cherry, raspberry, and blackberry flavors backed by a signature zingy acidity and smooth tannins. Barbera planted in Alba takes on a more powerful, structured personality than that of its counterparts in Asti.

WINE TYPE: medium bodied red wine

GRAPE VARIETY: 100% Barbera

ORIGIN & SOIL: calcareous, sandy; the Boschetti hill, overlooking town of Barolo

VINIFICATION: stemming and soft crushing; maceration on skins for 8-9 days; temp controlled fermentation

ALCOHOL CONTENT: 14% by volume

TOTAL ACIDITY: 5.10%

COLOR: deep ruby red with garnet hues

ON THE NOSE: intense, vinous bouquet; floral and fruity scents with a leading note of ripe cherries

PALATE: dry, full, lively and structured

SERVING SUGGESTIONS: roast and boiled meats

POURING TEMPERATURE: 18°C(65°F)



**CASCINA BOSCHETTI GOMBA |
Dolcetto D'Alba**

Deep purple color with fresh aromatics of cherry and flowers. The structure has a lightness and brightness to it so not overly complex. Dolcetto translates to “little sweet one,” and though the wines produced are typically not sweet in terms of residual sugar, they do possess delightfully fruity flavors of red cherry and blueberry, with an almond-like bitterness at the end and occasional hints of chocolate.

WINE TYPE: medium red wine

GRAPE VARIETY: 100% Dolcetto

VINIFICATION: stemming and crushing fermentation with maceration on skins for 7-8 days, aging in steel tanks

ALCOHOL CONTENT: 13% by volume

TOTAL ACIDITY: 5.10%

COLOR: purplish red with violet hues

BOUQUET: rich, intense, spicy

TASTE: full, mineral

SERVING SUGGESTIONS: hors d'oeuvres and rice and pasta dishes

POURING TEMPERATURE: 18°C(65°F)



LA CAPLANA |

Gavi D.O.C.G. del Comune di Gavi

Gavi is known for its straw yellow color as well as fine intensity and good consistency. Its aroma is intense with the scent of white flower and an aromatic trace of minerals. The taste is pleasantly fresh, savory and balanced with a fine structure and almonds aftertaste.

Gavi is usually drunk as a “young” new wine and maintains the special characteristics in the bottle over time. It goes well with appetizers as well as white meat and fish dishes. Italians are fond of drinking Gavi as an aperitif too.

WINE TYPE: BIANCO D.O.C.G.

GRAPE VARIETY: 100% CORTESE

ALCOHOL CONTENT: 12.0% by volume

SUGGESTED PAIRINGS: oysters, clams, fish, shellfish, Feta, Brie, Gruyere, Havarti, Mozzarella, Ricotta



POGGIO AL SALE |

Chianti DOCG

From a beautiful winery nestled in the hills between Florence and Siena, this is a classic Chianti blend - Featuring Sangiovese, Canaiolo and Ciliegiolo grapes, it offers smooth, fresh black cherry flavors - Positively heavenly with hearty pasta dishes.

GRAPE VARIETY: 95% sangiovese, 5% ciliegiolo

AVERAGE VINE AGE: 20 years

GROWN: Tuscany (Siena and Castellina in Chianti)

ORIGIN & SOIL: The typical soil of Chianti area is rich in clay, limestone and fragmented rock, situated at an average altitude of 200-300 above the sea level.

HARVESTING: The grape stalks are removed and then vinified separately in small stainless-steel tanks, with frequent plunging of the cap in order to obtain better extraction of color, polyphenols and aromatic substances. During this period, usually exceeding 20 days, the wine completes alcoholic fermentation at a maximum temperature of 28°C.

AGING: no oak aging/ stored in stainless steel vats at controlled temperature prior to bottling.

PALATE: Ripe cherry on the nose, medium bodied with a refreshing fruity palate. Beautifully rounded body with soft tannins, pleasant with cherry driven finish.

SUGGESTED PAIRINGS: one of the most versatile wines of Italy, Chianti pairs well with pasta, roasts, or barbecues.



POGGIO AL SALE |

Rosso di Montalcino

A fragrant red wine made from one of the most famous Italian grapes - Sangiovese. This variety is very fond of the hot and dry climate, which is inherent in Tuscany. Sangiovese gives the drink a good acidity, high tannins, a beautiful ruby red color. Matured wine in small oak barriques for 8 months, 1 month still holds wine bottles. Through this maturation the taste of wine appears notes of wood, vanilla and resins.

GRAPE VARIETY: 100% Sangiovese grapes, 15 year-old vineyard.

ORIGIN & SOIL: The Hill of Montalcino has several pedological environments, owing to its formation over different geological ages. The lowest areas are made up of relatively loose soils. Going up, the soil becomes dense with rock formations, while the active stratum thins out, since these are soils formed by the decomposition of original rocks, namely marl and limestone.

VINIFICATION: The grapes are hand-picked in late summer when they are perfectly ripe, beginning as early as the end of September and continuing through to the half of October. After de-stemming, the grapes are pressed in compressed air vats. Fermentation and maceration on the skins, takes place in stainless steel vats for 15 days.

AGING: 8 months Oak Barrels (Slovenian) / 2 months in bottles.

PALATE: Lively aromas of red cherry and strawberry with subtle hints of flint and underbrush. Red cherry and blackcurrant offer an easy-drinking sweetness.

SUGGESTED PAIRINGS: It is ideal with spicy roasts, game or aged cheese.



SAVINI |

Chardonnay+Pinot Grigio

Luminous straw yellow. Intense nose, bestowing fruity scents of pear, apple and plum together with floral notes of hay and acacia. Dry, fruity palate, fresh. This wine has a good structure and a lengthy persistence with hint of almonds. With starters, pasta, white meat and fish.

WINE TYPE: light white wine

GRAPE VARIETY: Chardonnay 80%,
Pinot Grigio 20%

VINIFICATION: fermentation in stainless steel tanks at controlled temperature for around 10 days

ALCOHOL CONTENT: 12% by volume

TOTAL ACIDITY: 5.10%

COLOR: straw yellow with golden highlights

ON THE NOSE: very pleasant fruity nose, with scents of pear, plum, but also citrus fruits with a touch of honey

PALATE: fresh, rightly rounded with a very long, citrus fruit, clean finish...

NOT typical Chardonnay or Pinot Grigio

SUGGESTED PAIRINGS: excellent with starters and pasta dishes or risotto

POURING TEMPERATURE: 10°C(50°F)



SAVINI |

Montepulciano D'Abruzzo Riserva

Garnet red and very concentrated. On the nose, it opens to a bouquet of dark fruits jam and withered flowers, enriched with subtle pepper. Sleek, elegant, with great structure containing velvety tannins. Warm, rightly fresh and very persistent.

WINE TYPE: full red wine

GRAPE VARIETY: 100%
Montepulciano

VINIFICATION: soft pressing and
vinification at controlled temperature

ALCOHOL CONTENT: 13.5% by
volume

COLOR: garnet red, very concentrated

ON THE NOSE: dark fruits and jam
and withered flowers enriched with
subtle pepper and cardamom notes

PALATE: warm, rightly fresh and
sapid; very persistent, recalling fruit
and spices

SUGGESTED PAIRINGS: serve with
meat main dishes, roasted or braised

POURING TEMPERATURE: 18°C(65°F)



From our family to yours,

Thank you!

