

MARCHE ITALIANE

ITALIAN TASTE PASSION

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1. WINES



MARCHE ITALIANE
ITALIAN TASTE PASSION

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LUMINIS



Wine: Offida Pecorino D.O.C.

Grapes: 100% Pecorino

Alcohol Content: 13%

Features

Color: straw yellow with golden highlights

Bouquet: flower with mineral hints and a soft hint of sweet spices

Taste: fresh, intense and persistent

White vinification of grapes, soft pressing, fermentation under controlled temperature

CLARENTE



Wine: Offida Passerina D.O.C.

Grapes: 100% Passerina

Alcohol Content: 12,5%

Features

Color: Straw yellow depending from the degree of maturation of the grapes

Bouquet: flower with hints of tropical fruits

Taste: fresh, intense and persistent

Vinification: soft pressing of the grapes. The fermentation of the must is under controlled temperature to preserve the fragrance and the taste of Passerina vineyards

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LUCEAT



Wine: Marche Rosso I.G.T.

Grapes: Sangiovese, Montepulciano and Cabernet

Alcohol Content: 13%

Features

Color: Intense ruby red

Bouquet: intense and persistent, with pronounced characteristics of red berry fruits, hints of liquorice and green pepper

Taste: dry, warm, soft, correctly tannic, soft bitterish

Vinification: it's made with a careful combination of the 3 variety of grapes, considering their different degrees of maturation to preserve and to enhance the scent and the taste of this vineyards in this zone of production. Refining is in barriques and tonneaux for a period not lower of 18 months

ORIGO



Wine: Offida Rosso D.O.C.

Grapes: Montepulciano and Cabernet Sauvignon

Alcohol Content: 13%

Features

Color: intense ruby red leaning to garnet with maturation

Bouquet: intense, persistent and fruity

Taste: dry, warm and full-bodied

Vinification of the 2 vineyards is separately. Fermentation with maceration on the skins is no less of 18 days under a controlled temperature of 25° C. Refining takes 24 months on wood and 6 months on the bottle.

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CUIPIO



Wine: Rosso Piceno D.O.C.

Grapes: Montepulciano and Sangiovese

Alcohol Content: 13%

Features

Color: intense ruby red with purplish highlights

Bouquet: intense, fruity with notes of preserve and a thin spicy hint

Taste: dry, soft, correctly tannic, warm and persistent

Vinification: maceration in red of the grapes under controlled temperature

DULCESCO



Wine: Grapes Must

Grapes: white grapes

Alcohol Content: 5%

Features

Color: delicate straw yellow with a bright leaning

Bouquet: intense with a soft aromatic note, fragrant, delicate

Taste: smooth, quite fresh and savory, long taste-olfactory persistence

Vinification: handly advanced grapes collect. Soft pressing, cleaning of the must and filtration with block of fermentation

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ROSSO PICENO DOC



Wine: Rosso Piceno D.O.C.
Grapes: Montepulciano and Sangiovese
Alcohol Content: 12,5%

Features

Color: intense ruby red with purplish highlights

Bouquet: intense, fruity with notes of preserve and a thin spicy hint

Taste: soft, correctly tannic

Vinification: maceration in red of the grapes under partial controlled temperature of fermentation

MARCHE MERLOT IGT



Wine: Marche Merlot I.G.T.
Grapes: Merlot
Alcohol Content: 12%

Features

Color: intense and bright ruby red

Bouquet: it's possible to identify immediatly the typical herbaceous sensations of the vineyard, that open the wine to the following spicy hints

Taste: full flavored, soft and harmonic, in the end it's possible to feel a pleasant note of vanilla's tobacco

Vinification under controlled temperature to preserve the aroma and to enhance the scents.

MARCHE CHARDONNAY

IGT



Wine: Marche Chardonnay I.G.T.

Grapes: Chardonnay

Alcohol Content: 12%

Features

Color: straw yellow with greenish highlights

Bouquet: intense, fresh with typical hints of tropical fruits and "golden" apple

Taste: persistent, full-bodied

Vinification: soft pressing of the grapes. The fermentation of must is under controlled temperature to preserve the aroma

MARCHE PASSERINA

IGT



Wine: Marche Passerina I.G.T.

Grapes: Passerina

Alcohol Content: 12%

Features

Color: straw yellow with greenish highlights

Bouquet: fresh, flower with hints of tropical fruits

Taste: fresh, persistent, typical

Vinification: soft pressing of the grapes. The fermentation of must is under controlled temperature to preserve scents and taste typical of Passerina vineyard

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**FALERIO DEI COLLI
ASCOLANI DOC**



Wine: Falerio dei Colli Ascolani D.O.C.
Grapes: Trebbiano, Passerina, Pecorino
Alcohol Content: 12,5%

Features

Color: straw yellow with golden highlights
Bouquet: delicate with hints of small white flowers

Taste: fresh, savory, slightly sharp

White vinification of grapes, soft pressing, fermentation under controlled temperature

**OFFIDA PECORINO
DOC**



Wine: Offida Pecorino D.O.C.
Grapes: 100% Pecorino
Alcohol Content: 12,5%

Features

Color: straw yellow
Bouquet: floral with hints remembering small yellow flowers, fruity with prevalence of esotic fruits

Taste: soft, bold and persistent

White vinification of grapes, soft pressing, fermentation under controlled temperature

SPUMANTE BRUT ROSE'



Wine: Vino Spumante Brut Rosè
Grapes: Sangiovese and Montepulciano
Alcohol Content: 12,5%

Features

Color: bright delicate rose. Fine and persistent perlage
Bouquet: fresh and fruity with tone of field flowers and violet flowers

Taste: dry, savory, very fresh and elegant

Vinification: handly advanced grapes collect. Soft pressing and fermentation under controlled temperature. Charmat method.

SPUMANTE BRUT PASSERINA



Wine: Vino Spumante Brut Passerina
Grapes: 100% Passerina
Alcohol Content: 12,5%

Features

Color: straw yellow with greenish highlights. Fine and persistent perlage
Bouquet: pleasant, slightly fruity

Taste: typical, nicely sharp

Vinification: handly advanced grapes collect. Soft pressing and fermentation under controlled temperature. Charmat method.

LINEA BORGOPAZZO

FALERIO DEI COLLI ASCOLANI DOC



Wine: Falerio dei Colli Ascolani D.O.C.
Grapes: Trebbiano, Passerina, Pecorino
Alcohol Content: 12,5%

Features

Color: delicate straw yellow
Bouquet: delicate with hints of hawthorn, acacia, peach

Taste: fresh, savory, slightly sharp

White vinification of grapes, soft pressing, fermentation under controlled temperature

BIANCHELLO DEL METAURO DOC



Wine: Bianchetto del Metauro D.O.C.
Grapes: Bianchetto
Alcohol Content: 12,5%

Features

Color: delicate straw yellow
Bouquet: delicate, quite persistent, it remember fresh fruit and white spring fruits

Taste: dry, fresh, balanced and pleasant

Vinification: soft pressing and must still settlement, then fermentation under controlled temperature in steel basins

MARCHE PASSERINA

IGT



Wine: Marche Passerina I.G.T.

Grapes: Passerina

Alcohol Content: 12%

Features

Color: straw yellow with greenish highlights

Bouquet: fresh, flower with hints of tropical fruits

Taste: fresh, persistent, typical

Vinification: soft pressing of the grapes. The fermentation of must is under controlled temperature to preserve scents and taste typical of Passerina vineyard

VERDICCHIO DEI CASTELLI DI JESI DOC



Wine: Verdicchio dei Castelli di Jesi D.O.C.

Grapes: 100% Verdicchio

Alcohol Content: 12,5%

Features

Color: straw yellow with greenish highlights

Bouquet: softly fruity and floral

Taste: fresh, persistent, savory

Vinification: soft pressing of the grapes. Must is cleaned in chilled process, fermentantion is under controlled temperature

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OFFIDA PECORINO DOC



Wine: Offida Pecorino D.O.C.
Grapes: 100% Pecorino
Alcohol Content: 12,5%

Features

Color: straw yellow
Bouquet: floral with hints remembering small yellow flowers, fruity with prevalence of exotic fruits
Taste: soft, bold and persistent
White vinification of grapes, soft pressing, fermentation under controlled temperature

ROSSO CONERO DOC



Wine: Rosso Conero D.O.C.
Grapes: 100% Montepulciano
Alcohol Content: 13%

Features

Color: intense ruby red leaning to garnet with maturation
Bouquet: intense, persistent and rich of hints of mature red fruit
Taste: dry, savory, tannic prominent
Vinification: Fermentation with maceration on the skins for about 18 days at a temperature of 25-27° C

ROSSO PICENO DOC



Wine: Rosso Piceno D.O.C.

Grapes: Montepulciano and Sangiovese

Alcohol Content: 12,5%

Features

Color: intense ruby red with purplish highlights

Bouquet: intense, persistent and rich of hints of mature red fruit

Taste: fruity evolving to floral fruity

Vinification: fermentation is occurring with contacts of skins. Maceration phase takes about 15 days

MONTEPULCIANO D'ABRUZZO DOC



Wine: Montepulciano d'Abruzzo D.O.C.

Grapes: 100% Montepulciano

Alcohol Content: 12,5%

Features

Color: intense ruby red with purplish highlights when young

Bouquet: persistent, fruity, it remember mature red fruit

Taste: full-bodied, dry, harmonic, correctly tannic

Vinification: maceration under controlled temperature on the skins for at least 15 days

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LACRIMA DI MORRO
D'ALBA DOC



Wine: Lacrima di Morro d'Alba D.O.C.

Grapes: 100% Lacrima

Alcohol Content: 12,5%

Features

Color: intense ruby red with purplish highlights

Bouquet: intense, fruity, with hints of red fruit and rose petals

Taste: full-bodied, dry, soft and persistent

Vinification: maceration in red of the grapes and after fermentation under partial controlled temperature

OFFIDA ROSSO DOC



Wine: Offida Rosso D.O.C.

Grapes: Montepulciano and Cabernet Sauvignon

Alcohol Content: 13%

Features

Color: intense ruby red leaning to garnet

Bouquet: intense, persistent and fruity

Taste: dry, warm and full-bodied

Vinification of the 2 vineyards is separately. Fermentation with maceration on the skins is no less of 18 days under a controlled temperature of 25° C. Refining takes 24 months on wood and 6 months on the bottle.

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Cantina Sangro

MONTEPULCIANO D'ABRUZZO DOC

SAPIO ROSSO COLLI DEL SANGRO DOC



ALCOHOL CONTENT: 12 %
VINE: Montepulciano 100%
ACIDITY: 5,80 g/l
COLOUR: purplish ruby red
SERVING TEMPERATURE: 16°-18°

Food Accompaniment: Red San Martino provides an excellent accompaniment to red meats, rice and pasta dishes, game, semi-mature cheeses and typical Abruzzo fish soups.

SAPIO ROSATO COLLI DEL SANGRO DOC



ALCOHOL CONTENT: 12 %
VINE: Montepulciano 100%
ACIDITY: 5,80 g/l
COLOUR: deep cherry
SERVING TEMPERATURE: 12°-14°

Food Accompaniment: Rosè San Martino provides a good accompaniment to cold cured meats, rice and pasta prepared with fish and meat using tomato sauces, roast and oven-cooked white meats and fish soups.

These wines are the produce of carefully chosen grapes, worked using the best technologies can offer, to provide a fresh young and mellow taste. The San Martino is bottled as soon as fermentation has completed. As it ages, it becomes slightly fizzy, making for a very pleasant taste.

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MONTEPULCIANO DOC COLLE CESI



ALCOHOL CONTENT: 13 %
VINE: Montepulciano 100%
ACIDITY: 6,20 g/l
COLOUR: ruby red
SERVING TEMPERATURE: 18°-20°

Food Accompaniment: Montepulciano provides an excellent accompaniment to red meats, rice and pasta dishes, game, semi-mature cheeses and typical Abruzzo fish soups.

Montepulciano is a wine with a clear appearance. Ruby red in colour, and bursting with deep purple reflections, this is a slightly spicy wine with hints of sour cherry, blueberry, woodland fruits and blackberry, giving it an intense, persistent flavour that warms the palate.

MONTEPULCIANO Cerasuolo COLLE CESI



ALCOHOL CONTENT: 12,5%
VINE: Montepulciano 100%
ACIDITY: 5,40 g/l
COLOUR: deep cherry
SERVING TEMPERATURE: 12°-14°

Food Accompaniment: Montepulciano Cerasuolo it is an excellent accompaniment to meat appetizers and delicate dishes

Cerasuolo is made from Montepulciano grapes macerated only briefly. It is a cherry pink colour, with pretty shades, and with an intense, yet fine and delicate bouquet, and a very slightly acidic aftertaste.

MONTEPULCIANO DOC RISERVA TERRA REGIA



ALCOHOL CONTENT: 13,5 %
VINE: Montepulciano 100%
ACIDITY: 5,70 g/l
COLOUR: ruby red
SERVING TEMPERATURE: 18°-20°

Food Accompaniment: Montepulciano d'Abruzzo DOC is excellent at lunch or dinner, providing a good accompaniment to full-flavoured rice and pasta dishes, game, red meats and strong mature cheese.

Montepulciano is a harmonious, well balanced red wine. The ruby red colour has strong reflections. It is aged in oak barrels, giving it a spicy bouquet with intense and persistent hints of vanilla, liquorice, pepper and cocoa and a pleasant palate. Dry, warm well balanced and appropriately tannic.

TREBBIANO DOC

SAPIO TREBBIANO COLLI DEL SANGRO DOC



ALCOHOL CONTENT: 11 %
VINE: Trebbiano 100%
ACIDITY: 5,70 g/l
COLOUR: greenish straw yellow
SERVING TEMPERATURE: 10°

Food Accompaniment: White San Martino provides a good accompaniment to white meats and soft cheeses, as well as to fish-based starters, and to rice and pasta dishes prepared without tomato.

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TREBBIANO DOC COLLE CESI



ALCOHOL CONTENT: 12 %
VINE: Trebbiano 100%
ACIDITY: 5,70 g/l
COLOUR: straw yellow
SERVING TEMPERATURE: 10°-12°

Food Accompaniment: The Trebbiano provides a good accompaniment to white meats, pasta dishes and fish.

Trebbiano is a delicate white wine, straw yellow in colour with greenish hues. It is pleasantly sapid and velvety.

PECORINO DOC

PECORINO DOC TERRA REGIA



ALCOHOL CONTENT: 12,5%
VINE: Pecorino 100%
ACIDITY: 5,70 g/l
COLOUR: straw yellow
SERVING TEMPERATURE: 12°-14°

Food Accompaniment: Pecorino provides a good accompaniment to rustic soup, full flavoured meat or fish based rice, pasta dishes and mature and semi mature cheeses served with jams and acacia honey.

This is a bright white wine with a straw yellow colour and crystalline hues. Intense, balanced fruity, floreal and spicy flavour.



LINEA " DI MARCO "

LOCOROTONDO DOC



VARIETY OF GRAPES: Verdeca 50 – 65%, Bianco d'Alessano 35 – 50%, for 5% other varieties can be included such as Fiano, Bombino and Malvasia Toscana;
FERMENTATION OF THE MUST: After natural decantation the must is separated from the dregs, inoculated with selected yeasts, and left for fermentation at a thermo regulated temperature;
REFINING OF THE WINE: It rests in tanks made of stainless steel, then it is refrigerated and filtered. Its commercialization begins 4 – 5 months after harvesting;
ANALITIC DATA: Alcohol 11.5% vol. – Acid total 5,00 % – SO2 total 70 mg/l

ORGANIC EXAMINATION: Pale green or pale yellow in colour, vinous, delicate, characteristic, pleasant, it is dry and delicate to the taste;

GASTRONOMIC COMBINATIONS: It favors hors d'ouvres, fish and refined dishes. To be uncorked the moment it is to be drunk and served cool at 8° – 10°C.

ROSATO DEL SALENTO IGT



VARIETY OF GRAPES: Negramaro;
FERMENTATION OF THE MUST: After natural decantation the must is separated from the dregs, inoculated with selected yeasts, and left to ferment at a thermo regulated temperature;
REFINING OF WINE: It rests in tanks made of stainless steel, later it is refrigerated and filtered. Its commercialization begins 4 – 5 months after harvesting;
ANALITICAL DATA: Alcohol 12% vol. – Acid total 5,80% - SO2 total 70mg/l

ORGANIC EXAMINATION: Pale ruby in colour with violet highlights, intense aroma and a fruity characteristic, young wine, fresh taste, dry, pleasantly acidulous, delicate;

GASTRONOMIC COMBINATIONS: It is pleasant to drink as an appetizer. It accompanies very well hors d'ouvres based on fish, and lights soups, baked fish and white meats.
To be served cool at 8°- 10°C.

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NEGROAMARO SALENTO IGT



GRAPE VARIETY USED: 100% Negroamaro
CLIMATE: Mild winters with very dry springs and summers
HARVEST: Manual picking when grapes are fully ripe
WINE MAKING: Traditional soaking of 30-45 days followed by fermentation of the must at controlled temperature
AGEING: 6 months in French and Russian barrels and 6 month in bottles
COLOUR: Ruby red
BOUQUET: Summons up a large variety of aromas
ALCOHOLIC STRENGTH: 12,00%
RECOMMENDATION: Particularly well suited for top quality red meat dishes
RECOMMENDED TEMPERATURE: 18°C
RECOMMENDED GLASS: First decant and then serve in a large bowlshaped glass
STORAGE TIME: Five years, if the wine is stored in appropriate cellars

A red wine obtained from Negroamaro grapes hand-picked and fermented in stainless steel macerator tanks at controlled temperature with the addition of selected yeasts. It is red ruby-coloured with purplish nuances with a young fruity aroma and pleasant vinous scent. It is a balanced and harmonious wine, which can perfectly accompany a whole meal. It particularly matches hams, oasted or stewed white and red meat and lightly hot cheese. Best served at 18°C.

PRIMITIVO SALENTO IGT



VARIETY OF GRAPES: Primitivo 100%
PROCESSING OF GRAPES AND FERMENTATION OF MUST: The extraction of the colour occurs through maceration of the must with the dregs which with the advancing of the fermentation, give the must coloring and scented substances. In this way the wine acquires exceptional peculiarities which are further characterized by the withering of the grapes on the stumps for a short period. The separation of the must from the skin occurs by crunching using only slight pressure. The must completes its fermentation for about 7 days at a thermo regulated temperature.
REFINING AND AGEING OF THE WINE: Ageing comes about in tanks made of stainless steel for several months, where the malolattica fermentation takes place. Then it continues in oak barrels of 6 to 8HL for about a year. It will be commercialized only 5/6 months after bottling;
ANALITICAL DATA: Alcohol 13,00% vol. – Acid total 5,60 –

ORGANIC EXAMINATION: Red in colour which tends towards violet and with ageing dark orange, sweet scented, vinous with a dry but soft taste, full body, pleasant, robust, harmonious and with ageing it tends towards velvet;

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GASTRONOMIC COMBINATIONS: It is the undisputed partner of a great roasts, ragout with seven meats and at the end of a meal with seasoned strong cheeses. To be drank at 20°C in large bulging glasses.

CONSERVATION: the bottles are stored properly this wine can age for 2 – 3 years.

SALICE SALENTINO RISERVA DOC



GRAPE VARIETY USED: 90% Negroamaro, 10% Malvasia nera di Lecce

WINE MAKING: Traditional soaking of 30-45 days followed by fermentation of the must at controlled temperature

AGEING: 6 months in French and Russian barrels and 6 months in bottles

COLOUR: Ruby red

BOUQUET: Summons up a large variety of aromas

ALCOHOLIC STRENGTH: 13,5%

RECOMMENDATION: Particularly well suited for top quality red meat dishes

STORAGE TIME: Five years, if the wine is stored in appropriate cellars

A red wine obtained from Negroamaro and Malvasia grapes hand-picked and fermented in stainless steel macerator tanks at controlled temperature with the addition of selected yeasts. It is red ruby-coloured with purplish nuances with a young fruity aroma and pleasant vinous scent. It is a balanced and harmonious wine, which can perfectly accompany a whole meal. It particularly matches hams, roasted or stewed white and red meat and lightly hot cheese. Best served at 18°C.

PRIMITIVO MANDURIA DOC



VARIETY OF GRAPES: Primitivo 100%

PROCESSING OF GRAPES AND FERMENTATION OF MUST: The extraction of the colour occurs through maceration of the must with the dregs which with the advancing of the fermentation, give the must coloring and scented substances. In this way the wine acquires exceptional peculiarities which are further characterized by the withering of the grapes on the stumps for a short period. The separation of the must from the skin occurs by crunching using only slight pressure. The must completes its fermentation for about 7 days at a thermo regulated temperature.

REFINING AND AGEING OF THE WINE: Ageing comes about in tanks made of stainless steel for several months, where the malolattica fermentation takes place. Then it continues in oak barrels of 6 to 8HL for about a year. It will be commercialized only 5/6 months after bottling;

ANALITICAL DATA: Alcohol 14,00% vol. – Acid total 5,60 – 6 %.

MARCHE ITALIANE

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ORGANIC EXAMINATION: Red in colour which tends towards violet and with ageing dark orange, sweet scented, vinous with a dry but soft taste, full body, pleasant, robust, harmonious and with ageing it tends towards velvet;

GASTRONOMIC COMBINATIONS: It is the undisputed partner of a great roasts, ragout with seven meats and at the end of a meal with seasoned strong cheeses. To be drank at 20°C in large bulging glasses.

CONSERVATION: the bottles are stored properly this wine can age for 2 – 3 years.

LINEA " AURA " selection

PRIMITIVO SALENTO IGT



VARIETY OF GRAPES: Primitivo 100%

PROCESSING OF GRAPES AND FERMENTATION OF MUST: The extraction of the colour occurs through maceration of the must with the dregs which with the advancing of the fermentation, give the must coloring and scented substances. In this way the wine acquires exceptional peculiarities which are further characterized by the withering of the grapes on the stumps for a short period. The separation of the must from the skin occurs by crunching using only slight pressure. The must completes its fermentation for about 7 days at a thermo regulated temperature.

REFINING AND AGEING OF THE WINE: Ageing comes about in tanks made of stainless steel for several months, where the malolattica fermentation takes place. Then it continues in oak barrels of 6 to 8HL for about a year. It will be commercialized only 5/6 months after bottling;

ANALITICAL DATA: Alcohol 13,00% vol. – Acid total 5,60 –

ORGANIC EXAMINATION: Red in colour which tends towards violet and with ageing dark orange, sweet scented, vinous with a dry but soft taste, full body, pleasant, robust, harmonious and with ageing it tends towards velvet;

GASTRONOMIC COMBINATIONS: It is the undisputed partner of a great roasts, ragout with seven meats and at the end of a meal with seasoned strong cheeses. To be drank at 20°C in large bulging glasses.

CONSERVATION: the bottles are stored properly this wine can age for 2 – 3 years.

MARCHE ITALIANE

ITALIAN TASTE PASSION

PRIMITIVO MANDURIA DOC



VARIETY OF GRAPES: Primitivo 100%

PROCESSING OF GRAPES AND FERMENTATION OF MUST: The extraction of the colour occurs through maceration of the must with the dregs which with the advancing of the fermentation, give the must coloring and scented substances. In this way the wine acquires exceptional peculiarities which are further characterized by the withering of the grapes on the stumps for a short period. The separation of the must from the skin occurs by crunching using only slight pressure. The must completes its fermentation for about 7 days at a thermo regulated temperature.

REFINING AND AGEING OF THE WINE: Ageing comes about in tanks made of stainless steel for several months, where the malolattica fermentation takes place. Then it continues in oak barrels of 6 to 8HL for about a year. It will be commercialized only 5/6 months after bottling;

ANALITICAL DATA: Alcohol 14,00% vol. – Acid total 5,60 – 6 %.

ORGANIC EXAMINATION: Red in colour which tends towards violet and with ageing dark orange, sweet scented, vinous with a dry but soft taste, full body, pleasant, robust, harmonious and with ageing it tends towards velvet;

GASTRONOMIC COMBINATIONS: It is the undisputed partner of a great roasts, ragout with seven meats and at the end of a meal with seasoned strong cheeses. To be drank at 20°C in large bulging glasses.

CONSERVATION: the bottles are stored properly this wine can age for 2 – 3 years.

LOCOROTONDO DOC



VARIETY OF GRAPES: Verdeca 50 – 65%, Bianco d'Alessano 35 – 50%, for 5% other varieties can be included such as Fiano, Bombino and Malvasia Toscana;

FERMENTATION OF THE MUST: After natural decantation the must is separated from the dregs, inoculated with selected yeasts, and left for fermentation at a thermo regulated temperature;

REFINING OF THE WINE: It rests in tanks made of stainless steel, then it is refrigerated and filtered. Its commercialization begins 4 – 5 months after harvesting;

ANALITIC DATA: Alcohol 12.5% vol. – Acid total 5,00 % – SO2 total 70 mg/l

ORGANIC EXAMINATION: Pale green or pale yellow in colour, vinous, delicate, characteristic, pleasant, it is dry and delicate to the taste;

GASTRONOMIC COMBINATIONS: It favors hors d'ouvres, fish and refined dishes. To be uncorked the moment it is to be drunk and served cool at 8° – 10°C.

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Le Torri

VIGLIANO - IGT TOSCANA



Alcohol: 14%

Grape varieties: Cabernet Sauvignon. In spurred cordon with short pruning

Wine-making: In steel tanks at controlled temperature of 27-28°C for at least 20 days.

Ageing: In french oak barrels

Refining: In bottles for at least 6 months

Characteristics:

Intense ruby red colour, characteristic taste with inkling of chocolate, black berry, plum. Full-bodied with slight tannins. Pleasant soft taste. A long, persistent after taste.

Best with:

Grilled and stewed meat, game and seasoned cheese.

We suggest to open the bottle few hours in advance.

Serving temperature: 17-18°C

MAGLIANO - IGT TOSCANA



Alcohol: 14%

Grape varieties: Sangiovese - Merlot - Cabernet Sauvignon.

In spurred cordon with short pruning.

Grape harvest at several stage

Wine-making: Wine making with prolonged soaking at controlled temperature of 27-28°C for at least 20 days.

Ageing: In french oak barrels

Refining: In bottles for at least six months

Characteristics:

Intense ruby red colour. Bouquet: intense inkling of blackberry and ripe cherry, spicy inkling of cloves and vanilla, leather, cocoa and brushwood. The taste reveals firm, intensity and dynamism of alcoholic and acidity parts. Tannins are present but well distributed. A long, persistent after taste.

Best with:

Steak, roast, stew, game and seasoned cheese.

We suggest to open the bottle few hours in advance.

Serving temperature: 17-18°C

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VILLA SAN LORENZO - IGT TOSCANA



ALCOHOL: 14%

GRAPE VARIETIES: Sangiovese

In spurred cordon with short pruning . Selection of grapes, picked by hand.

WINE-MAKING: Wine making with prolonged soaking at controlled temperature of 27-28°C for at least 20 days.

AGEING: In french oak barrels

REFINING: In bottles for at least six months

CHARACTERISTICS:

Ruby red colour

BOUQUET: elegant, well balanced, intense, spicy with inkling of berries, currant and cherry.

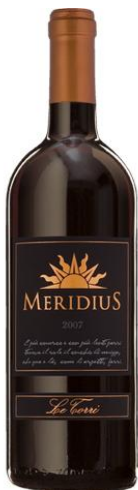
Pleasant taste, well balanced, intense spicy taste, a full-bodied, dry, slightly tannic. A persistent after taste.

BEST WITH:

Steak, roast, stew, game and seasoned cheese. We suggest to open the bottle few hours in advance.

SERVING TEMPERATURE: 17-18°C

MERIDIUS - IGT TOSCANA



ALCOHOL %: 14%

GRAPE VARIETIES: Sangiovese - Merlot In spurred cordon with short pruning

Grape harvest at several stage

WINE-MAKING: Separated prolonged soaking for each grape varieties, In steel tanks at controlled temperature of 27-28°C for at least 20 days.

AGEING: In french oak barriques for 7 months

REFINING: In bottles for at least 4 months

CHARACTERISTICS:

Ruby red colour

BOUQUET: Intense and spicy flavour with inkling of cherry, plum and wildflowers.

Pleasant soft and harmonious taste. The alcoholic part and tannins are well balanced. A long, persistent after taste.

BEST WITH:

Grilled and stewed meat, game and seasoned cheese.

We suggest to open the bottle few hours in advance.

SERVING TEMPERATURE: 17-18°C

MARCHE ITALIANE

ITALIAN TASTE PASSION

CHIANTI COLLI FIORENTINI - DOCG



Alcohol %: 13,5%

Grape varieties: Sangiovese - Cabernet S. - Colorino and other varietals

In spurred cordon with short pruning

Wine-making: Prolonged soaking in stainless steel tanks at controlled temperature of 27-28° for about 20-30 days.

Ageing: In steel tanks. In French oak barrels for 3 months

Refining: In bottles for at least two months

Characteristics:

Brilliant, of a ruby red colour. Particular and intense flavour with hints of red fruits, such as black currant, cherry, plum.

Particular smell of wildflowers, mixed to an herbaceous scent.

The taste is very good, because of the right balance and harmony between the alcoholic part and acidity of the tannins, which are present, but very well distributed.

Best with:

Pasta with meat sauce, stewed meat, roasted white meat, grilled meat, lamb meat, mature cheese.

To serve at temperature of 17-18°C

CHIANTI COLLI FIORENTINI RISERVA - DOCG



Alcohol %: 13%

Grape varieties: Sangiovese - Canaiolo - Trebbiano Toscano - Cabernet S. In spurred cordon with short pruning

Wine-making: Fermentation in stainless steel tanks at controlled temperature of 27-28° C for about 15 to 20 days.

Ageing: In steel tanks

In oak barrels for six months

Refining: In bottles for at least three months

Characteristics:

Ruby red colour tending to garnet red with ageing. Particular and intense flavour with hints of red fruits, such as black currant, cherry, plum. Particular bouquet of wildflowers, mixed to an herbaceous scent.

The taste is very good, because of the right balance and harmony between the alcoholic part and acidity of the tannins, which are present, but very well distributed.

Best with:

Pasta and rice with meat sauce, stewed meat, roasted white meat, grilled meat, lamb meat, mature cheese. We suggest to open the bottle, few hours in advance.

MARCHE ITALIANE

ITALIAN TASTE PASSION

S. LORENZO - IGT TOSCANA



Alcohol %: 13%

Grape varieties: Sangiovese

Wine-making: Prolonged soaking at controlled temperature of 27-28°C for about 15 days.

Ageing: In stainless steel tanks

Refining: In barrels for about 2 months

Characteristics:

Ruby red colour, intense scent, dry, with hints of dry fruit, soft, velvety, persistent taste.

Best with:

Pasta and rice with sauce, grilled meat, game, cheese.

To serve at temperature of 17-18°C

SOLATIO - IGT TOSCANA



Alcohol: 13%

Grape varieties: Chardonnay

Wine-making: Grapes are picked by hand, with a white-making process with soft processing. In spurred cordon with short pruning.

Fermentation at controlled temperature of 16-18°C for about 20 days.

Characteristics:

Light, straw yellow colour. Intense scent typical of this grape variety. Fruity, harmonious, soft and elegant taste. Persistent taste

Best with:

Very good as aperitif and combined with fish dishes and white meat.

Serve it at temperature of 10/12°C

BIANCO DEL MORO - IGT TOSCANA



Alcohol %: 12%

Grape varieties: Trebbiano toscano - Chardonnay

Wine-making: Prolonged soaking at controlled temperature of 16-18°C for about 20 days.

Characteristics:

Light, straw yellow colour. Soft scent. Fresh, soft and elegant taste

Best with:

Very good as aperitif and combined with fish dishes and white meat.

Serve it at temperature of 10-12°C

MARCHE ITALIANE

ITALIAN TASTE PASSION



Barbera DOC

*** CLASSIC ***

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GRAPES: Barbera
PRODUCTION ZONE: Castello di Cigognola
VINEYARD AREA: 12 hectares
CULTIVATION SYSTEM: Guyot
PLANT DENSITY: 4.000 vines per hectare
PRODUCTION PER HA: 5 metric tons
VINIFICATION SYSTEM: Maceration for 12/15 days
ALCOHOLIC FERMENTATION: in stainless steel
MALOLACTIC FERMENTATION: In large French oak barrels.
REFINEMENT: For 8 months in large barrels and then 8 months in the bottle.

ALCOHOL CONTENT: 13,5%

Deep ruby red in colour, fruity and fragrant to the nose. The taste is balance and elegant with clear sensations of correctly matured fruit. Final full, embracing and captivating on the palate.

MARCHE ITALIANE

ITALIAN TASTE PASSION

*** SELECTION ***

LA MAGA Riserva



GRAPES: Barbera
PRODUCTION ZONE: Castello di Cigognola
VINEYARD AREA: 4 hectares
CULTIVATION SYSTEM: Guyot
PLANT DENSITY: 5.000 vines per hectare
PRODUCTION PER HA: 4 metric tons
VINIFICATION SYSTEM: Maceration for 15/18 days
ALCOHOLIC FERMENTATION: In stainless steel
MALOLACTIC FERMENTATION: For 12 months in French oak 620 litre barrels and then 24 months in the bottle

ALCOHOL CONTENT: 14,5% VOL

La Maga di Castello di Cigognola is a wine which unites the softness and vivacity typical of Barbera with elegant tannins. Deep ruby red in colour, the bouquet is fruity with hints of cherry, forest fruits and plums with additional spicy notes. Elegant, balanced and with a distinct personality on the palate.

PINOT NOIR Spumante

'MORE Brut Classico



GRAPES: Pinot nero
ZONA DI PRODUZIONE: Castello di Cigognola (PV)
VINEYARD AREA: 9 hectares
CULTIVATION SYSTEM: Guyot
PLANT DENSITY: 5.000 vines per hectare
PRODUCTION PER HA: 6 metric tons
YIELD IN SUPPLY: 45%
REFINEMENT ON YEAST: 18/24 months

ALCOHOL CONTENT: 13%

The grapes are hand harvested to crates after careful selection of the bunches.

MARCHE ITALIANE

ITALIAN TASTE PASSION

'MORE Rosé pas dosé



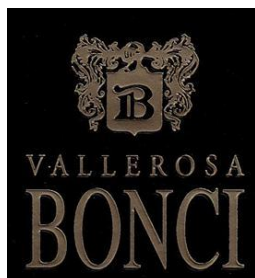
GRAPES: Pinot nero
ZONA DI PRODUZIONE: Castello di Cignola (PV)
VINEYARD AREA: 9 hectares
CULTIVATION SYSTEM: Guyot
PLANT DENSITY: 5.000 vines per hectare
PRODUCTION PER HA: 7 metric tons
YELD IN SUPPLE: 45%
REFINEMENT ON YEAST: 18/24 months

ALCOHOL CONTENT: 13%

The grapes are hand harvested to crates after careful selection of the bunches.

MARCHE ITALIANE

ITALIAN TASTE PASSION



Verdicchio dei Castelli di Jesi DOC

** CLASSIC **

VIA TORRE



This wine is obtained through the harvesting of grapes coming from vineyards in the area of Torre. The wine is delicate and fresh thanks to the soft pressing of grapes. The must cleaning and fermentation is effectuated by temperature controlling.

Alcohol content: 12%

Colour: Light straw yellow with green reflexes.

Taste: dry and harmonic, typical slightly bitter aftertaste.

Serving temperature: 12°C

Preservation: this wine has to be consumed young

Gastronomy: dry white wine for fish, it campaigns well with lean hors d'ouvres, pasta, risotto, soups and appetizers.

MANCIANO



Obtained from grapes of a vineyards located in contrada Manciano. The soft pressing of grapes, the cleaning of must and the fermentation at controlled temperature give delicacy and freshness to the wine.

Alcohol content: 13%

Colour: Full straw-yellow

Bouquet: fresh and floral, with soupcons of Golden apple, citrus fruit tinges and minerals.

Taste: soft, with balanced acid structure.

Serving temperature: 14°C

Preservation: a wine to be drunk when still young, even if it can be preserved for two or three years.

Gastronomy: very good with soups and risottos.

MARCHE ITALIANE

ITALIAN TASTE PASSION

SPUMANTE BRUT Charmat



Brut sparkling wine, product obtained from grapes grown in Contrada Pietrone, selected and made into wine before maturing, using the most updated techniques, but still respecting tradition.

Alcohol content:12%

Transparency: bright quickly fading fizzy white froth, perlage with very small persisting grain.

Color: pale straw-yellow with greeny tones.

Bouquet: clear and penetrating, with a pleasant yeast smell.

Taste: dry but soft, slightly bitterish.

Serving Temperature:8°C

Preservation: three years or longer.

Gastronomy: excellent aperitif, but also very good with any meal.

SPUMANTE BRUT Classico



Classic sparkling wine, obtained from the natural bottle fermentation of Verdicchio dei Castelli di Jesi, produced by selecting valuable grapes grown in our vineyards, located in Contrada Pietrone. This wine is bottled after three years and then marketed the following year.

Alcohol content:12%

Transparency: bright quickly fading fizzy froth. Perlage with very small, compact persisting grain.

Colour: bright pale yellow, with pale greeny tones.

Bouquet: broad and sweet, with a pleasant yeast smell.

Taste: dry, ample, very pleasant, elegant and harmonious.

Serving temperature: 8°C

Preservation: five years or longer.

Gastronomy: excellent aperitif, but also very good with a wide range of dishes.

MARCHE ITALIANE

ITALIAN TASTE PASSION

*** SELECTION ***

LE CASE Superiore

At the end of nineteenth century, LE CASE was the name of the street to enter the Cupramontana Castle, where the Bonci family had their first wine cellar. The name contains the ancient tradition of family winemaking history. This Verdicchio with a great structure and particular fragrances, is obtained through the selection of grapes in our vineyards, and a part of the same product is fermented in French oak barrels.



Alcohol content: 13,5%
Colour: dark straw yellow
Bouquet: fresh and delicate, with scents of vanilla
Taste: dry, harmonic, typical slightly bitter aftertaste.
Serving Temperature: 14°
Preservation: It will be best after one year refining in bottle but it can be preserved up to four years.
Gastronomy: This wine is well structured. Royal Shrimps with vegetables

SAN MICHELE Superiore

This wine is vinified from the grapes of a vineyard in the famous area San Michele. The good southern exposition and the height of 400 mt. above sea level creates a particularly appropriate microclimate for the production of high - quality grapes. A special element of this area is the considerable thermal contrast between day and night in the last phase of grapes ripening. The small yield per hectare, the vines age and the clones varieties of Verdicchio create ideal conditions for the production of this superb "cru".



Alcohol content: 14%
Colour: intense straw yellow
Bouquet: floral with light aromatic and aniseed sensations
Taste: soft and delicate, well structured and elegant, with an almond aftertaste.
Serving Temperature: 14° C
Preservation: it is best after one year of bottle maturing but it can be preserved even for three or four years.
Gastronomy: ideal for fish, but it can go well with white meats too.

MARCHE ITALIANE

ITALIAN TASTE PASSION

PIETRONE Riserva

Made with slightly super ripened grapes from a vineyard located in contrada Pietrone.
Left to refine in cement vats for 12 months and in bottle for 12 months.



Alcohol content:14%
Colour: golden yellow
Bouquet: broad bouquet, with hints of ripe fruit
Taste: smooth, delicate, greatly structured and with an almond finish
Serving temperature:14°C
Preservation: 3 to 4 years after the harvest.
Gastronomy: ideal with important fish meals and matured cheese

*** SPECIAL ***

ROJANO Passito

This wine is obtained through the withering in plant of Verdicchio grapes of the vineyard in the Alvareto area.
Vintage at the end of November. Pressing of whole grapes and slow fermentation. In spring it is put into French oak barrels and left there to refine for four to five months.



Alcohol content:13,5%
Colour: intense gold yellow
Bouquet very strong and persistent of dried fruit, seasoned hay, sage with accentuated notes of acacia honey and vanilla
Taste sweet with a define trace of withered figs, almond and walnut.
Serving Temperature:14°C
Preservation: best consumed within four to five years
Gastronomy: ripe cheese, Dry cakes

MARCHE ITALIANE

ITALIAN TASTE PASSION

Rosso Piceno DOC

Grapes composition: Sangiovese 40 % Montepulciano 60 %

*** CLASSIC ***

VIA TORRE

It's obtained from a blend of Sangiovese (60%) and Montepulciano (40%) grapes, grown in the "Castelli di Jesi" area and selected from vineyards exclusively cultivated for this restricted production.



Alcohol content: 12% vol.
Colour: ruby red with purple reflexes
Bouquet: pleasant, winy and distinct
Taste: dry, savoury and full bodied
Serving temperature: 18° C.
Preservation: Best to drink right now up to three years.
Gastronomy: this dry red wine could be excellent with pasta and white meat, especially stews and roasts.

Marche Rosso IGT

Grapes composition: Sangiovese 20 % Montepulciano 80 %

*** SELECTION ***

CASANOISTRA

CasaNostra used to be the name of a red wine the Bonci family produced more than thirty years ago from prevalent Montepulciano and partially Sangiovese grapes.



Alcohol content: 13.5%
Colour: intense ruby red.
Bouquet: tobacco, green pepper and peppermint.
Taste: dry, sapid, full-bodied.
Serving temperature: 18°C.
Preservation: four - five years from bottling.
Gastronomy: roasted red or white meat.

MARCHE ITALIANE

ITALIAN TASTE PASSION



Lacrima di Morro d'Alba DOC

** WINES **

PODERE S. MARIA DEL FIORE



ALCOHOL CONTENT: 12,5 %

VINE Lacrima 100% native clone of Morro d'Alba

COLOUR intense ruby red

FRAGRANCE intense with notes of rose, violets and soft fruits

TASTE soft, intense and persistent

VINIFICATION short maceration in red, successive fermentation in white at controlled temperature

SERVING SUGGESTION game, salami, lasagne, strong cheese, red meat roasts, fish soup

TEMPERATURE 12-14° C young, 16-18° C more mature

SENSAZIONI DI FRUTTO



ALCOHOL CONTENT: 12,5 %

VINE Lacrima 100% native clone of Morro d'Alba

COLOUR very intense ruby red with violet highlights

FRAGRANCE very intense, rose, violet and soft fruits

TASTE very soft, intense, full-bodied, lingering aftertaste

VINIFICATION total carbonic soaking, then fermentation under strict temperature control

SERVING SUGGESTION spicy, aromatic dishes

TEMPERATURE 14-16° C

MARCHE ITALIANE

ITALIAN TASTE PASSION

LACRIMA SUPERIORE



ALCOHOL CONTENT: 12,5 % 13%

VINE Lacrima 100% native clone of Morro d'Alba, from vines with a maximum yield of 60 Ql/Ha

COLOUR ruby red, very intense

FRAGRANCE very intense with hints of rose, violets and soft fruit

TASTE spicy, full bodied, persistent, soft and balanced

VINIFICATION short maceration in red, then fermentation in white under controlled temperature, matured 1/5 in 4/5 in stainless steel for 12 months, aged in bottles for 3 months

SERVING SUGGESTION robust meals in general, spicy and aromatic, both white and red meats

TEMPERATURE 16-18° C

RE SOLE Passito



ALCOHOL CONTENT: 14,5 %

VINE Lacrima 100% native clone of Morro d'Alba

COLOUR intense ruby red with purple highlights

FRAGRANCE very intense with hints of rose, violet and soft fruits typical of Lacrima made into mature jam and with shades of vanilla from ageing in wood

TASTE very soft, full bodied and persistent, clean, dry sweetness but not cloying. Correct balance between Lacrima's bitterness and the sweetness of dessert wine

VINIFICATION complete drying of grapes hung for around 4 months, successive fermentation at controlled temperature, aged 3 years in barrels then tonneaux.

SERVING SUGGESTION desserts made with dark chocolate, almond pastries.

TEMPERATURE 14-16° C

MARCHE ITALIANE

ITALIAN TASTE PASSION

MARCHE ROSSO IGT

* TERRE DEI GOTI *



ALCOHOL CONTENT: 14,5 %

VINE Lacrima 100% native clone of Morro d'Alba

COLOUR very intense ruby red

FRAGRANCE intense, with flavours of rose, violet, soft fruit and mature jam

TASTE intense full-bodied and lingering aftertaste, soft and balanced

VINIFICATION grapes dried for 4 months in a ventilated room, vinification in stainless steel, matured for 2 years in barrels, then a further 2 years in tonneaux. Aged for 3 months in bottles.

SERVING SUGGESTION very rich meals, spicy and aromatic. Can be served at any time

TEMPERATURE 18° C

TERRE DEI GOTI is a label which certifies high end products. It is available only on wine produced through careful selection from selected vintages, so is not universally available.

Verdicchio dei Castelli di Jesi DOC

* WINES *

VERDICCHIO CLASSICO



ALCOHOL CONTENT: 13,5 %

VINE Verdicchio 100% native clone of Castelli di Jesi

COLOUR straw yellow with greenish highlights

FRAGRANCE fresh, fragrant, persistent with greenish hints

TASTE dry, soft, floral with bitter aftertaste

VINIFICATION soft pressing in white and immediate cleaning of must, successive fermentation at controlled temperature

SERVING SUGGESTION starters, main courses in general, fish and white meats. Excellent served on its own

TEMPERATURE 8-10° C

MARCHE ITALIANE

ITALIAN TASTE PASSION

PODERE S.MARIA Superiore



ALCOHOL CONTENT: 14,5 %

VINE Verdicchio 100% native clone of Castelli di Jesi

COLOUR straw yellow with greenish highlights

FRAGRANCE fresh, sweet, lingering aftertaste with flavour of bitter almonds

TASTE dry, soft, flower-scented with bitter aftertaste

VINIFICATION soft pressing in white and immediate filtering of must, following fermentation under strict temperature control

SERVING SUGGESTION starters, first courses in general, fish and white meat. It is perfect between meals as well.

TEMPERATURE 8-10° C

PRODUCER'S NOTE Although the Verdicchio Classico Superiore and the Verdicchio Classico come from the same vines, the Superiore uses grapes selected from the best vines which render it the more superior of the two.

STELL Passito



ALCOHOL CONTENT: 15 %

VINE Verdicchio 100% native clone of Castelli di Jesi

COLOUR intense white with hints of amber

FRAGRANCE very intense with taste of almonds, jam, shades of vanilla and honey

TASTE soft, full bodied and persistent, clean sweet and rather dry

VINIFICATION total drying with grapes hung for around 4 months, successive fermentation at controlled temperature, aged 2 years in barrels, then in tonneaux

SERVING SUGGESTION a typical dessert wine, recommended for sweets and pastries

TEMPERATURE 14-16° C

MARCHE ITALIANE

ITALIAN TASTE PASSION

MARCHE BIANCO IGT

* TERRE DEI GOTI *



ALCOHOL CONTENT: 14,5 %

VINE Verdicchio 100% native clone of Castelli di Jesi

COLOUR white, slightly amber

FRAGRANCE very intense with hints of white, mature flowers

TASTE very intense and persistent body, soft and balanced

VINIFICATION grapes dried for 4 months in a ventilated room, vinification in stainless steel, matured for 1 year in barrels, then a further year in tonneaux. Aged for 3 months in bottles.

SERVING SUGGESTION excellent with mature cheese or pate

TEMPERATURE 18° C

TERRE DEI GOTI is a label which certifies high end products. It is available only on wine produced through careful selection from selected vintages, so is not universally available.

MARCHE ITALIANE

ITALIAN TASTE PASSION

2. SPIRITS





Grappa di Lacrima di Morro d'Alba DOC

GOCCE DI LACRIMA



NAME grappa obtained from distilling Lacrima di Morro d'Alba grapes, native clone

DISTILLATION grapes distilled from very fresh fruit, un-pressed, rich in must

STILL water bath discontinuous alembic, stainless steel and copper

FRAGRANCE fragrant, aromatic, delicate perfume with definite rose and violet tones from the original vine

TASTE delicate, soft, intense, very persistent

TEMPERATURE 8-10° C

PROOF 42% Vol

DISTILLED UVA LACRIMA

** TERRE DEI GOTI **



NAME grappa obtained from distilled fermented must from Lacrima di Morro d'Alba D.O.C. native clone

DISTILLATION must distilled almost at the end of fermentation

STILL water bath discontinuous alembic, stainless steel and copper

FRAGRANCE very aromatic and delicate, scented, with definite hints of rose and violets, typical of the original grape variety

TASTE delicate, soft, right amount of intensity, very persistent

TEMPERATURE 8-10° C

PROOF 42% Vol

MARCHE ITALIANE

ITALIAN TASTE PASSION

GRAPPA REFINED BARRIQ.

** TERRE DEI GOTI **



NAME grappa obtained from the lees of Lacrima di Morro d'Alba grapes, DOC native clone, ages for 5 years in barrels

DISTILLATION grapes distilled very fresh, unpreserved, very rich in must

STILL water bath discontinuous alembic, stainless steel and copper

FRAGRANCE fragrant, aromatic, scented, with definite hint of the original vine, combined with the softness of the wood

TASTE delicate, soft, intense, persistent

TEMPERATURE 8-10° C

PROOF 42% Vol

TERRE DEI GOTI is a label which certifies high end products. It is available only on wine produced through careful selection from selected vintages, so is not universally available.

PURA 70'



NAME grappa obtained from distilled Lacrima di Morro d'Alba grapes, D.O.C., native clone

DISTILLATION grapes distilled very fresh, unpreserved, very rich in must

STILL water bath discontinuous alembic, stainless steel and copper

FRAGRANCE fragrant, aromatic, scented, with definite notes of rose and violets typical of the original grape variety

TASTE soft, very intense, persistent

TEMPERATURE 8-10° C

PROOF 70% Vol

MARCHE ITALIANE

ITALIAN TASTE PASSION

MO' Moscato Distillato



NAME obtained from the fermented must of Moscato Bianco grapes

DISTILLATION must distilled almost at the end of fermentation

STILL water bath discontinuous alembic, stainless steel and copper

FRAGRANCE elegant, aromatic, delicately perfumed with hints of the original grape variety

TASTE delicate, soft, quite persistent

TEMPERATURE 8-10° C

PROOF 42% Vol

THEOBROMA



Theobroma is the result of blending two of our distilled wines Distillato di Uva Lacrima a Pieno Grado and Mosto di Uva Lacrima.

It is distinguished by its distinctly floral aroma, is sweet without being cloying, and has a fairly low alcoholic content.

These characteristics make Theobroma extremely palatable suited to every taste and every occasion.

ALCOHOL CONTENT: 21%

TEMPERATURE : Serve chilled, 10-12°C

MARCHE ITALIANE

ITALIAN TASTE PASSION

GOCCE DI VERDICCHIO



NAME grappa obtained from distilling Verdicchio, native clone

DISTILLATION from fresh lees, unpressed, very rich in must

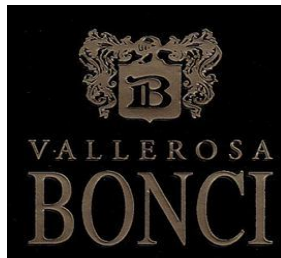
STILL water bath discontinuous alembic, stainless steel and copper

FRAGRANCE fresh, fragrant, slightly grassy, with light shades of bitter almonds, typical of the original vine

TASTE dry, quite delicate, intense, persistent

TEMPERATURE 8-10° C

PROOF 42% Vol



Grappa di Verdicchio dei Castelli di Jesi DOC

BARRE' Grappa

Obtained through cold distillation of Verdicchio grapes marc.



Alcohol content: 42% vol.

Bouquet: strong of dried flowers

Taste: soft and savoury in the mouth, reflecting the grape's features.

Serving temperature: 10°C.

MARCHEITALIANE

ITALIAN TASTE PASSION

Le Torri

GRAPPA DI CHIANTI



GRAPE VARIETIES: Chianti grapes after being pressed

AGEING: In barrels for Grappa Riserva

REFINING: In bottles for about 6 months.

CHARACTERISTICS:

Light colour. Yellow colour for the type Riserva.

BOUQUET: Intense scent with inkling of vanilla and liquorice.

Soft, warm, full-bodied, harmonious, and pleasant taste.

MARCHE ITALIANE

ITALIAN TASTE PASSION