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# MARCO MORGANO

SPIRITS & MIXERS

I M P O R T S







## ABOUT US

With years of experience, our dedicated team works with our customers in order to import the right products at competitive prices.

With offices in Italy and the USA, we are able to offer unparalleled support sourcing outstanding wine and liquor to platform your business needs.

With containers coming in on a monthly basis we offer continuity and wide selection of Italian wines.

From house wines to premium wines we have both International and local/autochthonous grape varietals.

We constantly add new wines to our portfolio and we are open to suggestions that would benefit our/your selection.



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# LOMBARDIA

# Wineries:

- . DELLITALIA
- . LOSITO E GUARINI
- . IL FEUDO



# DELLITALIA

#### CABERNET SAUVIGNON

**ORIGIN**: Italy

SOIL: Clayey, slimy with calcareous marl located around the 45° parallel north.

**GRAPEVINE CULTIVATION**: Guyot-trained

HARVESTING: By hand

VINIFICATION: Grape pressing and destemming with maceration on the skins and controlled temperature fermentation with cultured yeasts.

**REFINING:** In stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: It's a vine coming from the Bordeaux area, able to give firmly structured wines destined to ageing. According to the University of Davis it would be a spontaneous hybridization between Cabernet Franc and Sauvignon.



**ORIGIN**: Italy

SOIL: Medium-textured

**GRAPEVINE CULTIVATION: Espalier** 

**HARVESTING**: Mechanical harvesting

VINIFICATION: Grape pressing and destemming and soft pressing. Fermentation with cultured yeasts at 20°C temperature.

REFINING: In stainless steel vats. Pressurized vat natural second fermentation with cultured yeasts at 16°C temperature. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: It is a vine originating from Burgundy which spread all around the world and according to the different wine making techniques can be used for still sometimes aged wines, sparkling wines and Spumante wines. They all share a unique aromatic quality.





#### **MERLOT**

**ORIGIN**: Italy

SOIL: Calcareous, clayey

**GRAPEVINE CULTIVATION:** Guyot-trained

**HARVESTING**: Mechanical harvesting

VINIFICATION: Grape pressing and destemming and fermentation at controlled temperature with cultured yeasts.

**REFINING:** Stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: It is a typical Bordeaux grape originating from South Western France. Its name comes from the partiality blackbirds have for its seeds.

#### **PINOT GRIGIO**

**ORIGIN**: Province of Pavia

SOIL: Medium-textured with calcareous marl and gypsum located around the 45° parallel north.

**GRAPEVINE CULTIVATION:** Guyot-trained

**HARVESTING**: By Hand

VINIFICATION: Soft pressing and low temperature fermentation with cultured yeasts, cold maceration to exalt the aromas

REFINING: Temperature controlled stainless steel vats with periodical lees stirring. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: It seems that Pinot Gris in the Oltrepo Pavese dates back already to the year 1600 and its varieties are even described by Pliny the Elder. Almost red in its aspect, it is actually white being a gene mutation of the Pinot Noir.

#### **MOSCATO**

**ORIGIN**: Puglia

SOIL: Medium-textured with calcareous marl and gypsum

**GRAPEVINE CULTIVATION:** Guyot-trained

HARVESTING: By hand

VINIFICATION: Pressing with pneumatic press and grape cold maceration, fermentation with cultured yeasts at 16°C controlled temperature.

REFINING: Temperature controlled stainless steel. Pressure tank natural second fermentation at 16°C temperature. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: Spread by Greeks and Phoenicians, the Moscato vine is a very ancient variety cultivated in this area since the 16th century. Coming from Asia Minor it was used by the Romans too thanks to the peculiarity of its sweet grapes appreciated by bees and related in his writings by Pliny the Elder.







#### RIESLING

**ORIGIN**: Italy

SOIL: Clayey, slimy with calcareous marl located around the 45° parallel north.

**GRAPEVINE CULTIVATION:** Guyot-trained

HARVESTING: By hand

VINIFICATION: Grape pressing and destemming with maceration on the skins and controlled temperature fermentation with cultured yeasts.

**REFINING:** In stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: It's a vine coming from the Bordeaux area, able to give firmly structured wines destined to ageing. According to the University of Davis it would be a spontaneous hybridization between Cabernet Franc and Sauvignon.

## PINOT NOIR

ORIGIN: Provincia di Pavia

SOIL: Clayey, with calcareous marl and gypsum located around the 45° parallel north.

**GRAPEVINE CULTIVATION:** Spurred cordon and Guyot-trained

**HARVESTING**: By hand in crates

VINIFICATION: Grape pressing and destemming with pre-fermentation maceration and macro oxygenation to obtain its unique color. Fermentation at controlled temperature with cultured yeasts.

REFINING: In stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity

INTERESTING: The Pinot Noir vine owes its name to the characteristic 'pine cone' shape of its bunches of grape. Already in 1500 it was present in the hills around Piacenza and Pavia even though the vine we know today is likely to come from the French one. Grown in marly-calcareous soils like those of Lombardy and Piedmont is has all the characteristics of an engaging vine to treat; in fact, even in the aftercare an excellent knowledge of its characteristics is needed to exalt its aromas.





## LOSITO E GUARINI

#### PINOT NOIR

**ORIGIN**: Province of Pavia

SOIL: Clayey, with calcareous marl and gypsum located around the 45° parallel north.

**GRAPEVINE CULTIVATION:** Guyot-trained

HARVESTING: By hand

VINIFICATION: Grape pressing and destemming with pre-fermentation maceration and macro oxygenation to obtain its unique color. Fermentation at controlled temperature with cultured yeasts.

REFINING: In stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: The Pinot Noir vine owes its name to the characteristic 'pine cone' shape of its bunches of grape. Already in 1500 it was present in the hills around Piacenza and Pavia even though the vine we know today is likely to come from the French one. Grown in marly-calcareous soils like those of Lombardy and Piedmont is has all the characteristics of an engaging vine to treat; in fact, even in the aftercare an excellent knowledge of its characteristics is needed to exalt its aromas.



#### **PINOT GRIGIO**

**ORIGIN:** Province of Pavia

SOIL: Clayey, slimy with arenaceous limestone and gypsum located around the 45° parallel north.

**GRAPEVINE CULTIVATION:** Guyot-trained

HARVESTING: By hand

VINIFICATION: Grape pressing and destemming, cold maceration to extract aromas, soft pressing with pneumatic press and fermentation with cultured yeasts at 16°C controlled temperature.

REFINING: In stainless steel vats. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: It seems that the Pinot Gris in the Oltrepo Pavese dates back already to the year 1600 and its varieties are even described by Pliny the Elder. Almost red in its aspect, it is actually white being a gene mutation of the Pinot Noir.

#### **MOSCATO**

**ORIGIN**: Province of Pavia

SOIL: Medium-textured with calcareous marl and gypsum located around the 45° parallel north.

**GRAPEVINE CULTIVATION:** Guyot-trained

**HARVESTING**: By hand

VINIFICATION: Pressing with pneumatic press and grape cold maceration, fermentation with cultured yeasts at 16°C controlled temperature.

REFINING: Temperature controlled stainless steel. Pressure tank natural second fermentation at 16°C temperature. During ageing the wine undergoes several analytical controls to assure its integrity.

INTERESTING: Spread by Greeks and Phoenicians, the Moscato vine is a very ancient variety cultivated in this area since the 16th century. Coming from Asia Minor it was used by the Romans too thanks to the peculiarity of its sweet grapes appreciated by bees and related in his writings by Pliny the Elder.





# IL FEUDO

#### **SPUMANTE BRUT**

SOIL: Medium-textured with calcareous marl and gypsum, located around the 45° parallel north.

**CULTIVATION**: Guyot-trained

HARVESTING: By hand

VINIFICATION: Soft pressing with pneumatic press at 0.8 bar. Fermentation with cultured yeasts at 16-18°C controlled temperature.

**REFINING:** Temperature controlled stainless steel, charmat method. During aging the wine undergoes several analytical controls to assure its integrity.

#### **SPUMANTE DOLCE**

SOIL: Medium-textured with sandy soil, located around the 45° parallel north.

**CULTIVATION**: Guyot-trained

HARVESTING: By hand

VINIFICATION: Soft pressing with pneumatic press at 0.8 bar. Fermentation with cultured yeasts at 16-18°C controlled temperature.

**REFINING:** Temperature controlled stainless steel, charmat method. During aging the wine undergoes several analytical controls to assure its integrity.





# PIEMONTE



# Wineries:

- . LA MARANZANA
- . OSVALDO VIBERTI

## LA MARANZANA

#### **DOLCETTO D'ASTI**

This Dolcetto, certified as denominazione di origine controllata (controlled designation of origin), is a classic dry wine, even though the grape variety's name "Dolcetto" suggests sweetness. In fact the wine is rich in bouquet and flavor. The name derives from a sensation based on the relatively low acid content of the grapes, producing a pleasant smoothness that can be compared to sweetness.

#### **MOSCATO D'ASTI**

A sparkling white wine produced mainly in the province of Asti, northwest Italy, and in smaller nearby regions in the provinces of Alessandria and Cuneo. It is a naturally sweet wine that retains the characteristic fragrance and flavor of Moscato grapes brought to their optimum maturation. It is from the Moscato Bianco grape. A related wine, Asti, is produced in the same area from the same grape. Moscato d'Asti is the main ingredient of Cocchi Americano.

#### PINOT CHARDONNAY Spumante

Pinot Chardonnay is the wine for excellence that in Italy and in the rest of the world becomes "sparkling wine". Due to experience in sparkling wines, Cantina Maranzana produces it through the Italian method called "charmat", which guarantees the origin of a local wine.







#### SPUMANTE BRUT ROSE'

This spumante, sparkling rosé wine, is made from pinot noir grapes grown on hillsides in the area of Maranzana and Cassine, where the microclimate, height and exposure to sunlight are particularly favourable.

All the spumante wines produced by Maranzana have characteristically small bubbles which rise abundantly and persistently to the surface. This is a characteristic that demonstrates the meticulous attention dedicated to the wine production process, and the high quality of the pinot noir grapes used to make the spumante.

# SPUMANTE DOC PIEMONTE CHARDONNAY

This wine is made from the classic French grape variety Chardonnay, grown in the Monferrato area. Its characteristics make it ideal for a process creating a sparkling wine before bottling, with a fermentation lasting nine months at controlled temperature in large pressurized barrels. The process creates very positive results, giving this Piemonte Chardonnay small and persistent bubbles that can be compared to the perlage produced by classic sparkling wine techniques.





# PIEMONTE CABERNET SAUVIGNON DOC CORPO

CÉPAGE: Cabernet -Sauvignon

RIPENING: for 6 months into stainless steel vats and for further 6 months in small French oak barrels (tonneaux)

**REFINING:** for 6 months in bottle

FERMENTATION TEMPERATURE: 22-24 ° C at the beginning for bringing out the flagrances, then at 27-28°C

**FERMENTATION TIME: 8-12 days** 

MALOLACTIC FERMENTATION: directly after refining in small French oak barrels

**BOTTLING PERIOD**: August — September



# PIEMONTE CHARDONNAY DOC COLLEOLO

CÉPAGE: Chardonnay

RIPENING: the wine remains on its yeasts

for 3 months

REFINING: for its freshness characteristics the wine doesn't need any refinement

FERMENTATION TEMPERATURE: 10-8° C

FERMENTATION TIME: 10-12 days

MALOLACTIC FERMENTATION: it is avoided to maintain its freshness



#### **DOLCE BIANCO**

This wine is crafted from select Moscato grapes grown in the hills of the Classics Vines region, in the district of Maranzana. This region is well known for the vines abundant exposure to sunlight. It retains the characteristic fragrance and flavor of the Moscato grape.



#### **DOLCE ROSSO**

Dolce Rosso or Sweet Italian Red Wine is 100% Brachetto grapes grown in and around the Asti Region in the province of Piemonte, Italy. is area is particularly favorable in terms of height and sunlight exposure to help create a masterpiece of fragrance, harmony and color, which is Brachetto.



# OSVALDO VIBERTI

#### **BAROLO**

This Barolo is made of grapes from three different vineyards located in La Morra. Garnet red in colour, it takes a concentration of flavours with spicy notes of cinnamon and chocolate, rose and red berries, blackberries and blueberries.

Dry and warm, smooth and powerful in the mouth, it develops in a balmy finish.

#### **BAROLO "SERRALUNGA"**

Made of Nebbiolo grapes from vineyards Meriame located in Serralunga d'Alba. Aged for 20/24 months in large barrels. Red ruby in color, Di color rosso rubino, it is characterized by scents of flowers and spices. The tannin enhances a strong and powerful character in an elegant and fine frame.

#### **LANGHE NEBBIOLO**

This Barolo is made of grapes from three different vineyards located in La Morra. Garnet red in colour, it takes a concentration of flavours with spicy notes of cinnamon and chocolate, rose and red berries, blackberries and blueberries.

Dry and warm, smooth and powerful in the mouth, it develops in a balmy finish.







# TRENTINO ALTO ADIGE



## Cantine:

. CANTINA MORI COLLI ZUGNA

# CANTINA MORI COLLI ZUGNA

#### **CHARDONNAY**

#### **VINEYARD AREA**

From the region of Burgundy, the Chardonnay grape was introduced to Trentino at the end of the nineteenth century and found an ideal habitat on the foothill slopes. It is cultivated in the hills and lower slopes of the area around Mori Brentonico and Ala.

#### **METHOD**

The grapes are harvested in early September and, after a light pressing and the first-pressing must is clean, fermentation takes place at a controlled temperature in stainless steel tanks.

#### **GEWURZTRAMINER**

#### VINEYARD AREA

The name Traminer is derived from Termeno, a municipality in South Tyrol where the grape was first developed. It was introduced into our territory in the early 90s exclusively in well-exposed vineyards located on the hillside slopes of Baldo, so as to accentuate the characteristics and intense aromatic fragrance.

#### **METHOD**

The grapes are carefully selected in the vineyard for harvesting in the second half of the month of September. The grapes remain in the press for the time required to extract the aromatic overtones present in the grape skins. The must then undergoes fermentation at a controlled temperature in small stainless steel tanks.

#### **MERLOT**

#### VINEYARD AREA

Aubiquitous cultivar of French origin, it thrives

in the ideal soil of the Trentino hills, especially where the vineyard is located on well-structured, medium- textured soil and exposed to the south/ south-east.

#### **METHOD**

The grapes, harvested at the end of September, remain for approximately 10 days in contact with the skins After pressing. During this period, the pressing process is repeated daily to favor the extraction of polyphenolic substances which are essential for the structure of a great wine such as Merlot. After racking, the wine is aged in barriques and large oak barrels.







#### **MOSCATO GIALLO**

#### VINEYARD AREA

A typical Trentino cultivar that offers a unique product, especially when cultivated in sun-exposed areas such as those in the territory of the lower Valle di Gresta and in the characteristic terraced vineyards located behind the town of Mori.

#### **METHOD**

The grapes, of an intense golden yellow color, are harvested in the second half of the month of September. The grapes remain in the press for approximately 12hours; the time necessary in order to extract the intense aromatic overtones. The clean first-pressing must undergoes fermentation at a controlled temperature in stainless steel tanks.

#### **MULLER THURGAU**

#### **VINEYARD AREA**

This varietal takes its name from the Swiss researcher Hermann Müller from Thurgau who first crossed the varieties of Riesling and Silvaner Verde. It is cultivated in vineyards on the mountain side of Mount Baldo, on the slopes facing south-east at an altitude of over 400 meters.

#### **METHOD**

The grapes are harvested in the second half of the month of September. The grapes remain in the press for the length of time necessary to extract the aromatic overtones present in the grape skins. The clean must then undergoes fermentation at a controlled temperature in stainless steel tanks.

#### **PINOT GRIGIO**

#### VINEYARD AREA

The varietal, which produces grapes with copper-colored skins, is cultivated in the semi-hilly areas of the municipalities of Mori and Ala

#### **METHOD**

The harvest begins in early September. Following the cycle of light pressing, the clean first-pressing must undergoes fermentation at a controlled temperature in stainless steel tanks.







# TOSCANA



# Wineries:

- . CERESTER
- . I SELVATICI

## CERESTER

#### **CASA CAPRIOLO**

This beautiful, Super Tuscan blend is crafted in the Governo style. 20% of the grapes are set back to dry with skins on while the rest of the wine starts the fermentation process. 2 months later those grapes are crushed and added for a second fermentation process. This enhances the wine and adds to its complexity and velvety texture.

GRAPES: 70% Sangiovese, 20% Merlot 10% Cabernet Alcohol: 13%

FOOD PARING: Red meats Red Sauce Pasta

#### **LOVE SPUMANTE**

This 100% organic certified wine is a beautiful, sparkling blend of Chardonnay & Sauvignon Blanc. It is medium dry with good acid. The flavors are of baked red apple, citrus marmalade & pear. It is a perfect wine & presentation for occasions such as weddings, Valentine's Day, Mother's Day or just because. The metal label is also a removable keepsake.

#### **VILLA VALENTINA**

A 100% Sangiovese that is luscious and jammy. It is medium bodied with flavors of dark cherry, dates, blackberry, leather and spices. Certified Organic.







## I SELVATICI

#### **CARDISCO**

Since it exclusively contains delicate Sangiovese grapes, Cardisco is the truest test of our craftsmen's artful touch. In fact, they spent decades experimenting with over 500 micro-fermentations to perfectly tailor our process to the soil and climate within our vinevard. Furthermore, while similar wines settle for a three-year maturation, we wait an extra year-because patience is a virtue that yields delicious depth. The young wine is aged for two years in steel containers, where it is decanted three times. Then, Cardisco receives its signature woody notes by maturing in new American or French Oak for a full 18 months. Finally, the wine is bottled and left to rest for six to eight months prior to release. The result is a full-bodied, world-class wine that is so well crafted, it could last 20 years or more but who can resist its siren song for that long?

#### CHIANTI COLLI ARETINI D.O.C.G. TITOLATO RISERVA

With an intense ruby color and delicate, fruity aroma, Chianti Colli stands out as a superior Chianti, even in a region where exceptional Chianti is as abundant as fresh air. In fact, our Chianti is one of only a handful formally honored as "Titolato," or a D.O.C .G. wine. To ensure we always meet this standard of excellence, only our finest vintages bear the Chianti Colli name. Made from a blend of Sangiovese, Canaiolo and Mammolo grapes, it is authentic Chianti, made with traditional methods including our utilization of concrete containers, in addition to our modern steel vessels. As the wine matures within the concrete tanks for two years or more, the ideal temperature control is provided by nature herself The result is a rare and noble Chianti with a well-balanced flavor that is so finely tuned, it stores for up to 12 years well beyond the average Chianti.

#### **VINSANTO**

A lusciously decadent dessert wine, Vinsanto features a rich, amber color with a concentrated aroma of dried figs, walnuts and candied fruit. This delightful confection is created from a mixture of Malvasia, Trebbiano, San Colombano and Sangiovese grapes that we dry under the warm, Tuscan sunshine for five months. The dried grapes, which are more like plump raisins, are then pressed and immediately placed in wooden "caratelli" barrels. Every barrel is hewn from five different woods, each of which contributes a different shading of flavor, ranging from apricot to caramel. The sealed caratelli remain undisturbed under the eaves of our attic for six to eight years, where the natural fluctuations of the seasons expertly influence the fermentation. When completed, this time-honored art yields a dessert wine of unparalleled sophistication that compresses the flavor of 30 pounds of grapes into every rare and precious bottle.







# VENETO

# Wineries:

. AZIENDA AGRICOLA MANARA



## AZIENDA AGRICOLA MANARA

## AMARONE DELLA VALPOLICELLA "CORTE MANARA"

AREA OF CULTIVATION: Vineyards sited on the hillsides of designated Valpolicella Classico area, more specifically in the localities of Negrar, Marano and San Pietro in Cariano.

PRESSING AND FERMENTATION: A gent-le crushing, followed by a steeping on the skins and a slow fermentation in stainless steel tanks for 40 – 60 days.

AGING: In 7 and 23 hl barrels made of Slovenian oak for 24 months and it continues in stainless steel tanks for 18 months. Aging in the bottle varies from 6 to 12 months.

# AMARONE DELLA VALPOLICELLA "POSTERA"

AREA OF CULTIVATION: Unique vineyard sited at the top of the hill above Mirabele in the locality of Marano, at the heart of the Valpolicella Classico region. Its name "Postera" in local dialect refers to it being exposed to the sun all day.

PRESSING AND FERMENTATION: A gentle crushing, followed by a steeping on the skins and

a slow fermentation in stainless steel tanks for 40-60 days.

AGING: In French barrique and tonneaux for 18 months and afterwards in stainless steel tanks for 18 months. Aging in the bottle varies from 6 to 12 months.





#### **GUIDO MANARA**

AREA OF CULTIVATION: Vineyard sited at 250 meters above sea-level at the heart of the Valpolicella Classico region and with a southerly exposure. This particular wine has been dedicated to the father of the three brothers who currently run the winery.

PRESSING AND FERMENTATION: Gentle crushing followed by a steeping on the skins and a slow fermentation in stainless steel tanks for 20 – 25 days.

AGING: In French barrique takes 24 months, the following aging in the bottle varies from 6 to 12 months.

# RECIOTO DELLA VALPOLICELLA "MORONALTO"

AREA OF CULTIVATION: This unique vineyard takes its name from being sited at the top of the hill above Moron, a locality of Negrar at the heart of the Valpolicella Classico region.

PRESSING AND FERMENTATION: A gentle crushing, followed by a steeping on the skins and a slow fermentation in stainless steel tanks for 40 days.

AGING: 1n 20 hl stainless steel tanks for 12 months. Aging in the bottle varies from 6 to 12 months.

#### **VALPOLICELLA CLASSICO**

AREA OF CULTIVATION: Vineyard sited in the locality of San Pietro in Cariano at 200 meters above sea-level and with a southwest exposure. This wine takes its name from the founder of the winery Angelo Manara, who was called Vecio Belo.

PRESSING AND FERMENTATION: A gentle crushing, followed by a steeping on the skins and a slow fermentation in stainless steel tanks.

AGING: In 100 hl stainless steel tanks for 18 months. Aging in the bottle takes on average 6 months.







# VALPOLICELLA CLASSICO SUPERIORE

AREA OF CULTIVATION: Vineyard sited in the locality of San Pietro in Cariano at 200 meters above sea-level and with a southwest exposure. This wine takes its name from the founder of the winery Angelo Manara, who was called Vecio Belo.

PRESSING AND FERMENTATION: A gentle crushing, followed by a steeping on the skins and a slow fermentation in stainless steel tanks.

AGING: In 100 hl stainless steel tanks for 18 months. Aging in the bottle takes on average 6 months.

#### VALPOLICELLA RIPASSO "LE MORETE"

AREA OF CULTIVATION: Vineyard sited in the locality of San Pietro in Cariano at 200 meters above sea-level and with a southwest exposure. This wine takes its name from the founder of the winery Angelo Manara, who was called Vecio Belo.

PRESSING AND FERMENTATION: A gentle crushing, followed by a steeping on the skins and a slow fermentation in stainless steel tanks.

AGING: In 100 hl stainless steel tanks for 18 months. Aging in the bottle takes on average 6 months.









## MY SPRITZ CLASSIC

In 2014 MYSPRITZ won the silver medal at the ISW Mundus Vini, the most renowned competition dedicated to distillates in Germany.

The balance and harmony of fresh citrus notes combined with the typical bitterness of aromatic herbs make MySpritz the most popular Italian aperitif.

MYSPRITZ Classic is 100% Italian liqueur made from natural herbs and spices. Mix with Prosecco a touch of club soda and garnish with an orange. Most refreshing traditional Italian drink.

## MY SPRITZ Ready to Drink

MYSPRITZ is a 100% Italian ready to drink Spritz based on infusion of herbs, citrus, white sparkling wine and MYSPRITZ Classic.

Most refreshing traditional drink. Add ice, garnish with an orange and enjoy a refreshing drink.







# CONTACTS \_\_\_

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