

*Sgarzi Luigi*<sup>®</sup>



CANTINE DAL 1933



Segari Luigi



CANTINE DAL 1923

MI



## *Cantine dal 1933*<sup>®</sup>

Cantine Sgarzi Luigi are fourth generation winemakers who still maintain the passion and drive for wine that characterized their founder Luigi Sgarzi.

The company has been handed down from father to son, and is now owned by Luigi's dear grandson, Stefano.

Our great grandfather 'Nonno Luigi' used to say that our winemaking profession requires a lot of hard work, dedication and technique and that, in return, we would receive great satisfaction and joy from the quality fruit of the vine that would enable us to produce wonderful wines.

It was in 1933 that Luigi founded his winery in the countryside of the small village of Castel San Pietro Terme, which is on the outskirts of the beautiful city of Bologna, and cultivated his first vines.

*Cantine Sgarzi Luigi è giunta alla quarta generazione di viticoltori, conservando la stessa passione per la vite del suo fondatore Sgarzi Luigi.*

*L'azienda, insieme a tecnica e dedizione per questo mestiere, è stata tramandata da padre in figlio, e ad oggi sono più di trent'anni che la guida è in mano al caro nipote di Luigi, Stefano.*

*Nel lontano 1933 Luigi coltivava la vite e produceva i suoi vini nella sua "piccola cantina" a Castel San Pietro Terme. In questa cittadina collinare a pochi passi da Bologna, rinomata per le sue eccellenze enogastronomiche, tutto è iniziato.*







# Our Branches



## USA BRANCH

CANTINE SGARZI USA  
1024 Waverly St.  
Houston, TX 77008  
PH: +1-832-710-5668

## MEXICO BRANCH

CANTINE SGARZI MEXICO S De RI De Cv  
Calz Desierto De Los Leones #52 LT 7,  
Col. Guadalupe Inn. Alvaro  
Obregon C. P. 01020

## ITALY PRODUCTION HEADQUARTER

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www.cantinesgarzi.com

## CHINA BRANCH

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联系人: (CONTACT PERSON) 方剑云 (FRANCO)  
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# Tradition, Quality and Innovation

Today, the original building of that quaint little winery and homestead still remains, but it is now surrounded by 140 hectares of vineyards and the environmentally-friendly site of our beautiful state-of-the-art winery that includes offices, a laboratory, a production and bottling facility, storage areas, showroom and underground cellar for the aging of our red wines.

*Oggi, esattamente intorno alla stessa "piccola cantina", si sono sviluppate nel corso degli anni le moderne strutture produttive progettate nel pieno rispetto dell'ambiente circostante e dotate d'impianti di produzione energetica rinnovabile.*

*Rappresentando un'avanguardia in campo di green building, la sede centrale di Cantine Sgarzi Luigi accoglie: uffici, laboratorio, unità produttiva e di stoccaggio, showroom aziendale ed infine bottaia sotterranea per l'affinamento dei rossi.*



# *Your World-Wide Wine Specialist®*

Cantine Sgarzi maintains strong collaborations with all of Italy's largest and most important wine producing regions in order to continue to innovate and grow. This is why the Sgarzi family "thinks internationally and, above all, acts locally".

This philosophy of quality, innovation and sustainability, together with our traditional values, has allowed us to anticipate trends and to win over new international markets.

Today, with steady sales in more than 80 countries and stores in Mexico and China, we are proud to be considered a benchmark for the quality of Italian wine worldwide.

Finally, our Quality System guarantees to our customers excellent products and services, in full compliance with the highest standards and the most stringent regulations.

*Con 140 ettari di vigneto e strette collaborazioni nelle regioni italiane a più alta vocazione vitivinicola, la Famiglia Sgarzi, continua a crescere ed investire in capacità produttiva per poter ampliare la sua offerta.*

*"Think global, act local", questa filosofia d'azione insieme alla ricerca costante di qualità, innovazione e sostenibilità ci ha permesso di anticipare tendenze e conquistare nuovi mercati. Ad oggi siamo orgogliosi di poter essere considerati ambasciatori del vino italiano di qualità, con una rete di vendita stabile in più di 80 Paesi e con punti vendita di proprietà in Messico e in Cina.*

*Per concludere, il nostro Sistema Qualità garantisce ai nostri clienti prodotti e servizi eccellenti, nel pieno rispetto degli standard più elevati e delle normative più rigorose.*





## Selezione di Famiglia

GOOD ATTITUDES TO ENJOY LIFE, FAMILY AND WINE

There are some basic tenets of life that have lasted the test of time. In some shape or form, these principles appear in all cultures, religions and civilizations. Here is my simple list: be loving, be consistent, be a good example, be authentic, be present, be positive, be patient, be simple, be persistent and be believing. I have tried to instill my principles in my family through the dedication and passion that I have for my job and my land, in order to produce the best grapes possible, year after year. It is very gratifying for me to use the 'best grapes' that I have personally chosen for my range of precious wines. Now my focus is to do everything I can to present my selection to the world.

*"Ci sono alcuni solidi principi che ci tramandiamo attraverso i secoli. In qualche forma o misura, questi sono comuni a tutte le culture, religioni e civiltà. Questa è la mia semplice lista: sii amorevole, sii coerente, sii un buon esempio, sii autentico, sii positivo, sii paziente, sii semplice, sii perseverante e sii credente. Ho cercato di infondere questi valori alla mia famiglia, attraverso la passione per il mio lavoro e la mia terra, e sono stato gratificato dalle migliori uve che oggi conservo nella mia preziosa selezione. Tutto ciò che faccio ora è di aprire la mia selezione al mondo."*







Pignoletto DOC  
Spumante Extra Dry

Lively sparkling, it shows a fine and consistent perlage, the color is a brilliant light yellow. The second fermentation following the Martinotti-Charmat method refines the fruity aromas typical of the grape. Dry taste, fine and elegant on the palate.

11,5% VOL.



Grechetto



Emilia Romagna



0.75 L e



10-12°C



EXTRA - DRY



Excellent as an aperitif and suitable throughout the meal



GOLD MONDUS VINI 2017



Malvasia IGT Emilia  
Spumante Dolce

Lively sparkling, fruity and typically aromatic, with floral notes and hints of peach. Sweet, light and fruity with a long and elegant finish.

7,5% VOL.



Malvasia



Emilia Romagna



0.75 L e



10-12°C



SWEET



Excellent as an aperitif matched with light and traditional dishes. Ideal for dessert, biscuits and cream pie



SILVER ANUGA WINE SPECIAL 2017  
GOLD BERLINER WEIN TROPHY 2018





## Montepulciano d'Abruzzo DOC Riserva

Obtained from Montepulciano grapes grown in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

13,5% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat, porcini-or truffle-based dishes



GOLD MUNDUS VINI 2012  
GOLD BERLINER WEIN TROPHY 2012



# Stefano®

We have decided to name our greatest and most awarded wines in honor of Stefano, our company's owner, in gratitude and recognition of his passion and dedicated leadership.

*Abbiamo scelto di chiamare i nostri vini più pregiati con lo stesso nome del nostro leader, Stefano, per mostrargli gratitudine e stima per la passione e la dedizione nel proprio lavoro.*



Barolo  
DOCG

Obtained from Nebbiolo grapes. Garnet red. Intense, delicate and ethereal bouquet. Rich body, smooth, elegant with a long finish.

14% VOL.



Nebbiolo



Piemonte



0.75 L e



18-20°C



DRY



Red meat, game, truffle-flavoured dishes, matured cheese



Brunello di  
Montalcino DOCG

Obtained from Sangiovese grapes. Deep ruby red. Intense fruity aroma. Plum, blackberry and violet notes, with a light licorice hint. Rich body, austere, finishing in a velvety complexity on the palate.

14,5% VOL.



Sangiovese



Toscana



0.75 L e



18-20°C



DRY



Mustard beef tenderloin, wild boar, lamb chops or lamb steak



# T'aspetto®

“I let myself be carried away by emotions, I know exactly where they will take us, and that's where I will be waiting for you - t'aspetto”.

*“Mi lascio trasportare dalle emozioni, so esattamente dove ci porteranno, è lì che t'aspetto”.*



Chianti DOCG

Obtained mainly from Sangiovese grapes grown in Chianti territory, in the heart of Tuscany. Lively ruby-red with a fine bouquet. Dry, sapid and lightly tannic.

12,5% VOL.



Sangiovese



Toscana



In its traditional bottle  
“fiasco” 0.75 L e



18-20°C



DRY



“Ribollita” soup, game dish, lamb, aged cheese





# PERLA®

Perla wines, a dance of precious little bubbles in the glass, full of grace and elegance. The wines have a delicate scent of white spring and summer flowers with fine, persistent perlage.

*I vini della selezione Perla godono di delicati sentori floreali e di un perlage fine, numeroso e persistente. Una danza di preziose perle, armoniose ed eleganti al palato.*



## Perla Rossa Lambrusco DOC Grasparossa di Castelvetro

Obtained from Lambrusco Grasparossa grapes grown near Castelvetro. Deep ruby red with violet sheen. Harmonious, well balanced in acidity and fruity, with a pleasant bitter aftertaste.

10,5% VOL.



Lambrusco Grasparossa



Emilia Romagna



0.75 L e



12-14°C



SEMI - SWEET



Stuffed pasta, pork, Parmigiano Reggiano cheese



SILVER MUNDUS VINI 2014

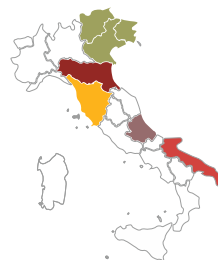




Luigi  
Leonardo®

We love Italy and we love our vineyards, so we want to share with you the joy of tasting the diversity of wines from our beautiful country. Our son, Luigi Leonardo, was named in memory of our founder, Luigi. The Luigi Leonardo selection of wines, presented in elegant and stylish bottles, is chosen from the best Italian wine making regions.

*Amiamo l'Italia, i nostri vigneti e vogliamo condividere con voi la gioia di gustare i grandi vini di cui disponiamo nel nostro Bel Paese. Per farlo ci sembrava giusto scegliere un nome a noi caro: Luigi Leonardo, nome di battesimo di nostro figlio, scelto in ricordo del nonno Luigi, capostipite delle Cantine. Questa linea racchiude in una bottiglia preziosa ed elegante i vini da noi selezionati dalle migliori regioni italiane.*





Primitivo IGT  
Salento

Obtained from Primitivo grapes grown in Salento. Fantastic opulence in the nose and a pleasant, full and harmonious flavour of ripe berry fruit on the palate.

13% VOL.








|   |   |
|---|---|
|  | Primitivo   |
|  | Puglia  |
|  | 0.75 L e  |
|  | 18-20°C   |
|  | DRY   |
|  | Ham and salami, seasoned cheese served with delicious bread and olives, roast |
|  | SILVER MUNDUS VINI 2014, 2016<br>GOLD BERLINER WEIN TROPHY 2014, 2018         |



Nero d'Avola - Merlot DOC  
Sicilia

Obtained from Nero d'Avola and Merlot grapes grown in Sicily. Intense ruby red colour. Intense aroma of red fruits, balsamic notes and herbs. Full bodied with nice tannins, lovely berry fruit aroma on the palate.

13% VOL.







|   |   |
|---|---|
|  | Nero d'Avola - Merlot   |
|  | Sicilia   |
|  | 0.75 L e  |
|  | 18-20°C   |
|  | DRY   |
|  | Roast meat, grilled vegetables, lamb and stuffed beef   |
|  | SILVER MUNDUS VINI 2015, 2016<br>GOLD BERLINER WEIN TROPHY 2015, 2018, 2019<br>SILVER ANUGA WINE SPECIAL 2017 |



Chianti DOCG

Obtained mainly from Sangiovese grapes grown in Chianti territory, in the heart of Tuscany. Lively ruby-red with a fine bouquet. Dry, sapid and lightly tannic.

12,5% VOL.

|   |  |
|---|--|
|  | Sangiovese                                     |
|  | Toscana  |
|  | 0.75 L e                                       |
|  | 18-20°C  |
|  | DRY  |
|  | "Ribollita" soup, game dish, lamb, aged cheese |





### Montepulciano d'Abruzzo DOC

Obtained from Montepulciano grapes grown in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness.

Optimal acidity, and lovely supple tannin on the palate.

13% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat, porcini- or truffle-based dishes



### Pinot Grigio DOC delle Venezie

Obtained from Pinot Grigio grapes grown in the northeastern regions of Italy known as "Tre Venezie", Trentino Alto Adige, Veneto and Friuli. Bright straw yellow. Delicate floral notes followed by a characteristic fruity bouquet of ripe apple and pineapple. The palate is crisp and well balanced, while the finish offers a beautiful mineral vein.

12% VOL.



Pinot Grigio



Veneto, Trentino Alto Adige, Friuli



0.75 L e



12-14°C



DRY



Pasta, risotti, light meal, seafood and shellfish







### Sangiovese IGT Rubicone

Obtained from Sangiovese grapes grown in the Rubicone valley.  
Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese



Emilia Romagna



0.187/0.250/0.375/0.75 L e



18-20°C



DRY



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



### Chardonnay Trebbiano IGT Rubicone

Obtained from a blend of Chardonnay and Trebbiano grapes grown in the Rubicone valley. Light straw-yellow.  
Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

12% VOL.



Chardonnay - Trebbiano



Emilia Romagna



0.187/0.250/0.375/0.75 L e



12-14°C



DRY



White meat, grilled vegetables, creamy soups



# Villa Francesca®

Living the Italian way means being immersed in and inspired by the rich heritage of our beautiful country. From north to south, elegant Italian villas are part of the enchanting scenery that make unforgettable Italian holidays. Villa Francesca is one of the oldest and most historic Italian villas. Our third daughter, Francesca, is proud that our brand, Villa Francesca, includes selected wines from all over Italy for people who are passionate about Italian wine.

*Vivere lo stile italiano significa in primo luogo lasciarsi travolgere ed ispirare dal nostro ricco patrimonio artistico e culturale. Da nord a sud, le eleganti ville sono parte integrante dell'incantevole scenario delle nostre indimenticabili vacanze italiane. Francesca, nome della nostra terza figlia, è anche il nome di una delle più antiche e storiche ville d'Italia. Il nostro marchio, Villa Francesca, racchiude vini selezionati da tutto il nostro incantevole Paese, incontrando il gusto e il desiderio dei veri appassionati del vino italiano.*



## Montepulciano d'Abruzzo DOC

Obtained from Montepulciano grapes grown in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

13% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat, porcini- or truffle-based dishes



# SAN GIROLAMO®

The face is the mirror of the mind and the eyes, and without speaking, confesses the secrets of the heart. In the same way, the people that have the good fortune to taste our wines will have the pleasure of enjoying the true expression of the wines of our land.

*Il volto è lo specchio della mente e gli occhi senza parlare confessano i segreti del cuore; allo stesso modo i nostri vini raccontano, a chi avrà la fortuna di assaggiarli, il terroir e la passione di cui sono il frutto.*



Chianti DOCG

Obtained mainly from Sangiovese grapes grown in Chianti territory, in the heart of Tuscany. Lively ruby-red with a fine bouquet. Dry, sapid and lightly tannic. The aging adds a nice complexity to the nose and palate.

12,5% VOL.



Sangiovese



Toscana



0.75 L e



18-20°C



DRY



“Ribollita” soup, game dish, lamb, aged cheese





# FRANCESCO CRESCI-SCRITTI®

Great wines reflect the soil, the climate and sometimes the character and personality of those people who transform grapes into wine.

Francesco Cresci Scritti was one such winemaker who was very passionate about making quality wines for his family and friends. Our winemakers today share that same passion for creating quality wines as Francesco, and every year they aim to produce wines that are exceptional.

*I grandi vini riflettono il suolo, il clima e anche il carattere delle persone che trasformano l'uva in vino.*

*Francesco Cresci Scritti fu un grande enologo, appassionato di vini di qualità. I nostri enologi condividono con Lui la stessa passione per la qualità e l'obiettivo di produrre ogni anno vini eccezionali da assaporare insieme alla famiglia e gli amici.*







Pinot Grigio DOC  
delle Venezie

Obtained from Pinot Grigio grapes grown in the northeastern regions of Italy known as "Tre Venezie", Trentino Alto Adige, Veneto and Friuli. Bright straw-yellow. Delicate floral notes followed by a characteristic fruity bouquet of ripe apple and pineapple. The palate is crisp and well-balanced, while the finish offers a beautiful mineral vein.

12% VOL.



Pinot Grigio



Veneto, Trentino Alto Adige, Friuli



0.75 L e



12-14°C



DRY



Pasta, risotti, light meal, seafood and shellfish



Pinot Grigio DOC  
delle Venezie "Blush"

Obtained from Pinot Grigio grapes grown in the northeastern regions of Italy known as "Tre Venezie". The must remains in contact with the skins for about 6/12 hours giving the wine a lovely pink colour. On the palate it is silky and smooth, with crisp and raspberry flavours.

12% VOL.



Pinot Grigio



Veneto, Trentino Alto Adige, Friuli



0.75 L e



12-14°C



DRY



Creamy pasta, appetizers, poultry and seafood



Vermentino IGT  
Terre Siciliane

Obtained from Vermentino grapes grown in Sicily. Straw-yellow with greenish reflections. Hints of jasmine flowers and wild grass. Fruity and fragrant on the palate.

13% VOL.



Vermentino



Sicilia



0.75 L e



12-14°C



DRY

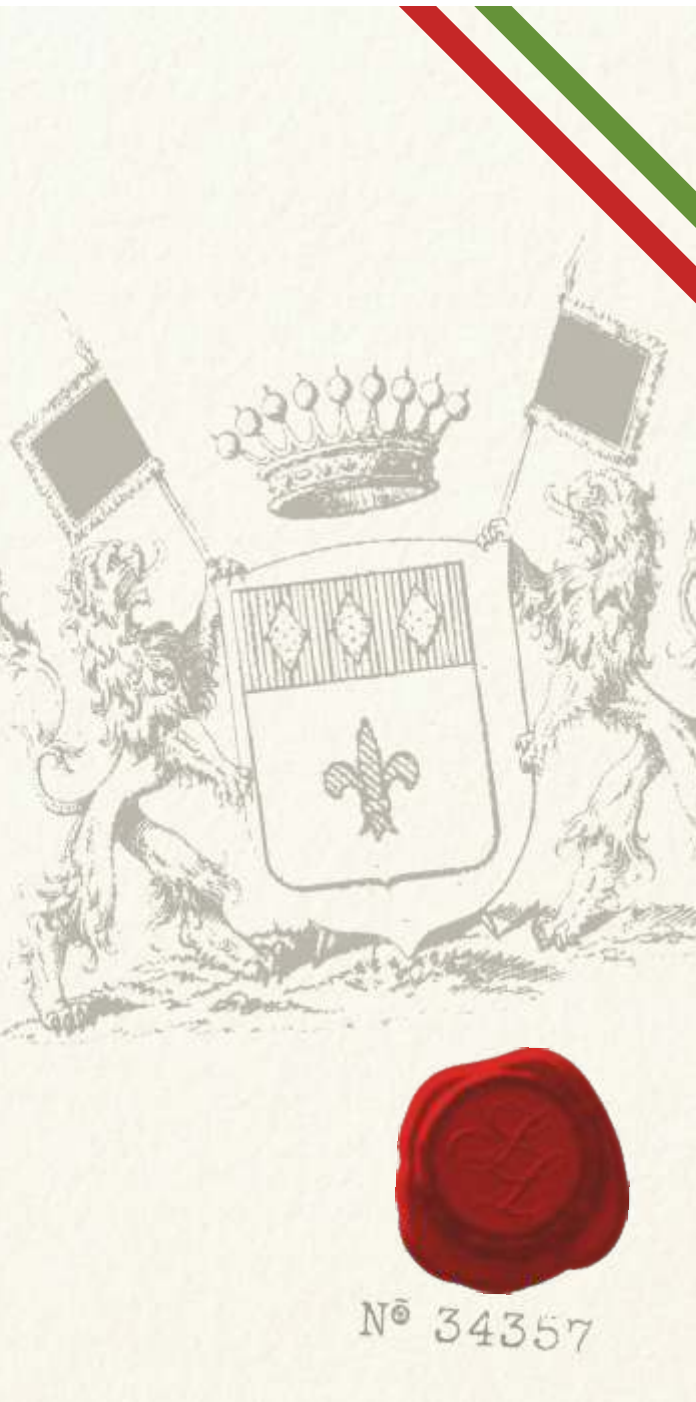


Shellfish, octopus and prawns steamed or roasted



GOLD MUNDUS VINI 2016  
SILVER MUNDUS VINI 2019





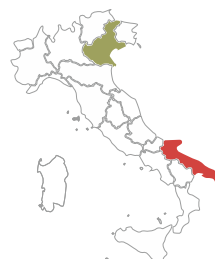
# Enzo Vincenzo®

Enzo Vincenzo is a revered name in the Sgarzi family, so we have chosen it to represent some of the finest wines that we produce.

These wines have a pedigree of success and tradition. These elegant wines show great expression from their 'terroirs' and areas of origin and are exceptional when matched with food.

*Un caro nome per tutta la Famiglia Sgarzi, scelto per i vini il cui successo è radicato nella tradizione Italiana.*

*Usi, costumi, saggia cultura popolare e sapere enogastronomico unici nel loro genere e che, per la nostra parte, racchiudiamo in questa linea di vini dai sentori netti e decisi che rispecchia ed esprime il terroir tipico dei loro luoghi d'origine.*





Amarone  
Valpolicella D.O.C.G.

Obtained from Corvina, Corvinone and Rondinella dried grapes grown in Valpolicella area. Intense ruby red. Elegant aroma of ripe plum with hints of chocolate. Great harmony on the palate with silken tannins.

15% VOL.



Corvina - Corvinone - Rondinella



Veneto



0.75 L e



18-20°C



DRY



Risotto all'amarone, stewed meat, braised beef, seasoned cheese



GOLD MUNDUS VINI 2011, 2012, 2013  
GOLD BERLINER WEIN TROPHY 2017



Ripasso  
Valpolicella D.O.C.

Obtained from Corvina, Corvinone and Rondinella grapes and by means of a second fermentation on dried grape skins of Amarone still warm and rich in sugar. Intense ruby red. Fine bouquet of wild berries and jam. Dry and harmonious flavour with good smoothness.

13,5% VOL.



Corvina - Corvinone - Rondinella



Veneto



0.75 L e



18-20°C



DRY



Porcini mushroom risotto, braised veal shank with herbs



GOLD MUNDUS VINI 2011, 2014  
GOLD BERLINER WEIN TROPHY 2014



Puglia IGT  
Rosso Da Uve Appassite

Obtained from Negroamaro, Primitivo and Merlot grapes grown in Apulia using the method called "Appassimento". The dried grapes are an extract of flavours and the aging makes the wine rich and complex with notes of ripe dark cherries, fresh herbs and vanilla.

15% VOL.



Primitivo - Merlot - Negroamaro



Puglia



0.75 L e



18-20°C



DRY



Tasty dishes grilled meat, stews, aged cheese, caramelized fruits



SILVER BERLINER WEIN TROPHY 2017  
GOLD BERLINER WEIN TROPHY 2017, 2019  
GOLD MUNDUS VINI 2019  
GOLD ANUGA WINE SPECIAL 2017





# SGARZI LUIGI®

ORGANIC - BIOLOGICO

Organic-grape-growing-method creates an ecosystem teeming with life, resulting in countless organisms in the soil that creates stronger vines that withstand diseases better. In turn, the vines grow with more vigor and the grapes that are produced have a cleaner, fresher taste with a lovely depth of flavor.

Our organic wines clearly express the soils and vineyards where the grapes have been grown.

Cantine Sgarzi Luigi is certified organic by Suolo e Salute Srl. Our organic wines are produced in compliance with European regulations which are recognized as equivalent to NOP American standards and COR Canadian standards.

*La coltivazione dell'uva biologica crea un ecosistema brulicante di vita. Gli innumerevoli organismi nel terreno creano viti più forti, in grado di sopportare al meglio le malattie e di conseguenza, l'uva riesce a crescere con un'esplosione di energia, raggiungendo una particolare profondità di gusto. Il corpo, la struttura e il profumo dei nostri vini biologici ci raccontano del terreno e del clima che hanno nutrito la vite durante la sua crescita.*

*Cantine Sgarzi Luigi è certificata BIO da Suolo e Salute srl. I nostri vini sono prodotti in conformità con le norme europee, equiparate al NOP standard americano ed al COR standard canadese.*





Sangiovese IGT  
Rubicone

Obtained from Sangiovese grapes grown organically in the Rubicone valley. Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese



Emilia Romagna



0.75 L e



18-20°C



DRY



"Piadina", "tagliatelle" with "ragù" sauce or with fresh cheese and red meat



Montepulciano d'Abruzzo  
DOC

Obtained from Montepulciano grapes grown organically in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

13% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat and truffle-based dishes



Nero d'Avola  
Sicilia DOC

Obtained from Nero d'Avola grapes grown organically in the hills surrounding Trapani. Ruby red with deep purple tones, elegant with inviting fruity and chocolate hints. Copious black fruit on the palate with elegant slightly bitter finishing.

13% VOL.



Nero d'Avola



Sicilia



0.75 L e



18-20°C



DRY



Flavoured pasta, red meat and seasoned cheese







Merlot  
Italia

Obtained from Merlot grapes grown organically in Italy. Ruby red. Ripe fruit aromas of cherry and plum. Rich and harmonious on the palate with velvety tannins.

14% VOL.



Merlot



Italia



0.75 L e



18-20°C



DRY



Grilled or barbecued meat, game or seasoned cheese



Cabernet Sauvignon  
Italia

Obtained from Cabernet Sauvignon grapes grown organically in Italy. Deep red color with purplish highlights. Intense aroma of blueberries and oak. Full and long persistent of the tannins on the palate.

12,5% VOL.



Cabernet - Sauvignon



Italia



0.75 L e



18-20°C



DRY



Red meat, roast and grilled vegetables





Pinot Grigio IGT  
Terre di Chieti

Obtained from Pinot Grigio grapes grown organically in Abruzzo. Light straw-yellow. A nose of generous aroma denominated by white fruit notes. On the palate is sapid, full and with a long and persistent finish.

12% VOL.



Pinot grigio



Abruzzo



0.75 L e



8-10°C



DRY



As an aperitif but also with white meat, baked fish and seafood salad



Trebbiano d'Abruzzo  
DOC

Obtained from Trebbiano grapes grown organically in Abruzzo. Light straw-yellow. Fine and mineral with notes of green apple, white flowers and lime. On the palate it is savoury and fresh, with a balanced structure and a slightly fruity finish.

12% VOL.



Trebbiano



Abruzzo



0.75 L e



8-10°C



DRY



As an aperitif but also with "spaghetti" with clams, seafood salad, or roast chicken



Chardonnay IGT  
Terre di Chieti

Obtained from Chardonnay grapes grown organically in Abruzzo. Intense straw-yellow colour with golden reflections. A nose lively aromas of ripe yellow fruit, with tropical and dried fruit notes with hints of honey and a profusion of yeasts. On the palate, freshness and flavour.

12% VOL.



Chardonnay



Abruzzo



0.75 L e



8-10°C



DRY



As an aperitif but also with chicken breast, turkey breast, sturgeon, salmon, lobster and vegetable dishes



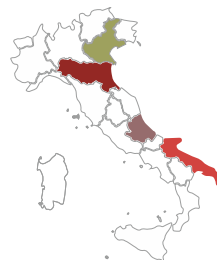
# Ciao®

Ciao is our unique and original brand, in unconventional packaging, “think outside the bottle”®!

The Ciao line was born from the desire to bring a breath of fresh air into the world of wine and to attract the attention of non-traditional consumers. Easy to drink and, above all, easy to open and to transport. Wine with a green packaging! Wine for the modern world.

*Ciao è il nostro brand unico ed originale, dedicato ai vini dal packaging non convenzionale, “think outside the bottle”®!*

*La linea Ciao è nata dall'intenzione di portare una ventata di aria fresca nel mondo del vino, adatta ad attirare l'attenzione del consumatore non tradizionale. Vini facili da bere e soprattutto facili da aprire e trasportare. Vini dal packaging green!*





## Chardonnay IGT Terre di Chieti Organic

Obtained from organic Chardonnay grapes grown in Abruzzo in full compliance with the organic farming and winemaking rules. Intense straw-yellow. Fruity notes of ripe pear and apple. Crispy and fruity with a fine acidity.

12% VOL.



Chardonnay



Abruzzo



1 L e



10-12°C



DRY



With appetizers, first course, seafood and poultry



TROPHE PRESTIGE 2011



## Sangiovese IGT Terre di Chieti Organic

Obtained from organic Sangiovese grapes grown in Abruzzo in full compliance with the organic farming and winemaking rules. Lively ruby-red with purplish streaks. Fruity and delicate violet scent in the nose. Smooth, harmonious, with a slightly tannic flavour.

13% VOL.



Sangiovese



Abruzzo



1 L e



18-20°C



DRY



Stuffed pasta like "cannelloni", roast, BBQ



SILVER MUNDUS VINI BIOFACH 2012  
TROPHE PRESTIGE 2011  
SILVER BERLINER WEIN TROPHY 2017





Pinot Grigio IGT  
Terre di Chieti Organic

Obtained from organic Pinot Grigio grapes grown in Abruzzo in full compliance with the organic farming and winemaking rules. Bright straw-yellow. Fruity with a characteristic bouquet. Dry and balanced with an inviting fruity flavour.

12% VOL.



Pinot grigio



Abruzzo



1 L e



10-12°C



DRY



Pasta, risotti, light meal, seafood and shellfish



Primitivo Merlot IGT  
Puglia

Obtained from Primitivo and Merlot grapes grown in Salento. Ruby-red. Ripe fruits aromas of cherry and plum. Rich and harmonious on the palate with velvety tannins.

13,5% VOL.



Primitivo - Merlot



Puglia



1 L e



18-20°C



DRY



Grilled or barbecued meat, game and seasoned cheese



GOLD MUNDUS VINI 2012, 2014







Rosato IGT  
Veneto

Obtained from red grapes grown in Veneto's region. Its gentle pink colour is obtained by an accurate "white" winemaking followed by a fermentation in a closed steel tank to reach a fine and natural perlage by the Charmat-Martinotti method. Fruity with notes of cherry, pleasant and lively on the palate.

10,5% VOL.



Merlot - Raboso



Veneto



0.25 L e



10-12°C



DRY



As an aperitif with finger food, shellfish, creamy dessert and light meal



Bianco IGT  
Veneto

Obtained from white grapes grown in Veneto's region. Not carbonated but obtained by the Charmat-Martinotti method, fermentation at controlled temperature in closed steel tank till to reach a pleasant pale straw-yellow wine with a fine perlage. Fruity and flowery, crispy and pleasantly fruity on the palate.

10,5% VOL.



Glera



Veneto



0.25 L e



10-12°C



DRY



Light meal, Parmigiano Reggiano cheese served with delicious bread and olives, fried appetizers, dessert



Moscato IGT  
Rubicone

Obtained from Moscato grapes grown in Emilia Romagna's region, by the Charmat-Martinotti method, fermentation at controlled temperature till to obtain a straw-yellow wine with a persistent fruity flavour reminiscent of the moscato grape aroma. Elegant, sweet and delicate on the palate.

8% VOL.



Moscato



Emilia Romagna



0.25 L e



10-12°C



SWEET



Spicy Asian dishes, fresh cheese with caramelized fruit, apple-pie, dessert








Sangria

The Italian version of the most popular wine cocktail in the world. This summer punch is a real burst of fruit taste on the palate.


6,9% VOL.

 Sparkling red wine  
natural aromas

 0.25 Le

 10-12°C

 SWEET


 Ready to drink, with appetizers or light meal.  
Serve chill or on the rocks and garnish with fresh fruit if you like





Sfriz

A low alcohol aperitif made with white wine and bitter orange flavour. This ready-to-drink aperitif is perfect as it is, wherever you like.


6,9% VOL.

 Sparkling white wine - bitter orange  
natural aromas

 0.25 Le

 10-12°C

 SWEET


 Ready to drink, with appetizers or light meal.  
If you serve it on ice in a glass, garnish with a slice of orange and an olive





Lemon Peach

A very refreshing aperitif made with red wine flavoured with white peach and lemon.


5% VOL.

 Sparkling red wine - peach and  
lemon natural aromas

 0.25 Le

 10-12°C

 SWEET

 Ready to drink, with appetizers even spicy.  
If you serve it on ice in a glass, garnish with a slice of peach or other kind of fresh fruit





### Lemon Peach

Aromatized non-alcoholic beverage

A very refreshing aperitif made with dealcoholized red wine flavored with white peach and lemon

0% VOL.



Blend of red grapes (Sangiovese, Merlot)



0.25 L e



10-12°C



SWEET



Ready to drink, with appetizers or light meal.  
If you serve it on ice in a glass, garnish with a slice of peach or other kind of fresh fruit



### Mojito

Following the idea of the traditional Cuban Mojito, this delicious cocktail is very refreshing with a lively effervescence. Intense mix of rum flavor with lime and mint notes. Acidity well balanced by the sweet note.

6,9% VOL.



Blend of white grapes (Trebbiano, Chardonnay, Pinot grigio)



0.25 L e



10-12°C



SWEET



Ready to drink, as an aperitif or after dinner






Merlot  
Italia


Obtained from Merlot grapes grown in Italy. Ruby red with sweet cherries hints. Easy to drink, good acidity and mild tannin.

9,5% VOL.


 Merlot

Italia

 0,25 L e

 14-16°C

 SWEET

 Spicy dishes, fresh cheese with caramelized fruits, apple-pie, dessert




Moscato IGT  
Rubicone


Obtained from Moscato grapes grown in Emilia Romagna's region, by Charmat-Martinotti method, fermentation at controlled temperature till to reach a straw yellow wine with a persistent fruity flavour reminiscent of the moscato grape aroma. Elegant, sweet and delicate on the palate.

8% VOL.

 Moscato

Emilia Romagna

 0,25 L e

 10-12°C

 SWEET

 Spicy dishes, fresh cheese with caramelized fruit, apple-pie, dessert




Rosato  
Italia


Obtained from red grapes grown in Veneto's region. Its gentle pink color is obtained by an accurate "white" winemaking followed by a fermentation in a closed steel tank to reach a fine and natural perlage by the Charmat-Martinotti method. Fruity with notes of cherry, pleasant and lively on the palate.

10,5% VOL.


 Merlot - Raboso

Italia

 0,25 L e

 10-12°C

 DRY

 As an aperitif with finger food, shellfish, light meal and creamy dessert










Merlot  
Villa Francesca

Obtained from Merlot grapes grown in Italy. This wine shows a deep ruby red colour. Traditional red winemaking, fermentation and stabilization in steel, and aging in large barrels for 3 months makes this wine rich and complex with notes of ripe dark cherries, fresh herbs and vanilla.

15% VOL.






-  Merlot \_\_\_\_\_
- Italia \_\_\_\_\_
-  0.25 L e \_\_\_\_\_
-  16-18°C \_\_\_\_\_
-  DRY \_\_\_\_\_
-  Tasty dishes grilled meat, stews, aged cheese, caramelized fruits \_\_\_\_\_



Fragolino  
Rosso

Obtained from red grapes grown in Italy, this cocktail-based-wine is renowned for its unmistakable flavour of freshly-picked wild strawberries. With an intense ruby colour and moderately sweet it is perfect as ready-to-drink aperitif.

7% VOL.






-  Sparkling red wine -strawberry natural aroma \_\_\_\_\_
- Italia \_\_\_\_\_
-  0.25 L e \_\_\_\_\_
-  10-12°C \_\_\_\_\_
-  SWEET \_\_\_\_\_
-  As an aperitif with spicy food, cheese or dessert \_\_\_\_\_



Fragolino  
Bianco

Obtained from white grapes grown in Italy, this cocktail-based-wine is renowned for its unmistakable flavour of freshly-picked wild strawberries. Brilliant straw-yellow with greenish reflections, moderately sweet, it is perfect as ready-to-drink aperitif.

7% VOL.

-  Sparkling white wine - strawberry natural aroma \_\_\_\_\_
- Italia \_\_\_\_\_
-  0.25 L e \_\_\_\_\_
-  10-12°C \_\_\_\_\_
-  SWEET \_\_\_\_\_
-  As an aperitif with spicy food, cheese or dessert \_\_\_\_\_







Perla Rossa  
Prego

Intense ruby colour. Aromas of cherry and red fruit. Moderately sweet and medium bodied.  
A wine cooler-like beverage to serve over ice.

5% VOL.



Red wine – natural red fruit flavours



0.75 L e



10° C



SWEET



Spicy foods, creamy dessert and light meal



SANGRIA

The world's most popular wine cocktail in our very refreshing style. This summer punch is a real burst of fruit taste on the palate.

5% or 8% VOL.



Red wine - Natural  
Fruit flavours



0.75 L / 1 L e



10° C



SWEET



Ready to drink, with appetizers or light meal.  
Serve chill or on the rocks and garnish with fresh fruit if you like



# ZERO ALCOHOL WHY?

Non-alcoholic wines are currently trending. Sgarzi non-alcoholic range is the answer to this developing market. Full flavoured, still or sparkling, with 0% alcohol, with less calories, these are wines that everybody can enjoy.

MENO CALORIE  
RELIGIONE  
GUIDA  
TASSAZIONE

*I vini analcolici sono attualmente in forte tendenza. Gli alcohol free Sgarzi sono la risposta a questa esigenza. Fermi, frizzanti e anche aromatizzati ma con 0% di alcol, in modo che tutti ne possano gustare un calice, senza limite di età o religione.*



WHITE AROMATIZED  
Alcohol-free sparkling

A non-alcoholic sparkling beverage. Everybody can enjoy a glass of this product, even where there are some restrictions in terms of religion, taxation and for driving limits.

0%



Blend of white grapes  
(Trebbiano, Chardonnay)



0.75 L / 1 L e



10-12°C



SWEET



Excellent to be served with all desserts or as an aperitif



RED AROMATIZED  
Alcohol-free sparkling

A non-alcoholic sparkling beverage. Everybody can enjoy a glass of this product, even where there are some restrictions in terms of religion, taxation and for driving limits.

0%



Blend of red grapes  
(Sangiovese, Merlot)



0.75 L / 1 L e



10-12°C



SWEET



Excellent to be served with all cheeses and desserts or as an aperitif



## *Our wine, your way. Our private label service*

Creating a customized brand for your business is easy. Simply pair your idea of label and packaging design with our brilliant winemaking expertise.

*"The label sells the first bottle...the wine quality sells every bottle thereafter."*

Everything you need is under one roof - grape sourcing, custom blending, brand story, collateral, complete bottling and packaging solutions. On this page you can see a selection of our primary and secondary packaging offers.

*Combina la tua idea di etichetta e packaging con le nostre eccellenti competenze enologiche, per creare un marchio privato per la tua azienda.*

*"L'etichetta vende la prima bottiglia...la qualità del vino vende successivamente ogni bottiglia".*

*Ottieni tutto ciò di cui hai bisogno: approvvigionamento del vino, blend personalizzato, storia del marchio, garanzie e soluzioni complete di finitura e packaging. In questa pagina puoi vedere una selezione della nostra offerta di primary and secondary packaging.*





STILL WINE

Available sizes

- 5000 ml
- 1500 ml
- 1000 ml
- 750 ml
- 500 ml
- 375 ml
- 250ml
- 187 ml



SEMI-SPARKLING

Available sizes

- 750 ml
- 375 ml
- 200ml



SPARKLING

Available sizes

- 750 ml
- 375 ml
- 200ml

TYPE OF CLOSURE



NATURAL CORK



SCREW CAP



POLYLAMINATE CAPSULE



NATURAL AGGLOMERATE



LONG ALLUMINIUM CAPSULE

ALTERNATIVE PACKAGING



BAG IN BOX

- 20 L
- 10 L
- 5 L
- 3 L



ALUMINIUM CAN

- 330 ml
- 250 ml
- 200 ml
- 187 ml



TETRA PRISMA PACK

1L



SECONDARY PACKAGING

Tray



Multipack



Cluster



## *Bulk product range*

Our bulk range includes all types of quality wines such as IGP or DOP including; still, semi-sparkling or sparkling. We also supply grape juice or concentrate grape must and aromatized wine-based beverage and cocktails.

The product, dry or with residual sugar, can be delivered ready for bottling. Cold stabilization, microfiltration and other treatments are available on demand.

*Il nostro range di sfuso comprende sia vini di qualità sia vini generici, fermi o frizzanti.*

*Offriamo anche succhi d'uva, mosto d'uva concentrato e bevande aromatizzate a base di vino pronte per l'imbottigliamento.*

*Stabilizzazione a freddo, microfiltrazione e altri trattamenti sono disponibili su richiesta.*





# *Aromatized wine based drink*

Ingredients : grape juice, water, sugar, wine or dealcolized wine and natural flavours of fruit or herbs.  
Sweetened with Stevia is also possible !

*Ingredienti : mosto d'uva, acqua, zucchero, vino o vino dealcolizzato e aromi naturali di frutta ed erbe.  
È possibile dolcificare anche con Stevia!*



Spices



Citrus Fruit



Fruit



Red fruit



Ginger & aromatics herbs



SL Pignoletto  
DOC Spumante  
Extra Dry



SL Malvasia  
IGT Emilia  
Spumante Dolce



SL Montepulciano  
d'Abruzzo  
DOC Riserva



Stefano  
Barolo  
DOCG



Stefano  
Brunello di  
Montalcino DOCG



Luigi Leonardo  
Primitivo IGT  
Salento



Luigi Leonardo  
Nero d'Avola  
Merlot DOC  
Sicilia



Luigi Leonardo  
Chianti  
DOCC



Luigi Leonardo  
Montepulciano  
d'Abruzzo DOC



Luigi Leonardo  
Pinot Grigio DOC  
delle Venezie



Luigi Leonardo  
Sangiovese IGT  
Rubicone



Luigi Leonardo  
Sangiovese IGT  
Rubicone 375 ml



Luigi Leonardo  
Sangiovese IGT  
Rubicone 250 ml



Luigi Leonardo  
Sangiovese IGT  
Rubicone 187 ml



Luigi Leonardo  
Chardonnay  
Trebbiano IGT  
Rubicone



Luigi Leonardo  
Chardonnay  
Trebbiano IGT  
Rubicone 375 ml



Luigi Leonardo  
Chardonnay  
Trebbiano IGT  
Rubicone 250 ml



Luigi Leonardo  
Chardonnay  
Trebbiano IGT  
Rubicone 187 ml



Villa Francesca  
Montepulciano  
d'Abruzzo DOC



F. Cresci-Scritti  
Pinot Grigio DOC  
delle Venezie "Blush"



F. Cresci-Scritti  
Pinot Grigio DOC  
delle Venezie



F. Cresci-Scritti  
Vermentino IGT  
Terre Siciliane



San Girolamo  
Chianti DOCC



Enzo Vincenzo  
Amarone  
Valpolicella DOCC



Enzo Vincenzo  
Ripasso  
Valpolicella DOC



Enzo Vincenzo  
Puglia IGT Rosso  
Da Uve Appassite



Sgarzi Luigi  
Chianti DOCC



Sgarzi Organic  
Sangiovese IGT  
Rubicone



Sgarzi Organic  
Montepulciano  
d'Abruzzo DOC



Sgarzi Organic  
Nero d'Avola DOC  
Sicilia



Sgarzi Organic  
Merlot  
Italia



Sgarzi Organic  
Cabernet Sauvignon  
Italia



Sgarzi Organic  
Pinot Grigio IGT  
Terre di Chieti



Sgarzi Organic  
Chardonnay IGT  
Terre di Chieti



Perla Rossa  
Lambrusco DOC  
Grasparossa



Villa Francesca  
Spumante Bianco o  
Spumante Moscato





Ciao  
Chardonnay IGT  
Terre di Chieti  
Organic



Ciao  
Sangiovese IGT  
Terre di Chieti  
Organic



Ciao  
Pinot Grigio IGT  
Terre di Chieti  
Organic



Ciao  
Primitivo Merlot  
IGT Puglia



Ciao  
Rosato IGT  
Veneto



Ciao Secco  
Bianco IGT  
Veneto



Ciao  
Moscato IGT  
Rubicone



Ciao  
Sangria



Ciao  
Sfriz



Ciao  
Lemon Peach



Ciao  
Lemon Peach  
Aromatized  
non-alcoholic beverage



Ciao  
Mojito



Perla Rossa  
Merlot  
Italia



Perla Rossa  
Moscato IGT  
Rubicone



Perla Rossa  
Rosato  
Italia



Merlot  
Villa Francesca



Fragolino  
Rosso



Fragolino  
Bianco



Perla Rossa  
Prego



Sangria



WHITE  
AROMATIZED  
Alcohol-free sparkling



RED  
AROMATIZED  
Alcohol-free sparkling





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# Our Italian Selection



## Guidelines for alcohol consumption:

Dear Customer, "Responsible drinking" means balancing your enjoyment with potential risks. Don't drink in situations when the effect of alcohol can put your safety or your health at risk such as: when your age is below legal drinking age / when driving a car, motorbike or operating machinery when pregnant or breastfeeding / when using drugs or medicine.

For more information visit the guidelines based on the World Health Organisation research on the use/abuse of alcohol ([www.who.int](http://www.who.int)).

- Enjoy our brands responsibly -

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CAMPAIGN FINANCED ACCORDING  
TO EC REG. N. 1308/13