



## Collio DOC Chardonnay - 2022

**Grape variety** / Chardonnay

**Location** / Friuli

**Soil** / Sandstone Flysch marl, rich in limestone

**Training system** / Guyot

**Vinification** / The grapes undergo white vinification, with immediate pressing and no skin maceration. Approximately 20% of the wine is fermented and matured in 40 liters of French Oak for around 5 months. The remaining 80% is fermented in stainless steel, remaining in contact with the lees for a similar duration. In late January to early February, the two components are blended, initiating the winemaking process to prepare the wine for bottling.

**Drinking temperature** / 10-12 °C

### Tasting Notes

Clear pale lemon colour. Aromas of apple, pear, citrus, and tropical fruits dominate the nose, enhanced by a subtle touch of vanilla. On the palate, it boasts a long finish with creamy undertones and refreshing minerality. well-rounded and harmonious





## Collio DOC Pinot Grigio - 2022

**Grape variety** / Pinot Grigio

**Location** / Friuli

**Soil** / Sandstone Flysch marl, rich in limestone

**Training system** / Guyot

**Vinification** / In the white vinification process, the grapes undergo immediate pressing without maceration with the skins. Following this, 10% of the wine is carefully brewed and aged in 400-liter French Oak barrels for approximately 5 months, infusing it with subtle oak characteristics. Meanwhile, the remaining 90% of the wine undergoes fermentation and aging in stainless steel tanks, where it maintains contact with the lees for around 5 months, enhancing its complexity and texture. By the end of January or the beginning of February, the two components are skillfully blended together,

**Drinking temperature** / 10-12 °C

### Tasting Notes

This wine exhibits a bright amber-yellow color, characteristic of Pinot Grigio. On the nose, it offers an intricate bouquet evoking notes of rose flower, custard cream, pear, and green apple. These aromas seamlessly transition to the palate, where they are enhanced by the wine's mineral undertones and the richness bestowed by its unique terroir. With its refined presentation, this wine showcases the typical flavors of Pinot Grigio in an elegant and sophisticated manner.





## Collio DOC Friulano- 2022

**Grape variety** / Friulano

**Location** / Friuli

**Soil** / Sandstone Flysch marl, rich in limestone

**Training system** / Guyot

**Vinification** / This wine is crafted exclusively from Tocai Friulano grapes, undergoing a meticulous white vinification process where immediate pressing ensures no maceration with the skins. Following this, a precise blending approach is employed, with 5% of the wine undergoing fermentation and maturation in 400-liter French Oak barrels for approximately 5 months, imparting subtle oak influences. Meanwhile, the remaining 95% is fermented and aged in stainless steel tanks, where it rests on the lees for a duration of about 5 months, enhancing its texture and complexity. Finally these two meticulously crafted components are harmoniously united, resulting in a wine of exceptional balance and character

**Drinking temperature** / 10-12 °C

### Tasting Notes

This intense straw-colored yellow wine opens with inviting aromas reminiscent of pear and bitter almond. Upon tasting, these sensations are echoed on the palate, accompanied by mineral notes and richness derived from the unique characteristics of the terroir. It boasts a very fresh and elegant profile, with a full-bodied presence that leaves a lasting impression. While excellent as a young wine, its quality ensures it will continue to evolve and maintain its excellence over time.





## Ribolla Gialla IGT - 2022

**Grape variety** / Ribolla Gialla

**Location** / Friuli

**Soil** / Sandstone Flysch marl, rich in limestone

**Training system** / Guyot

**Vinification** / Crafted exclusively from 100% yellow Ribolla grapes, this wine undergoes a meticulous white vinification process where the bunches are promptly pressed, forgo any maceration on the skins. The entirety of the wine is then vinified in stainless steel barrels, where it matures for a duration of five months on the lees. During this time, weekly pumping over, known as battonage, is employed to enhance the wine's harmony and texture. The result is a wine that embodies the pure expression of Ribolla grapes, characterized by its freshness, depth, and seamless integration of flavors.

**Drinking temperature** / 10-12 °C

### Tasting Notes

This straw yellow wine presents a delightful array of olfactory characteristics, with notes of citrus, mandarin, apple, and pear enticing the senses. Upon tasting, it reveals a refreshing acidity and minerality, with a medium body that mirrors the aromas detected on the nose. La Ribolla embodies a youthful and vibrant spirit





## Collio DOC

### Sauvignon Blanc - 2022

**Grape variety** / Sauvignon Blanc

**Location** / Friuli

**Soil** / Sandstone Flysch marl, rich in limestone

**Training system** / Guyot

**Vinification** / The grapes undergo white vinification, with immediate pressing and no skin maceration. Approximately 20% of the wine is fermented and matured in 40 liters of French Oak for around 5 months. The remaining 80% is fermented in stainless steel, remaining in contact with the lees for a similar duration. In late January to early February, the two components are blended, initiating the winemaking process to prepare the wine for bottling.

**Drinking temperature** / 10-12 °C

#### Tasting Notes

Clear pale lemon colour. Aromas of apple, pear, citrus, and tropical fruits dominate the nose, enhanced by a subtle touch of vanilla. On the palate, it boasts a long finish with creamy undertones and refreshing minerality. well-rounded and harmonious





## Capo Banko IGT - 2022

**Grape variety** / 70% Malvasia - 20% Friulano - 10% Sauvignon Blanc

**Location** / Friuli

**Soil** / Sandstone Flysch marl, rich in limestone

**Training system** / Guyot

**Vinification** / This wine undergoes white vinification, where the grapes are promptly pressed, avoiding any maceration with the skins. Following this, the entire wine is meticulously brewed in French oak barrels, where it matures for approximately 5 months in contact with the lees. This process enhances the wine's complexity and texture, imparting subtle oak influences while preserving its pure fruit expression

**Drinking temperature** / 12-14°C

### Tasting Notes

This golden yellow wine offers a captivating bouquet of cherry, sour black cherry, and marasca cherry, enticing the senses with its vibrant aroma. Upon tasting, these delightful sensations unfold on the palate, complemented by nuances of minerality and richness derived from the unique traits of the territory. It embodies a remarkable freshness and elegance, with an intensity and persistence that leave a lasting impression







## Red Branko - 2022

**Grape variety** / 90% Merlot - 10% Cabernet Sauvignon

**Location** / Friuli

**Soil** / Sandstone Flysch marl, rich in limestone

**Training system** / Guyot

**Vinification** / This wine is crafted from a blend of 90% Merlot and 10% Cabernet Sauvignon grapes, undergoing a meticulous red vinification process. Following this, the entire wine is carefully brewed in 400-liter French oak barrels, where it matures for 12 months. Subsequently, it undergoes refinement for an additional 12 to 18 months, further enhancing its complexity and depth. This aging process imbues the wine with the rich flavors and nuances characteristic of French oak, resulting in a wine of exceptional quality and elegance.

**Drinking temperature** / 18°C

### Tasting Notes

Ruby red wine with aromas of raspberry, blackberry, blueberry, and cherry, offering a vibrant and fruity bouquet. Despite its youthfulness, a brief period of refined oak aging has imparted a subtle balance to its flavors. With its well-structured profile and the inherent acidity characteristic of the terroir, this wine promises longevity, ensuring it will develop beautifully over time.



# Bergmannhof

## Sudtirol DOC Gaidner Pinot Blanc 2022

**Grape variety** / Pinot Blanc

**Location** / Alto Adige - Sudtirol

**Soil** / Clayey, limestone, gravel soils with very stony sections

**Training system** / Guyot

**Vinification** / Spontaneous fermentation with grape yeasts in oak barrels. Biological degradation of acidity and maturation on the yeast in 500-litre oak tonneau for 9 months, bottling at the end of July 2023.

**Drinking temperature** / 10-12 °C

### Tasting Notes

Pale yellow Pinot Blanc captivates with its delicate hue, while its aroma unfolds with notes of pear and apple, complemented by subtle hints of cream, hawthorns, and lime. On the palate, it offers a nutty mouthfeel, adding depth and complexity to the tasting experience. The wine culminates in a very long mineral finish,





# Bergmannhof

## Mitteberg Blanc IGP Eart 2021

**Grape variety** / Chardonnay - Sauvignon - Blanc - Manzoni Bian

**Location** / Alto Adige - Sudtirol

**Soil** / Clayey, limestone, gravel soils with very stony sections

**Training system** / Guyot

**Vinification** / Spontaneous fermentation on the skins, then aged on the skins in clay amphorae for 3 months, malolactic fermentation and aging on fine lees in old oak tonneaux for 15 months. Bottled untreated and unfiltered in May 2023.

**Drinking temperature** / 14-16°C

### Tasting Notes

Enticing amber hue, inviting exploration of its complex flavor profile. Aromas of orange zest, tangerine, cooked peach, and ripe pear intertwine, accompanied by subtle hints of gingerbread, adding depth and warmth. On the palate, it reveals a sturdy structure, with wet stones and crushed rocks contributing to its mineral character. A notable presence of tannins provides a firm backbone



# Bergmannhof

## Sudtirol DOC Lagrein 2022

**Grape variety** / Lagrein

**Location** / Alto Adige - Sudtirol

**Soil** / Clayey, limestone, gravel soils with very stony sections

**Training system** / Guyot

**Vinification** / Fermentation on the skins in large wooden barrels for two weeks, malolactic fermentation. Aged in same oak barrels for 7 months, bottled May 2022.

**Drinking temperature** / 18°C

### Tasting Notes

This youthful wine presents an intense ruby red hue, captivating the eye with its vibrancy. On the nose, it offers inviting aromas of dark cherry, complemented by hints of plums and violets, with a subtle peppery note adding complexity. Its medium body is characterized by a fresh and fruity structure, providing a lively and approachable palate. Well-structured yet pleasantly flowing



# Bergmannhof

## Sudtirol DOC Merlot 2022

**Grape variety** / Pinot Blanc

**Location** / Alto Adige - Sudtirol

**Soil** / Clayey, limestone, gravel soils with very stony sections

**Training system** / Guyot

**Vinification** / Fermentation on the skins in large wooden barrels for 2-3 weeks, malolactic fermentation. Aged for 8 months in large oak barrels and 500-litre tonneaux, bottled in May 2023.

**Drinking temperature** / 18°C

### Tasting Notes

This youthful Merlot from Alto Adige exudes freshness, boasting a radiant ruby red hue. Its bouquet is rich with notes of cherry, berries, and cocoa, complemented by undertones of bramble and oak. Subtle hints of eucalyptus add a refreshing twist to the aroma. On the palate, it offers a smooth texture and velvety tannins, creating a delightful mouthfeel.



## Weinberg Dolomiten IGT Goldmuskateller 'Gioia' 2022

**Grape variety** / Goldmuskateller

**Location** / Alto Adige - Sudtirol

**Soil** / Clayey, limestone, gravel soils with very stony sections

**Training system** / Guyot

**Vinification** / contact with the skins and maceration for 6 hours, imparting depth and character. Alcoholic fermentation is carefully managed at controlled temperatures in stainless steel vats for a duration of 16-18 days, ensuring optimal extraction of flavors and aromas. Following fermentation, the wine is finished in stainless steel tanks, where it rests on the fine lees, contributing to its texture and complexity.

**Drinking temperature** / 10-12°C

### Tasting Notes

Pale yellow, rich with musky notes, citrus, white peach, orange blossom, cedar, and grapefruit, with hints here and there of nutmeg. On the palate, it is dry, fresh, with just the right level of salinity, boasting a beautiful aromatic persistence and good complexity





## Sudtirol DOC Sauvignon Blanc 'Stella' 2020

**Grape variety** / Sauvignon Blanc

**Location** / Alto Adige - Sudtirol

**Soil** / Clayey, limestone, gravel soils with very stony sections

**Training system** / Guyot

**Vinification** / The soil in this site, featuring inclinations of up to 35%, was shaped by glaciers during the last ice age, resulting in a notable limestone content that imparts a distinctive character to the wine. A brief contact with the skins prior to pressing allows for the extraction of specific flavors. The grape must undergoes natural clarification overnight through sedimentation before fermentation partially spontaneous, occurs in wooden barrels and steel vats. A prolonged aging period on the gross lees facilitates maturation and the development of harmony in the wine.

**Drinking temperature** / 10-12°C

### Tasting Notes

This pale yellow wine exhibits refreshing citrus notes, accompanied by delicate hints of jasmine and grapefruit. On the palate, it offers a deep and satisfying mouthfeel, characterized by a great structure and smoothness, with subtle nutty undertones adding depth. It boasts a well-balanced profile, with a crisp acidity emerging towards the end, leading to a good and lingering finish.





# l'armangia

## Moscato d'Asti DOCG 'Canelli' 2022

**Grape variety** / Moscato Bianco

**Location** / Piedmont

**Soil** / strata of tuff and silt, is rich in limestone splinters

**Training system** / Guyot

**Vinification** / Following a gentle pressing, the vinification process begins with one month of clarification and a cold-storage phase to stabilize the wine. Subsequently, fermentation takes place at a controlled temperature of 18°C, allowing for optimal development of flavors and aromas. Following fermentation, the wine undergoes the development of effervescence in a pressure tank, where it remains for up to 25 days.

**Drinking temperature** / 9-10°C

### Tasting Notes

Blend of floral and fruity nuances. Initially, delicate aromas of acacia flowers, pears, golden apples, citrus, and pineapple, accompanied by subtle undertones of moss and sage.

It evolves to reveal captivating scents of honey, candied fruits, lemon grass, mint, and petrol, adding depth and complexity to its aromatic profile.





## St. Magdalener Classico DOC 'Marie' 2022

**Grape variety** / 90% Schiava - 10% Lagrein

**Location** / Alto Adige - Sudtirolo

**Soil** / Clayey, limestone, gravel soils with very stony sections

**Training system** / Guyot

**Vinification** / The soil in this site, featuring inclinations of up to 35%, was shaped by glaciers during the last ice age, resulting in a notable limestone content that imparts a distinctive character to the wine. A brief contact with the skins prior to pressing allows for the extraction of specific flavors. The grape must undergoes natural clarification overnight through sedimentation before fermentation, partially spontaneous, occurs in wooden barrels and steel vats. A prolonged aging period on the gross lees facilitates maturation and the development of harmony in the wine.

**Drinking temperature** / 14-16°C

### Tasting Notes

The grapes for this wine are sourced from three distinct vineyards, each with its own unique soil composition, resulting in a diverse array of flavors. The blend offers a harmonious mix of juicy red fruits, dark berries, and gentle tannins. The wine exhibits a pale ruby color, indicative of its vibrant and youthful nature. Alcoholic fermentation and maceration take place at controlled temperatures in stainless steel vats for 8-10 days, ensuring optimal extraction of flavors and tannins. Following this, malolactic fermentation occurs, followed by maturation in a combination of wooden barrels and stainless steel tanks.





## Alto Adige Val Isarco DOC Kerner 2022

**Grape variety** / Kerner

**Location** / Alto Adige - Sudtirolo

**Soil** / sandy and loamy soil

**Training system** / Guyot

**Vinification** / The wine undergoes a slow fermentation process at a controlled temperature in stainless steel tanks, allowing for optimal development of flavors and aromas. Following fermentation, it undergoes maturation on the lees in both steel tanks and barrels for a period of 6 months. This extended contact with the lees enhances the wine's texture and complexity.

**Drinking temperature** / 10-12°C

### Tasting Notes

Bright, straw yellow color with a hint of greenish shimmer, catching the eye with its vibrancy. The bouquet is invitingly fruity, with delightful impressions of white peach and grapefruit. On the palate, it offers a full-bodied experience, bursting with fruitiness and refreshing freshness.





PACHER HOF

## Alto Adige Val Isarco DOC Riesling 2022

**Grape variety** / Riesling

**Location** / Alto Adige - Sudtirolo

**Soil** / sandy and loamy soil

**Training system** / Guyot

**Vinification** / The wine undergoes a slow fermentation process at a controlled temperature in stainless steel tanks, allowing for a gradual development of flavors and aromas. Following fermentation, it is matured on the lees in acacia barrels for a period of 6 months. This maturation process imparts unique characteristics to the wine, enhancing its texture and complexity with subtle nuances from the acacia wood.

**Drinking temperature** / 10-12°C

### Tasting Notes

Brilliant yellow color with a hint of greenish shimmer, captivating the eye with its radiance. It showcases an elegant structure, defined by a refined fruitiness with delicate notes of peach and pear. The wine presents a well-balanced level of acidity, contributing to its overall harmony and vibrancy. Its finish is marked by a fine mineral aftertaste, adding depth and complexity.





## Alto Adige Val Isarco DOC Gruner Veltliner 2022

**Grape variety** / Gruner Veltliner

**Location** / Alto Adige - Sudtirolo

**Soil** / sandy and loamy soil

**Training system** / Guyot

**Vinification** / The wine undergoes fermentation in acacia barrels for a duration of 6 months, imparting unique flavors and textures from the wood. Following fermentation, it undergoes refinement in stainless steel tanks, where it further develops and integrates its flavors. This dual-stage process ensures a harmonious balance between the characteristics contributed by the acacia barrels and the purity of the stainless steel, resulting in a wine of depth, complexity, and refinement.

**Drinking temperature** / 10-12°C

### Tasting Notes

This white wine presents a brilliant straw-yellow color with a captivating greenish shimmer. Its flavor profile is delicately spicy, with subtle impressions of pepper adding complexity and intrigue. On the palate, it offers an aromatic and refreshing experience, characterized by vibrant fruitiness and a lively freshness. .





## Sudtirol/Alto Adige DOC De Silva - Pinot Bianco 2022

**Grape variety** / Pinot Blanc

**Location** / Alto Adige - Sudtirol

**Soil** / Lime and sandy loam, stony soil - moraine hills.

**Training system** / Guyot

**Vinification** / Pinot Blanc undergoes a meticulous process beginning with hand-harvesting and cold maceration in the press, followed by stabilization for approximately 4-6 days prior to fermentation. The fermentation process takes place at controlled temperatures in steel tanks, with the wine spending 10 months resting on the lees ("sur lie"). To enhance its complexity and character, 70% of the wine is aged in stainless steel tanks while the remaining 30% matures in large wooden barrels.

**Drinking temperature** / 10-12°C

### Tasting Notes

Its minerality, elegance, and delicate fruit notes of citrus fruits, apples, and a light hint of quince beautifully underscore its origin from Eppan Berg. This wine encapsulates the unique terroir of its birthplace, expressing the essence of the land with finesse and sophistication.



## Sudtirol/Alto Adige DOC De Silva - Sauvignon Blanc 2022

**Grape variety** / Sauvignon Blanc

**Location** / Alto Adige - Sudtirol

**Soil** / Lime and sandy loam, stony soil - moraine hills.

**Training system** / Guyot

**Vinification** / The winemaking process begins with grape pressing and de-stemming, followed by a stabilization period of the must lasting 4-5 days. Subsequently, maceration, natural pre-clarification, and fermentation of the must occur in stainless steel tanks. A portion of the must undergoes fermentation in wooden barrels, while the entirety remains on the lees for 10 months until bottling

**Drinking temperature** / 10-12°C

### Tasting Notes

Its intense yet elegant aroma of elderflower and exotic fruits elevates it to a class of its own among white wines. With its captivating bouquet, this wine exudes sophistication and allure, offering a sensory journey that is both memorable and unique.



## Sudtirol/Alto Adige DOC Amistar - Il Secondo 2021

**Grape variety** / 60% Merlot, 35% Cabernet Franc, 5% Lagrein

**Location** / Alto Adige - Sudtirol

**Soil** / loam, lime, sand and porphyry

**Training system** / Guyot

**Vinification** / Winemaking process begins with the careful sorting and crushing of the grapes, after which the must is fermented in stainless steel tanks at temperatures ranging between 20 and 30 degrees Celsius. Manual mash movement is employed, particularly intensively during the initial 4 days of fermentation. Malolactic fermentation also takes place in stainless steel, followed by the blending of the available quantities of individual lots, known as "il Secondo," from different grape varieties. The blended wine is then aged and developed in wooden barrels on the fine lees until the end of June.

**Drinking temperature** / 16-18°C

### Tasting Notes

Garnet to ruby red colour. The bouquet is evocative of the predominant grape variety in the current vintage, offering notes ranging from forest fruits to blackcurrants, complemented by hints of tobacco and leather. On the palate, it presents velvety tannins and lively acidity, providing structure and balance, while the finish is long and persistent. Amarena cherries and currants emerge towards the end, lifting the palate with their vibrant sweetness.



## Sudtirol/Alto Adige DOC Amistar - Cuvee Rosso 2021

**Grape variety** / 60 % Cabernet Sauvignon, 35% Merlot, 5% Lagrein  
This selection is a vintage cuvée and contains about 5 % dried grapes (dried on the vine)

**Location** / Alto Adige - Sudtirol

**Soil** / Soils range from clay-limestone soil, gravel soils (moraine hills) to deep, sandy porphyry soils.

**Training system** / Guyot

**Vinification** / Pinot Blanc undergoes a meticulous process beginning with hand-harvesting and cold maceration in the press, followed by stabilization for approximately 4-6 days prior to fermentation. The fermentation process takes place at controlled temperatures in steel tanks, with the wine spending 10 months resting on the lees ("sur lie"). To enhance its complexity and character, 70% of the wine is aged in stainless steel tanks while the remaining 30% matures in large wooden barrels.

**Drinking temperature** / 18°C

### Tasting Notes

This red wine cuvée impresses with its versatility in both aroma and taste. Dominated by blackcurrants and blackberries, with a touch of cassis and a refreshing hint of balsam, it is subtly complemented by oak. On the palate, it exudes both power and elegance, with velvety tannins and a harmonious interplay of ripe black fruits and vibrant red fruits. Layers of complexity unfold with notes of leather, tobacco, and pepper.





## Vigneti delle Dolomiti IGT Schinterhof - Bianco 2021

**Grape variety** / 70% Pinot Blanc, 25% Pinot Grigio, 5% Sauvignon blanc

**Location** / Alto Adige - Sudtirol

**Soil** / Gravelly, loamy - sandy moraine deposits with a mixture of slate, gneiss, granite and above all quartz porphyry

**Training system** / Guyot

**Vinification** / Gentle pressing of the grapes, followed by a brief maceration period. Next, the must undergoes "stabulation," where it stands for approximately 4 days at around 5°C in stainless steel tanks, facilitating natural clarification. Malolactic fermentation occurs during this stage. The wine is then divided, with 50% aging in tonneaux (500-liter wooden barrels) and the remaining 50% in stainless steel tanks. Both portions age on the fine lees for 10 months, contributing to the wine's complexity and texture. .

**Drinking temperature** / 10-12°C

### Tasting Notes

Crisp and fresh profile, accented by ripe fruit notes. Delicate citrus fruit and mineral undertones intertwine with flavors of peach, nectarine, and mandarin orange, while hints of grass and dried herbs add complexity. The wine's structure is quite pronounced, offering a full-bodied mouthfeel that is both satisfying and robust. It culminates in a juicy, long finish, leaving a lingering impression of its vibrant fruit and balanced acidity.







## Cabreo 'Il Borgo' IGT - 2020

**Grape variety** / Merlot, Cabernet Sauvignon and Sangiovese

**Location** / Greve in Chianti - Tuscany

**Soil** / gravels and marls

**Training system** / Guyot

**Vinification** / The vinification process begins with fermentation in stainless steel vats at a controlled temperature of 28°C, allowing for optimal extraction of flavors and color. This is followed by a maceration period on the skins for 18 days, enhancing the wine's structure and complexity. After fermentation and maceration, the wine is aged in 225-liter French oak barriques for 18 months. The barrels are carefully selected, with 30% being new, 40% one year old, and 30% two years old, imparting nuanced oak characteristics to the wine. Finally, the wine undergoes refinement in the bottle for at least 6 months, allowing it to further develop and integrate its flavors before being released.

**Drinking temperature** / 18°C

### Tasting Notes

The 2020 vintage is a deep purple-red, crystalline, and bright. On the nose, it presents a synergistic sensory profile, blending the notes of wood with those of Cabernet, partially tamed by the softness of the Merlot. On the palate, it expresses the youthful maturity of a great red, alternating between pleasant tannic sensations and sweet vinous notes. The nose and palate evolve constantly in the glass, offering notes of cherry, coconut, chocolate, vanilla, and finally, tobacco and infusions.





## Bolgheri Rosso DOC - 2021

**Grape variety** / 82% Merlot, 8% Petit Verdot, 6% Cabernet Sauvignon, 4% Cabernet Franc

**Location** / Bolgheri - Tuscany

**Soil** / Clay - loam soil

**Training system** / Guyot

**Vinification** / The vinification process includes maceration lasting approximately 20-30 days at a temperature range of 26°C to 28°C, allowing for optimal extraction of flavors and tannins. Following maceration, the wine is aged in 500-liter French oak tonneaux for a maximum of 12 months. This aging process imparts subtle oak characteristics to the wine, enhancing its complexity and structure. Finally, the wine undergoes a refinement phase in the bottle for about 3 months, allowing it to further develop and integrate its flavors before being released.

**Drinking temperature** / 18°C

### Tasting Notes

Marked by a bright and lively purple-red color, the 2021 vintage reveals hints of flowers, red fruit, aromatic herbs, and elegant spice notes of milk chocolate and vanilla. Crunchy on the palate, the wine shows silky and plush tannins, never sharp, and a pleasant, vinous, harmonious finish.





## Bolgheri Superiore DOC Baia al Vento - 2020

**Grape variety** / Merlot

**Location** / Bolgheri - Tuscany

**Soil** / Clay - loam soil

**Training system** / Guyot

**Vinification** / The vinification process involves maceration for approximately 30 days at a temperature of 28°C, facilitating optimal extraction of flavors and tannins. Following maceration, the wine undergoes aging in a combination of 500-liter and 225-liter French oak tonneaux and barriques. Half of these barrels are new, while the other half are a year old. This aging process lasts for about 30 months, allowing the wine to develop complexity and depth. Finally, the wine is refined in the bottle for at least 3 months before being released

**Drinking temperature** / 18°C

### Tasting Notes

Clear and lively purple-red color, with an intense aroma characterized by hints of ripe cherry, currant, blackberry, chocolate, and balsamic notes of tobacco. Dry, full-bodied, and persistent on the palate, with sweet and silky tannins, it's a complex and majestic wine.





## Gallico IGT - 2020

**Grape variety** / Petit Verdot

**Location** / Bolgheri - Tuscany

**Soil** / Clay - loam soil

**Training system** / Guyot

**Vinification** / The vinification process begins with maceration in steel vats for approximately 30 days at a temperature of 28°C, facilitating optimal extraction of flavors and tannins. Following maceration, the wine undergoes aging in 225-liter French oak barriques, with half of the barrels being new and the other half one year old. This aging process lasts for about 20 to 24 months, allowing the wine to develop complexity and maturity. Finally, the wine is refined in the bottle for at least 3 months before being released.

**Drinking temperature** / 18 - 20°C

### Tasting Notes

Deep royal purple color with violet reflections. The 2020 vintage is strongly characterized by its grape variety, revealing hints of enamel, strawberry, rhubarb, and coffee. Silky and firm tannins, yet never astringent..







## Toscano Rosso IGT Scapestrato - 2021

**Grape variety** / 60% Merlot, 20% Cab. franc, 20% Cab. Sauvignon

**Location** / Bolgheri - Tuscany

**Soil** / Clay - loam soil

**Training system** / Guyot

**Vinification** / The vinification process occurs in temperature-controlled cement vats for a duration of 15 days, ensuring optimal fermentation conditions. Following fermentation, aging takes place with 90% of the wine in second and third passage barriques, which imparts subtle oak characteristics while allowing the fruit flavors to shine. The remaining 10% of the wine is aged in cement vats, preserving its freshness and purity. This careful aging process results in a well-balanced wine with complexity and depth.

**Drinking temperature** / 18°C

### Tasting Notes

This wine presents an intense ruby color, catching the eye with its depth and vibrancy. Aromas of blueberries and currants dominate the bouquet, with subtle notes of rhubarb and hints of spices and tobacco adding complexity. On the palate, it offers a warm and full-bodied experience, with fine tannins providing a velvety texture. The wine boasts a very long persistence, leaving a lasting impression of its rich flavors and elegant structure.







## Vino da tavola Bianco Pietra Fitta - 2021

**Grape variety** / 60% Viognier, 10% Chardonnay, 30% Verdicchio

**Location** / Bolgheri - Tuscany

**Soil** / Clay - loam soil

**Training system** / Guyot

**Vinification** / The vinification process occurs in cement vats, where the grapes undergo fermentation for approximately 4 days. Following fermentation, the wine is aged with 90% of it maturing in new barriques, imparting oak-derived flavors and aromas while adding complexity and structure. The remaining 10% of the wine undergoes maturation in cement vats, preserving the wine's freshness and purity. This careful aging process results in a wine of depth and balance.

**Drinking temperature** / 12°C

### Tasting Notes

Intense straw yellow color, captivating the eye with its vibrancy. Its fine and elegant nose reveals enticing notes of fennel, vanilla, chamomile, and orange zest. Upon tasting, the flavor profile unfolds with pleasant and refined nuances of butterscotch, pineapple, apple, and pear.

The wine boasts a full body, accentuated by vibrant acidity that lends it a lively character. Its finish is persistent, leaving a lasting impression of its complexity and depth. Overall, this white wine is well-balanced and exhibits a delightful complexity that invites further exploration.





CAVA D'ONICE

## Toscana Rosso IGT 'Micolore' - 2022

**Grape variety** / 85% Sangiovese - 15% Syrah, Cabernet Franc and Cabernet Sauvignon

**Location** / Montalcino - Tuscany

**Soil** / medium mixture soil, rich of clay and calcium

**Training system** / Spurred cordon

**Average age of the vineyard** / 18 years

**Vinification** / The fermentation takes place at a controlled temperature of 24°C over a period of 35 days, allowing for optimal extraction of flavors and aromas. Following fermentation, the wine undergoes a maceration period on the skins for 12 days, enhancing its structure and complexity. Maturation then occurs in small French oak barrels and cement tanks for 6 months, where the wine develops further depth and character. Finally, the wine is aged in the bottle for at least 6 months.

**Drinking temperature** / 16-18°C

### Tasting Notes

Intense ruby red color, accompanied by purple reflections, giving it a bright and inviting appearance. The aromas are fruity, dominated by broad notes of sour cherry and blueberries, which contribute to its rich bouquet. With good intensity, the taste is pleasant and smooth on the palate, offering an enjoyable and persistent experience.





CAVA D'ONICE

## Rosso di Montalcino - 2020

**Grape variety** / Sangiovese

**Location** / Montalcino - Tuscany

**Soil** / medium mixture soil, rich of clay and calcium

**Training system** / Guyot

**Average age of the vineyard** / 13 years

**Vinification** / The winemaking process begins with gentle crushing of the grapes, followed by fermentation at a temperature of 25°C for approximately 10 days. The grapes undergo a maceration period of 20 days, extracting colour, flavour, and tannins, all within cement and stainless steel vats. Malolactic fermentation occurs after alcoholic fermentation, contributing to the wine's smoothness and complexity. The aging process takes place in French oak barrels and Slavonian barrels of various sizes for 6 months. Subsequently, the wine spends an additional 6 months in the bottle.

**Drinking temperature** / 16-18°C

### Tasting Notes

This wine displays an intense ruby red color, with a deep and bright hue . Its aromatic profile is intense, offering hints of ripe fruit, notably plum and blueberry, alongside complex mineral and balsamic notes. On the palate, it is remarkably well-balanced, with a solid and harmonious body. The tannins are well-integrated with the other components, contributing to a smooth and enjoyable mouthfeel. The wine culminates in a remarkably long finish





CAVA D'ONICE

## Brunello di Montalcino DOCG 'Sensis' - 2018

**Grape variety** / Sangiovese

**Location** / Montalcino - Tuscany

**Soil** / medium mixture soil, rich of clay and calcium

**Training system** / Spurred cordon and Guyot

**Average age of the vineyard** / 15-25 years

**Vinification** / The grapes are manually harvested, ensuring careful selection and handling. Fermentation takes place at a temperature of 25°C for 12 days. The wine undergoes a maceration period on the skins lasting 21 days, allowing optimal extraction of flavors and aromas. Maturation occurs in Slavonian and French oak barrels of 25-35 HL, where the wine ages for a total of 4 years as per disciplinary regulations. 3 of these years are spent in barrel, allowing the wine to develop depth and character from the oak. Subsequently, the wine spends 12 months in the bottle in a controlled temperature area, allowing it to harmonize and integrate its flavors

**Drinking temperature** / 18-20°C

### Tasting Notes

This wine presents an intense and bright ruby red colour. The aroma is intense and complex, offering hints of ripe red fruits, notably plum, alongside floral notes of lavender and potpourri. These aromas transition into complex mineral and balsamic notes, adding depth and intrigue. On the palate, the wine is remarkably balanced, with a solid and harmonious body. The tannins are well-integrated with the fruit components, contributing to a smooth and seamless texture. Flavors of cherry and subtle game notes are complemented by charred undertones, further enhancing the complexity. The wine culminates in a remarkably long finish, leaving a lasting impression of its depth and elegance.





CAVA D'ONICE

## Brunello di Montalcino DOCG 'Sensis' - 2016

**Grape variety** / Sangiovese

**Location** / Montalcino - Tuscany

**Soil** / medium mixture soil, rich of clay and calcium

**Training system** / Spurred cordon and Guyot

**Average age of the vineyard** / 18 years

**Vinification** / The grapes are manually harvested, ensuring careful selection and handling. Fermentation takes place at a temperature of 26°C for 12 days. The wine undergoes a maceration period on the skins lasting 25 days, allowing optimal extraction of flavors and aromas. Maturation occurs in Slavonian and French oak barrels of 25-35 HL, where the wine ages for a total of 4 years as per disciplinary regulations. 3 of these years are spent in barrel, allowing the wine to develop depth and character from the oak. Subsequently, the wine spends 12 months in the bottle in a controlled temperature area, allowing it to harmonize and integrate its flavors

**Drinking temperature** / 18-20°C

### Tasting Notes

Brilliant and deep ruby-red color, with subtle garnet highlights. On the nose, it offers an elegant bouquet, with ripe red fruit notes, including black cherry and blueberry. These fruity aromas are complemented by well-integrated spicy elements, reminiscent of thyme and cinnamon, as well as delicate floral notes of lavender and violet. The finish is elegantly mineral, with intriguing hints of graphite adding complexity. On the palate, the wine reveals a broad and structured taste, characterized by an elegant and dense tannic texture.







CAVA D'ONICE

## Brunello di Montalcino DOCG 'Colombaio' - 2016

**Grape variety** / Sangiovese

**Location** / Montalcino - Tuscany

**Soil** / medium mixture soil, rich of clay and calcium

**Training system** / Spurred cordon

**Average age of the vineyard** / 35 years

**Vinification** / The grapes are meticulously harvested by hand to ensure quality. Fermentation takes place in stainless steel vats at a temperature of 27°C for 10 days, followed by a maceration period on the skins lasting 26 days to extract desired flavors and tannins. The wine then undergoes maturation in 500-liter tonneaux made from French oak for a second passage. This maturation process lasts for 4 years in accordance with disciplinary regulations, with 30 months spent in oak barrels and an additional 18 months in the bottle in a controlled temperature area.

**Drinking temperature** / 18-20°C

### Tasting Notes

Brilliant, deep ruby-red hue with subtle garnet highlights. Initially delicate on the nose, it gradually reveals elegant floral notes and citrus elements, evoking violet and orange peel, complemented by hints of charred nuances and chocolate. These aromas persist remarkably. On the palate, the wine offers a broad mouthfeel that mirrors the complexity of the nose, delicate yet with a very long persistence. The finish is characterized by a brilliant freshness, leaving a lasting impression of its refined and harmonious profile..





CAVA D'ONICE

## Brunello di Montalcino DOCG 'Sensis' - 2013

**Grape variety** / Sangiovese

**Location** / Montalcino - Tuscany

**Soil** / medium mixture soil, rich of clay and calcium

**Training system** / Spurred cordon

**Average age of the vineyard** / 18 years

**Vinification** / The grapes are manually harvested, ensuring careful selection and handling. Fermentation takes place at a temperature of 30°C for 10 days. The wine undergoes a maceration period on the skins lasting 32 days, allowing optimal extraction of flavors and aromas. Maturation occurs in Slavonian and French oak barrels of 25-35 HL, where the wine ages for a total of 4 years as per disciplinary regulations. 3 of these years are spent in barrel, allowing the wine to develop depth and character from the oak. Subsequently, the wine spends 12 months in the bottle in a controlled temperature area, allowing it to harmonize and integrate its flavors

**Drinking temperature** / 18-20°C

### Tasting Notes

Deep ruby-red colour with subtle garnet highlights. From the outset, its nose exudes elegance, with prominent aromas of ripe fruits such as fig, prune, black cherry, and dried cranberry. Subtle notes of spices and Indian herbs emerge later, followed by hints of toasted coffee, tobacco, and charred nuances. On the palate, the wine showcases a bold tannic structure and a persistent finish. It is full-bodied, round, and impeccably balanced, offering a harmonious combination of flavours and textures.





CAVA D'ONICE

## Brunello di Montalcino DOCG Riserva 2016

**Grape variety** / Sangiovese

**Location** / Montalcino - Tuscany

**Soil** / medium mixture soil, rich of clay and calcium

**Training system** / Spurred cordon and Guyot

**Average age of the vineyard** / 15-25 years

**Area** / 2 hectares from where, in the vintages considered most suitable, the best bunches are being selected

**Vinification** / The grapes for this wine are harvested manually, with each bunch carefully handpicked to ensure optimal quality. Fermentation takes place in a combination of cement and stainless steel vats at a controlled temperature of 29°C, lasting for a period of 14 days. Following fermentation, the wine undergoes a maceration period on the skins lasting 28 days, enhancing its flavor and structure. Maturation then occurs in Slavonian and French oak barrels with a capacity of 10 HL. According to disciplinary regulations, the wine matures for a total of 5 years, with the first 3 years spent in wooden barrels to develop depth and complexity. Subsequently, the wine is transferred to the bottle and aged in a controlled temperature area for the remaining duration.

**Drinking temperature** / 18-20°C

### Tasting Notes

Deep ruby-red color with captivating garnet highlights. The nose is intense and profound, revealing aromas of small red berries such as blueberries and blackberries, accompanied by elegant floral notes of violet and potpourri.

These fragrances harmoniously blend with hints of spices, including nutmeg and incense. On the palate, the wine makes a significant impact with explosive tannins and considerable acidity. Lively fruit flavors, complemented by mouth-filling tertiary notes of vanilla, leather, and liquorice.

This wine possesses all the characteristics of a bottle destined for long aging





CAVA D'ONICE

## Brunello di Montalcino DOCG Riserva 2015

**Grape variety** / Sangiovese

**Location** / Montalcino - Tuscany

**Soil** / medium mixture soil, rich of clay and calcium

**Training system** / Spurred cordon

**Vinification** / The grapes for this wine are meticulously harvested by hand, with each bunch carefully selected. Fermentation takes place at a controlled temperature of 29°C in small French oak vats, utilizing the pigeage technique, and lasts for a period of 14 days. Following fermentation, the wine undergoes a maceration period on the skins lasting 29 days to enhance the extraction of flavors and aromas. Maturation then occurs in small Slavonian oak barrels. As per disciplinary regulations the wine matures for a total of 5 years, with the first 3 years spent in wooden barrels to develop complexity and structure. Subsequently, the wine is transferred to the bottle and aged in a controlled temperature area for the remaining duration.

**Drinking temperature** / 18-20°C

### Tasting Notes

Deep ruby-red color, immediately captivating and elegant. On the nose, it offers a pleasing array of aromas, including blueberries, figs, hints of thyme, vanilla, and oak. There's a notable charred note alongside subtle hints of violet, adding complexity. Bold and rich on the palate, it reveals deep, dark fruit flavors of cherry, plum, and leather, complemented by nuances of vanilla. The aftertaste brings refreshing red berries, contributing to its intensity. The wine boasts a lot of fine, ripe tannins and remarkable acidity, promising longevity and suggesting it's far from reaching its peak.







## Toscana Bianco IGT Vermentino 'Obizzo' - 2022

**Grape variety** / Vermentino

**Location** / Bolgheri - Tuscany

**Soil** / sandy loam terrains

**Training system** / Guyot

**Vinification** / After pressing, the must undergoes a static decantation process at 10°C before fermentation begins with selected yeasts at a temperature of 18-20°C. Once the alcoholic fermentation is complete, the sediment is removed, and the wine rests "sur lie" for 5 months in stainless steel vats before bottling.

**Drinking temperature** / 10-12°C

### Tasting Notes

Light straw gold color. Its aromas are ample and clean, offering hints of citrus fruits, white flowers, and honey, creating an enticing bouquet.

On the palate, it is full-bodied and flavorful, harmoniously reflecting the aromatic profile of the nose. The taste is well-balanced and satisfying, with a long-lasting and pleasing aftertaste







## Toscana Rosso IGT 'Tageto' - 2022

**Grape variety** / Cabernet Sauvignon - Merlot - Petit Verdot - Cabernet Franc

**Location** / Bolgheri - Tuscany

**Soil** / sandy loam terrains

**Training system** / Guyot

**Vinification** / The alcoholic fermentation occurs in stainless steel tanks at a controlled temperature, facilitating extended contact of the must with the skins. Following this, malolactic fermentation takes place in October immediately after the alcoholic fermentation. The maturation process unfolds over 4-6 months in French oak barrels, with an equal distribution of 50% new barrels and 50% one-year-old barrels. Subsequently, the wine undergoes an additional 6 months of aging in the bottle.

**Drinking temperature** / 16-18°C

### Tasting Notes

Deep ruby red color with captivating purple hues. The bouquet on the nose is clean and ample, offering enticing notes of small red fruits, chocolate, and liquorice, creating a complex and inviting aroma. On the palate, it is well-structured, soft, and remarkably harmonious, with velvety tannins that impart a sense of sweetness. The finish is long and satisfying, with lingering fruit flavors that leave a lasting impression.





## Bolgheri Superiore DOC Millepassi - 2019

**Grape variety** / Cabernet Sauvignon - Petit Verdot - Merlot

**Location** / Bolgheri - Tuscany

**Soil** / sandy loam terrains

**Training system** / Guyot

**Vinification** / The alcoholic fermentation and maceration occurs in stainless steel tanks at a controlled temperature, facilitating extended contact of the must with the skins. Following this, malolactic fermentation takes place immediately after the alcoholic fermentation. The maturation process unfolds over 24 months in French oak barrels, with an equal distribution of 50% new barrels and 50% one-year-old barrels. Subsequently, the wine undergoes an additional 6 months of aging in the bottle.

**Drinking temperature** / 18-20°C

### Tasting Notes

Millepassi, named after the ancient Roman road traversing the estate and the old Roman unit of length "miliun," embodies a rich history and tradition.

Brilliant, deep garnet red color with alluring violet nuances. Its bouquet is expansive, offering intense aromas of berries, including blueberry and blackberry, intertwined with hints of spices like cinnamon and pepper, alongside cocoa undertones. On the palate, it delivers a full-bodied, harmonious, and warm experience, with prominent notes of dark fruits and earthy nuances. Silky tannins complement the flavor profile, leading to a spicy, lingering finish.





## Valdobbiadene DOCG 'Collinaris' Extra Dry - NV

**Grape variety** / Glera

**Location** / Valdobbiadene - Veneto

**Soil** / sandy loam terrains

**Training system** / Cappuccina

**Vinification** / The winemaking process begins with a pneumatic press, delicately squeezing the grapes to extract only the finest juice. This juice undergoes cold settling in a tank overnight to clarify further. The next morning, the clear juice initiates fermentation, a process lasting approximately 10 days. After a few months, the wines undergo filtration and a second fermentation using the Charmat or Martinotti method, ideal for enhancing the aromas and freshness of aromatic varieties like Glera. Fermentation begins at a controlled temperature of 18-19°C. Once the new sparkling wine achieves the desired pressure, alcohol content, and residual sugar, fermentation is halted by cooling the wine to -3/-4°C, initiating tartaric stabilization.

**Drinking temperature** / 8-10°C

### Tasting Notes

Bright pale yellow hue with a delicate and persistent perlage, complemented by a creamy and soft foam. Complex aroma is characterized by hints of apple, pear, and subtle floral nuances. On the palate, it offers a savory and slightly soft taste, with vibrant acidity that impeccably balances the residual sugar, resulting in a harmonious and refreshing flavor profile.

**residual sugar** - 17g/l

**total acidity** - 6g/l





## Valdobbiadene DOCG Cartizze Dry - NV

**Grape variety** / Glera

**Location** / Valdobbiadene - Veneto

**Soil** / sandy loam terrains

**Training system** / Cappuccina

**Vinification** / The winemaking process begins with a pneumatic press, delicately squeezing the grapes to extract only the finest juice. This juice undergoes cold settling in a tank overnight to clarify further. The next morning, the clear juice initiates fermentation, a process lasting approximately 10 days. After a few months, the wines undergo filtration and a second fermentation using the Charmat or Martinotti method, ideal for enhancing the aromas and freshness of aromatic varieties like Glera. Fermentation begins at a controlled temperature of 18-19°C. Once the new sparkling wine achieves the desired pressure, alcohol content, and residual sugar, fermentation is halted by cooling the wine to -3/-4°C, initiating tartaric stabilization.

**Drinking temperature** / 8-10°C

### Tasting Notes

pale straw yellow color with a fine and consistent perlage, creating an elegant visual appeal. Its aroma is wide and intense, offering delicately fruity notes of apple, grapefruit, jasmine, and blossom, with a subtle aromatic undertone adding complexity. On the palate, it strikes a perfect balance between residual sweetness, lively acidity, and fresh fruitiness, creating a harmonious flavor profile. The mouthfeel is pleasant and smooth, enhanced by a creamy perlage that adds texture

**residual sugar** - 28g/l

**total acidity** - 6g/l







## Garganega Veronese IGT 'Mjsia'- 2022

**Grape variety** / Garganega

**Location** / Valpolicella - Veneto

**Soil** / alluvial soil, rich in skeleton

**Training system** / Guyot and pergola

**Vinification** / Hand-harvesting of mature grapes with a high sugar content, ensuring optimal quality. Upon arrival at the winery, the grapes undergo soft pressing to extract the juice gently. This is followed by a brief maceration period and fermentation at a controlled temperature, allowing for the preservation of delicate flavours and aromas. After fermentation, the wine is refined in stainless steel tanks and bottled

**Drinking temperature** / 8-10°C

### Tasting Notes

This wine offers an bright flavor profile characterized by notes of white fruit such as apple and pear, accompanied by hints of honey and mimosa flower, creating a rich and aromatic bouquet. On the palate, it presents a dry taste with vibrant acidity, enhancing the fruity nuances and lending a refreshing quality to the wine. The typical bitter aftertaste adds depth and complexity







## Valpolicella Classico DOC 'La cesolina'- 2022

**Grape variety** / Corvina - Covinone - Rondinella - Molinara

**Location** / Valpolicella - Veneto

**Soil** / calcareous soil

**Training system** / Pergola

**Vinification** / Following the hand-harvesting process, the grapes undergo traditional vinification techniques, beginning with a soft pressing to extract the juice gently. This is followed by a maceration period on the skins, during which daily remontages are performed to ensure the extraction of fragrances, perfumes, and colors inherent to this wine style. Fermentation takes place in steel tanks

**Drinking temperature** / 8-10°C

### Tasting Notes

This Valpolicella wine presents a ruby color with purple shades. Its bouquet offers fruity and fresh aromas reminiscent of ripe cherry and dark flowers like violets. On the palate, it is pleasantly fruity and savory, with an intriguing acidity that adds depth to the flavor profile. The harmonious fine tannins are enhanced by an aftertaste of almond, providing a medium-persistent finish. This Valpolicella embodies the essence of its region, offering a delightful combination of fruitiness, freshness, and balance.





## Corvina Veronese IGT Vendemmia tardia - 2020

**Grape variety** / Corvina

**Location** / Valpolicella - Veneto

**Soil** / alluvial soil, rich in skeleton

**Training system** / Pergola

**Vinification** / The grapes for this wine are carefully selected and harvested late to ensure optimal ripeness and complexity of aromas. After selection, they undergo gentle pressing to extract the juice. Fermentation occurs at a controlled temperature. Following fermentation, the wine undergoes maceration for approximately 10 days, allowing for the extraction of color, flavor, and tannins from the grape skins. After maceration, the wine is refined in large oak barrels for a period of 12 months.

**Drinking temperature** / 8-10°C

### Tasting Notes

Deep ruby vibrant garnet red colour. Its bouquet is characterized by spicy notes, complemented by hints of dark cherry, graphite, earthy undertones, and subtle vanilla accents. On the palate, it offers a dry, full-bodied experience with a soft texture, enveloping the senses with velvety tannins and persistence. The wine culminates in a very pleasant almond and amarena cherry long finish.





## Amarone della Valpolicella Classico Riserva 'Virgo Moron'- 2018

**Grape variety** / Corvina - Molinara - Rondinella

**Location** / Valpolicella - Veneto

**Soil** / alluvial soil, rich in skeleton

**Training system** / Guyot

**Average age of the vineyard** / 20 - 30 years

**Vinification** / The production of this wine begins with a meticulous hand-harvesting process, where only the finest grapes are carefully selected. Following selection, the grapes undergo a unique drying process on mats for approximately 100 days, during which they lose 35-38% of their weight. Throughout this drying process, extreme care is taken to maintain the cleanliness and health of the grapes.

Once dried, the grapes are subjected to traditional vinification techniques. In January, they undergo soft-pressing and maceration on the skins with daily remontages, allowing for the extraction of fragrances, and colors characteristic of this wine.

After vinification, the wine is refined for 30 months in 225-liter Allier oak barriques and for an additional 12 months in 1000-liter French oak barrels to enhance roundness and structure. Finally, the wine undergoes one year of refinement in the bottle.

**Drinking temperature** / 18-20°C

### Tasting Notes

Deep ruby color with red shades that transition towards garnet. Its bouquet is intense and complex, revealing multi-layered aromas of dark flowers such as violets and red roses, along with amarena cherries, morels, and plums. Subtle hints of black pepper, liquorice, and plain chocolate add depth and intrigue to the aroma profile. On the palate, the wine is wide, warm, and elegant, with a velvety texture. Notes of liquorice, earthy nuances, and leather contribute to its complexity. Persistent and harmonic finish.

