

SINTESI

The Italian Collection

Distinctive wines from Veneto and Toscana.



SINTESI

Sintesi “Melodia”

Toscana IGT White Wine
2025



Toscana Indicazione Geografica Tipica – Vermentino and Sauvignon Blanc White Blend

Region: Toscana

Grape Variety: Vermentino, Sauvignon Blanc

Vinification: Vermentino is one of the few white grapes that thrives in coastal Tuscany. It benefits from sea breezes and sunlight, offering minerality and fresh acidity. Grapes are de-stemmed and gently pressed. Fermentation occurs at low temperatures to preserve aromatic character. No additional aging takes place to maintain the wine's vibrant freshness and floral notes. Final filtration is done before bottling.

Alcohol Content: 12% by volume.

Appearance: Pale yellow with golden reflections.

Aroma: White flowers, ripe peach, and fresh herbs.

Palate: Crisp, full, and well-balanced with mineral notes.

Pairing: Excellent as an aperitif or with seafood, vegetables, and light fare.

Recommended Serving Temperature: 50 – 53°F

Wine List Description:

Full: Sintesi, “Melodia”, Toscana IGT (Blend of Vermentino and Sauvignon Blanc)

Short: Sintesi, “Melodia”, Toscana IGT

**Order through your Southern Glazer's sales representative
or via Southern Glazer's PROOF® online ordering platform.**

Southern Glazer's Item Number: 696972



SINTESI

Sintesi “Alleanza”

Toscana IGT Red Wine
2022



Toscana Indicazione Geografica Tipica – Sangiovese, Merlot, and Syrah Red Blend

Region: Toscana

Grape Variety: Sangiovese, Merlot, Syrah

Vinification: Hand-picked grapes from vineyards with sandy, clay, and calcareous soils. Traditional vinification with soft membrane pressing, fermentation at controlled temperatures, and extended maceration on the skins. Aged for at least 6 months in oak barrels, followed by 3 months in bottle.

Alcohol Content: 13.5% by volume.

Appearance: Deep ruby red.

Aroma: Ripe plum, bramble fruit, with hints of cherry, dark berries, and vanilla.

Palate: Silky tannins with notes of strawberry, plum, and violet. Robust and balanced.

Pairing: Ideal with pasta and grilled red meats.

Recommended Serving Temperature: 61 – 64°F

Wine List Description:

Full: Sintesi, “Alleanza”, Toscana IGT (Blend of Sangiovese, Merlot, and Syrah)

Short: Sintesi, “Alleanza”, Toscana IGT

Order through your Southern Glazer’s sales representative
or via Southern Glazer’s PROOF® online ordering platform.

Southern Glazer’s Item Number: 696875



SINTESI

Sintesi “Bernardi Caposaldo”

Prosecco DOC Extra Dry
N/V – 750ml



Prosecco DOC Extra Dry Sparkling White Wine

Region: Veneto

Grape Variety: Glera

Vine Training System: Classic Sylvoz

Harvest Period: September 1–15

Harvest Method: Hand-picked with grape selection.

Grape Yield: 180 quintals per hectare.

Vinification: White vinification with soft pressing.

Primary Fermentation: 30 days of static settling and temperature-controlled fermentation.

Secondary Fermentation: 30 days of natural refermentation in autoclave (Charmat Method).

Maturation: 30 days in autoclave.

Bottle Aging: 15 days.

Alcohol Content: 11% Vol.

Residual Sugar: 15 g/l

Appearance: Pale straw yellow. Fine, persistent perlage.

Aroma: Delicate and fruit-forward, with notes of green apple, pear, and acacia blossom.

Palate: Lively, fresh, and elegant, with bright fruit and balanced acidity.

Pairing: Excellent as an aperitif and well suited to seafood, fresh cheeses, and light appetizers.

Recommended Serving Temperature: 43 – 46°F

Wine List Description:

Full: Sintesi, “Bernardi Caposaldo” Prosecco DOC, Extra Dry, Veneto, Italy

Short: Sintesi, Prosecco DOC, Extra Dry

Order through your Southern Glazer's sales representative or via Southern Glazer's PROOF® online ordering platform.

Southern Glazer's Item Number: 689749



SINTESI

Sintesi “Bernardi Campal”

Prosecco Superiore DOCG Brut
Millesimato – 750ml



Conegliano Valdobbiadene Prosecco Superiore DOCG Vintage Brut Sparkling White Wine

Region: Conegliano Valdobbiadene

Grape Variety: Glera

Vine Training System: Double Inverted / Sylvoz Stretto

Harvest Period: September 1-15

Harvest Method: Hand-picked with grape selection.

Grape Yield: 135 quintals per hectare.

Vinification: White vinification with soft pressing.

Primary Fermentation: 40 days of static settling and temperature-controlled fermentation.

Secondary Fermentation: 40 days of natural refermentation in autoclave (Charmat Method).

Maturation: 60 days in autoclave.

Bottle Aging: 15 days.

Alcohol Content: 11.5% Vol.

Residual Sugar: 8 g/l

Appearance: Pale straw yellow. Fine, persistent perlage.

Aroma: Floral and complex, with notes of rose, acacia, citrus, white peach, pear, and apple.

Palate: Dry, savory and fresh, with vibrant acidity and a refined, persistent finish.

Pairing: An exceptional aperitif; pairs well with shellfish and delicate fish dishes.

Recommended Serving Temperature: 43 – 46°F

Wine List Description:

Full: Sintesi “Bernardi Campal”, Conegliano Valdobbiadene Prosecco Superiore DOCG, Brut Millesimato, Veneto, Italy

Short: Sintesi, Conegliano Valdobbiadene Prosecco Superiore DOCG, Brut

Order through your Southern Glazer’s sales representative or via Southern Glazer’s PROOF® online ordering platform.

Southern Glazer’s Item Number: 696973



SINTESI

Sintesi “Bernardi Caposaldo”

Prosecco DOC Extra Dry
N/V – 187ml



Prosecco DOC Extra Dry Sparkling White Wine

Region: Veneto

Grape Variety: Glera

Vine Training System: Classic Sylvoz

Harvest Period: September 1–15

Harvest Method: Hand-picked with grape selection.

Grape Yield: 180 quintals per hectare.

Vinification: White vinification with soft pressing.

Primary Fermentation: 30 days of static settling and temperature-controlled fermentation.

Secondary Fermentation: 30 days of natural refermentation in autoclave (Charmat Method).

Maturation: 30 days in autoclave.

Bottle Aging: 15 days.

Alcohol Content: 11% Vol.

Residual Sugar: 15 g/l

Appearance: Pale straw yellow. Fine, persistent perlage.

Aroma: Delicate and fruit-forward, with notes of green apple, pear, and acacia blossom.

Palate: Lively, fresh, and elegant, with bright fruit and balanced acidity.

Pairing: Excellent as an aperitif and well suited to seafood, fresh cheeses, and light appetizers.

Recommended Serving Temperature: 43 – 46°F

Wine List Description:

Full: Sintesi, “Bernardi Caposaldo” Prosecco DOC, Extra Dry, Veneto, Italy

Short: Sintesi, Prosecco DOC, Extra Dry

Order through your Southern Glazer’s sales representative or via Southern Glazer’s PROOF® online ordering platform.

Southern Glazer’s Item Number: 696971



SINTESI

BRINDISI DI GIOIA
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ITALIA