

Vegan Wines Portfolio

White Wines

Azienda Agricola Cameli Irene Marche Passerina Milia

Origin: Marche, Italy

Grape: Passerina

Notes: Light, crisp, and refreshing with citrus and white flowers.

Pairing: Perfect with light salads, vegan seafood, or as an aperitif.

Azienda Agricola Maraviglia Verdicchio Di Matelica Arche

Origin: Marche, Italy

Grape: Verdicchio

Notes: Dry with balanced acidity, hints of green apple, almonds, and minerals.

Pairing: Best with vegan pasta, grilled vegetables, or vegan cheeses.

Domaine Timothée Delalle Val De Loire Le Moulin Dore

Origin: Val de Loire, France

Grape: Blend

Notes: Floral and fruity with a crisp acidity and refreshing finish.

Pairing: Ideal for vegan French cuisine, salads, or light appetizers.

Pandolfi Price Los Patricios Chardonnay Valle del Itata

Origin: Itata Valley, Chile

Grape: Chardonnay

Notes: Fresh and vibrant with tropical fruits, vanilla, and balanced acidity.

Pairing: Great for creamy vegan dishes, risottos, or fresh salads.

Pandolfi Price Valle del Itata Chardonnay Larkun

Origin: Itata Valley, Chile

Grape: Chardonnay

Notes: Bright with citrus notes, minerality, and refreshing finish.

Pairing: Ideal for light vegan dishes, salads, or grilled vegetables.

Quintard Charentais Chenin Blanc

Origin: Vin Charentais, France

Grape: Chenin Blanc

Notes: Crisp and lively with green apples, pear, and honey notes.

Pairing: Best with fresh vegan dishes, salads, or citrusy appetizers.

Quintard Charentais Colombard

Origin: Vin Charentais, France

Grape: Colombard

Notes: Aromatic with white flowers, tropical fruits, and zesty acidity.

Pairing: Perfect for vegan seafood, summer salads, or fruit-based desserts.

Moretta Wines Chenin Blanc Les Espias Valle del Curico

Origin: Curicó Valley, Chile

Grape: Chenin Blanc

Notes: Crisp and lively with tropical fruits, honey, and floral aromas.

Pairing: Ideal for vegan ceviche, fruit salads, or spicy dishes.

Tirelli Munta

Origin: Italy

Grape: Blend

Notes: Crisp and refreshing with citrus, white flowers, and minerality.

Pairing: Best with vegan Mediterranean dishes, grilled vegetables, or light salads.

Vinos Copa Valle del Itata Semillon

Origin: Itata Valley, Chile

Grape: Semillon

Notes: Bright with tropical fruit flavors, honey, and balanced acidity.

Pairing: Perfect with vegan seafood, spicy dishes, or fresh salads.

Vinos Copa Valle del Itata Torontel

Origin: Itata Valley, Chile

Grape: Torontel

Notes: Floral with orange blossom, lychee, and spice.

Pairing: Ideal with vegan Asian cuisine, spicy curries, or light desserts.

Vultur Wines Sauvignon Blanc Globo Casablanca

Origin: Casablanca Valley, Chile

Grape: Sauvignon Blanc

Notes: Zesty and vibrant with citrus, green apple, and crisp finish.

Pairing: Perfect for vegan sushi, salads, or grilled asparagus.

Red Wines

Azienda Agricola Maraviglia Colli Maceratesi Il Bosco

Origin: Marche, Italy

Grape: Colli Maceratesi Rosso (Blend)

Notes: Rich and fruity with bold red berries and a touch of spice.

Pairing: Perfect for hearty vegan stews, roasted mushrooms, or BBQ dishes.

Carigno del Maule

Origin: Maule Valley, Chile

Grape: Carignan

Notes: Vibrant red with deep flavors of dark berries, herbs, and earthiness.

Pairing: Ideal with vegan empanadas, grilled veggies, or vegan burgers.

CerzaSerra Terre di Cosenza Donnici Vasciu

Origin: Calabria, Italy

Grape: Blend

Notes: Bold with dark fruit, leather, and spices.

Pairing: Best with rich vegan dishes, vegan meatballs, or grilled vegetables.

Dante Toscana Ciliegolo V

Origin: Tuscany, Italy

Grape: Ciliegolo

Notes: Bright with cherries, herbs, and earthy undertones.

Pairing: Perfect for vegan pizza, roasted vegetables, or Italian dishes.

Dante Toscana Pugnitello XII

Origin: Tuscany, Italy

Grape: Pugnitello

Notes: Deep with blackberries, spices, and smoky hints.

Pairing: Best for hearty vegan dishes like stews, mushroom risottos, or BBQ.

Eraldo Dentici Montefalco Rosso Corcurione

Origin: Umbria, Italy

Grape: Montefalco Rosso (Blend)

Notes: Intense with dark berries, spices, and a velvety finish.

Pairing: Pairs with vegan pasta, grilled portobello mushrooms, or savory pastries.

Moretta Wines Cinsault Vedette Valle del Maule

Origin: Maule Valley, Chile

Grape: Cinsault

Notes: Light and vibrant with bright red fruit flavors and floral notes.

Pairing: Best with roasted vegetables, vegan charcuterie, or light pastas.

Morra Gabriele Barbera D'Alba

Origin: Piedmont, Italy

Grape: Barbera

Notes: Juicy with ripe cherries, plums, and a hint of spice.

Pairing: Perfect for vegan pizza, pasta with tomato sauce, or grilled veggies.

Morra Gabriele Langhe Nebbiolo

Origin: Piedmont, Italy

Grape: Nebbiolo

Notes: Elegant with red berries, roses, and earthiness.

Pairing: Great with vegan risotto, mushroom-based dishes, or grilled portobellos.

Mujer Andina Carmenere El Infaltable Valle del Maipo

Origin: Maipo Valley, Chile

Grape: Carmenere

Notes: Rich with dark fruit, pepper, and earthy flavors balanced with soft tannins.

Pairing: Best with vegan BBQ, hearty stews, or roasted vegetables.

OWM Wines Contao Valle del Colchagua

Origin: Colchagua Valley, Chile

Grape: Blend

Notes: Complex with deep blackberries, herbs, and a hint of cocoa.

Pairing: Ideal with vegan meat alternatives, robust stews, or grilled dishes.

Vultur Wines Cot Toromiro Cachapoal Valley

Origin: Cachapoal Valley, Chile

Grape: Cot (Malbec)

Notes: Bold and intense with dark berries, plum, and a touch of earthiness.

Pairing: Great with vegan BBQ, hearty stews, or mushroom-based dishes.

Vultur Wines Toromiro Carignan Valle del Colchagua

Origin: Colchagua Valley, Chile

Grape: Carignan

Notes: Rich with blackberries, spices, and a smoky finish.

Pairing: Perfect for vegan roasted dishes, grilled vegetables, or hearty pastas.

Vultur Wines Globo Red Blend Rapel Valley Limited

Origin: Rapel Valley, Chile

Grape: Red Blend

Notes: Complex with red fruits, spices, and smooth tannins.

Pairing: Ideal for vegan pizzas, roasted vegetables, or savory pastries.

Rosé and Sparkling Wines

Eraldo Dentici Umbria Romeo Rosato

Origin: Umbria, Italy

Grape: Blend

Notes: Fresh and fruity with strawberries, citrus, and a crisp finish.

Pairing: Pairs with vegan tapas, salads, or light appetizers.

Mujer Andina Keluna Rosé Valle del Maipo

Origin: Maipo Valley, Chile

Grape: Blend

Notes: Fruity with strawberries, watermelon, and a crisp finish.

Pairing: Perfect for light vegan salads, fruit plates, or appetizers.

Mujer Andina Ai! Brut

Origin: Chile

Grape: Blend (Sparkling)

Notes: Effervescent with citrus, green apple, and a clean, dry finish.

Pairing: Ideal for celebrations, pairs well with vegan sushi, or as an aperitif.

Quintard Charentais Merlot Rosé

Origin: Vin Charentais, France

Grape: Merlot

Notes: Fruity with strawberries, raspberries, and a crisp finish.

Pairing: Great for vegan appetizers, light summer dishes, or refreshing on its own.