

SINTESI

EXQUISITE ITALIAN PROSECCO, RED AND WHITE WINES

FURIOUS BUBBLES

THE SINTESI WINES COLLECTION COMING FALL OF 2025



A STORY OF ITALY IN EVERY BOTTLE

Sintesi Wines brings a fresh perspective to Italian wine.

“Sintesi” means both synthesis and summary – a fitting name for a brand that unites the diversity of Italy’s wine regions.

Working hand-in-hand with our vineyard partners across these renowned areas, we create unique blends and single-varietal wines that honor tradition while embracing modern sensibilities.

Great wine shouldn’t be complicated... or out of reach.

Sintesi Wines was born from a passion for creating exceptional, affordable Italian wines that bring people together.

Every bottle is an invitation to celebrate, savor, and share Italy’s winemaking heritage while toasting to life’s best moments.

Leading our portfolio are two remarkable Proseccos that showcase the vibrant character of Veneto’s sparkling wines.

Our Prosecco Superiore DOCG Brut is crisp, dry, and refined, while our Prosecco DOC Extra Dry offers a softer, more approachable style.

Both stand out for their lively freshness, refined balance, and Sintesi’s signature “furious bubbles”.

OUR VINEYARDS

Sintesi: Veneto



An aerial photograph of a vineyard in Tuscany. The vineyard is a large, rectangular plot of green vines, organized in neat rows, situated on a hillside. To the right of the vineyard, a dirt road winds through the landscape. A tall, slender cypress tree stands prominently near the road. The surrounding area is filled with lush green trees and vegetation, creating a dense forest-like background. The lighting suggests a bright, sunny day, with shadows cast across the vineyard rows.

OUR VINEYARDS

Sintesi: Toscana



WHAT SETS US APART

Engaging Wines from Italy's Finest Regions

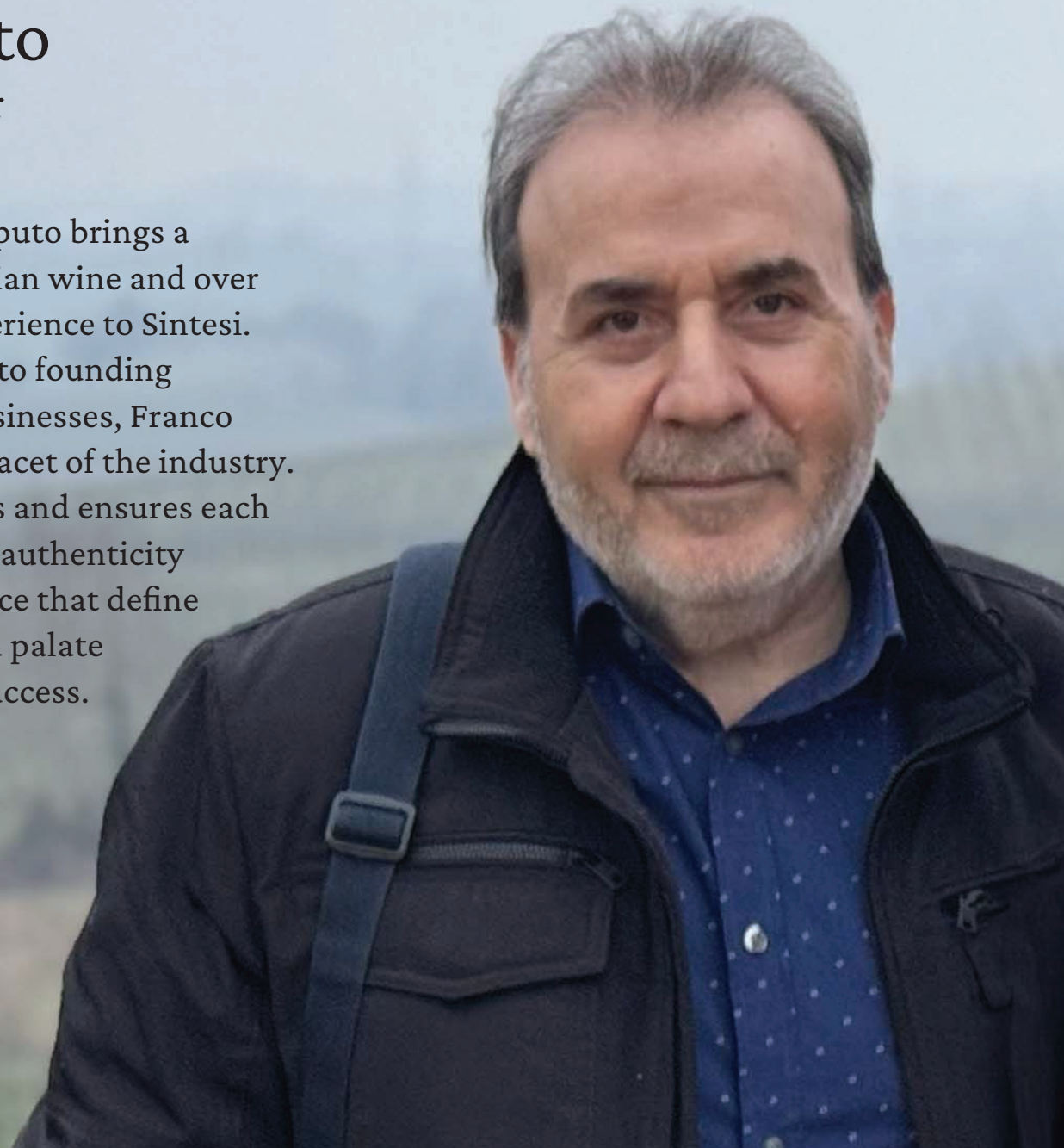
- A curated range of sparkling, white, and red wines.
- Distinct yet approachable in style.
- Consistent expressions of regional character.
- Created to share, savor, and celebrate... with joy!



Franco Caputo

Sintesi Wine Director

Born in Puglia, Franco Caputo brings a lifelong dedication to Italian wine and over 30 years of extensive experience to Sintesi. From his roots in Salento to founding successful U.S. import businesses, Franco has worked across every facet of the industry. He shapes Sintesi's blends and ensures each wine reflects the regional authenticity and contemporary elegance that define the brand. His insight and palate are foundational to our success.



THE SINTESI LAUNCH COLLECTION

Veneto: Prosecco DOC Extra Dry and DOCG Brut: lively, refined, regionally true

Toscana: Super Tuscan Red: Bold, smooth, and layered

Toscana: Vermentino / Sauvignon Blanc Blend: Fresh, aromatic, coastal minerality

SINTESI

Upcoming regions: Piemonte, Abruzzo, Puglia, Campania

FROM FOOD & WINE: JULY 10, 2025

“Prosecco is the only sparkling wine that doesn’t want to be Champagne.”



PROSECCO PACKAGING

Sintesi

“Bernardi Caposaldo”

Prosecco DOC Extra Dry

Extra Dry Sparkling White Wine Prosecco DOC

Region: Veneto

Grape Variety: Glera

Vine Training System: Classic Sylvoz

Harvest Period: September 1–15

Harvest Method: Manual

Grape Yield: 180 quintals per hectare

Vinification: White wine method with soft pressing

Primary Fermentation: Static decantation and fermentation at controlled temperature

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

Maturation: One month in autoclave

Bottle Aging: 15 days

Alcohol Content: 11% by volume

Appearance: Pale straw yellow with persistent perlage

Aroma: Delicate and fruity bouquet, slightly aromatic

Palate: Lively, fresh, and elegant



Sintesi

“Bernardi Caposaldo”

Prosecco DOC Extra Dry

187mm Bottle

Extra Dry Sparkling White Wine Prosecco DOC

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Grape Variety: Glera

Vine Training System: Classic Sylvoz

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Harvest Method: Manual

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

Maturation: One month in autoclave

Bottle Aging: 15 days

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Aroma: Delicate and fruity bouquet, slightly aromatic

Palate: Lively, fresh, and elegant



Sintesi “Bernardi Campal”

Prosecco Superiore DOCG
Brut Millesimato

**Brut Sparkling White Wine – Conegliano Valdobbiadene
Prosecco Superiore DOCG Millesimato**

Region: Conegliano-Valdobbiadene

Grape Variety: Glera

Vine Training System: Double inverted and/or Narrow Sylvoz

Harvest Period: September 1–15

Harvest Method: Manual

Grape Yield: 135 quintals per hectare

Vinification: White wine method with soft pressing

Primary Fermentation: Static decantation and fermentation
at controlled temperature

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

Maturation: One - three months in autoclave

Bottle Aging: 15 days

Alcohol Content: 11.5% by volume

Appearance: Pale straw yellow with fine and persistent perlage

Aroma: Floral notes of rose, citrus, & acacia, hints of white peach, pear, & apple

Palate: Dry and savory



SINTESI

RED AND WHITE COLLECTION

THE STILLS





RED BLENDS PACKAGING



ALLEANZA PACKAGING (FRONT/BACK)

Sintesi “Alleanza”

Toscana IGT “Super Tuscan”
Red Blend

**Toscana Indicazione Geografica Tipica – Sangiovese,
Merlot, Syrah “Super Tuscan” Red Blend**

Region: Toscana

Grape Variety: 34% Sangiovese, 33% Merlot, 33% 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 Suggestions: Ideal with pasta and grilled red meats

Recommended Serving Temperature: 61 – 64°F





WHITE BLENDS (MELODIA) PACKAGING (FRONT/BACK)

Sintesi “Melodia”

Toscana IGT White Blend

Toscana Indicazione Geografica Tipica – Vermentino and Sauvignon Blanc Blend

Region: Toscana

Grape Variety: 90% Vermentino, 10% 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 greenish reflections

Aroma: White flowers, ripe peach, and fresh herbs

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

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

Recommended Serving Temperature: 50 – 53°F





PREMIER "ESSENZA" PACKAGING

THE SINTESI COLLECTION



BRINDISI DI GIOIA
(Toast with Joy)

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