



*Italian Wines*



# Italian Wines



*Spumante Blanc de Blancs "Il Fresco"*  
*Villa Sandi - Veneto*

**ORGANOLEPTIC CHARACTERISTICS:**

Pale straw yellow with greenish reflections. Minute and persistent perlage. The bouquet is fruity and floral with delicate hints of unripe golden apple. The taste is dry, fresh with notes of mugwort. It is a wine suitable for raw crustaceans and molluscs, ham and melon. Excellent as an aperitif.

ALC. VOL.: 11,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1002



*Prosecco Valdobbiadene Superiore Docg*  
*De Faveri - Veneto*

**ORGANOLEPTIC CHARACTERISTICS:**

Straw yellow color, with intense and delicate aromas with fruity and floral notes reminiscent of wisteria and rose. Harmonious and fragrant taste. Excellent aperitif, it goes especially with appetizers and seafood or vegetable soups.

ALC. VOL.: 11,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1001



*Pinot Grigio Doc Collio*  
*Polencic - Friuli Venezia Giulia*

**ORGANOLEPTIC CHARACTERISTICS:**

Brilliant straw yellow color. It has an exceptional fruity nose with pear and apple in evidence. On the palate it is velvety with acidity and fruity in perfect harmony. It goes well with appetizers, fish soups, white meats.

AGING: in steel tanks

ALC. VOL.: 13,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1003



*Soave Doc "Sereole"*  
*Bertani - Veneto*

**ORGANOLEPTIC CHARACTERISTICS:**

Sweet with an exuberant and unmistakable personality. Mineral with notes of citrus and white flowers. The light aging in wood gives the wine flavor and crunchiness. It goes well with appetizers, soups and white meats.

AGING: 4- 6 months

ALC. VOL.: 12,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1004

# Italian Wines



## *Abruzzo Passerina Dop* *Barone di Valforte - Abruzzo*

### ORGANOLEPTIC CHARACTERISTICS:

Straw yellow color, fresh, fruity bouquet with surprising olfactory persistence. Dry flavor with sour note, soft, fragrant with intense and persistent fruit. Pairings with dishes based on fish, seafood, light soups. Also excellent as an aperitif.

AGING: in steel tanks

ALC. VOL.: 12,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1007



## *Frascati Doc* *Principe Pallavicini - Lazio*

### ORGANOLEPTIC CHARACTERISTICS:

Pale straw color with green gold reflections. Delicate, moderately fruity and floral bouquet. Dry, fresh, elegant and pleasant taste. Excellent as an aperitif, first courses and white meats.

AGING: in steel tanks

ALC. VOL.: 12,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1008



## *Orvieto Classico Doc* *Bigi - Umbria*

### ORGANOLEPTIC CHARACTERISTICS:

Straw yellow in color, it has a fine perfume, with a fresh fragrance of hawthorn flowers and hints of musk and almond. The flavor is dry, full and soft. It goes well with appetizers, fish, molluscs and crustaceans, eggs, fresh cheeses.

AGING: in steel tanks

ALC. VOL.: 12,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1006



## *Rosato Basilicata Igt "Le Ralle"* *Aluvini - Basilicata*

### ORGANOLEPTIC CHARACTERISTICS:

Bright cherry pink color with intriguing bluish hues. Intense fruity bouquet with clear hints of cherry, strawberry and raspberry. Fresh and well-balanced flavor, with a clear evolution and great fiber. It goes well with aperitifs, appetizers, soups, fresh cheeses and white meats.

AGING: 30 days in bottle

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1010

# Italian Wines



*Barbera d'Alba Doc "Fisetta"*  
*Ciabot Berton - Piemonte*

**ORGANOLEPTIC CHARACTERISTICS:**

Ruby red color with violet reflections. Fresh, fruity nose with beautiful notes of wild flowers and a slight spiciness. Tasty and full-bodied, it offers sensations of cherry and blueberry supported by freshness and flavor. Perfectly accompanies cold cuts, light first courses and fresh cheeses.

AGING: in steel tanks

ALC. VOL.: 13,5%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1011



*Chianti Docg "San Lorenzo"*  
*Fattorie Melini - Toscana*

**ORGANOLEPTIC CHARACTERISTICS:**

Lively ruby red color. The scent is strong and clear, of raspberry and blackberry with hints of violet. The taste is characterized by a full, savory, rightly tannic flavor. It goes well with first courses with meat sauce, salami, poultry, lamb.

AGING: in wooden barrels

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1013



*Syrah Igt "Casale R"*  
*Casale R - Lazio*

**ORGANOLEPTIC CHARACTERISTICS:**

Intense red color with beautiful purple reflections. The aroma is fruity and complex, with hints of berries: strawberries, blueberries and currants. The taste is balanced and harmonious with a good structure and with soft and enveloping tannins. It goes well with first and second courses based on red meat.

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1014



*Primitivo Salento Igt "Piluna"*  
*Castello Monaci - Puglia*

**ORGANOLEPTIC CHARACTERISTICS:**

Dark purple red color. Bouquet of ripe grapes, with hints of pepper and vanilla. On the palate it has a robust, concentrated, soft but firm flavor with a gentle aftertaste of small black fruit jam and long-lasting liquorice. It goes well with first and second courses of meat, game.

AGING: 6 months in French barriques

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1016

# Italian Wines



## *Bellone Igt "Castore"* *Cincinnato - Lazio*

### ORGANOLEPTIC CHARACTERISTICS:

Brilliant straw yellow color. Delicately fruity, with notes of yellow pulp peach and hawthorn. Harmonious, young, lively, intense and persistent flavor. Excellent with delicate first courses, fresh vegetables and fish-based dishes.

AGING: no

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1009



## *Nero Buono Igt "Polluce"* *Cincinnato - Lazio*

### ORGANOLEPTIC CHARACTERISTICS:

Ruby red color. Intense, fragrant bouquet. Delicate, harmonious taste with elegant complexity. Excellent for any meal, it enhances the characteristics with dishes with a strong taste

AGING: no

ALC. VOL.: 13,0%

Confezione - Package: ml. 750 x 6  
Codice - Code: W1015

## *L'azienda The Company*

# *Cincinnato*

Provenienza - Origin: Cori (Latina - Lazio) - Italy

Cincinnato is deeply conscious of the importance of typicity and biodiversity, and for this reason has always been committed to regenerating and showcasing native grape varieties such as Nero Buono and Bellone.

For over 20 years it has invested substantial human and economic resources in a challenging quality project, aiming to improve the product and advance the winery.

The production protocol adopted involves meticulously defined vineyard procedures, a harvesting calendar, and scrupulous vinification processes. The winery is renowned for its environmental efforts including organic methods in the rows, a photovoltaic system ensuring independent power generation, and local distribution using natural gas-fuelled vehicles.