

Sgarzi Luigi[®]



CANTINE DAL 1933





Cantine dal 1933[®]

Cantine Sgarzi Luigi are fourth generation winemakers who still maintain the passion and drive for wine that characterised their founder Luigi Sgarzi.

The company has been handed down from father to son, and is now owned by Luigi's dear grandson, Stefano.

Our great grandfather 'nonno Luigi' used to say that our winemaking profession requires a lot of hard work, dedication and technique and that, in return, we would receive great satisfaction and joy from the quality fruit of the vine that would enable us to produce wonderful wines.

It was in 1933 that Luigi founded his winery in the countryside of the small village of Castel San Pietro Terme, which is in the outskirts of the beautiful city of Bologna, and cultivated his first vines.

Cantine Sgarzi Luigi è giunta alla quarta generazione di viticoltori, conservando la stessa passione per la vite del suo fondatore Sgarzi Luigi.

L'azienda, insieme a tecnica e dedizione per questo mestiere, è stata tramandata da padre in figlio, e ad oggi sono più di trent'anni che la guida è in mano al caro nipote di Luigi, Stefano.

Nel lontano 1933 Luigi coltivava la vite e produceva i suoi vini nella sua "piccola cantina" a Castel San Pietro Terme.

Tutto è iniziato in questa cittadina collinare a pochi passi da Bologna, rinomata per le sue eccellenze enogastronomiche.





Tradition, Quality and Innovation

Today, the original building of that quaint little winery and homestead still remains, but it is now surrounded by 140 hectares of vineyards and the environmentally-friendly site of our beautiful state-of-the-art winery that includes offices, a laboratory, a production and bottling facility, storage areas, showroom and underground cellar for the ageing of our red wines.

Oggi, esattamente intorno alla stessa "piccola cantina", si sono sviluppate nel corso degli anni le moderne strutture produttive progettate nel pieno rispetto dell'ambiente circostante e dotate d'impianti di produzione energetica rinnovabile.

Rappresentando un'avanguardia in campo di green building, la sede centrale di Cantine Sgarzi Luigi accoglie: uffici, laboratorio, unità produttiva e di stoccaggio, showroom aziendale ed infine bottaia sotterranea per l'affinamento dei rossi.



Our Branches



USA
BRANCH
CANTINE SGARZI USA

ITALY
PRODUCTION HEADQUARTER
Cantine Sgarzi Luigi s.r.l.
Via Bernarda, 1650
40024 Castel S. Pietro Terme (BO) Italy

CHINA
BRANCH
思卡其卢易吉葡萄酒（深圳）有限公司
Sgarzi Luigi Wine (Shenzhen) Co., Ltd

MEXICO
BRANCH
CANTINE SGARZI MEXICO



Your World-Wide Wine Specialist®

Cantine Sgarzi maintains strong collaborations with all of Italy's largest and most important wine producing regions in order to continue to innovate and grow. This is why the Sgarzi family "thinks internationally and, above all, acts locally".

This philosophy of quality, innovation and sustainability, together with our traditional values, has allowed us to anticipate trends and to win over new international markets.

Up to this day, with steady sales in more than 80 countries and stores in Mexico and China, we are proud to be considered a benchmark for the quality of Italian wine worldwide.

Finally, our Quality System guarantees to our customers excellent products and services, in full compliance with the highest standards and the most stringent regulations.

Con 140 ettari di vigneto e strette collaborazioni nelle regioni italiane a più alta vocazione vitivinicola, la Famiglia Sgarzi, continua a crescere ed investire in capacità produttiva per poter ampliare la sua offerta.

"Think global, act local", questa filosofia d'azione insieme alla ricerca costante di qualità, innovazione e sostenibilità ci ha permesso di anticipare tendenze e conquistare nuovi mercati. Ad oggi siamo orgogliosi di poter essere considerati ambasciatori del vino italiano di qualità, con una rete di vendita stabile in più di 80 Paesi e con punti vendita di proprietà in Messico e in Cina.

Per concludere, il nostro Sistema Qualità garantisce ai nostri clienti prodotti e servizi eccellenti, nel pieno rispetto degli standard più elevati e delle normative più rigorose.



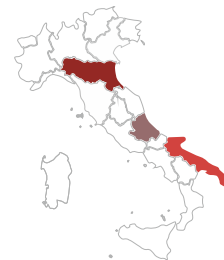


Selezione di Famiglia

GOOD ATTITUDES TO ENJOY LIFE, FAMILY AND WINE

There are some basic tenets of life that have lasted the test of time. In some shape or form, these principles appear in all cultures, religions and civilizations. Here is my simple list: be loving, be consistent, be a good example, be authentic, be present, be positive, be patient, be simple, be persistent and be believing. I have tried to instill my principles in my family through the dedication and passion that I have for my job and my land, in order to produce the best grapes possible, year after year. It is very gratifying for me to use the 'best grapes' that I have personally chosen for my range of precious wines. Now my focus is to do everything I can to present my selection to the world.

“Ci sono alcuni solidi principi che ci tramandiamo attraverso i secoli. In qualche forma o misura, questi sono comuni a tutte le culture, religioni e civiltà. Questa è la mia semplice lista: sii amorevole, sii coerente, sii un esempio, sii autentico, sii positivo, sii paziente, sii semplice, sii perseverante e sii credente. Ho cercato di infondere questi valori alla mia famiglia, attraverso la passione per il mio lavoro e la mia terra, e sono stato gratificato dalle migliori uve che oggi conservo nella mia preziosa selezione. Tutto ciò che faccio ora è di aprire la mia selezione al mondo.”





Pignoletto DOC Spumante Extra Dry

Lively sparkling, it shows a fine and consistent perlage, the color is a brilliant light yellow. The second fermentation following the Martinotti-Charmat method refines the fruity aromas typical of the grape. Dry taste, fine and elegant on the palate.

11,5% VOL.



Grechetto



Emilia Romagna



0.75 L e



10-12°C



EXTRA - DRY



Excellent as an aperitif and suitable throughout the meal



GOLD MUNDUS VINI 2017
GOLD BERLINER WEIN TROPHY 2022



Malvasia IGT Rubicone Spumante Dolce

Lively sparkling, fruity and typically aromatic, with floral notes and hints of peach. Sweet, light and fruity with a long and elegant finish.

7,5% VOL.



Malvasia



Emilia Romagna



0.75 L e



10-12°C



SWEET



Excellent as an aperitif matched with light and traditional dishes. Ideal for dessert, biscuits and cream pie



SILVER ANUGA WINE SPECIAL 2017
GOLD BERLINER WEIN TROPHY 2018





Primitivo Susumaniello IGT Salento

Obtained from Primitivo and Susumaniello grapes grown in Salento. Its colour is deep ruby red, while the aroma is ample and opulent with intense scents of blackberry jam, wild fruit with hints of cocoa and licorice.

14,5% VOL.



Primitivo - Susumaniello



Puglia



0.75 L e



18-20°C



DRY



It is perfect to pair grilled red meats but also game, such as braised wild boar or with baked lamb and the kid meat.



GOLD MUNDUS VINI 2020
SILVER MUNDUS VINI 2021
GOLD BERLINER WEIN TROPHY 2020 & 2022
97 punti LUCA MARONI | 93 punti LUCA GARDINI



Primitivo Nero di Troia IGT Salento

Obtained from Primitivo and Nero di Troia grapes grown in Salento. Its colour is deep ruby red, while on the nose high hints of nutmeg and licorice. On the palate brackish tannins, with fruity and licorice returns.

14,5% VOL.



Primitivo - Nero di Troia



Puglia



0.75 L e



18-20°C



DRY



It is perfect to pair grilled red meats but also game, such as braised wild boar or with baked lamb and the kid meat.



GOLD BERLINER WEIN TROPHY 2022
97 punti LUCA MARONI
GOLD MUNDUS VINI 2022





Primitivo IGT
Salento

Obtained from Primitivo grapes grown in Salento. Fantastic opulence in the nose and a pleasant, full and harmonious flavour of ripe berry fruit on the palate.

13% VOL.



Primitivo



Puglia



0.75 L e



18-20°C



DRY



Ham and salami, seasoned cheese served with delicious bread and olives, roast



Cabernet Sauvignon
Italia

Obtained from Cabernet Sauvignon grapes grown in Italy. The wine has a deep red colour with purplish highlights. Its aroma is intense and complex with scents of blueberries, black currant, cassis, raspberries, and oak. Full and long persistence with sweet and velvety tannins on the palate.

12,5% VOL.



Cabernet - Sauvignon



Italia



0.75 L e



18-20°C



DRY



Red meat, roast, grilled vegetables



Montepulciano d'Abruzzo DOC
Riserva

Obtained from Montepulciano grapes grown in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

13,5% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat, porcini-or truffle-based dishes



GOLD MUNDUS VINI 2012
GOLD BERLINER WEIN TROPHY 2012





Luigi
Leonardo®

We love Italy, we love our vineyards and so we want to share with you the joy of tasting the diversity of wines from our beautiful country. Our child, Luigi Leonardo, was named in memory of our founder, Luigi. The Luigi Leonardo selection of wines, presented in elegant and stylish bottles, is chosen from the best Italian wine making regions.

Amiamo l'Italia, i nostri vigneti e vogliamo condividere con voi la gioia di gustare i grandi vini di cui disponiamo nel nostro Bel Paese. Per farlo ci sembrava giusto scegliere un nome a noi caro: Luigi Leonardo, nome di battesimo di nostro figlio, scelto in ricordo del nonno Luigi, capostipite delle Cantine. Questa linea racchiude in una bottiglia preziosa ed elegante i vini da noi selezionati dalle migliori regioni italiane.







Primitivo IGT Salento


Obtained from Primitivo grapes grown in Salento. Fantastic opulence in the nose and a pleasant, full and harmonious flavour of ripe berry fruit on the palate.

13% VOL.


 Primitivo


 Puglia

 0.75 L e

 18-20°C

 DRY

 Ham and salami, seasoned cheese served with delicious bread and olives, roast


 SILVER MUNDUS VINI 2014, 2016
GOLD BERLINER WEIN TROPHY
2014, 2018, 2020




Romagna DOC Sangiovese Superiore


Obtained from Sangiovese grapes grown in the hills south of Forlì-Cesena province. Ruby red with violet reflections. Floral bouquet with violet and blackberry accents. Elegant and structured with silky tannins.

12,5% VOL.


 Sangiovese

 Emilia Romagna

 0.75 L e

 18-20°C

 DRY

 Egg pasta with ragù, white meat roast as well as boiled and grilled meat

 PROWEIN 2012




Nero d'Avola - Merlot DOC Sicilia


Obtained from Nero d'Avola and Merlot grapes grown in Sicily. Intense ruby red colour. Intense aroma of red fruits, balsamic notes and herbs. Full bodied with nice tannins, lovely berry fruit aroma on the palate.

13% VOL.

 Nero d'Avola - Merlot


 Sicilia

 0.75 L e

 18-20°C

 DRY

 Roast meat, grilled vegetables, lamb and stuffed beef

 SILVER MUNDUS VINI 2015, 2016
GOLD BERLINER WEIN TROPHY
2015, 2018, 2019
SILVER ANUGA WINE SPECIAL 2017
GOLD MUNDUS VINI 2021





Montepulciano d'Abruzzo DOC

Obtained from Montepulciano grapes grown in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

13% VOL.



Montepulciano

■ Abruzzo

🍷 0.75 L e

🌡️ 18-20°C

🍷 DRY

🍴 Game pie, braised meat, porcini- or truffle-based dishes



Pinot Grigio DOC delle Venezie

Obtained from Pinot Grigio grapes grown in the northeastern regions of Italy known as "Tre Venezie", Trentino Alto Adige, Veneto and Friuli. Bright straw yellow. Delicate floral notes followed by a characteristic fruity bouquet of ripe apple and pineapple. The palate is crisp and well balanced, while the finish offers a beautiful mineral vein.

12% VOL.



Pinot Grigio

■ Veneto, Trentino Alto Adige, Friuli

🍷 0.75 L e

🌡️ 12-14°C

🍷 DRY

🍴 Pasta, risotti, light meal, seafood and shellfish





Nero d'Avola Syrah IGT Terre Siciliane

Obtained from Nero d'Avola and Syrah grapes grown in the hills surrounding Trapani.

Ruby red with deep purple tones, elegant with inviting fruity and chocolate hints. Copious black fruit on the palate with elegant slightly bitter finishing.

13% VOL.



Nero d'Avola - Syrah



Sicilia



0.75 L e



18-20°C



DRY



Flavoured pasta, red meat and seasoned cheese



SILVER MUNDUS VINI 2012, 2015



Chianti DOCG

Obtained mainly from Sangiovese grapes grown in Chianti territory, in the heart of Tuscany. Lively ruby-red with a fine bouquet. Dry, sapid and lightly tannic.

12,5% VOL.



Sangiovese



Toscana



0.75 L e



18-20°C



DRY



"Ribollita" soup, game dish, lamb, aged cheese





Sangiovese IGT
Rubicone

Obtained from Sangiovese grapes grown in the Rubicone valley.
Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese



Emilia Romagna



0.187/0.250/0.375/0.75 L e



18-20°C



DRY



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



Sangiovese Rosato IGT
Rubicone

Obtained from a "white" winemaking of Sangiovese grapes grown in the Rubicone valley.
Nice pink colour. Pleasant flower bouquet. Well balanced, good acidity and fruity taste.

11,5% VOL.



Sangiovese



Emilia Romagna



0.187/0.250/0.375/0.75 L e



10-12°C



DRY



White meat, grilled vegetables, seafood





Chardonnay - Trebbiano IGT Rubicone

Obtained from a blend of Chardonnay and Trebbiano grapes grown in the Rubicone valley. Light straw-yellow. Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

12% VOL.



Chardonnay - Trebbiano



Emilia Romagna



0.187/0.250/0.375/0.75 L e



10-12°C



DRY



White meat, grilled vegetables, creamy soups



GOLD BERLINER WEIN TROPHY 2020



Pinot Grigio IGT Terre di Chieti

Obtained from Pinot Grigio grapes grown in Abruzzo. Bright straw-yellow and fruity with a characteristic bouquet. Dry and balanced with an inviting fruity flavour.

12% VOL.



Pinot Grigio



Abruzzo



0.75 L e



10-12°C



DRY



Pasta, risotti, light meal, seafood and shellfish



Pinot Grigio IGT Terre di Chieti Blush

Obtained from Pinot Grigio grapes grown in Abruzzo. The must remains in contact with the skins for about 6/12 hours giving the wine a lovely pink colour. On the palate it is silky and smooth, with crisp and raspberry flavours.

12% VOL.



Pinot Grigio



Abruzzo



0.75 L e



10-12°C



DRY



Pasta, risotti, light meal, seafood and shellfish





Merlot
Italia

Obtained from Merlot grapes grown in Italy. Ruby red. Ripe fruit aromas of cherry and plum. Rich and harmonious on the palate with velvety tannins.

11,5% VOL.



Merlot



Italia



0.75 L e



18-20°C



DRY



Grilled or barbecued meat, game or seasoned cheese



Cabernet-Sauvignon
Italia

Obtained from Cabernet Sauvignon grapes grown in Italy. This wine has a deep red colour with purplish highlights. Its aroma is intense and complex with scents of blueberries, black currant, cassis, raspberries, and oak. Full and long persistence with sweet and velvety tannins on the palate.

12,5% VOL.



Cabernet - Sauvignon



Italia



0.75 L e



18-20°C



DRY



Red meat, roast, grilled vegetables



Montepulciano
d'Abruzzo DOC

Obtained from Montepulciano grapes grown in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

12,5% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat, porcini- or truffle-based dishes





Sangiovese IGT Rubicone

Obtained from Sangiovese grapes grown in the Rubicone valley.
Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese



Emilia Romagna



3/5/10/20 L e



18-20°C



DRY



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



Sangiovese Rosato IGT Rubicone

Obtained from a "white" winemaking of Sangiovese grapes.
Nice pink colour. Pleasant flower bouquet. Well balanced, good acidity and fruity taste.

11,5% VOL.



Sangiovese



Emilia Romagna



3/5/10/20 L e



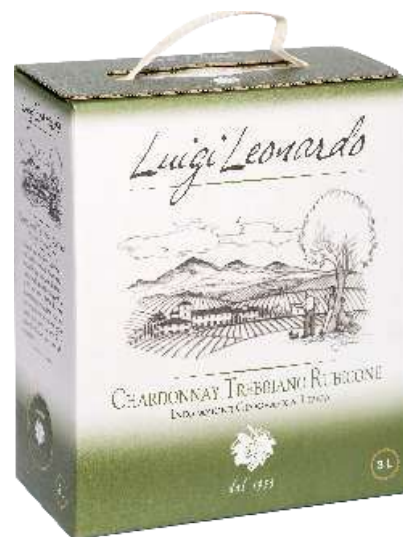
14-16°C



DRY



White meat, grilled vegetables, seafood



Chardonnay-Trebbiano IGT Rubicone

Obtained from a blend of Chardonnay and Trebbiano grapes grown in the Rubicone valley. Light straw-yellow.
Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

12% VOL.



Chardonnay - Trebbiano



Emilia Romagna



3/5/10/20 L e



12-14°C



DRY



White meat, grilled vegetables, creamy soups

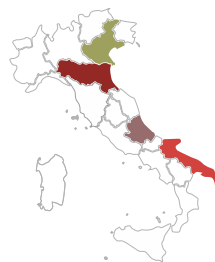




Villa Francesca®

Living the Italian way means being immersed in and inspired by the rich heritage of our beautiful Country. From north to south, elegant Italian Villas are part of the enchanting scenery that makes Italian holidays unforgettable. Villa Francesca, is one of the oldest and most historic Italian Villas. Our third daughter, Francesca, is proud that our brand, Villa Francesca, includes selected wines from all over regional Italy for people who are passionate about Italian wine.

Vivere lo stile italiano significa in primo luogo lasciarsi travolgere ed ispirare dal nostro ricco patrimonio artistico e culturale. Da nord a sud, le eleganti ville sono parte integrante dell'incantevole scenario delle nostre indimenticabili vacanze italiane. Francesca, nome della nostra terza figlia, è anche il nome di una delle più antiche e storiche ville d'Italia. Il nostro marchio, Villa Francesca, racchiude vini selezionati da tutto il nostro incantevole Paese, incontrando il gusto e il desiderio dei veri appassionati del vino italiano.





Montepulciano
d'Abruzzo DOC

Obtained from Montepulciano grapes grown in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

13% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat, porcini- or truffle-based dishes



Sangiovese IGT
Rubicone

Obtained from Sangiovese grapes grown in the Rubicone valley. Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese



Emilia Romagna



0.75 L e



18-20°C



DRY



Piadina filled with ham, "tagliatelle" with ragù, fresh cheese



Negroamaro IGT
Puglia

Obtained from Negroamaro grapes. Deep ruby red. Concentrated fruity flavours in the nose. Structured, fruity with cherry and black pepper notes. Smooth and pleasant hints of bitterness in the finish.

13% VOL.



Negroamaro



Puglia



0.75 L e



18-20°C



DRY



Pasta, spicy appetizers, lamb, grilled tuna steak





Negroamaro IGT
Salento

Obtained from Negroamaro grapes grown in Salento. Soft pink. Flower notes of rose combined with hints of strawberry and cherry. Fresh, elegant and persistent.

12% VOL.



Negroamaro



Puglia



0.75 L e



12-14°C



DRY



Vegetables, sea food, shellfish



Chardonnay-Trebbiano IGT
Rubicone

Obtained from a blend of Chardonnay and Trebbiano grapes grown in the Rubicone valley. Light straw-yellow. Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

12% VOL.



Chardonnay - Trebbiano



Emilia Romagna



0.75 L e



12-14°C



DRY



White meat, grilled vegetables, creamy soups



Prosecco DOC
Frizzante

Obtained from Glera grapes grown in the hills of Treviso and produced by a second fermentation following the Martinotti-Charvat method. Brilliant straw-yellow with a nice perlage. Scent of apricot and sweet bread in the nose. Delicate fruity with almond back taste on the palate.

11% VOL.



Glera



Veneto



0.75 L e



10-12°C



SEMI - DRY



As an aperitif, with fried food or throughout the meal





Vino Rosso
Amabile

Obtained from a blend of Italian red grapes. Lively ruby red. Red fruit and ripe plum aroma in the nose. Semi-sweet with a nice fruity persistence on the palate.

10,5% VOL.



Sangiovese - Merlot



Italia



0.75 L e



16-18°C



SEMI - SWEET



BBQ, spicy dishes, blue cheese



Vino Rosso
Secco

Obtained by a blend of Italian red grapes. Lively ruby red. Red fruit and black cherry aroma in the nose. Dry with a nice fruity persistence on the palate.

10,5% VOL.



Sangiovese - Merlot



Italia



0.75 L e



18-20°C



DRY



Grilled meat, seasoned cheese





Vino Bianco
Amabile

Obtained from a blend of Italian white grapes. Light straw-yellow. Pleasant and fruity. Semi sweet but well balanced by a good acidity.

10,5% VOL.



Chardonnay - Trebbiano - Moscato



Italia



0.75 L e



10-12°C



SEMI - SWEET



Spicy white meat, sheep cheese, cookies



Vino Bianco
Secco

Obtained from a blend of Italian white grapes. Light straw-yellow. Pleasant and fresh with a delicate fruity aroma in the nose. Dry with a nice acidity on the palate.

12% VOL.



Chardonnay - Trebbiano - Moscato



Italia



0.75 L e



10-12°C



DRY



White meat, seafood, poultry





Spumante Bianco o Spumante Moscato

Obtained from a blend of Italian white aromatic grapes. Straw-yellow with lively and persistent perlage. Fresh and fruity with a pleasant finishing on the palate.

6,5% VOL.



Aromatic white grapes



Italia



0.75 L e



10-12°C



SWEET



As an aperitif, creamy
dessert, pastry



Spumante Rosso

Obtained from a blend of Italian red aromatic grapes. Ruby red with a lively, persistent perlage. Vibrant and delicious on the palate with hints of berry fruit.

6,5% VOL.



Aromatic red grapes



Italia



0.75 L e



10-12°C



SWEET



Spicy food, cheese like Brie or
Camembert, dessert





FRANCESCO CRESCI-SCRITTI®

Great wines reflect the soil, the climate and sometimes the character and personality of those people who transform grapes into wine.

Francesco Cresci Scritti was one such winemaker who was very passionate about making quality wines for his family and friends. Our winemakers today share that same passion for creating quality wines as Francesco, and every year they aim to produce wines that are exceptional.

I grandi vini riflettono il suolo, il clima e anche il carattere delle persone che trasformano l'uva in vino.

Francesco Cresci Scritti fu un grande enologo, appassionato di vini di qualità. I nostri enologi condividono con Lui la stessa passione per la qualità e l'obiettivo di produrre ogni anno vini eccezionali da assaporare insieme alla famiglia e gli amici.





Pinot Grigio DOC
delle Venezie

Obtained from Pinot Grigio grapes grown in the northeastern regions of Italy known as "Tre Venezie", Trentino Alto Adige, Veneto and Friuli. Bright straw-yellow. Delicate floral notes followed by a characteristic fruity bouquet of ripe apple and pineapple. The palate is crisp and well-balanced, while the finish offers a beautiful mineral vein.

12% VOL.



Pinot Grigio



Veneto, Trentino Alto Adige, Friuli



0.75 L e



12-14°C



DRY



Pasta, risotti, light meal, seafood and shellfish



Pinot Grigio DOC
delle Venezie "Blush"

Obtained from Pinot Grigio grapes grown in northeastern regions of Italy known as «Tre Venezie», Trentino Alto Adige, Veneto and Friuli. The must remains in contact with the skins for about 6/12 hours giving the wine a lovely pink colour. On the palate it is silky and smooth, with crisp and raspberry flavours.

12% VOL.



Pinot Grigio



Veneto, Trentino Alto Adige, Friuli



0.75 L e



12-14°C



DRY



Creamy pasta, appetizers, poultry and seafood





Soave DOC

Obtained from Garganega grapes grown in the northeastern regions of Italy. Bright light gold. Persistent aroma of ripe fruit with hints of peach, melon and citrus. Velvety texture with a touch of bitter almond on the finish.

11,5% VOL.



Garganega



Veneto



0.75 L e



12-14°C



DRY



Asparagus flan, risotti, white meat and seafood

Vermentino IGT
Terre Siciliane

Obtained from Vermentino grapes grown in Sicily. Straw-yellow with greenish reflections. Hints of jasmine flowers and wild grass. Fruity and fragrant on the palate.

13% VOL.



Vermentino



Sicilia



0.75 L e



12-14°C



DRY



Shellfish, octopus and prawns steamed or roasted

GOLD MUNDUS VINI 2016
SILVER MUNDUS VINI 2019Fiano IGT
Terre di Chieti

Obtained from Fiano grapes grown in Abruzzo. Straw-yellow with a nice white flowers aroma and hints of citrus. Fresh and balanced with a persistent finish on the palate.

12% VOL.



Fiano



Abruzzo



0.75 L e



12-14°C



DRY



Prawns and shrimps pasta dishes, grilled vegetables

OLLYMPUS



Primitivo IGT
Salento

Obtained from Primitivo grapes grown in Salento. Fantastic opulence in the nose and a pleasant, full and harmonious flavour of ripe berry fruit on the palate.

14% VOL.



Primitivo



Puglia



0.75 L e



18-20°C



DRY



Ham and salami, seasoned cheese served with delicious bread and olives, roast



Chardonnay IGT
Terre Siciliane

Obtained from Chardonnay grapes harvested in Sicily at the end of August. The fermentation is made at controlled temperature so the wine can get a fruity and sweet aroma typical from the vineyards. Fresh, soft on the palate and well balanced.

12,5% VOL.



Chardonnay



Sicilia



0.75 L e



10-12°C



DRY



As an aperitif, with fried seafood or throughout the meal

I vini Olympos sono vini di corpo e dalla buona struttura, racchiusi in una bottiglia dal design accattivante. Questa è la nostra linea moderna per rappresentare in modo originale e unico vini appartenenti alla tradizione italiana.





COLLINA D'ESTATE®

Collina d'Estate is the name of our range of wines from an estate that is situated on a hill with beautiful view of its vineyard and the distant horizon.

Our winemakers have been inspired by its beauty and their imaginations have been lifted to produce wines that are full of character and expression, perfect for a balmy summer evening.

La capacità dell'uomo di far sorgere in sé un'immaginazione del vago e dell'indefinito, in luogo della semplice vista delle cose, è dolce e piacevole.

A questo nostro marchio appartengono vini con carattere, capaci di emozionare esattamente come la vista di un vigneto collinare al tramonto in una sera di mezza estate.





Shiraz IGP
Terre Siciliane

Obtained from Shiraz grapes grown in Sicily. Deep ruby red. Fruity with intense aroma of spices and licorice. Copious black fruit on the palate, good acidity, elegant with long finish.

14% VOL.



Shiraz



Sicilia



0.75 L e



18-20°C



DRY



Beef stew, creamier cheese, mildly spicy dishes, grilled lamb



GOLD BERLINER TROPHY 2012, 2016
SILVER MUNDUS VINI 2015, 2016



Valpolicella DOC

Obtained from Corvina Veronese and Rondinella grapes grown in Veneto. Bright ruby red. Fruity with cherry notes followed by subtle nuances of herbs. Dry and balanced.

Its acidity combines well with the softness of the fruit.

12,5% VOL.



Corvina - Rondinella



Veneto



0.75 L e



18-20°C



DRY



Simple pasta dishes, vegetable soup with extra virgin olive oil, poultry



SILVER MUNDUS VINI 2014, 2015

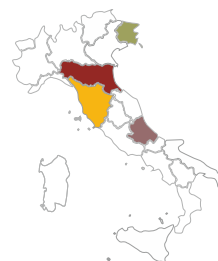




ABATI REGALI[®]

The Abbots in the Middle Ages took wine production to a whole new level. They created wonderful wines and it is interesting to note that some of their processes are still being followed today. This unique range of northern Italian wines presented in elegant yet unpretentious bottles is a testament to their genius.

Fu il genio dei monaci a permettere, dal Medioevo in poi, di creare bevande deliziose sfruttando al massimo le risorse delle nostre terre. Questa linea racchiude vini dal carattere deciso, appartenenti all'eccellenze del nord Italia, in una bottiglia elegante ma non pretenziosa.





Chardonnay DOC
Grave Friuli

Chardonnay shows straw-yellow color with marked hints of fruit, reminiscent of apple and acacia flowers. Soft and harmonious aperitif wine.

12,5% VOL.



Chardonnay



Friuli



0.75 L e



12-14°C



DRY



Light appetizers, soups, egg and seafood dishes



Pinot Grigio DOC
Grave Friuli

Pinot grigio, in its bright yellow colour with marked hints of fruit and wild flowers among which artemisia. Balanced and elegant it has a persistent and fresh taste.

12,5% VOL.



Pinot grigio



Friuli



0.75 L e



12-14°C



DRY



Light appetizers, seafood dishes, risotto and light white meat



Sauvignon DOC
Grave Friuli

Obtained from Sauvignon grapes grown in Friuli. Yellow colour with golden green reflections with an intense and typical bouquet that recalls the tomato leaf.

12,5% VOL.



Sauvignon



Friuli



0.75 L e



12-14°C



DRY



Soups, eggs, asparagus and tasty seafood dishes





Cabernet Sauvignon DOC
Grave Friuli

Cabernet Sauvignon grown in Friuli, it has a ruby red colour with garnet reflections and a pleasant spicy scent with hints of pepper and red fruit. Full-bodied wine.

12,5% VOL.



Cabernet - Sauvignon

■ Friuli

🍷 0.75 L e

🌡️ 18-20°C

🍷 DRY

🍴 Red meat, poultry, game, cured meat and aged cheese



Merlot DOC
Grave Friuli

Obtained from Merlot grapes grown in Friuli, it has a deep ruby red colour and rich aroma of red fruit and spicy notes. The taste is soft and enveloping, but with a good body and rightly tannic.

12,5% VOL.



Merlot

■ Friuli

🍷 0.75 L e

🌡️ 18-20°C

🍷 DRY

🍴 Seasoned meat and cheese, roasted and grilled meat



Chianti DOCG

Obtained mainly from Sangiovese grapes grown in Chianti territory, in the heart of Tuscany. Lively ruby-red with a fine bouquet. Dry, sapid and lightly tannic.

12,5% VOL.



Sangiovese

■ Toscana

🍷 0.75 L e

🌡️ 18-20°C

🍷 DRY

🍴 "Ribollita" soup, game dish, lamb, aged cheese





Sangiovese IGT
Rubicone

Obtained from Sangiovese grapes grown in the Rubicone valley.
Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese



Emilia Romagna



0.75 L e



18-20°C



DRY



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



Sangiovese Rosato IGT
Rubicone

Obtained from a "white" winemaking of Sangiovese grapes grown in the Rubicone valley.
Nice pink colour. Pleasant flower bouquet with sweet cherries hints. Well balanced, good acidity and fruity taste.

11,5% VOL.



Sangiovese



Emilia Romagna



0.75 L e



18-20°C



DRY



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



Soave DOC

Obtained from Garganega grapes grown in the northeastern regions of Italy. Bright light gold.
Persistent aroma of ripe fruit with hints of peach, melon and citrus. Velvety texture with a touch of bitter almond on the finish.

11,5% VOL.



Garganega



Veneto



0.75 L e



12-14°C



DRY



Asparagus flan, risotti, white meat and seafood





Chardonnay-Trebbiano IGT Rubicone

Obtained from a blend of Chardonnay and Trebbiano grapes grown in the Rubicone valley. Light straw-yellow. Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

12% VOL.



Chardonnay - Trebbiano



Emilia Romagna



0,75 L e



12-14°C



DRY



White meat, grilled vegetables, creamy soups



Pinot Grigio IGT Terre di Chieti

Obtained from Pinot Grigio grapes grown in Abruzzo. Bright straw-yellow and fruity with a characteristic bouquet. Dry and balanced with an inviting fruity flavour.

12% VOL.



Pinot grigio



Abruzzo



0,75 L e



10-12°C



DRY



Pasta, risotti, light meal, seafood and shellfish



Pinot Grigio IGT Terre di Chieti Blush

Obtained from Pinot Grigio grapes grown in Abruzzo. The must remains in contact with the skins for about 6/12 hours giving the wine a lovely pink colour. On the palate it is silky and smooth, with crisp and raspberry flavours.

12% VOL.



Pinot grigio



Abruzzo



0,75 L e



10-12°C



DRY



Pasta, risotti, light meal, seafood and shellfish



Stefano®

We have decided to name our greatest and most awarded wines in honour of Stefano, our company's owner, in gratitude and recognition of his passion and dedicated leadership.

Abbiamo scelto di chiamare i nostri vini più pregiati con lo stesso nome del nostro leader, Stefano, per mostrargli gratitudine e stima per la passione e la dedizione nel proprio lavoro.



Barolo
DOCG

Obtained from Nebbiolo grapes. Garnet red. Intense, delicate and ethereal bouquet. Rich body, smooth, elegant with a long finish.

14% VOL.



Nebbiolo



Piemonte



0.75 L e



18-20°C



DRY



Red meat, game, truffle-flavoured dishes, matured cheese



Brunello di
Montalcino DOCG

Obtained from Sangiovese grapes. Deep ruby red. Intense fruity aroma. Plum, blackberry and violet notes, with a light licorice hint. Rich body, austere, finishing in a velvety complexity on the palate.

14,5% VOL.



Sangiovese



Toscana



0.75 L e



18-20°C



DRY



Mustard beef tenderloin, wild boar, lamb chops or lamb steak





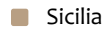
Grillo DOC Sicilia

Obtained from Grillo grapes, a characteristic Sicilian variety. The colour is straw-yellow with gold reflections, while the bouquet is fruity with scents of yellow pulp ripe fruits. Good structure, well-balanced with an intense fruity aftertaste.

12% VOL.



Grillo



Sicilia



0.75 L e



10-12°C



DRY



This wine is perfect to pair fish dishes like pasta with seafood or with aubergine dishes



Chianti DOCG

Obtained mainly from Sangiovese grapes grown in Chianti territory, in the heart of Tuscany. Lively ruby-red with a fine bouquet. Dry, sapid and lightly tannic. The aging adds a nice complexity to the nose and palate.

12,5% VOL.



Sangiovese



Toscana



0.75 L e



18-20°C



DRY



“Ribollita” soup, game dish, lamb, aged cheese

ASTI DOCG
Spumante Dolce

Straw-yellow colour with a fine, lingering perlage. Delicate, concentrated, aromatic Moscato nose hinting at apricot, sage and honey with undertones of citrus fruit; sweet, fresh-tasting palate with a well-balanced, pleasing fruity finish.

7% VOL.



Moscato



Piemonte



0.75 L e



6-8°C



SWEET



As an aperitif, creamy dessert or pastry



ESSENTIA

SENZA SOLFITI AGGIUNTI

Wine is a natural product, and its quality depends especially on terroirs and weather conditions of its harvest.

When grapes are perfect, then this is the right time for making wines without sulphites.

Essentially, inside there are only the sulphites which are produced naturally during the alcoholic fermentation. "Essentia" Sangiovese IGT Rubicone symbolizes our soul, "Romagna" area. It is obtained from Sangiovese grapes, grown with love and attention in the viticultural site of Forli-Predappio. We recommend it for who is looking to something typical, fresh but with a full body, smooth and rounded finish.

"Essentia" is the choice for who has intolerances or allergies to sulphites, to have a good glass of wine.

"Essentia" is the high expression of our winemaking knowledge, bottled, to give you a pure pleasure of joy and conviviality.

Il vino è un prodotto naturale e la sua qualità dipende soprattutto dalle caratteristiche climatiche che hanno caratterizzato la sua vendemmia.

Quando ci troviamo di fronte ad uve perfette, è in quel momento che il vino può essere prodotto senza aggiungere solfiti, al suo interno, essenzialmente, solo quelli minimi che si sviluppano naturalmente durante la fermentazione alcolica. "Essentia" Sangiovese IGT Rubicone, è un vino che rappresenta la nostra anima, la Romagna, prodotto da uve coltivate con cura ed attenzione nella zona di Forli-Predappio. Un vino per chi cerca tipicità, freschezza ma anche un corpo pieno e un finale morbido e avvolgente. "Essentia" è la risposta per chi ha intolleranze o allergie ai solfiti, ma non vuole negarsi un buon bicchiere di vino. "Essentia" è l'alta espressione delle nostre capacità enologiche, messe in bottiglia per regalarvi un momento di piacere e convivialità.



Sangiovese IGT Rubicone senza solfiti aggiunti

The grapes come from Forli Predappio area. The fruit undergoes a thermovinification process, it is a modern enological treatment that, by heating the crushed grapes, enables a huge improvement in the extraction of their colour.

Thanks to this new generation system this wine is produced without the use of any addition of sulphites. Ruby red colour, fresh and pleasantly fruity taste with a dry and slightly bitter aftertaste due the young tannins.

13% VOL.



Sangiovese



Emilia Romagna



0.75 L e



14-16°C

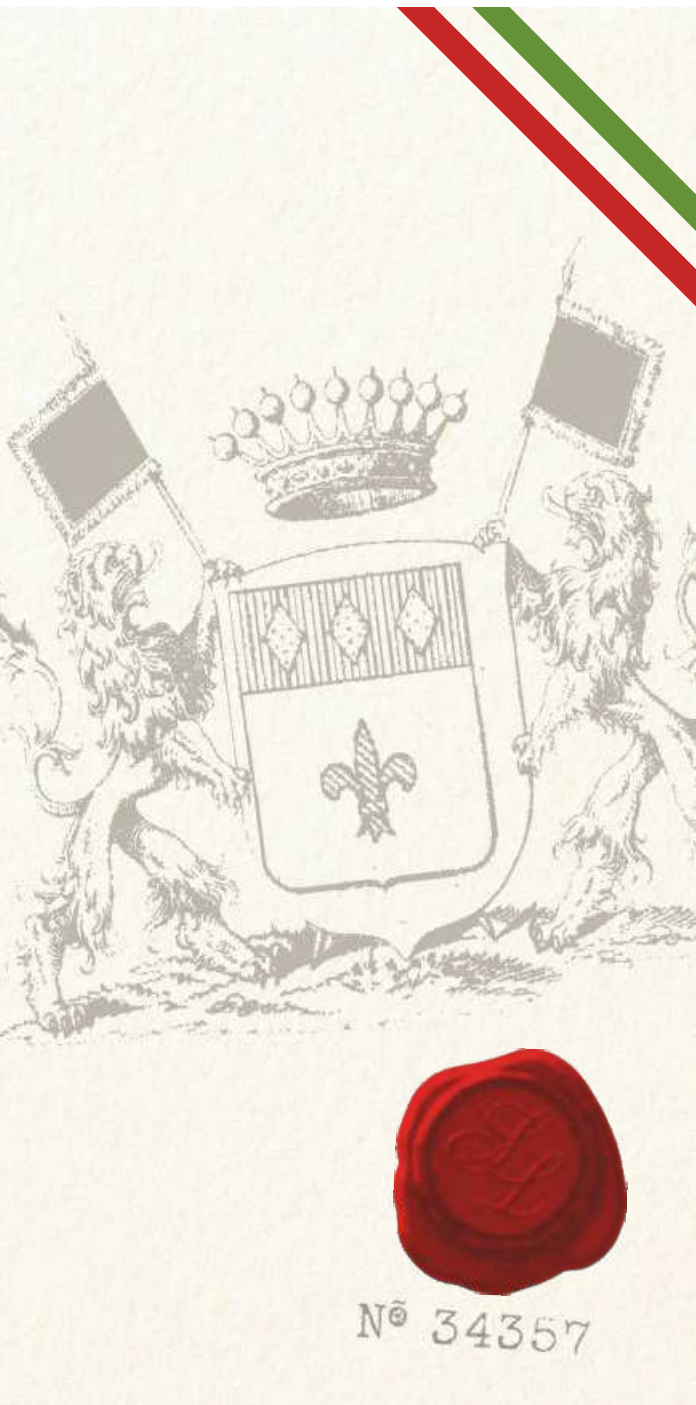


DRY



This wine is excellent to pair with a plate of tagliatelle al ragu or with a beef steak rare.



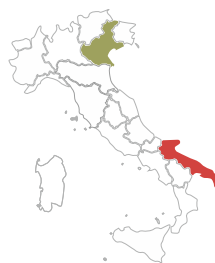


Enzo Vincenzo®

Enzo Vincenzo is a revered name in the Sgarzi family, so we have chosen it to represent some of the finest wines that we produce. These wines have a pedigree of success and tradition. These elegant wines show great expression from their 'terroirs' and areas of origin and are exceptional when matched with food.

Un caro nome per tutta la Famiglia Sgarzi, scelto per i vini il cui successo è radicato nella tradizione Italiana.

Usi, costumi, saggia cultura popolare e sapere enogastronomico unici nel loro genere e che, per la nostra parte, racchiudiamo in questa linea di vini dai sentori netti e decisi che rispecchia ed esprime il terroir tipico dei loro luoghi d'origine.





Amarone Valpolicella DOCG

Obtained from Corvina, Corvinone and Rondinella dried grapes grown in Valpolicella area. Intense ruby red. Elegant aroma of ripe plum with hints of chocolate. Great harmony on the palate with silken tannins.

15% VOL.



Corvina - Corvinone - Rondinella



Veneto



0.75 L e



18-20°C



DRY



Risotto all'amarone, stewed meat, braised beef, seasoned cheese



GOLD MUNDUS VINI 2011, 2012, 2013
GOLD BERLINER WEIN TROPHY 2017



Ripasso Valpolicella DOC

Obtained from Corvina, Corvinone and Rondinella grapes and by means of a second fermentation on dried grape skins of Amarone still warm and rich in sugar. Intense ruby red. Fine bouquet of wild berries and jam. Dry and harmonious flavour with good smoothness.

13,5% VOL.



Corvina - Corvinone - Rondinella



Veneto



0.75 L e



18-20°C



DRY



Porcini mushroom risotto, braised veal shank with herbs



GOLD MUNDUS VINI 2011, 2014
GOLD BERLINER WEIN TROPHY 2014



Puglia IGT Rosso Da Uve Appassite

Obtained from Negroamaro, Primitivo and Merlot grapes grown in Apulia using the method called "Appassimento". The dried grapes are an extract of flavours and the aging makes the wine rich and complex with notes of ripe dark cherries, fresh herbs and vanilla.

15% VOL.



Primitivo - Merlot - Negroamaro



Puglia



0.75 L e



18-20°C



DRY



Tasty dishes grilled meat, stews, aged cheese, caramelized fruits



SILVER BERLINER WEIN TROPHY 2017
GOLD ANUGA WINE SPECIAL 2017
GOLD BERLINER WEIN TROPHY 2017, 2019, 2020
GOLD MUNDUS VINI 2019, 2020






Recioto DOCG
della Valpolicella

This excellent and generous red dessert wine comes from a careful selection of Corvina, Rondinella and Molinara grapes left to dry on the racks for over three months. Deep ruby red.

Sweet but with a powerful structure, balanced with the soft tannins.

13% VOL.


 Corvina Veronese - Rondinella

 Veneto

 0.50 L e

 18-20°C

 SWEET

 Great as a dessert wine and with chocolate



Recioto DOCG
di Soave

Recioto is a typical dessert wine from Verona's tradition. Obtained from the upper part of the grape used for Soave wine that is dried and then softly pressed to obtain the maximum intensity of flavour and taste. Bright golden yellow. Sweet and harmonious, in perfect balance with acidity.

14% VOL.


 Garganega

 Veneto

 0.50 L e

 8-10°C

 SWEET

 Great as a dessert wine and with cookies, bourbon and ginger biscuits

 SILVER MUNDUS VINI 2015





Merlot

Obtained from Merlot grapes grown in Italy. Its colour is ruby red. Intense aromas of red fruits, raspberry with lovely spicy and herbal notes.

14% VOL.



Merlot



Italia



0.75 L e



16-18°C



SWEET



Pair barbecued meat, game or seasoned cheese.



Moscato

Obtained by means of a fermentation interrupted by lowering down the temperature of the grape must to preserve the natural sweetness. Intense straw-yellow, towards light gold. Bursting with delicious flavours of peach, honey, and ripe citrus. Delightful light-bodied and refreshing fruity taste on the palate.

7% VOL.



Partially fermented Moscato grape must



Italia



0.75 L e



10-12°C



SWEET



Spicy dishes, fresh cheese with caramelized fruit, apple-pie, dessert



Vino Rosso

Obtained from a blend of red grapes grown in Italy. Ruby red, pleasant flower bouquet with a delicate aroma of ripe black fruit. A light bodied and semi-sweet wine with a delicate fruity flavour.

9,5% VOL.



Sangiovese - Merlot



Italia



0.75 L e



16-18°C



SEMI - SWEET



Spicy food, cheesecake and chocolate





Trebbiano IGT
Rubicone

Obtained from Trebbiano grapes grown in the Rubicone valley. Light straw-yellow. Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

9,5% VOL.



Trebbiano



Emilia Romagna



0.75 L e



12-14°C



SEMI-SWEET



White meat, grilled vegetables, creamy soups



Sangiovese IGT
Puglia

Obtained from Sangiovese grapes grown in Puglia. Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

9,5% VOL.



Sangiovese



Puglia



0.75 L e



16-18°C



SEMI-SWEET



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



Sangiovese Rosato
IGT Puglia

Obtained from a "white" winemaking of Sangiovese grapes grown in Puglia. Nice pink colour. Pleasant flower bouquet. Well balanced, good acidity and fruity taste.

9,5% VOL.



Sangiovese



Puglia



0.75 L e



12-14°C



SEMI-SWEET



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat





Malvasia IGT
Rubicone

Obtained from Malvasia grapes grown in Rubicone valley. It has bright straw yellow colour with a golden reflection. Its aroma is typical of the variety, a bouquet of flowers notes and hints of peach and apricot. Pleasant balance between sweet and fresh taste, with a long finish.

9% VOL.



Malvasia



Emilia Romagna



0.75 L e



6-8°C



SEMI-SWEET



Excellent as an aperitif and with desserts.



Rosso IGT
Puglia

Vero Rubino is a red wine carefully made from Sangiovese and Negroamaro grapes grown in Apulia. The colour is deep ruby red, while the aroma is a red fruity concentrate with cherry and tobacco notes. Soft, structured with a pleasant bitter aftertaste.

13% VOL.



Blend of red grapes



Puglia



0.75 L e



16-18°C



DRY



This wine is perfect to pair cold cuts, lamb, grilled beef.





T'aspetto®

“I let myself be carried away by emotions, I know exactly where they will take us, and that's where I will be waiting for you -t'aspetto”.

“Mi lascio trasportare dalle emozioni, so esattamente dove ci porteranno, è lì che t'aspetto”.





Chianti DOCG

Obtained mainly from Sangiovese grapes grown in Chianti territory, in the heart of Tuscany. Lively ruby-red with a fine bouquet. Dry, sapid and lightly tannic.

12,5% VOL.



Sangiovese



Toscana



0.75 L e



18-20°C



DRY



“Ribollita” soup, game dish, lamb, aged cheese



Chianti DOCG

Obtained mainly from Sangiovese grapes grown in Chianti territory, in the heart of Tuscany. Lively ruby-red with a fine bouquet. Dry, sapid and lightly tannic.

12,5% VOL.



Sangiovese



Toscana



In its traditional bottle
“ fiasco” 0.75 L e



18-20°C



DRY



“Ribollita” soup, game dish, lamb, aged cheese





SGARZI LUIGI®

ORGANIC - BIOLOGICO

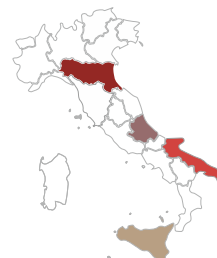
Organic-grape-growing-method creates an ecosystem teeming with life, resulting in countless organisms in the soil that create stronger vines able to withstand diseases better. In turn, the vines grow with more vigour and the grapes that are produced have a cleaner, fresher taste with a lovely deep flavour.

Our organic wines clearly express the soils and vineyards where the grapes have been grown.

Cantine Sgarzi Luigi is certified organic by Suolo e Salute Srl. Our organic wines are produced in compliance with European regulations which are recognized as equivalent to NOP American standards and COR Canadian standards.

La coltivazione dell'uva biologica crea un ecosistema brulicante di vita. Gli innumerevoli organismi nel terreno creano viti più forti, in grado di sopportare al meglio le malattie e di conseguenza, l'uva riesce a crescere con un'esplosione di energia, raggiungendo una particolare profondità di gusto. Il corpo, la struttura e il profumo dei nostri vini biologici ci raccontano del terreno e del clima che hanno nutrito la vite durante la sua crescita.

Cantine Sgarzi Luigi è certificata BIO da Suolo e Salute srl. I nostri vini sono prodotti in conformità con le norme europee, equiparate al NOP standard americano ed al COR standard canadese.





Chardonnay
Italia Organic

Obtained from organic Chardonnay grapes grown in Italian certified estates. Intense straw-yellow.
Fine and fruity flavour of ripe fruit in the nose. Fresh and crispy on the palate, with a fine and well balanced acidity.

12% VOL.



Chardonnay

□ Italia

🍷 0.75 L e

🌡️ 12-14°C

🍷 DRY

🍴 Crab and prawns, steamed or grilled fish and pasta or risotto with spring vegetables



Sangiovese Rosato IGT
Rubicone Organic

Obtained from a "white" winemaking of organic Sangiovese grapes grown in the Rubicone valley.
Nice pink color. Pleasant flower bouquet. Well balanced, good acidity and fruity taste.

12,5% VOL.



Sangiovese

■ Emilia Romagna

🍷 0.75 L e

🌡️ 12-14°C

🍷 DRY

🍴 Fish pâtés, fried fish, chicken and grilled vegetables



Sangiovese
IGT Rubicone Organic

Obtained from Sangiovese organic grapes grown in the Rubicone valley. Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese

■ Emilia Romagna

🍷 0.75 L e

🌡️ 18-20°C

🍷 DRY

🍴 Filled "piadina or tigelle", egg pasta dishes with meat sauce, salami and fresh cheese





Sangiovese IGT
Rubicone Organic

Obtained from Sangiovese grapes grown organically in the Rubicone valley. Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese



Emilia Romagna



0.75 L e



18-20°C



DRY



"Piadina", "tagliatelle" with "ragù" sauce or with fresh cheese and red meat



Montepulciano d'Abruzzo
DOC Organic

Obtained from Montepulciano grapes grown organically in Abruzzo. Intense ruby red with purplish shadings. Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

13% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat and truffle-based dishes



Nero d'Avola DOC
Sicilia Organic

Obtained from Nero d'Avola grapes grown organically in the hills surrounding Trapani. Ruby red with deep purple tones, elegant with inviting fruity and chocolate hints. Copious black fruit on the palate with elegant slightly bitter finishing.

13% VOL.



Nero d'Avola



Sicilia



0.75 L e



18-20°C



DRY



Flavoured pasta, red meat and seasoned cheese





Merlot
Italia Organic

Obtained from Merlot grapes grown organically in Italy. Ruby red. Ripe fruit aromas of cherry and plum. Rich and harmonious on the palate with velvety tannins.

14% VOL.



Merlot



Italia



0.75 L e



18-20°C



DRY



Grilled or barbecued meat, game or seasoned cheese



Cabernet-Sauvignon
Italia Organic

Obtained from Cabernet Sauvignon grapes grown organically in Italy. Deep red colour with purplish highlights. Intense aroma of blueberries and oak. Full and long persistence of the tannins on the palate.

12,5% VOL.



Cabernet - Sauvignon



Italia



0.75 L e



18-20°C



DRY



Red meat, roast and grilled vegetables



Primitivo IGT
Puglia Organic

From Primitivo organic grapes, this ruby red wine has an intense aroma of cherry, plum and blackberry. Full on the palate, with a nice tannin.

14,5% VOL.



Primitivo



Puglia



0.75 L e



18-20°C



DRY



Ham and salami, seasoned cheese served with delicious bread and olives, roast



GOLD BERLINER TROPHY 2021








Pinot Grigio IGT
Terre di Chieti Organic


Obtained from Pinot Grigio grapes grown organically in Abruzzo. Light straw-yellow. A nose of generous aroma denominated by white fruit notes. On the palate is sapid, full and with a long and persistent finish.


12% VOL.


-  Pinot grigio

-  Abruzzo

-  0.75 L e

-  8-10°C

-  DRY


-  As an aperitif but also with white meat, baked fish and seafood salad





Trebbiano d'Abruzzo
DOC Organic


Obtained from Trebbiano grapes grown organically in Abruzzo. Light straw-yellow. Fine and mineral with notes of green apple, white flowers and lime. On the palate it is savoury and fresh, with a balanced structure and a slightly fruity finish.


12% VOL.


-  Trebbiano

-  Abruzzo

-  0.75 L e

-  8-10°C

-  DRY


-  As an aperitif but also with "spaghetti" with clams, seafood salad, or roast chicken





Chardonnay IGT
Colline Pescaresi Organic


Obtained from Chardonnay grapes grown organically in Abruzzo. Intense straw-yellow colour with golden reflections. A nose of ripe yellow fruit lively aromas with tropical and dried fruit notes with hints of honey and a profusion of yeasts. On the palate, freshness and flavour.


12% VOL.


-  Chardonnay

-  Abruzzo

-  0.75 L e

-  8-10°C

-  DRY

-  As an aperitif but also with chicken breast, turkey breast, sturgeon, salmon, lobster and vegetable dishes



Chardonnay IGT
Terre di Chieti Organic

Obtained from organic Chardonnay grapes grown in Italian certified estates. Intense straw-yellow.

Fine and fruity flavour of ripe fruit in the nose. Fresh and crispy on the palate, with a fine and well balanced acidity.

12% VOL.



Chardonnay



Abruzzo



0.75 L e



12-14°C



DRY



Crab and prawns, steamed or grilled fish and pasta or risotto with spring vegetables



Montepulciano
d'Abruzzo DOC Organic

Obtained from Montepulciano grapes grown organically in Abruzzo. Intense ruby red with purplish shadings.

Deep inky black fruit richness. Optimal acidity, and lovely supple tannin on the palate.

13% VOL.



Montepulciano



Abruzzo



0.75 L e



18-20°C



DRY



Game pie, braised meat and truffle-based dishes



Prosecco DOC
Frizzante

Obtained from Glera grapes grown in the hills of Treviso and produced by a second fermentation following the Martinotti-Charvat method. Brilliant straw-yellow with a nice perlage. Scent of apricot and sweet bread in the nose. Delicate fruity with almond back taste on the palate.

11% VOL.



Glera



Veneto



0.75 L e



10-12°C



SEMI - DRY



As an aperitif, with fried food or throughout the meal



IL CENTRO®

We called this selection “Il Centro”. It is just like our lively city centres that are full of energy and fun, where we meet friends, eat at a nice restaurant, drink a fine glass of wine and enjoy life.

Abbiamo chiamato questa selezione “Il Centro” esattamente come il luogo più vivo ed energico delle nostre città, dove incontriamo amici, assaporiamo le tipicità e ci godiamo la vita bevendo un buon calice di vino.



Sangiovese
IGT Rubicone

Obtained from Sangiovese grapes grown in the Rubicone valley.
Ruby red with a pleasant flower bouquet with sweet cherries hints.
Easy to drink, good acidity and mild tannin.

12,5% VOL.



Sangiovese



Emilia Romagna



0.75 L e



18-20°C



DRY



Stew with tomato sauce, roast, grilled beef “tagliata”



Pinot Grigio DOC
delle Venezie

Obtained from Pinot Grigio grapes grown in the northeastern regions of Italy known as “Tre Venezie”, Trentino Alto Adige, Veneto and Friuli. Bright straw-yellow. Delicate floral notes followed by a characteristic fruity bouquet of ripe apple and pineapple. The palate is crisp and well-balanced, while the finish offers a beautiful mineral vein.

12% VOL.



Pinot Grigio



Veneto, Trentino Alto Adige, Friuli



0.75 L e



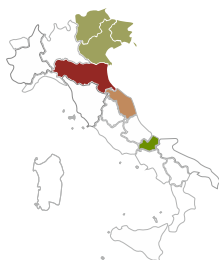
12-14°C



DRY



Pasta, risotti, seafood, shellfish





Trebbiano IGT
Rubicone

Obtained from Trebbiano grapes grown in the Rubicone valley. Light straw-yellow. Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

9,5% VOL.



Trebbiano



Emilia Romagna



0.75 Le



12-14°C



SEMI-SWEET



White meat, grilled vegetables, creamy soups



Sangiovese IGT
Puglia

Obtained from Sangiovese grapes grown in Puglia.

Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

9,5% VOL.



Sangiovese



Puglia



0.75 Le



12-14°C



SEMI-SWEET



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



Sangiovese Rosato
IGT Puglia

Obtained from a "white" winemaking of Sangiovese grapes grown in Puglia.

Nice pink colour. Pleasant flower bouquet with sweet cherries hints. Well balanced, good acidity and fruity taste.

9,5% VOL.



Sangiovese



Puglia



0.75 Le



12-14°C



SEMI-SWEET



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat





Sangiovese IGT
Rubicone

Obtained from Sangiovese grapes grown in the Rubicone valley. Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

12% VOL.



Sangiovese



Emilia Romagna



0.75 L e



18-20°C



DRY



Pasta dishes like “tagliatelle”, lamb chops, backed cheese, grilled red meat



Sangiovese Rosato IGT
Marche

Obtained from a “white” winemaking of Sangiovese grapes grown in Marche region. Nice pink colour. Pleasant flower bouquet. Well balanced, good acidity and fruity taste.

11,5% VOL.



Sangiovese



Marche



0.75 L e



14-16°C



DRY



White meat, grilled vegetables, seafood





Trebbiano IGT
Rubicone

Obtained from Trebbiano grapes grown in the Rubicone valley. Light straw-yellow. Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

11,5% VOL.



Trebbiano



Emilia Romagna



0.75 L e



10-12°C



DRY



White meat, grilled vegetables, creamy soups



Pinot Grigio IGT
Terre di Chieti

Obtained from Pinot Grigio grapes grown in Abruzzo.

Bright straw-yellow. Fruity with a characteristic bouquet. Dry and balanced with an inviting fruity flavour.

12% VOL.



Pinot grigio



Abruzzo



0.75 L e



10-12°C



DRY



Pasta, risotti, light meal, seafood and shellfish





Pinot Grigio DOC
delle Venezie

Pinot Grigio, in its bright yellow colour with marked hints of fruit and wild flowers among which artemisia. Balanced and elegant it has a persistent and fresh taste.

12% VOL.


 Pinot Grigio

 Venezie

 0.75 L e

 12-14°C

 DRY

 Light appetizers, seafood dishes, risotto and light with meat.



Pinot Grigio DOC
delle Venezie Blush

The must of Pinot Grigio grapes remains in contact with the skins for about 6/12 hours giving to the wine its lovely pink colour. It has marked hints of fruit and wild flowers among which artemisia. Balanced and elegant it has a persistent and fresh taste.

12% VOL.


 Pinot Grigio

 Venezie

 0.75 L e

 12-14°C

 DRY

 Light appetizers, seafood dishes, risotto and light with meat.



Primitivo IGT
Salento

Obtained from Primitivo grapes grown in Salento. Fantastic opulence in the nose and a pleasant, full and harmonious flavour of ripe berry fruit on the palate.

13% VOL.



Primitivo



Puglia



0.75 Le



12-14°C



DRY



White meat, grilled vegetables, creamy soups



Negroamaro IGT
Puglia

Obtained from Negroamaro grapes. Deep ruby red. Concentrated fruity flavours in the nose. Structured, fruity with cherry and black pepper notes. Smooth and pleasant hints of bitterness in the finish.

13% VOL.



Negroamaro



Puglia



0.75 Le



12-14°C



DRY



Vegetables, sea food, shellfish



Sangiovese IGT
Puglia

Obtained from Sangiovese grapes grown in Puglia.

Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

9,5% VOL.



Sangiovese



Puglia



0.75 Le



12-14°C



SEMI-SWEET



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat





Pinot Grigio IGT
Terre degli Osci

Obtained from Pinot Grigio grapes grown in Molise. Light straw-yellow. White fruity notes on the nose while on the palate is sapid, full and with a long end.

12% VOL.



Pinot grigio



Molise



0.75 L e



10-12°C



DRY



As an aperitif but also with white meat, baked fish and seafood salad



Sangiovese IGT
Marche

Obtained from Sangiovese grapes grown in Marche region. Ruby red with peasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

13% VOL.



Sangiovese



Marche



0.75 L e



16-18°C



DRY



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



Trebbiano IGT
Rubicone

Obtained from Trebbiano grapes grown in the Rubicone valley. Light straw-yellow. Fine and fruity flavour of ripe pear in the nose. Fresh and fruity on the palate, with a fine and well balanced acidity.

11,5% VOL.



Trebbiano



Emilia Romagna



0.75 L e



10-12°C



DRY



White meat, grilled vegetables, creamy soups



Sangiovese IGT
Puglia

Obtained from Sangiovese grapes grown in Puglia. Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

9,5% VOL.



Sangiovese



Puglia



0.75 L e



16-18°C



SEMI-SWEET



BBQ, spicy dishes, blue cheese



Malvasia IGT
Rubicone

Obtained from Malvasia grapes grown in Rubicone valley. It has bright straw yellow colour with a golden reflection. Its aroma is typical of the variety, a bouquet of flowers notes and hints of peach and apricot. Pleasant balance between sweet and fresh taste, with a long finish.

9% VOL.



Malvasia



Emilia Romagna



0.75 L e



10-12°C



SEMI-SWEET



Spicy white meat, sheep cheese, cookies





Lambrusco Rosso
IGT Emilia

Obtained from Lambrusco grapes grown in Emilia. This semi-sparkling red wine is produced by means of a second fermentation in closed steel tank with controlled temperature, following the Charmat method. Ruby red with a purple edged froth. Delicate and fruity aroma, pleasantly fresh and sweet on the palate.

7,5% VOL.



Lambrusco Rosato
IGT Emilia

Obtained from a "white" winemaking of Lambrusco grapes grown in Emilia. This semi-sparkling rosé wine has a nice pink colour. Delicate and fruity aroma, pleasantly fresh and sweet on the palate.

6,5% VOL.



Lambrusco



Emilia Romagna



0.75 L e



12-14°C



SEMI-SWEET



Emilia's traditional cuisine. Excellent with pasta dishes like "tortellini", also with cold cuts and Parmigiano Reggiano cheese



Lambrusco Bianco
IGT Emilia

Obtained from a "white" winemaking of Lambrusco grapes grown in Emilia. This semi-sparkling white wine is produced by means of a second fermentation in closed steel tank with controlled temperature, following the Charmat method. The bouquet is fresh with hints of apple and grapefruit. The taste is pleasantly sweet and crispy on the palate.

7,5% VOL.



Lambrusco



Emilia Romagna



0.75 L e



12-14°C



SEMI-SWEET



Emilia's traditional Cuisine. Excellent as an aperitif or for dessert



PERLA®

Perla wines, a dance of precious little bubbles in the glass, full of grace and elegance. The wines have a delicate scent of white spring and summer flowers with fine, persistent perlage.

I vini della selezione Perla godono di delicati sentori floreali e di un perlage fine, numeroso e persistente. Una danza di preziose perle, armoniose ed eleganti al palato.





Perla Bianca
Prosecco DOC Spumante

Obtained from Glera grapes grown in the hills of Treviso and produced by a second fermentation following the Martinotti-Charmat method. Straw-yellow with a lively, persistent and subtle perlage. Pleasantly fruity with overtones of apple, pear and peach. Delicate, fruity with almond backtaste on the palate.

11% VOL.



Glera



Veneto



0.75 L e



10-12°C



EXTRA - DRY



As an aperitif, throughout the meal and with creamy dessert



SILVER MUNDUS VINI 2012, 2014, 2015
SILVER BERLINER WEIN TROPHY 2015
GOLD MUNDUS VINI 2016



Perla Rosa
Spumante Rosato

Obtained from red grapes grown in Veneto's region. Its gentle pink color is obtained by an accurate "white" winemaking followed by a fermentation in a closed steel tank to reach a fine and natural perlage by the Charmat-Martinotti method. Fruity with notes of cherry, pleasant and lively on the palate.

11% VOL.



Merlot - Raboso



Veneto



0.75 L e



10-12°C



EXTRA - DRY



Vegetable pasta, seafood or as an aperitif



Perla Rossa Lambrusco DOC
Grasperossa di Castelvetro

Obtained from Lambrusco Grasperossa grapes grown near Castelvetro. Deep ruby red with violet sheen. Harmonious, well balanced in acidity and fruity, with a pleasant bitter aftertaste.

10,5% VOL.



Lambrusco Grasperossa



Emilia Romagna



0.75 L e



12-14°C



SEMI - SWEET



Stuffed pasta, pork, Parmigiano Reggiano cheese



SILVER MUNDUS VINI 2014





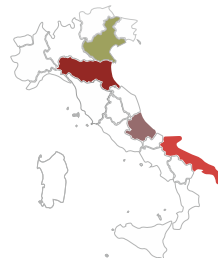
Ciao[®]

Ciao is our unique and cool brand, in unconventional packaging
“think outside the bottle”!

The Ciao line was born from the desire to bring a breath of fresh air into the world of wine, to attract the attention of non-traditional consumers. Easy to drink and above all easy to open and to transport. Wine with a green packaging! Wine for the modern world.

Ciao è il nostro brand unico ed originale, dedicato ai vini dal packaging non convenzionale, “think outside the bottle”!

La linea Ciao è nata dall'intenzione di portare una ventata di aria fresca nel mondo del vino, adatta ad attirare l'attenzione del consumatore anche meno tradizionalista. Vini facili da bere e soprattutto facili da aprire e trasportare. Vini dal packaging green!





Chardonnay IGT
Terre di Chieti Organic

Obtained from organic Chardonnay grapes grown in Abruzzo in full compliance with the organic farming and winemaking rules. Intense straw-yellow. Fruity notes of ripe pear and apple. Crispy and fruity with a fine acidity.

12% VOL.



Chardonnay

■ Abruzzo



1 L e



10-12°C



DRY



With appetizers, first course, seafood and poultry



SILVER MUNDUS VINI BIOFACH 2010
TROPHE PRESTIGE 2011



Sangiovese IGT
Terre di Chieti Organic

Obtained from organic Sangiovese grapes grown in Abruzzo in full compliance with the organic farming and winemaking rules. Lively ruby-red with purplish streaks. Fruity and delicate violet scent in the nose. Smooth, harmonious, with a slightly tannic flavour.

13% VOL.



Sangiovese

■ Abruzzo



1 L e



18-20°C



DRY



Stuffed pasta like "cannelloni", roast, BBQ



SILVER MUNDUS VINI BIOFACH 2012
TROPHE PRESTIGE 2011
SILVER BERLINER WEIN TROPHY 2017



Pinot Grigio IGT
Terre di Chieti Organic

Obtained from organic Pinot Grigio grapes grown in Abruzzo in full compliance with the organic farming and winemaking rules. Bright straw-yellow. Fruity with a characteristic bouquet. Dry and balanced with an inviting fruity flavour.

12% VOL.



Pinot grigio

■ Abruzzo



1 L e



10-12°C



DRY



Pasta, risotti, light meal, seafood and shellfish






Primitivo-Merlot IGT Puglia


Obtained from Primitivo and Merlot grapes grown in Salento. Ruby-red. Ripe fruits aromas of cherry and plum. Rich and harmonious on the palate with velvety tannins.

13,5% VOL.


 Primitivo - Merlot


 Puglia

 1 L e

 18-20°C

 DRY

 Grilled or barbecued meat, game and seasoned cheese


 GOLD MUNDUS VINI 2012, 2014



Amabile Rosso


Obtained from Sangiovese and Merlot grapes grown in Italy. Lively ruby red. Red fruit and black berry aroma. Semi sweet, with a persistent fruity finish.

10% VOL.

 Sangiovese - Merlot

Italia

 1 L e

 18-20°C

 SEMI - SWEET

 Spicy food like Thai cuisine, smoked meat and barbecue sauce, chocolate dessert



Secco Rosso


Obtained from Sangiovese and Merlot grapes grown in Italy. Ruby red with a pleasant flower bouquet with sweet cherries hints. Dry, easy to drink, good acidity and mild tannins.

10% VOL.


 Sangiovese - Merlot

Italia

 1 L e

 18-20°C

 DRY

 Egg pasta dishes like "tagliatelle", lamb and roast








Amabile
Bianco

Obtained from Trebbiano and Chardonnay grapes grown in Italy. Straw-yellow. Pleasant, clean, delicate, fruity aroma. Semi sweet on the palate, well balanced by a good acidity.

10% VOL.






-  Trebbiano - Chardonnay _____
- Italia _____
-  1 L e _____
-  10-12°C _____
-  SEMI - SWEET _____
-  Spicy food like Asian cuisine, hard cheese, biscuits _____



Secco
Bianco

Obtained from Trebbiano and Chardonnay grapes grown in Italy. Light straw-yellow. Fine and fruity flavour of ripe apples in the nose. Dry, fresh and fruity on the palate, with a fine and well balanced acidity.

10% VOL.






-  Trebbiano - Chardonnay _____
- Italia _____
-  1 L e _____
-  10-12°C _____
-  DRY _____
-  White meat, grilled vegetables, creamy soups _____



Vino Bianco

Obtained from Trebbiano and Chardonnay grapes grown in Italy. Light straw-yellow. Fine and fruity flavour of ripe apples in the nose. Dry, fresh and fruity on the palate, with a fine and well balanced acidity.

11% VOL.





-  Trebbiano - Chardonnay _____
- Italia _____
-  1 L e _____
-  10-12°C _____
-  DRY _____
-  White meat, grilled vegetables, creamy soups _____



Vino Rosso

Obtained from Sangiovese and Merlot grapes grown in Italy. Ruby red with a pleasant flower bouquet with sweet cherries hints. Dry, easy to drink, good acidity and mild tannins.

11% VOL.

-  Sangiovese - Merlot _____
- Italia _____
-  1 L e _____
-  18-20°C _____
-  DRY _____
-  Egg pasta dishes like "tagliatelle", lamb and roast _____



Rosato IGT
Veneto

Obtained from red grapes grown in Veneto's region. Its gentle pink colour is obtained by an accurate "white" winemaking followed by a fermentation in a closed steel tank to reach a fine and natural perlage by the Charmat-Martinotti method. Fruity with notes of cherry, pleasant and lively on the palate.

10,5% VOL.



Merlot - Raboso



Veneto



0.20 Le



10-12°C



DRY



As an aperitif with finger food, shellfish, creamy dessert and light meal



Bianco IGT
Veneto

Obtained from white grapes grown in Veneto's region. Not carbonated but obtained by the Charmat-Martinotti method, fermentation at controlled temperature in closed steel tank until reaching a pleasant pale straw-yellow wine with a fine perlage. Fruity and flowery, crispy and pleasantly fruity on the palate.

10,5% VOL.



Glera



Veneto



0.20 Le



10-12°C



DRY



Light meal, Parmigiano Reggiano cheese served with delicious bread and olives, fried appetizers, dessert



Moscato IGT
Rubicone

Obtained from Moscato grapes grown in Emilia Romagna's region, by the Charmat-Martinotti method, fermentation at controlled temperature till to obtain a straw-yellow wine with a persistent fruity flavour reminiscent of the moscato grape aroma. Elegant, sweet and delicate on the palate.

8% VOL.



Moscato



Emilia Romagna



0.20 Le



10-12°C



SWEET



Spicy Asian dishes, fresh cheese with caramelized fruit, apple-pie, dessert



Sangria

The Italian version of the most popular wine cocktail in the world. This summer punch is a real burst of fruit taste on the palate.

6,9% VOL.



Sparkling red wine
natural aromas



0.20 L e



10-12°C



SWEET



Ready to drink, with appetizers or light meal.
Serve chill or on the rocks and garnish with
fresh fruit if you like



Sfriz

A low alcohol aperitif made with white wine and bitter orange flavour. This ready-to-drink aperitif is perfect as it is, wherever you like.

6,9% VOL.



Sparkling white wine - bitter orange
natural aromas



0.20 L e



10-12°C



SWEET



Ready to drink, with appetizers or light meal.
If you serve it on ice in a glass, garnish with a
slice of orange and an olive



Lemon Peach

A very refreshing aperitif made with red wine flavoured with white peach and lemon.

5% VOL.



Sparkling red wine - peach and
lemon natural aromas



0.20 L e



10-12°C



SWEET



Ready to drink, with appetizers even spicy.
If you serve it on ice in a glass, garnish with a
slice of peach or other kind of fresh fruit








Mojito

Following the idea of the traditional Cuban Mojito, this delicious cocktail is very refreshing with a lively effervescence. Intense mix of rum flavor with lime and mint notes. Acidity is well balanced by the sweet note.


6,9% VOL.

 Blend of white grapes (Trebiano, Chardonnay, Pinot grigio)

 0.20 L e

 10-12°C

 SWEET

 Ready to drink, as an aperitif or after dinner





Lemon Peach


Aromatized non-alcoholic beverage

A very refreshing aperitif made with dealcoholized red wine flavored with white peach and lemon


0% VOL.

 Blend of red grapes (Sangiovese, Merlot)

 0.20 L e

 10-12°C

 SWEET

 Ready to drink, with appetizers or light meal. If you serve it on ice in a glass, garnish with a slice of peach or other kind of fresh fruit





Pinot Grigio IGT
Terre di Chieti

Obtained from Pinot Grigio grapes grown in Abruzzo. Bright straw-yellow and fruity with a characteristic bouquet. Dry and balanced with an inviting fruity flavour.

12% VOL.



Pinot grigio



Abruzzo



0.25 L e



10-12°C



DRY



Pasta, risotti, light meal, seafood and shellfish



Rosso IGT
Terre di Chieti

Obtained from Sangiovese and Merlot grapes grown in Abruzzo. Ruby red with a pleasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

13% VOL.



Blend of red grapes



Abruzzo



0.25 L e



14-16°C



DRY



Pasta dishes like "tagliatelle", lamb chops, backed cheese, grilled red meat



Merlot
Italia

Obtained from Merlot grapes grown in Italy. This wine has a deep ruby red colour. Traditional red winemaking, fermentation and stabilization in steel, and aging in large barrels for 3 months makes this wine rich and complex with notes of ripe dark cherries, fresh herbs and vanilla.

15% VOL.



Merlot



Italia



0.25 L e



16-18°C



DRY



Tasty dishes grilled meat, stews, aged cheese, caramelized fruits



Sangiovese IGT
Marche

Obtained from Sangiovese grapes grown in Marche region. Ruby red with peasant flower bouquet with sweet cherries hints. Easy to drink, good acidity and mild tannin.

13% VOL.



Sangiovese



Marche



0.25 L e



16-16°C



DRY



Flavored pasta, red meat and seasoned cheese



Pinot Grigio IGT
Terre Degli Osci

Obtained from Pinot Grigio grapes grown in Molise. Light straw yellow. While fruity notes on the nose while on the palate is sapid, full and with a long end.

12% VOL.



Pinot Grigio



Molise



0.25 L e



10-12°C



DRY



As an aperitif with finger food, shellfish, light meal and creamy dessert





Merlot
Italia

Obtained from Merlot grapes grown in Italy. Ruby red with sweet cherries hints. Easy to drink, good acidity and mild tannin.

9,5% VOL.



Merlot



Italia



0.25 L e



14-16°C



SWEET



Spicy dishes, fresh cheese with caramelized fruits, apple-pie, dessert



Moscato IGT
Rubicone

Obtained from Moscato grapes grown in Emilia Romagna's region, by Charmat-Martinotti method, fermentation at controlled temperature until it reaches a straw yellow wine with a persistent fruity flavour reminiscent of the moscato grape aroma. Elegant, sweet and delicate on the palate.

8% VOL.



Moscato



Emilia Romagna



0.25 L e



10-12°C



SWEET



Spicy dishes, fresh cheese with caramelized fruit, apple-pie, dessert



Rosato
Italia

Obtained from red grapes grown in Veneto's region. Its gentle pink color is obtained by an accurate "white" winemaking followed by a fermentation in a closed steel tank to reach a fine and natural perlage by the Charmat-Martinotti method. Fruity with notes of cherry, pleasant and lively on the palate.

10,5% VOL.



Merlot - Raboso



Italia



0.25 L e



10-12°C



DRY



As an aperitif with finger food, shellfish, light meal and creamy dessert





Fragolino
Rosso

Obtained from red grapes grown in Italy, this wine based cocktail is renowned for its unmistakable flavour of freshly-picked wild strawberries. With an intense ruby colour and moderately sweet it is perfect as ready-to-drink aperitif.

7% VOL.



Sparkling red wine -strawberry
natural aroma

Italia



0.33 L e



10-12°C



SWEET



As an aperitif with spicy food, cheese or
dessert



Fragolino
Bianco

Obtained from white grapes grown in Italy, this wine based cocktail is renowned for its unmistakable flavour of freshly-picked wild strawberries. Brilliant straw-yellow with greenish reflections, moderately sweet, it is perfect as ready-to-drink aperitif.

7% VOL.



Sparkling white wine - strawberry
natural aroma

Italia



0.33 L e



10-12°C



SWEET



As an aperitif with spicy food, cheese or
dessert



ZERO ALCOHOL WHY?

LESS CALORIES
RELIGION
DRIVING
TAXATION

Non-alcoholic wines are currently trending. Sgarzi non-alcoholic range is the answer to this developing market.

Full flavoured; still or sparkling, with 0% alcohol; these are wines that everybody can enjoy, irrespective of age or religion.

MENO CALORIE
RELIGIONE
GUIDA
TASSAZIONE

I vini analcolici sono attualmente in forte tendenza. Gli alcohol free Sgarzi sono la risposta a questa esigenza. Fermi, frizzanti e anche aromatizzati ma con 0% di alcol, in modo che tutti ne possano gustare un calice, senza limite di età o religione.



Maracuja
Passion Fruit
Semi-Sparkling

<input type="checkbox"/>	Italia
	0.75 Le
	10-12°C
	SWEET




ZERO % ZERO
Bianco Frizzante


<input type="checkbox"/>	Italia
	0.75 Le
	10-12°C
	SWEET





Merlot
Grape Juice

-  Merlot

- Italia

-  0.75 L e

-  10-12°C

-  SWEET




Chardonnay
Grape Juice

-  Chardonnay

- Italia


-  0.75 L e

-  10-12°C


-  SWEET





Blanc De Blancs
Sparkling Grape Juice

-  Chardonnay

- Italia

-  0.75 L e


-  10-12°C

-  SWEET





Alcohol Free
Bianco

 Blend of white grapes

Italia


 0.75 L e

 10-12°C

 SWEET




Alcohol Free
Rosso

 Blend of red grapes

Italia


 0.75 L e

 10-12°C

 SWEET



Alcohol Free
Spumante

 Blend of white wine

Italia

 0.75 L e

 10-12°C

 SWEET







SPUMANTE ROSSO


Alcohol-free

A non-alcoholic sparkling beverage. Everybody can enjoy a glass of this product, even where there are some restrictions in terms of religion, taxation and for driving limits.


0%

 Blend of white grapes

 0.75 L e

 10-12°C

 SWEET

 Excellent to be served with all desserts or as an aperitif





SPUMANTE BIANCO


Alcohol-free

A non-alcoholic sparkling beverage. Everybody can enjoy a glass of this product, even where there are some restrictions in terms of religion, taxation and for driving limits.


0%

 Blend of red grapes

 0.75 L e

 10-12°C

 SWEET

 Excellent to be served with all cheeses and desserts or as an aperitif





Perla Rossa
Prego

Intense ruby red colour. Aroma of cherry and red fruits. Moderately sweet and with medium body. A wine cooler-like beverage to serve over ice.

5% VOL.



Red wine – natural red fruit flavours



0.75 L e



10° C



SWEET



Spicy foods, creamy dessert and light meal



Glühwein - Vin Brulè

Delicious mulled wine obtained mixing wine, sugar, and natural aroma of spices. Produced according to the old recipe born in the silence of the monasteries, where was practiced mixing wine and spices during the cold winter days.

10% VOL.



Red wine - natural aroma of cinnamon, cloves, nutmeg and citrus



0.75L / 1L e



Warm up gently - Do not boil



SWEET



Typical christmas cookies, gingerbread



Vermouth
Bianco

Luigi Sgarzi Vermouth is produced following our traditional recipe. Natural ingredients are carefully mixed to obtain a nice and unique flavour product.

15% VOL.



White wine
Herbs extract



0.75 L/ 1L e



10° C



SWEET



Aperitif and ideal mixer for cocktail







Italian
Spritz

Aromatised wine-base drink Italian Spritz. This semi-sparkling wine cocktail is made with wine and natural bitter orange flavour. It is a perfect ready to drink aperitif.


6,5% VOL.

 White wine - bitter orange aroma

 0.75 L e

 10° C

 SWEET


 Ready to drink, with appetizers or light meal.
If you serve it on ice in a glass, garnish with a slice of orange and an olive




Perla
Blu

Aromatised wine-base drink. An unconventional aperitif obtained with white wine and natural flavour. This ready to drink aperitif is ideal for special events.


10% VOL.

 White wine - natural flavour

 0.75 L e

 10° C

 SWEET


 Aperitif





SANGRIA

The words's most popular wine cocktail in our very refreshing style. This summer punch is a real burst of fruit taste on the palate.


5% or 8% VOL.

 Red wine - Natural
Fruit flavours

 0.75 L / 1 L e

 10° C

 SWEET

 Ready to drink, with appetizers or light meal.
Serve chill or on the rocks and garnish with fresh fruit if you like



Aromatized wine based drink

Ingredients : grape juice, water, sugar, wine or dealcolized wine and natural flavours of fruit or herbs.

Ingredienti: mosto d'uva, acqua, zucchero, vino o vino dealcolizzato e aromi naturali di frutta ed erbe.



Spices



Citrus Fruit



Fruit



Red fruit



Ginger & aromatics herbs



Our wine, your way. Our private label service

Creating a customized brand for your business is easy. Simply pair your idea of label and packaging design with our brilliant winemaking expertise.

"The label sells the first bottle...the wine quality sells every bottle thereafter."

Everything you need is under one roof - grape sourcing, custom blending, brand story, collateral, complete bottling and packaging solutions. On this page you can see a selection of our primary and secondary packaging offers.

Combina la tua idea di etichetta e packaging con le nostre eccellenti competenze enologiche, per creare un marchio privato per la tua azienda.

"L'etichetta vende la prima bottiglia...la qualità del vino vende successivamente ogni bottiglia".

Ottieni tutto ciò di cui hai bisogno: approvvigionamento del vino, blend personalizzato, storia del marchio, garanzie e soluzioni complete di finitura e packaging. In questa pagina puoi vedere una selezione della nostra offerta di primary and secondary packaging.





STILL WINE

Available sizes

- 5000 ml
- 1500 ml
- 1000 ml
- 750 ml
- 500 ml
- 375 ml
- 250 ml
- 187 ml



SEMI-SPARKLING

Available sizes

- 750 ml
- 375 ml
- 200 ml



SPARKLING

Available sizes

- 750 ml
- 375 ml
- 200 ml

TYPE OF CLOSURE



NATURAL CORK



SCREW CAP



POLYLAMINATE CAPSULE



NATURAL AGGLOMERATE



LONG ALLUMINIUM CAPSULE

ALTERNATIVE PACKAGING



BAG IN BOX

- 20 L
- 10 L
- 5 L
- 3 L



ALUMINIUM CAN

- 330 ml
- 250 ml
- 200 ml
- 187 ml



TETRA PRISMA PACK

1L

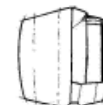


SECONDARY PACKAGING

Tray



Multipack



Cluster



Bulk product range

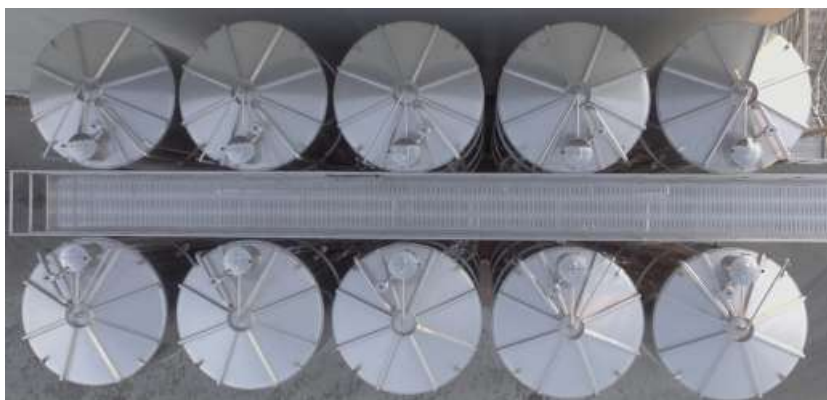
Our bulk range includes all type of quality wines such as IGP or DOP: still, semi-sparkling or sparkling. We also supply grape juice or concentrate grape must and ready aromatized wine based beverage and cocktail.

The product, dry or with residual sugar, can be delivered ready for bottling. Cold stabilization, microfiltration and other treatments are available on demand.

Il nostro range di sfuso comprende sia vini di qualità sia vini generici, fermi o frizzanti.

Offriamo anche succhi d'uva, mosto d'uva concentrato e bevande aromatizzate a base di vino pronte per l'imbottigliamento.

Stabilizzazione a freddo, microfiltrazione e altri trattamenti sono disponibili su richiesta.





SL Pignoletto
DOC Spumante
Extra Dry



SL Malvasia
IGT Rubicone
Spumante Dolce



SL Primitivo
Susumaniello
IGT Salento



SL Primitivo
di Troia
IGT Salento



SL Primitivo
IGT
Salento



SL Cabernet
Sauvignon
Italia



SL Montepulciano
d'Abruzzo DOC
Riserva



Luigi Leonardo
Primitivo IGT
Salento



Luigi Leonardo
Romagna DOC
Sangiovese
Superiore



Luigi Leonardo
Nero d'Avola
Merlot DOC
Sicilia



Luigi Leonardo
Montepulciano
d'Abruzzo DOC



Luigi Leonardo
Pinot Grigio DOC
delle Venezie



Luigi Leonardo
Nero d'Avola
Syrah IGT
Terre Siciliane



Luigi Leonardo
Chianti
DOCG



Luigi Leonardo
Sangiovese IGT
Rubicone



Luigi Leonardo
Sangiovese IGT
Rubicone 375 ml



Luigi Leonardo
Sangiovese IGT
Rubicone 250 ml



Luigi Leonardo
Sangiovese IGT
Rubicone 187 ml



Luigi Leonardo
Sangiovese IGT
Rubicone Rosato



Luigi Leonardo
Chardonnay
Trebbiano IGT
Rubicone



Luigi Leonardo
Chardonnay
Trebbiano IGT
Rubicone 375 ml



Luigi Leonardo
Chardonnay
Trebbiano IGT
Rubicone 250 ml



Luigi Leonardo
Chardonnay
Trebbiano IGT
Rubicone 187 ml



Luigi Leonardo
Pinot Grigio IGT
Terre di Chiedi



Luigi Leonardo
Pinot Grigio Blush IGT
Terre di Chiedi



Luigi Leonardo
Merlot Italia



Luigi Leonardo
Cabernet Sauvignon
Italia



Luigi Leonardo
Montepulciano
d'Abruzzo DOC



Luigi Leonardo
Sangiovese IGT
Rubicone
3/5/10/20L



Luigi Leonardo
Sangiovese IGT
Rubicone Rosato
3/5/10/20L



Luigi Leonardo
Chardonnay
Trebbiano IGT
Rubicone
3/5/10/20L



Villa Francesca
Montepulciano
d'Abruzzo DOC



Villa Francesca
Sangiovese IGT
Rubicone



Villa Francesca
Negroamaro IGT
Puglia



Villa Francesca
Negroamaro IGT
Salento



Villa Francesca
Chardonnay
Trebbiano IGT
Rubicone





Villa Francesca
Prosecco DOC
Frizzante



Villa Francesca
Vino Rosso
Amabile



Villa Francesca
Vino Rosso
Secco



Villa Francesca
Vino Bianco
Amabile



Villa Francesca
Vino Bianco
Secco



Villa Francesca
Spumante bianco
o Spumante moscato



Villa Francesca
Spumante Rosso



F. Cresci-Scritti
Pinot Grigio DOC
delle Venezie



F. Cresci-Scritti
Pinot Grigio DOC
delle Venezie "Blush"



F. Cresci-Scritti
Soave DOC



F. Cresci-Scritti
Vermentino IGT
Terre Siciliane



F. Cresci-Scritti
Fiano IGT
Terre di Chieti



Olympus
Primitivo IGT
Salento



Olympus
Chardonnay IGT
Terre Siciliane



Collina d'Estate
Shiraz IGP
Terre Siciliane



Collina d'Estate
Valpolicella
DOC



Abati Regali
Chardonnay DOC
Grave Friuli



Abati Regali
Pinot Grigio DOC
Grave Friuli



Abati Regali
Sauvignon DOC
Grave Friuli



Abati Regali
Cabernet Sauvignon DOC
Grave Friuli



Abati Regali
Merlot DOC
Grave Friuli



Abati Regali
Chianti DOCC



Abati Regali
Sangiovese IGT
Rubicone



Abati Regali
Sangiovese Rosato IGT
Rubicone



Abati Regali
Soave DOC



Abati Regali
Chardonnay
Trebbiano IGT
Rubicone



Abati Regali
Pinot Grigio IGT
Terre di Chieti



Abati Regali
Pinot Grigio Blush
IGT Terre di Chieti



Stefano
Barolo
DOCC



Stefano
Brunello di
Montalcino DOCC



San Girolamo
Grillo DOC
Sicilia



San Girolamo
Chianti DOCC



San Girolamo
ASTI DOCC
Spumante Dolce



Essentia
Sangiovese IGT
Rubicone Senza
Solfiti Aggiunti



Enzo Vincenzo
Amarone
Valpolicella DOCC



Enzo Vincenzo
Ripasso
Valpolicella DOC





Enzo Vincenzo
Puglia IGT Rosso
Da Uve Appassite



Enzo Vincenzo
Recioto DOCG
della Valpolicella



Enzo Vincenzo
Recioto DOCG
Di Soave



Letizia
Merlot



Sgarzi
Moscato



Sgarzi Luigi
Dolce Vita
Vino Rosso



Letizia
Trebbiano IGT
Rubicone



Letizia
Sangiovese IGT
Puglia



Letizia
Sangiovese IGT
Rosato



Sgarzi
Malvasia IGT
Rubicone



Vero Rubino
Rosso IGT
Puglia



T'aspetto
Chianti DOCG



Sgarzi Luigi
Chianti DOCG



Sgarzi Luigi
Chardonnay
Italia
Organic



Sgarzi Luigi
Sangiovese IGT
Rubicone Rosato
Organic



Sgarzi Luigi
Sangiovese IGT
Rubicone
Organic



Sgarzi Organic
Sangiovese IGT
Rubicone



Sgarzi Organic
Montepulciano
d'Abruzzo DOC



Sgarzi Organic
Nero d'Avola DOC
Sicilia



Sgarzi Organic
Merlot
Italia



Sgarzi Organic
Cabernet Sauvignon
Italia



Sgarzi Organic
Primitivo IGT
Puglia



Sgarzi Organic
Pinot Grigio IGT
Terre di Chieti



Sgarzi Organic
Trebbiano
d'Abruzzo DOC



Sgarzi Organic
Chardonnay IGT
Colline Pesaresi



Cinque Bicchieri
Chardonnay IGT
Terre di Chieti
Organic



Cinque Bicchieri
Montepulciano
d'Abruzzo DOC
Organic



Cinque Bicchieri
Prosecco DOC
Frizzante



Il Centro
Sangiovese IGT
Rubicone



Il Centro
Pinot Grigio DOC
delle Venezie



Movimento
Trebbiano IGT
Rubicone



Movimento
Sangiovese IGT
Puglia



Movimento
Sangiovese IGT
Rosato



Ponte Antico
Sangiovese IGT
Rubicone



Ponte Antico
Sangiovese Rosato IGT
Rubicone



Ponte Antico
Trebbiano IGT
Rubicone





Ponte Antico
Pinot Grigio IGT
Terre di Chieti



Il Piatto
Pinot Grigio DOC
delle Venezia



Il Piatto
Pinot Grigio Blush DOC
delle Venezia



Il Piatto
Primitivo IGT
Salento



Il Piatto
Negroamaro IGT
Puglia



Il Piatto
Sangiovese IGT
Puglia



Pinot Grigio IGT
Terre degli Osci



Sangiovese IGT
Marche



Trebbiano IGT
Rubicone



Perla Rosa
Spumante
Rosato



Perla Rossa
Lambrusco DOC
Grasparrorsa



Sgarzi Luigi
Lambrusco Rosso
IGT Emilia



Sgarzi Luigi
Lambrusco Rosato
IGT Emilia



Sgarzi Luigi
Lambrusco Bianco
IGT Emilia



Perla Bianca
Prosecco DOC
Spumante



Sangiovese IGT
Puglia



Malvasia IGT
Rubicone



Ciao
Chardonnay IGT
Terre di Chieti
Organic



Ciao
Sangiovese IGT
Terre di Chieti
Organic



Ciao
Pinot Grigio IGT
Terre di Chieti
Organic



Ciao
Primitivo Merlot
IGT Puglia



Ciao
Rosso
Amabile



Ciao
Rosso
Secco



Ciao
Bianco
Amabile



Ciao
Bianco
Secco



Ciao
Vino
Bianco



Ciao
Vino
Rosso



Ciao
Rosato IGT
Veneto



Ciao
Bianco IGT
Veneto



Ciao
Moscato IGT
Rubicone



Ciao
Sangria



Ciao
Sfriz



Ciao
Lemon Peach



Ciao
Mojito



Ciao
Lemon Peach
Aromatized non-alcoholic
beverage



Ciao
Pinot Grigio





Ciao Rosso



Villa Francesca Merlot



Sangiovese IGT Marche



Pinot Grigio IGT Terre Degli Osci



Perla Rossa Merlot Italia



Perla Rossa Moscato IGT Rubicone



Perla Rossa Rosato Italia



Letizia Fragolino Rosso



Letizia Fragolino Bianco



Sgarzi Luigi Maracujia Alcohol Free



ZERO%ZERO Bianco Frizzante



Sgarzi Luigi Merlot Grape Juice



Sgarzi Luigi Chardonnay Grape Juice



Sgarzi Luigi Blanc De Blancs Sparkling Grape Juice



Villa Irene Alcohol free Bianco



Villa Irene Alcohol free Rosso



Villa Irene Alcohol free Spumante



Zero Alcohol Spumante Rosso Alcohol-free



Zero Alcohol Spumante Bianco Alcohol-free



Perla Rossa Prego



Luigi Leonardo Glühwein



Luigi Sgarzi Vermouth



Italian Spritz



Perla Blu



Sangria

Notes

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Stefano Sgarzi



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Sgarzi Family

Our Italian Selection



Guidelines for alcohol consumption:

Dear Customer, “Responsible drinking” means balancing your enjoyment with potential risks. Don’t drink in situations when the effect of alcohol can put your safety or your health at risk such as: when your age is below legal drinking age / when driving a car, motorbike or operating machinery when pregnant or breastfeeding / when using drugs or medicine.

For more information visit the guidelines based on the World Health Organisation research on the use/abuse of alcohol (www.who.int).

- Enjoy our brands responsibly -

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10/2022