
Dedicato A Nizza DOP

Villa Giada

Code: VLG-1736 Region: Piedmont Service temperature: 65°F

Description

Intense ruby red with purple reflections. Perfume rich and intense, full and persistent with scents of liquorice and tobacco. Taste Smooth and warm. Scents of liquorice and dark cherry, with a long finish rich of balsamic notes. Cocoa and spicy very intense.

Vinification

Alcoholic fermentation is carried out in stainless steel vats at a constant temperature with skin contact maceration for at least three weeks. After, the malolactic fermentation is naturally carried out. In the first months of the year following the harvest, the wine is transferred in small oak barriques.

Ageing

Small oak barriques for at least 18 months followed by 1 year in bottle before release

Harvesting

Hand harvested at the beginning of October

Rating

Gambero Rosso: 2 Glasses

Note

Vegan - Serve after a moderate oxygenation.

Vintage: 2015

Geographical indication: DOP Nizza

Varietal wine: 100% Barbera

Training System: Guyot

Soil: Clay and calcareous

Volume: 750 ml Alcohol: 14.5% Acidity: Sugar: 2 g/l

Food Pairing

It pairs perfectly with full bodied main course



Still - Red

Monteti IGT Toscana

Tenuta Monteti

Code: MNT-718 **Region:** Tuscany **Service temperature:** 65°F

Description

Deep ruby red, offers a wide range of aromas: dark fruit, spices, cocoa, cassis, leather, Mediterranean woodland with balsamic and floral hints. In the mouth is enveloping, long and elegant, sustained by a good acidity and a fine tannins structure.

Vinification

Temperature-controlled spontaneous fermentation with indigenous yeasts. The vinification of the grapes from the various plots takes place separately. Maceration up to 21 days depending on variety. Long contact with less to reduce the use of sulphites

Ageing

20 months in medium-toasted French oak barriques (70% new and 30% of second passage). Followed by 24 months of bottle ageing. No fining or filtering.

Harvesting

Manual Harvesting, first week of september

Rating

Gambero Rosso: 2 Red Glasses

Bibenda: 4 Grappoli

Note

Certified VIVA Sustainable Wine

Vintage: 2013-2008

Geographical indication: IGT Toscana

Varietal wine: 55% Petit Verdot, 25% Cabernet Sauvignon, 20% Cabernet Franc

Training System: Spurred cordon

Soil: Complex, stony structure on a substratum of clay

Volume: 750 ml - 1.5l **Alcohol:** 14% **Acidity:** 5.7 g/l **Sugar:** 0 g/l

Food Pairing

Game, lamb, both grilled and elaborated meat preparations



Still - Red

Franciacorta Cuvee Brut DOCG

Lantieri De Paratico

Code: LNT-1750 **Region:** Lombardy **Service temperature:** 46°F

Description

Pale gold. Intense, very pleasant and delicate. Elegant, fresh, lightly soft and sweetish.

Vinification

Soft pressing of grapes, fermentation in steel vats and small oak casks at controlled temperature, wine is kept in contact with the yeasts by batonage. Drafting and re-fermentation in the bottle where it is aged on the yeasts for 24 months.

Ageing

Permanence in bottles in contact with yeasts for 24 months

Harvesting

Hand-picked grapes august - september

Note

Organic

Vintage: NV

Geographical indication: DOCG Franciacorta

Varietal wine: Chardonnay 80% - Pinot Bianco 10% - Pinot Nero 10%

Training System: Cordon

Soil: Silicious Clayey

Volume: 750 ml **Alcohol:** 12.5% **Acidity:** 6.4 g/l **Sugar:** 5.5 g/l

Food Pairing

Versatile. Starters, salami and other cold meats, fish, grilled and roast chicken, guinea fowl, veal and rabbit, stews, and soft cheeses.



Sparkling - White