



### Pinot Grigio delle Venezie D.o.c.

Straw yellow color, it has vaguely greenish reflections. The scent is delicate, pleasing but rather intense and sharp. Dry, warm, structured and substantially harmonious flavor. Serve fresh at 50-53°F.



### Sauvignon Blanc Tre Venezie I.g.t.

Pale yellow color, fresh, with hints of pepper, asparagus, sage and wild mint, recalls peach and apricot flavors. Persistent, rich in mineral. Perfect with dishes rich in vegetables, asparagus, risotto and fettuccine with shrimp and lemon. It comfortably accompanies light cheeses, especially ricotta. Serve at a temperature of 50-52°F.



### Rose I.g.t.

The wine is a medium intensity rosè, with bright pink shades. The scent is pronounced and persistent, recall wild berries. The taste is dry but well balanced, soft. The finish is dry and fruity. Serve fresh at a temperature of 50-52°F.



### Cabernet Sauvignon Sicily I.g.p.

Bright red color, brilliant. Intense and penetrating scent that reminds the currant and blueberries, dominated by herbaceous note. Taste dry and very elegant, it marries roast, white and red meat as well as game. Serve at a temperature of 64-68°F.



### Montepulciano d'Abruzzo D.o.c.

Intense red color, tending to violet. Intense aroma, dry, full flavor, sapid and soft. It goes with meat of all kinds even preserved, seasoned cheese, game. Serve at a temperature of 64-68°F.

