



GENERAZIONE **VIGNETI**

W I N E C A T A L O G U E





GENERAZIONE
VIGNETI



VALIANO

CHIANTI CLASSICO



TENUTA
MORAIA

MAREMMA TOSCANA



VILLA AL CORTILE

MONTALCINO



REGIO CANTINA

VULTURE



TORRE MORA

ETNA

Between resourcefulness and audacity, "Generazione Vigneti" was created to enclose, under its name, all the estates of the Piccini family. Since 1995 the fourth generation of the historic Tuscan family has invested in the most suitable areas of the Italian wine scene. Year after year, the project has grown with vineyards and estates spread across the country, always keeping in mind the axiom one vine one territory; the cornerstone of Generazione Vigneti. From this deep bond with the land, the family has formed its legacy for the future.

Today, the helm of the family is entrusted to the hands of the fifth generation made up of Ginevra, Benedetta and Michelangelo Piccini, supported by the winemakers Alessandro Barabesi and Pasquale Presutto. The new route consolidates the attention for the territory, with a fresh and dynamic vision that makes experimentation its flagship. By highlighting terroir's crucial role, the project aims to narrate the peculiarities and nuances of five corners of the Bel Paese.

The oenological itinerary traced out by the fifth generation starts from the hills of Valiano in the heart of the Chianti Classico, skirts the Tuscan Maremma, where Tenuta Moraia stands, and continues in the kingdom of Brunello, home of Villa al Cortile. Two volcanic estates complete the scene: Torre Mora, on Etna's threshold, and Regio Cantina in Aglianico lands, at the foot of the Mount Vulture, in Basilicata. Last year, finally, the Piccini family's wine-growing journey includes a new stage: the historic Piedmontese cellar "Porta Rossa", in the Langhe. Here, thanks to the support of local winemakers, a meticulous supply chain project is carried out.

"Generazione Vigneti" shares a common thread respect for a production philosophy fostering a close relationship between the wines and their places of origin, highlighted by a sustainable and ecological approach to farming starting with organically managed vineyards.





VALIANO

CHIANTI CLASSICO

In the heart of the Chianti Classico, stands Fattoria di Valiano, among the hills of Castelnuovo Berardenga, covering a total area of 230 hectares, of which 75 cultivated. The estate is named after a Roman commander who received these lands for his valor on the battlefield. Over the centuries, the estate still has its leader: the fifth generation of Piccini family. The vineyards, all organically run, are constantly inspected by Pasquale Presutto, the Valiano Technical Director, who handles every hectare of land with method.

Following this road, Pasquale is leading a small revolution on the estate, carefully monitoring the vineyards. Its philosophy matches that of the Piccini family: ensuring the health of the surrounding environment to produce classy wines. It is a time-consuming work, in constant dialogue between the introduction of innovative techniques and the respect of nature's pace.

The absolute ruler of Valiano is obviously the Chianti Classico. However, the estate offers in particular three very special wines: Pècchero, a love poem dedicated to Cabernet Franc; Donna di Valiano, a graceful blend with Chardonnay and Vino in Musica, result of the encounter between Pierangiolo Piccini's love for wine and the art of Giuseppe Chiari.

VALIANO

PÈCCHERO

Toscana

IGT

“A great wine deserves a great glass” said Pierangiolo Piccini, smiling at his grandson Michelangelo. Grandfather’s words fascinated the boy, who has always carried them in his heart. Many years later, the young Michelangelo embarks on a long oenological journey, with flair and dedication. The result of this research is Pècchero, a love poem dedicated to Cabernet Franc that portrays the exuberant soul of its creator. But above all, Michelangelo’s wine is a moving homage to the words of his grandfather: Pècchero, in fact, comes from an ancient Italian word, which meant ‘large glass’. Sublime compendium of inspiration and instinct, this wine is a real family picture.

PRODUCTION AREA

Among the smooth Tuscan hills stands Vagliagli, set in the lands of Castelnuovo Berardenga. Here the nature has shaped a unique terroir, laying the foundations for Pècchero excellence. The first vineyard rises at an altitude of 360 m a.s.l. on a texture of gray-brown clay, calcilutite and rock. The second plot covers the slopes near the cellar, about 300 m a.s.l.; its 35-year-old vines were planted on a soil rich in marine sediments and characterized by a sandy texture and a good percentage of skeleton. Both vineyards enjoy an excellent east south-east exposure, while the gentle breezes caress the plants, thanks to the continental climate. The annual rainfall guarantees a constant water supply for the vines, with 700/800 mm of rain.

AGEING

The wine undertakes a long aging period of 18 months: 12 months in new barriques and 6 months in second and third passage barriques. Then, the wine rests for 18 months in bottle.

TASTING NOTES

With its intense purple color, Pècchero paints a rich fresco of floral touches and fruity notes. Blackberries, plums, chocolate, cinchona, black pepper, bergamot, and juniper berries highlight the aromatic inlay of laurel, sage, and talc. Vanilla and toasting hues enhance the aromatic outfit, sumptuous yet balanced. With structure and persistence, the palate orchestrates a smooth harmony among the velvety tracks of the tannins. The savory tones accompany towards a concentrated and long finish, as an emotional and noble sip unfolds.

GRAPES

Cabernet Franc

PAIRINGS

It perfectly matches with red meats, game and cheeses.

ALCOHOL CONTENT

13,5% Vol

SERVING

TEMPERATURE

18°C

BOTTLE

0,75 L





il mio
Cabernet Franc
M. Delonghi

VALIANO



SAN LAZZARO

Chianti Classico - Gran Selezione DOCG

San Lazzaro is the sublime synthesis between Sangiovese and its cru of origin, at 360 m above sea level and with south-west exposure. The vineyards, planted in 2006, rest on a clayey soil, with the presence of rock.

PRODUCTION AREA

Castelnuovo Berardenga

GRAPES

Sangiovese

ALCOHOL CONTENT

14,5% Vol.

AGEING

18 - 20 months in large French oak barrels

TASTING NOTES

It proudly shows a superb ruby red colour, enriched by precious purple hues. Its delicious fruity bouquet offers sumptuous aromas of black cherry, raspberry and vanilla. The soft tannic texture gives the wine an enchanting persistence, which gently leads to a pleasant savoury note.

PAIRINGS

It goes well with spicy dishes, savoury stews, beef fillet with green peppercorns, roast veal bacon, truffle and aged cheeses.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

VALIANO



VINO IN MUSICA

Toscana

IGT

Vino in Musica is the story of the encounter between Pierangiolo Piccini's passion for music and the talent of the artist Giuseppe Chiari, whose works enrich the label. It is a fusion of two arts, a real masterpiece that enchants the senses.

PRODUCTION AREA

Castelnuovo Berardenga

GRAPES

50% Sangiovese, 50% Cabernet Sauvignon

ALCOHOL CONTENT

14% Vol

AGEING

18 months in 225 l French oak barriques.

TASTING NOTES

Keeping in line with its musical theme, Vino in Musica shows harmony and balance, with rich mouthfeel and persistent finish. Delicate floral notes, red fruit, mineral impressions and coffee. Intense flavours evolving into a complex mix of strawberries, plums, black cherries and hints of chocolate, outlined by soft tannins. A wine with great aging potential.

PAIRINGS

Perfect with red meat, game and cheeses.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

VALIANO



6.38

Chianti Classico - Gran Selezione DOCG

The wine takes its name from the extension of its vineyard of origin, underlining the close bond that binds each bottle of the estate to its territory. Our team is committed to produce elegant wines that reflect the Tuscan soul and the typical characteristics of each individual vineyard.

PRODUCTION AREA

Castelnuovo Berardenga

GRAPES

90% Sangiovese, 8% Colorino, 2% Canaiolo

ALCOHOL CONTENT

14% Vol.

AGEING

18 months in 10-20 hl French oak barrels for the Sangiovese, 18 months in barriques for the Cabernet and Merlot, 6 months in bottle.

TASTING NOTES

Bright ruby colour with purple hues. Spicy notes such as ginger, orange zest, anise and a hint of vanilla are well integrated in a wealth of black berries. Elegant, fresh and juicy palate dominated by dark cherries into a frame of round tannins. Generous finish with persistent black pepper, liquorice, black fruit flavours.

PAIRINGS

Savoury meat dishes, such as baked kid, Florentine brisket and mixed grills.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L - 1,5 L

VALIANO



POGGIO TEO *Chianti Classico Riserva* DOCG

Among the hills of Valiano, the Poggio Teo cru stands out with its old vines full of juicy Sangiovese. From this exclusive selection, a small masterpiece is born: the Poggio Teo Chianti Classico Riserva. Its vines grow in the highest part of the Poggio Teo hill, on sandy soil with a significant presence of sandstone.

PRODUCTION AREA

Castelnuovo Berardenga

GRAPES

Sangiovese

ALCOHOL CONTENT

14,5% Vol.

AGEING

18 months in large French oak barrels,
12 months in bottle.

TASTING NOTES

Ruby red colour, crossed by elegant purple reflections. The nose offers nuances of red cherries and blackberries, supported by aromatic herbs. Freshness and fullness characterize the sip. The old vines add a mineral and savoury trait, with smoky touches that enhance the sweetness and roundness of the grape. The sparkling tannic texture strongly supports the wine and ensures intriguing evolutions in the future.

PAIRINGS

It is perfect with game, roasted meat, veal scaloppini with mushrooms and long-aged cheeses.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L - 1,5 L

VALIANO



POGGIO TEO *Chianti Classico* DOCG

The genuine notes of Poggio Teo Chianti Classico proclaim the supremacy of the vineyard and its cru in enhancing the authentic characteristics of a wine. Its vineyards flank the three sides of the hill Poggio Teo, from which it owes its name.

PRODUCTION AREA

Castelnuovo Berardenga

GRAPES

90% Sangiovese, 10% Merlot

ALCOHOL CONTENT

13,5% Vol.

AGEING

3 months in barriques, 9 months in big oak barrels and 3 months in bottle.

TASTING NOTES

Intense ruby red colour with garnet hues. Warming reminiscences of red cherry, agapanthus flowers, and pepper are embraced by lavender and white musk. The palate is generous, opulent and harmonious, without losing its freshness. The ferrous touch of the vine of origin gives the wine roundness. The firm tannic texture ensures intriguing evolutions in the future.

PAIRINGS

Ideal with pappardelle with hare and tagliatelle with meat sauce. Also excellent with traditional Tuscan main courses: mixed boiled meat, Florentine-style tripe and sliced rosemary streak.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L - 1,5 L

VALIANO



Chianti Classico DOCG

The wines of Valiano evoke the moving beauty of Tuscany, celebrating its ancient lands and its immortal charm, suspended between a smile and a glass of Chianti Classico.

PRODUCTION AREA

Castelnuovo Berardenga

GRAPES

95% Sangiovese, 3% Colorino, 2% Merlot

ALCOHOL CONTENT

13,5% Vol.

AGEING

3 months in big wooden barrels

TASTING NOTES

Enveloping aroma of violets and wild berries. The sip is full and balanced, supported by a superb structure. The velvety tannic texture accompanies towards a soft finish of fruity notes.

PAIRINGS

It perfectly matches with Tuscan appetizers, as platter of cold cuts and "milza crostini", and also with traditional first dishes, such as pappardelle with wild boar sauce.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

VALIANO

DONNA DI VALIANO

Chardonnay Toscana

IGT

Donna di Valiano is a delicate tribute to the woman of the Piccini family, which have always played a crucial role in our history. This wine is dedicated to them and to all the women of the world.



PRODUCTION AREA

Castelnuovo Berardenga

GRAPES

92% Chardonnay, 5% Sauvignon Blanc, 3% Trebbiano

ALCOHOL CONTENT

13% Vol

AGEING

Approx. 50% of the wine is aged for 3 months in French oak barriques.

TASTING NOTES

Donna di Valiano spreads its soft embrace of fruity notes. Sumptuous aromas of peach and pineapple blend with hints of vanilla and butter. On the palate it has an excellent structure, round and elegant. The finish is satisfying, caressing and enveloping.

PAIRINGS

Ideal with fish-based dishes, such as risotto with scampi cream, lemon risotto and grilled prawns and squid. Surprising with steamed prawn ravioli.

SERVING TEMPERATURE

12°C

BOTTLE

0,75 L







T E N U T A
M O R A I A
M A R E M M A T O S C A N A

Caressed by the sea breezes, Tenuta Moraia is located in the heart of the Tuscan Maremma, near the ancient village of Gavorrano. The maritime influence, favoured by the nearby Gulf of Follonica, mixes here with the smoothness of the hills and the warm sun of these lands. The estate consists of 160 farmed hectares of land, 60 of which are organic.

Cradled by the sea, the vines grow in the thresholds of the surrounding woods, throughout a natural path from the hinterland of Maremma to the sea. Sea breeze and heavy rainfalls balance the scorching climate, making these lands a unique gem.

Tenuta Moraia stands in an area characterized by modern and vibrant wines, bringing with them the charm of their native land: Maremma. Constant attention to quality is a key rule in the estate. However, nothing would be possible without the generosity of the soil, which offers high-quality raw materials to the winegrowers.



APRICAIA

TENUTA
MORAIA

T E N U T A
M O R A I A

APRICAIA

Toscana

IGT

The Maremma is a rich and generous land that retains an indomitable and wild spirit inside. Its endless horizons, that tumble into the sea, showcase the beauty of nature. This land of boundless terrain, bathed in sunshine, is celebrated by Apricaia (composed of Latin “apricus”, meaning sunny and open, and the suffix “-aia”, meaning abundance). Located in the apical areas of our estate, the Apricaia vineyards enjoy perfect exposure to the sun and sea breezes. Symbolizing the indomitable and free spirit of these lands, Apricaia embodies the infinite love story between Tuscany and the vine.

PRODUCTION AREA

Where the sea meets the land, beyond the green Tuscan hills, Tenuta Moraia stands, surrounded by the echoes of waves, in the heart of Tuscan Maremma. Here, every day, the sun blesses the vineyards with its rays, watching over the impressive biodiversity that reigns in the Maremma lands. The vines lay on clay soils intertwined with limestone conglomerates. In this patch of land, cool currents blow from the waves and abundant rain temper the heat of the climate, reducing the temperatures. Exceptional climatic characteristics ensure long and constant ripening, in the midst of lush vegetation.

AGEING

Cabernet and Merlot grapes are carefully selected by hand and vinified separately. After crushing and destemming operations, the must is macerated in steel tanks. Frequent punching down ensures intense extraction of color, complexity and soft tannins. Fermentation takes place at a controlled temperature, followed by aging in barrels. The final blend is determined by our team of winemakers after a period of 12 months. Finally, the wine concludes its refinement process in second-passage French barriques, where it remains for another year. Before being released, Apricaia rests in the bottle for four months.

TASTING NOTES

Apricaia displays a precious ruby red color in the glass. Hibiscus and violet notes dance together in the enveloping embrace of Mediterranean herbs. The fruity essences of morello cherry, strawberry and blueberry stand out, framed by the delicious harmonies of chocolate. In every sip, Apricaia reveals its wonderful complexity and elegance. Intense liquorice and mineral notes caress the palate, while a smooth and silky tannic texture accompanies the finish.

GRAPES

40% Cabernet Sauvignon
40% Merlot
20% Cabernet Franc

PAIRINGS

Ideal with long-cooking dishes, such as peposo, stew and game-stew, especially wild boar.

ALCOHOL CONTENT

14% Vol

SERVING

TEMPERATURE

18°C

BOTTLE

0,75 L



T E N U T A
M O R A I A

PERPIERO

Toscana

IGT

It is a quiet summer day. Sunlight warms the generous Tuscan hills overlooking the sea. Immersed in this paradise, Pierangiolo Piccini walks among the vines. His footsteps sink into the warm earth. Suddenly, he pauses, breathes in the sea air, and lets his eyes soak up the rhythmic ups and downs of the rows. In the blink of an eye, Pierangiolo's instinct anticipates agronomic calculations, seeing future horizons that only an artist can imagine. Following his intuition, Pierangiolo invests in these hills by acquiring Tenuta Moraia, the stroke of genius of a wine master. Years later, his heirs decide to celebrate his brilliant foresight with a delicate tribute: Perpiero (Italian, for "dedicated to Piero", nickname of Pierangiolo), a sumptuous and elegant wine that has its roots in those rows that captured Pierangiolo's heart.

PRODUCTION AREA

There is a unique place in the charming southern Tuscan coast where winds and currents meet, and the subsoil unveils its marine origin. The grey-blue and red clays on the surface mixed with spotted limestone and oceanic conglomerates give rise to a soil that unleashes the tannic potential and structure of Sangiovese with unparalleled grace and elegance. Other vineyards on sandy and gravel-rich soils complete this mosaic of influences and aromas, expressing the terroir through the grapes typical of Bordeaux's finest red wines.

AGEING

Cabernet Sauvignon and Cabernet Franc are aged in new French oak barriques while the Sangiovese rests in 15 hl barrels for 12 months.

TASTING NOTES

The delicate bouquet offers floral echoes of hibiscus, fragrant daphne and violet. Strawberries, blueberries, cassia and fuji apple reveal a nice fruity profile, supported by the balsamic touch of thyme and bay. The taste is smooth and intense with a component of Sangiovese that dance gracefully on the palate, while the depth of the Cabernet Sauvignon acquires thickness sip after sip. The slightly spicy tannins complete the acidity, balancing the exuberant fruity profile. The finish is festive and elegant with chiaroscuro notes of undergrowth and Mediterranean spices.

GRAPES

40% Cabernet Sauvignon,
40% Sangiovese,
20% Cabernet Franc

PAIRINGS

Ideal for peposo, stews, stewed wild boar and spezzatino.

ALCOHOL CONTENT

14% Vol

SERVING

TEMPERATURE

18°C

BOTTLE

0,75 L - 1,5 L - 3 L - 6 L

T E N U T A
M O R A I A

VESPER

Rosso Maremma Toscana Riserva
DOC

The fresh sea breezes and the sun caress the vineyards of Tenuta Moraia, giving an enveloping and fragrant wine, an authentic expression of this magnificent land.



PRODUCTION AREA

Maremma Toscana

GRAPES

60% Sangiovese, 40% Cabernet Sauvignon

ALCOHOL CONTENT

14% Vol.

AGEING

18 months in first and second-use
French oak barriques

TASTING NOTES

Vesper exhibits deep ruby red colour, releasing subtle notes of myrtle and black cherry. This aromatic bouquet is complemented by cocoa and coffee undertones. The palate experience accentuates its fruity character, emphasizing an elegant and velvety profile. Smooth tannins mark the palate, guiding it towards a prolonged and balanced finish.

PAIRINGS

Perfect with traditional first dishes, as pumpkin tortelli and pici all'aglione, but also with grilled meat and game.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

T E N U T A
M O R A I A

ALBUS

Bianco Maremma Toscana Riserva
DOC



After harvest, the Albus grapes are cryomacerated on their skins for six hours at 5-8°C. This process allows the fruit's primary aromas to be extracted, resulting in an intense and well-defined fruity profile. In addition, the brief contact with the skins ensures a light tannins.

PRODUCTION AREA

Maremma Toscana

GRAPES

Vermentino

ALCOHOL CONTENT

12,5% Vol.

AGEING

The wine undertakes bâtonnage for five months.

TASTING NOTES

The delicate fragrances of Albus release an intense bouquet of citrus, anise, ginger and pineapple, wrapped in honey hue. Aromatic herbs give freshness and liveliness, thanks to the brilliant balsamic notes. The sip flows soft and harmonious, recalling the complex fruity nuances of the bouquet. The long finish reveals savoury and marine hints, like a deep breath by the sea.

PAIRINGS

It perfectly matches with grilled fishes, shellfish, risottos and poultry.

SERVING TEMPERATURE

12°C

BOTTLE

0,75 L

T E N U T A
M O R A I A

VERMENTINO BRUT

Maremma Toscana

DOC

The seductive charm of the Maremma, emerging from the warm concert of the waves, blends into a delicate perlage of this wine, giving the most crystalline expression of this rich and wild land.

PRODUCTION AREA

Maremma Toscana

GRAPES

Vermentino

ALCOHOL CONTENT

12% Vol.

AGEING

6-9 months "sur lies". After a slow refermentation in a small pressurized tank. Once the right complexity and structure are achieved, with extremely fine and persistent bubbles, the final dosage and bottling takes place.

TASTING NOTES

On the nose it narrates Vermentino's love for the sea. Tropical notes of guava and pineapple stand out, combining with aromatic herbs such as anise and sage; a citrus touch and a slight spiciness complete the picture. The foam is lively and amusing like the sea breeze; the final has a beautiful richness which embraces without losing the simplicity of a shell sleeping on the seashore.

PAIRINGS

A sapid and dynamic wine, dry enough to pair with seafood, baked fish and fish soups, but it's also an excellent choice for apertifs, sushi and sashimi.

SERVING TEMPERATURE

6-8 °C

BOTTLE

0,75 L



T E N U T A
M O R A I A

IL CALANDRINO

*Vermentino Maremma Toscana
DOC*

*As seductive as the brilliant lapping of the waves, Vermentino tells
the love story between the Maremma and the sea.*



PRODUCTION AREA

Maremma Toscana

GRAPES

Vermentino

ALCOHOL CONTENT

13% Vol.

AGEING

3 months "sur lies".

TASTING NOTES

A rich and refreshing Vermentino. The wine exhibits a floral bouquet mixed with intriguing fresh herbs. The palate is round yet mineral with a slightly salty finish.

PAIRINGS

Ideal with grilled fish, fried calamari, fish first dishes, such as spaghetti with clams and venere rice with prawns; perfect for aperitifs.

SERVING TEMPERATURE

12°C

BOTTLE

0,75 L

T E N U T A
M O R A I A

IL VANESIO

Rosato Maremma Toscana

DOC



This wine recalls the prosperous encounter between the sinuous waves of the sea and the fertile Tuscan hills, a marriage enhanced by the extreme elegance of its aromas.

PRODUCTION AREA

Maremma Toscana

GRAPES

80% Sangiovese, 20% Syrah

ALCOHOL CONTENT

12,5% Vol.

AGEING

3 months "sur lies".

TASTING NOTES

A pale rosè, with an intense, almost sweet, red fruity aroma typical of the Maremma region. Soft and round on the palate supported by ripe raspberry notes while the crisp acidity and orange peel note make this wine complex and elegant.

PAIRINGS

Perfect with smoked or fatty fishes, or meat appetizers, such as steak tartare or carpaccio with rocket and Grana Padano.

SERVING TEMPERATURE

12°C

BOTTLE

0,75 L

T E N U T A
M O R A I A

IL PACCHIA
Maremma Toscana
DOC

This exquisite wine pays homage to Girolamo del Pacchia, whose poignant art was considered a treasure of grace and refinement.



PRODUCTION AREA

Maremma Toscana

GRAPES

60% Sangiovese, 20% Syrah, 20% Merlot

ALCOHOL CONTENT

13,5% Vol.

AGEING

6 months in barrique

TASTING NOTES

"Il Pacchia" has a deep ruby red colour, with brilliant shades. The nose shows berry fruits, ripe black cherries, and plum notes at the end. With a structured and rounded palate, the taste reflects the intensity of the bouquet. "Il Pacchia" is a rich, well-balanced wine with a long finish, and a delicious, fruity profile supported by a touch of vanilla from French oak.

PAIRINGS

It perfectly matches with cold cuts appetizers, focaccia bread and crostini, but also for tomato-based first dishes or cacciucco alla livornese.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L



39

HL25

VINO ROSSO
ATTO A
BRUNELLO
DI
MONTALCINO
2011

40

HL25

VINO ROSSO
ATTO A
BRUNELLO
DI
MONTALCINO
2013



VILLA AL CORTILE

MONTALCINO

Nestled within the realm of Italian wine excellence, Villa al Cortile captures the spirit of Montalcino, crafting a Brunello of remarkable character and structure. The estate's vineyards span 5 hectares, strategically positioned across the most prestigious areas of the appellation.

Two hectares lie in the valley between Torrenieri and Cerretalto, along the right bank of the Orcia River, at an elevation of about 220 meters. The diverse blend of sandy and clay-rich soils yields wines celebrated for their deep complexity, seamlessly balancing freshness with elegance. On the slopes of the Torrenieri hills, at an altitude of 270 meters, an additional two hectares thrive, benefiting from an ideal west and southwest exposure. The predominance of calcareous-clay soils provides the foundation for wines known for their robust tannic structure and notable complexity.

Finally, the remaining hectare rises to an altitude of approximately 370 meters, overlooking Monte Amiata, an ancient, inactive volcano whose millennia of lava flows have enriched the land. Here, the calcareous soil, rich in skeleton and minerals, allows the Sangiovese to fully express its power and vibrancy.

VILLA AL CORTILE



Brunello di Montalcino Riserva

DOCG

Our Brunello di Montalcino Riserva is the result of the best selected barrels because of their excellence, reflecting the uniqueness of Sangiovese and its native vineyards.

PRODUCTION AREA

Montalcino

GRAPES

Sangiovese

ALCOHOL CONTENT

14,5% Vol.

AGEING

5 years of which 36 months in oak barrels of 25/50 hl, followed by 6 months in bottle.

TASTING NOTES

Concentrated and dense, with notes of dark plums, dried raspberry, tobacco and leather. The wine offers a bright garnet colour with power and fine tannins on the finish.

PAIRINGS

It is a perfect companion to red, smocked, roasted or grilled meats, especially Florentine steak.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

VILLA AL CORTILE



Brunello di Montalcino

DOCG

The ancient Montalcino area is the cradle of the Italian oenological excellence. The Sangiovese of these lands gives an elegant wine, a refined interpreter of this magnificent slice of Tuscany.

PRODUCTION AREA

Montalcino

GRAPES

Sangiovese

ALCOHOL CONTENT

14% Vol.

AGEING

4 years of which 24 months in 25/50 hl oak barrels, then 6 months in bottle.

TASTING NOTES

Ruby red colour, with elegant garnet nuances. It gives off fruity hints, such as cherry, chiseled with reminiscences of cloves and liquorice. On the palate it reveals a geometric tannic texture, spreading a warm embrace of blackberries and raspberries in the mouth.

PAIRINGS

It is perfect with feathered and furred game, with succulent mushroom-based side dishes. Ideal with truffle tagliolini.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

VILLA AL CORTILE



Rosso di Montalcino

DOC

The Rosso di Montalcino - younger brother of the famous Brunello - stands out for its fresh and lively tones, woven into a vigorous structure.

PRODUCTION AREA

Montalcino

GRAPES

Sangiovese

ALCOHOL CONTENT

13,5% Vol.

AGEING

12 months, 6 in oak barrels and 6 in bottle.

TASTING NOTES

Limpid ruby red colour, with an intense and persistent bouquet of red fruits and touches of violet. The sip flows soft and sinuous, among echoes of raspberry jam. Vibrant and streamlined, it delights down to the last sip.

PAIRINGS

It has both the acidity for spicy tomato pasta and meat sauces, and the richness to accompany veal, pork and beef, grilled or roasted.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L







REGIO CANTINA

VULTURE

Regio Cantina is immersed among the slopes of the extinct volcano Mount Vulture, in the village of Venosa, located on the north-western part of the Basilicata region. The estate's vineyards cover an exceptional land: the luxuriant scenery of the Vulture. The ancient volcano stands on the plateau and watches over the valleys below, giving them an exceptional terroir, which makes this land unique in the whole Mediterranean region.

The fruit of the Regio Cantina vineyards is the exquisite Aglianico del Vulture, one of the greatest excellences on the Italian wine scene. The small patch of land that encloses the Lucanian appellation perfectly interprets the combination 'one vine - one territory', very dear to our estate.

Regio Cantina has embraced an eco-friendly procedure that reflects the estate's philosophy, thanks to traditional methods and sustainable viticulture. We pay attention to the biodiversity of the vineyards, so that the plants thrive, without the use of pesticides. This means, at the same time, respecting tradition and embracing modern winemaking techniques. Passion, tenacity, love for the land and its products are the reference points for Regio Cantina, that allow our wines to be modern interpreters of the territory.



REGIO CANTINA



CAMPO MELOGRANO *Aglianico del Vulture Superiore Riserva* DOCG

Its wonderful bouquet spreads out aromas that envelop the senses with its warm and smooth tone.

PRODUCTION AREA

Vulture

GRAPES

Aglianico del Vulture

ALCOHOL CONTENT

14,5% Vol.

AGEING

24 months in French barriques; 12 months in bottle.

TASTING NOTES

Intense garnet colour. Large arrays of flavours on the nose, blackberry jam and maraschino cherries notes lead to dried flowers, dark spices and Mediterranean herbs. The attack is warm, enveloping, showing a robust yet refined tannin structure in the mouth. A long finish develops with coffee and bitter roots nuances.

PAIRINGS

Ideal with red meats, roast beef, stews, seared lamb, sausage and baked potatoes and aged cheeses.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

RISERVA

CAMPOMELOGRANO
AGLIANICO
DEL VULTURE
SUPERIORE DOCG

REGIO CANTINA

RISERVA

CAMPOMELOGRANO
AGLIANICO
DEL VULTURE
SUPERIORE DOCG

REGIO CANTINA



GENESI *Aglianico del Vulture* DOC

Its fragrant fruity scents inebriate the nose, while its pleasant softness caresses the palate until the last drop. The delicate aromas of Genesi go perfectly with cold cuts, parmigiana eggplant and succulent red meat dishes.

PRODUCTION AREA

Vulture

GRAPES

Aglianico del Vulture

ALCOHOL CONTENT

14,5% Vol.

AGEING

6 months in barriques; 3 months in bottle

TASTING NOTES

It reveals an intense ruby red, embellished with violet hues. The bouquet plays with reflections of wild strawberries and ripe plums. Genesi spreads its enveloping embrace of silky tannins on the palate, which also accompany the slightly spicy finish. The fruity reverberations define the style of a wine that can be appreciated even now.

PAIRINGS

Perfect with cold cuts, parmigiana eggplant, red meats and medium-aged goat cheeses.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

REGIO CANTINA



DONPA *Aglianico del Vulture* DOC

Volcanic and energetic like the Lucanian land, Donpà is the quintessence of Basilicata, the most authentic ambassador of this corner of Italy.

PRODUCTION AREA

Vulture

GRAPES

Aglianico del Vulture

ALCOHOL CONTENT

14,5% Vol.

AGEING

15 months in barriques; 4 months in the bottle

TASTING NOTES

Dark, deep ruby colour with vivid purple reflexes. Intense and rich aromas of bitter cherry, sweet spices and balsamic notes, supported by a chocolate touch. The palate reveals an enveloping structure with elegant tannins. The finish gives a long aromatic trail closing with flavours of rhubarb jam and delicate notes of bitter roots.

PAIRINGS

Ideal with red meats, roast beef, stews, game and spiced dishes. Its versatility makes it a great companion also for first courses based on pasta and for Asian cuisine, such as sweet and sour pork and Pekingese duck.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L





TORRE MORA

E T N A

Lying at the foot of Mount Etna, Torre Mora includes 13 hectares of vineyards, entirely organic. The key player of the estate is Nerello Mascalese, a delicious variety that has thrived along the slopes of Etna for centuries, preserving the essence of the Sicilian territory. Its grace blends together with Nerello Cappuccio to create the sublime Etna Rosso DOC, the flagship of Torre Mora.

The other main actor of Torre Mora is the Carricante, a white grape variety, which gives its freshness to the Etna Bianco DOC. Torre Mora wines enhance Nerello Mascalese's fruity profile while retaining a spicy note. We place sapidity and elegance at the service of balance, resulting in complex and fresh wines, without losing the roar of the volcano.

Due to the impervious nature of this land, our winegrowers are forced to face "heroic viticulture" challenges. Because of the landscape, machinery cannot be used here; so, farmers must be very skilled and persevere. Cultivation methods include spurred cordons, on flat areas, and "alberello" (Italian for "little tree"), on terraces.



TORRE MORA



CHIUSE

Etna Rosé 2019

DOSAGGIO ZERO - METODO CLASSICO

Our lively and elegant "Metodo Classico Etna Rosé" best interprets the character of Etna. Like the ancient volcano, our wine keeps its roaring soul intact, without losing the charm of its beauty.

PRODUCTION AREA

Etna (Contrada Alboretto Chiuse del Signore)

GRAPES

Nerello Mascalese

ALCOHOL CONTENT

12% Vol.

AGEING

Chiuse finds its own balance after 48 months in bottle, after refermentation. Slow aging on lees - characterized by the autolysis and controlled micro-oxygenation - provides body and develops refined tertiary aromas.

TASTING NOTES

Soft pink colour, with a very fine perlage in the glass. The nose spreads aromas of crusty bread, raspberry, currant, and wild strawberry, with the typical citrus notes of the Sicilian volcanic soil. In the mouth it is fresh, with the mineral note of Etna. The sip descends lively, while a pleasant acidity tickles the palate.

PAIRINGS

It perfectly matches with the whole meal, especially with aperitifs, fish appetizers, shellfish, and tuna tartare.

SERVING TEMPERATURE

6-8°C

BOTTLE

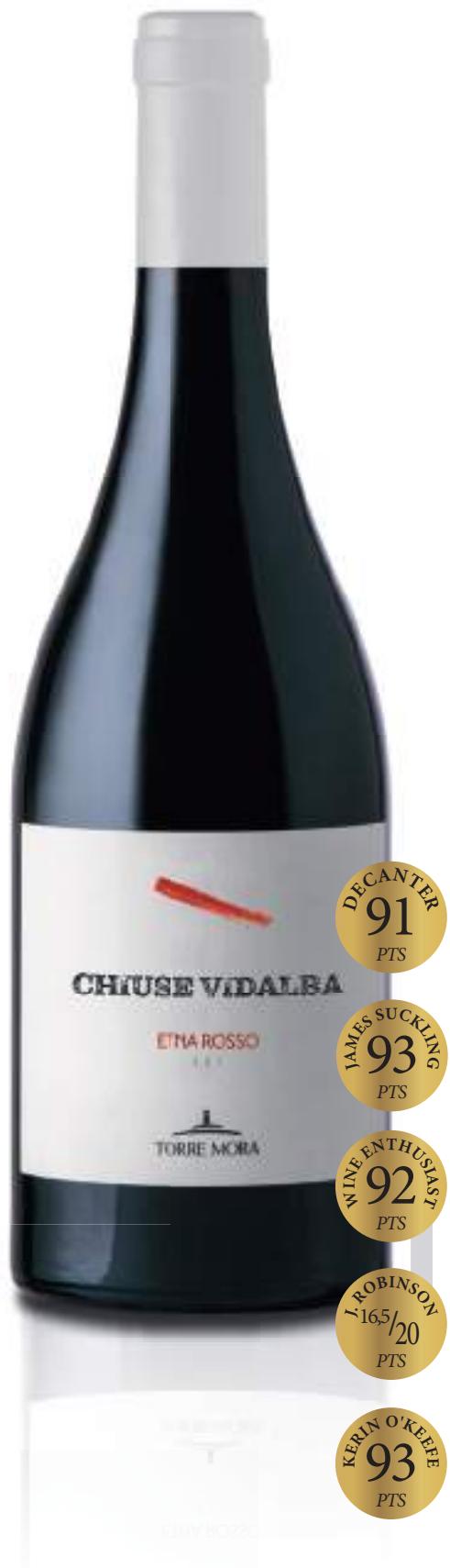
0,75 L

TORRE MORA

CHIUSE VIDALBA

Etna Rosso

DOC



The "Le Chiuse" line traces the history of wine, paying homage to the culture that is hidden behind bunches of grapes. The line owes its name to the French term "clos", which designates a vineyard bordered by low walls. This practice has its roots in past centuries, when vineyards were delimited to prevent access to wild animals that could have damaged the plants.

PRODUCTION AREA

Etna (Rovittello-Contrada Dafara Galluzzo)

GRAPES

95% Nerello Mascalese, 5% Nerello Cappuccio

ALCOHOL CONTENT

13,5% Vol.

AGEING

18 months, 60% in barriques 40% in large oak barrels; 9 months in bottle.

TASTING NOTES

Deep ruby red with purple hues. Rich fruity bouquet, mulberry, strawberry jam, carob, while cedar and cacao define the excellent oak nuances. The palate delivers coffee and blueberries aromas with a soft and velvety attack, which develops into an elegant silky tannic frame, supported by aniseed, Mediterranean herbs, and balsamic nuances. The finish is long and spicy.

PAIRINGS

Perfect with meat-based dishes and truffle risottos.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

TORRE MORA

CHIUSE VIDALBA

Etna Bianco

DOC



Torre Mora's distinguished label, "Chiuse" draws its name from the French term "Clos," which historically denoted the practice of enclosing vineyards with walls. The "Chiuse" line encompasses three prestigious labels, each deeply rooted in the volcanic terroir, including our latest addition, the Etna Bianco DOC.

PRODUCTION AREA

Etna (Rovittello-Contrada Dafara Galluzzo)

GRAPES

Carricante

ALCOHOL CONTENT

13% Vol.

AGEING

50% of the grapes ferment at a controlled temperature for 5 days on the skins, in stainless steel vats. The remaining part is fermented in barriques. The wine is left "sur lies" for a period of 6 months, followed by an additional 6 months of aging in the bottle. They are then assembled.

TASTING NOTES

An enticing bouquet brings to mind citrus fruits, pineapple, candied lemon peel, and lime zest, accompanied by subtle notes of honey, quince, and delicate toasting. On the palate, it reveals an elegant and harmonious character, mirroring the aromas with refined notes of apple and citrus. A pronounced minerality and a sophisticated phenolic nuance add depth, culminating in a medium body and impressive length.

PAIRINGS

It pairs excellently with fish appetizers, such as peppery mussels and salmon tartare. It is also an ideal companion for fish ravioli, cuttlefish linguine, turbot steak, baked sea bream, and various vegetable preparations.

SERVING TEMPERATURE

10°C - 12°C

BOTTLE

0,75 L

TORRE MORA

SCALUNERA

Etna Rosato

DOC

Scalunera Etna Rosato preserves the explosive soul of the volcano, without losing the typical elegance and charm of rosé.



PRODUCTION AREA

Etna (Contrada Dafara Galluzzo, Rovittello - Castiglione di Sicilia)

GRAPES

Nerello Mascalese

ALCOHOL CONTENT

12,5 % Vol.

AGEING

3 months "sur lies".

TASTING NOTES

Pale, almost salmon like, colour typical of Nerello Mascalese grapes. Expressive nose of small red fruits with delicate notes reminding of ripe peaches and passion fruit. Fresh palate, supported by a good structure leading to a mineral and sapid finish.

PAIRINGS

Its versatility accompanies the meal from seafood appetizers, such as mussel soutè and tuna tartare, up to land courses, including amatriciana and speck and radicchio risotto, also embracing seafood cuisine: calamariata, fish soup, fillet of tuna.

SERVING TEMPERATURE

12 °C

BOTTLE

0,75 L - 1,5 L

TORRE MORA

SCALUNERA

Etna Bianco

DOC



The term Scalunera, Sicilian for staircase, refers to the terraced vineyards found on the steep slopes of the Etna volcano. This wonderful scenario is characterized by the typical lava stone walls, embellishing the flanks of the volcano.

PRODUCTION AREA

Etna (Contrada Alboretto Chiuse del Signore)

GRAPES

Carricante

ALCOHOL CONTENT

12,5% Vol.

AGEING

3 months "sur lies".

TASTING NOTES

Bold and nimble style, with fresh, white fruit and aromatic herbs. Rich flavour springs up with lively acidity, fresh and salty, mineral essence lingers on the finish. Long, persistent and sapid. Its distinct volcanic minerality, salinity and lemon notes bring a beach-reminiscent vibe supported by a remarkable concentration.

PAIRINGS

Excellent with fish appetizers such as peppered mussels and salmon tartare. Ideal with fish ravioli, cuttlefish linguine, turbot steak, baked sea bream and vegetables.

SERVING TEMPERATURE

10-12°C

BOTTLE

0,75 L - 1,5 L

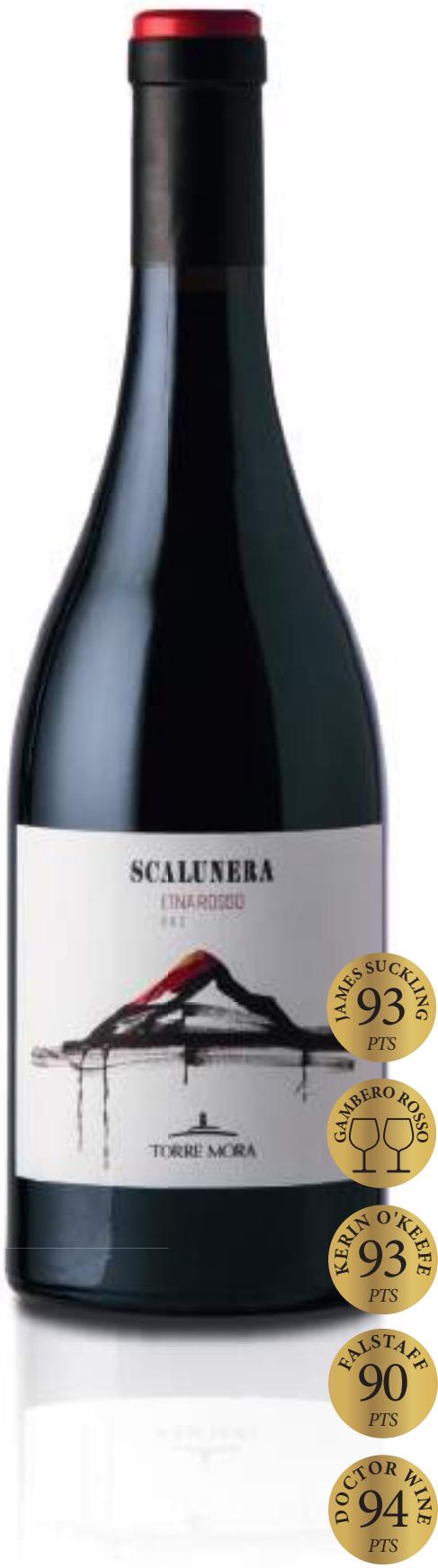
TORRE MORA

SCALUNERA

Etna Rosso

DOC

Scalunera Etna Rosso proudly exhibits the gentle softness and great structure given by the generous soil that covers the flanks of Etna.



PRODUCTION AREA

Etna (Contrada Dafara Galluzzo, Rovittello - Castiglione di Sicilia)

GRAPES

97% Nerello Mascalese, 3% Nerello Cappuccio

ALCOHOL CONTENT

13,5% Vol.

AGEING

The wine is aged in large oak barrels and barriques for 18 months, 80% in oak barrels (10 hl - 30 hl) and 20% in barriques.

TASTING NOTES

Scalunera Rosso is crossed by precious purple shades, with ruby glares. It delights the nose with hints of red fruits, mandarin and black currant. The sip reveals exuberant tones of musk and juniper. The velvety tannic texture caresses the palate, leaving a roaring finish, like the volcanic spirit of Etna.

PAIRINGS

Perfect with typical dishes from Italian tradition, such as pasta alla norma, tortelli with meat sauce, lasagne; intriguing with tuna steak.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L - 1,5 L

TORRE MORA



CAURU

Etna Rosso

DOC

The Cauru name, Sicilian for hot, refers to the internal heat and energy of the volcanic soil. The climate conditions and the mineral soil generate an elegant wine, with a wonderful bouquet.

PRODUCTION AREA

Etna (Contrada Dafara Galluzzo, Rovittello - Castiglione di Sicilia)

GRAPES

85% Nerello Mascalese, 15% Nerello Cappuccio

ALCOHOL CONTENT

13,5 % Vol.

TASTING NOTES

Bright ruby red colour. Fragrant, bright raspberry, cherries, violet and dates. The focused palate shows a volcanic freshness with cherry jam, citrus, pomegranate and fine tannins. The finish is long and vibrant bringing together the energy of Etna.

PAIRINGS

Ideal with duck or roasted turkey, mushrooms based vegetarian dishes, eggplant or medium-aged cheeses.

SERVING TEMPERATURE

18 °C

BOTTLE

0,75 L - 1,5 L







Porta Rossa



POGGIO ROVETO



COL TALMASSO



DONNA GLORIA

GRAPE GROWERS PROJECTS

To capture the essence of Italy's diverse wine scene, "Generazione Vigneti" introduces "Grape Growers Projects", an exclusive collection of collaboration projects. The new brand was curated to include various regions where the fifth generation of the Piccini family chose to invest, forming close partnerships with local partners. Through careful assessment, we've identified top collaborators in each area, fostering productive relationships with local winegrowers. To maintain top quality, our team of winemakers collaborates closely with all project stakeholders, offering guidance in both agronomic and oenological aspects. "Grape Growers Projects"

revolves around showcasing terroir and preserving local wine culture, emphasizing the selection of emblematic grape varieties to spread the wine excellence unique to each territory.

Our wine route begins in the rolling hills of the Langhe, home to Porta Rossa, a historic Piedmontese brand in the kingdom of Barolo. Col Talmasso originates from Friulian landscapes, embodying craftsmanship passed down through generations. Lastly, completing our offerings, Donna Gloria represents our line of wines crafted in the heart of Prosecco, a collaboration with Dall'Armellina family.





Porta Rossa

Amidst the smooth Piedmontese hills, the historic "Porta Rossa" ("Red Door") winery stands prominently, nestled in the captivating panorama of the Langhe. Located in Diano d'Alba, the ancient structure bearing the brand is easily identifiable by its iconic red door. Throughout its history, numerous notable figures have crossed the threshold of the red door, including Italy's first king, Vittorio Emanuele II. The monarch, known for his appreciation of culinary delights, frequented the Langhe region, making multiple visits through the distinctive 'red door' to indulge in fine libations.

In recent decades, the keys to the winery have passed into the capable hands of one of Piedmont's most esteemed winemakers, Pierfranco Bonaventura. "Experience and tradition," emphasizes Pierfranco, "are sum up our philosophy. Our mission is expressed in the constant enhancement of the territory, achieved through the refinement of wine in large barrels."

In 2022, Porta Rossa has joined our portfolio, showcasing its flagship wine, Barolo. Crafted from grapes sourced from the historic vineyards of Serralunga and Perno, our Barolo allows enthusiasts to savor the harmony of the fruit, evolving into a delightful spicy texture. On the palate, it's dry and complete, unfolding with an austere and continuous sip, exhibiting strength and an aristocratic character.

Porta Rossa

PORTA ROSSA

Barolo Riserva 2016

DOCG



Barolo Riserva, an Italian red wine made from Nebbiolo grapes, embodies the essence of time and terroir, unfolding layers of rich flavors with each sip. Hailing from the renowned Barolo region, it's a nuanced expression of craftsmanship, inviting wine enthusiasts to savor its sophisticated and enduring character. With a distinctive blend of elegance and complexity, Barolo Riserva stands as a testament to the artistry of winemaking.

PRODUCTION AREA

Serralunga d'Alba, Perno (Monforte d'Alba)

GRAPES

Nebbiolo

ALCOHOL CONTENT

13,5% Vol.

AGEING

24 months in Slavonian oak barrels

TASTING NOTES

Garnet colour with brick red hue. Very pure nose with aroma reminiscent of roasted chestnuts, prunes, hints of dark chocolate and balmy spices, nutmeg and hints of dried aromatic herbs, hints of black truffles. On the palate elegant with fine acidity and still distinct tannins, fine sweetness and multi-layered finish.

PAIRINGS

It goes perfectly with roasted and braised meat. Also excellent with game.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

Porta Rossa

PORTA ROSSA

Barolo

DOCG

Resulting from the most authentic historical interpretation, "Barolo della Porta Rossa" comes from the ancient vineyards located in Serralunga and Perno, in the municipality of Monforte. The long rest in oak barrels allows the wine to acquire a remarkable structure and great aging potential.



PRODUCTION AREA

Serralunga d'Alba, Perno (Monforte d'Alba)

GRAPES

Nebbiolo

ALCOHOL CONTENT

13,5% Vol.

AGEING

At least 2 years in Slavonian oak barrels

TASTING NOTES

Brilliant ruby red colour tending to orange with age. Ethereal and complex aroma, rather fruity and evolving into spicy tones. Full and dry taste. Elegant and continuous in the mouth, with a strong and aristocratic personality.

PAIRINGS

Ideal with roasted, stews, fillet, game and red meat from both national and international cuisine. Perfect with truffle tagliolini and ravioli del plin.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

Porta Rossa

PORTA ROSSA

Barbaresco

DOCG

The “Barbaresco della Porta Rossa” comes from Barbaresco and Treiso vineyards, two out of the three municipalities included in the DOCG.

PRODUCTION AREA

Barbaresco DOCG

GRAPES

Nebbiolo

ALCOHOL CONTENT

14% Vol.

AGEING

At least 2 years in Slavonian oak barrels.

TASTING NOTES

Typical garnet red colour. The bouquet is intense and complex: the classic notes of dried rose alternate with more spicy aromas that link to camphor and cloves. After a few minutes, also the liquorice soon emerges in the glass. Elegant and delicate in the mouth, with silky tannins and a pleasant, long-lasting finish.

PAIRINGS

Roasts, noble poultry, game, medium-aged cheeses.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L



Porta Rossa

PORTA ROSSA

Barbera d'Asti

DOCG

Barbera d'Asti Porta Rossa comes from the calcareous-clayey soils of Nizza Monferrato and Castiglione Tinella.



PRODUCTION AREA

Barbera d'Asti DOC

GRAPES

Barbera

ALCOHOL CONTENT

14% Vol.

AGEING

12 months in steel tanks.

TASTING NOTES

Deep ruby red tending to violet. On the nose, fruity notes of plum, cherry and berries frame the violet, typical of the grape variety. Fresh and sapid in the mouth, with a good structure, balanced and pleasant. The acidity of the Barbera makes it easy to drink and invites you to take an extra sip.

PAIRINGS

First dishes with meat sauces, roasted, Florentine trippa, pecorino cheese.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

Porta Rossa

PORTA ROSSA

Langhe Nebbiolo

DOCG

The grapes of our Langhe Nebbiolo come from the vineyards of La Morra and from the Roero vineyards.



PRODUCTION AREA

Serralunga d'Alba, Perno (Monforte d'Alba)

GRAPES

Nebbiolo

ALCOHOL CONTENT

14% Vol.

AGEING

12 months in Slavonian oak barrels

TASTING NOTES

Brilliant ruby red colour, with garnet shades. Fruity with wild strawberry, raspberry and pomegranate hints, oriented towards balsamic notes of liquorice and mint. The sip is fresh and dynamic, with elegant and refined tannins; pleasant and long finish.

PAIRINGS

Ravioli del plin with roasted meat sauce, truffle tajarin, mixed boiled meat, roasted lamb.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L



Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
VENDEMMIA
1996

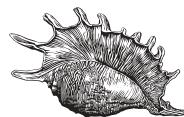
BRICCO AMBROGIO

VINIFICATO E IMBOTTIGLIATO DALLA

La Pella **Porta**
S.R.L.
ANO D'ALBA - ITALIA

ITALIA





POGGIO ROVETO

"Poggio Roveto" ventures into the uncharted territories of Tuscan wine, specifically the Bolgheri region. Here, Cabernet Sauvignon has established its preferred place, yielding wines that captivate enthusiasts with their velvety texture and enduring character, enlivened by a brilliant acidity.

The overall profile is harmonious and clear, solidifying Bolgheri's standing as one of the most promising cradles for the future of Italian wine. The "Poggio Roveto" lineup is complemented by the aromatic freshness of Vermentino Toscana IGT, a wine that encapsulates the heritage of the Maremma.

POGGIO ROVETO

Bolgheri
DOC



Bolgheri, also known as 'the golden oasis of the Maremma', is definitely the most famous DOC within Tuscan coast, located roughly halfway between Livorno in the north and Grosseto in the south, just inland from the Mediterranean Sea. In ancient time, this land was dominated by the Etruscans, among the pioneers to introduce the art of winemaking to Italy.

PRODUCTION AREA

Bolgheri

GRAPES

70% Cabernet Sauvignon, 30% Merlot

ALCOHOL CONTENT

13,5% Vol

AFFINAMENTO

12 months in French barriques

TASTING NOTES

Scents of black cherry and coffee, with herb tones on the nose. The palate is fresh and complex, an attractive core of red fruit leading to an elegant oak backbone and a long, spicy finish.

PAIRINGS

Excellent with red meats and game. Great choice also for dishes such as penne alla boscaiola and sausage risotto.

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

POGGIO ROVETO

Vermentino Toscana

IGT

Maremma is a blessed land for vineyards, with a truly perfect soil composition and climate for great wines. Experts referred to Maremma as “Wild West” of Tuscany, identifying the area as the cradle of cult wines.



PRODUCTION AREA

Toscana

GRAPES

Vermentino

ALCOHOL CONTENT

12,5% Vol.

TASTING NOTES

“Vermentino” is golden yellow in colour with slight greenish hues and a fine appearance. This is a well structured wine with a long, typical nose with tones of exotic fruit.

PAIRINGS

It is an ideal accompaniment for seafood and white meat dishes and also makes for a delicious aperitif.

SERVING TEMPERATURE

12°C

BOTTLE

0,75 L





COL TALMASSO

Immersed in the evocative hills of Friuli, Col Talmasso shows the authentic soul of the region, enhancing the richness of the terroir and the ancient craftsmanship passed down through generations. Enveloped by the embrace of the Alps and the sea, our vineyards flourish, giving rise to some of Italy's most renowned white wines. The vine, an enduring protagonist throughout ancient times, has achieved pinnacle excellence in these lands, resulting in wines that exude elegance and refinement.

Col Talmasso's wine collection encompasses the quintessential expressions of Friulian winemaking, featuring varietals ranging from Sauvignon to Chardonnay, and not forgetting the famous Ribolla Gialla.

COL TALMASSO



*Pinot Nero
Friuli
DOC*

Pinot Noir, originally from Burgundy, has discovered a second home in the Friuli hills. The mild climate and unique soil composition provide an ideal foundation for showcasing its distinctive organoleptic characteristics, resulting in elegant and complex wines that are appreciated by enthusiasts worldwide.

PRODUCTION AREA

Friuli

GRAPES

Pinot Nero

ALCOHOL CONTENT

13% Vol

TASTING NOTES

The aroma of this wine reveals subtle notes of ripe berries, including blackberry and cherry, blended with a delicate spicy texture. On the palate, its structured character is showcased, featuring fine and silky tannins that seamlessly integrate with the fresh acidity. The taste is rich and complex, with prominent fruity undertones that culminate in a long and satisfying finish.

PAIRINGS

Red meats, game, savory first courses, aged cheeses

SERVING TEMPERATURE

18°C

BOTTLE

0,75 L

COL TALMASSO

Friulano

Friuli

DOC

Despite sharing a similar name with the Hungarian wine Tokaji, Tocai has no relation to the Magyar wine. The grape is, in fact, indigenous to the northeast of Italy, where Friulian winemakers have cultivated it since the seventeenth century.



PRODUCTION AREA

Friuli

GRAPES

Tocai

ALCOHOL CONTENT

13% Vol.

TASTING NOTES

The nose of this wine reveals delicate aromas of white flowers, complemented by pleasant fruity notes of peach and apricot, with a subtle herbaceous undertone. The palate is characterized by harmony and balance, delivering a soft and lively descent and a refreshing acidity. Bittersweet memories and a sense of fullness envelop the palate, persisting up to the last sip.

PAIRINGS

White meats, appetizers, seafood, veal with tuna sauce

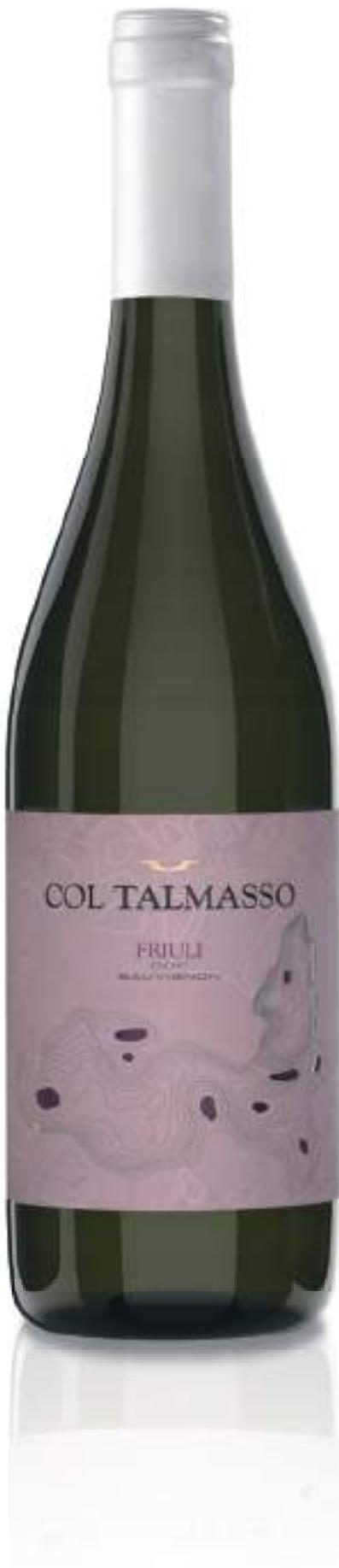
SERVING TEMPERATURE

12°C

BOTTLE

0,75 L

COL TALMASSO



*Sauvignon
Friuli
DOC*

Sauvignon, a historic vine of the Loire, has been exported to every corner of the globe. However, few regions have been able to enhance its profile quite like Friuli. In fact, Sauvignon has become a symbol of this region, thanks to its unique organoleptic characteristics and the local producers' ability to fully exploit the potential of the area.

PRODUCTION AREA

Friuli

GRAPES

Sauvignon

ALCOHOL CONTENT

12,5% Vol

TASTING NOTES

Sauvignon Friuli DOC is known for its intense and fruity aroma, featuring notes of exotic fruits, citrus, and aromatic herbs. On the palate, it delivers a fresh, lively, and savory taste, making it an ideal pairing with fish and shellfish dishes or as an aperitif.

PAIRINGS

Shellfish, dishes based on fish; aperitif

SERVING TEMPERATURE

12°C

BOTTLE

0,75 L

COL TALMASSO

Ribolla Gialla

Venezia Giulia

IGT

As early as the fourteenth century, Giovanni Boccaccio listed Ribolla Gialla among the sins of gluttony. Even the Duke of Austria, Leopold III of Habsburg, was a great admirer of this grape, to the point that he demanded the region provide him with 100 urns of this wine annually.

PRODUCTION AREA

Friuli

GRAPES

Ribolla Gialla

ALCOHOL CONTENT

13% Vol.

TASTING NOTES

This wine exhibits a bright golden hue in the glass, which anticipates its delicate notes of white flowers and citrus fruits, accompanied by hints of aromatic herbs and mineral undertones. On the palate, it delivers an explosion of citrus flavors, green apple, and pear, expertly balanced between freshness and character. Lively acidity and harmonious elements accompany the drink, enticing you to take another sip.

PAIRINGS

Soups, first courses with meat sauces, rabbit, guinea fowl

SERVING TEMPERATURE

12°C

BOTTLE

0,75 L







DONNA GLORIA

Oenological precision and a profound respect for the territory serve as the guiding principles shaping the production philosophy of our wines. Crafted in collaboration with a Venetian family, the "Donna Gloria" line is conceived to celebrate the viticultural heritage of the Veneto region. Our team of winemakers meticulously oversees every stage of production, ensuring a high-quality product that not only respects but also interprets the unique characteristics of its homeland.

The main actor of "Donna Gloria" is undoubtedly Prosecco, the sparkling wine cherished by Italians and prestigious international stages. The foundation of its success lies in the splendid landscapes nurturing its vines. Stretching from the shadows of the Dolomites to the Adriatic Sea, its appellation encompasses a region of remarkable diversity and natural abundance, where mountains and hills seamlessly blend with the plains before cascading into the Gulf of Venice.

It is within this picturesque setting that our Valdobbiadene Prosecco Superiore DOCG takes shape – a delicate symphony of floral and fruity notes, weaving together nuances of apple, peach, acacia flowers, and honey, complemented by a subtle hint of citrus. On the palate, it promises a refreshing and harmoniously balanced sensory experience, creating a delightful contrast with its subtle sweetness. The success of "Donna Gloria" is a testament to the meticulous care devoted to each detail, resulting in a marriage of tradition and innovation that truly embodies the essence of the Veneto's winemaking heritage.



DONNA GLORIA

Valdobbiadene Prosecco Superiore DOCG

For over three centuries, the hills surrounding Valdobbiadene have been the cradle of one of the most popular Italian wines: Prosecco Superiore. Its advantageous location, nestled between the sea and Pre-Alps, guarantees a mild climate, gently cooled by steady breezes.

PRODUCTION AREA

Area Conegliano - Valdobbiadene DOCG

GRAPES

Glera

ALCOHOL CONTENT

11% Vol

TASTING NOTES

The Valdobbiadene Prosecco Superiore DOCG displays a delicate, bright straw-yellow color with greenish reflections. Its bouquet presents a symphony of floral and fruity fragrances that gradually give way to subtle scents of apple, peach, acacia flowers, and honey, framed by citrus notes. On the palate, it provides a refreshing and well-balanced sensory experience that delivers a crisp and clean sensation in contrast to its mild sweetness.

PAIRINGS

Excellent choice for delicate aperitifs, fish crudités and shellfish-based dishes. Intriguing with sushi.

SERVING TEMPERATURE

6-8°C

BOTTLE

0,75 L

DONNA GLORIA

Valdobbiadene Prosecco Superiore BRUT - DOCG

For over three centuries, the hills surrounding Valdobbiadene have been the cradle of one of the most popular Italian wines: Prosecco Superiore. Its advantageous location, nestled between the sea and Pre-Alps, guarantees a mild climate, gently cooled by steady breezes.



PRODUCTION AREA

Area Conegliano - Valdobbiadene DOCG

GRAPES

Glera

ALCOHOL CONTENT

11,5% Vol

TASTING NOTES

Valdobbiadene Prosecco Superiore DOCG Brut enchants with lively aromas of green apple, pear, and citrus zest, intertwined with delicate floral notes. On the palate, it delights with its vibrant acidity, fine bubbles, and refreshing minerality, culminating in a crisp, dry finish. With its elegant structure and harmonious balance.

PAIRINGS

Excellent choice for delicate aperitifs, fish crudités and shellfish-based dishes. Intriguing with sushi.

SERVING TEMPERATURE

6-8°C

BOTTLE

0,75 L

DONNA GLORIA

Prosecco

BRUT - DOC

Donna Gloria unveils the new look of its Prosecco Edizione Prima, adding a touch of exclusivity to one of Italy's most beloved wines.

Elegance and refinement dedicated to delighting the palate.



PRODUCTION AREA

Area Prosecco DOC

GRAPES

100% Glera

ALCOHOL CONTENT

11% Vol

TASTING NOTES

Bright straw yellow with a fine and persistent perlage, it offers elegant floral notes of acacia and wisteria, delicate hints of green apple, pear, and citrus, and a crisp, refreshing palate where lively acidity and subtle minerality enhance its smooth texture, leading to a clean and pleasantly dry finish.

PAIRINGS

Perfect as an aperitif, it goes well with appetizers based on fish and vegetables, light first courses and fresh cheeses.

SERVING TEMPERATURE

6-8°C

BOTTLE

0,75 L

DONNA GLORIA

EDIZIONE PRIMA

Prosecco

EXTRA DRY - DOC

Donna Gloria unveils the new look of its Prosecco Edizione Prima, adding a touch of exclusivity to one of Italy's most beloved wines.

*Elegance and refinement dedicated to
delighting the palate.*



PRODUCTION AREA

Area Prosecco DOC

GRAPES

100% Glera

ALCOHOL CONTENT

11% Vol

TASTING NOTES

The wine displays a bright straw-yellow hue, accented with green reflections. Its bouquet reveals yellow fruits, prominently ripe apple with a delicate hint of pear, complemented by floral notes of acacia and wisteria. The taste is fresh and lively, finishing with a pleasant bitterness that extends into a long, satisfying conclusion, accompanied by lingering notes of almonds and dried fruit.

PAIRINGS

Perfect as an aperitif, this wine pairs excellently with fish and vegetable appetizers, light pasta dishes, and fresh cheeses.

SERVING TEMPERATURE

6-8°C

BOTTLE

0,75 L

DONNA GLORIA

Prosecco

EXTRA DRY - DOC

Prosecco is a perfect accompaniment for any occasion due to its freshness, lightness, and versatility. Whether it's a romantic dinner or a carefree night with friends, Prosecco fits well. Its rich history has made it a symbol of Italian winemaking, ensuring it a brilliant future on international markets.

PRODUCTION AREA

Area Prosecco DOC

GRAPES

Glera

ALCOHOL CONTENT

11% Vol

TASTING NOTES

Brilliant straw yellow with greenish reflections. The bouquet presents floral and fruity touches, with distinct notes of ripe apple and a subtle hint of pear. The sip is vivacious and fresh, concluding with a pleasantly bitter aftertaste. The long and satisfying finish offers flavors of almonds and dried fruit.

PAIRINGS

Perfect as an aperitif, it goes well with appetizers based on fish and vegetables, light first courses and fresh cheeses.

SERVING TEMPERATURE

6-8°C

BOTTLE

0,75 L



DONNA GLORIA

Prosecco Rosé

EXTRA DRY - DOC

Grace and liveliness define our Prosecco Rosé profile. The wine's sinuous texture is enhanced by its sparkling rosé color, making it the ideal accompaniment for your aperitifs. A triumph of freshness and exuberance.



PRODUCTION AREA

Area Prosecco DOC

GRAPES

Glera, Pinot Nero

ALCOHOL CONTENT

11% Vol

TASTING NOTES

The wine displays a delicate pink hue in the glass. Its aroma releases ripe red fruit and white flowers notes, with a lively hint of grapefruit adding a refreshing citrus note. On the palate, the wine is crisp and bright, with flavors reminiscent of white-fleshed fruit. Its freshness and elegance are perfectly balanced, making for a delightful sip.

PAIRINGS

Ideal to be enjoyed alone, or as an accompaniment to aperitifs and fish-based dishes, such as a delicate amberjack tartare. A good choice also for desserts and with oriental cuisine.

SERVING TEMPERATURE

6-8°C

BOTTLE

0,75 L

DONNA GLORIA

Prosecco Doc

FRIZZANTE - EXTRA DRY

Prosecco Frizzante DOC presents an outstanding rendition of the classic style of one of Italy's most beloved sparkling wines. Crafted primarily from the native Glera variety, expertly blended with Chardonnay, it delights with a gentle effervescence and a delightful bouquet of fragrances.



PRODUCTION AREA

Area Prosecco DOC

GRAPES

85% Glera, 15% Chardonnay

ALCOHOL CONTENT

10,5% Vol

TASTING NOTES

The nose exhibits inviting fruity tones, immediately completed by a delicious note of acacia flowers, white peach and orange peel. The lively perlage tickles the palate, accompanying the sip with pleasantness and ease of drinking.

PAIRINGS

Fish dishes, delicate first courses, mixed vegetables

SERVING TEMPERATURE

10-12°C

BOTTLE

0,75 L

DONNA GLORIA

Gran Cuvée

EXTRA DRY

Glera grapes, vinified using a contemporary approach, are the backbone of this Gran Cuvée that can be appreciated for its elegance and vivacity, punctuated by the lively bubbles.

PRODUCTION AREA

Veneto

GRAPES

40% Glera, 40% Chardonnay, 20% Pinot Bianco

ALCOHOL CONTENT

11% Vol

TASTING NOTES

Delicate notes of wisteria, pear, and green apple blend harmoniously with the essence of acacia flowers. The palate is refreshing and bright with a distinct smoothness, enhanced by the sparkling bubbles. It offers a burst of pear flavor with subtle hints of bitterness, concluding with an alluring finish.

PAIRINGS

Appetizers, cheeses, grilled vegetables, fish

SERVING TEMPERATURE

6-8°C

BOTTLE

0,75 L









PÈCCHERO

Toscana
IGT



SAN LAZZARO

Chianti Classico
Gran Selezione DOCG



VINO IN MUSICA

Toscana
IGT



6.38

Chianti Classico
Gran Selezione DOCG

T E N U T A M O R A I A



APRICAIA

Toscana
IGT



PERPIERO

Toscana
IGT



VESPER

Sangiovese
Maremma Toscana
DOC



ALBUS

Bianco
Maremma Toscana
Riserva DOC



POGGIO TEO
Chianti Classico
Riserva DOCG



POGGIO TEO
Chianti Classico
DOCG



CHIANTI CLASSICO
DOCG



DONNA DI VALIANO
Chardonnay Toscana
IGT



BRUT
Vermentino
Maremma Toscana
DOC



IL CALANDRINO
Vermentino
Maremma Toscana
DOC



IL VANESIO
Rosato
Maremma Toscana
DOC



IL PACCHIA
Rosso
Maremma Toscana
DOC

V I L L A A L C O R T I L E



BRUNELLO DI MONTALCINO
Riserva DOCG

BRUNELLO DI MONTALCINO
DOCG

ROSSO DI MONTALCINO
DOC

T O R R E M O R A



SCALUNERA
Etna Rosato
DOC

SCALUNERA
Etna Bianco
DOC

SCALUNERA
Etna Rosso
DOC

CAURU
Etna Rosso
DOC



CAMPO MELOGRANO

Aglianico del Vulture
Superiore Riserva DOCG



GENESI

Aglianico del Vulture
DOC



DONPA

Aglianico del Vulture
DOC



CHIUSE VIDALBA

Etna Bianco
DOC



CHIUSE VIDALBA

Etna Rosso
DOC



CHIUSE

Etna Rosé DOC
Metodo Classico
Dosaggio Zero

P O R T A R O S S A



BAROLO
Riserva
DOCG



BAROLO
DOCG



BARBERA D'ASTI
DOCG



BARBARESCO
DOCG



LANGHE NEBBIOL
DOC

D O N N A G L O R I A



PROSECCO
Valdobbiadene
Superiore
EXTRA DRY DOCG



PROSECCO
Valdobbiadene
Superiore
BRUT DOCG



PROSECCO
Valdobbiadene
Superiore
EXTRA DRY DOCG



EDIZIONE PRIMA
Prosecco
Extra Dry
DOC

C O L T A L M A S S O



FRIULI
Friuli
DOC

RIBOLLA GIALLA
Venezia Giulia
IGT

SAUVIGNON
Friuli
DOC

PINOT NERO
Friuli
DOC

POGGIO ROVETO



POGGIO ROVETO **POGGIO ROVETO**
Bolgheri
DOC
Vermentino
Toscana
IGT



PROSECCO
Extra Dry
DOC



PROSECCO ROSÉ
Extra Dry
DOC



GRAN CUVÉE
Extra Dry



PROSECCO
Extra Dry
Frizzante
DOC



VALIANÒ

CHIANTI CLASSICO



TENUTA
MORAIÀ

MAREMMA TOSCANA



VILLA AL CORTILE

MONTALCINO



REGIO CANTINA

VULTURE



TORRE MORA

ETNA