



Taste South Italy

Products Catalogue
2021

ARTISANAL, ORGANIC but, above all, 100% ITALIAN

Enjoy the top wines and food excellences of our Southern Italy lands, produced by small family estates making only artisanal products and using mainly organic growing practices, so obtaining **UNIQUE** and **INIMITABLE** specialties

About Us

ITALY has always been the country of wines and food and, as we all know, every region of Italy has its own amazing specialties.

Our company "TASTE SOUTH ITALY" is based in Southern Italy (Campania, the region of the Amalfi Coast). Our team of experts has over 35 years of experience in discovering producers of high quality wine and food. They have unparalleled knowledge and expertise in wines and food products coming from Southern Italy.

Beyond all the famous tourist attractions of the Amalfi Coast, the Gulf of Naples, the islands of Capri and Ischia, the South of Italy has something very special: an incredibly rich and unique production of wines and foods that is the envy of the world.

Our business partners are passionate growers, who have dedicated their entire lives to producing excellent ARTISANAL and ORGANIC food and wines. They take great pride in their wines, extra virgin oils, pastas and mozzarella, craft beers and spirits, and various other local food specialties. These foods that are characterized by great value, uniqueness, and natural flavors. Their brands are not famous abroad or have an international sales network because, as they say in their own words, that would take away time from producing and continuously improving on the high quality artisanal products.

What we do

Our job is to search and discover these small artisanal and organic producers of southern food and wines and help them offer their products abroad. Thus, allowing them to keep focusing on what they love and know how to do best.

As you know Southern Italy is made up of different regions, each one with a incredible variety of different wines, food specialties and unique tastes. It is then not surprising that our mission is "to provide our customer with an unforgettable and complete experience of all the different flavors and tastes that come out of these regions".

If you are looking for new growers, based in Southern Italy, who produce 100% artisanal and absolutely unique wine and food products then we are your ideal partners.

We currently represent and distribute more than 40 organic wineries and food farms located in 6 different southern Italian regions.



WINE

WINERY

PAGE N.

Bianchini Rossetti	8
Cantina Trabucco	9
Cantine Viola	10
Cantine Federiciane	12
Galardi	14
Gennaro Papa	15
I Pastini	16
La Capranera	19
Masseria Piccirillo	20
Mila Vuolo	21
Nugnes	22
Palvin	24
Picco Dell'Angelo	26
Poderi Foglia	27
Poggio Delle Baccanti	28
Raffaele Palma	31
San Salvatore 1988	33
Tenuta Fontana	37
Tenuta Incarrozza	39
Terre Del Principe	41



WINE

WINERY

PAGE N.

Terre Di Bruca

43

Travaglianti

47

Vestini Campagnano

48

Vigne Monache

50

Vini De Stefano

52

Viticoltori De Conciliis

53

Viticoltori Migliozi

57



BEER & SPIRITS

PRODUCER

PAGE N.

Alambicco Rosso

59

Barley

64

BFLY Italian spirits

68

BROWN SPIRITS since 1969

72

Capri Natura

74

De Alchemia

76

La Birra Artigianale

79

Mediterraneo Italian Dry Gin

81

Raffaele Palma

82

Sfiz & Soda

83

Stimalti

84



FOOD

FOOD PRODUCER

PAGE N.

ALAMBICCO – italian sweet emotions

86

Badevisco

87

Caseificio La Baronìa

88

Don Peppe

90

Frantoio Gagliardi

92

Frantoio Torretta

93

Il Re Della Pasta

94

Marchio Verificato

95

Molito

97

Nevola “sapori siciliani”

98

Oro Del Sud

101

Raffaele Palma

102

Salumificio Rosotta

103

San Salvatore

106

Scialeno Apulia

107

Viticoltori De Conciliis

109



Wine



**BIANCHINI
ROSSETTI**
Since 1880

Southern Italian Wine

Bianchini Rossetti

This winery is on the market with 4 total labels (2 reds, 1 white, 1 rosè), expression of different varietals, from very ancient local Falerno to a blend of Aglianico and a blend of Falanghina.



1880 / Falerno del massico D.O.P. - red wine

It is the achievement of a biodiversity project: a qualitative enhancement of the Aglianico grapes specific of our vineyards. Of middle aging, fermented and matured exclusively in stainless steel vats, with the unmistakable red ruby color. Wine of remarkable fluidity that well balances its body between the constituent components: soft with adequate tannic support, reveals strengths and deep taste & smell

Grapes: Aglianico, Piediroso

Product Code	Alcohol	Years	Format
WN001 BR001	14,0% vol	2016	750ml. / 1500ml.



1880 / Falerno del massico D.O.P. - white wine

It is a blend of two clones of Falanghina Campana: of Benevento and Campi Flegrei. The production of these grapes finds its pinnacle in the volcanic soils of our vineyards. The blend of the two winemaking clones it becomes evident later in a brilliant wine with an intense yellow color and large olfactory profile ranging from notes of exotic yellow fruit and citrus. Overall, the olfactory taste reveals a fine and delicate white wine, characterized by freshness and tangy mineral composition that intensify the persistence of the gustatory note.

Grapes: Falanghina 100%

Product Code	Alcohol	Years	Format
WN001 BR002	13,5% vol	2019-2020	750ml. / 1500ml.



1880 organic / CAMPANIA I.G.P. - rosè wine

It's the pink side of the multitasking Aglianico grape personality. The grapes are harvested in advance than those intended for the Red wine and instantly crushed, allow the production of a must defined by a remarkable pink color. At the end of the alcoholic fermentation, the wine, along with a delicate hues, reveals the characteristic strawberry scent. The intense freshness, flavor and persistence made possible by the early harvest, make it enjoyable and easy to match.

Grapes: Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 BR003	13,5% vol	2020	750ml. / 1500ml.



SAULO / Falerno del massico D.O.P. - red wine riserva

It's obtained by processing the Aglianico grapes of from our vineyard's Cru and hand harvested in the second week of November. The meticulous workmanship and the prolonged stay in 10 HI French oak barrels contribute to a wine with unique personality and in perfect harmony with the vocation of the territory of origin. Robust wine, well-structured by its balanced soft components and tannins, is characterized also by its intensity and elegant lasting taste.

Grapes: Aglianico, Piediroso

Product Code	Alcohol	Years	Format
WN001 BR004	14,5% vol	2013-2015	750ml. / 1500ml.

This winery is on the market with 7 total labels (4 reds, 2 whites, 1 rosè), expression of different varietals, from Falerno to Falanghina, from Primitivo to Aglianico.



ÉRRE - Falerno del Massico rosso DOP - red wine

It is the red Falerno del Massico based on 100% Aglianico, more immediate and easy to drink, well structured with intense and persistent floral and fruity notes. The grapes are grown in the plain on a vineyard located on deep pozzolan soil rich in minerals. The refinement takes place partly in second and third passage barriques for a period of 12 months and partly in steel, again for a period of 12 months, where the malolactic fermentation takes place. Before being put on the market, it remains in the bottle for at least 6 months.

Grapes: Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 TR001	13.5% vol	2016-2018	750ml. / 1500ml.



16 MARZO - Falerno del Massico bianco DOP - white wine

Fresh and floral, this is our white Falerno del Massico, obtained from a skilful vinification of 100% Falanghina grapes grown on "Alessandro vineyard" at 260 m asl. on a volcanic soil rich in tuffaceous skeleton and happily exposed to the South. It is a white Falerno of great thickness, with a great olfactory taste balance, a good sour shoulder and rich in floral and citrus notes, perfect for aperitifs and suitable to accompany light first courses, fish main courses and fresh cheeses such as the renowned mozzarella di Buffalo produced in same area.

Grapes: Falanghina 100%

Product Code	Alcohol	Years	Format
WN001 TR002	13% vol	2019	750 ml.



PRIMO ANTICO - Falerno rosso PRIMITIVO DOP - red wine

It is the Falerno del Massico Primitivo, obtained directly from the first clones of Primitivo del Massico (different from the classic Primitivo di Manduria) discovered by the family during cleaning works in a part of the Monte Massico wood. Subsequently they were selected and exclusively planted into the company vineyards, precisely in "Vigna Melograno" from which it fully receives the typical olfactory taste scents of pomegranate. Warm and persuasive, it is certainly one of the most appreciated wines by consumers, for its balance and harmony of the olfactory taste.

Grapes: Primitivo 100%

Product Code	Alcohol	Years	Format
WN001 TR003	14% vol	2016-2018	750 ml. / 1500 ml.



RAPICANO RISERVA - Falerno del Massico rosso DOP - red wine

It is the 100 % Aglianico-based Top Wine, grown on "Alessandro vineyard" at 260 mt., on a volcanic soil rich in tuffaceous skeleton and happily exposed to the South. It is a very thick red Falerno del Massico, with a great olfactory taste balance, rich in fruity and balsamic notes with slight smoky sensations derived from the ancient pyroclastic soil on which the grape resides. It matures in new French oak barrels for 12 months and, then, bottled for a refinement period that is never less than 10-12 months, before being put on the market.

Grapes: Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 TR004	14% vol	2016	750 ml.



Cantine VIOLA is on the market with 5 different wine labels (1 passito wine, 2 reds, 2 whites) obtained by the local grapes such as Magliocco dolce, Moscatello di Saracena, Guarnaccia bianca, Malvasia, Mantonico. A Grappa of Moscato completes the range.

PASSITO MOSCATO - passito wine

The Moscato di Saracena is a delicious and refined meditation passito wine that, as it is only produced in this area with a very old procedure, requires a separate vinification of the moscato grape, which is obtained from the local vine and from other grapes. The must obtained from the vinification of the malvasia and guarnaccia grapes is concentrated to increase the sugar content, while the aroma and the particular taste derive from the moscatello grape, picked and dried some weeks before the harvest. After a long and slow fermentation we have an amber yellow passito with gold reflections, with an intense aroma and with a honey, dried figs and exotic fruit flavour.

Grapes: 50% Guarnaccia, 50% Malvasia

Product Code	Alcohol	Years	Format
WN001 CV001	14.0% vol	2017	500 ml.



ROSSO VIOLA – red wine

It is an elegant and harmonious wine, red-ruby color, enchanting, well balanced and intense. It is dry and moderately tannic with a good acidity. The aging is 12 months in Allier wooden barriques and 36 months in bottle before selling. It has a pleasing spiciness and an intriguing olfactory range, from clove and black pepper to plum and marasca cherry, with brackish notes and herbs. It can be combined with mature cheese, grilled red meat, flavoured white meat

Grapes: 100% sweet Magliocco

Product Code	Alcohol	Years	Format
WN001 CV002	13% vol	2015	750ml.



RINNI - red wine

It is an elegant and harmonious wine, red-ruby color, well balanced and intense. The sip is dry, full, avourful and moderately tannic with a strong acidity. It is pleasantly spicy, with an intriguing olfactory range, from clove and black pepper to red fruits, such as plum and cherry. It can be matched with grilled red meat, mature cheese and cured meats.

Grapes: 100% sweet Magliocco

Product Code	Alcohol	Years	Format
WN001 CV003	13% vol	2019	750 ml.



BIANCO MARGHERITA - white wine

It is a white wine with aging of 10 months, 90% in steel and 10% in Allier barriques; then 12 months in bottle before selling. In the glass, it is yellow and brilliant. Its smell is fresh, elegant and captivating. The wine is balanced on the palate; freshness and savouriness are in perfect harmony. Its intensity and structure express the character and nature of the territory, a sip of Mediterranean Sea in your glass. Because of its freshness, it pairs well with dishes based on typical Mediterranean fish, white meat and semi-matured cheese.

Grapes: Guarnaccia bianca 65%, Mantonico bianco 35%

Product Code	Alcohol	Years	Format
WN001 CV004	13% vol	2017	750 ml.





IL VINO DEL PRESIDE - white wine

It is a brilliant golden yellow wine with aging of 18 months at least in barrique and then 12 months in bottle before selling. It is strong and wide, very persistent, it smells of macerated fruit, peaches, apricot, pineapple, lemon, bergamot, eucalyptus, rosemary, white pepper and ginger. It tastes explosive and enveloping and is very persistent. It matches with matured cheese and first courses with wild game.

Grapes: 50% Guarnaccia, 50% Malvasia

Product Code	Alcohol	Years	Format
WN001 CV005	15.0% vol	2020	1500 ml.



GRAPPA of MOSCATO PASSITO

It's a grappa that maintains the moscatello passite grapes aromas, with the addition of elegant fragrances of wilted rose, apricot, plum and prunes. It's a white grappa, clear, clean and with a fragrant taste, that confidently shows its 45 alcoholic degrees, but it offers them with a fruity and soft elegance.

Product Code	Alcohol	Years	Format
WN001 CV006	45.0% vol		500 ml.





CANTINE FEDERICIANE

Cantine Federiciane

This winery is on the market with 7 total labels (4 reds, 1 white, 1 rosè, 1 sparkling), expression of different varietals, from Piediroso to Falanghina, and local famous blends from Gragnano to Lettere.



FALANGHINA – DOP CAMPI FLEGREI - white wine

Produced in CAMPI FLEGREI volcanic area, it is a white wine with intense straw yellow color with greenish reflections; bouquet, delicately vinous aroma, characteristic fruity aroma, citrus notes, harmonious, soft taste. As gastronomic combination it is excellent as an aperitif and it goes well also with fish dishes

Grapes: Falanghina 100%

Product Code	Alcohol	Years	Format
WN001 FD001	12.5% vol	2019	750 ml.



GRAGNANO – DOP PENISOLA SORRENTINA - red wine

Produced in Sorrento Peninsula area, it is a typical sparkling red wine with ruby red color; lively foam, evanescent, vinous odor; intense, fruity, sparkling, sapid flavor; medium-bodied, clearly vinous, soft with a sweet vein. It goes very well with roast meats, goes well with nuts and dried fruit; moreover, in the Neapolitan culinary tradition, it is the ideal combination with pizza.

Grapes: Piediroso, Sciascinoso, Aglianico

Product Code	Alcohol	Years	Format
WN001 FD002	11.0% vol	2019	750 ml.



PIEDIROSSO / red wine – DOP CAMPI FLEGREI

Produced in CAMPI FLEGREI volcanic area, it is a red wine with intense ruby red color tending towards garnet with aging; bouquet with an intense and characteristic aroma, dry, harmonious flavor, maraschino aroma. The gastronomic combination are with first courses, dishes based of meat, full-bodied fish dishes such as the “fish soup”

Grapes: Piediroso 100%

Product Code	Alcohol	Years	Format
WN001 FD003	12.0% vol	2019	750 ml.



LETTERE – DOP PENISOLA SORRENTINA - red wine

Produced in Sorrento Peninsula area, this is a red wine with an intense ruby red color; lively foam, evanescent, vinous odor; intense, fruity, sparkling, sapid flavor; medium-bodied, clearly vinous, soft with a sweet vein and marked acidity. Recommended on typical dishes of Sorrento cuisine, such as the “Gnocchi alla Sorrentina”, but above all on the “Pizza Napoletana”.

Grapes: Piediroso, Sciascinoso, Aglianico

Product Code	Alcohol	Years	Format
WN001 FD004	11.5% vol	2019	750 ml.



FLEGREO sparkling wine - DOP CAMPI FLEGREI

Also named "Volcanic bubbles", it is the sparkling wine produced from ungrafted vines on soils of volcanic origin in the heart of the Phlegraean Fields, a DOP area. Much care is dedicated to the production of this sparkling wine. This cellar selects the most suitable vineyards and from the pressing of the grapes they use the best fractions of must for the fermentation of the cuvée. The Flegreo is a rarity that is part of the "metropolitan vineyards" project, the wine heritage of the city of Naples. It is an Excellent aperitif, for its fruity aromas and dry and fresh taste, to combine to Mediterranean cuisine based on fish

Grapes: Falanghina Vitigno a bacca bianca

Product Code	Alcohol	Years	Format
WN001 FD005	11.5% vol	2019	750 ml. / 1500



ROCCIA MADRE / IGP Campania PRIMITIVO - red wine

This is a red wine produced at Li Paoli vineyard to the feuds of the monfina rock crater It has a very intense ruby red color with notes of cherry with hints of undergrowth, wild grass and anise. The palate is ample, enchanting, balanced, with soft tannins and strong minerality thanks to the volcanic nature of the land. The gastronomic combination is with red meats, roasts, braised meats, mature cheeses.

Grapes: Primitivo 100%

Product Code	Alcohol	Years	Format
WN001 FD007	13% vol	2017	750 ml.



FLEGREO ROSE' sparkling rosè wine - DOP CAMPI FLEGREI

It is a sparkling rosè wine obtained by Piediroso red grape variety, typical cultivation of CAMPI FLEGREI DOP area. Conceived to become the "Neapolitan aperitif", it proved to be an excellent accompaniment to traditional dishes such as raw fish or traditional Neapolitan fried from both sea and land. However, the combination with fresh cheeses is also captivating.

Grapes: Piediroso

Product Code	Alcohol	Years	Format
WN001 FD008	12% vol	2019	750 ml.



This winery is on the market with 2 total labels (both reds), expression of different varietals, from Piediroso to Aglianico.



TERRA DI LAVORO - campania IGP - red wine

Born in 1994 year, since the very first moment this special wine aroused an incredible amount of excitement. With a calibrated blend of the Aglianico grape and the Piediroso grape, also known as "Pere' e Palummo", or Pigeon Foot, from south-west facing vines, between four hundred and five hundred metres above the enchanting Gulf of Gaeta, the "Terra di Lavoro" is created, a wine with excellent structure, perfectly aged in small oak barrels. Since in birth in 1994, Terra di Lavoro has achieved great public and critical success around the world, credited ever among the best Italy wines. The vineyards have been planted on family land in the Gallucio and Sessa Aurunca districts of the region which, until the first years of '900 was the province named "Terra di Lavoro". The color of this wine is dark and intense. The aromatic panorama starts from red berries with balsamic resin with spicy peaks. Memorable mineral flavor which represents the Terra di Lavoro backbone from the first vintage. Tannins are mild and elegant. Persistence is long, very long.

Grapes: Aglianico 80%, Piediroso 20%

Product Code	Alcohol	Years	Format
WN001 GL001	13,5% vol	from 2014 to 2018	750 ml.



TERRA DI LAVORO - campania IGP - red wine / Magnum

Born in 1994 year, since the very first moment this special wine aroused an incredible amount of excitement. With a calibrated blend of the Aglianico grape and the Piediroso grape, also known as "Pere' e Palummo", or Pigeon Foot, from south-west facing vines, between four hundred and five hundred metres above the enchanting Gulf of Gaeta, the "Terra di Lavoro" is created, a wine with excellent structure, perfectly aged in small oak barrels. Since in birth in 1994, Terra di Lavoro has achieved great public and critical success around the world, credited ever among the best Italy wines. The vineyards have been planted on family land in the Gallucio and Sessa Aurunca districts of the region which, until the first years of '900 was the province named "Terra di Lavoro". The color of this wine is dark and intense. The aromatic panorama starts from red berries with balsamic resin with spicy peaks. Memorable mineral flavor which represents the Terra di Lavoro backbone from the first vintage. Tannins are mild and elegant. Persistence is long, very long.

Grapes: Aglianico 80%, Piediroso 20%

Product Code	Alcohol	Years	Format
WN001 GL001	13,5% vol	from 2014 to 2018	1500 ml.



TERRA DI ROSSO - piediroso campania IGP - red wine

Since 1994 we, at GALARDI, have often thought about giving birth to a brother to "TERRA DI LAVORO" wine, but they were always committed to complete the production programme and time was passing by and it never seemed the right moment to turn thoughts into concrete actions. Then, in spite of climate change, 2017 arrived and since the first evolutionary stages of the ripening of the grapes, the signs of a great vintage and mainly an excellent performance of Piediroso. It was the right moment to select a proportion of PIEDIROSSO that exceeded that needed for the mixture of Terra di Lavoro and follow its evolution with great care and attention. In February 2019 that was it. This new wine "TERRA DI ROSSO" was ready (100% Piediroso varietals) and it permanently entered into proposals of the GALARDI winery starting to receive great awards since the first introduction.

Grapes: Piediroso 100%

Product Code	Alcohol	Years	Format
WN001 GL003	14% vol	2018	750ml.

This winery is on the market with 4 total labels (3 reds and 1 white), expression of different varietals, from Falerno to blends of Piediroso and of Falanghina.



CONCLAVE - Falerno Del Massico d.o.p.

The company best seller that combines freshness and structure from 40-year-old vineyards.

Grapes: Primitivo 100%

Product Code	Alcohol	Years	Format
WN001CP001	14.5% vol	2018	750 ml.



CAMPANTUONO - Falerno Del Massico d.o.p. - red wine

It is the wine obtained from over one hundred years old vineyards from the historical ungrafted vine.

Grapes: Primitivo 100%

Product Code	Alcohol	Years	Format
WN001CP002	16.0% vol	2018	750 ml.



MEMORIAE - white wine

The last born is a white wine made from Falanghina grapes from a young vineyard and Muscat grapes.

Grapes: Falanghina 60%, Moscato 40%

Product Code	Alcohol	Years	Format
WN001 CP003	13% vol	2019	750 ml.



OPIMIANO - red wine

A blend of primitive, barbera and piediroso grapes for a fun and ready to drink wine.

Grapes

Product Code	Alcohol	Years	Format
WN001 CP004	14% vol	2018	750 ml.

I Pàstini is on the market with 10 different labels (2 reds, 4 whites, 1 rose', 1 passito and 2 sparkling) obtained by the famous local grapes from Primitivo to Verdeca, from Susamaniello to Minutolo



ARPAGO - Primitivo Tarantino IGP - red wine

The earliness of ripening of the grapes from which the wine is obtained gives the name "Primitivo". Of Croatian origin, was imported and cultivated in the areas of Gioia del Colle then be produced throughout the Apulia. The Arpago is a primitive wine grown in the territory of Taranto and shows a ruby red color with violet hues that tend to become colored garnet with aging, it has an intense flavor and fragrant with hints of berries reaching a harmonious taste and charm. This Primitive wine I.G.P. goes well with cured meats, pasta with strong meat sauce, pork and lamb, baked or stewed, red meats and fowl with tasty sauces, cheeses ripened sheep.

Grapes : Primitivo 100%

Product Code	Alcohol	Years	Format
WN001 IP001	14.0% vol	2017	750 ml.



ANTICO - Locorotondo DOP - white wine

Born from a blend of the three autochthonous grapes: 60% verdeca, 35% White On Alessano, 5% Minutolo, Antico is a white wine with a PDO (Protected Designation of Origin) typical of Valle d'Itria product since past by farmers in the place to try to exploit the resources of the territory. As the name already suggests, ANTICO wine is vinified according to the tradition of the old farmers and wine producers in the Itria Valley. The former shows a light straw yellow color with greenish reflections characterized by a fruity but dry taste and full-Long that remains in the mouth. Wine that is drunk young, excellent as an aperitif, it is well suited to the combination of dishes based on fish, crustaceans and shellfish.

Grapes : Verdeca 60%, Bianco d'Alessano 35%, Minutolo 5%

Product Code	Alcohol	Years	Format
WN001 IP002	12.0% vol	2020	750 ml.



FARAONE - Verdeca Valle d'Itria IGP - organic white wine

The verdeca is an indigenous white vine of Apulia, probably of Greek origin, the period of colonization of Magna Graecia, or Portuguese considering the similarities with the Portuguese Alvarinho. The Faraone is vinified alone. Its color is straw yellow with greenish reflections (hence the name "verdeca"), the scent of intense bouquet, delicate and floral, the taste is dry and cool, all this make this wine particularly suited to accompany fish dishes, shellfish and seafood.

Grapes : Verdeca 100%

Product Code	Alcohol	Years	Format
WN001 IP003	12.0% vol	2020	750 ml.



CUPA - Bianco d'Alessano Valle d'Itria IGP - organic white wine

The Bianco d'Alessano is a white grape variety which we do not know the origin, we find traces in 1870, in fact some noble families of the time had entered the wine in their collections attesting the excellence of the wine. The Cupa is vinified alone, straw-yellow color with greenish reflections , it is very well balanced with hints of fruit expressed. The structure of this wine is ideal with hors d'oeuvres, delicate soups, fresh pasta dishes and fish dishes but also white meat.

Grapes : Bianco d'Alessano 100%

Product Code	Alcohol	Years	Format
WN001 IP004	12.0% vol	2020	750 ml.



RAMPONE - Minutolo Valle d'Itria IGP - organic white wine

This wine is a pure Minutolo, made from grapes grown in a restricted area of the Itria Valley. Almost completely lost in the past, has been rediscovered in the present, grown and produced to enhance its potential which not only have been helped by the skilled hands of the company "I Pastini", but also from the territory in which it is grown. The Rampone expresses its personality with a nice straw filled with greenish hues of bright vivacity. Intense scents, the Minutolo, impresses with its spicy aroma with delicate fragrances of flowers and exotic fruits. Fresh, balanced and with a good acidity, Rampone wine is proposed as a white wine almost made especially for seafood cooked or raw, roasted and boiled fish, shellfish.

Grapes : Minutolo 100%

Product Code	Alcohol	Years	Format
WN001 IP005	12.5% vol	2020	750 ml.



LE ROTAIE - Susumaniello Valle d'Itria IGP - rosè wine

This wine is a pure Minutolo, made from grapes grown in a restricted area of the Itria Valley. Almost completely lost in the past, has been rediscovered in the present, grown and produced to enhance its potential which not only have been helped by the skilled hands of the company "I Pastini", but also from the territory in which it is grown. The Rampone expresses its personality with a nice straw filled with greenish hues of bright vivacity. Intense scents, the Minutolo, impresses with its spicy aroma with delicate fragrances of flowers and exotic fruits. Fresh, balanced and with a good acidity, Rampone wine is proposed as a white wine almost made especially for seafood cooked or raw, roasted and boiled fish, shellfish.

Grapes : Susumaniello 100%

Product Code	Alcohol	Years	Format
WN001 IP006	12.5% vol	2020	750 ml.



VERSO SUD - Susumaniello Puglia IGP - red wine

Susumaniello is one of the most important indigenous varieties of Brindisi. His name is due to the fact that, at a young age, not in recent times, the plant Susumaniello was particularly productive, so overloaded with grapes as if it were a donkey. The name VersoSud (towards the south) is indicative of the position of the vineyards, located in the area to the south of the Itria Valley arriving in the territory of the province of Brindisi. VersoSud performs with an intense ruby red color with violet reflections, it leaves the palate with hints of blackberry and cherry and sweet toasted notes. The taste is soft but persistent while remaining balanced. VersoSud is a wine for all times, appetizer and starters, excellent with meat of any kind.

Grapes : Susumaniello 100%

Product Code	Alcohol	Years	Format
WN001 WN001	13.0% vol	2018	750 ml.



I PASTINI - Verdeca Valle d'Itria IGP - sparkling wine

Born from the territory to the territory itself, this sparkling wine grapes "Verdeca" was designed to impress the nose and palate. Product respecting the character of the area to which they belong and the tradition of the local farmers in this bottle is the essence of Itria Valley that goes in one drink. Fine perlage, comes in contact with the taste buds but very elegantly with intensely floral aromas with hints of apple typical of traditional verdeca. Fresh and lively lends itself well with a starter, but also with basic fish dishes. Great combination with the sweet and fruit.

Grapes : Verdeca 100%

Product Code	Alcohol	Years	Format
WN001 IP008	12.0% vol	2020	750 ml.



1759 - Verdeca Valle d'Itria IGP "36 months ageing" - sparkling wine

1759 was a memorable year in which some hardworking farmers of the Valle d'Itria, finished the ambitious project of the creation of their farm. We use Verdeca grapes, perfectly rooted in the Valle d'Itria, we exploit the qualities of great acidity and minerality that they naturally possess. The Classic Method is a fascinating method for sparkling wine making, capable of trapping bubbles in the same bottle and after a long rest period of 36 months, waiting for the gentle pop, gives the wine the ability to release its delicate bouquet and enhances. 1759, sparkling wine obtained with classic method, is ideal for appetizers or fish and shellfish based dishes

Grapes : Verdeca 100%

Product Code	Alcohol	Years	Format
WN001 IP009	12.0% vol	2017	750 ml.



ELOGIO ALLALENTEZZA - Minutolo passito Valle d'Itria IGP - passito wine

This wine has been made almost for betting, working the bunches of ripe Minutolo left dried on the plant, the Elogio alla Lentezza (Eulogy to Slowness) need to forget for a moment who we are. Born as a meditation wine, when you drink it, you embark on a journey through memories and thoughts, tastes and flavors, trying to slow down for a moment all that hustle and bustle of everyday life.. The Elogio alla Lentezza intoxicates already looking at him, bright yellow color at times amber, it is surprising to intense aromas and bouquet of flowers. Due to its sweet taste is well balanced and ideal with dry pastries, tarts, cakes made with almonds and chocolate, excellent with fresh and aged cheeses served with jams and honey.

Grapes : Minutolo 100%

Product Code	Alcohol	Years	Format
WN001 IP010	17.5% vol	2017	500 ml.





This winery is on the market with 4 total labels (1 red, 2 whites, 1 rosè), expression of different varietals, from Falanghina, to Fiano and Aglianico.



AGLIANICO - IGP CAMPANIA - red wine

A 100% Aglianico red wine with ruby red color just scratched by light purple flashes. Excellent olfactory perceptions obtained from the characteristic bouquet of small and medium fruit, together with flowers. Well balanced, but the spicy notes are narrow. On the palate, it releases playful sapid, taut and fruity vibrations, which thus cheer the whole oral cavity. Spicy, but not too tannic. Perfect match with meat dishes

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 CN001	14.0% vol	2019	750 ml.



FIANO - IGP CAMPANIA - WHITE WINE

A delicious white wine obtained from 100% Fiano grapes and with a characteristic straw yellow color with streaks of green. Olfactory spectrum studded with a pot pourri of peach, clementine, mango, jasmine, hawthorn, musk and thyme. Tense and juicy sip, caressing and soft, crystalline and savory. Elegant gustatory phrasing, which denotes charm and bearer of a noble allure. To be combined with fried fish.

Grapes: Fiano 100%

Product Code	Alcohol	Years	Format
WN001 CN002	12% vol	2019	750 ml.



FALANGHINA - IGP CAMPANIA - white wine

It is a famous local white wine obtained with 100% Falanghina grapes. With a characteristic straw yellow color, young and bright. Bouquet characterized by aromas of citrus, green apple, banana, pineapple, orange blossom and Mediterranean scrub. The essences of salt, menthol and balm are pleasant. Drink gentle, graceful, tapered, elegant and persuasive. Matching perfectly to spaghetti with clams

Grapes: Falanghina 100%

Product Code	Alcohol	Years	Format
WN001 CN003	12.5% vol	2019	750 ml.



ROSATO - IGP CAMPANIA - rosè wine

It is a elegant rosé wine obtained from 100% Aglianico grapes. The floral aspect suggests perceptions of violet, dog rose and wisteria. The nose is immediately enriched with fruity moods of black cherry, strawberries, raspberries, blueberries and cassis. Persuasive palatal approach, Mediterranean, linear, sensitive, fine, fresh and delightful. Suggested with margherita pizza or with a fish soup.

Grapes: Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 CN004	12.0% vol	2019	750 ml.



Masseria Piccirillo

Masseria Piccirillo

This winery is on the market with 3 total labels (1 red, 1 white, 1 sparkling), expression mainly of Pallagrello varietal.



PRIMA GIOIA / white sparkling wine – classic method

High quality sparkling wine, the first one into the area obtained from white Pallagrello with the classic method. Fine and persistent perlage, balsamic hints alternate with toasted hazelnut on the nose, long and persistent on the palate

Grapes: Pallagrello bianco 100%

Product Code	Alcohol	Years	Format
WN001 MP001	12.0% vol	2017	750 ml.



PALLAGRELLO ROSSO – IGP Terre del Volturno / red wine

Red wine obtained from black pallagrello grapes with an intense red color and with violet reflections, at the nose fruits of the undergrowth are combined with aromas of violet, leaving room for light hints of tobacco and hay

Grapes: Pallagrello 100%

Product Code	Alcohol	Years	Format
WN001 MP002	13.0% vol	2018	750 ml.



PALLAGRELLO BIANCO – IGP Terre del Volturno / white wine

White wine obtained from white pallagrello vines, with a pale yellow color with accentuated green reflections. The nose is rich in thiol aromas reminiscent of citrus fruits, pink grapefruit but also yellow peach. Fresh, persistent and rightly balanced on the palate

Grapes: Pallagrello bianco 100%

Product Code	Alcohol	Years	Format
WN001 MP003	13.5% vol	2019	750 ml.

This winery is on the market with 2 total labels (1 red, 1 white), expression of different varietals, from Fiano to Aglianico.



Fiano IGT Colli di Salerno - organic white wine

Intense and straw yellow color that satisfies the eye. Exuberant and tonic to the nose, in which fruity and floral aromas of pear, apple, hazelnut, jasmine, lime and acacia predominate. On the palate freshness, softness, flavor, elegance, pulpiness and a light mineral vein in the background. Persistent and voluptuous finish, it evolves very well over time.

Grapes: Fiano 100%

Product Code	Alcohol	Years	Format
WN001 MV001	12.5% vol	2018	750 ml.



Aglianico IGT Colli di Salerno - red wine

Blood garnet color with a purple tendency. Enveloping aromatic imprint, in evidence the fruity rich in hints of plum, blackberry, black currant and black cherry. Followed by pleasant hints of black pepper and nutmeg, and then toasted and vanilla nuances. Warm palate, finely tannic, crunchy, full-bodied, soft, structured, balanced, harmonious and bewitching. Infinite aftertaste, like evolution over time.

Grapes: Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 MV002	14.5% vol	From 2009 to 2011	750 ml.



Aglianico IGT Colli di Salerno - organic red wine

Blood garnet color with a purple tendency. Enveloping aromatic imprint, in evidence the fruity rich in hints of plum, blackberry, black currant and black cherry. Followed by pleasant hints of black pepper and nutmeg, and then toasted and vanilla nuances. Warm palate, finely tannic, crunchy, full-bodied, soft, structured, balanced, harmonious and bewitching. Infinite aftertaste, like evolution over time.

Grapes: Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 MV003	14.5% vol	From 2012 to 2016	750 ml.



NUGNES is on the market with 12 different labels (6 reds, 5 whites and 1 rose') obtained by the famous local grapes from Primitivo to Falanghina, from Aglianico to Fiano



VITE AMINEA – FALANGHINA IGT – white wine

It is a lovable white wine obtained with a blend of 2 local grapes, Falanghina and Coda di Volpe. Falanghina is a Vine of very ancient origin, the first to be planted in the fertile lands of the ager falernus by the Greek people of the aminei who settled in these places. Latin strength and Greek sweetness give life to a mixture of floral notes and a fruity flavor. The suggested pairing is with fish dishes, shellfish, squid and fresh cheeses

Grapes : 80% Falanghina 20% Coda di Volpe

Product Code	Alcohol	Years	Format
WN001 NG001	13.5% vol	2019	750 ml.



ENNE ROSSO - PRIMITIVO - red wine

Lovable red wine, obtained by Primitivo grapes with an Intense ruby red color, Enne Rosso gives off red fruits, spices, black cherry and plum aromas Its taste is enveloping, harmonious, fruity, with almond aftertaste.

Grapes : 100% Primitivo

Product Code	Alcohol	Years	Format
WN001 NG002	14.0% vol	2019	750 ml.



RODEON - ROSATO IGT - rosè wine

This rosè wine is obtained by 100% Aglianico grapes of Campania region. It is characterized by a nice color between pink and claret and it has floral notes of rose on the nose and fruity aromas of pineapple, strawberry and blueberries. It goes well with appetizers and first courses based on vegetables, shellfish and white meat.

Grapes : 100% Aglianico

Product Code	Alcohol	Years	Format
WN001 NG003	13.0% vol	2020	750 ml.



MASSERIA SANTI APOSTOLI – FALANGHINA IGT - white wine

It is a white wine, with an intense and pleasant aroma, straw yellow colour with greenish reflections.. Fresh, delicate and seductive flavor. It is obtained with Falanghina, a white grape variety, native to the Campania region, grown on soils of volcanic origin. The suggested pairing is with fish dishes, shellfish, squid and fresh cheeses

Grapes : 100% Falanghina

Product Code	Alcohol	Years	Format
WN001 NG004	13.0% vol	2019	750 ml.



MASSERIA SANTI APOSTOLI – AGLIANICO IGT - red wine

It is a red wine, ruby red in color, made with Aglianico, a red grape variety, native to the Campania region, grown on soils of volcanic origin. The suggested pairing is with meat, game and cheeses

Grapes : 100% Aglianico

Product Code	Alcohol	Years	Format
WN001 NG005	13.0% vol	2019	750 ml.



This winery is on the market with 8 total labels (4 whites, 2 reds, 2 sparklings), expression of different varieties, from Greco to Fiano, to blends of Aglianico and of Piediroso.



GRECO - IGP CAMPANIA - white wine

Produced in CAMPANIA IGP area, it is a delicious white wine with a characteristic straw yellow color with greenish reflections; Pleasant, intense, characteristic aroma, fresh, dry and harmonious flavor. The recommended food pairings are with shellfish, prawns, shrimps, raw seafood.

Grapes: Greco 100%

Product Code	Alcohol	Years	Format
WN001 PL001	12% vol	2019	750 ml.



FIANO - IGP CAMPANIA - white wine

Produced in CAMPANIA IGP area, it is a delicious white wine with a characteristic straw yellow color with greenish reflections; Pleasant, intense, characteristic aroma, fresh, dry and harmonious flavor. The recommended food pairings are with shellfish, prawns, shrimps, raw seafood.

Grapes: : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 PL002	12% vol	2019	750 ml.



GOCCE DI VITE bianco - CAMPANIA I.G.P. - white wine

It is a local white wine, obtained from famous Falanghina and Asprinio vines, that has a characteristic straw yellow color with greenish reflections; Pleasant, intense, characteristic aroma, fresh, sparkling and with harmonious flavor. Recommended food pairings are with shellfish, prawns, shrimps, raw seafood.

Grapes : Falanghina, Asprinio

Product Code	Alcohol	Years	Format
WN001 PL003	10.5% vol	2019	750 ml.



GOCCE DI VITE rosso - CAMPANIA I.G.P. - red wine

This appreciate red wine, obtained from famous Aglianico and Piediroso vines, has a characteristic intense ruby red color and a fresh, sparkling and with characteristic aroma. Recommended food pairings are PIZZA and first courses with strong flavors.

Grapes: Aglianico, Piediroso

Product Code	Alcohol	Years	Format
WN001 PL004	10.5% vol	2019	750 ml.



PLAISIR CUVÉE EXTRA DRY - sparkling wine

It is an extra dry sparkling wine in a straw yellow color with greenish reflections, fruity aroma, with hints of green apple and banana, balanced flavor with a sweet vein. It is excellent as an aperitif but it goes well with fish dishes.

Product Code	Alcohol	Years	Format
WN001 PL005	10.5% vol		750 ml.



PLAISIR CUVÉE BRUT - sparkling wine

It is a brut sparkling wine in a straw yellow color with greenish reflections, fruity aroma, with hints of green apple and banana, balanced flavor with a sweet vein. It is excellent as an aperitif but it goes well with fish dishes.

Product Code	Alcohol	Years	Format
WN001 PL006	10.5% vol		750 ml.



This winery is on the market with 4 total labels (1 red, 1 white, 1 rosè, 1 sparkling), expression of different varietals, from Falanghina to Aglianico.



AGLIANICO - IGP CAMPANIA - red wine

This is a 100% Aglianico red wine with ruby red color just scratched by light purple flashes. Excellent olfactory perceptions obtained from the characteristic bouquet of small and medium fruit, together with flowers. Well balanced, but the spicy notes are narrow. On the palate, it releases playful sapid, taut and fruity vibrations, which thus cheer the whole oral cavity. Spicy, but not too tannic. Perfect match with meat dishes

Grapes: Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 PA001	14% vol	2019	750 ml.



FALANGHINA - IGP CAMPANIA - white wine

This wine is obtained from the most famous local white vine and it is made with 100% Falanghina grapes. With a characteristic straw yellow color, young and bright. Bouquet characterized by aromas of citrus, green apple, banana, pineapple, orange blossom and Mediterranean scrub. The essences of salt, menthol and balm are pleasant. Drink gentle, graceful, tapered, elegant and persuasive. Matching perfectly to spaghetti with clams

Grapes: Falanghina 100%

Product Code	Alcohol	Years	Format
WN001 PA002	12.5% vol	2019	750 ml.



ROSATO - IGP CAMPANIA - rosè wine

It is an elegant rosè wine obtained from 100% Aglianico grapes. The floral aspect suggests perceptions of violet, dog rose and wisteria. The nose is immediately enriched with fruity moods of black cherry, strawberries, raspberries, blueberries and cassis. Persuasive palatal approach, Mediterranean, linear, sensitive, fine, fresh and delightful. Suggested with margherita pizza or with a fish soup.

Grapes: Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 PA003	14.0% vol	2019	750 ml.



SPARKLING WINE - EXTRA DRY MILLESIMATO

It is a Spumante Extra Dry Millesimato made with the Martinotti Method, produced only with Glera grapes, like a classic Triveneto Prosecco. A ready and light sparkling wine from bright straw yellow color with greenish reflections. Delicate foam. The olfactory spectrum is colorful, which gives the nose pleasant and sensorial fruity aromas of green apple, white peach, melon, lime, pineapple and grapefruit. Additional hints of wisteria, acacia, thyme, mint and sage. Clean, tender, gentle, caressing, elegant, fresh, soft and pleasing sip. To be combined with salmon canapes, raw fish, dairy products and various appetizers.

Grapes: Glera

Product Code	Alcohol	Years	Format
WN001 PA004	11.5% vol		750 ml.



This winery is on the market with 3 total labels (2 reds, 1 white), expression of different varietals, from Pallagrello to Aglianico.



CONCAROSSO - DOC galluccio - aglianico red wine

A young but complex red, produced with noble vines, already present for centuries on the slopes of the Roccamonfina volcano, with the names "Aglianico" and "Pallagrello nero", the latter known by the ancient Romans as "Pilleolata". Bright red in color, and with the right acidity, it expresses aromas of berries and plum; in the mouth it is rich and elegant

Grapes : Aglianico 85%, Pallagrello nero 15%

Product Code	Alcohol	Years	Format
WN001 PF001	13.5% vol	2017	750 ml.



CONCABIANCO - DOC galluccio - falanghina white wine

This fragrant and intense wine is provided with the right vein of acidity and has hints of ripe fruit and almond aroma; a correct balance between two vines with very different characters: the generous 'falanghina' and the aristocratic 'white pallagrello'

Grapes : Falanghina 85%, Pallagrello bianco 15%

Product Code	Alcohol	Years	Format
WN001 PF002	13.0% vol	2018	750 ml.



CONCAROSSO RISERVA - DOC galluccio - aglianico red wine

This Rosso di Conca draws strength and finesse from great native vines such as Aglianico and black Pallagrello, which reveal themselves as the intimate and innate expression of the potassium-rich soils that characterize the area surrounding the extinct volcano of Roccamonfina. It is precisely in this area, in fact, that the Podere Foglia company is based, where the Rosso di Conca is aged for 18 months in French oak barrels. Intense red color with ruby reflections, it expresses aromas of plum, leather and berries. In the mouth it is rich, long and with soft tannins.

Grapes : Falanghina 85%, Pallagrello bianco 15%

Product Code	Alcohol	Years	Format
WN001 PF003	13.5% vol	2016	750 ml.



Poggio Delle Baccanti

This winery is on the market with 14 total labels (7 reds, 6 whites, 1 rosè), expression of different varietals, from Greco to Falanghina, and of local famous blends from Gragnano Lettere, to Lachrima Christi.



LETTERE penisola sorrentina BIO / organic red sparkling wine

Ruby red with violet reflections, delicate hints of violet and red fruits. Fresh, sparkling, slightly tannic and pleasantly fruity. Pairings: Lettere Bio goes perfectly with mixed and sweet cured meats, salty and timbales of pasta. Also recommended with pan pizza.

Grapes : Piedirosso 40%, Sciascinoso 20%, Suppezza 20%, Castagnara 10%, Aglianico 10%

Product Code	Alcohol	Years	Format
WN001 PB001	11.0% vol		750 ml.



GRAGNANO ancestrale - penisola sorrentina DOP / red sparkling wine

Intense ruby red, hints of violet, undergrowth, ripe red fruits and spicy notes. Fresh, sparkling, slightly tannic and well structured. Pairings: Gragnano Ancestrale goes perfectly with traditional Campania cured meats; thanks to its strong personality, it is ideal in combination with grilled red meat. Recommended with baked lamb with a side of potatoes and crusco pepper.

Grapes : Piedirosso 50%, Sciascinoso 20%, Suppezza 10%, Aglianico 10%, Castagnara 10%

Product Code	Alcohol	Years	Format
WN001 PB002	12.5% vol		750 ml.



LACRYMA CHRISTI - VESUVIO ROSSO DOP / red wine

Dark ruby red, with hints of wild berries accompanied from a slight spiciness and a good minerality. Full with a broad mineral body, with good acidity and, with a finish savory that persists over time. Pairings: Ideal with meat main courses. Recommended with Neapolitan lasagna.

Grapes : Piedirosso 80%, Sciascinoso 10%, Aglianico 10%

Product Code	Alcohol	Years	Format
WN001 PB003	12.5% vol		750 ml.



LACRYMA CHRISTI - VESUVIO BIANCO / white wine

Upon visual examination it shows a yellow hue deep straw yellow, with golden reflections. The mineral note prevails accompanied by ripe white fruit and yellow flowers. To the palate is soft, full-bodied, its minerality is well balanced from acidity. Pairings: Perfect with seafood, it goes well with omelettes, pies vegetables and risotto. Recommended in combination with fried egg and white truffle

Grapes : Caprettone 60%, Catalanesca 20%, Falanghina 20%

Product Code	Alcohol	Years	Format
WN001 PB004	WN001 PB004		750 ml.



LACRYMA CHRISTI - VESUVIO ROSATO DOP / rosè wine

Soft Provençal pink color. Floral notes on the nose encounter hints of strawberries and raspberries. Fresh, good body on the palate recalls the pale pulp of peaches. Pairings: Served cold it is perfect at aperitif time, it goes well with it with wild water fish and tempura vegetables. Recommended with tuna fillet with green pepper.

Grapes : Piedirosso 70%, Sciascinoso 30%

Product Code	Alcohol	Years	Format
WN001PB005	12.5% vol		750 ml.



GRAGNANO penisola sorrentina DOP / red sparkling wine

Ruby red with violet reflections, delicate hints of violet and red fruits. Fresh, sparkling, slightly tannic and pleasantly fruity. Pairings: Gragnano goes perfectly with mixed starters, of land and sea; thanks to its versatile personality can also be drunk throughout the meal. Recommended with "Panuozzo e di Gragnano" and pizza.

Grapes : Piedirosso 50%, Sciascinoso 20%, Suppezza 10%, Aglianico 10%, Castagnara 10%

Product Code	Alcohol	Years	Format
WN001 PB006	11.5% vol		750 ml.



PENISOLA SORRENTINA - ROSSO DOP / red wine

Ruby red, with hints of red fruits and spicy notes. Fresh, slightly tannic, fruity and with good acidity. Pairings: It goes perfectly with cold cuts and cheeses medium-aged, with first courses of baked pasta and main courses of meat. Recommended with aubergine parmigiana.

Grapes : Piedirosso 40%, Sciascinoso 20%, Aglianico 10, Castagnara 10%, others 20%

Product Code	Alcohol	Years	Format
WN001 PB007	11.5% vol		750 ml.



PENISOLA SORRENTINA - BIANCO DOP / white wine

Upon visual examination it shows a straw yellow hue, with golden reflections. Rich in scents, with notes brackish interspersed with floral and citrus hints. On the palate it is soft, medium-bodied, good mineral presence and well balanced. Pairings: Perfect for any meal with seafood. We recommend to try it also with fresh cheeses. It gives its best with spaghetti with sea urchins.

Grapes : Falanghina, Forastera, Biancolella, San Nicola e Pepella

Product Code	Alcohol	Years	Format
WN001 PB008	11.5% vol		750 ml.



AMPHORAS PORTORII POMPEII - Pompeiano IGP / red wine

Intense ruby red, with hints of marasca cherry accompanied with a slight spiciness and smoky notes. Full, full-bodied, of good acidity and sapidity with marked acidity. Pairings: Ideal with second courses of game and noble poultry. Recommended with wild boar stew.

Grapes Grapes: Piedirosso 70%, Sciascinoso 20%, Aglianico 10%

Product Code	Alcohol	Years	Format
WN001 PB009	12.5% vol		750 ml.



AMPHORAS PORTORII POMPEII - Pompeiano IGP / white wine

Intense straw yellow with golden reflections. It is characterized by aromas of yellow flowers and hints of yellow pulp fruit, with a pleasant mineral note. The acidity is tasted and it is well balanced by the soft components. Pairings: Perfect in combination with seafood and white meats. Try it with spaghetti with anchovies, endive, olives, capers and Pine nuts.

Grapes : Falanghina 60%, Caprettone 40%

Product Code	Alcohol	Years	Format
WN001 PB010	12.5% vol		750 ml.



AGLIANICO - CAMPANIA IGP / red wine

Ruby red, with hints of red fruits, morello cherry and pleasant spicy notes. On the palate it reveals a good body, balanced in the tannins and long persistence. Pairings: Excellent in combination with meat-based preparations. Recommended pairing with beef stew with potatoes.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 PB011	12.5% vol	750 ml.	750 ml.



FIANO - CAMPANIA IGP / white wine

Straw yellow, the nose is expressed with hints of citrus and yellow peach, floral notes, balsamic hints and hazelnut tones toasted. On the palate it is fresh, intense and persistent and perfectly balanced. Pairings: Ideal to accompany fish first and second courses, it marries well also good with white meats and is to be tried with anchovies in cake pan.

Grapes : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 PB012	12.5% vol		750 ml.



FALANGHINA - CAMPANIA IGP / white wine

Straw yellow with light greenish hues, al nose expresses an intense and elegant olfactory profile. Note of small white flowers, white pulp fruit and citrus. Balanced, elegant and satisfying, it is a wine that invites when tasted, the finish is excellent, clean and persistent. Pairings: This white wine accompanies splendidly first courses pasta dishes with white sauces. Try it with spaghetti with clams.

Grapes : Falanghina 100%

Product Code	Alcohol	Years	Format
WN001 PB013	12.0% vol		750 ml.



GRECO - CAMPANIA IGP / white wine

Intense straw yellow color. Notes are perceived on the nose of aromatic herbs, ripe fruit and citrus. When tasted it is medium body, enveloping, characterized by an excellent shoulder acidity that makes the sip fresh and alive. Pairings: Accompanies with style first and second courses based on fish; gives its best with prawns or red prawns tartare.

Grapes : Greco 100%

Product Code	Alcohol	Years	Format
WN001 PB014	12.5% vol		750 ml.

This winery, located in the heart of Amalfi Coast, is on the market with 4 total labels (1 red, 2 whites, 1 rosè), expression of different varietals, from local GINESTRA to blends of Falanghina, of Piediroso and of Aglianico. In its range also the local famous liquor LIMONCELLO and an organic EXTRA VIRGIN OLIVE OIL.



PUNTACROCE Costa d'Amalfi D.O.C. - white wine

Intense straw yellow color. Notes are perceived on the nose of aromatic herbs, ripe fruit and citrus. When tasted it is medium body, enveloping, characterized by an excellent shoulder acidity that makes the sip fresh and alive. Pairings: Accompanies with style first and second courses based on fish; gives its best with prawns or red prawns tartare.

Grapes : Falanghina, Biancolella, Ginestra

Product Code	Alcohol	Years	Format
WN001 RP001	13.0% vol	2012 - 2013 - 2014	750 ml.



MONTECORVO Costa d'Amalfi D.O.C. - red wine

A blend of Piedrosso, Aglianico, and Tintore, the Montecorvo has also been created. This is a wine with an intense ruby red color, and the aroma of red plums, oranges, red currants and rose petal. The flavor is pleasantly aromatic and with an unobtrusive tannin structure. An ideal wine to serve with the typical Italian Sunday lunch where meat based red sauces are served.

Grapes : Piediroso, Aglianico, Tintore

Product Code	Alcohol	Years	Format
WN001 RP002	13.0% vol	2013	750 ml.



SALICERCHI Costa d'Amalfi D.O.C. - rosè wine

By the gentle pressing of Piedrosso, Aglianico and Tintore, the Salicerchi has been created. A rosè with a cherry-like color, the Salicerchi possesses a fragrance of cassis, licorice, cloves, and liquor infused strawberries. It offers a freshness to the palate, with alcoholic volume balancing out well with its savory notes. A very versatile wine, which can accompany most dishes, such as white meats, lamb roast, pasta dishes, and fruit plates.

Grapes : Piediroso, Aglianico, Tintore

Product Code	Alcohol	Years	Format
WN001 RP003	13.5% vol	2015	750 ml.



CIARARIIS – IGP COLLI DI SALERNO - white wine

Fruit of the vinification of only Ginestra grapes in purity, a local variety, not very widespread but with particular organoleptic characteristics, this yellow wine with golden reflections opens on the nose with hints of citrus, candied fruit, apricot and notes of yellow flowers. In the mouth it is enveloping, harmonious, savory and with excellent persistence. Excellent both as an aperitif and in combination with shellfish, baked fish and risotto.

Grapes : Ginestra

Product Code	Alcohol	Years	Format
WN001RP004	12.5% vol	2018	2018



"NODO/DONO" BIO - organic extra virgin oil

The revival of ancient olive trees and the planting of new ones, has enabled production of a unique olive oil, the only extra virgin olive oil of "Colline Salernitane D.O.P" currently available from the Amalfi Coast. Our olive oil is produced using a diverse combination of olives: the Frantoio, Leccino, Rotondella, Carpellese and Ogliarola. The result is a very a high quality olive oil, with care and attention that extends to the smallest detail, including the design of our labeling and bottles.

Product Code	Format
FD001 RP005	500 ml.



"FEMMINELLO SFUSATO" BIO - organic lemon spirit

The lemon liqueur "Femminello Sfusato" is obtained by cold maceration of lemon zest from "Costa d'Amalfi PGI" in an alcohol solution and it is exclusively produced in the organic farm of Raffaele di Palma. It is obtained by mixing a solution of water and organic white cane sugar with an infusion of fresh lemon peels and organic ethyl alcohol

Grapes

Product Code	Alcohol	Format
BS002 RP006	29.0% vol	500 ml.



This winery is on the market with 15 total labels (5 reds, 7 whites, 2 rosè, 1 sparkling), expression of different varietals, from Greco to Falanghina, from Fiano to Aglianico. In its range also an organic EXTRA VIRGIN OLIVE OIL.



Palinure - IGP Paestum Bianco - white wine

It is a white wine, typical and unique blend of the three most important white grape varieties from Campania: Fiano, Greco and Falanghina. Aging in steel tanks for eight months. Vivid straw yellow color. Aromatic spectrum innervated primarily by sensations of fresh fruit: peach, apricot, pear, apple, fig, banana and pineapple. Intriguing floreality in white hues. Captivating sip for freshness, pleasantness, sharpness, softness and flavor. Definitely harmonious and enjoyable wine. Try it on a plate of pasta with potatoes and provolone.

Grapes : fiano 33%, greco 33%, falanghina 33%

Product Code	Alcohol	Years	Format
WN001 SS001	13.0% vol	2019	750 ml.



Falanghina - IGP Campania - white wine

It is a famous local white wine obtained with 100% Falanghina grapes. With a characteristic straw yellow color, young and bright. Bouquet characterized by aromas of citrus, green apple, banana, pineapple, orange blossom and Mediterranean scrub. The essences of salt, menthol and balm are pleasant. Drink gentle, graceful, tapered, elegant and persuasive. Matching perfectly to spaghetti with clams.

Grapes : Falanghina 100%

Product Code	Alcohol	Years	Format
WN001SS002	13.0% vol	2019	750 ml.



Trentenare - IGP Paestum Fiano - white wine

A white wine obtained from 100% Fiano grapes and with a characteristic straw yellow color with streaks of green. Freshly fruity sensory incipit: peach, white plum, mandarin, fig, apple, broom and Mediterranean scrub. Elegant, enveloping, dynamic, palpitating and pulpy sip. Good longevity. Ideal with seafood risotto and dairy products.

Grapes : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 SS003	13.5% vol	2019	750 ml.



Calpazio - IGP Paestum Greco - white wine

It is a precious white wine realized with 100% Greco grapes. From the characteristic straw yellow color with shades of chlorophyll green. Complex and heterogeneous aromas of yellow peach, apricot, grapefruit, bergamot, quince, ginger, white flowers and oriental spices on the nose. On the palate the sip is dry, acid, savory, soft, pleasant and graceful. Pleasant, pervasive, fruity, wide and voluminous tactile perception. Ideal on a plate of spaghetti with seafood and with white meats.

Grapes : Greco 100%

Product Code	Alcohol	Years	Format
WN001 SS005	13.5% vol	2019	750 ml.



Cecerale - IGP Paestum Fiano - white wine

A white wine obtained from 100% Fiano grapes and with a characteristic straw yellow color with streaks of green. Olfactory spectrum studded with a pot pourri of peach, clementine, mango, jasmine, hawthorn, musk and thyme. Tens and juicy sip, caressing and soft, crystalline and savory. Elegant gustatory phrasing, which denotes charm and bearer of a noble allure. To be combined with fried fish.

Grapes : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 SS006	13.5% vol	2018	750 ml.



Pian di Stio - IGP Paestum Fiano - white wine

A 100% Fiano white wine grown on the high hills of Stio, in the heart of Cilento which, while not maturing in wood, was designed to last for a long time. At sight it has a bright and bright straw yellow color. On the nose a bouquet that primarily recalls the typical aromas of hazelnut with subsequent sighs of menthol, lime, acacia and musk and slight spicy hints. Fresh, snappy, responsive, opulent, and well balanced on the palate for a modern and tonic taste. Ideal on classic Cilento seafood cuisine.

Grapes : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 SS007	13% vol	2019	500 ml. / 750 ml



Elea - IGP Paestum Greco (Barrique) - white wine

It is a precious organic white wine, 100% GRECO grape, and with an edge, as it is more complex, refined and structured. It is fermented at 90% in steel and the remaining 10% in French oak barriques of first passage. Aging in steel for fourteen months at a very low temperature. Elevation in glass for six months. A sparkling golden yellow color stands out in the glass. The rich and intense bouquet releases generous aromas of citrus, apple, pear, magnolia, broom, ginger, curry, saffron, tarragon and marjoram. Immediately elegant and piercing sip, which invades the mouth with a precise expressive capacity. Drink sumptuous, very fresh, balsamic, dynamic and persistent. Try it on a tasty local mozzarella

Grapes : Greco 100%

Product Code	Alcohol	Years	Format
WN001 SS009	13.5% vol	2016	750 ml.



Vetere - IGP Paestum Rosato - rosè wine

It is a elegant rosè wine obtained from 100% Aglianico grapes. The floral aspect suggests perceptions of violet, dog rose and wisteria. The nose is immediately enriched with fruity moods of black cherry, strawberries, raspberries, blueberries and cassis. Persuasive palatal approach, Mediterranean, linear, sensitive, fine, fresh and delightful. Suggested with margherita pizza or with a fish soup.

Grapes : Aglianico

Product Code	Alcohol	Years	Format
WN001 SS010	12% vol	2019	375 ml. / 750 ml.



Vetere LIMITED EDITION - IGP Paestum Rosato - rosè wine

It is a elegant rosè wine obtained from 100% Aglianico grapes. The floral aspect suggests perceptions of violet, dog rose and wisteria. The nose is immediately enriched with fruity moods of black cherry, strawberries, raspberries, blueberries and cassis. Persuasive palatal approach, Mediterranean, linear, sensitive, fine, fresh and delightful. Suggested with margherita pizza or with a fish soup.

Grapes : Aglianico

Product Code	Alcohol	Years	Format
WN001 SS012	12% vol	2019	375 ml. / 750 ml. / 1500 ml.



Ceraso - IGP Paestum Aglianico - red wine

A 100% Aglianico red wine with ruby red color just scratched by light purple flashes. Excellent olfactory perceptions obtained from the characteristic bouquet of small and medium fruit, together with flowers. Well balanced, but the spicy notes are narrow. On the palate, it releases playful sapid, taut and fruity vibrations, which thus cheer the whole oral cavity. Spicy, but not too tannic. Perfect match with meat dishes

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 SS015	14.0% vol	2019	750 ml.



Corleto - IGP Paestum Aglianico - red wine

It is a 100% Aglianico that makes wood for one year. Structured wine which, already with a fairly deep ruby color, proves to be mature and complex. Olfactory stamp with hints of fruity and floral essences of excellent caliber. In the mouth it presents itself with an extractive sip, powerful, earthy, flowing, pounding and genuinely spicy, but which is also soft and gentle. Good sour shoulder. Fresh, solid, captivating and full-bodied palatal development. Full tactility, which is a prelude to a long persistent finish. To be preferred on the dishes of the classic Cilento cuisine.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 SS016	13.0% vol	2018	750 ml.



Jungano - IGP Paestum Aglianico - red wine

It is a 100% Aglianico wine. Maturation in steel, aging for one year at 40% in second passage French oak barriques, at 40% in large barrels and at 20% in steel. The glass reveals a sparkling ruby red color. Olfactory spectrum of excellent caliber, with fruity hints of both the plant and the undergrowth. The perfect fusion between the dosed wood, the plastic tannins and the excellent freshness. Taste intensity of great importance, which totally satisfies the taste buds. Great longevity. Drink very enjoyable and stubborn. Perfect on meat and cheeses.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 SS017	14.5% vol	2017	375 ml. / 750 ml.



Gillo Dorfiles - IGP Paestum Aglianico - red wine

It is a 100% Aglianico wine, worked first in steel and then aged in new French oak barriques for two years. This is the fourth company label of only Aglianico, certainly the most prestigious. Dark and bright ruby red. The aromatic range is wide and fascinating, with a pot pourri of intense fruity aromas of cherry, plum, blueberry, black currant and blackberry. Floral hints of violet and carnation. Aristocratic tannic finesse. On the palate clear, vibrant, savory, reactive, refined and sumptuous sensations. Dynamic wine and in full evolutionary phase, holder of a timeless aging potential. Perfect to accompany a leg of lamb in the oven and aged cheeses.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 SS019	14.0% vol	2015	750 ml.



Pino di Stio - IGP Paestum Rosso -red wine

Only Pinot Noir, a rarity for the whole of Campania, produced in a few thousand pieces. Vines grown at an altitude of 550 meters in the municipality of Stio. Maturation and refinement in second and third passage barriques and bowls for a total of two and a half years.

Grapes

Product Code	Alcohol	Years	Format
WN001 SS020	14.0% vol	2016	750 ml.



Gioi - Brut Rosè millesimato - Sparkling wine / Classic method

It is a elegant sparkling rosè wine coming from Aglianico grapes and produced with the classic method. Refermentation in bottle on the lees for two years and three months of settling after disgorgement. The bright pink onion skin color is captivating. Nice soft and compact froth, which crowns a superlative perlage, where the dense bubbles crowd up to the edge of the glass and find themselves intimately united. Sumptuous and fascinating the bouquet, which transmits to the nose intoxicating fruity aromas of the undergrowth and fresh flowers. In the mouth the sip is obviously dry, fresh and petillant, but also elegant, soft, enveloping, creamy, savory, clean, slender and degreasing. Light carbon. The voluptuous aftertaste does not allow pauses, totally satisfying the taste buds. Perfect with seafood and dairy products.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 SS021	12.5% vol	2017	750 ml.



ORGANIC extra virgin olive oil

It is an organic extra virgin olive oil obtained from a blend of different Cilento varieties (rotondella, frantoio, leccino) with a cold extraction method.

Grapes

Product Code	Years	Format
FD001 SS022		250 ml. / 500 ml. /





TENUTA FONTANA

Tenuta Fontana

TENUTA FONTANA is on the market with 6 different labels (2 reds, 3 whites and 1 sparkling) vinified with famous local grapes from ASPRINIO to SCIASCINOSO, from FALANGHINA to AGLIANICO.

ALBERATA – Asprinio di Aversa DOC Vigneti ad Alberata – ORGANIC white wine

It is a very special ORGANIC white wine from vine variety Asprinio (100% from Alberata Aversana with vines wrapped around poplars) with aging in terracotta amphorae at controlled temperature. Behind this wine is a special harvesting technique: Tenuta's trees are about 9 meters high and grapes are rigorously harvested by hand of experts using specially designed ladder for each grape harvester. This spectacular technique allows to reach every single bunch on the plant up to the highest at about 9 meters from the ground It is a wine with an intense Yellow with golden reflections, very expressive and elegant fruity aromas, on the palate it is of good structure, great freshness and with a very persistent flavour

Grapes : Asprinio 100%

Product Code	Alcohol	Years	Format
WN001 TF001	12.5% vol	2018	750 ml.



CIVICO 44 – Asprinio di Aversa DOC - organic white wine

It is a ORGANIC white wine from local vine variety Asprinio (100% from Alberata Aversana with vines wrapped around poplars).Behind this wine is a special harvesting technique: Tenuta's trees are about 9 meters high and grapes are rigorously harvested by hand of experts using specially designed ladder for each grape harvester. This spectacular technique allows to reach every single bunch on the plant up to the highest at about 9 meters from the. It is Intense straw yellow color, smelt in the nose with light and delicate both floral and fruity aromas, on the palate it is sapid, fresh and with a noticeable acidity

Grapes : Asprinio 100%

Product Code	Alcohol	Years	Format
WN001 FT002	12.5% vol	2019	750 ml.



CIVICO 1 – Campania Sciascinoso IGT - organic red wine

It is a very appreciated ORGANIC red wine from local vine variety Sciascinoso, with ageing in wood as the wine is aged for 12 months in small French oak barrelsThis wine comes from a grape variety that has always been cultivated in Campania and deserved our full attention. Its unique deep red color with violet reflections, the aromas of red fruits and flowers, the spicy notes and a pleasant and satisfying taste complete this idyll

Grapes : Sciascinoso 100%

Product Code	Alcohol	Years	Format
WN001 FT003	13.0% vol	2019	750 ml.



CIVICO 2 - Campania Falanghina IGT - organic white wine

It is an ORGANIC white wine vinified by using Falanghina grapes, the most famous white ones in the CAMPANIA region. It has a straw yellow color, in the nose expresses itself with intense and decisive fruity aromas, on the palate it is vibrant and savoury, accompanied by a remarkable freshness and good structure that guarantee an excellent aftertast

Grapes : Falanghina 100%

Product Code	Alcohol	Years	Format
WN001 FT004	13.0% vol	2019	750 ml.





CIVICO 28 – Campania Aglianico IGT - organic red wine

A 100% Aglianico ORGANIC red wine with characteristic intense ruby red color and aged for 12 months in French oak Tonneaux. In the nose shows a clear and warm red fruit with fruity and spicy notes, on the palate the tannin is soft and enveloping, result of an excellent ripening of the grapes

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 FT005	13.0% vol	2020	750 ml.



OLMO - Spumante Brut from Asprinio grapes - sparkling wine

It is a white charmat sparkling wine obtained from vine variety Asprinio (100%) which deeply characterise the identity of this wine, It is a sparkling with an intense straw yellow color releasing to the nose the fruity and floral notes typical of the very intense and sharp Asprinio. On the palate this sparkling wine is very fresh, complex, with a structure and a vibrant acid soul fulfilling all expectations

Grapes : Asprinio 100%

Product Code	Alcohol	Years	Format
WN001 FT006	12.0% vol		750 ml.



TENUTA INCARROZZA is on the market with 6 different labels (4 reds, 3 whites and 1 rosè) vinified with famous local grapes from ALICANTE to PETIT MANSENG, from PERRICONE to SIRAH



ALICANTE – IGT Terre siciliane rosso - red wine

Produced by an ancient spanish vine, since time cultivated in sicily, in a unique territory between the sea and the volcano etna. Vinified in pureness it has a great deep ruby colour, it shows aromatic herbs notes, red fruits and spieces. The sip is of great freshness and structure. It accompanies full-bodied and structured dishes, second course of red meat and game and semi-seasoned cheese.

Grapes : Alicante 100%

Product Code	Alcohol	Years	Format
WN001 IN004	13.5% vol	2014	750 ml.



ALICANTE ROSE' – IGT Terre siciliane rosato - rosè wine

Kissed by the sun of our sicily the wineries of alicante, vine originating in valencia, spain, are amanzingly combined with the warm soil of the volcano succeeding, magically, to donate to the wine: structure, harmony and balance. The harvest, strictly hand picking, allows a selection and a refined care, allowing the wine to spend its time in steel vats only to preserve its aromatic and gustative integrity. Produced in a alluvial origin soil, mainly sandy rich in skeletons and organic material. Vinified in barriques in contact with fine lees for four months with frequently batonages.

Grapes : Alicante 100%

Product Code	Alcohol	Years	Format
WN001 IN005	12.5% vol	2019	750 ml.



UVE D'AGOSTO rosso – IGT terre siciliane rosso - red wine

It is a combination of two wineries of great features, the smoothness of syrah and the strong firmness of alicante giving to this wine great pleasure and versatility. It is rich of red fruits and spieces reaching nose and mouth, it is enhanced chill served at 12 degrees allowing a new and balanced combination with important fish dishes, at 18 degrees at its stronger structure state it is ideal with red meats and medium aged cheese.

Grapes : Alicante / Syrah

Product Code	Alcohol	Years	Format
WN001 IN002	14.5% vol	2015	750 ml.



UVE D'AGOSTO bianco – IGT terre siciliane bianco - white wine

It is produced by combining grillo and Petit Manseng grapes which overlooking the jonian sea, benefits of the daily embrace of the sea breeze. The pale yellow colour shines anticipating the linden fragrance, white peach, herbal sense and brackish balanced note. The fresh sip states the young personality with a solid nerve. Served at 6/8 c it is an elegant aperitif; at few more degrees, give us the chance to get its balance in accompanying main courses fish or grilled fish.

Grapes : Petit Manseng / Grillo

Product Code	Alcohol	Years	Format
WN001 IN001	14.5% vol	2017	750 ml.



SAN NICOLA IN CARROZZA – IGT terre siciliane rosso - red wine

The alluvial soil in the simeto valley, at the foot of volcano etna, defines our syrah grapes originating san nicola. With its thick red ruby colour it goes from boysenberry, black current and blueberries to spicy nuances. The sip is full, round with very delicate tannins, of great elegance and finish. It accompanies important red meat, game and seasoned cheese. Serve in a large and potbellied balloon to increase the olfactory complex.

Grapes : Syrah 100%

Product Code	Alcohol	Years	Format
WN001 IN003	14.5% vol	2012	750 ml.



FRA' ANSELMO – IGT terre siciliane rosso - red wine

Native in pureness dedicated to the benedictine fra' anselmo who, in 1702, completed the works of the benedictine monastery and the annexed millstone to produce the wine for the mass. The engraved stone located inside the millstone, well restored, is its label. A perricone in pureness bottled in less than one thousand units, result of an almost sacred care, which shows a ruby mantle of great structure. An olfactory progression introduces aromas of dark fruit, berries, blueberries and plums.

Grapes : Perricone 100%

Product Code	Alcohol	Years	Format
WN001 IN006	14.0% vol	2015	750 ml.



This winery is on the market with 7 total labels (4 reds, 2 whites, 1 rosè) expression of different varietals, from Pallagrello to Casavecchia.



Fontanavigna - IGT TERRE DEL VOLTURNO - white wine

Fontanavigna is a locality of Castel Campagnano, close to the winery's cellar, where, in ancient times, there used to be a fountain and wash-house in the midst of the vineyards. The wine is light straw-yellow in colour, with highlights; its perfumes include notes of fresh fruit, from apples, pineapple, and melon. To the palate the wine is balanced, with persistently aromatic flavours, and a long finish of dried apricots.

Grapes : Pallagrello bianco 100%

Product Code	Alcohol	Years	Format
WN001 TP001	13.5% vol	2019	750 ml.



Le Serole - IGT TERRE DEL VOLTURNO - white wine

Sèrole, near Ruviano, appears on ancient maps of the area - the name relating to the imposing ruins of an old farmhouse. At Sèrole, a communal threshing floor built in 1829 is still in use, in a place called "Aria Nova", where the peasants would congregate, working the produce of the land, and, on warm summer nights, singing and dancing. The gold-yellow wine offers delicate notes of honey and cotogna apple's marmelade to the nose; to the palate, it is rich, mellow and ample, with a long finish, and aromatic notes of spices, toasted almonds and vanilla.

Grapes : Pallagrello bianco 100%

Product Code	Alcohol	Years	Format
WN001 TP002	13.0% vol	2018	750 ml.



Roseto del volturno - IGT TERRE DEL VOLTURNO - rosè wine

This wine comes from a blend of Pallagrello Nero and Casavecchia, red grapes vinified in white. The name is a tribute to the Volturno river, from Hannibal to Garibaldi, which has determined the history of our territory. It's a delicate and great wine that we love to pair with seafood and the pizza of Campania. The wine is a beautiful bright pink color, with delicate scents with notes ranging from floral eglantine roses with hints of cherry and sour black cherry. Its flavor is characterized by a remarkable freshness supported by good acidity that nicely extends the persistence.

Grapes : Pallagrello nero 50%, Casavecchia 50%

Product Code	Alcohol	Years	Format
WN001 TP003	13.0% vol	2019	750 ml.



Castello delle Femmine - IGT TERRE DEL VOLTURNO - red wine

The name Castello delle Femmine (Women's castle) is a tribute to a place near the Castle of Caiazzo where once an aristocratic mansion stood - traces of which still remain. It hosted young women destined to become courtesans for local feudal lords after an adequate training in "ars amandi" - "the art of love".

Grapes : Pallagrello nero 50%, Casavecchia 50%

Product Code	Alcohol	Years	Format
WN001 TP004	13.0% vol	2016	750 ml.



Ambruco - IGT TERRE DEL VOLTURNO - red wine

The name Ambruco is a linguistic contamination of “vitis labrusca” - wild vine. There is a place near Castel Campagnano of the same name, where centuries-old wild vines used to grow. Local peasants considered them almost holy because of their age. It is a strong, scrumptious, deep-ruby wine. Mild, balmy hints on the nose, soon after having perceived a succession of flavours ranging from berry fruit to chocolate, through green pepper.. In the mouth this wine is balanced, rich, with elegant, extremely well-balanced tannins. It shows a very long lasting finish, slowly fading in a spicy aroma with traces of blackberry and bilberry.

Grapes : Pallagrello nero 100%

Product Code	Alcohol	Years	Format
WN001 TP005	13.0% vol	2016	750 ml.



Centomoggia - IGT TERRE DEL VOLTURNO - red wine

In this area, landed property used to be extremely divided. So a property measuring 100 moggia, i.e. some 30 ha, was such a rarity that this place, located between Caiazzo and Castel Campagnano, was named “Centomoggia” - “Hundred Moggia”. It is a full-bodied wine with dense ruby colour. Very strong flavour on the nose , with gamey, feral hints introducing a wide range of aromas including blackberry, bilberry, as well as spicy cloves and bitter liquorice. In the mouth this wine is meaty, mellow and rich, and the tannins exquisitely enhance its cherished , wide-ranging taste with distinctive lasting finish.

Grapes : Casavecchia nero 100%

Product Code	Alcohol	Years	Format
WN001 TP006	13.0% vol	2015	750 ml.



Piancastelli - IGT TERRE DEL VOLTURNO - red wine

This red wine was born from an idea of Manuela (Piancastelli is her surname) for a challenge to create a great “meditation wine” from the grapes of Pallagrello Nero and Casavecchia. Every vintage the label is painted for us by a different artist. It is a dark red wine, with ruby reflections. On the nose there are dried plum’s, blackberry’s, chocolate’s and black pepper flavours, made more sophisticated by very light oriental fragrances of incense. In the mouth this wine is mellow and fresh, with the Casavecchia’s tannins balanced by black Pallagrello. In the long lasting finish come back the likeable oriental fragrances.

Grapes : Pallagrello nero 70%, Casavecchia 30%

Product Code	Alcohol	Years	Format
WN001 TP007	13.0% vol	2014-2015	750 ml.



TERRE DI BRUCA is on the market with 13 different labels (5 reds, 5 whites, 1 rose' and 2 sparkling) obtained by the famous local Sicilian grapes from Nero D'avola to Grillo, from Chardonnay to Frappato



QUARANTA - NERO D'AVOLA DOC Sicilia - organic red wine

An idea, a dream that becomes reality. Nero d'Avola, the prince of wines, now exported and known all over the world: 100% pure. Under our watchful eyes, among the rows moved by the wind, we collect the Nero d'Avola with our hands, we work it with love, we vinify and mature it, to hand it to you with a bottle. QUARANTA is all this Very soft , delicate with strong notes of cherry, developed by an evolved tannin, persistent aftertaste with aromatic permanent notes. Excellent on red meats , first courses with game, we suggest to taste it with roasted tuna garnished with onions.

Grapes : NERO D'AVOLA 100%

Product Code	Alcohol	Years	Format
WN001 TB001	13.5% vol	2018	750 ml.



41 - NERO D'AVOLA IGP Sicilia - organic red wine

41: the famous NERO D'AVOLA simply out of time. Son of the other NERO D'AVOLA label called QUARANTA , it is evolved in wood, and it becomes its Father by harmony of the senses and taste. The colour is an intense red with accentuated violet reflections Cherry taste and ripe blackberries with a perception of chocolate Excellent to accompany most red meats . Do not underestimate the combination with the tuna steak

Grapes : NERO D'AVOLA 100%

Product Code	Alcohol	Years	Format
WN001 TB002	13.5% vol	2012	750 ml.



FRIENDS - FRAPPATO IGP Sicilia - organic red wine

A red wine obtained by local grapes, with hints of Strawberry and Cherry and with the characteristic garnet red color, easy to drink in any occasion, excellent as aperitif, but also throughout the meal with his aroma is very well approaches to smoked fish , oysters and seafood in general, it may also go as a companion of some soups and fish sauces or vegetables

Grapes : FRAPPATO 100%

Product Code	Alcohol	Years	Format
WN001 TB003	12.5% vol	2019	750 ml.



ORIGINE - MERLOT IGP Sicilia - organic red wine

It is red wine with compact ruby red color and obtained by local Merlot grapes. Refined hint of black currant , ripe plum and candied violets. Mild balsamic notes and officinal herbs emerge Wide and dense texture, vibrant . The tannins are made docile by the structure and the remarkable verve. Endless ending. It matches perfectly with seasoned cheeses , red meat, sliced beef and game

Grapes : MERLOT 100%

Product Code	Alcohol	Years	Format
WN001 TB004	13.5% vol	2018	750 ml.



SYRANO - SYRAC IGP Sicilia - organic red wine

It is a red wine obtained by local grape variety called Syrah, with a ruby red color with purple nuances Hints of small black fruits and spices, among which the black pepper is evident. Pasty, full, velvety and pleasantly tannic. Excellent on red meats, on feathered game, interesting combination with sea bream in a salt crust or swordfish baked, aged cheeses and goulash

Grapes : SYRAC 100%

Product Code	Alcohol	Years	Format
WN001 TB005	13.0% vol	2019	750 ml.



VEZZO - GRILLO DOC Sicilia - organic white wine

Specifiche prodotto with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses. with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses.

Grapes : GRILLO 100%

Product Code	Alcohol	Years	Format
WN001 TB006	13.0% vol	2020	750 ml.



PIETRE AL VENTO - CHARDONNAY IGP Sicilia - organic white wine

It is a white wine with a golden yellow color with lively green reflections, Rich and intense. Scents of peach, golden apple, white figs, cream of vanilla, meringue. Notes of hazelnuts and hints of honey of orange blossom. Soft, round, energetic, full. Its balance is characterized by a beautiful acidity, fresh sapidity and consistent extracts. It matches with elaborate dishes of fish and shellfish, seafood, white meats

Grapes : CHARDONNAY 100%

Product Code	Alcohol	Years	Format
WN001 TB007	13.0% vol	2020	750 ml.



IL VELO - INZOLIA IGP Sicilia - organic white wine

It is a white wine obtained by local sicilian grapes named Inzolia and with a straw yellow with platinum reflections. Scent of pineapple, mature pear with a hint of Vanilla. Fresh, intense and harmonious flavor. Excellent with fish and seafood, pasta salads and unseasoned cheeses

Grapes : INZOLIA 100%

Product Code	Alcohol	Years	Format
WN001 TB008	12.0% vol	2020	750 ml.



CHIMIRICI - IL CREATIVO - organic white wine

It is a white wine where the blend of two aromatic grapes such as muscat and zibibbo gives it a mix of floral and fruity aromas that allow you to imagine the smells, colors and warmth of Sicily. Intriguing and very pleasant for its light natural liveliness, intense and elegant taste that recalls its rich and generous homeland. Wine to drink in any occasion, excellent as aperitif but also throughout the meal, with his aroma it pairs to smoked fish, oysters and seafood in general, it can also be a good companion for some soups and fish sauces or vegetables.

Grapes : Moscato, Zibibbo

Product Code	Alcohol	Years	Format
WN001 TB009	12.5% vol		750 ml.



SOFI' - Catarratto Bianco Alcamo DOC - organic white wine

It is a white wine who aims to show a culture behind the vinification of a special wine and its way of making it, as it happens for the Catarratto Bianco Alcamo DOC , which boasts centuries of history. The scent is characterized by gently fragrances citrus with hints of Grapefruit. The taste is consistent with hints of yeast and a slight hint of ripe lemon and apricot. Back taste slightly bitter with a great feeling of freshness It pairs with first courses in general, with fish dishes, spiced cheeses and delicate salami , exceptional as an accompaniment to mixed salads with intense flavors

Grapes : CATARRATTO BIANCO 100%

Product Code	Alcohol	Years	Format
WN001 TB010	12.0% vol	2020	750 ml.



INMEZZO - FRAPPATO IGP Sicilia - organic rosè wine

Scents of white, flavors of red. Being in the center is never easy. This very elegant rosè wine obtained by local famous grapes named GRAPPATO, has a pink color with garnet reflections. Floral and fruity aromas of grapefruit and jasmine. Intriguing and very pleasant for its natural minerality, intense taste. Wine to drink in any occasion, excellent as aperitif but also throughout the meal with his aromatic is very well approaches to smoked fish , oyster and seafood in general, may also go as a companion of some soups and fish sauces or vegetables

Grapes : FRAPPATO 100%

Product Code	Alcohol	Years	Format
WN001 TB011	12.0% vol	2020	750 ml.



PETRA DI BRUCA - CHARDONNAY IGP Sicilia - sparkling wine

It is a sparkling wine, obtained by Chardonnay grapes and with a pale straw yellow color. Vinous, characteristic with an intense aroma of fruity which goes pineapple , apricot, peach and green apple. Delicate , fresh , pleasantly bitter with a light body. As aperitif with appetizers of raw ham and melon and with first courses based on fish

Grapes : CHARDONNAY 100%

Product Code	Alcohol	Years	Format
WN001 TB012	11.0% vol		750 ml.



DUNFIATO - Sparkling Wine Extradry

It is a sparkling wine, obtained by Chardonnay grapes and with a straw yellow color tending towards bright laurel.. Delicate and complex, with hints of bread crust, anise and minerals.. Characterized by a good structure, the taste is elegant, with a persistent savory and a nice finish of currant and almond. Recommended from opening to whole meal

Grapes : CHARDONNAY 100%

Product Code	Alcohol	Years	Format
WN001 TB013	11.5% vol		750 ml.



E' - NERO D'AVOLA DOC Sicilia - organic red wine

This NERO D'AVOLA belongs to a new hand-crafted line named "E" of organic, natural and unfiltered wines, produced according to nature. Under our watchful eyes, among the rows moved by the wind, we collect the Nero d'Avola with our hands, we work it with love, we vinify and mature it, to hand it to you with a bottle. Very soft, delicate with strong notes of cherry, developed by an evolved tannin, persistent aftertaste with aromatic permanent notes. Excellent on red meats , first courses with game, we suggest to taste it with roasted tuna garnished with onions.

Grapes : NERO D'AVOLA 100%

Product Code	Alcohol	Years	Format
WN001 TB014	14.0% vol	2020	750 ml.



E' - GRILLO DOC Sicilia - organic white wine

This white wine belongs to a new hand-crafted line named "E" of organic, natural and unfiltered wines, produced according to nature. It is obtained by local sicilian grape called GRILLO and it has a straw yellow color with golden reflections. The scent is characterized by an intense smell of Chamomile and Rose . Cool and persistent taste at times tantalizing, high minerality Excellent on fish and shellfish , it goes well with vegetables and very delicate white meat dishes

Grapes : GRILLO 100%

Product Code	Alcohol	Years	Format
WN001 TB015	12.5% vol	2020	750 ml.



E' - FRAPPATO IGP Sicilia - organic red wine

This red wine belongs to a new hand-crafted line named "E" of organic, natural and unfiltered wines, produced according to nature. A red wine obtained by local grape FRAPPATO, with hints of Strawberry and Cherry and with the characteristic garnet red color, easy to drink in any occasion, excellent as aperitif, but also throughout the meal with his aroma is very well approaches to smoked fish , oysters and seafood in general, it may also go as a companion of some soups and fish sauces or vegetables

Grapes : FRAPPATO 100%

Product Code	Alcohol	Years	Format
WN001 TB016	13.0% vol	2020	750 ml.



E' - Catarratto IGP Sicilia - organic white wine

It is a white wine that belongs to a new hand-crafted line named "E" of organic, natural and unfiltered wines, produced according to nature. The scent is characterized by gently fragrances citrus with hints of Grapefruit. The taste is consistent with hints of yeast and a slight hint of ripe lemon and apricot. Back taste slightly bitter with a great feeling of freshness. It pairs with first courses in general, with fish dishes, spiced cheeses and delicate salami , exceptional as an accompaniment to mixed salads with intense flavors

Grapes : CATARRATTO 100%

Product Code	Alcohol	Years	Format
WN001 TB017	12.0% vol	2020	750 ml./1000ml



CHIMICUNTI - ORGANIC Extra Virgin Oil

Oil for pure passion and family tradition, from old trees mixed with new plants to offer customer a harmonious oil, with an intense and delicate taste. It is a blend of different local olives varieties: Cerasuola, Bianco Lilla, Nocellara. Olive scent with grass and tomato tones. Gently fruity, with notes of bitter and hot

Grapes

Product Code	Alcohol	Years	Format
FD001 TB018			500 ml.



The TRAVAGLIANTI winery is on the market with 3 different labels (1 red, 1 white and 1 rosè) vinified with famous local grapes of the ETNA's area, from Nerello Mascalese to Carricante.

TRAVAGLIANTI

Etna's excellences



ETNA ROSSO DOC - red wine

Red wine typical of the volcanic area of ETNA, obtained from Nerello Mascalese grapes and characterized by a ruby red color with reflections tending to amaranth. On the nose hints of red fruit and spices, medium-tannic with a mineral taste and red fruits accompanied by a pleasant acidity and persistence

Grapes : Nerello Mascalese 100%

Product Code	Alcohol	Years	Format
WN001 TV001	13.5% vol	2018	750 ml.



ETNA BIANCO DOC - white wine

White wine typical of the volcanic area of ETNA, obtained from a blend of 2 local grapes, Carricante and Cataratto, and characterized by a straw yellow color with golden reflections. On the nose aromas of mango, cooked apple, melon, pineapple with an aftertaste spicy. Excellent body and richness supported by a vibrant structure.

Grapes : Carricante and Cataratto

Product Code	Alcohol	Years	Format
WN001 TV002	13.5% vol	2019	750 ml.



ETNA ROSATO – IGT TERRE SICILIANE - rosè wine

Rosè wine typical of the volcanic area of ETNA, obtained from Nerello Mascalese grapes and characterized by an intense onion skin pink color. The olfactory profile of wine it is intense, distinctive and dry and harmonious on the palate. Red plum and red cherry on the nose. On the palate it brings a great concentration of fruit and a refreshing acidity. It has a long and mineral finish.

Grapes : Nerello Mascalese 100%

Product Code	Alcohol	Years	Format
WN001 TV003	14.5% vol	2020	750 ml.



AZIENDA AGRICOLA

Vestini Campagnano

Vestini Campagnano

This winery is on the market with 9 total labels (4 reds, 3 whites, 1 rosè, 1 sparkling), expression of different varietals, from Pallagrello to Casavecchia, to Asprinio.



KajaNero - IGT TERRE DEL VOLTURNO - red wine

Pallagrello nero and Casavecchia make up over 70% of this wine with a certainly original character, enriched by other native varieties typical of the Caiatine hills; among these, particular clones of Aglianico and other rare vines. Well structured wine that makes a short passage in wood without losing the peculiar qualities of harmony between grapes strongly representative of the local terroirs

Grapes : 30% Pallagrello nero, 30% Casavecchia, 20% Aglianico, 20% Rotondella

Product Code	Alcohol	Years	Format
WN001 VC001	13.0% vol	2019	750 ml.



Pallagrello Nero - IGT TERRE DEL VOLTURNO - red wine

It is a wine aged in 'barrique' for at least one year, in which its tannins alone cause a strong 'shock'; then there is a powerful explosion of aromas of fully ripe red fruit on the nose first and later on the palate; all this creates an unexpected balance in such a strongly structured wine; even for expert palates this wine can reveal a complexity and a dynamism beyond all expectations

Grapes : Pallagrello nero 100%

Product Code	Alcohol	Years	Format
WN001 VC002	13.5% vol	2019	750 ml.



Le Ortole - IGT TERRE DEL VOLTURNO - white wine

This white wine has fermentation and partial aging in wood for at least five months which enhances the aromas; the white pallagrello thus vinified offers a complexity of flavors that ends leaving full but velvety sensations; it is a sensual white that expresses hints of tropical fruits with a touch of vanilla; it has great structure with the right acidity and a long and intense finish

Grapes : Pallagrello bianco 100%

Product Code	Alcohol	Years	Format
WN001 VC003	13.0% vol	2018	750 ml.



Pallagrello Bianco - IGT TERRE DEL VOLTURNO - white wine

Soft on the palate, clean, medium-bodied with an effusion of aromas of ripe peach, citrus and walnut essence, whose apparent contrast creates, instead, a greater richness of taste; a modest vein of acidity brings all the flavors back into complete composure. The combination with fried blue fish or with fresh flavored goats can gratify those who want a bright, intense, but delicate taste

Grapes : Pallagrello bianco 100%

Product Code	Alcohol	Years	Format
WN001 VC004	13.0% vol	2019	750 ml.



Vado Ceraso - IGT TERRE DEL VOLTURNO - rosè wine

With an unmistakable color, it is the result of the 'white' vinification of equal quantities of Casavecchia grapes and black Pallagrello; intense as a 'rosé' can be, it is distinguished by the constant but light and widespread presence of aromas and flavors that can lead to the original tastes of the red grapes from which it derives

Grapes : 50% Pallagrello nero, 50% Casavecchia;

Product Code	Alcohol	Years	Format
WN001 VC005	12.5% vol	2019	750 ml.



Asprinio - IGT TERRE DEL VOLTURNO - white wine

There are many peculiar characteristics of this ancient vine defined by various winemakers as "great little wine". Dry like no grape in the world, it grows "married" to poplars at a height of 15 meters in an area of only 22 municipalities. The low alcohol content makes it incredibly modern in its light drinkability and lively freshness

Grapes : Asprinio d'Aversa 100%

Product Code	Alcohol	Years	Format
FD001 VC006	11.0% vol	2019	750 ml.



Asprinio BRUT spumante - white extra dry

An extra dry which, taking advantage of the properties of freshness, cleanliness on the palate and dryness of the particular grape of origin, is proposed as a very versatile bubble, capable of accompanying an entire modern meal rich in lightness and well-being, or capable of supporting a classy aperitif, with delicate flavors.

Grapes : Pallagrello bianco 100%

Product Code	Alcohol	Years	Format
FD001 VC007	13.0% vol		750 ml.



CONNUBIO 2015 - IGT TERRE DEL VOLTURNO - red wine

Intense wine, a compendium of a territory that has happily rediscovered its millennial vocation for wine. Spicy, aromatic but at the same time with an elegant structure, it invests the senses with amplitude and then closes with grace between scents that persist and impose themselves on the memory. The aging in oak grants it great qualities typical of aging. Happy marriage of two rediscovered vines.

Grapes : 50% Pallagrello nero, 50% Casavecchia;

Product Code	Alcohol	Years	Format
FD001 VC008	13.5% vol	2015	750 ml.



Casavecchia Riserva - Casavecchia Pontelatone DOC - red wine

Aged in 'barrique' for at least a year and after resting in the bottle for at least two months, this wine has a very personal character: it has an extremely complex body with an intense and strong texture on the nose; it opens slowly on the palate, suggesting infinite paths of sensorial exploration, within a varied framework in which aromas and flavors of blackberries and strong spices emerge.

Grapes : Casavecchia 100%

Product Code	Alcohol	Years	Format
FD001 VC009	13.0% vol	2015	750 ml.

VIGNE MONACHE is on the market with 6 labels, all of them with a strong link with the local terroir of Manduria area. Of course, Primitivo di Manduria Dop and Negramaro are the premium wines of this artisan winery but the proximity of the vineyards to the Ionian sea give to all wines of this cellar minerality, nuances and a surprising olfactory complexity that makes them truly unique.



PRIMITIVO DI MANDURIA

Ruby red in color, the nose releases strong notes of ripe fruit characteristic of the primitive, married with light and elegant spicy notes. On the palate its fullness and tannic sweetness make it well balanced in all its components. Pleasant in the finish, with an intense aromatic persistence

Grapes: Primitivo di Manduria 100%

Product Code	Alcohol	Years	Format
WN001 VM001	14° vol.	2019	750 ml.



ASSIADE - PRIMITIVO DI MANDURIA

From pure primitivo grapes, in the glass it shows an intense ruby red color, which sometimes leaves room for some garnet reflections. It is a wine of great interest and on the olfactory impact it expresses, with a strong personality, very ripe fruity notes and spicy hints. Particularly fine and elegant, to the taste we notice a good balance between all its components, with a pleasant prevalence of the aromatic notes typical of the grape.

Grapes: Primitivo di Manduria 100%

Product Code	Alcohol	Years	Format
WN001 VM002	15° vol.	2018	750 ml.



SWING - PRIMITIVO DI MANDURIA

From pure primitivo grapes, in the glass it shows an intense red color, which sometimes leaves room for some garnet reflections. It is a wine of great interest and the olfactory impact expresses, with a strong personality, very ripe fruity notes and spicy hints, also given by the partial passage in barrique. Particularly fine and elegant, to the taste we notice a good balance between all its components, with a pleasant prevalence of the aromatic notes typical of the grape.

Grapes: Primitivo di Manduria 100%

Product Code	Alcohol	Years	Format
WN001 VM003	15° vol.	2019	750 ml.



SER VITE - PRIMITIVO IGP TARANTINO

Ruby red in color, the nose releases strong notes of ripe fruit characteristic of the primitive, married with light and elegant spicy notes. On the palate its fullness and tannic sweetness make it well balanced in all its components. Pleasant in the finish, with an intense aromatic persistence

Grapes: Primitivo 100%

Product Code	Alcohol	Years	Format
WN001 VM004	14° vol.	2019	750 ml.



COTTABO - PRIMITIVO IGP SALENTO

Primitivo with a ruby red color, it is intense on the nose and shows intense fruity scents. On the palate, its elegant acidity together with the intense fruit flavor make it a young wine. Pleasant in the finish, with its aromatic persistence and its freshness.

Grapes: Primitivo 100%

Product Code	Alcohol	Years	Format
WN001 VM005	14° vol.	2020	750 ml.



COTTABO - NEGRO AMARO IGP SALENTO

This negroamaro, in the glass shows an intense ruby red color that evolves into a dark garnet with aging. On the nose, enveloping fruity notes of plum, blueberry, black cherry, and violet are perceived, which are mitigated with spicy and tobacco notes. Tasting it, it is well structured and with a balanced sip; the soft tannins are accompanied by a good freshness then giving a long and persistent gustatory finish

Grapes: Negroamaro 100%

Product Code	Alcohol	Years	Format
WN001 VM006	13° vol.	2019	750 ml.





VINI DE STEFANO

Vini De Stefano

Vini De Stefano is on the market with 4 different labels (2 reds and whites) obtained by the famous grapes of Taurasi, Greco di Tufo, Falanghina, Fiano and Aglianico. Taurasi DOCG and Greco di Tufo DOCG the top wines in its range



TAURASI DOCG - red wine

Taurasi D.O.C.G. is to be considered as one of the best wines in Italy. Born from a careful selection of Aglianico grapes. Remarkable structure, powerful with a consistent body thanks to the long aging of 4 years, of which 20 months in French oak barrels. It is without doubt the flagship of the company. It is a very high quality red wine with an intense red color. The mouthfeel is harmonious, the aroma is spicy but at the same time complex and powerful. It matches perfectly with strong, robust and roast dishes. The Taurasi D.O.C.G. of De Stefano's winery is a wine of high prestige.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 DS001	14.5% vol	2016	750 ml.



SALUBER – IRPINIA CAMPI TAURASINI DOC - red wine

This precious red wine ages for 3 years, of which 12 months in French oak barrels. It is a valuable red wine obtained from the vinification of Aglianico grapes. Intense red color with purple reflections, and with harmonious flavor, it matches perfectly with meat dishes and mature cheese. SALUBER is the latin etymology of salubrious. The name of our Irpinia Campi Taurasini is a tribute to the healthiness of local lands where this wine is born: the Irpinia.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 DS002	13.5% vol	2017	750 ml.



ADAMAS - GRECO DI TUFO DOCG - white wine

ADAMAS is the latin etymology of diamond. As well as a diamond able to resist in time, even the Greco di Tufo already known by the ancients, has come up to the present day without losing its charm and its elegant taste. Once tasted, the love for this wine will be forever...like a diamond. It is certainly one of the best white D.O.C.G. in Italy. White wine with an intense and pleasant aroma. Straw yellow colour with golden reflections. Fresh, delicate and seductive flavor. It goes perfectly with fish dishes, seafood, cheese and risotto.

Grapes : Greco 100%

Product Code	Alcohol	Years	Format
WN001 DS003	13.0% vol	2020	750 ml.



APIA' – FIANO DI AVELLINO DOCG - white wine

APIA' is an elegant white, obtained from local Fiano grapes. Straw yellow color with green and golden reflections. The nose is dominated by the aromas of the Mediterranean scrub, the notes of lime and hawthorn. On the palate it is full and creamy, mineral and fresh, with a pleasant persistence. Excellent to accompany vegetable, fish and shellfish dishes.

Grapes : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 DS004	12.5% vol	2020	750 ml.



This winery is on the market with 12 total labels (6 reds, 5 whites, 1 sparkling), expression of different varietals, from Aglianico to Fiano.



Donnaluna Aglianico - Igp Paestum Aglianico ORGANIC - red wine

The ruby color is shining, marked by purple flashes. The olfactory profile is remarkable, giving aromatic and fruity hints of undergrowth, intersected by scented impressions of withered flowers and oriental spices. In the mouth a bonus of warmth is perceived, but immediately dampened by fresh and soft moods and by a balsamic and enveloping embroidery. A company red wine suitable for degreasing the palate committed to the most classic recipes of the territory.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 DC001	14.5% vol	2017	750 ml.



Donnaluna Fiano - Igp Paestum Fiano ORGANIC - white wine

Straw yellow color with green and golden reflections. The nose is dominated by the aromas of the Mediterranean scrub, the notes of lime and hawthorn. On the palate it is full and creamy, mineral and fresh, with a pleasant persistence. Excellent to accompany vegetable, fish and shellfish dishes.

Grapes : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 DC002	12.5% vol	2018 - 2019	750 ml.



Bacioilcielo Aglianico - Igp Paestum Aglianico - red wine

Deep ruby red. It is rich in aromas, with hints of blossomed rose and red berries, which are flanked by mineral and earthy nuances. In the mouth it is soft and round, with a good dose of freshness and with soft and velvety tannins. Ideal to accompany tasty dishes from the land cuisine. Its characteristics make it ideal also for aperitifs accompanied by cheeses and cold cuts from our lands.

Grapes : Aglianico 85%, Primitivo 15%

Product Code	Alcohol	Years	Format
WN001 DC003	13.0% vol	2018	750 ml.



Bacioilcielo Fiano - Igp Paestum Fiano - white wine

Intense and fresh on the nose, of medium aromaticity, pear, peach and tropical fruit on the nose. Fresh and medium-bodied on the palate. Excellent on Mediterranean fish cuisine.

Grapes : Fiano 85%, Falanghina 10%, Moscato 5%

Product Code	Alcohol	Years	Format
WN001 DC004	12.0% vol	2019	750 ml.



Selim - Vino Spumante Brut / sparkling wine

Fresh and fragrant on the nose, notes of peach, citrus and bread crust, the drink has great freshness and finesse, long and clean the finish, excellent for appetizers, fried foods and pizza, perfect for raw fish and shellfish.

Grapes : Fiano 10%, Aglianico 90%

Product Code	Alcohol	Years	Format
WN001 DC005	11.5% vol		750 ml.



Misterioso - Igp Paestum Aglianico - red wine

Intense ruby color. The olfactory profile is remarkable with fruity aromatic hints of undergrowth, blueberry, blackberry and raspberry. Fresh, mineral on the palate with delicate tannins.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 DC006	13.0% vol	2017	750 ml.



Naima - Igp Paestum Aglianico - red wine

The color is lively and shimmering garnet red. The olfactory part expresses ripe fruit, plum and undergrowth, followed by floral and Mediterranean scrub hints. It expresses a pleasant tertiary part essentially dominated by leather, tobacco, cocoa beans, licorice and graphite. On the palate, voluminous and enveloping, it retains unchanged freshness, followed by a mature tannin and a perfect balance in all its components. The closure is characterized by an intense persistence. To combine with structured dishes, red meats and game.

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 DC007	15.0% vol	2011	750 ml.



Naima Willburger - Igp Paestum Aglianico - red wine

The color is lively garnet red. The olfactory part expresses ripe fruit and undergrowth. The tertiary part dominated by notes of leather, pepper, tobacco, cocoa beans, licorice is remarkable. Fresh on the palate, with velvety tannins integrated into the sip. To be combined with structured dishes, red meats and game. Meditation wine!

Grapes : Aglianico 100%

Product Code	Alcohol	Years	Format
WN001 DC008	15.0% vol	2009	750 ml.



Perella - Igp Paestum Fiano - white wine

Intense and complex, pear and peach, chamomile and orange blossom, fresh and very savory, full and elegant palate. It marries cheeses, baked fish and first courses also with traces of tomato and risotto

Grapes : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 DC009	12.5% vol	2014	750 ml.



Perella - Igp Paestum Fiano ORGANIC - white wine

Intense and complex, pear and peach, chamomile and orange blossom, fresh and very savory, full and elegant palate. It marries cheeses, baked fish and first courses also with traces of tomato and risotto.

Grapes : Fiano 100%

Product Code	Alcohol	Years	Format
WN001 DC010	12.5% vol	2015	750 ml.



Temparubra - Igp Paestum - red wine

Red wine obtained from a blend of Barbera, Aglianico and Primitivo, with a very bright ruby color, characterized gives good freshness and good fruit, light and gentle on the palate, savory and slightly tannic. It goes well with land based appetizers, fried and red first courses, legume and meat soups white, spaghetti with tomato sauce.

Grapes : Barbera, Aglianico, Primitivo

Product Code	Alcohol	Years	Format
WN001 DC011	13.5% vol	2018	750 ml.



Tempodoro - Igp Paestum - white wine

White wine obtained from a blend of Fiano, Falanghina and Trebbiano, fresh and medium aromatic, with light notes of peach and tropical fruit, light and very fine on the palate. It goes well with delicate dishes of land and sea, to try with ham and melon or mozzarella.

Grapes : Fiano, Falanghina, Trebbiano

Product Code	Alcohol	Years	Format
WN001 DC012	12.0% vol	12.0% vol	750 ml.



Falanghina - Igp Campania - white wine

white wine made from 100% Falanghina grapes, intense and fresh on the nose, medium aromatic, pear, peach, floral scents on the nose. Fresh and medium-bodied on the palate. Excellent on Mediterranean cuisine of fish, unmissable with anchovies in beccafico on lemon leaf.

Grapes : Falanghina 100%

Product Code	Alcohol	Years	Format
WN001 DC013	13.0% vol	2019	750 ml.



"Pulcinella" BIO - organic extra virgin oil

It is an organic extra virgin olive oil obtained from the Salella olive variety and with a cold extraction method. Olives harvested more mature, slightly spicy and slightly bitter oil, suitable for cooking, including fish.

Product Code	Alcohol	Years	Format
FD001 DC014			500 ml. / 1000 ml.



"Schiaccianoci" BIO - organic extra virgin oil

It is an organic extra virgin olive oil obtained from a blend of different Cilento varieties with a cold extraction method. It stands out for marked green hints, tomato and artichoke, spicy and bitter. Recommended to be used raw on vegetables in pinzimonio, grilled meats and bruschetta.

Product Code

FD001 DC015

Format

500 ml. / 1000 ml.



"Primavera" BIO - organic extra virgin oil

It is an organic extra virgin olive oil obtained from the Salella olive variety and with a cold extraction method. It is medium fruity, with hints of freshly cut hay and almonds. Recommended to be used raw on vegetables in pinzimonio, grilled meats and bruschetta.

Product Code

FD001 DC016

Format

500 ml. / 1000 ml.



M

Viticoltori Migliozi

This winery is on the market with 2 total labels (2 reds), expression of the local very ancient FALERNO varietal.

Viticoltori Migliozi



Falerno del Massico Bio DOP - ORGANIC red wine

Falerno del Massico is a DOC wine whose production is allowed in the northern part of the province of Caserta, called ager falernus, a territory in the province of Caserta corresponding to the current municipalities of Mondragone, Falciano del Massico, Carinola, Sessa Aurunca and Cellole. As for his older brother Rampaniuci, the Falerno del Massico of the MIGLIOZZI family is obtained from the vinification of Aglianico, Piediroso and Primitivo grapes harvested in our vineyards. The result is a wine with a ruby color and an intense and characteristic aroma, with hints of black fruits. Ideal in combination with a succulent cut of black pig accompanied by porcini mushrooms.

Grapes: Aglianico 80%, Piediroso 20%

Product Code	Alcohol	Years	Format
WN001 MG001	14.0% vol	2015	750 ml



Rampaniuci - Falerno del Massico Bio DOP - ORGANIC red wine

In Rampaniuci the structure of Aglianico is preserved and emphasized, its elegance and recognizability are maintained, leaving its union with Piediroso and Primitivo territorially signs a wine has been linked for centuries to its territory, ager falernus. The result is an intense ruby red eye Falerno, tending towards garnet, with a characteristic and intense nose, with hints of strawberry, red currant, blackberry, lavender and licorice. The mouth is rich in freshness and grapeiness, surrounded by a long and consistent tannin. A concrete wine that goes well with pasta with sauces, red meats and game, medium and long-aged cheeses

Grapes : Aglianico 70%, Piediroso 20%, Primitivo 10%

Product Code	Alcohol	Years	Format
WN001 MG002	14.5% vol	2014	750 ml.



A collection of various alcoholic drinks in different glassware, including a martini, whiskey, and beer, set against a dark background. The central focus is a snifter glass filled with amber-colored liquid, likely whiskey. To its left is a lowball glass with a similar liquid. In the background, a martini glass with a clear liquid and a tall, slender glass with a golden beer are visible. The glasses are arranged on a dark wooden surface, and the lighting creates highlights on the glass and liquid surfaces.

BEER & SPIRITS



Alambicco Rosso

This brand is on the market with 4 different lines: a craft spirits line including the famous Limoncello and Amaro del Rosso. Then a liquor cream line in different flavours and a Barricaded Grappa line from various grapes. To close the range, an Italian vodka line in different fruit flavours



AMARO DEL ROSSO

The best seller of this artisanal spirits company. A long family tradition behind this delicious spirit, handed down from generation to generation "I still remember my Grandfather Vincenzo...red hair, and his magic hands able to join herbs and aromas in infusions with an ancient flavor and with the energy of the Mediterranean sun"

Product Code	Alcohol	Format
BS002 AR001	35.0% vol	700 ml.



LIMONCELLO DI SORRENTO IGP - lemon liqueur

It is the most natural and famous digestive liqueur of the ancient Campania tradition, produced only with lemons of Sorrento I.G.P. rich in essential oils and with a unique taste thanks to the unique climate of the Sorrento coast, where the sea air and the sun are the determining ingredients of its fragrance.

Product Code	Alcohol	Format
BS002 AR002	30.0% vol	500ml. /700 ml.



LIMONCELLO ELITE / premium lemon liqueur

A Premium version of the most natural and famous digestive liqueur of the ancient Campania tradition, produced only with lemons of Sorrento I.G.P. Of great value as obtained by excellent maceration of selected lemons in excellent alcohol batches. The slow settling at low temperatures and delicate filtration give unique characteristics to this special version..

Product Code	Alcohol	Format
BS002 AR025	40.0% vol	700 ml.



LIMONCELLO SATINATE / lemon liqueur

It is a special line of the Lemon liqueur, included in special satinate bottles and with different designs. These elegant bottles include, of course, the most natural and famous digestive liqueur of the ancient Campania tradition, produced only with lemons of Sorrento I.G.P. rich in essential oils and with a unique taste thanks to the unique climate of the Sorrento coast, where the sea air and the sun are the determining ingredients of its fragrance

Product Code	Alcohol	Format
BS002 AR026	30.0% vol	500 ml.



FRAGOLETTO - strawberry liqueur

Genuine strawberry liqueur capable of bringing to life emotions rooted in the Campania tradition. The best wild strawberries dipped in pure alcohol from which aromas and a unique flavor emerge to satisfy the most refined palates

Product Code	Alcohol	Format
BS002 AR027	25.0%vol.	500 ml.



FRAGOLETTO ELITE - premium strawberry liqueur

A Premium version of this genuine strawberry liqueur capable of bringing to life emotions rooted in the Campania tradition. The best wild strawberries dipped in pure alcohol from which aromas and a unique flavor emerge to satisfy the most refined palates

Product Code	Alcohol	Format
BS002 AR028	25.0% vol	700 ml.



FRAGOLETTO SATINATE - strawberry liqueur

It is a special line of the Strawberry liqueur, included in special satinate bottles and with different designs. These elegant bottles include, of course, this genuine strawberry liqueur capable of bringing to life emotions rooted in the Campania tradition. The best wild strawberries dipped in pure alcohol from which aromas and a unique flavor emerge to satisfy the most refined palates

Product Code	Alcohol	Format
BS002 AR029	25.0% vol.	700 ml.



QUARANTADI' - NOCINO CAMPANO / walnuts liqueur

Green walnuts harvested on St. John's night after a careful selection, they are crushed into four parts one by one. Slowly dipped in pure alcohol for forty days and flavored with natural spices according to the ancient recipe of the Matarazzi family

Product Code	Alcohol	Format
BS002 AR004	40.0% vol	700 ml.



TRENTUNODI' - AMARO DI ALLORO - laurel liqueur

Selected bay leaves and other varieties of aromatic herbs, dipped in fine alcohol, let them rest for thirty-one days in fine vats covered with jute sheets. The alternation of day and night creates one natural fermentation capable of extracting all the pleasant notes that the bay leaves can offer.

Product Code	Alcohol	Format
BS002 AR005	30.0% vol	700 ml.



NURCHITO / annurca apple liqueur

Intense liqueur with a unique and unmistakable taste, it is the combination of the infusion of the best PGI Campania melannurca (also known as the "queen delle mele") and the wise experience accumulated by the Matarazzi family in decades of passionate work and innovative research for products related to territory. Excellent digestive for its low sugar content

Product Code	Alcohol	Format
BS002 AR006	30.0% vol	700 ml.



MALIZIA - licorice roots liqueur

Malizia was born from the wise and ancient art of infusion. Roots of pure licorice, sugar and a precious alcohol from molasses represent the essential ingredients at the base of this singular liqueur, with highly digestive and exciting properties. The deliberately artisanal production process guarantees an absolute authenticity of the product

Product Code	Alcohol	Format
BS002 AR007	25.0% vol	700 ml.



FINOCCHIETTO - wild fennel liqueur

A very singular liqueur, obtained thanks to the essence of wild fennel that it grows spontaneously on the hills of the Italian Southern Apennines, gives life to one of the most fragrant ancient spirit that Southern Italy can offer

Product Code	Alcohol	Format
BS002 AR008	30.0% vol	700 ml.



CREMA LIMONCELLO / lemon liqueur cream

From the slow immersion in fine alcohol of the best local fruits we get the infusion that mixed with sugar, cream and milk it gives life to the cream. This specialty fascinates for its unmistakable hint of used fruit and for the delicacy due to low fat content in milk. Served cold its qualities can be best enjoyed. Available in 6 different flavours: lemon, melon, nuts & chocolate, banana, strawberry and pistachio

Product Code	Alcohol	Format
BS002 AR009	17.0% vol	500 ml.



MELONCE' - melon liqueur cream

From the slow immersion in fine alcohol of the best local fruits we get the infusion that mixed with sugar, cream and milk it gives life to the cream. This specialty fascinates for its unmistakable hint of used fruit and for the delicacy due to low fat content in milk. Served cold its qualities can be best enjoyed. Available in 6 different flavours: lemon, melon, nuts & chocolate, banana, strawberry and pistachio

Product Code	Alcohol	Format
BS002 AR010	17.0% vol	500 ml.



NOCI E CIOCCOLATO - nuts + cacao liqueur cream

From the slow immersion in fine alcohol of the best local fruits we get the infusion that mixed with sugar, cream and milk it gives life to the cream. This specialty fascinates for its unmistakable hint of used fruit and for the delicacy due to low fat content in milk. Served cold its qualities can be best enjoyed. Available in 6 different flavours: lemon, melon, nuts & chocolate, banana, strawberry and pistachio

Product Code	Alcohol	Format
BS002 AR011	17.0% vol	500 ml.



BANANA - banana liqueur cream

From the slow immersion in fine alcohol of the best local fruits we get the infusion that mixed with sugar, cream and milk it gives life to the cream. This specialty fascinates for its unmistakable hint of used fruit and for the delicacy due to low fat content in milk. Served cold its qualities can be best enjoyed. Available in 6 different flavours: lemon, melon, nuts & chocolate, banana, strawberry and pistachio

Product Code	Alcohol	Format
BS002 AR012	17.0% vol	500 ml.



FRAGOLETTO / strawberry liqueur cream

From the slow immersion in fine alcohol of the best local fruits we get the infusion that mixed with sugar, cream and milk it gives life to the cream. This specialty fascinates for its unmistakable hint of used fruit and for the delicacy due to low fat content in milk. Served cold its qualities can be best enjoyed. Available in 6 different flavours: lemon, melon, nuts & chocolate, banana, strawberry and pistachio

Product Code	Alcohol	Format
BS002 AR030	17.0% vol	500 ml.



PISTACCHIO / pistachio liqueur cream

From the slow immersion in fine alcohol of the best local fruits we get the infusion that mixed with sugar, cream and milk it gives life to the cream. This specialty fascinates for its unmistakable hint of used fruit and for the delicacy due to low fat content in milk. Served cold its qualities can be best enjoyed. Available in 6 different flavours: lemon, melon, nuts & chocolate, banana, strawberry and pistachio

Product Code	Alcohol	Format
BS002 AR031	17.0% vol	500 ml.



GRAPPA ELITE – BARRICADED from FIANO grapes

Precious pomace from the Fiano wine of Avellino DOCG area distilled with the traditional steam method in small stills of copper, the grappa obtained is left to rest to age in small oak barrels. The slow passage of time and the union wood-grappa create a round taste with a hint of almonds

Product Code	Alcohol	Format
BS002 AR013	40.0% vol	700 ml.



GRAPPA GIOVE – BARRICADED from TAURASI & FIANO grapes

Giove is a structured grappa, enhances freshness and the harmony of Fiano with the intensity and persistence of Taurasi

Product Code	Alcohol	Format
BS002 AR014	40.0% vol	700 ml.



GRAPPA MARTE – BARRICADED from GRECO DI TUFO grapes

The sweet and deserved rest in small oak barrels creates as, if by magic, this amazing barricaded GRAPPA deriving from GRECO DI TUFO grapes

Product Code	Alcohol	Format
BS002 AR015	40.0% vol	700 ml.



GRAPPA VENERE – BARRICADED from TAURASI grapes

A perfect mix of special aromas and a strong personality are the authentic essence of this special barricaded grappa, obtained from TAURASI grapes

Product Code	Alcohol	Format
BS002 AR016	40.0% vol	700 ml.





Barley

Barley brewery is on the market with 18 different craft beers. Some of them, the ones named BB, belong to the Italian Grape Ale group. All of the beers of this craft brewery are non-pasteurised, not filtered and undergo refermented in the bottle: a productive methodology which permits the refinement of the beer, rendering its aromas and flavours in a continuous and surprising evolution, and lending the final product an optimum digestibility.



FRISKA - Bière Blanche

“What is a bière blanche? A traditional Flemish speciality with barley malt and unmalted wheat, spiced up with coriander and bitter orange rind. Friska is an opalescent, pale yellow coloured beer with a snow-white head. It is an original interpretation of the bière blanche brewed by young Sardinian brewer Nicola Perra who has personalised it by giving it a fuller body. The result is a well balanced, fresh beer with citrus and spiced notes and the aroma of exotic fruits, but at the same time full and rich on the palate with tarty and citrus notes, making it a very refreshing and thirst quenching beer.

Product Code	Alcohol	Format
BS001 BL001	5.0% vol	375 ml.
BS001 BL002	5.0% vol	750 ml.



SELLA DEL DIAVOLO - Bière de Garde

A beer with an amber coloured body, orange reflections and a dense cream-coloured head which is brewed with toasted malts. Sella del Diavolo (devil's saddle) has the aroma of caramel enhanced by strong fruity notes of morello cherry and prune but also has herby and peppery notes resulting from a clever use of aromatic hops. On the palate it is warm and winy with an appropriate dryness that balances the beer with its sweet fruity notes, toasted and slightly smoky notes and sharp and bitter notes, giving it a particular longlasting aftertaste.

Product Code	Alcohol	Format
BS001 BL003	6.5% vol	375 ml.
BS001 BL004	6.5% vol	750 ml.



ZAGARA - Honey Amber Ale (orange honey)

In 2007 a new beer, impressed by the use of organic orange flower honey, was added to the Barley range, offering a delicate leaning towards elegant citrus flavours and perfumes. Zàgara presents itself orange in colour with a creamy head, tight and persistent. the nose experiences an explosion of orange and spices, whilst the palate enjoys the malt, orange and a finale of dry hops, which renders this beer both extremely quaffable and thirst quenching. Excellent as an aperitif

Product Code	Alcohol	Format
BS001 BL005	5.1% vol	375 ml.
BS001 BL006	5.1% vol	750 ml.



ASFODELO - Honey Amber Ale (asphodel honey)

Honey Blonde Ale with honey from Asphodel. The light blond appearance is a prelude to honey aromas from light malts, which fully harmonize with notes of yellow flowers and rennet apple, candied orange peel, pear Williams and a hint of sweet almond. On the palate it confirms the impressions olfactory, closing with just as much freshness and elegance and one good dryness.

Product Code	Alcohol	Format
BS001 BL007	5.5% vol	375 ml.
BS001 BL008	5.5% vol	750 ml.



TOCCADIBO' - Golden Strong Ale

Toccadibò is a golden coloured beer with a creamy head which resembles a golden strong ale. The aroma is clean and dry and quite alcoholic but also has hints of sumptuous peach and apricot balanced with aromatic notes of hops with a hint of chives. On the palate the initial sensation of warming is well contrasted by a dryness with a spiced, clean sharp after-taste which, despite the alcohol strength, immediately tempts us to drink a second glass. The attentive connoisseur will recognise an unusual but very pleasant note of amaretto.

Product Code	Alcohol	Format
BS001 BL009	8.4% vol	375 ml.
BS001 BL010	8.4% vol	750 ml.



MACCA MEDA - Strong American Amber Ale

Following the gratifying success of his first five beers, young Sardinian brewer Nicola Perra embarks on a new “very crazy” (Macca Meda in Sardinian) adventure, launching a beer similar to an American Amber Ale. Both strong and drinkable, it has international style due to the use of ingredients linked to traditional beer making countries. Ingredients which are put to work here in the new emerging “Made in Italy”, synonym of imagination, creativity and originality. Macca Meda has a pleasant fresh aroma followed by imposing notes of white grape, orange and apricot. On the palate citrus and bitter notes harmonize with a touch of spice followed by an explosive aftertaste with contrasting striking peppery notes and a distinct dryness.

Product Code	Alcohol	Format
BS001 BL011	7.8% vol	375 ml.
BS001 BL012	7.8% vol	750 ml.



TUVI TUVI - Blonde Ale

Enchanting to the eye thanks to its creamy and thick head, Tùvi Tùvi strikes us with uncontested aromas of distinct citron and a spiced aroma which recalls oriental perfumes of cardamon and sandal wood accompanied by clear earthy smells of liquorice root and fresh flower teas of elderberry and camomile. On the palate the sensual tastes emerge of elderberry honey, ripe apricot and tropical fruit, followed by a bitter, herbaceous, citrusy, resinous and balsamic aftertaste which give a sense of dryness in the mouth leading to an eager and urgent desire for another sip.

Product Code	Alcohol	Format
BS001 BL013	6.2% vol	375 ml.
BS001 BL014	6.2% vol	750 ml.



DUENNA - American Saison

It appears immediately very attractive with a nice orange color and a sumptuous foam, creamy, adherent and persistent. Right from the olfaction, its strong point is represented by an extraordinary bouquet, varied and in the pursuit of freshness with notes of citrus, exotic fruit, herbaceous, peppery and spicy with the addition of a balsamic touch reminiscent of the Mediterranean scrub. By palate it delivers on its promises with the fruity that contrasts well the impressive aftertaste, decidedly bitter-tasting but dry and with great finesse and balance. Eclectic and socializing beer, to share with friends but capable of making a good impression also at the table

Product Code	Alcohol	Format
BS001 BL015	6.5% vol	375 ml.
BS001 BL016	6.5% vol	750 ml.



BB 6 - Blonde Ale from Malvasia grape (Fresh Must)

“Italian Grape Ale” with fresh must from white Malvasia grapes of Cagliari, on a light malts base. A generous, remarkably aromatic hopping, combined with the use of an equally fragrant grape and rich, bring out notes of white peach, white melon and slight nuances of citrus. Excellent as an aperitif, at the table it is a beautiful combination with numerous seafood dishes, blue fish and fried fish and vegetable

Product Code	Alcohol	Format
BS001 BL017	6.2% vol	375 ml.
BS001 BL018	6.2% vol	750 ml.



BB 5 - Saison Nuragus (cooked must and fresh must)

"Italian Grape Ale" with cooked must and fresh must from Nuragus grapes (one of the two vines, together with Vernaccia, the oldest Sardinians), on a basic recipe of "saison". Its delicate notes of white flowers, aromatic herbs, citrus fruits reflect the presence of a grape with rather delicate notes. Alc. 5.5% vol. Ideal as an aperitif, with an extremely refreshing drink and a dry finish, it finds space at the table in pairing with light seafood dishes and fresh and delicate salads.

Product Code	Alcohol	Format
BS001 BL019	5.5% vol	375 ml.



BB 10 - Imperial Stout from Cannonau grape (cooked must)

Our up-and-coming brewers do not have a tradition to follow and are completely free to experiment with unusual ingredients, restricted however to the territory of production, Sardinia. This is the case of our brewer, who has used the wort of Cannonau grapes (a famous Sardinian red wine) to develop BB10. A naturally winy beer with warm and sumptuous aromas of caramel, cocoa, prune, morello cherry and strawberry grapes and a taste which is rich with caramel, chocolate, liquorice, prune and quince as well as sweet dried fruit like figs and sultanas.

Product Code	Alcohol	Format
BS001 BL020	10.0% vol	750 ml.



BB REDNAU - Amber Ale from Cannonau grape (fresh must)

"Italian Grape Ale" with fresh Cannonau grape must The elegant ruby red color, the creamy foam with a very fine texture, reveal the use of malts that herald hints and flavors ranging from caramel, red fruit and light biscuits. Thanks to the use of fresh Cannonau grape must, an evident fresh "vinosity" accompanies us throughout the olfactory path, characterized by impressive notes of red fruit, followed by slight hints of candy mou. On the palate, the characteristics of the grapes are evident, bringing a slight "vinosity", balancing well between notes of strawberry grapes, red fruit (raspberry and currant), combined with a fresh acidity and a dry finish that comes suddenly

Product Code	Alcohol	Format
BS001 BL021	8.0% vol	750 ml.



BB EVO' - Barley Wine Nasco (cooked must)

With the long awaited BB evò, Barley continues his research which started with the success of BB10, this time using Nasco sapa, an old liqueur-like wine from the area of Cagliari. It has a clean and refined aroma with hints of white grape, bitterish fruit and bitter almond and it has a clear inkling of warmth, created by the use of distinct notes of marasca cherries in spirit. On the palate its refined and kind characteristics are confirmed as are the fruity notes of grape, marasca and bitter almond enriched with hints of herb and pepper as well as the predictable notes of dry fruit and toffee. A "kind" barley wine, dryer than the norm but rich and warm, more similar in enjoyment to a fine cognac than a raisin wine. A classic meditation beer, it is calming and digestive. Perfect for a relaxing late evening

Product Code	Alcohol	Format
BS001 BL022	10.0% vol	750 ml.



BB ANNIVERSARIO - Strong Scotch Ale Nasco (cooked must)

"Italian Grape Ale" with cooked must from Nasco di Cagliari grapes, based on a "Scotch Strong Ale" recipe. Beer brewed only once a year, on the occasion of Barley's birthday. Like all BB "sisters" with cooked grape must, it observes a long period of aging in the bottle. Evident toasted notes of raisins, licorice, red fruit and candied fruit, as well as dried figs and plums, make this beer is a perfect match with desserts

Product Code	Alcohol	Format
BS001 BL023	8.5% vol	750 ml.



BB 9 - Amber Ale Malvasia di Bosa (cooked must)

The original experiment in the use of boiled wort of Sardinian grape juice, has been able to reach the point of absolute taste and finesse with the BB9, characterized by the Malvasia grape. Rich in hues of wine, citrus and exotic fruit, primarily passion fruit bestowed from the grape and sage-like ménage of German, American and New Zealand hops which provide a unique bouquet, the BB9 treats the palate to a notable and fruity experience which is a prelude to a delicately dry and slightly bitter aftertaste interspersed with spicy peppery flavours. High quality beers, according to the Barley style and philosophy, dry in the aftertaste with moments of freshness and seasonings which, in addition to cleansing the tongue, contrast the unctious and heaviness of greasy and succulent foods.

Product Code	Alcohol	Format
BS001 BL024	9.0% vol	750 ml.



BB BOOM - Amber Ale Vermentino (cooked must)

Barley's brewer, researcher and innovator, was spurred by the exciting results of his three previous bold experiments in using sapa (cooked grape must) of his local Sardinian vines such as Cannonau, Nasco and Malvasia, to try Vermentino sapa in his latest eagerly awaited creation. BB Boom is very complex on the nose with floral and white grape notes, typical of Vermentino, along with pink grapefruit, Seville orange and tropical fruits, mango primarily, originating from the unique and expertly blended bouquet of hops. On the palate it is impressively sumptuous with vinous and fruit notes, quince especially, and a strong and persistent bitter finish, which reflects the by now famous Barley trade-mark of easy to drink beers with a high alcohol content. The resulting beer is exceptional and extremely satisfying.

Product Code	Alcohol	Format
BS001 BL025	9.0% vol	750 ml.



BB VERBLONDE - Blonde Ale Vermentino (fresh must)

"Italian Grape Ale" with fresh Vermentino grape must. It shows a bright gold color and slight greenish hues, very dense and creamy foam rather persistent. The nose makes you immerse in the scents of a flowery field and orchards of the Mediterranean scrub, fruit a white pulp and citrus fruits (grapefruit in primis), as well as freshly ripe exotic fruit. On the palate it envelops you delicately, with citrus sensations, of exotic fruit and slightly honeyed, enriched by sensations of pleasant freshness, which last for a long time, ending with a never amaro invasive, but persistent. A fine, elegant beer, excellent as a refreshing aperitif.

Product Code	Alcohol	Format
BS001 BL026	6.0% vol	750 ml.



BB 7 - Golden Ale Moscato (fresh must)

With his outstanding beers with sapa provided by several varieties of vines in his beloved Sardinia, Nicola Perra from Barley was the founder and the forerunner of an all-Italian style that is conquering the world. His strong innovative talent literally explodes with this BB7, eldest child of a new project, for which he has experienced and applied a novel technique for a beer by adding soft pressing run juice from local aromatic grapes, then made to concentrate by vacuum evaporation at low temperature. Fresh and mellow citrus, and tropical notes of golden apple, linked to the peculiarities of the grapes used, properly completed by a final dry and slightly bitter, give us a beer "very Beer" of great character and, at the same time, high drinkability.

Product Code	Alcohol	Format
BS001 BL026	7.0% vol	750 ml.

BFLY[®]

VODKA

luxurytaste

BFLY Italian spirits

BFLY is on the market with a complete Italian VODKA line in a lot of different flavours, plus a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs



BFLY VODKA

Entirely produced in Italy by ALAMBICCO ROSSO and sold under the own brand BFLY, this VODKA line is produced by using only pure vodka from cereals, mixed with different fruit essence so to obtain the unmistakable taste. Available in 8 different flavours: PURE, ICE, PEACH, MELON, GREEN APPLE, MINT, LEMON, STRAWBERRY

Product Code	Alcohol	Format
BS002 BF001	38.0% vol	1000 ml.



BFLY VODKA ICE

Entirely produced in Italy by ALAMBICCO ROSSO and sold under the own brand BFLY, this VODKA line is produced by using only pure vodka from cereals, mixed with different fruit essence so to obtain the unmistakable taste. Available in 8 different flavours: PURE, ICE, PEACH, MELON, GREEN APPLE, MINT, LEMON, STRAWBERRY

Product Code	Alcohol	Format
BS002 BF002	18.0% vol	1000 ml.



BFLY VODKA & PEACH

Entirely produced in Italy and sold under the own brand BFLY, this VODKA line is produced by using only pure vodka from cereals, mixed with different fruit essence so to obtain the unmistakable taste. Available in 8 different flavours: PURE, ICE, PEACH, MELON, GREEN APPLE, MINT, LEMON, STRAWBERRY

Product Code	Alcohol	Format
BS002 BF003	20.0% vol	1000 ml.



BFLY VODKA & MELON

Entirely produced in Italy by ALAMBICCO ROSSO and sold under the own brand BFLY, this VODKA line is produced by using only pure vodka from cereals, mixed with different fruit essence so to obtain the unmistakable taste. Available in 8 different flavours: PURE, ICE, PEACH, MELON, GREEN APPLE, MINT, LEMON, STRAWBERRY

Product Code	Alcohol	Format
BS002 BF004	20.0% vol	1000 ml.



BFLY VODKA & GREEN APPLE

Enterely produced in italy by ALAMBICCO ROSSO and sold under the own brand BFLY, this VODKA line is produced by using only pure vodka from cereals, mixed with different fruit essence so to obtain the unmistakable taste. Available in 8 different flavours: PURE, ICE, PEACH, MELON, GREEN APPLE, MINT, LEMON, STRAWBERRY

Product Code	Alcohol	Format
BS002 BF005	20.0% vol	1000 ml.



BFLY VODKA & MINT

Enterely produced in italy by ALAMBICCO ROSSO and sold under the own brand BFLY, this VODKA line is produced by using only pure vodka from cereals, mixed with different fruit essence so to obtain the unmistakable taste. Available in 8 different flavours: PURE, ICE, PEACH, MELON, GREEN APPLE, MINT, LEMON, STRAWBERRY

Product Code	Alcohol	Format
BS002 BF006	20.0% vol	1000 ml.



BFLY VODKA & LEMON

Enterely produced in italy by ALAMBICCO ROSSO and sold under the own brand BFLY, this VODKA line is produced by using only pure vodka from cereals, mixed with different fruit essence so to obtain the unmistakable taste. Available in 8 different flavours: PURE, ICE, PEACH, MELON, GREEN APPLE, MINT, LEMON, STRAWBERRY

Product Code	Alcohol	Format
BS002 BF007	20.0% vol	1000 ml.



BFLY VODKA & STRAWBERRY

Enterely produced in italy by ALAMBICCO ROSSO and sold under the own brand BFLY, this VODKA line is produced by using only pure vodka from cereals, mixed with different fruit essence so to obtain the unmistakable taste. Available in 8 different flavours: PURE, ICE, PEACH, MELON, GREEN APPLE, MINT, LEMON, STRAWBERRY

Product Code	Alcohol	Format
BS002 BF008	20.0% vol	1000 ml.



RUM X scuro

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF016	38° vol.	1000 ml.



RUM X bianco

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF017	38° vol.	1000 ml.



LONGBAY Rum & Coconut

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF018	20° vol.	1000 ml.



TRIPLESEC

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF009	38° vol.	1000 ml.



BLU CURACAO

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF012	24° vol.	1000 ml.



TREPEACH – peach liqueur

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF013	24° vol.	1000 ml.



DOMORI – melon liqueur

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF010	20° vol.	1000ml.



MATARAZZI SAMBUCA

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF015	38° vol.	1000 ml.



ANDERSON'S GIN

In addition to its amazing Italian VODKA line, BFLY is also on the market with a full range of different internationally used liqueurs to supply glamorous and trendy Cocktail Bars and Clubs

Product Code	Alcohol	Format
BS002 BF014	38° vol.	1000 ml.



Brown Spirits

DISTILLERIA ITALIANA DAL 1969

BROWN SPIRITS since 1969

BROWN SPIRITS is available with 3 artisan spirit lines: a rare brandy range named BRAND(Y)NEW, with 2 labels both at limited edition; an exclusive Italian Amaro SATYRO; and another flavored and ancient brandy line named LA VERA DA POZZO in 4 different amazing flavours.



Italian BRAND(Y) NEW

Brand(Y) new is a very rare and precious Italian distillate elevated since 1969, persistent and of great harmony, with an intense amber color, soft and velvety with notes of wood and spices. matured for 50 years in the dungeons of a castle, waiting for its profound and complex transformation.

Alcohol

BS002 BS001

40.0% vol

700 ml.



Italian BRAND(Y) NEW orange

Liquor obtained from the infusion of Sicilian blood orange peels in Italian Brand(Y)NEW for over 90 days. Sicilian blood oranges are grown in the central eastern part of the island. A territory, dominated by Etna, in which there are particular climatic conditions that favor the particular pigmentation and an inimitable taste, different from any other orange.

Alcohol

BS002 BS002

25.0% vol

700 ml.



Italian AMARO - SATYRO

A line of highly elegant Italian AMARO, obtained from the careful selection of aromatic herbs and fine roots and a unique extraction process. Elaborated from hydroalcoholic infusion with elevated brandy in Slavonian oak barrels since 1969 and from Mediterranean herb extracts.

Alcohol

BS002 BS003

35.0% vol

700 ml.



Italian AMARO – SATYRO 50aged

A line of highly elegant Italian AMARO, obtained from the careful selection of aromatic herbs and fine roots and a unique extraction process. Elaborated from hydroalcoholic infusion with elevated brandy in Slavonian oak barrels since 1969 and from Mediterranean herb extracts.

Alcohol

BS002 BS004

40.0% vol

700 ml.



LA VERA DA POZZO – Gentian roots Brandy

Artisan Liquor produced according to an ancient recipe jealously guarded by the company, without any preservatives, from the infusion of gentian roots in fine brandy, raised by Brown Spirits since 1969. Excellent after a meal with digestive properties, it is excellent to be enjoyed at any time of the day.

Product Code	Alcohol	Format
BS002 BS005	30.0% vol	700 ml.



LA VERA DA POZZO – Lemon Brandy

Artisan Liquor produced according to an ancient recipe jealously guarded by the company, without any preservatives, from the infusion of IGP Sorrento Lemon peels in fine Brandy, raised by Brown Spirits since 1969. The lemons, cultivated according to tradition and harvested in full respect of the seasonality of the production cycle, ensure particular characteristics of shelf life and aroma. In function of the deliberately artisanal process, any eventual surfacing of the essential oils contained in the lemon peel is intended as a further guarantee of the product's genuineness.

Product Code	Alcohol	Format
BS002 BS006	30.0% vol	700 ml.



LA VERA DA POZZO – Licorice Brandy

Artisan Liquor produced by hand according to an ancient recipe jealously guarded by the company, without any preservatives, from the infusion of pure liquorice of Calabria DOP in fine brandy, raised by Brown Spirits since 1969. Excellent after a meal with digestive properties, it is excellent to be enjoyed in anytime of day.

Product Code	Alcohol	Format
BS002 BS007	30.0% vol	700 ml.



LA VERA DA POZZO – Orange Brandy

Artisan Liquor produced according to an ancient recipe jealously guarded by the company, without any preservatives, from the infusion of Sicilian red orange peels in fine Brandy, raised by Brown Spirits since 1969. The selected oranges were chosen for the intense citrus scent, extremely persistent. In function of the deliberately artisanal process, the possible surfacing of the essential oils contained in the orange peel is to be understood as a further guarantee of the genuineness of the product.

Product Code	Alcohol	Format
BS002 BS008	25.0% vol	700 ml.

CAPRI NATURA is on the market with 4 natural liquors in different flavours – lemon, tangerine, basil and laurel – and in 3 different bottle designs. In addition, the famous Neapolitan sweet - BABA' with Limoncello – that completes this artisan line

Natural CAPRI liquor - Obelisco bottle

The line of artisanal CAPRI NATURA liquors is divided into 4 different fragrances, the most famous of which is the "lemon liquor", widely known as "Limoncello", obtained with the infusion of freshly picked lemon peels. The flavors of Campania can be also found in the other liquors of "basil", "laurel" and "tangerine", also worked with artisanal methods, according to the traditional recipes that are part of the Campania tradition.



Product Code	Flavour	Alcohol	Format
BS002 CP009	LIMONCELLO- Lemon natural liquor – Obelisco bottle	32.0% vol	500 ml.
BS002 CP010	MANDARINO - Tangerine natural liquor - Obelisco bottle	32.0% vol	500 ml.
BS002 CP011	BASILICO - Basil natural liquor - Obelisco bottle	32.0% vol	500 ml.
BS002 CP012	ALLORO - Laurel natural liquor - Obelisco bottle	32.0% vol	500 ml.

Natural CAPRI liquor - Stintino bottle

The line of artisanal CAPRI NATURA liquors is divided into 4 different fragrances, the most famous of which is the "lemon liquor", widely known as "Limoncello", obtained with the infusion of freshly picked lemon peels. The flavors of Campania can be also found in the other liquors of "basil", "laurel" and "tangerine", also worked with artisanal methods, according to the traditional recipes that are part of the Campania tradition.



Product Code	Flavour	Alcohol	Format
BS002 CP001	LIMONCELLO - Lemon natural liquor – Stintino bottle	32.0% vol	500 ml.
BS002 CP002	MANDARINO - Tangerine natural liquor - Stintino bottle	32.0% vol	500 ml.
BS002 CP003	BASILICO - Basil natural liquor - Stintino bottle	32.0% vol	500 ml.
BS002 CP004	ALLORO - Laurel natural liquor - Stintino bottle	32.0% vol	500 ml.

Natural CAPRI liquor - Cristal bottle

The line of artisanal CAPRI NATURA liquors is divided into 4 different fragrances, the most famous of which is the "lemon liquor", widely known as "Limoncello", obtained with the infusion of freshly picked lemon peels. The flavors of Campania can be also found in the other liquors of "basil", "laurel" and "tangerine", also worked with artisanal methods, according to the traditional recipes that are part of the Campania tradition.



Product Code	Flavour	Alcohol	Format
BS002 CP005	LIMONCELLO - Lemon natural liquor – Stintino bottle	32.0% vol	700 ml.
BS002 CP006	MANDARINO - Tangerine natural liquor - Stintino bottle	32.0% vol	700 ml.
BS002 CP007	BASILICO - Basil natural liquor - Stintino bottle	32.0% vol	700 ml.
BS002 CP008	ALLORO - Laurel natural liquor - Stintino bottle	32.0% vol	700 ml.



BABA' AL LIMONCELLO

This line of sweets is inspired by one of the most famous Neapolitan delights in the world: the famous BABA', a genuine product capable of telling and bringing to life a story rooted in the Neapolitan tradition.

Product Code	Flavour	Alcohol	Format
FD007 CP013	BABA' with limoncello	14.0% vol	500 ml.





DE ALCHEMIA

De Alchemia

DE ALCHEMIA is on the market with 14 labels, divided in a the classic line, the seasonal ones and the very special line in barrique.



ANIME - craft beer / BELGIAN PALE ALE

It is a Belgian Pale Ale of amber color, with soft and abundant foam. Great balance between the notes sweet and malty with a dry finish and slightly bitter.

Product Code	Alcohol	Format
BS001 DA001	6.1% vol	33 cl.



SCHIZOPHRENIC - craft beer / AMERICAN PALE ALE

It is an American Pale Ale clear and light. Protagonists absolute the hops of different origins, which they give bitterness, fruity aromas e floral.

Product Code	Alcohol	Format
BS001 DA002	5.4% vol	33 cl.



CUORE DI TENEBRA - craft beer / CASCADIAN DARK ALE

It is a surprisingly light Dark Ale. The toasted fragrances of the malts soon leave the scene to the aromatic charge of Pacific hops, with balsamic and citrus hints.

Product Code	Alcohol	Format
BS001 DA003	5.8% vol	33 cl.



LUNARE - craft beer / BLANCHE

It is a Blanche related to territory produced with ancient grain cultivated in Saracena, variety "Rossetta" e Piretto peels of Civita.

Product Code	Alcohol	Format
BS001 DA004	5.5% vol	33 cl.



SMOOTH STONE - craft beer / TRIPEL

It is a robust Tripel and invigorating. There great complexity aromatic is balanced by a medium body with a dry finish and slightly hopped.

Product Code	Alcohol	Format
BS001 DA005	9.0% vol	33 cl.



SINTESI - craft beer / MEDITERRANEAN GOSE

It is a Gose beer fermented in an open tank with lactic bacteria and aged in steel for a few months. A beer with a light color and compact foam. The sip is well articulated, despite not being very alcoholic with the entry into the mouth that is sweet. It turns out to be a beer to combine with the perfect dish to appreciate its originality.

Product Code	Alcohol	Format
BS001 DA006	4.0% vol	33 cl.



HER - craft beer / IPA

It is an India Pale ALE beer, with a color between blond and copper and with a compact and very persistent foam. Flavored with cedar peels and Calabrian bergamot, with great freshness, it is characterized by an explosion of citrus scents with a bitter and persistent finish. This beer is sensual, seductive, with a bewitching aroma, it immediately wins you over with a really complex and intense nose, thanks also to the easy play of citrus traits.

Product Code	Alcohol	Format
BS001 DA007	6.5% vol	33 cl.



WELCOME TO SYBARIS - craft beer / SAISON

It's a Saison beer of medium structure and balanced, of excellent drinkability and with a decidedly citrusy nose. A thirst-quenching beer, to always keep at hand, it goes perfectly with delicate seafood dishes of all kinds, aperitifs, fresh cheeses and bresaola

Product Code	Alcohol	Format
BS001 DA008	5.6% vol	33 cl.



AMETISTA - Barricade craft beer / farmhouse ALE

It is a Farmhouse ALE fermented in an open tank with the addition of blackberries. Aging in French oak barriques which hosted the Magliocco wine from the Viola cellars. The color certainly turns towards amber even if it is not very intense. Fairly consistent foam with good persistence. BEER fine, elegant and intense, few details but precise and clear.

Product Code	Alcohol	Format
BS001 DA010	6.0% vol	75 cl.



ANIME BARRIQUE - Barricade craft beer / SOUR BELGIAN PALE ALE

It is the barricade version of the classic ANIME beer, made with high fermentation in an open tank aging in American oak barriques. Intense amber in color, the foam is quite compact and with a good persistence. The sip is important and shows an impressive structure characterized by freshness and bitterness. Very balanced finish with imperceptible bitter waves that taste of sea and malt.

Product Code	Alcohol	Format
BS001 DA011	7.0% vol	75 cl.



ESTASI - Barricade craft beer / farmhouse ALE

It is a Farmhouse ALE fermented in an open tank with the addition of fresh figs. Aging in French oak barriques. Golden in color with compact and persistent foam. The whirlwind of perfumes ranges between notes of citrus, lime, white flowers, fresh fig. A thirst-quenching beer, with a good body and to be drunk on many occasions, certainly ideal with fresh cheeses, white meat, eggs, fried foods, light first courses with vegetables or shellfish.

Product Code	Alcohol	Format
BS001 DA012	6.0% vol	75 cl.



NICHILISTA - Barricade craft beer / SOUR DARK STRONG ALE

This beer is a Dark Strong ALE beer with excellent structure made with mixed fermentation with lactic bacteria and then aged in French oak barrels used to age fine wines of Calabria region. Very dark color, with an intense foam and an interminable persistence. The sip is not that of a classic beer, it must be understood, it is an important sip from the first drops, it is a beer that deserves attention. Tension, Strength, Power, Originality, all in one sip. You may not like it, but once in your life it deserves to be tasted, slowly.

Product Code	Alcohol	Format
BS001 DA013	10.0% vol	75 cl.



X/ENOPHILE - Barricade craft beer / ITALIAN GRAPE ALE

It is an Italian Grape ALE beer aged in second passage oak barrels, used for the aging of red wine from the best Calabrian crus. Bright amber color and almost absent foam. The nose is divided on two fronts, on the one hand the Mediterranean freshness, on the other dark notes of malt and the typical processing in the brewery. The sip is full-bodied, and you have to look at the label to understand that it has 7% alcohol, because they are very well integrated and barely perceptible. Particular beer, to be combined well.

Product Code	Alcohol	Format
BS001 DA014	7.0% vol	75 cl.

This brand is on the market with 5 total labels, expressing different craft beer varieties, all produced locally with artisanal methods.



KÖLSCH - craft beer

Straw-yellow colored beer, topped with a white and compact foam, it stands out for its fresh and balanced taste. The sweetness of the malt predominates at the beginning, but is soon balanced by noble hops that give it a dry finish. Soft and light, refreshing and satisfying, it is a top-fermented beer with strong herbaceous and fruity aromas. Excellent as an aperitif, it also goes very well with fish and white meats.

Product Code	Alcohol	Format
BS001 SJ001	5.0% vol	33 cl. / 75 cl.



MARZEN - craft beer

Bottom-fermented, it is an amber-toned beer style with compact and persistent foam. Given the peculiarities of the style, the malt makes itself felt decisively at all stages of the tasting. An alternation of flavors: fruit in alcohol, toasted cereal, berries and an inspired note of hops that produce an exquisite and lasting caramel aftertaste. Ideal to accompany spicy dishes, it is excellent with braised meats.

Product Code	Alcohol	Format
BS001 SJ002	5.2% vol	33 cl. / 75 cl.



TRIPEL - craft beer

Brewed following a secret recipe, it is a radiant beer with a bronze / gold color and a fruity scent. Harmony made beer, balanced and drinkable, makes you forget its consistent alcohol content thanks to the elegance with which it accompanies food in the evenings in company. Suitable with game, lamb or cheese, also recommended with grilled fish steaks

Product Code	Alcohol	Format
BS001 SJ003	7.5% vol	33 cl. / 75 cl.



WEISS - craft beer

The Weiss, obtained from the fermentation of malted wheat mixed with barley malt, contrary to its name, is a beer with a rich blond color tending to turbid, topped by a white and persistent foam. Highly fermented, it stands out for its style that leaves hints of banana, cloves and vanilla. Ideal on fresh dishes such as carpaccio of bresaola or fish. Excellent on fruit desserts.

Product Code	Alcohol	Format
BS001 SJ004	7.5% vol	75 cl.



DARK STRONG ALE - craft beer

With an energetic flavor and full of body, thanks to the roasting of its malts, Dark Ale beer is produced according to a typical and unique recipe that gives it remarkable purity and an original personality. Its chocolate notes, which mix with caramel and licorice aromas, make it an unforgettable beer. It goes divinely with cooked, blue-veined and floral rind cheeses. It gives its best with chocolate.

Product Code	Alcohol	Format
BS001 SJ005	7.5% vol	75 cl.



MEDITERRANEO

Italian Dry Gin

Mediterraneo Italian Dry Gin

Mediterraneo Italian Dry Gin is on the market with its very special GIN in 3 different formats (200 ml., 500 ml. and magnum 2000 ml.)



Mediterraneo Italian Dry Gin

Origin: Italy

Alcohol content: 47,0% VOL

Alcohol: Certified organic and kosher Italian grain alcohol

Distillation method: London Dry Gin with infusion of natural edible flowers

Botanicals: Angelica - Calamus - Chamomile - Cinnamon - Cardamom - Cassia - Five spices - Coriander - Fresh kaffir leaves - Galanga - Juniper - Liquorice - Ground Bengal pepper - Szechuan pepper - Timut pepper - Iris root - Rosemary - Fresh Ribera orange zests - Fresh lemon zests - Black tea

Product Code	Alcohol	Format
BS002 MI001	47.0% vol	500 ml.



Mediterraneo Italian Dry Gin

Origin: Italy

Alcohol content: 47,0% VOL

Alcohol: Certified organic and kosher Italian grain alcohol

Distillation method: London Dry Gin with infusion of natural edible flowers

Botanicals: Angelica - Calamus - Chamomile - Cinnamon - Cardamom - Cassia - Five spices - Coriander - Fresh kaffir leaves - Galanga - Juniper - Liquorice - Ground Bengal pepper - Szechuan pepper - Timut pepper - Iris root - Rosemary - Fresh Ribera orange zests - Fresh lemon zests - Black tea

Product Code	Alcohol	Format
BS002 MI002	47.0% vol	200 ml.



Mediterraneo Italian Dry Gin

Origin: Italy

Alcohol content: 47,0% VOL

Alcohol: Certified organic and kosher Italian grain alcohol

Distillation method: London Dry Gin with infusion of natural edible flowers

Botanicals: Angelica - Calamus - Chamomile - Cinnamon - Cardamom - Cassia - Five spices - Coriander - Fresh kaffir leaves - Galanga - Juniper - Liquorice - Ground Bengal pepper - Szechuan pepper - Timut pepper - Iris root - Rosemary - Fresh Ribera orange zests - Fresh lemon zests - Black tea

Product Code	Alcohol	Format
BS002 MI003	47.0% vol	2000 ml.



Raffaele Palma

This farm, located in the heart of Amalfi Coast, is on the market with a very special Organic Lemon liqueur, the worldwide very famous LIMONCELLO, a real specialty of this part of Campania region.



"FEMMINELLO SFUSATO" BIO - organic lemon spirit

The lemon liqueur "Femminello Sfusato" is obtained by cold maceration of lemon zest from "Costa d'Amalfi PGI" in an alcohol solution and it is exclusively produced in the organic farm of Raffaele di Palma. It is obtained by mixing a solution of water and organic white cane sugar with an infusion of fresh lemon peels and organic ethyl alcohol.

Product Code	Alcohol	Format
BS002 RP006	29.0% vol	500 ml.



Sfiz & Soda

This aperitif brand is on the market with 3 different tastes: red wine and peach, white wine and peach, rosè wine and strawberry



SFIZ AND SODA – RED WINE AND PEACH

Specifiche prodotto with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses. with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses.

Product Code

Alcohol

Format

BV001 SF001

750ml.



SFIZ AND SODA – WHITE WINE AND PEACH

Specifiche prodotto with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses. with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses.

Product Code

Alcohol

Format

BV001 SF002

750ml.



SFIZ AND SODA – ROSE' WINE AND STRAWBERRY

Specifiche prodotto with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses. with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses.

Product Code

Alcohol

Format

BV001 SF003

750ml.

This brand is on the market with 4 total labels, expressing different craft beer varieties, all produced locally with artisanal methods.



STA FRESCA - craft beer

Belgian style wheat beer. With a very specific distinctive character, the presence of light malts, wheat and oats gives it a straw yellow color with a full-bodied and fragrant foam that remains compact for a long time. The almost imperceptible bitterness and the balance between coriander and citrus notes give it a strong character that is combined with the mild acidity of this beer, which gives it an unparalleled refreshing freshness. Ideal with simple and light dishes such as white meats or fish, fried foods, cheeses with potatoes and honey, dry pastries.

Product Code	Alcohol	Format
BS001 ST001	5.4% vol	33 cl.



STA TIPA - craft beer

A dry, pale and balanced beer, Pale Ale is characterized by a very light malty part and a citrus-herbaceous aroma, given by the use of American hops, which explodes in a harmonious way. Ideal with grilled meat, fish, spicy cuisine, blue cheeses, grilled vegetables.

Product Code	Alcohol	Format
BS001 ST002	5.2% vol	33 cl.



STA BELGA - craft beer

Belgian-inspired beer, reinterpreted in a Stimalti key, with a deep golden color with a voluminous and persistent foam. The malty component and the essential work of the yeasts create a unique aromatic bouquet with a hint of honey, pepper, red apples and pears. Ideal paired with first courses based on fish or shellfish, white meats or grilled fish, semi-aged cheeses, cold cuts, soups, cream and fruit tarts.

Product Code	Alcohol	Format
BS001 ST003	8.0% vol	33 cl.



STA SCOCCIATA - craft beer

An Anglo-Saxon-inspired beer, this Scotch Ale has a deep amber color with coppery reflections. Characterized by an intensely malty aroma and taste, the aromas and flavors of roasted malts blend masterfully with the hints of caramel and honey that give the palate a clean and balanced drink without ever being cloying. Perfect with pork dishes, grilled meats, salmon, swordfish, desserts

Product Code	Alcohol	Format
BS001 ST004	6.4% vol	33 cl.

A still life composition of food items. In the upper right, a white ceramic bowl with a handle contains a thick, dark red tomato sauce, garnished with a small piece of tomato. To the left of the bowl is a wooden cutting board with a textured surface. In the lower left, a large pile of fresh, yellow, ribbon-like pasta is shown. To the right of the pasta is a single, ripe red tomato. In the lower right corner, a few pieces of farfalle (butterfly) pasta are visible. The background is dark and textured, and the lighting is warm, creating soft shadows and highlights on the food items.

FOOD



ALAMBICCO – italian sweet emotions

This line of sweets is inspired by one of the most famous Neapolitan delights in the world: the famous BABA', a genuine product capable of telling and bringing to life a story rooted in the Neapolitan tradition. Entirely produced in Italy by ALAMBICCO ROSSO, it is available in 2 types: dipped in limoncello liqueur or in standard rum.



BABA' AL LIMONCELLO

This line of sweets is inspired by one of the most famous Neapolitan delights in the world: the famous BABA', a genuine product capable of telling and bringing to life a story rooted in the Neapolitan tradition.

Product Code	Alcohol	Format
FD007 AR032	14° vol.	20 cl.



BABA' AL LIMONCELLO

This line of sweets is inspired by one of the most famous Neapolitan delights in the world: the famous BABA', a genuine product capable of telling and bringing to life a story rooted in the Neapolitan tradition.

Product Code	Alcohol	Format
FD007 AR033	14° vol.	50 cl.



BABA' AL RUM

This line of sweets is inspired by one of the most famous Neapolitan delights in the world: the famous BABA', a genuine product capable of telling and bringing to life a story rooted in the Neapolitan tradition.

Product Code	Alcohol	Format
FD007 AR034	14° vol.	20 cl.



BABA' AL RUM

This line of sweets is inspired by one of the most famous Neapolitan delights in the world: the famous BABA', a genuine product capable of telling and bringing to life a story rooted in the Neapolitan tradition.

Product Code	Alcohol	Format
FD007 AR035	14° vol.	50 cl.



Badevisco is on the market with 4 total labels (1 organic), expression of different olive varieties, produced in the local lands.



FRUTTATO MEDIO / classic extra virgin olive oil

The Badevisco Medio Fruttato Extra Virgin Olive Oil is an oil obtained from a blend of Sessana, Itrana and Leccio qualities Golden green to the eye, olive green on the nose with hints of dried fruit, harmonious oil with a bitter and spicy taste. Excellent for cooked foods, meats, game and sauces

Product Code

Format

FD001 BD001

250 ml. / 500 ml. / 750 ml.



FRUTTATO MEDIO BIO / organic extra virgin olive oil

This Extra Virgin Olive Oil, in the Bio version, is obtained with olives from organic farming. At sight, intense golden yellow color and delicate green reflections. Broad and complex on the nose, characterized by intense notes of freshly mown grass and elegant hints of medicinal herbs, where mint and rosemary stand out. The taste is decisive and elegant, with harmonious tones of artichoke, wild thistle and notes of dried fruit at the end. The bitter and spicy aftertaste is strong and very balanced. Excellent with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses.

Product Code

Format

FD001 BD002

750 ml.



VARIETA' ITRANA / extra virgin olive oil

Badevisco extra virgin olive oil Itrana variety is a medium fruity extra virgin olive oil. At sight it is limpid with an intense yellow-green color. On the nose it expresses fresh and good intensity aromas, with flavors of olive, apple and medicinal herbs. The taste returns to the fresh olive, which gives an imprint to the flavor linked to a predominantly sweet conduction, enlivened in the development by slight perceptions of spicy bitterness. Excellent with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses.

Product Code

Format

FD001 BD003

250 ml. / 500 ml. / 750 ml.



VARIETA' SESSANA / extra virgin olive oil

Badevisco Sessana variety is a light fruity extra virgin olive oil. Fruity of green olive, delicate herbaceous intensity, very harmonious and complex at nose, with hints of almond and artichoke. The taste is sweet and slightly spicy. Excellent with fish appetizers, steamed shellfish, legume soups, pasta dishes with vegetables.

Product Code

Format

FD001 BD004

250 ml. / 500 ml. / 750 ml.



Caseificio La Baronía

The main and most famous product which LA BARONIA produces is the worldwide well-known buffalo MOZZARELLA cheese Campana D.O.P. , that is severed hand crafted with dedication and experience to give quality and old flavors. The range is completed with other products, fresh and seasoned, made always with buffalo milk, like Ricotta, Burrata, Smoked mozzarella.



Mozzarella di bufala Campana DOP - Cherries

The buffalo milk cherries are small mozzarella balls weighing 25 grams each. It is the smallest form of mozzarella. The cherries are so small that they can be eaten in one bite and are therefore very suitable for the aperitif and for tasty morsels of finger food. It is a spun paste table cheese produced with whole buffalo milk. Pearly white in color, they have a smooth and shiny surface and a very thin crust.

Product Code

FD005 LB001

Format

pack 250 gr.



Mozzarella di bufala Campana DOP - Nuggets

The spherical nuggets are perhaps the most common size of the buffalo mozzarella cheese and represent a real must for the Italian appetizer. It is a spun paste table cheese produced with whole buffalo milk. Pearly white in color, they have a smooth and shiny surface and a very thin crust. Its rounded shape has an internal structure with overlapping thin leaves that tend to disappear in the layers immediately below the first. It is cut off by hand, an operation that gives it the typical spherical shape with a long lateral outcropping which marks the point where the dough has been cut off.

Product Code

FD005 LB002

Format

pack 250 gr.



Mozzarella di bufala Campana DOP

The buffalo mozzarella cheese Campana D.O.P. is severed hand crafted with dedication and experience to give quality and old flavors. It is a fresh spun pasta cheese, made with whole buffalo milk. The spherical nuggets are perhaps the most common size of the buffalo mozzarella cheese and represent a real must for the Italian appetizer. It is a spun paste table cheese produced with whole buffalo milk. Pearly white in color, they have a smooth and shiny surface and a very thin crust. Its rounded shape has an internal structure with overlapping thin leaves that tend to disappear in the layers immediately below the first. The classic spherical mozzarella can weigh 125 or 250 grams. It is cut off by hand, an operation that gives it the typical spherical shape

Product Code

FD005 LB003

Format

125 gr. / 250 gr./ 500



Mozzarella di bufala Campana DOP – (Braid format)

The D.O.P. buffalo mozzarella cheese braid is a pasta filata cheese which provides the same dairy process of mozzarella. The pasta filata cheese is exclusively modeled by hand and "braided" wisely in its characteristic shape. The braid is more fibrous of the regular mozzarella cheese but maintains the same quality and the organoleptic characteristics.

Product Code

FD005 LB004

Format

standard 2 Kg



Mozzarella di bufala Campana DOP - SMOKED TRECCIA standard format 2 kg.

All the goodness of buffalo mozzarella Bread in its smoked variant. It is subjected to smoke with a natural process which gives to this product a rustic flavor, energetic, wild, unique. Easily digestible, it is an excellent source of high biological value protein, it goes well with any other dish

Product Code

FD005 LB005

Format

standard 2 kg.



Mozzarella di bufala Campana DOP - SMOKED VERSION medium size / 250 gr.

All the goodness of buffalo mozzarella cheese in its smoked variant. It is subjected to smoke with a natural process which gives to this product a rustic flavor, energetic, wild, unique. Easily digestible, it is an excellent source of high biological value protein, it goes well with any other dish

Product Code

FD005 LB006

Format

pack 250 gr.



BURRATA di latte di bufala - 2 sizes

The buffalo milk burrata is a fresh pasta filata cheese, like mozzarella cheese but with a softer texture and filamentous aspect. A form of bag which embodies a creamy heart of fresh cream with a delicious and sophisticated flavor and strips of spun dough. It is produced with the processing method by hand.

Product Code

FD005 LB007

Format

125 gr. / 250 gr.



RICOTTA di bufala omogeneizzata

The buffalo ricotta cheese is distinguished from the industrial one for its consistency slightly sustained in the mouth. It is a soft dough cheese obtained from buffalo milk whey, fresh and rich in noble proteins. Tasty and versatile in the cuisine, it is part of the history and tradition of the dairy sector, a symbol of our agriculture and the typical heritage of our territory.

Product Code

FD005 LB008

Format

pack 250 gr.



DON PEPPE

Don Peppe

This brand has in its range the very famous worldwide quality PASTA GRAGNANO IGP along with TOMATO PRESERVES, produced on site, the main ingredient for many recipes of our Southern Italy tradition. Don Peppe's range is completed by the vegetables of the canned line, selected according to seasonality and processed with artisanal procedures.



Pasta Gragnano IGP - ALL FORMATS - single pack 500 gr

This Pasta Line is the traditional and very famous worldwide quality and it is the pure expression of the Gragnano pasta tradition: Italian wheats, bronze dries, slow drying process at low temperature. For a unique taste which is well matched with all recipes. In this range more than 20 different PASTA formats, from Spaghetti to Penne, from Paccheri to Scialatielli, from Rigatoni to Farfalle.

Product Code

FD002 DP001

Format

500 gr.



Plum tomatoes sauce - pack 12 bottles x 330 ml.

Tomatoes, produced on site, rich in vitamins, minerals and antioxidants are the main ingredient for many recipes of our Southern Italy tradition. They are selected according to seasonality and processed with artisanal procedures following traditional recipes and handed down from generation to generation.

Product Code

FD004 DP002

Format

12 x 330 ml.



Tomatoes sauce - pack 12 bottles x 680 gr

Tomatoes, produced on site, rich in vitamins, minerals and antioxidants are the main ingredient for many recipes of our Southern Italy tradition. They are selected according to seasonality and processed with artisanal procedures following traditional recipes and handed down from generation to generation.

Product Code

FD004 DP003

Format

12 x 680 gr.



Spaccatelle with yellow plum tomatoes - pack 12 glass jars x 360 gr.

Tomatoes, produced on site, rich in vitamins, minerals and antioxidants are the main ingredient for many recipes of our Southern Italy tradition. They are selected according to seasonality and processed with artisanal procedures following traditional recipes and handed down from generation to generation.

Product Code

FD004 DP004

Format

12 x 360 gr.



Yellow plum tomatoes sauce DON PEPPE - pack 12 glass

Tomatoes, produced on site, rich in vitamins, minerals and antioxidants are the main ingredient for many recipes of our Southern Italy tradition. They are selected according to seasonality and processed with artisanal procedures following traditional recipes and handed down from generation to generation.

Product Code

FD004 DP005

Format

12 x 360 gr.



Frantoio GAGLIARDI is on the market with one line of extra virgin olive oil expression of different local olive varieties, and it is characterized by an intense green color with golden hues, and in the mouth it is enveloping, balanced, unique.



VERACE / certified organic extra virgin olive oil

The company's cultivars used to produce this excellent extra virgin olive oil mostly belong to the local indigenous varieties, centuries-old olive trees located 500 m above sea level. The result is a robust, fragrant oil, with hints of almond and tomato. This extra virgin olive oil enhances traditional dishes and contemporary cuisine, intense green with golden hues, in the mouth it is enveloping, balanced, unique.

Product Code

Format

FD001 FG001

250 ml. / 500 ml.



TONDINA / certified organic extra virgin olive oil

The company's cultivars used to produce this excellent extra virgin olive oil mostly belong to the local indigenous varieties, centuries-old olive trees located 500 m above sea level. The result is a robust, fragrant oil, with hints of almond and tomato. This extra virgin olive oil enhances traditional dishes and contemporary cuisine, intense green with golden hues, in the mouth it is enveloping, balanced, unique.

Product Code

Format

FD001 FG002

250 ml. / 500 ml.



NOCELLARA / certified organic extra virgin olive oil

The company's cultivars used to produce this excellent extra virgin olive oil mostly belong to the local indigenous varieties, centuries-old olive trees located 500 m above sea level. The result is a robust, fragrant oil, with hints of almond and tomato. This extra virgin olive oil enhances traditional dishes and contemporary cuisine, intense green with golden hues, in the mouth it is enveloping, balanced, unique.

Product Code

Format

FD001 FG003

250 ml. / 500 ml.

Frantoio Torretta is on the market with 4 total labels (1 organic), expression of different olive varieties, produced in the local lands.



REA - extra virgin olive oil DOP

Rea is an intriguing extra virgin olive oil DOP hills of Salerno, precious and refined, produced with passion and professionalism. With a harmonious and complex taste, this oil presents itself to the nose with fruity notes of green olive, in which elegant hints of apple, artichoke and green tomato blend with great harmony. With a neat and complex flavor, it is accompanied by important tones of thistle, artichoke and almond. Dedalo is a perfect oil to be used both as a raw condiment and as a cooking oil, moreover it is ideal to be savored with dishes based on blue fish, bruschetta with tomato, vegetable soups and grilled fish.

Product Code

FD001 FT001

Format

250 ml. / 500 ml. / 750 ml.



DIESIS - extra virgin olive oil DOP

Diesis is an extra virgin olive oil DOP hills of Salerno and it has a yellow color with green reflections, with rather pronounced bitter and spicy notes. This oil represents a true excellence because it is produced exclusively within the first week of October. Its unmistakable taste envelops the palate through a sensual harmony of flavors that expertly mix bitter and spicy, well expressed and in balance with the fruitiness. This fresh extra virgin olive oil has also a strong nose with notes of unripe tomato, fresh grass and chicory. On the palate, it is rich in persistent vegetal tones of thistle and artichoke and has strong aromatic notes of mint and black pepper.

Product Code

FD001 FT002

Format

250 ml. / 500 ml. / 750 ml.



TETI - extra virgin olive oil

Teti extra virgin olive oil is an elegant and delicate oil. Produced with wisdom and skill, in this oil tradition and innovation blend together to guarantee a product of excellent quality. By virtue of its high elegance, it is suitable for any food preparation. Equipped with fruity notes of green olive, light and herbaceous, it shows clear hints of fresh almond, artichoke and apple that are combined on the palate. The sweet but at the same time slightly bitter and spicy flavor gives the product an elegant freshness, which is impossible to resist, for a real riot of the senses.

Product Code

FD001 FT003

Format

250 ml. / 500 ml. / 750 ml.



DAFNE BIO - organic extra virgin olive oil

Dafne is a very refined and delicate extra virgin olive oil from organic farming, born from the experience and skill of those who have been producing oil with passion and dedication for years. Dafne is a special oil because it is obtained only from organic olives. This oil with a very pleasant and delicate flavor blends perfectly with any food, it is excellent, for example, for dressing salads, meats or fish without overpowering the flavor. Dafne is an oil dedicated to the most demanding customers, to those who love the healthy and authentic taste of nature.

Product Code

FD001 FT004

Format

250ml. / 500ml. / 750ml.



Il Re Della Pasta

PASTA GRAGNANO IGP - Durum Wheat Pasta.

This Pasta Line is the traditional and very famous worldwide quality PASTA GRAGNANO IGP and it is the pure expression of the Gragnano pasta tradition: Italian wheats, bronze dries, slow drying process at low temperature. For a unique taste which is well matched with all recipes.



RE DELLA PASTA - pasta GRAGNANO IGP - ALL FORMATS - single pack 500

This Pasta Line is the traditional and very famous worldwide quality and it is the pure expression of the Gragnano pasta tradition: Italian wheats, bronze dries, slow drying process at low temperature. For a unique taste which is well matched with all recipes.. In this range more than 20 different PASTA formats, from Spaghetti to Penne, from Paccheri to Scialatielli, from Rigatoni to Farfalle.

Product Code

Format

FD002 RE001

500 gr



Scialatielli al limone - Pasta GRAGNANO IGP - Lemon flavour Pasta - pack 500

The lemon flavored pasta is made exclusively with the fresh juice of Sorrento lemons. It has a fresh and delicate taste at the same time, which goes well with white fish, crustaceans and mollusks sauces.

Product Code

Format

FD002 RE002

500 gr

Marchio verificato is on the market with a complete tomato preserves line, true expression of the volcanic area at the slopes of Vesuvio into Campania region. The range is made only of special tomato types, from Piennolo DOP tomatoes to Yellow tomatoes, all of them typical of this area and preserved in glass. In addition, a range of semi-dry tomato, both yellow and red, and a special gift box including the amazing food excellences of this area (pasta + tomato)



Vesuvian Tomato Purée – glass format 425 gr.

For the tomato Purée, red and yellow, Marchio Verificato use tomatoes of Vesuvian origin, which thanks to their rather full-bodied pulp and rich in juice allow us to obtain a dense, consistent purée;

Product Code

FD004 MR001

Format

425 gr.



Vesuvian Yellow Tomato Purée - glass format 425 gr.

For the tomato Purée, red and yellow, Marchio Verificato use tomatoes of Vesuvian origin, which thanks to their rather full-bodied pulp and rich in juice allow us to obtain a dense, consistent purée;

Product Code

FD004 MR002

Format

425 gr.



Piennolo cherry tomatoes DOP - glass format 500 gr. or 1 kg.

Our Piennolo DOP tomatoes come directly from the slopes of Vesuvius, in particular our crop starts on fields located in Herculaneum, in the highest part of Vesuvius, where the earth is richer in volcanic ash, which guarantees a more juicy product and, also, the right mix of sugars and mineral salts.

Product Code

FD004 MR003

FD004 MR004

Format

500 gr.

1 kg.



Yellow cherry tomatoes - glass format 500 gr. or 1 kg.

For the yellow tomato of Vesuvius, many studies and testimonies refer to the fact that the first tomatoes imported from the Americas had a yellow color, not red, and that this last modification took place due to factors intrinsically linked to our territory. In particular, we use the "Giagiù" variety, which takes its name from the "Nonno di Giulia" person who is credited with having found this variety in their own crops, which was then brought to the fore by territorial development policies. This tomato is also attributed with greater nutritional benefits in terms of larger vitamins and antioxidants than the typical red one.

Product Code

FD004 MR005

FD004 MR006

Format

500 gr.

1 kg.



Red cherry tomatoes - semi-dry in oil / glass format 300 gr.

The semi-dry tomato, both yellow and red, is a product that still retains some pulp and therefore a certain humidity. The choice not to season it in a particular way with the addition of spices and aromas is desired so that the product maintains its organoleptic characteristics and retains its naturalness. The same reason why in the recipe we opted for sunflower oil, more neutral on the palate than an olive oil that has its own intense flavor. To date, the only element present in addition to oil is a very small amount of garlic

Product Code

FD004 MR007

Format

300 gr.



Yellow cherry tomatoes - semi-dry in oil / glass format 300 gr.

Specifiche prodotto with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses. with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses.

Product Code

FD004 MR008

Format

250ml./500m-



GIFT BOX / ENJOY ITALY - complete selection of tomatoes in glass and italian pasta

This special GIFT box includes an extraordinary selection of Vesuvian tomato purée together with the Piennolo and Yellow tomatoes qualities, preserved in glass. To complete the box, the artisan pasta from the famous Gagnano area. This is the best way to celebrate the amazing Italian food.

Product Code


FD004 MR008

Format

1 pack



Molito

Olio Extravergine di Oliva Biologico 

Molito

MOLITO is on the market with an excellent extra virgin olive that is Organic certified, expression of different local olive varieties named "Roggianella", "Verace" and "Leccino"



Nome Prodotto

It is an Organic Extra Virgin Olive Oil obtained exclusively from local Cultivars, selected and pressed according to the cold extraction method. The milling takes place in its own oil mill where the olives are processed within the day and from which an oil with excellent organoleptic characteristics derives. Characterized by intense fruitiness, bitter and spicy in the mouth appear well balanced. Ideal on red meats and, in general, with all dishes with strong flavors

Product Code

FD001 ML001

Format

250 ml. / 500 ml.



IL MONOCULTIVAR / organic extra virgin olive oil

It is an Organic Extra Virgin Olive Oil obtained exclusively from local Cultivars, selected and pressed according to the cold extraction method. The milling takes place in its own oil mill where the olives are processed within the day and from which an oil with excellent organoleptic characteristics derives. Characterized by intense fruitiness, bitter and spicy in the mouth appear well balanced. Ideal on red meats and, in general, with all dishes with strong flavors

Product Code

FD001 ML003

Format

3 lt.



NEVOLA is on the market with an important range of preserves, fruit jams, sauces and pesto. In addition the famous local special patè named CAPULIATO that is produced only in a part of Sicily.



PESTO (available in different flavours)

Classic Italian ready condiment, produced with artisan method, ideal for appetizers, first courses, meat main courses, bruschetta and croutons

Product Code	Flavour	Format
FD004 NV015	Pesto - sicilian Sauce	190 gr.
FD004 NV016	Pesto - val di Noto	190 gr.
FD004 NV018	Pesto - rosso dell'Etna	190 gr.
FD004 NV019	Pesto - capers	190 gr.
FD004 NV020	Pesto - datterino tomato	190 gr.



CAPULIATO (available in different flavours)

Special condiment, typical of Sicily, produced with artisan method, ideal for first courses to be used raw to dress pasta, also excellent with bruschetta and appetizers

Product Code	Flavour	Format
FD004 NV001	Capuliato - dried tomato	190 gr.
FD004 NV002	Capuliato - dried tomato and capers	190 gr.
FD004 NV003	Capuliato - dried tomato and chili	190 gr.
FD004 NV004	Capuliato - dried tomato and almonds	190 gr.



PATE' (available in different flavours)

Typical sicilian ready condiment, produced with artisan method, ideal for appetizers, bruschetta and croutons

Product Code	Flavour	Format
FD004 NV006	Patè - cherry tomato	190 gr.
FD004 NV007	Patè - dried tomatoes	190 gr.
FD004 NV008	Patè - tomato and capers	190 gr.
FD004 NV009	Patè - tomato and olives	190 gr.
FD004 NV010	Paté - black Olive	190 gr.
FD004 NV011	Paté - green Olive	190 gr.
FD004 NV012	Patè - chili	190 gr.
FD004 NV013	Patè - tomato and pistachio	190 gr.
FD004 NV014	Patè - capers	190 gr.
FD004 NV017	Patè - mediterranean bruschetta	190 gr.
FD004 NV021	Patè - piccantella Siciliana	190 gr.



SAUCES (available in different flavours)

Classic Italian sauces made with cherry tomatoes and produced with artisan method, ideal to dress italian pasta

Product Code	Flavour	Format
FD004 NV042	Sauce - with cherry tomato	330 gr.
FD004 NV043	Sauce - with wild fennel	370 gr.
FD004 NV044	Sauce - with eggplant	370 gr.



MARMALADE

Sicilian marmalade produced with real local fruit and with artisanal method, it is delicious with biscuit slices for breakfast or for a sweet snack

Product Code	Flavour	Format
FD004 NV026	Marmalade - mandarin	230 gr.
FD004 NV027	Marmalade - cedar	230 gr.
FD004 NV028	Marmalade - red orange	230 gr.
FD004 NV029	Marmalade - mixed citrus	230 gr.
FD004 NV030	Marmalade - bitter orange	230 gr.
FD004 NV031	Marmalade - blond orange	230 gr.
FD004 NV032	Marmalade - lemon	230 gr.



JAM

Sicilian Jam produced with real local fruit and with artisanal method, delicious with biscuit slices for breakfast or for a sweet snack

Product Code	Flavour	Format
FD004 NV033	Extra Jam - quince	230 gr.
FD004 NV034	Extra Jam - black mulberry	230 gr.
FD004 NV035	Extra Jam - figs	230 gr.
FD004 NV036	Extra Jam - wild blackberries	230 gr.
FD004 NV037	Extra Jam - cherry tomato	230 gr.
FD004 NV038	Extra Jam - apricot	230 gr.
FD004 NV039	Extra Jam - peaches	230 gr.
FD004 NV040	Extra Jam - prickly pear	230 gr.
FD004 NV040	Extra Jam - cherries	230 gr.



SALT CAPERS

Typical speciality of Sicily, prepared with artisan method

Product Code	Flavour	Format
FD004 NV023	Salted Capers	150 gr.



SEASONED DRIED TOMATO

The seasoned dried tomato is extremely versatile. It can be used for appetizers, salads, as a condiment for dry pasta, as a garnish for fish and meat dishes.

Product Code	Flavour	Format
FD004 NV005	Seasoned cherry tomato	190 gr.
FD004 NV022	Seasoned tomato	190 gr.





ORO DEL SUD
— OLIO EXTRA VERGINE DI OLIVA DI SICILIA —

Oro Del Sud

ORO DEL SUD is on the market with 2 lines of Sicilian extra virgin olive oil: the first one CLASSIC, and expression of 2 different local olive varietals named Biancolilla and Nocellara. The second one is an IGP (protected geographical indication) certificated quality and it is obtained by 3 local olive varietals, Biancolilla, Cerasola and Nocellara.



CLASSIC / extra virgin olive oil

The classic line ORO DEL SUD, obtained from different varieties of olives grown in Sicily, is characterized by a wonderful mix of elegance and strength. A medium fruity oil, with a delicate scent of green olives and a right balance on the palate between sweet, bitter and spicy

Product Code

FD001 OS001

Format

250 ml. / 500 ml.



IGP SICILIA / extra virgin olive oil

The IGP SICILIA certificated quality is obtained by 3 local olive varietals, Biancolilla, Cerasola and Nocellara. It is a superior quality olive oil, whose Sicilian character is guaranteed by a IGP (protected geographical indication) certification. Medium to intense fruity, hints of green tomato, artichoke and vegetables. In the mouth, bitter and spicy appear well balanced. Ideal on red meats and on pizza and, in general, with all dishes with strong flavors, where the oil must mix different ingredients without fading

Product Code

FD001 OS003

Format

250 ml./ 500ml.





Raffaele Palma

This farm located in the heart of Amalfi Coast, is on the market, with a very special Organic extra virgin oil, obtained by a blend of different local cultivars.



"NODO/DONO" BIO - organic extra virgin oil

The revival of ancient olive trees and the planting of new ones, has enabled production of a unique olive oil, the only extra virgin olive oil of "Colline Salernitane D.O.P" currently available from the Amalfi Coast. Our olive oil is produced using a diverse combination of olives: the Frantoio, Leccino, Rotondella, Carpellesse and Ogliarola. The result is a very a high quality olive oil, with care and attention that extends to the smallest detail, including the design of our labeling and bottles.

Product Code

FD001 RP005

Format

500 ml.





Salumificio Rosotta

The precious Rosotta seasoned cold cuts are the result of a production process where time and ripening meet the scent of spices. Quality finished products are prepared according to the family tradition and in the range You find the local specialties like Salami, Sausages, Bacon and much other



SALSICCIA CASERTANA - seasoned sausage

It is a typical product from Caserta, derived from the best meats as heavy Italian pork's ham, shoulder and belly. Coarse-grained fennel spiced meats give the salami a strong flavour. Result of a secret recipe, during the years it has become our main product requested. It is gluten-free and lactose-free.

Product Code

FD003 RS620

Format

cut 600 gr. (approx.)



SALSICCIA NAPOLI - seasoned sausage

It is a typical product from Naples, derived from the best meats as heavy Italian pork's ham, shoulder and belly. Spiced coarse-grained meats give the salami a delicate flavour. Result of a secret recipe, during the years, it has become our most popular item. It is gluten-free and lactose-free.

Product Code

FD003 RS621

Format

cut 600 gr. (approx.)



SALSICCIA PICCANTE - spicy sausage

It is a spicy sausage, derived from the best meats as heavy Italian pork's ham, shoulder and belly. Coarse-grained fennel and chilli pepper spiced meats give the salami a strong flavour. Result of a secret recipe, during the years, it has become our main product requested. It is gluten-free and lactose-free.

Product Code

FD003 RS622

Format

cut 600 gr. (approx.)



SALAME NAPOLI - seasoned salami

It is a product derived from the best Italian pork heavy meats (ham, shoulder and bacon). The meats are chopped and flavoured with salt and pepper in grains. The meat is stuffed in natural casing. It is gluten-free and lactose-free.

Product Code

FD003 RS615

Format

cut 600 gr. (approx.)



SALSICELLI CASERTANI – small spicy sausages

They are are seasoned small spicy sausages, a typical product from Caserta. They derived from meats and entrails spiced with garlic and chilli peppers. Their flavour is strong and tasty. It is gluten-free and lactose-free

Product Code

Format

FD003 RS619

cut 400 gr. (approx.)



CAPOCOLLO CASERTANO - seasoned salami

It is a seasoned salami obtained from pork neck. Spiced with pepper, it is firm and compact with fat streaks. Stuffed into a natural casing, its flavour is delicate and tasty. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS659

cut 1500 gr. (approx.)



CAPOCOLLO NOSTRANO - seasoned salami

It is a typical product from Caserta, derived from the best meats as heavy Italian pork's ham, shoulder and belly. Coarse-grained fennel spiced meats give the salami a strong flavour. Result of a secret recipe, during the years it has become our main product requested. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS651

cut 1500 gr. (approx.)



CAPOCOLLO PICCANTE - seasoned spicy salami

It is a seasoned spicy salami obtained from pork neck. Spiced with chilli peppers it is firm and compact with fat streaks. Stuffed into a natural casing, its flavour is spicy and tasty. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS677

cut 1500 gr. (approx.)



FILETTO NOSTRANO - seasoned pork product

It is a fillet mignon. It is the lean cut of pork and it is obtained by deboning the loin. Fillet mignon is salted, spiced and stuffed into a natural casing giving the product a typical artisanal shape. The product is available also in net, which gives it a cylindrical shape. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS655

cut 600 gr. (approx.)



FILARDO CASERTANO - seasoned pork product

This is a very exclusive product. It comes from a piece of the pork that includes the lean part of the fillet mignon and the fat part of the lard with thin rind. It is a product derived from Italian heavy pork. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS654

cut 1400 gr. (approx.)



GUANCIALE - seasoned jowl

It is a seasoned jowl, a salami obtained from pork cheek. Flavoured with pepper, well ripened, it is a sweet and tasty salami to combine with croutons or warm bread. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS656

cut 300 gr. (approx.)



PANCETTA TESA - strained bacon

It is a strained bacon, derived from pig belly. The bacon is squared, trimmed, dry salted and flavoured with natural spices. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS662

cut 300 gr. (approx.)



PANCETTA STECCATA - batted bacon

It is a batted bacon, derived from pig belly without rib bones. The bacon is squared, trimmed, dry salted and flavoured with natural spices. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS661

cut 300 gr. (approx.)



LARDO - seasoned lard

It is a slice of pork meat taken from subcutaneous fat of neck, back and hips. It is flavoured, putting in tanks, after salting and absorption of spices, it is vacuum packaged. Lard is suitable on hot bread and bruschetta. It is gluten-free and lactose-free.

Product Code

Format

FD003 RS507

cut 400 gr. (approx.)

This Farm, located in the heart of Cilento Coast, is on the market also with a very special Organic extra virgin oil range, made by different labels and obtained by a blend of different CILENTO varieties



ORGANIC extra virgin olive oil

It is an organic extra virgin olive oil obtained from a blend of different Cilento varieties (rotondella, frantoio, leccino) with a cold extraction method

Product Code

Format

FD001 SS022

250 ml. / 500 ml. / 750 ml.





Scialeno Apulia

SCIALENO is on the market with 6 different extra virgin olive oil labels (5 flavoured oils and a pure extra virgin one) obtained by the Apulian olive varieties. The 5 flavours extra virgin oils are with Lemon, Garlic, Orange, Basil and Spicy Pepper



LEMON flavored oil / extra virgin olive oil

This lemon-flavored dressing based on Italian extra virgin olive oil Scialèno® is obtained from 100% Italian Scialèno® extra virgin olive oil, whose classic taste is enhanced with a sour lemon aroma.

Product Code

FD001 SC002

Format

250 ml.



GARLIC flavored oil / extra virgin olive oil

This garlic-flavored dressing based on Scialèno® Italian extra virgin olive oil is obtained from 100% Italian Scialèno® extra virgin olive oil whose classic taste is enriched with a delicate garlic aroma.

Product Code

FD001 SC003

Format

250ml.



BASIL flavored oil / extra virgin olive oil

Specifiche prodotto with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses. with tuna marinades, steamed vegetables, legume soups, white first courses with molluscs, roasted fish, grilled pork and medium-aged cheeses.

Product Code

FD001 SC004

Format

250ml.



ORANGE flavored oil / extra virgin olive oil

This orange-flavored dressing based on Italian extra virgin olive oil Scialèno® is obtained from 100% Italian Scialèno® extra virgin olive oil, whose classic taste is enhanced with a lively orange-flavoured aroma.

Product Code

FD001 CH005

Format

250 ml.



SPICY PEPPER flavored oil / extra virgin olive oil

The spicy pepper flavoured dressing based on Italian Scialèno® extra virgin olive oil is obtained from 100% Italian Scialèno® extra virgin olive oil whose classic taste is enriched with a persistent aroma of hot pepper.

Product Code

FD001 SC006

Format

250 ml.



100% Extra virgin olive oil

Scialèno® Extra Virgin Olive Oil is obtained from a blend of varieties grown in Salento. It is characterised by a fruity, green flavour, with bitter and spicy sensations that provide an overall harmonious taste.

Product Code

FD001 SC001

Format

500 ml.





This farm, located in the heart of Amalfi Coast, is on the market also with a very special Organic extra virgin oil range, made by 3 different labels and obtained by a blend of different CILENTO varieties



"Pulcinella" BIO - organic extra virgin oil

It is an organic extra virgin olive oil obtained from the Salella olive variety and with a cold extraction method. Olives harvested more mature, slightly spicy and slightly bitter oil, suitable for cooking, including fish.

Product Code

FD001 DC014

Format

500 ml. / 1000 ml.



"Schiaccianoci" BIO - organic extra virgin oil

It is an organic extra virgin olive oil obtained from a blend of different Cilento varieties with a cold extraction method. It stands out for marked green hints, tomato and artichoke, spicy and bitter. Recommended to be used raw on vegetables in pinzimonio, grilled meats and bruschetta.

Product Code

FD001 DC015

Format

500 ml. / 1000 ml.



"Primavera" BIO - organic extra virgin oil

It is an organic extra virgin olive oil obtained from the Salella olive variety and with a cold extraction method. It is medium fruity, with hints of freshly cut hay and almonds. Recommended to be used raw on vegetables in pinzimonio, grilled meats and bruschetta.

Product Code

FD001 DC016

Format

500 ml. / 1000 ml.



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