

BONVIA

BONVIA Moscato Veneto Frizzante IGT



CLIMATE

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.



GRAPE VARIETY

Moscato Bianco



WINEMAKER

Grapes are accurately selected both for area of origin and quality. The soft pressed must is stored in steel tanks for the static cold decanting. The fermentation with selected yeasts, is made at a controlled constant temperature of 18°C and is completed in 8/10 days. The team of oenologists select the best wines obtained to continue the sparkling winemaking process.

Afterwards the wine is filtered in steel tanks with the addition of saccharose and selected yeasts for the second fermentation (Martinotti - Charmat method) at a controlled temperature of 14/15 °C. Once the wine has reached the required pressure levels, alcohol and sugar content, it is refrigerated, cold stabilized (-2/-3°C), filtered and controlled before bottling.



TASTING

Intense golden straw yellow. Characteristic and fragrant bouquet that is typical of the Moscato grape. On the palate it is sweet and aromatic.



PAIRINGS

Excellent with cakes and pastry



ALC. BY VOL. 8% | AVAILABLE FORMAT 0,75 L

LA VENDEMMIA



LA VENDEMMIA PROSECCO SPUMANTE DOC



CLIMATE

A hilly region that benefits from a temperate climate, with warm summers and mild winters, thanks to the protection of the Alps to the north. The soil, rich in clay, limestone, and sand, is ideal for viticulture, offering good drainage and a distinct minerality.



GRAPE VARIETY

Glera



WINEMAKER

The must, obtained from a soft pressing, is placed in stainless steel tanks where cold static decanting takes place. Fermentation, using selected yeasts, is conducted at a constant temperature of 18°C, completing in 8/10 days. The team of enologists tastes the wines and selects those to begin the sparkling process. The wine is then filtered in stainless steel tanks with the addition of sucrose and selected yeasts for secondary fermentation (Martinotti-Charmat method) at a controlled temperature of 14/15°C. Once the wine has reached the desired levels of pressure, alcohol, and sugar, it is refrigerated and stabilized cold (-2/-3°C), filtered, and controlled before bottling.



TASTING

Pale straw yellow in color with fine, persistent perlage. It has a delicate, slightly aromatic fragrance with fruity notes reminiscent of pear and green apple. Followed by floral notes of acacia and wisteria flowers.



PAIRINGS

Ideal as an aperitif, it enhances appetizers, various soups, risottos, and first courses based on fish or vegetables. Serving temperature 8/10°C.



ALC. BY VOL. 11% | AVAILABLE FORMAT 0,75 L

CA' LUCA

CA' LUCA SAUVIGNON TREVENEZIE IGT



CLIMATE

Temperate, mitigated by the sea, the chain of the Alps protects the region from the northern winds. Winters are cold and humid; summers are hot and muggy with medium temperature variations.



GRAPE VARIETY

Sauvignon Blanc



WINEMAKER

Grapes are crushed and soft-pressed, the resulting juice is fermented for 15-20 days at controlled temperature (15-17°C) in stainless steel tanks. The wine is then stored at 18-20 °C in stainless steel tanks until bottling.



TASTING

Straw yellow color

The bouquet is aromatic and characteristic

Dry, pleasant and velvety with a good body on the palate.



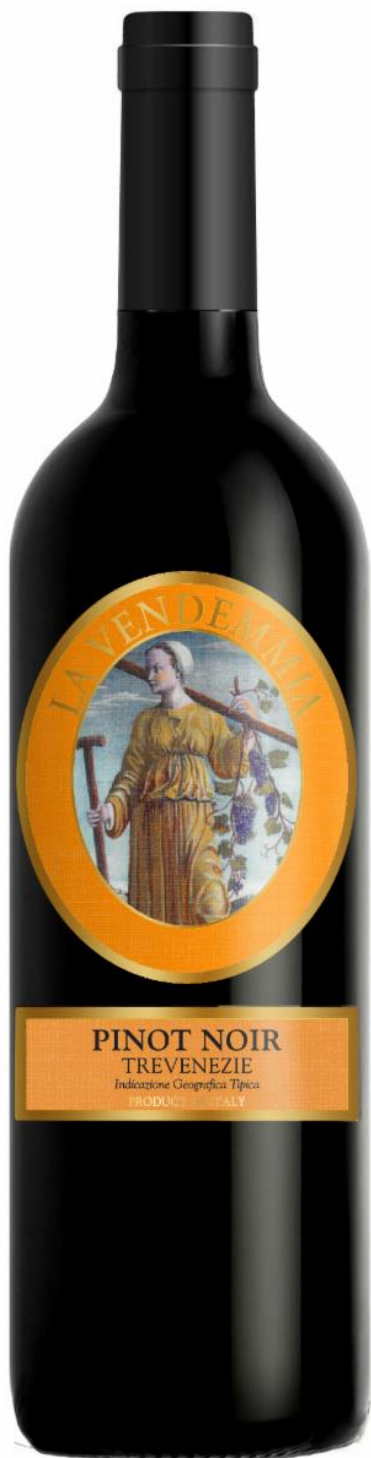
PAIRINGS

It emphasizes strong or peculiar flavours, like polenta and Vicenza style cod or Mediterranean grilled fish.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L

LA VENDEMMIA



LA VENDEMMIA PINOT NERO TREVEZIE IGT



CLIMATE

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GRAPE VARIETY

Pinot Nero



WINEMAKER

The grapes are destemmed and vinified with about 7/8 days of maceration to extract colour and structure. Alcoholic and malolactic fermentations are carried out entirely in inox tanks at a controlled temperature.



TASTING

Intense red with purple shades. Rich, fruity with aromas of cherry and spicy notes of black pepper. Dry, full-bodied flavour, generous and round.



PAIRINGS

Excellent with meat dishes such as Wellington fillet, roast beef or beef fillet with porcini mushrooms. Also try it with mature cheeses and truffles.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L

LA VENDEMMIA



LA VENDEMMIA PINOT NERO TREVENEZIE IGT



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PAIRINGS

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ALC. BY VOL. 12% | AVAILABLE FORMAT 1,5 L

LA VENDEMMIA



LA VENDEMMIA PINOT GRIGIO DELLE VENEZIE DOC



CLIMATE

Pinot Grigio thrives in a climate where the breath of the sea tempers the hot summers and the protection of the Alps shields the northern winds. Cold and humid winters, combined with hot and sultry summers create the ideal conditions for a grape variety that enjoys maturing slowly.



GRAPE VARIETY

Pinot Grigio



WINEMAKER

The de-stemmed grapes are gently pressed. The resulting must ferments for 8/12 days at a controlled temperature of 15/17°C in stainless steel tanks. The wine is then stored at 10-12°C in stainless steel tanks until bottling.



TASTING

Pale straw yellow color. Persistent and floral bouquet, rich in sensations.
Balanced and soft thanks to its body.



PAIRINGS

Ideal as an aperitif and with any fish courses. Ideal as an aperitif and with any fish courses. Serving temperature 8/10°C.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L

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ALC. BY VOL. 12% | AVAILABLE FORMAT 1,5 L

PIO PIO

PIO PIO CHARDONNAY VENETO IGT



CLIMATE

A land where nature works in perfect harmony. Here, the grapes grow slowly, benefiting from warm days and cool nights, which help develop distinctive aromas and character.



GRAPE VARIETY

Chardonnay



WINEMAKER

The grapes are gently de-stemmed and pressed. The resulting must ferments for 8 to 12 days at a controlled temperature of 15/17°C in stainless steel tanks. The wine is then stored at 18/20°C in stainless steel until bottling.



TASTING

Straw yellow in color, with an elegant and delicate bouquet featuring light notes of fresh fruit. On the palate, it is rich, harmonious, and persistent.



PAIRINGS

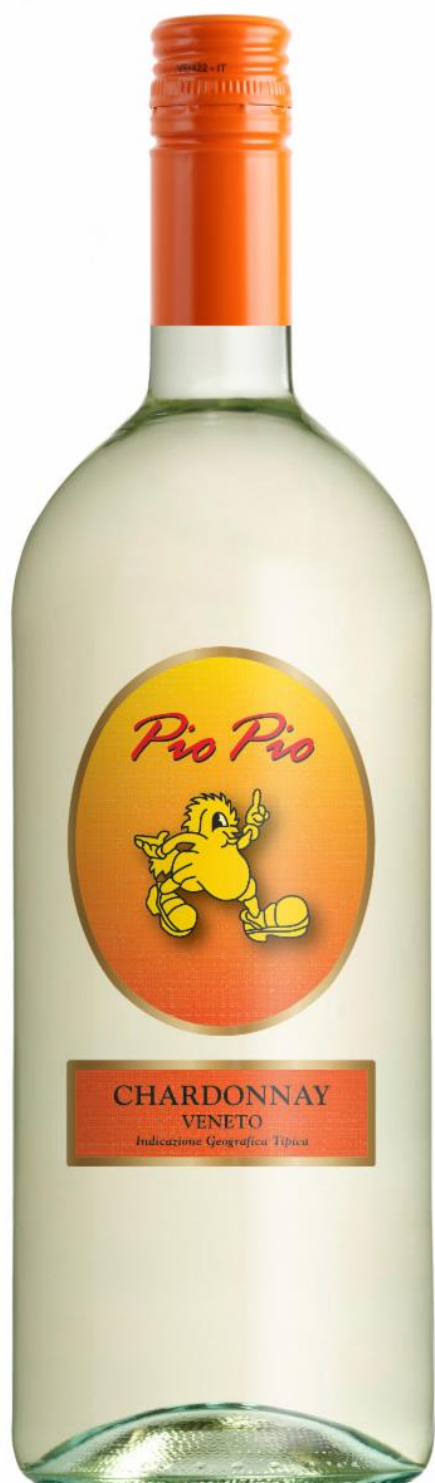
Well-balanced and structured, its versatility makes it perfect as an aperitif as well as paired with refined hors d'oeuvres, fish, and egg dishes, where it supports the flavors without overpowering them. Serving temperature 10/12°C.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L

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PIO PIO CHARDONNAY VENETO IGT



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ALC. BY VOL. 12% | AVAILABLE FORMAT 1,5 L

LA VENDEMMIA

LA VENDEMMIA CHARDONNAY VENETO IGT



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ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L - 1,5 L

LA VENDEMMIA

LA VENDEMMIA TREBBIANO RUBICONE IGT



CLIMATE

The vineyards are located in the Romagna hills, on medium-textured soils where clay, silt, and limestone create a perfect terroir for the cultivation of Trebbiano. Soils of medium texture, very permeable and fertile, which give rise to elegant and well-structured wines.



GRAPE VARIETY

Trebbiano



WINEMAKER

The grapes are gently de-stemmed and pressed. The resulting must ferments for 8 to 12 days at a controlled temperature of 15/17°C in stainless steel tanks. Aging in stainless steel tanks for 3 months and subsequent bottling.



TASTING

A light, fresh and zesty wine, with pale yellow color. The nose has fruity hints of citrus and notes of green apple. On the palate it has a balanced acidity and freshness.



PAIRINGS

Ideal pairing with salads, soups, delicate first courses, fried fish. Serve between 10-12°C



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L – 1,5 L

LA VENDEMMIA



LA VENDEMMIA SANGIOVESE RUBICONE IGT



CLIMATE

Sub continental climate, where cold winters and hot and wet summers alternate. Along the coasts the humidity and the heat are mitigated by the marine breezes.

The vineyards are located in the Bidente Valley, on medium-textured clayey-silty soils.



GRAPE VARIETY

Sangiovese



WINEMAKER

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in steel tanks at a controlled temperature 25/27 °C.



TASTING

Bright red color with purple reflections, rich on the nose with aromas of red fruit, which are also present on the palate with typical notes of cherry and violet. Fresh, fruity, medium-bodied with delicate tannins, it is a wine suitable for any occasion.



PAIRINGS

Garganelli with rabbit ragù scented with wild fennel, stewed poultry, white meat roasts, grilled chicken, and partially aged cheeses. Serving temperature 16-18°C.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L – 1,5 L

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ALC. BY VOL. 12% | AVAILABLE FORMAT 1,5 L

LA VENDEMMIA



LA VENDEMMIA CABERNET VENETO IGT



CLIMATE

Temperate, mitigated by the sea, the chain of the Alps protects it from the northern winds. Winters are cold and wet, summers are hot and sultry with medium temperature excursions.



GRAPE VARIETY

Cabernet Sauvignon and Cabernet Franc.



WINEMAKER

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature.



TASTING

Deep red colour, tending towards garnet. Intense and slightly herbaceous bouquet. Aristocratic character, well balanced with a light velvety tannic note. Ruby red wine with good structure, sapid, with scent of red berries.



PAIRINGS

Great wine for roasted or grilled meats. Ideal with salami and game. Excellent with hard aged cheeses.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L

LA VENDEMMIA



LA VENDEMMIA CABERNET VENETO IGT



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PAIRINGS

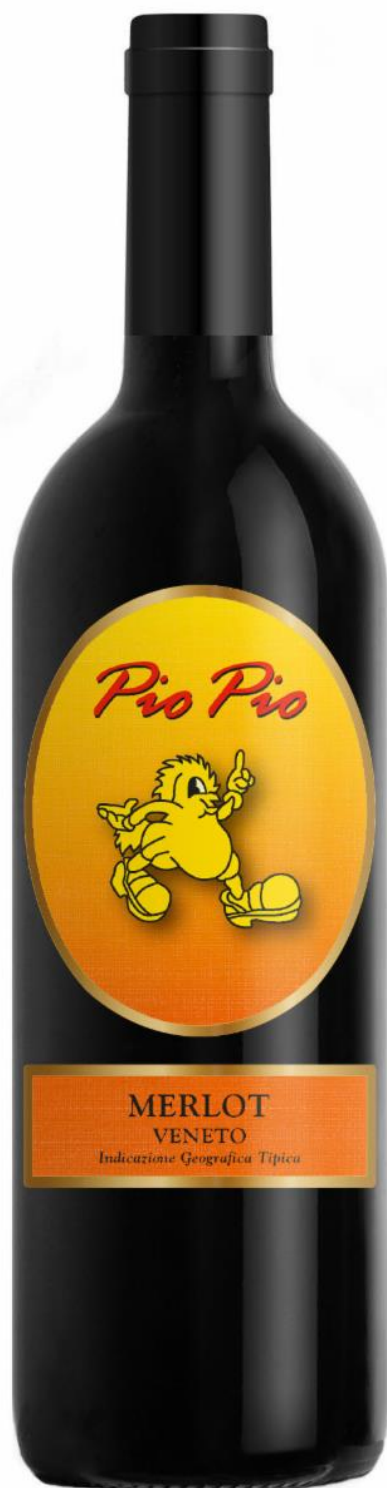
Great wine for roasted or grilled meats. Ideal with salami and game. Excellent with hard aged cheeses.



ALC. BY VOL. 12% | AVAILABLE FORMAT 1,5 L

PIO PIO

PIO PIO MERLOT VENETO IGT



CLIMATE

A varied landscape where the temperate climate reigns supreme, Merlot thrives on the light and breezes, maturing slowly, without rush, to reveal its best qualities. It is a wine that tells the story and passion of the land.



GRAPE VARIETY

Merlot



WINEMAKER

The harvested and de-stemmed grapes are fermented with 7-8 days of maceration to extract color and structure. The alcoholic and malolactic fermentation occurs in stainless steel tanks at a controlled temperature of 25/27°C.



TASTING

Intense red color, elegant and well-structured. A clean bouquet with notes of violet, black currant, and cherry. The taste is balanced, delicate, and persistent.



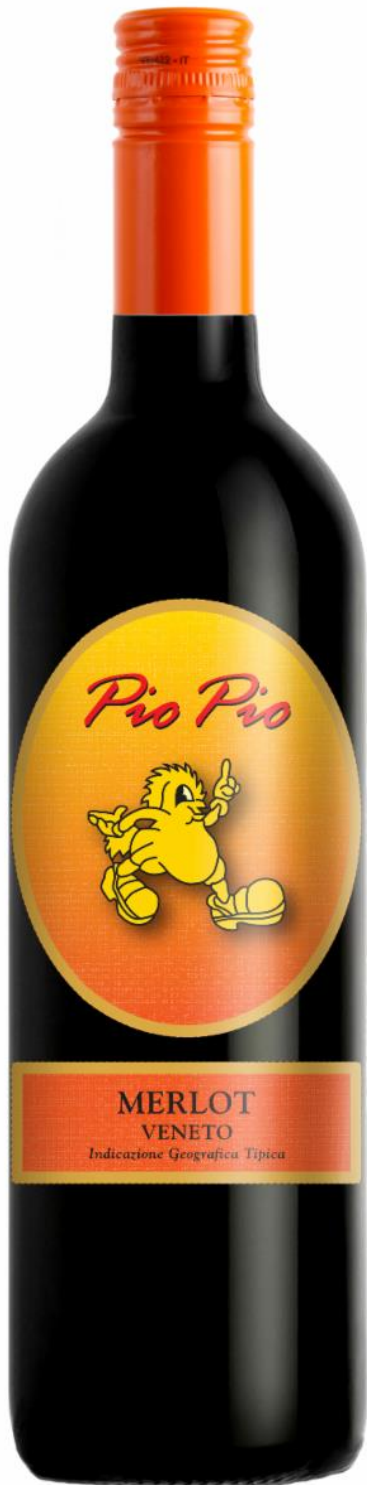
PAIRINGS

Pairs well with savory first courses such as risottos, or pasta dishes with rich sauces and stuffed ravioli. Ideal for white and red meats, roasts, and grilled dishes. Serving temperature 16/18°C.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L

PIO PIO



PIO PIO MERLOT VENETO IGT



CLIMATE

A varied landscape where the temperate climate reigns supreme, Merlot thrives on the light and breezes, maturing slowly, without rush, to reveal its best qualities. It is a wine that tells the story and passion of the land.



GRAPE VARIETY

Merlot



WINEMAKER

The harvested and de-stemmed grapes are fermented with 7-8 days of maceration to extract color and structure. The alcoholic and malolactic fermentation occurs in stainless steel tanks at a controlled temperature of 25/27°C.



TASTING

Intense red color, elegant and well-structured. A clean bouquet with notes of violet, black currant, and cherry. The taste is balanced, delicate, and persistent.



PAIRINGS

Pairs well with savory first courses such as risottos, or pasta dishes with rich sauces and stuffed ravioli. Ideal for white and red meats, roasts, and grilled dishes. Serving temperature 16/18°C.



ALC. BY VOL. 12% | AVAILABLE FORMAT 1,5 L

LA VENDEMMIA

LA VENDEMMIA MERLOT VENETO IGT



CLIMATE

A varied landscape where the temperate climate reigns supreme, Merlot thrives on the light and breezes, maturing slowly, without rush, to reveal its best qualities. It is a wine that tells the story and passion of the land.



GRAPE VARIETY

Merlot



WINEMAKER

The harvested and de-stemmed grapes are fermented with 7-8 days of maceration to extract color and structure. The alcoholic and malolactic fermentation occurs in stainless steel tanks at a controlled temperature of 25/27°C.



TASTING

Intense red color, elegant and well-structured. A clean bouquet with notes of violet, black currant, and cherry. The taste is balanced, delicate, and persistent.



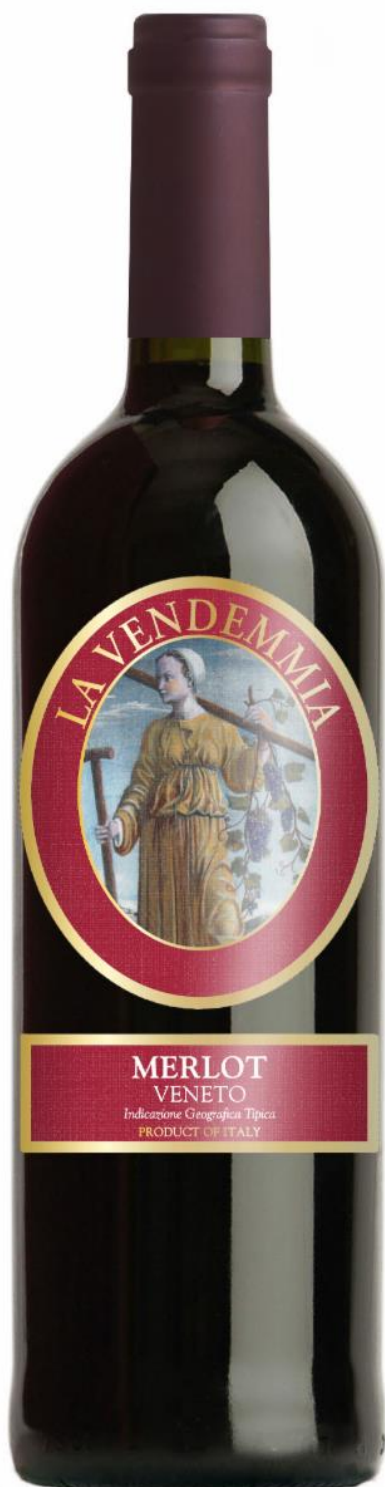
PAIRINGS

Pairs well with savory first courses such as risottos, or pasta dishes with rich sauces and stuffed ravioli. Ideal for white and red meats, roasts, and grilled dishes. Serving temperature 16/18°C.



ALC. BY VOL. 12% | AVAILABLE FORMAT 1,5 L

LA VENDEMMIA



LA VENDEMMIA MERLOT VENETO IGT



CLIMATE

A varied landscape where the temperate climate reigns supreme, Merlot thrives on the light and breezes, maturing slowly, without rush, to reveal its best qualities. It is a wine that tells the story and passion of the land.



GRAPE VARIETY

Merlot



WINEMAKER

The harvested and de-stemmed grapes are fermented with 7-8 days of maceration to extract color and structure. The alcoholic and malolactic fermentation occurs in stainless steel tanks at a controlled temperature of 25/27°C.



TASTING

Intense red color, elegant and well-structured. A clean bouquet with notes of violet, black currant, and cherry. The taste is balanced, delicate, and persistent.



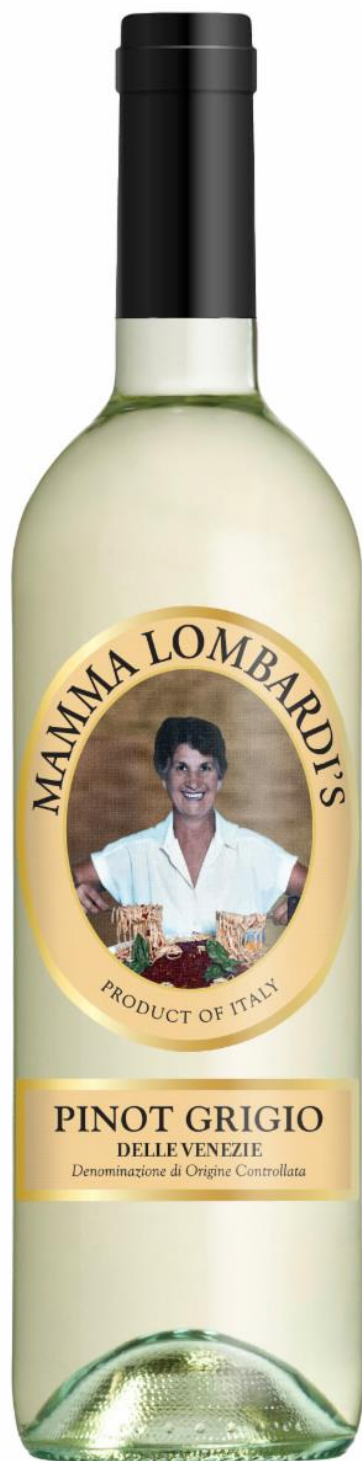
PAIRINGS

Pairs well with savory first courses such as risottos, or pasta dishes with rich sauces and stuffed ravioli. Ideal for white and red meats, roasts, and grilled dishes. Serving temperature 16/18°C.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L

MAMMA'S LOMBARDI



MAMMA'S LOMBARDI PINOT GRIGIO DELLE VENEZIE DOC



CLIMATE

Pinot Grigio thrives in a climate where the breath of the sea tempers the hot summers and the protection of the Alps shields the northern winds. Cold and humid winters, combined with hot and sultry summers create the ideal conditions for a grape variety that enjoys maturing slowly.



GRAPE VARIETY

Pinot Grigio



WINEMAKER

The de-stemmed grapes are gently pressed. The resulting must ferments for 8/12 days at a controlled temperature of 15/17°C in stainless steel tanks. The wine is then stored at 10-12°C in stainless steel tanks until bottling.



TASTING

Pale straw yellow color. Persistent and floral bouquet, rich in sensations.
Balanced and soft thanks to its body.



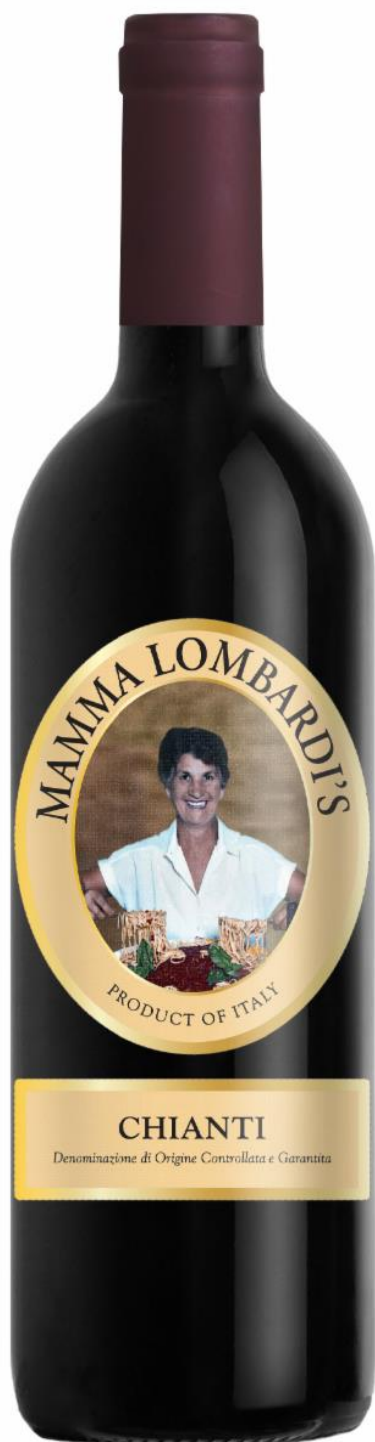
PAIRINGS

Ideal as an aperitif and with any fish courses. Ideal as an aperitif and with any fish courses. Serving temperature 8/10°C.



ALC. BY VOL. 11,50% | AVAILABLE FORMAT 0,75 L

MAMMA'S LOMBARDI



MAMMA'S LOMBARDI CHIANTI DOCG



CLIMATE

The climate is continental with mild influences of the Tyrrhenian sea. Summer is cool in the hills, but very hot and muggy in the valleys. Winter is mild in places located along the coastal plain, but harsh in inland areas.



GRAPE VARIETY

Sangiovese and other typical Tuscan varieties



WINEMAKER

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature.



TASTING

Lively ruby red color. The nose has fruity notes, red and black berried fruits and intense floral notes of violet. On the palate it is harmonious, savory and slightly tannic.



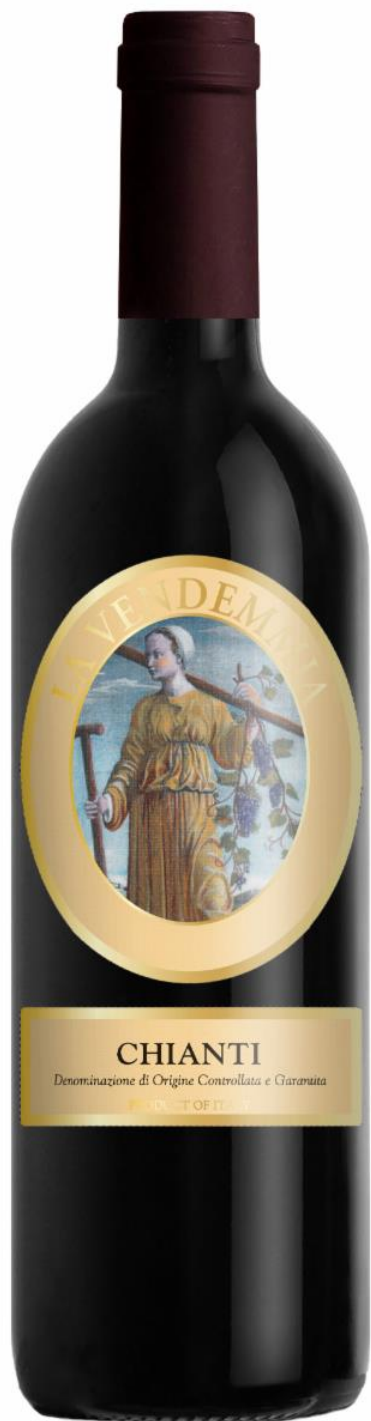
PAIRINGS

This wine is suitable for the entire meal. Excellent with salted pork meats, cheese, pasta dishes, white and red meats.



ALC. BY VOL. 12,5% | AVAILABLE FORMAT 0,75 L

LA VENDEMMIA



LA VENDEMMIA CHIANTI DOCG



CLIMATE

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GRAPE VARIETY

Sangiovese and other typical Tuscan varieties



WINEMAKER

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Lively ruby red color. The nose has fruity notes, red and black berried fruits and intense floral notes of violet. On the palate it is harmonious, savory and slightly tannic.



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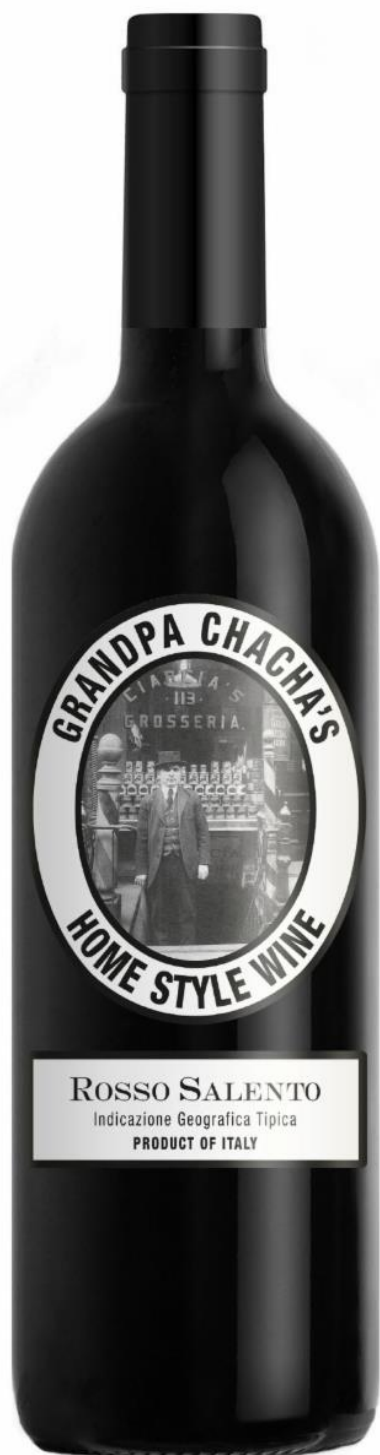
This wine is suitable for the entire meal. Excellent with salted pork meats, cheese, pasta dishes, white and red meats.



ALC. BY VOL. 12,5% | AVAILABLE FORMAT 0,75 L - 1,5 L

GRANDPA CHACHA'S

GRANDPA CHACHA'S SALENTO ROSSO IGT



CLIMATE

The climate is warm and temperate, with significant rainfall all year round. During the summer the African winds cause rapid and marked rise of the thermometer and high temperature variation.



GRAPE VARIETY

Typical Apulian Red Varieties



WINEMAKER

The harvested and destemmed grapes have been vinified with 7/8 days of maceration in order to extract colour and structure. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature.



TASTING

Intense red colour Rich and spicy, harmonious bouquet. Well balanced on the palate with supple and round tannins.



PAIRINGS

A fruit driven red best paired with savory meat dishes, baked pasta, and matured cheese. Serving temperature 14-16°C.



ALC. BY VOL. 13,5% | AVAILABLE FORMAT 0,75 L – 1,5 L

COLLE SORI

COLLE SORI MONTEPULCIANO D'ABRUZZO DOC



CLIMATE

Classic Mediterranean climate with warm, dry summers and mild and rainy winters. In winter, despite the mitigating presence of the sea, cold spells from the Balkans can occur, with snow also along the coasts.



GRAPE VARIETY

Montepulciano



WINEMAKER

The harvested and destemmed grapes undergo 7-8 days of cold soaking in order to extract colour and structure prior to fermentation. The alcoholic and malolactic fermentation are made in stainless steel tanks at a controlled temperature 25-27°C.



TASTING

Deep red colour with garnet flecks tending to purple with ageing. Intense, vinous bouquet with an immediate cherry flavour changing to notes of blackberries and liquorice with bottle age. Dry and herbaceous on the palate, it becomes round full-bodied and more balanced with age.



PAIRINGS

Ideal accompaniment to roasts, games, grilled meats and firm cheeses.



ALC. BY VOL. 12% | AVAILABLE FORMAT 0,75 L – 1,5 L