



Wine List 2019

JC Wine & Spirits Pte Ltd

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Italy



Poderi Angelini was created in 1998, when Antonio Angelini decided to set up an important project in the field of the wine making and olive oil making. Since 1998 Poderi Angelini never stopped growing up. Today Poderi Angelini covers a surface of about 105 ha. 85 ha are covered by vineyard and 20 ha by oliveyards.

Red Wine



Primitivo di Manduria D.O.C

Apulia, Italy

Primitivo 100%

Bouquet: Complex, powerful, spicy hints of clove and black pepper with woody undertones. Suggestions of wild cherry and prune

Taste: Full bodied, consistent, with an excellent balance of acidity and tannins. Velvety smooth. Closes with hints of coffee.

Serving Suggestions: Serve with red meats, richly flavored pastas and risottos, casseroles, stews and a wide range of hard and semi-hard cheeses



The name of the company gets its origin from the homonymous place located in the countryside of the hamlet San Michele, between Pratola Serra and Montefalcione, where it's still possible to admire, right near one of our vineyards, a majestic megalithic monument made of three stones about five metres high and two metres wide, thrust deep into soil, one beside the other, according to a disposition denominated "menhir alignment" by archaeologists. Struck by the charme of the place, the Lucanian writer Maria Padula, also famous for her valuable painting production, set in it a brief and suggestive tale in which she told of how Silpa, a shepherd from Irpinia, would free the inhabitants of the area from the bloody fierceness of Cronopa, the Ogre. Our family claims very ancient traditions in viticulture, and since 1993 it exploits its products by transforming them directly in the new cellar created at the company centre, where the resort to the most advanced techniques in winemaking enables to confer a special stand out to the fragrances and to the flavours of the incomparable wines of Irpinia.

Red Wine



La Casa Dell'Orco Taurasi DOCG 1999

Campania, Italy

Aglianico 100%

Color: Deep ruby-red, taking orange reflections with the aging

Aroma: characteristic with intense bouquet and ethereal

Palate: dry, full, an all-around harmonious and persistently firm taste

Pairing: game, grilled food



Provenza winery which today is a balanced blend of tradition and modernity, is made up of four farmhouses: the oldest, built in 1710 by the notary Sebastiano Maioli from Desenzano, and since 1967, the main headquarter of the Provenza activity is Ca Maiol. To this the Contato family has added over the years the land of Molino, Rocchetta and Storta farms, where new vineyards has been planted to respond to a strongly growing maret demand. The reorganisation plan of the structure has also witnessed in recent times construction of a modern and extensive underground cellar and an architecturally enhanced exhibition area, where the public can taste all the products of the company, from the wines to the grappa, even the typical and special extra virgin olive oils of Lake Garda

Red Wine



Negresco Vigneti Storici Garda D.O.C. Classico Rosso 375ml

Veneto, Italy

Groppello, Barbera, Sangiovese and Marzemino

A warm and full bodied wine with tones of matured fruits, tobacco and spices. Good pairing with medium cooked meats, roasts and spied with baked potatoes, first courses such as lasagna.



White Wine



Prosecco DOC Treviso Spumante Extra Dry

Italy

Colour: Pale straw yellow with greenish highlights, the perlage is fine and elegant and the foam is lingering

Nose: Pronounced and fruity with overtones of acacia blossom

Palate: Slightly sweetish complemented by good acidity it is lively and very pleasant

Food pairing: It makes a perfect aperitif and a special accompaniment to dessert and pastries

Alcohol: 11.5%

Residual sugar: 18 g/l

Total acidity: 6,00 g/l

Serving temperature: Between 6 and 8 degree C



Since the purchase of the first vineyard in 1986, through the building of the new cellar in 1995, the planting of the new vineyards in 2000, 2001, 2006, 2007 and 2009, the enlargement of the production premises in 2003, until the following extensions of the Farm up to the present 35 hectares cultivated with specialized vineyards and 10 with olive grove, the Farm has been making a constant progress thanks to the great care and dedication of Paolo Osti, engineer for his studies and profession but also wine expert for pleasure and passionate admirer of high quality wines.

From 2001 until today, the wines of the Farm Torraccia di Presura have obtained numerous awards and important recognitions in international wine competitions of primary level.

Red Wine



Super Tuscan 1997: Lucciolaio

IGT wine Colli della Toscana Centrale

Sangiovese 80% and Cabernet Sauvignon 20%

Intense ruby red colour with garnet red shadings after years of aging. Wide scent with a complex bouquet of ripe red fruits, essences of wood, spices, vanilla and liquorice; wide, full, soft, elegant, harmonic, well balanced and very long flavour. It keeps and evolves its own best characteristics for many years, being able to be aged for a long time (15-20 years).

Awards:

Vintage 2007: Gold Medal Intl. Wine Competition "La Selezione del Sindaco" 2011

Vintage 2007: Silver Medal Concours Mondial de Bruxelles 2011

Vintage 2006: Diploma di Menzione Speciale Selezione dei Vini di Toscana 2010

Vintage 2006: Diploma Merano International Wine Festival 2010

Vintage 2006: Silver Medal Intl. Wine Competition "La Selezione del Sindaco" 2010

Vintage 2006: Silver Medal Concours Mondial de Bruxelles 2010

Vintage 2005: Gold Medal Intl. Wine Competition "La Selezione del Sindaco" 2009

Vintage 2005: Silver Medal Los Angeles Intl. Wine & Spirits Competition 2009

Vintage 2005: Gold Medal Concours Mondial de Bruxelles 2009

Vintage 2005: Gold Medal Intl. Wine Competition "La Selezione del Sindaco" 2008

Vintage 2005: Bronze Medal Los Angeles Intl. Wine & Spirits Competition 2008

Vintage 2005: Diploma di Menzione Speciale Selezione dei Vini di Toscana 2009

Vintage 1997: Gold Medal Concours Mondial de Bruxelles 2002 - IGT Red wines

Vintage 1997: Diploma di Gran Menzione Intl. Wine Competition 36th Vinitaly 2002

Vintage 1997: Selezione dei vini di Toscana 2002

Red Wine



Super Tuscan Vertical Series: Lucciolaio

1994, 1995, 1996, 1997, 1998, 1999

IGT wine Colli della Toscana Centrale

Sangiovese 80% and Cabernet Sauvignon 20%

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The company has worked for over fifty years at San Giovanni in Marignano, in the Emilia Romagna Region, in the heart of the lands of the Malatesta dynasty. Production facilities and vineyards are situated in nearby San Clemente, a rural municipality surrounded by gently rolling hills where grapevines dominate the landscape. Founder Enio Ottaviani is still a firm anchor for the company, and his constant presence helps to maintain a solid link between the necessary changes of progress with the most authentic traditions of winemaking. The splendid result is our Quality Mark.

White Wine



Sinfonia 375ml

Chardonnay Rubicone I.G.T Sparkling

Chardonnay 100%

Color: Golden yellow verging on green

Bouquet: flowers, fruit

Taste: fresh, harmonious, with a subtle acidulous vein

Serving Suggestions: fried fish, soft cheeses

A diverse array of wines are made by this producer including those from grapes Cabernet Sauvignon, Merlot, Eau-de-Vie, Trebbiano (Ugni Blanc), Albana, Rare White Blend, Sangiovese, and Cabernet - Sangiovese.

Red Wine



Filare 15

Cabernet Sauvignon Rubicone

Cabernet Sauvignon 100%

Color: compact ruby red

Bouquet: persistent, intense, with grassy trace

Taste: full and warm with tannin in full development

Serving Suggestions: red meats, game and hard cheeses

This is priced higher than average for Rubicone IGT wine. The price has been stable over the past year.

Not quite as widely known as other Rubicone IGT wines.

Red Wine



Caciara

Sangiovese di Romagna D.O.C Superiore

Sangiovese 100%

Color: ruby red

Bouquet: characteristic enjoyable, intense

Taste: dry, full-bodied, pleasantly harmonious

Serving Suggestions: grilled meats and hard cheese

Critics have scored this as the best available Romagna wine: Luca Gardini gave the 2015 vintage a score of 92

This producer makes many wines including those from grapes Cabernet Sauvignon, Rare White Blend, Chardonnay, Albana, Cabernet - Sangiovese, Eau-de-Vie, Trebbiano (Ugni Blanc), and Merlot.



Sole Rosso

Sangiovese di Romagna D.O.C Superiore Riserva

Sangiovese 100%

Intense, complex and fine nose: a nice fruit (plum) a bit covered by an alcoholic note. Some vanilla and tertiary hints (chocolate).

Very good at taste, with a good fruit and a nice acidity. Alive Tannins, but well integrated. 14%

Sangiovese from hill zone

Color: ruby red with highlights verging on garnet, dense and regular arcades with slow tears

Bouquet: persistent, complex and elegant, with notes of spices and toasting in fusion

Taste: dry and full-bodied, with a long olfactory persistence

Serving Suggestions: game, white meats in fully-flavoured dishes



Enio Ottaviani Merlot

Merlot Rubicone IGP

Merlot 100%

Deep garnet with some bricking. Refined nose of plum, sour cherry, liquorice, fine spice and a trace of toast. Silky attack, robust, rich palate with a harmonious sensation, salinity, spice, robust freshness and some fine tannins. A lovely moreish wine. Colour: Ruby red with highlights verging on garnet, dense and regular arcades with slow tears

Bouquet: Intensive, complex

Taste: Fruity, flower, spicy

Serve with: lamb chops grilled, aged cheeses

Awards:

Gold Medal, Gilbert & Gaillard 2014 Wine Guide

Red Wine



Novecento 28

Rosso Rubicone I.G.T

Sangiovese 100%

This is among the highest-priced Rubicone IGT wine. The price has been stable over the past year.

This is above average in popularity for Rubicone IGT wines. Interest in this wine has been less conspicuous during the year.

Color: intense and powerful ruby red, with a solid structure

Bouquet: intense and expressive, with a firm volume of ripe fruit

Taste: dry and harmonious with a very substantial body

Serving Suggestions: stewed meats and aged cheese

Awards:

Decanter World Wine Awards, 2011: **Commended**

Decanter World Wine Awards, 2009: **Bronze**



Salvano's history dates back to the 1930s when, surrounded by the vineyards of d'Alba, in the heart of the Langhe, Mr. Angelo Salvano began producing wines in his farmhouse (then called "Grillo"). The fame of his wines grew. He attributed his success to the fruit of hard work and the love of a fertile land. After WWII, the family tradition of wine making grew. Saverio Salvano increased his father's vision and with an iron will, enlarged the winery and moved to Valle Talloria, where the name "Salvano" became synonymous with quality wine. In 1982 Salvano grew again in yet another phase when Luciana Agnello and Piero Sobrero decided to realize their big dreams. They brought the company their ambitions and personal experiences to keep the traditions, tastes and smells of an ancient art of Langhe alive. During this phase, Salvano became a modernized company and successfully targeted a selected market with its high quality products. During the late 1980's, the pair expanded sales to the US and German markets.

White Wine



Salvano Moscato Spumante

Piedmont, Italy
Moscato 100%

Straw yellow color. Fresh, aromatic, typical. Taste fresh and lively, with pleasant background fruity and aromatic long lasting.



Conegliano Valdobbiadene Prosecco Superiore D.O.C.G

Veneto, Italy
Glera 100%

Straw yellow colour with greenish hues. Fresh bouquet with scent of flowers and green apple. Soft and lightly aromatic taste with a fresh acidity. The perlage is very thin for assuring a perfect persistence of the taste.



Roero Arneis D.O.C.G 2014

Piedmont, Italy
Arneis 100%

Intense straw yellow colour with green hues. Soft, agreeable and persistent bouquet with scents of pineapple. Fresh, soft and harmonic taste. Vintage may vary.

Red Wine



Diano Alba "Fosco" D.O.C.G 2012

Piedmont, Italy
Dolcetto 100%

Very intense ruby colour with violet hues. Clear and persistent bouquet with scent of gillyflower and matured blackberry. Intense, round, hot and sweet taste with almond aftertaste.

Award:

Decanter World Wine Awards 2011: **Gold Award**



Langhe Rosso Trabuch D.O.C 2011

Piedmont, Italy
Barbera d'Alba 60%, Nebbiolo 30% and Cabernet Sauvignon 10%

Intense ruby colour. Intense and persistent bouquet with scents of gillyflower. Full-bodied wine with sweet and velvety

Award:

Decanter World Wine Awards 2012: **Commended Winner**



Barbera Alba Vinorum Maestrale D.O.C. 2011

Piedmont, Italy
Barbera 100%

Ruby purplish colour. Wide and intense bouquet with fruity scent of vanilla and liquorice. Full-bodied taste with vanilla aftertaste.



Langhe Rosso Gentilium D.O.C. 2011

Piedmont, Italy
Nebbiolo 90% and Barbera 10%.

Brilliant ruby red colour. Crisp scent and gently elegant, intense with hints of liquorice. Intensely flavoured with vanilla aftertaste.

Red Wine



Barolo Vinorum Riserva D.O.C.G 2004

Piedmont, Italy
Nebbiolo 100%

Intense and deep garnet red colour. Typical, intense and very persistent bouquet with scent of sweet wood and vanilla. Dry and velvety taste.



Babaresco Riserva D.O.C.G 1989

Piedmont, Italy
Nebbiolo 100%

Intense and deep garnet red. Typical bouquet of matured red fruit with scent of wood and vanilla. Dry and important taste which reminds Langa soil.



Diano Alba "Fosco" D.O.C.G Double Magnum 3L 2011

Piedmont, Italy
Dolcetto 100%

Intense ruby colour with violet hues. Clear and persistent bouquet with scent of gillyflower and matured blackberry. Intense, round, hot and sweet taste with almond aftertaste.



Barolo D.O.C.G Riserva Double Magnum 3L 2008

Piedmont, Italy
Nebbiolo 100%

Intense and deep garnet red colour. Typical, intense and very persistent bouquet with scent of sweet wood and vanilla. Dry and velvety taste.



Babaresco D.O.C.G Riserva Double Magnum 3L 2011

Piedmont, Italy
Nebbiolo 100%

Intense and deep garnet red. Typical bouquet of matured red fruit with scent of wood and vanilla. Dry and important taste which reminds Langa soil.



Babaresco D.O.C.G 2007 750ml

Piedmont, Italy
Nebbiolo 100%

Barbaresco is one of the great wines of the Piedmont region in north western Italy. Historically it was called *Nebbiolo di Barbaresco* (Nebbiolo being the grape it's made from) and was used by the Austrian General Melas to celebrate his victory over the French in 1799. Only in the middle of the 19th Century was the wine we know today vinified into a dry style.

Red Wine



Barbaresco D.O.C.G 2007 1.5ml

Piedmont, Italy
Nebbiolo 100%

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Nebbiolo D.O.C.G Riserva Jeroboam 5L 2011

Piedmont, Italy
Nebbiolo 100%

Bright ruby colour. Clear and softly elegant bouquet of rose and gillyflower. Intense taste with vanilla aftertaste.



Barolo Riserva Vinorum DOCG 2005

Piedmont, Italy
Nebbiolo 100%

Intense and deep garnet red colour. Typical, intense and very persistent bouquet with scent of sweet wood and vanilla. Dry and velvety taste.



Barolo Magnum DOCG 1.5L

Bright ruby colour with garnet hues. Typical and intense bouquet with scents of tobacco and chocolate. Dry and velvety taste. Excellent with red meats, perfect with game. It is especially fine with certain typical dishes of Langhe, such as "Brasato al Barolo" (braised beef in red wine) and "Lepre al civet" (wild hare cooked in red wine). Excellent with matured cheeses or between meals as a "meditation wine."



Grappa di Barolo

The Nebbiolo grape marc fermented already come to the distillery and is immediately distilled in order to preserve flavors and aromas of the grape. After a short aging in stainless steel tanks are aged in small oak barrels for 24 months. The aging gives this product a special amber color. The nose is broad, composed and reminiscent of violets with distinct notes of spice. It has a soft and velvety taste with woody notes is very persistent.



Distillato D'Uva

Born from the distillation of grapes from the Langhe. This operation ensures product freshness and aroma unique. After distillation the product is aged for a short period in stainless steel tanks. The color is crystal clear, the scent is delicate fruity and floral. The taste is smooth and soft.



Old Brandy

Brandy is a spirit distilled from wine made with Italian grapes. It is aged for three years in oak barrels and has an alcohol content of 40 % vol. Its color is amber, the ethereal and very complex; the taste is a clear hint of vanilla that comes from aging in oak

Red Wine



Barolo Riserva Vinorum DOCG Veticia Series

2005, 2006, 2007, 2008, 2009, 2010

Piedmont, Italy

Nebbiolo 100%



Intense and deep garnet red colour. Typical intense and very persistent bouquet with scent of sweet wood and vanilla. Dry and velvety taste, Red meats, perfect with game. It is especially fine with certain typical dishes of Langhe, such as 'Brasato al Barolo' (braised beef in red wine) and "Lepre al civet" (wild hare cooked in red wine). Excellent with matured cheese or between meals as a "meditation wine". It is undoubtedly the most prestigious Italian wine, and a milestone in the Piedmontese and Langa tradition. It is an exquisite product vinified exclusively during exceptional years and in a limited quantity of bottles.



Zironda Amarone Della Valpolicella 2012

Verona, Italy

Vino Srl – Forlì – Italia

This Wine is obtained through a particular technique which is peculiar to Valpolicella area. Deep purple red, ripe fruits and luscious nose, full body, highly alcoholic yet so round to remind a certain natural sweetness. Amarone matches perfectly grilled red meat dishes and seasoned cheeses.

Serve at 14 - 16°C.



Between Poiano and Quinto, in a territory formed by hills and vineyards where the Corte Figaretto family cultivates a deep passion for wine growing. Corte Figaretto is a family-run farm in the heart of Valpantena, a valley situated north of Verona. In this southerly exposed valley lie its precious vineyards, suitable for the production of great red wines. The essentially Mediterranean climate, characterised by contained rainfall, is further tempered in the summer months by the evening breezes originating from the Lessino Mountains. These breezes cool the day's heat, guaranteeing a wide temperature range between day and night, thus allowing the grapes to reach maturation rich in polyphenolic and anthocyanin substances, which give their wines an unmistakeable personality.

Red Wine



Armarone Della Valpolicella Brolo del Figaretto 2011

Verona, Italy
Corvina, Rondinella and Molinara

Dark ruby red with ample and typical bouquet, pleasant notes of red mature fruits, and spicy with leather smell. Full bodied, enveloping and soft. Elegant with long persistence.



Armarone Della Valpolicella Graal 2011

Verona, Italy
Corvina 70, Rondinella and Molinara

Bright ruby red color; in the nose red, ripe fruits, pepper, cinnamon, and some leather and tobacco; the palate full-bodied with noticeable tannins, the finish is long unhalting - a stunner.



GIUSTI WINE

Back to our Roots: with a nobility title going back to the 1600, in 2004 Ermenegildo Giusti, Noble of Conegliano, revived an old family tradition and restored from the ashes of time his cultural heritage.

Although his father Augusto Giusti, born in Venissieux France, produced and had a living passion for wine, Ermenegildo Giusti started his journey later in life. This journey started with the purchase of two-hectare property where Giusti Wine was to be established.

The Italian company Giusti Wine was in fact developed from the original Dal Col vineyard owned by his wife's family, which dated back to 1945.

Although just a small estate with a few hectares of land it was highly renowned for its traditional, quality production of Prosecco, Bianchetta and Verdiso wine. In Italy the company's full name is Società Agricola Giusti-Dal Col srl.

Giusti Wine developed very rapidly. From the first vineyard planted in 2002, today it includes an area of approximative 75 hectares producing white and red wines.

White Wine



Longheri Pinot Grigio IGT Venezia

Production area: Pinot Grigio made with the best grapes coming from vineyards located in the Veneto region, in the Montello and the Asolo hills area in the municipality Nervesa della Battaglia and more specifically from the vineyard called Longher, which is part of the Rolando estate.

Effective alcoholic strength: % vol. 12.50 ± 0.50

Colour: straw yellow with bright reflections.

Bouquet: intense, fruity with notes of pear and banana.

Flavour: fresh with good structure, persistently flavoursome on the palate.

Food pairings: excellent with low-fat starters, soups, risottos made with greens and fish dishes.

Serving temperature: 8 - 10° C.

Red Wine



Valpolicella Ripasso Superiore

Production area: Hilly area of Valpolicella at an altitude of 100-150 m above sea level.

Soil characteristics: Calcareous and volcanic.

Vineyards: The grape varieties are Corvina Veronese, Corvinone and Rondinella. The Pergola Veronese training system is used, with approx. 4000 vines per hectare.

Aged in wood: aged in oak casks for approx. 12 months.

Effective alcoholic strength: $14 \pm 0.50\%$ vol.

Colour: intense ruby red tending to garnet with ageing.

Bouquet: intense with spicy notes and hints of red fruit.

Flavour: velvety and full-bodied with soft and elegant tannins.

Food pairings: excellent accompaniment to first courses, roasts and red meat. We recommend opening the bottle at least half an hour before serving.

Serving temperature: 18-20 ° C.



Umberto I Rosso Veneto IGT

Production area: Wine made with the best Merlot, Cabernet Sauvignon grapes coming from vineyards located in the Veneto region.

Aged in wood: in 225-litre French oak barrels (barriques) for 24 - 30 months.

Effective alcoholic strength: % vol. 14.50 ± 0.50

Colour: very intense ruby red with light garnet reflections.

Bouquet: intense with notes of red fruit, spices, vanilla and pepper.

Flavour: full bodied, round, persistent with soft and elegant tannins.

Food pairings: excellent with grilled meat and game as well as extra mature cheese. Also superb at the end of a meal.

Serving temperature: 18 - 20 ° C.

Red Wine



Amarone Della Valpolicella Classico

Production area: Hills of the Valpolicella Classica area at an altitude of 150-200 m above sea level.

Vineyards: The grape varieties are Corvina Veronese, Corvinone and Rondinella. The Pergola Veronese training system is used, with approx. 4000 vines per hectare.

Aged in wood: in 500-litre French oak barrels (tonneaux) for 24 - 28 months

Effective alcoholic strength: % vol. 16.00 ± 0.50 Colour: intense ruby red tending to garnet.

Bouquet: intense with notes of raisined fruit and hints of plum, marasca cherry and cherry.

Flavour: full bodied, round, warming with soft, elegant tannins.

Food pairings: excellent with furred game, feathered game, braised meat, extra mature cheese and sweet-and-sour dishes. Also excellent at the end of a meal in front of a fire. We recommend opening the bottle at least 1 hour before serving.

Serving temperature: 18-20 ° C.

Sparkling White Wine



Prosecco Treviso DOC Rosalia

This is a fun rendition of the now ubiquitous sparkling prosecco, seemingly sold everywhere. Rosalia's Extra Dry moniker means sweet-ish but thankfully the fruit and acidity in this Pieve sparkler are in perfect balance. The attack is elegant with small but persistent bubbles, fresh light, floral citrus aromas and Golden apple flavours. A fun appetizer-style bubble you can serve with assorted light bites.



The cellar was founded at the beginning of 1900 in Montalbano, a small territory in the Tuscany region that holds, still intact, all the noble characters of these ancient lands: romantic parish churches and small medieval villages with their towers, extended olive groves and vineyards, dotted by solitary cypresses, elegant and magnificent Medici villas close to laborious farmlands, in the waft of Leonardo da Vinci discrete genius.

The vineyards of Fattoria Betti are grown on clay soil, located 150-200 metres above sea level. Mostly the vineyards are planted to Sangiovese, Cabernet, Trebbiano, Canaiolo Nero and Merlot.

They are cultivated using the spurred cordon systems, and processed through partial grassing and organic fertilizers.

Once optimum ripeness is achieved, all grapes are hand harvested and meticulously sorted.

Our wines are the result of a deep passion and pride for our splendid territory. We combine modern technologies with the ancient art of winemaking, taking particular care to express regional fruit characteristics with the subtle use of oak.

OUR AIM IS STRAIGHTFORWARD: To produce a limited number of bottles applying the greatest possible care and constantly improving, year by year.

Red Wine



Chianti Montalbano DOCG

Grape varieties: Sangiovese 90%, Canaiolo and Colorino 10%.

Trellissing: Spurred cordon.

Harvest: By hand, careful selection of the grapes.

Vinification: Fermentation and maturation in concrete or steel vats at controlled temperature, then the process is completed in bottles for other 2 to 3 months.

Carried out malolactic fermentation and light filtering.

Bottling: In April of the year following the harvest.

Tasting profile: Brilliant ruby red with plain ruby shades, fairly clear.

Pleasant bouquet, pure and intense aromas that develop a note of amarena cherry, raspberry and violet, then of plum, raspberry and cyclamen. Fruity, seductive and charming wine, easy to drink.

Slightly tannic and fresh, balanced and medium bodied.

Alcohol: 12% 13%.

To be served at a temperature of 16° 18°C.

Chianti Montalbano DOCG is superb with vegetable timbales, grilled meat, casseroles and mature pecorino cheese.

Red Wine



Chianti Montalbano DOCG Riserva

Grape varieties: Sangiovese 90%, Canaiolo Nero 8% and Cabernet S. 2%.

Trellissing: Spurred cordon.

Harvest: By hand, careful selection of the grapes.

Vinification: Fermentation in concrete and steel vats at controlled temperature maturation in 25 hl oak casks, then, again, in steel vats.

The process is completed in bottles for other 3 months.

Carried out malolactic fermentation and light filtering.

Bottling: In April, two years after harvest.

Tasting profile: Brilliant ruby red with plain ruby shades, fairly clear. Blackberry and violet notes emerge on the nose with spiced and vegetal tones, leading to a leathery and pencil lead finish. Elegant, pleasant, pure and intense aromas but vigorous and round. Slightly tannic and fresh, balanced and full bodied.

Alcohol: 13%.

To be served at a temperature of 16°18°C.

Chianti Montalbano Riserva DOCG best accompanies 'Pici' with wild boar sauce, grilled meat, casseroles, game and mature pecorino cheese.



Rosso Di Toscana IGT "Prunideo"

Grape varieties: Sangiovese 90%, Cabernet 10%.

Trellissing: Spurred cordon.

Harvest: By hand, careful selection of the grapes.

Vinification: Fermentation in concrete and steel vats at controlled temperature. Maturation in oak casks (12 months) and in steel tanks (3 months), then the process is completed in bottles for other 3 months.

Carried out malolactic fermentation and light filtering.

Bottling: 16 months after harvest.

Tasting profile: Garnet red with brown shades, fairly clear. Intense aromas that develop a note of coffee, undergrowth and plum preserve. Tannic and fresh, balanced and full bodied.

Complex wine, spicy and oaky but elegant.

Alcohol: 14,5%.

To be served at a temperature of 16°18° C.

Prunideo is delicious with stewed meat, game and roast. Perfect with lamb and pork liver.



Santa Vinea's production philosophy is based on the idea that wine must be the most faithful expression of the territory. Every single aspect of its production is characterized by the respect for tradition and a continuous search for improvement, from the vineyard to the cellar. Thanks to the most recent technologies we can transfer untouched into our bottles the whole characteristics of our grapes. The painstaking care given to our vineyards for the production of excellent grapes, the constant and close control given by our oenologists, allow us to offer the "real made in Italy".

Red Wine



Chianti Classico DOCG

Grapes: Sangiovese 100%

Vineyard Location: Castellina in Chianti

Vinification and Aging: harvested in the second half of September, Vinification at a controlled temperature for 3 weeks. Aged for 6 months in oak barrels.

Tasting Notes: Intense ruby red color, characteristic aroma of red berries, black cherry and plum, with strong floral notes of violet.

Serving Temperature: 18-20°C

Serving Suggestions: Perfect pairing with white and red meats, excellent with salami and typical soups of the Tuscan tradition.

Notes: "Black rooster" is the historic symbol of Chianti from 1716.



Toscana Sangiovese IGT

Grapes: Sangiovese 70%, Canaiolo 15%, Cabernet Sauvignon 10%, Merlot 5%

Vineyard Location: Tuscany

Vinification and Aging: Following the manual harvest, the grape has alcoholic fermentation at a controlled temperature for 15 days. Refined in barrel for 12-14 months.

Tasting Notes: Intense ruby red color, intense aroma of red berries, hints of vanilla, cinnamon; elegant, flavourful and harmonious.

Serving Temperature: 18-20° C

Serving Suggestions: Excellent with salami and red meats roast.

Notes: An international wine, refined in barrel gives roundness to the wine.

Red Wine



Brunello Di Montalcino

Grapes: Sangiovese 100%

Vineyard Location: Municipality of Montalcino – Siena

Vinification and Aging: Following the manual harvest with selection of the grapes in vineyard and a light crushing, begins the alcoholic fermentation of the grapes for 15-20 days, with submerged cap. After the molactic fermentation, Brunello di Montalcino aging in oak barrel for 18 months. Sold after 60 months of aging.

Tasting Notes: Intense ruby color, tending to garnet with aging, very complex aroma with hints of spice and vanilla. Brunello di Montalcino is an elegant, balanced, full-bodied and persistent wine.

Serving temperature: 18-20 °C

Serving suggestions: The structure of the wine make it perfect with structured plates as red meats and game, also excellent with aged cheese.



V Vineyard Location: NEGRAR, Valpolicella Classico

Grapes: Corvina, Corvinone, Rondinella

Harvest and Drying Method: best grapes are harvested by hand in boxes where they naturally dry till January/February.

Fermentation: in steel tanks with natural yeasts. The fermentation required more than 50 days and every day make a gentle breaking of the pomace.

Aging: the wine is aged in French oak barriques for 24 months and then 12 months in the bottle.

Red Wine



Amarone della Valpolicella Classico DOCG 2012/2015

Appearance, aroma and taste characteristics: Intense ruby red. 'Warm and spicy bouquet, with aromas of raisins, cherry, vanilla, tobacco and chocolate.

Very well-structured, complex, elegant and velvety.

Amarone has a distinctive flavour because of its unique production method.

An extremely important wine in Italian viticulture, Amarone is an exclusive and unique symbol of the Valpolicella wine region.

Food Pairings dishes of game, braised meat, stews and cheeses. Also excellent as meditation wine at the end of the meal.

Recommended serving temperature: 16/18°C.

Alcohol part: 15% Vol

Red Wine



Valpolicella Classico DOC

Grape Varietals: Corvina, Rondinella, Corvinone, Molinara, Oseleta. The grapes have been dried for 1 month

Vineyard Location: Located in the hills of the Valpolicella Classico area. It's Vigolo hill in 'Negrar Altitude: 100-180 meters above sea level

Exposure: Southeast

Soil Characteristics: clayey and chalky soils

Harvest: end of September

Harvesting method: Manual dried for a month in the drying facility

Fermentation & Aging: In temperature controlled stainless steel tanks with natural yeasts. The fermentation required 15 days and 3 times each day we make a gentle breaking up of the mass with air to extract much more as possible from the skins! The wine has a 7 month aging in the fresh oak barrel.

Color: ruby red

Bouquet: very nice and elegant

Taste: youthful, good-bodied wine is brilliant ruby red in color, with a fresh, cherish perfume. It has a good alcohol level (13% Vol) . The wine's fruity perfume is maximised using a short maceration during the winemaking process. It will age for 7-8 years.

Food Pairings: The perfect accompaniment to Italian antipasti, soups, pasta dishes and other dishes typical of the Mediterranean cuisine. Also pairs well with roasted and grilled white meats. Ideal as a summer red to drink with fish dishes. Serve at 16/18 degree and open the bottle a short time before consuming