



Wine List

Family-owned and Organic Vineyard

Valpolicella

Controlled designation of origin (DOC)

Classico



Extremely elegant and pleasing wine to drink, bright ruby red in color with purple hues; Revealing notes of ripe cherry, blackberry and red fruits with undertones of thyme and marjoram.

Made with 50% fresh grapes and 50% of lightly dried grapes.

The perfect choice when looking for a wine to accompany summer fruit for Sangria.

Pair with:

- Red meat
- Salads
- Dried fruit
- Cheeses

Serve like a Pinot Noir at
14/16 °C (57/61 °F)



“Le Marognole” is the name of the place where I was born and where I still live. The name derives from a tradition linked to the territory: in fact, in the Veronese dialect (from Verona, a city in northern Italy) Maronge are the stone walls that, to this day, surround the terraced vineyards that grace these hills.

*“We monitor the vineyards during every single phase.
We manually handle both for the cluster thinning and the harvest and we
select the best grapes with extreme care.”*



Discover Who Makes our Wine

Watch the interview with Fabio Corsi: “Winemaker of Le Marognole”



Valpolicella

Controlled designation of origin (DOC)

Ripasso 2017



Beautifully structured; the nose is rich and refined, revealing scents of ripe morello cherry, medium-aged tobacco and a powerful finish of spices and almonds.

Viscous, round and soft to the palate it evokes great Burgundy reds.

Born from native grapes that are processed through ancient technology and aged for two years in French oak barrels called Tonneau.

Excellent as a meditation wine.

Pair with:

- Rich meats
 - Sauces
- Stuffed pasta (ravioli, tortellini, cannelloni etc.)
- Savory dishes.

Serve at 18°C (64.4 °F)
Oxygen for at least 15 min.

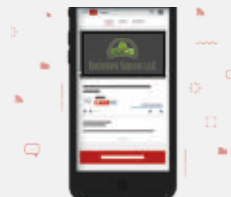


In my loft, the withering happens naturally and goes on from the beginning of the harvest throughout the winter. In this period, the grapes go into “active hibernation”, losing about 40% of their volume. Moreover, micro-processes are triggered in each grape which help concentrate the natural sugars and other elements present in the fruit, which will eventually give the wine its unique and intense aromas, as well as granting its body, structure and color.



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Ancestral Prosecco

Livei



A wine characterized by its low alcohol content, born from an ancient procedure that foresees the presence of yeast in the bottle, resulting in feeling “alive” once it reaches the taste buds. Amber and Opalescent in color.

Intoxicating aromas of ripe apple, panettone and honey fill the nose while the freshness of lime and almond dominate the taste.

An excellent aperitif and convivial wine.

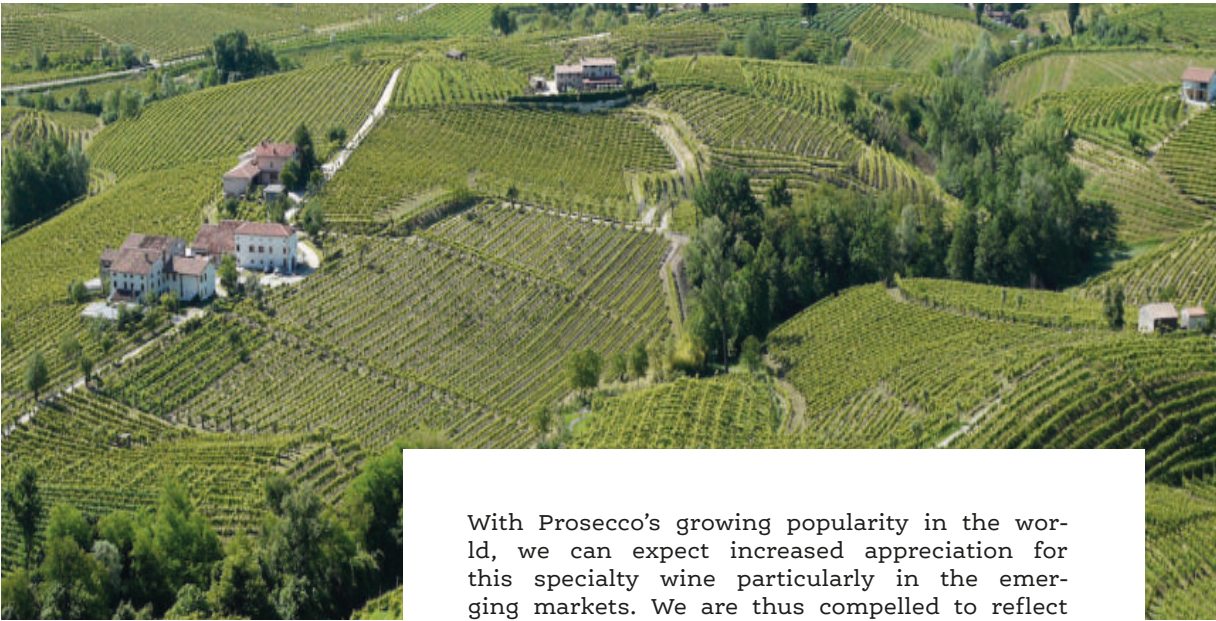
Its bubbles are soft, silky and light making it ideal for Buffet.

Pair with:

- Marinated meat
- Vegetable and shellfish tapas
- Aged Italian cheese

The flavors will vary according to the temperature at which the wine will be served.

From 6 to 10 °C (43/50 °F) pour in a cold chalice.



With Prosecco's growing popularity in the world, we can expect increased appreciation for this specialty wine particularly in the emerging markets. We are thus compelled to reflect upon what this entails for our winery's growth, while remaining true to our winery's traditional values and the notion that Prosecco is meant to be enjoyed for pure pleasure.

“We avoid the use of additives and extracts, and minimize the need for sulfites. In addition, in our vineyard we employ sustainable and ecological practices.”



Discover Who Makes our Wine



Cartizze Superiore

Denomination of controlled and guaranteed origin (DOCG)

Brut



From the heart of Prosecco's county comes this Cartizze Superior. The vineyards are set on steep slopes exposed to the sun, in what is considered among the best soils in Italy giving the grapes sumptuous and luxurious notes of peach and ripe apricot.

Deep straw yellow in color it is characterized by a fine, soft, silky, persistent and very noble "Perlage".

Suitable for celebrations and special occasions

Pair with:

- Lobsters, crabs and scallops
- Creamy desserts
- Cheese

Serve in a chilled glass at 6/8°C
(43/46 °F)





Galantini Saponi LLC



Azienda Agricola
PAOLO ZUCCHETTO
VALDOBBIADENE



In our vineyard we adopt sustainable and ecological practices while avoiding the use of additives and extracts, and minimizing the need for sulfites. Our goal being not only the employment and improvement of these practices, but to pass on and build on the knowledge of past generations who tended the vineyards with care and tenacity.



Discover Who Makes our Wine



Prosecco Superiore

Denomination of controlled and guaranteed origin (DOCG)

Extra Dry



The wine of parties, happiness and Italian pride. Famous all over the world for its bright straw yellow color, this luxurious wine smells of lily and wisteria flowers, white peach and apple while leaving in the mouth the creamy taste of fresh butter and toasted nuts.

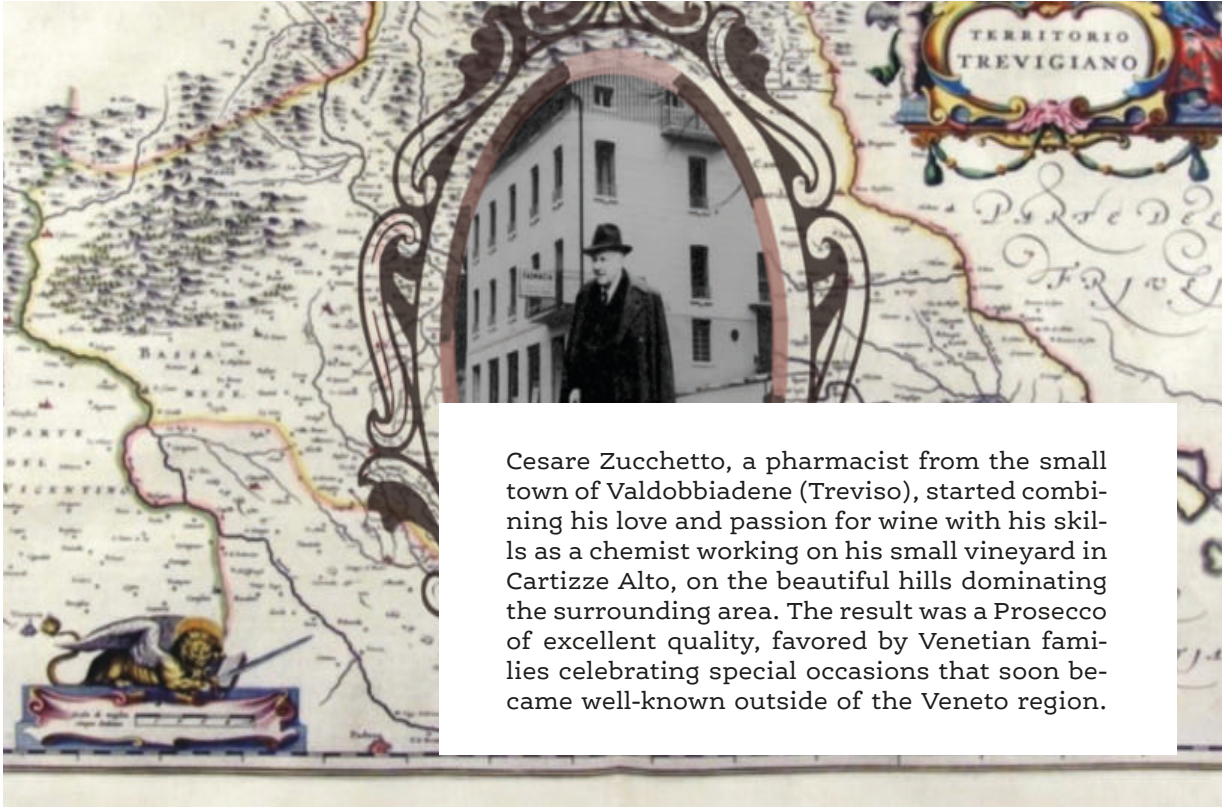
Perfect as an aperitif with hints of spices and wild herbs, its intriguing bubbles.

Pair with:

- Warm white turnip creams
- Green vegetables
 - Shellfish
- Light pasta dishes
 - Fish fillets
- Fresh cheeses
- White meats

Serve in a chilled glass at
6 / 8°C (43/ 46 °F)





Cesare Zuchetto, a pharmacist from the small town of Valdobbiadene (Treviso), started combining his love and passion for wine with his skills as a chemist working on his small vineyard in Cartizze Alto, on the beautiful hills dominating the surrounding area. The result was a Prosecco of excellent quality, favored by Venetian families celebrating special occasions that soon became well-known outside of the Veneto region.

“Our Story started in 1918 with the First Generation”



Discover Who Makes our Wine



Cuvee Z

Brut



A surprising sparkling wine perfect for any convivial situation. Beautiful pale golden with straw-yellow reflections, this wine is characterized by a clean scent of medicinal herbs and rosemary.

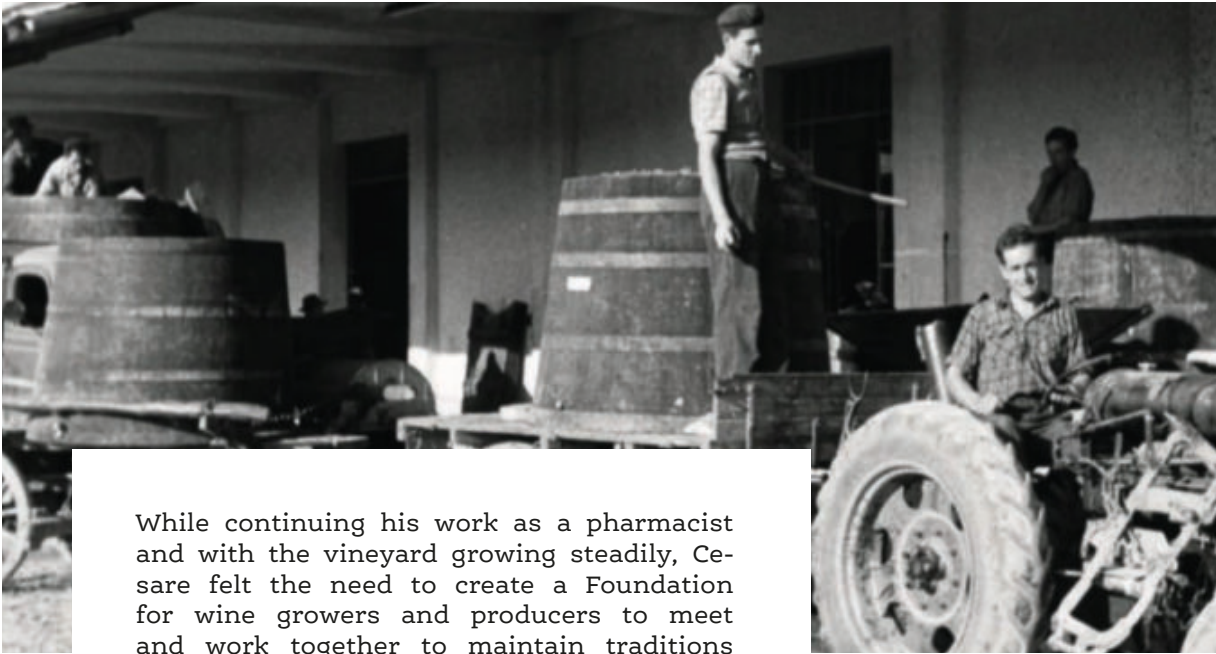
Casual yet important, it tickles the palate with its inimitable natural and genuine “Perlage”.

Excellent in between meals.

Pair with:

- fish tapas
- cheese tapas
 - Corn
 - Olives
- Avocado

Serve in a chilled glass at 6°C (43 °F)



While continuing his work as a pharmacist and with the vineyard growing steadily, Cesare felt the need to create a Foundation for wine growers and producers to meet and work together to maintain traditions and thus facilitate the growth of the trade. In April 1952 he co-founded the “Cantina Sociale di Valdobbiadene”

“Our Story, 1952, the Wine Cooperative days”



Discover Who Makes our Wine



Baccarat Prosecco

Controlled designation of origin (DOC)

Extra Brut Rosé



A Great “Party Wine” unique of its kind thanks to three factors:

- Soil rich in minerals,
- 85% of Glera Grapes and 15% of Pinot Noir Grapes
- Vinification of over 60 days

Deep pink in color with violet reflections, dry and clean on the nose with hints of graphite, drinkable and soft, this wine is excellent both as an aperitif and as a striking “Gourmet” wine perfect for the whole meal,

Pair with:

- vegetable creams
- white fish
- fatty fish
- shellfish.

Less than 1 gram of sugar per liter.

Serve in a chilled glass at 6°C (43 °F)



A third-generation winemaker, Carlo Alberto Zucchetto, Paolo's son, is head of Azienda Agricola Paolo Zucchetto. A graduate of the University of Padua in Agricultural Science, Carlo Alberto has adapted state of the art technological techniques to the traditional practices of the cellar. With Paolo now focused on managing the vineyard, Carlo Alberto is free to concentrate on his passion: the quest for perfection.

*“Our Story, 2002 third generation,
Carlo Alberto Zucchetto, Paolo's son.”*



Discover Who Makes our Wine



Soave Superiore

Denomination of controlled and guaranteed origin (DOCG)

Vigna Della Corte



The ultimate dry white wine, hailing from a territory rich in ancient basalts and volcanic stones surrounded by submarine marls.

It transports us in Medieval Italy when this wine already graced the most noble tables. Bright golden yellow in color, the scents of ripe tropical fruit that fades into herbaceous and balsamic notes makes it a wonderful aperitif.

On the palate it is pleasant, clean and very persistent.

Pair with:

- seafood
- crustaceans
- mollusks
- sea urchin pasta

Serve chilled between 8 °C and 12 °C (46 / 53.6 °F)





In 2004, Andrea, Martina e Giulia, supported by their father Angelo and their grandfather Gaetano, decided to stop being merely grape growers, to make excellent wine of their own. They wanted to produce real and sincere wine born from the perfect combination of the expertise of the winemaker, the hidden treasure bestowed by the soil and the immense ampelographic heritage of the typical vines of the area.

“To date, the thirty-six hectares are all vinified, however only a part of the grapes are destined for bottling “



Discover Who Makes our Wine



Valpolicella

Controlled designation of origin (DOC)

Superiore



A Wine you will fall in love with! The eye is mesmerized by its garnet color, the nose is rich of red fruits and fresh cherries, on the palate is lively and warm with hints of woods.

Produced with grapes of the highest quality dried for 21 days, thanks to an extremely competent vinification, the perception of the alcohol is minimal. If it wasn't produced in Valpolicella, it would rightfully belong to the Burgundy region. A simple wine that will leave your guests speechless.

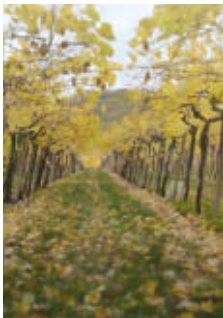
Serve at 12 °C (53.6 °F) when enjoying it on its own

Serve at 16/18 °C (61/64 °F) when enjoyed throughout a meal





The Corvina, Corvinone and Rondinella grapes have been, for more than forty years, the happy prerogative for the production of Corte Adami. The old vines are single handedly responsible for the finesse and elegance of this wine. A rigorous and selected cultivation method allows each variety to express its own specific character, even the commercial blends. Our production follows the traditional vinification method typical of the area but with a particular attention to cleanliness and finesse.



Discover Who Makes our Wine



Dalle Ore

Typical Geographic Indication (IGT)

Pinot Nero



The light ruby color, typical of this wine, is achieved thanks to a hand-picked harvest. The grapes gathered in small 8 kg crates, are then aged 12 months in Slavonia oak barrels.

A complex, straightforward and severe wine give notes of leather and black pepper to the nose, however on the palate, the mulberry and red fruits explode leaving an after taste of violet, cherries and dill.

Pair with:

- from oysters to medium-aged cheeses
- meats

Enjoy from 12 °C (53.6 °F) to room temperature according to the occasion.





The vineyard has been kept in its original habitat, surrounded by woods and meadows. In these hills we grow native vines such as Durella and Garganega along with Cabernet Franc, Pinot Nero and Riesling Renano, according to a strict protocol called the Agno Valley Rule that protect the ancient principles of local agriculture. The vinification follows one rule: minimum possible intervention. From the vine to the wine we process our product inside of our property. From the fruit to the bottle we let the peculiarity of the terroir express itself, preserving the richness of our soil.



Discover Who Makes our Wine

Watch the Interview with Marco Dalle Ore "Winemaker of Dalle Ore"



Dalle Ore

Typical Geographic Indication (IGT)

Chardonnay

Elegant, refined and real like its producer Marco. Made of 100% Chardonnay grapes grown on a hill that was once an underwater volcano. This wine is perfect for conversation and as an aperitif.

Golden yellow with greenish reflections in color, it retains micro-oxygen particles while releasing aromas of ripe yellow plum.

Perfectly structured and very balanced.

Pair with:

- herb quiche
- savory shortbread
- white meats finger food
- seafood

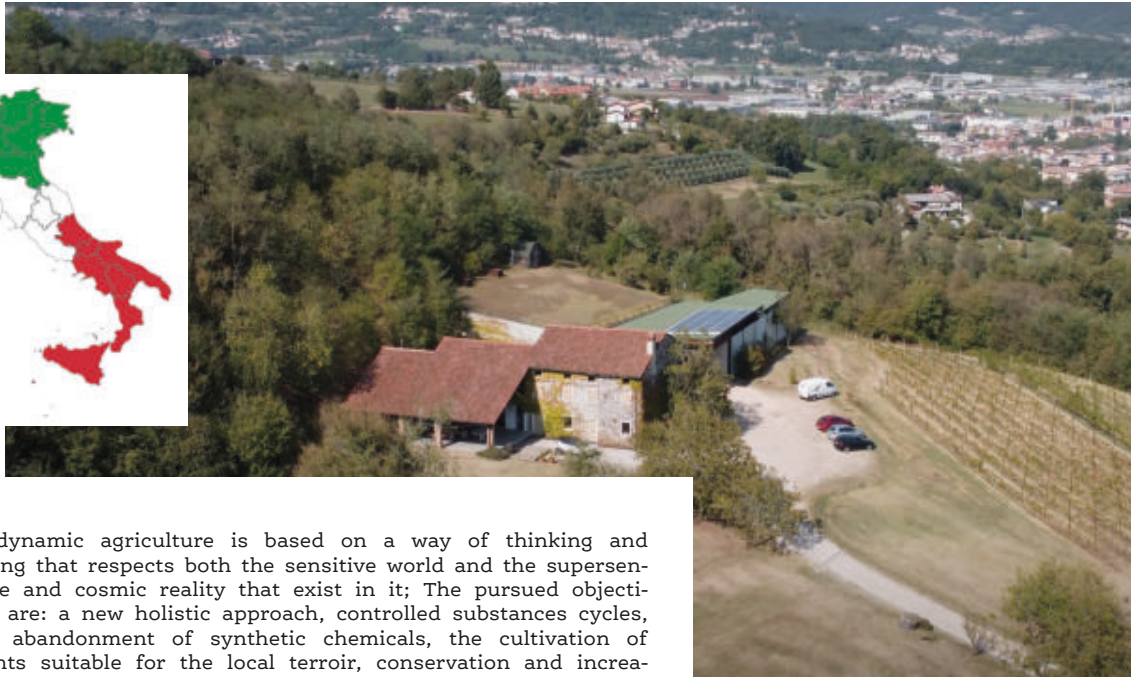
Serve at 10/12 °C
(50.0/53.6 °F)



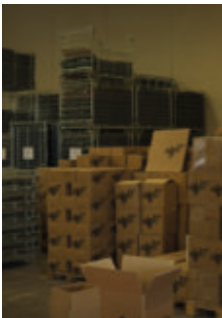


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Dalle Ore



Biodynamic agriculture is based on a way of thinking and acting that respects both the sensitive world and the supersensible and cosmic reality that exist in it; The pursued objectives are: a new holistic approach, controlled substances cycles, the abandonment of synthetic chemicals, the cultivation of plants suitable for the local terroir, conservation and increased soil fertility thanks to organic fertilization and an intensification of natural regulation processes, the abandonment of extreme specialization (for ethical and ecological reasons).



Discover Who Makes our Wine

Watch the Interview with Marco Dalle Ore "Winemaker of Dalle Ore"



Dalle Ore

Controlled designation of origin (DOC)

Pinot Grigio

Very rich in minerals, rich and enveloping, this Pinot Grigio is made from grapes of the highest quality lovingly vinified by Marco one of the most important expert and wise winemakers of the territory.

Its straw yellow color in the glass, the aromas of ripe plum and flint leave space to Bourbon vanilla.

On the palate it is soft harmonious and mellow making it a great aperitif.

Pair with:

- seafood
- eggs
- asparagus

Enjoy at 10/12 °C (50/53.6 °F) and allow to acclimate in the glass to obtain a variety of flavors





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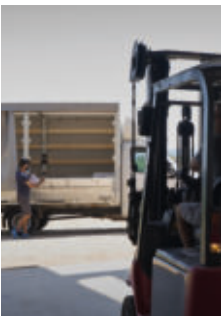
Dalle Ore



In ancient times, agriculture had a strong relationship with religion: all work was carried out at the service of the gods. In later cultures agriculture remained a form of service, however towards the community. A profession linked to nature required enormous responsibility as the survival of a people depended on the choices made by those who managed the land. The farmers drew their experiences and their knowledge from observing nature.

Discover Who Makes our Wine

Watch the Interview with Marco Dalle Ore "Winemaker of Dalle Ore"



Gewürztraminer

Controlled designation of origin (DOC)



A fresh and seductive cuddle
for your palate, a wine to
indulge in.

Golden in color, intense and
aromatic, it smells of roses,
spices and exotic fruits.
A wine harvested by hand late
in October allowing the fruit to
mature on the vine
for a long time.
The grapes are gently pressed
to collect the best juice that is
then fermented at low tempe-
ratures preserving the aromas.

Ideal as a trendy aperitif

Pair with:

- savory cheeses
- mustards
- dry pastries

Serve at 8/9 °C
(46.4/48.2 °F) in a chilled
tulip-shaped glass

Awards:

Gambero Rosso Berebene 2021



In each bottle of Mas dei Chini you will find love for the countryside, vines and its fruits and the commitment and passion for our work. Ten varieties born out of our grapes that remind of symphonies, each with a different personality and style, yet singing the same story: OUR STORY.

Discover Who Makes our Wine



Inkino

Controlled designation of origin (DOC)

Rosé Nature

Obtained from Pinot Noir grapes only, this Classical Method gives birth to a delicate and pink wine. Characterized by a fine and persistent “Perlage”, obtained with only the must from lightly pressed grapes. At the nose we find scent of small red fruits and rosehip, along with hazelnuts and sweet almonds, on the palate Freshness and Elegance.

Pair with:

- Seafood.
- Beluga caviar
- Smoked sturgeon carpaccio.

A must at banquets,

Serve at 8 °C (46.4 °F) and allow to acclimate in the glass to obtain a variety of flavors





The geological wealth of the Calisio Plateau (also known as mount Argentario) was known since ancient times. The name of the Eco-museum derives from the silver deposits exploited in the Middle Ages by the so-called “canòpi”, miners of Germanic origin called by the Prince Bishop of Trento for their particular skills.

Discover Who Makes our Wine



Vida Rubina

Typical Geographic Indication (IGT)



A beautiful intense ruby red wine filled with aromas of berries, black cherries, red roses, vanilla and geranium leaves. On the palate it is clean, harmonious, and warm.

Only 1,800 bottles are produced per year of this blend of high-quality grapes, harvested by hand, fermented first in French oak barrels and then in large oak barrels where it ferments once more making this wine extremely smooth.

Pair with:

- Game
- Red meat
- dried fruit
- savory and spicy cheese

Serve at 18 °C (64.4 °F) or room temperature in a large tulip-shaped glass.



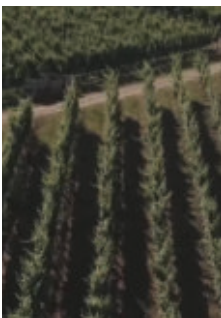
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MAS DEI
CHINI



Trentino-Alto Adige region can be divided into two large geological areas: the predominantly one is siliceous, which extends in the western and northern part, and the other is predominantly made of dolomitic limestone and it is set in the southern and eastern part. Walking through our vineyards you can still see the old silver mines typical of the area.

Discover Who Makes our Wine



Inkino Brut

Controlled designation of origin (DOC)

Millesimato 2017



Multi-award-winning
Classic Method sparkling
wine winner 5 prestigious
titles:

The WineHunter Award
2021 - Gold

The WineHunter Award
2020 – Gold

The WineHunter Award
2019 - Reds Category

Merum 2020

ONAV 2020

This Millesimato ages
for 40 months on its lees
obtaining a fresh acidity
and making it ideal for
any sort of celebration.

Known as The King of
aperitif, its pleasantness
comes from the scent of
peaches, golden apples
and freshly toasted bread.

Pair with

• Seafood

Serve in a frosted glass at
8 °C (46.4 °F)



The name of the city of Trento, from the Latin Tridentum, can be traced back to the three mountains (Bondone, Calisio, Marzola) or to the three hills (Sant'Agata, San Rocco, Verruca) surrounding the city, whose arrangement suggests the shape of a trident : but it is a legend.



Discover Who Makes our Wine



Inkino Brut Riserva

Controlled designation of origin (DOC)

Metodo Classico Carlo V



This proud and fragrant Metodo Classico is obtained by uniting the noblest Chardonnay with the most fascinating Pinot Noir. Brilliant and golden in color; its Bouquet recalls fresh fruit, hazelnuts and toasted bread. The taste is creamy, full and soft.

Multi-Awarded:

The WineHunter Award
2019

The WineHunter Award
2020

Sparkle 2020 - 5 spheres
ONAV 2020

Pair with:

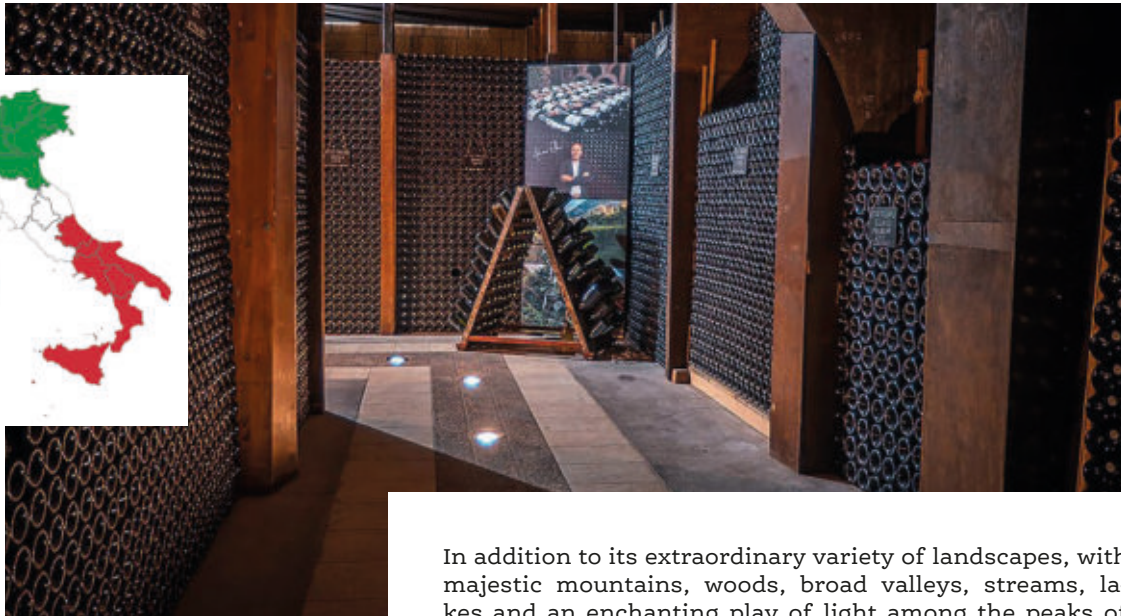
- Wild Salmon
- Red Caviar
- All seafood dishes.

Enjoy it in a frosted chalice or in a frozen goblet at
8 °C (46.4 °F)



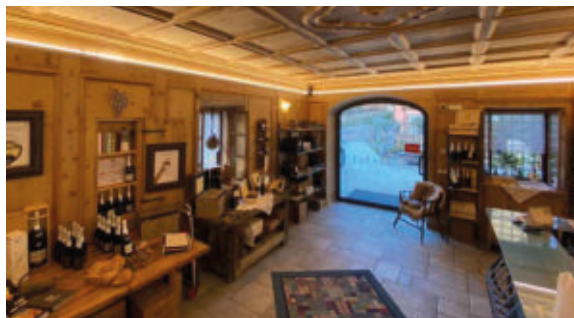
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M A S D E I
CHINI



In addition to its extraordinary variety of landscapes, with majestic mountains, woods, broad valleys, streams, lakes and an enchanting play of light among the peaks of the Dolomites, Trentino is a paradise for active holidays. The traditional flavours of mountain cuisine, wines and spirits satisfy even the most discerning palates.

Discover Who Makes our Wine



Amarone della Valpolicella

Denomination of controlled and guaranteed origin (DOCG)

Classico "Corte Vaona"



Born from a strict selection of native grapes, this is an extremely precious wine that becomes an Investment wine with the passing of time making it an incredible choice even 10 or 12 years.

Deep garnet red in color revealing notes of black cherries and cherry jam, spices, dark chocolate and tobacco.

Pair with:

- Meat served with sauces and mostarda
- Aged cheese
- Game

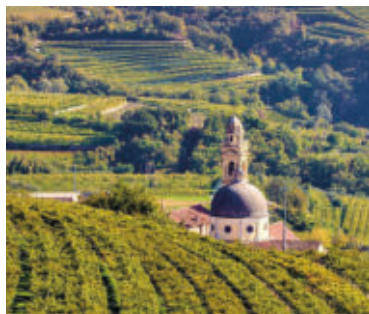
Serve at 18 °C (64.4 °F) allowing the wine to oxygenate for a long time





For the Vaona family, ORGANIC production is a cultural, ethical and responsible choice for the environment and the planet. Ernest Hemingway was a great admirer of Valpolicella wine: it is said he consumed several liters a day when he was in Venice. In the novel "Across the River and into the Trees" (1950) Hemingway describes it as: "Dry, red and cordial like the house of a brother you get along with".

Discover Who Makes our Wine



Brunello

Denomination of controlled and guaranteed origin (DOCG)

di Montalcino



Flavio and Luca Fanti Toscani of Antica Stirpe dedicated their lives to improve this 100% Sangiovese Grape Nectar. Aged 5 years in French oak barrels, this wine is preceded by an impressive Prize list of international awards. The Intense ruby red color is a prelude to the enveloping aromas of Mediterranean blackberries and blueberries with notes of chocolate. On the palate it is harmonious, balanced, elegant and persistent.

Pair with:

- Short ribs
- Salami
- Boar
- T-Bone Steak

Serve at 18 °C (64.4 °F)

Awards:

90 PTS – VINOUS
91 PTS – James Suckling



The magnificent hill overlooking the Sant'Antimo Abbey is dominated by 20 hectares of vineyards and 2,500 olive trees planted in this area south-east of Montalcino at 365 meters above sea level. The production of Rosso di Montalcino DOC, Brunello di Montalcino DOCG, Sant'Antimo Red DOC and extra virgin olive oil, enhances the richness of the territory and preserves what Nature gives each year.

Discover Who Makes our Wine



Ete'1 Rosato

Typical Geographic Indication(IGT)



An extremely pleasant wine obtained by the skillful fermentation at a controlled temperature of 100% Sangiovese grape. A light aroma of fresh citrus along with strawberry and raspberry complete this splendid Bouquet.

Brilliant as an Aperitif

Pair with:

- Potato salads
- Seafood pasta
 - Sea urchin
 - White meats

Serve at 10/12 °C (50 – 53,6 °F) in a narrow chalice as an aperitif or in an ample tulip shaped glass as a dinner choice.

Awards:

90 pt James Suckling



Lornano practices and promotes a Sustainable Model of Agriculture. A new agriculture that satisfies human needs but is more respectful of the environment and of human health. Making sustainable wine means working towards the preservation of our natural resources for future generations.

“We promote balance and protect the environment while preserving natural resources”



Discover Who Makes our Wine



Chianti

Denomination of controlled and guaranteed origin (DOCG)

Colli Senesi



The undisputed King of the table made from 100% Sangiovese grapes of the highest quality.

It is harvested by hand, and then undergoes a double fermentation before aging for 6 months in 225 Lt. Barrique and 6 months in the bottle.

Easy to drink, young and lively, ruby in color with a primary scent of ripe and macerated cherries, followed by a scent of violet. On the palate, it is soft, velvety and slightly tannic.

Pair with:

- Cold cuts
- Cheeses
- Grilled Meats
- Mediterranean Sauces
- T-Bone Steak

Serve at 16/18 °C (60.8 - 64.4 °F) in an ample tulip-shaped glass.



We promote balance and protect the environment while preserving natural resources by: Maintaining biodiversity on our vineyards. Avoiding the use of chemical fertilizers and herbicides. NO to herbicides, YES to digging the terrain; Preserving water by avoiding any kind of vineyard irrigation. Using weather stations DSS (Decision Support System) that monitor the territory in real time minimizing the intervention and reducing treatments by almost 20%.

Discover Who Makes our Wine



Chianti Classico

Denomination of controlled and guaranteed origin (DOCG)

Gallo Nero



Multi awarded by the New York Times, in May of 2021 it obtains 100 points from James Suckling.

This wine has been a must on Italian tables since the 1400s. Made from the best grapes from Chianti, it is ruby red in color and gives out scents of cherry, red fruits, violet and eucalyptus, notes of tobacco, licorice and chocolate.

Medium-bodied, warm, soft and persistent, with flavors of black cherry, plum and blueberry at the taste, it slides lightly on the tongue, leaving the palate silky.

Pair with:

- Chianina steak
- Black truffle
- Cinta senese piglet

Serve at 16/18 °C (60.8 - 64.4 °F)
in a medium-sized glass with a Tulip rim

Awards:

- 97 Luca Maroni
- 90 James Suckling
- 90 Falstaff



At the beginning of 2010, fourth generation winemakers Nicolò and Galileo Pozzoli, under the direction of our oenologists and consultants Franco and Matteo Bernabei, completed a full renovation of Fattoria Lornano including its vineyards and adding a new barrique cellar and a new warehouse.

“We use a minimum amount of sulfites, keeping it under 50% of the legal limit allowed.”



Discover Who Makes our Wine



Chianti Classico Riserva

Denomination of controlled and guaranteed origin (DOCG)

Gallo Nero



A wine of great structure and body the combination of sweet and bitter give it the austerity for which it is renowned; a must on the noblest tables of the world.

High in alcohol content (15 degrees); on the palate it unleashes intense notes of licorice, tobacco and chocolate.

Suitable for aging, its orange color creates an effect that recalls the one of Brandy

Pair with:

- grilled meats
- roasts
- BBQ

Serve at 18 °C (64.4 °F) in an ample glass with a Tulip rim

Awards:

92 James Suckling
90 Falstaff



The wine is produced exclusively from vineyards present on the estate. Vinified in a modern cellar in stainless steel tanks at controlled temperatures and aged in French oak barrels in an underground old wine cellar, protected from sudden temperature changes. The harvest, which usually takes place between the end of September and mid-October, is done mostly by hand through a careful selection of grapes.

Discover Who Makes our Wine





Galantini Saporì LLC

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