



# *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)

# Valpolicella

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## 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.

# 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.

# 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)



# 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)



# 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)

# 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)

# 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)



# 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



# 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.



# 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)



# 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



# 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

# 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



# 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.

# 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)

# 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)

# 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



# 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

# 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

# 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.

# 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

# 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



## DOSAGGIO ZERO

### Lessini Durello Riserva DOC



<b>APPELLATION</b>	Lessini Durello Riserva DOC
<b>VARIETY</b>	100% Durella
<b>PRODUCTION AREA</b>	Lessini Mountains, Alpone Valley, Verona
<b>YIELD PER HECTARE</b>	8.000 liters
<b>FARMING SYSTEM</b>	Guyot with 7000 grapevines per hectare.
<b>HARVEST</b>	Handpicked with case.
<b>WINEMAKING PROCESS</b>	Soft press of whole grapes, first fermentation at a controlled temperature of 14 °-16 °, then second fermentation in the bottle.
<b>AGING</b>	On the yeasts for minimum 9-11 years in underground cellars.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Bright yellow color with very fine perlage. Complex aroma of dried fruit and acacia with hints of honey. To the palate it presents great structure with hints of toast and yeast. Long lasting ending.
<b>WINE PAIRINGS</b>	Excellent for the whole meal, particularly with fish based dishes, like baccalà and grilled meat.
<b>PRODUCTION</b>	4.000 bottles (750ml), 200 magnum (1500ml)
<b>ALCOHOLIC PERCENTAGE</b>	12,5%
<b>SERVING TEMPERATURE</b>	6-8°C



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N. 1308/13



## DUE

### Veneto Bianco IGT



APPELLATION	Veneto Bianco Typical Geographical Indication
VARIETY	Garganega, Durella and Pinot Grigio
PRODUCTION AREA	Roncà, Alpone Valley, Verona and Sarego, Vicenza
YIELD PER HECTARE	6.000 - 7.000 liters
FARMING SYSTEM	Guyot with 6,000 grapevines per hectare.
HARVEST	Handpicked in cases
WINEMAKING PROCESS	Fermentation in stainless steel tanks at controlled temperature of 21° C for 24 hours then 14-16° C until the end of the fermentation.
AGING	In stainless steel tanks for a few months.
ORGANOLEPTIC CHARACTERISTICS	Straw bright yellow color. Intense aroma of tropical fruits, pineapple, lime and grapefruit. Soft floral notes and elderberry. Rich on the mounth, with a fresh end and good persistence.
WINE PAIRINGS	Appetizer, white meats, fish based dishes, seafood and slightly spiced dishes
PRODUCTION	13.000 bottles (750ml)
ALCOHOLIC PERCENTAGE	13 %
SERVING TEMPERATURE	10-12°C



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## DUE

### Veneto Rosso IGT



**APPELLATION** Veneto Rosso,  
Typical Geographical Indication

**VARIETY** Merlot and Cabernet

**PRODUCTION AREA** Sarego, Vicenza

**YIELD PER HECTARE** 6.000-7.000 liters

**FARMING SYSTEM** Guyot with 7000 grapevines per hectare

**HARVEST** Handpicked in cases.

**WINEMAKING PROCESS** For two-thirds of the grapes: crushing and fermentation in stainless steel tanks, at a controlled temperature, for about 20 days. For the other third, slight drying in the fruit-room, crushing and blend of the two components to trigger a second fermentation. Hence the name Due (Two).

**AGING** Partly in tonneaux and partly in oak barrels.

**ORGANOLEPTIC CHARACTERISTICS** Garnet red color. Fruited scents with hints of cherry, small fruits of the forest, spicy hints and flower hues. In the mouth it is full and velvety with soft and balanced tannins.

**WINE PAIRINGS** First courses with meat sauces, grilled or roasted red meat, poultry, mildly seasoned cheese.

**PRODUCTION** 30.000 bottles (750ml)

**ALCOHOLIC PERCENTAGE** 13%

**SERVING TEMPERATURE** 16-18°C



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# EXTRA BRUT

## Lessini Durello Riserva DOC



<b>APPELLATION</b>	Lessini Durello Riserva DOC
<b>VARIETY</b>	100% Durella
<b>PRODUCTION AREA</b>	Lessini Mountains, Alpone Valley, Verona
<b>YIELD PER HECTARE</b>	8.000 liters
<b>FARMING SYSTEM</b>	Guyot trellis system with 7000 vines per hectare.
<b>HARVEST</b>	Handpicked in cases.
<b>WINEMAKING PROCESS</b>	Soft press of whole grapes, first fermentation at a controlled temperature of 14 °-16 °, then second fermentation in the bottle.
<b>AGING</b>	On the yeasts for minimum 5 years in underground cellars.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Bright yellow color, fine perlage. Complex aroma of croissant and hints of honey, white peach. Vigorous sapidity and persistence.
<b>WINE PAIRINGS</b>	Excellent for the whole meal, particularly with fish dishes, shellfish and oysters.
<b>PRODUCTION</b>	15,000 bottles (750 ml), 1,000 magnum (1.5, 3, 6, 9 and 12 liters)
<b>ALCOHOLIC PERCENTAGE</b>	12,5%
<b>SERVING TEMPERATURE</b>	6-8°C



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## PIAN ALTO

### Colli Berici DOC



<b>APPELLATION</b>	Colli Berici DOC
<b>VARIETY</b>	Cabernet Franc, Cabernet Sauvignon, Carmenere, Merlot
<b>PRODUCTION AREA</b>	Sarego, Vicenza
<b>YIELD PER HECTARE</b>	6.000-7.000 liters
<b>FARMING SYSTEM</b>	Guyot with 8,000 grapevines per hectare
<b>HARVEST</b>	Handpicked in cases
<b>WINEMAKING PROCESS</b>	Fermentation in stainless steel tanks for approx. 12 days.
<b>AGING</b>	In new small oak barrels – French oak - for 24 months and in 40hl oak barrels for 12 months
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Intense red color with garnet hues. Aromas of blackcurrant with herbal hints. Concentrated to the palate with vanilla tones, noticeable tannicity and excellent length.
<b>WINE PAIRINGS</b>	Red meat, barbecues and seasonned cheese.
<b>PRODUCTION</b>	9000 bottles (750 ml)
<b>ALCOHOLIC PERCENTAGE</b>	14%
<b>SERVING TEMPERATURE</b>	16-18 ° C



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## PINOT NOIR

### Veneto Rosso IGT



<b>APPELLATION</b>	Veneto Rosso Typical Geographical Indication
<b>VARIETY</b>	Pinot Nero
<b>PRODUCTION AREA</b>	Roncà, Verona, Alpone Valley
<b>YIELD PER HECTARE</b>	9.000 liters
<b>FARMING SYSTEM</b>	Guyot with 7000 grapevines per hectare.
<b>HARVEST</b>	Handpicked in cases
<b>WINEMAKING PROCESS</b>	Fermentation stainless steel tanks for about 10 days.
<b>AGING</b>	In 4,000 liter oak barrels for 6 months.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Cherry red color. Wild red fruit aromas. Medium structure, lightly tannicity and sapidity.
<b>WINE PAIRINGS</b>	Goes well with white meat and grilled fish.
<b>PRODUCTION</b>	20.000 bottles (750ml)
<b>ALCOHOLIC PERCENTAGE</b>	12,5%
<b>SERVING TEMPERATURE</b>	18-20°C



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## TAI ROSSO

### Colli Berici DOC



<b>APPELLATION</b>	Colli Berici DOC
<b>VARIETY</b>	Tai Rosso
<b>PRODUCTION AREA</b>	Sarego, Vicenza
<b>YIELD PER HECTARE</b>	8.000 liters
<b>FARMING SYSTEM</b>	Guyot with 7700 grapevines per hectare
<b>HARVEST</b>	Handpicked in cases
<b>WINEMAKING PROCESS</b>	Fermentation in stainless steel tanks for approx. 10 days at controlled temperature 10-25 °C.
<b>AGING</b>	In 4,000 liter oak barrels for 12 months.
<b>ORGANOLEPTIC CHARACTERISTICS</b>	Intense ruby red color. Complex aroma of red berry fruit of the forest and blackberries. Robust structure and sweetly tannic ending.
<b>WINE PAIRINGS</b>	It goes well with boiled meat, salted codfish "à la vicentina" and cheese.
<b>PRODUCTION</b>	8.000 bottles (750ml)
<b>ALCOHOLIC PERCENTAGE</b>	12,5%
<b>SERVING TEMPERATURE</b>	16-18°C



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