

*Serafina*®

VINO E CUCINA



ITALY

FRIULI  
VENEZIA  
GIULIA



# PINOT GRIGIO

Fantinel Riserva

“ Large area of land in Friuli-Venezia Giulia, between the Alps and the Adriatic Sea.

The region's combination of soil, climate and situation make for excellent wines, and viticulture here dates to Roman times. The climate is distinguished with very warm days and chilly nights that help maintain a balance in the grape between acidity and sugar levels and allows the grapes a long, slow growing season.

In summertime the mean temperature is around 73°F (22.8 °C) with rainfall averaging 60 inches (1,530 mm). Cold maceration with limited skins contacts. ”

*Serafina*

VINO E CUCINA





ITALY

FRIULI  
VENEZIA  
GIULIA



# PINOT GRIGIO

Livio Felluga

“ Livio Felluga’s Collio Pinot Grigio wine is one of the most popular labels of one of the most famous wineries in Friuli, a family-run business that dates to 1956. Today Livio Felluga manages an estate of over 150 hectares in the Colli Orientali and Collio areas, with some prestigious parcels in the Rosazzo area. Its labels, which depict the ancient maps of the area, are known all over the world and have now become a guarantee of absolute quality.

Pinot Grigio Felluga is a splendid interpretation, in the name of elegance and expressive balance, which brings into the glass the best characteristics of a particularly suitable terroir such as that of the Colli Orientali. At the end of the manual harvest, the grapes are softly pressed, and the must is fermented in stainless steel tanks. Before bottling, the wine rests on the lees in steel tanks for about 6 months.

Pinot Grigio is one of the best-known wines in the world. This noble grape variety derives from a budding mutation of Pinot Noir, originates from Burgundy. However, it is a vine that has found its best terroir in Italy. The origin of the French name "pinot" comes from the word "pin", i.e. "pine". The shape of its bunch looks like a small pinecone, a feature that unites all the vines with the name "pinot". The cultivation of Pinot Grigio is particularly complex and requires particular care attention not only in the countryside but also in the cellar. In fact, Pinot Grigio needs a particular habitat, with very cold climates and compatible soils, for the development of the plant, which is particularly difficult to cultivate outside its areas of origin.

Its natural color is coppery, in fact it is the only gray grape variety. Pinot Grigio is often vinified in white but if left to macerate in contact with the skins, getting a more natural orange tone, as often happens in the Collio, obtaining very pleasant and fruity wines, perfumed and with a good structure. ”

*Serafina*

VINO E CUCINA

# PINOT BIANCO

Tiefenbrunner



ITALY

SÜDTIROL



“ In the South Tyrolean province of Bozen amid the awe-inspiring Italian Alps, in one of the most beautiful wine-growing areas of South Tyrol in Alto Adige, northeast of Italy, border with Austria. Founded in 1848, the Tiefenbrunner Castel Turmhof Winery owes its name to the ancient castle known today as the home of the Tiefenbrunner family, The name of the grape is written in both French and in German as "Weissburgunder" on the front label. On this topic, Pinot Bianco, or Pinot Blanc, is a grape variety that is particularly popular in the regions of northern Italy but has spread throughout the world due to its unique resistance to cold climates. In the past, it was widely confused with Chardonnay, even though Pinot Blanc originated as a variant of Pinot Noir. Its grapes produce well-structured white wines that are soft and fresh on the palate. ”

*Serafina*  
VINO E CUCINA





ITALY

PIEMONTE



# ARNEIS

Blangé Ceretto

“Blangé is a cult white wine from Piedmont, a rich and exuberant expression of the native Arneis vine that became an icon in the 80s and 90s.

Its success continues today and is present in restaurants all over the world as one of the most famous whites in Italy, best seller and long seller at the same time.

The Ceretto winery was established by Riccardo Ceretto in the 1930's. In 1968, Riccardo's sons, Bruno & Marcello, purchased their first estate-owned vineyard Bricco Asili in Barbaresco, which was the start of many extraordinary vineyards and wineries to come.

In 2015 all wines obtained the organic certification in the EU and the farms many of its vineyards biodynamically as well. Today, the focus of the Ceretto family continues to be on fine wine production, in addition to gourmet food offerings, singular hospitality

experiences and contemporary art. Blangé was born in 1985 as a great bet of the brothers Bruno and Marcello who, in the period of glory of the great Piedmontese reds, rediscovered an almost forgotten vine: Arneis.

An innovative and unthinkable choice at the time which instead turned out to be a brilliant and successful intuition.

The name Blangé of Arneis comes from the dialectal pronunciation of one of the first parcels from which the Ceretto Brothers began to produce this label: the 'baker's vineyard', or 'boulanger' in French, so called because it was once owned by a French baker who arrived in the Roero in the 18th century. The French imprint word contributed to the great success.”

*Serafina*

VINO E CUCINA

# GAVI DI GAVI

Villa Sparina



ITALY

PIEMONTE



“ Villa Sparina spreads over 100 hectares of which 70 are reserved for the cultivation of native grape varieties dedicated to the production of Gavi and Barbera. The vineyards are in the hills of Monterotondo, one of the best exposed areas for the production of the Cortese grape, used for the Gavi Villa Sparina.

It is a wine with a typically territorial profile, the son of an area of Piedmont with an already almost Mediterranean climate, mild and breezy. In a region of great reds, it is not easy for a white berried grape to carve out an important space in the wine scene.

The vineyards of Villa Sparina are about 30 years old and are located at an altitude of about 250-300 meters above sea level, on soils made up of clayey marl. The bunches are softly pressed, and the must ferments in stainless steel tanks at a controlled temperature of 18 °C for about three weeks.

Before proceeding with bottling, the wine rests for a few months in steel tanks. To stand out for the image as well as the wines, villa Sparina commissioned a designer to create a bottle with a unique shape. The innovation project that led to the bottle we know today was developed together with the designer, Giacomo Bersanetti, who found inspiration in an ancient vase found during the renovation of the Gaviwinery.

The result is an inimitable silhouette. The bottle excites, reviving experiences of the past at the same time as looking to the future. ”

*Serafina*

VINO E CUCINA





ITALY

LOMBARDIA



# LUGANA SUPERIORE

Madonna della Scoperta

“ Madonna della Scoperta Lugana Superiore is obtained from Turbiana grapes, previously known as Trebbiano di Lugana, grown in the hilly vineyards of Lonato del Garda, on clayey- calcareous soils of morainic origin, located at 150-250 meters above sea level.

The grape was recently found through a DNA profiling, that is Verdicchio that, in the unique soil and climate of the lake Garda area, has become a grape of its own. Turbiana grapes produce fresh white wines with delicate notes.

More recently, been proved to stand ageing.

The grapes, harvested by hand in September, are selected and brought to a temperature of 10°C, undergo a soft pressing and ferment in stainless steel tanks at a controlled temperature of 15°C for 8-10 days. Refine in steel and wooden barrels for 10 months. The agricultural activity of Perla del Garda has been handed down from generation to generation, in the municipality of Lonato, in the province of Brescia, along the road that connects the town to the sanctuary dedicated to the Virgin of Revelation, aka "Madonna della Scoperta' between Desenzano and Sirmione.

The vineyard covers approximately 34 hectares. ”

*Serafina*

VINO E CUCINA





ITALY

LIGURIA



# VERMENTINO

Riviera Ligure di Ponente

“Durin's vineyards are the symbol of Ligurian viticulture whose peculiar traits are patches of land that embrace different landscapes at the same time providing unparal- leled breath- taking views. It is called “heroic or extreme viticulture” due to the circumstances in which their production process is held out. In fact, the farm's vineyards expand on arduous areas divided into several regions of the Arroscia Valley, in western Liguria.

And it is precisely in these small holdings, ripped off from the earth by man's own steam and toughness, that Durin's wines are born: white wines, reds, rosé, sparkling wines, passito and grappa.

In one word, “heroic” wines.

The ripening of Vermentino, is made easier by the mild weather as well as by the sea breeze which covers juicy grapes bunches and star-shaped leaves with a light white layer.

The wine saltiness, along with any other environmental condition will be found in the glass, after going through necessary and experimental processes in the cellar, which produces and releases wines with a peculiar Ligurian flavor.

There are many uncertainties about the origins of Vermentino. It probably comes from Spain and from there it "travelled" along the coasts up to Liguria. According to others it could be originally from Portugal. It is said that the name Vermentino may derive from the ancient Italian word "vermena", which would indicate a young, thin, and flexible twig. ”

*Serafina*

VINO E CUCINA

# CHARDONNAY

Seravino



ITALY

TOSCANA



“

It is a wine that was born in the lands of Tuscany, but with an eye towards the most famous and appreciated international models. The famous Burgundian vine, in fact, is vinified and aged in wood, following the classic French style, precisely to create a more complex, rich, and soft wine. Persuasive and satisfying, it offers a pleasantly ripe and fruity, slightly spicy sip.

The property is in the hilly area surrounding the ancient and characteristic area of Arezzo. The grapes selected from the company's Chardonnay vineyards are located at an altitude of about 300 meters above sea level and are characterized by soils with a good percentage of clay. At the end of the harvesting operations, the grapes are pressed in a delicate way, before proceeding with a short maceration on the skins at a low temperature to extract all the aromatic substances. After racking, fermentation takes place in oak barrels with the use of selected yeasts and periodic bâtonnage. A period of refinement of a few months always follows in oak barrels.

”

*Serafina*  
VINO E CUCINA



# VERMENTINO

Seravino Riserva



ITALY

TOSCANA



“ Vermentino Seravino is a wine that evokes the atmosphere of warm Mediterranean days. Born in the heart of the Tuscany, in a land where this famous white grape variety has been at home for centuries and offers fresh and fruity wines.

The vinification in steel allows to preserve the characteristic varietal notes of the vines, enhancing their best expressive qualities.

The Vermentino vineyards have an average age of about ten years and are cultivated in the hilly hinterland.

The soils composed of clays, with the presence of limestone, and the Mediterranean climate, kissed by the sun and mitigated by the constant winds, constitute an ideal habitat. At the end of the manual harvest, with selection of the healthiest and ripest bunches in the vineyard, fermentation takes place in stainless steel tanks at a controlled temperature. Before proceeding with bottling, the wine ages in steel for at least 3 months. ”

*Serafina*

VINO E CUCINA



ITALY

PIEMONTE



# DOLCETTO D'ALBA

Bruno Giacosa

“Italy’s winemaking heritage stretches back centuries, making it more impressive when a contemporary producer reaches pioneer-like stature. Dubbed the “Genius of Nieve,” Bruno Giacosa sought to perfect the wines of Piedmont, excelling with the region’s traditional grape varieties but most importantly, Nebbiolo from Barbaresco and Barolo. With a career that extended nearly eight decades, he sustained a legendary reputation that continues to endure beyond his passing in 2018. In 1982, Bruno Giacosa

established Azienda Falletto after acquiring vineyards in Asili, Rabajà, La Morra, and Serralunga, growing, producing, and bottling a portion of wine each year.

Between this and the Casa Vinicola production, Barbaresco and Barolo releases were supplemented by Nebbiolo d’Alba, Barbera d’Alba, Dolcetto d’Alba, and Roero Arneis among others.

The breathtaking Falletto vineyard is approximately 13 hectares of steep terraced hillsides shaped like a natural amphitheater rich in limestone and smaller proportions of clay. A high diurnal range results in warm daytime temperatures and cooler nights, leading to grapes with greater phenolic development, which encourages better color stability and tannin maturity while preserving acidity. The estate makes all possible efforts to protect the clones and indigenous genetic material grown here, promoting their wines’ unique character. Over the following years, Giacosa established stringent standards for wine quality that would relegate bottles or vintages that didn’t make the cut to become sfuso (bulk wine to sell off). The name Dolcetto derives from the Piedmontese dialect term “dosset” meaning “sweet” or “soft”.

This double meaning has created some doubts about the true origin of the word.

If “dosset” is translated as “sweet”, it refers to the considerable sugar concentration typical of Dolcetto grapes (the grapes are sweet, the wine is not!).

If you translate “dosset” with “soft” you can refer to the low acidity of its wines and the sensation of softness they generate on the palate. ”

*Serafina*

VINO E CUCINA





ITALY

PIEMONTE



# BARBERA D'ALBA

Vietti



“ The grapes are selected from vineyards located in Castiglione Falletto, Monforte d'Alba, La Morra and other few villages in the Langhe region, with a limestone-clay soil. The average density is about 4,500 plants per hectare, trained with the Guyot system.

The age of the vines varies from 28 to 43-year-old. Alcoholic fermentation lasts approximately 2 weeks and takes place in stainless steel tanks with frequent daily pumping overs.

Malolactic fermentation is done in steel tanks.

Approximately 1 year ageing in either barriques, big casks and stainless-steel tanks. Since 1974 certain Vietti wines have been dressed in specially designed original works (lithographs, xylographys, etchings, silkscreens, linocuts) inspired by the wine of that vintage. The print run is the same as the number of bottles produced, and the first hundred labels are signed by the Artist.

Each work is only used once, just for the wine of that vintage. The idea was conceived in the company of a group of friends one winter's evening around a bottle of Barolo Rocche.

Some of them were artists, and while they were tasting a few bottles they were fired with enthusiasm just on seeing the color of the wine in the glass. They said wines like these deserved to be graced with labels unlike any other: labels designed by artists. In

the excitement of the moment Vietti owners drew up a list of artists, and the following day what had seemed to be a fanciful idea began to take shape. ”

*Serafina*

VINO E CUCINA





ITALY

VENETO



# VALPOLICELLA RIPASSO

Superiore

“Valpolicella Ripasso is a fruity, complex red wine from the Valpolicella viticultural zone of Veneto, in the northeast of Italy. Established as a DOC in 2010, the ripasso method is utilized to produce Valpolicella Ripasso by combining leftover lees with standard Valpolicella wine for a second fermentation to create a deeper, more character-laden wine. The grapes are de-stemmed and macerated in stainless steel fermenters for 10-12 days. Once the alcoholic fermentation is completed, the new wine is separated from the skins by light pressing and conserved in stainless steel tanks until January. At this point, a top selection of Valpolicella grapes “passes over” (ripassa) the Amarone pomace, for a period of 7-8 days at a temperature of 25-28°C, thus resulting in a second brief fermentation. This helps to obtain higher alcohol content, deeper color, and rich flavor and aromas.

The wine is aged for 18 months in oak barrels and finally for 6 months in bottles, stored at a controlled temperature.

The technique of ripasso is to make the best wines referment on the skins of Valpolicella Amarone. This wine, that until recently was not widely known, has become very popular and requested.”

*Serafina*

VINO E CUCINA

# LAMBRUSCO

Riserva Dop



ITALY

EMILIA  
ROMAGNA



“ Refreshing red ideal to be served either room temperature or chilled. Very versatile, pairs with everything.

A single-variety wine of Salamino grapes,  
grown on clay-sandy soils.

The grapes are harvested in the first ten days in September. Short Charmat method. Deep in the heart of Italy’s breadbasket region Emilia-Romagna lies the Venturini Baldini aristocratic estate that dates to the 16th century, in the hills of Matilde di Canossa, surrounded by rows of neat vines and clasped in archetypal cypress trees, a productive wine-making estate established in 1970. With 130-hectares of land, cradled between Parma and Reggio Emilia, the hilly area, ideal microclimate and verdant encircling forest was deemed the perfect spot for growing grapes. However, Venturini Baldini, decided to harvest and produce wine in a specific organic way and became the first organic certified vineyard in Emilia-Romagna, who contributed to the re-invention of Lambrusco, a wine scorned by many in the 80s for its sickly taste. However, not many people know that it is in fact the oldest grape in Emilia Romagna and owners Julia Prestia and her husband Giuseppe made it their mission to remarket Lambrusco to stunning

success.

”

*Serafina*

VINO E CUCINA



# CHIANTI RISERVA

Seravino



ITALY

TOSCANA



“ Traditional vinification with two years aging in French oak barrels and one further year refinement in the bottle. The Chianti wine produced in Tuscany is probably the best known and most representative of all Italian wines. Wine of ancient origin, Chianti has been recognized for its geographical area only since the Middle Ages.

The Chianti wine production area was officially delimited by Cosimo dei Medici III in the early 18th century and the definition of the wine's character was born under the mastery of Baron Ricasoli in the late 19th century using a wide range of local varieties, including white berried grapes. The Chianti DOC title was created in 1967 while in 1984 it was promoted to the highest level of classification of Italian wines: DOCG. Today Chianti is a source of world-class wines moving away from the traditional image of wine in fiaschi (stuffed bottles). Local laws require that Chianti must have a minimum of 70% Sangiovese (up to a maximum of 100%). The autochthonous Canaiolo and Colorino vines are also allowed, as are the international Cabernet Sauvignon and Merlot and also Syrah, but always to a limited extent.

In the Chianti Colli Aretini sub-area the use of white berried grapes (Trebiano and Malvasia) is also permitted. The Chianti wine area extends into the provinces of Prato, Florence, Arezzo, Pistoia, Pisa, and Siena. There are seven sub-zones of Chianti in the DOCG (Chianti Colli Aretini, Chianti Colli Fiorentini, Chianti Colli Senesi, Chianti Colline Pisane, Chianti Montalbano, Chianti Montespertoli and Rufina).

”

*Serafina*  
VINO E CUCINA



ITALY

TOSCANA



# CHIANTI CLASSICO

Pèppoli

“

Pèppoli grows in the heart of Chianti Classico on a 50-hectare site planted to most of the typical grapes in Chianti. It was first released in 1988 (vintage 1985) and has been a classic almost since the day it launched. The Pèppoli vineyards produce a Chianti Classico that is a blend made from Sangiovese grapes and complementary varieties. Pèppoli was first produced in 1985 and since 2013 part of the harvest undergoes vinification at the Antinori nel Chianti Classico cellars. The Antinori family has been committed to the art of winemaking for over six centuries since 1385 when Giovanni di Piero Antinori became a member of the "Arte Fiorentina dei Vinattieri," the Florentine Winemaker's Guild.

All throughout its history, twenty-six generations long, the Antinori family has managed the business directly making innovative and sometimes bold decisions while upholding the utmost respect for traditions and the environment. Today, Albiara Antinori is the president of Marchesi Antinori with the continuous close support of her two sisters, Allegra and Alessia, all actively involved in first person in the business. Their father, Marchese Piero Antinori, is the current Honorary President of the company.

Tradition, passion, and intuition are the three driving forces that led Marchesi Antinori to establish itself as one of the most important winemakers of elite Italian wine.

The company is one of the Founding Members of the "Associazione Marchi Storici d'Italia," an association for the protection, support and promotion of Italian historical brands.

”

*Serafina*

VINO E CUCINA





ITALY

TOSCANA

# LE VOLTE DELL'ORNELLAIA

Super Tuscan Blend



“Le Volte" by Tenuta dell'Ornellaia is a red made from a careful blend that combines the best terroirs in Tuscany with the international varieties. The softness of Merlot, the intensity of important structure of Cabernet Sauvignon supported by the vibrant personality of Sangiovese. The three varietal grapes are meticulously selected during the harvest and vinified separately in small steel tanks, carrying out both alcoholic and malolactic fermentation. Then we proceed with the refinement, which takes place both in used barriques and in cement tanks, and which lasts for 10 months, to obtain the perfect balance between tannic structure and an expression of fresh fruit. Established in 1981, Ornellaia immediately went on a quest for excellence. Ornellaia has always been an expression of the close bond between humans and nature. From the launch of Ornellaia in 1985 to the beautiful Bellaria vineyards, from the debut of Italy's first ever second vin, Le Serre Nuove dell'Ornellaia, to the Vendemmia d'Artista project and the creation of Ornellaia Bianco, the story of Ornellaia is fast paced as well as being a source of pride and inspiration. Owned by the Frescobaldi family, winemakers for 700 years, the Frescobaldi family brought together a creative mindset, pursuit of excellence and a deep respect for tradition. Cultivating and celebrating local diversity has always been their philosophy, respecting the identity and independence of each wine estate.”

*Serafina*

VINO E CUCINA





ITALY

TOSCANA



# SANTA CRISTINA

Tuscan Blend

“ It is a blend of 60% Sangiovese and 40% Cabernet, Merlot, and Syrah. The varieties were vinified separately. After destemming and soft pressing, the must obtained was transferred to steel tanks where alcoholic fermentation took place at a temperature not exceeding 25°C and maceration, which took about a week. Once the malolactic fermentation was completed, completed by the autumn, the refinement period began which lasted a few months.

Antinori Santa Cristina Toscana comes from the town of Cortona, Italy, high on a hill in Tuscany. The Santa Cristina winery came into existence in 1996 following the tradition of Santa Cristina wines dating back to 1946. All throughout its history, twenty-six generations long, the Antinori family has managed the business directly making innovative and sometimes bold decisions while upholding the utmost respect for traditions and the environment. Today, Albiera Antinori is the president of Marchesi Antinori with the continuous close support of her two sisters, Allegra and Alessia, all actively involved in first person in the business.

Their father, Marchese Piero Antinori, is the current Honorary President of the company. Tradition, passion, and intuition are the three driving forces that led Marchesi Antinori to establish itself as one of the most important winemakers of elite Italian wine. The company is one of the Founding Members of the "Associazione Marchi Storici d'Italia," an association for the protection, support, and promotion of Italian historical brands. ”

*Serafina*  
VINO E CUCINA

# SUPER TUSCAN

Under the Tuscan Sun



ITALY

TOSCANA



“ True to its name, Under the Tuscan Sun is a wonderful example of the red blends so common to this region. The Soil is medium consistency, clay. Fermented on stainless steel vats and aged in oak barrels for two years and one year refinement in the bottle. It is a powerful red blend produced in Tuscany from the region's most esteemed grape: Sangiovese, and the international varieties Merlot and Syrah (from Bordeaux and the Rhone respectively).

Both Merlot and Syrah were introduced only relatively recently to Tuscany. Sangiovese is prized for its high acid and tannins. In Tuscany, incorporating international varieties into blends originally meant they fell outside the DOC classification. Most wines made from this blend now fall into the IGT Toscana category. This gave rise to the name 'Super Tuscan', which denoted that the wine is highly good quality. ”

*Serafina*  
VINO E CUCINA





ITALY

TOSCANA



# SUPER TUSCAN

Riserva Terre Benedette

“ Blend of Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot. Fermented on stainless steel vats at controlled temperature and aged in oak barrels for 18 months of first and second passage.

It is a powerful red produced in Tuscany from the renown grapes used for the Bordeaux wines. It may be named 'Super Tuscan', which denoted that the wine is highly good quality.

”

*Serafina*

VINO E CUCINA

# MONTEPULCIANO

Fiamme Riserva



ITALY

ABRUZZO



“Montepulciano is a grape variety that finds its greatest and most well-known expression in Italy’s Abruzzo region. The Montepulciano grape likely originated in Tuscany and may be related to the Sangiovese grape, with which it is often confused. Despite this possible origin, the Montepulciano grape still does not seem to have any tangible connection to the town of that name or to the *Vino Nobile di Montepulciano*.

After Sangiovese, Montepulciano is Italy's second most widely dispersed indigenous grape variety.”

*Serafina*  
VINO E CUCINA





ITALY

PUGLIA



# PRIMITIVO DI MANDURIA

Passo del Cardinale

“ Paolo Leo's Primitivo di Manduria "Passo del Cardinale" is a red wine that presents itself to the consumer as the flagship of the cellar.

The origin of the name is linked to the figure of an elderly Cardinal to whom Paolo Leo occasionally visited. He used to accompany him on his walks, which were slower and more tiring every year, given the age of the elderly prelate. During these outings the two always walked along an old grape arbor, the pride of the Cardinal, who assisted him with commitment and dedication. When the new cru was ready in the cellar, Paolo Leo decided to dedicate it to the figure of his old friend.

The "Passo del Cardinale" of the Paolo Leo winery comes from the single-variety vinification of Primitivo grapes, grown with the traditional sapling system. The harvest is carried out in the early hours of dawn, in order not to subject the bunches harvested by hand to excessive water stress. In the cellar, the vinification phase involves crushing and destemming of the fruit and alcoholic fermentation at a controlled temperature which will be followed by a short period of aging of 3 months in American oak barriques and a further 6 months in steel tanks.

The Primitivo di Manduria "Passo del Cardinale" expresses Southern Italy in the most concrete and perfect way. Slow and tiring was the Cardinal's pace. The manual management of the vineyard from which this wine is obtained is slow and tiring and slow is the time that must be waited before being able to obtain it.

This label was born from these slow rhythms: the undisputed pride of the Paolo Leo winery. Primitivo is an early grape variety, hence its name it was the first “primo” in Italian language, red-berry-grapes to be harvested in Manduria, the historical districts in which the oldest vineyards are. The harvest usually started at the end of August, when the grapes were at the optimal point of maturation with the right percentage of dried berries, which gave richness and structure to the obtained wine.”

*Serafina*

VINO E CUCINA





ITALY

PUGLIA



# ROSÉ PRIMITIVO

Tramari



“ San Marzano is a small town in the center of the Primitivo di Manduria DOP, a strip of land between the seas that wash over the Salento, Puglia, at about 100 meters above sea level. Puglia region. It was here that 19 winegrowers founded Cantine San Marzano. Long before the appellation of origin was created and Primitivo di Manduria was recognized worldwide, they were chasing a dream. The soil is medium-textured clayey, shallow and with a good presence of skeleton. The grapes are grown with the espalier system with a presence of 4,500 vines per hectare and a final yield of 10 quintals per hectare.

The harvest takes place in the first week of September, slightly earlier than the grapes destined for the great red wines. The vinification takes place with the technique of salasso, or with the partial racking of the Primitivo grape must after maceration for a few hours, and with the following subsequent fermentation in white. After fermentation at a controlled temperature, the wine continues its refinement for a few months in steel. ”

*Serafina*

VINO E CUCINA

# ETNA ROSSO

Planeta



ITALY

SICILIA



“A pure Nerello Mascalese vineyards grown in Pietramarina, at an altitude of over 500 meters above sea level, on soils of black lava sands, very rich in minerals. aged in wood and steel, which expresses the best characteristics of this great Sicilian vine and of a unique and extraordinary territory such as that of Etna.

The lava soils, the Mediterranean climate, refreshed by the altitude and the sudden changes in temperature between day and night, are all factors that contribute to the creation of great wines, which have by now decreed the success of Etna also at an international level. ”

*Serafina*  
VINO E CUCINA





ITALY

SICILIA



# NERO D'AVOLA

Terre Siciliane



“Nero d’Avola feels right at home in the unique and incredible uncontaminated soils of its native Sicily. Abundant water reserves, even in the hot summer months, sunshine and silence make for the perfect environment for cultivating perfectly healthy grapes.

Nights are pleasantly cool, providing the grapes with depth and fragrance that go straight into the wine, also thanks to gentle soft pressing and an all-stainless steel élevage that maintain the wine’s freshness and aromas.”

*Serafina*  
VINO E CUCINA

# CHARDONNAY

## Au Bon Climat



USA

CALIFORNIA



“ Santa Barbara County Chardonnay is a beautiful example of the Au Bon Climat style. The fruit for this wine is handpicked from three well-farmed vineyards: Bien Nacido, Los Alamos, and Le Bon Climat. The grapes from each vineyard are carefully handpicked and sorted in the vineyard. After harvesting, the grapes are whole cluster pressed, and juice is quickly settled, chilled, and put to barrel. Barrel fermentation and malo-lactic fermentation are completed. The following summer the lots are blended, and wine bottled. Sur lie barrel aging in somewhat neutral barrels for 10 months provides an intriguing spice note of clove and nutmeg.

The wine will keep on developing and gain in complexity for the next decade. Au Bon Climat has been making balanced, food friendly Chardonnays since 1982. Even in the early 2000s when ripe, oaky Chardonnays were all the rage, Au Bon Climat stuck to a more subtle and refined style, with minerality and intensity. ”

*Serafina*

VINO E CUCINA



# CHARDONNAY

## Bouchaine Estate



USA

CALIFORNIA



“Bouchaine’s 100-acre estate vineyard lies on the southern border of Napa Valley’s Carneros district, overlooking the San Francisco Bay with the financial district in the distance. Fog, wind, and the cold nighttime temperatures of this unique geographical area lend a distinctive regional identity to Chardonnay.

This Estate Chardonnay is a blend of 35-year-old vines and Dijon plantings from 1996. The age of the vines provides intensity and depth not found in young vineyards. Bouchaine’s winemaking vision calls for the reduction of more than a dozen different Chardonnay wines from the estate blocks, which are in turn melded into the final Estate Chardonnay.

The orchestration of different yeasts coupled with sur lie aging in stainless steel tanks as well as French oak barrels of different ages, toast levels and origins create an array of unique wines. ”

*Serafina*  
VINO E CUCINA

# CABERNET SAUVIGNON

Caymus Vineyards



USA

CALIFORNIA



“ Caymus Vineyard is renowned for their superb Cabernet Sauvignon (among other things) and have developed new techniques that add richness, flavor and characteristics that cannot otherwise be achieved. Known as "hang time", the grapes are left unusually long on the vine even risking the harvest in the event of an early winter. This technique helps to enhance color, ripen the tannins in the wine, and develop deep, rich flavors, textures, and complexity in the wines.

Other vineyard management techniques used include crop thinning, thus allowing sunlight to reach the grapes, and delayed harvesting to allow for final ripening, allowing Caymus to produce superb, ultra-premium wines.

Caymus Vineyards is in the center of the Napa Valley.

Primary production is Cabernet Sauvignon grown on low- fertility soils on both the valley floor and the mountains that surround the valley. Attention to viticulture details, some dry farming, high-density plantings (with some blocks spaced as close as meter x meter), thinning of the yield, along with healthy vines and harvesting at an elevated degree of ripeness – all these elements produce a unique and singular style of Cabernet.

”

*Serafina*

VINO E CUCINA





USA

CALIFORNIA



# CABERNET SAUVIGNON

Serafino

“

For more than four decades, St. Francis Winery & Vineyards have reflected the finest mountain and valley vineyards in Sonoma County. Founder, Joe Martin, fell in love with Sonoma Valley and established St. Francis Vineyard in 1971, planting 22 acres of Chardonnay and the first 60 acres of Merlot in Sonoma Valley.

After achieving great success as a grower, Joe opened his own winery in 1979 with his business partner Lloyd Canton. Currently they own 400 acres of Certified Sustainable estate vineyards in Sonoma Valley and Russian River Valley, each with varying compositions of loam, clay and volcanic soils. They also nurture long-term relationships with top Sonoma County grape growers, giving the Winery access to some of the region's most coveted old vines Zinfandel and other varietals from acclaimed vineyards. Even the fruit for the Sonoma County Cabernet Sauvignon comes from estate vineyards in the Sonoma and Russian River Valleys, as well as from growers in Sonoma County's other top appellations, including Dry Creek Valley and Alexander Valley.

Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine. All grapes are gently de-stemmed before cold soaking for two days to extract optimal color and flavor. The fruit is fermented in separate lots, allowing each lot to be individually and distinctly creaked before being aged in French oak barrels, 20% new. The wines are kept 18 months in barrel before final blending.

”

*Serafina*

VINO E CUCINA

# PINOT NOIR

Etude



USA

CALIFORNIA



“ The Etude Carneros Pinot Noir is a true reflection of the winery’s estate vineyard, Grace Benoist Ranch. A blend of the best grapes from individual vineyard parcels on the Ranch, this wine tells the story of a particular vintage from a unique place. The Etude Carneros Pinot Noir hails from the estate vineyards tucked away in the far

Northwest corner of the Carneros appellation, just on the Southwest corner of Sonoma. Unlike most of Carneros, which is largely uplifted bay bottoms with soils composed of clay, the soils at Grace Benoist Ranch are variations of soils influenced by volcanic origin. Combining these well-drained, rocky upland soils with the extreme western location closer to the Pacific Ocean and San Pablo Bay make this site an ideal place to grow Burgundian varieties.

The vineyard parcels at Grace Benoist Ranch conform to the various soil types and the changing contours of the Ranch topography. Individual vineyards average only eight acres in size and spacing is dense to ensure low per vine yields of fully concentrated fruit. Grace Benoist Ranch is farmed to Etude’s exacting standards, using environmentally sound viticultural practices.

The Ranch is sustainably farmed and certified by the California Sustainable Winegrowing Alliance as well as Fish Friendly Farming. ”

*Serafina*

VINO E CUCINA



# CHABLIS 1ER CRU

Montmains



FRANCE

BOURGOGNE



“ 100% Chardonnay Vines over 62 years old Average production: 8000 bottles per year Sustainable culture – Aging in 500-liter oak for 5 months with very light filtration, no yeast added. Alcoholic fermentation in thermoregulated stainless tank at 22°C.

This Chablis Premier Cru was born in the heart of lush Burgundy. The vineyards are among the oldest in France. The sediments in the soil of large quantities of *exogyra virgula*, i.e. fossilized oysters, give the unique and particular character found in the wines.

Also important is the presence of the Serein River which contributes to the presence of minerals and nutrients in the soil, useful for the luxuriant growth of plants; the southern exposure of the vineyards is perfect, which guarantees the constant presence of sunlight between the rows. ”

*Serafina*

VINO E CUCINA



FRANCE

LOIRE VALLEY



# SANCERRE

## Les Vignes du Baron

“ Les Vignes du Baron from Château De Thauvenay Sancerre is produced from sustainably grown Sauvignon Blanc wine grapes grown on rocky and chalk soils.

Château de Thauvenay's story started almost 250 years ago when Pierre Perrinet started the construction of the emblematic castle, which remains still to this day.

However, it was until 1819, that the vines arrived at this place thanks to Count of Montalivet, who served as Defense Minister under Napoléon.

This estate has been producing wine for more than 200 years ago. Sancerre is an appellation located in the eastern part of the Loire Valley.

This appellation produces also red and rosé, but it's undoubtedly the white Sancerre the flagship style of the whole region, being a Sauvignon Blanc stronghold in France's Loire Valley, known for delicious dry white wines with beautiful texture and refreshing acidity. Finally, Château De Thauvenay is part of the Bollinger house, famous Champagne Maison since 1829. ”

*Serafina*

VINO E CUCINA



# BORDEAUX

## Chateau Blaignan



FRANCE

GIRONDE



“ The estate is made up of 49% Cabernet-Sauvignon, the king of the Médoc grape variety, and 51% Merlot, perfectly adapted to the texture of the soil, after vinification, the cuvée is aged between 14 and 16 months in vats and barrels. The high potential of the vineyard is based on the characteristics of its clay-limestone soil whose sedimentation dates to the Quaternary era and on the variety of exposures and reliefs, two mounds 40 meters high. The Médoc is bordered to the east by the Gironde estuary and to the west by the immense pine forest which separates it from the Atlantic Ocean and protects it from sea winds: the Médoc vineyard benefits from a mild and humid oceanic climate and exceptional terroirs.

About 100 km long, the Bordeaux Wine Route in the Médoc extends from the town of Blanquefort, on the edge of the Bordeaux agglomeration, to Saint-Vivien-de-Médoc, near the Pointe de Grave. Take the departmental road 2 (D2) and cross the six communes that make up the Haut-Médoc AOC in the south (Margaux, Pauillac, Saint-Julien, Saint-Estèphe, Moulis-en-Médoc, Listrac-Médoc) before reaching the vineyards of the Médoc appellation, which are concentrated in the north of the peninsula. ”

*Serafina*

VINO E CUCINA



FRANCE

PROVENCE



# WHISPERING ANGEL

Château d'Esclans

“ Made from Grenache, Cinsault and Rolle (Vermentino) varietals, Whispering Angel is made from grapes sourced from amongst the choicest vineyards in the vicinity of the Esclans Valley and nearby in the Cotes de Provence region. Harvesting is conducted during the nighttime to avoid the heat of the day and to keep the crop fresh.

Upon arriving in the Cellars, grapes are sorted for both health and quality through Optical Eye Sorting ensuring that the grapes, ultimately selected, are assessed accurately in terms of overall quality.

Château d'Esclans, a magical property, is situated in the heart of Provence, northeast of St. Tropez overlooking La Vallée d'Esclans (the Esclans Valley) with the Mediterranean coast in the faint distance.

The vision of Sacha Lichine (Founder) with his acquisition of the Château in 2006 was to create the greatest rosés in the world igniting the “Rosé Renaissance”. Sold in over 100 countries, these rosés are enjoyed globally from London to the Hamptons, and from St. Barth's to the Swiss Alps, being today's worldwide reference for Provence rosé. ”

*Serafina*

VINO E CUCINA





ARGENTINA

# MALBEC

El Enemigo



“Translated as the “enemy”, the wines of El Enemigo are an attempt by winemaker, Alejandro Vigil, and the historian, Adrianna Catena to capture the era when European immigrants first settled in Argentina. These settlers sought to make wines as fine, and finer, than those of their old homeland.

The other goal was to meld modern winemaking techniques with older traditions, like fermenting with ambient yeasts in cement tanks, as they did for a portion of this wine. El Enemigo Malbec has 10% Cabernet Franc and fermented with 50% full clusters and indigenous yeasts, then matured in oak barrels for 15 months. The oak is perfectly integrated into the fruit, and the wine comes through as floral and fruit-driven, elegant, with moderate ripeness, focused and clean flavors and very round tannins. El Enemigo is produced at Besa, located in the Vista Flores district in Tunuyán, Mendoza. The facility is named for the unique aspect of Mendoza’s high-altitude winemaking region nestled in the foothills of the Andes Mountains. Malbec earned fame as one of the original five main Bordeaux wine grape varieties.

Currently, Malbec is the star grape of Argentina. It is thought that the grape was first brought to Argentina from France in the 1850s by Michel Pouget, firmly established shortly after that, becoming a star! By 1936, Malbec and Petit Verdot were the most widely planted fine varieties in Argentina, their blend considered the ultimate in refinement and aging potential. ”

*Serafina*

VINO E CUCINA



ARGENTINA

# MALBEC

Antigal Uno



“ The region Valle de Uco is where the best wine grapes are produced in Mendoza. The climate has big amplitude in temperatures, warm days, cool nights, something that is very good to produce good quality grapes.

Vinification: Selection of bunches.

Tanks filled by gravity. Fermented with indigenous yeast and skin maceration for 20 days with delestage and pigeage.

Complete malolactic fermentation, concrete, and oak aging. ”

*Serafina*  
VINO E CUCINA



# SAUVIGNON BLANC

Marlborough



NEW ZEALAND



“ Located in the Awatere Valley, Marlborough, Yealands Family Wines produces award-winning wines in harmony with nature. Holding this philosophy at the heart of their craft has seen Yealands Family Wines lead the world in sustainable winegrowing. But most importantly, it means producing great tasting wines which don't cost the earth. The climate is influenced heavily by the ocean that makes up the northern and eastern boundaries of the region. Intense sunlight during the day is cooled by ocean winds, contributing to the diurnal temperature shift that extends the growing season in the Awatere Valley. Vinification: Carefully selected parcels of Sauvignon Blanc from our Seaview Vineyard in the Awatere Valley were used to craft this wine. The parcels were harvested individually over a two-week period. At the winery, the fruit was crushed, destemmed, and gently pressed. The juice was cold settled for 72 hours, after which the clear juice was racked off, followed by a long cool fermentation in stainless steel to capture and enhance the fruit flavors. Each of the individual parcel was fermented separately using a range of selected yeasts, after which the wine was blended, stabilized and filtered in preparation for bottling. ”

*Serafina*  
VINO E CUCINA

# SAUVIGNON BLANC

Cloudy Bay



NEW ZEALAND



“ Cloudy Bay Sauvignon Blanc fruit comes largely from vineyards planted in Wairau Valley’s Rapaura, Renwick and Brancott Valle, Marlborough’s sub-regions. The area’s warm, dry maritime climate and free-draining gravelly soils are perfect for Sauvignon Blanc. In 1983 David Hohnen tasted his first Marlborough Sauvignon Blanc. Captivated by its intensity, he began a journey to bottle the essence of Marlborough and share it with the world. He and winemaker Kevin Judd launched Cloudy Bay in 1985 to international acclaim, with a Sauvignon Blanc that put New Zealand wine on the map. Cloudy Bay’s legacy began in Marlborough with Sauvignon Blanc and now includes Chardonnay, Pinot Noir and Pelorus méthode traditionnelle. Fruit from each vineyard ferments separately before blending, a critical step in maintaining Cloudy Bay’s famous consistency. Rather than blending to make more wine, the winemakers carefully select the right grapes (from over 90 batches) for each year’s wine.

This means the quantity may change, but never the quality. ”

*Serafina*  
VINO E CUCINA



# MOSCATO

Spumante Dolce

“ The Moscato come from a mass selection of the best plants chosen over the years and which today represent a heritage of biodiversity and quality of inestimable value. At the end of the harvest, a soft pressing is carried out to extract only the aromatic flower must, which is kept in steel tanks at a temperature of -2 °C.

After fermentation at a controlled temperature, when the wine reaches a low alcohol content, it is micro-filtered and bottled, to preserve all its characteristic aromatic fragrance. ”



ITALY

VENETO



*Serafina*  
VINO E CUCINA



ITALY

LOMBARDIA



# FRANCIACORTA

Brut Blanc de Blanc Mirabella

“ Chardonnay 80%, Pinot Blanc 20%, the grapes come from all the vineyards of the company, located in the municipalities of Paderno, Franciacorta, Passirano, Camignone, Cazzo SM, Provaglio d'Iseo and Rodengo Saiano, whose soil is morenic of glacial origin.

Average age of the vines: 26 years. Manual harvested, only of healthy and perfect bunches ripening collected in small, perforated crates.

Vinification: Soft pressing with very low yields (65%) and separation of the musts into three fractions.

Fermentation with selected yeasts at temperature-controlled in cement tanks.

Tirage: In the spring following the harvest.

Refinement: Minimum 24 months on the lees in the bottle e at least 3 months after disgorgement. ”

*Serafina*

VINO E CUCINA



# PROSECCO

Fantinel Riserva



ITALY

FRIULI  
VENEZIA  
GIULIA



“Hand-harvested and visually selected grapes undergo the crushing-destemming process, but not the pressing one, in order to extract, just through a static draining, the free-run juice (30% by the draining); the must is directly introduced in small “autoclave” (stainless steel tanks) for the fermentation and sparkling process with selected natural yeasts (Charmat Method - 120 days). It comes from Friuli Venezia Giulia, northeastern Italy. It covers a large area of land between the Italian Alps and the Adriatic Sea, catering to a wide range of wine styles made from both local and international grape varieties. The climate is shaped by the presence of both the sea and the mountains.

The sea provides temperature moderation throughout the year, reducing the seasonal temperature variation and giving a sunny yet cool ripening period in late summer and autumn. The mountains in the north provide shelter from cold winds from Siberia, and the region’s various rivers have deposited nutrient-rich soils across the land, although these are far from homogenous.”

*Serafina*  
VINO E CUCINA



ITALY

FRIULI  
VENEZIA  
GIULIA



# PROSECCO ROSÉ

Fantinel Riserva

“ This Brut Rosé is 87% Pinot Nero, 13% Chardonnay coming from a gravel soil type. Fermentation in stainless steel vats at controlled temperature. Re-fermentation in autoclaves (stainless steel tanks) for 4 months (Charmat method). The Friuli Venezia Giulia region, northeastern Italy covers a large area of land between the Italian Alps and the Adriatic Sea, catering to a wide range of wine styles made from both local and international grape varieties. The climate is shaped by the presence of both the sea and the mountains.

The sea provides temperature moderation throughout the year, reducing the seasonal temperature variation and giving a sunny yet cool ripening period in late summer and autumn. The mountains in the north provide shelter from cold winds from Siberia, and the region's various rivers have deposited nutrient-rich soils across the land, although these are far from homogenous.

These vineyards are located on an alluvial plain, in the center of Friuli, between the mountains and the sea. The wines produced in this area have wide bouquet and aromas and are fresh fruity and elegant. ”

*Serafina*

VINO E CUCINA