



VERO



CATALOGUE



VERO USA

With headquarters in both Rome and Houston, we began as an importer and distributor of agri-food and wine products in the USA, focusing on selecting only high-quality Italian products for export and distribution.

We primarily operate in Texas and the Southeastern United States, managing all services related to FDA label creation and corporate FDA registration for our client companies. Our goal is to make products suitable for sale in large-scale distribution channels, retail stores, and the food service industry.

We have also expanded our business to other sectors, bringing the best of Made in Italy to the USA.

www.verousa.us





Antonelli San Marco spans 175 hectares in the Montefalco DOCG zone. With 50 hectares dedicated to vines, the estate primarily cultivates native varieties such as Grechetto, Trebbiano Spoletino, Sangiovese, and Sagrantino. The clayey, limestone-rich soils exhibit diverse geological origins, ranging from deep to skeletal, imparting intense and varied nuances to the wines.

The underground winery employs gravity-fed winemaking, minimizing environmental impact while ensuring optimal quality control through organic practices. This meticulous approach allows for the production of wines that express the unique characteristics of the terroir, reflecting the estate's commitment to excellence in winemaking, being renowned for producing elegant, well-balanced wines. They primarily grow native varieties, including Grechetto and Trebbiano Spoletino for whites, and Sangiovese and Sagrantino for reds. The vineyards are planted on the upper slopes at an average altitude of 350 meters, with the valleys reserved for arable crops.

The vineyards average around 15 years in age, with the oldest Sagrantino vines reaching 30 years.



Umbria

REGION: UMBRIA

ANTONELLI SAN MARCO

TREBBIANO SPOLETINO SPOLETO DOC

WHITE WINE

It boasts an intense straw yellow color with hints of gold. The nose delivers a powerful and lasting impression, showcasing both fruity and floral notes; you can expect to detect almond and hawthorn blossom alongside citrus and tropical fruit, finished off with a subtle spiciness.

On the palate, this wine is structured and exceptionally flavorful. It features a pronounced acidity typical of Trebbiano Spoletino, creating a remarkable harmony with its other components. The wine's excellent persistence ensures a delightful alignment of flavors and aromas, making for a truly memorable tasting experience.

GRAPES VARIETALS:

Trebbiano Spoletino

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml



VERO USA | ITALIAN WINE IMPORTER

BAIOCO UMBRIA SANGIOVESE IGT

RED WINE



This fresh and youthful Sangiovese from Umbria is a delightful wine to enjoy with any meal. It presents a brilliant ruby red color, while the nose bursts with fruity and floral aromas, featuring notes of cherry and red fruits. On the palate, it is lively and well-balanced, culminating in a pleasant and refreshing fruity finish.

The wine undergoes fermentation with the skins for about two weeks, followed by several months in stainless steel tanks and then in the bottle.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

MONTEFALCO ROSSO DOC

RED WINE



This traditional wine features a blend of Sangiovese and the typical red grape from Montefalco. It showcases a ruby red color and offers an intense, fruity aromatic profile with notes of cherry and wild berries. On the palate, it is dry, balanced, and well-structured. The freshness from the Sangiovese contributes to its excellent drinkability.

Each grape variety is fermented separately, with skin contact and maceration lasting about 2-3 weeks. After blending, the wine ages in large oak barrels for at least 9 months, followed by static clarification in cement vats.

GRAPES VARIETALS:

Sangiovese, Sagrantino and Montepulciano

ALCOHOL CONTENT: 14.5%

NET CONTENT: 750 ml

MONTEFALCO SAGRANTINO DOCG

RED WINE



This traditional wine from Montefalco is crafted exclusively from Sagrantino grapes, which have been cultivated for centuries on the slopes of the Umbrian hills.

Known for its exceptional structure and longevity, the wine displays an intense ruby red color.

The nose is rich and powerful, exuding ethereal complexity with characteristic notes of fruit and aromatic herbs, including citrus, cherry, wild berries, mint, and oregano. On the palate, it is robust, featuring firm and well-integrated tannins. This wine truly flourishes with extended bottle aging.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml

CONTRARIO UMBRIA ROSSO IGT

RED WINE



This wine offers a fresh and innovative interpretation of the typical red grape from Montefalco, cultivated and vinified to create a young, enjoyable, and highly drinkable expression.

It showcases a dense ruby red color and presents a rich, intense nose with prominent notes of citrus and wild berries, complemented by subtle hints of aromatic herbs.

On the palate, it is elegant and fresh, finishing with a persistent and fruity aftertaste.

GRAPES VARIETALS:

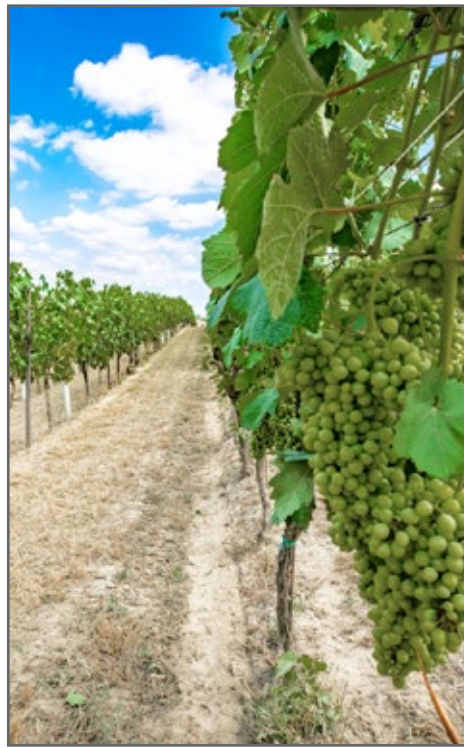
Sagrantino

ALCOHOL CONTENT: 14.5%

NET CONTENT: 750 ml



For over a century, **Bersano** has been dedicated to preserving the land and its traditions in Piedmont. This family-run winery emphasizes the values of foresight, patience, and the joy of sharing wine at the table. Located in Nizza Monferrato, Bersano operates historic cellars and museums that celebrate Piedmont's winemaking culture. With 230 hectares across renowned regions like Langhe and Monferrato, the winery cultivates traditional grapes such as Barbera, Nebbiolo, Brachetto, and Moscato, ensuring quality through meticulous vineyard management and a short supply chain. Bersano's Cascine Bersano vineyards, resembling French Châteaux, consist of ten distinct production units that produce exceptional Cru and Riserva wines. Each bottle reflects a harmonious blend of tradition and innovation, honoring the rich heritage of Piedmont while looking toward the future.



BERSANO



Piemonte

REGION: PIEMONTE

BERSANO

4 SORELLE BARBERA D'ASTI DOCG

RED WINE



Barbera is a prominent grape variety from the Province of Asti, thriving in calcareous clay soils. Harvested in late September, the grapes undergo maceration in temperature-controlled steel fermenters before aging on fine lees. Aged for at least four months in stainless steel tanks, Barbera features an intense ruby red color with violet reflections and a fruity, floral nose of blackberry, fresh cherries, wisteria, sweet tobacco, and licorice. On the palate, it is full-bodied, dry, and fresh, with a balanced blend of spices and fruit. This versatile wine pairs well with stuffed pasta in ragu sauce, red meats, and medium-aged cheeses.

GRAPES VARIETALS:

BARBERA

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

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RED WINE

BADARINA BAROLO DOCG

Nebbiolo from Serralunga d'Alba (Loc. Badarina) is grown in calcareous soils and hand-harvested in early October. The wine undergoes skin maceration and is aged for at least 48 months in oak barrels, tonneaux, and bottles. It displays an intense red color with garnet highlights. The nose is complex, offering notes of blackberry, ripe red fruits, spices, and balsamic hints. On the palate, it's full-bodied, harmonious, and persistent. Ideal for pairing with wild game, red meats, rich dishes, and flavorful cheeses.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 14.5%

NET CONTENT: 750 ml

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RED WINE

CREMOSINA NIZZA DOCG

Barbera is a prominent grape variety from Nizza Monferrato, specifically Cremosina, Asti, thriving in calcareous, clayey, and sandy soils. Harvested in late September to early October, the grapes undergo maceration in temperature-controlled steel fermenters, followed by aging on fine lees. The wine is aged for at least 12 months in oak barrels and six months in the bottle. It features an intense ruby red color with purple reflections and a complex nose of blackberry and ripe red fruits, along with spicy and balsamic notes. Strong and harmonious on the palate, it pairs well with substantial first courses, red meats, and medium to long-aged cheeses.

GRAPES VARIETALS:

Barbera

ALCOHOL CONTENT: 14.5%

NET CONTENT: 750 ml

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MIRAGE GAVI DEL COMUNE DI GAVI DOCG

WHITE WINE

Cortese, a distinguished grape variety from the Gavi region in Alessandria, grows in calcareous clay soils. The grapes are manually harvested in late September and gently pressed, with fermentation occurring in stainless steel tanks at low temperatures. The wine features a bright straw yellow color with greenish reflections. Its fragrant nose offers floral notes and intense aromas of pineapple and peach. On the palate, Cortese is fresh, harmonious, and elegant, with a fruity, persistent finish. This wine is an excellent aperitif and pairs beautifully with appetizers, seafood, and fish dishes, making it a refreshing choice for any occasion.

GRAPES VARIETALS:

Cortese

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER



NIRVASCO BAROLO DOCG DEL COMUNE DI SERRALUNGA D'ALBA

RED WINE

Nebbiolo from Serralunga d'Alba, Monforte d'Alba, and La Morra in Cuneo, thriving in calcareous clay soils with sandy silt components. Hand-harvested in early October, the grapes undergo maceration in temperature-controlled steel fermenters, followed by aging on fine lees and a minimum of 36 months in large oak barrels and bottles. The wine showcases a garnet red color with light orange hues and an intense nose of spices and ripe fruit. The palate reveals rich flavors with soft tannins, hints of leather, licorice, and pepper, complemented by dried violet and ripe plum notes. This Nebbiolo pairs beautifully with wild game, red meat, elaborate main courses, and flavorful cheeses, exemplifying the elegance of Italian wine.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

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PAISAN NEBBIOLO D'ALBA DOC

RED WINE



Nebbiolo d'Alba is grown in calcareous, clay-silt soils and hand-harvested in early October. After skin maceration in steel fermenters and aging on fine lees, the wine matures for 12 months in large oak barrels and 6 months in the bottle. It has an intense red color with garnet reflections, offering aromas of spice, underbrush, and cooked fruit. On the palate, it is harmonious with notes of ripe plums, dried figs, and leather, and a long, persistent finish. It pairs well with elaborate first courses, risottos, meats, and medium-aged cheeses.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

MANTICO BARBARESCO DOCG

RED WINE



Nebbiolo, sourced from various towns in Barbaresco, flourishes in calcareous clay soils. The grapes are harvested in early October and undergo maceration in temperature-controlled steel fermenters, followed by racking and aging on fine lees to facilitate malolactic fermentation. After a minimum of 18 months aging in large oak barrels and bottles, the wine develops an intense garnet red color. On the nose, it showcases maraschino cherry notes that evolve into currants, cocoa, and violet, with a final touch of tar. The palate offers a rich, persistent flavor with soft tannins, hints of leather, licorice, and pepper, complemented by dried violet and ripe plum notes. This wine pairs wonderfully with wild game, red meat, elaborate main courses, and flavorful cheeses.

GRAPES VARIETALS:

Nebbiolo

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

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The Valentini family has been connected to the City of Montefalco by history and personal experiences for over one century.

In 2002, the Valentini tradition continues in the new generation revitalizing the environmental and cultural heritage and creating **Bocale**, a winery built on the enduring passion for wine passed down through generations.

The productions of Montefalco Rosso and Montefalco Sagrantino stand as authentic expressions of an innovation within tradition, blending the fruits of nature with the perfection and simplicity of human gestures.

Central to Bocale's winemaking philosophy is the respect given to environmental cycles and the handcrafted process that makes the wine such a natural product full of personality.



REGION: UMBRIA

BOCALE

TREBBIANO SPOLETINO DOC

WHITE WINE

Trebbiano Spoleтино is prized for its elegance and remarkable aging potential. Crafted exclusively from indigenous vines, it undergoes meticulous vinification with cold maceration and natural yeast fermentation. After maturing in stainless steel for six months, it develops a complex profile of citrus, peach, and spicy nuances. This straw yellow wine with green reflections pairs perfectly with velvety vegetable soups, saffron risotto, white meats, fish, and fresh cheeses. Enjoy it chilled at around 12°C to savor its refreshing, saline finish and versatile food pairing capabilities.

GRAPES VARIETALS:

Trebbiano Spoleтино

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml



VERO USA | ITALIAN WINE IMPORTER



RED WINE

MONTEFALCO
SAGRANTINO DOC

Crafted from Sagrantino grapes, this wine combines aromatic richness with structural elegance, reaching its peak with optimal aging.

In appearance, its profound ruby red color, tinged with violet, captivates the eye.

On the nose, notes of blackberries, currants, and Mediterranean maquis are complemented by hints of spice and vanilla.

On the palate, it offers a well-defined structure with velvety tannins and a lingering finish.

Pair with pasta, gnocchi in Sagrantino sauce, roasts, grilled meats, and aged cheeses. Serve between 18°C to 20°C for an elevated dining experience.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15.5%

NET CONTENT: 750 ml

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RED WINE

MONTEFALCO ROSSO
DOC

Typical Umbrian wine with great versatility, which can match the complexity of a great wine with freshness and drinkability.

Its appearance presents a captivating ruby red hue adorned with delicate violet reflections.

Floral notes mingle with ripe cherries and spice on the nose.

On the palate, it boasts a balanced structure with gentle tannins and lingering persistence.

This wine serves as an ideal accompaniment for pasta dishes, soups with legumes, succulent red meats, tender poultry, cold cuts and a selection of cheeses.

Best enjoyed when served at a temperature of approximately 18°C.

GRAPES VARIETALS:

Sangiovese, Sagrantino, Merlot and Colorino

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml

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In 1993, Armando and Albina Cimolai, along with their daughter Ivana, transformed their love for their homeland into "**Borgo delle Rose**," a 400-hectare estate at the foot of the Carnic Prealps. Seventy hectares are dedicated to vineyards. The estate, known for its stony, well-drained "Magredi" soils, enjoys an ideal microclimate with winds mitigated by Adriatic Sea breezes, allowing the vines to thrive.

Borgo delle Rose wines capture the essence of their unique environment, offering flavors that reflect the area's character. The estate's exceptional location, combined with skilled winemaking and expert oenologists, results in wines perfect for sharing and convivial moments. Borgo delle Rose merges tradition with modern inspiration, producing versatile wines that pair well with a variety of foods, embracing both classic and innovative combinations.

Quality: a value deeply-rooted in the love for our land.



Borgo delle
Rose



REGION: FRIULI

BORGIO DELLE ROSE

**MERLOT
IGT**

RED WINE



After the stalks are removed, the grapes are placed in fermentation tanks where maceration begins. The grapes are cooled for 3 days and then left to ferment at 22-24°C, with frequent stirring throughout the day. Malolactic fermentation is developed using the co-inoculation technique, and the maceration process continues for 10-12 days. The wine is refined in steel tanks for 4-5 months and then aged in the bottle for an additional 4-5 months. The aroma is rich with berries, ranging from small forest fruits to cherries, with a slight hint of spices. On the palate, the wine is well-structured, delicate yet intense, fine, and elegant.

GRAPES VARIETALS:

Merlot

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

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SAUVIGNON FRIULI DOC GRAVE

WHITE WINE



After the stalks are removed, the grapes undergo a cold maceration process for 36 hours at 5°C (cryomaceration) before being gently pressed. The clear must is then fermented at a controlled temperature between 14 and 15°C. Both fermentation and refinement take place in steel tanks with periodical "batonnage" (lee stirring). The wine is refined in steel and aged in the bottle for 2-3 months, allowing its flavors to develop.

The aroma is a well-balanced blend of pineapple, elderberry, and broom. On the palate, the wine's strong personality shines through its freshness, delicate salinity, and wonderful clarity.

GRAPES VARIETALS:

Sauvignon

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

PINOT GRIGIO DOC

WHITE WINE



After the stalks are removed, the grapes are gently pressed. The clear must then undergoes alcoholic fermentation at a controlled temperature between 14 and 16°C. Refinement takes place in steel tanks with periodic "batonnage" (lee stirring), followed by 2-3 months of bottle aging to allow the flavors to mature.

The aroma is very fruity, predominantly featuring apple and pear notes. On the palate, the wine has a very personal character with pronounced acidity and a pleasant, lingering finish with fresh notes.

Pinot Grigio is excellent as an aperitif and pairs well with a variety of dishes.

GRAPES VARIETALS:

Pinot Grigio

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

**PROSECCO EXTRA DRY
DOC****SPARKLING WHITE WINE**

The grapes are harvested early to maintain high acidity and ensure freshness. After being lightly pressed, the clear must undergoes alcoholic fermentation in temperature-controlled steel tanks. Following fermentation, the basic wines are stabilized and transferred to a pressure tank for a second fermentation process, essential for developing the Spumante style. The aroma begins with an elegant hint of acacia flowers and develops into a pronounced note of apples. On the palate, the Prosecco is pleasant and harmonious, offering excellent balance and a sapid quality.

GRAPES VARIETALS:

Glera, Pinot Grigio

ALCOHOL CONTENT: 11.5%**NET CONTENT:** 750 ml

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Il Vini di Maremma established in 1954 near Grosseto, is one of the first cooperatives in Tuscany's Maremma region. Founded by a small group of passionate winemakers, it has grown into a leading enological reality, thanks to ongoing professional development, advanced agricultural practices, and refined winemaking techniques. Today, with about 230 members, the cooperative supports its growers through continuous training, aiming for excellence in every bottle.

The winery focuses on tradition while maintaining a strong commitment to environmental sustainability. The winery produces over 30 varieties of wine from grapes grown across more than 380 hectares of vineyards in the Grosseto area, including coastal and hillside regions. All the wines are crafted at the historic location in "Il Cristo," reflecting the unique characteristics of the Maremma terroir.



REGION: TOSCANA

CANTINA 'I VINI DI MAREMMA'

ALBARESE MAREMMA TOSCANA DOC

RED WINE



The wine undergoes fermentation in stainless steel with skin maceration at controlled temperatures, followed by aging in French oak barrels, concrete vats, and three months in the bottle. It presents a ruby red color with violet reflections. The aroma is intense, with fresh red fruits and aromatic herbs, while the palate is well-structured, soft, and balanced, with a long finish. Serve at 14-16°C, pairing it with roasted meats, game, red meats, and aged cheeses. It can be enjoyed now or aged up to five years in cool, dark storage conditions.

GRAPES VARIETALS:

Sangiovese, Syrah, Merlot

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

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TRAMONTO DI MAREMMA BIANCO TOSCANA IGT

WHITE WINE



This Maremma coastal wine is a blend of typical grapes from the area. After soft pressing, it ferments at controlled temperatures and ages for three months on fine lees in stainless steel, followed by two months in the bottle. It displays a straw-yellow color with golden hues, offering floral and white fruit aromas. On the palate, it's fresh with good sapidity and persistence. Serve at 10-12°C, pairing well with soups, vegetable pastas, white meats, fresh cheeses, charcuterie, and fish. Enjoy now or within three years when stored in cool, dark conditions.

GRAPES VARIETALS:

Trebbiano, Malvasia, Ansonica and Vermentino

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

TRAMONTO DI MAREMMA VERMENTINO TOSCANA IGT

WHITE WINE



This Vermentino from the coastal Maremma region undergoes soft crushing, cold decantation, and temperature-controlled fermentation, followed by three months on fine lees in stainless steel and two months in the bottle. Brilliant straw-yellow in color, it offers a fragrant, fruity aroma with hints of thyme, sage, and honey. On the palate, it's fresh, lively, and pleasantly savory. Serve at 10-12°C, ideal as an aperitif or paired with fish, soups, light white meats, vegetables, and fresh cheeses. Enjoy now or within three years when stored in cool, dry, dark conditions.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

TRAMONTO DI MAREMMA ROSATO TOSCANA IGT

ROSÈ WINE



This rosé, made from Sangiovese grapes along the Maremma coast, undergoes soft crushing and brief skin contact before cold decantation and fermentation at controlled temperatures. It is aged for three months on fine lees in stainless steel and two months in the bottle. The wine has a bright salmon-pink color, with an intense aroma featuring delicate floral and fruity notes. On the palate, it is fresh with ripe red fruit flavors and a refined minerality. Served at 10–12°C, it's ideal as an aperitif or paired with fish dishes, vegetables, risottos, fresh and medium-aged cheeses, charcuterie, and white meats. Best enjoyed now or within two years when stored in cool, dark conditions.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

TRAMONTO DI MAREMMA ROSSO TOSCANA IGT

RED WINE



This wine, produced along the coastal area of Maremma, is a blend of red grapes. Fermented in stainless steel with skin maceration at controlled temperatures, it is aged for 4–6 months in cement vats and an additional 3 months in the bottle. The wine features a bright ruby red color, with clean aromas of red fruits and underbrush. On the palate, it is balanced, with pleasant freshness, soft tannins, and subtle mineral notes. Best served at 16–18°C, it pairs perfectly with charcuterie, pasta with meat or vegetable sauces, grilled meats, pecorino cheese, and oven-baked vegetables. Suitable for drinking now or within four years if stored in cool, dark conditions.

GRAPES VARIETALS:

Sangiovese, Syrah, Cilieggiolo

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

**TRAMONTO DI MAREMMA
SANGIOVESE TOSCANA IGT****RED WINE**

This Sangiovese from the Maremma coast is vinified in stainless steel with skin maceration at controlled temperatures. It is aged for four months in cement tanks and three months in the bottle. The wine showcases a vibrant ruby red color and offers a broad, clear aroma with floral and red fruit notes. On the palate, it is warm and concentrated, with balanced tannins and a pleasant freshness. Served at 16-18°C, it pairs well with charcuterie, crostini, pasta with meat or vegetable sauces, grilled or stewed red and white meats, and pecorino cheese. Best enjoyed now or within four years when stored in cool, dark conditions.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 13.5%**NET CONTENT:** 750 ml



The history of the **Briziarelli** as an agricultural company begins in Umbria in the early twentieth century, thanks to the vision of Pio Briziarelli: a local entrepreneur, philanthropist, and man of great ambitions.

After establishing the Briziarelli furnaces, he chose to invest in the agriculture of the luxuriant Umbrian territory by acquiring land for cultivating crops, olive trees, grapes, and cattle breeding. Generations later, in 2000, the family selected the Montefalco area as a new project. Consequently, Briziarelli Cellars were established.

The wines are protected by an elegant personality combined with cleanliness and a pleasant drinking, in a context in which these elements cannot be taken for granted.

The wise listening of both the land and our customers guides us in our everyday activities.



REGION: UMBRIA

CANTINE BRIZIARELLI

VITRUVIO MONTEFALCO SAGRANTINO DOCG

RED WINE

Indulge in Umbria's most representative wine, renowned for its robust body and velvety tannins, echoing the region's lush terroir. With its intense ruby red color and deep purple hues, it exudes richness and depth.

On the nose, expect powerful balsamic notes and ripe red fruits, with subtle hints of spice and leather adding complexity.

The palate delights with enveloping tannins, balanced acidity, and a lingering finish, offering a truly pleasurable drinking experience.

Pair with aged goat cheeses, hearty legume soups, or rich meat-based dishes. Serve between 18-20 degrees Celsius for optimal enjoyment.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml



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DON BRIZIO UMBRIA IGT

WHITE WINE



In terms of appearance, it displays a radiant straw yellow color. The aroma unfolds with a captivating hint of banana, followed by vibrant citrus notes of grapefruit, cedar, lemon peel, and lime. Delicate floral undertones of jasmine and chamomile dance alongside hints of wild mint and sage.

On the palate, it reveals a harmonious interplay of fragrant acidity and pronounced minerality, offering an incredibly pleasant and immediate sensation.

Pair this wine with a summer lunch featuring mixed fried vegetables and fish, such as fried sage leaves, anchovy zeppoline, shrimp, and squid. For a delightful twist, serve it alongside grilled zucchini seasoned with fresh mint.

GRAPES VARIETALS:

Trebbiano, Viognier

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

DON BRIZIO UMBRIA IGT

RED WINE



Experience the delightful fusion of Sangiovese's red fruit notes with the gentle character of our international varietals.

In appearance, it reveals a captivating ruby red hue with subtle purple undertones.

The aroma tantalizes with hints of blackberry, plum, and black currant, where violet nuances take the forefront, followed by subtle notes of undergrowth and graphite.

On the palate, it offers a balanced and consistent experience echoing the aromatic profile, complemented by soft tannins.

Pair this incredibly versatile red wine with grilled or roasted pork, though its ultimate companion is found in sheep skewers.

GRAPES VARIETALS:

Sangiovese, Merlot and Petit Verdot

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

MONTEFALCO ROSSO DOC

RED WINE



Indulge in this harmonious Umbrian DOC red wine, known for its refreshing acidity and subtle salinity, making it incredibly drinkable.

With its bright ruby red appearance, it promises a delightful sensory experience.

The aroma reveals invigorating notes of sour cherries, plums, delicate flowers, and subtle spices, culminating in a graceful finish with a hint of licorice.

On the palate, the softness of Merlot blends seamlessly with Sangiovese's refined tannins, while moderate acidity and gentle salinity elevate the tasting experience.

Pair with comforting dishes like lasagna, stuffed pasta, or margherita pizza. Serve between 15 and 18 degrees Celsius for optimal enjoyment.

GRAPES VARIETALS:

Sangiovese, Merlot and Sagrantino

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

MONTEFALCO SAGRANTINO DOCG

RED WINE



Savor the excellence of Sagrantino grapes, meticulously chosen from top vintages. Intense and full-bodied, it exudes elegance and structure.

In the glass, it presents an intense ruby red hue with hints of orange.

On the nose, discover a complex bouquet of cooked red fruit, balsamic, leather, and spice notes.

The palate is greeted with refined tannins, balanced acidity, and a persistent finish.

Pair with hearty roasts or game dishes like pheasant, or indulge in liver-based delicacies. Serve at 18-20 degrees Celsius for optimal enjoyment.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml

L'AFFABILE UMBRIA ROSSO IGT

RED WINE



"Affabile" embodies simplicity, courtesy, and kindness, reflected in L'Affabile Rosso, a wine that combines freshness and savoriness. Its intense ruby red hue with violet hints sets the stage for a sensory journey.

The aroma offers robust notes of red fruits and a delicate hint of violet. On the palate, enjoy refreshing, rounded flavors with a balanced finish.

Pair with grilled pork or various dishes. Serve at 15-16 degrees Celsius to fully appreciate its charms.

GRAPES VARIETALS:

Sangiovese, Merlot, Cabernet Sauvignon

ALCOHOL CONTENT: 14.5%

NET CONTENT: 750 ml





Casa Divina Provvidenza a historic farm in Nettuno near Rome, was ceded by the Vatican State to the Cosmi family and has since been restored to its former glory by rediscovering native vines. It has a winemaking heritage in Lazio that spans over two centuries.

For three generations, the Cosmi family has devoted itself to cultivating grapes and producing high-quality wines. Following founder Pietro, Fernando and Agnese continued the work with the dedication and resilience of true farmers, building a company deeply rooted in tradition.

Their wines come exclusively from their own vineyards, where deep roots connect the past with the present. Each grape, rich in flavor and history, contributes to creating wines that embody the best of the land.

With every bottle, the Cosmi family's passion shines through aromas and flavors that release the full richness of their tradition and the unique character of their region.



Lazio



REGION: LAZIO

CASA DIVINA PROVVIDENZA

BREZA MARINA LAZIO IGT BIANCO

RED WINE



This wine is a blend, classified as I.G.P. Lazio Bianco. The grapes are harvested in the first decade of September from the Campoverde estate in Lazio, where the vineyards are planted with about 4,000 vines per hectare in sandy, well-drained soil rich in skeleton. The yield is around 100 quintals per hectare. The vinification process includes cryomaceration, preserving the fresh and aromatic qualities of the grapes. The wine is then bottled with a pleasant touch of pétillant. It is aged in stainless steel tanks to maintain its crisp and vibrant character. This wine is best served at 10-12°C to highlight its refreshing and lively flavors. Produced in the Terre di Nettuno region, it offers a perfect balance of elegance and freshness.

GRAPES VARIETALS:

Trebbiano giallo, Chardonnay

ALCOHOL CONTENT: 12%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

NEPTIANUS LAZIO IGT ROSSO

RED WINE

This wine is a Merlot and Syrah blend, classified as I.G.P. Lazio Rosso. It is produced by the Campoverde estate in Lazio, with the grapes harvested in the last decade of September. The vineyards are planted with about 4,000 vines per hectare in clay-loam soil, yielding around 100 quintals per hectare. The vinification process includes maceration on the skins to enhance color and flavor extraction, followed by aging in stainless steel tanks to preserve the wine's freshness. This red wine is best served at 16-18°C to fully appreciate its rich and balanced profile. Produced in the Terre di Nettuno region, it reflects the unique character of the local terroir.

GRAPES VARIETALS:

Merlot, Syrah

ALCOHOL CONTENT: 12%

NET CONTENT: 750 ml



CHARDONAY LAZIO IGT BIANCO

RED WINE

This wine is made from Chardonnay, classified as I.G.P. Lazio Bianco, and produced by the Campoverde estate in Lazio. The grapes are harvested in the second decade of August from vineyards with approximately 4,000 vines per hectare, planted in clay-loam soil. The yield is around 100 quintals per hectare, ensuring a balance between quality and quantity. The vinification process involves a 12-hour cryomaceration of the grapes to enhance aromatic intensity, followed by fermentation at controlled temperatures to preserve freshness and flavor. The wine is aged in stainless steel tanks, which maintains its crisp, vibrant character. This Chardonnay is best served at 10-12°C to fully appreciate its lively and refreshing qualities.

GRAPES VARIETALS:

Chardonnay

ALCOHOL CONTENT: 12%

NET CONTENT: 750 ml



**ANTICA FONTANA
LAZIO IGT ROSSO****RED WINE**

This wine is made from Cabernet Sauvignon, classified as I.G.T. Lazio Rosso. The grapes are harvested in the second decade of October from vineyards with around 4,000 vines per hectare, planted in clay-loam soil. The yield is approximately 70 quintals per hectare, ensuring concentrated and high-quality grapes. The winemaking process includes red fermentation with an extended maceration on the skins for 60 days, which enhances the depth and structure of the wine. It is then aged in barriques, allowing the wine to develop complexity and richness. It is recommended to serve it at a temperature of 16-18°C to fully enjoy its flavors and aromas.

GRAPES VARIETALS:

Cabernet Sauvignon

ALCOHOL CONTENT: 14%**NET CONTENT:** 750 ml



At the end of the twentieth century, **Cesarini Sartori's** family decided to abandon their previous job to realize their dream of country life and winemaking. With his background of electrotechnical engineer, Luciano Cesarini built one of the Europe's most advanced wineries in their hometown of Bastardo, a region with a rich viticultural history dating back to 1312.

Today Chiara and Alice Cesarini continue this dream in their agricultural company. Surrounded by 35 hectares of vineyards planted with Sagrantino, Sangiovese, Merlot, and Cabernet, the winery is nestled among medieval castles, creating a unique landscape. Their winery is designed to avoid synthetic chemicals and sulphites. They combine manual and mechanical vineyard work with advanced technology, ensuring harmony at every production stage. From cryo-maceration to micro-oxygenation, everything works together to create exceptional wines.



**CESARINI
SARTORI**
BASTARDO · ITALIA



REGION: UMBRIA

CESARINI SARTORI

ROSSOBASTARDO UMBRIA IGT

RED WINE



The wine with a goliardic name that represents the love for our country: Bastardo. Today, in the world, this wine symbolizes the desire to be together and encourages meetings, relationships and friendship.

It has a ruby color surrounded by a purple edge. On the nose, it offers animalistic scents, dusty potpourri, dark blackberry, black pepper and licorice which fade into nuances of cloves, coffee, vanilla and a minty note.

The palate is soft and clean with flavors of vanilla, blackberry, and black cherry, balanced by good acidity and a persistent finish. Perfect with red meats, game, and mature cheeses, even slightly spicy ones.

GRAPES VARIETALS:

Sangiovese, Merlot, Cabernet and Sagrantino Passito

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

GRECHETTO IGT UMBRIA

WHITE WINE

This soft and fragrant wine beautifully highlights the grapes of our region. It has a pale straw yellow color with bright, light gold reflections.

The bouquet evokes fresh wildflowers and chamomile, complemented by hints of banana, unripe pineapple, and almond. It offers a good balance of acidity, freshness, and persistence, with a savory note that enhances nuances of grapefruit, pineapple, and banana. The finish leaves a delightful almond aftertaste.

Fermentation and aging take place in steel, preserving the wine's vibrant character.

GRAPES VARIETALS:

Grechetto, Sauvignon Blanc

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml



TERRE BIANCHE MONTEFALCO ROSSO DOC

RED WINE

Modern winemaking technologies enable us to refine the Montefalco vine, resulting in a more contemporary wine that retains its unmistakable structure, tannins, and elegance.

It presents a ruby color with a purplish edge. The initial impact reveals animal notes, dusty potpourri, dark blackberry, black pepper, and liquorice, gradually evolving into hints of cloves, coffee, vanilla, and a refreshing menthol note.

On the palate, it delivers a smooth and vibrant combination of vanilla, blackberry, and black cherry, supported by good acidity and persistence. This foundation enhances its excellent sapidity, along with lingering notes of cloves.

GRAPES VARIETALS:

Sangiovese, Merlot, Cabernet and Sagrantino

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml





RIPENERE MONTEFALCO ROSSO DOC RISERVA

RED WINE

This wine embodies the intense character of Umbria. It showcases a vibrant ruby red color with subtle orange hues.

The nose features rich notes of black cherry in alcohol, complemented by flavors of tobacco, leather, cloves, rosemary, and a touch of cocoa. There's also a balsamic and citrus undertone that adds depth.

On the palate, it reveals elegant tannins, good flavor, and refreshing acidity. Flavors of black cherry, vanilla, bitter orange, and black pepper create a harmonious finish.

The blend ages for 12 months in wood, then faces a long refinement in bottle

GRAPES VARIETALS:

Sangiovese, Merlot, Cabernet and Sagrantino

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml



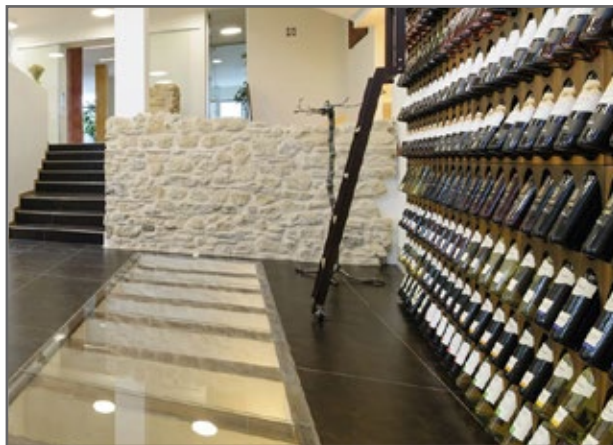


Citra is Abruzzo's largest winegrowing community with some three thousand families sharing a deeply ingrained code of values: respect for nature, intergenerational bonds, transmission of know-how from parent to child, and a time-honored ethic of production.

Citra Vini, founded in 1973, is the reference point of a geographical area where viticulture is a common practice. Citra gathers eight winegrowers associations of proven experience, which are all located in a territory with extraordinary potentials, the historic cradle of Montepulciano d'Abruzzo and Trebbiano d'Abruzzo.

Chieti is, in fact, the second Italian province and surely the first in the Abruzzi

Since its foundation, Citra's mission has been represented by the gathering of the most important grape varieties within the province of Chieti, whose wine production is region for the harvesting of grape



Abruzzo

REGION: ABRUZZO

CITRA

PALIO TERRE DI CHIETI IGT PASSERINA

WHITE WINE



This wine undergoes a light crushing and cold-press maceration, with the first-pressing must separated by gravity and fermented in stainless steel tanks at controlled temperatures. It displays a straw-yellow color with golden nuances and offers a delicate bouquet of pleasant fruit and refreshing citrus notes. On the palate, it is fresh and harmonious, featuring vibrant citrus and yellow fruit aromas. Perfectly versatile, this wine pairs well with all fish dishes, including sushi, as well as white meats and crudités, and it also makes an excellent aperitif.

GRAPES VARIETALS:

Passerina

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml - 1.5 lt

VERO USA | ITALIAN WINE IMPORTER

NODODIVINO PECORINO D'ABRUZZO DOC

WHITE WINE



Straw yellow colour with greenish tints. The aromatic profile is characterised by intense notes of mango, grapefruit, white peach and pineapple ending with pleasant notes of sage and basil. The taste proves to have great pleasantness where softness and savoriness are excellently integrated, giving this wine a perfect balance.

GRAPES VARIETALS:

Pecorino

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

NODODIVINO MONTEPULCIANO D'ABRUZZO DOC

RED WINE



The aromatic profile immediately reveals its bouquet of spices, the lively fruit of blackberry and plum, which give the wine great harmony and complexity. On the palate it immediately stands out for its character, where blackberry, plum and black cherry prevail, and then leaving room for notes of tobacco and clove. The good acidity is supported by tannins and smoothness, giving the taste the right liveliness and excellent persistence.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 14.5%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

**FERZO
TERRE DI CHIETI ABRUZZO
PECORINO DOC SUPERIORE**

WHITE WINE



The must is obtained by a gentle pressing of the grapes and after a short contact with the skins at a low temperatures (cold-maceration) it becomes clear.

Colour: straw-yellow with greenish tinges.

Bouquet: floral and balsamic with hints of acacia and sage overtones. Scents of tropical fruits and pineapple.

Taste: full-bodied with a good structure, a longlingering taste and pleasant mineral overtones.

Food pairing: ideal with seafood, shellfish and row fish. Excellent with hors d'ouvres, delicate courses, and white meats.

GRAPES VARIETALS:

Pecorino

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

**FERZO
MONTEPULCIANO D'ABRUZZO
DOC**

RED WINE



The picked grapes are traditionally vinified by a long maceration at a controlled temperature. Wine is racked off, pumped over and decanted into stainless steel tanks after the malolactic process.

Colour: intense ruby red with purple tints. Bouquet: elegant with black cherry and wild fruits scents, black pepper notes, cocoa and balsamic aromas.

Taste: full bodied and well balanced in accordance with the typical tannins of the Montepulciano wine but smooth and juicy. The aftertaste revels fruits jam with a complex and lingering finish.

Food pairing: first dishes with mushrooms and truffle, well with salami and seasoned cheeses.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

BISANZIO TERRE DI CHIETI IGT PECORINO

WHITE WINE



This wine undergoes a careful vinification process, beginning with the gentle pressing of the grapes at low temperatures. The resulting must is then decanted and fermented at a controlled temperature, which enhances the unique qualities of the grape variety. The wine presents a beautiful straw-yellow color with greenish nuances. Its bouquet is floral and balsamic, featuring hints of sage alongside delightful aromas of tropical fruits and pineapple. On the palate, it is fresh and flavorful, with underlying mineral notes that add complexity. This wine pairs wonderfully with seafood, shellfish, and raw fish, making it an excellent choice for hors d'oeuvres, delicate courses, and white meats.

GRAPES VARIETALS:

Pecorino

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

BISANZIO MONTEPULCIANO D'ABRUZZO DOC

RED WINE



This wine is traditionally vinified through a long maceration of the picked grapes' skins at a controlled temperature in stainless steel tanks. Frequent pumping over the marc enhances color extraction and aromatic development. It showcases an intense red color with light violet highlights and an aromatic bouquet featuring mulberry and sour cherry notes, along with hints of violet and spice. On the palate, it is full-bodied and well-structured, with smooth tannins that provide a pleasant, persistent finish. This wine pairs wonderfully with rich sauces, roasted meats, game, and seasoned cheeses, making it a versatile choice for an entire meal.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

CITRA "CORE" TERRE DI CHIETI PINOT GRIGIO TREBBIANO IGT

WHITE WINE



Light crushing and cold-press maceration of pressed grapes. Only the first-pressing must, which is separated by gravity, ferments at a controlled temperature in stainless steel tanks.

Colour: light straw-yellow.

Bouquet delicate and lightly fruity, white peach and pineapple hints.

Taste: Dry, fresh, elegant and harmonic.

Food pairing: Enjoy chilled on its own or paired with grilled shrimp, sushi and salads.

GRAPES VARIETALS:

Pinot Grigio, Trebbiano

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml - 1.5 lt

CITRA "CORE" MONTEPULCIANO D'ABRUZZO DOC

RED WINE



Grapes are traditionally picked and vinified by means of a maceration of the skins at a controlled temperature in appropriate stainless steel tanks. The must is frequently pumped over onto marc to ensure colour extraction and aromatic precursors. Colour: intense with black cherry and sour cherry hints, notes of violet. Bouquet: intense with black cherry and sour cherry hints, notes of violet. Taste: full-bodied with smooth tannins and persistent finish.

Food pairing: main courses containing rich sauces, roasted meat, game, cold cuts, seasoned cheeses.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml - 1.5 lt



Chiorri, was founded at the end of the 19th century in Sant'Enea, a small village a few kilometres from the centre of Perugia, in Umbria region, overlooking the enchanting landscape of the Tiber Valley. What defines the most the corporate culture is a deep sense of family in which the know-how, handed down from generation to generation, is interwoven with the Umbrian winemaking tradition, weaving the threads of the winery history. A perfect and indissoluble bond of tradition and territoriality that gives birth to excellent wines with Controlled Designation of Origin (DOC) of Colli Perugini and IGT Umbria.

Chiorri pays a special attention to its vineyards and cultivate them with respect to their own characteristics. They enjoy the favour of the hills which, due to their exposure, soil and weather conditions, are highly suited to wine production. The winery cultivates mainly indigenous wines of the territory, but also international ones: as for the white barried grapes, Grechetto, Malvasia, Pinot Grigio, Viognier and as for the red barried grapes, Sangiovese, Sagrantino, Merlot and Cabernet Sauvignon.



Umbria



REGION: UMBRIA

CHIORRI

ETESIA UMBRIA PINOT GRIGIO IGT

RED WINE



This wine undergoes an aging process in stainless steel tanks, which helps to preserve its fresh and vibrant characteristics. The wine boasts the warm color of ripe wheat, accentuated by bright highlights. On the palate, it is agile and drinkable, with a harmonious balance supported by a pleasant freshness. The bouquet is a delightful blend of floral, fruity, and mineral notes, creating a lively and invigorating experience in the mouth. This wine pairs beautifully with aperitifs, appetizers, and canapés. It complements fish dishes, crostini, cheese, and pizza, enhancing the flavors of these foods and providing a well-rounded dining experience.

GRAPES VARIETALS:

Pinot Grigio

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

TITUS UMBRIA GRECHETTO IGT

WHITE WINE



This white wine undergoes fermentation at low temperatures and soft pressing in stainless steel tanks. It is then aged in stainless steel tanks to maintain its fresh and vibrant profile. The wine exhibits a straw yellow color with warm golden hues. The bouquet is intense and elegant, featuring notes of exotic and tropical ripe fruit and yellow flowers. On the palate, it is pleasantly mineral with balanced freshness and sapidity, and offers a persistent, fine, and harmonious experience. This wine pairs wonderfully with starters, fish-based first courses, mature cheeses, pork and wild boar sausages, boiled meats, cappelletti in broth, and white meats.

GRAPES VARIETALS:

Grechetto

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

LA CAVA ROSSO UMBRIA IGT

RED WINE



The wine is then matured for 10 months in glassed concrete tanks, which enhances its complexity and depth. It exhibits an intense ruby red color, with a bouquet that is both floral and fruity, featuring notes of red rose, cherry, and violet. On the palate, it is fresh with good acidity and is quite tannic, providing an intense and persistent, full-bodied experience. This wine pairs exceptionally well with a variety of dishes including salad cake with sausage, first courses with meat sauces, medium-aged pecorino cheese, and pork roast beef, making it a versatile choice for different culinary occasions.

GRAPES VARIETALS:

Sangiovese

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml



Colle Ciocco, the hill that names their vineyard, is nestled among vineyards and olive groves, housing Cantina Colle Ciocco. Since 1870, the winery has been producing wine, starting with the Spacchetti brothers and two other families, as documented in village archives. Grandfather Settimio played a vital role in cultivating and preserving the art of winemaking. A passionate winemaker and visionary, he recognized the complexity and sustainability of this craft, understanding the skills and responsibilities it entails.

For over a century, their family-run winery has prioritized sustainability, ensuring that their work is in harmony with nature. The estate spans 20 hectares, with 12 dedicated to native varieties like Sagrantino. In their cellar, they produce a diverse range of wines, including Montefalco Sagrantino DOCG and Montefalco Rosso DOC, which showcase the unique character of the region.

Their commitment to quality and sustainability guarantees that every bottle captures the essence of Montefalco, complemented by a selection of whites, including those made from Trebbiano Spoletino, reflecting the area's rich varietal diversity.



Umbria



COLLE  CIOTTO



REGION: UMBRIA

COLLE CIOTTO

TEMPESTIVO TREBBIANO SPOLETINO DOC

WHITE WINE

Tempestivo is a prominent traditional wine from Umbria, crafted from the Trebbiano Spoletino grape. Its vinification process includes skin contact maceration, gentle pressing, and static cold clarification, followed by fermentation in stainless steel vats at controlled temperatures.

The wine boasts an intense straw yellow hue and a vibrant nose, featuring prominent notes of peach and pineapple. It is well-structured, savory, and persistent on the palate. Tempestivo pairs beautifully with both land and sea dishes, making it an excellent choice for fish, meat, and cheese.

GRAPES VARIETALS:

Trebbiano Spoletino

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml



VERO USA | ITALIAN WINE IMPORTER

MONTEFALCO ROSSO DOC

RED WINE



This traditional wine from our region beautifully blends the elegance and smoothness of Sangiovese with the robust structure and tannins of Sagrantino.

It features an intense ruby-red color and a deep, complex aroma with notes of plum, cherry, and spices. Well-structured and balanced, it offers a persistent finish and is easy to enjoy. This wine pairs wonderfully with rich pasta dishes such as strangozzi with truffle, tagliatelle with goose sauce, and risotto with porcini mushrooms, making it perfect alongside red meat main courses.

GRAPES VARIETALS:

Sangiovese, Sagrantino and Merlot

ALCOHOL CONTENT: 14.5%

NET CONTENT: 750 ml

MONTEFALCO SAGRANTINO DOCG

RED WINE



This wine, crafted from the Sagrantino grape—native to the Montefalco region—boasts a remarkable structure with prominent tannins and typical notes of blackberry and cherry.

It displays an intense ruby-red color with grenadine highlights. The aroma is deep and complex, featuring scents of wild blackberries, black cherries, aromatic herbs, and spices. With its strong structure and pleasantly tannic, long-lasting flavor, this wine is truly distinctive.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml



Duca della Corgna is the only production company in the Lake Trasimeno area, located in the heart of Etruscan Umbria, a land marked by agricultural and oenological culture, the winery is the result of the efforts of the winemakers of the coastal municipalities of Lake Trasimeno, and it is today one of the most important Umbrian wine cellars.

The line is made up of red wines high in barriques, reds that ripen in steel, white-leaved wines and floral and white of structure strengthened by a careful passage in the wood.

The latest addition to the range of wines is completed: a rosé, from Trasimeno Gamay grapes in white vinified purity, with delicate floral and rose aromas. The Gamay grapes, in particular, are a variety related to the Spanish Garnacha, the Sardinian Cannonau and the Tai Red of the Berici Hills.

At Gamay of Trasimeno there are also the traditional vines of the area: the classic Sangiovese and the Tuscan Trebbiano.



Umbria



REGION: UMBRIA

DUCA DELLA CORGNA

CORIO BIANCO UMBRIA IGT

WHITE WINE

On the palate, the wine is characterized by a soft and lively texture. It wraps the palate in a smooth embrace, accompanied by a vibrant acidity that adds liveliness and zest to each sip.

The producer recommends pairing this wine with light appetizers and delicate fish dishes. Its softness and liveliness complement the subtlety of these dishes, enhancing their flavors and creating a harmonious dining experience. This wine is ideal for occasions where freshness and elegance are desired, making it a versatile choice for various culinary settings.

GRAPES VARIETALS:

Trebbiano, local white grapes

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml



VERO USA | ITALIAN WINE IMPORTER

CORIO ROSSO UMBRIA IGT

RED WINE



The wine presents an intense and brilliant ruby red color. Its aroma is fresh and lively, with delicate floral notes of almond that harmoniously blend with fruity undertones. This combination creates a complex and inviting aromatic bouquet.

The producer suggests pairing this wine with delicate white meats, where its softness and liveliness can enhance the flavors. It is also particularly suitable for pasta dishes with special sauces, where its floral and fruity notes integrate perfectly with refined preparations. The versatility of this wine makes it suitable for various occasions, from formal dinners to casual gatherings, where its elegance and complexity can be fully appreciated.

GRAPES VARIETALS:

Sangiovese, local red grapes

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml





Their family has deep roots in Montefalco, where they have cultivated the land since 1568, as documented in the Historical Archives. By 1827, the property was managed by Maria Aloisa Moncelli, known as "La Veneranda," a cultured and wise woman. Today, La Veneranda is led by Eleonora Alessandrelli and Anna Rita Scarca, who are dedicated to enhancing Montefalco wines and preserving the region's beauty. Their vineyards span eighteen hectares in Montefalco at an altitude of 300 meters, with slightly clayey, sedimentary soils. An additional two hectares lie between Foligno and Spoleto. The vines, primarily facing southeast, include some up to 40 years old and are cultivated using spurred cordon and guyot methods.

They focus on preserving indigenous varieties like Sagrantino, Grechetto, and Sangiovese, managing the entire production process from cultivation and harvesting to winemaking, bottling, and sales.



REGION: UMBRIA

LA VENERANDA

ELLI UMBRIA IGT ROSSO

RED WINE

This wine features a striking intense ruby color. The nose reveals enticing hints of fresh red fruit, including Morello cherry, red berries, and wild strawberries. On the palate, it is rich and enveloping, with a persistent and pleasant aftertaste of ripe cherry.

The wine undergoes traditional vinification in stainless steel tanks, with skin contact lasting 15 to 20 days at a controlled temperature of 20 to 25°C, and daily stirring. The wine matures for 12 months inside large Italian oak barrels.

It boasts an intense ruby red color with garnet nuances, offering good structure and alcohol strength. The flavor is fresh and fruity, complemented by a smooth, tannic finish.

GRAPES VARIETALS:

Sagrantino

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml



VERO USA | ITALIAN WINE IMPORTER

MONTEFALCO DOC GRECHETTO

WHITE WINE



This wine is crafted exclusively from Grechetto grapes. It displays a straw yellow color and offers a particularly refined nose, featuring a bouquet of elderflower, broom, and yellow-fleshed fruits like peach and mango, finishing with aromatic herb notes reminiscent of thyme and sage. The balance between flavor and freshness is exceptional.

The wine undergoes traditional vinification in stainless steel tanks for 15 to 20 days at a controlled temperature.

GRAPES VARIETALS:

Grechetto

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

FALCONIERE UMBRIA IGT ROSSO

RED WINE



This ruby red wine boasts an intense and harmonious aroma. It opens with notes of red berries, including black cherry and Durone cherry, before transitioning to other berries like wild strawberry.

On the palate, the fruity richness of Sangiovese is complemented by the flavor and softness of pleasant tannins.

The wine undergoes traditional vinification in stainless steel tanks, with skin contact lasting 10 days at a controlled temperature of 24 to 25°C.

GRAPES VARIETALS:

Sangiovese, Merlot, Sagrantino

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

MONTEFALCO DOC ROSSO

RED WINE



This wine showcases an intense ruby color and is crafted from a perfect blend of three grape varieties: Sangiovese, Merlot, and a local autochthonous variety. The nose features enticing notes of red fruit, beautifully complemented by the wild strawberry and raspberry sensations from the native grape.

It presents good structure and alcoholic strength, alongside refreshing flavors. The wine is harmonious and well-balanced.

The traditional vinification process takes place in stainless steel tanks, with skin contact lasting 15 to 20 days at a controlled temperature of 20 to 25°C, accompanied by daily stirring. The wine matures for 18 months inside large Italian oak barrels.

GRAPES VARIETALS:

Sangiovese, Merlot, Sagrantino

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml





Parvus Ager from the Latin words "Small field", is the new generation of an ancient family of winemakers. The grandchildren grew up in the countryside among the songs of women picking grapes and the sound of the presses in the cellar, with the pungent smell of fermenting must.

An ambitious project has led, in recent years, the three grandchildren Silvana, Alessia, and Giacomo to a complete renewal of the viticultural crops and the construction of a new technologically advanced cellar; with the aim of enhancing the qualities of the territory, spreading the viticultural potential of Lazio beyond its borders.

The volcanic soil and favorable exposure, combined with the careful and passionate transformation of the company's products, give life to authentic excellence.

Parvus Ager passionately oversees all stages of the food supply chain, from vineyard planting to direct sales, ensuring high quality and sustainability of

exceptional production: "a concentration of all the wise teachings that our grandparents passed down to us and that we have breathed, listened to, and lived all our lives."



Lazio



PARVUS AGER
Vigneti e Cantina



REGION: LAZIO

PARVUS AGER

**ENFASI
IGT LAZIO BOMBINO**

SPARKLING WHITE WINE



Enfasi sparkling wine is crafted using off-skin fermentation with soft pressing and temperature-controlled fermentation of clear must with selected yeasts, followed by a secondary fermentation. This process includes aging "sur lie," which imparts a very fine and persistent perlage, a bright straw yellow color, and a fruity, aromatic, and floral aroma. The taste is soft, dynamic, and enveloping, complex and full of character. To enjoy it at its best, it should be consumed within a year of purchase and served chilled at 6°C to 8°C. Pairing with appetizers or enjoying at the end of a meal.

GRAPES VARIETALS:

Bombino

ALCOHOL CONTENT: 12%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

ETERNA MALVASIA PUNTINATA DOC

WHITE WINE



On the palate, the wine presents a decidedly dry taste with a remarkable balance between softness and freshness. The mineral nuances detected on the nose translate into a savory sapidity that enriches the overall tasting experience. Upon retro-olfaction, subtle hints of ripe, candied fruits emerge, contributing to the wine's intense, elegant, and complex character.

Versatile in its pairing options, this wine complements a wide range of dishes and occasions, making it suitable for enjoyment throughout a meal. It particularly shines alongside appetizers and seafood-based dishes.

GRAPES VARIETALS:

Malvasia Puntinata

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

ETERNA ROMA ROSÈ DOC

ROSÈ WINE



This wine expresses its personality both on nose and on taste level showing a remarkable structure and a notably elegant tannic texture.

Appearance clear, intense, deep, strong and the aroma is fresh red fruit juice, especially blueberry and raspberry. Spicy notes, scent of tobacco, cocoa, chocolate and coffee testify the wine aging in wood. complex wine, in which the notes given by the grapes is very well blended with the taste given by the long aging. Pairing with red meats, cheeses and cured meats. Serving temperature 16°-18° C.

GRAPES VARIETALS:

Montepulciano, Syrah

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

ETERNA ROMA ROSSO DOC

RED WINE



This wine expresses its personality both on nose and on taste level showing a remarkable structure and a notably elegant tannic texture. Appearance clear, intense, deep, strong and the aroma is fresh red fruit juice, especially blueberry and raspberry. Spicy notes, scent of tobacco, cocoa, chocolate and coffee testify the wine aging in wood. complex wine, in which the notes given by the grapes is very well blended with the taste given by the long aging. Pairing with red meats, cheeses and cured meats. Serving temperature 16°-18° C.

GRAPES VARIETALS:

Montepulciano, Syrah

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

ESSENZA CESANESE LAZIO IGT

WHITE WINE



Clear, deep, supported by an intense ruby red color. On the nose you can perceive the classic varietal aromas of violets and small red and black fruits. Cassis, cherry, blackberry, sour cherry and black cherry. In the background, an elegant minty, balsamic note. On the palate it is elegant and refined, characterized by great softness, sweet and smooth tannins. In the first months of life it appears very fresh while with refinement in the bottle it becomes more complex and spicy. Excellent with meat dishes and medium-aged cheeses. Serve at a temperature of 14-16° C.

GRAPES VARIETALS:

Cesanese

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

ESSENZA VERMENTINO LAZIO IGT

WHITE WINE



The wine undergoes an organoleptic examination, revealing a clear and bright appearance. The aroma is intense yet delicate, characterized by notes of fresh flowers such as mimosa and broom, alongside hints of citrus and green apple. These aromatics are complemented by a notable minerality, reflecting the distinctive qualities of the vineyard soils. On the palate, the wine presents an exceptionally smooth texture upon initial tasting, with a moderate evolution of acidity and a subtly bitter finish. The mineral notes perceived on the nose translate into a pleasing sapidity that enhances the overall flavor profile.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml

ESSENZA SAUVIGNON BLANC LAZIO IGT

WHITE WINE



DOC Roma Bianco has a pronounced dry taste, remarkable is the balance between softness and freshness. Minerality on the nose makes the wine savoury to palate. The wine is therefore intense, elegant and fullbodied. Fresh, clear, intense and elegant on the nose. The aromas recall citrus fruits, in particular, orange blossom, cedar and chamomile. The minerality, typical of the area of the Castelli Romani, is clean and pleasant. Excellent throughout the meal, especially with aperitifs and fish-based dishes.

GRAPES VARIETALS:

Sauvignon Blanc

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

LA GATTA MARINO DOC DRY TASTE

WHITE WINE



The DOC Marino, in the Magnum version, meets the need to combine the quality with an affordable and fair price. The indigenous varieties known as Malvasia Puntinata and Malvasia di Candia represent for the Roman Castles the history and great tradition of Rome's wine. Today, compared to the past, the lower yields per plant, along with an earlier harvest compared to full technological ripeness, allow for wines characterized by a notable olfactory purity, great minerality and savoriness, fresh taste, and long persistence. Excellent paired with appetizers, vegetables, and fish dishes.

GRAPES VARIETALS:

Malvasia Puntinata, Vermentino

ALCOHOL CONTENT: 12%

NET CONTENT: 1.5 Lt

LA GATTA MARINO DOC MEDIUM SWEET

WHITE WINE



In Roman tradition, wines often retained traces of residual sugars, left on purpose to enhance the flavor and soften the characteristic bitter note that Malvasia sometimes provided. With this spirit in mind, the Amabile version was created, more enticing and easier to enjoy, thus convincing even the most distracted consumer. The grapes are the last to be harvested, and the alcoholic fermentation is stopped using cold, leaving the wine pleasantly sweet. It has an intense straw-yellow color, pronounced citrus notes as well as peach and apricot. On the palate, it is soft, almost sweet, intense, and persistent. The Amabile version is excellent throughout the meal.

GRAPES VARIETALS:

Malvasia Puntinata, Vermentino

ALCOHOL CONTENT: 12%

NET CONTENT: 1.5 Lt

LA GATTA PLUS MARINO DOC SUPERIORE

WHITE WINE



The wine undergoes an organoleptic examination, revealing a clear and bright appearance. The aroma is intense yet delicate, characterized by notes of fresh flowers such as mimosa and broom, alongside hints of citrus and green apple. These aromatics are complemented by a notable minerality, reflecting the distinctive qualities of the vineyard soils. On the palate, the wine presents an exceptionally smooth texture upon initial tasting, with a moderate evolution of acidity and a subtly bitter finish. The mineral notes perceived on the nose translate into a pleasing sapidity that enhances the overall flavor profile.

GRAPES VARIETALS:

Malvasia di Candia, Vermentino

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml





Fossatello Vineyards beautifully blends tradition and family values, crafting exceptional wines in the heart of Orvieto, just 15 kilometers from the historic town. Their estate spans 28 hectares, with 7.5 hectares dedicated to vineyards that thrive in the rich, medium-textured soil and favorable microclimate. Here, they cultivate indigenous grape varieties, including Grechetto, Malvasia, Procanico, and Sangiovese, all carefully nurtured to express their unique characteristics and the essence of their terroir. Their commitment to sustainability is evident throughout their winemaking process, from hand-harvesting to fermentation and aging. Each vintage is a labor of love, ensuring that the quality of their grapes is preserved while celebrating the traditional practices that have been passed down through generations. Founded in 1927 by Sante Freddano, the estate has a rich history of excellence in wine production. Today, under the passionate leadership of Chiara Fiorentini and her mother, Cristina, they continue to honor this legacy while embracing modern techniques.

Their vision ensures that every bottle they produce not only reflects the unique flavors of their region but also the dedication and care that go into each step of the winemaking journey.



Umbria



FREDDANO

Del 1927



REGION: UMBRIA

TENUTA FREDDANO

**SPES
ORVIETO CLASSICO
SUPERIORE DOC**

WHITE WINE



This wine showcases a pale yellow color with golden reflections, offering sweet and warm aromas on the nose. It features floral notes of ginestra and elderberry, along with fruity hints of peach, pineapple, and light exotic fruit, all enriched by mineral undertones and nuances of aromatic herbs like lemon balm, elderflower, and thyme.

On the palate, it is enveloping, balanced, and persistent, supported by good acidity and salinity. The tasting experience is soft and harmonious with the aromas, culminating in a long, citrusy finish.

Alcoholic fermentation occurs in stainless steel for 15 to 20 days at a controlled temperature.

GRAPES VARIETALS:

Grechetto, Malvasia, Procanico, Rupeccio and Verdello

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

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TORRALE VERMENTINO IGP UMBRIA

WHITE WINE



This wine exhibits a pale yellow color with golden reflections. The nose reveals elegant citrus notes of grapefruit, alongside tropical fruits like guava, mango, and passion fruit, accented by the aroma of broom flowers and enriched with herbal and vegetal hints.

On the palate, it opens with delightful freshness, showcasing a remarkable mineral texture, good acidity, and salinity. The finish is persistent and harmonious, brimming with Mediterranean nuances.

Alcoholic fermentation takes place in stainless steel for 15 to 20 days at a controlled temperature.

GRAPES VARIETALS:

Vermentino

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

CAMPO DE' MASSI MERLOT UMBRIA IGP

RED WINE



This wine boasts an intense ruby red color and offers a fragrant, slightly spicy nose filled with pleasant aromas of small red fruits and cherry, complemented by typical herbal notes. These herbal sensations carry through to the palate, enhancing its structure and softness.

Each sip is decisive and enveloping, featuring sweet tannins and culminating in a fresh, fruity finish with good persistence. It's an easy-drinking wine that pairs well with a variety of dishes.

Alcoholic fermentation occurs in stainless steel for 15 to 18 days, with maceration on the skins.

GRAPES VARIETALS:

Merlot

ALCOHOL CONTENT: 13.5%

NET CONTENT: 750 ml



Tili Vini's journey began in the 1200s when the Tili family first cultivated the rich hills of Umbria, driven by a deep passion for exceptional wine. Since 1978, they produce between 90,000 and 100,000 bottles annually, each crafted to capture the essence of Umbria. Their wines have found appreciative audiences in markets from Japan to Europe, showcasing the distinct character and craftsmanship that define Tili Vini.

Nestled near Assisi, the Tili winery benefits from calcareous soils that enrich their grapes and enhance the quality of their wines. The 15 hectares of vineyards are meticulously cultivated to maximize sun exposure and mineral richness, allowing the vines to thrive in an environment that fosters complexity and depth. Among the varieties grown are local gems like Sangiovese and Grechetto, which reflect the region's heritage and terroir. The family employs sustainable practices, including short pruning and integrated pest management, to ensure that every grape is nurtured with care.

This commitment to quality and tradition is evident in each bottle, resulting in wines that not only tell the story of the land but also invite wine lovers to experience the true spirit of Umbria.



Umbria



REGION: UMBRIA

TILI VINI

UMBRIA ROSSO IGT

RED WINE

The late maturation of Cabernet Sauvignon, vinified with Sagrantino, results in a deep ruby red wine that is rich and complex.

Its nose features intense aromas of violet and red currant, enhanced by velvety vanilla notes. On the palate, it is warm and persistent, with well-integrated acidity and softened tannins. Flavors of slightly sweet blueberry and blackberry emerge, complemented by lingering vanilla.

This wine beautifully showcases the harmony between the two varieties, making it an excellent choice for both sipping and pairing with a variety of dishes.

GRAPES VARIETALS:

Cabernet Sauvignon and Sagrantino

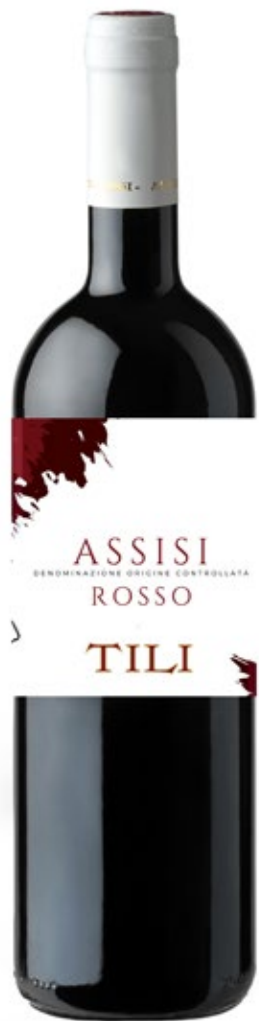
ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml



ASSISI ROSSO DOC

RED WINE



This wine results from careful fermentation with the skins of Sangiovese, Canaiolo, and Merlot grapes. After four years in oak barrels and at least six months in the bottle, it achieves a stunning ruby red color.

The bouquet is abundant and austere, featuring rich fruit aromas complemented by hints of vanilla. On the palate, it is full-bodied and dry, with a velvety texture and soft, spicy tannins that enhance its strong personality.

Overall, this wine showcases the meticulous craftsmanship behind its creation, making it a remarkable choice for any occasion.

GRAPES VARIETALS:

Sangiovese, Merlot and Canaiolo

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

ASSISI GRECHETTO DOC

WHITE WINE



This wine is crafted from the first pressing of the distinctly Umbrian Grechetto grape, reflecting the region's unique terroir. It displays a light, brilliant straw yellow color that hints at its freshness and vitality.

The bouquet is full and fruity, inviting you to explore its rich aromatic profile. On the palate, the wine is full-bodied and dry, showcasing an extraordinary balance between vibrant acidity and ripe fruitiness. This harmony leaves a unique and persistent aroma that lingers beautifully.

Overall, it exemplifies the elegance and character of Grechetto, making it a delightful addition to any table.

GRAPES VARIETALS:

Grechetto

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml



Between the Adriatic Sea and the Gran Sasso, nestled in the enchanting and fertile hills of Teramo, Torri Cantine cultivates its grapes with dedication and passion.

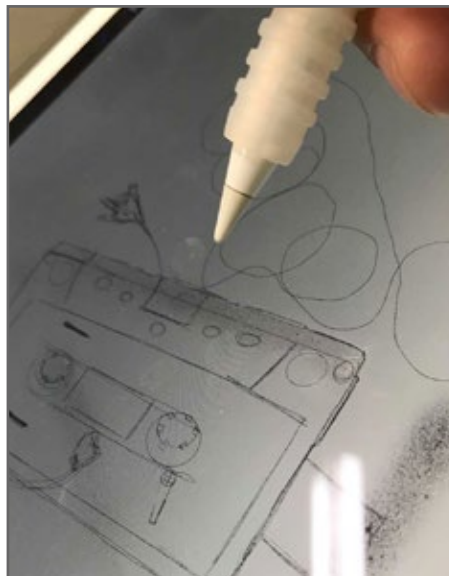
Torri Cantine writes a story based on full respect for nature and the fruit that gives life to wine, on innovative and continuously evolving ideas, and on uncompromising excellence. These values underpin the new labels, a full expression of the quality and uniqueness of our precious terroir. Wine is a magical liquid, the result of the alchemy between sky, earth, and human skill. It is art and poetry at the same time, inspiration and knowledge.

The new line from Torri Cantine, With Love, is born from this magical combination and embodies everything Torri Cantine believes in: love is love, regardless of everything.

The central point of the With Love line is the belief that love will always find its way, no matter the differences.



Abruzzo



REGION: ABRUZZO

TORRI CANTINE

WITH LOVE SAUVIGNON

WHITE WINE



Its distinctive straw-yellow hue with golden hints captivates the eye, promising a sensory adventure. Intensely aromatic, it exudes fine notes of exotic fruits, ripe apples, and hints of banana. On the palate, Sauvignon Blanc delights with a crisp acidity and a refreshing finish, making it an ideal companion for various occasions.

Pair Sauvignon with appetizers to enhance their flavors, or serve it alongside vegetarian dishes for a delightful pairing. Its versatility extends to grilled meats, where it complements the smoky notes, and cheeses, where it balances rich textures.

GRAPES VARIETALS:

Sauvignon

ALCOHOL CONTENT: 13%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER

WITH LOVE CHARDONNAY

WHITE WINE



Cactus and Balloon prove that love is blind: despite their differences, love always finds its way. This Chardonnay is crystalline straw yellow with golden reflections, offering delicate aromas of white flowers and yellow pulp fruit. On the palate, it is refreshing and balanced, with a subtle hint of minerality and a smooth finish. Ideal pairings include appetizers, fish and vegetarian meals, grilled meats, and fresh cheeses. Enjoy the harmony of flavors and the essence of unexpected love in every sip of this delightful Chardonnay.

GRAPES VARIETALS:

Chardonnay

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml

WITH LOVE CABERNET SAUVIGNON

RED WINE



The Hard and Rock couple needs no explanations. Natural partners, they embody strength and harmony. This ruby red wine with purple hues presents a spicy bouquet of red fruits, black cherry, and hints of vanilla. On the palate, it's robust and full-bodied, with firm tannins and a long, satisfying finish. Ideal pairings include grilled meats, cured meats, aged cheeses, and well-structured main courses like beef bourguignon or braised short ribs. This Cabernet Sauvignon promises an unforgettable experience, perfect for enhancing your favorite dishes or enjoying on its own.

GRAPES VARIETALS:

Cabernet Sauvignon

ALCOHOL CONTENT: 14%

NET CONTENT: 750 ml

WITH LOVE MONTEPULCIANO D'ABRUZZO DOC

WHITE WINE



This label encapsulates the essence of Abruzzo tradition: indulge in the king of Abruzzo red wines. Montepulciano d'Abruzzo DOC is a must-try, paired perfectly with the famous Arrosticini—skewers of sheep meat cooked on the traditional "Fornacella". This wine presents an intense ruby red color, with aromas of red jam, raspberry, and blueberry. On the palate, it is full-bodied and enveloping, delivering a rich and satisfying experience. Enjoy it with well-structured main courses, grilled meats, cured meats, and cheeses to fully embrace the flavors of Abruzzo.

GRAPES VARIETALS:

Montepulciano

ALCOHOL CONTENT: 13.5%

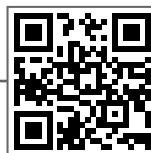
NET CONTENT: 750 ml

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