

Genuini per scelta



genuine by choice
Italian Food and Beverage



**UMBRIAN WINERIES
CATALOGUE**

IN COLLABORATION WITH



**CAMERA DI COMMERCIO
DELL'UMBRIA**

Umbria the green heart of Italy

Umbria is a little region of central Italy known for its beautiful medieval towns, great green landscape, wonderful architectural structures and delicious food and wine.

Perugia, Assisi, Spoleto, Orvieto, Narni are just some of the most beautiful and fascinating towns in our small but stunning land. Talking about culture you can really dive into everything: art, theater, music and sport.

If in search for nature and adventure one can visit natural parks and water landscapes like Marmore falls, Trasimeno Lake, and Piediluco: in these fantastic places you can experience rafting, biking, trekking, hiking and climbing.

Umbria is also renowned for its gastronomy with its delicious dishes that originate from a simple cuisine: extra virgin olive oil, truffles, legumes, cheeses, cured meats and chocolate are some of the most representative foods of our green region.

But what is food without the pleasure of a matching of a good glass of wine?

Wine is a flagship product and Umbria Chamber of Commerce is working for the sector allowing our producers to present their wines to the USA market.

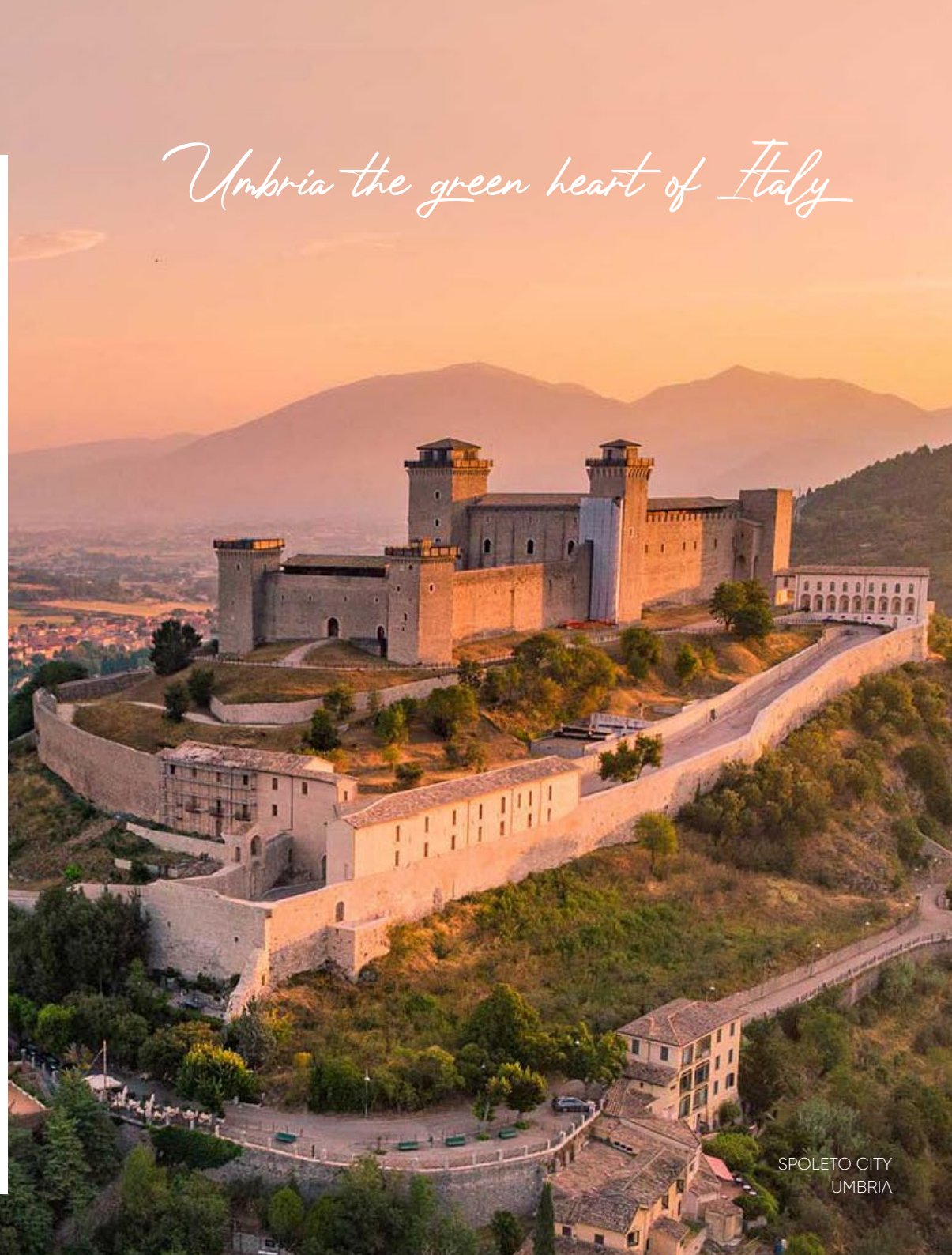
Viticulture in Umbria is an ancient practice, rooted in the history and culture of the region. This small but significant area of central Italy is renowned for the high quality wines production, whose unique character is strongly influenced by the climate and morphology of its territory.

The region is in fact predominantly hilly, benefitting from altitudes ranging from modest reliefs to mountainous areas with no access to sea but to Trasimeno and Corbara lakes that add to the wines complex and pleasant characteristics.

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DELL'UMBRIA**



SPOLETO CITY
UMBRIA

Umbrian soils are a complex mixture, with areas featuring clayey, calcareous and mineral-rich soils. This geological diversity contributes to the variety of wines produced, each with its own unique flavor and aroma profile.

These conditions, together with the wise hands of our companies allow for the creation of white and red grapes that will become incredibly fascinating wines.

Grechetto is the most important Umbrian white wine but there are also Malvasia, Trebbiano and other international wines like Chardonnay and Pinot bianco.

Among red grapes the most famous is Sagrantino wine - only in Montefalco area - but interesting are also Sangiovese, Cilieggiolo, Canaiolo Nero, Montepulciano and Barbera.

Among the Designations of Origin for wine in Umbria we remember the two DOCGs, Torgiano Rosso Riserva DOCG and Montefalco Sagrantino DOCG (the first based on Sangiovese min 70%, the second based on the native Sagrantino vine) both in the Perugia area.

Going south, in Todi area there is the Todi DOC and in the Colli Martani DOC, characterized by the white Grechetto grape.

In Lake Trasimeno area there is Colli del Trasimeno DOC, and in Orvieto area Rosso Orvietano DOC and all the Muffati Orvietani wines, based on white grapes of both Grechetto and Malvasia and Sauvignon or Chardonnay.

Colli Perugini DOC, Colli Amerini DOC and Colli Altotiberini DOC are three other relevant DOCs in Umbria. In total, in addition to the already mentioned DOCGs, we have 13 DOCs and 6 IGTs in Umbria.

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TRASIMENO LAKE
UMBRIA



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 red grape varieties mainly include Sagrantino and Sangiovese, with some Montepulciano, while the white varieties are exclusively Grechetto and Trebbiano Spoletino. The vineyards average around 15 years in age, with the oldest Sagrantino vines reaching 30 years.



UMBRIAN WINERY

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



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BAIOCCO 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



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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



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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.



BOCALE
Valentini - Viticoltori di Montefalco



UMBRIAN WINERY

BOCALE

TREBBIANO SPOLETINO DOC

WHITE WINE



Trebbiano Spoleto 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 Spoleto

ALCOHOL CONTENT: 12.5%

NET CONTENT: 750 ml



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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



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:

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.



UMBRIAN WINERY

CANTINE BRIZIARELLI

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



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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

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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

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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



**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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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.

They prioritize the vine and grapes to explore their potential. In collaboration with the Universities of Florence, Perugia, and Cesena, they aim to redefine winemaking by finding new uses for production waste, enhancing the natural defenses of the vine, and fostering a circular economy with a positive environmental impact.



**CESARINI
SARTORI**
BASTARDO · ITALIA

UMBRIAN WINERY

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



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**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





RED WINE

RIPENERE MONTEFALCO ROSSO DOC RISERVA

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

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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.



UMBRIAN WINERY

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



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**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.



COLLE  CIOTTO

UMBRIAN WINERY

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



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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.



UMBRIAN WINERY

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

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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.



UMBRIAN WINERY

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:

Autochthonous grape
(20% late harvest)

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml



**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, autochthonous grape variety

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 and autochthonous grape variety

ALCOHOL CONTENT: 15%

NET CONTENT: 750 ml

VERO USA | ITALIAN WINE IMPORTER





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.



FREDDANO

Del 1927

UMBRIAN WINERY

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



VERO USA | ITALIAN WINE IMPORTER

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



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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



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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 have proudly continued this legacy by bottling their own wines, with the dream of sharing the unique flavors of their region with enthusiasts worldwide. Today, 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.



UMBRIAN WINERY

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 varietals, making it an excellent choice for both sipping and pairing with a variety of dishes.

GRAPES VARIETALS:

Cabernet Sauvignon and Sagrantino

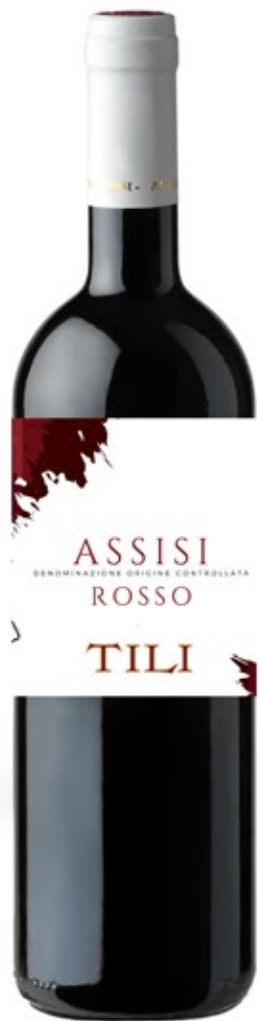
ALCOHOL CONTENT: 15%

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



VERO



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.



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