

La Moto Pinot Grigio

2013



Production Area: Veneto - Venezia IGT

Grapes: 100% Pinot Grigio

Color: Straw yellow with light golden shades

Bouquet: White flower perfume

Alcoholic Content: 12%

Food pairing suggestion: Fish, chicken, young cheeses, and starters

Tasting Notes:

A Classic Italian Varietal from the Veneto region produces a Fresh White Wine with Gentle acidity and an intriguing Intense Fruitiness. "La Moto" Pinot Grigio is a delicately Fragrant and mildly Floral Wine with Lightly lemon-citrus Flavors. Controlled yields of the grapes and careful Winemaking make "La Moto" Pinot Grigio a Delectable, Elegant Wine that reveals Pinot Grigio's citrus notes.

ITALY Veneto

La Moto Chianti DOCG

2012



Production Area: Chianti, Tuscany

Grapes: 80% Sangiovese, 10% Canaiolo, 10% Ciliegiolo

Color: Bright ruby red verging on garnet

Bouquet: Vinous, intense, reminding of violets

Taste: Savory, full-bodied, black cherries and berries

Alcoholic Content: 12.5%

Food pairing suggestion: Roasted meats, Game and Hard Cheeses.

Tasting Notes:

The supple mouth feel and focused taste of cherry flavors make our Chianti a pleasant and traditional Tuscan wine. “La Moto” Chianti comes from the region of Chianti, located in central Tuscany, where Italians have been growing grapes since the 8th century B.C. Chianti is the land of the Sangiovese grape, and by Italian wine regulations, any wine labeled Chianti must contain at least 75 percent of this varietal, which is ideally suited to the Tuscan soil and climate. “La Moto” Chianti also contains Canaiolo Nero and Ciliegiolo. The different grape varieties give “La Moto” Chianti its bright ruby coloring and its bouquet of Fresh Violets.

Ageing: 6 Months in Oak Barrels

ITALY Tuscany

La Moto Chianti Riserva DOCG

2009



Production Area: Chianti, Tuscany

Grapes: 85% Sangiovese, 10% Canaiolo, 5% Cabernet Sauvignon.

Ageing: 2 years in Oak Barrels.

Taste: Black Cherries and Dark Chocolate. Very Smooth, with a Long Finish. Gentle Tannins.

Alcoholic Content: 12.5%

Food pairing suggestion: Grilled Meats, Grilled Vegetables, Pastas with Rich Tomato Sauces.

Tasting Notes:

Our Specially Made & Blended Chianti Riserva reveals great depth of Dark Chocolate and Black Cherry. Two years of Oak ageing and further Bottle ageing add a Complex Aroma and a Refined Finish. Superb with Grilled meats and Vegetables or Pastas in a Rich Tomato Sauce.

ITALY Tuscany

La Moto SuperTuscan

2010



Production Area: Tuscany - Toscana IGT

Grapes: 90% Sangiovese, 10% Cabernet Sauvignon

Ageing: 12 Months in Oak Barrels

Bouquet: Violets, strawberries, pepper

Alcoholic Content: 12.5%

Food pairing suggestion: Assorted Pastas, Pizza, Grilled meats, and Roasted chicken.

Tasting Notes:

Our Toscana is a Harmonious Wine with an Intense Ruby Red color and characteristic scent of Violets, strawberries and pepper. This soft, versatile, and delicious Toscana can be enjoyed with a multiplicity of dishes such as Pasta, Pizza, Grilled meat or Roasted chicken.

Available : 2010 Vintage in 750ml & 3.0 Liter Double-Magnum

ITALY Tuscany

Volano Pinot Noir

2011



Production Area: Veneto - Venezie IGT

Grapes: 100% Pinot Noir

Bouquet: Raspberries

Taste: Red Fruit, Velvety.

Alcoholic Content: 12.5%

Food pairing suggestion: Poultry , and Pasta Dishes - Both Red and White Sauces.

Tasting Notes:

This Wine has a Deep Red color tending to garnet with ageing. Distinct, characteristic bouquet with evident notes of raspberry and wild berries, a pleasant, dry, and slightly Aromatic Palate, with a subtle bitter note and Velvetiness. Ideal with white meats , Poultry, Pizza and Pasta Dishes.

Volano

Chardonnay

2012



Production Area: Veneto - Venezie IGT

Grapes: 100% Chardonnay

Bouquet: Citrus, melon, sandalwood

Alcoholic Content: 12%

Food pairing suggestion: Seafood, Chicken, Salads.

Tasting Notes:

This Lovely white varietal shows nice citrus, melon, and apple notes with a hint of sandalwood. Its crisp freshness makes it a great complement to seafood, chicken, salads, and appetizers.

ITALY Veneto

Ganzo Pinot Grigio

2012



Production Area: Umbria IGT

Grapes: 100% Pinot Grigio

Alcoholic Content: 12 %

Vinification: From selected hilly vineyards in Umbria region. Soft-crushed grapes and free-run must are processed at low temperatures. Clarification at controlled temperature (14/15° C). The clean product is filtered and fermented at 16-18°C. When fermentation is perfect the wine is stored underground at a constant low temperature tanks before bottling.

Description: Light straw yellow. Crispy, fresh and fruity bouquet. Very elegant, Soft and Delicate.

Food paring suggestion: Ideal with Grilled Chicken, Fish Course and salads. Serve at a cool temperature, around 10°C (50°F).

ITALY Umbria

Il Giorgiotto Merlot



Production Area: Veneto - Delle Venezie IGT

Grapes: 100% Merlot

Bouquet: Flowers

Taste: Berries

Alcoholic Content: 12%

Food pairing suggestion: Roasted meat, Pizza

Tasting Notes:

This Merlot is specially selected from Veneto's finest fruit. It's rich ruby color is accompanied by a bouquet of fresh morning flowers and a delicious balance of berry flavors. Drink this elegant wine with roasted meats, or a pizza with an array of fresh vegetables.

ITALY Veneto

Il Giorgiotto Cabernet Sauvignon



Production Area: Veneto - Delle Venezie IGT

Grapes: 100% Cabernet Sauvignon

Bouquet: Cherries, Violets

Alcoholic Content: 12.5%

Food pairing suggestion: Pasta, grilled red meats

Tasting Notes:

Our Cabernet is made of Grapes of Carefully selected Fruit grown in the Veneto region of Italy. Intense and Fruity with a fragrance of violets and cherries. Ideal to accompany Pizza and Pasta dishes and red meats.

ITALY Veneto

L'Artista Montepulciano d'Abruzzo D.O.C. 2012



Production Area: Abruzzo

Grapes: 100% Montepulciano d'Abruzzo

Alcoholic Content: 12%

Food pairing suggestion: pasta & meat dishes

Tasting Notes:

This wine is made from Montepulciano grapes grown in the hilly section of Abruzzo, on terrains sloping down towards the Adriatic sea.

It has a Fruity and pleasant scent with a delicate bouquet.

Enjoy this wine in all occasions, especially with pasta and meat dishes.

ITALY Abruzzo

Loggia dei Franchi

Primitivo

2012



Production Area: Puglia - Puglia IGT

Grapes: 100% Primitivo

Bouquet: Red berries, licorice, tar

Taste: Red Fruit

Alcoholic Content: 13%

Food pairing suggestion: Hot or Spicy Foods.

Tasting Notes:

Primitivo is none other than a Rich and Original Concentrated Zinfandel coming from Puglia, the "Heel of the Italian Boot". Dark and Intense Ruby color, it reveals a nose of tar, licorice, and Red Berries. Full bodied with strong tannins, the Wine is ideal for hot or spicy foods. Delicious fruity finish.

ITALY Puglia

Loggia dei Franchi

Sangiovese

2012



Production Area: Puglia - Puglia IGT

Grapes: 100% Sangiovese

Bouquet: Spices

Color: Deep purple

Taste: Plums and dark cherries

Alcoholic Content: 12.5%

Food pairing suggestion: perfect for pizza and pasta

Tasting Notes:

This wine is a great example of the most famous Italian grape varietal. The Sangiovese Grapes were grown on old "Alberello" Vines in the Manduria region of Puglia. The wine has a very deep purple color and good intensity, with plums and dark cherry flavors. The palate persists with dark fruits and clear acidity. A perfect pizza/pasta wine for lovers of the Mediterranean cooking style.

ITALY Puglia

L'Arco Chianti DOCG



Production Area: Estate Grown - Chianti DOCG

Grapes: 90% Sangiovese, 10% other varieties.

Taste: Intense deep Ruby Red Colour. Interesting, strikingly Fragrant and healthy fruit aromas of cherries and Raspberries, followed by lighter more complex hints of Licorice and Coffee. Velvety sweet tannin the palate with a Fruit After-taste in the Finish, making this a very lingering and Extremely enjoyable Wine.

Alcoholic Content: 13.5%

Vintage: The Grapes are selectively Hand Picked, and after a soft destemming and crushing, placed in stainless steel vats by natural gravity. The Alcoholic Fermentation lasts for 10 days and the maceration on the skins continues for 22 days at a Controlled Temperature of 28° Celsius.

The Wine is racked into 30hl Oak Barrels, where it undergoes malolactic fermentation around the end of November and remains in the **Oak for 12 Months before Maturing.**

The Wine is then placed in stainless steel vats for One Month to rest before undergoing a light filtration and Bottling.

L'ARCO CHIANTI remains in the Cellar to Age in the bottle for Six Months before being released for Drinking and Enjoyment.

L'Arco Noir SuperTuscan



Production Area: Toscana - IGT

Grapes: 40% Merlot, 40% Syrah, 20% Sangiovese

Ageing: Oak Aged for 14 months and Bottle Aged for an additional 6 months.

Bouquet: Mint, Licorice, Pepper

Alcoholic Content: 13.5%

Food pairing suggestion: Grilled meats, Pizza, Roasted Vegetables.

Tasting Notes:

This is an Extremely Stylish and Sophisticated Wine known simply as a Supertuscan. The tannins are supple from the incredible blending of Varietals and time in Oak. The Wine has an intense Ruby Red Color and Good Complex fruit aromas without excessive hints of oak. With aeration after opening, the Wine gradually releases delicate hints of Mint, Licorice, and Pepper.

ITALY Tuscany

L'Arco Dolce Vite Syrah



Production Area: Toscana - IGT

Grapes: 100% Syrah

Alcoholic Content: 13.5%

Tasting Notes: DOLCE VITE SYRAH is distinguished by its intense ruby red color with purple hues, clear and bright. At the nose opens in all its elegance with clean aromas of red fruits like cherry and blackberry without exuberance of wood. The mouth is Intense, Smooth and Balanced, fresh and remarkable aromatic finish.

Vintage: The grapes are selectively hand picked, and after a soft destemming and crushing placed in stainless steel vats by natural gravity.

Every varieties are strikly separately vinificato , the Alcoholic Fermentation lasts for 10 days at a controlled temperature of 26° C, and the maceration on the skins continues for other 22 days.

The Wine is racked into new oak tonneaux from alliers where the malolactic fermentation takes place around the end of November. The wine remain there for 9 months before maturing.

ITALY Tuscany

L'Arco

Alto Adige Bianco DOC

2012



Production Area: Alto Adige D.O.C.

Grapes: 50% Pinot Bianco, 20% Chardonnay, 20% Sauvignon, 10% Gewurtztraminer

Ageing: Sits on the lees all Winter before being bottled in the Spring, then Bottle Aged for an Additional 3 months.

Bouquet: Fresh Fruits, Bread Crust

Alcoholic Content: 13.5%

Food pairing suggestion: Pasta, Hard Cheeses

Tasting Notes:

This Bianco from Alto Adige, is straw yellow in Color with Golden Tones. It is complex and Intense with notes of fresh fruit accompanied by light hints of Bread Crust. Rich, Fragrant, and Very Harmonious with a Long Lingering, and Fruit-Filled aftertaste.

ITALY Alto Adige

Pandiani Aglianico

2011



Production Area: Beneventano , Campania

Grapes: 100% Aglianico

Bouquet: Wild berries, licorice, black currant, exotic spices

Tasting and Finish on the Palate: We selected our Aglianico from the beautiful vineyards of Sicily island, searching for its remarkable bouquet of dark wild berries, licorice, black currant, and its intriguing spicy notes.

Alcoholic Content: 13.5%

Food pairing suggestion: Mediterranean dishes, grilled meats, cheeses

ITALY Campania

Pandiani Nero d'Avola



Production Area: Sicily

Grapes: 100% Nero d'Avola

Bouquet: Licorice, blackberries, blueberries

Tasting and Finish on the Palate: Our Nero d'Avola, the most famous Sicilian varietal, offers beautiful aromas of licorice, blackberries, and blueberries followed by a medium-bodied, supple texture, delicious wine with considerable character.

Finish: is long and persistent.

Alcoholic Content: 13%

Food pairing suggestion: Mediterranean style spiced foods

ITALY Sicily

Pandiani Fiano di Sicilia



Production Area: Beneventano , Campania

Grapes: 100% Fiano

Bouquet: Exotic fruits

Taste: Ripe peach and pear, honey

Tasting and Finish on the Palate: We selected our Fiano from the beautiful island of Sicily, searching for the typical Fiano aromas with fresh and exotic fruity bouquet, ripe peach and pear flavors, and elegant almond and honey overtones.

Finish: This crisp, structured, and textured white wine .

Alcoholic Content: 12.5%

Food pairing suggestion: fish courses and seafood salads

ITALY Campania