



**CARTA DEI VINI**  
WINE LIST





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# MAXIMUM BLANC DE BLANCS TRENTO DOC FERRARI

**BOLLICINA**



## ZONA DI PRODUZIONE

*Vigneti alle pendici dei monti del Trentino a 300-600 metri di altitudine, con esposizione sud-est e sud-ovest.*

## UVE

*Chardonnay 100%*

## MATURAZIONE

*36 mesi sui lieviti selezionati in proprie colture.*

## CARATTERISTICHE ORGANOLETTICHE

*Luminoso nel suo colore giallo paglierino, presenta un perlage di notevole persistenza. Le note fruttate tipiche dello Chardonnay preludono a piacevoli sentori di crosta di pane e nocciola. Fresco e di grande finezza, rende il sorso invitante ed appagante. Il finale regala sfumature di agrumi e sensazioni minerali.*

## GRADAZIONE

*12,5°*

## ABBINAMENTO

*Ottimo con antipasti, carni bianche, piatti di pesce, salumi e formaggi.*

# MAXIMUM BLANC DE BLANCS TRENTO DOC FERRARI

**SPARKLY**



## **PRODUCTION AREA**

*Vineyards on the slopes of the mountains of Trentino, at 300-600 meters above sea level, with south-eastern and south-western exposures.*

## **GRAPE VARIETY**

*Chardonnay 100%*

## **MATURATION**

*36 months on the yeasts, selected from among our own strains.*

## **ORGANOLEPTIC CHARACTERISTICS**

*Brilliant straw yellow with remarkably persistent perlage. Very intense notes of ripe fruits, with hints of crusty bread and hazelnut. Fresh and with great finesse on the palate, with a very long and pleasant fruity and mineral finish.*

## **ALCOHOL CONTENT**

*12,5° vol.*

## **SERVING SUGGESTIONS**

*Great with appetizers, white meat, fish, cured meat and cheese.*

# PIETRACALDA FIANO DI AVELLINO DOCG FEUDI DI SAN GREGORIO

**BIANCO**



## **ZONA DI PRODUZIONE**

*Comune di Sorbo Serpico su terreni argillosi con inserti vulcanici ad un'altitudine di ca 600 mt s.l.m.  
Esposizione sud, sud-ovest.*

## **UVE**

*Fiano 100%*

## **ANNO 2021**

## **MATURAZIONE**

*Circa 4-5 mesi in serbatoi di acciaio con permanenza sui propri lieviti e ripetuti batonnage per rimettere in sospensione le fecce fini.*

## **CARATTERISTICHE ORGANOLETTICHE**

*Il colore è giallo paglierino deciso. Il profumo spazia dai fiori freschi di camomilla, alla frutta appena colta, al cedro candito. Al palato le tipiche note varietali di morbidezza del vitigno vengono bilanciate da viva freschezza e mineralità.*

## **GRADAZIONE**

*13,5°*

## **ABBINAMENTO**

*Crostacei, pescato, grigliate di mare o di carni bianche.*

# PIETRACALDA FIANO DI AVELLINO DOCG FEUDI DI SAN GREGORIO

WHITE



## PRODUCTION AREA

*Municipality of Sorbo Serpico, on clayey soils with volcanic inserts, vineyard at an altitude of 600 mt a.s.l. South, south-west exposure.*

## GRAPE VARIETY

*Fiano 100%*

## VINTAGE 2021

## MATURATION

*About 4-5 months on its own yeast, with repeated batonnage to circulate the suspension of the fine dregs.*

## ORGANOLEPTIC CHARACTERISTICS

*The color is a decisive straw yellow. There are spicy perfumes of fresh flowers, such as chamomile, fresh picked fruit and candied citron. When tasting, the typical softness of the variety is balanced by freshness and minerality.*

## ALCOHOL CONTENT

*13,5° vol.*

## SERVING SUGGESTIONS

*Crustaceans, seafood, grilled seafood and white meats.*

# GEWÜRZTRAMINER ALTO ADIGE DOC COLTERENZIO

## BIANCO



## ZONA DI PRODUZIONE

*Vigneti ad un'altitudine di c.a 400-460 mt s.l.m. su depositi morenici misti ad argilla e ghiaia porfirica.*

## UVE

*Gewürztraminer 100%*

## ANNO 2022

## MATURAZIONE

*Macerazione a freddo, fermentazione malolattica in acciaio. Il vino viene lasciato sulle fecce fini fino all'imbottigliamento.*

## CARATTERISTICHE ORGANOLETTICHE

*Colore giallo dorato, profumo di rose gialle, litchi, chiodi di garofano e noce moscata. Al palato pieno, potente con un elegante finale speziato.*

## GRADAZIONE

*14°*

## ABBINAMENTO

*Aperitivi, antipasti speziati, carni bianche, piatti a base di pesce.*

# GEWÜRZTRAMINER ALTO ADIGE DOC COLTERENZIO

## WHITE



## PRODUCTION AREA

*Vineyards at 400-460 mt of altitude. Soils are morainal with deposits of clay and eroded porphyry.*

## GRAPE VARIETY

*Gewürztraminer 100%*

## VINTAGE 2022

## MATURATION

*Cold-macerated, fermentation in stainless-steel tanks. The young wine refines on the fine lees until shortly before bottling.*

## ORGANOLEPTIC CHARACTERISTICS

*Golden yellow in colour, spicy in aroma and flavor, reminiscent of yellow roses, cloves, lychees and nutmeg. Luscious and powerful on the palate with an elegant, dry and aromatic finish.*

## ALCOHOL CONTENT

*14° vol.*

## SERVING SUGGESTIONS

*Aperitifs, spicy appetizers, white meat, fish and shellfish dishes.*

# BELGUARDO BRONZONE MORELLINO DI SCANSANO RISERVA DOCG MARCHESI MAZZEI

ROSSO



## ZONA DI PRODUZIONE

*Località Montebottigli su terreno con prevalenza di arenaria e alberese ad un'altitudine di 70-130 mt s.l.m.  
Esposizione sud, sud-ovest.*

## UVE

*Sangiovese 100%*

## ANNO 2020

## MATURAZIONE

*14 mesi in piccoli fusti di rovere francese da 225 lt.*

## CARATTERISTICHE ORGANOLETTICHE

*Strutturato, con aromi di frutti di bosco e spezie essiccate, avvolgente e gustoso.*

## GRADAZIONE

*13,5°*

## ABBINAMENTO

*Pasta con sughi di carne, carni rosse e bianche.*

# BELGUARDO BRONZONE MORELLINO DI SCANSANO RISERVA DOCG MARCHESI MAZZEI

RED



## PRODUCTION AREA

*Montebottigli on sandstone and limestone soils; located at 70-130 mt a.s.l with a south, south-west exposure.*

## GRAPE VARIETY

*Sangiovese 100%*

## VINTAGE 2020

## MATURATION

*14 months in small 225 lt. French oak barrels.*

## ORGANOLEPTIC CHARACTERISTICS

*Full bodied with enveloping berries and dry spice flavors and taste.*

## ALCOHOL CONTENT

*13,5° vol.*

## SERVING SUGGESTIONS

*Pasta with rich and spicy sauces, red and white meats.*

# LA BRACCESCA NOBILE DI MONTEPULCIANO DOCG MARCHESI ANTINORI

ROSSO



## ZONA DI PRODUZIONE

*Località Montepulciano, nasce su terreni argillosi e ricchi di scheletro, ad un'altitudine di 290mt s.l.m, con esposizione nord-est.*

## UVE

*Sangiovese, Merlot*

## ANNO 2019

## MATURAZIONE

*Macerazione di 10 giorni in serbatoi di acciaio, fermentazione malolattica di 12 mesi in botti grandi. Imbottigliamento nella primavera 2021 e affinamento di circa un anno.*

## CARATTERISTICHE ORGANOLETTICHE

*Colore rosso rubino. Al naso esprime gradevoli sentori di frutta rossa come fragola e ciliegia, alternati a delicate sensazioni speziate e dolci note di vaniglia. Al palato l'ingresso morbido è sostenuto da tannini vivaci e da una buona sapidità che accompagnano un finale persistente e caratterizzato da un'ottima freschezza.*

## GRADAZIONE

14°

## ABBINAMENTO

*Salumi, formaggi, zuppe di legumi e carni rosse.*

# LA BRACCESCA NOBILE DI MONTEPULCIANO DOCG MARCHESI ANTINORI

RED



## PRODUCTION AREA

*Montepulciano area, grown on clayey soil rich in skeleton, at an altitude of 290mt a.s.l., with north-east exposure.*

## GRAPE VARIETY

*Sangiovese, Merlot*

## VINTAGE 2019

## MATURATION

*10-day maceration in steel tanks, 12 month malolactic fermentation in large barrels. Bottled in spring 2021 and aged for one additional year.*

## ORGANOLEPTIC CHARACTERISTICS

*Ruby red in color. The nose delivers pleasant notes of red fruit, especially strawberries and cherries, delicate spicy sensations, and hints of sweet vanilla. Entry on the palate is soft, sustained by lively tannins and good sapidity that accompany a long finish accented by excellent freshness.*

## ALCOHOL CONTENT

*14° vol.*

## SERVING SUGGESTIONS

*Cured meats, cheeses, legume soups and red meats.*



The first part of the document discusses the importance of maintaining accurate records of all transactions. It emphasizes that every sale, purchase, and payment must be properly documented to ensure the integrity of the financial statements. This includes recording the date, amount, and purpose of each transaction.

The second part of the document provides a detailed breakdown of the company's revenue streams. It identifies the primary sources of income and analyzes their contribution to the overall financial performance. This analysis is crucial for understanding the company's financial health and identifying areas for growth.

The third part of the document focuses on the company's expenses and costs. It details the various categories of expenditures, such as salaries, rent, utilities, and marketing. This section is essential for determining the company's operating costs and assessing its profitability.

The fourth part of the document presents a comprehensive overview of the company's financial position. It includes a summary of the balance sheet, income statement, and cash flow statement. This overview provides a clear picture of the company's assets, liabilities, and cash resources.

The fifth part of the document discusses the company's financial goals and objectives. It outlines the key performance indicators (KPIs) that will be used to measure the company's financial success. This section is critical for setting a clear direction for the company's financial strategy.

The sixth part of the document provides a detailed analysis of the company's financial risks. It identifies the various factors that could potentially impact the company's financial performance, such as market volatility, changes in interest rates, and operational challenges. This analysis is essential for developing effective risk management strategies.

The seventh part of the document discusses the company's financial reporting and disclosure requirements. It outlines the various regulations and standards that the company must adhere to when preparing its financial statements. This section is crucial for ensuring the transparency and accuracy of the company's financial reporting.

The eighth part of the document provides a detailed overview of the company's financial history. It includes a summary of the company's financial performance over the past several years, highlighting key trends and milestones. This history is essential for understanding the company's long-term financial trajectory.

The ninth part of the document discusses the company's financial projections and forecasts. It provides a detailed analysis of the company's expected financial performance over the next several years, based on various assumptions and scenarios. This section is crucial for setting realistic financial goals and developing a clear financial strategy.

The tenth part of the document provides a detailed overview of the company's financial management practices. It discusses the various tools and techniques used to manage the company's finances, such as budgeting, forecasting, and risk management. This section is essential for understanding the company's financial management processes and identifying areas for improvement.

