



www.dionysiusshop.co.uk

Tel. 02080042905

Mobile. 07411225569



WINE CATALOGUE



www.dionysiusshop.co.uk
Tel. 02080042905
Mobile. 07411225569

ITALY

ROCCA ROSSA PROSECCO DOC

Italian vine, called Pulcinum in the ancient Rome. Sparse and winged bunch, medium and green to gold grapes; pruinose skin; medium trefoil leaves.

The Winemaking Process

The grapes named Glera mature towards the beginning of October. The initial vinification is done in white. The wine-must is placed in a closed pressure-resistant recipient known as an "autoclave", and made to ferment at 16° C with the inoculation of selected yeasts. When the fermentation is finished, it is refrigerated at 4° C and left in contact with the yeasts. When the period of refinement has transpired, it is isobarically filtered into another autoclave and then bottled.

MONTELVINI



TASTING NOTES

The Wine

Light straw-coloured, sparkling, aromatic; fresh, fruity and flowery scent with apple and citrus fruit scents; delicate and soft taste with a balanced sourness.

Serve at 6-8° C.

Open upon use.

Pairings

This wine is suggested as aperitif and it is excellent with various cocktails, it pairs well with appetizers, white meat and fish in general.

It is excellent when young.

ALCOHOL VOL. % 11.00 TOTAL
ACIDITY (g/l) 5.50 RESIDUAL
SUGAR (g/l) 15.00 SO₂ (mg/l)
130 PRESSURE (Atm.) 5.20
CAPACITY (L)

ROCCA ROSSA PROSECCO ROSE' DOC

Italian vine, called Pulcinum in the ancient Rome. Sparse and winged bunch, medium and green to gold grapes; pruinose skin; medium trefoil leaves.

The Winemaking Process

The grapes named Glera mature towards the beginning of October. The initial vinification is done in white. The wine-must is placed in a closed pressure-resistant recipient known as an "autoclave", and made to ferment at 16° C with the inoculation of selected yeasts. When the fermentation is finished, it is refrigerated at 4° C and left in contact with the yeasts. When the period of refinement has transpired, it is isobarically filtered into another autoclave and then bottled.

MONTELVINI



TASTING NOTES

The Wine

Light straw-coloured, sparkling, aromatic; fresh, fruity and flowery scent with light strawberries and citrus fruit scents;

delicate and soft taste with a balanced sourness.

Serve at 6-8° C.

Open upon use.

Pairings

This wine is suggested as aperitif and it is excellent with various cocktails, it pairs well with appetizers, white meat and fish in general.

It is excellent when young.

ALCOHOL VOL. % 11.00 TOTAL
ACIDITY (g/l) 5.50 RESIDUAL
SUGAR (g/l) 15.00 SO2 (mg/l)
130 PRESSURE (Atm.) 5.20
CAPACITY (L)

PROMOSSO ROSE' SPUMANTE DOC

Italian vine, called Pulcinum in the ancient Rome. Sparse and winged bunch, medium and green to gold grapes; pruinose skin; medium trefoil leaves.

The Winemaking Process

The grapes named Glera mature towards the beginning of October. The initial vinification is done in white. The wine-must is placed in a closed pressure-resistant recipient known as an "autoclave", and made to ferment at 16° C with the inoculation of selected yeasts. When the fermentation is finished, it is refrigerated at 4° C and left in contact with the yeasts. When the period of refinement has transpired, it is isobarically filtered into another autoclave and then bottled.



TASTING NOTES

The rosé wine is obtained by soft pressing the grapes followed by a brief contact with skins.

With this procedure the skin will transfer its color only partially to the wine.

Produced from carefully selected grapes, with predominantly early red grapes. Silky pink with a subtle, persistent perlage.

The color is antique rose, with a subtle, persistent perlage; intense on the nose with fruity scents of peach and wild strawberry, yeast and bread crusts.

On the palate it is full, silky and rich.

It is excellent as an aperitif, with fish hors d'oeuvres and salami, but also with rich meats, sauces and cheeses.

ABV 11.5%

MONTELVINI

CASTELMARE PROSECCO ROSE EXTRA DRY ORGANIC

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines. We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



MARE MAGNUM



TASTING NOTES

CASTELMARE Prosecco Rosé Organic Extra Dry Millesimato, is made from organic grapes. The shimmering light pink wine, has extra fine bubbles thanks to the fact that it ferments twice as long as regular prosecco, sixty days instead of thirty.

The bottle is reminiscent of an old-fashioned crystal champagne glass.

The color is antique rose, with a subtle, persistent perlage; 85% glera grapes, 15% pinot noir

On the palate it is full, silky and rich.

It is excellent as an aperitif, with fish hors d'oeuvres and salami, but also with rich meats, sauces and cheeses. ABV 11.5%

SABBIONE DOC

It founded in 1901, the cellar Social Astesane lands of Mombercelli, is one of the oldest guilds in Piemonte.

In 2015 were bought 26 hectares of lands on which they are implanting vineyard of different varieties.

The wine growers included 130 members in the municipalities of Mombercelli, Agliano, Belveglio, Montaldo Scarampi who farm 220 hectares of vineyard and has proprieties 26 hectares of land of which 11 vineyards by to make 15.000 hectolitres wine for year of which 70% is Barbera d'Asti, followed by Grignolino, Cortese, Brachetto, Chardonnay, Freisa.

TERRE ASTESANE



TASTING NOTES

A noble and elegant wine, very pleasant, with an intense and pleasantly fruity aroma.

Our spearhead of white wines.

Alcohol 13.5% vol.

With a straw-yellow crystalline color and a velvety, fresh and dry taste, suitable for any occasion.

Pleasant vegetal and floral notes emerge. Serving temperature 8-10 °

PAIRINGS

Suitable with both sea and land appetizers or with elaborate vegetables.

It is also an excellent companion to fish or shellfish, perhaps cooked on the grill.

It also goes well with white meats.

BARBERA D'ASTI SUPERIORE DOCG

It founded in 1901, the cellar Social Astesane lands of Mombercelli, is one of the oldest guilds in Piemonte.

In 2015 were bought 26 hectares of lands on which they are implanting vineyard of different varieties.

The wine growers included 130 members in the municipalities of Mombercelli, Agliano, Belveglio, Montaldo Scarampi who farm 220 hectares of vineyard and has proprieties 26 hectares of land of which 11 vineyards by to make 15.000 hectolitres wine for year of which 70% is Barbera d'Asti, followed by Grignolino, Cortese, Brachetto, Chardonnay, Freisa.



TASTING NOTES

Austere wine of great personality, rich in perfume and body, red ruby colour with garnet hints, full taste, dry and pleasantly tannic.

Obtained from grapes originating from specially selected well exposed vineyards, carefully and patiently refined in our cellars.

Alcohol 14.5% vol

Wine with a delicate scent of vanilla, chocolate and fruit jam, full taste, dry, tannic with great body.

Serving temperature 16 - 18 °

PAIRINGS Roasts, game, braised red meats, aged cheeses.



TERRE ASTESANE

BARBERA D'ASTI ANNO DOMINI DOCG

It founded in 1901, the cellar Social Astesane lands of Mombercelli, is one of the oldest guilds in Piemonte.

In 2015 were bought 26 hectares of lands on which they are implanting vineyard of different varieties.

The wine growers included 130 members in the municipalities of Mombercelli, Agliano, Belveglio, Montaldo Scarampi who farm 220 hectares of vineyard and has proprieties 26 hectares of land of which 11 vineyards by to make 15.000 hectolitres wine for year of which 70% is Barbera d'Asti, followed by Grignolino, Cortese, Brachetto, Chardonnay, Freisa.



TASTING NOTES

NOTE OF TASTE Intense garnet red color, harmonious and fruity bouquet, intense taste, soft and warm with hints of ripe red fruits.

Serving temperature 16-18 °

PAIRINGS Game, red meats, braised meats, cured meats and aged cheeses

AWARDS Decanter 2017: BRONZE MEDAL - 5 STAR WINES AWARD 2016: 90 POINTS Best Wines VINITALY - 5 STAR WINES the book 2018: 90 POINTS Best Wines VINITALY



TERRE ASTESANE

MOSCATO D'ASTI DOCG

It founded in 1901, the cellar Social Astesane lands of Mombercelli, is one of the oldest guilds in Piemonte.

In 2015 were bought 26 hectares of lands on which they are implanting vineyard of different varieties.

The wine growers included 130 members in the municipalities of Mombercelli, Agliano, Belveglio, Montaldo Scarampi who farm 220 hectares of vineyard and has proprieties 26 hectares of land of which 11 vineyards by to make 15.000 hectolitres wine for year of which 70% is Barbera d'Asti, followed by Grignolino, Cortese, Brachetto, Chardonnay, Freisa.

TASTING NOTES

Production area: Asti (Piemonte - Italy)

Prestigious wine for all pleasant and festive occasions.

Made from white Moscato grapes, pride of the Asti hills.

Alcohol 5.5% vol.

PAIRINGS It goes well with all desserts, fruit and ice cream. Ideal for cocktails.



TERRE ASTESANE

BRACHETTO DOC

It founded in 1901, the cellar Social Astesane lands of Mombercelli, is one of the oldest guilds in Piemonte.

In 2015 were bought 26 hectares of lands on which they are implanting vineyard of different varieties.

The wine growers included 130 members in the municipalities of Mombercelli, Agliano, Belveglio, Montaldo Scarampi who farm 220 hectares of vineyard and has proprieties 26 hectares of land of which 11 vineyards by to make 15.000 hectolitres wine for year of which 70% is Barbera d'Asti, followed by Grignolino, Cortese, Brachetto, Chardonnay, Freisa.

TASTING NOTES

Very happy and festive wine, brilliant red, low in alcohol, obtained from selected Brachetto grapes, with a delicately aromatic bouquet and typically fruity taste.

Alcohol 6% vol.

PAIRINGS It goes well with all desserts, fruit and ice cream. Ideal for cocktails.



TERRE ASTESANE

TONNO CATARATTO CHARDONNAY IGT ORGANIC

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



MARE MAGNUM



TASTING NOTES

Color: Bright yellow

Aroma: A brand with innovative and neat packaging, featuring an important and trendy element of the sea-food for the international cuisine. Made by organically grown and hand-picked grapes, the wine offers fresh aromas of grapefruit, melon and apple, with taste of fresh tropical fruit and pleasant acidity.

Taste: Fruity and pleasant taste, provided by blending domestic & international varieties.

Food pairing: A perfect proposal for seafood, pairing with Tuna dishes and with a variation of food, from pasta and salads to meat, for both the White and the Red.

Production and maturation: The grapes are carefully selected and hand-picked from organically certified vineyards. Each varietal is vinified separately and final blend matured in oak.

SYRAH IGT ORGANIC

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



MARE MAGNUM



TASTING NOTES

Color: Dark red

Aroma: Seductive dark berries with spicy herbs and combined with notes of a lingering, well balanced toasty oak character.

Taste: A full bodied wine with complexity and smooth tannins, dark berry fruit and a rich, long finish.

Food pairing: Tonno pairs perfectly with a variation of food, from pasta and salads, to meat and fish.

Production and maturation: The grapes are carefully selected and hand-picked from organically certified vineyards. Each varietal is vinified separately and final blend matured in oak.

ALLEGRO CHARDONNAY ORGANIC IGT

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



MARE MAGNUM



TASTING NOTES

Color: Bright yellow

Aroma: Youthful nose of ripe citrus fruit with hints of vanilla and oak.

Taste: Full-bodied with fruits displaying ripe citrus and apple fruit along with light buttery oaky notes.

Food pairing: Goes excellent with salads, fish, shellfish or simply enjoy on its own as an aperitif.

Production and maturation: The grapes are picked by hand and vinified using modern methods.

Fermentation at 15 degrees in stainless steel tanks, after which a portion of the wine is aged in oak and the remaining part will be in contact with the lees for 4-6 months.

ALLEGRO PRIMITIVO ORGANIC IGT

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



MARE MAGNUM



TASTING NOTES

Color: Dark red

Aroma: Luscious fresh aromas of dark berries with hints of plums and vanilla.

Taste: Allegro Primitivo is a balanced, full-bodied wine with a fresh and delicate taste of berry fruit, spicy tones of herbs and vanilla.

Food pairing: Lamb, beef and game.

Production and maturation: The Primitivo grapes are handpicked and organically grown.

The fermentation is done in stainless steel tanks with overpumping and délestage twice a day.

Maceration of 10-12 days is later followed by a 3-4 months maturation on French oak.

BIG BOYS ZIFANDEL IGT ORGANIC

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



MARE MAGNUM

TASTING NOTES

Color: Dark intense red color.

Aroma: Grand inviting aromas of blue and black berries with hints of oak, peppermint and vanilla.

Taste: Full-bodied with well integrated oak character and dark fruits, coffee and licorice.

Food pairing: Goes very well with rich meat dishes like baby back ribs, pulled pork and game.

Production and maturation: Fermented and matured in American oak (Quercus Alba) that gives the wine a vanilla character and soft tannins.



CRUDO CATARRATTO ZIBIBBO IGT ORGANIC

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



TASTING NOTES

Color: Bright yellow

Aroma: Aromatic scent with hints of tropical fruit, pineapple, elderflower and citrus.

Taste: Fresh and fruity with balanced sweetness, hints of ripe tropical fruits, pineapple, mango, white flowers and lime.

Food pairing: Crudo goes well with light and spicy asian dishes, seafood and fresh salads. It is also a perfect wine just as an aperitif.

Production and maturation: Zibibbo is the Sicilian name of the grape Muscat of Alexandria, which gives the wine its aromatic character. After harvest, the two grape varietals are fermented in stainless steel tanks in cool temperatures 14-16°C.

MARE MAGNUM

CRUDO NERO D'AVOLA CABERNET SAUVIGNON IGT ORGANIC

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



MARE MAGNUM



TASTING NOTES

Color: Dark red.

Aroma: Fruity aroma of dark berry fruit like black currant, cherry and plum noting licorice and oak.

Taste: Medium-bodied, fresh fruit flavor with hints of spices combined with soft acids and an integrated oak character.

Food pairing: Pairs very well with red and white meat, seafood with red sauce and various pasta dishes. Best served at 16 C.

Production and maturation: Nero d'Avola and Cabernet Sauvignon are fermented separately in stainless steel tanks with daily over pumping of the must. After the malolactic fermentation half of the Cabernet Sauvignon is matured in oak for a period of time to obtain the desired level of oak structure and then blended with the remaining part of the Cabernet Sauvignon. The two varietals are thereafter blended together for the final cuvee of Crudo Nero d'Avola Cabernet Sauvignon

YOGA SYRAH ORGANIC

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto. In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



TASTING NOTES

Color: Dark red.

Aroma: Seductive dark berries with spicy herbs and combined with notes of a lingering, well balanced toasty oak character.

Taste: A full bodied wine with complexity and smooth tannins, dark berry fruit and a rich, long finish.

Food pairing: Yoga pairs excellent with red and white meat, game and pasta dishes. Best served at around 18C.

Production and maturation: The grapes are carefully selected and hand-picked from organically certified vineyards. Each varietal is vinified separately and final blend matured in oak.

MARE MAGNUM

NEGRAMARO ROSE IGP

There's an intersection where the events not only cross but occur. It's the time lag in which the dust of daily life becomes history as it settles. This tells of four generations of Calitro, and the history is written in the silhouette of a bottle of Negroamaro or Primitivo.



TASTING NOTES

CLASSIFICATION: NEGROAMARO ROSATO
IGP SALENTO- ROSATO

ALCOHOL: 12,5% vol

HARVEST: third decade of September

PRODUCTION ZONE: Agro di Manduria,
Sava e Lizzano in Provincia di Taranto,
Salento, Puglia

VINE: Negroamaro 100%

BREEDING: Alberello pugliese

HARVEST: Handpicked grapes ripe with
careful selection of grapes

WINE: destemming , gentle pressing of the
grapes , with method " tear " Racking part
of the must after some Pora maceration ,
alcoholic fermentation " in white " , the
short passage in barrels

VIEW, TASTE & SMELL

Appearance: Intense cherry red with
purple hues

Nose: Intense and persistent hints of
raspberry and cherry , and a hint of rose
hips

Taste: structured wine , fresh and
balanced

SERVING SUGGESTIONS: first courses of
fish , fish soup , the medium-aged cheeses

SERVING TEMPERATURE: 12° C

CALITRO

PRIMITIVO DI MANDURIA RISERVA DOP

There's an intersection where the events not only cross but occur. It's the time lag in which the dust of daily life becomes history as it settles. This tells of four generations of Calitro, and the history is written in the silhouette of a bottle of Negroamaro or Primitivo.



CALITRO



TASTING NOTES

CLASSIFICATION: PRIMITIVO DI MANDURIA
DOP- ROSSO

ALCOHOL: 14,5% vol

HARVEST: first ten days of September

PRODUCTION ZONE: Agro di Manduria,
Sava e Lizzano in Provincia di Taranto,
Salento, Puglia

VINE: Primitivo 100%

BREEDING: Alberello pugliese

WINE: Harvested by hand with careful
selection of grapes

WINE: Destemming , gentle pressing of the
grapes , maceration on the skins must be
10-12 days , alcoholic fermentation at a
controlled temperature not exceeding 20
° C , aged in American and French oak
barrels for 12 months.

VIEW, TASTE & SMELL:

Appearance: Deep ruby color

The nose : Enveloping , intense , ripe
cherry and black cherry , pleasantly spicy

Taste: Soft heat Primitivo enters the
mouth sweet and fruity, balanced with a
lingering finish

SERVING SUGGESTIONS: aged cheeses ,
sausages , pasta dishes prepared , red
meat and game

TEMPERATURE: 18/20° C

LI JANNI DOP

The company has a total area of approximately 20 hectares of vines, and produces only Primitivo di Manduria. The vineyards, planted mostly with "Apulian sapling", growing on average clay soils and soils of "terra rossa", enjoying the sun as well as gentle and breezy winds; those factors alone, already favor the production of top-quality grapes and shades.



ERMINIO CAMPA



TASTING NOTES

Wine Type: PRIMITIVO DI MANDURIA DOP

Vineyard Age: 15 years

Color: Red Wine

Yield grapes: 60-70 quintals per hectare

Grape varieties: 100% Primitivo

Vintage: Second week of September with manual harvesting

Production Zone: Torricella, Taranto, Puglia, Italia

Vinification: Fermentation with maceration at controlled temperature Thermo

Vineyard: Contrada Li Janni

Refinement: Stainless Steel

Elevation: 40 m above sea level

Grape Yield: 65%

Soils: Medium Grain

Alcol: 14% vol

Growing systems: Alberello pugliese

Comment: Since perfume the plum is harmoniously pulpy. Hence, the lively acid strength that reaches senses wrapped up by the sumptuous glycerine extractive softness. A prune that possesses uncommon olfactory clearness and oxidative integrity thanks to vivid aroma strength. A wine of excellent analytic and sensorial quality that always gives embracing and soft balance demonstration through persistency equalling immediate fragrance. A champion, with an excellent fruit and vivid expressive quality.

LI CAMELI DOP

The company has a total area of approximately 20 hectares of vines, and produces only Primitivo di Manduria. The vineyards, planted mostly with "Apulian sapling", growing on average clay soils and soils of "terra rossa", enjoying the sun as well as gentle and breezy winds; those factors alone, already favor the production of top-quality grapes and shades.



TASTING NOTES

Wine type: PRIMITIVO DI MANDURIA DOP

Vineyard Age: 40 years

Colour: Red Wine

Yield grapes: 40/50 quintals per hectare

Grape varieties: 100% Primitivo

Vintage: Second week of September with manual harvesting

Production zone: Torricella, Taranto, Puglia, Italia

Vinification: Fermentation with maceration at controlled temperature Thermo

Vineyard: Contrada Li Cameli

Refinement: Stainless Steel

Elevation: 30 m above sea level

Grape Yield: 55%

Soils: Red mediterranean soil

Alcol: 15% vol

Growing Systems: Alberello pugliese

Comment: this great wine shows absolute fusion between warmth and fragrance, vigour and mellowness, immediacy and gravity of expression as grandiose concentration and alcoholic bitter glycerine are wrapped up with mint, balm, chlorophyll, pulpy fruit and clear wood notes. Hence power and thickness of expression, taste roundness, balance of composition offering softness and most pleasant taste mellowness. The immediacy of this wine derives from faultless oenological execution that guarantees highest integrity and respect in transformation from fruit aroma into its ethereal form. And the balmy blackberry as fleshy as a plum is simply nature felt as primary and therefore magnificently expressed. A great wine of exceptional agricultural and oenological value.

ERMINIO CAMPA

CHIANTI GOVERNO ALL'USO TOSCANO DOCG

Wine produced from Sangiovese grapes, selected and picked using crates at the most favourable moment of the picking season. The grapes are vinified in wooden barrels according to the ancient tradition of "Governo the Tuscan way" with the addition of partially dried Cabernet grapes to the wine as soon as it is removed from the barrels. Aging takes place in the same barrels and continues, after bottling directly from the barrels, for 6 months in glass. In this way a lively, ruby-red wine is obtained, scented and full, fresh and harmonious to the palate with a winery aftertaste that evokes the flavours of the grape harvest.



TASTING NOTES

Denomination: Chianti D.O.C.G.
Governo all'uso Toscano
Bottle Size: 750ml
Grape Variety: Sangiovese 90% with 10% Cabernet partially dried on the wine
Origin: Mixed Calcareous Soil
Cultivation System: Pruned Spur, Cordon Trained
Vineyard Density: 4000 plants a hectare
Average Plant Age: 10 Years
Harvest Season: Sangiovese: Mid September
Cabernet : Mid November
Vinification: Selection of grapes picked manually in crates.
Fermentation in wooden barrels and ageing in the same barrels with governo using cabernet grapes.
Bottling directly from the barrels.
Refining in Bottle: 6 months
Alcol: 13 %Vol

GUTTURNIO SUPERIORE DOC

Founded in the mid-1950s, the company has always been managed by the Rigolli family. The knowledge of traditional production techniques is merged with the safety of modern technologies to offer a guaranteed quality of wine according to the strictest rules of the wine consortium. The vineyards, cultivated using the Guyot method, stretch for 18 hectares over the zone of Bacedasco Basso at 250 m above sea level. The farm produces Doc wines of Piacenza: the reds include Gutturnio still and semi-sparkling, Barbera and Bonarda; the whites include Ortrugo and Malvasia in the dry and sweet versions.



TASTING NOTES

Vine: Barbera 60%
Croatina 40% Indigenous
Alcohol Content: 13% vol
Total Acidity: 4.2 g/l
Vinification: 15 days over-the-skin maceration and 6 months steel tanks ageing
Color: Ruby red with purple highlights
Bouquet: Red fruits, blackberry
Flavour: Round, fresh, full bodied
Best Enjoyed: Risotto, game, roasts

Obtained from indigenous grapes, this wine offers a rather atypical purple- mulberry shades, a mouthful of fruity bouquet, and long lasting flavor. Match it with cold cuts, finger food and red meat: juicy.

IL CASELLO

GUTTURNIO RISERVA DOC

Founded in the mid-1950s, the company has always been managed by the Rigolli family. The knowledge of traditional production techniques is merged with the safety of modern technologies to offer a guaranteed quality of wine according to the strictest rules of the wine consortium. The vineyards, cultivated using the Guyot method, stretch for 18 hectares over the zone of Bacedasco Basso at 250 m above sea level. The farm produces Doc wines of Piacenza: the reds include Gutturnio still and semi-sparkling, Barbera and Bonarda; the whites include Ortrugo and Malvasia in the dry and sweet versions.



TASTING NOTES

Vine: Barbera 60%
Croatina 40% Indigenous
Alcohol Content: 14% vol
Total Acidity: 5.2 g/l
Vinification: 15 days over-the-skin maceration and ageing for 12 months in oak barrique
Color: Bright ruby red
Bouquet: Red fruits, black cherry, cinnamon
Flavour: Elegant, intense, lightly tannic
Best Enjoyed: Garnished stews, spiced roast roe
The old, south-exposed vineyards, with their low production yield, give the most precious grapes, with high sugar levels. The rich color shades from garnet to mahogany, the bouquet reveals strong wood notes, a match made in heaven with stews. Thoughtful.

IL CASELLO

BONARDA DOC

Founded in the mid-1950s, the company has always been managed by the Rigolli family. The knowledge of traditional production techniques is merged with the safety of modern technologies to offer a guaranteed quality of wine according to the strictest rules of the wine consortium. The vineyards, cultivated using the Guyot method, stretch for 18 hectares over the zone of Bacedasco Basso at 250 m above sea level. The farm produces Doc wines of Piacenza: the reds include Gutturnio still and semi-sparkling, Barbera and Bonarda; the whites include Ortrugo and Malvasia in the dry and sweet versions.



TASTING NOTES

Vine: Croatina 100% Indigenous

Alcohol Content: 9% vol

Total Acidity: 5.4 g/l

Vinification: traditional over-the-skin maceration and 6 months steel tanks

Color: Intense red, purplish

Bouquet: Black cherry, strawberry

Flavour: Full-bodied, delicate, persistent aftertaste

Best Enjoyed: Cold cuts, dessert with red fruits

This Indigenous grape could have a shade of purple named after it. A bright mix of eggplant, orchid and plum, it stains your hands for days during the harvest season. The wine is fresh, sweet and velvety, its bouquet emanates almond and mature blackberry. It softens every meal, although we recommend to create a contrast with savory cold cuts. Serve it chill as dessert wine. Candied marmalade.

IL CASELLO

MALVASIA SECCA DOC

Founded in the mid-1950s, the company has always been managed by the Rigolli family. The knowledge of traditional production techniques is merged with the safety of modern technologies to offer a guaranteed quality of wine according to the strictest rules of the wine consortium. The vineyards, cultivated using the Guyot method, stretch for 18 hectares over the zone of Bacedasco Basso at 250 m above sea level. The farm produces Doc wines of Piacenza: the reds include Gutturnio still and semi-sparkling, Barbera and Bonarda; the whites include Ortrugo and Malvasia in the dry and sweet versions.



TASTING NOTES

Vine: Malvasia Aromatica di Candia 100% Indigenous
Alcohol Content: 11% vol
Total Acidity: 5.8 g/l
Vinification: White vinification, soft pressing and 6 months steel tanks
Color: Straw yellow
Bouquet: Citrus, apricot, lavender, aromatic
Flavour: Fresh, sapid, medium bodied
Best Enjoyed: Aperitif, white meat, mussels, soup
Aromatic wine, as the name suggests. Its daffodil shades of yellow suggests the note of citrus and apricot, freshness and sapidity come afterward. Enjoy it with parmesan or mushroom risotto. Scented.

IL CASELLO

MALVASIA PASSITO DOC

Founded in the mid-1950s, the company has always been managed by the Rigolli family. The knowledge of traditional production techniques is merged with the safety of modern technologies to offer a guaranteed quality of wine according to the strictest rules of the wine consortium. The vineyards, cultivated using the Guyot method, stretch for 18 hectares over the zone of Bacedasco Basso at 250 m above sea level. The farm produces Doc wines of Piacenza: the reds include Gutturnio still and semi-sparkling, Barbera and Bonarda; the whites include Ortrugo and Malvasia in the dry and sweet versions.



TASTING NOTES

Vine: Malvasia Aromatica di Candia 100% Indigenous
Alcohol content: 14% vol
Total acidity: 5.5 g/l
Vinification: Sun dried grapes pressing - 12 months oak barrique
Colour: Golden bright yellow
Bouquet: Delicate, aromatic, sage, ginger, vanilla
Flavour: Gentle, fresh, honey, candied fruit
Best enjoyed: Medium aged cheese, dry pastry, yellow fruit desserts
Bright yellow silk both the color and the sensation in your mouth. Aromatic bouquet with flowery notes, yellow fruit, vanilla aftertaste. Honey and candied fruit are balanced by the trace of acidity that enlivens this dessert wine. Ambrosial.

IL CASELLO

LE REISS NIZZA DOCG

Quality is for us a concentrate of experience, handed down traditions and passion for what we do every day, and it is so that nothing is left to chance, all the work is "martial", polite, precise and refined. Each vintage is never ending with the harvest, but a chance every day for all the processes that allow us to have every year exclusive products. And so our work, together with the mercies of time, can coexist and slowly, to provide us with the best grapes each vintage. Then, a careful selection of grapes, both in the vineyard and in the cellar and separate vinification for each land, allow us to evaluate and choose the best methods to make the best wines, those that will have the brand of "La Patareina".



TASTING NOTES

Production area: Nizza Monferrato
THE VINEYARDS
Location: Nizza Monferrato (Piemonte - Italy)
Soil: clay loam ground
Altitude: 299 m slm
Breeding system: Guyot
Harvest: October
Alcohol: 14%
Residual sugar: 0,45 g/l
Total acidity: 5,65 g/l
Awards: 94 points from "I Migliori Vini Italiani - Luca Maroni" and 94 points from "Gilbert Gaillard"
Tasting notes: Intense ruby red color, tending to garnet with aging. Intense, characteristic, ethereal bouquet. Dry, full-bodied, harmonious and round flavor.
Pairings: expresses its best, if matched with typical Piedmontese dishes, such as cold cuts, braised meats (Brasato), mixed boiled meats (Bollito Misto).
Excellent with game cooked "al civèt". Service temperature: 18/20 °C

LA PATAREINA

CHIANTI CLASSICO DOCG

Poggetto is a 20 hectares estate at 450 metres above sea level in the center of the region that produces Chianti Classico. It is managed by its owners, Eva and Fabrizio Tozzi, since 1986, with their personal care and attention using the most modern systems of production. Over the years, Poggetto wines have achieved their own distinct identity and have been placed by expert wine tasters among the highest quality Chianti Classico wines. Vinification and ageing takes place in their own wine cellars. As of 2008 Azienda Agricola Poggetto has entered the "Register of Organic Operators".

IL POGGETTO



TASTING NOTES

An excellent wine made from Sangiovese and Merlot in the heart of Chianti Classico Region, at 450 metres above sea level. Full red, slightly purple colour, Tinia is an elegant, very smooth wine with a distinguished bouquet of wild berries. Tinia is classified in the highest quality levels of regional production. Ideal with red meat and roasts.

Cultivation: Since 2008 Azienda Agricola Poggetto registered as "Organic Operator in Italy".

Production: Differentiated harvest of grapes until perfect ripe. Hand picked in 20 Kg crates.

Maximum production: 60 q. per hectare.

Wine making process: Vinification of each quality of grapes is done separately with subsequent incorporation of the two types of wine.

Alcoholic fermentation at maximum Temperature of 27°C.

Ageing: In French barriques of 225 lt. for 10 onths.

Bottled at least two months prior to placing the product on the market. Alcoholic content: 13% vol Temperature before serving: 18°C opening the bottle at least 30 minutes before serving.

NOBIS SANGIOVESE DOC

Winery, with vineyards owned in Polenta di Bertinoro, an area particularly suited to producing high quality wines, which is the production purpose of the company. All this starting from the more than traditional Romagna vines that is Sangiovese and Albana produced in different labels



TASTING NOTES

An all-pepper Sangiovese, very intense, rich in extract and spicy suggestions that intertwine with alpine herbs and small fruits in jam.

All this intensity comes from the three weeks of maceration and from a long aging in wood.

The result is a purebred Sangiovese, with a powerful structure, but which has been wisely sculpted.

Juicy tannins and balance between acidity and flavor.

To be combined with braised meat, Moliterno pecorino, tortelli with duck sauce.

TERRE DELLA PIEVE

STIL NOVO

Winery, with vineyards owned in Polenta di Bertinoro, an area particularly suited to producing high quality wines, which is the production purpose of the company. All this starting from the more than traditional Romagna vines that is Sangiovese and Albana produced in different labels



TASTING NOTES

A late harvest that wants to pay homage to the connection of these hills with the great Dante.

This Albana is pure nectar, a poem that sings the land of Romagna in all its splendor.

The golden color, tending to amber.

The bouquet is a riot of apricots, peaches, dates, hazelnuts, honey, ginger, marzipan, raisins, custard and we could go on for hours ...

But let's stop here and say that on the palate it is equally sumptuous, rich in flavor, volumetric, powerful, intriguing in the returns of candied fruit.

In short, a masterpiece.

To be combined with pit cheese, apple pie, apple strudel.

TERRE DELLA PIEVE

KAIROS

Winery, with vineyards owned in Polenta di Bertinoro, an area particularly suited to producing high quality wines, which is the production purpose of the company. All this starting from the more than traditional Romagna vines that is Sangiovese and Albana produced in different labels



TASTING NOTES

This Sangiovese from overripe grapes is the surprise of the Terre della Pieve winery.

The nose is all a whirlwind of small red berries, strawberries, pepper, juniper, mint, chocolate and sour cherries in alcohol.

On the palate it flows compact, warm and round, with adequate acidity to support all these tempting suggestions.

The tannins are there and they do their duty, they are dense and extremely docile, but with a few more years we will see an incredible evolution.

To be combined with all chocolate desserts starting with Modigliana chocolate dessert, tenerina, pampepato, seasoned Asiago, tart with sour cherries.

TERRE DELLA PIEVE

CHIANTI CLASSICO DOCG

Poggio Torselli was initially established as mansion of the Da Casavecchia family.

The estate was first mentioned in XIV century documents and later listed for the first time in the land register in 1427.

Poggio Torselli was born.

The building comprises 3 blocks:

- The winemaking area where the stainless steel fermentation tanks are located;
- the cellar where we age our reds in French oak barrels and used barriques;
- the temperature controlled warehouse where the bottles are stored to guarantee the ideal conditions for the final aging of the wine before release.



TASTING NOTES

Chianti Classico Poggio Torselli is dark ruby red in colour with vibrant and pronounced highlights. In the glass it is limpid and viscous. The nose is layered and delicate displaying lots of Sangiovese fruit with notes of morello cherry, blackberry, cherry, and undergrowth, evolving into vanilla, spices, and tea leaves. In the mouth it is warm, silky and pervasive, and immediately entices for its great roundness and complexity. The touch of acidity brings freshness backed by solid tannins that are gentle and fine-grained bringing balance and body to the wine.

It nicely complements all meat dishes (white and red) and the soups of the traditional Tuscan cuisine (ribollita, pappa al pomodoro, and acqua cotta). It is excellent paired with stylish fish dishes (cacciucco Livorno style) and modern ethnic cuisine, especially Indian and Chinese, and Sushi.

16°C is the ideal serving temperature.

POGGIO TORSELLI



www.dionysiusshop.co.uk
Tel. 02080042905
Mobile. 07411225569



FRANCE

SAUVIGNON BLANC IGP ORGANIC

A ground-breaking range of IGP Atlantique ORGANIC wines by Terre de Vignerons! Natur'Vin was born of our willingness to offer a quality, healthy organic wine to appeal to the most diverse range of health-conscious wine lovers. With on-trend attractive natural packaging, Natur'vin promises to be a key brand in the wine market. From vine to bottle, Natur'vin is 100% respectful of the environment: corks made of sugar cane, labels made of recycled paper, capsules, cases and bottles produced with a lower carbon footprint.



TASTING NOTES

Blend : 100% Sauvignon

Vintage : 2018

Winemaking : traditionnal in stainless steel vats

TASTING NOTES:

Pale yellow color with green reflections. The nose reveals scents of citrus fruits, with lemony and lychee notes. The well-balanced mouth is fresh with citrus aromas.

FOOD PAIRING: shellfish, aperitif

Serve at 10 degrees.



NATUR' VIN

ROSE BLEND IGP ORGANIC

A ground-breaking range of IGP Atlantique ORGANIC wines by Terre de Vignerons! Natur'Vin was born of our willingness to offer a quality, healthy organic wine to appeal to the most diverse range of health-conscious wine lovers. With on-trend attractive natural packaging, Natur'vin promises to be a key brand in the wine market. From vine to bottle, Natur'vin is 100% respectful of the environment: corks made of sugar cane, labels made of recycled paper, capsules, cases and bottles produced with a lower carbon footprint.



TASTING NOTES

Blend : 53% Cabernet Sauvignon, 47 % Cabernet Franc
Vintage : 2019
Winemaking : Traditional

TASTING NOTES

The wine has a light pink color.
The nose reveals scents of blackcurrant buds with amyl hints. The palate is fresh, crunchy with a nice vivacity and a tangy finish.

APERITIF: Summer salad
Best served at 10 degrees



NATUR' VIN

MERLOT IGP ORGANIC

A ground-breaking range of IGP Atlantique ORGANIC wines by Terre de Vignerons! Natur'Vin was born of our willingness to offer a quality, healthy organic wine to appeal to the most diverse range of health-conscious wine lovers. With on-trend attractive natural packaging, Natur'vin promises to be a key brand in the wine market. From vine to bottle, Natur'vin is 100% respectful of the environment: corks made of sugar cane, labels made of recycled paper, capsules, cases and bottles produced with a lower carbon footprint.



TASTING NOTES

Blend : 53% Cabernet Sauvignon, 47 % Cabernet Franc
Vintage : 2019
Winemaking : Traditional

TASTING NOTES

The wine has a light pink color.
The nose reveals scents of blackcurrant buds with amyl hints. The palate is fresh, crunchy with a nice vivacity and a tangy finish.

APERITIF: Summer salad
Best served at 10 degrees

NATUR' VIN





www.dionysiusshop.co.uk
Tel. 02080042905
Mobile. 07411225569



ARGENTINA

BIG GAME MALBEC SYRAH MENDOZA ORGANIC

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto.

In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



TASTING NOTES

Color: Dark red.

Aroma: Powerful and fruity aroma with hints of plum, herbs and toasted oak barrels.

Taste: Full-bodied, fresh and fruity with hints of ripe blackberries, plums and a balanced oak character.

Food pairing: Dishes of beef and game, preferably grilled.

Production and maturation: The grapes are handpicked and fermented in stainless steel tanks and later matured in oak for about 4-6 months.



MARE MAGNUM



www.dionysiusshop.co.uk
el. 02080042905
Mobile. 07411225569



USA- CALIFORNIA

MEGA ZIN ZINFANDEL

We are a new wine company with production in various regions of Italy such as Apulia, Abruzzo, Sicily and Veneto.

In addition, our international team of winemakers is constantly travelling the globe, collaborating with local producers and creating other alluring and modern wines.

We are currently involved in places as diverse as France, Spain, South America, Australia, New Zealand and South Africa.



TASTING NOTES

Color: Dark blueish red

Aroma: Fruity aroma with hints of chocolate, vanilla, blueberry and spices.

Taste: Generous fruit with hints of blackberries, blueberries and plums stored in American oak to maximize the flavor and give the wine a touch of chocolate and coffee.

Food pairing: Mega Zin Zinfandel matches good with all kinds of meat, especially American dishes like burgers, pulled pork, beef chili and ribs.

Production and maturation: The wine is made from selected vineyards of Zinfandel in the Central Valley of California. The refined use of oak barrels for fermentation gives the wine power and a complex character.

MARE MAGNUM