

DISCOVER OUR WINES

WINE CATALOGUE

THE LIST OF OUR PRODUCTS

LA VIA DEL VINO





WHITE WINES



MATILDE

MOSCATO FIOR D'ARANCIA

Origin: Mediterranean basin

Sight: light yellow colour with golden reflections

Taste: sweet and aromatic wine with a fine pearly texture

Smell: sweet aromas with fruity and floral notes

Ideal for dry pastries, cured meats and cheeses, also excellent as an aperitif, especially when combined with seafood

Price: 8,00€



CLOE

PROSECCO DRY

Origin: Friuli Venezia Giulia

Sight: straw yellow colour

Taste: intense fruity notes such as white peach, green apple and citrus, that's why it is also the sweetest prosecco among those produced

Smell: strong hint of floral and fruity notes

Perfect for spicy ethnic dishes, fresh shrimp appetizers, fish carpaccio or with dry pastries and candied fruit

Price: 9,30€



YOUSRA PINOT GRIGIO FRIZZANTE

Origin: Burgundy, France

Sight: straw yellow colour

Taste: fresh, dry and balanced flavour

Smell: intense and fruity aroma

Suitable for all classic combinations of white wines, risottos or white meat dishes, fresh cheeses and spicy preparations

Prezzo. 12,90€



TOMMASO RIBOLLA GIALLA

Origin: Friuli - Venezia Giulia

Sight: straw yellow colour

Taste: flavour with clear hints of aromatic herbs and strong balsamic traces. The distinctive features are the aromas of wisteria, lime and citrus

Smell: delicate and floral aroma, particularly harmonious

Ideal with fish, both raw and cooked, with white meats and main courses

Price: 9,70€



EDOARDO MERLOT BIANCO

Origin: Friuli - Venezia Giulia

Sight: pale yellow colour with greenish reflections

Taste: dry, savory, persistent and intense flavour, distinguished by notes of white flowers, white peach and lime

Smell: fresh, intense, fruity and floral

It perfectly matches with the summer season, easily combined with fresh cheeses, vegetable pies and lake fish

Price: 12,50€



DIANA PASSITO

Origin: Sicily

Sight: golden yellow colour tending to amber

Taste: sweet and aromatic flavour

Smell: very intense aromas of honey and yellow fruit

Perfect to combine with unleavened desserts, with spicy desserts and long-aged cheeses

Price: € 13.30



CARLOTTA CHARDONNAY

Origin: Burgundy, France

Sight: straw yellow colour with greenish reflections

Taste: fresh and enveloping flavour, balanced and with a good acid-savory boost.

Smell: floral and fruity aromas reminiscent of white and yellow flowers, mineral tones of chalk and flint

Perfect for dishes with a high fat component to balance the acidity of the wine: salmon, fried foods and shellfish.

Price: € 20.50



EMMA FRANCIACORTA

Origin: Lombardy

Sight: pale straw yellow colour with greenish or golden reflections

Taste: dry, balanced, full-bodied, elegant and savory flavour

Smell: delicate and harmonious aroma, with hints of bread crust and yeast, but also of citrus and dried fruit

Ideal for main courses based on fish and seafood, also excellent for aperitifs and desserts

Price: € 11.50



VITTORIA TREBBIANO

Origin: Tuscany

Sight: intense straw yellow color with greenish reflections

Taste: dry, savory, harmonious and moderately acid flavor

Smell: intense vinous aroma

Suitable for pasta or risotto based on fish, main courses of fish and slightly seasoned cheeses

Price: € 7.20



BEATRICE VERDUZZO FRIZZANTE

Origin: Veneto

Sight: bright straw yellow colour with greenish reflections

Taste: dry, pleasantly sparkling and fruity taste

Smell: fruity aroma with hints of pear, apple and banana

Perfect for pasta stuffed with pumpkin, gnocchi, aged cheeses and chestnuts

Price: € 12.50



MARTINA PINOT GRIGIO

Origin: Burgundy, France

Sight: the color varies from straw yellow to golden to amber-copper

Taste: dry, fresh, rather alcoholic, balanced and harmonious taste

Smell: delicate, pleasantly fruity perfume

Perfectly matches fish main courses, white meat main courses but also suitable for an aperitif

Price: € 8.90



CELESTE PROSECCO BRUT

Origin: Friuli Venezia Giulia

Sight: pale straw yellow colour

Taste: intense, acidulous and slightly fruity flavour, it is the least sweet prosecco of those produced.

Smell: fruity scent

Ideal for main courses, white meats or fish, vegetables, fresh or medium-aged cheeses

Price: € 18.50



EGLE SAUVIGNON BLANC

Origin: Bordeaux,

Sight: greenish yellow color

Taste: acid and intense taste

Smell: green and unripe aromas, notes of pepper, nettle and tomato leaf or crushed currant leaves

Ideal for dishes containing asparagus and for pasta with pesto, as well as citrus and fruit in general

Price: € 7.80



GIACOMO TOCAI ITALICO

Origin: Friuli - Venezia Giulia

Sight: pale straw yellow with green and golden reflections

Taste: structured taste with hints of yellow peach, apricot, herbs and sweet peppers, with a bitter aftertaste.

Smell: articulated and complex aroma, rich in notes of sweet almond, flint, Mediterranean herbs and fruit

Suitable for fish and shellfish dishes, Thai dishes, Indian chicken dishes, mixed fried and white meats

Price: € 12.20



FEDERICO PROSECCO EXTRA DRY

Origin: Friuli - Venezia Giulia

Sight: pale straw yellow color

Taste: perfect balance between a strong and sweet taste

Smell: fruity notes of yellow apple, exotic fruits and peach, together with the aromas of acacia flowers and wisteria

Ideal to sip during an aperitif, as well as accompaniment to delicate foods such as legume soups, fresh cheeses and white meats

Price: € 8.30



RED WINES



ANGELA BAROLO

Origin: Piedmont

Sight: garnet red colour with orange reflections

Taste: powerful, balanced and elegant taste

Smell: persistent and intense perfume, with intense fruity, floral and spicy notes

Perfect combination with roasted and braised red meats, game, but also with aged cheeses, exceptional to drink between meals

Price: € 35.50



NOEMI NEBBIOLO

Origin: Piedmont

Sight: pale ruby red colour tending to orange

Taste: dry, velvety, full-bodied and sometimes lively flavour

Smell: delicate fruity and floral notes

Perfectly matches with savory pasta, risottos, and gnocchi with meat sauce, with roasts and grilled red meat and with medium-aged cheeses

Price: € 19.40





ALESSANDRA REFOSCO

Origin: Friuli - Venezia Giulia

Sight: garnet red colour, with violet reflections

Taste: savory, full-bodied, slightly tannic flavour and a pleasant bitter aftertaste

Smell: intense, pleasant aroma, with hints of cherries, blackberries and plums

Perfect with pasta and rice (i.e. carbonara, pasta with egg sauce or risotti with asparagus)

Price: € 8.30



VALENTINA CABERNET FRANC

Origin: Bordeaux, France

Sight: ruby red colour

Taste: full-bodied, warm taste with fruity and herbaceous aromas

Smell: very strong perfume of red fruits and undergrowth

Excellent when paired with game and grilled meat, ideal for marinades and perfect partner for truffle-based dishes

Price: € 14.80



MARCO AMARONE

Origin: Veneto

Sight: intense ruby red colour

Taste: full, warm and velvety taste, bitter, with a hint of raisins and a sweet aftertaste

Smell: peculiar notes of black cherry jam, raspberries and ripe fruit

Perfect accompaniment for winter and spicy dishes, for game and red meats and for long-aged cheeses accompanied by mustards and jams.

Price: € 20.40



ERIKA LAMBRUSCO

Origin: Emilia Romagna

Sight: ruby red colour

Taste: dry, full-bodied, dry and with a strong acidity

Smell: delicate aromas of violets and red fruit

It goes best with fresh pasta dishes, red meats and desserts.

Price: € 11.90



GIORGIA BARDOLINO

Origin: Veneto

Sight: bright ruby red colour with violet reflections

Taste: dry taste, quite persistent, slightly tannic, with good acidity and sapidity

Smell: slightly fruity perfume, notes of strawberries and currants are perceived with slight hints of spices such as cinnamon

Perfect for pasta dishes of Italian cuisine, for legume soups and for white meats in different preparations.

Price: € 8.40



ADELE SANGIOVESE

Origin: Tuscany

Sight: intense ruby red colour up to garnet

Taste: flavour rich in acidity

Smell: hints of plums, cherries intertwined with spicy aromas such as coffee and cocoa.

Ideal for classical preparation such as red meats and aged cheeses, but also for unusual ones like particularly tasty and seasoned fish dishes.

Price: € 9.90



ROSI TEROLDEGO

Origin: Trentino South Tyrol

Sight: deep ruby red colour

Taste: floral, tannic and fruity flavour with strong traces of violets and raspberries, but also almonds and cherries

Smell: dry, structured taste with hints of rose and rather acid

Excellent for meat dishes, soups and widely used to cook risotto in order to flavor it.

Price: € 10.70



ROSÉ WINES



ELISA

ROSATO DI PRIMITIVO

Origin: Apulia

Sight: pink colour of good intensity with purple reflections

Taste: elegant, fresh, full-bodied with a slightly savory taste

Smell: fragrant perfume with hints of wild berries

Ideal for dishes with mushrooms or tomatoes, for fish main courses, for soups or for shellfish.

Price: € 13.20