

WINE & BEER CATALOGUE

2025 POLAND
ENGLISH VERSION

Highlighting Italian Excellence

THE ITALIAN LABEL

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ABOUT US

Our story begins in Positano, a seaside town along the Amalfi Coast in the South of Italy, where I was born and raised. I'm Luca Cinque, founder of The Italian Label, and I am excited to share our story with you.

On the Amalfi Coast, hospitality is an art passed down from generation to generation. My father worked in restaurants his entire life and taught me the winning combination of warm hospitality, great cuisine, and outstanding wine. I built my career alongside some of the best professionals in the HORECA sector, allowing me to deeply understand the challenges and opportunities involved in managing restaurants and other hospitality venues.

My passion for wine grew with each year of working in the industry. The Italian Label was born out of a humble idea: connect people with the emotional experience of small, fine wine productions. We search for the new, the overlooked, the spectacular. Our mission is simple, to promote these hidden gems, helping them become key players in the HORECA sector.

Through tailored consulting and targeted strategies, we support businesses in renewing and differentiating themselves, offering innovative, high-quality wine and beer products. We are excited to collaborate with you to elevate your restaurant, focusing on quality, authenticity, and a forward-looking vision. With The Italian Label, we do not just offer new wines; we build partnerships that aim to leave a lasting mark on the art of hospitality.

Thank you for choosing us. We look forward to sharing our passion and expertise with you, guiding you on a path of growth and innovation.



Viticoltori dal 1914

The family behind our wines is rooted in a story of tradition, commitment, and passion, cultivated for over five generations among the hills of Costigliole d'Asti.

The history of Gozzelino began in 1886, when our family first started tending these vineyards on lands once owned by the noble Asinari marquises, historic winemakers of the region. In 1914, with the purchase of the first plots, the Gozzelino winery was officially born, gradually expanding to the current 30 hectares of family-owned vineyards.

Today, we continue this legacy with a vision that embraces both tradition and innovation, welcoming loyal customers and reaching new markets in Italy and abroad, from restaurants to wine bars and specialized wine shops.

Our wines are born in the vineyard, nourished by the unique soil and climate of this corner of Piedmont, a region renowned worldwide for producing exceptional quality wines. With passion and the patient care of true vintners, our family has embraced the creativity of the past thirty years while preserving the authenticity of our land.

We remain here, on the high slopes of Bricco Lù, welcoming all who visit our winery to choose "their" wine each year, keeping alive the bond with our friends and customers while nurturing a future that respects and celebrates the identity of our terroir.



Barbera D'Asti DOCG Primavera

Volume: 0,75 l

Name: Primavera

Alcohol: 13%

Designation: Barbera D'Asti DOCG

Grapes: 100% Barbera

Vinification: Selection and harvesting of the grapes is followed by soft pressing. Fermentation takes place in stainless steel tanks

Aging: The refinement continues in steel tanks for about 6 months and then for at least 2 months in the bottle

Color: Ruby red, leaning towards garnet

Aroma: Hints of red fruit and almond

Taste: Fresh, full and aromatic on the palate

Pairing: Cold cuts and first courses. Perfect for grilled and boiled meat

Serving Temperature: 18°C



Barbera D'Asti DOCG Superiore Lorenzo

Volume: 0,75 l

Name: Lorenzo

Alcohol: 15%

Designation: Barbera D'Asti DOCG Superiore

Grapes: 100% Barbera

Vinification: Selection and harvesting of the grapes. After a soft pressing, fermentation begins at 28-29° in a steel tank, followed by a month of submerged cap macerations

Aging: The aging then takes place in wooden barrels (French "Allier" oak) in a quantity of 225 liters for at least 24 months

Color: Garnet red, leanings towards brick

Aroma: Vanilla predominates but there are hints of licorice and almond

Taste: Austere, balanced with a very strong vanilla aftertaste

Pairing: Meat-based second courses

Serving Temperature: 18°C

Awards: 2022 Gambero Rosso 2 occhiali neri (vintage 2015)

2022 The Merano wine hunter award 90 award rosso (vintage 2015)



Barbera D'Asti DOCG Ciabot D'la Mandorla

Volume: 0,75 l

Name: Ciabot D'la Mandorla

Alcohol: 14,5%

Designation: Barbera D'Asti DOCG

Grapes: 100% Barbera

Vinification: Selection and harvesting of the grapes followed by soft pressing. The fermentation, which lasts 4 weeks, takes place in a stainless steel tank and is accompanied by submerged cap macerations at a temperature of 28/29°

Aging: Continues in steel tanks for about 6 months and then at least 2 months in the bottle

Color: Ruby red with garnet nuances

Aroma: Broad, intense with refined nuances of almond blossom

Taste: Still, robust with a fresh almond aftertaste

Paring: Cured meats, aged cheeses and red meat dishes

Serving Temperature: 18/20°C. It is recommended to open the bottle at least one hour before serving

Awards: 2022 Gambero Rosso 2 occhiali neri (vintage 2015)

2022 The Merano wine hunter award 90 award rosso (vintage 2015)



Barbera D'Asti DOCG Superiore Ciabot D'la Mandorla

Volume: 0,75 l

Name: Ciabot D'la Mandorla

Alcohol: 14,5%

Designation: Barbera D'Asti DOCG Superiore

Grapes: 100% Barbera

Vinification: Selection and harvesting of the grapes. After a soft pressing, fermentation begins at 28-29° in a steel tank, accompanied with a month of submerged cap macerations

Aging: The aging then takes place in wooden barrels (French "Allier" oak) at a quantity of 3000 liters for at least 24 months

Color: Garnet red, leaning towards brick red

Aroma: Bouquet of roses and balsamic notes of eucalyptus with small red fruits (black cherry and currant), aromatic herbs (thyme and oregano)

Taste: Full, velvety, and enveloping, with great freshness and structure. Very long finish with hints of blackberry, blueberry and almond

Paring: Red meats and mature, well-structured cheeses

Serving Temperature: 18/20°C. It is recommended to open the bottle at least one hour before serving

Awards: 2024 AIS VITAE 3 VITI > (2019 VINTAGE)

2024 Gambero Rosso > 2 RED GLASSES (2019 VINTAGE)



Nebbiolo Barolo DOCG

Volume: 0,75 l

Name: Barolo DOCG

Alcohol: 14,5%

Designation: Barolo DOCG

Grapes: 100% Nebbiolo

Vinification: Selection and harvesting of the grapes, followed by soft pressing. After 10 days of pumping over, pressing takes place and it is stored in steel tanks

Aging: Aged for 24 months in wooden Slavonian barrels

Color: Garnet red with brick reflections

Aroma: Intense, complex, reminiscent of cherry, violet and vanilla

Taste: Soft, slightly tannic with the sweet notes of aging in wood

Paring: Cured meats and medium-aged cheeses. First courses with truffles, red and white meats

Serving Temperature: 18/20°C

Awards: 2024 AIS VITAE > 3 SCREWS (VINTAGE 2019)

2024 LUCA MARONI > 89 POINTS (VINTAGE 2019)



Monferrato DOC Nebbiolo Superiore San Goslino

Volume: 0,75 l

Name: San Goslino

Alcohol: 14%

Designation: Monferrato DOC Nebbiolo Superiore

Grapes: 100% Nebbiolo

Vinification: Selection and harvesting of the grapes, followed by soft pressing. After 10 days of pumping over, the pressing takes place

Aging: Before aging in wood, storage in steel barrels for about 6 months. Then aging in wood for 12 months

Color: Garnet red with garnet reflections

Aroma: Intense, with fruity notes, slightly spicy

Taste: Soft, slightly tannic flavor with sweet notes from aging in wood

Paring: Cured meats and medium-aged cheeses. First courses based on truffles, red and white meats.

Serving Temperature: 18/20°C

Awards: 2024 VINITALY - 5STARWINE > 91/100 (2019 VINTAGE)

2023 THE MERANO WINEHUNTER AWARD > 90 POINTS (2019 VINTAGE)

Barbera D'Asti DOCG Superiore Sergio



Volume: 0,75 l

Name: Sergio

Alcohol: 14,5%

Designation: Barbera D'Asti DOCG Superiore

Grapes: 100% Barbera

Vinification: A soft pressing begins the fermentation at 28-29° in a steel tank, accompanied by a month of submerged cap macerations

Aging: It takes place in wooden barrels (French "Allier" oak) in a quantity of 3000 liters for at least 24 months

Color: Garnet red, tending towards brick red

Aroma: Bouquet of roses and balsamic notes of eucalyptus with small red fruits (black cherry and currant), aromatic herbs (thyme and oregano)

Taste: Full, velvety, enveloping, with great freshness and structure. Very long finish with hints of blackberry and blueberry

Paring: Red meats and mature, well-structured cheeses

Serving Temperature: 18°C

Awards: 2024 BRUSSELS WORLD COMPETITION GOLD MEDAL (YEAR 2019)

2024 AIS VITAE > 3 VITI (YEAR 2018)

Grignolino D'Asti DOC Luigi

Volume: 0,75 l

Name: Luigi

Alcohol: 13%

Designation: Grignolino D'Asti DOC

Grapes: 100% Grignolino

Vinification: Selection and harvesting of the grapes followed by soft pressing. Fermentation takes place in a stainless steel tank with maceration for 5 days at a temperature of 25/26°C

Aging: In steel tanks for at least 6 months and in bottle for at least 2 months

Color: Ruby red, with orange reflections

Aroma: The olfactory sensation recalls the typical scent of the vine, with notes of plum, cherries and roses

Taste: Intense freshness and tasty tannins make this wine very balanced

Paring: The versatility of this wine allows it to be enjoyed fresh, as an aperitif, or at room temperature with simple dishes, cured meats and medium-aged cheeses

Serving Temperature: 12°C

Awards: 2024 GAMBERO ROSSO > 2 BLACK GLASSES (2021 VINTAGE)

2024 VINIBUONI D'ITALIA > 4 STARS (2021 VINTAGE)





Metodo Classico Tradizionale “Elena” Brut

Volume: 0,75 l

Name: Elena

Alcohol: 12%

Grapes: 70% Chardonnay, 30% Pinot noir

Vinification: Selection and harvesting of the grapes by hand. The Chardonnay and Pinot Noir grapes are pressed and ferment separately at a controlled temperature in steel vats for three weeks

Fermentation: It is completed in the bottle for 30 months. Subsequently the “dégorgement” (disgorging) takes place and at this point the wine is ready for a small dosage of liqueur d’expedition

Color: Straw yellow with golden reflections

Aroma: Vinous, broad, accompanied by an aromatic spectrum that pushes towards notes of candied citrus

Taste: Fine, soft, delicate and intense

Paring: Appetizers, semi-mature cheeses, canapés, morsels, fish soups, fish with a strong taste, boiled vegetables, seasoned pasta, risottos

Serving Temperature: 8-10° C

Awards: 2023 THE MERANO WINEHUNTER AWARD > AWARD GOLD
2022 LUCA MARONI > 91 POINTS



Vino Rosato Spumante Rose'14 Brut

Volume: 0,75 l

Name: Rose 14

Alcohol: 13%

Grapes: Barbera and Merlot

Vinification: Selection and harvesting of grapes. Soft pressing with a nitrogen press and fermented in steel tanks at a controlled temperature

Fermentation: Takes place in an autoclave with selected yeasts at 18°C. After the second fermentation, the bottling takes place

Color: Deep pink leaning to antique pink with aging. Fine and continuous perlage

Aroma: Pleasantly intense on the nose with floral notes of rose that recall the scent of strawberry

Taste: Fresh, persistent taste, with a light, typically bitterish finish

Paring: A wine of great versatility, excellent for aperitifs, to pair with fish and cheeses

Serving Temperature: 8-10° C.

Awards: 2024 LUCA MARONI > 94 POINTS



Piemonte DOC Cortese

Volume: 0,75 l

Name: Cortese

Alcohol: 12%

Designation: Piemonte Doc Cortese

Grapes: 100% Cortese

Vinification: Selection and harvesting of grapes. Soft pressing (performed with a nitrogen press) and fermentation in a stainless steel tank with a subsequent second fermentation in an autoclave at a controlled temperature of 18°

Aging: In the bottle for at least 1 month

Color: Straw white with greenish reflections

Aroma: The olfactory range is wide, with floral and fruity notes. Vinous, herbaceous, green apple

Taste: Fresh, lively, with a light, typically bitterish finish

Paring: Wine of great versatility. Excellent as an aperitif but also paired with white meats, fish, fresh cheeses and pizza

Serving Temperature: 8-10° C

Awards: 2024 LUCA MARONI > 90 POINTS(YEAR 2022)

2023 LUCA MARONI > 90 POINTS(YEAR 2021)



Piemonte DOC Rosato Bric Rosé

Volume: 0,75 l

Name: Bric Rose

Alcohol: 13%

Designation: Piemonte DOC Rosato

Grapes: Barbera and Merlot

Vinification: Selection and harvesting of grapes. Soft pressing with a nitrogen press and fermentation in steel tanks at controlled temperatures

Aging: In stainless steel tanks for 3 months and then in the bottle for at least 1 month

Color: Deep bright pink

Aroma: Pleasantly intense on the nose with fruity notes

Taste: Fresh, persistent, with a light, typically bitterish finish

Paring: A highly versatile wine, excellent with white meat, cured meats, fish and medium-aged cheeses

Serving Temperature: 8/10° C

Awards: 2024 LUCA MARONI > 91 POINTS (YEAR 2022)



Moscato D'Asti DOCG Bruna

Volume: 0,75 l

Name: Bruna

Alcohol: 6%

Designation: Moscato D'Asti DOCG

Grapes: 100% Moscato

Vinification: Selection and harvesting of the grapes when fully ripe, followed by soft pressing (performed with a nitrogen press). The must obtained from pressing is decanted and filtered at 0°

Fermentation: It takes place in an autoclave with selected yeasts at 18°C. After approximately 30 days in the autoclave, bottling takes place

Color: Straw yellow with light golden reflections that recall the grapes

Aroma: Intense, fresh, fragrant, reminiscent of notes of orange blossom and sage with a hint of honey undertone

Taste: Pleasantly sweet, balanced, characteristic and slightly lively

Paring: Any type of dessert, dry pastries, fruit and cream desserts. It can even be enjoyed fresh at different times of the day

Serving Temperature: 8/10°C

Awards: 2024 AIS VITAE > 3 SCREWS (VINTAGE 2022)

2024 LUCA MARONI > 91 POINTS (VINTAGE 2022)

Piemonte DOC Moscato Passito Stefania

Volume: 0,375 L

Name: Stefania

Alcohol: 12,5%

Designation: Piemonte DOC Moscato Passito

Grapes: 100% Moscato

Vinification: In September the branch is cut in half (50% of the bunches are with the vine and the rest are separated). The grapes are defoliated. The grapes are harvested by hand in November. After pressing, fermentation takes place at a controlled temperature of 18°C

Aging: Once fermentation is complete, a part ages in small 225-liter Allier oak barrels for a year. Once bottled, it ages for 6 months prior to being sold

Color: Very clear, deep straw yellow

Aroma: Broad, intense, reminiscent of wisteria and honey

Taste: Full-bodied, intense and musky

Paring: Excellent to accompany desserts; a real treat when paired with mature cheeses

Serving Temperature: 8/10°C

Awards: 2024 DECANTER WORLD WINE AWARDS > 87 BRONZO (ANNATA 2019), 2019 AIS VITAE > 2 VITI (ANNATA 2012)





The family behind our wines is rooted in a rich past and grows with a belief in a sustainable future. The history of the viticultural culture of our land is intertwined with that of Aquileia, its medieval monastery, and our ancestors, the Ritter de Záhony Barons, who in the 19th century transformed a former monastery into an innovative agricultural estate dedicated to viticulture. Every sip is an experience, dreamed of and nurtured by the same family for over 170 years.

The Monastero di Aquileia estate is located just a few kilometers from the Carnic Alps and a stone's throw from the Adriatic Sea. The alluvial clay soils, rich in minerals and caressed in winter by the Bora wind from the Trieste Karst and in summer by the salty breeze of the Grado lagoon, create a rich terroir that allows the production of exceptionally ripe grapes and elegant wines with intense aromas.

Thanks to our commitment to enhancing and preserving the biodiversity of plants and animals in our vineyards, the estate has obtained the CEVIQ certification – Italian Quality Wine Certification – a symbol of our dedication as a company to contribute to a sustainable future for our land.



Ribolla Gialla Amalia



Volume: 0,75 l

Name: Amalia

Alcohol: 12,5%

Designation: IGT Venezia Giulia

Grapes: Ribolla Gialla

Vinification: Soft pneumatic pressing of the free-run must, only with cold static decantation for 24 hours

Aging: First fermentation in steel at a controlled temperature, then with the grape skins for 8 months with frequent bâtonnages

Color: Straw yellow with greenish reflections, fine and persistent perlage

Aroma: Fine, fresh, fruity, floral

Taste: Fresh, dry and savory, citrusy but balanced

Paring: Ideal as an aperitif or with appetizers, both hot and cold. Particularly suitable to accompany fish-based dishes and young cheeses.

Serving Temperature: 8° - 11°



Chardonnay Elvine



Volume: 0,75 l

Name: Elvine

Alcohol: 13,5%

Designation: DOC Friuli Aquileia

Grapes: Chardonnay

Vinification: Soft pneumatic pressing of the free-run must only with cold static decantation for 36 hours

Aging: Part of the must is fermented in French barrique and part is fermented in steel at a controlled temperature with grape skins for 10 months with frequent bâtonnages. Further maturation in the bottle for 3 months

Color: Straw yellow

Aroma: Floral aromas, of white peach, Golden apple and bread crust and vanilla

Taste: Pulpy and soft, very balanced with aromas reminiscent of exotic fruit. The passage in barrique makes it very velvety and rich in taste

Paring: Fish and white meat recipes. Particularly suitable with dishes based on sauces, shellfish and cream soups

Serving Temperature: 10° - 14°



Pálava Edda Cristina



Volume: 0,75 l

Name: Edda Cristina

Alcohol: 13,5%

Designation: IGT Venezia Giulia

Grapes: Palava

Vinification: Soft pneumatic pressing of the first must only with cold static decantation for 24 hours

Aging: First fermentation in steel at a controlled temperature, then with skins for 8 months with frequent bâtonnages. Further maturation in the bottle for 3 months

Color: Bright straw yellow

Aroma: Floral notes of acacia and honeysuckle, rose, fruity aromas such as lime, peach, apricot and then sage, spices and honey

Taste: Dry, with good acidity and a minerality that supports the great aromatic complexity. Intense and very persistent

Paring: Fish recipes, white meats and spicy foods

Serving Temperature: 10° - 12°





Merlot Riserva Hektor

Volume: 0,75 l

Name: Hektor

Alcohol: 13,5%

Designation: DOC Friuli Aquileia

Grapes: Merlot

Vinification: Skins in contact with the must for at least a week with daily pumping over, and délestages at controlled temperature

Aging: 36 months in barriques and a further 12 months in the bottle

Color: Ruby Red

Aroma: Red fruit such as currants and blackberries, in harmony with hints of spices and vanilla

Taste: Great complexity

Paring: Mature cheeses and large low-meat dishes

Serving Temperature: 16° - 18°



Cabernet Hektor

Volume: 0,75 l

Name: Hektor

Designation: IGT Venezia Giulia

Grapes: Cabernet

Vinification: Skins in contact with the must for at least a week with daily pumping over, and délestages at controlled temperatures

Aging: 36 months in barriques and a further 12 months in bottle

Color: Intense Ruby Red

Aroma: Notes of undergrowth

Taste: Red fruits, pepper and vanilla

Paring: Ideal to accompany mature cheeses and large red meat dishes, but also white meats surrounded by a strong sauce, as well as truffle dishes

Serving Temperature: 16° - 18°



Merlot Manfredo



Volume: 0,75 l

Name: Manfredo

Alcohol: 13,5%

Designation: DOC Friuli Aquileia

Grapes: Merlot

Vinification: Skins in contact with the must for at least two weeks with daily pumping over, and délestages at a controlled temperature

Aging: Part of the wine is aged in new barriques for a year, and part in steel. They are then combined for further maturation in the bottle

Color: Garnet red

Aroma: Aromatic notes of marasca cherry and wild berries

Taste: Good structure and complexity, with a prevalence of red fruit and currants. It is soft and pleasant, with elegant and silky tannins

Paring: Cheeses, red meats and game

Serving Temperature: 16° - 18°



Pinot Noir Theodor

Volume: 0,75 l

Name: Theodor

Alcohol: 12,5%

Designation: DOC Friuli

Grapes: Pinot noir

Vinification: Skins in contact with the must for at least a week with daily pumping over and temperature-controlled délestages

Aging: 12 months in barrique. After bottling, the wine is further refined in the bottle

Color: Ruby Red

Aroma: Notes of red fruits such as raspberries, with hints of violet and spices such as black pepper

Taste: Full, complex and satisfying, with a good balance between primary and tertiary aromas

Paring: Medium-aged cheeses and game-based dishes.

Serving Temperature: 16° - 18°



Rebo Maví



Volume: 0,75 l

Name: Maví

Alcohol: 13%

Designation: IGT Venezia Giulia

Grapes: Rebo

Vinification: Soft pneumatic pressing of the first must only with cold static decantation for 24 hours. First fermentation in steel at controlled temperatures

Aging: First fermentation in steel at controlled temperatures then with skins for 8 months with frequent bâtonnages

Color: Peach Pink

Aroma: Floral notes of peach and apricot

Taste: Fresh and lively citrus

Paring: Ideal with hot and cold appetizers. Particularly suitable to accompany fish and white meat dishes

Serving Temperature: 8° - 11°



Glera Brut Prosecco DOC



Volume: 0,75 l - 1,5 L

Alcohol: 11%

Designation: Prosecco DOC Brut

Grapes: Glera

Vinification: Soft pneumatic pressing of the free-run must only. First fermentation in steel at a controlled temperature and subsequent aging with skins for 2/3 months

Fermentation: Charmat method with selected yeasts at a constant temperature (13°/14°) with a particularly long second fermentation (100 days) in order to obtain a fine and constant perlage

Color: Pale yellow

Aroma: Yellow pear combined with aromatic notes of great freshness such as grapefruit and Granny Smith apples

Taste: Lean and light with excellent flavor

Paring: Fish-based dishes, fresh cheeses and white meats

Serving Temperature: 6° - 8°



Nyar Pálava



Volume: 0,5 l

Name: Nyar

Alcohol: 14%

Designation: IGT Venezia Giulia

Grapes: Pálava

Vinification: The selected bunches are left to dry for about 90 days during which it loses more than 50% of its original weight and naturally concentrates the sugars and aromatic components. The pressing is done manually, followed by a 24-hour maceration

Aging : In barrique for at least 2 years and another 6 months in the bottle

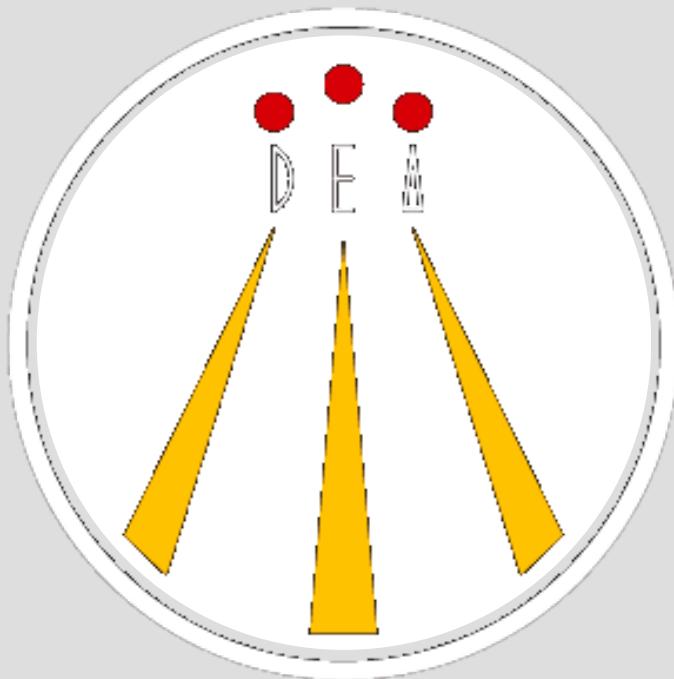
Color: Bright amber yellow

Aroma: Notes of ripe fruit, spices and honey

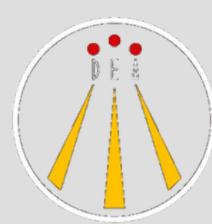
Taste: Finesse and intensity with an excellent balance between sweetness and acidity, it stands out for its final salinity that supports the great aromatic complexity

Paring: Foie gras or blue cheeses

Serving Temperature: 10° - 12°



DEA WINE was born from the meeting of three friends and their passion for wine, with the goal of enhancing the volcanic terroir of Soave and San Mauro di Saline. The vineyards, located between 90 and 900 meters in altitude, give the wines a unique identity, characterized by minerality and complexity. The company's philosophy is based on a balance between tradition and innovation, with a strong commitment to sustainability. Each bottle tells the story of an extraordinary territory, expressing authenticity, artisanal care, and respect for nature.



Garganega, Chardonnay Cima 900 PrimaLuna

Volume: 0,75 l

Name: Primaluna

Alcohol: 11%

Grapes: Garganega, Chardonnay

Vinification: After the pressing phase, the must is left to preserve at 2°C for two days. After an initial racking to remove the coarsest part, it begins to ferment spontaneously in stainless steel tanks. The refermentation takes place in the bottle using frozen must

Color: Straw yellow with intense reflections

Aroma: The wine offers aromas of white flowers, ripe fruit, tropical notes of pineapple and papaya, with creamy bubbles

Taste: On the palate it is fresh and savory, with hints of citrus, nectarine peach and an almond finish

Serving Temperature: 6° - 8°



Garganega Chardonnay Muller Thurgau Opera Prima Cima 910

Volume: 0,75 l

Name: Opera Prima Cima 910

Alcohol: 11%

Grapes: Garganega, Chardonnay, Muller Thurgau

Vinification: After pressing, we proceed with static decantation and a decanting to remove the coarsest part. It ferments spontaneously in stainless steel tanks at a controlled temperature

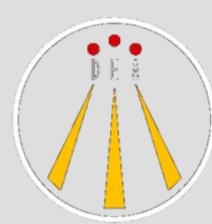
Aging: 10 months in stainless steel tanks

Color: Golden yellow

Aroma: A good aromatic olfactory set with notes of yellow flowers, citrus, peach, fresh herbs, minerals typical of the black soils of Soave, and a light spice

Taste: Fresh, savory, with fruity aromas and a finish of dried fruit

Serving Temperature: 16° - 18°



Garganega Castelcerino

Volume: 0,75 l

Name: Castelcerino

Alcohol: 12%

Grapes: Garganega

Vinification: Soft pressing of the grapes. Selection of the free-run must and fermentation at a controlled temperature

Aging: 17 months in steel and short aging in bottles for one month

Color: Intense straw yellow with bright reflections

Aroma: Bouquet of white and yellow flowers and elderflowers on the nose. Mineral hints that veer towards notes of hydrocarbon

Taste: Tropical fruits, peach and black pepper on the palate. Mineral and savory

Paring: Fish appetizers, aged cured meats and medium-aged cheeses. First courses based on vegetables such as asparagus, peas, zucchini, eggs, sea and lake fish

Serving Temperature: 10° - 12°



Garganega, Trebbiano del Soave Versante Sud

Volume: 0,75 l

Name: Versante Sud

Alcohol:

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Intense straw yellow flowers on the nose

On the palate tropical fruits, peach, black pepper. Sulphureous notes in a second moment. Great minerality and savoriness

Paring: Ideal as an aperitif. Perfect with fish starters, pasta with pesto, dishes with porcini mushrooms, tortellini in broth, vegetable flans; seasoned cured meats and medium-seasoned cheeses

Serving Temperature: 10° - 12°



LEPRATA

Villa Le Prata was born from a passion for Montalcino and a desire to enhance its territory. With less than three hectares of vineyards, it is one of the smallest wineries in the area, located at over 500 meters in altitude. The Losappio family leads the estate with dedication, respecting tradition and carefully overseeing every stage of production. Each wine expresses the uniqueness of the terroir and the story of a family-run estate that has preserved the essence of Brunello di Montalcino for generations.



LEPRATA



Sangiovese Brunello di Montalcino DOCG

Volume: 0,75 l

Vintage: 2020-2019

Name: Villa Leprata Brunello di Montalcino DOCG

Designation: Brunello di Montalcino DOCG

Alcohol: 13%

Grapes: 100% Sangiovese

Vinification: Wine produced from 4 vineyards at about 500 meters above sea level. Manual harvest, spontaneous fermentation and about 20-30 days of maceration of the grapes

Aging: In 20 and 30 HL oak barrels for about 36 months. Rest in bottle for at least 6 months

Serving Temperature: 16° - 18°



Sangiovese Tirso

Volume: 0,75 l

Name: Tirso

Designation: IGT Toscana Rosso

Alcohol: 12%

Grapes: 100% Sangiovese

Vinification: Wine produced by the spontaneous fermentation of whole bunch Sangiovese grapes. 15-20 days of "semi-carbonic" maceration

Aging: In stainless steel. The wine is produced without added sulphates

Serving Temperature: 16° - 18°

CARMA

CARMA was born from the meeting of the world of wine and the art of restoration, blending tradition and innovation in the heart of Chianti Classico. The vineyards, located in Radda in Chianti on ancient Etruscan terraces, express the unique identity of a land dedicated to viticulture for millennia. Massimiliano and Caterina Carnasciali passionately lead the estate: he, an expert builder, has revived the historic vineyards; she, a young aspiring enologist, brings a dynamic and contemporary perspective. Each wine is born from respect for the land and a desire to tell a story of authenticity, elegance, and deep family ties.



Sangiovese, Canaiolo Carma

Volume: 0,75 - 1,5 - 3 l

Vintage: 2020 - 2021

Name: Carma

Alcohol: 13,5%

Designation: Toscana IGT Rosso

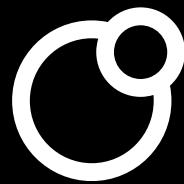
Grapes: 95% Sangiovese, 5% Canaiolo

Vinification: Alcoholic fermentation in steel and cement tanks for 4 weeks. Malolactic fermentation in steel and cement tanks.

Aging: In French oak barrels of HL 15 and HL 12 for 24 months

Paring: Cold cuts, roasts, grilled meat and stews in the pan and mature cheeses

Serving Temperature: 16° - 18°



MOSTOITALIANO

BIRRIFICIO AGRICOLO

The brewery was founded in 2017 in the Decima Malafede Nature Reserve, with the dream of producing beer exclusively with Italian ingredients. Thanks to the collaboration with Agricoltura Nuova, today that dream is a reality. Certified organic since 2021, we are the first brewery in Italy to use 100% Italian ingredients and our own production. We manage the entire supply chain, from the field to the mug.

THE BEERS

PRIMO MOSTO

Type of beer: Kolsch

A light beer with hybrid fermentation, made with our malt and most delicate variety of hops.

Alc. 5%

Golden color with creamy white foam, fine and persistent.

Notes of honey, vanilla and citrus on the nose.

Produced using an ancient German technique in which the essential oils of hops bind to the sugars of the malt before boiling, leading to a more elegant bitterness and a very soft taste.

It is recommended to pair with appetizers, aperitifs, light first courses, pizza, fish.

Serving temperature 6-8 °C.



Available in 24L polykeg and 33cl bottles.



MOSTO ROSSO

Type of beer: Strong Ale

High-fermentation red beer, made with a hint of roasted barley.

Alc. 6%

Ruby red color, fine-grained ivory white foam.

On the nose notes of chestnut honey, caramel and dried fruit.

Produced using higher mashing temperatures that lead to the formation of complex sugars, hence the soft, full-bodied, rounded taste.

It is recommended to pair with second courses of meat, especially grilled, pizza and desserts based of dried fruit, caramel, chocolate or coffee.

Serving temperature 8-12 °C



Available in 24L polykeg and 33cl bottles.



THE BEERS

MOSTO AMARO

Type of Beer: IPA

High-fermentation pale beer, our manifesto of Italian hops.

Alc. 6,8%

Deep golden color, creamy white foam, fine and very persistent thanks to the alpha acids of the hops.

On the nose, the aroma varies depending on the serving temperature: from grapefruit to mango, from pineapple to lychee.

Produced with generous doses of our most intense variety of hops: this is the secret of the strong, fruity, deep flavor, combined with a higher alcohol content to enhance its characteristics.

We recommend pairing it with red meat, radicchio, or blue cheeses.

Serving temperature 8-12 °C.



Available in 24L polykeg and 33cl bottles.



TRIPLO MOSTO

Type of Beer: Tripel

Three-grain light beer: barley, wheat and oats, open fermentation.

Alc. 9%

Deep golden color, with a slight opalescence given by the proteins of the cereals. White foam, abundant, fine-grained and persistent.

A strong aromatic complexity on the nose, with cloves, ripe banana, spices and yellow-fleshed fruit. Produced according to the Belgian tradition reinterpreted in a Roman key, follows an open fermentation unlike other recipes: this increases the intensity and complexity of the aromas and flavors.

It is recommended to pair with risottos with herbs, soft cheeses, game, and desserts.

Serving temperature 8-12 °C.



Available in 24L polykeg and 33cl bottles.



THE ITALIAN LABEL

CATALOGO 2025