

Bergamasca IGT Bianco

Bergamasca Bianco is a blend of Chardonnay and Pinot bianco grapes from the Bergamo hills. In the glass it shows a light yellow straw colour. Full flavoured with great complexity on the palate, this wine combines the pleasing ripe fruitiness of Chardonnay and the floral, crispy aromas of the Pinot Bianco. The remarkably persistent aftertaste makes it a perfect match for the wide variety of typical Bergamasca "antipasti", pasta dishes, and risotto. Serve at 10-12°C.

Grape Variety: Pinot Bianco and Chardonnay.

Vineyard: The grapes for this wine are grown on the slopes of vineyards situated on the hills outside Bergamo.

Vinification: the carefully selected hand-harvested grapes are crushed, de-stemmed and soft pressed as soon as possible after picking. The juice is chilled immediately and naturally left to settle in order to retain freshness and to preserve the subtle perfumes. Fermentation takes place in temperature-controlled stainless steel tanks. Then the wine spends a relatively long time on the lees prior to bottling, and remains 3 months in the bottle before release.

Alcohol: 12% Vol.

Bottle Size: 0,75l.



Bergamasca IGT Rosso

Bergamasca Rosso is a blend of Merlot, Cabernet Sauvignon and Franconia. The wine has a ruby colour, an elegant and fruity nose, well balanced and integrated with aromas of red fruit and herbs. On the palate, it shows the complex aromas of blueberry and cherry from the Merlot, the long-lasting and cassis flavours added by the Cabernet Sauvignon and the characteristic spicy aroma from Franconia grapes. Is with medium body and soft tannins. Very well-balanced, long-lasting and pleasant, it's the perfect accompaniment to the wide variety of typical salami and cheeses that Bergamo has to offer. Serve at 16-18°C.

Grape Variety: Merlot, Cabernet Sauvignon and Franconia.

Vineyard: The grapes for this wine are grown on the slopes of vineyards situated on the hills outside Bergamo.

Vinification: the carefully selected hand-harvested grapes are crushed and de-stemmed as soon as possible after picking. Fermentation takes place in temperature-controlled stainless steel tanks. A short maceration during the winemaking process is used to extract colour and soft tannins and to preserve the fruity perfume. Then the wine spends a relatively long time on the lees prior to bottling, and remains 3 months in the bottle before release.

Alcohol: 12% Vol.

Bottle Size: 0,75l.



Bergamasca IGT Moscato Giallo "Suite"

Moscato Giallo is an aromatic variety traditionally cultivated in the Bergamo area. The wine has a yellow straw colour with very intense aromas of tropical fruit, apricots and dried rose petals. On the palate it is rich, round and balanced with aromatic hints. Food matching: it can be served as an aperitif or accompanied with fish, spicy white meat dishes or medium matured cheeses. Serving temperature 10°C.

Grape Variety: 100% Moscato Giallo

Vineyard: The grapes for this wine are grown on the vineyard slopes situated on the hills surrounding the town of Bergamo.

Vinification: Hand-picked grapes are de-stemmed, crushed, macerated at 5-8°C for about 6-8 hours and soft-pressed. The juice is chilled immediately and naturally left to settle in order to retain freshness and to preserve the subtle perfumes. Fermentation takes place in temperature-controlled stainless steel tanks. Then the wine spends a relatively long time on the lees prior to bottling, and remains 3 months in the bottle before release.

Alcohol: 11% Vol.

Bottle Size: 0,75l.

