AZIENDA AGRICOLA TORRE D'ORTI · ITALY

Amarone della Valpolicella, 2022

Amarone della Valpolicella DOCG, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Corvinone, Rondinella, Oseleta	16.5%	2022 · 750 ml

STILL

Tasting notes

Appearance: Deep ruby red with garnet reflections. Nose: Intense notes of dried cherries, raisins, dark chocolate, and sweet spices. Palate: Full-bodied and concentrated. Ripe dark fruit with firm but smooth tannins. Finish: Very long, persistent finish with hints of warm spices.

About the wine

After harvest the best bunches are laid in wooden trays and left to dry naturally for three to four months in a loft at 300 metres, concentrating sugar and flavour before fermentation. Torre d'Orti grows the rare native Oseleta alongside Corvina, Corvinone and Rondinella. Amarone means 'the great bitter one', marking it as a dry wine.

Winemaking

MATURATION	Aged in French oak barriques for 12 to 24 months.

Cellar and service

SERVE AT	18 °C
AGEING POTENTIAL	15+ years
FOOD PAIRING	· Braised meats, game, hearty stews, and aged/blue cheeses. · Avoid: Seafood, light salads, and spicy food.

Say it: Torre d'Orti: TOR-reh DOR-tee; Amarone della Valpolicella: ah-mah-RO-neh DEL-lah vahl-po-lee-CHEL-lah

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AZIENDA AGRICOLA TORRE D'ORTI · ITALY

Valpolicella, 2024

Valpolicella DOC, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Corvinone, Rondinella	13.5%	2024 · 750 ml

STILL

Tasting notes

Appearance: Bright ruby red. Nose: Sour cherry, red plum, violet, and a hint of white pepper. Palate: Fresh and juicy with crunchy red fruits, bright acidity, and very soft tannins. Finish: Clean, refreshing finish with lingering cherry notes.

About the wine

The grapes grow on Torre d'Orti's hillside vineyards in eastern Valpolicella, where red soils mixed with white chalk and altitude give elegance. They are fermented in stainless steel to keep the fresh cherry fruit. The estate, founded in 2000 by the Piona family, takes its name from an ancient watchtower of Montorio Castle.

Winemaking

MATURATION	Short maturation in stainless steel and neutral tanks.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	· Charcuterie, pizza, tomato-based pasta, roasted poultry. · Avoid: Heavy steaks, excessively spicy dishes, sweet desserts.

Say it: Torre d'Orti: TOR-reh DOR-tee; Valpolicella: vahl-po-lee-CHEL-lah

AZIENDA AGRICOLA TORRE D'ORTI · ITALY

Morari Valpolicella Superiore, 2023

Valpolicella Superiore DOC, Verona, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Corvinone, Rondinella, Oseleta	15.5%	2023 · 750 ml

STILL

Tasting notes

Appearance: Deep ruby red with garnet highlights. Nose: Ripe blackberries, black cherries, plums, cloves, dark chocolate, and licorice. Palate: Rich, silky, and well-structured. Generous dark fruits backed by smooth, fine-grained tannins. Finish: Long, warm, and spicy with lingering notes of dark chocolate and tobacco.

About the wine

Hand-picked grapes from calcareous hillside vineyards at 300–400 metres in Marcellise, east of Verona, are partially dried before a 20-day fermentation, then aged 12 months in small oak barrels. Torre d'Orti is named after an ancient watchtower of the Castle of Montorio, and makes only about 6,500 bottles of Morari.

Winemaking

MATURATION	Aged in small French oak barrels (barriques) on its lees with regular batonnage.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	8 - 12 years
FOOD PAIRING	· Juicy beef steaks, braised lamb shank, rich pasta, and aged hard cheeses. · Avoid: Seafood, light salads, and extremely spicy dishes.

Say it: Torre d'Orti: TOR-reh DOR-tee; Valpolicella: vahl-po-lee-CHEL-lah; Superiore: soo-peh-RYOH-reh

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TENUTA CORTE GIACOBBE · ITALY

Soave, 2025

Soave DOC, Verona, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Garganega	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Brilliant straw yellow with subtle greenish highlights. Nose: White flowers, citrus fruits, green apple, mingled with flinty minerality. Palate: Round structure, fresh acidity, white fruit flavors blending excellently with savory volcanic minerality. Finish: Clean, refreshing with a characteristic, slightly bitter almond aftertaste typical of the Garganega grape.

About the wine

Made by the Dal Cero family at Tenuta Corte Giacobbe in Roncà, on the eastern edge of the Soave zone, where the soils are volcanic lava and tuff. The Garganega is fermented cold under strict temperature control to keep it fresh. Two extinct volcanoes, Calvarina and Crocetta, stand near the estate, which Augusto Dal Cero founded in 1934.

Winemaking

MATURATION	Aged on fine lees (Sur Lie) for a few months.

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	· Seafood & Raw, Italian dished, Fresh cheeses, Salads, Vegetables. · Avoid heavy red meats, overly sweet or sharply sour sauces.

Say it: Tenuta Corte Giacobbe: teh-NOO-tah KOR-teh jah-KOB-beh; Soave: so-AH-veh

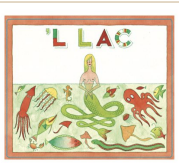
AZIENDA AGRICOLA 'LLAC · ITALY

Lugana, 2025

Lugana DOC, South of Lake Garda, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Turbiana	13.5%	2025 · 750 ml

STILL



LABEL

Tasting notes

Appearance: Light straw yellow with green reflections. Nose: Citrus, green/yellow apple, white flowers, light almond notes. Palate: Fresh, medium-bodied, juicy; apple and citrus with mineral notes. Finish: Clean, persistent, lightly mineral and almond-toned.

About the wine

Hand-picked Turbiana is destemmed, gently pressed, settled naturally and fermented cool in stainless steel. 'LLAC is the Piona family's return to Lugana in 2010, with vineyards near Lake Garda's southern shore on dense clay and morainic hills. Turbiana is the local name of the grape long known as Trebbiano di Lugana.

Winemaking

MATURATION	Aged on fine lees until bottling.

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	To 2028 - Can develop for several years under good storage
FOOD PAIRING	· Grilled fish, seafood, shellfish, light pasta, risotto, vegetables, fresh or soft cheese. · Avoid: Heavy red-meat dishes, very sweet sauces, heavily smoked foods, very spicy dishes.

Say it: Lugana: loo-GAH-nah

CAVALCHINA · ITALY

Bardolino, 2022

Bardolino DOC, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Rondinella, Molinara	12.5%	2022 · 750 ml

STILL, LIGHT-BODIED

LABEL

Tasting notes

Corvina and Rondinella from morainic hills above Lake Garda, fermented in steel to keep the fruit. Delicate red; an intense bouquet of cherry and wild cherry with a persistent peppery, spicy note. Slow Wine's “Vino Quotidiano” for 2022.

About the wine

Corvina, Rondinella and Molinara grow on Cavalchina's morainic hills at Custoza, in the Sommacampagna area near Lake Garda. Yields are kept low and the wine is made to stay light, fresh and fruity, Bardolino's classic style. Sommacampagna is one of three historic Bardolino crus first mapped in the late 19th century.

Winemaking

MATURATION	Stainless steel only, until March after the harvest

Cellar and service

SERVE AT	15–16 °C
FOOD PAIRING	First courses, white meats, baccalà

Say it: Cavalchina: kah-vahl-KEE-nah; Bardolino: bar-do-LEE-no

CAVALCHINA · ITALY

Santa Lucia Bardolino Superiore, 2020

Bardolino Superiore DOCG, Verona

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Rondinella, Marzemino, Barbera	13%	2020 · 750 ml

STILL, LIGHT-BODIED

Tasting notes

Spices and cherries typical of Corvina and Rondinella blend with the color and structure of Marzemino and the acidic backbone of Barbera; this results in a wine of multiple nuances which doesn't shy away from well flavored food

About the wine

From Cavalchina at Custoza, south-east of Lake Garda. The grapes are destemmed and fermented with daily stirring, starting warm and then cooled to about 18-20°C, with malolactic fermentation taking place alongside; the wine then matures in steel. In 1962 Cavalchina became the first winery to label the local white as Custoza.

Winemaking

MATURATION	1 year in used midsized barrels, slavonic oak

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Pasta, white and red meats

Say it: Cavalchina: kah-vahl-KEE-nah; Bardolino: bar-do-LEE-no; Superiore: soo-peh-RYOH-reh

CAVALCHINA · ITALY

Custoza, 2019

Custoza DOC, Bardolino, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Garganega, Cortese, Trebbiano/Ugni Blanc, Tocai Friulano	12.5%	2019 · 750 ml

STILL, LIGHT-BODIED

LABEL

Tasting notes

Cavalchina was the first winery to put “Custoza” on a label, in 1962, nine years before the DOC existed. A blend of Garganega with the local Fernanda and Trebbianello: straw yellow with green tones, lightly aromatic, generous and balanced on the palate.

About the wine

Cavalchina's vineyards lie on the gravelly morainic hills south of Lake Garda. Each grape variety is picked by hand at its own ripeness and fermented separately at controlled temperature in stainless steel before blending. In 1962 Cavalchina was the first winery to put the name 'Custoza' on a white wine, helping create the appellation.

Winemaking

MATURATION	On the lees in stainless steel until February after the harvest, when the separately vinified varieties are blended; malolactic blocked

Cellar and service

SERVE AT	10 °C
FOOD PAIRING	Aperitif, fish, white meats, tortellini di Valeggio

Say it: Cavalchina: kah-vahl-KEE-nah; Custoza: koos-TOH-tsah

VILLA LOREN · ITALY

Prosecco Extra Dry, 2023

Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Glera	11%	2023 · 750 ml

SPARKLING

LABEL

Tasting notes

This Prosecco has a straw yellow color with scents of golden delicious apple, pear, and acacia blossom. On the palate, it is fresh and light, with balanced acidity and a harmonious, long-lasting aftertaste.

About the wine

The winemaking process involves gentle pressing of the Glera grapes, followed by fermentation at controlled temperatures. The secondary fermentation takes place in pressurized tanks to create the sparkling effect.

Winemaking

MATURATION

Typically aged in stainless steel tanks to preserve its fresh and fruity characteristics. The wine undergoes a secondary fermentation in large tanks (Charmat method) to develop its bubbles.

Cellar and service

SERVE AT

6–8 °C

FOOD PAIRING

Perfect as an aperitif and pairs well with light appetizers, seafood, and salads. It is also a great choice for celebrations and parties.

Say it: Villa Loren: VEEL-lah LOH-ren; Prosecco: pro-SEK-ko

TENUTA CORTE GIACOBBE · ITALY

Delle Venezie Pinot Grigio Ramato, 2025

Delle Venezie DOC, Verona, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Pinot Grigio/Pinot Gris	12.5%	2025 · 750 ml

STILL

Tasting notes

Appearance: Brilliant pale copper / dusty pink hue (Ramato). Nose: Jasmine, wild strawberry, white peach, and a distinct flinty minerality. Palate: Fresh, dry, with hints of juicy berries and a highly pronounced savory volcanic mineral backbone. Finish: Elegant, refreshing, with a clean and lingering mineral finish.

About the wine

Pinot Grigio is given a short skin maceration of 12–24 hours, which draws out the copper colour and extra flavour, followed by a cool, temperature-controlled fermentation. 'Ramato' means 'coppery' in Italian: Pinot Grigio has pinkish-grey skins, and this old Venetian method lets them tint the wine as they once did.

Winemaking

MATURATION	Aged briefly on fine lees (Sur Lie) to enhance roundness, then rested in bottle before release.

Cellar and service

SERVE AT	10–12 °C
FOOD PAIRING	· Sushi, sashimi, grilled seafood, or risotto, crispy dishes. · Avoid overly spicy or heavily sweetened dishes.

Say it: Tenuta Corte Giacobbe: teh-NOO-tah KOR-teh jah-KOB-beh; Delle Venezie: DEL-leh veh-NEH-tsyeh; Pinot Grigio: PEE-no GREE-jo

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VILLA LOREN · ITALY

Pinot Grigio, 2024

Delle Venezie DOC., Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Pinot Grigio/Pinot Gris	12.5%	2024 · 750 ml

STILL

Tasting notes

Offers a refreshing taste with bright acidity and notes of pear and citrus fruits. It has a pleasant freshness on the palate, making it a delightful and easy-drinking wine

About the wine

The Pinot Grigio, from the Delle Venezie area of north-east Italy, is pressed gently, fermented at 18°C and then kept on its fine lees at 8°C for three months, which adds texture without losing freshness. Pinot Grigio is a grey-pink-skinned mutation of Pinot Noir, and Italy is its largest producer.

Winemaking

MATURATION	Undergoes gentle pressing, fermentation at 18°C, and fining on lees at 8°C for three months. This process helps the wine retain its fresh taste and bright acidity

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Pairs perfectly with light appetizers, risottos, and white meats. It is also an excellent choice to accompany seafood dishes or salads.

Say it: Villa Loren: VEEL-lah LOH-ren; Pinot Grigio: PEE-no GREE-jo

DE STEFANI · ITALY

Redentore 888 Brut

Winery: Fossalta di Piave, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Glera	11%	NV · 750 ml

SPARKLING

LABEL

Tasting notes

Appearance: Intense straw yellow with fine bubbles. Nose: Delicate fruit aromas with hints of nuts and toasted almonds. Palate: Light and fresh, with a creamy texture, fine bubbles and balanced mineral character. Finish: Fresh, lightly mineral.

About the wine

Glera grapes are gently pressed and fermented with wild yeasts in stainless steel at 18°C; the second fermentation takes place in pressurised tanks by the Charmat method, which keeps fresh fruit aromas. De Stefani is run by Alessandro De Stefani, fourth generation of a Veneto winemaking family, and farms its grapes organically.

Winemaking

MATURATION	Matured on fine lees with regular stirring

Cellar and service

SERVE AT	5–6 °C
AGEING POTENTIAL	Best enjoyed young
FOOD PAIRING	· Light starters, vegetable risotto, grilled fish · Avoid: Very sweet desserts, heavily spiced dishes

Say it: De Stefani: deh STEH-fah-nee

DE STEFANI · ITALY

Redentore Sauvignon, 2025

Veneto IGT, Winery: Fossalta di Piave, Veneto IGT

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Sauvignon Blanc	12%	2025 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Pale straw yellow. Nose: Jasmine and peach, accompanied by a fresh mint note; a mix of floral, fruity and herbal aromas. Palate: Dry and fresh, with a lightly rounded texture and balanced mineral character. Finish: Savoury, lightly saline finish.

About the wine

Organically grown Sauvignon Blanc is gently pressed, cold-settled and fermented with wild yeasts at 18°C in stainless steel. The Redentore name honours Venice's July festival marking the end of the plague of 1575–77, when the city vowed to build Palladio's Church of the Redentore.

Winemaking

MATURATION	Several months on fine lees, stirred regularly

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	· Fish, asparagus, egg dishes. · Avoid: Sweet desserts, heavily spiced dishes.

Say it: De Stefani: deh STEH-fah-nee

DE STEFANI · ITALY

Redentore Merlot, 2023

Trevenezie IGT., Winery: Fossalta di Piave, Northeastern Italy

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Merlot	13.5%	2023 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Deep ruby red. Nose: Pronounced raspberry and cherry aromas, with a floral note of violet. Palate: Smooth and rounded, with red-berry flavours and velvety tannins that provide gentle structure. Finish: Soft, fruit-led finish with lingering red-berry notes.

About the wine

Organically grown Merlot macerates on its skins for 10–15 days at 25–28°C with regular pump-overs, fermenting with wild yeasts before malolactic fermentation softens the wine. On Redentore night each July, Venetians cross a temporary bridge of boats over the Giudecca canal to Palladio's church.

Winemaking

MATURATION	Several months on fine lees in barriques

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Up to 15 years
FOOD PAIRING	· Beef stew, roast pork, mature cheese. · Avoid: Delicate raw seafood, very spicy dishes, sweet desserts

Say it: De Stefani: deh STEH-fah-nee; Merlot: mer-LOH

DE STEFANI · ITALY

Redentore Cabernet Sauvignon, 2024

Trevenezie IGT, Winery: Fossalta di Piave, Trevenezie

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Sauvignon	13.5%	2024 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Deep ruby red. Nose: Pronounced berry aromas, layered with spice and vanilla. Palate: Structured and rounded, with velvety tannins providing a firm yet smooth texture. Finish: Berry and spice notes linger with a gentle tannic grip.

About the wine

Cabernet Sauvignon is picked fully ripe, macerated on its skins for 10–15 days at 25–28°C with pump-overs and fermented with wild yeasts in stainless steel; after malolactic fermentation it rests on its lees in barriques. De Stefani's estate near the Piave lies on caranto, a compact clay typical of the Venetian plain.

Winemaking

MATURATION	Aged on fine lees for several months

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Up to 15 years, peaking around year 10
FOOD PAIRING	· Grilled beef, lamb stew, mature cheese · Avoid: Delicate seafood, very spicy dishes, sweet desserts

Say it: De Stefani: deh STEH-fah-nee; Cabernet Sauvignon: kah-ber-NAY so-vee-NYON

DE STEFANI · ITALY

Redentore Refosco, 2022

Trevenezie IGT., Winery: Fossalta di Piave, Trevenezie

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Refosco dal Peduncolo Rosso	13.5%	2022 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Deep ruby red. Nose: Blackberry aromas with liquorice, dark chocolate and sandalwood notes. Palate: Dry, full-bodied and warming, with soft tannins and a rounded mouthfeel. Finish: Long-lasting finish.

About the wine

The grapes macerate on their skins for 10–15 days at 25–28°C with pump-overs, ferment with wild yeasts and then go through malolactic fermentation, with no sulfites added. Refosco dal Peduncolo Rosso, native to northeastern Italy, is named after the red stalks that hold its bunches.

Winemaking

MATURATION	Several months on fine lees.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Up to 15 years, peaking around year 10.
FOOD PAIRING	· Meat stews, braised poultry, grilled mushrooms · Avoid: Delicate seafood, very spicy dishes, sweet desserts

Say it: De Stefani: deh STEH-fah-nee; Refosco: reh-FOS-ko

DE STEFANI · ITALY

Redentore Raboso Veneto, 2022

Veneto IGT., Winery: Fossalta di Piave, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Raboso	13.5%	2022 · 750 ml

STILL

LABEL

Tasting notes

Appearance: Deep ruby red. Nose: Pronounced cherry and raspberry aromas, accompanied by delicate floral notes. Palate: Lively acidity and a clearly defined structure, with an expressive red-fruit character. Finish: Fresh, fruit-led finish; length not specified by the producer.

About the wine

Raboso is harvested in late October, then macerated on its skins for 10–15 days at 25–28°C with pump-overs, fermented with wild yeasts and taken through malolactic fermentation. The grape's name is often linked to the dialect word for 'angry', a nod to its fierce acidity and tannins.

Winemaking

MATURATION	Several months on fine lees

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Up to 25 years, peaking around year 10
FOOD PAIRING	· Beef stew, barbecue, salami. · Avoid: Delicate seafood, very spicy dishes, sweet desserts.

Say it: De Stefani: deh STEH-fah-nee; Veneto: VEH-neh-to; Raboso: rah-BO-zo

AZIENDA AGRICOLA TORRE D'ORTI · ITALY

Rosso Verona, 2024

Rosso Veronese IGT, Verona, Veneto

COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Rondinella, Merlot	14.5%	2024 · 750 ml

STILL

Tasting notes

Appearance: Bright ruby red. Nose: Dark cherry, wild berries, black pepper, and a hint of coffee. Palate: Ripe fruit flavors, smooth tannins, and balanced acidity. Finish: Lasting finish with fruit and subtle oak spice.

About the wine

Corvina and Rondinella from Torre d'Orti's hillside vineyards on red soils mixed with white chalk are fermented traditionally, then blended with slightly overripe Merlot for extra softness. The estate in Marcellise, east of Verona, was founded in 2000 by the Piona family and is named after an old watchtower of Montorio Castle.

Winemaking

MATURATION	10-12 months in large oak casks and small French oak barrels.

Cellar and service

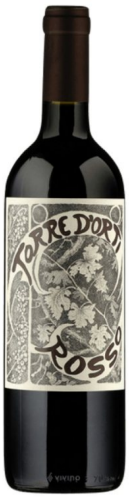
SERVE AT	16 -18 °C
FOOD PAIRING	· Pasta with meat sauce, grilled pork/chicken, pizza, and medium-aged cheeses. · Avoid: Raw seafood, overly spicy dishes, sweet desserts.

Say it: Torre d'Orti: TOR-reh DOR-tee

AZIENDA AGRICOLA TORRE D'ORTI · ITALY

Rosso Verona, 2023

Rosso Veronese IGT, Verona, Veneto



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Corvina, Rondinella, Merlot	14.5%	2023 · 1.5 L

STILL

Tasting notes

Appearance: Bright ruby red. Nose: Dark cherry, wild berries, black pepper, and a hint of coffee. Palate: Ripe fruit flavors, smooth tannins, and balanced acidity. Finish: Lasting finish with fruit and subtle oak spice.

About the wine

Torre d'Orti lies at Marcellise in the hills east of Verona, on red soils streaked with white chalk. The grapes are picked by hand, destemmed and fermented in steel, with slightly overripe Merlot added for softness before a spell in oak. The estate, founded in 2000 by the Piona family, is named after the old watchtower of Montorio Castle.

Winemaking

MATURATION	10-12 months in large oak casks and small French oak barrels.

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	5 - 7 years
FOOD PAIRING	· Pasta with meat sauce, grilled pork/chicken, pizza. · Avoid: Raw seafood, overly spicy dishes, sweet desserts.

Say it: Torre d'Orti: TOR-reh DOR-tee