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| ABOUT



The key to every great wine is the attention that it gets throughout the winemaking process. That is why our entire selection has been chosen not only by tasting the wine but, with the help of our Master Sommelier, by selecting it directly at the winery estates after having analyzed the entire production process during the harvest period.

Meeting the people behind the wine. Visiting the cantina. Watching it go through the process until it is bottled is the only way to fully understand the quality of a wine. That is why we believe that you will fall in love not only by tasting our wines, but also by hearing the stories of true Italian winemakers. Their territory and their lives.

**This is Italy.**

**This is Bottega Sirvino.**

# | PHILOSOPHY



Quality products, competitive prices, impeccable customer service. These are the pillars on which Bottega Sirvino was created. Our mission is to create an outstanding customer experience that will match the incredible quality of our selection.

Promoting quality means understanding how it is achieved. That is why our wines are selected by a FIS master sommelier and our EVO oils by a professional chef. These are the experts that Bottega Sirvino trusts for identifying products that we are sure you will enjoy as much as we do.



# NORTHERN ITALY





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# CASTELLO BONOMI

Castello Bonomi, Franciacorta's only Château, stands majestically at 275 meters above sea level on the slopes of Monte Orfano. With its 24 hectares of beautiful vineyards developed in steps, all fenced and surrounded by a centuries-old park, it represents the excellence of these places, among small villages and ancient palaces full of history and charm.

The wines of Castello Bonomi, thanks to the composition of the soil rich in limestone and rocky substrates, the southern exposure, slope and microclimate, take on organoleptic peculiarities that result unique in structure, richness and complexity. The cellar preserves these elegant bubbles as precious treasures. The Franciacorta of Castello Bonomi keep expressing concrete and tangible quality thanks to which they find their place in Italy's best restaurants and wine bars.

CASTELLO BONOMI

## FRANCIACORTA BRUT CUVÉE 22



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2017

**AGING:** 24 months

**CLASSIFICATION:** DOCG

**ORIGIN:** Franciacorta, Lombardia

**SERVING TEMPERATURE:** 42F – 46F

**TASTING NOTE:** It expresses the typical Chardonnay notes of pineapple, peach and apricot with perfumes of apple, acacia flowers and dried fruit. A fresh, velvety and soft sparkling wine.

**FOOD PAIRING:** Excellent as an aperitif but well suited to any course. Perfect with fish-based dishes such as grilled prawns or baked sea bass. To try with vegetable-based summer dishes.

CASTELLO BONOMI

## FRANCIACORTA SATÈN MILLESIMATO



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2014

**AGING:** 60 months

**CLASSIFICATION:** DOCG

**ORIGIN:** Franciacorta, Lombardia

**SERVING TEMPERATURE:** 42F – 46F

**TASTING NOTE:** Bright straw yellow, illuminated by a fine and persistent perlage. Bouquet is focused on field flowers, chamomile, Fuji apple and yellow plum. Hints of aromatic herbs, marjoram and fresh almond. Creamy and elegant with a good balance between the fresh taste and the rich structure. Persistent finish, with scents of nuts and citrus fruit.

**FOOD PAIRING:** Ideal as an aperitif, it is recommended throughout the meal matching with fish menu. Recommended with fish like scallops or scampi with citrus aroma. Perfect also with first dishes like monkfish ravioli or risotto with queen scallops.

## CASTELLO BONOMI

### FRANCIACORTA DOSAGE ZERO MILLESIMATO



**GRAPE VARIETAL:** 50% Chardonnay, 50% Pinot Noir

**VINTAGE:** 2011

**AGING:** 80 months

**CLASSIFICATION:** DOCG

**ORIGIN:** Franciacorta, Lombardia

**SERVING TEMPERATURE:** 42F – 46F

**TASTING NOTE:** A bright straw yellow wine, with a fine perlage. The bouquet presents scents of white fruits, vanilla and the symphony of citrus and vegetable shades stand out. Further we can find delicious notes of baked bread, essential and clear. Taste is silky with a creamy effervescence, it presents an incomparable harmony.

**FOOD PAIRING:** It is recommended to match all crudites of fish and crustaceans. Great with carpaccio or scampi risotto. Aphrodisiac with oysters.

CASTELLO BONOMI

## FRANCIACORTA BRUT ROSE



**GRAPE VARIETAL:** 100% Pinot Noir

**VINTAGE:** 2017

**AGING:** 24 months

**CLASSIFICATION:** DOCG

**ORIGIN:** Franciacorta, Lombardia

**SERVING TEMPERATURE:** 42F – 46F

**TASTING NOTE:** Color is pink with golden onion reflexes. The bouquet has notes of wild strawberries, rose and toasted bread. In mouth is persistent, wide and lively. A balanced bubble with intense red fruits that lead to a very clean and fresh finish.

**FOOD PAIRING:** Excellent entrée wine, sublime with fish appetizers, crustaceans and mollusks. Perfect with roasted fish.



PERLA DEL GARDA



# PERLA DEL GARDA

Founded in 2006, the Company Perla del Garda is located in Lonato del Garda, in the province of Brescia. Born from the ambition and passion of Ettore and Giovanna Prandini, the company bases its philosophy on the biological approach, which goes to project itself in the production of each bottle with manual and eco-sustainable methods. The wines produced here, each with its own soul and character, tell the stories of those who have brought to the vineyard and the cellar the vision and commitment that make each bottle a unique experience.

The production is based on the fundamental principle that wine making begins in the vineyard, abandoning pre-established schedules and taking into account the climatic conditions of each year, according to the heed and wisdom of Perla del Garda's tradition. Harvesting of the grapes by hand between August and November and the gravity flow technique of wine making are the two antras of their production method. The decision to certify the production chain is an act of transparency and honesty towards the consumer, given by the certified outstanding quality of its products.

PERLA DEL GARDA

## GARDA EXTRA BRUT MILLESIMATO



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2008

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 48F – 50F

**TASTING NOTE:** Structured, persistent and complex with a fine effervescence. Fruity nose with the known characteristics of crusty bread.

**FOOD PAIRING:** As an aperitif, but also for the whole meal, with light first dishes and fish.

# PERLA DEL GARDA

## MADRE PERLA



**GRAPE VARIETAL:** 100% Turbiana

**VINTAGE:** 2018

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 50F – 53F

**TASTING NOTE:** Gold yellow. Fresh bouquet supported by a mineral base. Fruity and floral notes with hints of apple, orange and citron, accompanied by tones of white currants, gooseberries, heddles and almond, shades of mint, vanilla and fresh baked bread. The mouth is fresh, dynamic and supported by a proper structure.

**FOOD PAIRING:** Pleasant with zucchini blossoms filled with scallops and oyster sauce, as well as with tasty first course fish dishes.

## PERLA DEL GARDA

### MADONNA DELLA SCOPERTA



**GRAPE VARIETAL:** 100% Turbiana

**VINTAGE:** 2017

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 50F – 53F

**TASTING NOTE:** Bright golden yellow. Sweet, warm, with a good aromatic intensity. Interesting smell articulation from balsamic notes to hints of ripe fruit and flowers. We recognize pear, yellow peach, acacia, cedar, heddles, chamomile, apricot, melon and gardenia followed by vanilla and lemon balm notes. Fresh with a nice softness at the taste.

**FOOD PAIRING:** To propose with a roasted red snapper with potatoes and mushrooms as well as with white-base lasagna.

## PERLA DEL GARDA

### ROSE DELLE SIEPI



**GRAPE VARIETAL:** 100% Rebo

**VINTAGE:** 2019

**CLASSIFICATION:** DOC

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 52F – 56F

**TASTING NOTE:** Powdery pink color. Fruity and floral bouquet, delicate and vinous.

**FOOD PAIRING:** As an aperitif, with cold cuts, but also with fish, roast beef and first light dishes.

## PERLA DEL GARDA

### LEONATUS



**GRAPE VARIETAL:** 100% Merlot

**VINTAGE:** 2015

**CLASSIFICATION:** IGT

**ORIGIN:** Garda, Lombardia

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Intense red color. Fruity and complex bouquet, spicy, with vanilla notes. Long and persistent on the palate, with great body and structure.

**FOOD PAIRING:** Amiable with game and braised meat.







CANTINA D'ISERA

# CANTINA D'ISERA

In 1907, when Trentino was still under the Habsburg Empire, the Cantina Sociale was established in Isera. Founded by the will of the winegrowers of the area, the Cantina d'Isera collected the precious grapes of the basalt hills of Isera. Today more than 150 members, on an area of 200 hectares, give each harvest an average of 20,000 quintals of selected and precious grapes. "Good wine is born in the countryside": this is one of the mantras to which the Cantina d'Isera firmly adheres.

Under the guidance of expert oenologists, the Cantina d'Isera then provides the vinification of the excellent grapes provided by the members, skilfully balancing the advantages of new technologies and the wisdom of ancient traditions. Their belief "Quality does not accept compromises" represents for the Cantina d'Isera an imperative, a commitment to the consumer and the guarantee of being able to taste, appreciate and love the wines created by the passion of man and the generosity of the hill of Isera.

CANTINA D'ISERA

## TRENTODOC BRUT



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2016

**AGING:** 30 months

**CLASSIFICATION:** DOC

**ORIGIN:** Isera, Trentino

**SERVING TEMPERATURE:** 46F – 53F

**TASTING NOTE:** The enjoy-ability of the product is assured by striving to achieve a perfect balance of the mineral aromas and candied fruit blended with the bread crust, all supported by a fine, continuous, light bubble.

**FOOD PAIRING:** A Trentodoc to be savored as an aperitif, accompanied by Grana Trentino cheese and perfectly able to offer a pleasant accompaniment to a whole meal.

CANTINA D'ISERA

## TRENTODOC EXTRA BRUT



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2016

**AGING:** 30 months

**CLASSIFICATION:** DOC

**ORIGIN:** Isera, Trentino

**SERVING TEMPERATURE:** 46F – 53F

**TASTING NOTE:** The enjoy-ability of the product is assured by striving to achieve a perfect balance of the mineral aromas and candied fruit blended with the bread crust, all supported by a fine, continuous, light bubble.

**FOOD PAIRING:** A Trentodoc to be savored as an aperitif, accompanied by Grana Trentino cheese and perfectly able to offer a pleasant accompaniment to a whole meal.

CANTINA D'ISERA

## TRENTODOC BRUT RISERVA



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2015

**AGING:** 38 months

**CLASSIFICATION:** DOC

**ORIGIN:** Isera, Trentino

**SERVING TEMPERATURE:** 46F – 53F

**TASTING NOTE:** The enjoy-ability of the product is assured by striving to achieve a perfect balance of the mineral aromas and candied fruit blended with the bread crust, all supported by a fine, continuous, light bubble.

**FOOD PAIRING:** A Trentodoc to be savored as an aperitif, accompanied by Grana Trentino cheese and perfectly able to offer a pleasant accompaniment to a whole meal.



CANTINA D'ISERA

## PINOT GRIGIO



**GRAPE VARIETAL:** 100% Pinot Grigio

**VINTAGE:** 2020

**CLASSIFICATION:** DOC

**ORIGIN:** Isera, Trentino

**SERVING TEMPERATURE:** 46F – 53F

**TASTING NOTE:** Straw yellow in color with slightly golden reflections; fruity aroma with pleasant notes of Williams Pear. On the palate it is enveloping, balanced with fruity notes accompanied by a beautiful minerality.

**FOOD PAIRING:** Pleasant as an aperitif, it is ideally combined with dishes based on fish or shellfish, dry soups with sustained sauces, poultry boiled meats and omelettes and omelettes in general.

CANTINA D'ISERA

## SCHIAVA ROSATO



**GRAPE VARIETAL:** 100% Schiava

**VINTAGE:** 2019/2020

**CLASSIFICATION:** IGT

**ORIGIN:** Isera, Trentino

**SERVING TEMPERATURE:** 53F – 57F

**TASTING NOTE:** It has a pinkish, light ruby color. The nose is fruity and elegant, recalling fresh red fruits. Pleasant, light and harmonic on the palate, it has good fruity persistence.

**FOOD PAIRING:** Pleasant as an aperitif, this wine is extremely versatile in its serving suggestions. Excellent with quick snacks, fish-based pasta and rice dishes.

CANTINA D'ISERA

## CABERNET SAUVIGNON



**GRAPE VARIETAL:** 100% Cabernet Sauvignon

**VINTAGE:** 2019

**CLASSIFICATION:** DOC

**ORIGIN:** Isera, Trentino

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Obtained from the Bordeaux grape variety Cabernet Sauvignon with traditional red vinification, this wine is well suited to aging. The color is deep ruby, the scent is elegant and fruity with notes of ripe fruit reminiscent of blackberry and plum, the taste is full, round and persistent.

**FOOD PAIRING:** We recommend pairing with particularly tasty red meats, game and hard cheeses.

A sepia-toned photograph of a Tuscan landscape. In the foreground, a dirt road curves through a field. To the left, a small building is partially visible, surrounded by tall, slender cypress trees. The background features rolling hills under a hazy sky. The text 'CENTRAL ITALY' is overlaid in white, bold, sans-serif font, with a vertical line to its left.

# CENTRAL ITALY



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# COLOGNOLE

Colognole is one of the historic wine producers in the Chianti Rufina zone, as well as one of the most prestigious in the area. It makes wine exclusively from grapes grown in its own 27 hectares of vineyards. The Chianti Rufina DOCG zone is the smallest in extent of the various Chianti denominations, but it is also the most ancient, inasmuch as its borders were defined in 1716 by the decree of Grand Duke Cosimo III de' Medici. In addition, thanks to its position next to the Apennine mountain chain, the Chianti Rufina DOCG is commonly referred to as "the highest of the Chiantis", both in elevation and in latitude of its vineyards, but in terms of the elegance and longevity of its wines as well. This centuries-old local winegrowing culture, as well as the passion and commitment with which the Conti Spalletti family have been making wine for over 120 years, is the central theme of the wines produced by this incredible estate.

## COLOGNOLE

### SINOPIE CHARDONNAY



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2019

**CLASSIFICATION:** IGT

**ORIGIN:** Chianti Rufina, Toscana

**SERVING TEMPERATURE:** 48F – 52F

**TASTING NOTE:** Flowers and grass on the nose, with hay nuances. The crispy acidity keeps the palate fresh and lively. Light bitter note on the finish, yet integrated and enjoyable.

**FOOD PAIRING:** This wine is classic to appetizers, first courses with fish or fresh vegetables, cold pastas. Thanks to its fresh acidity this Chardonnay is a good pairing with sushi as well.

## COLOGNOLE

## OLTREPOGGIO CHARDONNAY



**GRAPE VARIETAL:** 100% Chardonnay

**VINTAGE:** 2017

**CLASSIFICATION:** IGT

**ORIGIN:** Chianti Rufina, Toscana

**SERVING TEMPERATURE:** 48F – 52F

**TASTING NOTE:** The nose shows ripe apricot with light floral nuances. The fresh, crispy acidity keeps the wine lively on the palate and well integrates with a deep minerality that enhances the overall complexity.

**FOOD PAIRING:** This white wine is a great option for red wine drinkers! It can match easily with flavored Tuscan soups (Pappa al Pomodoro, Ribollita, ecc.), legumes risotto, pasta with ragù, white meats and pork meat. Eggs and asparagus are also a perfect pairing.

## COLOGNOLE

### SINOPIE CHIANTI SUPERIORE



**GRAPE VARIETAL:** 90% Sangiovese, 10% Merlot

**VINTAGE:** 2018

**CLASSIFICATION:** DOCG

**ORIGIN:** Chianti Rufina, Toscana

**SERVING TEMPERATURE:** 58F – 62F

**TASTING NOTE:** The wine exhibits bright cherry and raspberry fruit aromas with a hint of dried herbs. The palate is light to medium bodied with fresh cherries and a salty black licorice finish.

**FOOD PAIRING:** Chianti Superiore match perfectly with most pastas, light risotto, cured meats and fresh tomatoes bruschetta.

## COLOGNOLE

### CHIANTI RUFINA



**GRAPE VARIETAL:** 96% Sangiovese, 4% Colorino

**VINTAGE:** 2016/2017

**CLASSIFICATION:** DOCG

**ORIGIN:** Chianti Rufina, Toscana

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Cherry fruit on the nose with darker fruit, light spice and earth on the palate. Extremely smooth and inviting with velvety tannins, balanced acidity, flawlessly married to just enough oak.

**FOOD PAIRING:** The Chianti Rufina is that kind of wine that can match most dishes, starting with vegetables soups, tasty risottos, white meats, lamb and pork, or creamy and seasoned cheeses.

## COLOGNOLE

### CHIANTI RUFINA RISERVA DEL DON



**GRAPE VARIETAL:** 100% Sangiovese

**VINTAGE:** 2009

**CLASSIFICATION:** DOCG

**ORIGIN:** Chianti Rufina, Toscana

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** A great Riserva from the excellent 2009 Vintage. Red berry fruit along with floral rose character and well delineated black pepper lead into a full, dry red, with supple tannin character and smoky oak finish.

**FOOD PAIRING:** The ideal food pairing of the RISERVA would be: red meat, mainly juicy cuts, stewed wild boar and all game meats. Also medium to seasoned cheeses are also a perfect pairing for this Riserva.







# TENUTE LOACKER

Tenuta Corte Pavone is located in Montalcino and is one of the wineries belonging to the Loacker Wine Estates, which also includes Tenuta Valdifalco in Maremma. The winery was established in 1979 and owned by the Loacker family. They are the pioneers of modern organic and biodynamic viticulture in Italy and are proud of their 40-year-old organic wine heritage and philosophy.

The entrance to the winery follows down a majestic, cypress lined driveway, through wrought iron gates with stunning views of the vineyards of world famous Montalcino. The vineyards face different directions and have different soil types, allowing for the complexity in grapes that can be used for creating the various wines of Tenuta Corte Pavone and Tenuta Valdifalco. An elegant freshness, combined with a strong, tannin structure, and expressive color are the distinctive traits of their wines.

TENUTE LOACKER

## VALDIFALCO VERMENTINO



**GRAPE VARIETAL:** 100% Vermentino

**VINTAGE:** 2019/2020

**CLASSIFICATION:** DOC

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 50F – 53F

**TASTING NOTE:** A refreshing summer Vermentino with Mediterranean fruit and a certain mineral taste with a light salty aroma. On the palate it presents itself juicy with nice acidity and elegance. 100% Vegan

**FOOD PAIRING:** There is no better companion for festive aperitifs, fish starters and grilled fish.

TENUTE LOACKER

## VALDIFALCO FALCO ROSSO



**GRAPE VARIETAL:** 65% Sangiovese, 35% Merlot

**VINTAGE:** 2019/2020

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Ruby red. The nose is very neat and clean: red fruits with a bit of spices and hints of eucalyptus. Good dry tannins. A versatile wine suitable for different occasions and food pairings. Perfect companion for dishes like mushroom-risotto, pasta with wild boar ragù, wild boar stew and cheese like Pecorino.

**FOOD PAIRING:** Highly recommended in combination with dishes like risotto with mushrooms, pici with wild boar ragù, grilled fillet of beef or pecorino cheese.



## TENUTE LOACKER

### CORTE PAVONE

BRUNELLO DI MONTALCINO (BLACK LABEL)



**GRAPE VARIETAL:** 100% Sangiovese

**VINTAGE:** 2015

**CLASSIFICATION:** DOCG

**ORIGIN:** Montalcino, Toscana

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Bright ruby red, in the nose aromas of eucalyptus, licorice, raspberry and black pepper. Well integrated tannins with a nice acidity. A Brunello with tremendous juiciness. The all-rounder with durability!

**FOOD PAIRING:** Ideal with dark meat like Ribeye or matured cheeses like Pecorino.

## TENUTE LOACKER



### CORTE PAVONE

BRUNELLO DI MONTALCINO (FIORE DEL VENTO)



**GRAPE VARIETAL:** 100% Sangiovese

**VINTAGE:** 2015

**CLASSIFICATION:** DOCG

**ORIGIN:** Montalcino, Toscana

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Dark ruby red. In the nose dark berries, ripe blackberries, blackcurrant, spicy. Strong after taste and velvet tannins. The charming one with character!

**FOOD PAIRING:** Ideal with dark meat like Ribeye or matured cheeses like Pecorino.

## TENUTE LOACKER



### **CORTE PAVONE** BRUNELLO DI MONTALCINO (CAMPO MARZIO)



**GRAPE VARIETAL:** 100% Sangiovese

**VINTAGE:** 2015

**CLASSIFICATION:** DOCG

**ORIGIN:** Montalcino, Toscana

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Ruby Red with aromas of cherry, after cherry compote. On the palate is structured, but also slender tannins with a crisp acidity. Long after taste of almonds, pure elegance, voluminous. The aristocrat with power.

**FOOD PAIRING:** Ideal with dark meat like Ribeye or matured cheeses like Pecorino.



Le Sodedi  
Sant'Angelo



# LE SODE DI SANT'ANGELO

Le Sode di Sant'Angelo is a perfect combination of history and modernity, between tradition and innovation, between nature and man. The project was born from the passion for the Maremma terroir and its characteristics and translates the work into an art form, able to take the best from the earth to produce wines able to enhance the territory, its roots, its peculiarities.

Creating refined products able to export the quality of “Made in Italy” all over the world is their mission. Wines with unique, enchanting aromas and flavors able to express the lands of Maremma at its best. The sun, the sea and the atmosphere of the green Tuscan countryside is what Le Sode di Sant'Angelo lives for.

## LE SODE DI SANT'ANGELO

### LE GESSAIE VERMENTINO



**GRAPE VARIETAL:** 90% Vermentino, 10% Viognier

**VINTAGE:** 2015/2019/2020

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 50F – 54F

**TASTING NOTE:** Yellow straw color with golden reflexes. Elegant with peach and exotic fruit sensations. Rosemary and Mediterranean sage at the nose.

**FOOD PAIRING:** Excellent as an aperitif, easily paired with all fish-based dishes, but also goes well with medium-matured cheese and charcuterie.

## LE SODE DI SANT'ANGELO

### SASSI DAUTORE SANGIOVESE



**GRAPE VARIETAL:** 85% Sangiovese, 15% Alicante

**VINTAGE:** 2018

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 59F – 63F

**TASTING NOTE:** Ruby red color with slight violet reflexes. The nose is fresh but intense with wild berries persistence, notes of violets and sweet spices. Good structure, harmonious palate with a long and pleasant finish.

**FOOD PAIRING:** Perfect wine to pair with grilled meats, charcuterie and seasoned cheese.

## LE SODE DI SANT'ANGELO

### SOTTO LA QUERCIA MERLOT



**GRAPE VARIETAL:** 100% Merlot

**VINTAGE:** 2018

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 62F – 66F

**TASTING NOTE:** Ruby red with dark violet reflections. Rich, broad, fragrant and complex bouquet of red fruits and marmalade with characteristic balsamic and sweet spices scents. It is the soul wine of Sode di Sant'Angelo as it best expresses the character and personality of the “terroir”. Equipped with remarkable structure and softness.

**FOOD PAIRING:** Gastronomic wine to combine with succulent dishes as well as extraordinary for meditation.

## LE SODE DI SANT'ANGELO

### DAUTORE



**GRAPE VARIETAL:** Sangiovese, Merlot, Alicante

**VINTAGE:** 2014/2015/2016

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 62F – 66F

**TASTING NOTE:** Intense ruby red. The nose presents fruity notes such as blueberries accompanied by a persistent vanilla. Persistent finish, complex structure given by tobacco, chocolate and coffee.

**FOOD PAIRING:** Perfect wine to drink by itself, also pairs perfectly with roasted meat, charcutterrie and seasoned cheese.



La Valle del Falco

# LA VALLE DEL FALCO

At the foot of the ancient village of Sermoneta, La Valle del Falco was born from the desire of a well-known local family of entrepreneurs, to invest in the territory by cultivating vines respecting the land and its winemaking tradition. The proximity to the incredible abbey of Valvisciolo has given La Valle del Falco the opportunity to store its wine barrels in the cellars of the abbey itself, recalling the medieval tradition of the great producers of the Pontine territory.

## LA VALLE DEL FALCO

### MOSCATO



**GRAPE VARIETAL:** 100% Moscato

**VINTAGE:** 2018

**CLASSIFICATION:** IGP

**ORIGIN:** Sermoneta, Lazio

**SERVING TEMPERATURE:** 50F – 54F

**TASTING NOTE:** Delicate straw yellow, with a classic aromatics cent of this type of vine such as orange flowers, sage, white peach and pear. Incredibly fresh, smooth and balanced on the palate.

**FOOD PAIRING:** Perfect both as a cake wine or with some fresh fruit dessert.



# LA VALLE DEL FALCO

## MERLOT



**GRAPE VARIETAL:** 100% Merlot

**VINTAGE:** 2017

**CLASSIFICATION:** IGP

**ORIGIN:** Sermoneta, Lazio

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Intense red color. Fruity and complex bouquet, spicy, with vanilla notes. Long and persistent on the palate, with great body and structure.

**FOOD PAIRING:** Gastronomic wine to combine with succulent dishes, also great as a meditation wine.



# CASATA MERGÈ

On the border between Frascati and Monte Porzio Catone, in a valuable Mediterranean climatic area, stands our Company. Ideal cradle for the cultivation of native vines over 100 years old, in an area that the ancient Romans viewed as a holiday destination because of the excellence of the landscape, the climate and the quality of its wine. In the first half of the twentieth century, Manlio Mergè began his activity as a winegrower respecting the culture and historical characteristics of the territory. Today Luigi Mergè, with his sons Massimiliano, Marco, Maria Beatrice and Marianna, after four generations, continues to keep alive that first graft, keeping the family roots intact, producing wines that respect tradition, but also while keeping up with the most advanced technologies.

CASATA MERGÈ

## SESTO 21 SAUVIGNON



**GRAPE VARIETAL:** 100% Sauvignon Blanc

**VINTAGE:** 2019/2020

**CLASSIFICATION:** IGP

**ORIGIN:** Rome, Lazio

**SERVING TEMPERATURE:** 45F – 50F

**TASTING NOTE:** Straw yellow color with slight greenish reflections. Enchanting on the nose, where the mineral sensations typical of the vine prevail, flanked by floral hints of acacia, hawthorn and lime. Its pleasantness is given by the freshness and opulence of taste, body and marked acidity. Immediately enjoyable, but letting it evolve is exalted.

**FOOD PAIRING:** Great with seasoned pork chops, yogurt based sauces, also with goat cheese. Perfect with fish based pasta dishes and grilled white fish.

CASATA MERGÈ



## SESTO 21 FRASCATI SUPERIORE

RISERVA



**GRAPE VARIETAL:** Malvasia, Bellone

**VINTAGE:** 2018/2019

**CLASSIFICATION:** DOCG

**ORIGIN:** Rome, Lazio

**SERVING TEMPERATURE:** 48F – 52F

**TASTING NOTE:** A real Roman wine par excellence with a straw yellow color with bright mineral veins. Good white fruit on the nose, refers to delicate almond scents. In the mouth it is of the right fullness, an excellent acid note that gives it adequate importance. A noble wine of great structure.

**FOOD PAIRING:** A great wine for appetizers but also brings out its full potential with white meats and especially vegetable based soups.

CASATA MERGÈ

## GINEVRA ROSATO IGP



**GRAPE VARIETAL:** 100% Bellone

**VINTAGE:** 2019

**CLASSIFICATION:** IGP

**ORIGIN:** Rome, Lazio

**SERVING TEMPERATURE:** 48F – 52F

**TASTING NOTE:** The color resembles pink coral, bright and clear. On the nose it is frank, pleasant and gives fresh floral notes of rose and orange blossom. The taste is immediately impressed by its freshness given the well-calibrated acid note, as well as important hints of cherry. The dominant sensations are the high elegance with an almond aftertaste and the pleasantness of drinking. Lets itself be tasted young.

**FOOD PAIRING:** An outstanding match with Sushi and any raw fish dishes.

CASATA MERGÈ

## SESTO 21 SYRAH



**GRAPE VARIETAL:** 100% Syrah

**VINTAGE:** 2018/2019

**CLASSIFICATION:** IGP

**ORIGIN:** Rome, Lazio

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Intense ruby red color with violet reflections, sublime and elegant on the nose. It opens with hints of blackberry, blueberry and plum, and then excites with cinnamon, nutmeg, coffee, cocoa and pipe tobacco. Persistent and velvety finish. Our Syrah is characterized by a marked longevity.

**FOOD PAIRING:** Great with spareribs, aged dry cheese like gouda. Perfect pairing with duck and roasted lamb.

# BOTTEGA SIRVINO





BOTTEGA SIRVINO

*Italy*

## **MERLOT**

**LIMITED EDITION**



**GRAPE VARIETAL:** 100% Merlot

**VINTAGE:** 2017

**CLASSIFICATION:** IGP

**ORIGIN:** Italy

**SERVING TEMPERATURE:** 60F – 64F

**TASTING NOTE:** Intense red color. Fruity and complex bouquet, spicy, with vanilla notes. Long and persistent on the palate, with great body and structure.

**FOOD PAIRING:** Gastronomic wine to combine with succulent dishes, also great as a meditation wine.

BOTTEGA SIRVINO

## COLLE ROMITO SUPER TUSCAN

LIMITED EDITION



**GRAPE VARIETAL:** 100% Merlot

**VINTAGE:** 2019

**CLASSIFICATION:** IGT

**ORIGIN:** Maremma, Toscana

**SERVING TEMPERATURE:** 62F – 66F

**TASTING NOTE:** Ruby red with dark violet reflections. Rich, broad, fragrant and complex bouquet of red fruits and marmalade with characteristic balsamic and sweet spices scents. Equipped with remarkable structure and softness.

**FOOD PAIRING:** Gastronomic wine to combine with succulent dishes as well as extraordinary for meditation.



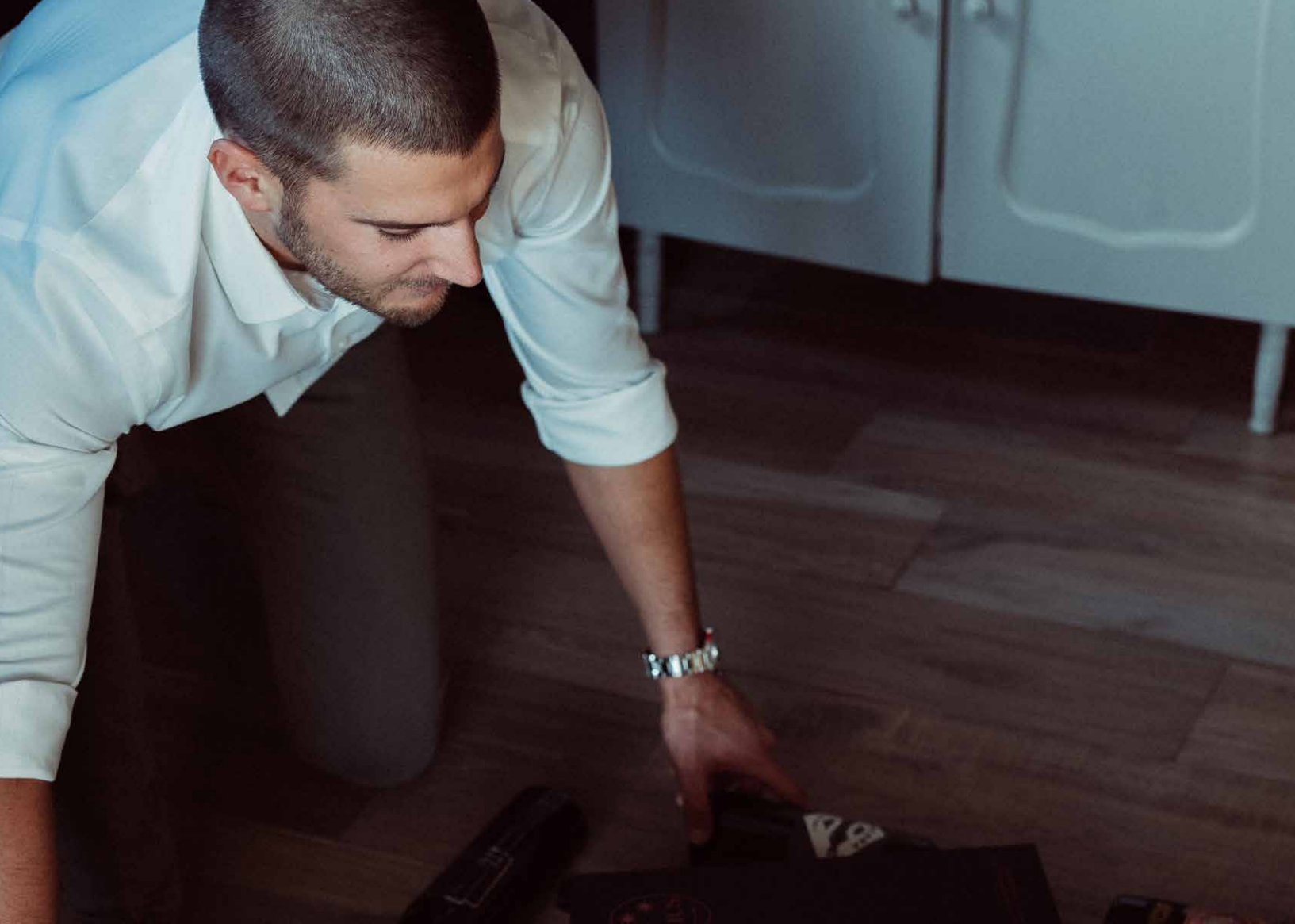
**COLLE ROMITO**

TOSCANA IGT

2019

*Signature*

BOTTEGA SIRVINO



*“Mi stupiscono i venditori di vino,  
cosa mai potranno comprare meglio  
di quel che vendono?”*

*“Wine traders amaze me,  
what could they possibly buy that  
is better than what they sell?”*

*Andrea Joschi*







BOTTEGA SIRVINO



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313 Plantation Circle, Ponte Vedra Beach, FL, 32082, USA  
info@bottegasirvino.com  
+1 908 240 6746

[www.bottegasirvino.com](http://www.bottegasirvino.com)

