



Magnolia

THE EXTRAORDINARY

ITALIAN TASTE

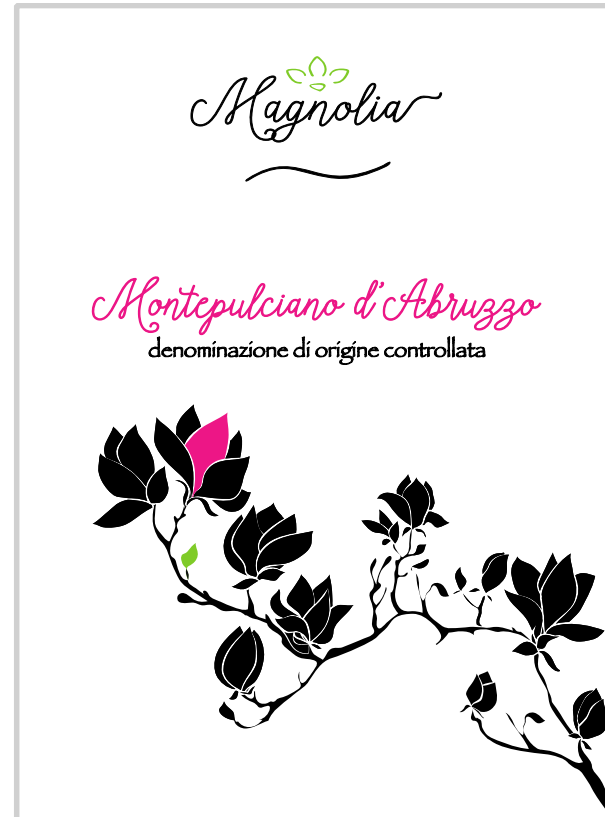
Wines with Flavour from Italy



Magnolia

Not your Typical Italian Wine

- ✦ We focus on Varietal Expression with Balance and Integrity
- ✦ Aimed at New World Consumers & Young Consumer
- ✦ Off-Beat, fun Label yet Serious Wine in the Bottle
- ✦ Aimed at Label Loving Consumer



Magnolia

Key Messages

- ✦ 100% Varietal
- ✦ Handmade, Low Sulfite
- ✦ Certified Sustainable Production
- ✦ Vegan Friendly
- ✦ Exceptional Value: Taste the Passion
- ✦ Sunshine in a bottle: Fruit-driven with Balance & Integrity



Magnolia

Target Consumer

- ✦ Consumers that love wines with elegance
- ✦ Moderate Wine Consumers
- ✦ Regular Consumers who pride themselves in Finding Value
- ✦ Foodies that enjoy cooking at home
- ✦ Bargain Hunters



Magnolia

Target

- ✦ Grocery Chains
- ✦ Neighborhood Bistros
- ✦ Casual Dining
- ✦ Comfort Food
- ✦ Pubs
- ✦ Chain Restaurants



Magnolia

Competitive Benchmarks

Zonin



Folonari



Pasqua



Piccini



Placido



Botter



Castellani



Citra



Casal Thaulero



Magnolia

Who's Team Magnolia

- ✦ Family owned and operated since 2001
- ✦ Artisanal Vineyard Estate
- ✦ Acclaimed winemakers
- ✦ Recognized Wine Industry Veterans



Magnolia



Montepulciano

MAGNOLIA - Montepulciano d'Abruzzo DOC



Flavors

Intense bouquet of ripe red fruit. Rich in fruit, lively, finely framed by oak spices. Ruby-red with violet undertones.



Grape Variety

100% Montepulciano



Production Method

Montepulciano grapes are hand-harvested from our hillside vineyards in the Abruzzo region to create this unique red wine. The patient 6 month ageing in large oak barrels ensures soft tannins and elegance to create a plush classic red that Italians have enjoyed for several generations.



Technical Data

Appellation: Denomazione di Origine Controllata
Wine Region: Abruzzo - Italy
Winemaker: Paolo Benassi
Alcohol: 13% vol.
Residual sugar: 4.3 g/L



Recommended Pairings

The perfect companion to family gatherings serving classic Italian entrées such as porchetta and schnitzel.

Magnolia

Sangiovese

MAGNOLIA - Sangiovese Terre di Chieti IGP



Flavors

Intense bouquet of ripe red fruit. Rich in fruit, lively, finely framed by oak spices. Ruby-red with violet undertones.



Grape Variety

100% Sangiovese



Production Method

Sangiovese grapes are hand-harvested from our hillside vineyards in the Abruzzo region to create this red wine. The patient 3 month ageing in large oak barrels ensures soft tannins and elegance to create a plush classic red that Italians have enjoyed for several generations.



Technical Data

Appellation: Terre di Chieti IGP
Wine Region: Abruzzo - Italy
Winemaker: Paolo Benassi
Alcohol: 12,5% vol.
Residual sugar: 4.3 g/L



Recommended Pairings

A vibrant red wine that pairs well to eggplant parmesan, thin crust pizza and vegetarian antipasti.

Magnolia



Cerasuolo

MAGNOLIA - Cerasuolo d'Abruzzo DOC



Flavors

Brilliant intense pink color and delivers intense flavors of raspberry, cherry and red fruits.



Grape Variety

100% Montepulciano



Production Method

Montepulciano grapes are hand-harvested from our hillside vineyards in the Abruzzo region to create this refreshing rosé wine. After a short traditional fermentation, the patient cold maceration enhance the perfumes with limited tannin and color extraction, creating a brilliant intense pink color and delivers intense flavors of raspberry, cherry and red fruits.



Technical Data

Appellation: Denomazione di Origine Controllata
Wine Region: Abruzzo - Italy
Winemaker: Paolo Benassi
Alcohol: 13% vol.
Residual sugar: 4.2 g/L



Recommended Pairings

Perfect as a refreshing aperitif to be enjoyed with light salads and marinated white meats.

Magnolia



Trebbiano

MAGNOLIA - Trebbiano d'Abruzzo DOC



Flavors

Intense bouquet of ripe apples and peaches. Refreshing ripe apple and peach notes and with a gentle acidity. Pale straw with light green hues.



Grape Variety

100% Trebbiano



Production Method

Trebbiano grapes are hand-harvested from our hillside vineyards in the Abruzzo region to create this fresh Italian white wine. Laid back, highly drinkable, and packed with full of bright flavors, this zesty wine is best enjoyed on a sunny day on your favourite Terrazza.



Technical Data

Appellation: Denominazione di Origine Controllata
Wine Region: Abruzzo - Italy
Winemaker: Paolo Benassi
Alcohol: 12% vol.
Residual sugar: 4.5 g/L



Recommended Pairings

Delicious with oysters and other shellfish, it pairs perfectly with light pasta dishes and Italian Caprese salads.

Magnolia

Pinot Grigio

MAGNOLIA - Pinot Grigio Colline Pescaresi IGP



Flavors

Intense bouquet of white fruits including ripe golden apples and pears. On the palate, refreshing ripe apple and peach notes end with a gentle acidity. Pale straw with light green hues.



Grape Variety

100% Pinot Grigio



Production Method

Pinot Grigio grapes are hand-harvested from our hillside vineyards in the Abruzzo region to create this quintessential Italian white wine. The delicate whole berry pressing enhances the primary fruit flavors to provide a succulent refreshing wine with delicate floral notes.



Technical Data

Appellation: Colline Pescaresi IGP
Wine Region: Abruzzo - Italy
Winemaker: Paolo Benassi
Alcohol: 12% vol.
Residual sugar: 3.8 g/L



Recommended Pairings

Excellent as an aperitif, it pairs delightfully with raw seafood of all types, ceviche, fish tacos and grilled sea bass.

Magnolia

Pecorino

MAGNOLIA - Pecorino Colline Pescaresi IGP



Flavors

Explosive flavors of ripe pear, renetta apple, ginestra flowers and jasmine accompanied by a gentle and refreshing acidity. A brilliant pale straw color.



Grape Variety

100% Pecorino



Production Method

Pecorino grapes are hand-harvested from our hillside vineyards in the Abruzzo region to create this racy white wine. The patient cold maceration of the free run-juice enhance the structure and mouthfeel of our wine, creating a wonderful elegant white that Italians secretly have enjoyed for several generations.



Technical Data

Appellation: Colline Pescaresi IGP
Wine Region: Abruzzo - Italy
Winemaker: Paolo Benassi
Alcohol: 13% vol.
Residual sugar: 3.5 g/L



Recommended Pairings

The perfect companion to stuffed mussels and wild mushroom risotto.

Magnolia