



About us

Here in Parma we are lucky to grow up immersed in centuries-old traditions in which good food is a philosophy of life. It was easy, then, for a group of friends to decide that it was time to select the best of locally-produced wines and create a brand and an image that reflect their excellence. This is how Parmawines was born.

Our Wines

This is a fresh, sparkling wine, always pleasant and never too serious. Thanks to its versatility it satisfies all palates. Perfect for everyday lunch as well as special occasions. Thanks to its “effervescent” character it pairs perfectly with the traditional flavours of the Emilia-Romagna region, making the rich dishes of this cuisine even tastier and more fragrant. Our wines are simple and adaptable to different cuisines.

In the Heart of the Food Valley

Our wine is born in the heart of the area famous all over the world for its exceptional products, Prosciutto di Parma, Parmigiano Reggiano, Balsamic Vinegar and many other extraordinary specialties. It's the Italian Food Valley, an incomparable place that is the envy of the world. Here the centuries-old winemaking tradition is passed down from generation to generation and we have drawn on this expertise to produce this extraordinary wine.

Good Wine is a collaborative effort

Our wine is the result of the collaboration of an entire area that prides itself on its experience and professionalism at every stage of production. It's a collective commitment involving both farmers' cooperatives and private companies. Behind a good glass of wine there is always passion and dedication to quality.



Our Wines





Dry Red Wine

Organoleptic characteristics:

Ruby red intense color, vinous scent which reminds to berry fruits.

Dry, sparkling.

Recommended with:

Meat dishes, snacks, ham, cheese.

Serving temperature:

14 – 16 °C

Alcohol:

11% vol.



Dry Red Wine

Organoleptic characteristics:

Ruby red intense color, vinous scent which reminds to berry fruits. Dry, sparkling.

Recommended with:

Meat dishes, snacks, ham, cheese.

Serving temperature:

14 – 16 °C

Alcohol:

11% vol.



Semi Sweet Red Wine

Organoleptic characteristics:
Ruby red intense color, aromatic bouquet, lightly sweet, sparkling.

Recommended with:
White meats, pasta dishes, shrimps.

Serving temperature:
14 – 16 °C

Alcohol:
8.5% vol.



Semi Sweet Red Wine

Organoleptic characteristics:
Ruby red intense color, aromatic bouquet, lightly sweet, sparkling.

Recommended with:
White meats, pasta dishes, shrimps.

Serving temperature:
14 – 16 °C

Alcohol:
8.5% vol.



Rosé Sweet

Organoleptic characteristics:
Bright rose color with purplish highlights, intense, characteristic, flower bouquet. Sweet, sparkling.

Recommended with:
Fruits and desserts.

Serving temperature:
12 – 14 °C

Alcohol:
8.5% vol.



Rosé Sweet

Organoleptic characteristics:
Bright rose color with purplish highlights, intense, characteristic, flower bouquet. Sweet, sparkling.

Recommended with:
Fruits and desserts.

Serving temperature:
12 – 14 °C

Alcohol:
8.5% vol.



Extra Dry

Organoleptic characteristics:

Light yellow color with a delicate and persistent perlage. Typical bouquet which reminds to green fruits and reveal dry, harmonic and elegant taste. Sparkling.

Recommended with:

Excellent for aperitif, best served with light dishes, fish dishes.

Serving temperature:

10 – 12 °C

Alcohol:

11% vol.



Cuvée 69

Extra Dry Gold

Organoleptic characteristics:

Light yellow color with a delicate and persistent perlage. Typical bouquet which reminds to green fruits and reveal dry, harmonic and elegant taste. Sparkling.

Recommended with:

Excellent for aperitif, best served with light dishes, fish dishes.

Serving temperature:

10 – 12 °C

Alcohol:

11% vol.



Malvasia Dry

Organoleptic characteristics:

Yellow color with gold highlights, fruity and aromatic scent, reminds to honing and fruits, with a typical bitterish aftertaste. Dry, sparkling.

Recommended with:

First courses, white meats and cheeses.

Serving temperature:

10 – 12 °C

Alcohol:

11% vol.



Passion Love White Sweet Wine - Still

Organoleptic characteristics:

White foam, straw-yellow color with golden reflections. Intense, fragrant with aromatic musk sage flowers bouquet. Sweet, fresh, lively; persuasive.

Recommended with:

Best served with dessert. pastry and fruits.

Serving temperature:

12 – 14 °C

Alcohol:

9.5% vol.



Magic Love Red Dry Wine - Still

Organoleptic characteristics:

Ruby red colour with violaceous reflections. Wide and strong, with red fruits. Great structure, flowery with soft and silky tannins. Persistent and elegant ending.

Recommended with:

Risotto, lasagne, pasta dishes, red meats.

Serving temperature:

16 – 18 °C

Alcohol:

13.5% vol.



Sweet Love Red Sweet Wine - Still

Organoleptic characteristics:

Red wine with a ruby color that varies in intensity, and a particular, pleasant, fruity bouquet. Dry or sweet flavor.

Recommended with:

Pasta with meat sauce, roast meats, and sharp cheeses.

Serving temperature:

14 – 16 °C

Alcohol:

9.5% vol.



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