



CINQUESEGGNI

ART WINERY BOUTIQUE



Amani



There is no wine without love!

AMAMI collection is dedicated to the true lovers: lovers of life, lovers of wine, lovers of passion... we would like to share the idea of love for Italy through a collection of wines characterized by a ceramic hearth with the bright and vivid shades typical of the Mediterranean tradition.

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Sharing Love and Passion

for wine is our mission, by combining the tradition of the wine making of the most famous Italian wine varietals with an iconic packaging, in a special bottle for unique moments.



Nero d'Avola Doc Sicilia

CLASSIFICATION: Red Wine – Controlled Denomination of Origin

PRODUCTION AREA: Salaparuta, 300-400 masl

VINIFICATIONION: Harvested at phenolic ripening, it is left to macerate for 12-15 days at 26 C° with daily pump-overs.
After racking, it is aged in stain steel tanks for about 4 months. A part is aged in barriques.
The process is completed with aging in bottle.

TASTING NOTES: Dark red colour with violet shades.
The nose has fruity notes ranging from licorice to berries. The palate has a good body and soft and round tannins. Good length that tends to a fruity finish. Perfect with pasta with pesto and grilled red meat.

GRAPES: Nero d'Avola 100%

TEMPERATURE: 14°-16°C

ALCOHOL: 13% Vol

BOTTLE: ml 750



Montepulciano d'Abruzzo DOC



CLASSIFICATION:: Red Wine – Controlled Denomination of Origin

PRODUCTION AREA: Abruzzo

VINIFICATION: Traditional red wine vinification at a controlled temperature between 25 and 27 °C.

TASTING NOTES: Deep, ruby-red colour with violet highlights and a pleasant and fruity bouquet. Dry, and round on the palate. The finish is full-bodied with soft tannins and good acidity. Good to match with first courses and red meat.

GRAPES: Montepulciano 100%

TEMPERATURE: 14°-16°C

ALCOHOL: 13% Vol

BOTTLE: ml 750

Pinot Grigio IGP Terre Siciliane



CLASSIFICATION:: White Wine – Typical Geographical Indication

PRODUCTION AREA: Salaparuta

VINIFICATION: The grapes receive a soft pressing and a long fermentation at a controlled temperature in stainless steel tanks.

TASTING NOTES: Straw yellow colour with golden highlights. Intense and persistent aroma, complex, with fruity and herbal scents, hints of vanilla and nutmeg. Fruity and mineral, medium body, round and good balance. Finish is long, clean, spicy yet delicate. Best served with: well with rich first courses, white meat and cheese. Excellent with fish soup and roast fish.

GRAPES: Pinot Grigio 100%

TEMPERATURE: 10°-12°C

ALCOHOL: 12% Vol

BOTTLE: ml 750



Vino Spumante Brut

CLASSIFICATION::	Sparkling Wine
PRODUCTION AREA:	Sambuca di Sicilia
VINIFICATION:	Typical of the sparkling wine with refermentation In bottle for 60 days.
TASTING NOTES:	Brilliant straw yellow with greenish hues, fine and persistent bubbles. The fragrance reminds sweet fruits and is slightly mineral. The taste is dry, fresh and quite savoury. It is a well-balanced wine. Excellent as aperitif or with fish courses.

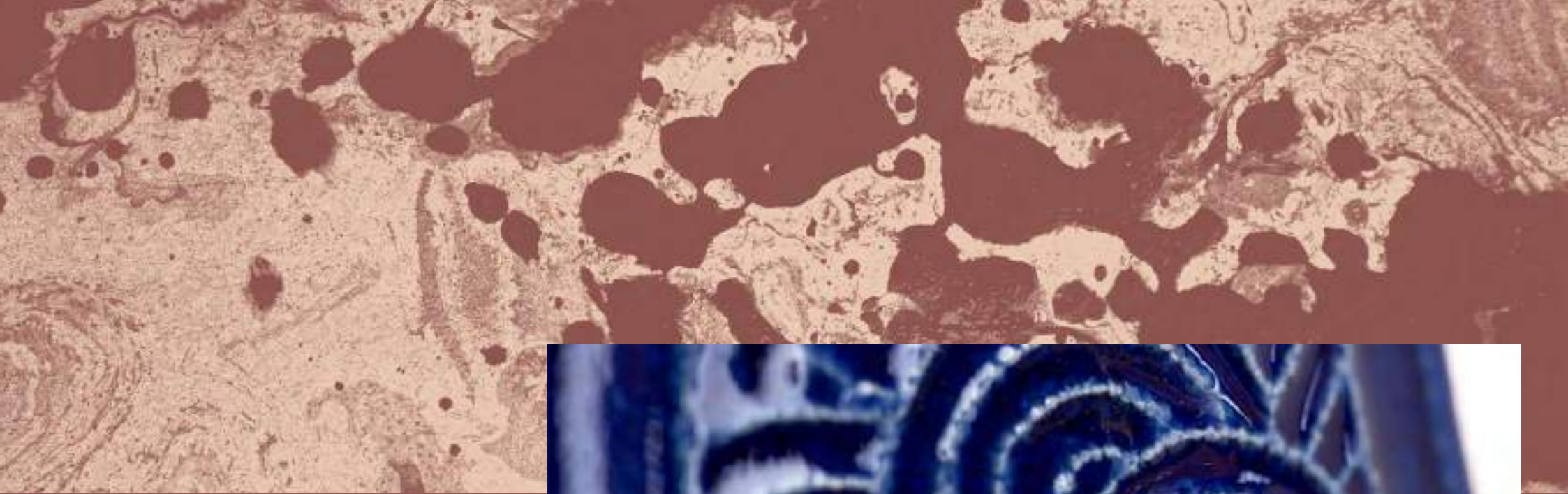
GRAPES:	White berry grapes
TEMPERATURE:	4°-6°C
ALCOHOL:	11,5% Vol
BOTTLE:	ml 750

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video





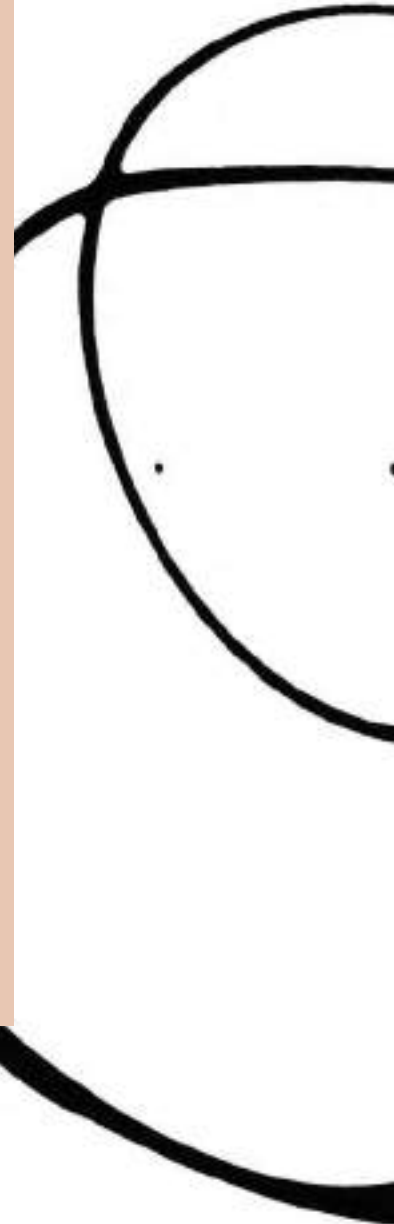
Luna Passante



The Night Harvest

The harvest has always been an experience that brings up into a closely contact with nature. In our vineyards, along the shores of the Lake Arancio, nearby the village of Sambuca di Sicilia, this ritual takes on an even more romantic and spectacular connotation as it takes place during the night, in a fantastic setting between the moon and the stars.

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The choice of the night is fundamental to guarantee a better conservation of the grapes while maintaining their aromas, which may be compromised otherwise by the high temperatures of the day time, avoiding then an early fermentation and a risk of oxidation, and to allow to work in less strenuous conditions.



For these reasons, we continue to follow the tradition of the night harvest unloaded through the wines and the labels of the Luna Passante line, which represent the wonderful Sicily all over the world.



Nero D'Avola Doc Sicilia

CLASSIFICATION: Red Wine – Controlled Denomination of Origin

PRODUCTION AREA: Salaparuta, 300-400 masl

VINIFICATION: Harvested at phenolic ripening, it is left to macerate for 12-15 days at 26 C° with daily pump-overs. After racking, it is aged in steel for about 4 months. A part is aged in barriques. The process is completed with aging in bottle.

TASTING NOTES: Dark red colour with violet shades. The nose has fruity notes ranging from licorice to berries. The palate has a good body and soft and round tannins. Good length that tends to a fruity finish. Perfect with pasta with pesto and grilled red meat.

GRAPES: Nero d'Avola 100%

TEMPERATURE: 14-16°C

ALCOHOL: 13% Vol

BOTTLE: ml 750





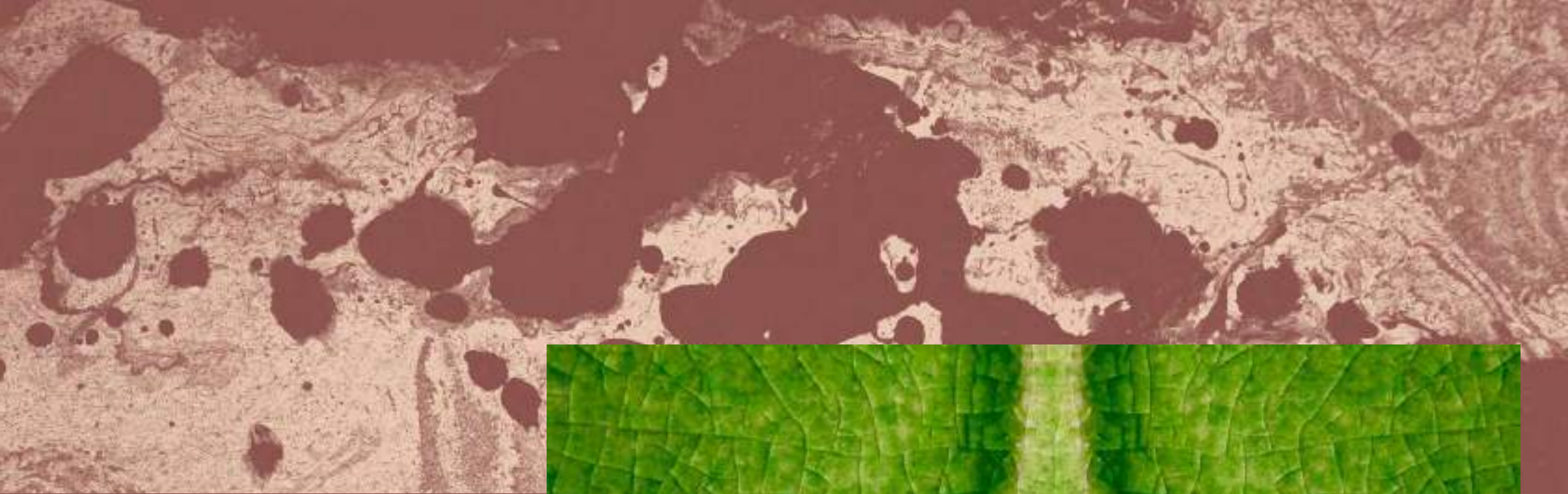
Grillo Doc Sicilia

CLASSIFICATION:	White Wine – Controlled Denomination of Origin
PRODUCTION AREA:	Salaparuta, 450 masl
VINIFICATION:	Grillo is vinified in stainless steel tanks for 20 days at a temperature of 11- 12 C°. This allows a slow fermentation in order to achieve the expression typical of the variety.
TASTING NOTES:	The color is greenish yellow. The bouquet features hints of citrus fruit and especially grapefruit and lemon. On the palate the wine is fresh and has a good acid-crisp body. Excellent with seafood and marinated fish salad.

GRAPES:	Grillo 100%
TEMPERATURE:	10-12°C
ALCOHOL:	12,5% Vol
BOTTLE:	ml 750



2016-2018



Vigna Pura



The virtues of nature

The first leaf is passion
The second leaf is happiness
The third leaf is sacrifice
The fourth leaf is purity

The **Vignapura** line embodies the virtues necessary to produce wine following the rules of nature.

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The true meaning of this product is in its ethic, considered in its attention to health, environment and nature; infact even the label is made of 100% recyclable material.



Primitivo IGP Puglia Organico

CLASSIFICATION:	Red wine Protected geographic Indication
PRODUCTION AREA:	Santeramo In Colle (Ba)
VINIFICATION:	The fermentation temperature is carefully controlled at 25°C and lasts about 8 days. The alcoholic fermentation is carried out by selected yeasts. The aging takes place in stainless steel tanks.
TASTING NOTES:	Ruby red color with violet shades. Notes of fresh and crispy red fruits, with spicy notes of cinnamon. The taste has jam aromas with soft and enveloping tannins. This wine matches well with meat dishes with medium structure, thanks to its roundness and alcohol content and to a non-invasive but always present tannin.

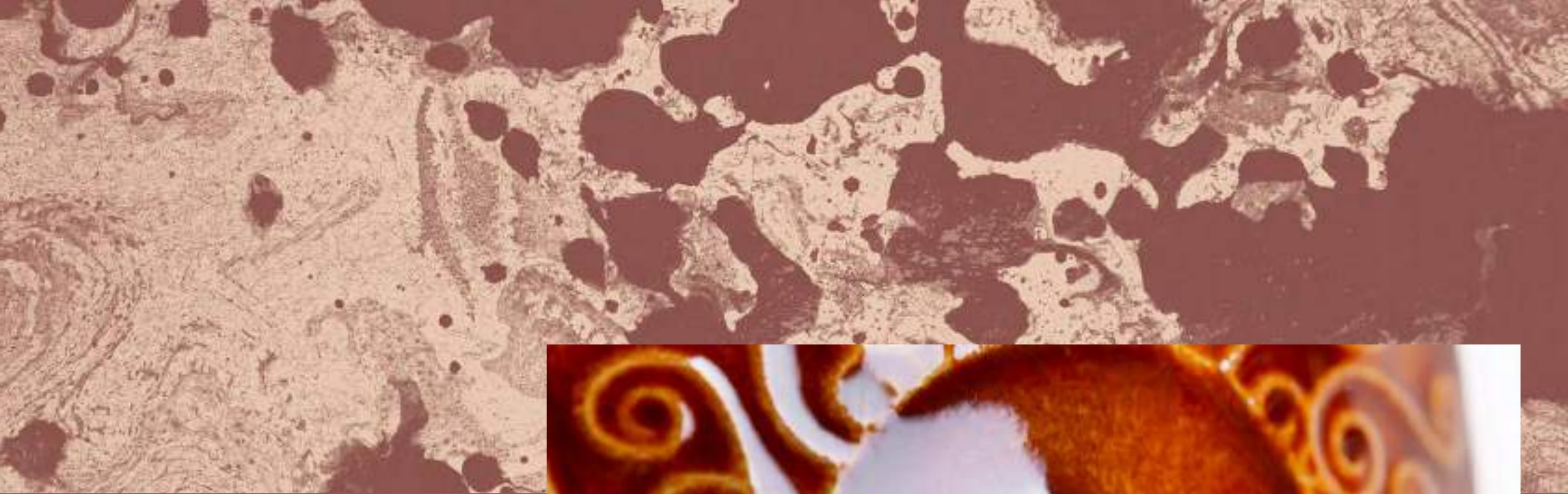
GRAPES:	Primitivo 100%
TEMPERATURE:	14°C
ALCOHOL:	13,5% Vol
BOTTLE:	ml 750





Sicilia DOC Grillo BIO

CLASSIFICATION:	White Wine - Controlled Denomination of Origin
PRODUCTION AREA:	Sambuca di Sicilia (AG)
VINIFICATION:	Following a soft pressing, the must is fermented at 12/ 14° C. The low temperature allows the enhancement of the fragrances of this wine. The refinement takes place in stainless steel tanks and subsequently the wine is clarified, filtered and then bottled.
TASTING NOTES:	The color is greenish yellow. The bouquet features hints of citrus fruit and especially grapefruit and lemon. On the palate the wine is fresh and has a good acid-crisp body. Excellent with seafood and marinated fish salad.
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GRAPES:	Grillo 100%
TEMPERATURE:	10-12°C
ALCOHOL:	13,5% Vol
BOTTLE:	ml 750
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Sule

A close-up photograph of gold-leaf lettering on a textured, light-colored surface. The word "Mare" is prominently displayed in a cursive, hand-drawn style. Above and below it, the words "Sole" and "Vento" are faintly visible, also in the same style. The gold leaf has a shimmering, metallic texture.

Mare

The Sun of Apulia

“Salentu, lu Sule, lu Mare,
lu ientu”

(“Salento, The Sun, The Sea,
The wind”) it is a sort of
magic formula, which
perfectly describes the
Salento, in the which area
of Manduria, precisely
in Sava, we produce
our Primitivo.



Sun, Sea and Wind in this land live together in a mystial symbiosis, by creating harmonies and dissonances, combining and transforming colors, sounds, faces, feelings, landscapes.



The sun heats and envelops everyone and everywhere, fades the colors of sea, emphasize the feelings, strenghtenes smells and flavors, dries the vineyards and shapes the soil, the same soil which gives life to a powerful, enveloping wine with a great persistence, just like the ‘Sule’ of Salento, which we have “celebrated” with our ceramic label and with our great wine.

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Primitivo di Manduria DOP



CLASSIFICATION: Red wine - Protected Designation of Origin

PRODUCTION AREA: Manduria, Salento, Puglia.

VINIFICATION: Maceration temperature controlled which lasts 12 days. The alcoholic fermentation is carried out by selected yeasts. Frequent stirring of the wine which allow the extraction of polyphenols and aromas.

TASTING NOTES: Intense red color with garnet reflections. Complex nose with hints of cherry, wild berries, jam and fruit under spirit. Aromas of cinnamon and nutmeg. The wine is structured in the mouth, smooth, velvety soft and bodied. Long lasting taste with a soft tannin, rich and persistent. Excellent with first courses based on wild game and aged and blue cheeses.

GRAPES: Primitivo 100%

TEMPERATURE: 16-18°C

ALCOHOL: 14% Vol

BOTTLE: ml 750





4cento



THE 4 ACES

The 4CENTO line takes to extrem the concept of indivisual choice: although belonging to the same line, the four 4CENTO bottles represent **4 different styles of wine** and inevitably put the consumer in front of a choice.

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It will be enough to be tempted by the beauty and elegance of one or all these wines together in an elegant and luxury gift box to be set free from any choice.



4CENTO is a line of wines that comes from 4 different regions of central-south Italy and finds expression in 4 famous denominations represented by the 4 Aces of the labels:

Primitivo di Manduria Doc, Nerello Mascalese Igt, Terre Siciliane and Rosso Igt Toscana, which enhance their territories of origin thanks to a careful selection of grapes and to a luxury packaging.





Montepulciano d'Abruzzo Doc

CLASSIFICATION:	Red wine - Protected Designation of Origin
PRODUCTION AREA:	Comuni di Colonnella, Ancarano, Controguerra e Roseto degli Abruzzi
VINIFICATION:	Low temperatures in the first days of fermentation in order to extract the polyphenols, then temperature controlled at around 27 ° C. Malolactic fermentation and aging in American wood barrels for about six months.
TASTING NOTES:	Clear in the colour, very consistent, ruby red with purple reflections. Excellent intensity and good complexity, with hints of ripe red fruit, amaretto, marzipan and sweet spices. It is dry and warm, soft with fine tannins. Excellent for pairings with first courses structured and with all meat dishes.

GRAPES:	Montepulciano D'Abruzzo 100%
TEMPERATURE:	16°-18°C
ALCOHOL:	14% Vol
BOTTLE:	ml 750



SILVER MEDAL
MUNDUS VINI 2020



GOLD MEDAL SAKURA JAPAN
WOME'S WINE AWARD 2020



GOLD MEDAL CONCOURS
INTERNATIONAL DE LYON



ROSSO AWARD
THE WINE HUNTER 2020



Primitivo di Manduria DOC

CLASSIFICATION:	Red Wine – Controlled Denomination of Origin
PRODUCTION AREA:	Manduria, Puglia, Salento
VINIFICATION:	Maceration at a controlled temperature for 8-10 days with periodic pumping over. Racking and malolactic fermentation in stainless steel. Aging in French and American oak barrels for the next 6-8 months.
TASTING NOTES:	Ruby red colour with violet reflections. Intense, complex, fruity aroma with notes of red fruits (cherries and blackberries). The structure is remarkable and soft, warm and quite tannic, of great persistence. Excellent with structured first courses and lamb, with game meat and sauces and hard cheeses.

GRAPES:	Primitivo 100%
TEMPERATURE:	16°-18°C
ALCOHOL:	14% Vol
BOTTLE:	ml 750



GOLD MEDAL
MUNDUS VINI 2020



GOLD MEDAL SAKURA JAPAN
WOMEN'S WINE AWARD 2020



SILVER MEDAL CONCOURS
INTERNATIONAL DE LYON



BEST OF SHOW
MUNDUS VINI 2020



ROSSO AWARD
THE WINE HUNTER 2020



Nerello Mascalese IGT

CLASSIFICATION:	Red wine - Typical Geographical Indication
PRODUCTION AREA:	Comune di Sambuca di Sicilia
VINIFICATION:	Low production yield (about 70 Qli / Ha). When the grapes reach maturity, the shoots are cut and the natural process of withering begins. When a weight reduction of 15-20% has been obtained, the grapes are harvested, pressed and the fermentation begins in contact with the skins. After a very long maceration the wine is decanted in barriques where it rests for about 6 months.
TASTING NOTES:	Ruby red colour, bright, full and intense. The nose expresses intense sensations of red fruit, spices and red flowers. On the palate it is warm, full, soft and balanced. Excellent with pasta dishes with sauce, roasts and game meat, very good with seasoned cheeses.
GRAPES:	Nerello Mascalese 100%
TEMPERATURE:	18°C
ALCOHOL:	13% Vol
BOTTLE:	ml 750



ROSSO AWARD
THE WINE HUNTER 2020



Rosso IGT Toscana

CLASSIFICATION:	Red Wine – Typical Geographical Indication
PRODUCTION AREA:	Toscana
VINIFICATION:	After a soft pressing of the grapes, the mass is left for maceration on the skins for 1-2 weeks.
TASTING NOTES:	It has a ruby red color. The nose opens with a fruity, soft and pleasant aroma. In the mouth soft, harmonious with soft tannins. Excellent for matching with starters with cured meats and cheeses, this red wine is ideal in combination with first courses and meat-based dishes, both white and red.

GRAPES:	Sangiovese 80%, Cabernet 20%
TEMPERATURE:	16°-18°C
ALCOHOL:	13,5% Vol
BOTTLE:	ml 750

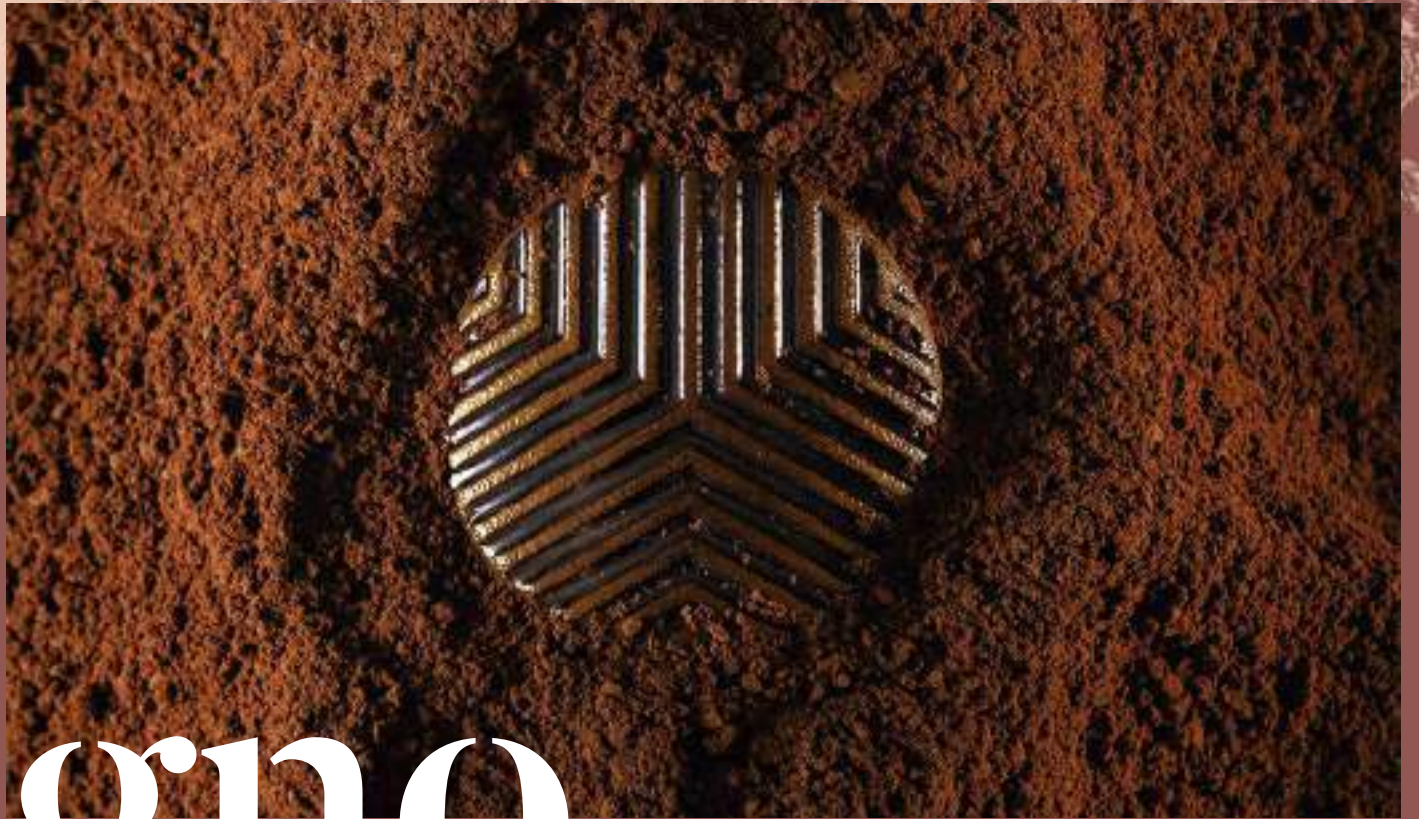
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Will the choice make you free?



Il Segno



Wine has been always represented only in the action of being drunked, therefore in the action of judging it through the sense of taste.

For Cinquesegni wine is intended to be as something more, not only a liquid which stimulate taste and touch but a set of elemets that engage and enhance all the other senses.

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The soil, understood as matter, is one of the key element of inspiration from which both the grape and the ceramic originate from, and which characterize the company's **innovative design**. Since its origin, the human being has been always attracted by the aesthetic beauty and benefit from the search of **details which stimulate our senses**.





Il Segno is a product designed to satisfy the ancestral needs of the human being: to stimulate all the senses through a good quality wine together with the attention to aesthetic details.



**Il Segno is a blend
of five grapes from
South Italy**
(Primitivo Manduria,
Aglianico del Vulture,
Nerello Mascalese,
Nero d'avola and
Sangiovese),
which come from
selected vineyards
“from East to West”.



It is a **unique wine in the world**, both for its incredible sensorial experience and for the **innovative design** characterized by an ultra-thin and patented ceramic label and by a precious gold-plated bracelet, both products of the **“Made in Italy”** handcraft.





CLASSIFICATION:	Red Wine - Rosso Tavola
PRODUCTION AREA:	Sangiovese, Primitivo, Aglianico del Vulture, Nero d'Avola, Nerello Mascalese
VINIFICATION:	Soft stalk-stripping, maceration-fermentation for 25 days. Malolactic fermentation in barriques followed by 13 months maturation.
TASTING NOTES:	Garnet red, very intense and persistent with notes of blackberries, plums and raspberries; it has a wonderful spiced and delicate hint of vanilla, tobacco and shows a large complexity of scents. It reveals itself as full-bodied, deep, ripe, round, harmonic and persistent with a final hint of licorice. Great structure, good balance between alcohol and freshness, velvety tannins. A perfect choice for rich, creamy pasta dishes, stuffed roasted game hens or barbecued chorizo or other sausages.

GRAPES:	Primitivo, Aglianico del Vulture, Nero d'Avola, Nerello Mascalese, Sangiovese
TEMPERATURE:	16°-18°C
ALCOHOL:	14,5% Vol
BOTTLE:	ml 750

Award



LUCA MARONI
MIGLIOR VINO 98PT



GOLD MEDAL
MUNDUS VINI 2020



GOLD MEDAL
BERLINER WINE AWARD 2020



GOLD MEDAL CONCOURS
INTERNATIONAL DE LYON



ROSSO AWARD
THE WINE HUNTER 2020



SILVER MEDAL
DECANTER WORLD WINE AWARDS



reddot award
2020 winner



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