

**SCUDERIA-ITALIA**

PRESTIGIOUS ITALIAN WINES





# LUXURY IS NOT A SIN

Prestigious Italian Wines



## Our Philosophy

Just as a winning stable selects its champions and raises them with extreme attention, so **Scuderia Italia** makes a careful choice among the culinary excellence present on the Italian territory .

The oenologists and experts of **Scuderia Italia** establish a relationship of close collaboration with the producers, in order to gather under a single brand jewels for the palate that only Italy can boast.

Each product of our **Scuderia Italia** is therefore a valuable asset to be guarded carefully and reserved for the most important targets and people in one's life.





Toscana



Piemonte



Veneto



Emilia Romagna



Friuli Venezia Giulia



Lombardia

# Sauvignon IGT Venezia Giulia

Sauvignon Venezia Giulia is a white wine with an intriguing, polymorphous organoleptic profile: its “green” and herbaceous aromas, such as tomato leaves, sage and nettle, blend with the sweet scents of melon and exotic fruits such as pineapple and passion fruit.

Intensely vibrant, aromatic, very fresh and characterized by an extraordinary minerality, it reveals its “wild” nature to the palate, as suggested by its name, deriving from the French word “Sauvage”.



SAUVIGNON **100%**



FRIULI VENEZIA GIULIA, SAN MARTINO AL TAGLIAMENTO



13%



1 YEAR IN STAINLESS STEEL TANK



TYPICAL GEOGRAPHICAL INDICATION

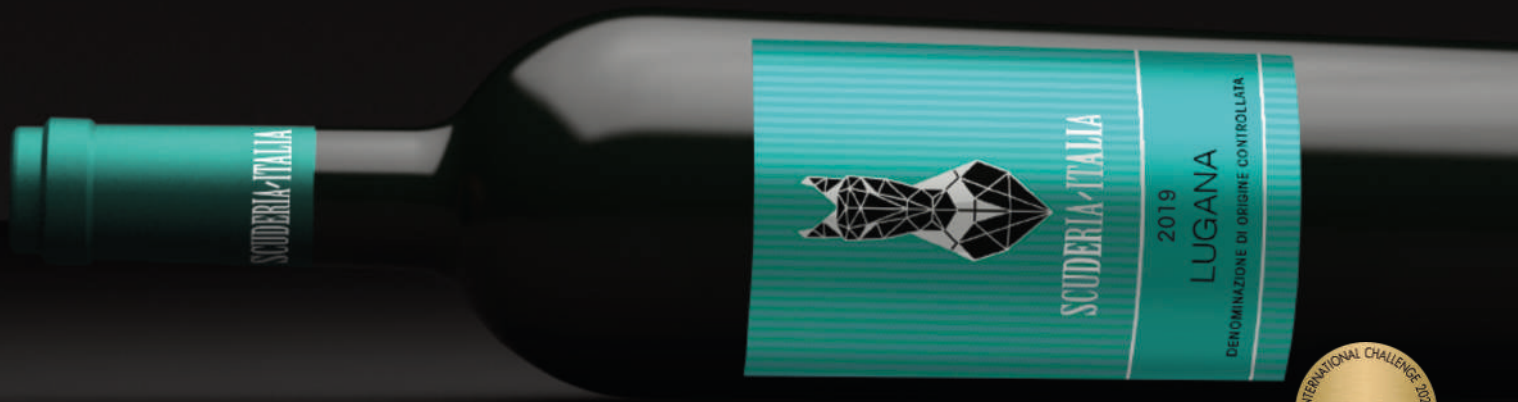


HAM APPETIZERS, CRUSTACEANS, SALMON AND CREAMY SOUPS

# Lugana DOC

A refined white wine with a strong identity that reflects its origins. The temperate breezes of Lake Garda and the ancient clay soils, of moraine origin, give this wine scents, aromas and unmistakable flavors that recall the summer.

It is produced from an extraordinary grape, the Turbiana. It has a straw yellow color and green and golden reflections. It emits intriguing notes of white peach, and exotic fruits, accompanied by floral tones, thyme, almond and white pepper.



**TURBIANA 100%**



LOMBARDIA, POZZOLENGO, SOUTH OF LAKE GARDA



13%



1 YEAR ON LEES IN STAINLESS STEEL TANK



CONTROLLED DENOMINATION OF ORIGIN STILL WHITE WINE



APPETIZERS, FIRST COURSES, FISH, WHITE MEAT





# Chianti DOCG

It is one of the most famous and renowned wines, a quintessential symbol of Tuscany and of “Made in Italy” products in the world. Born in the heart of Tuscany, its production is regulated by strict laws that protect the quality standards.

Obtained mainly from Sangiovese grapes, red, which tends to turn into garnet red with aging. The taste is balanced, intense and persistent; it presents floral and fruity notes of cherry, spicy hints, and scent of violets and iris.



SANGIOVESE 85%



MERLOT 10%

OTHER RED BERRIED  
GRAPES 5%



TOSCANA, VINCI, CHIANTI AREA



13.5%



2 YEARS IN STAINLESS STEEL TANK



CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN STILL RED WINE



APPETIZERS AND PASTA OF ALL KINDS, AS WELL AS WHITE AND RED MEAT



# Chianti Riserva DOCG

Only a small portion of the entire production of Chianti is allocated to reserves. The best grapes are selected during the harvest to be aged in oak barrels, which enrich the taste of the wine giving their aroma and

accelerating the evolutionary processes. The color is dark red tending to garnet red, the fragrance recalls spices and berries and presents notes of ripe fruit, cinnamon and vanilla, the flavor is rich with silky tannin.



SANGIOVESE **85%**



MERLOT **10%**

OTHER RED BERRIED  
GRAPES **5%**



TOSCANA, VINCI, CHIANTI AREA



13.5%



3 YEARS IN STAINLESS STEEL TANK, 10 MONTHS IN BARRIQUES AND TONNEAUX



CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN STILL RED WINE



ROASTS, GRILLED MEATS, GAME AND MATURE CHEESE



# Valpolicella Ripasso Superiore DOC

Red wine of excellence, obtained through the refermentation and a second maceration of Valpolicella over the marcs of Amarone and Recioto, still rich in typical aromatic components. Subsequently, the “Ripasso” ages for 12 months in barrique,

to develop its unique characteristics.

The color is an intense ruby red. The olfactory analysis reveals a combination of fresh and complex elements, the ripe fruit like berries, cherries and sour cherries, mixes with spices and tobacco.

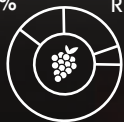


CORVINONE 15%

RONDINELLA 20%

MOLINARA 5%

CORVINA VERONESE 60%



VENETO, FUMANE, VALPOLICELLA CLASSICA



14%



12 MONTHS IN FRENCH OAK BARRIQUES



CONTROLLED DENOMINATION OF ORIGIN STILL RED WINE

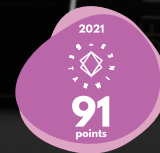


WHITE MEAT, GAME, ROASTS, BRAISED AND AGED CHEESES

# Amarone della Valpolicella DOCG

Known worldwide, Amarone della Valpolicella is the noble wine of Verona. The clusters go through a delicate process of drying on small crates for a period of 100 days for 70% of the grapes and 120 days for the remaining 30%. During this period the grapes dehydrate,

thus increasing their sugar content and gaining aromas. After the crushing and fermentation, the aging process continues in French and American oak barriques for about 36 months followed by the assemblage of the different masses.



CORVINA 40%



RONDINELLA 10%

CORVINONE 50%



VENETO, MEZZANE DI SOTTO, VALPOLICELLA AREA



16%



36 MONTHS IN FRENCH AND AMERICAN OAK BARRIQUES



CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN STILL RED WINE



GAME DISHES, RED MEATS, MATURE CHEESE

# Barolo DOCG

It is known to be “the King of Wines, the Wine of the Kings”, recognized among the most famous and renowned red wines in the world. Its production is subject to a very restrictive production's technical policy. It is obtained exclusively from Nebbiolo grapes,

cultivated in five Langhe's municipalities. It ages in large French and Slavonian oak barrels for 33 months, finally in bottle for at least 1 year.

Barolo is an elegant wine, with an expressive and particularly sophisticated character; garnet red colour with orange reflections.



NEBBIOLO 100%



PIEMONTE, LA MORRA, BAROLO, MONFORTE, SERRALUNGA AND VERDUNO



33 MONTHS IN LARGE FRENCH AND SLAVONIAN OAK BARRELS



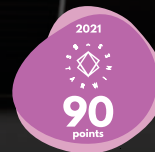
CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN STILL RED WINE



MEAT AND SEASONED CHEESES. MEDITATION WINE



14,5%



# Brunello di Montalcino DOCG

One of the most famous red wines in the world, Brunello di Montalcino DOCG is produced in Tuscany, within the Municipality of Montalcino, in Siena's province, a territory with a centenary vocation for top quality vineyards.

Made exclusively of Sangiovese grapes, it lends itself to aging, maturing and improving over time.

It has an intense and persistent scent, with hints of spice, small red fruit and dried rose.



SANGIOVESE 100%



TOSCANA, MONTALCINO, SANTA RESTITUTA AREA



14.5%



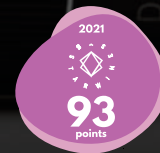
4 YEARS, 3 OF WHICH IN LARGE FRENCH AND SLAVONIAN BIG OAK BARRELS



CONTROLLED AND GUARANTEED DENOMINATION OF ORIGIN STILL RED WINE



STEWED MEAT, FLESHY MEAT, GAME AND RED MEAT





# Cuvée Drei Dona' – Etichetta Argento

An exclusive cuvée created by the union between the experience of Scuderia Italia and the craftsmanship of skilled winemakers and vintners of the winery Drei Dona'. This collaboration resulted in a unique wine, an accurate

dose of three of the finest vineyards in the world: Sangiovese, Cabernet Sauvignon and Merlot. A distinctive wine for special occasions. Great match for game and roasts, or to taste alone as a sipping wine.



SANGIOVESE **55%**



MERLOT **5%**

CABERNET SAUVIGNON **40%**



ROMAGNA, PREDAPPIO, FORLÌ



14.5%



1 YEAR IN STAINLESS STEEL TANK AND 1 YEAR IN FRENCH OAK BARRIQUES



STILL RED WINE



RED MEATS, BRAISED MEATS AND GAME, PASTA WITH MEAT SAUCE





**Best Italian Wine Collection**  
LUX Life Food&Drink Awards 2020



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Prestigious Italian Wines

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