



VIGNAROSA

COLLE UMBERTO 1813

LOVE & GRATITUDE

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ITALY

VIGNAROSA

COLLE UMBERTO 1813



PROSECCO D.O.C. TREVISO BRUT "PARK"

Produced with the Charmat method, this classic sparkling wine has a lively and minute perlage. Its typical freshness and fruity scent make it suitable for all occasions.

To be served at 6 – 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

DENOMINATION	Prosecco D.O.C. Treviso
TYPE	sparkling
TASTE	brut
COLOUR	pale yellow, fine and persistent perlage
AROMA	it excels thanks to the intensity and fineness of the fruity aromas with immediately perceivable hints of apple, pear and grapefruit accompanied by citrus flavours
FLAVOUR	a fresh and lively flavour for the palate, whilst the slight sweet notes enhances the fruity taste

AGRONOMIC DATA

GRAPES USED	100% glera
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method with short refermentation
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.4 g/l
SUGAR RESIDUES	10 g/l

OTHER DATA

GASTRONOMIC COUPLING	ideal as an aperitif, also with seafood, pasta, white meat and fresh cheese
SERVING TEMPERATURE	6 – 8 °c
CONSERVATION	keep in a cool place, away from heat and light

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PROSECCO D.O.C. TREVISO EXTRA DRY "PARK"

Probably the best expression of Prosecco, where the residual sugars enhance the inebriating fruity notes, and the fine perlage caresses the palate, making it suitable for any occasion.

To be served at 6 – 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

DENOMINATION	Prosecco D.O.C. Treviso
TYPE	sparkling
TASTE	extra dry
COLOUR	pale yellow, fine perlage
AROMA	an elegantly fruity aroma with hints of apple and pear accompanied by a slight aftertaste of field flowers
FLAVOUR	soft and dry at the same time

AGRONOMIC DATA

GRAPES USED	100% glera
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method with short refermentation
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.4 g/l
SUGAR RESIDUES	15 g/l

OTHER DATA

GASTRONOMIC COUPLING	excellent for any occasion, also with seafood, pasta, white meats, fresh cheese and dry pastries
SERVING TEMPERATURE	6 – 8 °c
CONSERVATION	keep in a cool place, away from heat and light



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PROSECCO D.O.C. TREVISO DRY "VILLA"

This sparkling "Charmat" made only from Glera grapes, is elegantly soft without any excesses. It has a gentle and fruity aroma, a slender and light body, and is excellent for any festivity.

To be served at 6 – 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

DENOMINATION	Prosecco D.O.C. Treviso
TYPE	sparkling
TASTE	dry
COLOUR	pale yellow, fine and persistent perlage
AROMA	gentle and fruity aroma
FLAVOUR	a persistent taste, slender body, savoury with hints of apple and pear

AGRONOMIC DATA

GRAPES USED	100% glera
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method with short refermentation
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.5 g/l
SUGAR RESIDUES	20 g/l

OTHER DATA

GASTRONOMIC COUPLING	pleasantly soft and suitable for any festivity. Excellent with desserts
SERVING TEMPERATURE	6 – 8 °C
CONSERVATION	keep in a cool place, away from heat and light

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ROSATO BRUT "AMORINO"

Obtained from the white vinification of red grapes, this wine, with its intense pink colour, achieves its sparkling status through the "Charmat" method. Its dry taste and pleasant aroma with hints of raspberry and strawberry make it the ideal companion for any dish. Excellent at any time.

To be served at 6 - 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

TYPE	sparkling
TASTE	brut
COLOUR	bright pink resembling peach blossoms with purple hues, fine perlage
AROMA	a delicate aroma that brings to mind small red fruits like currant, raspberry and strawberry with floral hints
FLAVOUR	a fresh and pleasant taste, rightfully acidic with slight hints of wide berries

AGRONOMIC DATA

GRAPES USED	Cabernet franc, Cabernet sauvignon, Merlot and Raboso
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	September - October

OENOLOGICAL DATA

VINIFICATION	soft pressing of red grapes, white vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.3 - 6.3 g/l
SUGAR RESIDUES	10 g/l

OTHER DATA

GASTRONOMIC COUPLING	suitable for all types of dishes, especially shellfish, molluscs and freshwater fish, also excellent with white meats and pizza
SERVING TEMPERATURE	6 - 8 °C
CONSERVATION	keep in a cool place, away from heat and light

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PROSECCO D.O.C. TREVISO EXTRA DRY "40"

This Prosecco comes from a profound inner evolution and from the intuition of our master winemakers. The aroma is fresh and delicate, very fine, with a floral and fruity bouquet, the extraordinary result of 40 years of research, total commitment and deep passion.

To be served at 6 – 8 °C / Alcohol 11% vol.

COMMERCIAL DATA

DENOMINATION	Prosecco D.O.C. Treviso
TYPE	sparkling
TASTE	extra dry
COLOUR	pale yellow, fine perlage
AROMA	intense aroma characterised by fruity scents followed by floral notes
FLAVOUR	soft and dry at the same time

AGRONOMIC DATA

GRAPES USED	100% glera
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method with long refermentation
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	11% vol.
ACIDITY	5.4 g/l
SUGAR RESIDUES	13 g/l

OTHER DATA

GASTRONOMIC COUPLING	excellent for any occasion, particularly good with appetizers, seafood and dry pastries
SERVING TEMPERATURE	6 – 8 °c
CONSERVATION	keep in a cool place, away from heat and light





PROSECCO D.O.C. TREVISO "40" SPAGO

Only the best Glera grapes are selected and rigorously hand-picked to create a unique and unmistakable wine. Its freshness and lightly fruity taste make it an excellent "companion" wine.

To be served at 8 – 10 °C / Alcohol 10,5% vol.

COMMERCIAL DATA

DENOMINATION	vino frizzante Prosecco D.O.C. Treviso
TYPE	semi-sparkling
COLOUR	pale yellow
AROMA	it maintains the typical fruity aroma of the grapes
FLAVOUR	a soft taste reminiscent of fruit, especially apple. Its lively bubbles make it fresh, young and very enjoyable

AGRONOMIC DATA

GRAPES USED	100% glera
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	light pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	10,5% vol.
ACIDITY	5.2 g/l
SUGAR RESIDUES	10 g/l

OTHER DATA

GASTRONOMIC COUPLING	Can be enjoyed at any time or paired with any light dish.
SERVING TEMPERATURE	8 – 10°c
CONSERVATION	keep in a cool place, away from heat and light





FRIZZANTE LOVE VIGNAROSA "FIZZY"

Produced with Glera grapes totally hand-picked and constituent the base of Prosecco. This classic white wine is pleasantly lively and vivacious. Its freshness and fruity flavour make it suitable for light lunches. An excellent "companion" wine.

To be served at 8 – 10 °C / Alcohol 10.5% vol.

COMMERCIAL DATA

DENOMINATION	I.G.T. Colli Trevigiani
TYPE	semi-sparkling
COLOUR	pale yellow
AROMA	maintains the typical aroma of grapes
FLAVOUR	soft taste reminiscent of fruit, especially apple, its lively bubbles make it appear fresh, young and very enjoyable

AGRONOMIC DATA

GRAPES USED	Glera grapes typical of the Treviso hills
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	late August - early September

OENOLOGICAL DATA

VINIFICATION	soft pressing and vinification with the traditional method at controlled temperature
SPARKLING WINE PRODUCTION PROCESS	Charmat method
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	10.5% vol.
ACIDITY	5.3 g/l
SUGAR RESIDUES	10 g/l

OTHER DATA

GASTRONOMIC COUPLING	can be enjoyed at any time and paired with any light dish
SERVING TEMPERATURE	8 – 10°C
CONSERVATION	keep in a cool place, away from heat and light



MERLOT I.G.T. MARCA TREVIGIANA

From a renowned vine of French origin comes to life the intense and fragrant bouquet of this balanced, harmonious, pleasantly dry and ruby red wine. It goes well with hearty red meat and chicken dishes, and mature cheeses.

To be served at 18 – 20 °C / Alcohol 12.5% vol.

COMMERCIAL DATA

DENOMINATION	Merlot I.G.T. Marca Trevigiana
TYPE	still
COLOUR	intense ruby red with purple reflections
AROMA	intense perfume, slightly spicy with hints of raspberry
FLAVOUR	full-bodied, structured and harmonious taste

AGRONOMIC DATA

GRAPES USED	Merlot 100%
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	mid-late September

OENOLOGICAL DATA

VINIFICATION	Red wine vinification, maceration on the skins, fermentation at controlled temperature
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	12.5% vol.
ACIDITY	5 g/l

OTHER DATA

GASTRONOMIC COUPLING	It goes well with hearty red meat and chicken dishes, and mature cheeses.
SERVING TEMPERATURE	18 – 20°C
CONSERVATION	keep in a cool place, away from heat and light





CABERNET FRANC I.G.T. MARCA TREVIGIANA

The transalpine origins of this wine bring a cosmopolitan vibe that sees it adapt to the most varied territories. Its straightforward and balanced character gives it a lively freshness and a warm and ample yet elegant roundness on the palate. It goes well with meat dishes, game and mature cheeses.

To be served at 18 – 20 °C / Alcohol 12.5% vol.

COMMERCIAL DATA

DENOMINATION	I.G.T. Marca Trevigiana
TYPE	still
COLOUR	intense red colour, tending to purple.
AROMA	floral bouquet reminiscent of blackberry and morello cherry, bell pepper and pepper, with delicate herbal and spicy nuances.
FLAVOUR	full and harmonious taste.

AGRONOMIC DATA

GRAPES USED	Cabernet Franc 100%
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	mid-late September

OENOLOGICAL DATA

VINIFICATION	red wine vinification, maceration on the skins, fermentation at controlled temperature.
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	12.5% vol.
ACIDITY	5.2 g/l

OTHER DATA

GASTRONOMIC COUPLING	goes well with meat-based pasta dishes, game dishes, roast or grilled meat and mature cheeses.
SERVING TEMPERATURE	18 – 20°c
CONSERVATION	keep in a cool place, away from heat and light





REFOSCO DAL PEDUNCOLO ROSSO I.G.T. MARCA TREVIGIANA

This superb wine is historically bound to the grapes that turn red close to the harvest period. Full-bodied flavour, pleasantly intense aroma, it can become a sumptuous and elegant companion for game and red meat dishes, and mature cheeses.

To be served at 18 – 20 °C / Alcohol 12.5% vol.

COMMERCIAL DATA

DENOMINATION	I.G.T. Marca Trevigiana
TYPE	still
COLOUR	Intense ruby red with purple reflections.
AROMA	Very fruity, reminiscent of morello cherry and black cherry with delicate notes of wild blackberry and raspberry.
FLAVOUR	Full-bodied, soft on the palate.

AGRONOMIC DATA

GRAPES USED	Refosco dal peduncolo red 100%
VINEYARD LOCATION	Colle Umberto, northeast of the province of Treviso in Veneto
TYPE OF SOIL	medium texture from the Moraine hills
VINEYARD ORIENTATION	north - south
VINEYARD EXPOSURE	east
HARVEST PERIOD	mid-late September

OENOLOGICAL DATA

VINIFICATION	Red wine vinification, maceration on the skins, fermentation at controlled temperature.
REFINEMENT	in steel containers
MATURATION	about 30 days in bottle before marketing
ALCOHOLIC CONTENT	12.5% vol.
ACIDITY	5 g/l

OTHER DATA

GASTRONOMIC COUPLING	It goes well with game, roasts, red meat dishes and mature cheeses.
SERVING TEMPERATURE	18 – 20°c
CONSERVATION	keep in a cool place, away from heat and light



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