



# Damascato Rose

## TASTING NOTE

Light Pink color. Sweet, lightly sparkling with freshness and fruit flavors, reminiscent of raspberries. Fresh, fragrant, with hints of raspberry and cranberry. Any dessert, highly recommended as aperitif, pool party wine.

## APPELLATION

Oltrepò Pavese, Lombardy, Italy

## VINTAGE

2011

## ALCOHOL BY VOLUME

5%

## VARIETAL(S)

Red aromatic grapes.

**750 ML**

**12 bottles per case**

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## CHARDONNAY VENEZIA

Denominazione di Origine Controllata

**TYPE:** Still white wine

**GRAPE VARIETY:** Chardonnay 100%

**ORIGIN:** Pramaggiore, our own vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**GROWING METHOD:** Guyot

**PLANT DENSITY:** 3,800 plants per hectare

**GRAPE YIELD:** 11,000 kg per hectare

**VINIFICATION:** White vinification of grapes through soft pressing. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. Maturation takes place on the fine lees for some months in steel vats. The wine is then bottled and stands for two months.

**TASTING NOTES:** Intense straw colour. A fine, elegant wine with a typical delicate scent reminiscent of Golden Delicious apples. Its flavour is intense, noble and harmonious, with powerful acidity.

**SERVING SUGGESTIONS:** This versatile wine goes beautifully with fish and white meat.

**ALCOHOL:** 13.0% Vol.

**SERVING TEMPERATURE:** 10-12 °C

**SHELF LIFE:** 2/3 years

**BOTTLES PER CARTON:** 6 x 75 CL

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## MERLOT VENEZIA

Denominazione di Origine Controllata

**TYPE:** Still red wine

**GRAPE VARIETY:** Merlot 100%

**ORIGIN:** Pramaggiore, our own vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**GROWING METHOD:** Sylvoz

**PLANT DENSITY:** 3,500 plants per hectare

**GRAPE YIELD:** 12,000 kg per hectare

**VINIFICATION:** Red vinification of Merlot grapes. Fermentation takes place on the skins in steel vats for 8-10 days at a controlled temperature of 24-26 °C. After racking off the wine is placed in concrete vats for 10-12 days, in which malolactic fermentation takes place. It then matures on the fine lees for approximately 6 months before bottling.

**TASTING NOTES:** The colour is intense red with purple highlights. The scent is vinous, pleasant, just a little herbaceous, in contrast with the clear fruity hints. Full-bodied, definite and well-balanced flavour.

**SERVING SUGGESTIONS:** This versatile wine is excellent with first courses, delicate meat dishes and cottage or medium hard cheese.

**ALCOHOL:** 13.0% Vol.

**SERVING TEMPERATURE:** 16-18 °C

**SHELF LIFE:** 3/4 years

**BOTTLES PER CARTON:** 6 x 75 CL

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## Lambrusco dell'Emilia IGT - Le Vigne dell'Olmo

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**Region.** Emilia Romagna.



**Grapes.** Lambrusco, hand selected from hillside vineyards in Modena and Reggio Emilia area.



**Vinification.** Soft pressing and fermentation with the skins at controlled temperature. Second fermentation following the Charmat method that gives to the wine the typical perlage and a fresh bouquet.



**Tasting Notes.** Ruby red color with violet reflections. Intense flavor of berries and red fruits. Fizzy but not fully bubbly. Medium sweet. Quite aromatic.



**Analysis.** Alcohol 9% vol; Total acidity 6,2 g/l; Residual sugar 30 g/l.



**Food suggestions.** Ideal as aperitif, with pasta, lasagne, risotto, sausages, salami and roasted meats. To serve also with biscuits and cookies. Serve at 12-14 °C.



**Bottle.** "Reggiana" 750 ml (box of 6 bt.) and 1,5 L (box of 6 bt.).



# GLI SPUMANTI



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## MOSCATO SPUMANTE DOLCE

**TYPE:** Sparkling white wine

**GRAPE VARIETY:** Moscato Bianco 100%

**ORIGIN:** Eastern Veneto

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**SECOND FERMENTATION:** Charmat Method

**VINIFICATION:** White vinification of grapes through soft pressing followed by cold decantation. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. The "basic" wine is placed in prise de mousse pressure tanks where it ferments for 18-20 days on active yeasts at a controlled temperature of 14-16 °C. When the required over pressure is reached (approx. 6 bar) the mass is cooled to -4 °C to stop fermentation and aid stabilisation. It is then held at a controlled temperature for at least one month so that it can mature naturally on the yeasts. At the end of this period the wine undergoes filtering and isobaric bottling.

**TASTING NOTES:** Bright gold in colour, its scent is highly aromatic with hints of roses. The extremely delicate flavour is sweet, lingering, and velvety.

**SERVING SUGGESTIONS:** A fresh wine delicious with all types of desserts and pastries.

**ALCOHOL:** 8.0% Vol.

**SERVING TEMPERATURE:** 6-8 °C

**SHELF LIFE:** 1/2 years

**BOTTLES PER CARTON:** 6 x 75 CL

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# GLI SPUMANTI



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## PROSECCO

Denominazione di Origine Controllata

### BRUT

**TYPE:** Sparkling white wine

**GRAPE VARIETY:** Glera 100%

**ORIGIN:** Pramaggiore, our own vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**SECOND FERMENTATION:** Charmat Method

**VINIFICATION:** White vinification of grapes through soft pressing followed by cold decantation. The resulting must is transferred to steel vats where fermentation is completed over 10 days at a controlled temperature of 18-20 °C on carefully selected yeasts. The "basic" wine is placed in prise de mousse pressure tanks where it ferments for 18-20 days on active yeasts at a controlled temperature of 14-16 °C. When the required over pressure is reached (approx. 6 bar) the mass is cooled to -4 °C to stop fermentation and aid stabilisation. It is then held at a controlled temperature for at least one month so that it can mature naturally on the yeasts. At the end of this period the wine undergoes filtering and isobaric bottling.

**TASTING NOTES:** Straw colour with fine, lingering perlage. On the nose the scent is clean, pleasantly fruity, reminiscent of rennet apple and peach blossom. The flavour is soft and well-balanced, with a pleasant freshness that, combined with the finesse of perlage, extends the pleasant aromatic sensations.

**SERVING SUGGESTIONS:** A versatile wine, easy to drink and particularly good as an aperitif, with cheese and fish appetizers. Ideal throughout the meal, with delicate dishes.

**ALCOHOL:** 11.5% Vol.

**SERVING TEMPERATURE:** 6-8 °C

**SHELF LIFE:** 1/2 years

**BOTTLES PER CARTON:** 6 x 75 CL

# AI GALLI

LE SELEZIONI



AI GALLI



## PROBUS ROSSO LISON PRAMAGGIORE

Denominazione di Origine Controllata

**TYPE:** Still red wine

**GRAPE VARIETY:** Merlot 65%, Cabernet Franc 35%

**ORIGIN:** Pramaggiore, our own vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**GROWING METHOD:** Guyot, Sylvoz

**PLANT DENSITY:** 4,500 plants per hectare

**GRAPE YIELD:** 8,000 kg per hectare

**VINIFICATION:** The grapes are harvested by hand during the first ten days of October. Merlot and Cabernet Franc grapes undergo separate red vinification. The must is fermented on the skins for approximately 12 days at a controlled temperature of 26-28 °C. During this time regular racking takes place to extract the optimum colour and tannins from the skins. At the end of the fermentation period the wine is transferred into French oak casks to mature for approximately 12 months, after which the two wines are blended into a mass comprising 60% Merlot and 40% Cabernet Franc. Finally, the wine is aged in bottle until it is released onto the market.

**TASTING NOTES:** Intense garnet colour, with purple highlights. The scent is broad and complex, intense and lingering with strong fruity hints and pleasant woody nuances. The flavour is persistent, full and velvety. A traditional, complex and refined wine with a modern flavour.

**SERVING SUGGESTIONS:** Important red wine featuring finesse and good structure. Goes well with roast or grilled meat. Ideal for stews, braised meat and venison. Delicious with fillet and excellent with hard cheeses.

**ALCOHOL:** 13.5% Vol.

**SERVING TEMPERATURE:** 18-20 °C

**SHELF LIFE:** 7/8 years

**BOTTLES PER CARTON:** 6 x 75, 150, 300 CL

AI GALLI

LE SELEZIONI



AI GALLI



## VERDUZZO PASSITO LISON PRAMAGGIORE

Denominazione di Origine Controllata

**TYPE:** Still white wine

**GRAPE VARIETY:** Verduzzo Friulano 100%

**ORIGIN:** Pramaggiore, our own vineyards

**ELEVATION:** 25-40 m.a.s.l.

**SOIL TYPE:** Medium texture, clayey

**GROWING METHOD:** Sylvoz

**PLANT DENSITY:** 4,000 plants per hectare

**GRAPE YIELD:** 9,000 kg per hectare

**VINIFICATION:** The grapes are harvested by hand in the first ten days of October after slight over-ripening on the vine and then placed in 7-8 kg capacity crates. Until pressing they stand in a fresh, aerated room, where they lose approximately 30% of their initial weight, which concentrates the sugar and all the aromas of the variety. They are then soft pressed and the must undergoes static decanting. Fermentation takes place in small French oak casks where the wine stands to mature for approximately twelve months. Long ageing in bottle follows before being released onto the market.

**TASTING NOTES:** Old gold colour with amber highlights. The scent is intense, typical of grand sweet wines, tending to open up progressively. On the palate it reveals a range of soft, warm flavours from acacia honey to apricot, from pear to peach, on a pleasant vanilla undertone.

**SERVING SUGGESTIONS:** A meditation wine, excellent with desserts such as fruit flans, cream cakes, Gubana and all plain pastries. Also enjoyable with certain types of herbal cheeses or foie gras.

**ALCOHOL:** 12.5% Vol.

**SERVING TEMPERATURE:** 12-14 °C

**SHELF LIFE:** 5/6 years

**BOTTLES PER CARTON:** 6 x 50 CL

AI GALLI