



### "OGGI!" PINOT GRIGIO VENETO I.G.T.



- 95% Pinot Grigio, 5% Chardonnay from Veneto
- The grapes are carefully harvested and gently pressed
- Lightly straw-colored Pinot Grigio with greenish tones
- The nose is very specific, pleasant and intense, with hints of flowers and fruit
- Velvety and soft on the palate thanks to the 5% Chardonnay that offsets part of the Pinot Grigio acidity
- Accompaniments: Excellent as an aperitif, it can be enjoyed with seafood, fish and light pasta dishes
- Alcohol: 12% by volume

### "OGGI!" MERLOT PIAVE D.O.C.



- 95% Merlot, 5% Cabernet Sauvignon from the Piave D.O.C. in Veneto
- The grapes are carefully harvested and pressed
- Ruby-red color with an intense characteristic nose
- Dry, full flavor with slightly herbaceous undertones. Sapid and robust, proportionately tannic and harmonious
- Accompaniments: Most roast meats, games, pork dishes

### "OGGI!" PINOT NOIR PAVIA I.G.T.



- 100% Pinot Noir from the Pavia area
- The grapes are carefully harvested and pressed
- Light red color with a delicate and aromatic nose
- A delightful red, smooth and fruity with a light to medium body
- Accompaniments: Perfect for quaffing or with pasta, chicken or veal dishes
- Alcohol: 12% by volume

### "OGGI!" PRIMITIVO DUE PASSI SALENTO I.G.T.



- 85% Primitivo, 15% Sangiovese from the Salento area (Southern Puglia)
- The Due Passi method is a close relative of the Ripasso system used in Valpolicella
- 75% of the Primitivo grapes are crushed and fermented according to the traditional red wine vinification method
- The remaining 25% is late-harvested 3 to 4 weeks later. It is then crushed and added to the initial product to restart fermentation
- These high-sugar grapes increase the alcoholic content of the wine; they also extract deeper color from the skins and provide more complex aromas
- Typical Primitivo notes include blackberry, cherries and ripe fruits