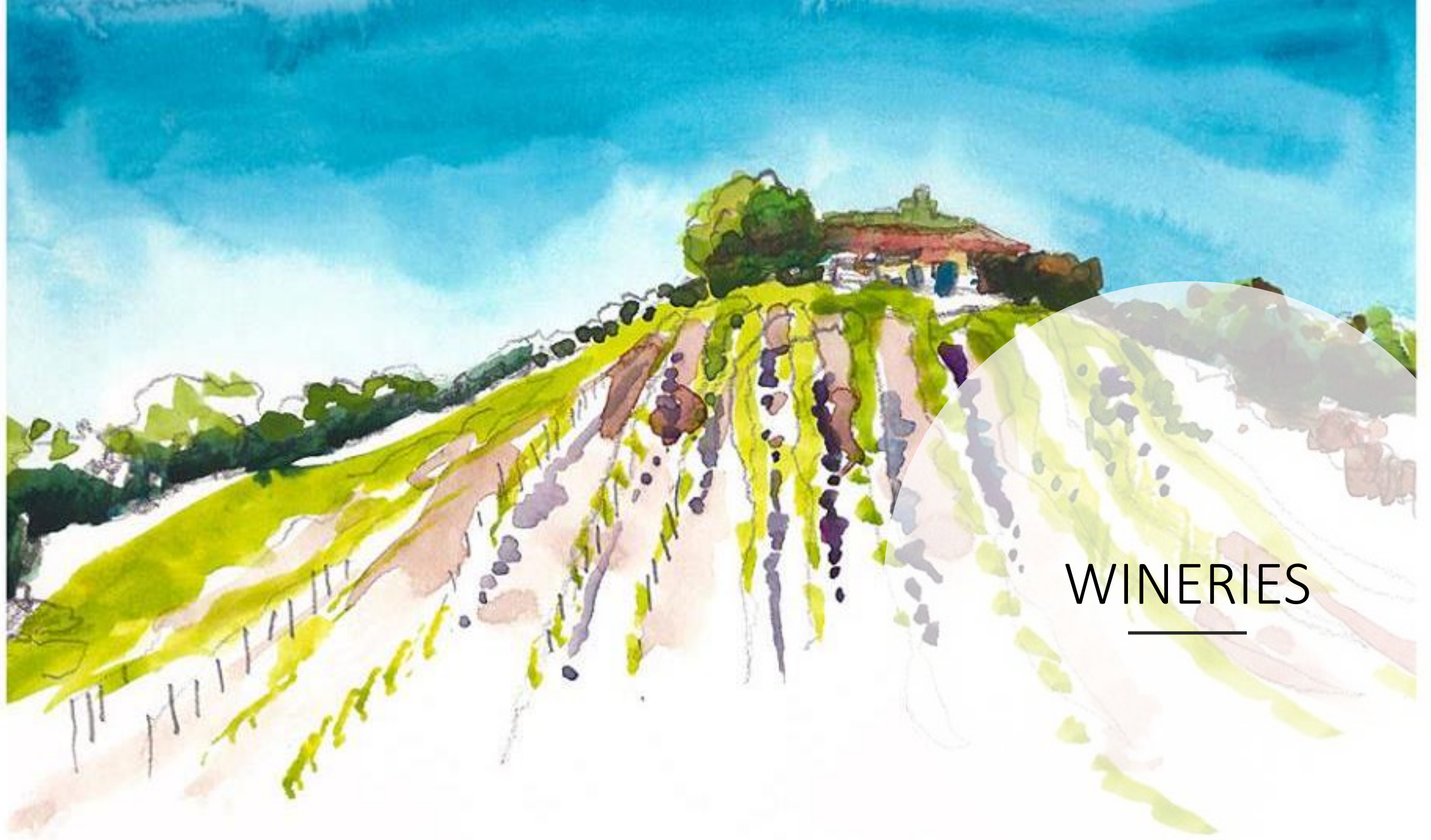


South
Brazilian
WINES

www.southbrazilianwines.com



WINERIES



SERRA GAUCHA WINES



CASA PERINI

EST. 1929



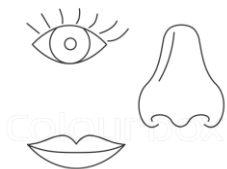
Casa Perini uses in the vineyards the TPC process (Thermal Pest Control), which assures the sanity of the grapes and the reduction of the pesticides used in the vines. TPC works by applying in the vineyards hot dry air at specific times of the year.

PERINI QU4TRO

Perini Qu4tro is the icon-wine of the winery, produced only in exceptional harvests, and elaborated in a blend with 4 grape varieties:

Ancelotta | Cabernet Sauvignon | Merlot | Tannat

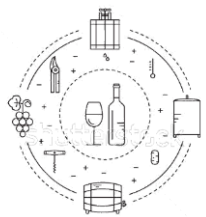
2012 | 12,5% Vol



Intense color with violet reflections.

Fruit jam aromas, such as fig, guava and apricot.

Intense tannins with a surprising softness and a lingering, persistent aftertaste.



After being manually selected in the vineyard, the grapes are destemmed and crushed. Fermentation takes place using cultured yeast for 7 days in stainless steel vats. The wine remains on its lees in the vats for 12 months with monthly stirring. During this time it undergoes malolactic fermentation for 1 month. All of the wine is aged in new French oak barrels for 12 months.



FRAÇÃO ÚNICA

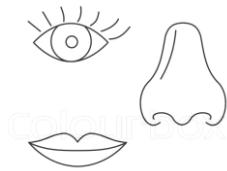
Among thousands of hectares of vineyards that cover **Serra Gaúcha**, Casa Perini reserved a special fraction that represents the **Vale Trentino** terroir and results in wines with aromas, flavors and nuances that make them unique.



FRAÇÃO ÚNICA

Cabernet Sauvignon

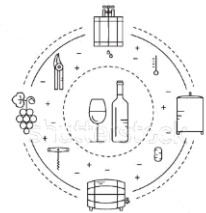
2014 | 12,5% Vol



Red ruby color.

Berries and spices, with a pleasant hint that reminds chili pepper.

Velvety texture with long aftertaste.



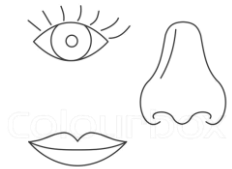
The grapes were manually selected in the vineyard and at the winery then they were destemmed and crushed. Fermentation commenced using cultured yeast in stainless steel vats (Vinimatic) for 10 days at 22°C - 27°C. After the alcoholic fermentation finishes, 60% of the wine goes into barrels (80% goes into American oak, 20% goes into French oak) for 6 months.



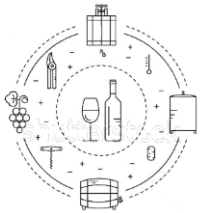
FRAÇÃO ÚNICA

Merlot

2014 | 12% Vol



Intense violet-red.
Berries and fruit jams such as blackberry.
Good structure and complexity.



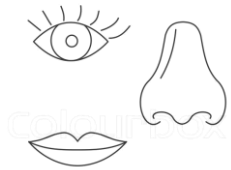
The grapes were manually selected in the vineyard and at the winery then they were destemmed and crushed. Fermentation commenced using cultured yeast in stainless steel vats (Vinimatic) for 10 days at 22°C - 27°C. After the alcoholic fermentation finishes, 60% of the wine goes into barrels (85% goes into American oak, 15% goes into French oak) for 6 months.



FRAÇÃO ÚNICA

Chardonnay

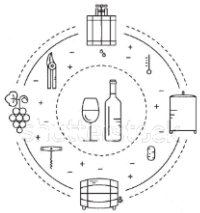
2016 | 12% Vol



Golden color with yellow reflexions.

White chocolate and vanilla .

Good structure ad citric flavours to the taste, harmonic acidity.



The grapes were manually selected in the vineyard and at the winery and pressed. Then, it starts the cold maceration for 24 hours, the separation of the must and the fermentation with selected yeast at 16°C.

In the end of the fermentation, 100% of the wine goes into barrels (60% French oak, 40% American oak) to make the malolactic fermentation. The length on oak is 4 months.



CASA PERINI EXOTICS

The **Barbera** and **Marselan** varieties belong to a category of rare grapes in Brazil. They represent the amazing results that Vale Trentino terroir offers to these European castes.

Located in the mountain region of **Serra Gaucha** in the sub region of **Vale Trentino** the sloping vineyards face both North and South.

Hills are fundamental to the growth as they offer good exposure.

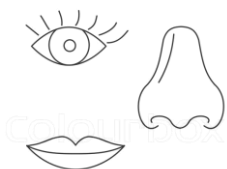
The Y espalier system allows free air circulation and higher sun exposure to the vine. The soil is basaltic and the density is 3700 vines per ha with yields of 8 tons per hectare.



CASA PERINI EXOTICS

Marselan

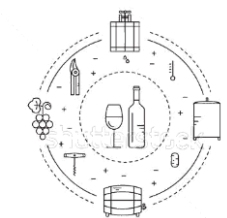
2014 | 12,5% Vol



Deep purple color.

Complex aromas of red fruits with a hint of cocoa and apricot.

On the palate, notes of violets and cherries with soft, silky tannins and good structure.



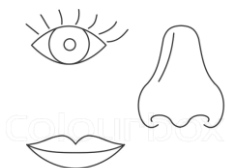
The grapes were manually selected in the vineyard and at the winery then they were destemmed and crushed. Fermentation commenced using cultured yeast in stainless steel vats (Vinimatic) for 10 days at 25°C - 27°C. After the alcoholic fermentation finishes, the wine goes into stainless steel tanks where the malolactic fermentation is completed.



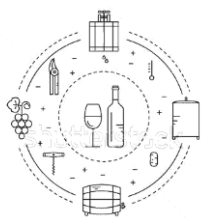
CASA PERINI EXOTICS

Barbera

2014 | 12% Vol



Intense ruby color.
Aromas reminiscent of blackberries and cherries.
On the palate, it is crispy with good structure.



The grapes were manually selected in the vineyard and at the winery then they were destemmed and crushed. Fermentation commenced using cultured yeast in stainless steel vats (Vinimatic) for 10 days at 22°C - 25°C. After the alcoholic fermentation finishes, the wine goes into stainless steel tanks where the malolactic fermentation is completed.





CASA PERINI

EST. 1929

ARBO



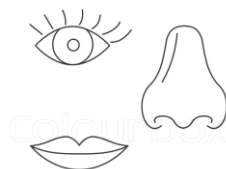


CASA PERINI

EST. 1929



ARBO



The ARBO wines translate a proposal of young & elegant wines *par excellence*. Subtle aromas and flavors with fruity style.



Reds - Fermentation with selected yeasts, controlled temperature between 25 ° C and 28 ° C. Maceration in stainless steel rotary tanks. After the alcoholic fermentation is carried out malolactic fermentation.

Whites - Must extract in pneumatic presses. Prior cleaning of the must. Fermentation with selected yeasts, controlled temperature between 16 ° C and 18 ° C.

Before bottling the wine is subjected to negative temperatures to avoid precipitation of salts.

Cork closure for reds, screw cap for whites.



CASA PERINI
EST. 1929

ARBO

Arbo wines convey a proposal of young and elegant wines, with subtle aromas & flavors.

- : no oak
- : no vintage
- : 750 ml
- : 3L bag in box

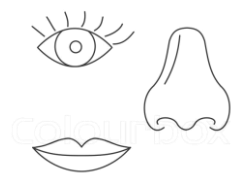
Tannat 11.5% Vol | Merlot 11.8% Vol | Cabernet Sauvignon 11.5% Vol | Marselan 12% Vol
Moscato 10.6% Vol | Riesling 11% Vol | Assemblage Cabernet Sauvignon + Merlot 11.5% Vol





SAUVIGNON BLANC

2016 | 11,5% Vol

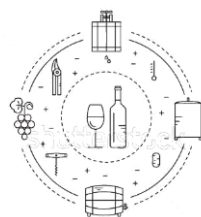


Fresh and young wine, with great balance in the mouth, broad body and good persistence.

Pale yellow with greenish reflections.

Tropical fruits like passion fruit and pineapple.

In mouth good structure, lively, striking acidity, with persistent finish.



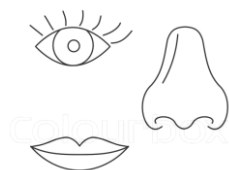
The Sauvignon Blanc wine is produced with grapes from its own vineyards, with selected seedlings.

Classical vinification using yeasts, with temperature control.



CHARDONNAY

2017 | 11,5% Vol

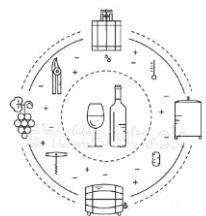


Great balance in the mouth, broad body and good atomic persistence.

Pale yellow color with greenish reflections.

Intense aromas, highlighting tropical fruits and citrus, associating with touch of vanilla due to aging in wood.

In the mouth clearly expresses the freshness with balanced acidity and the delicacy of the ripe Chardonnay fruit.

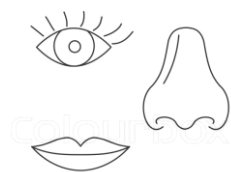


Classical vinification using yeasts, with temperature control and aging in French oak. Produced with grapes from its own vineyards, with selected seedlings.



MOSCATO GIALLO

2016 | 11,5% Vol

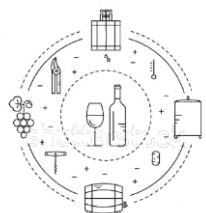


Very aromatic wine.

Light yellow straw color.

Featuring own aromas of the variety, exuberant, with plenty of ripe fruit, including guava, passion fruit and papaya.

In the mouth it is fresh, lightly flattened, light but persistent body.



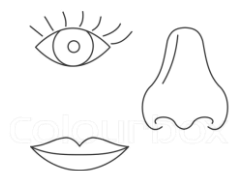
Elaborated by the classic method of vinification in white.

The Moscato Giallo wine is produced with grapes from its own vineyards, with selected seedlings.



CHARDONNAY BRUT

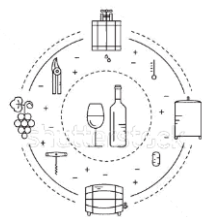
Non Vintage | 11.5% Vol



Clean in color and with greenish traces.

With fresh scent, notes of green, dry yeast, melon, white flowers and citrus fruits.

In the mouth, pleasant, intense freshness, good structure and persistent.



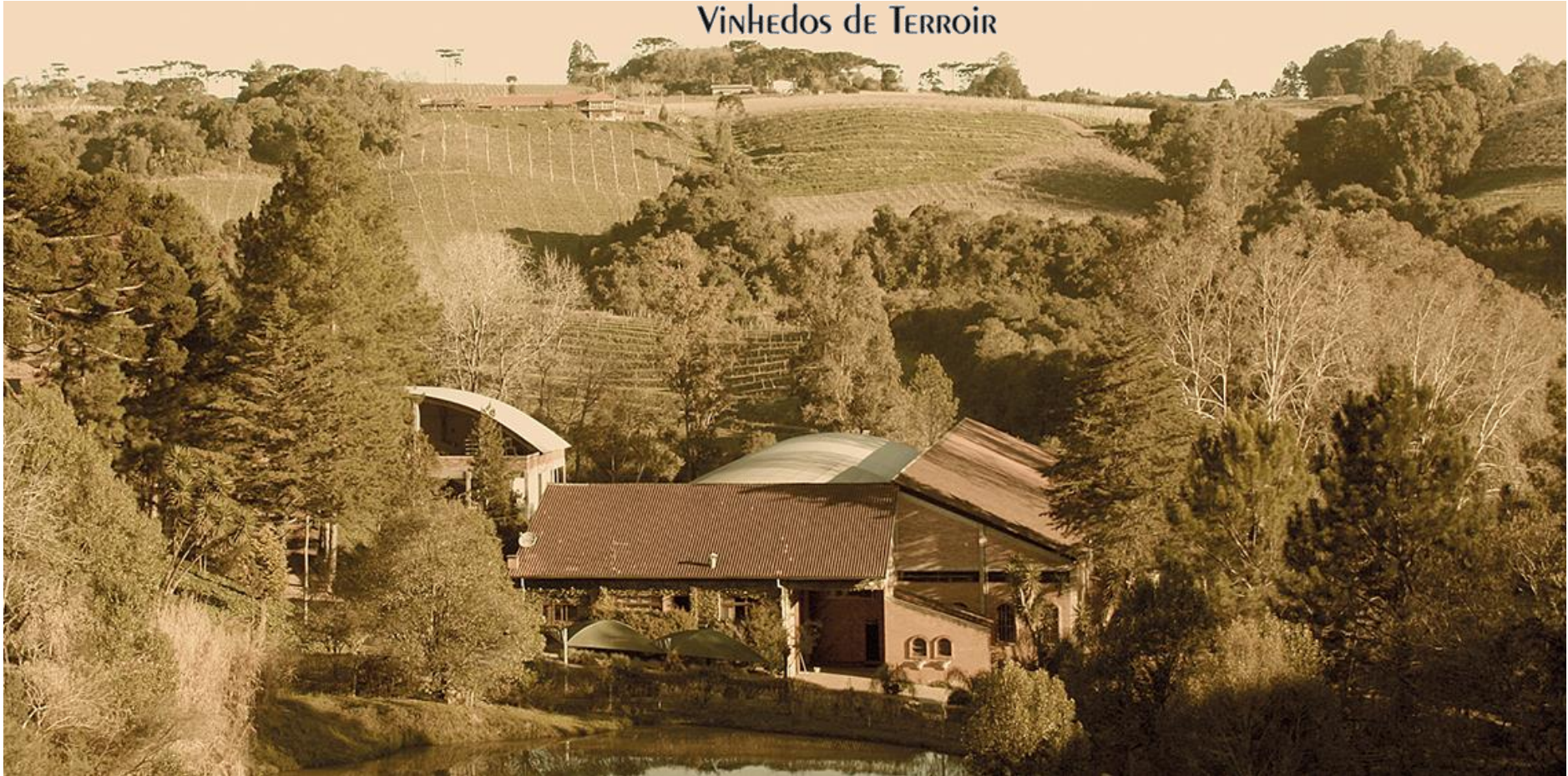
Charmat Method.





FAMÍLIA GEISSE

VINHEDOS DE TERROIR



Cave Geisse is a pioneer for sustainable viticulture. Using thermal pest control technologies, they use zero pesticides.



SAN FRANCISCO INTERNATIONAL
WINE COMPETITION

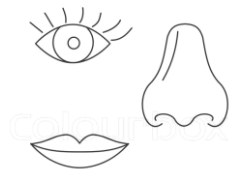
2017 Best of Nation.

CAVE GEISSE

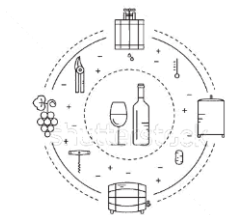
NATURE

70% Chardonnay | 30% Pinot Noir

2015 | 12,5% Vol



Very fresh with touches of honey, toast, apricot and almonds.
Full-bodied palate with balanced acidity, quite dry.
Straw-yellow color mixed with greenish highlights.
Perlage intense and persistente.



All Geisse vineyards are north-facing, with ancient, Juro-Crustacean era basaltic, volcanic soils that offer both excellent drainage and important mineral characteristics.

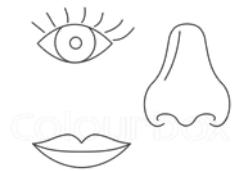
Residual fermentation sugar < 2g/L.
Aged a minimum of 24 months.



CAVE GEISSE

BRUT ROSÉ
Pinot Noir

2015 | 12,5% Vol



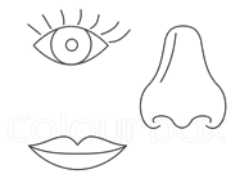
Two years of aging have made this Rosé a wine that goes from intense to delicate.
Beautiful perlage and complex aromas.
Touches of honey, fig and roses.

Residual fermentation sugar 8g/L.
Aged a minimum of 24 months.



CAVE AMADEU
BRUT
80% Chardonnay | 20% Pinot Noir

N/V | 12,5% Vol



Persistent in the nose.
Blends ripe fruit aromas with floral notes.
It has a balance between acidity and alcohol.
Long persistence, good acidity.
Dried fruits presence.

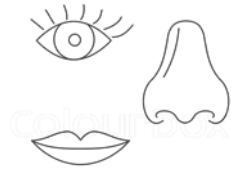
Residual Fermentation Sugar 10g/L.
Aged a minimum of 12 months.



CAVE AMADEU

BRUT ROSÉ
Pinot Noir

N/V | 12,5% Vol



Good aromatic intensity resembling red fruits such as strawberry with touch of spices.

It has a beautiful cherry color clear, with excellent perlage.

On the palate, it presents a refreshing acidity with good volume and persistence, pleasant and versatile for food.

Residual Fermentation Sugar 10g/L.

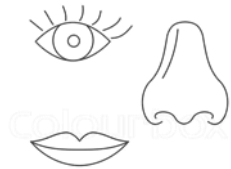
Aged a minimum of 12 months.



CAVE AMADEU

MOSCATEL Muscat

N/V | 7,5% Vol
Asti method



Sweet and refreshing.

Light color, intense and persistente perlage.

Its aroma is striking and fine, resembling white flowers and citrus fruit.

The flavor is light, sweet and refreshing, with a good level of acidity.

Residual Fermentation Sugar 65,6g/L.





LIDIO CARRARO

BOUTIQUE WINERY

PURIST CONCEPT

Minimal intervention and maximum wine expression

The whole Lidio Carraro's production method has minimal interference and the utmost respect to the natural expression of the grape and the original Terroir.

Lidio Carraro was the first winery in the country to apply an integrated and sustainable viticultural and oenological management, which starts with a thorough study of clones, soil mapping, strict production control, beyond receiving grape gravity and special wines vinification **without the traditional use of wood.**



LIDIO CARRARO

BOUTIQUE WINERY

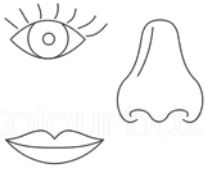
FACES

80% Chardonnay

15% Moscato

5% Riesling Italic

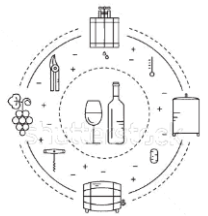
2016 | 12,5% Vol



Bright light goldish color.

Intense and springy aromas as white roses.

An excellent volume in the mouth, great balance, with a delicate citric aftertaste.



Harvest in mid-February. A direct pressing method is applied to grapes and prior to start the fermentation the wine made a cold decantation to clarify naturally, following a fermentation with controlled temperature for about 20 days. To enriched the aroma and volume of the wine, it was applied during few hours the maceration. No malolactic fermentation. The wine remain in stainless steel tanks until it is bottled.





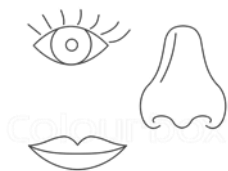
LIDIO CARRARO

BOUTIQUE WINERY

FACES

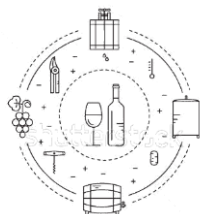
80% Pinot Noir
15% Merlot
5% Touriga Nacional

2016 | 12% Vol



Seductive and bright Pink-salmon coloring, bright and enveloping
Refined aromas that inspire an aromatic varietal profile with notes of peach,
cherry and spices

In the mouth great volume and acidity completely integrated that gives freshness
and depth to the wine. Nice and mineral aftertaste.



Harvest in mid-February. Destemming grapes are managed directly to
the fermentation tanks through gravity-flow, following a cold maceration with
skins to obtain the color. After 2 days of maceration it was applied to grapes a
direct pressing, following a fermentation in stainless steel tanks with
controlled temperature for about 15 days. To keep the natural freshness, no
malolactic fermentation was made. The wine stayed under *sur lies* to add
volume and width in the mouth.





LIDIO CARRARO

BOUTIQUE WINERY

FACES

75% Merlot

15% Tannat

10% Cabernet Sauvignon

2016 | 13% Vol

Ruby red color

Intense and fruity varietal expression, mature aromas,

Blackberry, raspberry, strawberry, cassis and cloves

Good body with vigor and integrated tannins

With expressive mouth, good volume and ripe tannins.

Good body and fruity aftertaste

Harvest in the first fortnight of March, with selection of grapes in the vineyard. Destemming grapes are managed directly to the fermentation tanks through gravity-flow, following a cold maceration for three days. Afterwards, the fermentation was carried out using extractive practices that favored a fruity profile, with a good structure and mature tannins. The wine made malolactic fermentation and made a natural stabilization during the winter. It was refined in stainless steel tanks until it is bottled.





LIDIO CARRARO

BOUTIQUE WINERY

AGNUS

Cabernet Sauvignon

2016 | 13% Vol

Intense ruby color

Its bouquet unveil intense notes of red fruits and spices

Full bodied and balanced, it is soft and reflects joviality, with ripe tannins and a pleasant and persistent last finish

When the ideal vintage period was established, the grapes have been manually gathered according their point of full maturation. The stripped grape has been managed directly to the fermentation tanks through gravity, without suffering any mechanical pumping action.

The fermentation has occurred in stainless steel tanks, following the wine making traditional system, in a period of maceration ranging 14 days. For the extraction of the compounds present in the peels, an automatic reassembling system has been used to improve the dissolution of those compounds and to prevent from tearing the husks. After the malolactic fermentation and decantation the wine has remained for more than 12 months in the tanks until its bottling.

The wine was not filtered as an aim to maintain intact its characteristics.





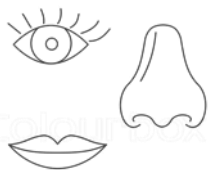
LIDIO CARRARO

BOUTIQUE WINERY

AGNUS

Merlot

2016 | 13,5% Vol

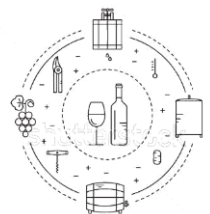


Vibrant ruby color.

Intense yet elegante aromas, with a bouquet of fresh ripe red fruits such as strawberry, blueberry and plums, developing some flower notes, such as violet and also hints of eucalyptus

Good structure, mature tannins.

Well balanced, succulent and lingering.



Same wine making process as Cabernet Sauvignon.

The wine is unoaked and also not filtered in order to preserve its characteristics.



17 points at Purple Pages, Jancis Robinson's website (UK)

5 stars by Winelab (Denmark)

Wine recommended as Best Value for Money by Sommelier Benjamin Phanel, in Le Quotidien newspaper (Luxembourg)



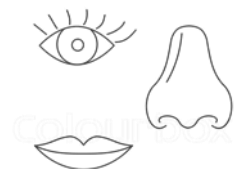
LIDIO CARRARO

BOUTIQUE WINERY

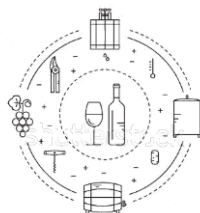
DÁDIVAS

Pinot Noir

2016 | 13,5% Vol



Translucent ruby color with bright, thick and lazy tears
Fresh ripe red fruits, such as cherry, strawberry, raspberry, black mulberry and floral notes of violets and roses



A 2- day pre-maceration at 8° C have been made and after that, fermentation was started in stainless steel tanks following the wine making traditional system, through a 14-day maceration. For the selective and delicate extraction of the compounds present in the peels, periodic manual 'folaturas' have been made. After the decantation, the wine has remained for 8 more months in the tanks until its bottling.



17 points at Purple Pages, Jancis Robinson's website (UK)
91 points in Decanter Magazine by Steven Spurrier (UK)





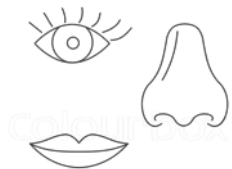
LIDIO CARRARO

BOUTIQUE WINERY

DÁDIVAS

Tempranillo

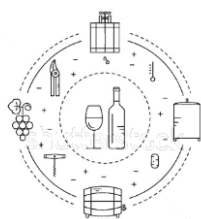
2016 | 13,5% Vol



Bright and ruby red color.

Coffee aromas and toasted notes, ripe black fruit such as plum, blueberry.

Notes of dried fig, cloves and chocolate.



Fermentation was started in stainless steel tanks following the wine making traditional system, through a 15-day maceration. For the extraction of the compounds present in the peels, an automatic reassembling system has been used to improve the dissolution of those compounds and to prevent from tearing the husks. After the malolactic fermentation and decantation, the wines which were ready have been blended after defining the percentage of each and the wine has remained for more 10 months in the tanks until its bottling.

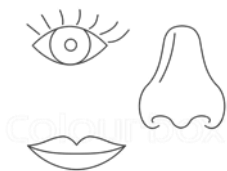
The wine was not filtered as an aim to maintain intact its characteristics.



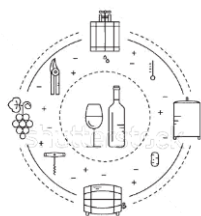
DÁDIVAS

Chardonnay

2015 | 13,5% Vol



Bright straw color with golden reflex and thick tears.
Intense and elegant aroma of white flowers: daisy, tilia, tropical notes of pineapple, fruits like pear, yellow plum, apple and some notes of lemon balm and a nice touch of minerality.
Good volume and great acidity balance and lingering aftertaste.



A direct pressing method is applied to the grapes. Fermentation takes place in steel tanks with temperature monitored to prolong the process and preserve aromas, volume and acidity. To preserve the varietal characteristics, its youth and freshness, no malolactic fermentation is applied. After fermenting, the wine was stored in tanks, under *sur lies*, for 8 more months, no fining agents were used, as the company aims to preserve the biochemical balance of the wine and express its natural potential.

The wine is only slightly filtered in order to keep its characteristics.



5 Stars - 92 points - in Vinavisen (Denmark);

First Brazilian White Wine on the list of the Best Wines in the World of Le Courier Vinicole's catalogue (Canada);

4 stars in Decanter Magazine (England);

17 points at Purple Pages, Jancis Robinson's website (UK).







VINÍCOLA
SALTON

BRAZIL INTENSO Special Collection



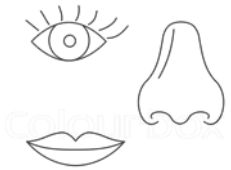
BRAZIL INTENSO

Special Collection

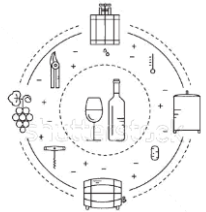
Rosé Brut Sparkling

UgniBlanc, Proseco and Merlot

Non vintage | 11,5% Vol



Shiny and with pinkness cherry coloration and intense detachment of fine bubbles.
Red fresh fruit aromas as strawberry and cherry besides of citrus fruits.
Tastes creamy, with fresh acidity and prolonged persistence.



Charmat Method

Obtainment of base wine: destemming the bunches. Wine must extraction in pneumatic Presses. Wine must clarification in low temperatures. Inoculation with selected yeast. Alcoholic fermentation in temperatures around 16°C. Centrifuging. Racking autoclaves. Foam-making • *Tirage liqueur*

Addition: yeast, nutrients and sugars. Second alcoholic fermentation in hermetic tanks – autoclaves. Stabilization. Centrifuging. Expedition liqueur addition. Filtration. Bottling.



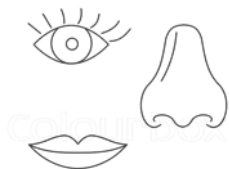
BRAZIL INTENSO

Special Collection

Brut Sparkling

Glera

Non vintage | 11,5% Vol



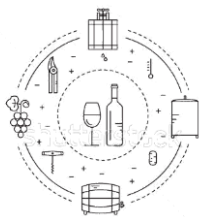
Light yellow colored with greenish shades.

Abundant delicate perlage.

Fruit aromas with notes of apple, pear and citrus.

Floral nuances.

Light and refreshing in the mouth with well- balanced acidity.



After the base wine is produced through the traditional fermentation method, it is put into autoclaves to start the second fermentation by adding the *liqueur de tirage*. This process takes place at controlled temperatures of approximately 14°C. After the second fermentation is completed, the sparkling wine is stabilized and then centrifuged to separate its fine lees. The final production steps include the addition of the *liqueur d'expédition* and the last filtration, before bottling the product.

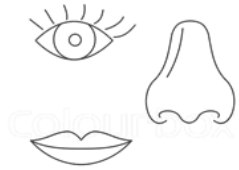


BRAZIL INTENSO

Special Collection

Chardonnay

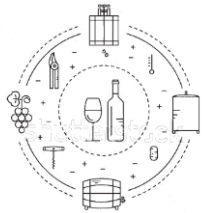
2016 | 13% Vol



Clear and bright yellow with greenish hues.

Predominant aromas of citrus fruit with white pulp and pleasant notes of vanilla, chocolate and yeast.

First sensation is smooth and then displays vibrating acidity, consistent body and fruity finish.



The must extraction in pneumatic presses is followed by cold *débourbage* to clarify it, and separate it from its thick lees. The alcoholic fermentation is initiated by the addition of selected yeasts, which ensure a complete fermentation process enhancing the product characteristics. 20% of the must is put into North American oak barrels to continue the fermentation process. The remaining must is kept in stainless steel tanks at controlled temperature of 17°C. Once the fermentation is finished, the wine remains in barrels for six months with the yeast, with weekly *battonages*. After that the two wines are blended, followed by stabilization, clarification, filtration and bottling.

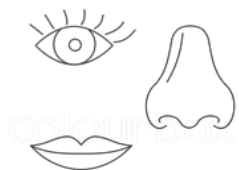


BRAZIL INTENSO

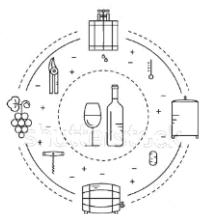
Special Collection

Tannat

2015 | 13% Vol



Intense purple color with aromas resembling fruit such as blueberries, blackberries, plums and dry leaves, mushroom, nuts, eucalyptus mint, black pepper and other spices. Its tannins are remarkable with good permanence of the flavors in the mouth.



After the separation of the stalks the grapes are sent to the tanks to start the fermentation process with selected yeasts. The temperature is controlled so that it never reaches more than 25°C. This process takes 7 days.

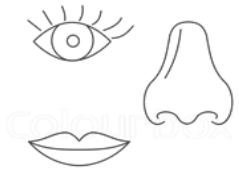




TALENTO

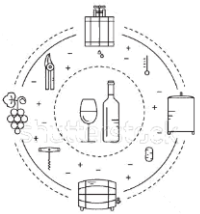
60% Cabernet Sauvignon
30% Merlot
10% Tannat

2012 | 13.5% Vol



Clear, with intense deep-purple color with bouquet reminiscent of dark plum, toasted almond and raisin, small black fruit (cassis, mulberry, blueberry and raspberry), hints of violet, chocolate, eucalyptus, mushroom, nuts.

Deep eucalyptus flavor on the palate with striking soft silky tannins.
Excellent fruity aftertaste and lingering finish.



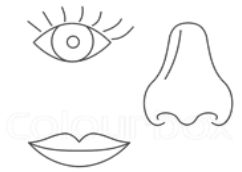
Grapes are hand-harvested and the best bunches and berries are selected. After a pre-fermentative maceration, the must is fermented and macerated for up to 20 days. After the spontaneous clarification the wine is stored in new medium toasted French oak barrels for a year, and then another year in the cellars.



DESEJO

Merlot

2012 | 13.5% Vol



Intense deep purple color, with bouquet reminiscent of fruit: blueberry, raspberry, plum and raisin.

Aroma of smoke, hazelnut, dried leaves, truffle, eucalyptus and black pepper.
Sweet oak spice.

Developed mushroom and earth notes on the palate. Pleasant texture, nice complexity and attractive savory notes on the finish.



After the vineyard is selected, grapes are hand harvested and the best bunches and ripe berries are selected.

The fermentation is carried out in a traditional method, with temperature control and the process of the selected yeasts. When the fermentation process is over, 50% of the wine is stored for 12 months in 225-liter French oak barrels and the other 50% in new North American oak barrels. After this period in the barrels, the wine is bottled and stored for one year in the cellar in a 10 °C and humidity of 75%.

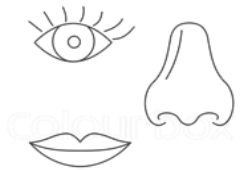




VIRTUDE

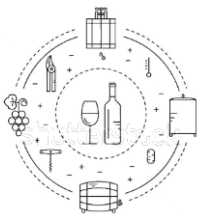
Chardonnay

2012 | 13.5% Vol



Light yellow colored. It has aromas reminiscent of pineapple, butter, green apple, melon and distinctive aroma of honey, vanilla, coconut, nuts and toasted bread, in addition to mineral notes.

Well balanced and structured flavor, with firm acidity, leaving pleasant sensation of fruit and spice in the mouth.



Grapes are pressed whole in pneumatic presses and after natural clarification, the must is fermented with selected yeasts in new oak barrels (50% French oak and 50% North American oak). It remains in contact with the yeast for six months before bottling.

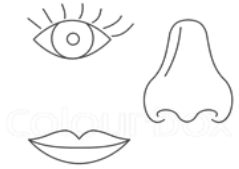




RESERVA OURO

Natural Brut
70% Chardonnay
20% Riesling
10% Pinot Noir

Non Vintage | 12.5% Vol



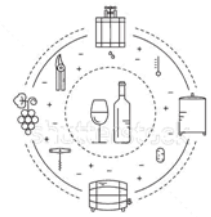
Bright with straw hue and greenish shades.

Abundant release of carbon dioxide producing continuous stream of minute bubbles.

Good lingering foam.

Aroma of flowers (acacia flowers) and citrus fruit, green apple, toasted bread and dry yeasts.

Nice fresh creamy flavor.



The grape juices extracted in low-pressure pneumatic presses.

After the clarification, the must is fermented at low temperature with selected yeasts.

The wine is fermented in air tight tanks (Charmat Method) at 12°C.

20% of the wine was fermented and preserved in 225-liter barrels of new, North American roasted oak.

Residual Fermentation Sugar 9g/L.

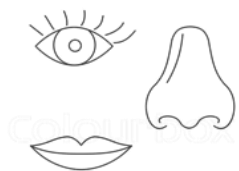


POÉTICA

Natural Brut

80% Pinot Noir
20% Chardonnay

Non Vintage | 12% Vol



Delicate bright pink color building a mousse of persistent fine bubbles. Its aromas are fruity, with notes of small red fruits and citrus, and subtle notes of yeast and toasted bread.

Creamy refreshing and soft on the palate, with a pleasant aftertaste.



The preparation of the base wine is followed by the blend of the two varieties that result in the sparkling wine. The *liqueur de tirage* is added to the product in the autoclaves to start the second fermentation to become even more complex. After that, it is stabilized, centrifuged filtered and finally bottled.

Residual Fermentation Sugar 12,23g/L.



SÃO JOAQUIM

ALTITUDE WINES



VILLAGGIO BASSETTI

VINHOS DE ALTITUDE



VILLAGGIO BASSETTI

DONNA ENNY

Sauvignon Blanc

2015 | 14% Vol

Clear, golden yellow color.

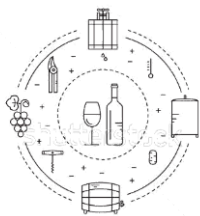
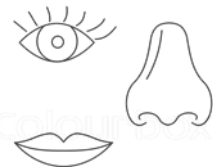
Aromas of citrus fruits mix with those of stone fruits, then floral, spicy and dried herbs appear.

Elegant, powerful and mineral. Persistent aftertaste.

Harmony between volume, greasiness, tension and freshness, always in a context of great texture and delicious acidity.

Selective harvesting, direct pressing, fermentation at very low temperature.

Ageing of 8 months in new French oak barrels, cold stabilization and bottling.



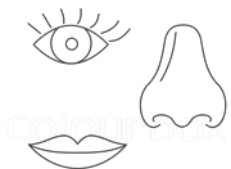


VILLAGGIO BASSETTI

ANA CRISTINA

Pinot Noir

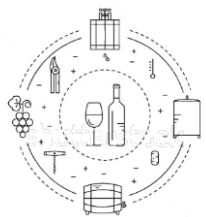
2014 | 13% Vol



Dense red coloring.

Delicate red fruit aromas, medium structure and pleasant persistence.

Fruity, soft and velvety. Elegant and complex.



Vineyards implanted in levels aligned to the North, where they receive the first light of the day. Average altitude of 1,314 meters.

Selective harvesting, de-picking, selection of berries, temperature – controlled fermentation, ripening in French oak barrels for 12 months, natural stabilization, filtration and bottling.



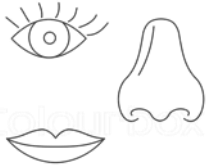


VILLAGGIO BASSETTI

MONTEPIOLI

Cabernet Sauvignon | Merlot

2012 | 13,9% Vol

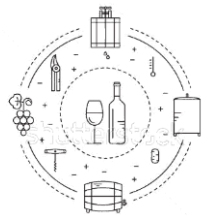


Dark red coloration.

Aroma of earth, fungi, almonds and pinions.

Structured, elegantly long, powerful in the mouth.

It has a persistent and juicy finish with seductive and captivating touches of licorice.



Selective harvest, stalks, selection of berries.

Alcoholic and malolactic fermentation in French oak barrels with permanence of 13 months, filtration and bottling.





VINHEDOS DO MONTE AGUDO

— TERROIR DE ALTITUDE —





CABERNET SAUVIGNON 65% MERLOT 35%

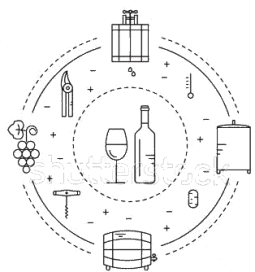
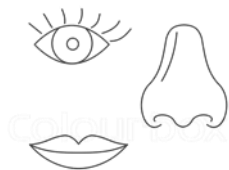
2011 | 13,3% Vol

Structured wine with an intense red color.

It features an olfactory set that emphasizes floral jasmine and violet notes mixed with aroma of roasted coffee and white chocolate.

Its gustatory force is based on the presence of soft tannins that combine harmoniously with the presence of alcohol and with a long and floral aftertaste.

Prolonged maceration, seeking great extraction of polyphenols that provided intense coloring, soft tannins and structure in the mouth. Ripened for 12 months in first use oak barrels.

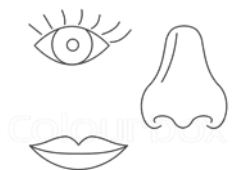




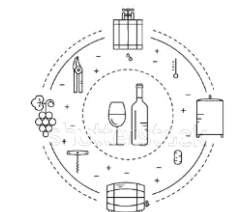
SINFONIA

Cabernet Sauvignon | Merlot

N/V | 12,6% Vol



Bright light pink color, with fine, intense and persistent *perlage*. Fruity aromas with nuances of guava and cherry in syrup. Slight notes of toasted bread and yeast.



First fermentation - prolonged alcoholic fermentation in stainless steel tanks at low temperature. Second fermentation in autoclaves by the Charmat method, at low temperatures. In contact with yeast for six months.

Residual fermentation sugar 10g/L.

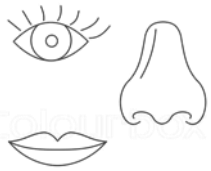


d'alture
VINÍCOLA BOUTIQUE

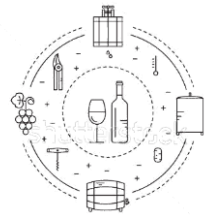
TRIO

50% Cabernet Sauvignon | 25% Merlot | 25% Malbec

2013 | 13.1% Vol



Fruity, highlighting ripe mulberries, plus notes of tobacco, spices and raisins. Intense red color with black tones. In the mouth it has structure balance and concentration, a full wine. Soft with nice finish, balanced and unctuous.



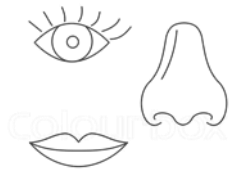
Alcoholic fermentation at controlled temperature of 18 °C. Three *pigeages* for slow color extraction, one *delestage* for color stabilization. Separation of solid and must done by gravity. Spontaneous and complete malolactic fermentation. 14 months aging in new French oak barrels.



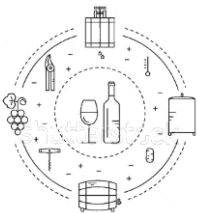
BLANC LOUNGE

Sauvignon Blanc

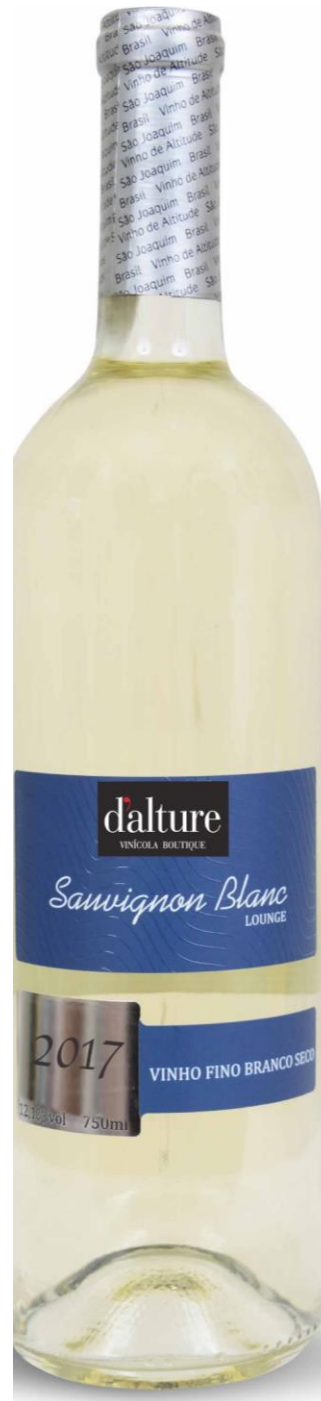
2013 | 12.1% Vol



Green straw color. Intense aroma of tropical fruits with notes of pears, passion fruit, citrus and nuances of rue, excellent acidity, which provides excellent structure and persistence in the mouth.

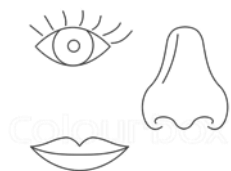


Direct and delicate press in pneumatic press with inert gas to avoid oxidation. *Debourage* natural clarification of must at 5 ° C. Alcoholic fermentation at a controlled temperature of 14 °C. The wine stays 4 months with the lees to gain complexity (*batonnage*).

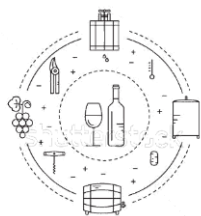


CABERNET SAUVIGNON

2013 | 13,6% Vol



Clear and bright, ruby red and purple colors. Fruity aroma, highlighting red fruits like plum, coffee and chocolate.



Alcoholic fermentation at controlled temperature of 18° C. Three *pigeages* for slow color extraction, one *delestage* for color stabilization. Separation of solid and must done by gravity. Spontaneous and complete malolactic fermentation. Ripening of 10 months in new French oak barrels.








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