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BEVERAGE

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BEVERAGE

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CATALOGUE



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## SPARKLING WINE

Veneto



CASA GHELLER



Product code **VI529**

Casa Gheller - **Prosecco Treviso Brut D.O.C.**

**Capacity:** 75 CL

**Variety:** Glera

**Vinification:** : In stainless-steel tanks, Charmat method, a process that traps bubbles via carbonation. This technique is also called metodo italiano.

**Tasting notes:** Very pale straw yellow and fine, persistent perlage. Fruity and flowery with hints of ripe golden apple. Dry, fresh and flavoursome sensation on the palate, followed by a fruity and harmonious aftertaste.

**Ageing potential:** 2-3 years

**Suggested pairings:** Ideal for a classic Italian aperitif or to be enjoyed on its own. It also pairs well with seafood courses.

Product code **VI530**

Casa Gheller - **Prosecco Extra Dry D.O.C. Millesimato**

**Capacity:** 75 CL

**Variety:** Glera

**Vinification:** In stainless-steel tanks, Charmat method, a process that traps bubbles via carbonation. This technique is also called metodo italiano.

**Tasting notes:** Very pale straw yellow and fine, persistent perlage. Fruity and flowery with hints of ripe golden apple. Dry, fresh and flavoursome sensation on the palate, followed by a fruity and harmonious aftertaste.

**Ageing potential:** 2-3 years

**Suggested pairings:** Fantastic for a classic Italian aperitif. Ideal for Aperol Spritz. It also pairs well with seafood courses

Product code **VI531**

Casa Gheller – **Prosecco Superiore Valdobbiadene D.O.C.G.**

**Capacity:** 75 CL

**Variety:** Glera

**Vinification:** In stainless steel, Charmat method, a process that traps bubbles via carbonation. This technique is also called metodo italiano.

**Tasting notes:** Pale straw yellow, with a thin and persistent perlage. On the nose, intense fruity and elegant aroma with pleasant hints of ripe golden apple, banana, rockmelon, Williams pear and acacia flowers. The fascinating and intense bouquet opens to a fresh, fruity and decidedly soft taste, harmonious finish.

**Ageing potential:** 3-4 years

**Suggested pairings:** Ideal with a dessert cheese platter or paired with bruschetta with Prosciutto San Daniele, figs and ricotta.

Product code **VI627**

Casa Gheller – **Cuvee Brut Rosé**

**Capacity:** 75 CL

**Variety:** Glera, Pinot Nero

**Vinification:** In stainless-steel tanks, Charmat method, a process that traps bubbles via carbonation. This technique is also called metodo italiano.

**Tasting notes:** Light and bright rosé colour. Fine and delicate perlage, fruity bouquet with delicate crisp golden apple and small mountain flowers notes. Dry, fresh and zesty, followed by a fruity and harmonious aftertaste.

**Ageing potential:** 2-3 years.

**Suggested pairings:** Ideal for a classic Italian aperitif. It pairs well with seafood courses or a gourmet pizza.

Veneto



CASA GHELLER



## Trentino Alto Adige



Product code **IT20105**

Ferrari - **Maximum Brut**

**Capacity:** 75 CL

**Variety:** 100% Chardonnay

**Vinification:** TRENTO DOC. Over 30 months on the yeasts, selected from Ferrari's own cultures.

**Tasting notes:** A brilliant straw yellow, with remarkably persistent perlage. Sensations of apple, underpinned by tones of biscuit and citron. Hints of ripe fruit and crusty bread, deriving from its more than 30 months' ageing on the yeasts. A fresh and lively flavour, enhanced by the velvety softness of the bubbles. The typical fruity notes of Chardonnay combine with yeast fragrances. Rounded, elegant and harmonious.

**Ageing potential:** 4-6 years

**Suggested pairings:** Ideal as aperitif or paired with lightly smoked salmon, kingfish carpaccio, seafood risotto or calamarata.

Product code **IT20106**

Ferrari - **Maximum Rose**

**Capacity:** 75 CL

**Variety:** 70% Pinot Nero and 30% Chardonnay

**Vinification:** TRENTO DOC. Over 30 months on the yeasts, selected from Ferrari's own cultures.

**Tasting notes:** Elegant old rose hue and a persistent perlage. Delicate fragrance with hints of yeast and berries, typical of Pinot Noir. A succulent mellowness, rich tanginess and intriguing vinosity. Raspberry, wild strawberry and violets notes are accompanied by hints of brioche with a remarkably long finish.

**Ageing potential:** 4-6 years

**Suggested pairings:** Ideal either as aperitif or throughout a meal. It pairs superbly with a gourmet pizza.

Product code **IT20107**

Ferrari - **Perle**

**Capacity:** 75 CL

**Variety:** 100% Chardonnay

**Vinification:** TRENTO DOC. A minimum of 5 years on the yeasts, selected from Ferrari's own cultures.

**Tasting notes:** Elegant and harmonious, with the unmistakable fruity, aromatic sensations that are typical of Chardonnay. Slightly almondy finish of great persistence, the result of long ageing on the yeasts.

Ageing potential: Over 10 years

**Suggested pairings:** Ideal as aperitif, excellent with seafood carpaccio, shellfish and freshly shucked oysters. Perfect with Parmigiano Reggiano, culatello or vitello tonnato. Try it also with white truffle sauce tagliolini.

Product code **IT20108**

Ferrari - **Perlé Zero**

**Capacity:** 75 CL

**Variety:** 100% Chardonnay

**Vinification:** TRENTO DOC. Each cuvée of Ferrari Perlé Zero takes its name from the year the wine was poured in the bottle, and it's a mosaic of vintages that have previously undergone maturation in stainless steel, wood and glass. Once it is bottled, the cuvée matures for at least 6 years on the yeasts selected from Ferrari's own cultures.

**Tasting notes:** The refined perlage is swathed in gleaming golden highlights. The extremely clean aromas on the nose reveal notes of grapefruit, ginger root and fresh pineapple, subsequently giving way to hints of aromatic herbs and cumin. On the palate the wine is dry, tangy and lively, characterized by an attractive initial mellow sensation that gradually shades into a long flavour of zesty fruit, thus offering a taste profile that is at once clean, deep and elegant.

**Ageing potential:** Over 10 years

**Suggested pairings:** Excellent as aperitif or paired with seafood carpaccio or tartare, white meats, Parmigiano Reggiano, spaghetti with scampi.

Product code **VI711**

Ferrari - **Giulio Ferrari Riserva del Fondatore**

**Capacity:** 75 CL

**Variety:** 100% Chardonnay

**Vinification:** TRENTO DOC. At least 10 years on the yeasts, selected from Ferrari's own cultures.

**Tasting notes:** A Chardonnay with delightful golden highlights against a background of brilliant yellow. The perlage is extraordinarily fine and persistent. An intense and complex bouquet, with marked mineral notes and enriched with exotic scents. Hints of white chocolate and hazelnut give way to balsamic notes and intriguing tones of spices, beeswax and honey. The overall impact is aristocratic and of remarkable persistence.

**Ageing potential:** Over 10 years

**Suggested pairings:** Excellent as aperitif or paired with oysters, spaghetti with vongole, roasted wild caught fish, white meats. Ideal with lobster.



## Trentino Alto Adige





## WHITE WINE

## Piemonte



Product code **VI282**

La Scolca - **Gavi DOCG "Valentino"**

**Capacity:** 75 CL

**Variety:** 100% Cortese

**Vinification:** In stainless-steel tanks, with temperature control.

**Tasting notes:** Pale straw colour. Light freshness, ripe yellow apple and lime on the nose. Boiled apple and lemon turning into lime on the palate. Long and acidic lime on the finish. Mineral and refreshing summer wine.

**Ageing potential:** 3-4 years

**Suggested pairings:** Ideal paired with delicate fish, excellent match with vegetable pies or linguine with prawns and zucchini.

Product code **VI285**

La Scolca - **Gavi Dei Gavi DOCG "Etichetta Nera"**

**Capacity:** 75 CL

**Variety:** 100% Cortese

**Vinification:** Partially macerated on its skins, it remains on its yeasts from the first fermentation until bottling, "sur-lie" technique.

**Tasting notes:** Light straw yellow colour. Typical of Gavi, fine and pleasantly fresh. Delicate, very dry, characterized by a fairly marked acidulous note. Intense, long, persistent, from fruity to floral. Almonds and hazelnut in the finale.

**Ageing potential:** over 10 years

**Suggested pairings:** Excellent with any antipasti, fish and seafood. Unrivalled with oysters, but also an elegant accompaniment to risotto with asparagus, peas and mint.

Product code **VI547**

Concilio - **Pinot Grigio Nativi Tren. DOC**

**Capacity:** 75 CL

**Variety:** 100% Pinot Grigio.

**Vinification:** The berries are gently stemmed, softly pressed and subsequently fermented in stainless-steel tanks using temperature control, crucial technique to produce quality, fruity white wines. After fermentation the wine is matured on the fine lees to enrich it with interesting complex secondary aromas, characteristics which will develop after a few months in the bottle.

**Tasting notes:** Straw yellow colour with a rich nose ranging from fruit (pear and banana) to floral aromas (acacia). Dry on the palate, full and fresh.

**Ageing potential:** 2-3 years

**Suggested pairings:** Ideal with fish, it is also an excellent partner for soups, cold cuts platters and white meats. Try it also with salt and pepper squid.

Product code **VI575**

Concilio - **Gewürztraminer Nativi Tren. DOC**

**Capacity:** 75 CL

**Variety:** Gewürztraminer

**Vinification:** The grapes are handpicked and softly pressed; the juice is clarified and fermented using temperature control, crucial technique to produce quality, fruity white wines, in medium sized stainless-steel tanks. The wine is kept on its fine lees for a while, to enhance its aromatic character.

**Tasting notes:** Rich golden yellow, aromatic on the nose, reminiscent of rose petals and jasmine. On the palate, well balanced, round, with a good persistency and hints of dried fruits.

**Ageing potential:** 3-4 years

**Suggested pairings:** Enjoyable on its own, excellent with fish. Ideal with zesty flavours. Try it with linguine with bottarga and colatura di alici.

## Trentino Alto Adige



# CONCILIO®



## Veneto



RIONDO



Product code **IT00440**

Riondo - **Pinot Grigio Delle Venezie IGT "Riondo"**

**Capacity:** 75 CL

**Variety:** 100% Pinot Grigio

**Vinification:** Partially macerated on its skins, it remains on its yeasts from the first fermentation until bottling, "sur-lie" technique.

**Tasting notes:** Classic Pinot Grigio loaded with fruit and green flavours. Light, crisp, clean tropical fruit finish.

**Ageing potential:** 2-3 years

**Suggested pairings:** Pleasantly fresh, it matches perfectly with vegetable soups and grilled white meats.

Product code **VI780**

La Valentina - **Pecorino Colline Pescaresi IGT**

**Capacity:** 75 CL

**Variety:** 100% Pecorino

**Vinification:** Once harvest is completed, the vinification process takes place in stainless-steel tanks using temperature control.

**Tasting notes:** Sharp aromas of citrus and pineapple move to the light-bodied palate. Crisp, refreshing and driven by bright acidity.

**Ageing potential:** 2 years

**Suggested pairings:** Ideal as aperitif, paired with 12 months aged manchego, dutch Gouda or goat taleggio. Also excellent with kingfish carpaccio, scallops and prawns.

Product code **VI555**

La Valentina- **Trebbiano d'Abruzzo DOC**

**Capacity:** 75 CL

**Variety:** Trebbiano d'Abruzzo 100%

**Vinification:** Once harvest is completed, the vinification process takes place in stainless-steel tanks using temperature control.

**Tasting notes:** Dry and fresh on the palate, clearly distinguishable flavours of papaya and yellow peach.

**Ageing potential:** 2 years

**Suggested pairings:** Ideal with mussels with tomato sauce, also excellent with Grana Padano with jam or honey. Try it with spaghetti cacio e pepe.

## Abruzzo



LA VALENTINA  
VINI IN ABRUZZO



Also available in **Bottle Shops**

Sicilia



SIBILIANA



Product code **VI875**

Sibiliana - **Organic Chardonnay “Sensale” Terre Siciliane IGP**

**Capacity:** 75 CL

**Variety:** 100% Chardonnay

**Vinification:** After harvest by hand, the grapes are quickly taken to the winery, gently pressed and immediately cooled to 16°C. The high quality must obtained is ready for fermentation with selected yeasts at a temperature of 16-18 °C for 15-18 days. It is then aged in stainless steel tanks at controlled temperature.

**Tasting notes:** Intense straw yellow. Elegant on the nose and palate, with enveloping aromas of wild flowers and hints of ripe yellow fruit, peach and vanilla. The organic method enhances its natural pleasantness, good acidity, persistency and long finish.

**Ageing potential:** 2-3 years

**Suggested pairings:** Ideal with anchovies, sardines, swordfish, spaghetti alle vongole or any other fish based dishes.

Product code **VI757**

Caruso & Minini - **Zibibbo Terre Siciliane I.G.T**

**Capacity:** 75 CL

**Variety:** 100% Zibibbo

**Vinification:** Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4° C for 12-24 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18°C for 20 days.

**Tasting notes:** Golden bright colour. An aromatic bouquet of tropical fruit: banana, mango and passionfruit. Voluptuous body, elegant finish.

**Ageing potential:** 2 years

**Suggested pairings:** Excellent paired with freshly baked porcini mushroom, pasta al pesto or soft shell crab.

Sicilia



*Caruso Minini*  
MARSALA





## RED WINE

## Piemonte



Product code **VI509**

Renzo Seghesio - **Barbera d'Alba Superiore D.O.C.**

**Capacity:** 75 CL

**Variety:** 100% Barbera

**Vinification:** Fermentation in steel barrels for 18 days, second malo-lactic fermentation and refinement in Slavonian oak barrels (30 hl) for 10 months

**Tasting notes:** Intense ruby red bouquet Violet and marasque, a delicate scent of liquorice flavour Full fresh and harmonious, with a balanced and persistent final food / wine Game, seasoned cheese.

**Ageing potential:** 5/8 years

**Suggested pairings:** Barbera is a perfect companion for every occasion. It matches well with all the typical Langhe appetizers, such as veal with tuna sauce and vegetable soufflés, pastas with rich sauces and boiled or roasted meats. It enhances traditional vegetable soups and is the ideal partner to moderately mature cheeses.

Product code **VI510**

Renzo Seghesio - **Nebbiolo D.O.C.**

**Capacity:** 75 CL

**Variety:** 100% Nebbiolo

**Vinification:** 20 days fermentation and soft pressing. In large Slavonian oak barrels for 12 months and 3 more in French oak barrique.

**Tasting notes:** Bright ruby red. Mature and ripe fruit, with scents of small red berries and violets. Great body and structure. Balanced, intense, elegant tannins on the finish.

**Ageing potential:** 8-10 years

**Suggested pairings:** Great with pizza margherita, eggplant parmigiana, aperitif with taggiasca olives and Parmigiano Reggiano. Excellent with lamb rack or beef stew.

Product code **VI869**

Renzo Seghesio - **Barolo D.O.C.G.**

**Capacity:** 75 CL

**Variety:** 100% Nebbiolo

**Vinification:** 30 days fermentation. 30 months in large French oak barrels with a further 6 months refining in barrique.

**Tasting notes:** Smooth but powerful structure. Deep translucent garnet red with orange and pink highlights. Bouquet of dark cherry, raspberry, orange and liquorice. Velvety and balanced, with a mineral and floral finish.

**Ageing potential:** 10-20 years

**Suggested pairings:** Excellent with cheese fondue with freshly grated truffles, game and duck. Ideal with gnocchi with porcini mushrooms and chestnuts.

Product code **VI871**

Riondo - **Valpolicella Superiore DOC**



**Capacity:** 75 CL

**Variety:** Corvina, Corvinone, Rondinella and Others native grapes

**Vinification:** "Ganimede" technique. Grape skins and wine continuously mixed in order to extract colour and tannins. Aged in stainless steel and oak wood barrels.

**Tasting notes:** Intense scents of blueberry and cherry, liquorice and pleasant balsamic notes of eucalyptus. Soft and velvety tannins.

**Ageing potential:** 6-7 years

**Suggested pairings:** Perfect match for pasta all'amatriciana, beef tagliata with rocket and parmigiano. Excellent with barbecue.

Product code **VI872**

Riondo - **Valpolicella Ripasso**



**Capacity:** 75 CL

**Variety:** Corvina, Corvinone, Rondinella and Others native grapes

**Vinification:** "Ganimede" technique. Grape skins and wine continuously mixed in order to extract colour and tannins. Aged in stainless steel and oak wood barrels.

**Tasting notes:** Deep dark red black tinged core with a dark red hue. Aromas of ripe dark cherries and infused with earthy dried herb nuances are followed by some spicy cedar. Medium bodied with a softly textured mouthfeel. On the palate, dried cherries and plums over some earth, old cedar and spicy dried herbs. Slightly chewy but ripe tannins.

**Ageing potential:** 6-7 years

**Suggested pairings:** Ideal pairing with beef Wellington and Sunday roast. Excellent with Sardinian pecorino and sundried tomatoes.

Product code **VI873**

Riondo - **Amarone Della Valpolicella**



**Capacity:** 75 CL

**Variety:** Corvina, Corvinone, Rondinella and Others native grapes

**Vinification:** Grapes are dried in controlled warehouses in the hillside from picking until January. Skin contact fermentation. 24 months oak wood ageing.

**Tasting notes:** The long, slow fermentation gives it a deep garnet red colour, a complex bouquet of cinnamon, cherry jam and walnut and a palate of ripe black cherry fruit with notes of vanilla and coffee. Full-bodied red wine.

**Ageing potential:** Over 10 years

**Suggested pairings:** Perfect to make Risotto all'Amarone. Excellent with fresh pappardelle with duck ragout or angus T-bone steak.

## Veneto



# RIONDO



Also available in **Bottle Shops**

Veneto



  
SECONDO  
MARCO



Product code **VI470**

Secondo Marco - **Valpolicella DOC Classico**

**Capacity:** 75 CL

**Variety:** 70% Corvina, 15% Corvinone, 10% Rondinella, 5% Other native grapes.

**Vinification:** Every grape is handpicked. 6 months in cement tanks; 6 months in 50 hl barrels.

**Tasting notes:** “If you think you know it well, you may be in for a surprise. Its light freshness conceals a complex soul, fruit of a rigorous and strict work ethic. It takes time and a refined palate to fully appreciate it: each sip is a new revelation.”

**Ageing potential:** 5-6 years

**Suggested pairings:** Perfect match for pasta all’amatriciana, beef tagliata with rocket and parmigiano. Excellent with a gourmet wagyu beef burger.

Product code **VI471**

Secondo Marco - **Valpolicella Ripasso DOC Classico Superiore**

**Capacity:** 75 CL

**Variety:** Corvina 60%, Corvinone 25%, Rondinella 10% and Other native grapes (Oseleta, Croatina, Pipiona) 5%.

**Vinification:** Every grape is handpicked. 2 weeks of skin contact fermenting; ripasso on the Amarone skin for 10 more days. 12 months in 50 hl barrels; 6 months in 7 hl barrels.

**Tasting notes:** Full-bodied and intense, good balance, warm and with a silky tannin. “Stubbornness, patience and perseverance are all qualities needed to work the land, but above all a deep sense of humility. Something unique yet simple is then created as extraordinary as nature itself.”

**Ageing potential:** 5-6 years

**Suggested pairings:** Tagliatelle with Bolognese sauce, red meat stew, grilled red meat, risotto with mixed mushrooms.



Product code **VI472**

Secondo Marco - **Amarone della Valpolicella DOCG Classico**

**Capacity:** 75 CL

**Variety:** Corvina 45%, Corvinone 45%, Rondinella 5% and Other native grapes 5%

**Vinification:** 3 years and 6 months in 50 hl barrels, plus 12 months refining in the bottle.

**Tasting notes:** Every grape is handpicked. 45 days of skin contact fermenting. Full-bodied and intense, thick and juicy, soft and persistent, with a silky and velvety tannins. “Infused with the strength and soul of its native land, its nature tamed and matured to develop such elegant energy. Finally free to express its notes with a refined intensity, it will offer a truly unique experience.”

**Ageing potential:** Over 10 years

**Suggested pairings:** Great with duck cooked in vincotto, venison, deer or lamb. Excellent also with wagyu beef.

Product code **VI870**

Secondo Marco - **Recioto della Valpolicella DOCG Classico**

**Capacity:** 50 CL

**Variety:** Corvina 60%, Corvinone 10%, Rondinella 25% and other indigenous grape varieties 5%

**Vinification:** Fermentation 20 days with maceration on the skins, Aging 18 months in 6 hl barrels, Refinement 6 months in the bottle

**Tasting notes:** Intense aroma, dominated by an almost explosive expression of red fruits and aromatic herbs.

Juicy palate, with excellent body and harmony. It is surprising for how the remarkable sweetness never manages to be too much, thanks to an elegant and fresh acid note that gives drinkability and great length.

**Ageing potential:** 10/15 years

**Suggested pairings:** It is an excellent accompaniment to cheeses and chocolate desserts. Traditionally it is paired with desserts such as shortcrust pastry, cantucci, sbrisolona, but it is also the ideal pairing with strawberries and tropical fruits.



Veneto



  
SECONDO  
MARCO

## Emilia Romagna



III  
O  
ENIO OTTAVIANI  
VINI E VIGNETTI



Product code **VI311**

Ottaviani - **168 Sangiovese Rub. IGP**

**Capacity:** 75 CL

**Variety:** Sangiovese

**Vinification:** Handpicked grapes. Fermented in concrete, aged in a large wooden barrel.

**Tasting notes:** Ruby red colour. On the palate, fruity and salty. Strong minerality and slightly sweet finish. Serve chilled.

**Ageing potential:** 3-4 years

**Suggested pairings:** Excellent as aperitif. Ideal with grilled barramundi or snapper.

Product code **VI498**

Ottaviani - **Dado Sangiovese**

**Capacity:** 75 CL

**Variety:** Sangiovese

**Vinification:** Handpicked grapes. Fermented in concrete, aged in a large wooden barrel. It's a Gran cru of Sangiovese grapes from 4 different parts of the vineyard, with different altitude and exposure.

**Tasting notes:** Ruby red colour, pale yet very bright. Explosion of red fruit, ripe sour cherries. Touches of balsamic, enhancing its freshness. A strong minerality and a salty tannin on a long finish

**Ageing potential:** 5-7 years

**Suggested pairings:** Ideal with pasta all'amatriciana, grilled lamb cutlets. Also great with a Sunday roast.

Product code **VI518**

Tenute del Cerro - **Chianti DOCG "Colli Senesi"**

**Capacity:** 75 CL

**Variety:** 90% Sangiovese, 10% Caniolo Nero.

**Vinification:** Temperature-controlled fermentation (24°-26°C). Slavonian oak 110 hl barrels for 3 months plus 3 months of ageing in bottle.

**Tasting notes:** Vivid ruby red colour, slight purplish hues. The bouquet on the nose is fruity with hints of wild blackberry and cherries with a delicate balsamic and herbal finish. Excellent follow through on the palate.

**Ageing potential:** 5-6 years

**Suggested pairings:** Excellent with rigatoni with tomato sauce, steak with mushroom sauce or grilled chicken.

Product code **VI520**

Tenute del Cerro - **Rosso Di Montalcino "La Poderina"**

**Capacity:** 75 CL

**Variety:** 100% Sangiovese

**Vinification:** Temperature-controlled fermentation (24°-26° C); stainless steel tanks where it will complete its ageing.

**Tasting notes:** Deep ruby red in colour with pronounced aromas featuring evident fruity notes and scents of sour cherry, raspberry and a slight hint of vanilla. On the palate, full body, balanced, slightly tannic and nicely persistent.

**Ageing potential:** 6-7 years

**Suggested pairings:** Ideal with Grilled eye fillet or mushrooms risotto. Excellent also with poultry and game.

Product code **VI520**

Tenute del Cerro - **Brunello Di Montalcino "La Poderina"**

**Capacity:** 75 CL

**Variety:** 100% Sangiovese

**Vinification:** Temperature-controlled fermentation (24°-28°C). 24 months ageing into French oak barrique and 20 months in wood barrels.

**Tasting notes:** Intense bouquet of berries in jam, macerated flowers, toasted notes, hints of vanilla and rhubarb. On the palate it shows a strong and structured body, harmonious and muscular, with a long finish.

**Ageing potential:** Over 10 years

**Suggested pairings:** Pairs well with rice and pasta with game or duck ragout, grilled or roasted red and white meats. Also great with poultry.

## Toscana



TENUTE DEL CERRO



Also available in **Bottle Shops**

## Toscana



MICHELE SATTÀ



Product code **VI570**

Michele Satta - **Bolgheri Rosso DOC**

**Capacity:** 75 CL

**Variety:** Sangiovese 30%, Cabernet Sauvignon 30%, Merlot 20%, Syrah 10%, Teroldego 10%

**Vinification:** Fermentation without artificial yeasts, plus 3 weeks of skin-contact. Ageing 12 months in barrique, partly in 30 hl oak barrels, partly in 3, 4 and 5-year-old barriques, then in bottle for 6 months.

**Tasting notes:** Intense red ruby colour. Notes of red and black fruit, with delicate hints of leather and tobacco. Harmonious and elegant, persistently and pleasantly tannic, with intense fruity finish.

**Ageing potential:** 5-7 years

**Suggested pairings:** Great with risotto alla Milanese, excellent with pappardelle alla Bolognese. Try it also with a Sunday roast.

Product code **VI571**

Michele Satta - **Bolgheri Rosso Superiore DOC "Piastraia"**

**Capacity:** 75 CL

**Variety:** Cabernet Sauvignon, Merlot, Syrah, Sangiovese.

**Vinification:** : Fermentation without artificial yeasts, plus 3 weeks of skin-contact. The wine rests in French oak barriques for a minimum of 18 months plus 24 months in bottle.

**Tasting notes:** Aromas of dark berries, cedar and eucalyptus lead the way on this elegant blend of Merlot, Syrah, Cabernet Sauvignon, Merlot, Sangiovese and Syrah. The balanced, creamy palate offers dried black cherry, black-currant jam, mocha and tobacco alongside fine-grained tannins. The savoury flavours linger on the long finish.

**Ageing potential:** Over 10 years

**Suggested pairings:** Vegetarian lasagna, roasted stuffed chicken or turkey, wagyu beef steak with cranberry reduction.

Product code **VI514**

Castello di Corbara - **Sangiovese IGT "Campo della Fiera"**

**Capacity:** 75 CL

**Variety:** 85% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon.

**Vinification:** Fermentation in stainless steel tanks. 2-3 months affination in bottle before its releasing.

**Tasting notes:** Purple, ruby red. Delicate notes of fresh fruits, violet and liquorice. Smooth and well balance. Round, long lasting finish.

**Ageing potential:** 3-5 years

**Suggested pairings:** Ideal with salami board, pasta with meat or game ragout and semi hard cheeses.

Product code **VI516**

Castello di Corbara - **Sangiovese DOC "Lago di Corbara"**

**Capacity:** 75 CL

**Variety:** Sangiovese.

**Vinification:** Fermentation in stainless steel tanks. Ageing in small Slavonian oak barrels (barrique) for 12 months. At least 5-6 months of affination in bottle before its releasing.

**Tasting notes:** Intense ruby red. Clear notes of mature red pulp fruits with hints of spices, coffee, vanilla, plums, chestnuts and tobacco. Round and full, with smooth tannins. Long finish with fruits hints.

**Ageing potential:** 6-7 years

**Suggested pairings:** Ideal with salami board, wild boar or kangaroo. Excellent with pizza.



## Umbria



CASTELLO DI  
CORBARA

## Abruzzo



**LA VALENTINA**  
VINI IN ABRUZZO



Product code **VI554**

La Valentina - **Montepulciano d'Abruzzo DOC**

**Capacity:** 75 CL

**Variety:** 100% Montepulciano d'Abruzzo.

**Vinification:** For about 18 months, 80% is refined in stainless-steel tank, the remaining 20% in 25 hl Slavonian oak barrels.

**Tasting notes:** Black cherry, strawberry jam, aromatic herbs are the main actors. Tea leaves and slight spiciness to finish. Soft, intense and with a smooth, compact tannin.

**Ageing potential:** 3-5 years

**Suggested pairings:** Great with antipasto board. Excellent with spaghetti garlic olive oil and parsley, arrosticini, roasted pork belly, grilled chicken. Try it also with Sardinian fish soup with fregola.

Product code **VI556**

La Valentina - **Montepulciano d'Abruzzo DOC Riserva "SPELT"**

**Capacity:** 75 CL

**Variety:** 100% Montepulciano d'Abruzzo.

**Vinification:** Fermentation and 10 days skin contact. 80% ageing 18 months in stainless-steel tanks, 20% in 25 hl oak Slavonian barrels in barriques. Final refinement after the blending: couple of months in 25 hl oak Slavonian barrels and almost a year in bottle.

**Tasting notes:** Intense red, with purple shadows. On the nose, wild rose, violet, crisp redcurrant, pomegranate and liquorice. On the palate, velvety and yet sharp with polished tannins generating a voluptuous and savoury profile.

**Ageing potential:** 6-7 years

**Suggested pairings:** Ideal with lamb shoulder, arrosticini or lamb chops. Also great with pasta alla Bolognese or as aperitif.

Product code **VI411**

Le Vigne di Sammarco - **Primitivo Diade I.G.P.**

**Capacity:** 75 CL

**Variety:** 100% Primitivo.

**Vinification:** 6-7 days skin contact. 6 months in stainless-steel tanks before its bottling.

**Tasting notes:** Ruby red with a dark and deep colour. On the nose, hints of amarena cherry, plums and marasca cherry. Round and fresh tannin on the palate, a good balance of elegance, class and structure.

**Ageing potential:** 3-4 years

**Suggested pairings:** Excellent with meatballs in tomato sauce, eggplant parmigiana or any kind of roast. Try it with aged pecorino or grilled Italian fennel seeds sausage.

Product code **VI219**

Le Vigne di Sammarco - **Negramaro Salento IGP**

**Capacity:** 75 CL

**Variety:** 100% Negramaro.

**Vinification:** 6-7 days skin contact. 6 months in stainless-steel tanks before its bottling.

**Tasting notes:** Intense red ruby with purple shades. Clear scents of black cherries, red plums and thyme, then cherries and cloves. Polished tannin balanced with the right freshness. Long and persistent.

**Ageing potential:** 5-6 years

**Suggested pairings:** Great with arancini, grilled mackerel, eggplant parmigiana. Excellent paired with pasta with broad beans and ricotta, rabbit stew, roasted duck.

Product code **VI218**

Le Vigne di Sammarco - **Primitivo Di Manduria DOP**

**Capacity:** 75 CL

**Variety:** 100% Primitivo.

**Vinification:** 6-7 days skin contact. 6 months in stainless-steel tanks before its bottling. 6 more months in bottle before its releasing.

**Tasting notes:** Ruby red with a dark and deep colour. On the nose, hints of blackberry and berry jam, violet, chocolate and pepper. Warm and soft to the palate. Good follow through, powerful and persistent.

**Ageing potential:** 5-6 years

**Suggested pairings:** Great with a Sunday pork or lamb roast. Also excellent with meatballs in tomato sauce.

## Puglia



  
**LE VIGNE DI SAMMARCO**



# Sicilia



Product code **VI553**

Caruso e Minini - **Nero d'Avola "Terre Di Giumara"**

**Capacity:** 75 CL

**Variety:** 100% Nero d'Avola.

**Vinification:** 25 days skin contact. 30% in 225lt barrique for 4 months, 70% in stainless-steel tanks for 8 months.

**Tasting notes:** On the nose, mature red fruits, herbs and ripe cherry. Excellent character, featuring smooth, velvety tannins and harmonious balance.

**Ageing potential:** 3-5 years

**Suggested pairings:** Excellent with slow-roasted rump roast with root vegetables, pasta in a tomato sauce. Try it with roasted red meat or game.

Product code **VI178**

Caruso e Minini - **Nero d'Avola Riserva "Cutaja"**

**Capacity:** 75 CL

**Variety:** 100% Nero d'Avola.

**Vinification:** 24 months total, 18 in French and American 500lt tonneaux. Final ageing in bottle for 6 months before its releasing.

**Tasting notes:** Complex and intense. Mature red fruits like currant and plums merged perfectly with vanilla and cocoa. Spicy, silky, persistent.

**Ageing potential:** 6-8 years

**Suggested pairings:** Rich and powerful wine, pairs well with pasta alla norma, grilled yellowfin tuna, game or beef.





## ROSÉ WINE

## Sicilia



Product code **VI874**

Sibiliana - **Nerello Mascalese “Roceno” Terre Siciliane IGP**

**Capacity:** 75 CL

**Variety:** 100% Nerello Mascalese

**Vinification:** After the hand-picked harvest, grapes are quickly brought to the cellar, delicately pressed and immediately refrigerated at 16°C. The high quality must obtained is prepared for fermentation with selected yeasts at a temperature of 16°-18°C for 15 to 18 days. It is then aged in stainless steel tanks at controlled temperature.

**Tasting notes:** Pale style rose. Elegant on the nose and on the palate, highlighting fruit scents and a good level of acidity that makes it very pleasant to drink.

**Ageing potential:** 2-3 years

**Suggested pairings:** Excellent as aperitif or a cheese selection, specifically pecorino primo sale or 3 months aged manchego. Great with poultry, amazing pairing with shellfish.

Product code **VI721**

Castelnuovo - **Pinot Grigio delle Venezie DOC Blush** 

**Capacity:** 75 CL

**Variety:** 100% Pinot Grigio.

**Vinification:** 3 months in stainless steel

**Tasting notes:** Fruity on the nose. On the palate, notes of strawberries, cherries and ripe raspberries. Dry with crisp acidity.

**Ageing potential:** 2-3 years

**Suggested pairings:** Excellent as aperitif, with a salami and cheese board.



## Veneto



Also available in **Bottle Shops**



Also available in **Bottle Shops**



SOFT DRINKS

## Soft drinks



Product code **TOM01**  
Tomarchio - **Aranciata rossa**

**Capacity:** 275 ML

**Variety:** Aranciata rossa

**Tasting notes:** With 16% of “Sanguinello Orange Sicilian” juice, rich in Vitamin C pulp and anthocyanin and a particularly aromatic skin, rich in essential oils, our soda has a deep red colour and a perfect balance of sweet and tart flavor. Its intense scent is the unique blend of the water from the near Etna volcano with the best Sicilian red oranges, ripened under the Mediterranean sun.



Product code **TOM03**  
Tomarchio - **Limonata**

**Capacity:** 275 ML

**Variety:** Limonata

**Tasting notes:** Tomarchio's Lemonade is made only using “Femminello” lemons, a cultivar which is largely widespread in Ionic and Tyrrhenian areas of Sicily. “Femminello” lemons have a surprisingly refreshing taste and the peel is rich in essential oils.



Product code **TOM04**  
Tomarchio - **Chinotto**

**Capacity:** 275 ML

**Variety:** Chinotto

**Tasting notes:** The recipe for this soda dates back to the middle of the last century, and it still has as an ingredient an infusion of Chinotto. This peculiar citrus, with its typical bitter flavor, gives the soda its unique and unmistakable taste.

Product code **TOM06**  
Tomarchio - **Ginger beer**

**Capacity:** 275 ML

**Variety:** Ginger beer

**Tasting notes:** Intriguing ginger beer made of Etna's water and a strong root extract. An enjoyable surprise.



Product code **TOM07**  
Tomarchio - **Tonic water**

**Capacity:** 275 ML

**Variety:** Tonic water

**Tasting notes:** Deliciously refreshing, typical bitter aftertaste, Tomarchio's tonica is flavored with extract of the best Sicilian lemons, to enhance its unique and lively flavor. Ideal as an aperitif, perfect for cocktails.



## Soft drinks





BEER

Beer



Product code **IT20074**

Birrificio Messina - **Birra D.O.C. 15**

**Capacity:** 330 ML

**Variety:** Birra D.O.C 15

**Tasting notes:** Balanced and easy to drink. The experience of Mastri Birrai messinesi to deliver an amazing product made of 3 ingredients only: water, malt and hops. 100% natural, preservatives free.

**Alcoholic strength:** Single malt Lager, 4.7% vol.

Product code **IT20075**

Birrificio Messina - **Birra dello Stretto**

**Capacity:** 330 ML

**Variety:** Birra dello Stretto

**Tasting notes:** Wheaty, aromatic, true lager style beer. The experience of Mastri Birrai messinesi to deliver an amazing product made of 3 ingredients only: water, malt and hops. 100% natural, preservatives free.

**Alcoholic strength:** Double malt Lager, 4.9% vol.

Product code **AU00391**

Birrificio Flea - **Beer Sans Papiers**

**Capacity:** 500 ML

**Variety:** Beer Sans Papiers

**Tasting notes:** Beer sans papier is brewed with Italian barley malts. Beer with a dry taste, persistent and well-balanced bitterness. Its head is thick, creamy and adherent. Unfiltered, unpasteurized, top-fermented and second fermentation in the bottle. Sans papier creates water from the air around it using a unique machine powered by renewable energy, so the water in the beer is entirely free made by converting the humidity of the air.

**Alcoholic strength:** Pure malt ale, 4.8% vol.

Beer



Birra  
**Flea**®



## AMARI & SPIRITS

## Amari & Spirits



Product code **AU00424**  
Rossi d'Angera - **Bitter**

**Capacity:** 1000 ML

**Variety:** Bitter

**Tasting notes:** Rossi d'Angera very traditional infusion in hydro alcoholic solution of officinal herbs and roots. The perfect ingredient to create refreshing and original cocktails. On the palate it's rich, full-bodied and distinctive, with fruity and gently bitter nuances.

**Alcoholic strength:** Vol. 25%



Product code **AU00413**  
Rossi d'Angera - **Grappa giovane**

**Capacity:** 500 ML

**Variety:** Grappa giovane

**Tasting notes:** Grappa obtained mainly from the distillation of Nebbiolo and Chardonnay pomace, aged in stainless steel tanks. Crystal clear colour. Deep, strong and persistent scent with fresh notes of wildberries on the nose. Harmonious and balanced with a pleasant note of mixed berries on the palate.

**Alcoholic strength:** Vol. 40%



Product code **AU00414**  
Rossi d'Angera - **Grappa ambrata**

**Capacity:** 500 ML

**Variety:** Grappa ambrata

**Tasting notes:** Grappa with selected pomace of Dolcetto, barbera and nebbiolo grapes, aged for over 12 months in different woods barrels. Clear colour, with a warm amber tone. Strong notes of wood and dried fruits, vanilla, spices and resins on the nose. Soft, velvety, enveloping and balanced taste. Spicy aftertaste.

**Alcoholic strength:** Vol. 40%

Product code **AU00416**  
Rossi d'Angera - **Limonello**

**Capacity:** 500 ML

**Variety:** Limonello

**Tasting notes:** Freshness and balance. Made with sun-ripened lemons peels from Sicily and the Amalfi coast. Rich, velvety and juicy.

**Alcoholic strength:** Vol. 32%

Product code **AU00417**  
Rossi d'Angera - **Agrumio**

**Capacity:** 500 ML

**Variety:** Agrumio

**Tasting notes:** A celebration of citrus. Made with lemon peels from Sicily and the Amalfi coast, Sicilian oranges and tangerines from Calabria and Sicily. Intense and rounded taste

**Alcoholic strength:** Vol. 32%

Product code **AU00420**  
Rossi d'Angera - **Sambuca**

**Capacity:** 500 ML

**Variety:** Sambuca

**Tasting notes:** Green anise, star anise and Elderberry flowers, together with other specific aromatic herbs, give life to this sweet and distinctive liqueur. Pleasantly sweet, warm and balanced, with a great persistence on the palate.

**Alcoholic strength:** Vol. 40%

## Amari & Spirits



## Amari & Spirits



Product code **AU00419**  
Rossi d'Angera - **Amaretto**

**Capacity:** 500 ML  
**Variety:** Amaretto

**Tasting notes:** Intense amber sweet liquor obtained from the infusion of sweet and bitter almonds with herbs and roots with a small hint of Madagascar's Bourbon vanilla berries. Born from the traditional recipe, it's the perfect cordial to end the meal. Drink it straight or on the rocks.

**Alcoholic strength:** Vol. 29%

Product code **AU00423**  
Rossi d'Angera - **Amaro d'Angera**

**Capacity:** 700 ML  
**Variety:** Amaro d'Angera

**Tasting notes:** Thirty alpine herbs, thirty days of rest in Allier barriques, a long distillation and thirty degrees of spirit. Complex bouquet on the nose and on the palate, which evokes essences of officinal herbs and roots, from patchouli to nutmeg, from date to bitter almond.

**Alcoholic strength:** Vol. 30%

Product code **AU00421**  
Rossi d'Angera - **Hemp gin**

**Capacity:** 500 ML  
**Variety:** Hemp gin

**Tasting notes:** The hemp fibers are infused in the GIN HEMP together with other botanicals such as the juniper berries, giving life to a full-fledged gin, where the nose is the traditional notes of the juniper to stand out, happily balanced with the slightly bitter and herbaceous notes of hemp.

**Alcoholic strength:** Vol. 45%

Product code **AU00386**  
Nepeta - **Amaro nepeta**

**Capacity:** 500 ML  
**Variety:** Amaro nepeta

**Tasting notes:** From the lands of the Etna volcano, to the rocky highlands of the Iblei, up to the wild beaches of the Val di Noto. Amaro Nepeta has an extraordinary wild mint aroma with herbaceous scents, ennobled by a slightly bitter aftertaste on the bottom of the palate, as the result of the essential oils of Syracusae IGP lemon zests and sicilian natural herbs. Enjoyable as fresh digestive, perfect for mixology.

**Alcoholic strength:** Vol. 28%

Product code **LIQ62**  
Nepeta - **Amaro majora**

**Capacity:** 500 ML  
**Variety:** Amaro Majora

**Tasting notes:** From the lands of the Etna volcano, to the rocky highlands of the Iblei, up to the wild beaches of the Val di Noto. Amaro Majora has an extraordinary wild marjoram aroma with herbaceous scents, ennobled by a slightly bitter aftertaste on the bottom of the palate, as the result of the essential oils of blood oranges and sicilian natural herbs. Enjoyable as fresh digestive, perfect for mixology.

**Alcoholic strength:** Vol. 28%

## Amari & Spirits



AMARO  
**NEPETA**  
SICILIA





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