



Open these bottles almost 10-15 minutes before to taste them or oxigenate the wines in the glass.

Jassarte (Toscana IGT Rosso):

soups, boiled meat, roast or grilled chicken, grilled meat, lightly spicy dishes, ripe or blue cheeses, game.

18°-20°
°C
65°-68°F

Local dish: pappardelle with hare ragout.

Italian recipes: marrowbone, wild boar fillet with myrtle, gorgonzola cheese.

International recipes: stuffed turkey, tenderloin steak with green pepper, duck breast with wine.

Taste these wines slowly: in the glass, with oxigenation, they release more and more new scents.

14°C
57°F

Criseo (Bolgheri DOC Bianco):

vegetarian dishes, savoury fish dishes, medium ripe cheeses, white meat, pasta or rice with sauces without tomato, dishes with curry.

Local dish: vegetable Tuscan soup.

Italian recipes: risotto with fish, stuffed catfish, grilled scamorza (Italian smoked cheese), tagliolini (a pasta type) with ceps.

International recipe: chicken curry, grilled salmon, fondue or raclette.



Tasting wine is a moment of pleasure. It makes you forget (for a while) the troubles of life. Enjoy yourself!



Atis (Bolgheri DOC Superiore):

savoury meat dishes, game, rich pasta or rice dishes, ripe cheeses.

18°-20°
°C
65°-68°F

Local dish: wild boar at Castagneto style.

Italian recipes: Florentine steak, Venison fillet in red wine, jugged hare, braised beef in wine, Pecorino Toscano (Tuscan ripe cheese from sheep's milk).

International recipes: roast lamb, pigeon breast with foie gras, pan-fried venison with wine and plum sauce.

In Italy the wine is consumed frequently but always in moderation, with good company and matched with good food.

It is the Italian way of life, that combines pleasure and health.

The Italian lifestyle



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Serving and pairing wine



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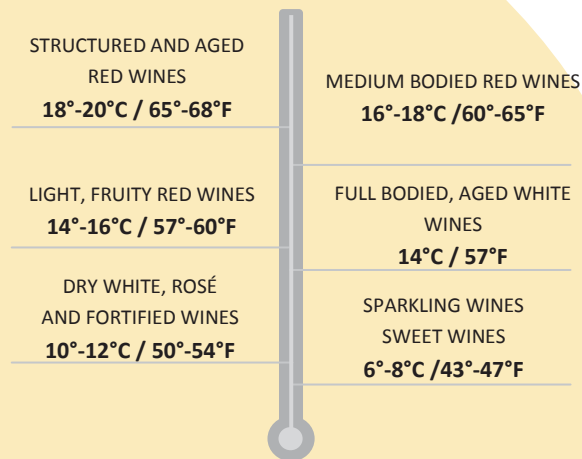
TRANSPORT: Good wine storage begins with transport. Keep wine away from extremes of temperatures, like heat of a car under the sun.

WINE STORAGE: The wine cellar should be dark, without any unpleasant smells, humid (but not too much), with a stable temperature between 10°-12°C (50°-54°F). It is best to position bottles horizontally, but this is not necessary for wines that will be consumed in a short time.

The length of the storage varies with the types. Young wines should be drunk within one year after the harvest or little more. Aged wines can be kept few years, great matured red wines even for decades.

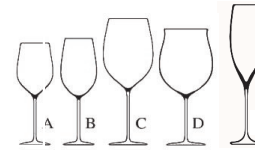
SERVING:

1. Bring your wine slowly to its right temperature: a wine that is too cold or too warm is losing a lot of its qualities of taste.



2. **Wine glasses:** Medium-size glasses (A-B) are suitable for whites and medium-bodies reds. For fuller bodies, more complex reds, a larger glass is better (C-D). The “flute” glass is suitable for sparkling wines (E), little glass for sweet or fortified ones. No matter what glass is used, it is essential that it is absolutely clean and odourless (for instance of detergent, etc.). Odours can affect the wines’ aromas.

3. Aged wines should never be consumed immediately after being opened. They usually need some time to “open up”, to release their aromas.



4. If you are tasting different wines, it is better to begin with lighter one and then the full-bodied. So, except for special cases, serve a young wine before a stored one, a white wine before a red one, a dry wine before a sweet one...

PAIRING WITH FOOD:

The main objective in food/wine pairing is to create a harmony of flavours. So balance and good sense play a prominent role here, but so do personal taste and individual creativity. In general you can use two different principles:

- * The **complementarities**: to match by similarity, not to have unpleasant contrasts or overlaps that debase one of the two elements. For example: desserts are always paired with sweet wines, light dishes with a delicate wine, intense dishes with full-bodied wines, etc.
- * The **contrast**: instead the contrast sometimes generates more harmony of taste. For example: a fatty food will be paired with a wine with a high level of acidity, a bitter or acid dish with a smooth wine with low tannin, etc.

SERVING AND PAIRING OUR WINES:

10°-12°
°C

L’Airone (Toscana IGT Vermentino): delicious as aperitif or with fish dishes, 50°-54°F vegetarian recipes, pasta or rice with delicate sauces, eggs, mushrooms, cream cheeses.

Local dish: mix of fried (local) fish.

Italian recipes: pasta with clams, baked sea bass, spelt with vegetables.

International recipes: grilled prawn, oysters au gratin.

A white wine just removed from the refrigerator (4°C - 35°F) is tasteless. Wait few minutes before to taste it.



16°-18°
°C

60°-65°F

Rute (Bolgheri DOC Rosso): Tuscan *crostini*, cold cuts, roast white meats, pasta and ravioli with savoury sauces, grilled red meat.

Local dish: *pappardelle* (a pasta type) with wild boar ragout.

Italian recipes: *gnocchi* (potato dumplings) with ragout and mushrooms, veal’s knuckle, roasted guinea-fowl.

International recipes: grilled steak, roast beef, roasted duck with vegetables.



16°-18°
°C

60°-65°F

Bacco in Toscana (Toscana IGT Rosso): cold cuts, roast or grilled meat, pasta with savoury sauces.

Local dish: starters with Tuscan cold cuts.

Italian recipes: *agnolotti* (ravioli with meats) with ragout, *cotechino* (Italian pork sausage) with *polenta* (maize porridge) and lentils.

International recipes: meat pie, pork ribs with aromatic herbs, grilled tofu.



To bring a red wine to the right temperature, it is better leave the bottle at room temperature for few hours. It’s better not to heat it.



Antillo (Bolgheri DOC Rosso): cold cuts, roast or grilled meat, pasta with savoury sauces, game.

Local dish: mixed grilled meat.

Italian recipes: lamb ribs, rabbit stew, *parmigiana* (Parma style eggplants).

International recipes: couscous with meat, beef stew, gulash, seitan with sauce and legumes.

In a artisanal wine bottle, you can find some precipitates: they are no filtered wines.

16°-18°
°C

60°-65°F