



passione Italiana®

Catalogue

2020





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CASANOVA DI NERI – MONTALCINO - TOSKANA

The estate **CASANOVA DI NERI** was founded in 1971 by **Giovanni Neri**, who bought a large estate within Montalcino area..

Since then his singular goal has been the search for land optimal for growing high quality grapes.

Since the time the founder passed away in 1991 his son **Giacomo** took over in running the winery looking after the vineyards and the cellar. From the initial 12 hectares of vineyards we reached today about 75 hectares.

Great quality of the vineyards, rigour, greatest care of the vines and the work in the cellar have led to have in the years prestigious acknowledgments: The Grand Prix and Gold Medal in Bordeaux in 1986, **Wine of the year 2006** according to the prestigious American magazine **Wine Spectator**, perfect **100-point score by Robert Parker's** Wine Advocate in 2015, as well as many other excellent and constant ratings received from Italian and international press.

"Giacomo Neri makes some of the most exciting modern-styled Brunellos in the zone. Neri is a fervent believer in low yields, and while his wines boast notable concentration, they also show remarkable elegance and expressiveness" -

Robert Parker



IrRosso Toscana IGT



Grape Varieties: 90% Sangiovese, 10% Cabernet Sauvignon and Petit Verdot

Aging: 15 months large oak casks.

The IrRosso di Casanova di Neri grapes are grown in the vineyard Le Cetine which lies just beyond the southern border of the Brunello. The synthesis between the strong character transmitted by the Sangiovese variety, along with the immensely drinkable international varieties (Cabernet Sauvignon and Petit verdot) makes this wine suitable for everyday food pairing. This beautifully-balanced wine, can be drunk immediately even though there is a marked improvement by waiting a couple of years..

Awards: James Suckling 90/100 points.

Rosso di Montalcino DOC



Grape Variety: 100% Sangiovese, grape locally called Brunello grapes

Aging: 18 months large casks and TONNEAUX (500l)

Rosso di Montalcino grapes are grown in the Cetine vineyard:, located south south-east of Montalcino on a bucolic hillside. Spending even longer in oak – a good 5-6 months longer than the usual – Rosso di Montalcino Casanova di Neri is with more Brunello like characteristics and we like to call it a "Baby Brunello".

It is a wine of power yet finesse, with deep red fruit character, tobacco and spice flavors.

Drinkable immediately, but can be kept for the long haul, 10 years easily!!

Awards : Robert Parker 90/100 points.



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PIETRADONICE Toscana IGT



Grape: 100% **Cabernet Sauvignon**

Aging: 18 months in barrique and at least 6 months in bottle

The agronomist's attention, the correct distance between the plants, the uniqueness of the microclimate and the components of the earth have produced a wine with exceptional analytical values. It has a deep colour, and it has been aged in new barriques for 18 months. Using the experience of Tenuta Nuova, Pietradonice has been created by planting Cabernet Sauvignon in this "terroir" to see how vines other than Sangiovese perform in the Montalcino area. Fantastic aromas of crushed blackberry, raspberry and cherry follow through to a full-bodied palate, with a solid core of tannins and a long, long finish. Dense yet refined, with excellent richness and structure
Awards: James Suckling 95/100 points, Robert Parker 92/100 points.

Brunello di Montalcino DOCG



Grape Variety: 100% Sangiovese, grape locally called Brunello

Aged traditionally in large Slavonian oak casks for 42 months and in the bottle for at least 4 months

Brunello di Montalcino is characterized simply by its white label, to the point where it has now been renamed "White label" on the American market. It is born in the Fiesole vineyard, the farm's oldest, is just east of Montalcino. It produces exclusively Brunello di Montalcino, as does the nearby Poderuccio vineyard, at an altitude which varies from 350 to 480 meters above sea level, very close to our cellar.

The main characteristics of this wine are elegance, finesse and longevity.

Awards: Robert Parker 96/100., Wine Spectator 95/100 points.

TENUTA NUOVA Brunello di Montalcino DOCG



Grape Variety: 100% Sangiovese, grape locally called Brunello

Aged 30 months in oak barrels TONNEAUX (500l) and for 18 months in the bottle.

Brunello Tenuta Nuova began as both a passionate and scientific project, for a great and unique wine which only Casanova di Neri can offer. It comes from a mass clone of Sangiovese Cerretalto on a piece of land south of Montalcino, in the Cetine vineyard, where it acquires "Mediterranean" scents, great finesse and tannic structure. The extreme variation between night and day temperatures, result in fruit of optimal quality for this unique wine.

"It is a perfect wine with everything in proportion from the ripe fruit and fine tannins to the bright acidity and rich alcohol..." James Suckling

Awards: Robert Parker 100/100 poena

CERRETALTO Brunello di Montalcino DOCG



Grape Variety: 100% Sangiovese, grape locally called Brunello

Aged 30 months in oak barrels TONNEAUX (500l) and barrique, and for 30 months in the bottle.

Vineyard Cerretalto was acquired in 1981. A natural amphitheater located east of Montalcino, near the Asso River, at a height of 750 to 900 feet. The particular microclimate, the "terroir", the low production per vine and the great attention to detail in the winery together produce a well balanced wine with character and good alcohol content. It is only produced when the quality of the grapes harvested is considered to be excellent.

"The power and elegance of Casanova di Neri Brunello di Montalcino Cerretalto is as close as to phenomenal one can get with Sangiovese. The length and the intensity of silky tannins just takes your breath away." James Suckling
"Giacomo Neri makes some of the most exciting modern-styled Brunellos in the zone..." Robert Parker

Awards Robert Parker, Wine Spectator, Wine Enthusiast 100/100 points



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CANTINA TERLANO – TERLANO – ALTO ADIGE

The Cantina Terlano winery has a traditional focus on long-living wines. White wines from Terlano in particular have repeatedly hit the headlines in trade publications with their ability to outlast the decades.

The longevity of their wines is due to a combination of the high mineral content of the soils, old vines growing in complete harmony, carefully managed vineyards with low yields per vine, and the rigorous selection of healthy and fully mature grapes.

Wine-making in Terlano traditionally involves the use of wooden barrels. Special emphasis is also placed on the “sur lie” method, with the wines often left to age on the yeast for years before being bottled and left to slowly mature to perfection. The slow maturation process gives the wines their specific character and complexity. The focus is on developing the complex secondary and tertiary aromas rather than the primary aromas.

Proof of the benefits of this approach is to be found in the winery’s wine archive, which contains over 20,000 bottles in a collection of rarities comprising various vintages from 1955 to the present. Some of the wines actually date from 1893, the year the winery was founded.



PINOT GRIGIO Alto Adige DOC



Grape Variety : 100% Pinot Grigio

An extremely elegant wine is the Pinot Grigio with its multifaceted fruity bouquet. It combines a youthful freshness with balanced acidity and a mild finish.

With its finely balanced components – from aromas of black tea to exotic fruity nuances of melon and ripe grapefruit – this is a superbly full and at the same time mellow wine.

Awards: James Suckling 92/100 points

Gewürztraminer Alto Adige DOC



Grape Variety: 100% Gewürztraminer

Named after the winemaking village of Tramin in the South Tyrolean Unterland, Gewürztraminer is a familiar item in the region’s white wine repertoire. With its floral fruitiness and highly aromatic components, this wine has a devoted following and is especially appreciated as an accompaniment to Asian dishes.

The unique quality of the aromatic character of the wine is continued on the palate, with fresh fruit and lively acidity combining with mineral notes to leave a very round and at the same time firm impression.

Awards: Robert Parker 92/100 points

Terlaner Cuvée Alto Adige DOC



Grape Variety : 60% Pinot Bianco, 30% Chardonnay, 10% Sauvignon Blanc

A composition of Terlano’s three most traditional white varieties, namely Pinot Bianco, Chardonnay and Sauvignon, this old cuvée, which was one of the wines produced when the winery was founded, is an extremely complex wine. Pinot Bianco, as the main variety used in the cuvée, provides the freshness and a good acid structure, while Chardonnay delivers a pleasing warmth and mellowness and Sauvignon adds the fine aromatic character.

Awards: James Suckling 93/100 points



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Winkl Sauvignon Alto Adige DOC



Grape Variety: 100% Sauvignon Blanc

Vinification for 12 months in big oak casks

Winkl has been produced as a varietal wine since 1956. It is a succulent, delicately fruity Sauvignon Blanc made from grapes grown in the very center of Terlano. This location, where Terlano's earliest wineries were established, is one of the region's oldest wine-growing sites and is known to have been used for that purpose by the Romans and the Rhaetians.

Awards: James Suckling 92/100 points

Terlaner KREUTH Chardonnay Alto Adige DOC



Grape Variety : 100% Chardonnay,

Vinification and aging in oak casks. se vrši u velikim hrastovim buradima. Yeast contact for about 10-12 months

Kreuth Chardonnay offers a fine acidity, creamy structure and an elegant play of aromas. Thanks to its complexity and mineral note, this powerful Chardonnay from the Terlano DOC area is a very long-lived wine.

Awards: James Suckling 94/100 poena, Robert Parker 93/100

Vorberg Pinot Bianco RISERVA Alto Adige DOC



Grape Variety: 100% Pinot Bianco

The strip of hillside terrain between Rio San Pietro and Rio di Meltina has been known as Vorberg since time immemorial. It is the site of steep sun-blessed vineyards, which supply the grapes for a very exciting Pinot Bianco at an elevation of between 600 and 950 meters above sea-level. This full-bodied and extremely complex wine is impressive for its mineral character and outstanding aging ability and as such underscores the full potential of this variety.

Awards: James Suckling 92/100 points

Terlaner LUNARE Gewürztraminer Alto Adige DOC



Grape Variety: 100% Gewürztraminer

Vinification in oak casks. Yeast contact for about 10-12 months

This line represents the top quality of the wine and the best of Gewürztraminer variety due to the hard-laboured vinyard work in the best Terlan production region.

Lunare is an opulent and elegant wine. Its extremely complex aromas and powerful structure combine to create an overall impression of harmony in a highly quaffable wine.

Awards: Robert Parker 92/100 poena

Terlaner NOVA DOMUS RISERVA Alto Adige DOC



Grape Variety: 60% Pinot Bianco, 30% Chardonnay e 10% Sauvignon Blanc

Vinification partially in stainless steel, partially in tonneaux (500 l). Yeast contact for about 10-12 months .

Selected wines from the best vineyards of Terlano Wines with fruit and richness, but also a high degree of complexity, elegance and longevity. The ruined castle towering over the entrance to the village and dating back to 1206 is a majestic sight. Equally powerful and complex is our noble cuvée of Pinot Bianco, Chardonnay and Sauvignon Blanc. This distinct Terlano cuvée embodies all the strengths of the region in a full-bodied multifaceted mineral wine that takes years of aging in the bottle to achieve its full potential.

Awards: Robert Parker 93/100 points



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Terlaner QUARZ Sauvignon Blanc Alto Adige DOC



Grape Variety: 100% Sauvignon Blanc

Vinification and aging in oak casks. se vrši u velikim hrastovim buradima. Yeast contact for about 10-12 months

Delicate as the fine inclusions of quartz in Terlano's volcanic porphyry rock – that is our Sauvignon Selection, which does full justice to its name. Quarz offers a combination of fine texture, depth and salty aftertaste that has given this noble white an international reputation.

Award: Robert Parker 94/100 poena

Pinot Noir MONTICOL Riserva Alto Adige DOC



Grape Variety: 100% Pinot Neir

Aging in casks 50% , in barrique 50% 12 months.

This noble Pinot Noir flourishes at medium altitudes of 500 – 600 meters above sea-level, where downslope winds have a cooling effect even in the middle of summer. Grown in our vineyards since the middle of the 19th century, the older vines especially produce a well structured and above all elegant Pinot Noir.

Award: James Suckling 92/100 poena, Robert Parker 93/100 poena

PORPHYR Riserva Lagrein Alto Adige DOC



Grape Variety: 100% Lagrein

Aging: in barrique 50% 18 months.

Three selected sites with vines that are almost a hundred years old and so deliver highly concentrated chewy tannins form the basis of Lagrein Selection. The wine is fermented and aged in barriques. That gives to Lagrein Porphyry, which owes its name to the bedrock on which the region's vineyards stand, a complex and intensive nose, although the wine remains compact and distinctive on the palate.

Award: Robert Parker 93/100 poena James Suckling 96/100 poena

Rarity Alto Adige DOC



Rarities, white wines which age on the yeast between ten and thirty years in small steel casks.

Final maturity is reached after additional four to five years of evolution in the bottle.

Cantina Terlano has an unusual offering in the form of its Rarities, special editions of mature white wines that have been left to age on the lees in steel pressure tanks for at least ten years. The 2000 Rarity is a Chardonnay with a youthful freshness that belies its maturity. That makes it perfect for a long period of aging in the bottle. Terlano has the terroir to produce great white wines, as its Rarities so convincingly demonstrate.

The wine is smooth and creamy on the palate, with a strong acid backbone that leaves a both youthful and delicate impression and strikes a fine balance with the mineral components.

Awards: James Suckling 94/100 points, Robert Parker 94/100





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PAOLO SCAVINO – CASTIGLIONE FALLETTO – PIEDMONT

Paolo Scavino is an historical winery of the Barolo region. It was founded in 1921 in Castiglione Falletto from Lorenzo Scavino and his son Paolo. For four generations the family focuses on producing high quality wines from the three local grapes Dolcetto, Barbera and Nebbiolo.

The family Estate vinifies its own grapes from 23 hectares in the Barolo area and produces approximately 120'000 bottles par year.

Today the winery is run by Enrico Scavino and his daughters Enrica and Elisa.

The Scavino family distinguishes itself from the beginning for the scrupulous care of the vineyards and passion for *terroir*. Their core belief is the supremacy of the viticulture above the oenology. They work to show and valorise the unique expression and identity of the 19 historical *cru* they own in 6 of the 11 villages of Barolo area. Such fragmentation is quite exceptional but extremely valuable. It's an opportunity to valorise Nature diversities.

Purity of expression, complexity and elegance it's what they aim for their wines.

Enrico Scavino, started very young in 1951 at age 10 to work full time with his father Paolo.

A young winemaker who inherited the passion and devotion for the land he belong to. Over 60 harvests of unvaluable experience.

"He has an open, sunny face and looks at you with confidence because he knows he will never find the words to defend his world but that his wines can defend themselves... He seems an old-fashioned man but he chose to be a winegrower and knows how to observe progress without any conservative reactionary. For each wine produced, depending on the vintage, the right path is chosen without blindly following tradition and without passively following every innovation. He does not love excess" – Luigi Veronelli, Mediolanum Editori Associati, 1988



Barbera d'Alba D.O.C. AFFINATO IN CARATI



Grape Variety: 100% Barbera

Aging: 12 months in oak casks

The Barbera from Alba area and specifically the one grown in the Barolo region, can offer wines of great elegance and aging potential. From the oldest estate vines of Barbera. Elegant and with remarkable aging potential, this Barbera is vinified in stainless steel and then it's aged for about a year in neutral oak to let the wine evolve, harmonize in its components and bring out the complexity, grace of this grape.

Silky, dense structure and rich bouquet. Layers of complexity, elegant aromatics pay honor to this great, eclectic Piedmontese varietal.

BAROLO Classico DOCG



Grape Variety : 100% Nebbiolo

Aging: 24 months oak barrels and 10 months in the bottle

The classic Barolo comes from the best plots of seven crus in the townships of Barolo, Castiglione Falletto and Serralunga d'Alba. The diversity of soils, exposure and altitude characterizes each of this small but very important vineyards. Unifying this diversities, the Barolo offers harmony and complexity with an overall character of the zon. It is very intense, seductive and very elegant. It has aromas of chopped fresh cherry, raspberry, strawberry jam and purple. In the mouth is soft with great balance, persistent and pleasant tannins. .

Awards: Robert Parker 92/100 points



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BRICCO AMBROGIO Barolo DOCG



Grape Variety: 100% Nebbiolo

Aging: 24 months oak barrels and 10 months in the bottle

Enrico Scavino's experience, recognizes the quality of this undiscovered cru and decided to purchase it in 2001. By luck this cru was the only one of the estate untouched by the hail in 2002 and debuted as a solo showing lots of personality and potential even in such a difficult year.

This is a cru of great and intense aromatic expression that shows a soft textured body with deepness but quite elegant and soft tannins.

Awards: Robert Parker 93/100 points

BRIC DÈL FIASC Barolo DOCG



Grape Variety: 100% Nebbiolo

Aging: 24 months oak barrels and 10 months in the bottle

Here the Nebbiolo grapes were always the best: consequently in 1978 Enrico convinced his father Paolo to vinify these grapes separately and show for the first time the potential of this vineyard. One of the first grand cru to be made as single vineyard Barolo. Image and identity of Paolo Scavino winery. In the Bric d'el Fiasc vineyard the Tortonian and Helvetian soils cross each other.. Dark ruby red. Licorice and blackberries followed by warm tones of mint, wisteria and violet, wilted roses and ripe cherries. This Barolo is a great combination of finesse and power.

Awards: Robert Parker 96/100 points

CAROBRIC Barolo DOCG



Grape Variety: 100% Nebbiolo

Aging: 24 months oak barrels and 10 months in the bottle

The Barolo CAROBRIC was made for the first time in 1996 when we purchased in Castiglione Falletto a parcel of Rocche di Castiglione. This historical cru represents about the 80 % of the Barolo CAROBRIC and it's blended with smaller percentages of Cannubi and Bric del Fiasc crus.

The wines produced from this vineyard are complex, a classic and multidimensional expression of Barolo.

The taste of this wine is full and determined, with incisors but not to sharp tannins.

Awards: Robert Parker 93/100 points, Wine Spectator 93/100 points





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PODERI ALDO CONTERNO – MONTEFORTE D'ALBA– PIJEMONT

In the 19th century, Giovanni Conterno joined his father on the family domaine in Monforte d'Alba (between Turin and the coast). This domaine was an export success from the very outset with its Barolo Reserve, which was only produced in the best years. In the late 1930s, Giovanni handed the baton to his son Giacomo, who was followed in turn by his sons Giovanni and Aldo.

However, a few years later, and after some time spent in California, Aldo decided to set up his own domaine, Poderi Aldo Conterno, in 1969.

The "Poderi Aldo Conterno" winery is situated in Bussia of Monforte d'Alba which is the heart of the Barolowine area.

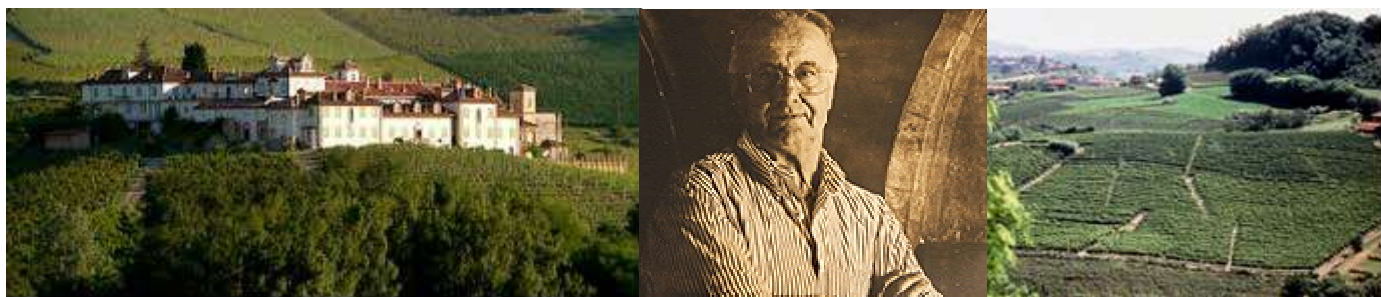
The estate, which vinifies exclusively its own grapes, consists of 25 hectares of vineyard.

Always following a strict family tradition, red wines are neither clarified nor filtered.

Their cru vineyards Romirasco, Cicala and Colonnello located in Bussia of Monforte d'Alba, portray the real expression of the Langa terroir.

The interpretation of a territory goes along with the perfect knowledge of its components; that circumstance can become true only after a long and careful study of the components. All this has always been within their intentions, enabling them to find out the fundamental connections which, thanks to the hard work in the vineyard, are the basis of the unmistakable identity of these Barolo wines.

Now days, this winery belongs to elite group winery with a very long tradition, which in history set the standards of wine production in the area.



BUSSIADOR – Langhe DOC



Grape Variety: 100% Chardonnay

Aging: 16 months in barrique.

The estate handpicks its Chardonnay grapes and vinifies them in temperature-controlled stainless steel for four days; the wine both ferments and ages in new oak barriques for a total of 16 months, and the wine rests in bottle for one year before release. The "Bussiador" is a wine with a good structure and good body, and so it can stand a long ageing. Rich notes of butter and honey frame the wine's ripe stone fruits, while white wildflowers, citrus zest and crushed river rocks provide a pretty, vibrant counterpoint.

Award: James Suckling 93/100

ROMIRASCO Barolo Bussia DOCG



Grape Variety: : 100% Nebbiolo

Aging: 30 months oak casks

The vineyard "Romirasco" is about 50-55 years old and the vines are replanted from time to time. The main variety of Nebbiolo is Lampia and its rootstock is Rupestris du Lot.

Romirasco has been matured in barrels for 30 months. The bouquet is sublime, with aromas of black berries, roses and smoke. The palate offers rare elegance, superb balance and prominent yet polished tannins; the overall result is clean and racy.

Award: Robert Parker 97/100

GRANBUSSIA Barolo Bussia DOCG



Grape Variety: 100% Nebbiolo

Aging: 30 months oak casks

The Barolo Reserve Granbussia is produced by blending grapes from the oldest vines, from the Romirasco, Cicala, and Colonnello, before fermentation starts, in the following percentages respectively: 70% - 15% - 15%.

The Granbussia remains in the cellar **for at least 9 years** before release. It is produced exclusively in the best years and in limited quantities

This unique wine captures all of the elements that make Nebbiolo such a fascinating grape.

Award: Robert Parker 97/100, Veronelli 100/100



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SPERI – SAN PIETRO IN CARIANO (VR) – VENETO

SEVEN GENERATIONS IN VALPOLICELLA CLASSICO

The Speri Winery, one of the historical families of Valpolicella, is an authoritative and faithful interpreter of Valpolicella Classica wines that has become, due to its uninterrupted traditions and strong territorial roots, a landmark in Italian winemaking.

The Speri Winery, with a story that begins in the first half of the 1800s, has now entered its seventh generation making wine from about 60 hectares of vineyards in the most select Valpolicella Classica areas.

The Winery strength has always been, and still is, a matter of teamwork, today engaging three generations – Carlo, Alberto, Giampaolo, Giampietro, Laura, Chiara, Luca and Giuseppe – that manage all stages of production activities, from the vineyard to the bottle.

In its effort to always achieve the best possible quality, the Speri family does not produce Amarone during unfavorable vintages and only markets the wine when at least 12 months have elapsed after the date set by the production regulations.



VALPOLICELLA CLASSICO SUPERIORE SANT'URBANO DOC



Grape Varieties: Corvina Veronese e Corvinone 75%, Rondinella 20%, Molinara 5%.
Aging: 24 months in French barrique 500 l and 6 months in bottle.

A deep ruby red color with a broad and intense bouquet redolent of fruit and aromatic herbs. There are spicy hints on the firm and forthright - yet rounded and elegant – palate.

Award: Falstaff 93/100

AMARONE DELLA VALPOLICELLA CLASSICO-MONTE SANT'URBANO DOCG



Grape Varieties: Corvina Veronese e Corvinone 75%, Rondinella 20%, Molinara 5%.

Aging: : 24 months in French barrique 500 l and 18 months in Slavonian oak casks. Maturation in bottle for 12 months.

The Amarone Sant'Urbano is a superb example of a fine, classic wine. It is an extraordinary wine with great complexity and a vigorous structure.

A deep garnet red in color, it has an ethereal bouquet of dried fruit. On the palate, it is full-bodied, warm, mouth-filling and dry. A substantial wine of rare elegance that lends itself well to ageing.

Award: Decanter 95/100



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PODERE LA CAPPELLA – SAN DONATO IN POGGIO (FI) – TUSCANY

The estate Podere La Cappella was founded in 1979 by Bruno Rossini

Situated a few kilometres from San Donato in Poggio, in the land rich of historical and environmental treasures, the estate started producing its own wine since 1995 with the excellent brands 'Chianti Classico' and 'Corbezzolo'.

In 1996 the company gave birth to 'Cantico' and started its expansion, thanks also to the precious contribution of Bruno's daughter Natascia.

The terroir represents a very important element for the family Rossini and their wines are produced by a rigorous selection of sangiovese grapes from the most outstanding vineyard parcels, grown with strictly organic methods.

This family Estate vinifies its own grapes from 12.5 hectares in the Chianti Classico area and produces approximately 30'000 bottles par year.



Querciollo Chianti Classico Riserva DOCG



Grape Variety: 100% Sangiovese

Aging: 13 months French barrique

The Chianti Classico Riserva Querciolo is harmonious and elegant and without a doubt exceptionally well-suited to ageing.

Full body and ultra-fine tannins.

Grilled herb, tobacco, menthol and licorice notes add character to a wine that remains a bit nervy, but also full of personality-

Award: Antonio Galloni 91/100 poena





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CASTELLO DI AMA – GAIOLE IN CHIANTI (SI) – TUSCANY

Ama is small hamlet nestled among gentle hills, in the commune of Gaiole in Chianti, in the province of Siena. At some 500 meters elevation, it lies in the heart of the Chianti Classico historical zone, where vineyards and olive groves and woods weave intricate intersecting patterns among themselves.

The winery, begun in 1972 as a result of the love of four families from Rome, currently comprises some 250 hectares, of which 90 are in vines and 40 in olives trees, growing at an average altitude of 480 meters. Annual production, exclusively from our estate vineyards, amounts to about 300-350,000 bottles, or some 3,500-4,000 bottles per hectare. The winery standard-bearer is "Castello di Ama," a wine produced by a rigorous selection of sangiovese grapes from the most outstanding vineyard parcels.

"A place of cultic importance in the wine world. We Italians often complain that we do not have our own Chateaux Margaux, our Romanée Conti, our Opus One. But we are wrong, for we do have here in Italy some wine "houses" that are something better, something beyond the normal cellar. Relatively few, perhaps, but true domains of Bacchus where everything is utterly flawless, where time assumes the feel of history, the memory of timeless impressions, the quintessential ingredient in the evolution of wine. Castello di Ama is one of those places where one encounters the Platonic absolutes (...)" *Carlo Cambi – Il Buon Vino - Ist. Geografico De Agostini – 2005*



L'APPARITA Toscana I.G.T.



Grape Variety: 100% Merlot,

Aging: 13 months in French barrique

L'Apparita became a cult wine right from its first vintage in 1985. , and brought Castello di Ama to the attention of wine collectors throughout the world.

An impressively-structured monovarietal merlot, it is immediately recognisable for its truly extraordinary elegance.

A classic merlot with blackcurrants, dark chocolate and hints of new wood. Full-bodied, firm and chewy. This is layered and very powerful but shows intensity and reserve.

Award: James Suckling 95/100





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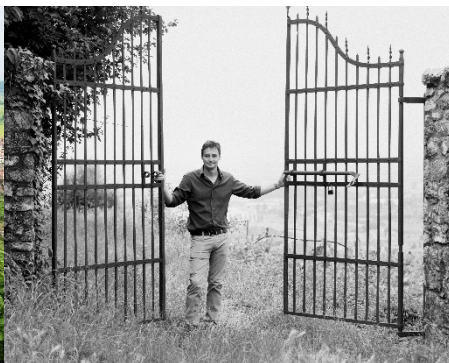
PIEROPAN– Soave (Verona) – VENETO

Pieropan estate was founded in 1880 in the heart of the medieval village of Soave.

Four generations marked the history of this family run winery, each one bringing a different approach depending on their own knowledge and the understanding of the time, while the style remaining true to traditional values.

Passion is the link between knowledge old and new. Dedication to the land, a deep love for and devotion to the vine and its wines, enthusiasm and an open approach towards learning and development. These are all values which characterises the Pieropan family.

Pieropan vineyard is the guarantee of true quality. The family personally take care of their vineyards which exclusively feature traditional varieties. The viticulture is designed to be environmentally friendly and the estate implemented the organic farming code as a lifestyle choice to respect the local territory of Soave.



SOAVE CLASSICO DOC



Grape Varieties: Garganega: 85% Trebbiano di Soave: 15%

Aging: in glass-lined cement tanks on the fine lees for several months.

Their liveliest and most youthful style from Soave Classico, the Pieropan family has been producing this wine since early 1900's.

This is the freshest, youngest wine in the Pieropan family range. The delicate nose is reminiscent of almond blossoms and marzipan; good depth of fruit. On the palate, nicely balanced by a zingy acidity that enhances its long length.

Awards: Wine Enthusiast 92/100, Wine Spectator 89/100

CALVARINO SOAVE CLASSICO DOC



Grape Varieties: Garganega: 70% Trebbiano di Soave: 30%

Aging: in glass-lined cement tanks on the fine lees for 12 months.

The Calvarino vineyard is in the heart of the Soave Classico zone and represents the core of the ancient family estate, bought at the beginning of 1900. The soil here dates back to the tertiary era and is rich in clay and tufaceous basalt which give the wine an attractive savoury, mineral quality.

The aroma is fresh, flowery with aromas of elder, lemon and cherry. The palate is dry, well balanced and elegant, with tremendous length and finesse.

Awards: Wine Enthusiast 95/100, Wine Spectator 90/100

LA ROCCA SOAVE CLASSICO DOC



Grape Variety: 100% Garganega

Aging: 12 months in barrique.

The vineyard 'La Rocca' is situated on the Monte Rocchetta hill, just below the mediaeval castle built by the Scaligeri family in the town of Soave. The microclimate in this vineyard produces wines with a unique perfume and distinctive taste. The grapes are picked when very ripe, often as late as the end of October, giving tremendous complexity and aromatic qualities to the wine, making it a wine of great breeding.

Characterful wine. Soft and persistent on the palate, with hints of spice, length and elegance

Awards: Wine Enthusiast 96/100, Wine Spectator 91/100



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CANTINE FERRARI FRATELLI LUNELLI – TRENTO – TRENTINO

Ferrari and Lunelli: Two names, one story

The legend of Ferrari began with a man, Giulio Ferrari, and with his dream of creating a wine in Italy inspired by the very finest French Champagne. A skilled and painstaking enologist who had studied at the prestigious School of Viticulture in Montpellier, Giulio created Ferrari in 1902, producing very few, extremely select bottles at a prohibitive price, but which were still never enough to satisfy the demand of wine lovers.

In 1952 Bruno Lunelli, the owner of Trento's best-known wine bar, took over Ferrari from Giulio, who continued to work in the winery until his death. Thanks to meticulous labor in the winery combined with his innate entrepreneurial verve, Bruno Lunelli increased production until it reached a hundred thousand bottles a year. In the decades that followed, Bruno Lunelli's sons, Gino, Franco and Mauro, brought the company, which produces exclusively Metodo Classico sparkling wines, to the apex of quality and fame - in other words, to the peak of excellence.

Great personalities, great celebrations, great emotions

Tasting with Ferrari has always set the seal on moments of joy and of friendship, as well as those of powerful emotions and the victories and successes of protagonists in the worlds of art, entertainment, music, sport, culture and the institutions.

Leafing through the album of memories, one can relive those intense occasions that Ferrari makes absolutely special. exclusive and unforgettable



Ferrari Maximum Brut Trento DOC



Grape Variety: 100% Chardonnay

Versatile in its ability to match with food, to whose flavours it adds a gentle caress.

Length of ageing is over 36 months on the yeasts, on selected yeasts from Ferrari's own cultures.

The wine is rounded, elegant and harmonious. It has great personality and intense fruity notes typical of Chardonnay, which combine with fragrances of yeast.

A particular feature: a lower pressure of carbon dioxide compared to the other Trento do wines from Ferrari.

Awards: Best Italian Sparkling Wine 2019

Ferrari Rosè Trento DOC



Grape Variety: 60% Pinot Nero i 40% Chardonnay)

This is an intriguing and captivating Classic Method sparkling wine, obtained from a premium blend of Pinot Nero (vinified as a rosé) and Chardonnay.

First vintage produced: 1969

Length of maturation: At least 24 months, on selected yeasts from Ferrari's own cultures..

Flavor: Dry, clean and refined, with a delicate background of sweet almonds and of aromatic musk; especially long on the finish.



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Ferrari Perlè Trento DOC



Grape Variety: 100% Chardonnay

A vintage Blanc de Blancs of incontrovertible excellence, obtained just from Chardonnay grapes from the Lunelli family's own vineyards. After a long period of maturation in the bottle it becomes a synthesis of elegance, freshness and harmonious complexity.

First vintage produced: 1971

Length of maturation: At least 5 years, on selected yeasts from Ferrari's own cultures..

Flavor: Dry, crisp and elegant, with a very persistent rounded sensation in which one finds a light fruity note of ripe apples, an attractive hint of yeast and sweet almonds and a vaguely aromatic undertone that is typical of Chardonnay.

Awards: Title "World Champion Sparkling Wine Outside of Champagne" and "World Champion Italian Sparkling Wine". 3 Glasses Gambero Rosso.

Giulio Ferrari Riserva del Fondatore Trento DOC



Grape Variety: 100% Chardonnay

A star wine that goes beyond all one's expectations. Made exclusively from Chardonnay, it is spellbinding, satisfying and seductive. This Cru from the Maso Pianizza vineyard is a wine of extraordinary longevity.

First vintage produced: 1972

Length of maturation: At least 10 years, on selected yeasts from Ferrari's own cultures..

Flavor: Elegant and well-balanced, with velvety, well-knit fruit that is redolent of vanilla, acacia honey and freshly-mown hay, combined with attractive floral notes. All of these sensations contribute to an overall flavor of great breed and remarkable persistence.

Awards : «Super 3 stelle» the most prestigious award of „Guida di Veronelli“, „Corona“ (crown) the top award of Guida Vini Buoni d'Italia Touring“.



FERRARI

TRENTO 1902





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COL VETORAZ – VALDOBBIADENE – VENETO

"...where the vine flowers eternal, beneath the mountains with naked peaks..."

Terroir **Valdobbiadene Prosecco Superiore DOCG** i **Cartizze Superiore DOCG** is situated exactly in the hills area that runs from Valdobbiadene to Conegliano.

The history of a wine, especially one of ancient origins, is intimately linked not only to the land where it is produced, but also to the events that over the time have marked the life of the successive generations inhabiting the local territory.

Miotto Family settled down in Col Vetoraz in 1838 and started growing Prosecco and Cartizze grapes.

In 1993 Francesco, a direct descendant of Miotto family, together with Paolo De Bortoli and myself established the current Col Vetoraz, creating a heterogeneous and stimulating workgroup.

In these last years the growth in experience of Col Vetoraz has been renowned and we think we have reached a good starting point in order to contribute to the identification and qualification of our wonderful land.



BRUT Valdobbiadene DOCG



Grape Variety: 100% Valdobbiadene Prosecco Superiore

Produced in hillside vineyards with west exposure, where they can reach the ideal maturity to produce this wine.

On the nose scents of rose, citrus fruit, acacia, white peach, pear and apple... On the palate harmonious and delicate, dry and sapid. Recommended drinking temperature 8 ° C

Food matching:

The perfect aperitif, can be matched with shellfish and precious fish.

Awards: Robert Parker 90/100 points





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COLLI ASOLANI DI BEDIN – CORNUDA – VENETO

Wine Family's passion

The history of the winery **Colli Asolani di Bedin** dates back to the early 1900, when the great grandfather Giovanni Bedin started working as a nurseryman and growing his own vines.

In the lovely natural setting of the hills of Asolo (Treviso – Veneto) in the heart of the Prosecco production area, Bedin family has been involved in winemaking for generations and transformed their genuine attachment to the land in a range of sparkling wines that are expression of their unique terroir of origin.

Enrico Bedin, the current owner, and his brothers Luigi, Denis and Damiano joined the company and marked a turning point by gradually transforming it from a traditional farm to a modern winery, in line with prevailing market demands.

The winery is situated in **Cornuda**, a small town in the very heart of the Treviso province (the so called *Marca Trevigiana*), at the foot of the ancient sanctuary of "Madonna della Rocca" that dominates the countryside from the top of the hill.

Located halfway between **Venice** and the **Dolomites**, this area is exceedingly rich in art, history and architecture.



COLLI ASOLANI – VENETO – Bedin Cuvée "31041" Extra Dry



Grape Variety: 90% Glera (Prosecco), 10% Chardonnay

Cuvée "31041" comes from grapes harvested from medium-young vineyards located at the foot of the hills that surround the medieval town of Asolo (the so-called "Colli Asolani", average altitude: 100mt above sea level). These vineyards have good sun exposure and benefit from the mild, temperate climate of the area. The soil composition is a balanced combination of silt, clay and sand.

Intense and delicate on the nose, it has a pleasant, harmonic taste and a smooth, subtle aftertaste.

Awards: AWC VIENNA Approval 2012





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PASTA ARMANDO – Flumeri (AV) – CAMPANIA

Pasta Armando is made exclusively from **100% Italian durum wheat** from the “Armando” production chain, a new way of being together for those who grow crops and those who make the products.

Company with its own Mill to ensure the overall control of the entire production chain.

The quality of Pasta Armando starts from the raw material and continues with the total control of the production from the seed selection, the wheat grinding, until the finished product.

The dies are all made of bronze, giving the dough itself the essential roughness.

Every farmer has his own method and a story to cherish.

SPECIAL BECAUSE GENUINE. EVERYDAY



Pasta Grano Armando- Durum wheat semolina pasta
 Ingredients: durum wheat semolina **100% Italian**, water.



Fettuccia



Spaghetti



Penne



Treccia



Pappardella



Schiaffone

IL TORTIGLIONE - ORGANIC WHOLE WHEAT
Durum wholewheat semolina pasta

Ingredients: Pure **organic** wholewheat **100% Italian**, made with added oat fiber (3,5%), water.





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RISO GLI AIRONI RISI & CO – Lignana (VC) – PIEDMONT

AT THE HEART OF EVERYTHING THERE IS RICE

The experience of five generations in rice cultivation has paid off best in the “Grange” area (surrounding agricultural land of Vercelli), where the Perinotti family has dedicated its efforts to improving farming conditions on the estate, the Tenuta Pracantone.

They made a unique choice: investing in quality, experimenting and adopting agricultural methods with minimal environmental impact, whilst rediscovering the most traditional and valuable varieties of this precious cereal crop.

Today, the company’s expertise and know-how have expanded, thanks to the involvement of new partners dedicated to selection, research and production in the field, and marketing communication of the product. With one constant feature: a passion for their work!

The technique of handcrafted stone mill rice husking guarantees a light shelling of the grain, which maintains the nutrients present in the outer part – it is these that are responsible for the taste and consistency of cooked rice.

The consistency of gliAironi’s cooked rice – an essential ingredient in any professional kitchen – is due to the tough outer layers of the grains, rich in proteins and fats, and to a non-hardening of the whole caryopsis, which can be obtained with ageing. Preserving the elasticity allows us to obtain maximum absorption during cooking.



Riso Carnaroli 1Kg

The rice GliAironi Carnaroli is recognized both for its compactness and for its taste. If you try GliAironi’s boiled rice, you will see the bud swell and smells its fragrance. If you use it to make a risotto, you will appreciate its extraordinary capacity to absorb liquids after cooking, without flaking, which means that several minutes’ resting time are required before serving.

RICE CARNAROLI is ideal for risottos and salads, great consistency with well-shelled grains.

Net weight: 1KG





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CASANOVA DI NERI – MONTALCINO - TOSKANA

OLIO EXTRAVERGINE DI OLIVA Extra Virgin Olive Oil

Varieties: olivastro, leccino and correggiolo.

Extra Virgin Olive Oil is made exclusively with olives grown on the estate, situated near the Cetine, Podernovo and Fiesole farms.

Picked by hand at the initial stage of ripeness by end of October.

Daily cold pressed and unfiltered to preserve its nutritional value



Tasting notes: It is characterized by its deep green color, magnificent fruit and artichoke bouquet with slightly spicy and fresh flavors.
Very pronounced pungent (peppery) finish.

Serving Suggestions: Use as a dipping oil, in dressings and as a finishing oil over meats, pastas, and any dishes that need a splash of flavor
Either just simply over the bread.





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