PINOT GRIGIO

Situated in Manzano, 120m above sea level with a microclimate located between the Alps and Adriatic Sea. The area makes classic indigenous white wines from the 'Colli Orientali del Friuli' area. Hand picked, gently pressed, cold settled and fermented in stainless steel tanks at controlled low temperatures using an aromatic yeast strain. The wine is then left to rest for three months in stainless steel tanks. The wine does a little skin contact during fermentation which gives the wine a subtle onion reflection in the glass.

A golden yellow wine with a delicate, yet strikingly dry taste, pleasingly bitter, full and well balanced, distinctly astringent with vinous aroma. Perfect if enjoyed with antipastos, also excellent with fish it will compliment soups as well as stewed meats

Winemaker - Dr. Vincenzo Vernocchi



Fine Wines For Modern Times



This fresh and classic Rosé is made from 100% Nero D'Avola grape and situated inland southwestern vineyards of Sicily. The grapes are de-stemmed and delicately crushed, chilled to 10°C and left to macerate on their skins for approximately 8 hours, giving the must a delicate pink hue. Placed in stainless steel fermentation tanks and left to rest for 36 hours. Fermentation is carried out using selected yeasts at a controlled temperatures Intense blush pink colour. Aromas of rose water, dried flowers, citrus, with soft notes of salinity. Fresh taste of ripe red fruit, orange zest and a long mineral finish perfectly served on a balmy sunny evening.

Winemaker - Dr. Vincenzo Vernocchi



DELICATE DRIED FLOWERS RED FRUITS LONG MINERAL FINISH 12.5% ABV

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Our Sparkling Extra Dry is 100% Glera grape also known as Prosecco. It is a well-structured, elegant and aromatic with notes of green apple, pear and white peach. A crisp, refreshing acidity enhances the delicate fine beaded mousse. Made in a fresh 'drink now style'.



Fine Wines For Modern Times

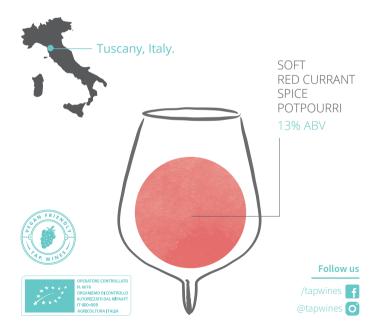
SPARKLING



Situated in San Miniato, 150m above sea level between the hills of Florence and Pisa. A sandy clay that has evolved from the Pliocene era of rich marine fossils as well as mineral fragments of pure chalk.

Hand picked, traditional long maceration and fermentation at a controlled temperature followed by a Malolactic fermentation in concrete tanks. Aged for 6 months in large seasoned Slovenian oak barrels followed by another 4-6 months in concrete tanks to rest until we fill the wines into our stainless kegs.

Winemaker - Dr. Vincenco Vernocchi





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