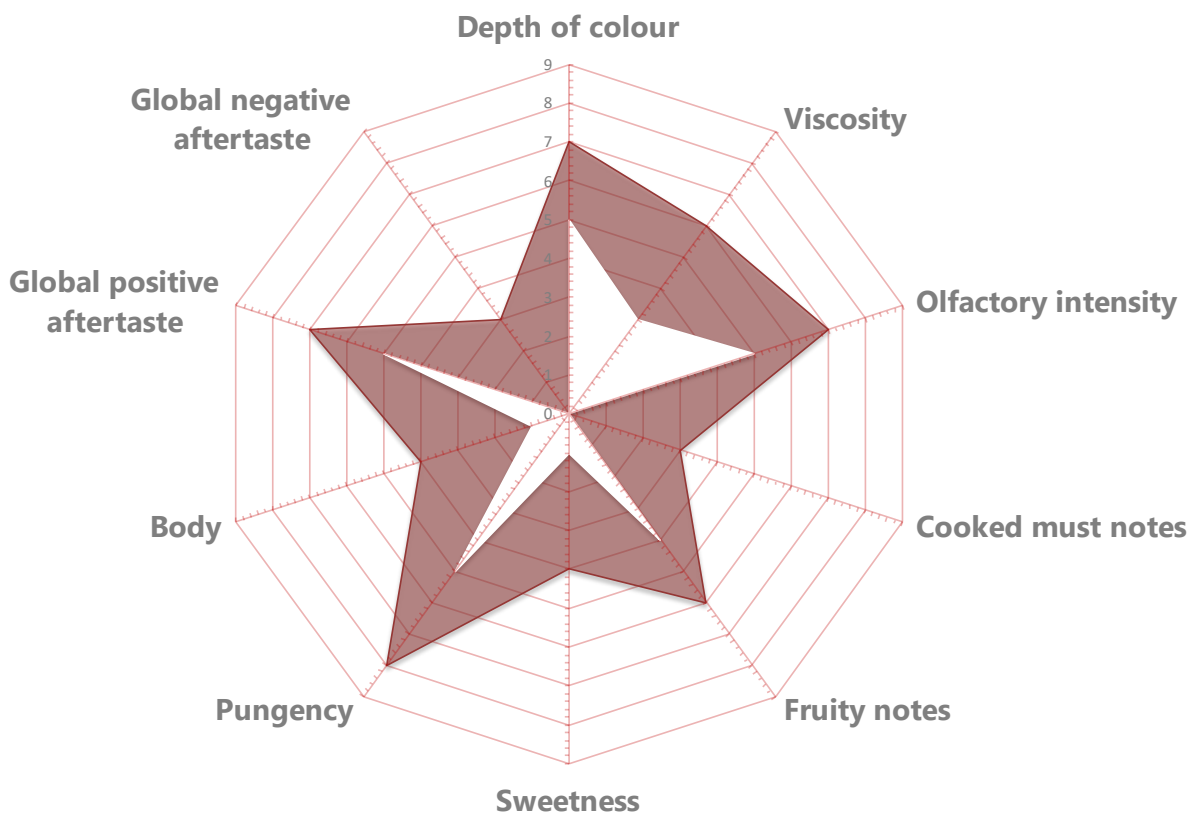




1 Seal

Main features: high tactile smoothness in relation to a liquid body, balance shifted towards the acidity at the taste level and towards the fruity at the aromatic level. **Ideal use:** condiment with a significant contribution of freshness and acidity accompanied by a light body and structure, perfect for vinaigrettes, marinades and sauces.

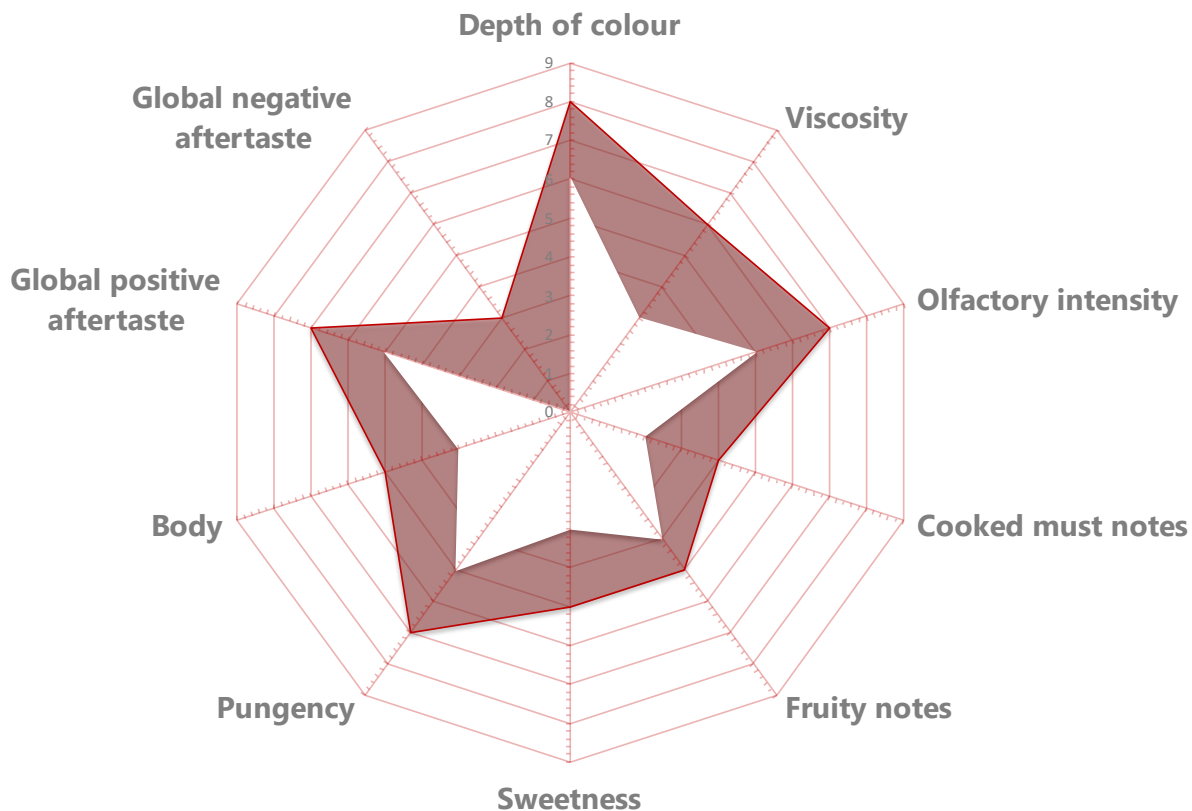


PERFUME AND AROMA		
Berries, Citrus fruits, Green apple		Plum jam, Cooked fruit, sweet spices, toasted
TASTE		
Fresh and pleasantly acetic		Sweet, complex and persistent
TACTILE SENSATION		
Decisive and pungent		Soft and velvety
CORPO		
Light and lively		Round and full



2 Seals

Main features: at the taste level it still stands out the fresh acidity, but with greater perception of the body and the sweet trend. Still quite pungent, at the aromatic level the fruity prevails but with the cooked must slightly more evident. **Ideal use:** excellent as a condiment but, in this case, with a more structured and less assertive back note.

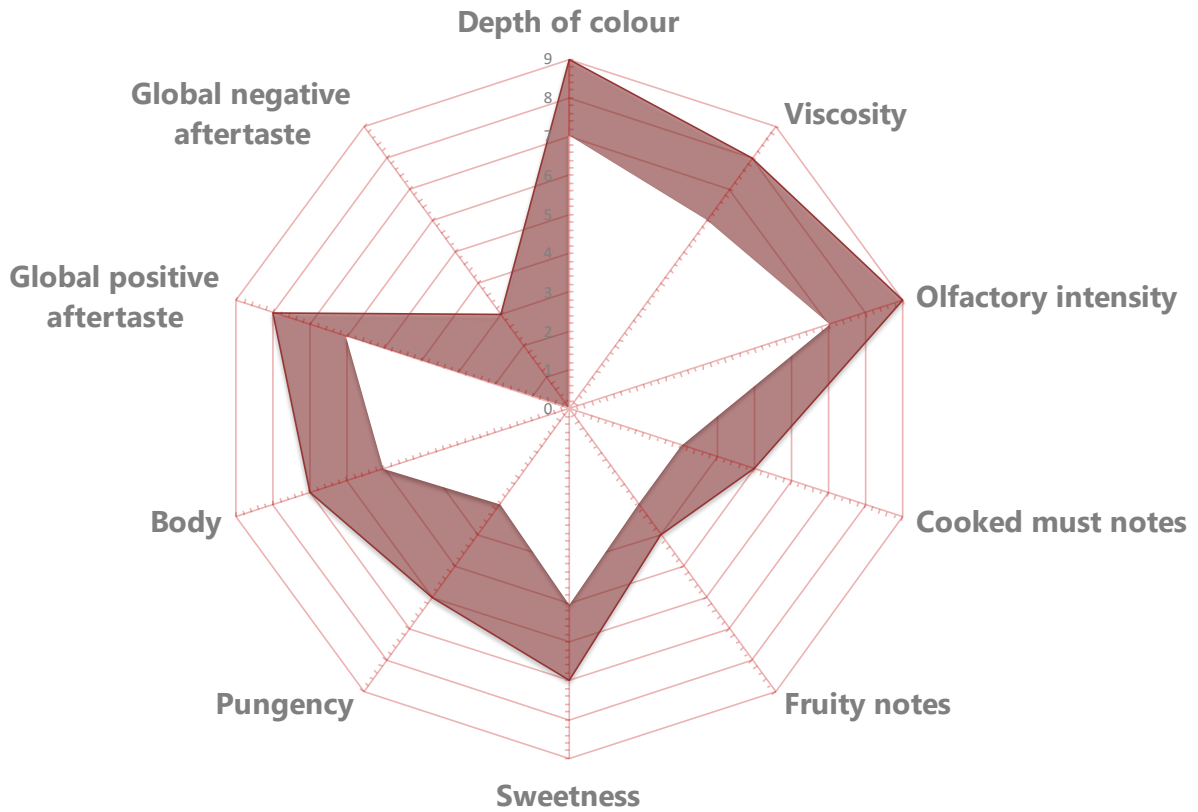


PERFUME AND AROMA		
Berries, Citrus fruits, Green apple		Plum jam, Cooked fruit, sweet spices, toasted
TASTE		
Fresh and pleasantly acetic		Sweet, complex and persistent
TACTILE SENSATION		
Decisive and pungent		Soft and velvety
BODY		
Light and lively		Round and full



3 Seals

Main features: the density begins to be observable to the eye with greater resistance to rotation in the tasting glass, and with olfactory and taste perception in balance between acid and sweet. Even at the aromatic level we do not have prevalence, you can perceive both fruity and cooked must. Already more complex product at the aromatic and structural level. **Ideal use:** to be used also in cooking to create richer sauces and a rounder profile for dressings and vinaigrettes.

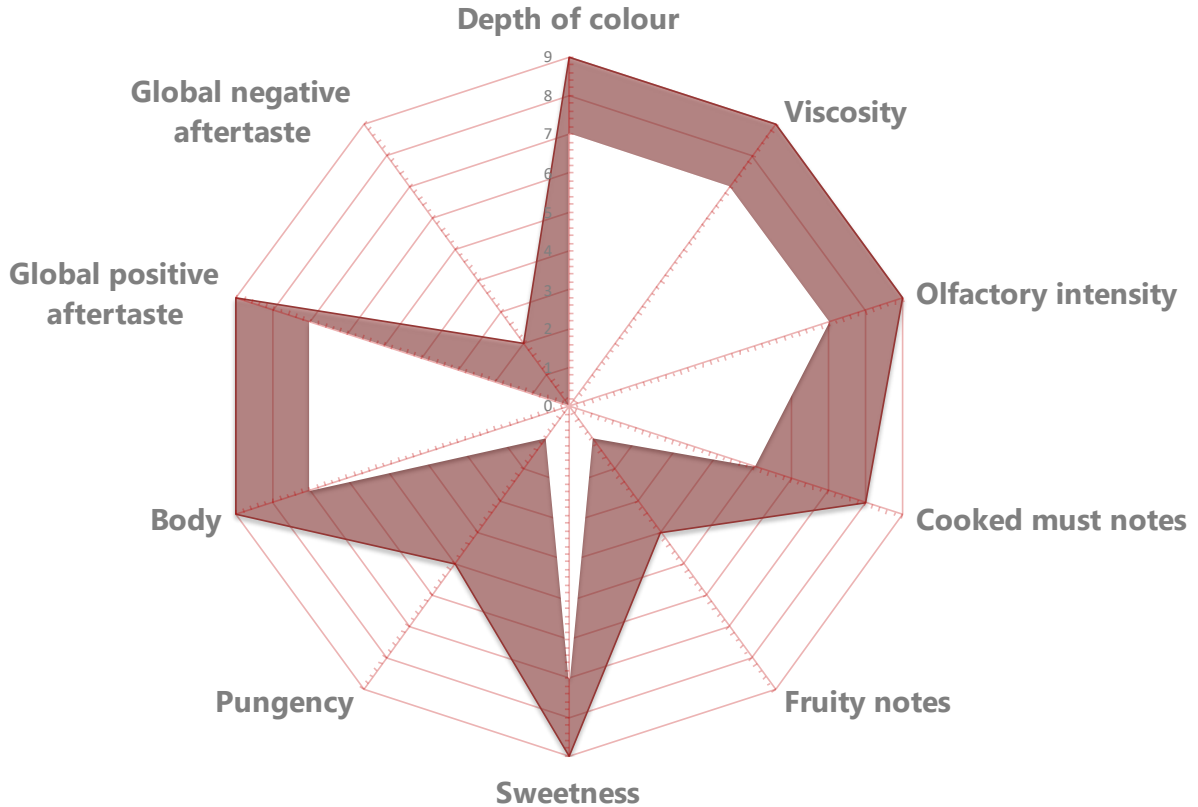


PERFUME AND AROMA		
Berries, Citrus fruits, Green apple		Plum jam, Cooked fruit, sweet spices, toasted
TASTE		
Fresh and pleasantly acetic		Sweet, complex and persistent
TACTILE SENSATION		
Decisive and pungent		Soft and velvety
BODY		
Light and lively		Round and full

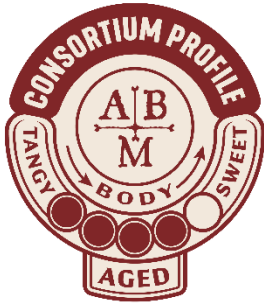


4 Seals

Main features: at the tactile level the density is more perceptible with the sweet prevailing over the acid which limits the pungency. While, at the aromatic level, it is the cooked must combined with the notes of spicy that triumphs over the fruity. Increasing complexity increases the option for usage. **Ideal uses:** in various ways to finish a dish, for example in seasoning risottos, fish, white or red meat but also on ice cream or strawberries.

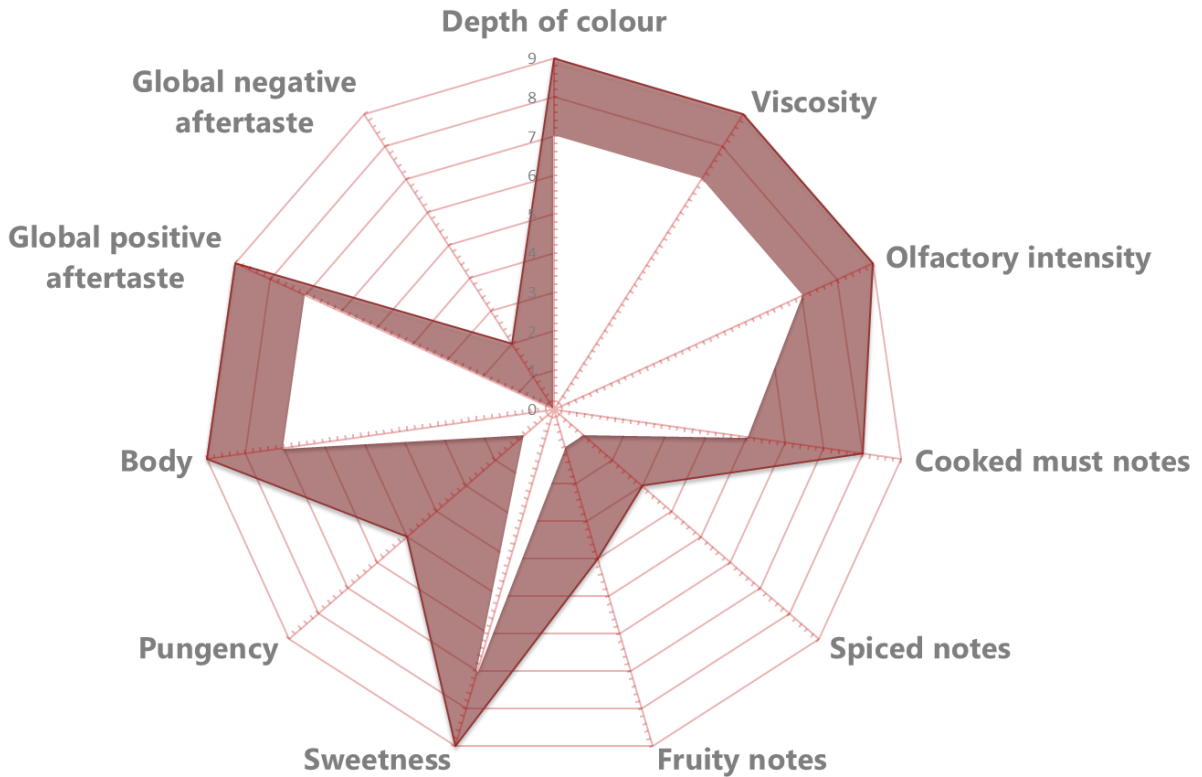


PERFUME AND AROMA		
Berries, Citrus fruits, Green apple		Plum jam, Cooked fruit, sweet spices, toasted
TASTE		
Fresh and pleasantly acetic		Sweet, complex and persistent
TACTILE SENSATION		
Decisive and pungent		Soft and velvety
BODY		
Light and lively		Round and full



4 Seals - AGED

Main features: at the tactile level the density is as consistent as the global feeling of sphericity; the taste is complex and balanced with the prevalence of sweet over the tangy and the pungency in the background. At the aromatic level, the direct and retro-olfactory sensation have sweet spiciness and a slight roasting together with hints of ripe fruit, jam of black fruits and cooked must. The range of possible uses widenes. **Ideal uses:** pumpkin or chestnut tortelloni, grilled beef fillet, pairing with omelettes or egg dishes.



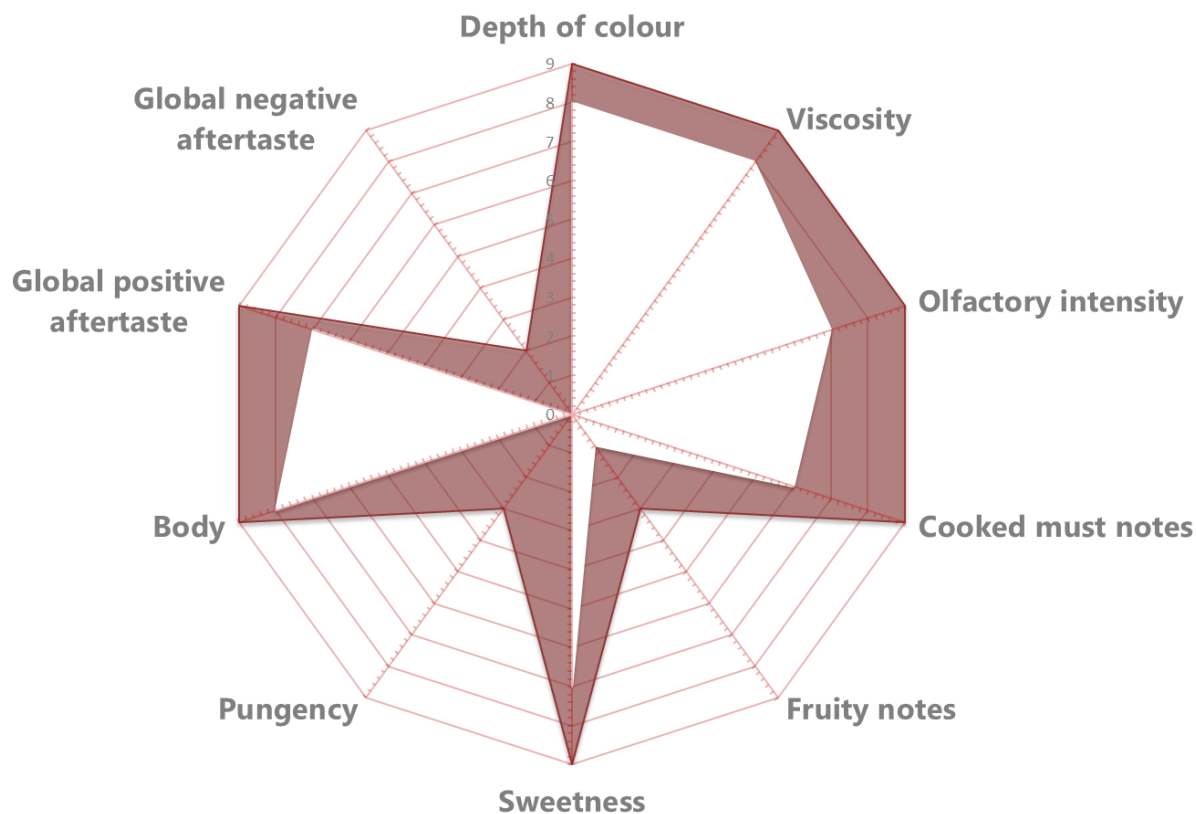
PERFUME AND AROMA		
Berries, Citrus fruits, Green apple		Plum jam, Cooked fruit, sweet spices, toasted
TASTE		
Fresh and pleasantly acetic		Sweet, complex and persistent
TACTILE SENSATION		
Decisive and pungent		Soft and velvety
BODY		
Light and lively		Round and full



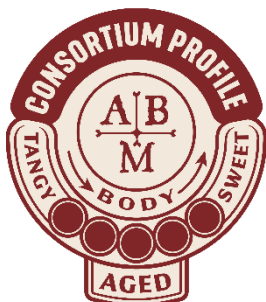
5 Seals

Main features: the density increases considerably until it reaches high levels and is manifested by the long persistence after rotation in the tasting glass. To the taste, it reveals a barely perceptible pungency, a remarkable sweetness that prevails over acidity, and an exceptionally round and full body. At the aromatic level we have a clear prevalence of spices and cooked must on fruity. The taste perceptions of the sweetness with the notably higher density, linked to an aromatic profile characterized by hints of toast and spices suggest

different types of combinations. **Ideal use:** pairing with aged and blue cheeses, cured meat, ice cream preferably cream, hazelnut or pistachio and with desserts based on egg or chocolate.



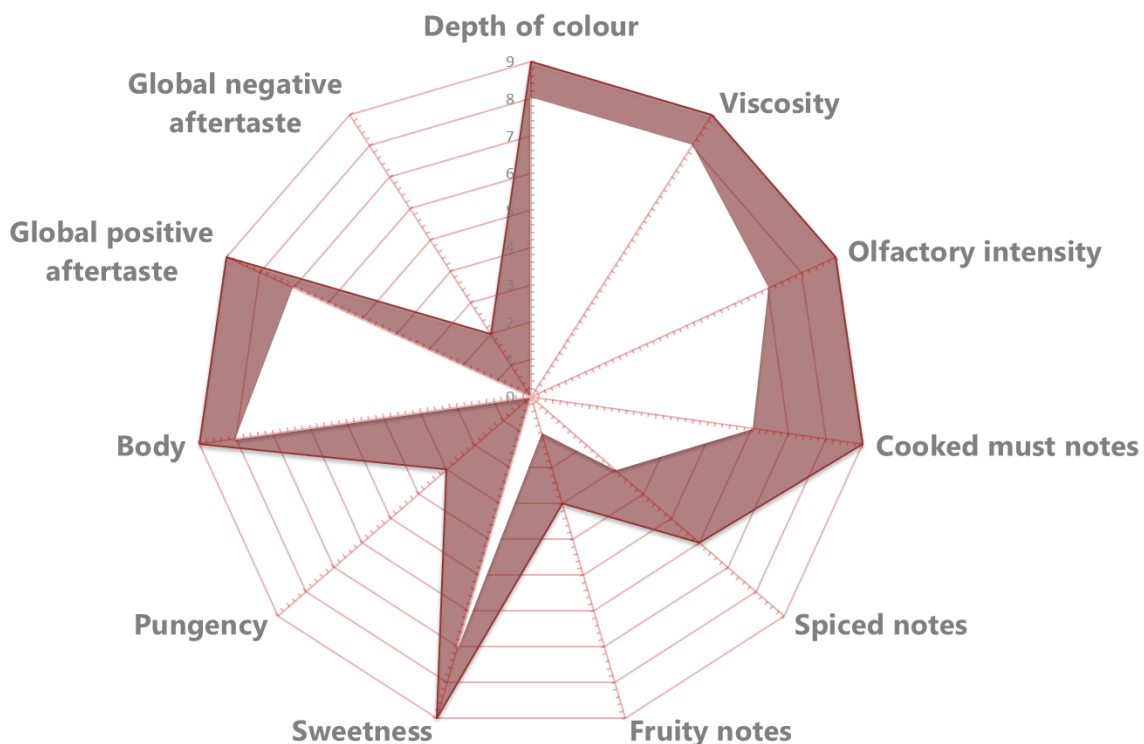
PERFUME AND AROMA		
Berries, Citrus fruits, Green apple		Plum jam, Cooked fruit, sweet spices, toasted
TASTE AND TASTE		
Fresh and pleasantly acetic		Sweet, complex and persistent
TACTILE SENSATION		
Decisive and pungent		Soft and velvety
Body		
Light and lively		Round and full



5 Seals - AGED

Main features: the density and weight of the product is further perceptible together with the feeling of softness and smoothness; great complexity and persistence and the balance moves towards softness and feeling of enveloping sweetness. The pungency has almost disappeared absorbed by the feeling of richness and tasteful fullness. At the olfactory level and aromas of mouth the focus is on the roasting, the hints of chocolate and coffee, hints of aromatic woods and sweet spices, leaving in the background the fruity of dark fruit jams, figs and the typical hint of cooked must.

Ideal use: this complexity, enriched and changed in tone from the years of aging in barriques, offers a meditation product that can also be enjoyed as such or as a digestive, or to enrich gourmet daily desserts.



PERFUME AND AROMA		
Berries, Citrus fruits, Green apple		Plum jam, Cooked fruit, sweet spices, toasted
TASTE AND TASTE		
Fresh and pleasantly acetic		Sweet, complex and persistent
TACTILE SENSATION		
Decisive and pungent		Soft and velvety
Body		
Light and lively		Round and full