# Prestige WINES

### March 2025

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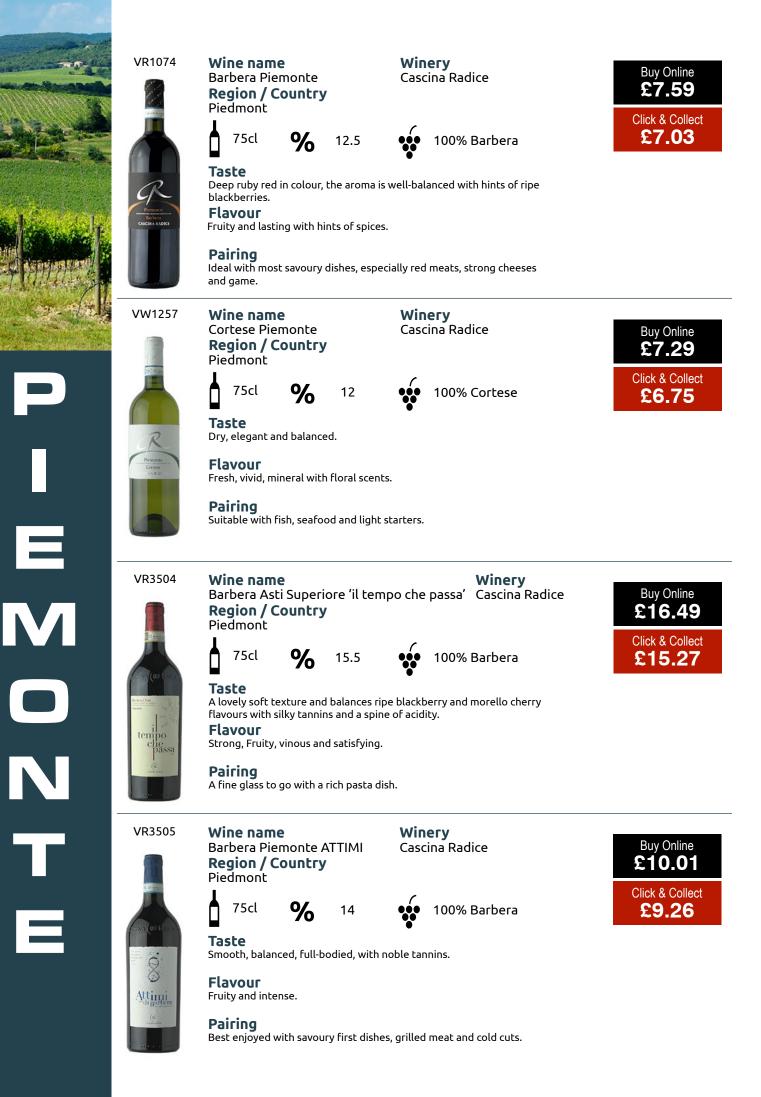
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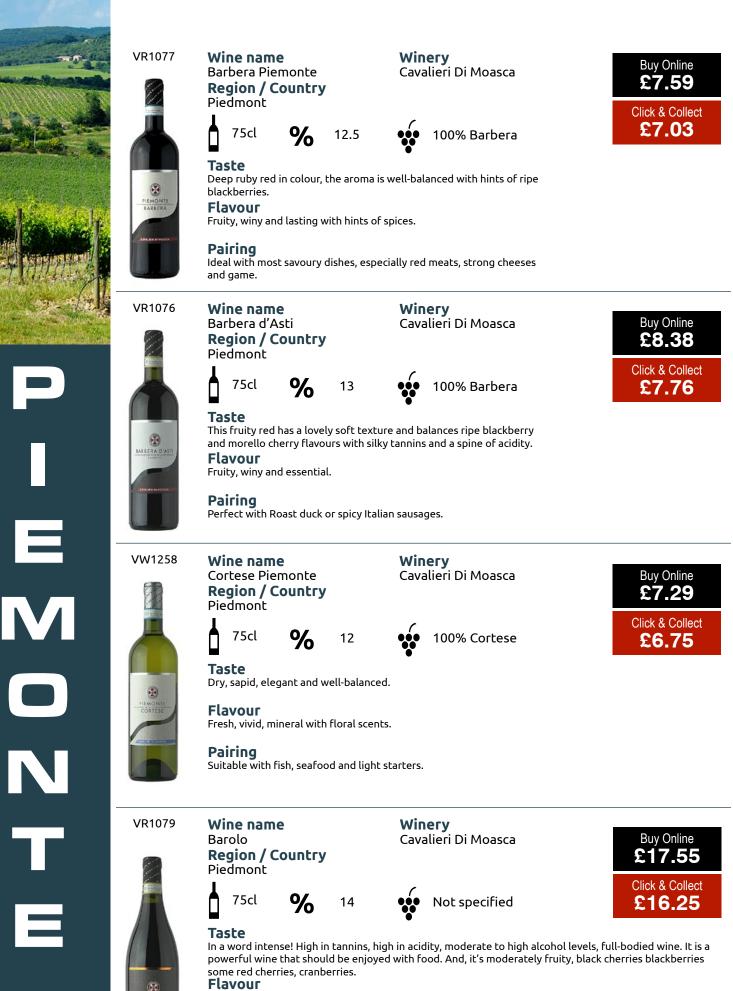
1 A N E G Q 



### Теггоіг

Originally a French term, the word is used to describe the specific and unique characteristics of an area or region. It is derived from "terre", which means "land", but this is just one small part of the overall idea. The area where the grapes for a particular wine are grown is defined by the soils, microclimates, topography and farming and cultivation methods. These unique conditions and characteristics have a profound impact on the wine produced, so much so it is said the land itself can be tasted.

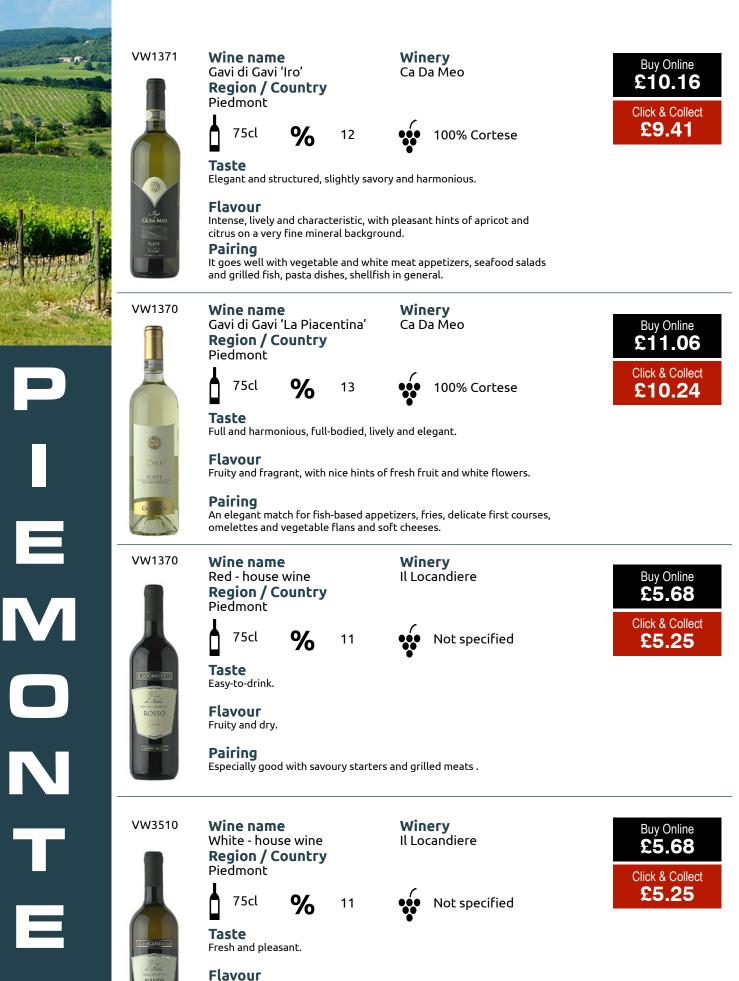




Full-flavored wine with considerable intensity. However, that intensity typically doesn't come from dense, ripe fruit flavors but more from its earthy acidity and tannins that bolster its aromatic fruit.

#### Pairing

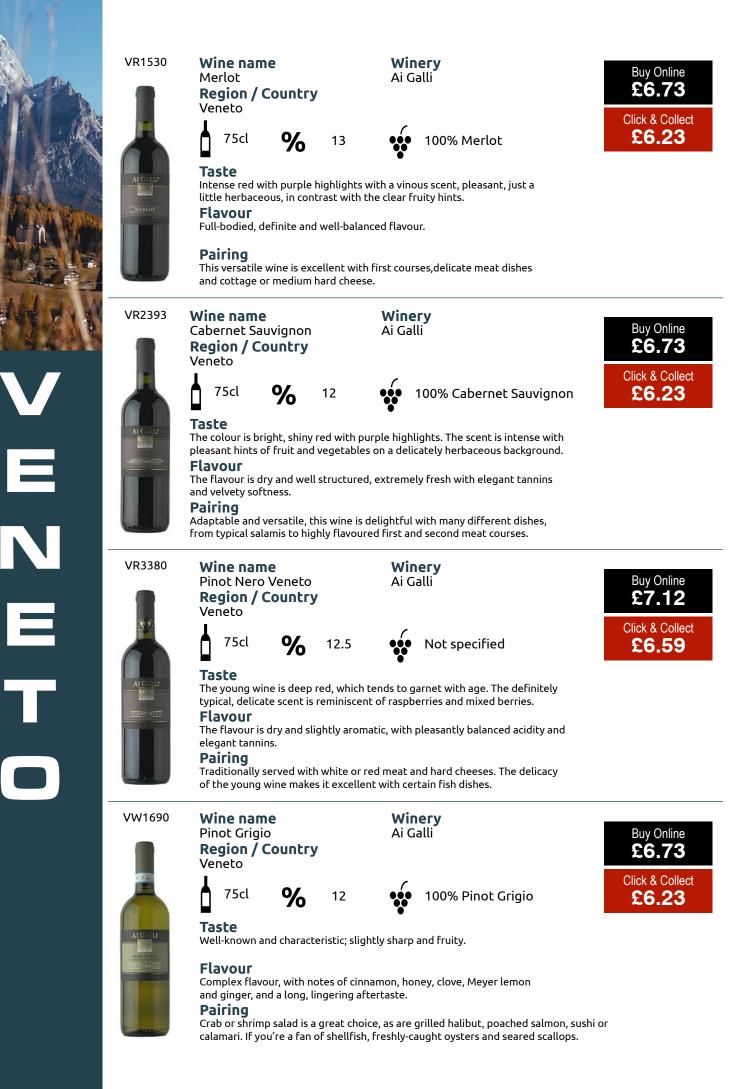
Consider dishes with braised or roasted dark meats and rich sauces. One should also keep in mind that Barolo's high acidity helps it pair beautifully with richer,

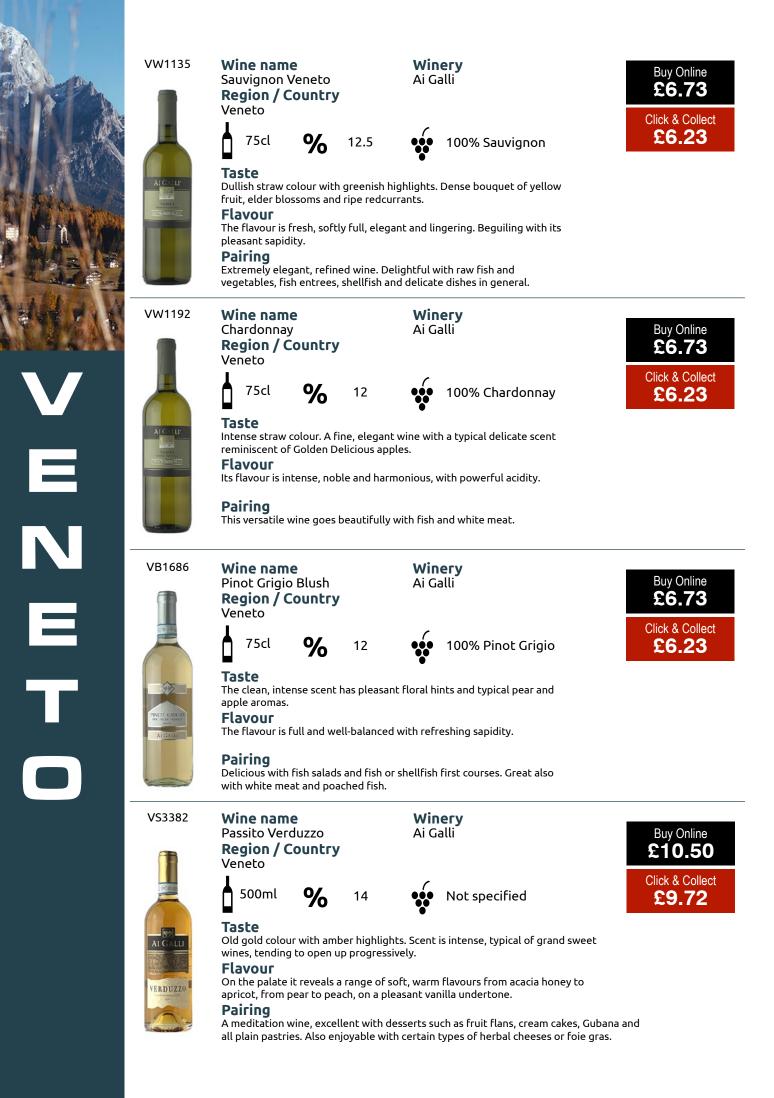


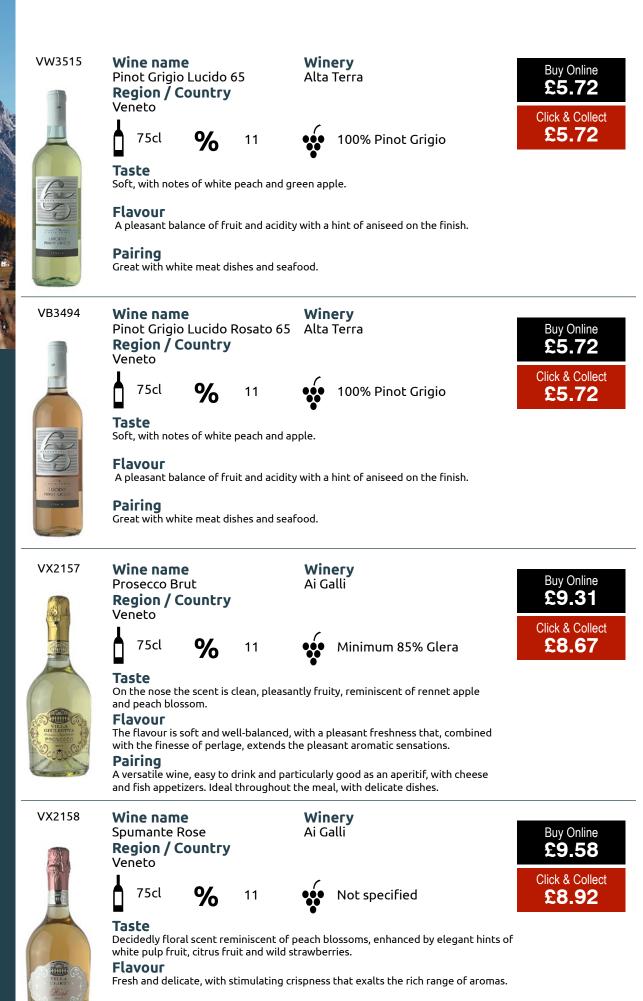
Flavour Fruity and dry.

**Pairing** Especially good with fish and seafood dishes.





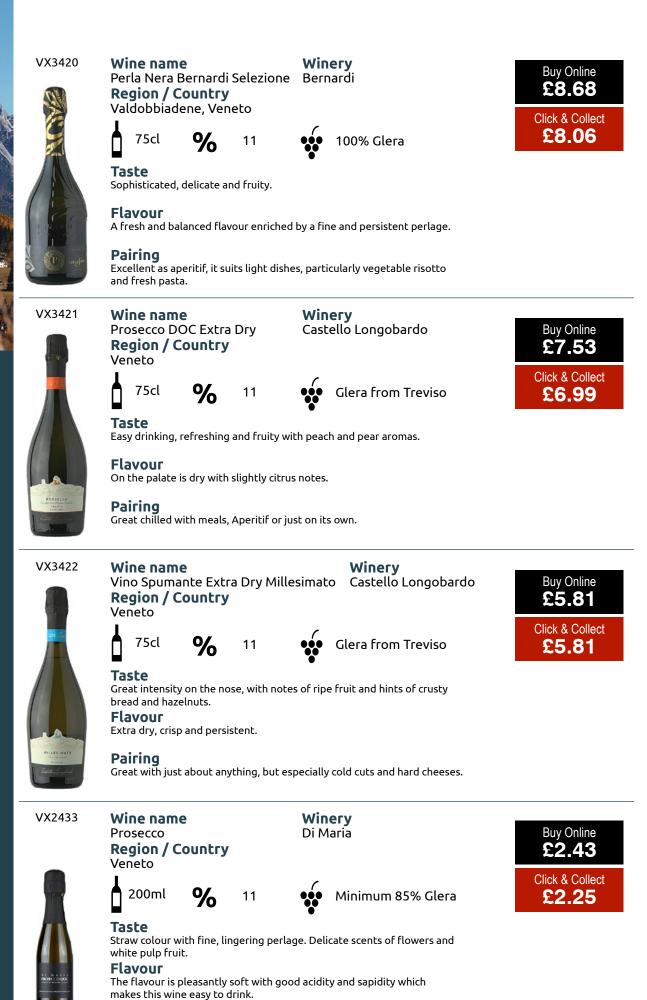




#### Pairing

L

Very versatile wine, particularly good as an aperitif. Excellent with vegetable risottos and roast or grilled white meat. Delicious with fish, especially seafood and shellfish.

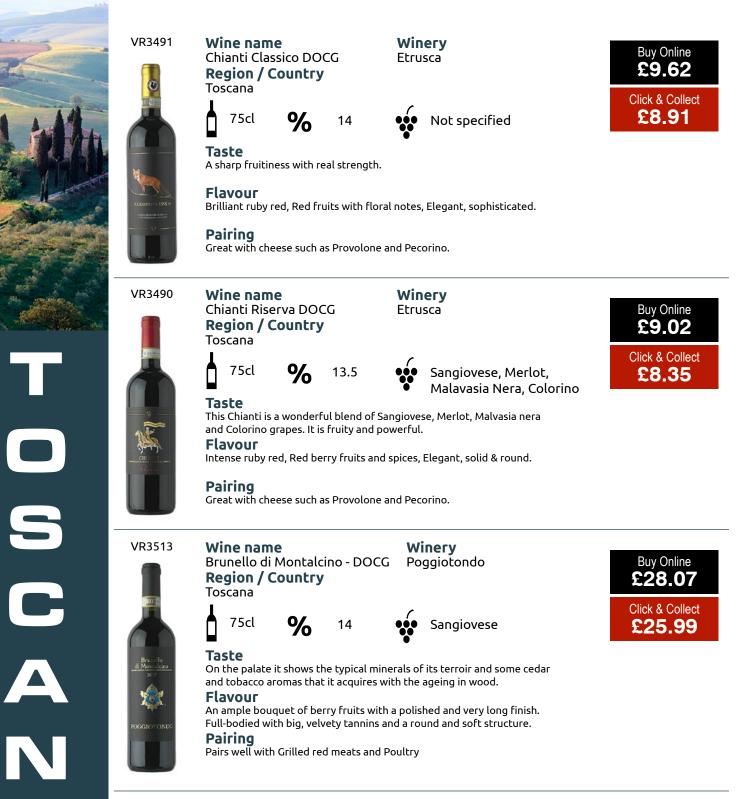


### Pairing

A versatile wine, easy to drink and particularly good as an aperitif, with entrees and appetizers in general, and with cheese and fat-free processed meat.

V E N E T O





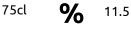
Pairs well with Grilled red meats and Poultry







Wine name Sangiovese Rubicone **Region / Country** Emilia Romagna





Winery

Terre Cevico





Taste The palate is beautifully balanced with fine tannins which combine well with the red fruit. Flavour

Surprises with its fruitiness combined with a pleasant long finish.

Pairing

Taste

Flavour

Pairing

Beef, veal,pork, game (deer, venison), rich fish (salmon, tuna etc.).

11

Surprises with its aromatic fruitiness and long finish.

Anti Pasti, light dishes and fish- based recipes

The palate is crisp and fruity showing hints of apple and almond.

VW3513

VR35565



VW2032

Trebbiano Rubicone **Region / Country** Emilia Romagna



100% Trebbiano

Winery

Terre Cevico







Wine name Verdicchio Castelli di Jesi **Region / Country** 

%

Winery Piersanti





### Taste

Marche

75cl

Flavors of pears, a bit of green herbs, with a touch of almond in the finish.

#### Flavour

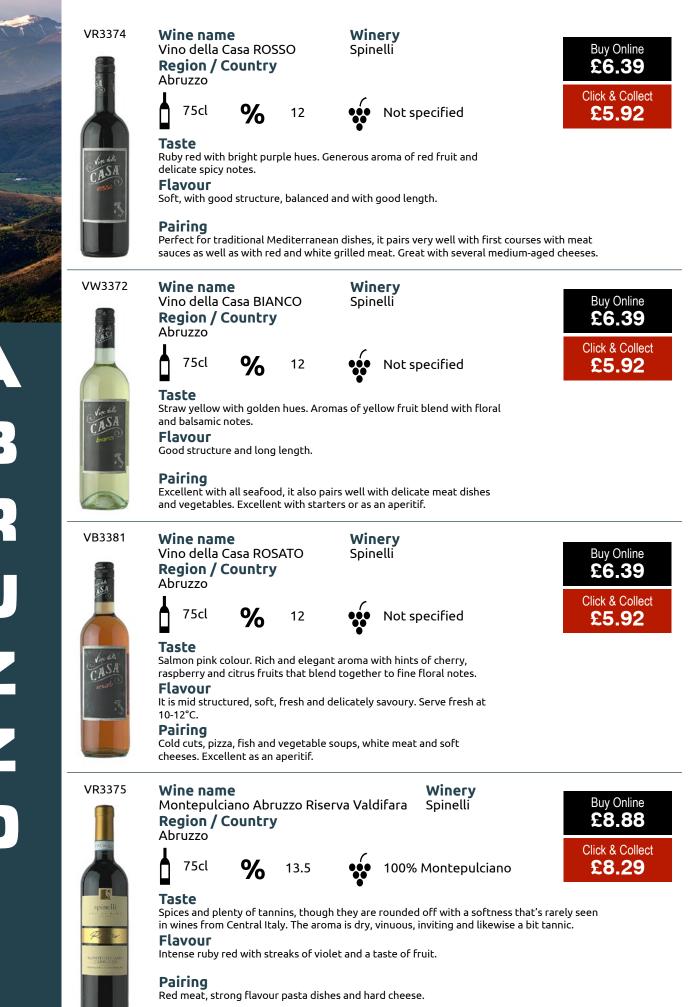
Clean, medium intensity flowers and herbs in front, fruit is well behind. White flowers, fresh garden herbs and a little tomato leaf (a touch green), underripe pears a bit of lemon.

Pairing Chicken Skewers with Fruity Cashew Quinoa make a delicious and healthy combination.

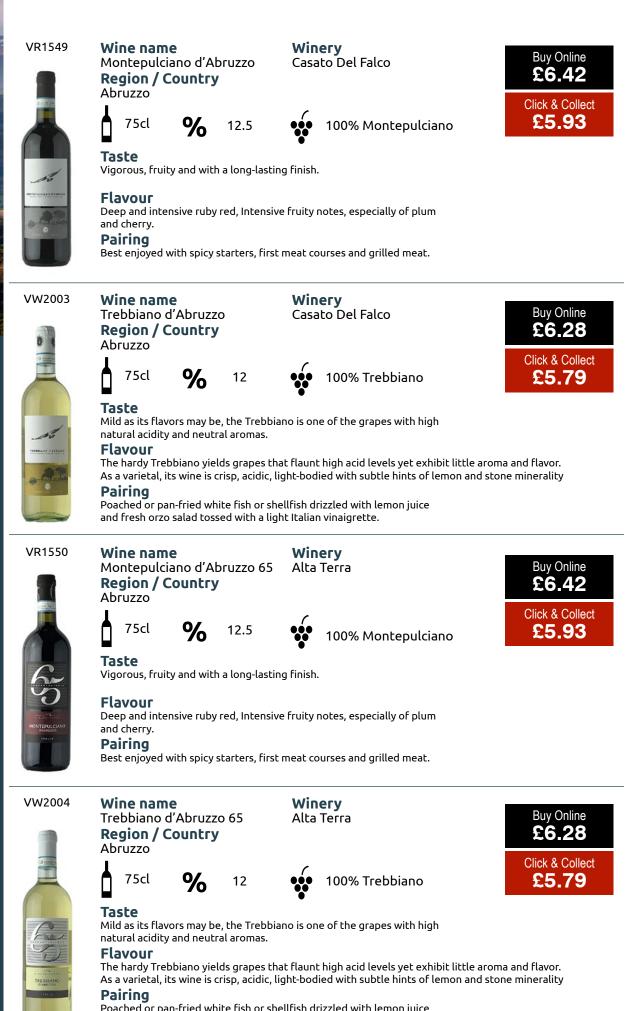
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Wine name





**A B R U Z Z O** 



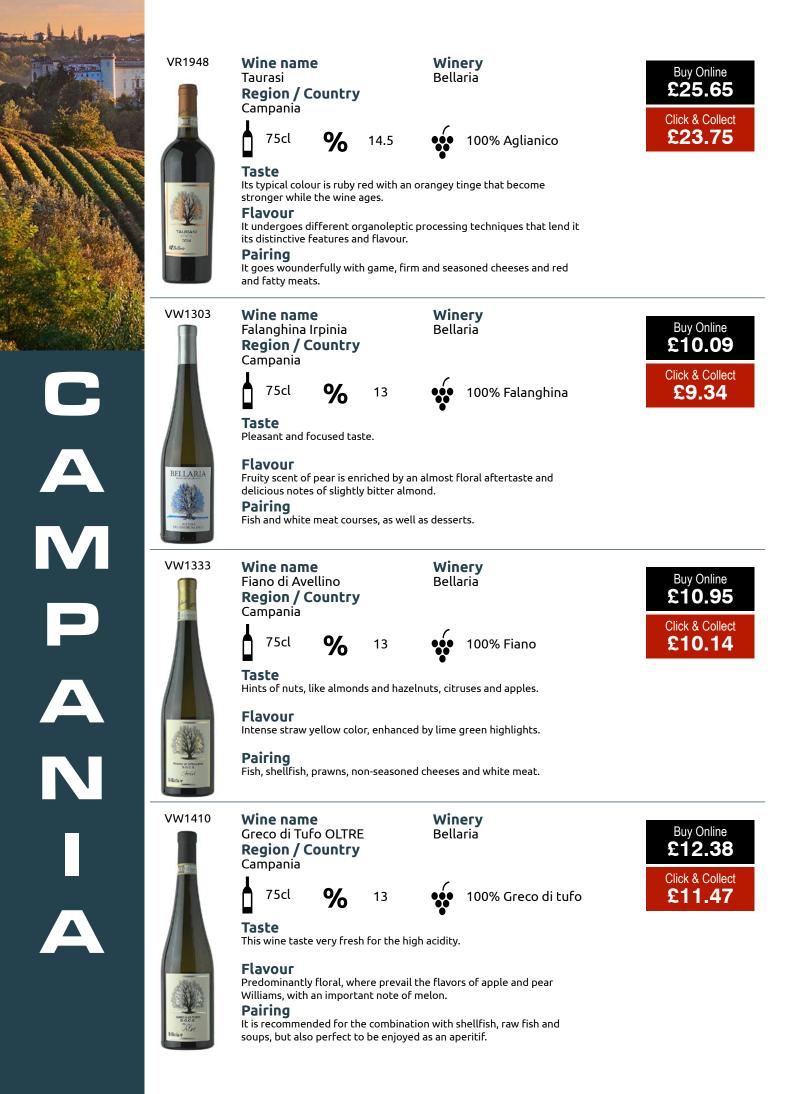
Poached or pan-fried white fish or shellfish drizzled with lemon juice and fresh orzo salad tossed with a light Italian vinaigrette.

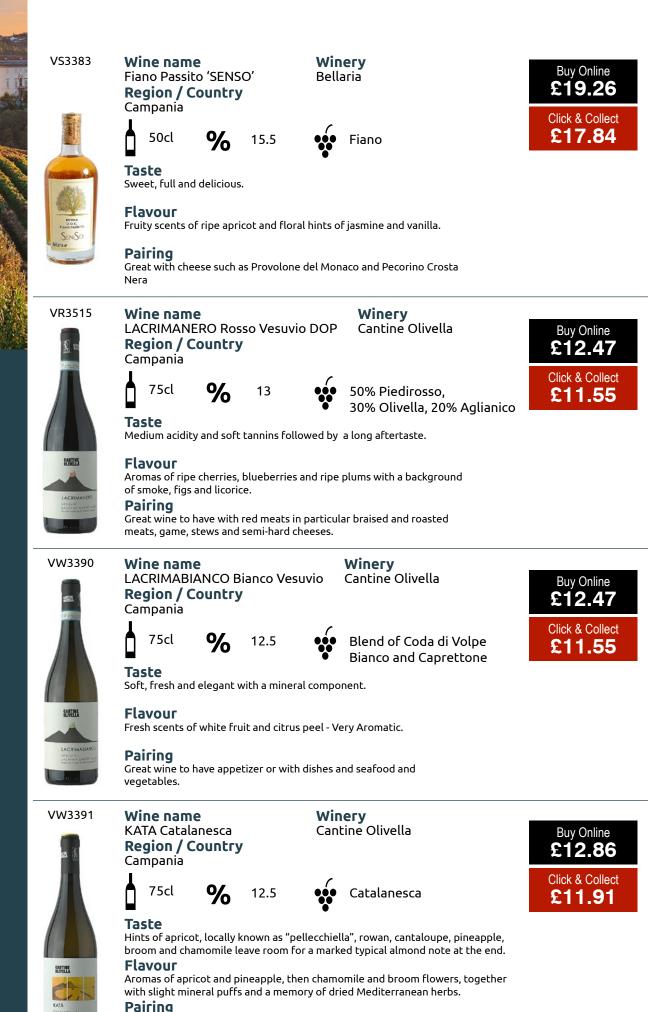
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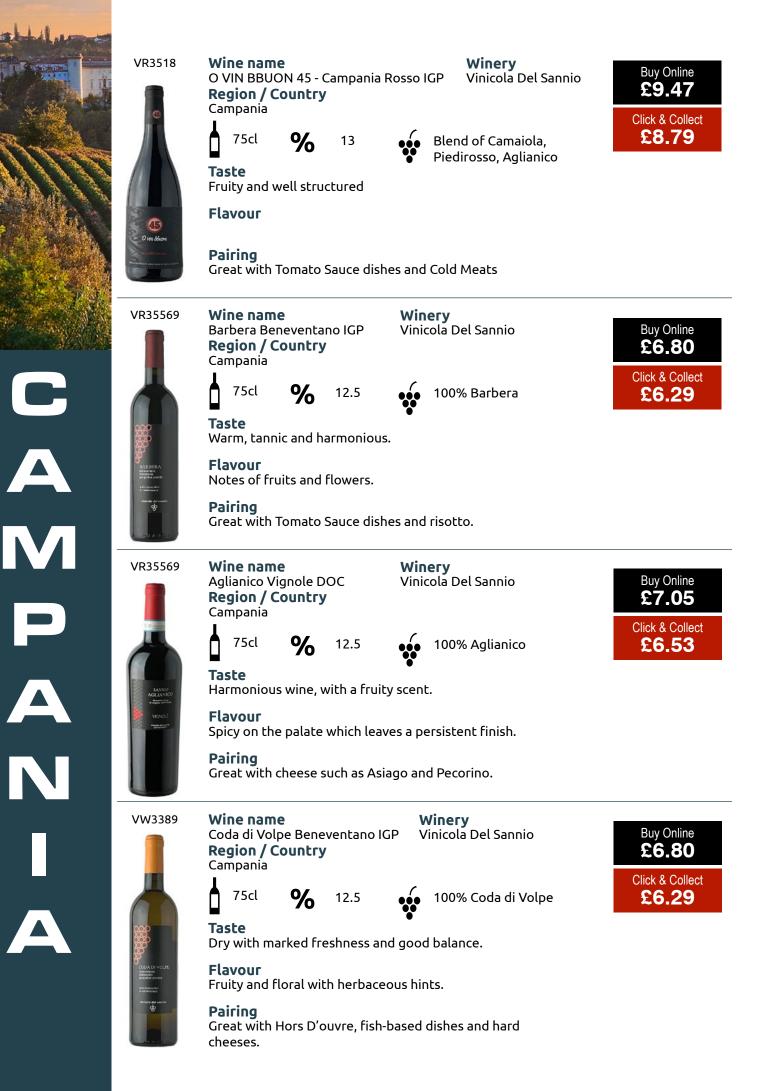




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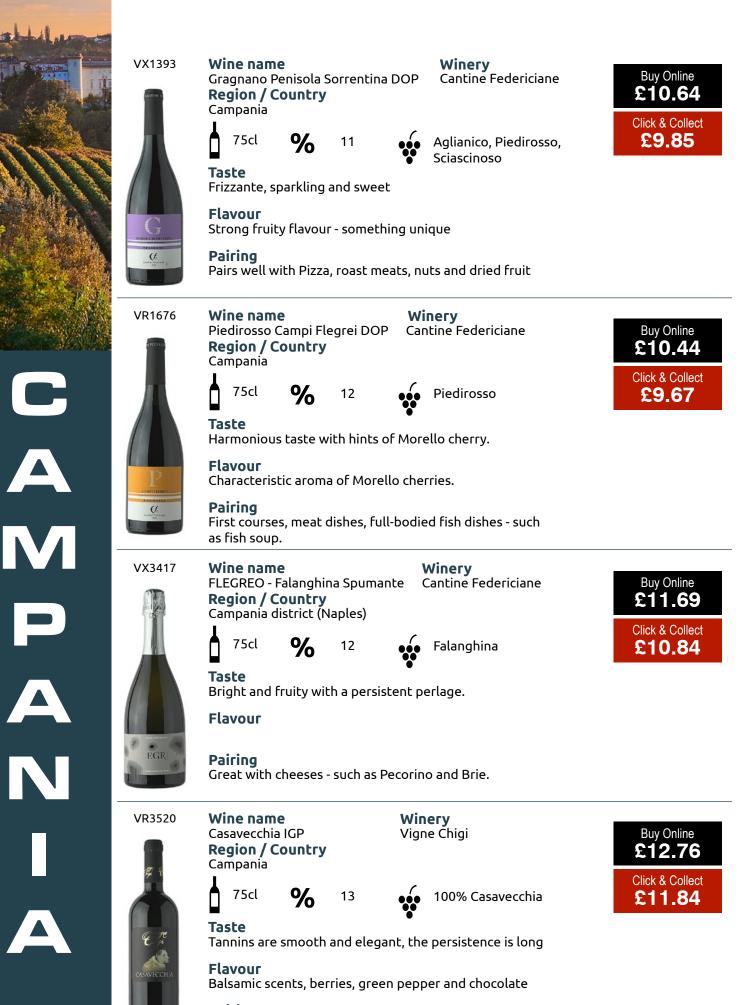
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Pairs well with light appetizers, aged cheeses, fish and vegetable soups, pastas with light sauces as well as grilled seafood.

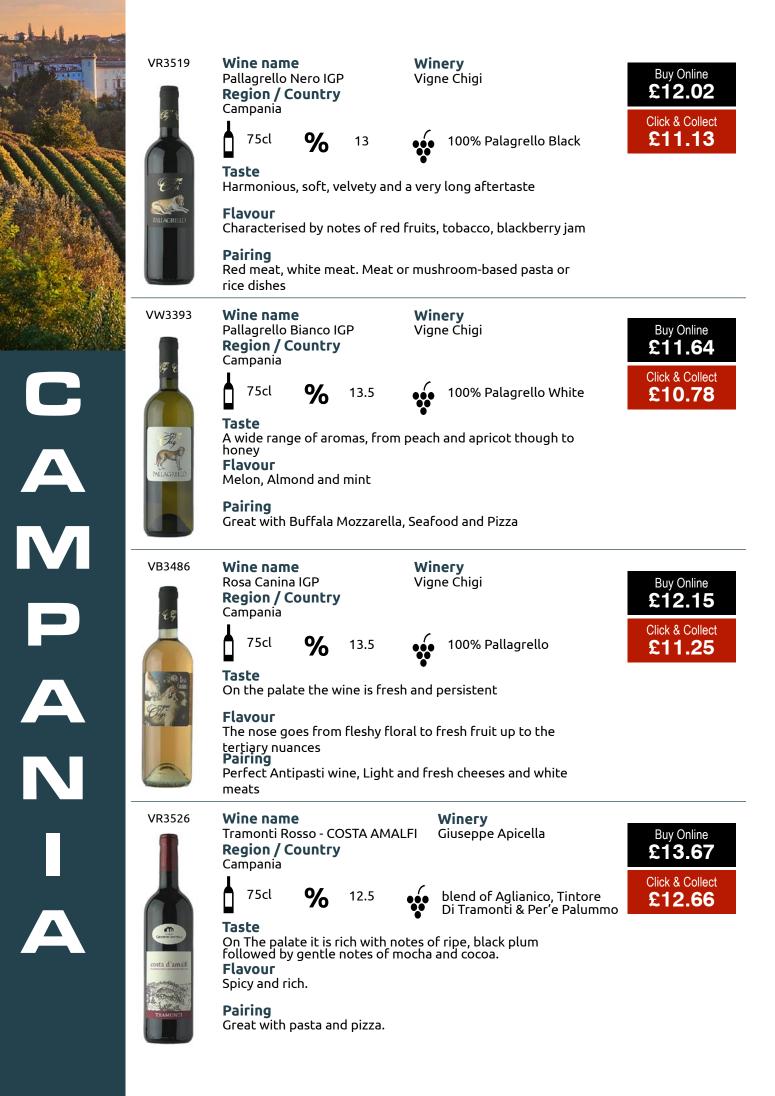


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Α



**Pairing** Great with beef and pork (not stews) and aged Cheeses



Wine name Winery Tramonti Bianco - COSTA AMALFI Giuseppe Apicella

Great with cheese such as Provolone del Monaco and Pecorino Crosta

**Region / Country** Campania

Taste

Flavour

Pairing

Wine name

Nera.

VW3392

VR1729



Primitivo di Manduria Pacato

Floral aromas, Mineral Taste.

Fresh, Delicate, Floral.

Winery

Colli Al Vento

Blend of Falanghina and Biancolella

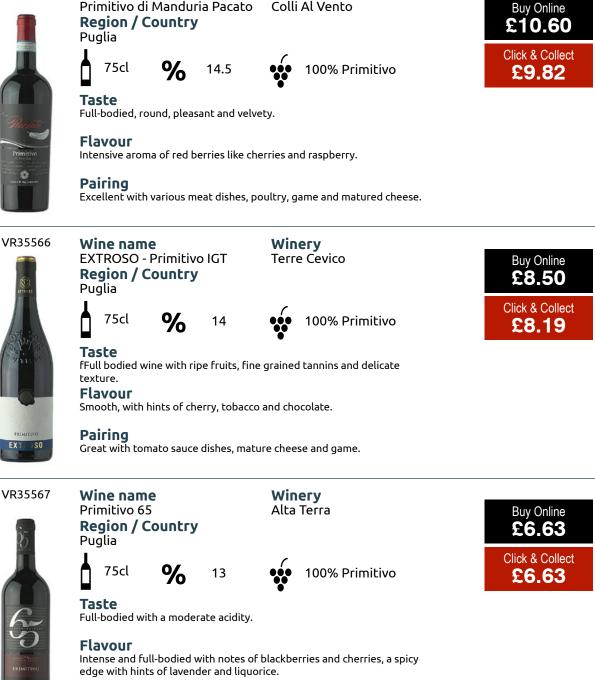


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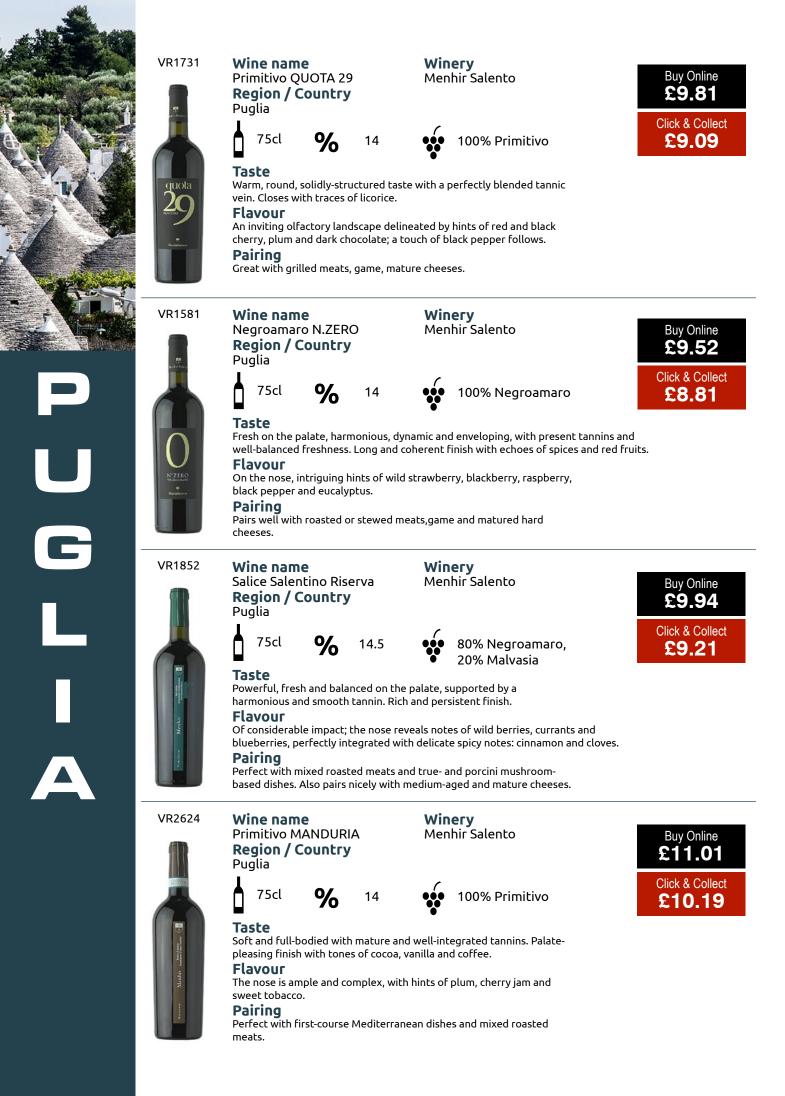
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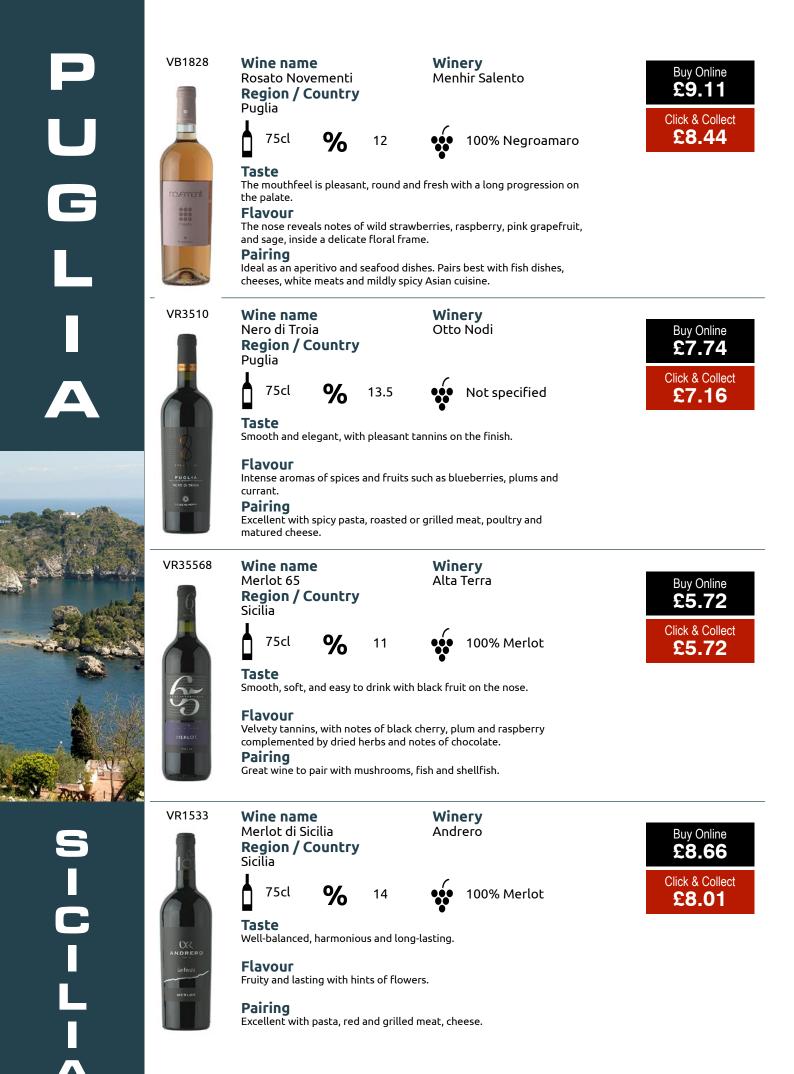


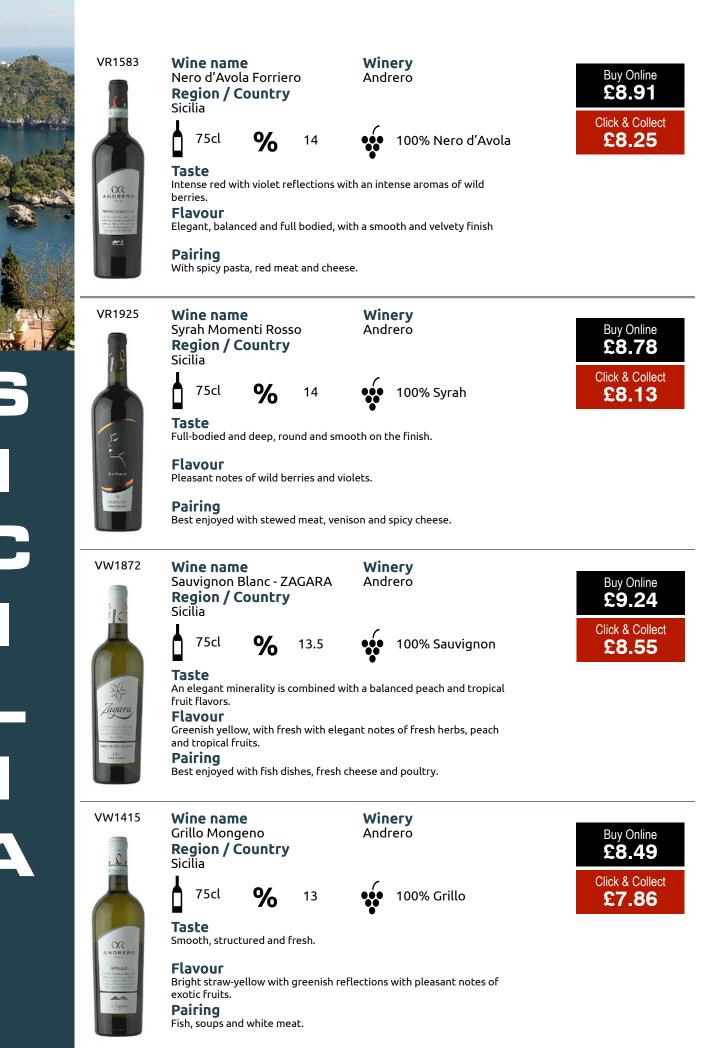
#### Pairing

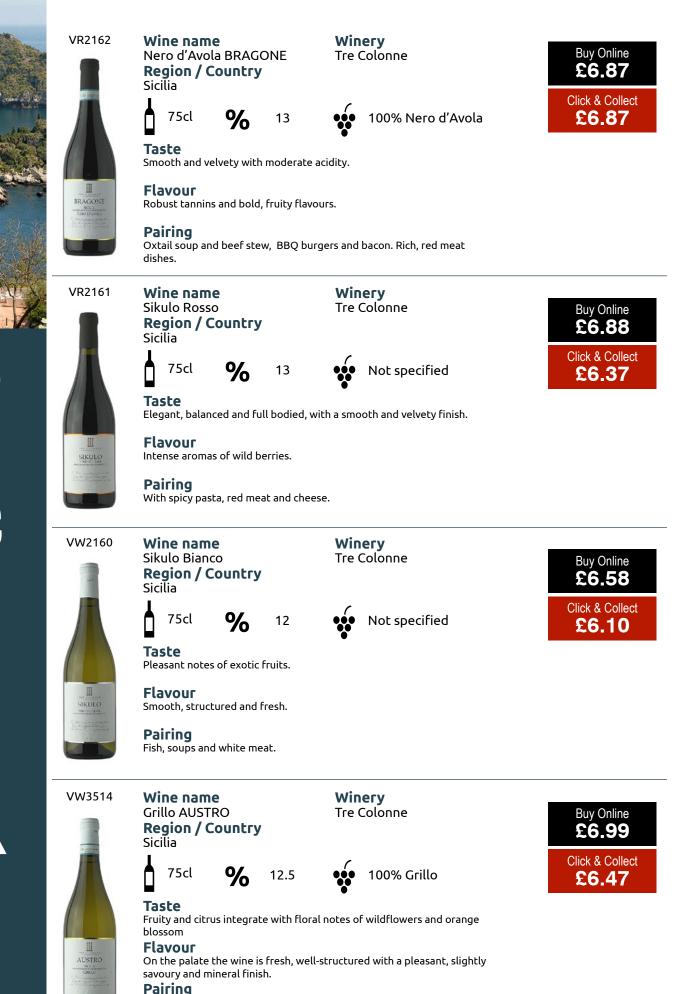
Ideal for meat-based dishes, either roasted or stewed. Also pairs well with vegetables, porcini mushrooms and firm, aged cheeses.





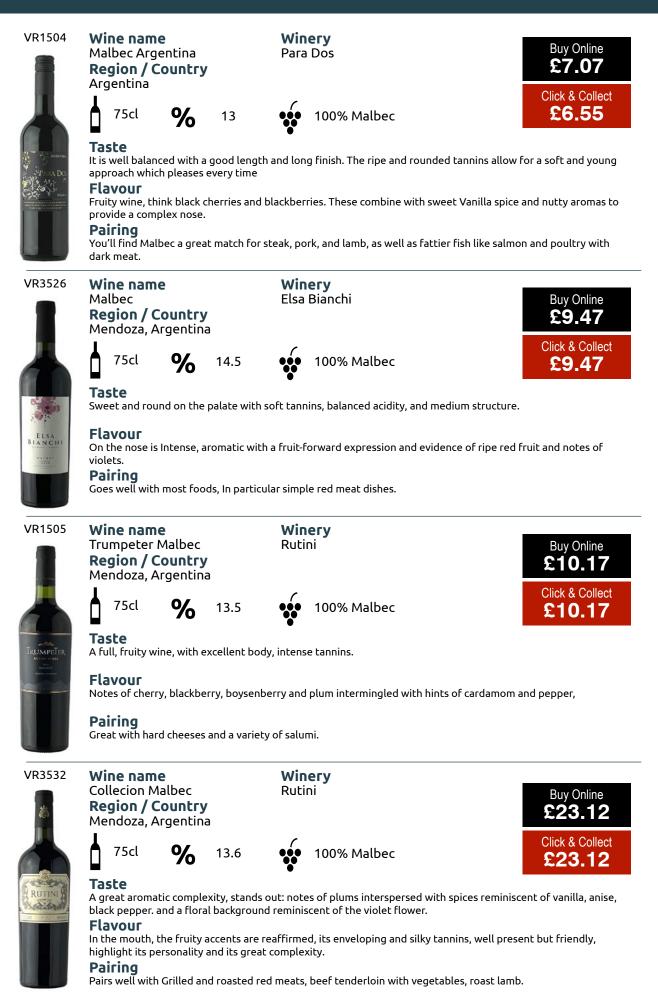




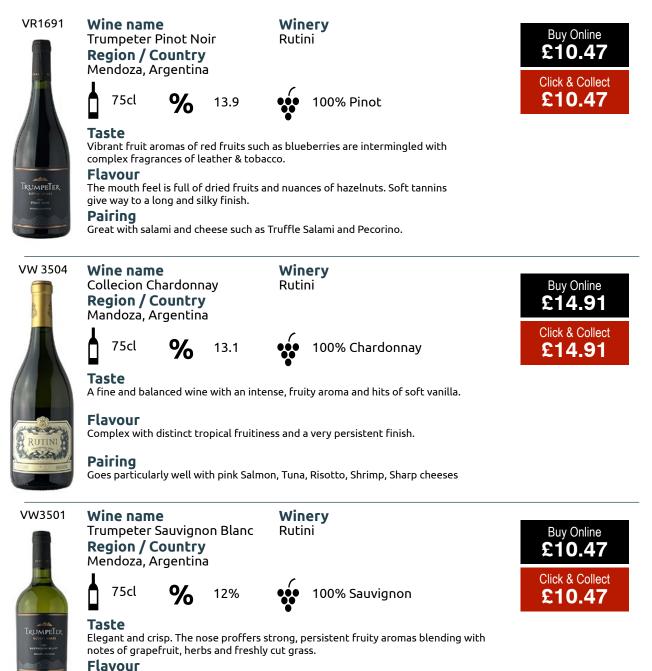


Great wine to pair with mushrooms, fish and shellfish.

# ARGENTINA



### ARGENTINA

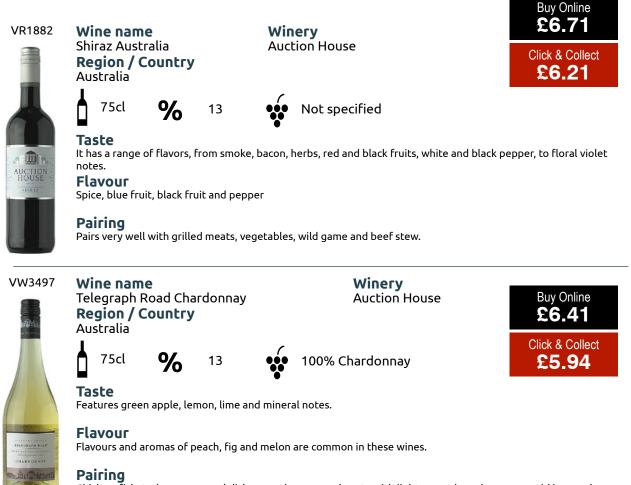


Smooth and fruity with citrus character, and refreshing acidity.

#### Pairing

Pairs well with Green salad, asparagus, shellfish, Goats Cheese.

# AUSTRALIA



Chicken, Fish, turkey, some veal dishes, mushrooms and pasta with light cream-based sauces would be good.

# CALIFORNIA

Pacific Heights



Wine name Zinfandel Blush Region / Country California

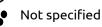


Taste

**%** 10.5



Winery





. . . . . . . . . . . .

To the taste you may recognise strawberry ice cream which later lead to berry fruits with an off dry finish.

### Flavour

Nice balance of sweetness and fruit flavours.

**Pairing** Goats cheese and beetroot salad.







### FRANCE



# NEW ZEALAND

Winery

Marlborough



VW1868

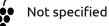
**Wine name** Sauvignon Blanc Aotearoa **Region / Country** New Zealand



Taste

cl **%** 







An elegant minerality is combined with a balanced peach and tropical fruit flavors.

#### Flavour

Big bold lively & generous with a touch of asparagus & gooseberry flavours.

#### Pairing

Extremely elegant, refined wine. Delightful with raw fish and vegetables, fish entrees, shellfish and delicate dishes in general.

# NEW ZEALAND



Wine name Sauvignon Blanc 'Pink' Region / Country New Zealand

**Winery** Marlborough

Not specified



**Taste** A light and slightly sweet wine.

%

13

Flavour Easy to drin

75cl

Easy to drink with notes of passion fruit, Guava and fresh strawberries.

Pairing

Great chilled on its own or with Seafood and Salads





Wine name Pinotage Region / Country South Africa





Hermitage and Pinot Noir





Taste It is a fruity medium bodied wine with characteristics of banana, in perfect harmony with oak and smooth



Fla A d nice

A deep, dark centered wine with sweet blackberry and smokiness aromas on the nose that follow through nicely to the palate. **Pairing** 

Winery

**Roos Estate** 

Delicious on its own or with light meals like club sandwiches or pasta.

VW1196



Wine name Chenin Blanc Region / Country South Africa

%

13

**Winery** Roos Estate





### Taste

75cl

Well balanced and elegant, but with weight and a powerful follow-through. Stylistically dry and lightly oaked.

### Flavour

Pale yellow in colour with a hint of green. On the nose, lemon and lime aromas are abundant. A clean, lively wine with nuances of nutmeg and cloves.

#### Pairing

This excellent wine will go well with shellfish, grilled tuna, grilled sardines, Thai green curry, lemon and herb roast chicken and vegetable stews.

# SPAIN



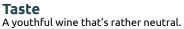
**Wine name** Viura White Rioja **Region / Country** Spain Winery Choza







80% Viura, 20% Malavasia



**Flavour** Citrus, grass, melon and hazelnut notes.

**Pairing** Great with Roasts, Green stews and Salads.



**Wine name** Crianza Rioja **Region / Country** Spain



Winery

Carrizal





**Taste** Rioja Crianza has a full body and silky texture.

%



#### Flavour Hints of per

75cl

Hints of peppery, red berry fruits and underpinnings of cinnamon.

#### Pairing

Pork and lamb dishes, Cured ham and medium hot dishes.

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