SAINTE MARGUERITE SYMPHONIE
DOMAINE SAINTE MARGUERITE EN PROVENCE

GRAPE VARIETY
60% Grenache, 40% Cinsault

PRODUCER
Forty-six years ago, Brigitte and Jean-Pierre Fayard acquired seven hectares of vines in the Cru Classé des Côtes-de-Provence. The classification recognises the quality of terroir and ability to produce wines of excellent reputation and is only held by 18 estates. Sainte Marguerite strives to deliver this quality continuously and sustainably.

VINEYARD
A blend of Grenache, Cinsault and Rolle, the fruit for Symphonie comes partly from Sainte Marguerite's estate vineyards and partly from selected plots of partner winegrowers, with whom Enzo and Olivier Fayard work closely.

WINERY
Following pneumatic pressing, the grapes were macerated on their skins at a cool temperature before temperature-controlled fermentation took place. The wine was aged in stainless steel vats on its fine lees. Fining and filtration took place before bottling.

TASTING NOTE
Delicate and expressive, with bright citrus, white peach and herbaceous aromas. The finish is lightly spiced and refreshing.



PRODUCT CODE	464700-23	ABV	13%	CONTAINS SULPHITES	Yes
VINTAGE	2023	RS	0.1 g/l	SUITABLE FOR VEGANS	Yes
COLOUR/STYLE	Rosé	TA	2.58 g/l (H2SO4)	SUITABLE FOR VEGETARIANS	Yes
COUNTRY	France	CLOSURE	Synthetic cork	ORGANIC	Yes
		BOTTLE SIZE	75cl		
		BOTTLES PER CASE	5		
		EAN	3332383212754		

PROSECCO ROSÉ, SERENA 1881

SERENA WINES 1881

GRAPE VARIETY
85% Glera, 15% Pinot Noir

PRODUCER
Vinicola Serena has over 140 years of experience in wine production, and is now under the management of the fifth generation, Luca and Giorgio Serena, though the family's significance in the region extends back way further. In 1390, the Serena family was noted as a member of the Venetian aristocracy, and later went on to become an important figure in the glass-making business. To celebrate the wine company's 140th anniversary, a competition was launched for the students of the Venetian Fine Arts Academy to design a bottle for Serena 1881. The chosen bottle features the foundation year of 1881 and a spiral composed of five lines, symbolising the importance of history in joining the five generations together.

VINEYARD
The grapes for the Serena 1881 Prosecco come from vines grown on the Sylvoz training system, planted on a mix of limestone, marlstone, clay and sandstone soils. The vineyards are sheltered from inclement weather by the Alps, and the Sirocco winds from the Adriatic Sea bring in cooling winds to temper warm summer temperatures and provide the rainfall required throughout the growing season.

WINERY
After the completion of primary fermentation in temperature-controlled stainless steel tanks, the wine was filtered and cooled before transfer to pressurised tanks with yeast and a liqueur de expedition. Following second fermentation in the tank the wine was filtered and chilled again, before being bottled under pressure.

TASTING NOTE
Delicate pink in colour, with aromas of summer berries. The Serena 1881 Rose has a fine mousse, with flavours of strawberries and orchard fruits on the refreshing palate.

AWARDS
Falstaff Wine Guide - 90 pts



PRODUCT CODE	541142-22	ABV	11%
VINTAGE	2022	RS	8 g/l
COLOUR/STYLE	Rosé	TA	4.5 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Synthetic cork
REGION	Veneto	BOTTLE SIZE	75cl
SUBREGION	Veneto	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Prosecco	EAN	8010719015136

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

CALAFURIA SALENTO IGT
TORMARESCA

GRAPE VARIETY
100% Negroamaro

PRODUCER
Tormaresca is made up of two estates in different areas of Puglia: in the central, inland region of Castel del Monte, which is farmed organically, they have Aglianico, and in the Salento peninsula of the extreme south-east, Primitivo and Negroamaro. Cabernet, Fiano and Chardonnay are grown in both zones, giving the winemaker a broad palette from which to blend the very consistent entry-level wines. Antinori only invested here in 1998, yet in that time Tormaresca has become a flagship of Puglian production.

VINEYARD
These Negroamaro grapes were grown on the 500-hectare Masseria Maìme estate at San Pietro Vernotico, and harvested in the first week of September.

WINERY
After a manual selection, the grapes were gently destemmed and pressed. The must was settled at 10ºC and then fermented at 16ºC in stainless steel tanks. The finished wine rested briefly in tank before being bottled early to maximise freshness.

TASTING NOTE
Peach petal pink in colour, this wine shows intense yet delicate fragrances of pink grapefruit, peaches and violets. The flavor is fresh and balanced with savoury notes and excellent aromatic persistence.



PRODUCT CODE	550160-23	ABV	12%
VINTAGE	2023	RS	5 g/l
COLOUR/STYLE	Rosé	TA	5.58 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Diam
REGION	Puglia	BOTTLE SIZE	75cl
SUBREGION	Salento	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Salento Igt		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGETARIANS	Yes

NINA ZINFANDEL BLUSH 2022
BOTTER

GRAPE VARIETY
85% Zinfandel, 15% Other varieties

PRODUCER
The Nina range of wines are produced by a family company with over 90 years of history, whose focus on delivering quality and value has always been a central pillar of their business.

VINEYARD
The grapes come from vineyards in Puglia's Salento region.

WINERY
The must is left on the skins for about twelve hours at a controlled temperature to give the wine its characteristic pale rosé colour. After gentle pressing the must is left to ferment at between 18-20°C in stainless steel vats.

TASTING NOTE
Inviting aromas of redcurrants and orange zest, followed by a creamy medium-dry palate showing a nice balance of sweetness and fruit flavours.



PRODUCT CODE	552000-22	ABV	12%
VINTAGE	2022	RS	25 g/l
COLOUR/STYLE	Rosé	TA	5.7 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Screw top
REGION	Puglia	BOTTLE SIZE	75cl
SUBREGION	Puglia	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Puglia IGT	EAN	8008863072198

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes

TERRE DEL NOCE PINOT GRIGIO ROSE
MEZZACORONA

GRAPE VARIETY
100% Pinot Grigio

PRODUCER
Fresh, appealing varietal wines from the Dolomite foothills around Arco, north of Lake Garda. The vines are grown and the wines made by Mezzacorona, which explains the superb quality-price ratio.

VINEYARD
Situated at least 200 metres above sea level and with a mild climate, the vineyards of the lower Adige valley are well suited to the production of crisp, medium-bodied wines. The grapes were harvested by hand.

WINERY
The grapes were fully destemmed and then gently crushed, before being cooled and undergoing several hours' cold maceration at around 6°C. Following this, alcoholic fermentation was carried out in tank at 15- 18°C and when complete the wine then spent a short period ageing on its lees.

TASTING NOTE
Mezzacorona's high-altitude vineyards have here produced a superior example of Pinot Grigio Rosé. Jam-packed with the ripe strawberries and raspberry fruit you would expect from this variety, but with far more intensity and structure than the norm. The finish is long, lingering and clean, with a fine acidity.



PRODUCT CODE	553100-23	ABV	12%
VINTAGE	2023	RS	4.4 g/l
COLOUR/STYLE	Rosé	TA	5.4 g/l (Tartaric)
COUNTRY	Italy	CLOSURE	Screw top
REGION	Trentino-Alto Adige	BOTTLE SIZE	75cl
SUBREGION	Trentino	BOTTLES PER CASE	6
APPELLATION/CLASSIFICATION	Vigneti Delle Dolomiti IGT		

CONTAINS SULPHITES	Yes
SUITABLE FOR VEGANS	Yes
SUITABLE FOR VEGETARIANS	Yes