



BIAGIO CRU

AND ESTATE WINES

BIAGIO

- Produced by the Castellani Vineyard.
- Includes the category leaders from Italy.
- Available in 750ml



BIAGIO

- The Castellani family have been respected Tuscan winemakers and merchants since 1903.
- Castellani is now the single largest producer of Chianti wines.
- Castellani has recently invested over \$10 million in purchases and improvements to their estate vineyards and wineries.
- They currently export wine to 41 countries throughout Europe, Asia, North and South America.



CASTELLANI

fattorie e cantine in toscana



BIAGIO

The Biagio Line

- **Pinot Grigio**
- **Pinot Noir**
- **Chianti**
- **Chianti Riserva**
- **Toscana**



BIAGIO PINOT GRIGIO

- **Region:** Venezie.
- Light straw yellow. Crispy, fresh and fruity bouquet.
- Very elegant, and full of citrus. Lots of melon and grapefruit with some tropical fruits as well.
- These grapes are crushed and processed at low temperatures. Clarification at controlled temperature (14/15° C). The clean product is filtered and fermented at 16-18°C. When fermentation is perfect the wine is stored underground at constant low temperature tanks before bottling.
- **Food Matches:** Ideal with grilled chicken, fish course or salads.



BIAGIO PINOT NOIR

- **Region:** Veneto.
- Intense ruby color. Delicate with fruity aromas and a layer of complexity given by the prolonged skin maceration.
- A wine with excellent structure and a hint of cherry.
- A vine variety of French origin. It is one of the most prized and most difficult red grape vine species in the world, yet it found ideal growing conditions in the northern region of Italy.
- **Food Matches:** Ideal with white and red meats, roasts or cheeses.



BIAGIO CHIANTI DOCG

- **Region:** Tuscany
- 80 % Sangiovese 10% Canaiolo 10% Ciliegiolo
- Vivacious ruby red colour tending to garnet with ageing. Intense and characteristic bouquet, fruity with a violet fragrance and a slight hint of cherry.
- Dry, balanced and lightly tannic which hints of plum strawberry and cherry.
- Selected Chianti vineyards with sandy, clayey soil. Uses old traditional vinification methods with maceration of the skin in a cement tank and aged 8 months in an oak cask.
- **Food Matches:** Ideal with spicy pasta dishes, roasts, grilled steaks and veal.



BIAGIO CHIANTI RISERVA

- **Region:** Tuscany.
- **24 Months Oak Cask Aged.**
- Bright ruby red colour. Intense and characteristic bouquet, fruity with a violet fragrance.
- Dry and harmonious with notes of dark chocolate and black cherries.
- Completely mature grapes are crushed almost immediately and afterwards poured into large inox tanks for fermentation. The wine is then filtered and stored at constant temperature in Slovenian oak casks for a minimum period of 12 months. It completes its refinement in dark bottles for a minimum period of 3 months.
- **Food Matches:** Ideal with grilled meats and pasta dishes with rich tomato sauce.



BIAGIO TOSCANA

- **Region:** Tuscany.
- **Wine Spectator: 88 Points**
- Intense ruby red colour. Intense perfume of oak and fruit.
- Characteristic flavor of red berries and plums with persistent oak finish.
- 85 % Sangiovese, 15% Cavernet Sauvignon
- This “Supertuscan” is made following the old traditional vinification method: completely mature grapes are harvested from vineyards and crushed almost immediately. Afterwards the grapes are poured in large inox tanks for fermentation. This wine is then aged in oak for 12 months
- **Food Matches:** Ideal with roasts, chops and mature cheese.

Wine Spectator
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NEIRANO BAROLO

- **Grape: Nebbiolo Grape**
- **Wine Spectator: 92 Points**
- Red, with yellowish orange hints due to the aging process
- Dry, velvety and austere with a bouquet of faded rose and violet.
- Very delicious red fruits with a nice touch of oak on the palate from the 36 months it sees in large oak casks.
- **Food Matches:** Ideal with red meat, game, and pungent cheese.

Wine Spectator
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BIAGIO SPARKLING LINE

- The new Biagio Sparkling line is produced by the Neirano Winery in Piedmont.
- The line consists of a Moscato D' Asti, and a Prosecco
- All items are D.O.C. or D.O.C.G.



BIAGIO MOSCATO D' ASTI

- D.O.C.G. Classification.
- This delicious Moscato D' Asti is delicate with a yellow straw color.
- Has a sweet flavor with a pleasant acidulous finish
- **Food Matches:** Classic wine for desserts, fruit, small cakes and pastries.



BIAGIO PROSECCO D.O.C.

- **Region:** Veneto. D.O.C. Classification.
- Tiny creamy bubbles that give way to a lemony floral bouquet.
- The palate offers a touch of melon and peach and finishes with a long dry finish.
- **Food Matches:** Rich seafood like Lobster, Grouper, and Crab.

