

*The wine
gladdens the heart of
people !*



THE COMPANY

Maranello Wines is the result of the Barbieri family's tradition and passion for winemaking. Founded by Bruno Barbieri and based in Modena, the new company, Maranello Wines, now specializes in the production and sale of sparkling wines under the "Maranello" brand, as well as still wines under the "Cantina Del Duca" brand.

OUR MISSION AND VALUES

– PASSION

Inspired by the passion of its founder, Maranello Wines has been producing quality wines for many years and is proud to offer a range of some of the most successful Italian wines. Its goal is to allow wine lovers all over the world to enjoy a good glass of wine at an affordable price.

– QUALITY

Although quality is always our top priority, we also pay great attention to the choice of packaging, sales and distribution channels, and the partners with whom we collaborate globally.

– TERRITORY

We offer wines from the most famous Italian wine-growing regions. Maranello Wines was born and operates in the rich and fertile countryside of Emilia-Romagna, from which many celebrated Italian products originate, such as Parmigiano Reggiano cheese, tagliatelle and tortellini, balsamic vinegar, Lambrusco, etc.

– MARKET ORIENTATION

Maranello Wines carefully monitors the markets and responds with care to specific needs, adapting its product selection to each client, while remaining faithful to its origins and the Italian winemaking tradition.

– EXPERIENCE

We have experience in serving both Off-Trade and On-Trade channels in Italy and in various other countries.

OUR OFFER

Grape cultivation in Italy is fragmented and spread across thousands of small vineyards. By collaborating with selected producer cooperatives, Maranello Wines distributes a wide range of Italian wines from different geographic areas.



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LAMBRUSCO Emilia
Red



LAMBRUSCO Emilia Red

TYPE OF WINE: Semi-sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes from the geographical area known as Emilia, between the provinces of Modena, Reggio Emilia, Bologna, Parma and Piacenza.

WINEMAKING PROCESS: "Red vinification with maceration on the skins to extract color and tannins. Second fermentation in pressurized stainless-steel tanks (Charmat Method), where natural carbon dioxide develops while enhancing the wine's aromatic and fruity notes. The process takes place at controlled temperatures, always below 18-19°C, to preserve the grapes' flavors and fragrances.

GRAPE VARIETES: Lambrusco varieties Marani, Maestri, Salamino and other permitted varieties for a minimum of 85%, with the remainder from other varieties allowed by the disciplinare.

ALCOHOL CONTENT: 8% Vol - **DOSAGE:** Semi-sweet

COLOR: Brilliant red.

BOUQUET: Fruity, with floral notes and red-fruit notes.

TASTE: Fresh, smooth and rounded, with good balance between sweetness and the grapes' characteristic acidity.

FOOD PAIRING: Wine for the whole meal, ideal with flavoursome or spicy dishes thanks to its acidity and freshness. Perfect with pasta dishes with meat ragù, risottos, tortellini, lasagne, boiled meats, cured meats and cheeses.

SERVING TEMPERATURE: 8-10 °C



Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090072
EAN Cassa:	48001335090070
SKU:	VFXX11



LAMBRUSCO Emilia
Rosé



LAMBRUSCO Emilia Rosé

TYPE OF WINE: Semi-sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes from the geographical area known as Emilia, between the provinces of Modena, Reggio Emilia, Bologna, Parma and Piacenza.

WINEMAKING PROCESS: Red vinification with brief maceration on the skins to extract color and tannins. Second fermentation in pressurized stainless-steel tanks (Charmat Method), where natural carbon dioxide develops while enhancing the wine's aromatic and fruity notes. The entire process takes place at controlled temperatures, always below 18-19°C, to preserve the grapes' flavors and fragrances.

GRAPE VARIETES: Lambrusco varieties Marani, Maestri, Salamino and other permitted varieties for a minimum of 85%, with the remainder from other varieties allowed by the disciplinare.

ALCOHOL CONTENT: 8% Vol - **DOSAGE:** Semi-sweet

COLOR: Brilliant rosé.

BOUQUET: The mousse is slightly pink and pleasantly sparkling; the bouquet is fresh and fruity.

TASTE: Fresh, smooth and rounded, with good balance between sweetness and the grapes' characteristic acidity.

FOOD PAIRING: Excellent as an aperitif; pairs very well with classic Italian pasta dishes, pizza and white meats, and also with spicy food thanks to its fresh taste.

SERVING TEMPERATURE: 8-10 °C

Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090119
EAN Cassa:	48001335090117
SKU:	VFXX12



Lambrusco Emilia White



Lambrusco Emilia White

TYPE OF WINE: Semi-sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes from the geographical area known as Emilia, between the provinces of Modena, Reggio Emilia, Bologna, Parma and Piacenza.

WINEMAKING PROCESS: White vinification with immediate separation of the skins. Second fermentation in pressurized stainless-steel tanks (Charmat Method), where natural carbon dioxide develops while enhancing the wine's aromatic and fruity notes. The entire process takes place at controlled temperatures, always below 18-19°C, to preserve the grapes' aromas and fragrances.

GRAPE VARIETES: Lambrusco varieties Marani, Maestri, Salamino and other permitted varieties for a minimum of 85%, with the remainder from other varieties allowed by the disciplinare.

ALCOHOL CONTENT: 8% Vol - **DOSAGE:** Semi-sweet

COLOR: Brilliant straw-yellow with yellow highlights.

BOUQUET: Fruity, with floral notes.

TASTE: Fresh and distinctive, with a well-balanced fruity flavour.

FOOD PAIRING: Excellent as an aperitif; pairs very well with white meats, fish dishes and green salads. Also perfect with desserts and dry biscuits.

SERVING TEMPERATURE: 8-10 °C

Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090096
EAN Cassa:	48001335090094
SKU:	VFXX13



Sparkling BRUT



Sparkling BRUT

TYPE OF WINE: Sparkling Wine

DENOMINATION: Without IGT/DOC

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: White grapes suitable for spumantizzazione, in particular Trebbiano and Garganega

ALCOHOL CONTENT: 11.5% Vol - **DOSAGE:** Brut

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Intense and delicate aromas of acacia blossom, white fruit and apple.

TASTE: Characterised by intense and delicate aromas of acacia blossom, white fruit and apple, with continuously evolving notes that remain well-balanced.

FOOD PAIRING: Perfect as an aperitif; ideal with delicate first courses, fish, white meats and cheeses, and also with spicy dishes thanks to its good acidity and freshness.

SERVING TEMPERATURE: 6–8 °C



Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090461
EAN Cassa:	48001335090469
SKU:	VSXX13



Sparkling DEMISEC



Sparkling DEMISEC

TYPE OF WINE: Sparkling Wine

DENOMINATION: Without IGT/DOC

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: White grapes suitable for spumantizzazione, in particular Trebbiano and Garganega.

ALCOHOL CONTENT: 10.5% Vol - **DOSAGE:** Demi Sec

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Intense and delicate aromas of ripe apples and wildflowers, always well-balanced.

TASTE: Characterised by intense and delicate aromas of ripe apples and wildflowers, always well-balanced.

FOOD PAIRING: Perfect as an aperitif; ideal with delicate first courses, fish, white meats and cheeses. Also excellent with fruit and desserts.

SERVING TEMPERATURE: 6–8 °C



Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090478
EAN Cassa:	48001335090476
SKU:	VSXX23



Sparkling SWEET



Sparkling SWEET

TYPE OF WINE: Sparkling Wine

DENOMINATION: Without IGT/DOC

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: White grapes suitable for spumantizzazione, in particular Trebbiano and Garganega.

ALCOHOL CONTENT: 10% Vol - **DOSAGE:** Sweet

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Persistent, pleasantly sweet and balanced, with good acidity and notes of almond and white fruits.

TASTE: Characterised by intense and delicate aromas of sweet fruit, with constantly evolving notes that remain well-balanced.

FOOD PAIRING: Ideal with desserts, dry pastries and as an aperitif in general.

SERVING TEMPERATURE: 6–8 °C



Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090485
EAN Cassa:	48001335090483
SKU:	VSXX33



MILLESIMATO
Sparkling Rosé



MILLESIMATO Sparkling Rosé

TYPE OF WINE: Sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes from the Veneto region.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18-19°C, to preserve and enhance the aromas and fragrances of the selected grapes."

GRAPE VARIETES: Red grapes suited to spumantizzazione, from a single vintage, in particular Merlot and Raboso

ALCOHOL CONTENT: 11.5% Vol - **DOSAGE:** Extra Dry

COLOR: Brilliant rosé. Fine and persistent perlage.

BOUQUET: Intense and delicate aromas of ripe fruit.

TASTE: Persistent, with notes of red fruits and slightly sweet sensations.

FOOD PAIRING: Perfect as an aperitif; ideal with delicate first courses, fish, white meats and cheeses.

SERVING TEMPERATURE: 6-8 °C



Bottle:	Flute
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	480
Cases @ Pallet:	80 - 5 layers of 16 cases
Dimension Pallet	80x120x176_5'
Weight Bottle	Kg 714
EAN Bottiglia:	8001335090614
EAN Cassa:	48001335090612
SKU:	VSXX42



MILLESIMATO
Sparkling



MILLESIMATO Sparkling

TYPE OF WINE: Sparkling Wine

DENOMINATION: I.G.T.

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: White grapes suitable for spumantizzazione, in particular Trebbiano and Garganega.

ALCOHOL CONTENT: 11.5% Vol - **DOSAGE:** Extra Dry

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Pleasantly intense, fruity and floral, with apple aromas.

TASTE: Good intensity, fruity and floral, with apple nuances.

FOOD PAIRING: Excellent as an aperitif or with starters, fish dishes and delicate foods.

SERVING TEMPERATURE: 6–8 °C

Bottle:	Flute
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	480
Cases @ Pallet:	80 - 5 layers of 16 cases
Dimension Pallet	80x120x176_5'
Weight Bottle	Kg 714
EAN Bottiglia:	8001335090607
EAN Cassa:	48001335090605
SKU:	VSXX43



PROSECCO Sparkling



PROSECCO Sparkling

TYPE OF WINE: Sparkling Wine

DENOMINATION: D.O.C.

BRAND: Maranello

PRODUCTION AREA: Grapes from the DOC Prosecco area within the Triveneto (Friuli - Veneto - Trentino).

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18-19°C, to preserve and enhance the aromas and fragrances of the selected grapes."

GRAPE VARIETES: Glera min. 85% and other permitted varieties

ALCOHOL CONTENT: 11% Vol - **DOSAGE:** Extra Dry

COLOR: Straw-yellow with lively greenish highlights, brilliant. Fine and persistent perlage.

BOUQUET: Fresh, fruity and balanced, with good acidity.

TASTE: Well-balanced, delicate, with a pleasant aftertaste.

FOOD PAIRING: Excellent as an aperitif or with starters, fish dishes and delicate foods.

SERVING TEMPERATURE: 6-8 °C

Bottle:	Collina
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	576
Cases @ Pallet:	96 - 6 layers of 16 cases
Dimension Pallet	80x120x206
Weight Bottle	Kg 838
EAN Bottiglia:	8001335090447
EAN Cassa:	48001335043106
SKU:	VSXX63



MOSCATO Sparkling



MOSCATO Sparkling

TYPE OF WINE: Sparkling Wine

DENOMINATION: Varietal

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Piemonte, Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: Moscato

ALCOHOL CONTENT: 9.5% Vol - **DOSAGE:** Sweet

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Intense and delicate aromas of flowers, white fruit and vanilla, with continuously evolving notes that remain well-balanced.

TASTE: Persistent, sweet and fruity, leaving a pleasant, continuously evolving aftertaste.

FOOD PAIRING: Excellent as an aperitif and to accompany creamy desserts, cakes and biscuits.

SERVING TEMPERATURE: 6–8 °C

Bottle:	Collina
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	576
Cases @ Pallet:	96 - 6 layers of 16 cases
Dimension Pallet	80x120x206
Weight Bottle	Kg 838
EAN Bottiglia:	8001335091024
EAN Cassa:	48001335091022
SKU:	VSXX53



PROSECCO Sparkling
GOLD



PROSECCO Sparkling GOLD

TYPE OF WINE: Sparkling Wine

DENOMINATION: D.O.C.

BRAND: Maranello

PRODUCTION AREA: Grapes from the DOC Prosecco area within the Triveneto.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: Glera min. 85% and other permitted varieties.

ALCOHOL CONTENT: 11% Vol - **DOSAGE:** Extra Dry

COLOR: Straw-yellow with lively greenish highlights, brilliant. Fine and persistent perlage.

BOUQUET: Fresh, fruity and balanced, with good acidity.

TASTE: Well-balanced, delicate, with a pleasant aftertaste.

FOOD PAIRING: Excellent as an aperitif or with starters, fish dishes and delicate foods.

SERVING TEMPERATURE: 6–8 °C



Bottle:	Collina
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	480
Cases @ Pallet:	80 - 5 layers of 16 cases
Dimension Pallet	80x120x172
Weight Bottle	Kg 702
EAN Bottiglia:	8001335091000
EAN Cassa:	48001335091008
SKU:	VSX103



Sparkling MOSCATO
GOLD



Sparkling MOSCATO GOLD

TYPE OF WINE: Sparkling Wine

DENOMINATION: Varietal

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Piemonte, Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method), in compliance with the minimum aging requirements for V.S.Q.A. sparkling wines. The entire process takes place at controlled temperatures, always below 18-19°C, to preserve and enhance the aromas and fragrances of the selected grapes.

GRAPE VARIETES: Moscato

ALCOHOL CONTENT: 8.5% Vol - **DOSAGE:** Sweet

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Intense and delicate aromas of flowers, white fruit and vanilla.

TASTE: Persistent, sweet and fruity, leaving a pleasant, continuously evolving aftertaste.

FOOD PAIRING: Excellent as an aperitif and to accompany creamy desserts, cakes and biscuits.

SERVING TEMPERATURE: 6-8 °C



Bottle:	Collina
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	480
Cases @ Pallet:	80 - 5 layers of 16 cases
Dimension Pallet	80x120x172
Weight Bottle	Kg 702
EAN Bottiglia:	8001335090997
EAN Cassa:	48001335090995
SKU:	VSXX83



Sparkling BRUT
GOLD



Sparkling BRUT GOLD

TYPE OF WINE: Sparkling Wine

DENOMINATION: Without IGT/DOC

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: White grapes suitable for spumantizzazione, in particular Trebbiano and Garganega.

ALCOHOL CONTENT: 11% Vol - **DOSAGE:** Brut

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Intense and delicate aromas of acacia blossom, white fruit and apple.

TASTE: Characterised by intense and delicate aromas of acacia blossom, white fruit and apple, with continuously evolving notes that remain well-balanced.

FOOD PAIRING: Perfect as an aperitif; ideal with delicate first courses, fish, white meats and cheeses, and also with spicy dishes thanks to its good acidity and freshness.

SERVING TEMPERATURE: 6–8 °C

Bottle:	Collina
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	480
Cases @ Pallet:	80 - 5 layers of 16 cases
Dimension Pallet	80x120x172
Weight Bottle	Kg 702
EAN Bottiglia:	8001335090515
EAN Cassa:	48001335090513
SKU:	VSXX93



*Sparkling SWEET
GOLD*



Sparkling SWEET GOLD

TYPE OF WINE: Sparkling Wine

DENOMINATION: Without IGT/DOC

BRAND: Maranello

PRODUCTION AREA: Grapes from the regions of Veneto and Emilia Romagna.

WINEMAKING PROCESS: Pressing and separation of the must from the skins within 48 hours. Second fermentation in pressurized stainless-steel tanks (Charmat Method). The entire process takes place at controlled temperatures, always below 18–19°C, to preserve and enhance the aromas and fragrances of the selected grapes.”

GRAPE VARIETES: White grapes suitable for spumantizzazione, in particular Trebbiano and Garganega.

ALCOHOL CONTENT: 10% Vol - **DOSAGE:** Sweet

COLOR: Brilliant straw-yellow. Fine and persistent perlage.

BOUQUET: Persistent, pleasantly sweet and balanced, with good acidity and notes of almond and white fruits.

TASTE: Characterised by intense and delicate aromas of sweet fruit, with constantly evolving notes that remain well-balanced.

FOOD PAIRING: Ideal with desserts, dry pastries and as an aperitif in general.

SERVING TEMPERATURE: 6–8 °C



Bottle:	Collina
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	480
Cases @ Pallet:	80 - 5 layers of 16 cases
Dimension Pallet	80x120x172
Weight Bottle	Kg 702
EAN Bottiglia:	8001335090492
EAN Cassa:	48001335090490
SKU:	VSXX73



FRAGOLINO semi
Sparkling Red



FRAGOLINO semi Sparkling Red

TYPE OF WINE: Drinks & Cocktails

DENOMINATION:

BRAND: Maranello

PRODUCTION AREA: Cuvée area Veneto.

WINEMAKING PROCESS: Sparkling beverage produced from sparkling wine, wine, sugar, and natural flavorings. The sparkling wine, obtained through second fermentation in pressurized stainless-steel tanks (Char-mat Method), is blended with the other ingredients according to an original recipe."

GRAPE VARIETES: Blend of Italian red grapes.

ALCOHOL CONTENT: 10% Vol - **DOSAGE:** Sweet

COLOR: Deep purple-red with strawberry highlights.

BOUQUET: Fruity and aromatic, with a pronounced strawberry note.

TASTE: Sweet, with a persistent strawberry note.

FOOD PAIRING: Refreshing and thirst-quenching drink, ideal for any festive or convivial occasion. Suitable with starters and desserts at the end of the meal. Ideal with fruit salads, ice creams, cakes and dry pastries.

SERVING TEMPERATURE: 6-8 °C



Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090560
EAN Cassa:	48001335090568
SKU:	BVXX11



FRAGOLINO semi
Sparkling White



FRAGOLINO semi Sparkling White

TYPE OF WINE: Drinks & Cocktails

DENOMINATION:

BRAND: Maranello

PRODUCTION AREA: Cuvée area Veneto.

WINEMAKING PROCESS: Sparkling beverage produced from sparkling wine, wine, sugar, and natural flavorings. The sparkling wine, obtained through second fermentation in pressurized stainless-steel tanks (Charmat Method), is blended with the other ingredients according to an original recipe."

GRAPE VARIETES: Blend of Italian white grapes.

ALCOHOL CONTENT: 10% Vol - **DOSAGE:** Sweet

COLOR: Brilliant straw-yellow with yellow highlights.

BOUQUET: Fruity and aromatic, with a pronounced strawberry note.

TASTE: Sweet, with a persistent strawberry note.

FOOD PAIRING: Refreshing and thirst-quenching drink, ideal for any festive or convivial occasion. Ideal with starters and desserts at the end of the meal. Suitable with fruit salads, ice creams, cakes and dry pastries.

SERVING TEMPERATURE: 6-8 °C



Bottle:	Bordolese Standard
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335090577
EAN Cassa:	48001335090575
SKU:	BVXX13



Gran Cuvée Red



Gran Cuvée Red

TYPE OF WINE: Still Wine

DENOMINATION: Without IGT/DOC

BRAND: Cantina del Duca

PRODUCTION AREA: Italian wine-growing areas.

WINEMAKING PROCESS: Pressing and maceration of the grapes to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks with frequent pump-overs and racking."

GRAPE VARIETES: Blend of Italian red grapes.

ALCOHOL CONTENT: 11% Vol - **DOSAGE:** Dry

COLOR: Vivid red.

BOUQUET: Vinous and delicate on the nose, with red-fruit nuances.

TASTE: Persistent, balanced and light.

FOOD PAIRING: Wine for the whole meal, excellent with simple dishes of red meat, roasts, cured meats and soft or medium-aged cheeses.

SERVING TEMPERATURE: 16-18 °C



Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030023
EAN Cassa:	48001335030021
SKU:	VNXX11



Gran Cuvée White



Gran Cuvée White

TYPE OF WINE: Still Wine

DENOMINATION: Without IGT/DOC

BRAND: Cantina del Duca

PRODUCTION AREA: Italian wine-growing areas.

WINEMAKING PROCESS: Brief maceration, gentle pressing, and fermentation in temperature-controlled stainless-steel tanks to preserve the grapes' natural aromas and obtain a base wine rich in acidity, fragrance, and soft tannins.

GRAPE VARIETES: Blend of Italian white grapes.

ALCOHOL CONTENT: 11% Vol - **DOSAGE:** Dry

COLOR: Straw-yellow with greenish highlights.

BOUQUET: Vinous and delicate on the nose, with white-fruit nuances.

TASTE: Balanced and light, leaving a pleasant sense of cleanliness and freshness.

FOOD PAIRING: Wine for the whole meal, excellent with dishes based on white meats, fish and mild or medium-aged cheeses.

SERVING TEMPERATURE: 8-10 °C



Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030016
EAN Cassa:	48001335030014
SKU:	VNXX13



SANGIOVESE



SANGIOVESE

TYPE OF WINE: Still Wine

DENOMINATION: I.G.T.

BRAND: Cantina del Duca

PRODUCTION AREA: Provinces of Ravenna, Forlì-Cesena, Rimini and partly the province of Bologna.

WINEMAKING PROCESS: Pressing and maceration of the grapes to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks with frequent pump-overs and racking."

GRAPE VARIETES: Sangiovese

ALCOHOL CONTENT: 11.5% Vol - **DOSAGE:** Dry

COLOR: Vivid red with violet highlights.

BOUQUET: Vinous and delicate on the nose, with red-fruit nuances.

TASTE: Full-bodied and well-balanced on the palate with delightful freshness; ripe black fruit on the finish, ethereal notes, and a fresh, clean aftertaste.

FOOD PAIRING: A variety producing a pleasant, easy-drinking wine, suitable in all seasons. Pairs well with a traditional meal such as pasta dishes with meat ragù, roasts, grilled red meats and medium-aged cheeses.

SERVING TEMPERATURE: 16-18 °C



Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030030
EAN Cassa:	48001335030038
SKU:	VNXX21



TREBBIANO



TREBBIANO

TYPE OF WINE: Still Wine

DENOMINATION: I.G.T.

BRAND: Cantina del Duca

PRODUCTION AREA: Provinces of Ravenna, Forlì-Cesena, Rimini and partly the province of Bologna (Regione Emilia-Romagna).

WINEMAKING PROCESS: Gentle pressing and fermentation in temperature-controlled stainless-steel tanks to preserve the grapes' natural aromas and obtain a base wine rich in fragrance and flavor.

GRAPE VARIETES: Trebbiano

ALCOHOL CONTENT: 11.5% Vol - **DOSAGE:** Dry

COLOR: Straw-yellow with greenish highlights.

BOUQUET: Still fruity and delicate on the nose, with green-apple nuances.

TASTE: Fresh, savoury and well-balanced, with a slightly bitter finish.

FOOD PAIRING: A pleasant, easy-drinking wine, suited to the typical cuisine of this region: tortellini and tagliatelle with meat, fresh cheeses, fish and white meats.

SERVING TEMPERATURE: 8-10 °C



Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030047
EAN Cassa:	48001335030045
SKU:	VNXX33



MERLOT Veneto



MERLOT Veneto

TYPE OF WINE: Still Wine

DENOMINATION: I.G.T.

BRAND: Cantina del Duca

PRODUCTION AREA: Grapes from the Veneto region.

WINEMAKING PROCESS: Pressing and maceration of the grapes to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks with frequent pump-overs and racking."

GRAPE VARIETES: Merlot

ALCOHOL CONTENT: 12% Vol - **DOSAGE:** Dry

COLOR: Deep red with violet highlights.

BOUQUET: Fresh and vinous, with notes of ripe red fruit, cherry and light herbaceous hints.

TASTE: On the palate, the flavour remains persistent and well-balanced.

FOOD PAIRING: Wine for the whole meal, excellent with simple dishes of red meat, roasts, cured meats and soft or medium-aged cheeses.

SERVING TEMPERATURE: 16-18 °C

Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030054
EAN Cassa:	48001335030052
SKU:	VNXX41



MONTEPULCIANO
d'Abruzzo



MONTEPULCIANO d'Abruzzo

TYPE OF WINE: Still Wine

DENOMINATION: D.O.C.

BRAND: Cantina del Duca

PRODUCTION AREA: Grapes grown in the DOC area extending along the entire coastal hilly and foothill belt of the Abruzzo region.

WINEMAKING PROCESS: Pressing and maceration of the grapes to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks with frequent pump-overs and racking."

GRAPE VARIETES: Montepulciano

ALCOHOL CONTENT: 12.5% Vol - **DOSAGE:** Dry

COLOR: Intense vivid red with violet shades tending towards garnet.

BOUQUET: Vinous and intense, recalling cherry, with notes of ripe red fruits.

TASTE: Well-balanced wine with good tannic structure, and a persistent, pleasant finish.

FOOD PAIRING: Ideal with cured-meat starters. First courses with meat ragù. Main courses of grilled red meats, grilled meat skewers and game. Aged cheeses.

SERVING TEMPERATURE: 16-18 °C



Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030061
EAN Cassa:	48001335030069
SKU:	VNXX51



PINOT GRIGIO



PINOT GRIGIO

TYPE OF WINE: Still Wine

DENOMINATION: D.O.C.

BRAND: Cantina del Duca

PRODUCTION AREA: Grapes from the DOC area located between the regions of Veneto, Trentino and Friuli Venezia Giulia.

WINEMAKING PROCESS: Gentle pressing and fermentation in temperature-controlled stainless-steel tanks to preserve the grapes' natural aromas and obtain a base wine rich in fragrance and flavor.

GRAPE VARIETES: Pinot Grigio

ALCOHOL CONTENT: 12% Vol - **DOSAGE:** Dry

COLOR: Straw-yellow with greenish highlights.

BOUQUET: Pleasantly fresh, with floral and fruity notes of green apple and citrus, and a slight almond finish.

TASTE: Well-balanced, dry and savoury, medium-bodied, leaving a pleasant sense of cleanliness and freshness.

FOOD PAIRING: Excellent as an aperitif; a wine to enjoy throughout the meal. Ideal with light starters and first courses, white meats, fish dishes, soft and medium-aged cheeses.

SERVING TEMPERATURE: 8-10 °C



Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030078
EAN Cassa:	48001335030076
SKU:	VNXX63



PRIMITIVO Puglia



PRIMITIVO Puglia

TYPE OF WINE: Still Wine

DENOMINATION: I.G.T.

BRAND: Cantina del Duca

PRODUCTION AREA: Grapes from a suitable IGT area within the Puglia region.

WINEMAKING PROCESS: Pressing and maceration to extract color and soft tannins. Fermentation in temperature-controlled stainless-steel tanks followed by racking. The wine then rests and refines exclusively in stainless steel for a short period before bottling."

GRAPE VARIETES: Primitivo min. 85% and other permitted varieties

ALCOHOL CONTENT: 13% Vol - **DOSAGE:** Dry

COLOR: Intense ruby-red with garnet highlights.

BOUQUET: Intense aroma with notes of very ripe small berries and plum jam.

TASTE: Harmonious and balanced, with soft, ripe tannins; leaves a pleasant aftertaste of ripe red fruits.

FOOD PAIRING: Perfect with cured-meat starters, vegetable soups, red meats and medium-aged cheeses. It has a firm body that also allows pairing with complex red-meat dishes.

SERVING TEMPERATURE: 18-20 °C



Bottle:	Bordolese Standard
Cork:	Natural Straight Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	600
Cases @ Pallet:	100 - 4 layers of 25 cases
Dimension Pallet	80x120x134
Weight Bottle	Kg 742
EAN Bottiglia:	8001335030085
EAN Cassa:	48001335030083
SKU:	VNXX71



*Grape Juice Red - Zero
Alcohol*



Grape Juice Red - Zero Alcohol

TYPE OF WINE: Sparkling Grape Juice

DENOMINATION:

BRAND: Dolce Pasion

PRODUCTION AREA: Italian wine-growing areas.

WINEMAKING PROCESS: The juice obtained directly from the pressing of the grapes is the only ingredient in 'Dolce Pasion'. This process preserves all the natural nutritional properties, which are essential for human nutrition.

GRAPE VARIETES: Blend of red grapes grown in Italy.

ALCOHOL CONTENT: 0% Vol - **DOSAGE:** Sweet

COLOR: Deep red.

BOUQUET: Notes of freshly pressed grapes, pleasantly fruity.

TASTE: Sweet, aromatic and lightly sparkling.

FOOD PAIRING: An excellent alcohol-free aperitif and perfect with cakes, tarts, pastries and fresh fruit salad.

SERVING TEMPERATURE: 4-6 °C

Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x172
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335080028
EAN Cassa:	48001335080026
SKU:	SUXX11



*Grape Juice White - Zero
Alcohol*



Grape Juice White - Zero Alcohol

TYPE OF WINE: Sparkling Grape Juice

DENOMINATION:

BRAND: Dolce Pasion

PRODUCTION AREA: Italian wine-growing areas.

WINEMAKING PROCESS: The juice obtained directly from the pressing of the grapes is the only ingredient in 'Dolce Pasion'. This process preserves all the natural nutritional properties, which are essential for human nutrition.

GRAPE VARIETES: Blend of white grapes grown in Italy.

ALCOHOL CONTENT: 0% Vol - **DOSAGE:** Sweet

COLOR: Straw-yellow.

BOUQUET: Notes of freshly pressed grapes, pleasantly fruity.

TASTE: Sweet, aromatic and lightly sparkling.

FOOD PAIRING: An excellent alcohol-free aperitif and perfect with cakes, tarts, pastries and fresh fruit salad.

SERVING TEMPERATURE: 4-6 °C

Bottle:	Emiliana
Cork:	Mushroom Cork
Inside case:	6 bottles x 0.75 Lt
Bottles @ Pallet	630
Cases @ Pallet:	105 - 5 layers of 21 cases
Dimension Pallet	80x120x174
Weight Bottle	Kg 809.5
EAN Bottiglia:	8001335080011
EAN Cassa:	48001335080019
SKU:	SUXX13



VERMOUTH White



VERMOUTH White

TYPE OF WINE: Vermouth

DENOMINATION:

BRAND: Cantina del Duca

PRODUCTION AREA: Lombardia.

WINEMAKING PROCESS: Blending wine with alcohol, sugars, and aromatic herbal extracts, following the winery's exclusive recipe

GRAPE VARIETES: Blend of red grapes.

ALCOHOL CONTENT: 15% Vol - **DOSAGE:** Sweet

COLOR: Amber-red.

BOUQUET: Well-balanced and intense, with aromatic herbs and spices and hints of vanilla.

TASTE: Pleasantly full-bodied.

FOOD PAIRING: Excellent as an aperitif, served neat or over ice. Ideal as a base for cocktails.

SERVING TEMPERATURE: 8-10 °C



Bottle:	Elena da 100 cl
Cork:	Screw Cap
Inside case:	6 bottles x 1 Lt.
Bottles @ Pallet	480
Cases @ Pallet:	80 - 4 layers of 20 cases
Dimension Pallet	
Weight Bottle	Kg
EAN Bottiglia:	8001335030146
EAN Cassa:	48001335030144
SKU:	VAXX11



VERMOUTH Red



VERMOUTH Red

TYPE OF WINE: Vermouth

DENOMINATION:

BRAND: Cantina del Duca

PRODUCTION AREA: Lombardia.

WINEMAKING PROCESS: Blending wine with alcohol, sugars, and aromatic herbal extracts, following the winery's exclusive recipe

GRAPE VARIETES: Blend of white grapes.

ALCOHOL CONTENT: 15% Vol - **DOSAGE:** Sweet

COLOR: Pale straw-yellow with greenish highlights.

BOUQUET: Distinctive, with juniper nuances; aromatic and harmonious.

TASTE: Pleasantly dry, harmonious and delicate.

FOOD PAIRING: Excellent as an aperitif, served neat or over ice. Ideal as a base for cocktails.

SERVING TEMPERATURE: 8-10 °C



Bottle:	Elena da 100 cl
Cork:	Screw Cap
Inside case:	6 bottles x 1 Lt.
Bottles @ Pallet	480
Cases @ Pallet:	80 - 4 layers of 20 cases
Dimension Pallet	
Weight Bottle	Kg
EAN Bottiglia:	8001335030115
EAN Cassa:	48001335030115
SKU:	VAXX13



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100% MADE IN ITALY



*All technical data are
indicative and may be revised*