

*The Uline  
gladdens the heart  
of people !*





## COMPANY

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

## OUR MISSION AND VALUES

### - PASSION

Drawing inspiration from their founder's passion, the Barbieri family has been producing fine wines for many years, and is proud to offer a range of the most successful Italian wines. Their goal is to allow wine lovers all over the world to enjoy a good glass of wine at an affordable price.

### - QUALITY AND ELEGANCE

While quality is always our first priority, we are also very careful in our choice of packaging, sales and distribution channels, and the partners with whom we work globally.

### - TERRITORY

We offer wines from the most famous wine-making regions in Italy. The Barbieri family is native to the rich, fertile Emilia-Romagna countryside, from where many famous Italian foods come- such as Parmigiano Reggiano cheese, tagliatelle and tortellini, balsamic vinegar, Lambrusco wine, etc.

### - MARKET ORIENTED

Maranello wines closely monitors foreign markets, and carefully addresses specific needs, tailoring its product selection for every client, while also staying true to its origins and Italian wine tradition.

### - EXPERIENCE

We are experienced in serving both the Off-Trade and On-Trade channels in Italy and several other countries.

### - OUR PRODUCTION

The cultivation of grapes in Italy is fragmented and scattered across thousands of small vineyards. By partnering with select grower coops, Maranello Wines produces a wide range of Italian wines from different geographic areas.

# Collections

Lambrusco	4
Grape Juice	20
Sparkling Brut	24
Sparkling Demi Sec	26
Sparkling Sweet	28
Sparkling Millesimato	30
Moscato	34
Prosecco	36
GOLD Selections	42
Fragolino	50
PRIMATIST Sparkling	56
Frizzantino	62
Still Wines	64



*Lambrusco  
dell'Emilia IGT  
Rosso Maranello*





## LAMBRUSCO dell'Emilia IGT Rosso

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** Sparkling semi-sweet red wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** In the provinces of Modena and Reggio Emilia.

**GRAPE VARIETES:** Lambrusco Sorbara, Marani, Maestri: these grapes can be used alone or blended, for a minimum percentage of 85%.

**ALCOHOL CONTENT:** 8% vol

**COLOUR:** Bright ruby red

**BOUQUET:** Fruity, characteristic, with floral and red fruits notes.

**TASTE:** Fresh, smooth, round, with a good balance between the medium sweet taste and the natural effervescence and acidity

**FOOD PAIRINGS:** Perfect throughout the meal, it is ideal with tasty or spicy food thanks to its acidity and freshness. Perfect with pasta dishes with meat sauce, risotti, tortellini, lasagne, boiled meat, salami and cheeses.

**SERVING TEMPERATURE:** 10-12 C°



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,5
<b>EAN Bottle:</b>	8001335090072
<b>EAN Case:</b>	8001335007094





*Lambrusco  
dell'Emilia IGT  
Rosè Maranello*





## LAMBRUSCO dell'Emilia IGT Rosè

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** Sparkling semi-sweet rose' wine

**BRAND:** MARANELLO

**RODUCTION AREA:** In the provinces of Modena and Reggio Emilia.

**GRAPE VARIETES:** Lambrusco Sorbara, Marani, Maestri: these grapes can be used alone or blended, for a minimum percentage of 85%.

**ALCOHOL CONTENT:** 8% vol

**COLOUR:** Bright pink

**BOUQUET:** The foam is slightly rose' and pleasantly bubbly, the bouquet is fresh and fruity.

**TASTE:** Fresh, smooth, round, with a good balance between the medium sweet taste and the natural effervescence and acidity

**FOOD PAIRINGS:** Excellent as aperitif, it goes very well with the classic Italian pasta dishes, white meats and pizza, but also with spicy food thanks to its fresh taste.

**SERVING TEMPERATURE:** 10-12 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,5
<b>EAN Bottle:</b>	8001335090119
<b>EAN Case / ITN14</b>	8001335011091





*Lambrusco  
dell'Emilia IGT  
Bianco Maranello*





# LAMBRUSCO dell'Emilia IGT Bianco

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** Sparkling semi-sweet white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** In the provinces of Modena and Reggio Emilia

**GRAPE VARIETES:** Lambrusco Sorbara, Marani, Maestri: these grapes can be used alone or blended, for a minimum percentage of 85%.

**ALCOHOL CONTENT:** 8% vol

**COLOUR:** White

**BOUQUET:** Fruity, characteristic, with floral notes.

**TASTE:** Fresh, medium sweet, well-balanced and fruity.

**FOOD PAIRINGS:** Excellent as aperitif, it goes very well with chicken based dishes, fish and green salads. Perfect also with dessert and biscuits.

**SERVING TEMPERATURE:** 10-12 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335090096
<b>EAN Case / ITN14</b>	8001335009098





*Lambrusco  
Grasparossa DOP  
Amabile Maranello*





# Lambrusco GRASPAROSSA Amabile

**D.O.C.**  
Denominazione  
Origine  
Controllata

**TYPE OF WINE:** Semi Sparkling medium sweet red wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Grapes cultivated in the lowest belt of the province of Modena (Region of Emilia Romagna, central Italy), in the high plain and hilly area.

**GRAPE VARIETES:** Lambrusco Grasparossa of Castelvetro

**ALCOHOL CONTENT:** 8% vol

**COLOUR:** Bright ruby red and sparkling fragrance

**BOUQUET:** it is distinctly fruity and recalls the smell of ripen grapes and peachalmond, fragrant, intense and clearly vinous.

**TA-STE:** in the mouth is smooth and velvety, intense and fruity, with a typical slightly bitter after taste.

**FOOD PAIRINGS:** Perfect with pasta dishes with meat sauce, risotti, tortellini, lasagne, boiled meat, salami and cheeses.

**SERVING TEMPERATURE:** 10-12 C°



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,5
<b>EAN Bottle:</b>	8001335 090195
<b>EAN Case:</b>	48001335 090193







*Lambrusco*  
*SORBARA DOC*  
*Maranello*



## Lambrusco SORBARA Secco

**D.O.C.**  
Denominazione  
Origine  
Controllata

**TYPE OF WINE:** Semi Sparkling Dry rosè wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Grapes cultivated in the medium belt of the province of Modena (Region of Emilia Romagna, central Italy)

**GRAPE VARIETES:** Lambrusco Sorbara

**ALCOHOL CONTENT:** 11% vol

**COLOUR:** light ruby red

**BOUQUET:** Fine, fresh and fruity bouquet, in the nose a clear hint of violet flowers that makes this wine unique.

**TASTE:** In the mouth is dry, fruity and slightly acid, light body and delicate, which makes this wine ideal for the ready consumption, to enjoy its youngness and freshness

**FOOD PAIRINGS:** An excellent pairing to the tasty typical dishes of the local tradition: lasagne, roast, boiled meat. The dry version particularly fits to brased meats and stewed. An ideal companion to medium seasoned cheese

**SERVING TEMPERATURE:** 10-12 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335 091192
<b>EAN Case / ITN14</b>	48001335 091190







*Red Grape Juice  
Sparkling Zero Alcohol  
Dolce Pasion*





## Sparkling Red Grape Juice *Zero Alcohol*

**TYPE OF WINE:** Sparkling Grape Juice

**BRAND:** DOLCE PASION

**PRODUCTION AREA:** Grapes from Italy

**GRAPE VARIETES:** Blend of red grapes

**ALCOHOL CONTENT:** 0% vol

**COLOUR:** Red

**BOUQUET:** Of freshly pressed grapes, pleasantly fruity.

**TASTE:** Sweet, aromatic and lightly sparkling

**FOOD PAIRINGS:** It's an excellent alcohol free aperitif and it's perfect with cakes, tarts, pastries and fresh fruit salads.

**SERVING TEMPERATURE:** 4-6 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,5
<b>EAN Bottle:</b>	8001335080028
<b>EAN Case:</b>	8001335002082





*White Grape Juice*  
*Sparkling Zero Alcohol*  
*Dolce Pasion*





## Sparkling White Grape Juice *Zero Alcohol*

**TYPE OF WINE:** Sparkling Grape Juice

**BRAND:** DOLCE PASION

**PRODUCTION AREA:** Grapes from Italy

**GRAPE VARIETES:** Blend of red grapes

**ALCOHOL CONTENT:** 0% vol

**COLOUR:** White

**BOUQUET:** Of freshly pressed grapes, pleasantly fruity.

**TASTE:** Sweet, aromatic and lightly sparkling

**FOOD PAIRINGS:** It's an excellent alcohol free aperitif and it's perfect with cakes, tarts, pastries and fresh fruit salads.

**SERVING TEMPERATURE:** 4-6 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335080011
<b>EAN Case / ITN14</b>	8001335001085







*BRUT*  
*Sparkling White Wine*  
*Maranello*



## BRUT Sparkling Wine

**TYPE OF WINE:** *Spumante* BRUT Sparkling white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Veneto - Refermentation with Charmat method

**GRAPE VARIETES:** Blend of selected white grapes.

**ALCOHOL CONTENT:** 11,5% vol

**SUGAR CONTENT:** 12 gr/l

**COLOUR:** Straw yellow

**BOUQUET:** Characterized by intense and delicate fragrances of acacia flowers, white fruits and apple with constantly changing notes but always well-balanced.

**TASTE:** Persistent and fresh with a good acidity..

**FOOD PAIRINGS:** Perfect as aperitif, it's ideal with delicate first dishes, fish, white meats and cheeses, but also with spicy food thanks to its good acidity and freshness.

**SERVING TEMPERATURE:** 6 - 8 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335090461
<b>EAN Case / ITN14</b>	8001335046093





*DEMI-SEC*  
*Sparkling White Wine*  
*Maranello*





## DEMI-SEC Sparkling Wine

**TYPE OF WINE:** *Spumante* DEMI-SEC Sparkling white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Veneto - Refermentation with Charmat method

**GRAPE VARIETES:** Blend of selected white grapes.

**ALCOHOL CONTENT:** 10,5% vol

**SUGAR CONTENT:** 35 gr/l

**COLOUR:** Bright straw yellow

**BOUQUET:** Characterized by intense and delicate fragrances of ripe apples and wild flowers, always well-balanced.

**TASTE:** Persistent and fresh with a good acidity and notes of white fruits and slightly sweet sensation.

**FOOD PAIRINGS:** Perfect as aperitif, it's ideal with delicate first dishes, fish, white meats and cheeses. Excellent also with fruit and desserts..

**SERVING TEMPERATURE:** 6 - 8 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335090478
<b>EAN Case / ITN14</b>	8001335047090





*SWEET*  
*Sparkling White Wine*  
*Maranello*





## SWEET Sparkling Wine

**TYPE OF WINE:** Spumante SWEET Sparkling white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Veneto - Refermentation with Charmat method

**GRAPE VARIETES:** Blend of selected white grapes.

**ALCOHOL CONTENT:** 10% vol

**SUGAR CONTENT:** 50 gr/l

**COLOUR:** Bright straw yellow

**BOUQUET:** Characterized by intense and delicate fragrances of sweet fruits, notes constantly changing but always well-balanced.

**TASTE:** Persistent, pleasantly sweet, well balanced with a good acidity and characterized by aromas of almond and white fruits.

**FOOD PAIRINGS:** Ideal with seasoned cheeses and many sweet desserts, especially fruit tarts, cream cakes and pastries.

**SERVING TEMPERATURE:** 6 - 8 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335090485
<b>EAN Case / ITN14</b>	8001335048097





*MILLESIMATO*  
*Sparkling White Wine*  
*Extra Dry Maranello*





# MILLESIMATO Sparkling White Wine

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** *Spumante* MILLESIMATO Sparkling Wine  
Extra Dry

**BRAND:** MARANELLO

**PRODUCTION AREA:** Veneto and Emilia region

**GRAPE VARIETES:** Blend of selected grapes of Trebbiano and  
Garganega

**ALCOHOL CONTENT:** 11,5% vol

**SUGAR CONTENT:** 18 gr/l

**COLOUR:** Bright straw yellow

**BOUQUET:** Nicely intense, fruity and floral with fragrances of  
apple.

**TASTE:** Fresh, well-balanced, with a fruity taste and a notes of  
almond and apple.

**FOOD PAIRINGS:** Perfect as aperitifs, it's ideal with delicate first  
dishes, fish, white meats and cheese.

**SERVING TEMPERATURE:** 10-12 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Flute
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 480
<b>Cases @ Pallet:</b>	n. 80 / n. 5 layer of 16 cases
<b>Dimension Pallet</b>	cm 80*120*185 (h)
<b>Weight Pallet</b>	Kg 721
<b>EAN Bottle:</b>	8001335090607
<b>EAN Case / ITN14</b>	8001335060099





*MILLESIMATO*  
*Sparklink Rosè Wine*  
*Extra Dry Maranello*





## MILLESIMATO Sparkling Rosé Wine

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** *Spumante* MILLESIMATO Sparkling Wine  
Extra Dry

**BRAND:** MARANELLO

**PRODUCTION AREA:** Veneto and Emilia region

**GRAPE VARIETES:** Italian red grapes suitable for the production of sparkling wine, of a single vintage, in particular Merlot

**ALCOHOL CONTENT:** 11,5% vol

**SUGAR CONTENT:** 18 gr/l

**COLOUR:** Bright Pink

**BOUQUET:** Characterized by intense and delicate fragrances of medium ripe fruit

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

**FOOD PAIRINGS:** Perfect as aperitifs, it's ideal with delicate first dishes, fish, white meats and cheese.

**SERVING TEMPERATURE:** 10-12 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Flute
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 480
<b>Cases @ Pallet:</b>	n. 80 / n. 5 layer of 16 cases
<b>Dimension Pallet</b>	cm 80*120*185 (h)
<b>Weight Pallet</b>	Kg 721
<b>EAN Bottle:</b>	8001335090614
<b>EAN Case / ITN14</b>	8001335061096





*MOSCATO*  
*Sparkling Sweet Wine*  
*Maranello*





## MOSCATO Sparkling Sweet

**TYPE OF WINE:** *Spumante* Sparkling white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Piedimonte Region

**GRAPE VARIETES:** Moscato

**ALCOHOL CONTENT:** 7% vol

**SUGAR CONTENT:** 80 gr/l

**COLOUR:** Brilliant straw yellow. Fine and persistent perlage-

**BOUQUET:** The bouquet is characterized by intense and delicate fragrances of flowers, white fruits and vanilla, notes constantly changing but always well-balanced.

**TASTE:** The taste is persistent, sweet, fruity and it leaves a pleasant aftertaste always evolving.

**FOOD PAIRINGS:** Ideal with dessert, pastry and cakes.

**SERVING TEMPERATURE:** 5-6 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Collina
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 480
<b>Cases @ Pallet:</b>	n. 80 / n. 5 layer of 16 cases
<b>Dimension Pallet</b>	cm 80*120*178 (h)
<b>Weight Pallet</b>	Kg 702
<b>EAN Bottle:</b>	8001335090188
<b>EAN Case / ITN14</b>	8001335018090





*PROSECCO*  
*DOC Extra Dry*  
*Maranello*





# PROSECCO DOC Sparkling Extra Dry

**D.O.C.**  
Denominazione  
Origine  
Controllata

**TYPE OF WINE:** *Spumante* Sparkling extra dry white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Grapes coming from the DOC Prosecco area and in particular from the Region Veneto and Friuli-Venezia Giulia (North Italy)

**GRAPE VARIETES:** Glera (Prosecco)

**ALCOHOL CONTENT:** 11% vol

**COLOUR:** Straw yellow with nice greenish hints, brilliant. Fine and persistent perlage

**BOUQUET:** Nicely intense, fruity and floral with fragrances of apple.

**TASTE:** Fresh, well-balanced, with a fruity taste and a note of almond and apple.

**FOOD PAIRINGS:** Excellent aperitif, it is perfect also throughout the meal with delicate dishes, such pasta and rice dishes with light sauces, white meats and cheeses. It goes very well with desserts such as baked cakes and pastries.

**SERVING TEMPERATURE:** 6-8 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Cuvée Carla
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 570
<b>Cases @ Pallet:</b>	n. 95 / n. 5 layer of 19 cases
<b>Dimension Pallet</b>	cm 80*120*179 (h)
<b>Weight Pallet</b>	Kg 790
<b>EAN Bottle:</b>	8001335090447
<b>EAN Case / ITN14</b>	48001335043106





*PROSECCO DOC*  
*Sparkling Extra Dry*  
*White Wine Maranello*

**GOLD**





## GRAND PRIX Sparkling Sweet GOLD

**TYPE OF WINE:** *Spumante* SWEET Sparkling white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Veneto - Refermentation with Charmat method

**GRAPE VARIETES:** Blend of selected white grapes.

**ALCOHOL CONTENT:** 10% vol

**SUGAR CONTENT:** 50 gr/l

**COLOUR:** Bright straw yellow

**BOUQUET:** Characterized by intense and delicate fragrances of sweet fruits, notes constantly changing but always well-balanced.

**TASTE:** Persistent, pleasantly sweet, well balanced with a good acidity and characterized by aromas of almond and white fruits.

**FOOD PAIRINGS:** Ideal with seasoned cheeses and many sweet desserts, especially fruit tarts, cream cakes and pastries.

**SERVING TEMPERATURE:** 6 - 8 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Collina
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 480
<b>Cases @ Pallet:</b>	n. 16 / n. 5 layer of 15 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 720
<b>EAN Bottle:</b>	8001335090492
<b>EAN Case / ITN14</b>	8001335049292





*MOSCATO*  
*Sparkling Sweet Wine*  
*Maranello*

**GOLD**





## MOSCATO Sparkling Sweet GOLD

**TYPE OF WINE:** *Spumante* MOSCATO Sparkling white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Piedimon Region

**GRAPE VARIETES:** Moscato

**ALCOHOL CONTENT:** 7% vol

**SUGAR CONTENT:** 80 gr/l

**COLOUR:** Brilliant straw yellow. Fine and persistent perlage-

**BOUQUET:** The bouquet is characterized by intense and delicate fragrances of flowers, white fruits and vanilla, notes constantly changing but always well-balanced.

**TASTE:** The taste is persistent, sweet, fruity and it leaves a pleasant aftertaste always evolving.

**FOOD PAIRINGS:** Ideal with dessert, pastry and cakes.

**SERVING TEMPERATURE:** 5-6 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Collina
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 480
<b>Cases @ Pallet:</b>	n. 16 / n. 5 layer of 15 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 720
<b>EAN Bottle:</b>	8001335090522
<b>EAN Case / ITN14</b>	8001335052094





*BRUT*  
*Sparkling White Wine*  
*Maranello*

**GOLD**





## BRUT Sparkling White Wine GOLD

**TYPE OF WINE:** *Spumante* BRUT Sparkling white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Veneto - Refermentation with Charmat method

**GRAPE VARIETES:** Blend of selected white grapes.

**ALCOHOL CONTENT:** 11,5% vol

**SUGAR CONTENT:** 12 gr/l

**COLOUR:** Straw yellow

**BOUQUET:** Characterized by intense and delicate fragrances of acacia flowers, white fruits and apple with constantly changing notes but always well-balanced.

**TASTE:** Persistent and fresh with a good acidity..

**FOOD PAIRINGS:** Perfect as aperitif, it's ideal with delicate first dishes, fish, white meats and cheeses, but also with spicy food thanks to its good acidity and freshness.

**SERVING TEMPERATURE:** 6 - 8 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Collina
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 480
<b>Cases @ Pallet:</b>	n. 16 / n. 5 layer of 15 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 720
<b>EAN Bottle:</b>	8001335090515
<b>EAN Case / ITN14</b>	8001335051097





*PROSECCO DOC*  
*Sparkling Extra Dry*  
*White Wine Maranello*

**GOLD**





## PROSECCO DOC Sparkling Extra Dry

**D.O.C.**  
Denominazione  
Origine  
Controllata

**TYPE OF WINE:** *Spumante* Sparkling extra dry white wine

**BRAND:** MARANELLO

**PRODUCTION AREA:** Grapes coming from the DOC Prosecco area and in particular from the Region Veneto and Friuli-Venezia Giulia (North Italy)

**GRAPE VARIETES:** Glera (Prosecco)

**ALCOHOL CONTENT:** 11% vol

**COLOUR:** Straw yellow with nice greenish hints, brilliant. Fine and persistent perlage

**BOUQUET:** Nicely intense, fruity and floral with fragrances of apple.

**TASTE:** Fresh, well-balanced, with a fruity taste and a note of almond and apple.

**FOOD PAIRINGS:** Excellent aperitif, it is perfect also throughout the meal with delicate dishes, such pasta and rice dishes with light sauces, white meats and cheeses. It goes very well with desserts such as baked cakes and pastries.

**SERVING TEMPERATURE:** 6-8 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Collina
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 480
<b>Cases @ Pallet:</b>	n. 16 / n. 5 layer of 15 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 720
<b>EAN Bottle:</b>	8001335090652
<b>EAN Case / ITN14</b>	8001335065094





*FRAGOLINO*  
*White*  
*Maranello*





## FRAGOLINO White

**TYPE OF WINE:** Aromatised wine products based beverage

**BRAND:** MARANELLO

**PRODUCTION AREA:** Cuvée Area: Veneto

**GRAPE VARIETES:** Blend of selected grapes

**ALCOHOL CONTENT:** 10 %vol.

**SUGAR CONTENT:** 50 gr/l

**COLOUR:** White

**BOUQUET:** Fruity and aromatic with a strong strawberry note.

**TASTE:** Sweet, crispy and pleasant

**FOOD PAIRINGS:** It a fresh beverage, a thirst quenching drink, ideal for every occasion, with appetizers or with desserts at the end of the meal. Well suited to fruit salads, ice cream, cakes and dry pastry

**SERVING TEMPERATURE:** 5-6 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335090577
<b>EAN Case / ITN14</b>	8001335057099





*FRAGOLINO*  
*Red*  
*Maranello*





## FRAGOLINO Red

**TYPE OF WINE:** Aromatised wine products based beverage

**BRAND:** MARANELLO

**PRODUCTION AREA:** Cuvée Area: Veneto

**GRAPE VARIETES:** Blend of selected grapes

**ALCOHOL CONTENT:** 10,% vol.

**SUGAR CONTENT:** 80 gr/l

**COLOUR:** Purple red with cyclamen hints

**BOUQUET:** Fruity and aromatic with a strong strawberry note.

**TASTE:** Sweet, crispy and pleasant

**FOOD PAIRINGS:** It a fresh beverage, a thirst quenching drink, ideal for every occasion, with appetizers or with desserts at the end of the meal. Well suited to fruit salads,ice cream, cakes and dry pastry.

**SERVING TEMPERATURE:** 5-6 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,5
<b>EAN Bottle:</b>	8001335090560
<b>EAN Case:</b>	8001335056092





*PRIMATIST*  
*Gran Dessert*  
*Sweet*





## PRIMATIST Sparkling Gran Dessert

**TYPE OF WINE:** Aromatized semi-sparkling wine based beverage sweet

**BRAND:** MARANELLO

**PRODUCTION AREA:** Cuvée area Veneto

**GAPE VARIETES:** White grapes from vineyards grown exclusively in Italy

**ALCOHOL CONTENT:** 7,5% vol

**SUGAR CONTENT:** 70 gr/l

**COLOUR:** Straw yellow

**BOUQUET:** Characterized by intense and delicate fragrances of tropical fruits, with constantly changing notes but always well-balanced.

**TASTE:** Pleasant, sweet, easy to drink and characterized by aromas of tropical fruits..

**FOOD PAIRINGS:** Perfect as base for sweet cocktails and aperitives. Ideal with sweet desserts, especially fruits tarts, cream cakes and pastries.

**SERVING TEMPERATURE:** 6-8 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335120014
<b>EAN Case / ITN14</b>	8001335001122





*Semi Sparkling  
Frizzantino Secco  
Maranello*





## FRIZZANTINO SECCO

**TYPE OF WINE:** Semi Sparkling white wine Dry

**BRAND:** MARANELLO

**PRODUCTION AREA:** Italian grapes varieties coming in particular from the Region Veneto and Emilia-Romagna.

**GRAPE VARIETES:** Italian white grape varieties most suited to the sparkling making, in particular Trebbiano

**ALCOHOL CONTENT:** 10,5% vol

**COLOUR:** Pale straw yellow; lightness and liveliness perlage

**BOUQUET:** Delicate nose with notes of flowers and scents fresh grapes.

**TASTE:** Dry and full, harmonic and well balanced, pleasantly fresh.

**FOOD PAIRINGS:** deal for any mealtime, but exceptional with appetizers, pasta dishes, seafood and shellfish, cheese and grilled vegetables.

**SERVING TEMPERATURE:** 8-10 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Emiliana
<b>Cork:</b>	Natural champagne cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 630
<b>Cases @ Pallet:</b>	n. 105 / n. 5 layer of 21 cases
<b>Dimension Pallet</b>	cm 80*120*180 (h)
<b>Weight Pallet</b>	Kg 807,50
<b>EAN Bottle:</b>	8001335 090966
<b>EAN Case / ITN14</b>	48001335 090964





*GRAN CUVÉE*  
*still Red Wine dry*  
*Cantina del Duca*





## GRAN CUVÉE Red Wine

**TYPE OF WINE:** Still Red Wine dry

**BRAND:** CANTINA DEL DUCA

**PRODUCTION AREA:** traditional Italian wine areas

**GRAPE VARIETES:** Blend of different red grapes

**ALCOHOL CONTENT:** 11% vol

**COLOUR:** Bright red with violet reflex

**BOUQUET:** The bouquet is vinous and delicate with scents of red fruits.

**TASTE:** The taste is persistent, well-balanced and light.

**FOOD PAIRING:** Wine to drink throughout the meal, excellent with simple red meat dishes, roasted, salami, soft and medium ripe cheese.

**SERVING TEMPERATURE:** 16-18 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Bordolese standard
<b>Cork:</b>	Straight cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 600
<b>Cases @ Pallet:</b>	n. 10 / n. 4 layer of 25 cases
<b>Dimension Pallet</b>	cm 80*120*141 (h)
<b>Weight Pallet</b>	Kg 728
<b>EAN Bottle:</b>	8001335020130
<b>EAN Case:</b>	8001335013026





*GRAN CUVÉE*  
*still White Wine dry*  
*Cantina del Duca*





## GRAN CUVÉE White Wine

**TYPE OF WINE:** Still White Wine dry

**BRAND:** CANTINA DEL DUCA

**PRODUCTION AREA:** traditional Italian wine areas

**GRAPE VARIETES:** Blend of different red grapes

**ALCOHOL CONTENT:** 11% vol

**COLOUR:** Straw yellow with greenish hints

**BOUQUET:** The bouquet is vinous and delicate with scents of white fruits.

**TASTE:** The taste is well-balanced and light.

**FOOD PAIRING:** Wine to drink throughout the meal, excellent with appetizers, white meat, salami, soft ripe cheese.

**SERVING TEMPERATURE:** 8-10 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Bordolese standard
<b>Cork:</b>	Straight cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 600
<b>Cases @ Pallet:</b>	n. 10 / n. 4 layer of 25 cases
<b>Dimension Pallet</b>	cm 80*120*141 (h)
<b>Weight Pallet</b>	Kg 728
<b>EAN Bottle:</b>	8001335020031
<b>EAN Case:</b>	8001335003027



Città di Maranello



*SANGIOVESE  
IGT RUBICONE  
still Red Wine dry  
Cantina del Duca*





## SANGIOVESE IGT Rubicone Red Wine

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** Still Red Wine dry

**BRAND:** CANTINA DEL DUCA

**PRODUCTION AREA:** Grapes coming from the IGT area, located in the Region of Emilia Romagna

**GRAPE VARIETES:** Sangiovese

**ALCOHOL CONTENT:** 11,5% vol

**COLOUR:** Ruby red with purplish hues

**BOUQUET:** The bouquet is vinous and delicate with scents of red fruits.

**TASTE:** Full-bodied and well balanced in the palate with a delicious food-friendly freshness. Ripe black fruits in the after taste, ethereal notes, but a fresh and clean finish

**FOOD PAIRING:** A pleasant vine, easy to drink, suitable to all seasons. Goes well with the traditional cousin, pasta with meat sauce, roasts, grilled red meat and cheeses.

**SERVING TEMPERATURE:** 16-18 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Bordolese standard
<b>Cork:</b>	Straight cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 600
<b>Cases @ Pallet:</b>	n. 10 / n. 4 layer of 25 cases
<b>Dimension Pallet</b>	cm 80*120*141 (h)
<b>Weight Pallet</b>	Kg 728
<b>EAN Bottle:</b>	8001335070456
<b>EAN Case:</b>	8001335045075



*TREBBIANO  
IGT RUBICONE  
still White Wine dry  
Cantina del Duca*





# TREBBIANO IGT Rubicone White

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** Still White Wine dry

**BRAND:** CANTINA DEL DUCA

**PRODUCTION AREA:** Grapes coming from the IGT area, located in the Region of EMILIA ROMAGNA.

**GRAPE VARIETES:** Trebbiano

**ALCOHOL CONTENT:** 11,5 % vol

**COLOUR:** Light straw yellow with greenish hues

**BOUQUET:** Floral and fruity with hints of green apple and light grassy notes

**TASTE:** Fresh, sapid and well balanced with a slightly bitter after-taste

**FOOD PAIRING:** A pleasant wine, easy to drink, suitable to the typical cousin of this region, tortellini and tagliatelle with meat sauce, fresh cheeses, fish and white meats.

**SERVING TEMPERATURE:** 8-10 C°

**STORAGE:** In a dry and cool place, far from direct light.



<b>Bottle lt. 0,75:</b>	Bordolese standard
<b>Cork:</b>	Straight cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 600
<b>Cases @ Pallet:</b>	n. 10 / n. 4 layer of 25 cases
<b>Dimension Pallet</b>	cm 80*120*141 (h)
<b>Weight Pallet</b>	Kg 728
<b>EAN Bottle:</b>	8001335070487
<b>EAN Case:</b>	8001335048073



*MERLOT*  
*IGT VENETO*  
*still Red Wine dry*  
*Cantina del Duca*





## MERLOT IGT Veneto Red Wine

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** Still Red Wine dry

**BRAND:** CANTINA DEL DUCA

**PRODUCTION AREA:** traditional Italian wine areas

**GRAPE VARIETES:** Merlot

**ALCOHOL CONTENT:** 12% vol

**COLOUR:** Deep red with violet reflex

**BOUQUET:** Fresh and winy with hints of ripe red fruits, cherry, light herby notes.

**TASTE:** The taste is persistent, well-balanced and light.

**FOOD PAIRING:** Wine to drink throughout the meal, excellent with simple red meat dishes, roasted, salami, soft and medium ripe cheese.

**SERVING TEMPERATURE:** 16-18 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Bordolese standard
<b>Cork:</b>	Straight cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 600
<b>Cases @ Pallet:</b>	n. 10 / n. 4 layer of 25 cases
<b>Dimension Pallet</b>	cm 80*120*141 (h)
<b>Weight Pallet</b>	Kg 728
<b>EAN Bottle:</b>	8001335070494
<b>EAN Case:</b>	8001335049073





MONTEPULCIANO  
DOC  
*still Red Wine dry*  
*Cantina del Duca*





## MONTEPULCIANO DOC Red Wine

**D.O.C.**  
Denominazione  
Origine  
Controllata

**TYPE OF WINE:** Still Red Wine dry

**BRAND:** CANTINA DEL DUCA

**PRODUCTION AREA:** Grapes coming from the DOC area, located in the Region of ABRUZZO

**GRAPE VARIETES:** Montepulciano

**ALCOHOL CONTENT:** 12,5% vol

**COLOUR:** Intense ruby red with purplish hues tending to garnet with ageing.

**BOUQUET:** Red fruits aroma like cherry and raspberries. Clear plums notes and hints of spices.

**TASTE:** Well balanced dry wine of good structure with supple tannins. Full, robust and velvety.

**FOOD PAIRING:** First courses with meat sauce, red meat grilled or in the oven, lamb or sheep, roast pork, rabbit or beef stew, ches- ses in general, soups or wild game.

**SERVING TEMPERATURE:** 16-18 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Bordolese standard
<b>Cork:</b>	Straight cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 600
<b>Cases @ Pallet:</b>	n. 10 / n. 4 layer of 25 cases
<b>Dimension Pallet</b>	cm 80*120*141 (h)
<b>Weight Pallet</b>	Kg 728
<b>EAN Bottle:</b>	8001335070463
<b>EAN Case:</b>	8001335046072



*PINOT GRIGIO*  
*DOC delle Venezie*  
*still White Wine dry*  
*Cantina del Duca*





## PINOT GRIGIO DOC delle Venezie White Wine

**D.O.C.**  
Denominazione  
Origine  
Controllata

**TYPE OF WINE:** Still White Wine dry

**BRAND:** CANTINA DEL DUCA

**PRODUCTION AREA:** Grapes coming from the IGT area, located in the Region of VENETO

**GRAPE VARIETES:** Pinot Grigio

**ALCOHOL CONTENT:** 12% vol

**COLOUR:** Straw yellow with greenish hints

**BOUQUET:** Pleasantly fresh, with floral and fruity notes of green apple and citrus, with a light almond aftertaste.

**TASTE:** Well balanced, dry and sapid, medium-body, leaves a pleasant sensation of cleanliness and freshness.

**FOOD PAIRING:** Excellent as an aperitif, is a wine to drink throughout the meal. Ideal with light appetizers and first courses, white meat, seafood and fish dishes, soft and medium ripe cheese.

**SERVING TEMPERATURE:** 8-10 C°

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Bordolese standard
<b>Cork:</b>	Straight cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 600
<b>Cases @ Pallet:</b>	n. 10 / n. 4 layer of 25 cases
<b>Dimension Pallet</b>	cm 80*120*141 (h)
<b>Weight Pallet</b>	Kg 728
<b>EAN Bottle:</b>	8001335070531
<b>EAN Case:</b>	8001335530707



Indicazione  
Geografica  
Tipica



Città di Maranello



*PRIMITIVO*  
*IGT Puglia*  
*still Red Wine dry*  
*Cantina del Duca*





## PRIMITIVO IGT Puglia Red Wine

**I.G.T.**  
Indicazione  
Geografica  
Tipica

**TYPE OF WINE:** Still Red Wine dry

**BRAND:** CANTINA DEL DUCA

**PRODUCTION AREA:** Grapes coming from the vocated IGT area located in the territory of Apulia Region (South-Italy)

**GRAPE VARIETES:** Primitivo

**ALCOHOL CONTENT:** 13% vol

**COLOUR:** Intense ruby red color with garnet hints

**BOUQUET:** Intense aroma with notes of overripe small berry and plum jam

**TASTE:** in the mouth harmonious, balanced with soft ripe tannins, leave a pleasant ripe red fruits after taste

**FOOD PAIRING:** Perfect with cold cuts appetizer, vegetable soup, red meat and medium seasoned cheeses.

It has a sustained body, which can be combined to complex red meats dishes too.

**SERVING TEMPERATURE:** Serving at room temperature, about 18-20°C.

**STORAGE:** In a dry and cool place, far from direct sunlight.



<b>Bottle lt. 0,75:</b>	Bordolese standard
<b>Cork:</b>	Straight cork
<b>Inside case:</b>	n. 6 bottles lt. 0,75
<b>Bottles @ Pallet</b>	n. 600
<b>Cases @ Pallet:</b>	n. 10 / n. 4 layer of 25 cases
<b>Dimension Pallet</b>	cm 80*120*141 (h)
<b>Weight Pallet</b>	Kg 728
<b>EAN Bottle:</b>	8001335070630
<b>EAN Case:</b>	48001335070638



# MARANELLO WINES

*The Sparkling Company*

Viale Virgilio 58/C  
41123 Modena - Italy  
tel. +39 059 7134309  
[www.maranello.wine](http://www.maranello.wine)  
[export@maranellowines.it](mailto:export@maranellowines.it)

**100% MADE IN ITALY**



*All technical data are  
indicative and may be revised*