

MEVUSHAL

Italy's Finest Wines





Prosecco

Kosher for Passover Grapes: 100% Glera

Appellation: DOC Prosecco, Veneto - Italy
Notes: Pale straw-yellow in color, with a
crystal-clear, crisp, creamy perlage conferred by
the second Charmat-method fermentation.
Well-balanced, delicate on the nose, with fruity and
floral notes that range from apple, pear and citrus
to hawthorn. Exquisitely acidulous, velvety,
full-flavored on the palate, unfolding to a complex
array of white-fleshed fruits nuances and
smoothing out to a fresh, persistent finish.

Food Pairing: Extremely versatile, all-course wine, ideal partner of any convivial situation. Superb as aperitif or for a toast with friends. Enjoyed at its very best with home-made pasta and fresh, crispy salads. Surprising when paired with a traditional Italian Panettone.

Serving: Serve at 44° - 48°F Alcohol by Volume: 11% Formats: 750ml/12 bottles

This Wine is Kosher for Passover & Mevushal

This wine is Vegan



Pinot Grigio

Kosher for Passover

Grapes: 100% Pinot Grigio **Appellation**: DOC Veneto - Italy

Notes: The particular characteristics of the soil come together with the extraordinary skill of our master winemakers to create this magnificent Pinot, which affords delicately-exotic fruity sensations on the nose and a fresh, perfectly-balanced flavor with well-orchestrated fruity notes on the palate.

Food Pairing: Enjoyed at its very best with appetizers, sandwiches and finger food. Also an excellent accompaniment to meats and

steamed vegetables.

Serving: Serve at 48° - 52°F Alcohol by Volume: 12% Formats: 750ml/12 bottles

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Chianti DOCG

Kosher for Passover

Grapes: 90% Sangiovese, 10% Canaiolo Appellation: DOCG Chianti, Tuscany - Italy

Notes: The grapes are picked variety by variety, de-stemmed, pressed and placed into stainless fermentation tanks, at temperatures between 78° to 82° F. The period of skin contact is approximately 10 days. The extraction techniques are aimed at maximizing aroma and fragrance, soft and supple tannins, and emphasizing the tonic acidity and savory, mineral character. Aging in stainless steel tanks with temperature control. Intense fruit, fresh and pleasant. Fine and delicate wine, elegant in its simplicity.

Food Pairing: A wine for every meal, that can pair with first courses with tomato sauce and meat preparations.

Serving: Serve at 62°-66°F Alcohol by Volume: 13% Formats: 750ml/12 bottles This wine is Kosher for Passover



Pinot Noir

Kosher for Passover

Grapes: 100% Pinot Noir Appellation: IGT Veneto - Italy

Notes: Medium ruby-red in color, darkening to garnet with age. Appreciated throughout the world for its characteristic and elegant floral fragrance and its stylish, velvety flavor. This Pinot Noir is enhanced by a lingering finish bursting with talc and features just the right touch of backbone.

Food Pairing: Perfect at mealtimes along with red meats and Mediterranean-style pasta dishes, but also a pleasant conversation wine. Great match for pan-fried eggs and flavored omelettes.

Serving: Serve at 62° - 66°F Alcohol by Volume: 12% Formats: 750ml/12 bottles

This Wine is Kosher for Passover & Mevushal This wine is Vegan









