



CAVALLINO

ITALY

Cavallino S.r.l.s.

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A special selection
of most known Italian wines
from famous Italian regions at
competitive prices to save your time

Annalisa Busani A.I.S Somelier grow her experience in the family wine farm "Il Cavalierino" in Montepulciano south of Siena province. Here in this beautiful landscape she learn about growing grapes and making wine mostly with organic approach. The wine passion and and the travelling around the world with her father Aurelio brought her to the decision to create a selection of good wines, complementary to her family wines, produced from small winemakers that do not have the capability to market and sell their wines alone. The nice toy horse brand Cavallino well identify her young sparkling spirit and enthusiasm followed by the father experience. With Cavallino range of wines we intend to offer a selection of most popular Italian wines from different regions and is intended to help you to save time and costs.

NANO
Toscana I.G.T. Bianco



Vintage 2016
Production region: Toscana
Description: White dry wine
Denomination: Toscana IGT Bianco
Grape variety: Malvasia and Trebbiano toscano
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/ Hectare
Alcohol: 12,5% vol
Farming method: Traditional farming
Altitude: 450/ 500 m above sea level
Vinification: Fermentation in steel vats
Refinement time in bottle: 1 month minimum

Tasting notes: Light straw in colour with green reflections. It has delicate and elegant hawthorn scents which are in a perfect balance with the perception of apple and white pulp fruits. Ideal pairing with fish meal, fish salad appetizers. Serve at 10/12° C.

ALBA CHIARA
Toscana Rosato I.G.T.



Vintage 2016
Production region: Toscana
Description: Rosé wine
Denomination: Toscana IGT
Grape variety: Sangiovese
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/Hectare
Alcohol: 12,5% vol
Farming method: Traditional farming
Altitude: 450/ 500 m above sea level
Vinification: Fermentation in steel vats
Refinement time in bottle: 1 Month

Tasting notes: Delicate and characteristic rosé colour. On the nose, powerful aromas evoke pink grapefruit, citron and gentle hues of wild strawberries completed by pungent flowers. Mineral taste, intensifies the roundness and vivacity of this wine that could be considered as a perfect match between softness, freshness and acidity. Accompanies with light first courses like risotto, and white meat sautéed as well. Serve at 12/14°C.

PINOT GRIGIO
Colli Euganei I.G.T.



Vintage 2016
Production region: Veneto
Description: Colli Euganei I.G.T.
Grape variety: Pinot Grigio
Productive process: The grapes are fermented off skins. The must is fermented at a controlled temperature in stainless steel tanks with selected yeasts.
Alcohol: 12% vol
Refinement time in bottle: 3 months minimum

Tasting notes: Rich straw yellow color; intense and characteristic fragrance, which is reminiscent of acacia flowers. Its flavor is full, dry and impetuous with an acidulous taste. Seafood starters, marinara risottos, oven baked and grilled fish. Should be served between 10° - 12° C

PROSECCO EXTRA DRY MILLESIMATO
Prosecco D.O.C.



Production region: Veneto colli Euganei
Denomination: Prosecco D.O.C.
Description: Sparkling white wine
Grape variety: Glera 100%
Alcohol: 11% Vol
Soil quality: Predominantly clay limestone of Pliocene origins
Altitude: 450/500 m above sea level
Vine training system: Espalier with Guyot pruning
Density: 8000 plants/hectares
Vinification: Fermentation in steel vats and produced with Charmat method for 60 days, then cold filtered and bottled.
Bottle size: 0,75 lt.

Tasting notes: Nice yellow light colour, with vinous smell at nose, fruity and white flowers palate. Ideal pairing with risotti, soup and white meat, fish, seafood, lobster and shellfish, vegetables. Serve at 6/8°C.

MOSCATO SPUMANTE DOLCE
Colli Euganei D.O.C.



Production region: Veneto colli Euganei
Denomination: Colli Euganei D.O.C.
Description: Sparkling white wine
Grape variety: Moscato Giallo
Alcohol: 6% Vol
Production process: Grapes are harvested before the full maturation in order to obtain more freshness and acidity, after pressing the most is freeze-dried at 10° C and then yeast is added for 60 days.
Bottle size: 0,75 lt.

Tasting notes: Straw yellow colour, with persistent and light perfume, fresh at nose with white flowers and orange flowers smell. Sweet in the mouth with right acidity that enhance the freshness. Ideal with dry biquits and dry cakes.

PROSECCO EXTRA DRY MILLESIMATO 197 ML
Prosecco D.O.C.



Production region: Veneto Colli Euganei
Description: Sparkling white wine
Denomination: Prosecco D.O.C.
Grape variety: Glera 100%
Soil quality: Predominantly clay limestone of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 8000 plants/ Hectare
Alcohol: 11% vol
Altitude: 400/450 m above sea level
Vinification: Fermentation in steel vats and produced with Charmat method for 60 days, then cold filtered and bottled.
Bottle size: 200 ml

Tasting notes: Nice yellow light colour, with vinous smell at nose, fruity and white flowers palate. Ideal pairing with risotti, soup and white meat, fish, seafood, lobster and shellfish, vegetables. Serve at 6/8°C.

PINOT NERO
Veneto I.G.T. Brut Rosé



Production region: Veneto Colli Euganei
Denomination: Veneto I.G.T.
Production year: 2016
Alcohol: 12% vol
Grape variety: 100% Pinot Nero
Altitude: 300 mt above sea level
Soil variety: Mostly clay and limestone
Vine training system: Espalier with Guyot pruning
Producing process: Red grapes are vinified in pink making a light maceration of most with skin. After a primary fermentation the wine is left for a slow fermentation on special steel barrels named autoclave for about 90 days. Then is filtered and bottled in refrigerated area.
Color: Pink
Bottle size: 200 ml

Tasting notes: Sparkling and fresh with wine smell, taste of apple and apricot with a light bitter aftertaste. What to serve with: ideal with appetizers, light snacks and light pasta with fish or vegetables. Serve at 8 C.

AMARONE CLASSICO
Amarone della Valpolicella Classico D.O.C.G.



Vintage 2013
Production region: Veneto Valpolicella Verona Province
Denomination: Amarone della Valpolicella Classico D.O.C.G.
Soil quality: Predominantly clay, limestone on hilly slopes
Grape variety: Corvina Veronese 50%, Corvinone 15%, Rondinella 30%, Oseleta 5%
Alcohol: 15% Vol
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/hectare
Vinification: Fermentation in steel vats and aged in oak barrels for 36 months
Refinement time in bottle: 6 months minimum
Bottle size: 0,75 lt.

Tasting notes: Deep ruby red color with garnet shades. Warm, ripe on the nose, intense and of great refinement. The taste is complex, smooth, full bodied, lots of cherry notes and plum. Recommend Amarone is a wine which one can proudly serve on special occasions, particularly with red meats, game and ripe cheeses. But it can also be sipped an ideal companion to enjoyable conversation. Serve at 18/20° C.

BAROLO
Barolo D.O.C.G.



Vintage 2013
Production region: Piemonte, Cuneo Province
Denomination: Barolo D.O.C.G.
Grape variety: Nebbiolo
Soil quality: Predominantly clay, limestone on hilly slopes
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/Hectare
Alcohol: 14% vol
Farming method: Traditional farming
Altitude: 450/500 m above sea level
Vinification: Fermentation in steel vats and aged in oak barrels for 36 months
Refinement time in bottle: 6 months minimum
Bottle size: 0,75 lt.

Tasting notes: A great wine suitable for long aging. Expect a garnet colour with orange hues that become more intense over time. Intense scent of red fruit and violets. The taste is full, wide and velvety with a finish of spices and a hint of vanilla. Piedmont is also famous for its white truffles, great meat, hearty stews, golden Toma cheeses, and all sorts of chestnut and hazelnut tortes. Barolo is suited to complement these substantial flavours. To be uncorked and decanted at least one hour before tasting. Serve at 16/18° C.

RUBELLO
Red Wine



Vintage 2016 - Vintage 2017
Denomination: Table wine
Grape variety: Various
Soil quality: Predominantly clay, limestone on hilly slopes
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/Hectare
Alcohol: 11,5% vol
Color: Ruby red
Altitude: 450/500 m above sea level
Vinification: Fermentation in steel vats
Refinement time in bottle: 3 months minimum

Tasting notes: Nice ruby color, with aroma of flowers and red berry at the nose, smooth in the palate easy to drink.

NEGROAMARO PRIMITIVO Puglia I.G.T.



Vintage 2015 - Vintage 2016
Production region: Puglia
Denomination: Puglia I.G.T. Negroamaro Primitivo
Grape variety: 50% Negroamaro, 50% Primitivo
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/ Hectare
Alcool: 14% vol
Altitude: 0/200 mt above sea level
Bottle size: 0,75 lt
Vinification: Fermentation in steel vats with slight refinement in barriques
Refinement time in bottle: 6 months minimum

Tasting notes: Intense and bright red colour as the result of Negroamaro and Primitivo blend. The vinous bouquet has characteristic notes of ripe red fruits, vanilla spices and delicate tobaccoscents. This full bodies wine, with its long and pleasantfinish, could bea superb accompaniment to tasty pasta dishes, roasted meat, stews and matured cheese.

PRIMITIVO Puglia I.G.T.



Vintage 2015 - Vintage 2016
Production region: Puglia
Denomination: Puglia I.G.T.
Grape Variety: Sangiovese primitivo
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/ Hectare
Alcool: 14% vol
Altitude: 100/200 mt above sea level
Vinification: Fermentation in steel vats and aged in oak barriques for 12 months
Refinement time in bottle: 6 months minimum
Bottle size: 0.75l and heavy bottle on request

Tasting notes: The warm and enveloping bouquet has the predominance of ripe red fruits scents such as cherry and black cherry even if preserve the strong perception of sweet spices. Primitivo is a full-bodied wine with its harmonious texture that make it delicately smooth and perfect to accompany tasty pasta dishes, roasted meat, stews and seasoned cheese. Serve at 18/20° C.

SOLE E LUNA Terre Siciliane Rosso I.G.T.



2015 Vintage - 2016 Vintage
Production region: Sicily, Catania province
Denomination: Terre Siciliane Rosso I.G.T.
Grape Variety: Nero d'avola-Syrah
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/Hectare
Alcool: 13% vol
Farming method: Traditional method
Altitude: 300/ 400 m above sea level
Vinification: Fermentation in steel vats
Refinement time in bottle: 3 months minimum

Tasting notes: Very intense deep red colour, marked by a characteristic and powerful bouquet that combines equally ripe red fruits, notes of spices and tobacco. Full bodied and with long finish that echoes the nose. It is excellent with full flavoured Mediterranean dishes of all kind of meat and seasoned cheese. Serve at 18/20° C

CAVALIERINO ROSSO DI MONTEPULCIANO Rosso di Montepulciano D.O.C.G.



Production region: Toscana
Denomination: Vino Rosso di Montepulciano D.O.C.
Production year: Vintage 2015/16
Alcool: 13,5% vol
Grape variety: Sangiovese, Prugnolo Gentile, Canaiolo
Altitude: 450/500 m above sea level
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/Hectare
Farming method: Organic farming
Vinification: Fermentation in steel vats and aged in oak barriques for 12 months
Refinement time in bottle: 6 months minimum
Color: Vivid red color
Bouquet: Hints of cassis, currants, pepper and spices
Flavor: Lively and dry finish typical of Sangiovese, very low tannins.
Bottle weight: Vintage 1000/1200 gr - Classic 500 gr

Tasting notes: Vivid red color, lively and dry finish typical of Sangiovese, hints of cassis, currants, pepper and spices. Very low tannins. Ideal with any meal.

CAVALIERINO NOBILE DI MONTEPULCIANO Nobile di Montepulciano D.O.C.G.



Production region: Toscana
Denomination: Vino Nobile di Montepulciano D.O.C.G.
Production year: 2011/13/14
Alcool: 13,5% vol
Grape variety: Sangiovese, Prugnolo Gentile, Canaiolo
Altitude: 450/500 m above sea level
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/Hectare
Farming method: Organic farming
Vinification: Fermentation in steel vats and aged in Tonneau barrel for 3 years.
Refinement time in bottle: 6 months minimum
Color: Deep red color, full bodies
Bouquet: Hints of cinnamon, pepper, vanilla and berries. Not excessive tannins
Flavor: Full bodied,intense aroma with high but not excessive tannins.
Bottle weight: 600 g
Classic 500 gr

Tasting notes: Deep red color, full bodied,intense aroma with high but not excessive tannins. Hints of cinnamon, pepper, vanilla and berries. A complex wine perfect for meditation, best with roasted meat or grilled Fiorentina steak.

CAVALIERINO CHIANTI Chianti Colli Senesi D.O.C.G.



Production region: Toscana
Denomination: Chianti colli senesi D.O.C.G.
Production year: Vintage 2013/14
Riserva 2010/11
Alcool: 13,5% vol
Grape variety: 100% Sangiovese
Altitude: 400/500 m above sea level
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Farming method: Organic farming
Vinification: Fermentation in steel vats and aged in oak barriques for 12 months.
Refinement time in bottle: 6 months minimum
Color: Deep ruby red
Bouquet: Intense aroma, hints of spices, berries and vanilla
Flavor: Dry finish light tannins
Bottle size: 0.75 l.
Bottle weight: Riserva 750/1000 gr

Tasting notes: Deep ruby red, intense aroma, dry finish. Light tannins. Hints of spices, berries and vanilla. Ideal with game and wild boar meats or pasta with a tomato based sauce.

MONTEPULCIANO D'ABRUZZO



Producing region: Abruzzo
Denomination: Montepulciano d'Abruzzo D.O.C.
Production year: 2015/2016
Alcohol: 13% Vol
Grape variety: 100%Montepulciano d'Abruzzo
Altitude: 250 m.s.l
Soil quality: Calcareous and limestone
Vine training system: Pergola Abruzzese
Farming method: Traditional and Organic on request
Vinification: In steel
Colour: Ruby red with ample and dense violet colour
Bouquet: Intense and Harmonios,sober and full body
Flavour: Dry and harmonious
Bottle size: 750 cc
How to serve: Best at 18° C
What to serve it with: Traditional food, soup, roasted meat and matured cheese.

MERLOT



Producing region: Veneto Colli euganei
Denomination: Veneto IGT/Colli Euganei DOC
Production year: 2016
Alcohol: 12,5% vol
Grape variety: Merlot
Altitude: 250 m.s.l.
Soil: Predominantly calcareous
Vine training system: Espalier with Guyot pruning
Vinification: Fermented and aged in steel, refined in bottle for minimum 3 months
Color: Ruby red more or less intense
Bouquet: Fresh with hint of cutted grass, mature cherries and other red fruits
Flavour: Dry and soft well balanced
Bottle size: 200cc/750cc
How to serve: Best at 18° C
What to serve it with: Red and roasted meat, Roasted Chicken and rabbit.Semi seasoned cheese.

CHARDONNAY



Producing region: Veneto Colli Euganei
Denomination: Veneto I.G.T. Colli Euganei Doc
Production year: 2016
Alcohol: 12,5% Vol
Grape variety: Chardonnay
Altitude: 250 m.s.l.
Soil: Predomintly clay limestone
Wine training system: Espalier with Guyot pruning
Vinification: Fermented in steel at controlled temperature and preserved in steel vats.
Colour: Yellow with golden hues
Bouquet: Hints of white flowers and apple.
Flavour: Dry and soft with hints of white fruits.
Bottle size: 250/750cc
How to serve it: Best at 10/12 C
What to serve it with: Soup and fish dishes.

OLIO EXTRA VERGINE DI OLIVA BIOLOGICO



Production region: Toscana
Color: Rich yellow green color
Altitude: 400/500 mt above the sea level
Description: Extravirgin olive oil of superior quality, obtained by cold pressing and by mechanical means only.
Olive varieties: Leccino, Frantoio, and Moraiolo
Harvesting Techniques: Exclusively by hand when the olives have not yet reached maximum ripeness in order to exalt the taste and organoleptic qualities.
Acid: <= 0.2%
Bottle size: 0.50 cc

CAVALIERINO SANGIOVESE Toscana I.G.T.



Production region: Toscana
Denomination: Toscana I.G.T.
Production year: Classic 2009/10/12/15
Alcool: 13,5% vol
Grape variety: 100% Sangiovese
Altitude: 400/500 m above sea level
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Farming method: Organic farming
Vinification: Fermentation in steel vats
Refinement time in bottle: 6 months minimum
Color: Deep ruby red
Bouquet: Intense aroma, Hints of spices, berries and vanilla
Flavor: Dry finish light tannins
Bottle size: 0.75 l.
Bottle weight: 500 gr

Tasting notes: The wine is best served at room temperature and is ideal with game and wild boar meats or pasta with a tomato based sauce.

CAVALIERINO DONNA ENRICA Rosso di Toscana I.G.T.



Production region: Toscana
Denomination: I.G.T. Toscana Rosso
Production year: Vintage 2015/16
Alcool: 16,5% vol
Grape variety: Sangiovese, Cabernet Sauvignon, Merlot, Shiraz in proportions
Altitude: 450/500 m above sea level
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Density: 4,500 plants/Hectare
Farming method: Organic farming
Vinification: Fermentation in steel vats
Refinement time in bottle: 6 months minimum
Color: Intense red color with speziate tips of violet
Bouquet: Intense bouquet of mature fruit
Flavor: Pleasant to the palate with vanilla notes
Bottle weight: 500 gr

Tasting notes: Intense red color with hints of violet, intense bouquet of ripe fruit, pleasant to the palate with notes of vanilla. Serving suggestions: whole meal with some fish dishes.

CAVALIERINO NOBILE DI MONTEPULCIANO RISERVA Nobile di Montepulciano Riserva D.O.C.G.



Production region: Toscana
Denomination: Vino Nobile di Montepulciano Riserva D.O.C.G.
Production year: 2007, 2008, 2009, 2011
Alcool: 13,5% vol.
Grape variety: Sangiovese, Prugnolo Gentile, Canaiolo
Altitude: 450/500Mt above the sea level
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Farming method: Organic farming
Vinification: Fermentation in steel vats and aged in Tonneau barrel for 3 years. Refinement time in bottle 6 months minimum
Color: Deep red color, full bodies
Bouquet: Hints of cinnamon, pepper, vanilla and berries. not excessive tannins
Flavor: Full bodied,intense aroma with high but not excessive tannins.
How to serve it: The wine is best served at room temperature
What to serve it with: A complex wine perfect for meditation, best with roasted meat or grilled Fiorentina steak
Bottle weight: 1000/1200 gr Classic 500 gr

CAVALIERINO ORO ROSSO Colli dell'Etruria Centrale D.O.C.



Production region: Toscana
Denomination: Toscana I.G.T.
Production year: 2011/13/15
Alcool: 16,5% vol
Grape variety: Late harvested Sangiovese
Altitude: 400/500 m above sea level
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Farming method: Organic farming
Vinification: Fermentation in steel vats and aged in oak barriques for 12 months.
Refinement time in bottle: 6 months minimum
Color: Deep red Bordeaux like color
Bouquet: Scent of blueberries, blackberries, and other ripe fruits, vanilla and spices
Flavor: Sweet taste, plenty of flavours on the mouth with dry finishing
Bottle size: 0.5 l

Tasting notes: The wine is best served at room temperature. Ideal with matured fermented cheese, blue cheese, chocolate cookies, dark chocolate, dark chocolate cakes.

CAVALIERINO SANLOR Colli dell'Etruria Centrale D.O.C.



Production region: Toscana
Denomination: Colli dell'etruria centrale D.O.C.
Production year: Metal 2006/07/08/09
Alcool: 13,5% vol
Grape variety: 100% Sangiovese
Altitude: 400/500 m above sea level
Soil quality: Predominantly calcareous of Pliocene origins
Vine training system: Espalier with Guyot pruning
Farming method: Organic farming
Vinification: Fermentation in steel vats and aged in oak barriques for 12 months.
Refinement time in bottle: 6 months minimum
Color: Beautiful bright ruby color enough compact with nice transparency
Bouquet: Immediately fragrance of violets and roses then move to a fruity cherries,wild berries with a slight nuances of licorice and cinnamon spice at the end
Flavor: It is a dry wine but not sharp
Bottle size: 0.75 l
Bottle weight: 600/900 gr

Tasting notes: Deep red bordeaux-like color,intense body, blackberry and other ripe fruit, dry fruity taste, vanilla and spices, ideal with main courses and cured cinta senese meats.

GRAPPA RISERVA



Producing Region: Toscana
Alcohol: 43% vol.
Grape variety: Sangiovese minimum 80%
Farming method: Organic farming
Vinification: Produced by distilling unpressed marc in indirect steam alambics in a process that preserves the typical characteristics of the vineyard of origin and the Sangiovese grape. Grappa Riserva is aged in oak barrels providing the characteristic amber color
Color: Amber color
Flavor: Full of flavour, soft, smooth, and long
How to serve: The best is at room temperature
Bottle size: 500 cc

Tasting notes: The wine is best served chilled at about 5 degree Celsius. Ideal for meditation alone, or with dry bisquits and the traditional Cantucci.