



PS
wine

premium wine selection

Vini di Qualità

Catalogue







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More than **50** years
of experience
in premium
wines and
spirits selection

Our story starts more than 50 years ago when Silvano Piacentini, first professional Sommelier in Verona and one of the founders of Vinitaly, trains as entrepreneur in the famous and historical local of Verona "La Bottega del Vino".

In 1977 Silvano joins Istituto Enologico as managing director and partner. This company is located in the historic center of Verona and its main activity is b2b selling and excellent wines and spirits worldwide distribution.

One year later, with a strong experience in the wine panorama, Silvano founds a new production reality: "Gemma". Gemma winery is located in the heart of Langhe hills in Piedmont, in Serralunga d'Alba, and nowadays produces the great wines of the territory, as Barolo, Barbera, Barbaresco. Gemma's philosophy is based on the respect of the environment and the continuous innovation.

P.S.
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Vini di Qualità

In 2000 Silvano with his sons Luigi and Luisa, set up a new company: Premium Wine Selection, the present import, export, production and distribution company, which is located in Valpolicella, in Veneto region, not far from Garda Lake.

15 years later, after a careful research in Valpolicella region, Silvano decides to produce also in Verona, expanding the offer with a personal production of Famiglia Piacentini; in this occasion "Silvano Piacentini" wines find their origin.

Today, with 3 million bottles sold per year all over the world, we are one of the most important distributors in the world setting.

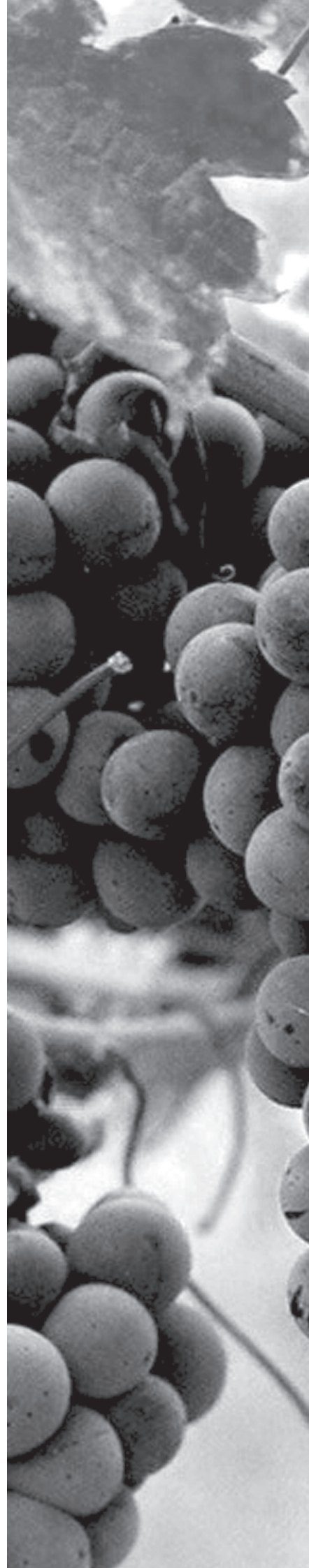
Our main goal is the SELECTION of EXCELLENT WINES and SPIRITS from the MOST PRESTIGIOUS AREAS IN ITALY and IN THE WORLD.

Thanks to a great collaboration between us and many family wine estates, we have the opportunity to offer our customers both of excellent quality of products and wine culture.

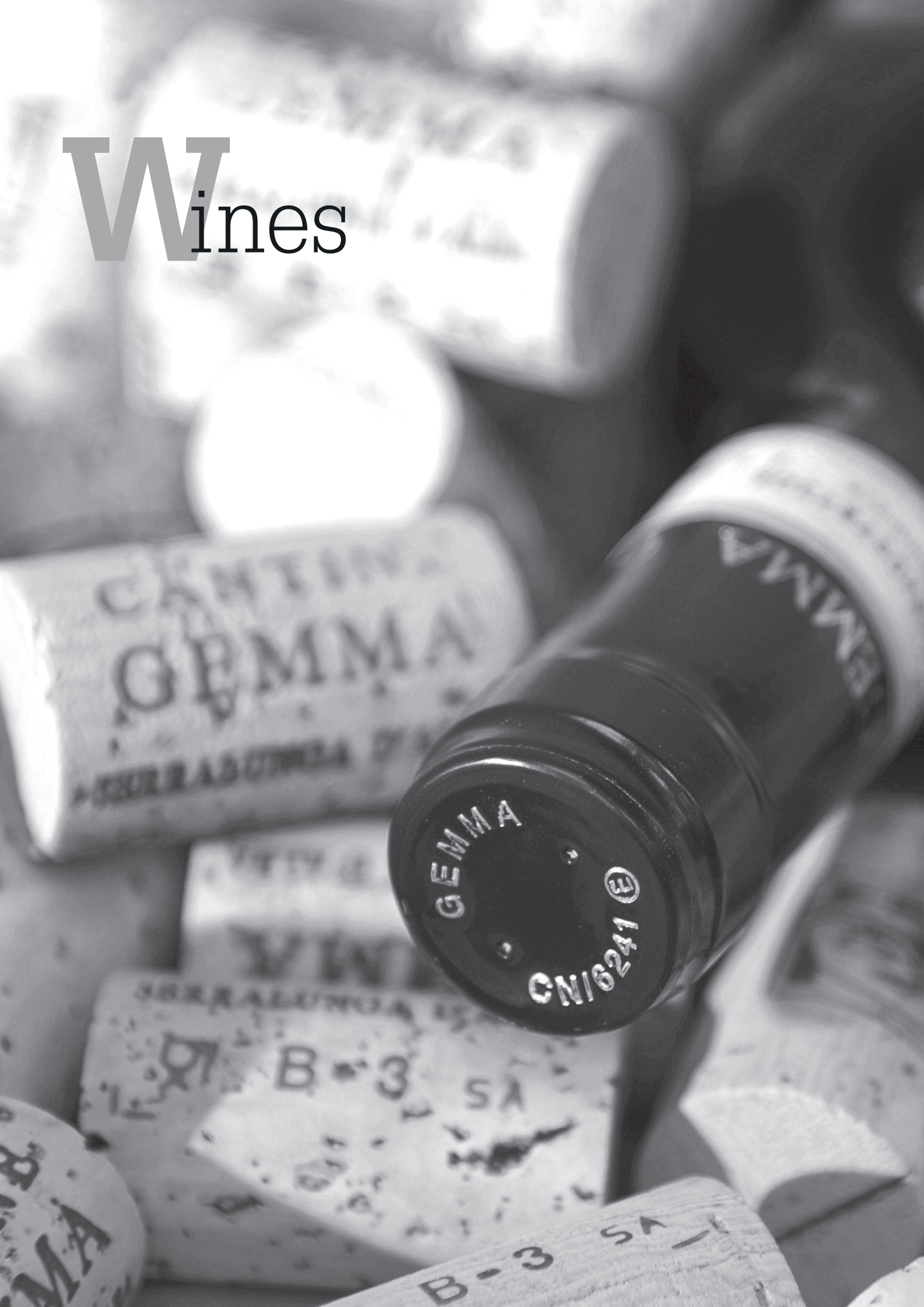
In this way we realize our philosophy: our customers' success, is our success too.

PWS' mission is to provide the world with premium wines and spirits and we do that in the easiest way for our clients.

LOGISTIC is our point of strength: from one single warehouse near Verona, our customers can collect all our products or can entrust us with the organization of the shipment.



Wines



Piemonte

Serralunga d'Alba

Gemma



In 1978 Silvano Piacentini, after a long experience in the worldwide wine distribution, decided to found a new production reality in

Serralunga d'Alba, an area considered one of the most authentic sanctuary of "Barolo". The activity started in an old building, which was property of Opera Pia Barolo of Marchesi Falletti, in the historic center of the village, near the medieval castle.

In 2012 Gemma expanded his activity with a new winery, realized with modern techniques as solar and geothermic panels. Thanks to that, Gemma obtained the Iso/14067 Certification for CO2 zero emissions during the complete production process.

Gemma's philosophy takes care of the production with the important aim to respect the grape varieties and their production area in way to emphasize the vine, looking for the highest elegance in wine.

The production ethic has always taken care of environment respect and innovation; in fact, since 2016 harvest, Gemma started a production system conversion towards an organic and biological farming and production. The 26 hectares of vineyards are located in different communes of Langhe region: Alba, La Morra, Monforte d'Alba, Roddi, Roddino, Serralunga d'Alba and Sinio.

Nowadays Gemma is property of Famiglia Piacentini and Luigi, Silvano's son, manages the commercial area with a continuous look and attention to the winemaking process. As professional Sommelier, he can contribute to the production area bringing suggestions to improve the wine quality.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|--------------------------|-----------------|-----------------|-----------------|-------|
| ● GAVI DI GAVI | Cortese di Gavi | Stainless steel | Stainless steel | |
| ● LANGHE ARNEIS | Arneis | Stainless steel | Stainless steel | |
| ● MOSCATO D'ASTI FIORITA | Moscato | Stainless steel | Stainless steel | |

Italia

Piemonte

Serralunga d'Alba

Gemma



In 1978 Silvano Piacentini, after his long experience in the worldwide quality wine distribution, decides to found a new production reality in Serralunga d'Alba, an area considered one of the most authentic sanctuary of "Barolo", in the heart of Langhe hills. The activity starts in an old building, property of Opera Pia Barolo of Marchesi Falletti, in the historic center of the village.

In 2012 Gemma expands with a new modern winery, not far from the first building. The new winery is realized following the sustainability principles, thanks to which it obtains the ISO/14064 certification for zero CO2 emissions in the production process, from the vineyard to the bottle.

Nowadays Gemma is property of Famiglia Piacentini and Luigi, Silvano's son, manages the activity following the commercial and production areas, with a continuous look at the winemaking process. As professional Sommelier, he can contribute bringing suggestions to improve the quality in cooperation with the winemaker.

Gemma's goal is the respect of the grapes' variety and their territory, both for the environmental well-being and for the possibility, in this way, to enhance the vine, seeking the maximum elegance in the final products.

The vineyards of Gemma extend for 26 hectares in different communes of Langhe, such as: Alba, La Morra, Monforte d'Alba, Roddi, Roddino, Serralunga d'Alba, Sinio.

Here all the Gemma wines originate, products which find their best expression in the perfect matching with food: in this occasion it is



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|----------------------------------|---------------------------|-----------------|---|-----------------|
| ● BARBERA D'ALBA BRICCO ANGELINI | Barbera | Stainless steel | Barrique | Single vineyard |
| ● BARBERA D'ALBA SUPERIORE GELSO | Barbera | Stainless steel | Barrique | Single vineyard |
| ● RUJA LANGHE NEBBIOLO | Nebbiolo | Stainless steel | 25% Slavonian oak, 75% stainless steel | Single vineyard |
| ● MERMET LANGHE ROSSO | 50% Nebbiolo e 50% Merlot | Stainless steel | Merlot in barrique, Nebbiolo in Slavonian oak | |

Piemonte

Serralunga d'Alba

Gemma

possible to catch the extraordinary balance that Gemma develops in its wines.

Tasty dishes, red meat, grilled meat and brasato emphasize red wines, while for whites aperitif, fish and white meat emphasize their characteristics. Moscato is perfect as aperitif with the dessert or finish a meal.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|---|----------|-----------------|---|-----------------|
| ● BARBARESCO | Nebbiolo | Stainless steel | Slavonian oak | |
| ● BAROLO | Nebbiolo | Stainless steel | 75% Slavonian oak, 25 % Allier oak tonneaux (500 L) | |
| ● BAROLO COLAREJ | Nebbiolo | Stainless steel | 50% Slavonian oak, 50% Allier oak tonneaux | Single vineyard |
| ● BAROLO DEL COMUNE DI MONFORTE D'ALBA | Nebbiolo | Stainless steel | 24 months Slavonian oak | Single vineyard |
| ● BAROLO DEL COMUNE DI LA MORRA | Nebbiolo | Stainless steel | 24 months Slavonian oak and French 500 L tonneaux | Single vineyard |
| ● BAROLO DEL COMUNE DI CASTIGLIONE FALLETTO | Nebbiolo | Stainless steel | 24 months Slavonian oak and French 500 L tonneaux | Single vineyard |
| ● BAROLO RISERVA GIBLIN | Nebbiolo | Stainless steel | Barrique | Single vineyard |
| ● BAROLO CHINATO | Nebbiolo | Stainless steel | 30 months Slavonian oak | |

Italia

Lombardia

Monticelli Brusati

Castelveder



The history of a company is the story of the people who conduct it, it's the story of Renato and Elena Alberti, that in 1975, convinced that the

secret of bubbles were in their land, planted with confidence the first rooted.

The result of this adventure are masterpieces of harmony, carved by nature, tradition, from uncertainties, attempts and research, by constancy and patience to get the best. Creators of this earned success, Tiziano Franchi with the consulting of the wine expert Teresio Schiavi.

The Castelveder estate produces 80,000 bottles with grapes from vineyards that still retain their name: Ronco del Castellotto, la Madonna della Rosa, the Palazzina and the Cilinder, the Nulli and the Guast and Capelét.

The style of Castelveder is a mix of youth and old age, it's a family continuity fostered by a real culture of "transmit".

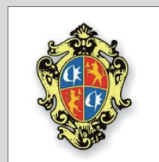
Elena and Renato values were collected from their granddaughter Camilla that leads the company today.



| PRODUCT | GRAPE | FERMENTATION | BOTTLE FERMENTATION | NOTES |
|-------------|------------|-----------------|---------------------|-------|
| BRUT | Chardonnay | Stainless steel | Minimum 30 months | |
| ROSÉ | Pinot Nero | Stainless steel | Minimum 30 months | |
| EXTRA BRUT | Chardonnay | Stainless steel | Minimum 30 months | |
| PAS DOSÉ | Chardonnay | Stainless steel | Minimum 30 months | |
| SATEN | Chardonnay | Stainless steel | Minimum 60 months | |
| MILLESIMATO | Chardonnay | Stainless steel | Over 48 months | |

Trentino

San Michele all'Adige

Istituto Agrario
San Michele

The Istituto Agrario di San Michele all'Adige, was founded on the 12th of January 1874, when the Tyrolean Regional Diet at Innsbruck decided to

open in San Michele all'Adige an agricultural school and a research centre.

Today the agricultural surface area is equal to approximately 120 hectares with an additional 80 hectares of woods and unproductive plots. The soils are distributed on a dozen farm bodies localized in the most important agricultural areas of Trentino. The Istituto Agrario performs productive and transformation activities, but also plays a supporting role in the experimental, educational and demonstrative activities carried out by the other centres of the Edmund Mach Foundation. The cellar is located inside an ancient Augustinian monastery of the XII century and represents an important historical-architectural site, as well as a valuable testimony to the Trentino vine-oenological tradition. Over time the cellar was expanded several times. The current structure combines history, charm and rational modernity. It consists of state-of-the-art winemaking equipment, a small distillery and a special department for the classic method sparkling wine production. The goal is to produce a range of products obtained from the fruit of the best vineyards and offer wines that reflect the entire oenological panorama of the Trento province.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|------------------|----------------|-----------------|-----------------|-------|
| ● CHARDONNAY | Chardonnay | Stainless steel | Stainless steel | |
| ● SAUVIGNON | Sauvignon | Stainless steel | Stainless steel | |
| ● PINOT GRIGIO | Pinot Grigio | Stainless steel | Stainless steel | |
| ● PINOT BIANCO | Pinot Bianco | Stainless steel | Stainless steel | |
| ● NOSIOLA | Nosiola | Stainless steel | Stainless steel | |
| ● RIESLING | Riesling | Stainless steel | Stainless steel | |
| ● MÜLLER THURGAU | Muller Thurgau | Stainless steel | Stainless steel | |
| ● GEWÜRZTRAMINER | Gewurztraminer | Stainless steel | Stainless steel | |

Istituto Agrario San Michele



Edmund Mach Foundation gets the prestigious knowledge heritage of Istituto Agrario di San Michele all'Adige, founded in 1874. On 12th January 1874 the Tyrolean Parliament in Innsbruck decided to open an agricultural school and a research centre in the former Augustinian monastery of San Michele all'Adige in the Italian Region of Trentino, with the aim of increasing agricultural production in Tyrol. This small agricultural centre is located in the town of San Michele all'Adige, just 16 km to the north of Trento. The Edmund Mach Foundation Farm usable agricultural surface area is equal to approximately 120 hectares, to which is added with 80 hectares of woods and unproductive plots. The soils are distributed on a dozen farm bodies localized in the most important agricultural areas of Trentino. It is divided into two units: Crops and Winery (to which is attached the Distillery). The Farm not only performs productive and transformation activities, but also exerts a supporting role for the experimental, educational and demonstrative activities carried out by the other centers of the Edmund Mach Foundation.

The Winery is developed inside the ancient Augustinian monastery dating back to the 12th Century, and represents both an important historical and architectural document and a valuable testimony of the vine and wine tradition of Trentino.

Over time, the Winery has undergone repeated extensions, which began during the Renaissance (XVI century) and ended in 2004. The current capacity is a great example of combination between history, centenary charm and rational modernity.

In order to best represent the provincial wine scene, the winery is still committed to produce a large range of products, about 30 different wines, obtained from the harvesting and processing grapes cropped only from the best vineyards, with the aim of proposing a range of products to serve as an example and representing the entire oenological scenario in the province of Trento.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|---------------------------------------|---|--|----------------------------|-------|
| MOSCATO GIALLO | Moscato Giallo | Stainless steel | Stainless steel | |
| MARZEMINO | Marzemino | Stainless steel | Stainless steel | |
| TEROLDEGO | Teroldego | Stainless steel | Slavonian oak | |
| MERLOT | Merlot | Stainless steel | Slavonian oak | |
| CABERNET SAUVIGNON | Cabernet Sauvignon | Stainless steel | Slavonian oak | |
| PINOT NERO | Pinot Nero | Stainless steel | Barrique | |
| CASTEL SAN MICHELE ROSSO | Merlot, Cabernet Sauvignon e Cabernet Franc | Stainless steel | Barrique | |
| TRENTO DOC MACH RISERVA DEL FONDATORE | Chardonnay, Pinot Nero | A part in stainless steel, a part in oak | At least 48 months on lees | |
| TRENTO DOC MACH ROSÉ | Pinot Nero | Stainless steel | 24-36 months on lees | |

Trento Doc

San Michele all'Adige

Famiglia Piacentini "A...Silvano"



"A...Silvano" comes from the idea of Luigi Piacentini and Enrico Paternoster, oenologist of Istituto Agrario San Michele, to create a cuvée dedicated to the founder of Premium Wine Selection, Silvano Piacentini.

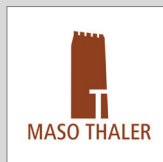
A limited part of the production of Chardonnay of Maso Ton is meticulously selected for the realization of this excellent quality Trento DOC cuvée.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|---------------------------------------|-----------------|-----------------|--------------------------------|-------|
| ● "A...SILVANO" TRENTO DOC EXTRA BRUT | 100% Chardonnay | Stainless steel | Minimum of 36 months in bottle | |



Maso Thaler



The winery Maso Thaler was founded in 2004. It is the realization of a family project that started over twenty years ago with the decision

by the Motta family to leave Rome and move to this wonderful place to follow a passion: winemaking.

Maso Thaler winery is located in the centre of a rural habitation known as "Maso" in Gleno, on a hill, 630 meters above the sea level, close to the village of Montagna. This region is considered one of the most apt in Italy for the cultivation of Pinot Noir grapes for two reasons: the porous terrain with infiltrations of calcareous Dolomite materials and the airy climate characterized by sharp daily temperature differentials, especially in August and September.

Maso Thaler founder, Nino Motta, with his wife Anna Maria Vianini Tolomei take care of the vineyards. Their sons Filippo and Francesco follow the winemaking process, while Piergiorgio their youngest son, is in charge of marketing and PR.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|----------------------|---|-----------------|-----------------|-------|
| ● MANZONI BIANCO | Incrocio Manzoni (Pinot Bianco e Riesling Renano) | Stainless steel | Stainless steel | |
| ● CHARDONNAY | Chardonnay | Stainless steel | Stainless steel | |
| ● SAUVIGNON | Sauvignon | Stainless steel | Stainless steel | |
| ● GEWÜRZTRAMINER | Gewurztraminer | Stainless steel | Stainless steel | |
| ● PINOT NERO | Pinot Nero | Stainless steel | Barrique | |
| ● PINOT NERO RISERVA | Pinot Nero | Stainless steel | Barrique | |

Veneto

San Pietro in Cariano

Silvano Piacentini



A great worker, decisionist, Silvano Piacentini is a real oenological Bible. First professional Sommelier in Verona and one of the protagonists of the first Vinitaly, he is able to recognize in a moment this or that "nectar", a name with which he confidentially calls the wine, sometimes without even tasting it, but limiting himself to inhaling the precious and revealing essences.

In 1961, when he was just over 20 years old, he immediately starts working in the wine sector.

His big experience in the world of selection, import, distribution and production of quality wines and spirits, together with his great knowledge of the home territory, lead him in 2015 to the decision to create his own production, from the best vineyards in Verona: "Silvano Piacentini" wines.

Today the production of Silvano Piacentini includes the great classics of Valpolicella Amarone, Amarone Riserva, Valpolicella Superiore Ripasso, Valpolicella Classico, to which have been added Soave Classico, an innovative and intriguing Rosato and a new Lugana.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|------------------------------------|--------------------------------|-----------------|-----------------------------------|-------|
| SOAVE CLASSICO | Garganega | Stainless steel | Stainless steel | |
| LUGANA | Turbiana | Stainless steel | Stainless steel | |
| ROSATO DEL VENETO | Corvina e Rondinella | Stainless steel | Stainless steel | |
| VALPOLICELLA CLASSICO | Corvina, Rondinella e Molinara | Stainless steel | Stainless steel | |
| VALPOLICELLA SUPERIORE RIPASSO | Corvina e Rondinella | Stainless steel | Slavonian oak | |
| AMARONE DELLA VALPOLICELLA | Corvina, Rondinella e Molinara | Stainless steel | Slavonian oak | |
| AMARONE DELLA VALPOLICELLA RISERVA | Corvina e Rondinella | Stainless steel | Slavonian oak and Allier tonneaux | |

Le Arche

LE ARCHE



The Premium Wine oenotechnical team guided by Luigi Piacentini, selects and develops wines and spirits from different Italian regions

and market them with company owned brands. The goal is to represent and offer exclusively prestigious wines at excellent value for money. The oenologists collaborate with experts specialised in the various stages of wine making to follow the process of grape growing, selection and harvest, as well as the aging and bottling of the wine. They also manage the constant technical supervision and quality control to guarantee excellence of every single product. The most advanced technologies are combined with professional oenological experience, a skill that is handed down from generation to generation.

With Le Arche, Premium Wine Selection proposes a wide range of wines from the Veneto region, one of the most prestigious wine production areas of Italy.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|--------------------------------------|--------------------------------|-----------------|--------------------------|---------------------------|
| ● VALPOLICELLA RIPASSO | Corvina, Rondinella e Molinara | Stainless steel | Slavonian oak | |
| ● AMARONE DELLA VALPOLICELLA | Corvina, Rondinella e Molinara | Stainless steel | Slavonian oak | |
| ● ROSSOGRANDE | Corvina e Rondinella | Stainless steel | Slavonian oak | |
| ● ROSSOGRANDE GOLD | Corvina, Rondinella, Molinara | Stainless steel | Large cask Slavonian oak | Limited Edition |
| ● ASOLO PROSECCO SUPERIORE DOCG BRUT | 100% Glera | Stainless steel | | |
| ● PROSECCO DOC ROSÉ BRUT MILLESIMATO | 90% Glera, 10% Pinot Nero | Stainless steel | | |
| ● PROSECCO DOC EXTRA DRY | Glera | Stainless steel | Stainless steel | Fermentation in autoclave |

Veneto

Negrar di Valpolicella

Bosco dei Cerri



Bosco dei Cerri comes from a great collaboration between two families from Verona: Piacentini Family and Righetti Family. Righetti

Family, after providing the grapes to the local Cantina Sociale for many years, together with Piacentini Family, decided to start this new productive adventure. Bosco dei Cerri is a 12 hectares property in Negrar commune, in the Classic area of Valpolicella region.

The main objective of Bosco dei Cerri is the production of modern wines with great respect of the local tradition.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|-------------------------|--------------------------------|-----------------|-----------------|-------|
| ● VALPOLICELLA CLASSICO | Corvina, Rondinella e Molinara | Stainless steel | Stainless steel | |
| ● VALPOLICELLA RIPASSO | Glera Corvina e Rondinella | Stainless steel | Slavonian oak | |

Ca' Rosa



The Premium Wine oenotechnical team guided by Luigi Piacentini, selects and develops wines and spirits from different Italian regions

and market them with company owned brands. The goal is to represent and offer exclusively prestigious wines at excellent value for money. The oenologists collaborate with experts specialised in the various stages of wine making to follow the process of grape growing, selection and harvest, as well as the aging and bottling of the wine. They also manage the constant technical supervision and quality control to guarantee excellence of every single product. The most advanced technologies are combined with professional oenological experience, a skill that is handed down from generation to generation.

With Ca' Rosa, Premium Wine Selection proposes a wide range of wines which focuses on the most famous Veneto sparkling wine: Prosecco.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|--|---------------------------|-----------------|-----------------|---|
| ● PROSECCO DOC EXTRA DRY | Glera | Stainless steel | Stainless steel | Fermentation in closed steel tanks (Charmat Method) |
| ● PROSECCO DOC BRUT | Glera | Stainless steel | Stainless steel | Fermentation in closed steel tanks (Charmat Method) |
| ● PROSECCO SUPERIORE DI VALDOBBIADENE D.O.C.G. | Glera | Stainless steel | Stainless steel | Fermentation in closed steel tanks (Charmat Method) |
| ● PROSECCO DOC ROSÉ BRUT MILLESIMATO | 90% Glera, 10% Pinot Nero | Stainless steel | | |

Veneto

Coldigiano



Coldigiano was founded in 1892 and just recently was taken over by Luis Zambon and his daughter Francesca.

Today the Zambon family manages the winery as well as the 10 hectares of vineyards which are completely dedicated to glera grapes (the variety used to produce Prosecco).

Luis, the wine-making expert, deals with the agricultural and oenological aspects and Francesca follows sales and PR. Besides the winery premises located in the district of San Fior, at Conegliano, the Zambon family also have at their disposal another farming and administrative centre in Collabrigo, just above Conegliano, where 5 hectares of Glera vineyards are also planted.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|-----------------------------|---------------------------|-----------------|-------|-------|
| ● SPUMANTE MILLESIMATO BRUT | 90% Glera, 10% Chardonnay | Stainless steel | | |
| ● SPUMANTE BRUT ROSÉ | 95% Glera, 5% Raboso | Stainless steel | | |
| ● PROSECCO EXTRA DRY | 100% Glera | Stainless steel | | |

Italia

Friuli Venezia Giulia

Collio-Brazzano di Cormons

Azienda Agricola Zorzon



The winery is based on a rich farming tradition and is lead in its third generation by Giorgio Deganis with his wife Petra, the grandson of the founder.

The winery is spread across 8 hectares, cultivating D.O.C. Collio and Isonzo wines. As members of the Consortium for the protection of the wines of COLLIO they have to follow strictly the Regulations for producing DOC COLLIO wines.

Situated in the north-east of the Friuli Venezia Giulia region, the Collio is a small hilly area bordering Slovenia. This area of Italy has unique soil and climatic conditions. The soil is called "ponca"; it's marl and sandstone and makes Zorzon's wines mineral, unique and very aromatic.

The breezy climate, rolling hills and significant temperature fluctuations make the Collio one of the best-suited areas for producing fine autochthonal white wines like Friulano, Malvasia and Ribolla Gialla and international wines like Sauvignon and Pinot grigio. Zorzon produces also two precious red wines, typical for the area: Merlot and Cabernet Franc.

As traditional, however, innovative family enterprise have positioned strongly in the international market and are glad about customer in the whole world. The main export markets are Europe, Japan, USA and Russia.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|---------------------------------|----------------|-----------------|--------------------|-------|
| ● COLLIO FRIULANO | Tocai Friulano | Stainless steel | Stainless steel | |
| ● COLLIO MALVASIA | Malvasia | Stainless steel | Stainless steel | |
| ● COLLIO PINOT GRIGIO | Pinot Grigio | Stainless steel | Stainless steel | |
| ● COLLIO SAUVIGNON | Sauvignon | Stainless steel | Stainless steel | |
| ● VENEZIA GIULIA RIBOLLA GIALLA | Ribolla gialla | Stainless steel | Stainless steel | |
| ● COLLIO MERLOT | Merlot | Stainless steel | 30hl Slavonian oak | |
| ● COLLIO CABERNET FRANC | Cabernet Franc | Stainless steel | 30hl Slavonian oak | |

Toscana

Montalcino

Quercecchio



The Quercecchio estate is located in Montalcino in the Province of Siena, one of the Tuscany's most famous areas renowned for the beauty of

its art and nature and its extraordinary fine wines: Brunello di Montalcino DOCG and Rosso di Montalcino DOC. Its 150 hectares includes woods, open pastures, cultivated fields, olive groves and vineyards.

The estate has been the property of the Salvioni family for five generations now, and Maria Grazia Salvioni has directed her efforts to the growing and making of fine wines, which she personally oversees.

The vineyards are located at 320 m above sea level south of the town of Montalcino, on land that slopes downwards towards the Maremma area.

The ideal composition of the terrain (clayey and sandy) and highly favourable micro-climate results in high quality grapes perfect for making the full-bodied Brunello di Montalcino. The altitude, position and characteristics of the soil all combine to ensure that the grapes reach full maturity with all of the complex aromas they then give to the wine.

The Quercecchio estate has 16 hectares of vineyards, half of which are dedicated to the production of Brunello di Montalcino wine. In the other half grows grapes for other local DOC and IGT wines. The estate also has 10 hectares of olive groves with various olives varieties: Leccino, Olivastro and Moraiolo.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|----------------------------------|-------------------|-----------------|-------------------------------------|-------|
| • ROSSO DI MONTALCINO | Sangiovese Grosso | Stainless steel | Slavonian oak | |
| • BRUNELLO DI MONTALCINO | Sangiovese Grosso | Stainless steel | Slavonian oak | |
| • BRUNELLO DI MONTALCINO RISERVA | Sangiovese | Stainless steel | At least 50 months in Slavonian oak | |

Fietri



Fietri is located in the Chianti Classico, in the village of Fietri in the municipality of Gaiole in Chianti, province of Siena, a land of great wines where to

find the contact with nature and history.

The adventure originates in this magical place, full of charm and history, almost completely abandoned in the 60s with the end of agricultural contracts of sharecropping, returned to rebirth in the 80s for our will, supported by renewed interest for the Chianti Classico wine and the new agritourism formula. The transformation was carried out in full respect of the pre-existing agricultural traditions not only regarding restoration and building renovation, but also in the configuration of the campaign itself.

In the 2000s the new vineyards were carefully designed and then realized; they actually reach the surface of 8 hectares aimed at production of high quality wines.

Today Fietri produces in Organic Agriculture from its excellent Sangiovese grapes the Chianti Classico DOCG, the Chianti Classico Riserva DOCG, the Sangiovese IGT Rosé, the IGT red wine "Dedicated to Benedetta. With Chardonnay and Viognier grapes it is also produced the IGT white wine "Hic et Nunc.

With 15 hectares of olive groves of Moraiolo, Frantoio and Leccino varieties between 430 and 580 mt s.l.m. a superior quality organic extra-virgin olive oil is produced.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|--------------------------|------------|-----------------|-----------------------------------|-------|
| HIC ET NUNC | Chardonnay | Stainless steel | Barrique | |
| ROSATO DI SANGIOVESE | Sangiovese | Stainless steel | Stainless steel | |
| CHIANTI CLASSICO | Sangiovese | Stainless steel | Slavonian oak (700 l) | |
| CHIANTI CLASSICO RISERVA | Sangiovese | Stainless steel | Slavonian oak and Allier Tonneaux | |
| DEDICATO A BENEDETTA | Sangiovese | Stainless steel | Slavonian oak (700 l) | |

Toscana

Diadema



Diadema" nasce vent'anni fa per mano di Alberto, quando decide di produrre un vino dal gusto vivo e deciso, rappresentativo della Toscana.

Per questo vino crea un'etichetta innovativa, luminosa, messaggio della preziosità del luogo, vino e famiglia: sulla bottiglia l'etichetta è composta da cristalli accuratamente selezionati dalla famiglia ed incastonati dalle mani degli artigiani fiorentini. Dopo qualche anno il vino Diadema Rosso inizia a ricevere i primi riconoscimenti, un incentivo per la creazione della linea successiva di vini, Damare, composta da: Rosso, Bianco e Rosato.

Nel 2016, dato che le figlie di Alberto prendono una strada diversa da quella dell'attività di famiglia, l'azienda viene affittata. In seguito, nel 2018, nel cuore del Mugello, in una tenuta di 450 ettari nasce il progetto Fattoria di Collefertile. L'idea di produzione si fa sempre più marcata e infatti inizia la produzione di olio e confetture biologiche. Dopo un paio di anni, Livia e Giulia decidono di tornare a casa, con il desiderio di ricercare un nuovo volto per Diadema, tornato nelle mani della famiglia. L'attenta ricerca delle migliori uve in Toscana conduce questo percorso, con l'intento di valorizzare il territorio. Di questo progetto fanno parte anche Francesco Bellini, dal 2005, ed Emiliano Falsini, importantissimo punto di riferimento per il raggiungimento dell'obiettivo qualitativo preposto.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|------------------------------------|--|------------------------|---|-------|
| ● DAMARE ROSSO IGT TOSCANA ROSSO | Sangiovese, Cabernet Sauvignon, Syrah | Steel and cement tanks | French barrique for 16-18 months. | |
| ● AURUM COLATUM IGT TOSCANA ROSSO | Sangiovese, Cabernet Sauvignon, Syrah | Steel and cement tanks | French barrique for 16-18 months. | |
| ● DAMARE ROSSO IGT TOSCANA ROSSO | Cabernet Sauvignon, Merlot, Petit Verdot | Stainless steel | French barrique for 14 months. | |
| ● DAMARE ROSATO IGT TOSCANA ROSATO | Sangiovese | Stainless steel | Stainless steel, sur lies for 5 months. | |
| ● DAMARE BIANCO IGT TOSCANA BIANCO | Vermentino, Chardonnay, Sauvignon Blanc | Stainless steel | Stainless steel for 3 months; barrique for Chardonnay for 3 months. | |

Il Fortino



The Premium Wine oenotechnical team guided by Luigi Piacentini, selects and develops wines and spirits from different Italian regions

and market them with company owned brands. The goal is to represent and offer exclusively prestigious wines at excellent value for money. The oenologists collaborate with experts specialised in the various stages of wine making to follow the process of grape growing, selection and harvest, as well as the aging and bottling of the wine. They also manage the constant technical supervision and quality control to guarantee excellence of every single product. The most advanced technologies are combined with professional oenological experience, a skill that is handed down from generation to generation.

With Il Fortino, Premium Wine Selection proposes excellent quality wines produced from Toscana, one of the most important viticulture region in Italy.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|-------------------------|------------|---|---|-------|
| ● CHIANTI DOCG | Sangiovese | Stainless steel | Stainless steel | |
| ● CHIANTI CLASSICO | Sangiovese | Stainless steel | Slavonian oak | |
| ● MORELLINO DI SCANSANO | Sangiovese | Stainless steel | Slavonian oak | |
| ● SANGIOVESE | Sangiovese | Controlled temperatures and prolonged maceration with the skins | A portion: 6 months wood Remaining part: steel tanks | |

Abruzzo

Belpaese



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| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|---------------------------|---------------|-----------------|-----------------|-------|
| ● MONTEPULCIANO D'ABRUZZO | Montepulciano | Stainless steel | Stainless steel | |

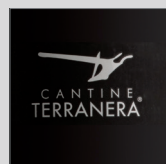


Italia

Campania

Grottolella

Terranera



In the inner green Irpinia, Cantine Terranera wine cellars wants to combine the entrepreneurial spirit and modern viticultural techniques with the preservation of ancient local traditions. The company has a modern winery of 2,500 square metres, including an area devoted to vinification, a zone for the aging of the wines, a barrique cellar, a bottling hall, a space for storage, a well-equipped laboratory for the analysis of the wines and an attractive tasting room. The style of the architecture is graceful and refined, in perfect harmony with the landscape and the well-ordered nature of the countryside of Campania. The wines of Terranera come from vineyards located in Taurasi, Fiano di Avellino, Greco di Tufo and in the Campi Flegrei (Phlegraean Fields) zones. The clayey and volcanic soils of these areas bring to the grapes a very rich and intense aromatic fruit perfume. Terranera's goal is to continue improving quality, whilst respecting ancient viticultural and farming expertise that has been handed down from generation to generation. Here there is a fundamental and heartfelt passion, which accompanies all aspects of life in the vineyards, in the winery and amidst the people of this area; it results in the ability to always look forward, without ever forgetting a heritage of experience and tradition cultivated with enthusiasm and professionalism.

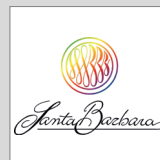


| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|---------------------|------------|-----------------|-----------------|-------|
| CAMPANIA FALANGHINA | Falanghina | Stainless steel | Stainless steel | |
| CAMPANIA FIANO | Fiano | Stainless steel | Stainless steel | |
| CAMPANIA GRECO | Greco | Stainless steel | Stainless steel | |
| CAMPANIA AGLIANICO | Aglianico | Stainless steel | Slavonian oak | |
| TAURASI | Aglianico | Stainless steel | Slavonian oak | |

Puglia

San Pietro Vernotico

Cantine Santa Barbara



There are three generations of Giorgiani Family who have taken turns at the helm of this prestigious Salento winery. Cantine Santa Barbara is located in San Pietro Vernotico

(Brindisi) and here we find vineyards and the oenological plants for the wine making and distribution. Great connoisseurs of the vine and its fruits, the family and its members have dedicated, decade after decade, passion, time and energy in the refinement of the wine. The Giorgiani have always loved to do this, respecting the tradition taking care also of the wine amateurs. Santa Barbara supports the native and traditional wines but also the most prestigious international grapes, because the sunny lands of the South of Puglia reveal an extraordinary potential.

The winery, modern and functional, have also become the most appropriate seat of the "Ercole Giorgiani" Wine Museum Foundation, an engine of culture chaired by Pietro Giorgiani with his daughters Maria Rosaria and Marcella. In 1982 Luigi Veronelli, famous and illustrious food and wine expert, in the "Catalogo of the best wines in the world" pointed out, among two-three Apulian wineries, also Santa Barbara, a great result.

DISTILLATI E GRAPPE
ISTITUTO AGRARIO SAN MICHELE ALL'ADIGE-FONDAZIONE MACH

The distillation, within the Edmund mach Foundation, is an integral part of the production of the derivatives of the wine industry.

The processing grapes cycle is completed at the Distillery, where in 2005 it was created a modern discontinuous still pot in bain-marie, now universally recognized as a trademark of distillers in Trentino.

Faithfully following the tradition of the Institute Agrario it continues to distill all the grapes coming by the farm, creating a significant number of single-grape brandies (grappas), with different and distinguishable features, with a really good personality.

A few fruit brandies are also produced at the Distillery (apples, pears, cherries and apricots grown directly on the farm) in order to create a 360-degree distillation process. The careful and wise administration of pomace and fruit is the secret behind the elegance and personality of the grappa and the fragrance of the spirits produce at the Istituto Agrario.



| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|--------------------------|-------------------------------|-----------------|-----------------|-------|
| ● CAPIRUSSU NEGROAMARO | Negroamaro | Stainless steel | Stainless steel | |
| ● CAPIRUSSU PRIMITIVO | Primitivo | Stainless steel | Stainless steel | |
| ● CAPIRUSSU APPASSIMENTO | 50% Negroamaro, 50% Primitivo | Stainless steel | Stainless steel | |

Le Pirre



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and market them with company owned brands. The goal is to represent and offer exclusively prestigious wines at excellent value for money. The oenologists collaborate with experts specialised in the various stages of wine making to follow the process of grape growing, selection and harvest, as well as the aging and bottling of the wine. They also manage the constant technical supervision and quality control to guarantee excellence of every single product. The most advanced technologies are combined with professional oenological experience, a skill that is handed down from generation to generation.

Le Pirre brand is the Sicilian piece of our Italian regional wine mosaic. Pirre is the abbreviation of Pirrere, the name given by the ancestors to refer to the typical Sicilian tufaceous and basalt stones of the caves. With Le Pirre, Premium Wine Selection offers one of the most famous Sicilian wines: Nero D'Avola.

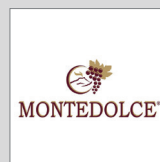


| PRODUCT | GRAPE | FERMENTATION | AGING | NOTES |
|----------------|--------------|-----------------|-----------------|-------|
| ● NERO D'AVOLA | Nero d'Avola | Stainless steel | Stainless steel | |

Sicilia Etna

Castiglione di Sicilia

Montedolce



The origin of this winery, whose owner is Salvatore Grasso, is really interesting.

"Montedolce" is the name of an unactive crater, at the foot of which the winery is located. The area is situated at 850m, and it borders with "Parco dell'Etna". This region is very particular, in fact it is subject to volcanic cinders, rich in mineral substances. The soil is stony and arid, with a strong thermal excursion and a good ventilation, which refreshes the grapes during the hot summer season..



| PRODOTTO | VITIGNI | FERMENTAZIONE | AFFINAMENTO | NOTE |
|------------------------------------|--|---|--|------|
| ● ROCCIA NERA ETNA ROSSO DOC | 85%Nerello Mascalese, 15% Nerello Cappuccio | Alcoholic fermentation in washtub. Malolactic fermentation in oak. | 18 months in tonneau and in french oak barriques | |
| ● MONTEDOLCE ETNA ROSSO DOC | 80%Nerello Mascalese, 20% Nerello Cappuccio | Alcoholic fermentation in stainless steel. Malolactic fermentation. | 70% Stainless steel, 30% french oak barriques | |
| ● GOCCE DI RUGIADA ETNA BIANCO DOC | Carricante, Catarratto "Etna D.O.C." | At controlled temperature of 15°C | 3 months on fine lees in stainless steel tanks | |

Spirits



Grappe

L'Amata



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and market them with company owned brands. The goal is to represent and offer exclusively prestigious wines at excellent value for money. The oenologists collaborate with experts specialised in the various stages of wine making to follow the process of grape growing, selection and harvest, as well as the aging and bottling of the wine. They also manage the constant technical supervision and quality control to guarantee excellence of every single product. The most advanced technologies are combined with professional oenological experience, a skill that is handed down from generation to generation.

With L'Amata, Premium Wine Selection proposes good value for money Grappa especially from Veneto region.



| PRODUCT | GRAPE | DISTILLATION | AGING | NOTES |
|------------------------|--------------------------------|-------------------------|-----------------|-------|
| ○ GRAPPA BIANCA | N/A | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA DI CHARDONNAY | Chardonnay | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA DI MOSCATO | Moscato | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA DI PINOT | Pinot Bianco e Pinot Grigio | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA DI PROSECCO | Glera | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA DI AMARONE | Corvina, Rondinella e Molinara | Discontinuous pot still | Stainless steel | |

Istituto Agrario San Michele



This distillate is made from fermented mono-species fruit produced in the Autonomous Province of Trento. The fruit, washed and minced, is fermented in suitable temperature-controlled containers. Once fermentation is complete the "fermented puree" is distilled using the classic "bain-marie" method.

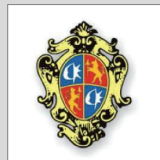
To obtain a good fruit spirit it is essential that the raw material is healthy, aromatic and matured to the right point. The distillation is not particularly difficult, but it is delicate as you need to get as much fragrance and flavour from the fruit as possible.



| PRODUCT | GRAPE | DISTILLATION | AGING | NOTES |
|----------------------------|-------------------------------------|-------------------------|-----------------|-------|
| ○ GRAPPA DI CABERNET | Cabernet Franc e Cabernet Sauvignon | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA DI MOSCATO GIALLO | Moscato Giallo | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA DI PINOT NERO | Pinot Nero | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA GEWÜRZTRAMINER | Gewürztraminer | Discontinuous pot still | Stainless steel | |
| ○ GRAPPA INVECCHIATA | N/A | Discontinuous pot still | Stainless steel | |

Acquaviti di frutta

Istituto Agrario San Michele



This distillate is made from fermented mono-species fruit produced in the Autonomous Province of Trento. The fruit, washed and minced, is fermented in suitable temperature-controlled containers. Once fermentation is complete the "fermented puree" is distilled using the classic "bain-marie" method.

To obtain a good fruit spirit it is essential that the raw material is healthy, aromatic and matured to the right point. The distillation is not particularly difficult, but it is delicate as you need to get as much fragrance and flavour from the fruit as possible.



| PRODUCT | GRAPE | DISTILLATION | AGING | NOTES |
|--------------------------|---------------|-------------------------|-----------------|-------|
| ○ ACQUAVITE DI CILIEGIE | Ciliegie | Discontinuous pot still | Stainless steel | |
| ○ ACQUAVITE DI MELE | Mele Cotogne | Discontinuous pot still | Stainless steel | |
| ○ ACQUAVITE DI PERE | Pere Williams | Discontinuous pot still | Stainless steel | |
| ○ ACQUAVITE DI ALBICOCHE | Albicocche | Discontinuous pot still | Stainless steel | |

Soft drinks

Chiurazzi



For over 125 years, Chiurazzi brand is on the market of “soft drinks”, resulting in Italy one of the oldest and most prestigious brands in the

industry.

In the early years of the century, in addition to ice distribution, the company begins to produce gasses, gaining immediate success, with a recipe which is still strictly used and kept secret. This recipe allows Euro Donna S.r.l to become one of the largest beverage producers in Italy and the first in Puglia.

The recipe uniqueness, its secrecy, the highest quality of raw materials, give the brand Chiurazzi the vintage and nostalgic charm of a product that preserves traditions and gives its hand to a rich future of novelty.

Since 1890 in Salento, where the company was founded, Chiurazzi represents a true local institution that embraces generations of generations and makes the brand and its Gassosa pleasures both for promiscuous consumers and tourists who desire to enter the culinary traditions of this magic land.

The quality of the ingredients, simple and natural, mixed with the right doses, create soft drinks which, at first taste, conquer the consumer.

The complete manufacturing process, from the beverage preparation to the packing, involves the skilled hands of Chiurazzi collaborators who sign the products and allow Chiurazzi to become over the years a symbol of excellence and craftsmanship.



| PRODUCT | INGREDIENTS | NOTES |
|--------------------------------------|---|---|
| <input type="radio"/> GASSOSA | Water, sugar, carbon dioxide, natural lemon aroma, acidifier, citric acid, antioxidant, ascorbic acid | 20 Cl bottle. 1 box contains 4 cluster of 6 bottles each. |
| <input type="radio"/> TONICA PREMIUM | Tonica Premium is the great news of Chiurazi Company; with Ginger Beer, it creates Chiurazzi Premium Line. | 20 Cl bottle. 1 box contains 4 cluster of 6 bottles each. |
| <input type="radio"/> GINGER BEER | Water, sugar, carbon dioxide, acidifier, citric acid, natural aroma (contains ginger extract), stabilizer E445. | 20 Cl bottle. 1 box contains 4 cluster of 6 bottles each. |



Aceto

Balsamico di Modena

Famiglia Piacentini



Piacentini family has always been at the forefront of great Italian cuisine of which they offer a precious product:

Balsamic vinegar of Modena Igp. Balsamic vinegar is intrinsically linked to the culture and history of Modena. Its existence is due to the particular climatic characteristics of the territory together with the knowledge and skills of those who produce it. These elements combined give life to an exclusive and distinctive product of the two provinces of Modena and Reggio.

The particular characteristics of the grapes (low sugar percentage and high acidity), lead to a process of acidification which results in a vinegar that has become a synonymous with the specific area of production and has subsequently garnered admirers throughout the world.

| PRODUCT | GRAPE | DISTILLATION | AGING | NOTES |
|-----------------------------|----------------------|-----------------|-------------------|---------------|
| ● ACETO BALSAMICO DI MODENA | Trebbiano, Lambrusco | Stainless steel | high-quality wood | 3 anni cc.500 |







P.S.
wine

premium wine selection

Vini di Qualità

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