



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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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.

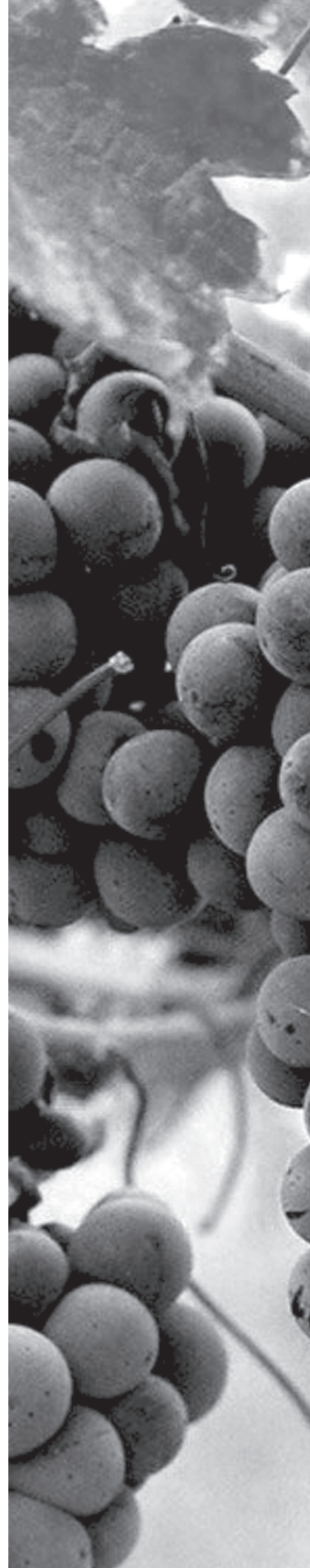
Our main goal is the SELECTION of EXCELLENT WINES and SPIRITS from the MOST PRESTIGIOUS AREAS IN ITALY and IN THE WORLD.

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.

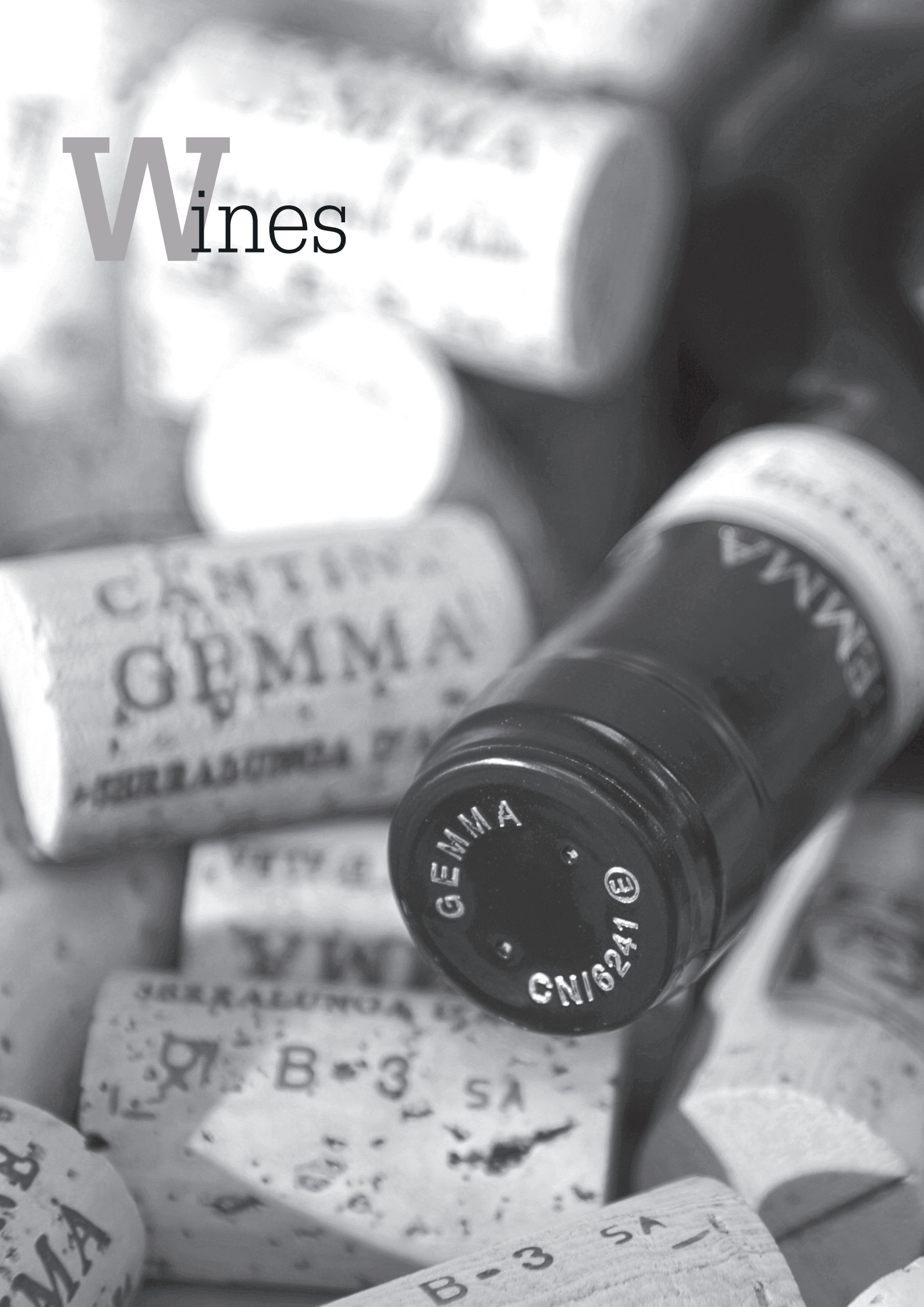
In this way we realize our philosophy: our customers' success, is our success too.

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 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 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
● 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	

## Gemma



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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



## Piemonte

Serralunga d'Alba

## Gemma



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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 RISERVA GIBLIN	Nebbiolo	Stainless steel	Barrique	Single vineyard

# 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	

# Lombardia

Cologne

## Tenuta Martinelli



Tenuta Martinelli winery owned by the brothers Giuseppe, Fabio and Cristian located at the foot of Monte Orfano, is developed with owned vineyards among the towns of Cologne, Provaglio d'Iseo and Passirano, in the province of Brescia, in Franciacorta area. Monte Orfano is a pre-Alpine hill located on the southwestern edge of Franciacorta, it is the only hill of marine origin of the Miocene age in the Po Valley.

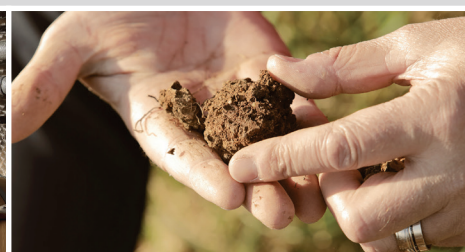
Peculiar is the "Red Earth", which confirms the presence of calcareous soils: this particular phenomenon is due to the mix of clayey soils and iron oxide; these favorable conditions, together with the minerality of the soil, make wines of this area unique.

Tenuta Martinelli wines have as a common feature the respect for biodiversity, which combined with the passion and experience of the owners and employees of the winery, makes the production a constantly developing adventure.

The projects include the Franciacorta D.O.C.G. "Benedetta Buizza" line: Brut and Satèn, dedicated to the memory of the Martinelli brothers' mother.



PRODUCT	GRAPE	FERMENTATION	BOTTLE FERMENTATION	NOTE
● FRANCIACORTA BRUT	90% Chardonnay, 10% Pinot Nero	Stainless steel	18 months on lees	
● FRANCIACORTA SATÈN	100% Chardonnay	Stainless steel	24 months on lees	



## 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.

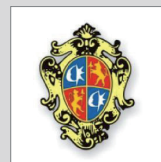
Today the agricultural surface area is equal to approximately 120 hectares with an additional 80 hectares of woods and unproductive plots. The soils are distributed on a dozen farm bodies localized in the most important agricultural areas of Trentino. The Istituto Agrario performs productive and transformation 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	

## Trentino

San Michele all'Adige

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	

Italia

# Trento Doc

Trentino

## Famiglia Piacentini "A...Silvano"



In 2019 Famiglia Piacentini decided to create a cuvée dedicated to the founder of Premium Wine Selection, Silvano Piacentini.

The selected grape is a pure Chardonnay from Trentino region, which means a sparkling Trento Doc.



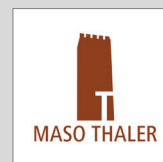
PRODUCT	GRAPE	FERMENTATION	AGING	NOTES
● "A...SILVANO" TRENTO DOC EXTRA BRUT	100% Chardonnay	Stainless steel	Minimum of 36 months in bottle	



## Alto Adige

Gleno

## 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.

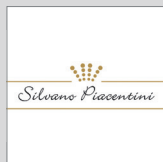
Maso Thaler winery is located in the centre of a rural habitation known as "Maso" in Gleno, on a hill, 630 meters above the sea level, close to the village of Montagna. This region is considered one of the most apt in Italy for the cultivation of Pinot Noir grapes for two reasons: the porous terrain 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	Gewürztraminer	Stainless steel	Stainless steel	
● PINOT NERO	Pinot Nero	Stainless steel	Barrique	
● PINOT NERO RISERVA	Pinot Nero	Stainless steel	Barrique	

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	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	
RECIOTO DI SOAVE	Garganega	Harvested bunches are dried carefully in "fruttai".	10-12 months in barrels	Sweet wine
RECIOTO DELLA VALPOLICELLA	70% Corvina, 15% Corvinone, 15% Rondinella	Harvested bunches are dried carefully in "fruttai" for 120 days.	Wood	Sweet wine



## Veneto

## 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
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
GLERA DURELLO	Glera, Durella	White vinification. Second fermentation in autoclave.	Stainless steel	Charmat Method
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	

Italia

# 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 RIPASSO	Glera Corvina e Rondinella	Stainless steel	Slavonian oak	

## Veneto

## Ca' Rosa



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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		

### 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		

## Friuli Venezia Giulia

Collio-Brazzano di Cormons

Azienda Agricola  
Zorzon

The winery is based on a rich farming tradition and is led in its third generation by Giorgio Degani 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	

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 (clay 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 Moraiole.



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	

## Toscana

## Gaiole in Chianti

## 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.

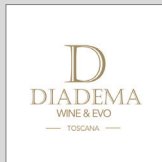
Today Fietri produces in Organic Agriculture from its excellent Sangiovese grapes the Chianti Classico DOCG, the Chianti Classico Riserva DOCG, the Sangiovese IGT Rosé, the IGT red wine "Dedicated to Benedetta". With Chardonnay and Viognier grapes it is also produced the IGT white wine "Hic et Nunc".

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)	

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.	



# Toscana

## 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	

# Italia

## Abruzzo

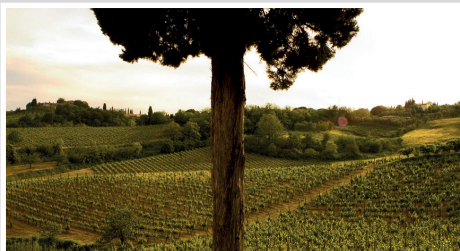
### Belpaese



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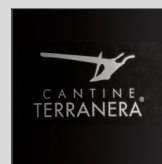
PRODUCT	GRAPE	FERMENTATION	AGING	NOTES
● MONTEPULCIANO D'ABRUZZO	Montepulciano	Stainless steel	Stainless steel	



## 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	

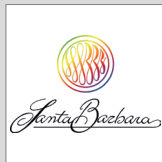
# Italia

## 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.



PRODUCT	GRAPE	FERMENTATION	AGING	NOTES
● FIANO	Fiano	Stainless steel		
● ROSATO DI NEGROAMARO	95% Negroamaro, 5% Malvasia Nera	Stainless steel		
● CAPIRUSSU NEGROAMARO	Negroamaro	Stainless steel	Stainless steel	
● CAPIRUSSU PRIMITIVO	Primitivo	Stainless steel	Stainless steel	
● CAPIRUSSU APPASSIMENTO	50% Negroamaro, 50% Primitivo	Stainless steel	Stainless steel	
● BARBAGLIO	80% Negroamaro, 20% Primitivo	Controlled temperature	8-10 months in Slavonian oak barrel	

# Sicilia

## Le Pirre



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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.

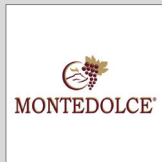


PRODUCT	GRAPE	FERMENTATION	AGING	NOTES
● NERO D'AVOLA	Nero d'Avola	Stainless steel	Stainless steel	

# 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



### 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.

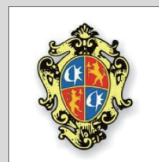
With L'Amata, Premium Wine Selection proposes good value for money Grappa especially from Veneto region.



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	



## Grappe

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	

### 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 synonym 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











PS  
wine

premium wine selection

Vini di Qualità

Premium Wine Selection PWS S.r.l.

Via Leonardo Da Vinci 5, 37029 San Pietro in Cariano (VERONA)

Tel. +39 045 6838220 r.a. - Fax +39 045 6838201

info@premiumwine.it - www.premiumwine.it

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