



Garda Classico Gropello D.O.C.



MARSADRI

Year: 2007

Proof: 12% vol

Serving temperature: 18-20° C.



GROPPELLO
GARDA CLASSICO

Denominazione di Origine Controllata

Garda Classico Gropello Marsadri is produced with one of the typical grapes grown in Valtenesi (Lake Garda): Gropello Gentile.

This wine has a good structure and a delicate and pleasant taste. Its colour is ruby-red with garnet reflects. Gropello has a delicate spiced flavour with floral notes.

It can be drunk with cheese, spaghetti, poultry, beef and other meat dishes.



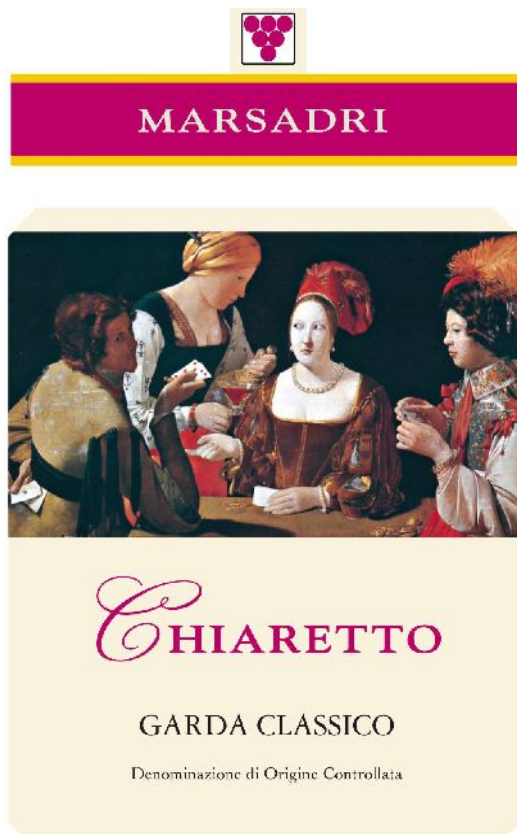
Via Nazionale 26 – 25080 Raffa di Puegnago (Brescia)

Tel. 0365.651005 Fax 0365.560576

www.cantinamarsadri.it



Garda Classico Chiaretto D.O.C.



Year: 2008

Proof: 12% vol

Serving temperature: 12° C.

Garda Classico Chiaretto Marsadri is produced with some of the typical grapes grown in Valtenesi (Lake Garda): Gropello Gentile, Marzemino, Barbera and San Giovese.

Its light pink colour derives from a particular vinification technique: red grapes are crushed, but their skin is removed from the must after a short time. So the natural colourings contained in the skin of the grape don't affect the colour of the must.

Chiaretto has a pleasant and fresh taste and a strong and fruity flavour.

It can be drunk with both meat and fish dishes, aperitif, hors d'oeuvre, cheese, vegetables and with light recipes.



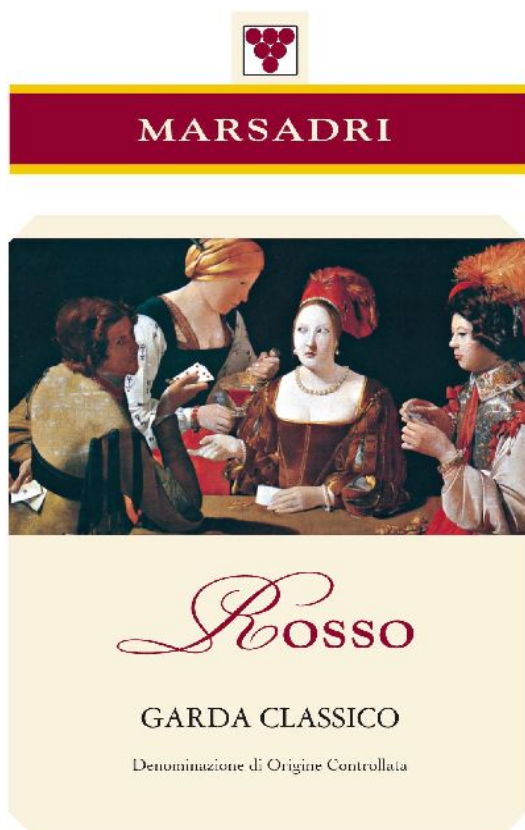
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Garda Classico Rosso D.O.C.



Year: 2007

Proof: 12% vol

Serving temperature: 18-20° C.

Garda Classico Rosso Marsadri is produced with some of the typical grapes grown in Valtenesi (Lake Garda): Gropello Gentile, Marzemino, Barbera and San Giovese.

This wine has a good structure and a delicate and pleasant taste; its flavour is delicate and spiced with a light almond aftertaste.

It is served with meat dishes, like roast beef and pork, poultry dishes and cheese.



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Lugana D.O.C.



Year: 2007

Proof: 12,5% vol

Serving temperature: 8° C

Lugana DOC Marsadri is produced with one of the most typical grapes Trebbiano di Lugana. This variety is grown only in a small area in the South of Lake Garda.

Its taste is really particular, as this white wine has the same structure of a red wine. It is dry and sapid with a strong and spiced flavour.

It is served with delicate recipes, fish dishes, cheese and vegetables, but also with aperitif and hors d'oeuvre.



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Bianco di Custoza D.O.C.



Year: 2007

Proof: 12% vol

Serving temperature: 10-12° C.

Bianco di Custoza Marsadri is produced with Trebbiano, Garganega, Tocai and Cortese.

It has a light yellow colour and a strong aromatic flavour. Its taste is dry and pleasant.

It is usually served with fish and fresh dishes, vegetables and delicate cheese.

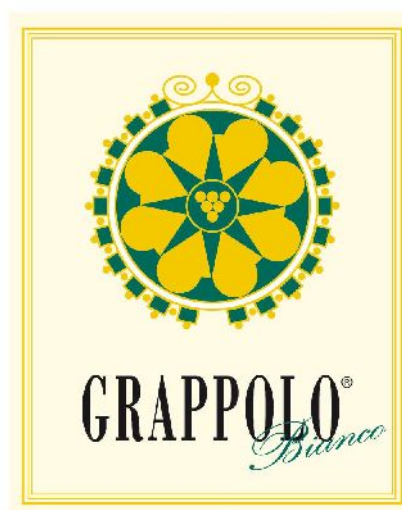
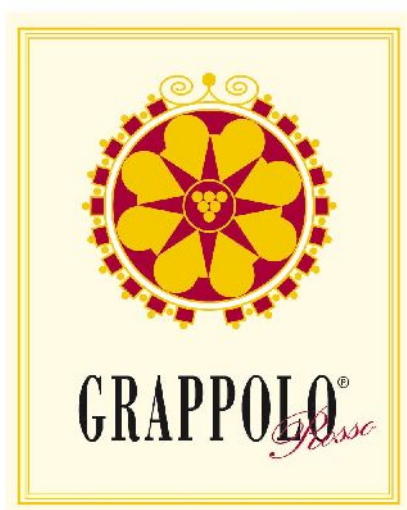
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Vino da Tavola Grappolo



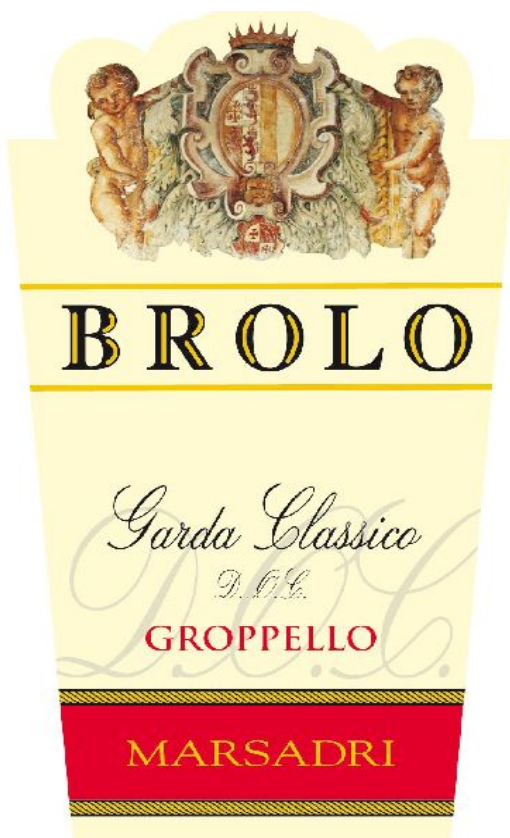
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Garda Classico Gropello Brolo D.O.C.



Year: 2007
Proof: 12,5% vol
Serving temperature: 18-20° C.

Garda Classico Gropello Brolo Marsadri is produced with one of the typical grapes grown in Valtenesi (Lake Garda): Gropello Gentile.

This wine has a good structure and a delicate and pleasant taste. It is a light tannic wine. Its colour is ruby-red with garnet reflects. Gropello has a delicate spiced flavour with floral notes, it reminds of soft fruits.

It can be drunk with cheese, spaghetti, poultry, beef and other meat dishes.

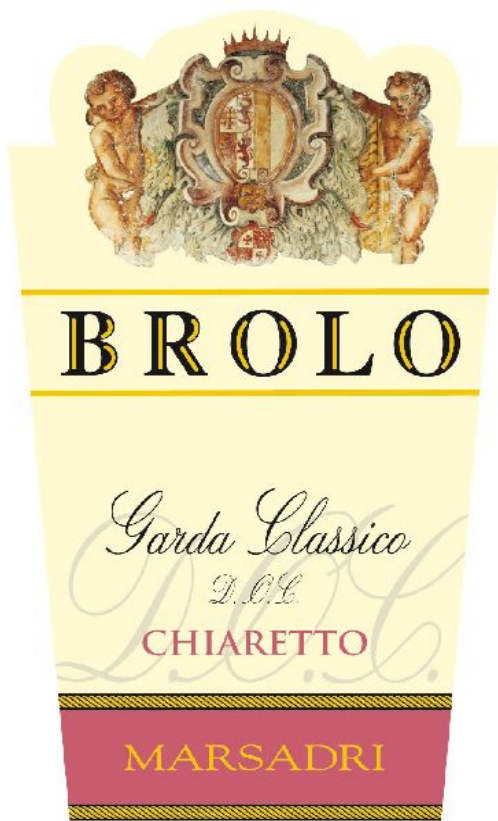
The wines which belong to the Brolo line are obtained with select grapes and higher quality standards.



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Garda Classico Chiaretto Brolo D.O.C.



Year: 2008
Proof: 12% vol
Serving temperature: 12° C.

Garda Classico Chiaretto Brolo Marsadri is produced with some of the typical grapes grown in Valtenesi (Lake Garda): Groppello Gentile, Marzemino, Barbera and San Giovese.

Its light pink colour derives from a particular vinification technique: red grapes are crushed, but their skin is removed from the must after a short time. So the natural colourings contained in the skin of the grape don't affect the colour of the must.

Chiaretto has a pleasant and fresh taste and a strong and fruity flavour.

It can be drunk with both meat and fish dishes, aperitif, hors d'oeuvre, cheese, vegetables and with light recipes.

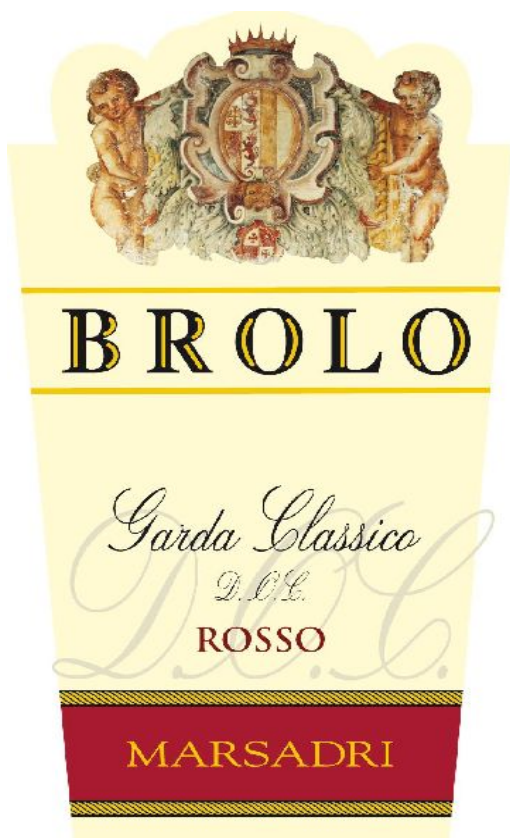
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Garda Classico Rosso Brolo D.O.C.



Year: 2007
Proof: 12% vol
Serving temperature: 18-20° C.

Garda Classico Rosso Brolo Marsadri is produced with some of the typical grapes grown in Valtenesi (Lake Garda): Gropello Gentile, Marzemino, Barbera and San Giovese.

This wine has a good structure and a delicate and pleasant taste; its flavour is delicate and spiced with a light almond aftertaste.

It is served with meat dishes, like roast beef and pork, poultry dishes and cheese.

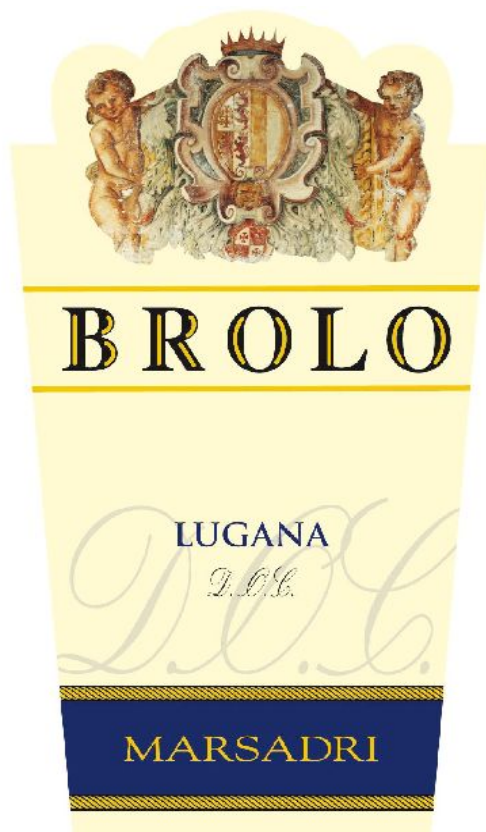
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Lugana Brolo D.O.C.



Year: 2007

Proof: 12,5% vol

Serving temperature: 8° C

Lugana DOC Marsadri is produced with one of the most typical grapes Trebbiano di Lugana. This variety is grown only in a small area in the South of Lake Garda.

Its taste is really particular, as this white wine has the same structure of a red wine. It is dry and sapid with a strong and spiced flavour.

It is served with delicate recipes, fish dishes, cheese and vegetables, but also with aperitif and hors d'oeuvre.

The wines which belong to the Brolo line are obtained with select grapes and higher quality standards.



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Garda Classico Rosso Superiore Brolo D.O.C.



Year: 2005

Proof: 13,5 % vol

Serving temperature: 18-20° C.

The bottle should be opened half an hour before being served.

Garda Classico Rosso Superiore Marsadri is produced with some of the typical grapes grown in Valtenesi (Lake Garda): Gropello, Marzemino, Barbera e Sangiovese. The best grapes are hand-picked and stored in a thermo-ventilated room. After wilting the grapes are pressed. The wine is refined in barrique barrels.

Rosso Superiore has a dark red-ruby colour and a strong spiced flavour. It has a good structure and a full taste with a light almond aftertaste.

It is usually served with meat dishes, spicy cheese and vegetable.

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Garda Marzemino Brolo D.O.C.



Year: 2007

Proof: 12% vol

Serving temperature: 16° C.

Garda Marzemino Brolo is produced with Marzemino grown on the south-western coast of Lake Garda.

Marzemino has a red-ruby colour and a strong flavour, which reminds of violet. Its taste is pleasant and balanced.

It is served with meat dishes, like roast beef and pork, poultry dishes and cheese.

The wines which belong to the Brolo line are obtained with select grapes and higher quality standards.

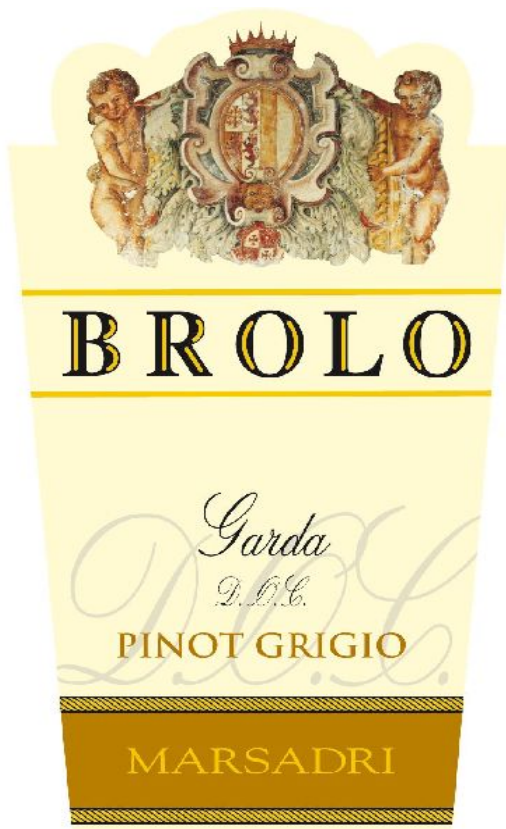
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Garda Pinot Grigio Brolo D.O.C.



Year: 2007
Proof: 12% vol
Serving temperature 12° C.

Garda Pinot Grigio Brolo is produced with Pinot Grigio grapes, grown around Lake Garda.

Pinot Grigio has a light yellow colour and an aromatic and fruity flavour (apple).

It is served with delicate recipes, fish dishes, cheese and vegetables, but also with aperitif and hors d'oeuvre.

The wines which belong to the Brolo line are obtained with select grapes and higher quality standards.



Garda Frizzante

Year 2008
Prood 11,5% vol
Serving temperature 8° C.

Light sparkling wine with a mild and velvety taste. Intense flower smell. Perfect to be drunk with light dishe, fish, white meat and vegetables.



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Prosecco Vino Spumante

Year 2008

Proof 11% vol

Serving temperature 7° C.

Extra Dry sparkling wine obtained with Prosecco grapes. Thanks to its strong dry taste and juicy smell it can be drunk as an appetizer but also with fish, white meat, vegetables and cheese.



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Chardo' Vino Spumante

Year 2008
Proof 12% vol
Serving temperature 8° C.

Sparkling wine produced with Chardonnay grapes. It could be drunk with hors d'oeuvres, appetizers but also during meals, especially fish recipes.



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