



# *Wine Catalogue*

# Awards

## **2017**

Douja d'Or Award awarded to the wine Barbera del Monferrato Doc 2016 "La Viola"

Special Selection of the Marengo DOC Award awarded to the wine Barbera del Monferrato Doc 2016 "La Viola"

Marengo DOC Award diploma awarded to the wine Cortese dell'Alto Monferrato Doc 2016 "La Viola"

## **2013**

Douja d'Or Award awarded to the wine Barbera del Monferrato Doc 2011 "La Viola"

Marengo DOC Award awarded to the wine Barbera del Monferrato Doc 2011 "La Viola"

XV Concorso Enologico O.N.A.V. Dolcetto di Ovada e Ovada Ovadasecond classified the wine Ovada Docg 2012 "La Viola"

## **2012**

Marengo DOC Award awarded to the wine Barbera del Monferrato Doc 2011 "La Viola"

## **2011**

Marengo DOC Award awarded to the wine Ovada Docg 2008 "La Viola"

Marengo DOC Award diploma awarded to the wine Barbera del Monferrato Doc 2010 "La Viola"

## **2009**

XII Concorso Enologico O.N.A.V. Dolcetto di Ovada medal awarded to the wine Dolcetto di Ovada Doc 2008 "La Viola"

4° Concorso Internazionale del Barbera - Monferrato Festival diploma and medal awarded to the wine Barbera del Monferrato Doc 2007 "La Viola"

## **2007**

Douja d'Or Award awarded to the wine Barbera del Monferrato Doc 2006 "La Viola"

Special Selection of the Marengo DOC Award awarded to the wine Barbera del Monferrato Doc 2006 "La Viola"

## **2006**

Marengo DOC Award diploma awarded to the wine Gavi Docg 2005 "Luigi Rasore"

## **2003**

VII Concorso Enologico O.N.A.V. Dolcetto di Ovada medal awarded to the wine Dolcetto di Ovada Doc 2003 "La Viola"

Marengo DOC Award diploma awarded to the wine Dolcetto di Ovada Doc 2003 "La Viola"

## **2001**

Marengo DOC Award diploma awarded to the wine Gavi Docg 2000 "Luigi Rasore"

Marengo DOC Award diploma awarded to the wine Barbera del Monferrato Doc 2000 "La Viola"

# Barbera del Monferrato Doc

## VARIETY OF GRAPES

Barbera

## PRODUCTION AREA

Piedmont - Monferrato, world heritage of protected area by UNESCO

## COLOR

Intense redwine with violetreflections

## BOUQUET AND TASTE

The nose reveals a bouquet reminiscent of violets, redfruits and cherries. It is produced from a typical and pleasant acidity that transmits to the palate a fresh and juicy sensation and a balanced persistence

## MATCHING WITH FOOD

Ideal with roasts, mixed boiled meat, game, mushrooms and aged cheese

## SERVING TEMPERATURE

18 - 20° C



# Cortese dell'Alto Monferrato Doc

## VARIETY OF GRAPES

Cortese

## PRODUCTION AREA

Piedmont - Monferrato, world heritage of protected area by UNESCO

## COLOR

Straw-colored wine with greenish reflections

## BOUQUET AND TASTE

Delicate and fruity aroma of apple and pear; in the mouth it has a harmonious taste and hints of lemon

## MATCHING WITH FOOD

It goes well with fish dishes and appetizers

## SERVING TEMPERATURE

8 - 10° C



# Dolcetto di Ovada Doc

## VARIETY OF GRAPES

Dolcetto

## PRODUCTION AREA

Piedmont - Ovada and neighboring municipalities

## COLOR

Intense red

## BOUQUET AND TASTE

This wine has a pleasant characteristic aroma of cherries and plums, in the mouth it is velvety, harmonious and enveloping

## MATCHING WITH FOOD

Ideal with first courses, in addition to Piedmontese cuisine, and second courses of meat

## SERVING TEMPERATURE

18 - 20° C



# Ovada Docg

## VARIETY OF GRAPES

Dolcetto

## PRODUCTION AREA

Piedmont - Ovada and neighboring municipalities

## COLOR

This wine has an intense red color with violet reflections

## BOUQUET AND TASTE

Full-bodied wine with a pleasant vinous fragrance, hints of ripe redfruits, plum jam and spices

## MATCHING WITH FOOD

Ideal with roasts, mixed boiled meat, game, mushrooms and aged cheeses

## SERVING TEMPERATURE

18 - 20° C



# Gavi Docg

## VARIETY OF GRAPES

Cortese

## PRODUCTION AREA

Piedmont - Gavi and neighboring countries

## COLOR

Straw yellow with greenish reflections

## BOUQUET AND TASTE

Hints of fruit and white flowers. Fresh and harmonious taste with a balanced acidity and a delicate and pleasant mineral finish

## MATCHING WITH FOOD

Elegant wine that goes very well with fish based dishes, but also on egg pasta with white truffle

## SERVING TEMPERATURE

8 - 10° C





*Bollicine*





# Chardonnay Frizzante “Cave des Rois”

## VARIETY OF GRAPES

Chardonnay

## PRODUCTION AREA

Italy

## COLOR

Sparkling wine with its straw yellow color  
unloading

## BOUQUET AND TASTE

Wine with a fresh and envelopingscent, plus  
hints of ripe tropical fruit and apple

## MATCHING WITH FOOD

Perfect combined with fish dishes, light first  
courses and white meats

## SERVING TEMPERATURE

8 - 10° C



# Chardonnay Spumante Extra Dry "Cave des Rois"

## VARIETY OF GRAPES

Chardonnay

## PRODUCTION AREA

Italy

## COLOR

Sparkling wine with its straw yellow color  
unloading

## BOUQUET AND TASTE

Wine with a fresh and envelopingscent,  
plus hints of ripe tropical fruit and apple

## MATCHING WITH FOOD

Perfect combined with fish dishes, light first  
courses and white meats

## SERVING TEMPERATURE

8 - 10° C



# Prosecco Doc Spumante Extra Dry “Cave des Rois”

## VARIETY OF GRAPES

Glera

## PRODUCTION AREA

Italy

## COLOR

Bright straw yellow with greenish reflections, fine and persistent perlage

## BOUQUET AND TASTE

Scent of exotic fruits and green apple. On the palate it is dry, pleasantly sapid with a balanced acidity

## MATCHING WITH FOOD

Typical Italian aperitif, perfect with fish dishes and has a pleasant interlude during the day

## SERVING TEMPERATURE

8 - 10° C



# Rosè Spumante Extra Dry “Cave des Rois”

## VARIETY OF GRAPES

Main autochthonous and international varieties

## PRODUCTION AREA

Italy

## COLOR

Bright pink color, fine and persistent perlage aspect

## BOUQUET AND TASTE

Bouquet of white fruit and pink flowers, with a pleasantly savory taste

## MATCHING WITH FOOD

It is recommended to consume it with an aperitif, with fish dishes both raw and cooked or with white meats

## SERVING TEMPERATURE

8 - 10° C



# Spumante Brut “Luigi Rasore”

## VARIETY OF GRAPES

Main autochthonous and international varieties

## PRODUCTION AREA

Italy

## COLOR

Sparkling wine with its straw yellow color, fine perlage and persistent aspect

## BOUQUET AND TASTE

The bouquet present a slight hints with reminiscent of breadcrust, apricot and white flowers

## MATCHING WITH FOOD

Excellent accompanied with a plate of appetizers, sea food dishes and raw- grilled fish dishes

## SERVING TEMPERATURE

8 - 10° C



# Valdobbiadene Prosecco Superiore Docg Spumante Extra Dry “Mia Passion”

## VARIETY OF GRAPES

Glera

## PRODUCTION AREA

Northern Italy - Municipality of Valdobbiadene  
(Veneto)

## COLOR

Straw pale yellow color with greenish  
reflections, it has also a fine and persistent  
perlage

## BOUQUET AND TASTE

The scents delicate, with hints of fruit and  
white flowers and reminisces memories of  
bread crust

## MATCHING WITH FOOD

Excellent to use this sparkling wine on aperitif,  
it lends itself perfectly to appetizers, delicate  
risottos, fish and whitemeat; good pairing with  
dessert if you prefer a dry wine to dessert

## SERVING TEMPERATURE

8 - 10° C





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