

# AB

## ALESSI BEVERAGES PTY LTD

Serving Italy's Finest Wines



### CONTACT US

2 Capital Crt  
Braeside VIC  
+ 61 3 9580 3700  
[www.alessibeverages.com.au](http://www.alessibeverages.com.au)  
[info@alessibeverages.com.au](mailto:info@alessibeverages.com.au)



A glass of wine tells a thousand  
year old but always new story, it's  
a story of life and love!





## CONTENTS

	<b>Pages</b>
About Us	4
Our Brands	5
Cantina Colli Morenici - Garda	6 - 7
Cantina Etrusca - Tuscany	8 - 10
Cantina Tollo - Abruzzo	11 - 14
Cantine Vitea - Lombardia	15 - 16
Manieri - Piemonte	17 - 18
Monte Cillario - Verona	19 - 20
Rebuli - Veneto	21 - 24
Tenuta Cavalier Pepe - Campania	25 - 26
Villa San Carlo - Verona	27 - 28
Bruno Ribadi Craft Beer	29 - 30
Limonce Limoncello	31



## ABOUT US

Food and wine sit at the heart of Italian culture. Sure, you could add music and art to the list, but whereas not all Italians are musical or artistic, it's hard to find an Italian who doesn't care about what they are eating and drinking - where it comes from, how it's made and whether it is as good as their mother's.

Anyone who knows Italy well will know that there is no such thing as 'Italian food'. It is far more accurate to talk about regional food - la Cucina Piemontese, Toscana or Calabrese - or narrow it down further to individual cities and towns since there can be distinct variations even within the regions.

To grow up in an Italian family is to acquire a lifelong connection to the way your kinfolk have cultivated, prepared, preserved, and enjoyed the food and wine of the land, sea and mountains of that little part of Italy they call home.

Our vision is to offer to the Australian market authentic Italian wines and foods that are of premium quality, true to tradition and great value for money.





# OUR BRANDS

CANTINA TOLLO





## CANTINA COLLI MORENICI

Located in Ponti Sul Mincio on the southern side of Lake Garda, in Lombardy. The winery was founded in 1959 in the heart of the Morainic Hills, surrounded by greenery between Castles and Vineyards.

Dedication to the production of high-quality wines following strict production protocols, from the vineyards to the bottle.

These wines show the typicality of the area together with a modern and elegant taste.



### Pinot Grigio DOC

**Varietal** - Pinot Grigio 100%

**Region** - Lake Garda, Lombardy

**Alcohol** - 12.5%

**Appearance** - Light yellow, with a hint of green and straw

**Aroma** - It is fruity and floral on the nose.

**Taste** - The taste is elegant, fresh and mineral. This is a pleasant young wine with a perfect balance and rich structure.

**Food pairing** - Always keep a fresh bottle, perfect as an aperitif, it goes well with summer menus in particular risottos and fresh fish



## Morenici Frizzante Bianco Garda Doc



**Varietal** - 100% Chardonnay  
**Region** - Lake Garda  
**Alcohol** - 11.5%

**Appearance** - It is clear and clean with greenish yellow colour

**Aroma** - Floral and fruity, it has apple, pear and lime on the nose

**Taste** - It shows a well balanced mix of acidity, minerality, floral and fruity notes on the palate, which makes it a fresh and elegant wine.

**Food pairing** - Suitable as an aperitif, it is ideal with simple and light meals. Try the combination with cocktails to make them more sparkling

## Morenici Frizzante Rose`Garda Doc



**Varietal** - 100% Pinot Nero  
**Region** - Lake Garda  
**Alcohol** - 11.5%

**Appearance** - It is clear and clean light bright pink

**Aroma** - Strawberry and cherry fruits with floral notes on the nose

**Taste** - On the palate we find the same aromas of the nose, high acidity and a fine, elegant but long lasting bubble

**Food pairing** - A versatile and easily combinable bubbles. Perfect with fish dishes and aperitifs.



Wine of the Coast - A glass of wine tells a thousand-year old but always new story, it's a story of life and love.

In the heart of Tuscany, Italy, Castellina Marittima, in the Maremma area, that has its roots in the Etruscans ancient civilization, is where you will find Cantina Etrusca.

Passion, dedication, entrepreneurial spirit, innovation practices, respect for tradition and territory is the Orazzini family's dedication to wine for three generations.



## **Bella Vita Toscana Rosso IGT**

Da uve leggermente appassite - Made from slightly dried grapes.



Bella Vita respects the tipicity and identity of Tuscan wines but with an innovative note.

**Varietal** - Sangiovese , Syrah, Merlot

**Region** - Tuscany

**Alcohol** - 14%

**Appearance** - Intense ruby red with violet hints

**Aroma** - red fruits and spices for a voluminous wine

**Taste** - Silky sensation on the palate with structured but smooth tannins, balanced, sapid and persistent.

**Food pairing** - It is excellent with meat, game, cheese and pasta dishes.





## Chianti DOCG

Chianti is, for the entire world, unquestionably the most famous Italian wine of all.

**Varietal** - Sangiovese and other complimentary grape varieties

**Region** - Tuscany

**Alcohol** - 13%

**Appearance** - Brilliant Ruby red.

**Aroma** - Aromas of red berry fruits, vanilla and spices.

**Taste** - Elegant and round with a spicy finish.

**Food pairing** - roast and braised meats, game meats, hearty stews, bistecca alla Fiorentina and hard cheese.



## Chianti Classico DOCG

**Varietal** - Sangiovese, Merlot, Malvasia Nera

**Region** - Tuscany

**Alcohol** - 14%

**Appearance** - Brilliant ruby red in colour

**Aroma** - A bouquet of red fruits and floral notes

**Taste** - Dry and fresh, with full body and big tannins in flavour.

**Food pairing** - It is excellent with richly flavoured dishes, especially the traditional specialities of Tuscan cuisine, grilled steaks and matured cheese.



## Morellino di Scansano DOCG

Originally produced as a Sangiovese dominant blend a true expression of the Scansano DOCG in Tuscany.

**Varietal** - Sangiovese and other complimentary grape varieties

**Region** - Tuscany

**Alcohol** - 13.5%

**Appearance** - Intense Ruby red.

**Aroma** - ripe red fruits and spices, balanced out by an Intense and complex perfumes

**Taste** - A full and embracing taste, with traced of red berries, violets and minerals.

**Food pairing** - Perfect for roasts, braised meats, grilled meats and stews. Best combination is with pappardelle with rabbit sauce.



## Premium Nero d'Avola DOC

**Varietal** - Nero d'Avola

**Region** - Sicily

**Alcohol** - 13.5%

**Appearance** - An Intense Ruby red color.

**Aroma** - A bouquet of varietal notes, vanilla and spice hints.

**Taste** - Typical flavours of ripe fruit, such as plums and raisins. Well structured and balanced.

**Food pairing** - Well matched with rich meats, aged cheese and meat stews



Cantina Tollo, was founded in 1960. Located in the town of Tollo, Abruzzo – *named the City of Wine*, rises on a rounded hill at an altitude of 150 meters, in the province of Chieti. A region surrounded by mountains, mild sea breezes and cool currents, an ideal microclimate

Cantina Tollo has also had an important part to play in the process of regulation, initiatives for the protection of regional wines and quality improvement programmes for grapes and winemaking techniques.

Passion, commitment, and shared values have guided Cantina Tollo in every junction of its history and continue to accompany its successes.



## Altopiano Trebbiano d'Abruzzo



**Varietal** - Trebbiano

**Region** - Abruzzo

**Alcohol** - 12.0%

**Appearance** - Light straw yellow with green reflexes

**Aroma** - Fresh and fruity, with clear notes of exotic fruits, elegant and delicate floral perfume towards the end.

**Taste** - Medium bodied, good structured and full flavoured with good persistence and balance with an Almond finish.

**Food pairing** - Excellent as an aperitif and with all seafood, white meats and fresh cheeses.



## Villa Diana Pecorino Terre di Chieti

**Varietal** - Pecorino  
**Region** - Chieti, Abruzzo  
**Alcohol** - 13%

**Appearance** - Light straw yellow

**Aroma** - distinctive citrus notes and garden scents

**Taste** - The rediscovery of an ancient vineyard rewarded us with this white wine, with good length and balanced flavour, slightly acidic

**Food pairing** - It pairs well with shellfish, raw seafood, fish dishes and soft cheese.



## Pietrame Cerasuolo d'Abruzzo DOP

**Varietal** - Montepulciano d'Abruzzo  
**Region** - Abruzzo  
**Alcohol** - %

**Appearance** - intense and brilliant rosé with purple hues

**Aroma** - intense and elegant aromas of ripe red fruit, fine floral notes and delicate spicy nuances

**Taste** - full, intense, soft and with a long persistence

**Food pairing** - appetizers, tasty first courses of meat or fish, second courses of fish, roasted white meats, fresh or semi-aged cheeses.



**Presentosa Montepulciano  
d'Abruzzo DOP**



**Varietal** - Montepulciano d'Abruzzo  
**Region** - Abruzzo

**Alcohol** - 13.0%

**Appearance** - Ruby red with violet reflexes

**Aroma** - Small red berry fruits, wild cherry, violets, delicate and spicy

**Taste** - Full bodied, well structured with soft and well balanced tannins

**Food pairing** - Roasts and seasoned meats and semi-mature cheeses

**Awards** - **Huon Hooke**

**92 Points** ★★★★★

"It's hard to believe they can deliver this much wine at the price. A full-bodied, serious red at a trivial price."

**Pietrame Montepulciano  
d'Abruzzo DOP**



**Varietal** - Montepulciano d'Abruzzo

**Region** - Abruzzo

**Alcohol** - 13%

**Appearance** - Ruby red with violet reflexes.

**Aroma** - ripe red fruits with notes of black cherry and blackberries

**Taste** - full bodied with a long persistence, with sweet and velvety tannins

**Food pairing** - First courses, roasts, seasoned meats and semi-mature cheeses

**Villa Diana Montepulciano  
d'Abruzzo DOP**

**Varietal** - Montepulciano  
d'Abruzzo

**Region** - Abruzzo

**Alcohol** - 12.5%

**Appearance** - Ruby red with violet  
reflexes

**Aroma** - Small red berry fruits,  
wild cherry, violets, delicate and  
spicy

**Taste** - Full bodied, well  
structured with soft and well  
balanced tannins

**Food pairing** - Excellent with  
appetizers, savory first courses,  
meat main courses, fresh and  
semi-aged cheeses.



**'MO' Montepulciano d'Abruzzo  
Riserva DOP**

**Varietal** - Montepulciano d'Abruzzo

**Region** - Abruzzo

**Alcohol** - 13.5%

**Appearance** - Intense ruby red with purple  
hues

**Aroma** - A reserve Montepulciano d'Abruzzo  
with intense fruit aromas, notes of black  
cherry and forest fruits.

**Taste** - A reserve Montepulciano d'Abruzzo  
with intense fruit aromas, and notes of black  
cherry and forest fruits. Twenty-four months  
in oak casks for an ageing which improves  
with time.

**Food pairing** - pleasantly dry acidity that  
makes it the perfect pairing for tomato-based  
pasta dishes and spicy foods especially pork





Oltrepo` Pavese is an area of the Province of Pavia, in the north-west of Lombardy, between Emilia and Piemonte regions which lies to the south of the Po River.

Five generations of winemakers and more than a century of history, fathers, sons & daughters with the same passion for wine.

In the last ten years Vitea has become synonym of quality and genuineness at an international level.

Vitea is a family with ancient roots, living the present, thinking about the future.



## 'Trames' Pinot Grigio DOC

**Varietal** - Pinot Grigio 100%

**Region** - Oltrepo Pavese, Lombardy

**Alcohol** - 12.5%

**Appearance** - Light yellow in colour

**Aroma** - The Bouquet of this wine is particularly fruity, elegant, fresh, with special mineral notes

**Taste** - Full flavor, its taste is fresh, harmonic and pleasantly fruity.

**Food pairing** - This wine is perfect throughout any meal, particularly suitable with salads, starters, seafood, shellfish and light snacks.

## 'Declive' Moscato DOC

**Varietal** - Moscato 100%  
**Region** - Oltrepo Pavese, Lombardy  
**Alcohol** - 5%

**Appearance** - Straw yellow colour with golden hints

**Aroma** - Its bouquet is aromatic, intense, delicate, with hints of white flowers.

**Taste** - Its taste is sweet, pleasant, slightly effervescent.

**Food pairing** - All desserts, pastries, biscuits, fruit and fruit salads



## '1895' Barbera DOC

**Varietal** - Barbera 100%  
**Region** - Oltrepo Pavese, Lombardy  
**Alcohol** - 12%

**Appearance** - Ruby red with violet hues

**Aroma** - The Bouquet of this wine offers a very intense aroma of fresh red cherries and blackberries

**Taste** - It's intense, fruity, harmonious with hints of prunes, leather and spices. It's slightly tannic and well structured

**Food pairing** - Barbera is a food wine and works well with medium-intensity dishes. It is well combined with savoury starters, roast, braised and boiled meats, mature cheeses.







## MANIERI

The winery is in Cocconato d' Asti in Piemonte. Hills and vineyards characterize an unforgettable panorama, where you can breathe clean air and admire an artistic and historical heritage that remains carved in the memory of all those who visit this land.

Manieri harvests grapes from one of the best vineyards in Langhe and Monferrato, which give the wines their typicity, unmistakable essence and character. Soil and wine properties, from the vineyards to the cellar, guarantee a sensory experience and establish a sort of journey through Langhe, Roero and Monferrato Lands.





MANIERI

## Langhe Nebbiolo DOC

**Varietal** - Nebbiolo

**Region** - Piemonte

**Alcohol** - 14%

**Appearance** - Bright ruby red.

**Aroma** - Fantastic aromas of red fruit (cherries, currant) and flowers (especially roses) against a background of earthiness and leather.

**Taste** - A very seductive taste with roses, pebble, terracotta and dry spices in the long finish. Very tasty, mild and full of character in the typically powerful Barolo style.

**Food pairing** - The wine's high acidity gives it the opportunity to match against higher acid foods with saltiness.



## Barolo DOCG

**Varietal** - Nebbiolo

**Region** - Piemonte

**Alcohol** - 14%

Barolo is made from 100% of Nebbiolo grapes and is a centerpiece of Piedmont's classical wines.

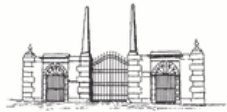
**Appearance** - red garnet hue with intense ruby highlights

**Aroma** - A highly complex aroma with hints of Plum and cherry.

**Taste** - It has a round and smooth taste with a fascinating aftertaste.

**Food pairing** - This wine is ideal with roasts, game and hard cheeses but can also be a great sipping wine after dinner.





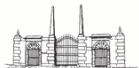
**MONTE CILLARIO**

*Vini della Valpolicella*

Monte Cillario, was founded in 2009, located in Parona, at the gates of Verona, Northern Italy, the first winery you come across going along “Strada della Valpolicella”.

Every vineyard is an emotion that you can find in the smell in the air, like Corvina, that expresses the violet, the Corvinone that creates the body, the Rondinella, that with her deep roots in this land, gives the best after drying, the Oseletta that creates the tannic structure and other varieties, like Croatina, Cabernet and Merlot that paint and harmonise.





## 'Essentia' Valpolicella DOC



**Varietal** - Corvina, Rondinella e Rondinella

**Region** - Verona

**Alcohol** - 12.5%

**Appearance** - Ruby red.

**Aroma** - Vinous, fruity with tones of cherry and currant.

**Taste** - Fresh and soft at the same time, pleasantly tannic.

**Food pairing** - Excellent with rich first courses, with meat and wild game. Perfect with hard cheeses.



## 'Ego Sum' Amarone della Valpolicella DOCG

**Varietal** - 55% Corvina, 25% Corvinone and 15% Rondinella.

**Region** - Verona

**Alcohol** - 15.5%

**Appearance** - Very intense red, with garnet reflections.

**Aroma** - Notes of cherry and marasca cherry stand out, the aromas of fruit pass in spirits, with hints of tabacco and spices.

**Taste** - Fully fruity, round, soft and warm

**Food pairing** - It accompanies all meat dishes, aged cheeses and can be combined with desserts if spicy.

**Awards** - Luca Maroni 2022 - 93 Points





# R·E·B·U·L·I

At the foot of the Prealpi Trevigiane, where the hills dive into the waters of the Piave River, the small village of Saccol of Valdobbiadene emerges from the well-cared vineyards. This is our land, caressed by the wind and bathed in sunshine, and it is from here that we get our grapes.

Surrounded by its vineyards, the winery harmonizes perfectly with the countryside around it. Wine growers for generations, sparkling wine makers since the 80's, they have been able to grow larger without losing sight of their origins.



## Rebuli Prosecco Superiore D.O.C.G. Cartizze

**Varietal** - Glera 100%

**Region** - Valdobbiadene, Cartizze Gran Cru

**Alcohol** - 11%

**Residual sugar:** 25g/l

**Appearance** - Straw yellow with greenish hues, dense foam compact and persistent, complex intense and fine.

**Aroma** - Wide bouquet of Williams pear, exotic fruit notes, the Jasmine, sage fragrant, the minerality of graphite and a balsamic background.

**Taste** - sweet, intense and creamy. Of great correspondence with the scent envelops the palate of intense pleasure. Great harmony and elegance, good taste balance

**Food pairing** - It is best drunk at the end of the meal to accompany all types of dessert. It is also an excellent accompaniment to conversation.



REBULI

**Rebuli Prosecco "FONSO" Rive Di San  
Pietro Di Barbozza**

**Varietal** - Glera 100%

**Region** - San Pietro di Barbozza,  
Veneto

**Alcohol** - 11%

**Residual sugar:** 6.5g/l

**Appearance** - light straw yellow color  
with greenish reflections, fine perlage.

**Aroma** - intense and fine, with a  
marked mineral scent and floral, peach  
and balsamic notes stand out.

**Taste** - intense and persistent. On  
entry in the mouth the intense  
minerality stands out, then leaving the  
mouth with a pleasant floral and dry  
aftertaste.

**Food pairing** - Perfect as an aperitif  
and all convivial occasions.

First courses in general, perfect with  
seafood risotto. It goes well with  
seafood appetizers, shellfish



**Rebuli Prosecco Valdobbiadene  
Zerogrammi (zero sugar) DOCG**

**Varietal** - Glera 100%

**Region** - Valdobbiadene, Veneto

**Alcohol** - 11%

**Residual sugar:** 0g/l

**Appearance** - Straw yellow with greenish  
foam compact and durable, fine perlage.

**Aroma** - very intense creating the scents  
of flower, light smell of peach, kaiser  
peach, almond blossom, tarragon and  
mineral notes.

**Taste** - absolutely dry, smooth and rich.  
Its floral taste recalls acacia flowers, at  
the beginning dry taste with aromatic and  
balanced finish.

**Food pairing** - Excellent as aperitif and  
for any time. It goes well with sea  
aperitizer and seafood.





REBULI

## Rebuli Prosecco Superiore D.O.C.G.

**Varietal** - Glera 100%

**Region** - Vadobiaddene, Veneto

**Alcohol** - 11%

**Residual sugar**: 16g/l

**Appearance** - Bright straw yellow with greenish foam, compact, persistent & fine.

**Aroma** - Broad, very intense and fine, dominates a fine aroma of pear and apple, hints of apricot, orange blossom notes and tarragon on a mineral background.

**Taste** - Soft, intense and enveloping. Very intense taste and persistence, envelops the palate pleasant and balanced taste.

**Food pairing** - It is an excellent aperitif, and is also suitable for vegetable soups and shellfish dishes, pasta with delicate meat sauces, fresh cheese and white meat.



## Rebuli Sparkling Rose

**Varietal** - Glera 95% & Red Verona 5%

**Region** - Vadobiaddene, Veneto

**Alcohol** - 11%

**Residual sugar**: 17g/l

**Appearance** - Pale pink onion skin, foam is dense and persistent perlage.

**Aroma** - Intense and fine, fruity raspberry, wild strawberry, pink grapefruit, almond, floral notes of rose and balsamic.

**Taste** - Sweet, intense and persistent, red berry driven flavours. Balanced.

**Food pairing** - Rosé matches Italian hors-d'oeuvre, fish and light meat in an elegant way.





REBULI

## Rebuli Prosecco Rose DOC

**Varietal** - Glera 85% & Pinot Noir 15%

**Region** - Vadobiaddene, Veneto

**Alcohol** - 11.5%

**Residual sugar:** 3g/l - Brut

**Appearance** - pale pink really bright, foam dense and persistent perlage

**Aroma** - intense and fine, red rose floreal notes

**Taste** - dry, very intense at the end with wild strawberries notes.

**Food pairing** - Great as aperitif, good with fish. We suggest it with spicy oriental dishes



## Rebuli Prosecco Treviso DOC

**Varietal** - Glera 100%

**Region** - Vadobiaddene, Veneto

**Alcohol** - 11%

**Residual sugar:** 16g/l

**Appearance** - Straw yellow colour, persistent mousse.

**Aroma** - Fruity, stands the golden apple and Kaiser Pear in a pleasant citrus background.

**Taste** - Slightly sweet, fresh and fruity. Of good length and balance.

**Food pairing** - Prosecco is a super food-friendly sparkling wine that goes great with antipasto, cured meats, almonds. It's also a natural pairing with spicy Asian food.

**Review** by The Wine Matchmaker Antony Anderson - "A typical style, refreshing, and well-made DOC Prosecco."



REBULI





The Pepe family is an ancient one in Irpinia, which has for generations been dedicated to the production of wines.

Tenuta Cavalier Pepe aims to produce wines that best express the unique typicity of the Irpinia region. These unique and recognisable tasting characteristics allow for numerous food and wine pairings.

“Working and believing” is the motto of the Pepe family and has indeed become the company philosophy at Tenuta Cavalier Pepe.



## 'Lila' Irpinia Falanghina DOC

**Varietal** - Falanghina

**Region** - Campania

**Alcohol** - 13%

**Appearance** - Crystalline, straw yellow

**Aroma** - Intense nose with notes of fruit including pineapple, banana, apple and pear on a light background of white flowers.

**Taste** - Immediately impactful in the mouth with good acidity, fresh and tasty with a delicious aftertaste recalling green apple and banana.

**Food pairing** - pairs well with a range of dishes including appetisers, surf and turf, fresh cheeses, lightly fried dishes, salads, white meats and spicy food.

## 'Refiano' Fiano di Avellino

### DOCG

**Varietal** - Fiano di Avellino

**Region** - Campania

**Alcohol** - 13%

**Appearance** - straw yellow with greenish reflections.

**Aroma** - Delicate nose with mineral notes and rocky hints, accompanied by a touch of peach, candied fruit and chamomile

**Taste** - Easy to drink and elegant, with plenty of freshness, tropical and spicy aromas. Intense, persistent and elegant finish.

**Food pairing** - Ideal with seafood and crustaceans, seafood salad, vegetable flan, vegetable soup, tempura and delicate broths.



## 'Terra Del Varo' Irpinia

### Aglianico DOC

**Varietal** - 85% Aglianico, 15% Merlot

**Region** - Campania

**Alcohol** - 13.5%

**Appearance** - Intense ruby red

**Aroma** - Cherry and blackberry aromas with hints of black pepper and bitter cocoa, upon a pleasant background of sweet spices

**Taste** - Soft, with elegant tannins and a lingering finish recalling fruits of the forest, cherry and spicy notes.

**Food pairing** - Particularly well-suited to appetizers of cold meats and cheeses, pastas, roast meat dishes and pizza with rich sauces and flavours.





In 1958, Gianni Pavesi purchases the Villa San Carlo Estate, year after year, he commits to planting the vineyards, fully respecting the land and without making any morphological alteration or cutting down trees, eventually reaching the current 20 hectares of vineyards.

In 2009, the year of the first vintage, Gianni realises that he wants to combine his passion for the vineyard with the value of his land in a label bearing the name **Villa San Carlo**.

Located in the hills east of Verona, just outside the city, the Villa San Carlo Estate is a large and unspoilt haven of greenery, covering 70 hectares in total, 20 of which are planted with vines. Its beating heart is the elegant 18th-century villa, which nowadays boasts an eclectic neoclassical style of architecture dating back to the early 20th century.



**Villa San Carlo Amarone Della Valpolicella DOCG 'Giano Pavese'**

**Varietal** - Corvina, Corvinone, Rondinella  
**Region** - Verona  
**Alcohol** - 16%

The hand-selected grapes rest in large crates for about 120 days in our fruit cellars. They are fermented in modern-style tanks for about 30 days. This is followed by approximately 24 months of maturation in medium toasted French oak barrels and a final fining in the bottle for at least 12 months.

**Appearance** - A deep ruby red colour with light garnet hues during aging,

**Aroma** - rich in aromas of ripe red fruit, black cherry and withered petals, spicy tones of tobacco, coffee and black cocoa.

**Taste** - It opens smooth and wrapping to the palate supported by a balanced acidity, it ends with an aftertaste that recalls the aroma and a pleasant sapidity sensations.

**Food Pairing** - This versatile wine is a perfect pairing with pasta dishes, white and red meats and cheeses. We recommend serving at a temperature of 16°-17°



**Villa San Carlo Valpolicella Superiore DOC  
'Campo Bianco'**

**Varietal** - Corvina, Corvinone, Rondinella e Molinara  
**Region** - Verona  
**Alcohol** - 13%

A Dynamic wine with mineral character and aromatic complexities, made exclusively from the best selection of grapes grown in our vineyard "Campo Bianco".

**Appearance** - A brilliant ruby red wine

**Aroma** - dynamic with a mineral character and aromatic complexity. Elegant, lovely aromas of cherry and plum, delicate floral hints meet balsamic accents and nuances of vanilla and cinnamon

**Taste** - It opens smooth and wrapping to the palate supported by a balanced acidity, it ends with an aftertaste that recalls the aroma and a pleasant sapidity sensations.

**Food Pairing** - This versatile wine is a perfect pairing with pasta dishes, white and red meats and cheeses. We recommend serving at a temperature of 16°-17°



**Villa San Carlo Valpolicella Superiore Ripasso  
DOC**

**Varietal** - Corvina, Corvinone, Rondinella  
**Region** - Verona  
**Alcohol** - 14%

After the traditional vinification of fresh grapes in steel tanks, the wine is "passed over" on the fermented Amarone marc. This second fermentation and aging in wood enhance the intensity of color and aromas and a consequent structure enhancement. This is followed by about 12 months of mixed aging in second passage tonneaux and large medium-toasted French oak barrels.

**Appearance** - Intense ruby red colour

**Aroma** - opens to the nose with pleasant aromas of plum, red fruit and blackberry, followed by floral hints of red rose, wild mint, and a gentle sweet spice.

**Taste** - Wrapping on the palate with a pleasant acidity, silky and well-balanced tannins. Persistent finish. Best served at 18° - 19°

**Food Pairing** - paired with pasta dishes with game sauces, roasts and braised meats, aged cheeses accompanied by mustards or jams. In excellent company with fine chocolate.



# BRUNO RIBADI

BIRRA SICILIANA PRODOTTA ARTIGIANALMENTE

Bruno Ribadi is an eclectic and extravagant character from Cinisi, a seaside town close to the city of Palermo, in Sicily. After the death of his parents, he grew up in a Benedictine abbey with a Belgian monk, from whom he learned about cereal fermentation and beer brewing.

Fascinated by this world, at the age of eighteen, he decided to leave the abbey and start a travel to discover the secrets of the best beers around the world. His adventures, discoveries and experiments are noted in a diary, that is now the main source of inspiration for the Bruno Ribadi beers and products.

The Birrificio Bruno Ribadi produces, sells and supplies a variety of Sicilian craft beers, such as the Special Ale style beer with Pantelleria sultanas and carob, the Pilsner style beer with Sicilian grains, the Pale Ale style beer with Sicilian spices and citrus peels.

Bruno Ribadi beers have a great label and a unique packaging. You immediately recognise the bottles thanks to the illustration of Bruno's face, with vintage glasses and a long moustache, and by the bright and lively colours that mark the brand's chromatic style and coordinated image.



# BRUNO RIBADI

BIRRA SICILIANA PRODOTTA ARTIGIANALMENTE

## Bianca 330 ml

WHEAT AND PEELS OF CIACULLI TANGERINE

Fresh and fragrant

Made with Sicilian Biancolilla wheat and Belgian barley malt, and enriched with Ciaculli mandarin peels.

With its typical light colour and mandarin scent, it is fruity and fresh, ideal in combination with fish dishes, like marinated anchovies, tuna tartare, prawns or octopus salad.



## Indian Pale Ale 330 ml

SICILIAN CITRUS LEAVES

Bitter and hoppy

A typical IPA style beer, strongly bitter, it is produced with a single variety of blond grain and American hops. Enriched by Sicilian citrus leaves, it has a citrus-herbal scent.

Excellent to accompany your “aperitivo” or the whole meal, ideal for a BBQ: the India Pale Ale is very good in combination of both grilled fish and grilled meat dishes.



# Limoncè

FOR MORE THAN 35 YEARS, THE WORLD'S MOST LOVED LIMONCELLO  
HAS BEEN BORN FROM THE CAREFUL SELECTION OF THE BEST  
SICILIAN LEMONS.



## Limoncè Limoncello 700ml

Limoncè embodies Italian tradition and conviviality, with a high-quality recipe that stands out for its high concentration of lemon peels.

Natural Limoncello from Sicilian lemons 100%, without preservatives, artificial colors and flavors

**Aroma** - lemon, fresh and light. Made with 900 gr. of lemons and their peel

**Taste** - extremely soft thanks to its natural ingredients

**Serving Suggestions** - perfect as after a meal, it helps digestion, served in iced glasses or stretched with soda or tonic water for a refreshing aperitif



## Limoncè Limoncello Crema 500ml

Limoncè crema is a creamy liqueur that combines high-quality Sicilian lemons with the smoothness of cream.

It is an experience of freshness and creaminess without preservatives or artificial flavors, ideal to enjoy in company for a sweet and convivial moment

**Aroma** - lemon, fresh and light.

**Taste** - extremely soft & creamy thanks to its natural ingredients

**Serving Suggestions** - ideal served smooth and cold or as a garnish for fruit or ice cream.

# CONTACT US

# AB

## ALESSI BEVERAGES

### Address

2 Capital Crt,  
Braeside VIC

### Telephone

+61 3 9580 3700

### Email

[info@alessibeverages.com.au](mailto:info@alessibeverages.com.au)

### Web

[www.alessibeverages.com.au](http://www.alessibeverages.com.au)

