



# Velarino



## VERMENTINO PUGLIA IGT

The “Velarino”, or curtain, has been used since ancient Rome. Each theater has one and its function is to separate the stage from the audience. It creates a sense of expectation that keeps viewers intrigued and it is essential to make them fully appreciate the upcoming performance.

## INSPIRATION

The drapes and adornments of the sumptuous and enormous stage curtains.



## CONSUMER SEGMENT

Lovers of contemporary classics, dynamic people who stand out for their sophistication, even at the table.



## BRAND

The function of the curtain is well known: to separate the stage from the auditorium, and therefore from the audience. The play, however, only starts when the curtain is raised. The sense of expectation that arises in those few minutes, as the velvet and the ornaments of the curtain fill the audience with awe, is essential to appreciate the performance that will begin shortly after; the same is true when we open a bottle of red wine: we hold it in our hands, we carefully observe it in all its beauty and elegance and, finally, uncork it.



## DESIGN

The embossed copper foil and its swirls immediately evoke a luxurious and theatrical context, resembling the decorations of the stage set.



## WINE STYLE

Mellow and harmonious, it perfectly balances body and acidity.



## APULIA REGION

The climate is warm and temperate, with abundant rainfall throughout the year. In summer, the African winds cause a rapid and marked rise in temperatures with significant temperature fluctuations.





# Velarino



## VERMENTINO PUGLIA IGT



Vermentino



Clay,  
calcareous



10/12 °C



Puglia



12,5% vol  
750 ml

### VINIFICAZIONE:

The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 15/17 °C, in steel tanks. The wine is then stored at 18/20 °C in steel tanks until the bottling time.



Straw yellow with green reflections



Fruity aromas, notes of cedar and white peach, apricot and apple



On the palate it is warm with a well balanced acidity



Ideal for enhancing Mediterranean dishes based on fish and shellfish