



# S. OSVALDO

CARATTERI NOBILI



## PINOT GRIGIO DOC Venezia

### LINEA EDIZIONE

**Vines:** Pinot Grigio

**Indication:** DOC Venezia

**Origin:** Eastern Veneto region

A native variety from France, a mutation of Pinot Noir. Small, cylindrical, compact bunch. Grey-blue, bloom-covered grapes; small, three-lobed leaves.

**The wine:** Strong straw yellow colour. Characteristic aromas of tropical fruit, pear, citrus fruit. Delicate mouth feel, slightly acidulous and lingering.

**Tips:** Serve at 8-10° C. Open just before drinking. Recommended as an aperitif with shellfish and fish. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

**Size:** 0,75l

**Alcohol:** 12,50%

**Sugar:** 3,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	290	82	82	1,25	0,75	8005595004817	/	/	/	/
Packaging	310	245	165	8	4,5	8005595004909	/	/	/	6
Pallet	1450	1200	800	930	396	/	23	5	115	690



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## SAUVIGNON

DOC Lison Pramaggiore

### LINEA EDIZIONE

**Vines:** Sauvignon

**Indication:** DOC Lison Pramaggiore

**Origin:** Eastern Veneto region

A native variety from France, small-medium bunch, two wings, compact, medium-large grapes, green, bloom-covered. Three-lobed leaves, dark green.

**The wine:** Straw yellow colour, fresh and lingering fragrance. Acidulous and balanced aroma. Intense and elegant fragrances of peach, pineapple, citrus fruit and sage.

**Tips:** Serve at 8-10° C. Open just before drinking. Recommended with shellfish. Perfect pairing with asparagus. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

**Size:** 0,75l

**Alcohol:** 12,50%

**Sugar:** 4,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	290	82	82	1,25	0,75	8005595002301	/	/	/	/
Packaging	310	245	165	8	4,5	8005595001861	/	/	/	6
Pallet	1450	1200	800	930	396	/	23	5	115	690



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## CHARDONNAY DOC Venezia

### LINEA EDIZIONE

**Vines:** Chardonnay

**Indication:** DOC Venezia

**Origin:** Eastern Veneto region

A native variety from France, medium sized bunch, compact. Small-medium round golden yellow grapes; regularly toothed leaves.

**The wine:** Straw yellow colour with golden hues. Golden apple aroma, fresh bread crust, honey, very fine and etheric. Appealing, pleasant and with soft taste.

**Tips:** Serve at 8-10° C. Open just before drinking. Recommended as an aperitif with light appetizers. Good pairing with fish, soup, pasta and white meat. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

**Size:** 0,75l

**Alcohol:** 12,50%

**Sugar:** 3,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	290	82	82	1,25	0,75	8005595002943	/	/	/	/
Packaging	310	245	165	8	4,5	8005595002950	/	/	/	6
Pallet	1450	1200	800	930	396	/	23	5	115	690



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## VERDUZZO

### IGT Veneto

#### LINEA EDIZIONE

**Vines:** Verduzzo

**Indication:** IGT Veneto

**Origin:** Eastern Veneto region

A variety from the Friuli region. Small bunch, short stem, small and round grapes, hard and bloom-covered skin of greenish to golden yellow colour; large three-lobed leaves.

**The wine:** Strong straw yellow colour. Characteristics aromas of citrus fruit and ripe tropical fruit; lingering, elegant and fine taste.

**Tips:** Serve at 8-10° C. Open just before drinking. Recommended at the end of the meal. Good pairing with salty cheese, cakes and dry fruit. A wine to be enjoyed young to fully savour the sensorial properties. Store in a cool place out of direct sunlight.

**Size:** 0,75l

**Alcohol:** 10,50%

**Sugar:** 45,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	290	82	82	1,25	0,75	8005595010085	/	/	/	/
Packaging	310	245	165	8	4,5	8005595003681	/	/	/	6
Pallet	1450	1200	800	930	396	/	23	5	115	690





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## REFOSCO DAL PEDUNCOLO ROSSO DOC

### LINEA EDIZIONE

**Vines:** Refosco dal Peduncolo Rosso

**Indication:** DOC Lison Pramaggiore

**Origin:** Eastern Veneto region

An old native variety from the area between Karst and Istria. Large, cone-pyramid shaped bunch with wings. Round, blue-black grapes with red stem. Light and bloom-covered skin. Large three-lobed leaves. Different from the Refosco d'Istria, better known as Terrano.

**The wine:** Red intense ruby colour, medium tannin-rich with notes of wild blueberry, blackberry, cherry. Typical herbaceous, round, full taste.

**Tips:** Serve at 18° C. Open one hour before drinking. Recommended with game, spiced sausage and pork shank. Good pairing with all typical and traditional dishes of the Veneto region.

**Size:** 0,75l

**Alcohol:** 12,50%

**Sugar:** 3,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	290	82	82	1,25	0,75	8005595005500	/	/	/	/
Packaging	310	245	165	8	4,5	8005595000130	/	/	/	6
Pallet	1450	1200	800	930	396	/	23	5	115	690



# S. OSVALDO

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## MERLOT DOC Venezia

### LINEA EDIZIONE

**Vines:** Merlot

**Indication:** DOC Venezia

**Origin:** Eastern Veneto region

A native variety from Girona. Two-winged bunch, compact, pyramid shaped, round grapes, bloom-covered and dark blue skin. Five-lobed leaves.

**The wine:** Red ruby colour. Harmonic, typical and lingering wine. Dry with a tannin-rich taste. Morello cherry, raspberry and blueberry fragrances.

**Tips:** Serve at 16-18° C. Open one hour before drinking. Recommended with meat and fresh cheese. Good pairing with most of the Veneto region dishes.

**Size:** 0,75l

**Alcohol:** 12,50%

**Sugar:** 3,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	290	82	82	1,25	0,75	8005595004763	/	/	/	/
Packaging	310	245	165	8	4,5	8005595004770	/	/	/	6
Pallet	1450	1200	800	930	396	/	23	5	115	690



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## CABERNET SAUVIGNON DOC Venezia

### LINEA EDIZIONE

**Vines:** Cabernet Sauvignon

**Indication:** DOC Venezia

**Origin:** Eastern Veneto region

A variety from Bordeaux. Compact, medium-small thick bunch with a large wing; blue-violet skin; lobate leaves.

**The wine:** Red intense ruby colour. Herbaceous, lingering and a balanced tannin taste. Notes of raspberry, wild blackberry and ripe cherry.

**Tips:** Serve at 16-18° C. Open one hour before drinking. Recommended with roast meat and game. Good pairing with salty and spicy cheese.

**Size:** 0,75l

**Alcohol:** 12,50%

**Sugar:** 3,00gr/l

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	290	82	82	1,25	0,75	8005595002981	/	/	/	/
Packaging	310	245	165	8	4,5	8005595002998	/	/	/	6
Pallet	1450	1200	800	930	396	/	23	5	115	690



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## RABOSO

IGT Veneto

### LINEA EDIZIONE

**Vines:** Raboso

**Indication:** IGT Veneto

**Origin:** Eastern Veneto region

A local variety, large, cylindrical, compact bunch. Medium-sized grapes, bloom-covered, thick and dark blue skin; dark green five-lobed leaves.

**The wine:** Bright red ruby colour. Morello cherry and forest fruit fragrances; lively and sweetish on the palate. Fresh and balanced mouthfeel with a correct contrast to the pleasant sweet note.

**Tips:** Serve at 8-10° C. Open one hour before drinking. Recommended with pizza. Good pairing with pork meat, legumes and charcuterie.

**Size:** 0,75l

**Alcohol:** 10,50%

**Sugar:** 42,00gr/l

**Atmospheric pressure:** 2,5

Packaging	Height mm.	Width mm.	Depth mm.	Weight kg.	Content lt.	EAN Code	Units per layer	Layers	Units	Pieces
Bottle	292	80	80	1,2	0,75	8005595003377	/	/	/	/
Packaging	303	255	173	8,2	4,5	8005595003391	/	/	/	6
Pallet	1665	1200	800	671	360	/	16	5	80	480