



EDIZIONE



S.OSVALDO

CARATTERI NOBILI



S.OSVALDO

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**S. Osvaldo winery was founded in 1930
by Hungarian Baron, Lajos Babos.
Innovation and creativity are the distinctive
trademarks that allow us to be pioneers of
what can be considered as modern winemaking.
A peculiar man, severe and passionate,
Lajos Babos treated his lands with the kindness that
comes from the heart and with the respect that
you only have for the things you love.**

**Nowadays, the Serena family dedicates
its S. Osvaldo wines to him, the result of
constant research and meticulous attentions.**





ALLIES FOR SUSTAINABILITY

OUR GREATEST WISH IS THAT OUR WINES BENEFIT THE TERRITORY.

Montelvini Group bases its work on the principles of sustainable development; it is committed to quality and sustainable production. The company, which has already been awarded the BRC/ IFS certifications, has also decided to adopt the Equalitas Standards. This path towards sustainability aims for constant improvement by means of a consolidated vision based on three main pillars: the social, the environmental and the economic.





WINES OF THE VENETO TRADITION

A WINERY THAT KEEPS ON
LOOKING FORWARD

A land full of history and great wines. A winemaking tradition that has existed since Roman times, and that flourished under the Venetian Republic. In these landscapes, between land and water, S. Osvaldo selects its wines with a particular focus on local excellences.





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CARATTERI NOBILI

A PORTFOLIO OF WINES INSPIRED BY VENETIAN TYPOGRAFY OF THE EARLY '900

RECOVERY OF THE VALUE OF MATERIALS
AND AUTHENTIC SIMPLICITY.

Edizione is the S.Osvaldo line of wines dedicated to Premium retail.
Ten typical wines from Veneto, all with DOCG, DOC and IGT
appellation selected to reach the public with the quality that
has always identified the S.Osvaldo brand.





Pinot Grigio

DOC DELLE VENEZIE



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



Sauvignon

DOC LISON PRAMAGGIORE

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





Verduzzo

IGT VENETO



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



Refosco Dal Peduncolo Rosso

DOC LISON PRAMAGGIORE

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



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





Cabernet Sauvignon

DOC VENEZIA

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



Raboso

IGT VENETO

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 he pleasant sweet note.

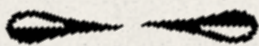
Tips: Serve at 8-10° C. Open one hour before drinking. Recommended with pizza. Good pairing with pork meat, legumes and charcuterie.

SIZE	0,75l
ALCOHOL	10,50%
SUGAR	42,00gr/l
PRESSIONE ATM.	2,5



Prosecco

DOC



Made with an Italian grape variety, called Pulcinum in ancient Rome, but nowadays known as Glera, this wine can be produced exclusively in the Veneto & Friuli Venezia Giulia regions of Northern Italy.

The wine: Pale straw yellow, pleasantly floral, with hints of apple and citrus; subtle, smooth taste, with a balanced sapidity.

Tips: Serve at 6-8 °C. Open just before serving. Recommended as an aperitif, particularly suitable for various cocktails, ideal with various appetisers, white meats and fish in general. Best drunk young.

SIZE	0,75l
ALCOHOL	11,00%
SUGAR	10,00gr/l



Prosecco

DOC TREVISO

Glera is an Italian grape variety, known as Pulcinum in ancient Rome. It features loose, winged clusters, medium-sized berries ranging in color from green to golden yellow, with a pruinose skin. The leaf is medium-sized and three-lobed.

The Wine: Pale straw yellow in color, pleasantly floral, with hints of apple and citrus; delicate and smooth on the palate, with well-balanced sapidity.

Tips: Serve at 6–8 °C. Open just before serving. Recommended as an aperitif and particularly suitable for various cocktails, it pairs well with a variety of appetizers, white meats, and fish dishes. A wine to be enjoyed young to fully savour the sensorial properties.

SIZE	0,75l
ALCOHOL	11,00%
SUGAR	15,00gr/l





Prosecco Frizzante DOC



Glera is typical of the Marca Trevigiana area and it is among the oldest grape varieties. It counts many admirers since Roman times. The cluster of Glera is large, long, spreading and winged, with berries with a golden-yellow color.

The wine: Prosecco Frizzante DOC is easy and pleasant. The color is a pale straw yellow and the aroma is aromatic. Its fine and delicate bouquet is well supported by a pleasing sapidity and freshness on the palate where all the floral and fruity sensations re-emerge.

Tips: Serve at 6-8° C. Open just before consumption. Suitable at any time of day, it is an excellent aperitif and can also be paired with fish appetizers, risottos and dairy products.

SIZE	0,75l
ALCOHOL	11,00%
SUGAR	14,00gr/l





S.Osvaldo is a brand owned
by Montelvini

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