ROSSINO WINE WORLD

# Wine Passport Companion




## 24 bottles

Wine stories, food pairings, and pages for your notes.

ROSSINO

ROSSINO & TAVEGGIA

TAVEGGIA

TASTING GUIDE

# Taste the way you like.

1

## Look

Tilt the glass against a pale background. Describe the color and notice whether there are bubbles.

2

## Smell

Take a short sniff, then swirl gently. Name one aroma that reminds you of something familiar.

3

## Sip

Notice how fresh, soft, or drying the wine feels. Taste again with a bite of food and see what changes.

Start with one aroma and one bite you'd pair with the wine.

# Rossino


| | |
|---|---|
| Prosecco Brut DOC Treviso | 4 |
| Prosecco Rosé Brut DOC | 5 |
| 0.0% Non-Alcoholic | 6 |
| Pinot Grigio delle Venezie DOC | 7 |
| Sauvignon Blanc delle Venezie IGT | 8 |
| Chardonnay Veneto | 9 |
| Soave DOC | 10 |
| Vermentino Terre Siciliane IGT | 11 |
| Falanghina Benevento IGP | 12 |
| Moscato d’Asti DOCG | 13 |
| Cabmare | 14 |
| Montepulciano d’Abruzzo DOC | 15 |
| Cabernet Veneto | 16 |
| Merlot IGT | 17 |
| Chianti DOCG | 18 |
| Rosé | 19 |

# Prosecco Brut DOC Treviso




100% Glera, the original grape of Prosecco, with 9 grams of residual sugar per liter. Look for yellow apple, pear, elderflower, and a refreshing sparkle.

## AT THE TABLE

Salted potato chips or prosciutto. Its crisp finish also works with light seafood.

# Prosecco Rosé Brut DOC




Citrus, peach, and pear open up alongside raspberry and wild strawberry. The first sip is dry, with a smooth feel and a fresh finish.

## AT THE TABLE

Serve chilled with appetizers, a light first course, or grilled fish.

# 0.0% Non-Alcoholic




A lightly sweet, alcohol-free sparkling pour with delicate, persistent bubbles. Try it chilled and notice how the sparkle keeps the finish fresh.

## AT THE TABLE

Savory appetizers, a fruit tart, or a piece of fruit cake.

# Pinot Grigio delle Venezie DOC




Delicate acacia-flower aromas lead into a dry, structured white. Taste it while chilled, then let it warm slightly and see how the floral note develops.

## AT THE TABLE

Roast chicken with herbs, poached seafood, or a simple plate of grilled fish.

# Sauvignon Blanc delle Venezie IGT




Peach and apricot meet a greener side of sage, wild mint, pepper, and asparagus. A mineral finish follows the fruit.

## AT THE TABLE

Asparagus risotto, lemony seafood pasta, or grilled chicken with fresh herbs.

# Chardonnay Veneto




This Veneto white brings stone fruit and nectarine, a hint of tropical fruit, and a citrus lift. Its acidity keeps the ripe fruit fresh.

## AT THE TABLE

Shellfish, roast white meat, or a light vegetable pasta.

# Soave DOC




Garganega gives this dry Veneto white its floral notes and lemony freshness. Look for a hint of chamomile, then a clean mineral finish.

## AT THE TABLE

Grilled fish with lemon or zucchini risotto with Parmesan.

# Vermentino Terre Siciliane IGT




A fragrant Sicilian white with jasmine, peach, quince, and citrus. Take a sip after the floral aromas have had a moment to open, then look for the mineral finish.

## AT THE TABLE

Grilled seafood, pasta with clams, or a plate of lemony vegetables.

# Falanghina Benevento IGP




A dry Campanian white with citrus, pineapple, and white peach. There's a lightly salty note alongside the acidity and a full, dry finish.

## AT THE TABLE

Baked white fish with herbs or roasted vegetables with a squeeze of lemon.

# Moscato d'Asti DOCG




Piedmont's Moscato Bianco gives this sweet, gently sparkling white its fruit and honey aromas. The bubbles lift the sweetness on the finish.

## AT THE TABLE

Almond biscotti, fresh peaches, or a plain ricotta tart.

# Cabmare




A dry Veneto red with ripe cherry aromas and a full, savory palate. Try the first sip on its own, then see how the fruit comes through with food.

## AT THE TABLE

Grilled red meat, a game ragù, or a few pieces of aged cheese.

# Montepulciano d'Abruzzo DOC




Our Abruzzo red is 100% Montepulciano, the grape. In Vino Nobile di Montepulciano, the same word names a Tuscan town, and Sangiovese leads the blend. Look for cherry and a savory finish.

## AT THE TABLE

Rosemary lamb skewers, sausages and peppers, or browned mushrooms with aged pecorino.

# Cabernet Veneto




An aromatic, dry Veneto Cabernet with a fresh herbal note. The palate is rounded, with enough structure to hold its own next to savory food.

## AT THE TABLE

Grilled steak, roast game, or a firm aged cheese.

# Merlot IGT




Ripe red berries lead this Veneto Merlot, with a trace of black pepper on the nose. The palate is dry, soft, and rounded.

## AT THE TABLE

Roast duck, richer poultry dishes, or braised beef.

# Chianti DOCG




Sangiovese leads this Tuscan red. There's fruit and a little floral lift on the nose, followed by lively acidity and gentle tannins.

## AT THE TABLE

Tuscan crostini, pasta with tomato ragù, or roasted eggplant with rosemary.

# Rosé




This Veneto rosé smells of wild berries and tastes dry and soft, with a fruity finish. Try it slightly chilled and see what comes through with a bite of fresh cheese.

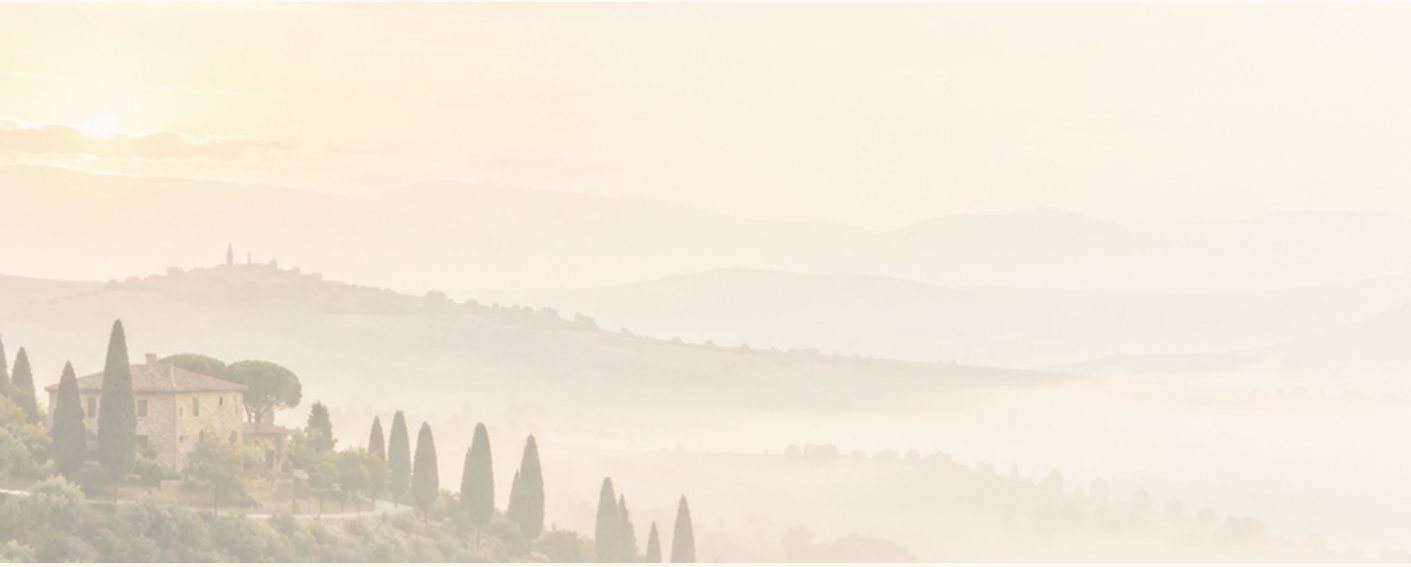
## AT THE TABLE

Seafood, fresh cheese, or a spread of small appetizers.

# Taveggia

TAVEGGIA


| | |
|---|---|
| Martoccia Brunello di Montalcino DOCG | 21 |
| Martoccia Rosso di Montalcino DOC | 22 |
| Martoccia Asinello Super Toscano | 23 |
| Chianti Colli Fiorentini DOCG | 24 |
| Barolo Riserva DOCG | 25 |
| Barbera d'Asti DOCG | 26 |
| Valpolicella Ripasso Superiore DOC | 27 |
| Soave Superiore DOCG | 28 |

# Brunello di Montalcino DOCG




Montalcino’s Sangiovese gives this prestigious Tuscan red its cherry, plum, and spice. Brunello spends at least two years in oak and can go on sale from January 1 of the fifth year after harvest.

## AT THE TABLE

Grilled steak, rosemary-braised short ribs, or aged pecorino. Serve around 64°F.

# Rosso di Montalcino DOC

TAVEGGIA




A clear ruby red from Montalcino. Floral aromas mingle with spice and mint. Lively acidity and balanced tannins come through on the palate.

## AT THE TABLE

Cold cuts, pasta with meat sauce, or sautéed mushrooms with medium-aged cheese.

# Asinello Super Toscano

TAVEGGIA




This fresh, medium-bodied Tuscan red brings cherry, raspberry, and darker fruit. Try a first sip with the appetizers and return to it with dinner.

## AT THE TABLE

Grilled meat, tomato-sauced pasta, or cold cuts and a simple salad.

# Chianti Colli Fiorentini DOCG

TAVEGGIA




From the Florentine hills, this Tuscan red has a fruit-forward aroma with floral notes. The palate starts soft, then finishes with freshness and a gentle tannin.

## AT THE TABLE

Crostini with pâté, salami, or an aged cheese.

# Barolo Riserva DOCG



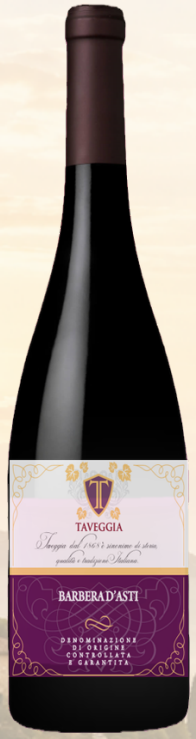

This Piedmont red brings aromas of ripe cherries, berry preserves, and white pepper. Look for vanilla and spice alongside a warm, layered palate.

## AT THE TABLE

Roast beef, mushroom risotto, or a rich meat ragù.

# Barbera d'Asti DOCG

TAVEGGIA




Made with 100% Barbera from Asti. Red fruit comes first, followed by vanilla and a delicate oak note. The soft tannins and lively acidity make it easy to pair.

## AT THE TABLE

Mushroom risotto, tomato-sauced pasta, or grilled vegetables with fresh cheese.

# Valpolicella Ripasso Superiore DOC

TAVEGGIA




Corvina, Corvinone, and Rondinella are the grapes in this Veneto red. A second fermentation on Amarone grape skins adds depth. Look for cherry, dried fruit, violet, and spice.

## AT THE TABLE

Pappardelle with ragù or browned mushrooms over polenta.

# Soave Superiore DOCG

TAVEGGIA




Floral aromas and ripe fruit are joined by hints of mint and olive leaf. This dry Veneto white has some body from time in oak and a mineral finish.

## AT THE TABLE

Roast chicken, grilled white fish, or a vegetable risotto.

# My first bottle

**Wine and vintage**

**Date and place**

**What I saw and smelled**

**How it tasted and felt**

**What I ate with it**

**Would I buy it again?**

☐ Yes ☐ Maybe ☐ No

# My next bottle

**Wine and vintage**

**Date and place**

**What I saw and smelled**

**How it tasted and felt**

**What I ate with it**

**Would I buy it again?**

☐ Yes ☐ Maybe ☐ No

# A bottle to remember

**Wine and vintage**

**Date and place**

**What I saw and smelled**

**How it tasted and felt**

**What I ate with it**

**Would I buy it again?**

☐ Yes ☐ Maybe ☐ No

ROSSINO

# Open Rossino

Scan or tap for your free Passport.

app.rossi.wine

Please enjoy responsibly.