

VINICENTANNI

LE MARCHE NELL'ANIMA

VINO DELLA CASA
Domáci víno - House wine

VINO IN BOTTIGLIA
Lahvové víno - Bottle of wine

The vineyard is located in Montefiore dell'Aso in region Marche, it's organically certified and closely follows the expert winemaking tradition that this family owned business has been involved in over the decades. Combined with the tradition, the wines are distinctive for their quality and simplicity, as well as their harmony and taste.

SOLO VINI DI QUALITÀ

VINO DELLA CASA

WHITE WINES

Chardonnay
Passerina

Cantina cent'anni
regione Marche

RED WINES

Primitivo
Montepulciano

Cantina cent'anni
regione Marche

PINK WINES

Vino Rosato
Cantina cent'anni
regione Marche

0,15 l

119 Kč

0,25 l

189 Kč

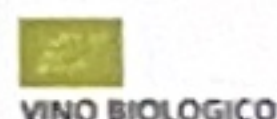
0,5 l

349 Kč

Prosecco 0,2 l

169 Kč

VINI BIANCHI



FALERIO

FALERIO DOC

GRAPE VARIETY: Trebbiano 50% , Passerina 25%, Pecorino 25%

PRODUCTION AREA: Montefiore dell'Aso

ALTITUDE: 250 meters a.s.l

ALCOHOL CONTENT: 13,00%

COLOUR: straw yellow

SERVING TEMPERATURE: 10-12°C

PAIRINGS: Fresh cheese, white meat or fish

890 Kč



PECORINO

OFFIDA PECORINO DOCG

GRAPE VARIETY: Pecorino 100%

PRODUCTION AREA: Montefiore dell'Aso

ALTITUDE: 200-300 meters a.s.l.

ALCOHOL CONTENT: 14,50%

COLOUR: straw yellow

SERVING TEMPERATURE: 10-12°C

PAIRINGS: Fresh cheese, white meat, or fish

990 Kč



PASSERINA CHARMAT BRUT

SPARKLING WINE BRUT

GRAPE VARIETY: Passerina 100%

PRODUCTION AREA: Montefiore dell'Aso

ALTITUDE: 250 meters a.s.l.

ALCOHOL CONTENT: 12,50%

COLOUR: straw yellow

SERVING TEMPERATURE: 10-12°C

PAIRINGS: fresh cheese, white meat or fish

1 050 Kč

The selection of these wines may vary depending on the availability of the producer

VINI ROSSI



PRIMITIVO BIO

PRIMITIVO GDP DI PUGLIA

GRAPE VARIETY: 100% Primitivo

PRODUCTION AREA: Puglia

ALCOHOL CONTENT: 13,5%

COLOUR: Ruby red

SERVING TEMPERATURE: 18-20°C

PAIRINGS: Grilled red meat

780 Kč



ROSSO DI FORCA - CENTANNI

ROSSO PICENO DOC

GRAPE VARIETY: 50% Sangiovese, 50% other red berried grapes

PRODUCTION AREA: Montefiore dell'Aso

ALTITUDE: 200-300 meters a.s.l.

ALCOHOL CONTENT: 13,5%

COLORE: Ruby red

SERVING TEMPERATURE: 18-20°C

PAIRINGS: Red meat and mature cheeses

890 Kč



MONTEFLORIS - CENTANNI

MARCHE ROSSO IGT

GRAPE VARIETY: 100% red berry grapes

PRODUCTION AREA: Montefiore dell'Aso

ALTITUDE: 300 meters a.s.l.

ALCOHOL CONTENT: 14,5%

COLOUR: ruby red

SERVING TEMPERATURE: 18-20°C

PAIRINGS: red meat

990 Kč

The selection of these wines may vary depending on the availability of the producer

