

PRODIGO



*Lavish,
SUMPTUOUS,
Luxurious & GRAND*

In Italy, making food and wine is so entirely natural it almost appears instinctive. As we undoubtedly agree, they belong together, which is why we've created PRODIGO; meaning lavish, sumptuous, luxurious or grand. Our wines celebrate the marriage of Italian food and wine allowing every night to be a PRODIGO night.

SAUVIGNON BLANC FRIULI GRAVE

Denominazione Di Origine Controllata

With only a handful of exceptions, Italy's most stylish, highest quality white wines come from Friuli Grave. Our Sauvignon Blanc is one of the most vibrant and aromatic wines with fresh flavors of peach blossom and citrus fruits. It is produced in the region of Friuli in Northeastern Italy near the villages of Udine and Pordenone, very close to the Adriatic Sea.

ENJOY WITH DIVERSE CUISINES,
BUT IT PAIRS BEST WITH GRILLED SEAFOOD,
SMOKED OR CURED FISH AND POLENTA.

SANGIOVESE DI ROMAGNA RISERVA

Denominazione Di Origine Controllata

Italy's ultimate food region, Emilia-Romagna is a place so consumed by its passion for great food & wine especially with its native red wine Sangiovese being the most popular. Our Sangiovese di Romagna Riserva is a robust wine with an expressive bouquet and full flavors. It is made from 100% Sangiovese and aged for 12 months in oak to achieve the "Riserva" designation.

ENJOY WITH PASTA BOLOGNESE,
PROSCIUTTO DI PARMA, AND
OTHER FINE NORTHERN ITALIAN CUISINE.

NERO D'AVOLA "APPASSIMENTE" TERRE SICILIANE

Indicazione Geografica Tipica

It is evident that food and wine are harmoniously linked in Sicily, defining the region. Known for its rich and full bodied wines, the Nero d'Avola produced using an "appassite" method of naturally drying the grapes prior to harvest. The grapes are harvested later than usual, which adds concentration of fruit and flavor, creating a robust and flavorful wine.

ENJOY WITH A WIDE ARRAY OF
FOOD SUCH AS ROASTED GAME, SMOKED
MEATS OR ITALIAN CHEESE.

