

Genesi

The genesi family line

GFOUR EXCLUSIVE WORLDWIDE COLLECTION







THE GENESI LINE WAS BORN OUT OF THE CREATIVE COLLABORATION BETWEEN LUCA DI FILPPO (FOUNDER), ARONNE GREGORINI (CO-FOUNDER) AND SERGIO VOCI (ART DIRECTOR) AND A FRIENDLY GROUP OF LIKE-MINDED WINE PRODUCERS.













AFFÉ BOTTIGLIE

LIKE-MINDED WINE PRODUCERS

USING LUCA'S SERGIO ARONNE AND DAVIDE FIVE PARTNER FAMILY PHOTOGRAPHS IS AS A PERFECT PICTURAL TRANSLATION OF OUR PRODUCERS' LOVE FOR THEIR TERROIR AND HISTORY AND EXPRESS VALUES SUCH AS AUTHENTICITY, TRADITION AND LOVE FOR WINE & ARTS

AS SEEN ON THE LABELS, THE DI FILIPPO FAMILY HAS LONG BEEN INVOLVED IN THE WORLD OF WINES :

PUNTO G, IS A CULTURAL ASSOCIATION CREATED AS A CONTAINER OF IDEAS, ARTISTIC PERFORMANCES, CREATIVE ENERGIES AND ORIGINAL IDEAS.
HROUGH THE PROMOTION OF SEVERAL YOUNG ARTISTIS, PUNTO G EMPOWERS ART AND PROJECTS SINCE THE BEGINNING, PUNTOG PROMOTE CHARITY FOR ORPHAN CHILDREN, BUILDING SCHOOL AND HELPING THEM WITH EDUCATIONAL RAW MATERIAL.

THE GENESI MONTEPUICIANO D'ABRUZZO'S FRONT LABEL WHICH SHOWS LUCA'S GRANDFATHER RIDING BACK AFTER SELLING BOTTLED WINE PREVIOUSLY PURCHASED IN BARRIQUES...

... AND ON THE GENESI GRECHETTO VIOGNER LABEL PICTURE, WHERE LUCA'S PARENTS LOVINGLY SHARE A BOTTLE OF WHITE WINE, ROMANTICALLY SITTING IN ITALY'S WINTER SNOW...

THE CRAPF (CENTRE FOR RESEARCH ARCHITECTURE PICTURE PHYSIC)
WAS FOUNDED BY ITALIAN ARTIST MARIO GALVAGNI AND IS AN
INTERDISCIPLINARY LABORATORY, WHOSE AIM IS TO ACTIVATE AND
INTERACT WITH PROJECTS RELATED TO EDUCATION. INFORMATION AND ART.

THE BACK LABELS ARE SCANS OF THE ORIGINAL PHOTOGRAPHS' REVERSE SIDE, WITH THE ACTUAL FAMILY'S HAND WRITING.





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MILANO "FIRST" WINE SHOP

1938





AMARONE alla VALPOLICELLA

















PIEDMONT
GENESI BARBARESCO 1
GENESI BAROLO 2
GENESI NEBBIOLO 3
GENESI MOSCATO BIANCO 4

VENETO GENESI RIPASSO 5 GENESI AMARONE 6

FRIULI VENEZIA GIULIA
GENESI PROSECCO EXTRA DRY 7
GENESI PLATINUM PROSECCO
EXTRA DRY 8
GENESI PINOT GRIGIO DOC FRIULI 9
GENESI SAUVIGNON DOC FRIULI 10

TUSCANY
GENESI IRROSSO TOSCANA 11
GENESI BRUNELLO DI MONTALCINO 12
GENESI CHIANTI 13

UMBRIA
GENESI GOLD 14
GENESI CABERNET SAUVIGNON 15
GENESI SANGIOVESE 16
GENESI MERLOT 17
GENESI PLATINUM MERLOT 18
GENESI CABERNET 19
GENESI UMBRIA ROSSO 20
GENESI PLATINUM ROSSO 21
GENESI SILVER 22
GENESI GRECHETTO VIOGNIER 23
GENESI CHARDONNAY 24

ABRUZZO GENESI MONTEPULCIANO D'ABRUZZO 26

GENESI UMBRIA BIANCO 25

LAZIO GENESI ROMA BIANCO 27 GENESI ROMA ROSSO 28 APULIA
GENESI AGLIANICO 29
GENESI NEGROAMARO 30
GENESI PRIMITIVO DONNA MARZIA
ZINFANDEL SALENTO 31
GENESI ROSÉ 32
GENESI VERMENTINO 33

SICILY GENESI NERO D'AVOLA 34 GENESI NERO D'AVOLA GOLD 35 GENESI GRILLO 36



BORDEAUX

CAVE DU MARMANDAIS

HERMITAGE

BURGUNDY GENESI BOURGOGNE PINOT NOIR 39 GENESI BOURGOGNE CHARDONNAY 40

GENESI BORDEAUX 41 GENESI VALENTIN 42 GENESI ST. EMILION GRAND CRU 43

HERMITAGE GENESI HERMITAGE 44

BORDEAX

LANGUEDOC GENESI LE ROUGE 45 GENESI LE BLANC 46







PIEDMONT









TANNIN

FINISH



BARBARESCO

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country Italy

Region Piedmont

Appellation Barolo D.O.C.G.

(Denominazione di

Origine Controlatta)

Grape variety Nebbiolo 100%.

Tasting notes Intense red purple colour with violet glare. Pleasant and fresh fragrance with hint of plum, cherry and bilberry. Soft and elegant taste with good acidity. Serve at 16-18°C.















BAROLO

Wine type Still Red Wine

Volume 750 ML

Alcohol 140%

Country Italy

Region Piedmont, serralunga d'Alba.

Appellation Barolo D.O.c.G.

(Denominazione di

Origine controllata e Garantita)

Grape variety Nebbiolo 100%.

Garnet red colour.

Tasting notes The nose is concrete and important.

scent of dried rose, violet, cherry and small underwood fruits.

The taste delivers the richness

of serralunga, solid body,

silky tannins with precise closure.

Long aftertaste, reminds of

raspberry jam. serve at 180c.







PIEDMONT









TANNIN



NEBBIOLO

Wine type Still Red Wine

Volume 750 ML

Alcohol 14.0%

Country Italy

Region Piedmont, serralunga d'Alba.

Appellation Barolo D.O.c.G.

(Denominazione di

Origine controllata e Garantita)

Grape variety Nebbiolo 100%.

Garnet red colour.

Tasting notes Color: intense ruby red with orange

highlights with ageing

Fragrance: pleasant and floral

with hints of fresh roses

Taste: soft, rightly tannic

and harmonic

Suggested temperature

of service 17°C











MOSCATO BIANCO

Winetype Sweet Aromatic

Sparkling Wine

Volume 750 ML

Alcohol 6.5% Vol.

Country Italy

Region Various Italian

vine-growing zones.

Appellation V.S.Q. (Vino Spumante

di Qualità)

Grape variety 100 % Moscato Bianco

Tasting notes Straw yellow colour.

Fine and persistent perlage, fine and delicate and aromatic fragrance. The taste is sweet, fruity and well-balanced.

Serve at 6 - 8°

Pairings A classic with desserts,

also enjoyable as an aperitif.







VENETO













RIPASSO

Wine type Still Red Wine

Volume 750ML

Alcohol 14.5% Vol.

Country Italy

Region Veneto

Appellation Valpolicella Classica Superiore

(Denominazione di Origine

Controlatta e garantita)

Corvina, Corvinone, Rondinella, Grape variety

other local varieties

(Molinara, Dindarella, Croatina)

Tasting notes Strongruby red with a beautiful transparency. "Dark" notes of tobacco, black berries and plum jam. The taste is full, round and medium-bodied. with a marked taste. The result is a high-quality, long-lasting wine with a strong and bold character and an intense bouquet of cherries, plums and jam. Serve at 18-20°C.

Pairings

Ideal with meat, roasted wild game and seasoned cheeses.











ACIDITY

TANNIN

FINISH





AMARONE

Wine type Still Red Wine

Volume 750 ML

Alcohol 15.5 % Vol.

Country Italy

Region Veneto

Appellation Amarone della Valpolicella

Classico D.O.C.G.

(Denominazione di Origine

Controlatta e garantita)

Grape variety Corvina, Corvinone, Rondinella,

other local varieties

(Molinara, Dindarella, Croatina)

Tasting notes It is garnet-red in colour with a full, dry, velvety taste, and intense aromas of cherries macerated in alcohol, wild

berries and spices.

Pairings Ideal for grilled, and roast meats

and game and matured cheeses.



FRIULI

GIULIA

VENEZIA





PROSECCO EXTRA DRY

Wine type Quality Aromatic

Sparkling Wine

Volume 750 MI

Alcohol 115% Vol.

Country Italy

Region Friuli Venezia Giulia

Appellation Prosecco D.O.C.

(Denominazione di Origine

Controlatta)

Grape variety Glera grapes 100%

(formelly knowed as Prosecco)

Tasting Straw yellow colour with Notes greenish shades. Fine and persistent perlage. The fragrance has a rich range of fruity notes, especially of unripe apples, lemons and grapefruits. It has a pronounced aroma of wisteria in bloom and acacia flowers. It has a pleasantly acid, fresh flavour. Full-bodied, with a pleasant and harmonious taste. Serve at 8-10 °C.

Pairings It is an excellent companion to hors d'oeuvres, as well as a commendable choice for any occasion.









FRIULI

GIULIA

VENEZIA



BODY

FRUIT

ACIDITY

FINISH

SWEETNESS



PLATINUM PROSECCO EXTRA DRY

Wine type Quality Aromatic

Sparkling Wine Volume 750 MI

Alcohol 11.5% Vol. Country

Italy Region Friuli Venezia Giulia Appellation

Prosecco D.O.C. (Denominazione di Origine

Controlatta)

Glera grapes 100%

(formelly knowed as Prosecco)

Grape variety Tasting

Genesi

Straw yellow colour with greenish shades. Fine and persistent perlage. The fragrance has a rich

range of fruity notes, especially of unripe apples, lemons and

grapefruits. It has a pronounced aroma of wisteria in bloom and acacia flowers. It has a pleasantly

acid.

Pairings fresh flavour. Full-bodied, with a pleasant and harmonious taste

Serve at 8-10°C.

It is an excellent companion to hors d'oeuvres, as well as a commendable choice for any occasion.









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• ACIDITY

SWEETNESS

TANNIN

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GENESI PINOT GRIGIO DOC FRIULI

Wine type Still White Wine

Volume 750 ML

Alcohol 12.50%-13.00% Vol.

Country Italy

Region Friuli Venezia Giulia

Appellation D.O.C. FRIULI

Grape variety Pinot Grigio 100%

Tasting notes Straw-yellow, Citrusy

fragrance with delicate hints of apricots and acacia honey

Light, dry, elegant and mineral

, with a note of Granny

Smith apple Fresh and crispy,

well balanced

Pairings Light appetizers like seabass

crudo; delicate first courses

like rice with vegetables, mussels and seafood:

roasted fish











ACIDITY

SWEETNESS

TANNIN

FINISH



SAUVIGNON DOC FRIULI

Wine type Still White Wine

Volume 750 ML

Alcohol 12.50%-13.00% Vol.

Country Italy

Region Friuli Venezia Giulia

Appellation D.O.C. FRIULI

Grape variety Sauvignon Blanc 100%

Tasting notes Straw-yellow, Complex,

with notes of white peach, elder flower, liquorice, Mediterranean herbs and yellow bell pepper, Elegant and crispy Vibrant and dry

Fish appetizers like sea Pairings scallops au gratin with bo

scallops au gratin with bell peppers, aromatic first courses like risotto with shrimps or spaghetti with clams, or second courses

like seabass with green asparagus

















IRROSSO TOSCANA

Wine type Still Red Wine

Volume 750 ML Alcohol 14.0% Vol. Country Italy

Region Tuscany

Appellation Chianti D.O.C.G.(Denominazione

di Origine Controllata e Garantita)

Grape variety Sangiovese 70% minimum,

maximum 100%, other grapes

maximum 30%.

tasting notes Brillant ruby red going towards

garnet with ageing. Wine with an ample bouquet of fruity flowery with notes of marasca cherry and violet flower, with a dry and harmonious taste. Serve at 18-20°C

Pairings Particularly suited for grilled meats and soups.

"This red is dense with cherry, strawberry and floral notes, building to a juicy finish. The structure is there too, but this is more about the fruit. Sangiovese and Colorino.

Drink now through 2023 "













BRUNELLO DI MONTALCINO

Wine type Still Red Wine

Volume 750 ML

Alcohol 14.0% Vol.

Country Italy

Region Tuscany

Appellation D.O.C.G. Brunello di Montalcino

Classico D.O.C.G.

(Denominazione di Origine

Controlatta e garantita)

Grape variety Sangiovese Grosso 100%

Tasting notes Sangiovese Grosso is a grape variety grown all over Puglia. Difficult to process, it creates a robust and scented wine that expresses the features of the territory.

Aromas of exotic spice and mature cherry are nicely integrated with generous and round

tannins.



















CHIANTI

Wine type Still Red Wine

Volume 750 ML

Alcohol 140% Vol

Country Italy

Region Tuscany

Appellation Chianti D.O.C.G.(Denominazione

di Origine Controllata e Garantita)

Grape variety Sangiovese 70% minimum,

maximum 100%, other grapes

maximum 30%

tasting notes Brillant ruby red going towards

garnet with ageing. Wine with an ample bouquet of fruity

flowery with notes of marasca cherry and violet flower, with

a dry and harmonious taste.

Serve at 18-20°C

Pairings Particularly suited for grilled

meats and soups.













TANNIN

FINISH





GOLD

Wine type Still Red Wine

Volume 750 MI

Alcohol 14.0% Vol.

Country Italy

Region Umbria

Appellation Umbria I.G.T.

(Indicazione Geografica Tipica)

Grape variety Sangiovese 100%

Tasting notes An inky ruby-red with

purple hues, this Genesi Gold offers aromas of wild berries.

ripe blackberry and currants, deliciously enveloped

by exotic notes of

dark chocolate, black pepper,

leather and smoky vanilla.

A great wine for risottos Pairings

and pasta, game,

roast beef, steaks, cured meats

and medium-aged cheeses.









ACIDITY

SWFFTNESS

TANNIN

FINISH



CABERNET SAUVIGNON

Wine type Still Red Wine

Volume 750 MI Alcohol 13 5%Vol

Country Italy

Region Umbria

Appellation Umbria I.G.P.

Grape variety (Indicazione Geografica

Protetta)

Cabernet Sauvignon

Tasting notes Luminous ruby red colour,

intense bouquet with woodland scents.

The sensation in the

mouth is of a well-balanced

fresh wine. Serve at 16°C.

"A red with good fruit of currant and herb undertones.

Medium body, firm tannins

and a simple finish.

Drink now."

James Suckling.

Pairings Pasta, grilled red and

white meat











ACIDITY

SWEETNESS

TANNIN

FINISH





SANGIOVESE

Wine type Still Red Wine

Volume 750 ML Alcohol 13.0% Vol. Country Italy

Region Umbria

Appellation Umbria I.G.T. (Indicazione

Geografica Tipica)

Grape variety Sangiovese 100%

Tasting notes Brilliant ruby red in colour

with loads of blackberry, strawberry and currant on the nose. Medium bodied, soft tannins, the lush layers of fruit and spice are backed by lively

acidity.

Pairings Risottos and pasta, game,

roast beef, steaks, cured meats

and medium- aged cheeses.









ACIDITY

SWEETNESS

TANNIN

FINISH





MERLOT

Wine type Still Red Wine

Volume 750 ML Alcohol 13.0% Vol. Country Italy Region Umbria

Appellation Umbria I.G.T. (Indicazione

Geografica Tipica)

Grape variety Merlot 100%

Tasting notes The colour shows a vibrant

ruby red. The bouquet is composed of intense fruit aromas with pronounced violet notes. The taste is pleasantly tannic.

Serve at room temperature

or slightly chilled.

Pairings Roasts and spicy fare.











ACIDITY

SWEETNESS

TANNIN

FINISH





PLATINUM MERLOT

Wine type Still Red Wine Volume 750 ML Alcohol 13.0% Vol.

Country Italy

Region Umbria

Umbria I.G.T. (Indicazione Appellation

Geografica Tipica)

Grape variety Merlot 100%

Tasting notes The colour shows a vibrant

ruby red. The bouquet is composed of intense fruit aromas with pronounced violet notes. The taste is

pleasantly tannic.

Serve at room temperature

or slightly chilled.

Roasts and spicy fare. Pairings









ACIDITY

SWFFTNESS

TANNIN

FINISH



CABERNET

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.0% Vol.

Country Italy

Region Umbria

Appellation Vino Prodotto in Italia

Grape variety Cabernet Sauvignon,

Merlot and a small a

Tasting notes mount of Sangiovese.

tones down fruit flavors and overly sweet notes of

an intense bouquet.

Pairings with meat souce pasta,

red meat, cold cuts and

medium ages cheeses.











ACIDITY

SWEETNESS

TANNIN

FINISH





UMBRIA ROSSO

Wine type Still Red Wine

Volume 750 ML Alcohol 13.0% Vol.

Country Italy

Region Umbria

Appellation Vino Prodotto in Italia

Grape variety Cabernet Sauvignon, Merlot and

a small amount of Sangiovese.

Tasting notes Deep ruby red colour, rich floral

and fruity bouquet, flagrances of strawberry and cherry, followed by floral impressions of rose petals and sweet violets. Velvety and warm on the palate with well integrated tannins.

Characterized by a long,

persistent finish.

Pairings Ideal with slightly spicy

charcuterie, pasta with meat sauce, light meat stews

and medium-aged cheeses.









ACIDITY

SWEETNESS

TANNIN

FINISH





PLATINUM ROSSO

Wine type Volume Alcohol Country Region Grape variety

Umbria Appellation

Tasting notes

Pairings

Still Red Wine 750 MI 13.0% Vol. Italy

Vino Prodotto in Italia Cabernet Sauvignon, Merlot and a small amount of Sangiovese.

Deep ruby red colour, rich floral and fruity bouquet, flagrances of strawberry and cherry, followed by floral impressions

of rose petals and sweet violets. Velvety and warm on the palate with well integrated tannins.

Characterized by a long, persistent finish.

Ideal with slightly spicy charcuterie, pasta with meat sauce, light meat stews and medium-aged cheeses.













TANNIN

FINISH





SILVER

Wine type Still White Wine

Volume 750 ML Alcohol 13 0%Vol

Country Italy Region Umbria

Appellation Orvieto Classico Superiore D.O.C.

(Denominazione di Origine

Controlatta)

Grape variety Grechetto 60% min,

Chardonnay, Procanico.

Tasting notes Brilliant straw-yellow colour with greenish reflections. Beautifully floral on the nose with hints of ripe pear, peach, toasted nuts, vanilla and honey. On the palate, the wine is rich and refreshing with a full, round finish.



















GRECHETTO VIOGNIER

Wine type Still White Wine

Volume 750 ML Alcohol 12.5%Vol. Country Italy Region Umbria

Umbria I.G.P. Appellation

(Indicazione Geografica

Protetta)

Grape variety Grechetto 50% & Viogner 50%

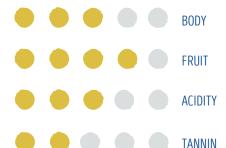
Tasting notes Pale yellow colour. Fruity with

floral hints on the nose. Fresh, mineral medium body. Grechetto and Viogner vines are mixed and balanced together to create a charming fusion of Umbrian spirit and French "esprit", a daring métissage of aromas held by an important but pleasant structure.











CHARDONNAY

Wine type Still White Wine

Volume 750 ML Alcohol 13.0%Vol.

Country Italy

Region Umbria

Appellation Umbria I.G.P.

(Indicazione Geografica

Protetta)

Grape variety Chardonnay 100%

Tasting notes Beautiful Chardonnay that gives sequences of floral aromas and tropical fruits following the thread of an original tract mineral. This set of characters determines a great drinkability and originality that do justice to the great potential of an area that can still reserve surprises.

FINISH











ACIDITY

TANNIN

FINISH





UMBRIA BIANCO

Wine type Still White Wine

Volume 750 ML

Alcohol 12.5%Vol.

Country Italy

Region Umbria

Appellation Umbria I.G.P.

Vino Prodotto in Italia

Grape variety Grechetto 50%, Viognier 50%.

Pale yellow colour. Fruity with

Tasting notes Yellow straw colour. Fresh and

fruity, lively palate with citrus

fruit and mineral undertones.

Pairings Perfect as an aperitif or

with seafood or delicate risottos









ACIDITY

SWEETNESS

TANNIN

FINISH





MONTEPULCIANO D'ABRUZZO

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.5%Vol.

Country Italy

Region Abruzzo

Appellation Montepulciano d'Abruzzo D.O.C.

(Denominazione di Origine

Controlatta)

Grape variety Montepulciano d'Abruzzo 100%

Tasting notes Ruby red with garnet reflections Intense and

persistent fragrance, fruity with vanilla essence. Inky and raw, this hearty montepulciano

offers notes of black olive. blackberry, asian spice,

molasses, maple syrup and cola.

It's spicy and dense in the mouth and has gritty,

solid tannins.

Cuts of beef or aged cheeses.





FONTANA DI PAPA VOLCANO LAZIO WINES —



















ROMA BIANCO

Wine type Still White Wine

Volume 750 ML Alcohol 12.0%Vol.

Country Italy Region Lazio Appellation Lazio I.G.P.

(Denominazione di Origine

Controlatta)

Grape variety Malvasia Puntinata, Grechetto

and Bombino.

Tasting notes Straw yellow colour. Floral

and fruity with notes of green

pepper and almond. Dry, balanced and persistent.

Pairings It pairs well with pasta

and rice dishes with seafood, white meat and typical

dishes of the Roman cuisine.





FONTANA DI PAPA VOLCANO LAZIO WINES —











TANNIN





ROMA ROSSO

Wine type Still Red Wine

Volume 750 ML

Alcohol 12.0%Vol.

Country Italy

Region Lazio

Appellation Lazio I.G.P.

(Denominazione di Origine

Controlatta)

Grape variety Montepulciano and Cesanese.

Tasting notes Intense red with purple hues,

which tend to garnet with age. Fruity and oral with notes of violets, blackberries,

tobacco and licorice.

Full bodied and balanced, with a complexity obtained

through the malolactic fer mentation in barriques.

Pairings It pairs well with roasted

and boiled meats, and aged cheese.















SWEETNESS

TANNIN

● ● ● FINISH



AGLIANICO

Wine type Still Red Wine

Volume 750 ML

Alcohol 14.0%Vol.

Country Italy

Region Salice Salentino in Apulia

Appellation Salento I.G.P. (Indicazione

Geografica Protetta)

Grape variety Aglianico 100%

Tasting notes Elegant bouquet of tiny red

 $fruits \ and \ spices, \ with \ hints$

of vanilla and tobacco

Harmonic taste with thick

tannins in a rich and well-structured body.

Persistent finish. Serve at 18°

Tersiscent minsh. Serve at 10

Pairings Pasta with particularly rich sauces, red meat, game

and mature cheeses













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SWEETNESS

TANNIN

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NEGROAMARO

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.5% Vol.

Country Italy

Region Salice Salentino in Apulia

Appellation Salento I.G.P. (Indicazione

Geografica Protetta)

Grape variety Negroamaro and other

recommended grapes.

Tasting notes Ripe fruit with hints of spices

bouquet. The wine tastes soft,

velvety and well-structured.

Serve at 16-18°C

Pairings Rich first courses, red meat

in general and mature cheeses.







PRIMITIVO DONNA MARZIA ZINFANDEL SALENTO







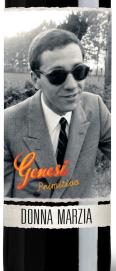
ACIDITY

SWFFTNFSS

TANNIN

FINISH





Wine type Still Red Wine Volume 750 ML Alcohol 13.0%Vol. Country Italy Region Apulia

Appellation Apulia I.G.P.

(Indicazione Geografica Protetta)

skillIfully blended with

Grape variety 85% of Primitivo minimum

other grapes.

Tasting notes Grape variety grown all over

Puglia, difficult to process, it creates a robust and scented wine

Pairings that expresses the features of the territory. Strong ruby red colour with mild garnet hues. Full and powerful bouquet. It gives off notes of candied orange peel, tangerines, plums, cinnamon and full floral bouquet. A Tannic and elegant wine, warm, pervasive and persistent. Serve at 16°C.















SWEETNESS

TANNIN

FINISH



ROSÉ

Wine type Still Rosé Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country Italy

Region Leverano in Apulia

Appellation Salento I.G.P. (Indicazione

Geografica Protetta)

Grape variety Negroamaro and other

recommended grapes

Tasting notes Delicate and fruity bouquet.

The wine tastes fresh,

harmonic and

well-structured.

Serve at 12°C

Pairings First courses in general,

boiled or roasted meat,

unbeatable with game.













ACIDITY

SWEETNESS

TANNIN

FINISH





VERMENTINO

Wine type Still White Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country Italy

Region Leverano in Apulia

Appellation Salento I.G.P. (Indicazione

Geografica Protetta)

Grape variety Vermentino and other

recommended grapes

Tasting notes Intense bouquet, aromatic

with hints of Mediterranean scrub and ripe yellow fruit. The wine tastes sapid and

elegant with an almond finish.

Serve at 10°C.

Pairings Seafood first and

second course

dishes and shellfish.













TANNIN



NERO D'AVOLA

Wine type Still Red Wine

Volume 750 ML Alcohol 14.0%Vol.

Country Italy Region Sicily

Appellation Terre Siciliane D.O.C.

(Denominazionde

D'Origine Protetta)
Grape variety Nero d'Avola 100%

,

Tasting notes dark red ruby colour,

this wine shows expressive red berry aromas with herbal and fruity notes. On the palate, the flavors are structured and given balance by bright,

cleansing acidity, a characteristic of

Nero d'Avola

grown in this area.

Pairings Grilled red meats and BBQ.













NERO D'AVOLA GOLD

Wine type Still Red Wine

Volume 750 ML Alcohol 14.0%Vol.

Country Italy

Region Sicily

Appellation Sicilia D.O.

(Denominazionde

D'Origine Protetta)

Grape variety Nero d'Avola 100%

Tasting notes Bright and intense ruby red

colour with alternating sensations of mature fruit and sweet, elegant notes of spice. Explosive flavour

and full body, yet very fresh,

brusting with charisma.

Pairings Meat dishes and

full-flavoured first courses.

Full flavour meats, game and roast.













GRILLO

Wine type Still White Wine

Volume 750 ML

Alcohol 12.5%Vol.

Country Italy

Region Sicily

Appellation Sicilia D.O.C.

(Denominazionde D'Origine

Protetta)

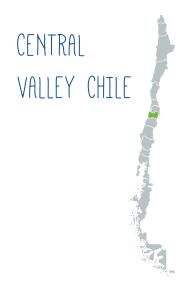
Grape variety Grillo 100%

Tasting notes Straw yellow with slight golden hues. The nose expresses intense floral sensations well amalgamated with fruity notes of citrus and yellow peach, not without some hints of herbaceous and sweet almond. On the palate it is full, rich, deep, sapid and balanced.

Pairings Fresh and persistent or delicate risottos. Aperitif, starters based on seafood. delicate, tasty first courses, salads and grilled fish.















RESERVE CHARDONNAY

Wine type Still White Wine

Volume 750 ML Alcohol 13.0%Vol.

Country Chile Sicily

Region Chile

Appellation Cachapoal Andes

Cachapoal Andes

Grape variety Chardonnay 100%

Tasting notes Brilliant yellow color with

golden hues. Exotic aromas of peach, ripe pineapple

and pear. Balanced with good acidity and pleasant

finish.

Serve at 7-10 °C. I 45-50 °F.

Pairings Perfect with white fish,

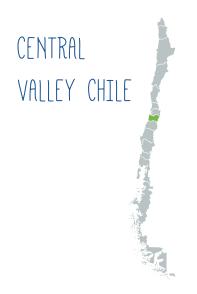
creamed dishes.

chicken and Thai food.















TANNIN





RESERVE CABERNET

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country Chile Sicily

Region Chile

Appellation Cachapoal Andes

Cachapoal Andes

Grape variety Cabernet Sauvignon 100%

Tasting notes Red fruits such as

raspberries, strawberries

and sour cherries:

With a light

touch of spices. Balanced,

fresh, with soft tannins and

pleasant finish.

Pairings Serve 13-16 °C. I 55-61 °F.

> Perfect partner to rich dishes with high flavor like red and game meats, sausages, strong and

mature cheeses







BURGUNDY





FRUIT

ACIDITY

TANNIN

FINISH

BOURGOGNE PINOT NOIR

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country France

Region Burgundy

Appellation Appellation d'Origine Protégée

Grape variety Pinot Noir 100%

Tasting notes The 2018 Bourgogne

Pinot Noir is a dark ruby color with profound aromas of ripe black fruits. A full mouthfeel

with an elegant tannin

structure brings with it spicy and black-currant

driven flavors. Serve at 15-16 °C.

Pairings Enjoy ideally with grilled

red meats, roasted red meats, game dishes, soft cheeses









BURGUNDY **BODY** FRUIT **ACIDITY TANNIN FINISH**



BOURGOGNE CHARDONNAY

Wine type Still White Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country Chile Sicily

Region France

Appellation Burgundy

Appellation d'Origine Protégée

Grape variety Chardonnay 100%

Tasting notes The predominant white

flower and citrus nose leads

to notes of honey and dried

fruit. The palate is very well balanced, skilfully blending

vivacity and roundness. Serve at 12 °C.- 54 °F.

Pairings With the charm of its

aromatic palette, makes it

a fine match for seafood,

fish cooked in sauce, or

simply prepared

white meats.







BORDEAUX





FRUIT

ACIDITY

TANNIN

O O O FINIS







BORDEAUX

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country France

Region Bordeaux

Appellation A.O.C. Haut Medoc

Grape variety Merlot, Cabernet Sauvignon

Tasting notes Black Currant, Plum, Cedar, Violet and earthy notes of w

Violet and earthy notes of wet gravel or pencil lead.

Serve at 18°C - 65°F

Pairings Steak frites

(steak and duck fat fries),

medium aged cheese, roasted vegetable

and mushrooms







BORDEAUX



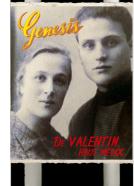


ACIDITY

TANNIN

FINIS







VALENTIN

Wine type Still Red Wine Volume 750 ML

Alcohol 13.0%Vol.

Country France

Region Bordeaux

Appellation A.O.C. Haut Medoc

Grape variety Merlot, Cabernet Sauvignon

Tasting notes A wonderful bundle of fruit, underlaid with refined

minerality, the wine also delights on the palate, the dreamy fruit is the defining

element. Serve at 15-16 °C.

Pairings Light meats as well as lightly-spiced dark meats, roast duck, turkey and

roasted vegetables







BORDEAUX





ACIDITY

TANNIN

FINISH





ST. EMILION GRAND CRU

Wine type Still Red Wine
Volume 750 ML
Alcohol 13.5%Vol.
Country France
Region Bordeaux
Appellation A.O.C. Haut Medoc

Grape variety Merlot, Cabernet

Tasting notes The wine displays deep, dark flavour of blackberry and plum, with a touch of cocoa and underlying mineral notes.

Pairings Beef, duck, lamb and roast chicken, medium aged cheese, roasted vegetable and mushrooms











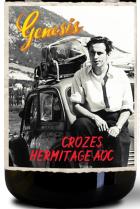
FRUIT

ACIDITY

TANNIN

FINISH





HERMITAGE

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country France

Region Bordeaux

Appellation A.O.C. Crozes-Hermitage

Grape variety Syrah 100%

Tasting notes Blackberry, blueberry,

allspice, rosemary, herbs.

Serve at 18°C - 65°F

Pairings Glazed rack of pork ribs,

caramelized filet mignon

of pork, mature ewe's milk

cheese with

black cherry jam.













LE ROUGE

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country France

Region Langudoc

Appellation Indication Géographique

Protégée

Grape variety Merlot, Cabernets

Tasting notes Merlot cobines with Cabernet

in a crisp red wine, greedy, with notes of strawberry and blackcurrantbut but it is also slightly spicy.

Serve at 16-18 °C.

Pairings Perfect with red meats,

roasted red meats

and cheeses











FINISH



LE BLANC

Wine type Still White Wine Volume 750 ML Alcohol 13.0%Vol.

Country France Region Langudoc

Appellation Indication Géographique

Protégée

Grape variety Colombard, Sauvignon

Tasting notes Shiny color with silvery hints.

The nose is characterized freshness and intensity, with citrus and white flowers notes. Serve at 8-10 °C.

an be served as aperitif.

Pairings It will perfectly

match with seafood, grilled fish, exotic dishes or even fresh cheeses.



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HAPPY HAPPY