

Genesis



GFOUR
INTERNATIONAL

**The genesis
family line**
GFOUR EXCLUSIVE
WORLDWIDE COLLECTION



Genesis

THE GENESI FAMILY LINE
GFOUR EXCLUSIVE
WORLDWIDE COLLECTION

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



ARONNE



SERGIO



DAVIDE



LUCA

Milano



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. THROUGH THE PROMOTION OF SEVERAL YOUNG ARTISTS, PUNTO G EMPOWERS ART AND PROJECTS SINCE THE BEGINNING. PUNTO G PROMOTE CHARITY FOR ORPHAN CHILDREN, BUILDING SCHOOL AND HELPING THEM WITH EDUCATIONAL RAW MATERIAL.

THE GENESI MONTEPULCIANO 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 CRAP (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.

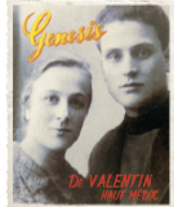
THE BACK LABELS ARE SCANS OF THE ORIGINAL PHOTOGRAPHS' REVERSE SIDE, WITH THE ACTUAL FAMILY'S HAND WRITING.

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MILANO
"FIRST" WINE SHOP
1938

punto G
Icona contemporanea



HAPPY HAPPY

ITALY



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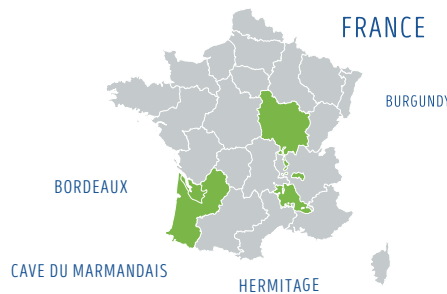
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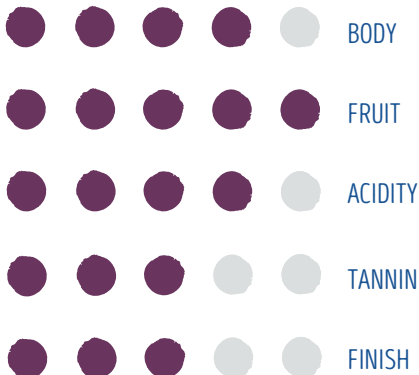
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PIEDMONT



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.

PIEDMONT



MOSCATO BIANCO

Wintype 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)

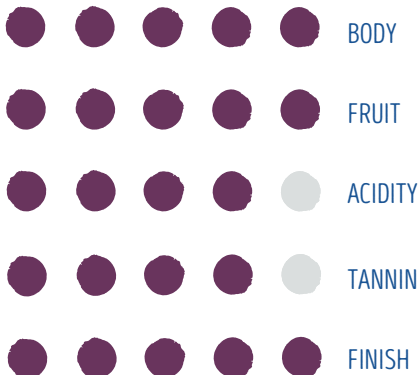
Grape variety 100 % Moscato Bianco

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.

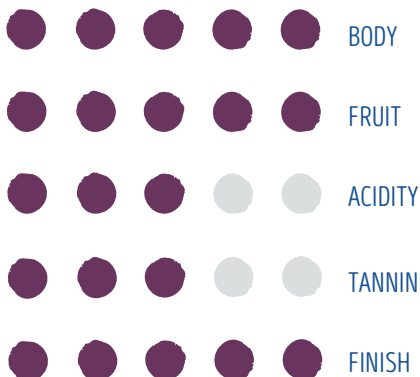
VENETO



RIPASSO

- Wine type Still Red Wine
 Volume 750ML
 Alcohol 14.5% Vol.
 Country Italy
 Region Veneto
 Appellation Valpolicella Classica Superiore
 (Denominazione di Origine
 Controlata e garantita)
 Grape variety Corvina, Corvinone, Rondinella,
 other local varieties
 (Molinara, Dindarella, Croatina)
- Tasting notes Strong ruby 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.

VENETO



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
Controlata 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.



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

FRIULI
VENEZIA
GIULIA



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 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%.

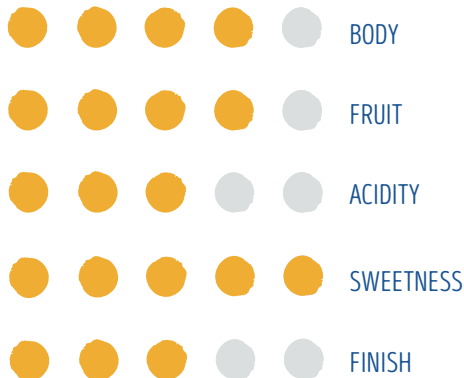
tasting notes Brilliant ruby red going towards garnet with ageing. Wine with an ample bouquet of fruity flowery with notes of marasca cherry and violet flower, with a dry and harmonious taste. Serve at 18-20°C.

Pairings Particularly suited for grilled meats and soups.

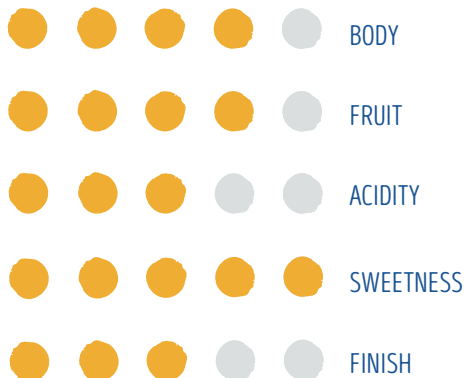
“This red is dense with cherry, strawberry and floral notes, building to a juicy finish. The structure is there too, but this is more about the fruit. Sangiovese and Colorino.

Drink now through 2023 “

TUSCANY



TUSCANY



CHIANTI

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 Brilliant 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.



CABERNET SAUVIGNON

Wine type	Still Red Wine
Volume	750 ML
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.



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.



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.



UMBRIA



PLATINUM 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.



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 .



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, fragrances 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.



PLATINUM 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, fragrances 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.



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
Controlata)

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.



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.



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%.

Tasting notes Pale yellow colour. Fruity with 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.



ABRUZZO



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)

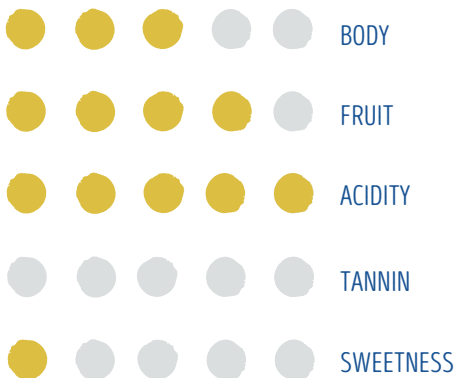
Grape variety Montepulciano d'Abruzzo 100%

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.

Pairings Cuts of beef or aged cheeses.



LAZIO



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
Controlata)

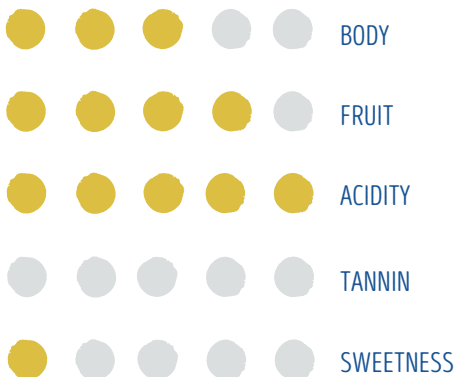
Grape variety Malvasia Puntinata, Grechetto
and Bombino.

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.



LAZIO



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.



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°

Pairings Pasta with particularly rich sauces, red meat, game and mature cheeses



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



Wine type Still Red Wine
 Volume 750 ML
 Alcohol 13.0%Vol.
 Country Italy
 Region Apulia
 Appellation Apulia I.G.P.
 (Indicazione Geografica Protetta)
 Grape variety 85% of Primitivo minimum
 skillfully blended with
 other grapes.

Tasting notes Grape variety grown all over Puglia, difficult to process, it creates a robust and scented wine 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. Meat dishes and full-flavoured first courses.



ROSÉ

Wine type Still Rosé Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country Italy

Region Leverano in Apulia

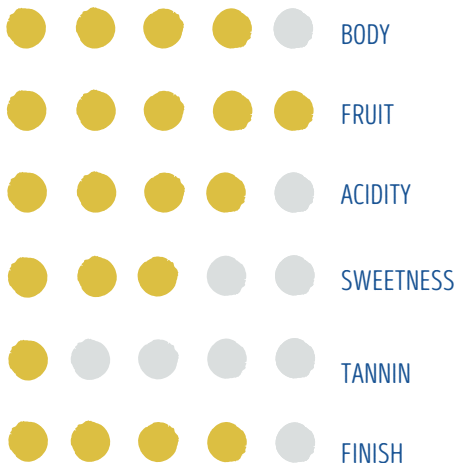
Appellation Salento I.G.P. (Indicazione Geografica Protetta)

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.



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.



NERO D'AVOLA GOLD

Wine type Still Red Wine

Volume 750 ML

Alcohol 14.0%Vol.

Country Italy

Region Sicily

Appellation Sicilia D.O.

(Denominazione
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.

(Denominazione 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.

CENTRAL
VALLEY CHILE



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. | 45-50 °F.

Pairings Perfect with white fish, creamed dishes, chicken and Thai food.

CENTRAL
VALLEY CHILE



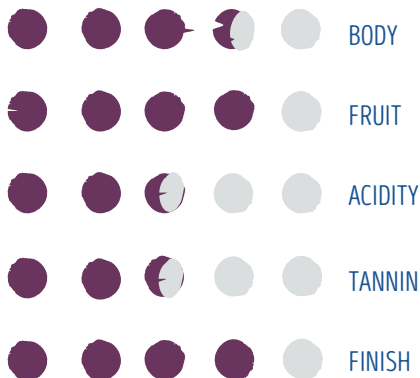
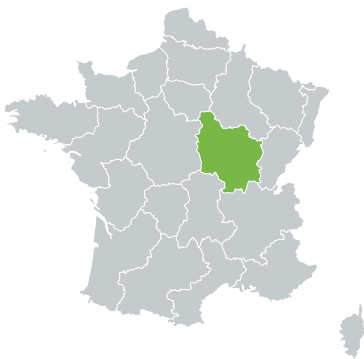
RESERVE CABERNET

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. | 55-61 °F.
Perfect partner to rich dishes with high flavor like red and game meats, sausages, strong and mature cheeses

BURGUNDY



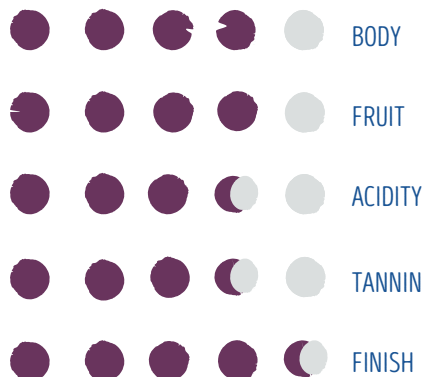
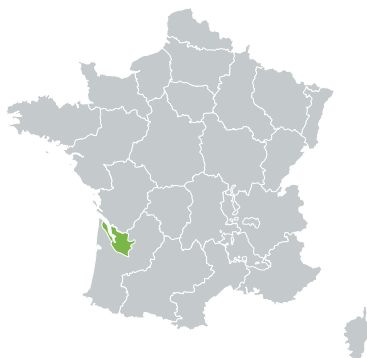
BOURGOGNE PINOT NOIR

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

BORDEAUX



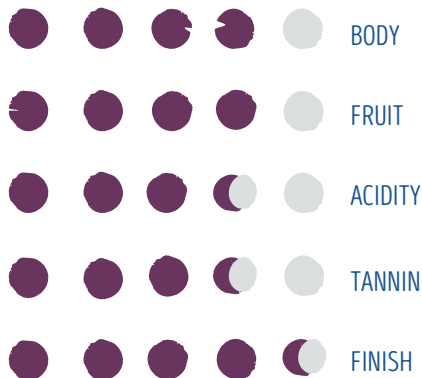
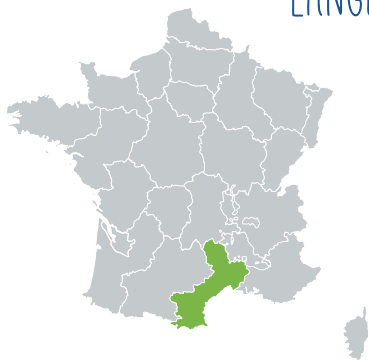
BORDEAUX

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 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

LANGUEDOC



LE ROUGE

Wine type Still Red Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country France

Region Languedoc

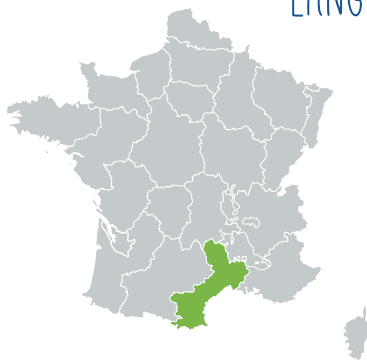
Appellation Indication Géographique
Protégée

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

LANGUEDOC



LE BLANC

Wine type Still White Wine

Volume 750 ML

Alcohol 13.0%Vol.

Country France

Region Languedoc

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.
can be served as aperitif.

Pairings It will perfectly
match with seafood,
grilled fish, exotic dishes
or even fresh cheeses.



Genesi

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HAPPY HAPPY