



ABSOLUTE WINES

- 2025 CATALOG -

LE QUATTRO TERRE

Piemonte Bianco Doc



Region: Piemonte Asti
Soil type: calcareous-marly
Altitude: 220 m
Vines per hectare: 4500
Yield per hectare: 90 ql
Harvest: manual
Training system: guyot
Exposure: Southeast



Varieties: Chardonnay 60% - Nebbiolo 40%

Vinification: After the gentle pressing of the grapes, the must is clarified and inoculated with selected yeasts. Fermentation takes place at a controlled temperature to preserve the aromas, and once completed, the wine remains in contact with the lees for 6 months before bottling.



%

Alcohol: 12,5% vol

Tasting notes: This white wine stands out for its freshness and ease of drinking. It presents intense fruity aromas on the nose, with notes of yellow apple, chamomile, and sage. The entry into the mouth is lively, thanks to the beautiful acidity that characterizes it. On the finish, a saline note helps with harmony and overall balance.



Pairings: Aperitifs, fish dishes, shellfish.



Serving T°: 6-7°C



TENUTA
LA MERIDIANA
Original Barbera since 1890

 **ABSOLUTE WINES**

LE GAGIE

Barbera d'Asti Docg



Region: Piemonte Asti
Soil type: limestone-marly
Altitude: 210 m
Vines per hectare: 4800
Yield per hectare: 80 ql
Harvest: manual
Training system: guyot
Exposure: Northwest



Varieties: Barbera 100%

Vinification: The winemaking process follows the traditional method, with crushing and destemming of the grapes occurring before the start of alcoholic fermentation. This fermentation, combined with maceration, takes place in stainless steel containers and lasts for approximately 15 days. After racking, the grape skins undergo a pressing, from which a portion of wine (rich in color) is obtained and reintegrated into the base wine. The wine then undergoes malolactic fermentation and is aged in 29 hl barrels for about 9 months.



%

Alcohol: 13,5-14,5% vol

Tasting notes: A fresh and fragrant wine, with intense fruity aromas on the nose, reminiscent of small red fruits such as cherry and blackberry. The moderate barrel aging allows for subtle vanilla nuances and elegant tannins from the French oak. On the palate, it is structured yet maintains the drinkability of a fresh wine.



Pairings: Highly versatile, ideal to accompany pasta dishes and both red and white meats.



°C

Serving T°: 18°C

TENUTA
LA MERIDIANA
Original Barbera since 1890



ABSOLUTE WINES

L'ANTAGONISTA

Monferrato Nebbiolo Doc



TENUTA
LA MERIDIANA
Original Barbera since 1890

Region: Piemonte Asti
Soil type: limestone - marly
Altitude: 230 m
Vines per hectare: 5000
Yield per hectare: 65 ql
Harvest: manual
Training system: guyot
Exposure: Southeast



Varieties: Nebbiolo 100%

Vinification: After destemming and crushing, a pre-fermentation cold maceration (10°C) is carried out overnight without any punch-downs. The inoculation with selected yeast strains the following day initiates alcoholic fermentation. Punch-downs are infrequent, as is the maceration, which lasts a maximum of 5 days. The temperature is maintained at 25°C throughout the process. This is followed by malolactic fermentation and aging in steel for approximately 8 months.



Alcohol: 13.5/14% vol

Tasting notes: The vinification method, with controlled temperature and minimal punch-downs, results in a wine with a very fruity nose (hints of berries) and a final note of black pepper. It presents itself harmonious and velvety on the palate with a long and persistent finish.



Pairings: Very versatile, ideal to accompany both pasta dishes and red or white meat. Its freshness and delicate aromas make it an interesting pairing for sushi.



Serving T°: 16-18°C



ABSOLUTE WINES

VALPOLICELLA CLASSICO DOC

Certification: integrated farming



Montecariano



Region: Verona

Soil: Clay and lime-rich soil

Harvest: Harvested by hand in late September.



Varieties: Corvina and Corvinone 65%, Rondinella 25%, Molinara, Teroldego 10%.



Vinification: The grapes are de-stemmed and gently pressed, then left to ferment in special steel vats at a controlled temperature for 12-15 days. It is then aged in steel tanks for around 6 months, using the batonnage technique.



Tasting notes: Bright ruby red in color. The bouquet is a classic Valpolicella, with the fresh notes of the Molinara grapes counterbalancing the red-berry notes of the Corvina and Rondinella. Extraordinary sapidity in the mouth. Very drinkable.



Pairings: Great with traditional Italian starters, soups and pasta dishes.

VALPOLICELLA RIPASSO

CLASSICO SUPERIORE DOC

Certification: integrated farming



Montecariano



Region: Verona

Soil: Clay and lime-rich soil

Harvest: Harvested by hand in early October.



Varieties: Corvina and Corvinone 65%, Rondinella 25%, Molinara, Croatina, Oseleta 10%.



Vinification: This new wine is based on an ancient technique where Valpolicella wine is fermented a second time on the still-fermenting skins used to make Recioto. This takes place in the month of January at a controlled temperature for around 120 days. Aged in French/Slavonian oak barrels for approximately 24 months.



Tasting notes: The color is a deep ruby red, with hints of garnet. On the nose, cherry, blackberry and blueberry melt into smooth notes of coffee and liquorice. Harmonious, well-balanced, rounded and velvety in the mouth.



Pairings: Perfect with Risottos's, red meat, braised meat, and hard cheeses.



ABSOLUTE WINES

CAMINI MONGA

AMARONE DELLA VALPOLICELLA CLASSICO DOCG

Certification: integrated farming



Montecariano

Region: Verona

Soil: Clay and lime-rich soil

Harvest: In early September, exclusively by hand. The bunches are selected individually according to their ripeness and overall technical qualities.



Varieties: Corvina and Corvinone 65%, Rondinella 25%, Molinara and Croatina 10%.



Vinification: The grapes are dried in special ventilated rooms for around 12 weeks, then the grapes are de-stemmed and pressed gently. Fermentation takes place in steel vats, at a controlled temperature and with continuing punch-down, for around 40 days. Aging is done in a mixture of barrels and casks for around 42 months, and in the bottle for six months.



Tasting notes: The color is a deep ruby red with hints of garnet. On the nose, cherry flesh mingles with ripe blackberry before exploding into a riot of different spices, eucalyptus and liquorice. In the mouth, this wine is powerful and persistent, and reveals a high quantity of dry extract as well as excellent roundness.



Pairings: Perfect with Risottos, red meat, braised meat, and hard cheeses.



MADONNA DEL CARIANO

BIANCO

IGT



Montecariano



Region: Verona

Soil: Clay and lime-rich soil

Harvest: Harvested by hand in late September.



Varieties: Corvina and Corvinone 45%, Pelara 20%, Molinara 20%, other white varieties 15%.



Vinification: After the grapes have been gently pressed, the juice is cleaned through static fining and then fermented in steel vats at a controlled temperature for 20 days. It is then aged in steel tanks for around 4 months, using the batonnage technique.



Tasting notes: The bouquet is initially floral, with notes of jasmine and elderflower, then opens up to reveal apricot and peach, with a hint of spice as a finale. Pleasantly balanced in the mouth, this palate-cleansing wine has a sharp tang.



Pairings: Perfect for pre-dinner snacks, this wine can be paired with an eclectic range of dishes, including seafood, fish dishes, pies, quiches and cheeses.

Xjnestra - Basilicata I.G.T. White Wine



MACARICO



Region: Basilicata, Southern Appenines

Soil: Volcanic

Harvest: Harvested by hand from late August to late September



Varieties: Aglianico, Chardonnay, Malvasia.



Vinification: After the grapes have been pressed, fermentation occurs in stainless steel containers. It is then aged in steel tanks using the Batonnage technique.



Tasting notes: The color is straw yellow. On the nose, fresh fruit (apple, pear, peach), exotic fruit (pineapple, mango, papaya), hawthorn and broom flowers. On the palate, savoury, fresh, with notes of white and yellow fruit.



Pairings: Starters of the traditional Italian cuisine, raw fish, fish dishes and white meat.

Rosso del Vulcano - Basilicata I.G.T. Red Wine



MACARICO



Region: Basilicata, Southern Appenines

Soil: Volcanic

Harvest: Harvested by hand in the first ten days of October.



Varieties: 100% Aglianico.



Vinification: Fermented in stainless steel vats for 5-6 days, then transferred into oak barrels for 12 months.



Tasting notes: The color is cherry red. On the nose, cherry, raspberry, blackberry, rose and vanilla. On the palate, fresh, savoury with cherry and raspberry.



Pairings: Meat, medium-aged chesses, soups.

Macari - Aglianico del Vulture D.O.C. Red Wine



MACARICO



Region: Basilicata, Southern Appenines

Soil: Volcanic

Harvest: Harvested by hand in the first ten days of October.



Varieties: 100% Aglianico.



Vinification: Fermented in stainless steel vats for 5-6 days, then transferred into oak barrels for 12 months.



Tasting notes: The color is intense ruby red. On the nose, notes of red fresh fruits (black cherry, blueberry, blackberry, raspberry). On the palate, fresh with hints of black cherry, blueberry, soft tannins.



Pairings: Soups with boiled meat, first courses with meat sauces and medium-aged cheeses.



ABSOLUTE WINES

Macarico - Aglianico del Vulture D.O.C. Red Wine



MACARICO



Region: Basilicata, Southern Apennines

Soil: Volcanic

Harvest: Harvested by hand in the first ten days of November



Varieties: 100% Aglianico.



Vinification: Fermented in stainless steel vats for roughly 20 days, then aged in oak barrels for 12 months, and an additional 12 months in the bottle.



Tasting notes: The color is intense Ruby Red. On the nose, notes of black cherry, plum, raspberry, pomegranate, blueberry, blackberry, violet, chocolate, tobacco, vanilla and mint. On the palate, savoury, fresh, tannic with hints of cherry, black cherry, blackberry and plum with a persistent finish with notes of liquorice roots.



Pairings: Roasted and braised meat, game meat and aged cheeses.