

IL TASTEVIN

WISH YOU A
MERRY
Christmas



Christmas Brochure 2018

Who We Are

Il Tastevin LTD is a boutique wine merchant founded by visionary manwilling to bring the best from small production.

Our philosophy is to work only with people passionate like us, people dedicated to their work who wants to create something exceptional starting from the vineyard.

From our collaboration with A. Romani Ltd. we bring you the best truffle products.

Alfredo personally outsources in Italy from selected "cavatori", literally "diggers", the name given to those digging truffles from the ground after their trained dogs find them.

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Our Services and Products

- Bespoke Christmas Gifts
- Bespoke Hampers
- Corporate Events
- Private Tastings
- Chef on Demand

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Bespoke Christmas Gifts

Il Tastevin has selected a range of exclusive wines, chosen from small producers, to give you an elegant and classy way to treat your friends or colleagues.

We added a selection of truffle products to compliment your gifts for a truly gourmand experience.

Mix and match your favourite products, we will take care of the packaging and deliver for you.

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Wine Selection - Sparkling



Valdobbiadene D.O.C.G. Brut - Rive di San Pietro di Barbozza - 2016

Riva Caselle 16 - Veneto

Velvety, classic version, with aromas reminiscent of apples, white-fleshed fruits and flowers. Intense, straw-yellow colour in the glass, with very fine beading. Perfectly balanced and perky on the palate, with a pleasing, lasting aroma. Ideal as an aperitif or with seafood dishes.

RRP	60+ Order	120+ Order	180+ Order
£23.00	£18.40	£17.90	£17.00



Valdobbiadene D.O.C.G. Extra Dry - Rive di San Giovanni - 2016

Riva Caselle 16 - Veneto

Bright colour with greenish nuances; fine, persistent perlage. Fine, intense aroma reminiscent of flowers and fruit, especially green apple, with a hint of crusty bread. Refreshing, crisp and dry on the palate; perfectly balanced, with a pleasantly persistent aroma. The ideal spumante for fish starters, perfect throughout meals.

RRP	60+ Order	120+ Order	180+ Order
£24.00	£19.20	£18.70	£17.76



Valdobbiadene Docg - Sparkling wine - on the lees - N/V

Riva Caselle 16 - Veneto

Is the oldest traditional version. This naturally dry sparkling bottled refermented, digestible and lightweight. Pet wine to enjoy with cheese and salami.

RRP	60+ Order	120+ Order	180+ Order
£20.00	£17.25	£15.99	£15.19

Wine Selection - White



Emilia I.G.T. - Grenuil - 2014

Torre Fornello - Emilia Romagna

Straw yellow color, intense and persistent with very complex aromatic notes recalling sage, green pepper, elderflowers and exotic fruit. Soft taste and lively. Persistent, long and aromatic in the mouth. Full and elegant.

RRP	60+ Order	120+ Order	180+ Order
£17.00	£13.60	£11.48	£10.90



Roero Arneis D.O.C.G. - Il Mandolo - 2016

Cantina del Glicine - Piemonte

Hilly area called "Roero" with particular characteristics, which are clearly different from the surrounding lands. Vine of ancient Origins and rare produces a deep straw-yellow wine with a low-temperature white fermentation (without peels), of great elegance with light and persuasive fragrances.

RRP	60+ Order	120+ Order	180+ Order
£25.00	£20.00	£17.12	£16.26



Emilia I.G.T. - Pratobianco - 2016

Torre Fornello - Emilia Romagna

Made from Chardonnay, Sauvignon blanc and Malvasia di Candia aromatica, the Pratobianco has bright straw-yellow colour with greenish highlights. Intense, persistent aroma with very complex aromatic overtones reminiscent of sage, green pepper, exotic fruit and elderflower. Dry, full and elegant flavour.

RRP	60+ Order	120+ Order	180+ Order
£25.00	£20.00	£17.12	£16.26

Wine Selection - White



Trentino D.O.C. Pinot Grigio - Pietramontis - 2016

Villa Corniole - Trentino Alto Adige

Yellow straw colour, fruity with mineral notes, delicate and intense on the nose. Dry, soft, rich with fruity hints and persistent on the palate. From the Rotaliana Valley.

RRP	60+ Order	120+ Order	180+ Order
£25.50	£20.40	£16.61	£16.73



Trentino D.O.C. Chardonnay - Pietramontis - 2016

Villa Corniole - Trentino Alto Adige

The vineyards are located in the Cembra Valley, which is considered one of the best terroir in Trentino for the production of this variety. Bright yellow straw with greenish tints. Fresh and fruity on the nose with light tropical and vanilla notes. Rich, full, persistent soft taste.

RRP	60+ Order	120+ Order	180+ Order
£25.50	£20.40	£16.61	£16.73



Maremma Toscana D.O.C. - Vermentino - 2015

Prato al Pozzo - Toscana

Medium tone straw yellow. Clear and intense aroma of grapefruit, ripe peach, candied citrus and orange blossom. Smooth at the beginning with a following sapidity feeling and long persistency. Only 2000 bottle produced for this not so common Vermentino.

RRP	60+ Order	120+ Order	180+ Order
£26.00	£20.80	£17.44	£16.57

Wine Selection - White



Trentino D.O.C. Gewürztraminer - Pietramontis - 2016

Villa Corniole - Trentino Alto Adige

Grown in the Cembra valley, on mountain terraces between 500 and over 800 meters a.s.l.. Bright yellow straw color. Elegant and complex on the nose, with intense flowery and fruity notes. Full, rich, soft and persistent on the palate.

RRP	60+ Order	120+ Order	180+ Order
£29.00	£23.20	£20.26	£19.25

Wine Selection - Red



Valpolicella Classico D.O.C. - 2016

Aldrighetti - Veneto

The family, the passion and love for the land, handed down from father to son, the knowledge of the territory and the choice of varieties of native grapes grown, such as Corvina, Rondinella and Corvinon are the underlying characteristics of their wines.

RRP	60+ Order	120+ Order	180+ Order
£19.50	£15.60	£12.90	£12.25



Barbera d'Alba Superiore D.O.C. - La Sconsolata - 2015

Cantina del Glicine - Piemonte

Barbera is a vine that is very widespread in the Piedmont region where it produces wines with different characteristics depending on the area of production.

In honour of an ancient local tradition grapes are vinified by us by adding, during fermentation, 10-15% of Nebbiolo grapes from Barbaresco to make wine softer.

RRP	60+ Order	120+ Order	180+ Order
£25.50	£20.40	£17.29	£16.42



Montecucco D.O.C. - Arpagone - 2013

Prato al Pozzo - Toscana

Incredibly intense ruby-red this Sangiovese and Cabernet Sauvignon blend is very complex with intense red berries fragrance where notes of cherry and plum stand out. Soft hints of spices, coffee, tobacco and chocolate amplify the feelings. Medium body, very persistent with sweet and soft tannins.

RRP	60+ Order	120+ Order	180+ Order
£26.00	£20.80	£17.56	£16.69

Wine Selection - Red



Valpolicella Classico Superiore Ripasso D.O.C. - 2015

Aldrighetti - Veneto

This more complex version of the Valpolicella has a complex bouquet of dark cherries, plum and spices with a flowery hint. Warm, velvety and balanced with good structure and long finish.

RRP	60+ Order	120+ Order	180+ Order
£28.00	£22.40	£18.28	£17.36



Nebbiolo d'Alba D.O.C.G. - Calcabruma - 2014

Cantina del Glicine - Piemonte

From the commune of Alba, the production area is adjacent to the one of Barolo and Barbaresco. Nebbiolo must be considered an all-round wine and fit for a moderate ageing (1 year minimum according to law).

RRP	60+ Order	120+ Order	180+ Order
£28.00	£22.40	£18.28	£17.36



Montecucco D.O.C. - Arpagone Riserva - 2007

Prato al Pozzo - Toscana

Made entirely with Sangiovese grape, the Arpagone Riserva has garnet colour. Broad and complex with hints of spices, cherry, blackberry, subtle notes of tobacco and pleasant hints of chocolate. Full and rich with deep sweetness, firm and elegant tannins with long and persistent finish.

RRP	60+ Order	120+ Order	180+ Order
£32.00	£25.60	£20.85	£19.81

Wine Selection - Red



Gutturnio Riserva Colli Piacentini D.O.C. - Diacono Gerardo 1028 - 2006

Torre Fornello - Emilia Romagna

Incredibly intense ruby-red colour with garnet highlights. Appealing, rich and complex aroma with perceptible overtones of violets, small fruits and spices on a pleasant lingering background of plum: dry, fresh harmonious flavour with exceptionally soft tannins, which underline its importance.

RRP	60+ Order	120+ Order	180+ Order
£33.00	£26.40	£22.08	£20.98



Maremma I.G.T. - Piede Rosso - 2013

Prato al Pozzo - Toscana

The name Piede Rosso (Red Foot) was chosen when the owner's little daughter left red footsteps after walking on some wine spilt on the floor. Broad and complex with aroma of liquorice, small berries and a hint of cinnamon. Firm and elegant tannins with long and persistent finish that enhances the harmony of the wine.

RRP	60+ Order	120+ Order	180+ Order
£35.00	£28.00	£23.24	£22.08



Barbaresco D.O.C.G. - Curra' - 2013

Cantina del Glicine - Piemonte

Glicine, Marcorino, Curra', are names that are reminiscent of this small winery that took roots in 1980, named "del Glicine" as a tribute to a century-old wisteria located in the garden. Curra' is one of the smallest Cru in the Neive's commune. Cantina del Glicine is one of the two producers making Barbaresco from those vines.

RRP	60+ Order	120+ Order	180+ Order
£42.00	£33.60	£29.04	£27.59

Wine Selection - Red



Amarone della Valpolicella Classico D.O.C. - 2010

Aldrighetti - Veneto

This style of Amarone has a very complex with intense aromas of forest berries, spices, leather, tobacco and vanilla. Full body, warm, smooth on the palate with a long dry finish. An Amarone for truly connoisseurs.

RRP	60+ Order	120+ Order	180+ Order
£47.00	£37.60	£31.68	£30.10



Emilia I.G.T. - Nero Lucido - 2011

Torre Fornello - Emilia Romagna

Obtained by extra ripe grapes of Pinot Noir, Nero lucido aims at demonstrating that identity and personality of a wine is possible thanks to the geo-climatic characteristics of the land where it is produced. Red ruby color with garnet highlights. Complex aroma heavily fruited with nice scent of cherry and spice. Flavour full round taste spicy, fresh and persistent.

RRP	60+ Order	120+ Order	180+ Order
£49.00	£39.20	£33.37	£31.70



Barolo D.O.C.G. - Cerequio - 2003

Giacomo Marengo - Piemonte

Produced through a collaboration between owner Emilio Marengo with his friend Roberto Voerzio, the Cerequio Cru is one of the most renowned in La Morra's commune. Production levels sit at an average of less than 500 grams per vine, and this means an outstanding quality with concentrations of flavor and taste.

RRP	60+ Order	120+ Order	180+ Order
£72.00	£57.60	£49.80	£47.31

Wine Selection - Sweet



Moscato d'Asti D.O.C.G. - 2016

Cantina del Glicine - Piemonte

It is the most famous sweet wine of the Piedmont region. Its vine is very ancient and you find traces of its existence already in 1200. It has a golden yellow colour, unmistakable taste and fragrance. Of low alcoholic strength (about 5°), it owes its sweet taste to the non-completely fermented sugar of grapes.

RRP	60+ Order	120+ Order	180+ Order
£24.50	£19.60	£17.12	£16.26



Vino da uve passite - Ottavo Giorno - 2012

Torre Fornello - Emilia Romagna

It's born from the provocative clay characteristics of the Piacenza hills which favours the expression of local vineyards. In ottavo giorno the fruity dramacity of bonarda embraces the captivating silkiness of parts of the grapes with noble rot, the benevolent form of a grey fungus called Botrytis cinerea.

RRP	60+ Order	120+ Order	180+ Order
£40.00	£32.00	£27.85	£26.46

Truffle Products



Black Truffle Extra Virgin Olive Oil (100ml)

Alfredo Romani

Our black truffle olive oil is made infusing summer black truffle and extra virgin olive oil from Abruzzo - Italy.

The use in cooking has infinite purpose, our suggestions are to use it to enhance the taste of a cheese risotto or on salads for an extra kick.

RRP	60+ Order	120+ Order	180+ Order
£8.50	£7.65	£7.22	£6.80



Black Truffle Extra Virgin Olive Oil (250ml)

Alfredo Romani

Our black truffle olive oil is made infusing summer black truffle and extra virgin olive oil from Abruzzo - Italy.

The use in cooking has infinite purpose, our suggestions are to use it to enhance the taste of a cheese risotto or on salads for an extra kick.

RRP	60+ Order	120+ Order	180+ Order
£14.00	£12.60	£11.90	£11.20



Black Truffle Extra Virgin Olive Oil Tin (175ml)

Alfredo Romani

Our black truffle olive oil is made infusing summer black truffle and extra virgin olive oil from Abruzzo - Italy.

The use in cooking has infinite purpose, our suggestions are to use it to enhance the taste of a cheese risotto or on salads for an extra kick.

RRP	60+ Order	120+ Order	180+ Order
£10.90	£9.81	£9.26	£8.72

Truffle Products



White Truffle Extra Virgin Olive Oil (100ml)

Alfredo Romani

Our white truffle olive oil is made infusing the finest white truffle and extra virgin olive oil from Abruzzo - Italy. As for the Black truffle one the use in cooking has infinite purpose, we strongly suggest you to use it as a final touch in dishes like egg pasta, fillet of beef or rich salads.

RRP	60+ Order	120+ Order	180+ Order
£10.20	£9.18	£8.67	£8.16



White Truffle Extra Virgin Olive Oil (250ml)

Alfredo Romani

Our white truffle olive oil is made infusing the finest white truffle and extra virgin olive oil from Abruzzo - Italy. As for the Black truffle one the use in cooking has infinite purpose, we strongly suggest you to use it as a final touch in dishes like egg pasta, fillet of beef or rich salads.

RRP	60+ Order	120+ Order	180+ Order
£16.60	£14.94	£14.11	£13.28



White Truffle Extra Virgin Olive Oil Tin (175ml)

Alfredo Romani

Our white truffle olive oil is made infusing the finest white truffle and extra virgin olive oil from Abruzzo - Italy. As for the Black truffle one the use in cooking has infinite purpose, we strongly suggest you to use it as a final touch in dishes like egg pasta, fillet of beef or rich salads.

RRP	60+ Order	120+ Order	180+ Order
£11.70	£10.53	£9.95	£9.36

Truffle Products



Black Truffle Cream (90gr)

Alfredo Romani

Made maily with fresh Summer truffle, this cream can be used in pasta sauces, risotto, or as a spread for toasted bread.

RRP	60+ Order	120+ Order	180+ Order
£9.10	£8.19	£7.74	£7.28



White Truffle Cream (90gr)

Alfredo Romani

Made from prime ingredients, the White truffle cream can be used in pasta sauces, risotto, or as a spread for toasted bread.

RRP	60+ Order	120+ Order	180+ Order
£10.50	£9.45	£8.93	£8.40



White Truffle Acacia Honey (130gr)

Alfredo Romani

Our Truffle Honey is made combining premium Italian acacia honey with crashed white truffle.

Try it on aged Parmesan cheese or for glazing meat, fish or vegetables.

RRP	60+ Order	120+ Order	180+ Order
£10.70	£9.63	£9.10	£8.56

Truffle Products



Black Truffle Carpaccio (80gr)

Alfredo Romani

Made with fresh summer black truffle and extra virgin olive oil from Abruzzo, the Black Truffle Carpaccio can be used as the fresh one on eggs, pasta or meat capaccio.

RRP

£18.20

60+ Order

£16.38

120+ Order

£15.57

180+ Order

£14.56

Bespoke Hampers

Santa's coming!

Thinking about a Christmas hamper?

Our bespoke gift baskets can be designed according to your taste and budget to reflect your desire to give and impress.

Indulge in something unique and delicious this year, choose from our exclusive products and make it a truly exceptional Christmas.

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Corporate Events

Would you like to organise a Christmas party, a business dinner or a private one? Are you looking to entertain your team, friends or family?

Look no further.

Il Tastevin provides a selection of exclusive wines and truffle products along with a professional team to make the most of your special gathering.

Whether the number of guests, we will come to you first to let you taste the products to ensure you choose the right ones for your party.

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Private Tastings

Ever wanted to know more about wine?

Are you familiar with the words “tannic”, “lees” or “remuage”?

Our tailor-made private tastings are designed to let you discover the beauty of wine in a non-pretentious way.

Our professional sommeliers will take you through a journey of knowledge, taste and fun in the comfort of your office or home.

Contact us for further information and let's taste great wines this Christmas.

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Chef on Demand

Il Tastevin offers a unique and special private chef experience in the comfort of your home.

Whether you are planning a fine dining dinner party, or a gourmet buffet, Marcello will bring you his passion for exquisite food, fine cooking experience and professional front of house service.

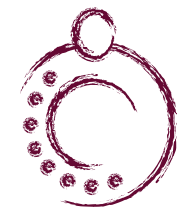
We take care of all the aspects of your function from planning and organisation to service and cleaning so that you can enjoy your special occasion stress free:

- Personalised menus to accommodate your preferences
- Wine selection to match your menu
- Professional front of house staff and sommelier service

Sample tastings are available by arrangement and appointment.

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