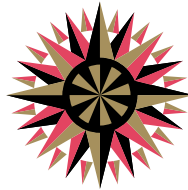
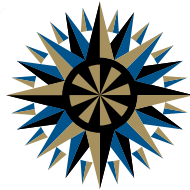




**ASTRI**



**FORTEVENTO**



## ITALIAN ASTRI WINES

Italian Astri wines are, like Italy, a legacy of a modern and spirited lifestyle. Our range of Astri wines offers you unique wines from various regions of Italy, from the mountainous north of the Veneto and Delle Venezia regions to the hot south of the Abruzzo and Puglia regions. We bring you the best from Italy and we believe that every wine lover will choose from light and fresh wines to full and complex wines, always with a hallmark of high quality.





# VILLA DEGLI OLMI

The story of the Villa degli Olmi family winery dates back to the turn of the 19<sup>th</sup> and 20<sup>th</sup> centuries, when great-grandfather Giovanni began to produce and trade wine in addition to breeding silkworms. Giovanni's wines were of superior quality, highly sought after and appreciated. Today, the fourth generation is in charge – Luciano, Matteo and Camilla. They have been instrumental in the development, innovation and expansion of the foreign clientele, now supplying more than 30 countries. Despite the relatively extensive growth of the family business, the premium quality, passion for wine and the terroir remain. The winery owns about 70 hectares of carefully selected vineyards with different soil types to develop a variety of products. They are located between the provinces of Padua and Vicenza and most of them are dedicated to the cultivation of Glera, Cabernet Sauvignon, Chardonnay and Pinot Grigio.



## ASTRI pinot bianco

white wine

Grapes: Pinot bianco

The wine has a bright straw yellow colour. The bouquet offers a delicate pleasing and characteristic aroma. The taste is dry, well balanced and velvety.

Ideal with appetizers, with delicate soups or risotti and dishes based on fish and shellfish. Serving at 8-10 °C.

 750 ml,  
11,5 % vol.

 carton 6 x 750 ml,  
palett 105 cartons



## ASTRI chardonnay

white wine

Grapes: Chardonnay

The colour is pale yellow with golden tinge. The bouquet offers flowery sensations and memories of pears. The taste is pleasant and harmonious.

Food matching: Ideal with vegetarian combinations, with delicate pasta dishes, fish and shellfish. Serving at 8-10 °C.

 750 ml,  
11,5 % vol.

 carton 6 x 750 ml,  
palett 105 cartons



## ASTRI pinot grigio

white wine

Grapes: Pinot grigio

The wine has a bright straw yellow colour. The bouquet offers an elegant and characteristic aroma. The taste is dry, well balanced and velvety.

Food matching: Ideal with appetizers, with delicate pasta or risotti and dishes based on fish and white meats. Serving at 8-10 °C.

 750 ml,  
11,5 % vol.

 carton 6 x 750 ml,  
palett 105 cartons



## ASTRI merlot

red wine

Grapes: Merlot

The colour is intensely ruby red with a light purple tinge. The bouquet is pleasantly fruity with hints of blueberries leaving herbaceous hints for the ending. The taste is soft, velvety, harmonical and persistent.

Ideal with dishes based on pasta, all kinds of meat, pork chops and rich spicy dishes. based on fish. Serving at 16-18 °C.

 750 ml,  
12 % vol.

 carton 6 x 750 ml,  
palett 105 cartons



## ASTRI cabernet

red wine

Grapes: Cabernet

The colour is deep red with a violet tinge. The bouquet is intense with pleasant herbaceous overtones. The taste is dry, fullbodied, velvety and with subtle tannins creating an elegant finish.

Perfect with soups and with rich pasta dishes. Great with grilled/roasted red meats and game. Serving at 16-18 °C.

 750 ml,  
11,5 % vol.

 carton 6 x 750 ml,  
palett 105 cartons





## ASTRI montepulciano

red wine

Grapes: Montepulciano

The colour is ruby. The bouquet is pleasant with hints of red fruits, mixed with liquorice and fresh mint. The taste is dry, with pleasant soft tannins.

Perfect combined with elaborated red meats, spicy food and aged cheeses. Serving at 18 °C.

 750 ml,  
12,5 % vol.

 carton 6 x 750 ml,  
palett 105 cartons



## ASTRI primitivo

red wine

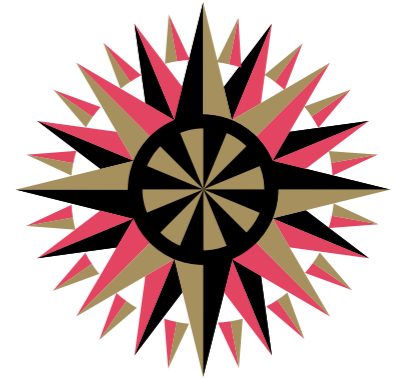
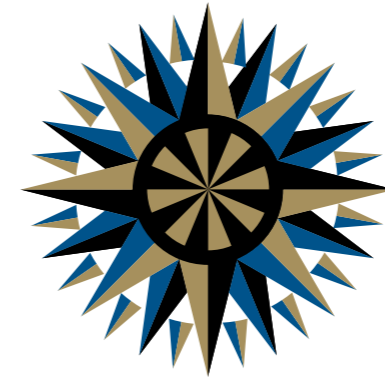
Grapes: Primitivo

The colour is deeply ruby with a violet tinge. The bouquet is complex, with sensation of leather, chocolate and ripe red fruits. The taste is harmonical, persistent and full bodied.

Ideal with red meats, baked duck, aged cheeses and spicy dishes. Serving at 16-18 °C.

 750 ml,  
12,5 % vol.

 carton 6 x 750 ml,  
palett 105 cartons



FONTEVENTO



## FONTEVENTO Vino Bianco Secco

white wine

Grapes: White grapes

The colour is pale yellow with golden tinge. The bouquet offers flowery sensations and memories of pears. The taste is pleasant and harmonious.

Ideal with vegetarian combinations, with delicate pasta dishes, fish and shellfish. Serving at 8-10 °C.

 750 ml,  
11 % vol.

 carton 6 x 750 ml,  
palett 105 cartons



## FONTEVENTO Vino Rosso Secco

red wine

Grapes: Red grapes

The colour is intense red with violet tinge. The bouquet offers fruity aroma with hints of red berries. The taste is soft, velvety, harmonical and persistent.

Ideal with dishes based on pasta, all kinds of meat and rich spicy dishes. Serving at 16-18 °C

 750 ml,  
11 % vol.

 carton 6 x 750 ml,  
palett 105 cartons



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