

D'Aquino Amarone Della Valpolicella



Taste: Gentle tannins and wonderfully smooth and smoky feel in the mouth. Palate opens with a fruity medley of blueberry, cherry and sassafras. Smooth velvety tannins keep the tongue focused and promote a long, clean, finish.

Aroma: Aromas of coffee, blueberry and cherry.

Food: Beef, game and stews such as beefsteak, horse meat, lamb, veal, rabbit, wild boar and deer.



D'Aquino Dolce Rosso Rondovel



70% Sangiovese, 15% Canaiolo, 15% Merlot, with intense and prolonged maceration tend to get a wide variety of floral scents.

Sweet and fruity, light-bodied red.

Food: Good to accompanying Mediterranean food



D'Aquino Valpolicella



Color: Deep ruby red

Taste: The palate has a firm tannins with soft blackberry, plum, and coffee flavors.

Aroma: A beautiful, soft rose aroma.

Food: Grilled tuna steak, game and meat roasts, firm texture cheese.



D'Aquino Pinot Grigio Delle Venezie



Taste: Dry, soft but tasty and harmonious flavor with definite and persistent background of pears and apple with a pleasingly bitter aftertaste.

Aroma: Aromas of acacia flowers, citrus and hints of apricots and almonds.

Food: is a perfect aperitivo/cocktail wine. Pinot Grigio pairs well with all seafood.



D'Aquino Pinot Grigio Rondovel



Taste: Dry, soft but tasty and harmonious flavor with definite and persistent background of pears and apple with a pleasingly bitter aftertaste.

Aroma: Aromas of acacia flowers, citrus and hints of apricots and almonds.

Food: is a perfect aperitivo/cocktail wine. Pinot Grigio pairs well with all seafood.



D'Aquino Toscana Rosso



Taste: Characteristic, with light passito flavor and harmonious finish.

Aroma: Intense and fruity.

Food: Red meat barbecue with the dry kind. Fruit, desserts, and pastries

