

UNIQUE ITALIAN WINES

Supporting You The RichLuigi® Way



RichLuigi®

Introducing

At RichLuigi® we're committed to bringing your business only the very best. That means not just the best quality and price but also stuff the rest of Europe has never seen before - of course the Italians always keep the very best produce for themselves, who wouldn't!



To this end we have partnered with award winning vineyards to bring their exclusive wines to you. Ranging in region from rare Lazio grape varieties to Puglia and known but still UK exclusive high end IGP/DOCG Primitivo, to the northern vineyards renown for Prosecco and Lambrusco.

In particular the Cacchione, Malvasia Puntinata and Cesanese grapes from Lazio make delicious wines that have never found their way to the UK...until today!

We encourage you to introduce these wines to your stores, they won't be disappointed and nor will you. Happy customers, strong sales, happy business.

Dall 'Italia Con Amore - It's the RichLuigi® way.



CACCHIONE

CACCHIONE D.O.P. NETTUNO BIANCO

| | |
|---------------|--|
| VITIGNO | 100% Cacchione |
| CLASSE | D.O.P. Nettuno Bianco |
| ZONA | Azienda di proprietà Nettuno, Roma |
| CEPPI | 4.000 ca. per ettaro |
| TERRENO | Sabbioso ricco di macco |
| RESA | Circa 80 q.li |
| VINIFICAZIONE | Criomacerazione e successiva fermentazione a temperatura controllata |
| AFFINAMENTO | Acciaio |
| BOTTIGLIE | 0,375 cl e 0,750 cl |
| VENDEMMIA | Prima decade di settembre |
| GRADAZIONE | Secondo l'annata di produzione, varia dal 12,50% ai 13% |
| CONSUMO | Servito a temperatura di 10 - 12° C |



Award winning wine from the Italian region of Lazio. The Cacchione grape is native to this area and whilst ancient (it was mentioned by Pliny as "grapes pantastica") it is kept alive by the vineyards of Nettuno. Intensely golden in colour it is bright and fruity with notes of citrus and a light mineral accent. It is the perfect aperitif or in accompaniment to fish and white meat dishes. RichLuigi® recommends Cacchione with Italian fish stew - you won't be disappointed!



CESANESE

LAZIO I.G.P. ROSSO

| | |
|---------------|--|
| VITIGNO | 100% Cesanese |
| CLASSE | I.G.P. Lazio Rosso |
| ZONA | Azienda di proprietà Campoverde (Lt) |
| CEPPI | 4.000 ca. per ettaro |
| TERRENO | Franco argilloso |
| RESA | Circa 80 q.li |
| VINIFICAZIONE | Fermentazione in rosso macerazione sulle bucce per 30 gg |
| AFFINAMENTO | Barrique usata |
| BOTTIGLIE | 0,750 cl - 1,5 lt |
| VENDEMMIA | Fine Settembre |
| GRADAZIONE | Secondo l'annata di produzione, varia dal 13,00% ai 14,00% |
| CONSUMO | Servito a temperatura di 16 - 18° C |



RichLuigi®

Award Winning red wine from the Lazio region. The Cesanese grape is unique to the Nettuno region of Lazio near Rome. Its rich, ripe cherry flavors belies a lightness on the palate where floral characters (and sometimes a touch of red pepper) breaks through the soft tannins. A delicious wine for all seasons and dishes. RichLuigi® recommends Cesanese with duck ragu with pappardelle, sausages with polenta or even sticky pork ribs - try it we guarantee you'll love it!



MALVASIA PUNTINATA

MALVASIA PUNTINATA I.G.P. LAZIO BIANCO

| | |
|---------------|---|
| VITIGNO | 100% Malvasia Puntinata |
| CLASSE | I.G.P. Lazio Bianco |
| ZONA | Azienda di proprietà Campoverde (Lt) |
| CEPPI | 4.000 ca. per ettaro |
| TERRENO | Sabbioso ricco di scheletro |
| RESA | Circa 100 q.li |
| VINIFICAZIONE | In bianco con fermentazione in acciaio termocontrollata |
| AFFINAMENTO | Acciaio |
| BOTTIGLIE | 0,750 cl |
| VENDEMMIA | Prima decade di Settembre |
| GRADAZIONE | Secondo l'annata di produzione, varia dai 12% ai 13% |
| CONSUMO | Servito a temperatura di 10 - 12° C |



Another award winning wine from the Italian region of Lazio and Nettuno in particular. The Malvasia Puntinata grape is more commonly used than Cacchione of Cesanese but is still rare in the UK. Light, crisp and straw yellow in colour, Malvasia Puntinata is delicious at any time of day, but over a long lunch in the sunshine or in accompaniment to a high end carbonara dish you can't go wrong. RichLuigi® recommends Malvasia Puntinata whenever, wherever, however - just bring your friends :)

WINNER - MUNDUS VINI 2024 SILVER



MAREDIVINO ROSÉ

LAZIO I.G.P. ROSATO

| | |
|---------------|-----------------------------------|
| VITIGNO | 100% Cesanese |
| CLASSE | I.G.P. Lazio Rosato |
| ZONA | Campoverde (Lt) |
| CEPPI | 4.000 ca. per ettaro |
| TERRENO | Sabbioso |
| RESA | Circa 80 q.li |
| VINIFICAZIONE | Charmat lungo 6 mesi in autoclave |
| BOTTIGLIE | 0,750 cl |
| GRADAZIONE | 12,5% |
| VENDEMMIA | Prima decade di Settembre |



RichLuigi®

Another award winning wine from the Italian region of Lazio and Nettuno in particular. Our MareDivino sparkling Rosé is 100% Cesanese grape and the perfect alternative to champagne. Light, crisp and with gentle bubbles on your tongue, it's the only way to celebrate!

PERFECT FOR SUMMER



DIVINA AERIS

| | |
|---------------|--|
| AFFINAMENTO | Acciaio |
| BOTTIGLIE | 0,750 cl |
| CEPPI | 4.000 ca. per ettaro |
| CLASSE | I.G.P. Rosato |
| CONSUMO | Servito a temperatura di 10 - 12° C |
| GRADAZIONE | Secondo l'annata di produzione, varia dai 13,00% ai 13,50% |
| RESA | Circa 70 q.li |
| TERRENO | Campoverde, nelle valli attraversate dal fiume Astura |
| VENDEMMIA | Seconda decade di agosto |
| VINIFICAZIONE | Fermentazione in acciaio a temperatura controllata |
| VITIGNO | Pinot Nero |
| ZONA | Azienda di proprietà Campoverde, Lt |



And summer has arrived - in a bottle!

Divina Aeris is simply perfect for the warm summer nights. Just drink it :)