



AIRITALY

WINE LIST



Italian cuisine is renowned for its superb flavours and Mediterranean aromas, which are at their best when accompanied by Italian wines.

An exclusive selection of regional wines is available from our in-flight cellar of renowned wineries. On this flight, some of the wines we offer are produced following the bio-integral method that requires a new concept of ethical agriculture that considers protection of the environment the essential requirement for the future.

HAVE A NICE STAY ON BOARD



CHAMPAGNE

MAXIME BLIN- Cuvées Carte Blanche

Maxime Blin produces Champagne directly from its 12 hectares of vineyards, in the heart of the Saint-Thierry massif, in the village of Trigny, 10 km from Reims.

The Cuvées Carte Blanche is a reflection of family savoir-faire. It is obtained by only black grape, it has an excellent straw yellow color and a perfume intense, fruity and bit herbaceous. It reveals a very fine hint of green apple. It is balanced in mouth with good acidic tone and it is perfect for an aperitif or throughout the fish or white meat



WHITE WINES



VERMENTINO DI SARDEGNA - DOC - Olianias

Pure Vermentino partially macerated in terracotta amphorae. Citrus aromas with white flowers note and aromatic herbs hint at the good structure. It is a good combination with appetizers, vegetables or white sauces, and with fish or white meats.



ENTEMARI - Isola dei Nuraghi IGT - Pala

Entemari means sea breeze in Sardinian language and it is the sea breeze and saltiness the recognizing feature of many whites from this producer. It is obtained by Vermentino grapes, Chardonnay and Malvasia, some of the best of Pala whites.

Entemari has an intense and persistent aroma, fine and elegant with fruity and vegetables notes, enjoyably soft, full and balanced. It is perfect accompanied by Culurgiones or grilled seafood.



CONGIURA 2015 - Toscana IGT Castello del Trebbio

A mix of Pinot Grigio, Riesling and Manzoni Bianco grapes, pressed and vinified separately to obtain a complex wine, that comes elegant and well structured.

A mix of intense but pleasant aromas composed by mature fruit, plum and melon and with a scent of fresh white flowers. Mineral chalky and spices notes complete bouquet. Balanced taste, it is ideally paired with more elaborate fish and seafood dishes but also excellent with well-seasoned white meats or medium-aged cheese. It leaves a fresh and fruity aftertaste.



RED WINES

CHIANTI SUPERIORE – D.O.C.G. – Castello del Trebbio

A classic blend of Sangiovese, Canaiolo and Ciliegiolo, with use of natural yeasts and aging in Slovenian oak casks for 6 months. Scents of cherry and forests fruits with spicy notes. Full in the mouth with smooth tannins, good structure and pronounced freshness on the end. Ideally paired with cured or cold meat appetizers, or simple, first or second course meat dishes.



SOGNO MEDITERRANEO –Toscana IGT – Casadei

A red wine that smells of Mediterranean with international taste, produced by Syrah, Mourvedre and Grenache vines.

It is partially aged in new French oak barrels followed by a further 6 months bottle aging.

A powerful and elegant wine. Intense blackberry and currant aromas, accompanied by dark chocolate notes, sweet and soft tannins in the mouth give it balance. Persistent finish with hints of dark berries and sweet spices is suitable to accompany tasty meats or aged cheeses.



CASADEI

PERDIXI –Isola dei Nuraghi IGT – Olianias

The most noted red from the producer is a blend of Bovale, Carignano and Cannonau, typical vines from Sardegna. A deep colour resulting from a lengthy stay on the skins, highlights excellent structure and complexity. Scents of macerated fruit and blackcurrant jam with spicy notes that recalls liquorice. Rich and complex on the nose. In the mouth, it is smooth with soft tannins and a balanced acidity noticed at the end. An excellent pairing with red meats, rich sauces and aged cheese.



DESSERT WINE



ASSOLUTO –Isola dei Nuraghi IGT – Pala

A white dessert wine dried naturally from Nasco and Vermentino, typical Sardinian white grapes. Full and intense aroma with evident notes of ripe fruit, dried fruit and honey. Soft and balanced with good acidity on the palate. A pleasant almond final taste, good olfactory persistence. It is recommended with ricotta cheese and dried fruit desserts or mildly spicy cheeses to amplify the flavour.



Olianias and Castello del Trebbio wines are produced with bio-integral method wvenvironmental protection oriented.

All our wines offered come from latest vintages available from producers.

