

## **BLUSH ROSE'**



VARIETY OF GRAPES Blend

PRODUCTION AREA Italy

#### COLOR

Brillant rosé wine with reflections ranging from coral to salmon

#### **BOUQUET AND TASTE**

The bouquet is floral with persistent fruity notes

#### MATCHING WITH FOOD

Enjoy it with fish soups, shell fish, white meats and fresh cheeses

#### SERVING TEMPERATURE

8 - 10° C

FRETEX S.R.O.

Kaprova 42/14, Praha 1, 110 00, CZ

Infolinka: +420 723629541

E-mail: info@fretexint.com





### CABERNET SAUVIGNON



VARIETY OF GRAPES Cabernet Sauvignon

PRODUCTION AREA

Veneto

COLOR

Intense redwine with garnet reflections

#### **BOUQUET AND TASTE**

It presents a particular aroma reminiscent of wild berries with strong hints of currant and black pepper. Sometimes pepper notes are perceived

#### MATCHING WITH FOOD

Excellent with grilled meats and aged cheeses

SERVING TEMPERATURE

16 - 18° C

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### CHARDONNAY



VARIETY OF GRAPES Chardonnay

PRODUCTION AREA North Italy

COLOR Straw yellow color wine

BOUQUET AND TASTE
Rich and enveloping, it is appre

Rich and enveloping, it is appreciated for the scents of ripe tropical fruits and for its mineral finish, fresh and soft

MATCHING WITH FOOD Fish dishes or fresh cheeses

SERVING TEMPERATURE 8 - 10° C

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### INZOLIA PINOT GRIGIO



VARIETY OF GRAPES Inzolia and Pinot Grigio

PRODUCTION AREA South Italy

#### COLOR

This wine has a pale straw yellow color

#### BOUQUET AND TASTE

It has a pleasant and characteristic fragrance of flowers and white fruits

#### MATCHING WITH FOOD

Perfect paired with seafood, pasta and white meat dishes

SERVING TEMPERATURE 8 - 10° C

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## **MERLOT**



VARIETY OF GRAPES

Merlot

PRODUCTION AREA

South Italy

COLOR

Typical intense red color

**BOUQUET AND TASTE** 

The palate reveals delicate cherry flavors embellished with pleasant notes of black cherry and spicy notes

#### MATCHING WITH FOOD

It is a delicious accompaniment to dishes such as roast beef, boiled and roasted meats, aged cheeses, poultry and rabbit

SERVING TEMPERATURE

16 - 18° C

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### SAUVIGNON



VARIETY OF GRAPES Sauvignon

PRODUCTION AREA North Italy

#### COLOR

Bright yellow with golden and green reflections

#### **BOUQUET AND TASTE**

Scent of citrusfruits, lemon and wild herbs, while the flavorbrings back driedfruit and mineral notes

MATCHING WITH FOOD Fish dishes or fresh cheeses

SERVING TEMPERATURE 8 - 10° C

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### TERRE SICILIANE IGT SHIRAZ



VARIETY OF GRAPES Syrah

PRODUCTION AREA Southern Italy-Sicily

#### COLOR

Intense red wine tending to garnet

#### **BOUQUET AND TASTE**

Wine with a bouquet characterized by olfactive notes of plum and chocolate, pepper and tobacco. Flavor of berries, in particular of currants and blueberries

#### MATCHING WITH FOOD

Perfect when accompanied with first courses and second courses of meat

SERVING TEMPERATURE

16 - 18° C

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