

# PORTICAIA

AUTHENTIC ITALIAN WINE

Produced by Cantina Levorato, they began in 1928 when first Umberto Levorato, and then Gino and Giovanni, Umberto's brother and son respectively, sold their wines in barrels or demijohns in the city of Venice and in towns along the Naviglio di Brenta canal



Cabernet  
Sauvignon

Pinot  
Grigio

Pinot  
Noir

Sauvignon  
Blanc

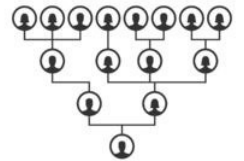
## KEY SELLING POINTS



EXCELLENT PRICE/  
QUALITY RATIO



TRUE TO VARIETAL



MULTI-  
GENERATIONAL



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## Cabernet Sauvignon IGT Veneto

**Grape Variety:** 100% Cabernet Sauvignon

**Appellation:** IGT Veneto

**Production Area:** Venezia Wine District

**Winemaking Process:** Soft pressing of the grapes, fermentation in stainless steel tanks at low temperature.

### Tasting Notes:

**Color:** Ruby Red with purple hue

**Aroma:** Fruity, Cherry, Blackberry, white spices

**Taste:** Round, Well Balanced, Soft and Persistent

**Serving Temperature:** 60° F

**Best With:** Steak, Ribs, Red Sauce, Pizza

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## Pinot Grigio IGT Puglia

**Grape Variety:** 100% Pinot Grigio

**Appellation:** IGT Puglia

**Production Area:** Central Puglia Wine District

**Winemaking Process:** Soft pressing of the grapes, fermentation in stainless steel tanks at low temperature.

### Tasting Notes:

**Color:** Light Yellow

**Aroma:** Fruity, Apricots, Peach, Pear

**Taste:** Fresh, Fragrant, Round, Persistent

**Serving Temperature:** 46° F

**Best With:** Calamari, Shellfish, Seafood, Pasta, Lobster

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## Pinot Noir IGT Trevenezie

**Grape Variety:** 100% Pinot Nero

**Appellation:** IGT Veneto

**Production Area:** Venezia Wine District

**Winemaking Process:** Soft pressing of the grapes, fermentation in stainless steel tanks at low temperature.

**Ageing:** 4 months in oak

### Tasting Notes:

**Color:** Ruby Red

**Aroma:** Fruity, Cherry, Cinnamon

**Taste:** Elegant, Round, Well Balanced, Soft, Pleasant

**Serving Temperature:** 60° F

**Best With:** Tuna tartare, Ribs, Red Meat, Red Sauce

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## Sauvignon Blanc IGT Trevenezie

**Grape Variety:** 100% Sauvignon Blanc

**Appellation:** IGT Veneto

**Production Area:** Venezia Wine District

**Winemaking Process:** Soft pressing of the grapes, fermentation in stainless steel tanks at low temperature.

### Tasting Notes:

**Color:** Light Yellow

**Aroma:** Floral, Fruity, Sage, Acacia Flowers

**Taste:** Fresh, Fragrant, Flowery, Mountainous herbs

**Serving Temperature:** 46° F

**Best With:** Calamari, Shell Fish, Lobster