



WINES COLLECTION

◆ CHASON BEVERAGES ◆



THE ART OF FINE WINE

*Celebrating Exceptional Terroirs,
Timeless Craftsmanship & Unforgettable Taste.*



DUCA DI SARAGNANO®

L'OPERA, VINO ROSSO D'ITALIA

This wine presents a deep ruby color with delicate purple hues in the glass. The fruity bouquet is dominated by ripe red berry aromas, elegantly enhanced by subtle spicy hints of cinnamon and vanilla. On the palate, it is round, smooth, and harmonious, offering an inviting and well-balanced mouthfeel. Its versatility makes it an excellent match for red meats of all kinds, cold cuts, and flavorful pasta dishes.

**GRAPES**

Blend of red grapes

**ACIDITY**

5,7 - 5,9 g/l

**COLOR**

Deep ruby red with delicate purple hues.

**TASTE**

Round, smooth, harmonious.

**SERVING TEMPERATURE**

16° - 18° C

**ALCOHOL**

14% by vol.

**SUGAR**

11,5 - 12,0 g/l

**BOUQUET**

Red berries, cinnamon and vanilla.

**FOOD PAIRING**

Perfect with red meats of all kinds, cold cuts, and tasty pasta dishes.

REGION

Italy

**AVAILABLE SIZES**

750 ml

* Awards on current vintages and stock must be double checked with your company representative.

** Alcohol, Acidity and Sugar residual may vary based on vintage.

Italian
Wine
for
Everyday
Moments

GOOD WINE
GOOD COMPANY
BELLA VITA

CARI
Saluti



VINO ROSSO D'ITALIA

Ruby red in colour, Cari Saluti Red is your perfect choice for a table wine to enjoy every day, excellent also chilled in the summer with cold cuts and cheese platters.



GRAPES

Blend of Italian red grapes



ALCOHOL

10,5% by vol.



ACIDITY

5,2 g/l



SUGAR

5,5 g/l



COLOR

Ruby red.



BOUQUET

Red fruit aromas.



TASTE

Fruity and smooth on the palate.



FOOD PAIRING

Cari Saluti red can be paired with cold cuts and cheese platters as well as pasta with hearty sauces.



SERVING TEMPERATURE

18° - 20° C

REGION

Italy



AVAILABLE SIZES



750 ml

Un Brindisi
all Italia

Good Wine Brings
Good Company

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