

RIPORTA

RIPORTA



FANTINI

BEST ITALIAN PRODUCER

2016 | 2017 | 2019 | 2020 | 2021 | 2022 | 2023 | 2024



RIPORTA

ORTONA ABRUZZO ITALY

SMALL BATCH



COLOUR = Straw yellow with greenish highlights.

AROMA = Fruity aroma with citrus, tropical nuances, white peach and exotic fruits like papaya.

PALATE = It has a lingering and very fresh taste with a slightly balsamic finish. Medium acidity and good structure.

FOOD PAIRINGS = It can be successfully matched with fish entrees, flavoured raw fish, shellfish and other fish dishes.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE: 100% PECORINO

2024

Pecorino Terre D'abruzzo

IGP

12.5% Alc

RIPORTA

ORTONA ABRUZZO ITALY

SMALL BATCH



COLOUR = Pale yellow colour with golden and complex aroma.

AROMA = Fruity with aromas of herbs, aromas of oak, vanilla, nutmeg and flavours of peach, grapefruit, lemon-lime and mineral.

PALATE = Medium bodied, round and pleasant with a great balance. Long and clean, spicy finish.

FOOD PAIRINGS = Easy to drink well with rich pasta dishes, white meat and cheese. Delicious with cream soups and grilled fish.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE: 100% PINOT GRIGIO

2024 Pinot Grigio Terre D'abruzzo IGT 12.0% Alc

RIPORTA

MOGORO AND SURROUNDING AREAS ORTONA ITALY

SMALL BATCH



COLOUR = Bright straw yellow with greenish reflections.

AROMA = It has a good olfactory progression ranging from the aromas of rosemary, typical of the wine, to elderberry flowers, white pulp fruit, yellow and lychee.

PALATE = The taste is soft at the start, then savory and lively, with good structure and an excellent alcoholic balance. The persistence of aromas makes the drink pleasant, leaving a slight and typical bitter note.

FOOD PAIRINGS = Perfect as an aperitif with cheese puffs or pieces of Sardinian ham. Dishes with fresh bottarga, savory pies with vegetables, dishes with shellfish and seafood, tasty fish and medium fat cooked or grilled. Very good with pecorino cheese and semi-matured vaccines.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE: 100% VERMENTINO

2024 Vermentino Isola Dei Nuraghi IGT 13.0% Alc

RIPORTA

SAMBUCA DI SICILIA, SICILY ITALY

SMALL BATCH



COLOUR = A deep and brilliant red wine with purplish highlights.

AROMA = It has elaborate aromas with hints of spice (such as licorice and cloves), prune, cherry, blackberry and blackcurrant.

FOOD PAIRINGS = First courses, barbecued and roast meat, game birds and seasoned cheese.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% NERO D'AVOLA

2023 Nero D'Avola Sicilia DOC 13.0% Alc

RIPORTA

SALENTO PUGLIA ITALY

SMALL BATCH



COLOUR = Intense ruby red colour with violet reflections.

AROMA = Complex bouquet with lots of red fruits.

PALATE = Full bodied, soft, quite tannic and harmonious.
Ready to drink.

FOOD PAIRINGS = Excellent with rich first courses, red meat, game and medium seasoned cheeses.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% PRIMITIVO

2023

Primitivo Puglia

IGP

14.0% Alc

RIPORTA

ORTONA AND SAN SALVO, ABRUZZO ITALY

SMALL BATCH



COLOUR = Garnet red.

AROMA = Intense and persistent, fruity with a winy note and wood flavour.

PALATE = A medium bodied wine, good tannins, balanced and ready to drink.

FOOD PAIRINGS = Excellent with all the typical courses of Italian traditional cooking, with meat and baked fish.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% SANGIOVESE

2024

Sangiovese

IGP

12.5% Alc

RIPORTA

SALENTO, PUGLIA ITALY

SMALL BATCH



COLOUR = Intense ruby red colour with violet reflections.

AROMA = Intense, fruity (red fruits).

PALATE = A full bodied wine, soft, quite tannic, harmonious. Ready to drink.

FOOD PAIRINGS = Excellent with rich first courses, red meat, game and medium seasoned cheeses.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% ZINFANDEL

2023 Zinfandel Puglia IGP 14.0% Alc

RIPORTA

SAVA AND MANDURIA, PUGLIA ITALY

SMALL BATCH



COLOUR = Ruby red colour with violet dark hints.

AROMA = Intense, complex, fruity aroma, with notes of small red fruits, cherries and blackberries.

PALATE = Velvety and soft texture, warm and quite tannic with long persistence.

FOOD PAIRINGS = Excellent with savory pasta dishes, lamb, game with rich sauces, seasoned cheeses.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE: 100% PRIMITIVO DI MANDURIA

Gold Medal Berliner Winer Trophy 2021

94 Points Luca Maroni 2020

2018 Primitivo di Manduria DOP 14.5% Alc