



CANTINE
VIRGILI
MANTOVA



www.cantinevirgili.it



It was founded in the early 1900s by Angelo Virgili, a descendant of Luigi, who saw in the vineyard a valid alternative to zootechnics rooted in the territory. This is how the first screw plant in the fund called "IL SERRAGLIO" started.

At the beginning of the 90s they acquired the "Montaldo" company located north of Mantua on the Morainic Hills that act as a natural dam, formed during the glaciations, at Lake Garda. In Mantua, the geographical and economic center of the province, there is the transformation cellar. The Virgili Winery is developing a very ambitious and dynamic export program in various countries and especially in the United States and Europe.



LAMBRUSCO



Pjaföc Provincia di Mantova Lambrusco IGT

Vineyard placement: The vineyards are located at 150 meters above sea level, on soil of moraine origin characterized by the presence of stones and gravel alternating with clay.

Grapes: Lambrusco Ruberti, Lambrusco Salamino, Ancellotta.

Color: Ruby red tending to garnet. Bouquet: Vinous, fruity with hints of violet and currant. Taste: Pleasant and persistent.

Serving temperature: 16 ° - 18 ° C

Volume: 11%

Total acidity: 6.20 gr / l

Residual sugar: 16 g / l



Rays Lambrusco Mantovano DOC



Vineyard placement: The vineyards are located 50 meters above sea level, on clay soil but well drained.

Grapes: Lambrusco Ruberti, Lambrusco Salamino, Ancellotta.

Color: Ruby red tending to garnet. Bouquet: Vinous, fruity with hints of violet and currant. Taste: Pleasant and persistent.

Serving temperature: 16 ° - 18 ° C

Volume: 12%

Total acidity: 6.2 g / l

Residual sugar: 12 g / l

Vergilius Red Lambrusco Mantovano DOC



Vineyard placement: The vineyards are located 50 meters above sea level, on clay soil but well drained.

Grapes: Lambrusco Ruberti, Lambrusco Salamino, Ancellotta.

Color: Ruby red tending to garnet. Bouquet: Vinous, fruity with hints of violet and currant. Taste: Pleasant and persistent.

Serving temperature: 16 ° - 18 ° C

Volume: 11%

Total acidity: 6.2 g / l

Residual sugar: 12 g / l



Moretum Provincia di Mantova Lambrusco IGT

Vineyard placement: The vineyards are located 50 meters above sea level, on clay soil but well drained.

Grapes: Lambrusco Ruberti, Lambrusco Salamino, Ancellotta.

Color: Ruby red tending to garnet. Bouquet: Vinous, fruity with hints of violet and currant. Taste: Pleasant and persistent.

Serving temperature: 16 ° - 18 ° C

Volume: 11%

Total acidity: 6.80 gr / l

Residual sugar: 16 g / l

Loghino Dante Lambrusco Mantovano DOC

Vineyard placement: The vineyards are located 50 meters above sea level, on clay soil but well drained.

Grapes: Lambrusco Ruberti, Lambrusco Salamino, Ancellotta.

Color: Ruby red tending to garnet. Bouquet: Vinous, fruity with hints of violet and currant. Taste: Pleasant and persistent.

Serving temperature: 16 ° - 18 ° C

Volume: 11%

Total acidity: 6.2 g / l

Residual sugar: 12 g / l





Vergilius Viola Provincia di Mantova Lambrusco IGT

Ná] qYj \ 'hǎ [] e] f l 2 The vineyards are located 50 meters away altitude, on clay soil but well drained.

? j Yh] k 2 Lambrusco Salamino, Lambrusco Ruberti, Ancellotta.

; **gǒj 2** Ruby red tending to garnet.

: **grǎ n] l 2** Vinous, fruity with hints of violet and currant.

L Y k l] 2 Pleasant and persistent.

K] j nǎ _ ' l] e h] j Y l n]] 2 16 ° - 18 ° C

Ngǎe] 2 11%

L g l Y d Y [à á q 2 6.2 g / l

J] k à m Y d k m _ Y j 2 12 g / l

Pjaföc Imperiale Provincia di Mantova Lambrusco IGT

Ná] qYj \ 'hǎ [] e] f l 2 The vineyards are located at 150 meters above sea level, on soil of moraine origin characteri ed by the presence of stones and gravel alternating with clay.

? j Yh] k 2 Lambrusco Ruberti, Lambrusco Salamino, Ancellotta.

; **gǒj 2** Ruby red tending to garnet. Bouquet: Vinous, fruity with hints of violet and currant. Taste: Pleasant and persistent.

Serving temperature: 16 ° - 18 ° C

Volume: 11%

Total acidity: 6.20 gr / l

Residual sugars: 1 gr / l



GREAT GOLD MEDAL
AT THE VINITALY COMPETITION IN 2010
CATEGORY "SPARKLING WINES OF A DOCUMENT OF ORIGIN
AND GEOGRAPHIC INDICATION"





SPUMANTE

Montaldo Spumante Brut

Vineyard placement: The vineyards are located at 150 meters above sea level, on soil of moraine origin characterized by the presence of stones and gravel alternating with clay.

Grapes: Pinot grigio crossing Manzoni Chardonnay.

Color: straw yellow.

Perfume: Intense, gentle.

Taste: Intense, soft, harmonious body.

Serving temperature: 6 ° - 8 ° C

Volume: 12%

Total acidity: 6.5 gr / l

Residual sugar: 10 g / l





Bouquet Spumante Dry

Vineyard placement: The vineyards are located at 150 meters above sea level, on soil of moraine origin characterized by the presence of stones and gravel alternating with clay.

Grapes: Trebbiano Giallo, Garganega, Incrocio Manzoni.

Color: straw yellow.

Perfume: Intense, gentle.

Taste: Intense, soft, harmonious body.

Serving Temperature: 6 ° - 8 ° C

Volume: 12%

Total acidity: 7.50 gr / l

Residual sugar: 8 g / l

Bouquet Oro Bianco Frizzante

Vineyard placement: The vineyards are located at 150 meters above sea level, on soil of moraine origin characterized by the presence of stones and gravel alternating with clay.

Grapes: Trebbiano Giallo, Garganega, Incrocio Manzoni.

Color: straw yellow.

Perfume: Intense, gentle.

Taste: Intense, soft, harmonious body.

Serving temperature: 6 ° - 8 ° C

Volume: 11%

Total acidity: 6.50 gr / l

Residual sugars: 14 gr / l





Montaldo Rosé Spumante

Vineyard placement: The vineyards are located at 150 meters above sea level, on soil of moraine origin characterized by the presence of stones and gravel alternating with clay.

Grapes: Lambrusco 50%, Garganega, Chardonnay 50%.

Color: Rose.

Perfume: Pleasant, fruity.

Taste: Pleasant and persistent, slightly acidic.

Serving temperature: 6 ° - 8 ° C

Volume: 12%

Total acidity: 6.50 gr / l

Residual sugar: 12 g / l



Al Prim Garda Colli Mantovani Bianco

Vineyard placement: The vineyards are located at 150 meters above sea level, on soil of moraine origin characterized by the presence of stones and gravel alternating with clay.

Grapes: Garganega, Trebbiano Giallo and Chardonnay.

Color: straw yellow.

Perfume: Fine and slightly fruity.

Taste: Intense, soft, harmonious.

Serving temperature: 8 ° - 10 ° C

Volume: 12%

Total acidity: 5.0 gr / l

Residual sugar: 8 g / l





Al Second Alto Mincio Cabernet Sauvignon IGT

Vineyard placement: The vineyards are located at 150 meters altitude, on soil of morainic origin characterized from the presence of stones and gravel alternated with clay.

Grapes: Cabernet Sauvignon in purity.

Color: Ruby red.

Perfume: Vinous, intense.

Taste: Intense, soft, harmonious body.

Serving temperature: 16 ° - 18 ° C

Volume: 12%

Total acidity: 5.0 gr / l

Residual sugar: 8 g / l

Al Tèrs Alto Mincio Merlot IGT

Vineyard placement: The vineyards are located at 150 meters above sea level, on soil of moraine origin characterized by the presence of stones and gravel alternating with clay.

Grapes: Garda Merlot.

Color: Ruby red.

Perfume: Vinous, intense.

Taste: Intense, soft, harmonious.

Serving temperature: 16 ° - 18 ° C

Volume: 12%

Total acidity: 5.0 gr / l

Residual sugar: 8 g / l







Awards

Quattro Rose Camune VINIPLUS 2012, Lambrusco Pjafoc

Premio Rosa d'Argento VINIPLUS 2012, Lambrusco Mantovano Luna di Marzo 2010

Medaglia d'Argento al Concorso Enologico Internazionale VINITALY 2011, Lambrusco Pjafoc

Vincitore del "Premio Douja d'Or" vini D.O.C. e D.O.C.G. - Asti 2010, Lambrusco Montaldo Rays

Gran medaglia d'Oro al Concorso Enologico VINITALY 2010 - categoria "Vini frizzanti a denominazione d'origine e indicazione geografica", Lambrusco Montaldo Rays

Gran Menzione al Concorso Enologico VINITALY 2010 - categoria "Vini frizzanti a denominazione d'origine e indicazione geografica", Lambruschi Pjafoc e Loghino Dante

Diploma di Merito Città di Villafranca categoria "Vini frizzanti" - anno 2009, Lambrusco Loghino Dante

Diploma di Merito Città di Villafranca categoria "Spumanti metodo Charmat" anno 2009, Spumante Bouquet

TOP Hundred 2008 (100 migliori vini italiani da Il Golosario, Lambrusco Pjafoc

Diploma di Merito al "Paglio dei vini frizzanti - Ghirlandina d'Oro" anno 2008, Lambrusco Pjafoc

Attestato di Menzione Speciale al "Paglio dei Vini frizzanti - Ghirlandina d'Oro" anno 2006, Lambrusco Pjafoc

Vincitore del "Premio Douja d'Or" vini D.O.C. e D.O.C.G. - Asti 2006, Lambrusco Montaldo Rays

Attestato di merito Premio "Matilde di Canossa - Ghirlandina d'Oro" anno 2002, Lambrusco Red Wine

Medaglia d'oro Lambrusco Mantovano Loghino Dante 2002

Diploma di merito Lambrusco Mantovano Gallo d'oro 2002, Lambrusco Mantovano Virgilius 2002





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