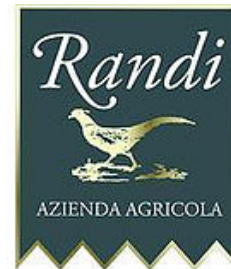


Randi



"Il Ramba" Spumante Brut IGT

Current Vintages:
2017



Tasting Notes:

Veiled, intense straw yellow, persistent and fine perlage. Aromatic profile with typical green apple, sage and Sambuca flower. Taste: crisp, intense and persistent, with bitter-sweet finish.

Food Pairing:

Food pairing: seafood appetizers and pastas, grilled fish, caprese salad.

Region

Emilia-Romagna

Appellation

White Ravenna IGT

Varietal(s)

100% Famoso

Vineyard(s)

Revenna Vineyards

Fermentation

10 months refermentation in bottle

Training System

Cordon Spurred

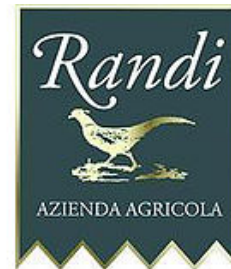
Soil

Sandy clayey soil



Ionia Atlantic Imports, LLC
8216 Brentwood Industrial Drive
St. Louis, Missouri 63144
Tel: 314-865-4925
Web: ioniawines.com
Email: info@ionia-atlantic.com

Randi



“Blu di Burson” Revenna Rosso IGT

Current Vintages:
2013



Tasting Notes:

At the sight ruby color, with excellent consistency and clarity. The nose has intense, fruity, floral and herbaceous aromas with marked recognition of cherry, plum and balsamic hints of aromatic herbs and licorice. The taste is excellent acidity with pleasant tannins supported by adequate softness. Good balance, fair persistence and pleasantly bitterish.

Food Pairing:

Suggested pairing: grilled smoked scamorza, rabbit pappardelle, turkey leg to the peasant, arriving to the stewed boar.

Region

Emilia-Romagna

Appellation

Ravenna IGT

Varietal(s)

100% Uva Longanesi

Vineyard(s)

Ravenna Vineyard

Aging

12 months in steel, 12 months in bottle before release

Training System

Cordon Spurred

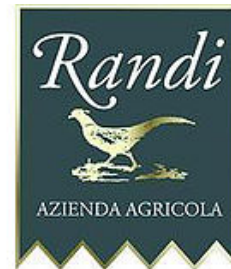
Soil

Sandy clayey soil



Ionia Atlantic Imports, LLC
8216 Brentwood Industrial Drive
St. Louis, Missouri 63144
Tel: 314-865-4925
Web: ioniawines.com
Email: info@ionia-atlantic.com

Randi



Burson “Etichetta Nera”

Current Vintages:
2010



Tasting Notes:

At the sight of intense ruby color, limpid and consistent with dense arches and slow fall. The olfactory recognitions are intense and complex ranging from berries in cocoa and liquorice jams that lead to a balsamic finish. The taste is endowed with appreciable softness, warm with tannins and well-balanced toasted notes balanced and harmonious with a persistent and velvety finish.

Food Pairing:

Suggested pairing: tagliatella with game ragout, stewed veal, lamb in a pan with potatoes, grilled romagnola, roast mutton, beef cheek in Bursòn, roasted lamb sbalotto, breast of fagianella in a pan, Tuscan finocchiona.

Region

Emilia-Romagna

Appellation

Ravenna IGT

Varietal(s)

100% Uva longanesi, 50% of grapes dry for 50/60 days

Vineyard(s)

Ravenna Vineyards

Aging

24 months in French oak Tonnaux, 12 months in bottle before release

Training System

Cordon Spurred

Soil

Sandy Clayey soil



Ionia Atlantic Imports, LLC
8216 Brentwood Industrial Drive
St. Louis, Missouri 63144
Tel: 314-865-4925
Web: ioniawines.com
Email: info@ionia-atlantic.com