

SALVALAI

In 1870, Materossi and Laude Families were united, because of the marriage between their sons. This union led to the creation of a wine company, which is still producing and going on. The consolidated tradition and experience in the wine area of both families made a company concrete, whose wines were soon appreciated not only in Lombardy, but all through Italy. The activity started to grow and develop.

In 1947, a new partner became one of the members of the company, Alessandro Salvalai, who gave his name to the firm. He was a real expert in choosing grapes, in their vinification to get precious wines; he combined a great passion for this job with his deep conviction that the real patrimony of a company is the relationship (esteem and trust) between a firm and its customers.

The wide wine choice and the qualitative improvement, which has been reached in these last years in the world, influenced taste development and justify the consumer's wish of an always better quality of wines. Since it has been founded, the company has two main targets: the preservation of a tradition based on a high quality wine production and the respect of quality, integrity and a precise service.

MERLOT

REGION: Trentino, Friuli, Veneto

GRAPE TYPE: 100% Merlot

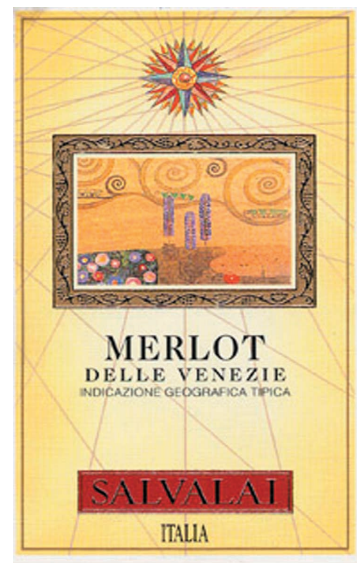
COLOR: Bright, ruby red

BOUQUET: Persistent smoky, earthy and nutty scents

TASTE: Dry, full-bodied with warm fruit flavors

RECOMMENDED DISHES: Perfect with pasta, meats
and mature cheeses

SERVE: Room temperature; 68° F (20° C)



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