




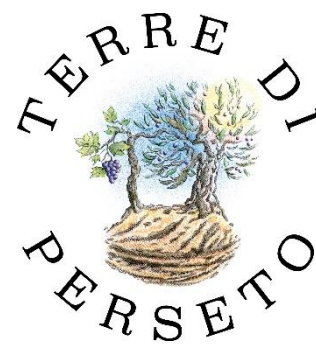


## OUR PRICELIST (with discounts for large quantities)

*Terre di Perseto – [info@terrediperseto.com](mailto:info@terrediperseto.com) – Mob. +39 393 8647233 (on Whatsapp too!)*

OUR WINES	Price for purchasing 1-2 bottles of this wine (discounts apply on purchasing more bottles of the SAME WINE)	Price for purchasing 3-5 bottles of this wine	Price for purchasing 6 bottles of this wine	Price for purchasing MORE THAN 6 bottles of this wine
 “ALBORE” Chianti Classico DOCG – Year 2016	Euro 13.00 (each bottle)	Euro 12.00 (each bottle)	Euro 11.50 (each bottle)	Euro 11.00 (each bottle)
 «ALBORE» Chianti Classico DOCG – Year 2019	Euro 16.50 (each bottle)	Euro 16.00 (each bottle)	Euro 15.50 (each bottle)	Euro 15.00 (each bottle)
 “ALBORE RISERVA” Chianti Classico DOCG – Year 2015	Euro 19.50 (each bottle)	Euro 18.50 (each bottle)	Euro 18.00 (each bottle)	Euro 17.50 (each bottle)
“METELLO” – IGT Toscana Rosso (Red) – Year 2020	Euro 12.00 (each bottle)	Euro 11.00 (each bottle)	Euro 10.50 (each bottle)	Euro 10.20 (each bottle)
“VERZIERE” – IGT Toscana Rosato (Rosé) – Year 2021	Euro 10.00 (each bottle)	Euro 10.00 (each bottle)	Euro 9.20 (each bottle)	Euro 9.20 (each bottle)
 “Vin Santo del Chianti Classico” DOC - Year 2011 (Dessert Wine typical of Tuscany)	Euro 26.00 (each bottle)	Euro 25.00 (each bottle)	Euro 24.50 (each bottle)	Euro 24.00 (each bottle)
TUSCAN OUR EXTRA-VIRGIN OLIVE-OILS	Price for each can or bottle (no quantity discounts, sorry! Our production of olive-oil is limited to preserve its quality)			
Extra-Virgin Olive-Oil “Terre di Perseto” (0.75 liter)	Euro 17.00 (each can)			
Monovarietal Extra-Virgin Olive-Oil “Maurino” by Terre di Perseto (0.5 liter)	Euro 16.00 (each bottle)			
 «Chianti Classico DOP» Extra-Virgin Olive-Oil by Terre di Perseto (0.5 liter)	Euro 18.00 (each bottle)			



## PRODUCTS DESCRIPTIONS:

**“ALBORE” Chianti Classico DOCG – Year 2016 & Year 2019:** Aging: 24 months minimum, then 3 months in bottle. Alcoholic volume: 13,5%. Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack-and-return); maceration for 15-25 days (depending on the year). Tasting notes: Ruby red in color, with a lovely complexity perceived in the nose. It has a dense fruit core with notes of violet, iris and spices. Complex, savory and elegant, with a well-balanced body, smooth tannins and a pleasant freshness. Bottle of 750 mL (= 25.361 fl. OZ in USA).

**AWARDS WON (for ALBORE Year 2016):**

Falstaff: 91/100 points

Gilbert et Gaillard: Gold Medal

Decanter: Bronze Medal 88/100 points

**AWARDS WON (for ALBORE Year 2019):**

Merum: ♥♥ JLF+ Selection "MERUM" DeguBox 2021/2022

Frankfurt International Trophy: Gold Medal

Falstaff: 90/100 points

**“ALBORE RISERVA” Chianti Classico DOCG –Year 2015:** Aging: for 30 months (with a long period in French oak barrels holding 500 liters, followed by 6 months of aging in bottle). Alcoholic volume: 14,5% for Year 2013 and 14% for Year 2015. Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack-and-return); maceration for 20-25 days (depending on the year). Tasting notes: With a rich ruby red color, it is a ripe wine of refined depth. Intense bouquet with a delicate sensation of red berry fruits, spices, vanilla, hints of smoked wood. Elegant, full-bodied and fragrant on the palate. Pleasant but important, with sumptuous but smooth tannins. Intense and long finish. Bottle of 750 mL (= 25.361 fl. OZ in USA).

**AWARDS WON :**

Decanter: Bronze Medal

Gilbert et Gaillard: 92/100 points

Falstaff: 90/100 points

**“METELLO” – IGT (Indication of Geographic/Regional Tipicity) Tuscan RED – Year 2020:** Aging: 3-4 months. Alcoholic volume:14%. Winemaking: Fermentation at a controlled temperature with repeated pumping-over and délestage (rack-and-return); maceration for 10-12 days (depending on the year). Tasting notes: It has a ruby red color with slightly purple hues. It has an elegant and fruity scent with aromas of black currant, wild blackberries, roses, as well as some notes of caramel. In the mouth the wine is fresh, fruity and lively. The acidity is very well balanced with soft and smooth tannins. Elegant, refined and extremely pleasant. Bottle of 750 mL (= 25.361 fl. OZ in USA).

**“VERZIERE” – IGT (Indication of Geographic/Regional Tipicity) Tuscan ROSÉ – Year 2021:** Alcoholic content: 12,5%. Winemaking: Vinified in white with fermentation at a controlled temperature of 16-18 Celsius Degrees. The wine is bottled in the spring following the harvest that took place on September. Tasting notes: With a limpid and clear color, it presents itself with shades of bright and intense pink. The taste is sapid, savory, persistent and consistent. In the mouth it enters soft, but with a marked freshness. Excellent IGT Rosé wine to be drunk as an aperitif as well as to accompany many dishes (ideal with light cheeses, fish and sushi). Bottle of 750 mL (= 25.361 fl. OZ in USA).





**Vin Santo del Chianti Classico «Terre di Perseto» – Year 2011 (Dessert Wine):** Aging: 6-7 years in 100-litres oak barrels. Alcoholic volume: 16%. Winemaking: The Vin Santo is traditionally produced by wilting grape clusters over mats of reed until the month of December. This process allows the grapes to naturally remove their water and thus concentrate the sugar contained in them. Then, the grapes are pressed and the must is transferred to 100-litres oak barrels and allowed to mature in them for a period of 6-7 years. Tasting notes: Its color sways from straw yellow to intense amber tones. It comes with a harmonious and velvety flavor, genuine and sweet. It is a great wine to accompany various desserts or dry pastry, as well as mature cheeses. Bottle of 500 mL/half-litre (= 16.907 fl. OZ in USA).



**Chianti Classico’s DOP Extra-Virgin Olive Oil «Terre di Perseto»:** For 50 years our farm has been producing extra-virgin olive oil using traditional methods, fully respecting nature and its processes. Terre di Perseto Extra Virgin DOP Olive Oil is obtained from olives strictly cultivated in our farm from our own olive trees. The D.O.P. mark (Protected Designation Origin) applies only when the entire production cycle (from the raw olives to the bottled olive-oil) is carried out within a well-defined geographical area and therefore cannot be reproduced outside of it. The nature of the land, the exposure and the climate of the Chianti Classico region guarantee the production of an unique olive oil with exceptional organoleptic characteristics. Tasting Notes: intense olive-green in color, in the mouth it has a slightly spicy taste with a light and elegant bitter note in the finish; it has hints of vegetables, artichoke and fresh almonds. Collection and Pressing: our olives are harvested in the period from October to December. The harvest is carried out strictly by hand to avoid damaging the fruit. Thanks to a last generation pressing plant, the olives are vacuum-processed, thus obtaining an oil with extraordinary organoleptic and nutritional qualities. The pressing is carried out on the same day of harvest to guarantee the excellent quality and maintain the fruity scents.

**AVAILABLE FORMATS:**

Bottle of 500 mL/half-litre (= 16.907 fl. OZ in USA).



**Extra-Virgin Olive Oil «Terre di Perseto»:** For 50 years our farm has been producing extra-virgin olive oil using traditional methods, fully respecting nature and its processes. Terre di Perseto Extra Virgin Olive Oil is obtained from olives strictly cultivated in our farm from our own olive trees. Collection and Pressing: the harvest is done by hand or with mechanical facilitators. The pressing is carried out within 48 hours of harvesting in a crusher with traditional cold pressing. Tasting Notes: olive-green in color, in the mouth it is soft and fruity with a fine and delicate finish.

Bottle of 500 mL (= 16.907 fl. OZ in USA).

**AVAILABLE FORMATS:**

Can of 750 mL (= 25.361 fl. OZ in USA).



**Monovarietal Extra-Virgin Olive-Oil “Maurino” by Terre di Perseto :** Intensely fruity, medium spicy, with a delicate aroma and a bright green color: olives are squeezed with an innovative system in order to keep all its scents unchanged over time. The olives of the Maurino variety, in fact, allow to produce an extra-virgin olive-oil with a very particular taste and flavor, which make it highly appreciated in the culinary world. Thanks to its fruity notes, sweet taste and floral aroma, our MAURINO extra-virgin olive-oil turns out to be very delicate and it is perfect for seasoning vegetables and fish dishes.

**AVAILABLE FORMATS:**

Bottle of 500 mL/half-litre (= 16.907 fl. OZ in USA).



## SHIPPING COSTS to CANADA

WINES	Delivery time: 10-15 days. Shipping costs in EURO:
For 3 bottles	55.00
For 6 bottles	80.00
For 12 bottles	115.00
For 18 bottles	195.00
For 24 bottles	230.00
For 30 bottles	310.00

OLIVE OILS	Delivery time: 10-15 days. Shipping costs in EURO:
For 3 bottles	55.00
For 6 bottles	70.00
For 12 bottles	100.00
For 18 bottles	160.00
For 24 bottles	200.00
For 30 bottles	260.00
For 36 bottles	300.00
For 42 bottles	360.00

**ATTENTION PLEASE:**

**CUSTOMS DUTIES will be paid by the addressee/client and they are not quantifiable at the time of shipping the purchased products.**

**We are not allowed to ship to Prince Edward Island.**

**We cannot ship in the same box WINES and OLIVE-OILS, so we must ship them separately and you will pay separately for each shipping.**

**SHIPPING COSTS' ARE CLOSELY ESTIMATED, however they may slightly change during the year due to fuel surcharge; in any case these estimations will help you to get a quite exact idea of the shipping costs. As soon as we will receive your order we will inform you regarding the EXACT SHIPPING COSTS at the time of your order, so that you may take an informed decision and then you will let us know if you like to proceed with the purchase or not to.**



PRODUCTS	BOTTLES you like to order
“ALBORE” Chianti Classico DOCG – Year 2016	
«ALBORE» Chianti Classico DOCG – Year 2019	
“ALBORE RISERVA” Chianti Classico DOCG – Year 2015	
“METELLO” – IGT Toscana Rosso (Red) – Year 2020	
“VERZIERE” – IGT Toscana Rosato (Rosé) – Year 2021	
“Vin Santo del Chianti Classico” DOC - Year 2011 (Dessert Wine typical of Tuscany)	
Tuscan Extra-Virgin Olive-Oil “Terre di Perseto” (0.75 liter)	
Monovarietal Extra-Virgin Olive-Oil “Maurino” by Terre di Perseto (0.5 liter)	
Chianti Classico DOP Extra-Virgin Olive-Oil (0.5 liter)	

EXPLANATION ON THE PURCHASING PROCESS:

- 1) In case you like to purchase some bottles, please fill the forms on the right & left side of this page and then EMAIL US the filled form at:  
INFO@TERREDIPERSETO.COM (you may scan it or take a photo of it and email it to us). **Alternatively** you may just write us an email with your order & address & phone number.
- 2) We will answer you with a confirmation regarding the PRODUCTS’ PRICES and the SHIPPING COSTS.
- 3) Then, in order to pay THE ORDERED PRODUCTS, we will send you a link to Nexi Safe & Secure Payments so that you may pay online by credit card or by Paypal. Once the products are paid, your parcel will be shipped.
- 4) Finally, in order to pay the SHIPPING COSTS, you will receive a second link directly by the courier «MAIL BOXES ETC» to pay the shipping costs online by credit card or by Paypal.
- 5) «MAIL BOXES ETC» will also send you the tracking information regarding your parcel.

Full Name:

Full surname or Family name:

Full address where to SHIP the packages:

ZIP code

Town/City

Country

Mob. Phone:

EMAIL:

Payments Methods:

☐ FOR THE PRODUCTS’ COSTS we will send you a link by Nexi Safe & Secure Payments so that you may pay online by credit card.

☐ FOR THE SHIPMENTS’ COSTS you will receive a second link directly by the courier «MAIL BOXES ETC» to pay the shipping costs online by credit card or by Paypal.

Your credit card will be charged separately: 1 payment for the packages ordered and 1 payment for the shipping costs.

Your signature to accept the payment methods: