

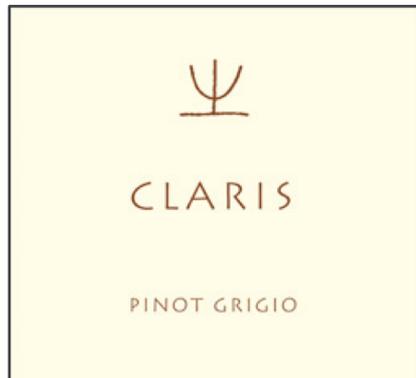


Salvatore Lovo along with his wife Rita Ferasin and their daughter Silvia operate the family winery Terre Gaie in Vo' at the western end of the Euganean Hills; a region steeped in winemaking tradition. This modern and dynamic winery produces about 100,000 bottles of high quality estate grown Prosecco from the picturesque & highly favored hillsides of the Padova province. Centrally located in the heart of Veneto's



wine production area, the Terre Gaie Winery and Lovo family has been cultivating these lands for generations.

The winery was built in 2004 midst the Lovo and Ferasin farm lands, which have been in the family since the 18th century. With about 50 hectares (120 acres) of southwest facing vineyards, they grow chiefly indigenous grapes Fior d'Arancio, Prosecco, Semprino, Incrocio Manzoni and Pinella along with some international classics: Chardonnay, Cabernet and Merlot, etc.



Stainless steel tanks  
 12 % alcohol  
 12/750 ml.  
 2,900 cases produced

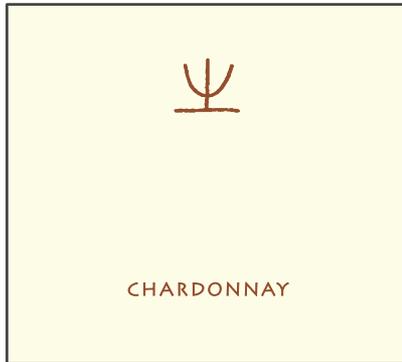
Wine	: Claris Pinot Grigio
Appellation	: IGT Veneto
Varietal	: 100% Pinot Grigio
Area of origin	: Hills of Euganea – Central Veneto
Age of vines	: 10 – 20 years
Altitude	: 200 – 250 meters above sea level
Soil	: Volcanic
Yield per hec	: 8 tons
Vinification	: Softly pressed, cold skin maceration for 6-8 hour, fermentation in stainless steel tanks at controlled temperature
Color	: Straw yellow with light green notes
Bouquet	: Fresh and pleasant with fruit notes of pear and apple.
Taste	: Fruity, harmonious, elegant, persistent, round



The Terregaie Winery, under the direction of the Lovo family, has been cultivating the vineyards of Vo' in the Euganian hillsides for generations. It is here, since the 18<sup>th</sup> century, that their family has been rooted in the wine making traditions of the Veneto. The proximity to the Alps and the Adriatic allows both cool Alpine breezes and warm sea air weave together promoting perfect acidity and aromas in the grapes.

The Volcanic soil of the Euganian hillside is fabulous for growing Pinot Grigio. Claris is a soft straw color with glistening highlights of honeydew. A fresh inviting light bouquet of juicy pears and crisp Fall apples with a hint of mineral. This is a less ripe Pinot Grigio with delicious minerality and fun thirst quenching acidity. Harmonious, elegant and persistent- Claris is a charmer.

Claris is a fun way to start your festivities; serve it chilled as an aperitif between friends. Eating lighter meals? It is a go to wine for all white fish, meats, shellfish and roasted veggies.



Stainless steel tanks  
12 % alcohol  
12/750 ml.  
600 cases produced

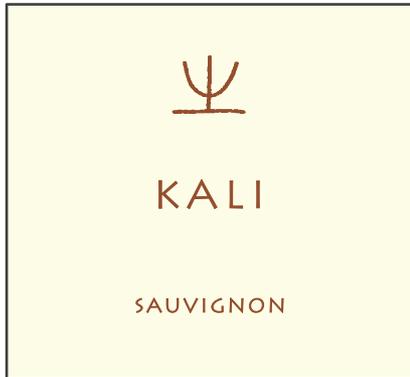
Wine : Chardonnay  
Appellation : IGT Veneto  
Varietals : Chardonnay  
Area of origin : Colli Euganei – Central Veneto  
Age of vines : 15 years  
Altitude : 225 meters above sea level  
Soil : Volcanic  
Yield per hec : 8 tons  
Production : 6,000 bottles  
Color : Straw color, brilliant yellow  
Bouquet : Delicate apple and peat notes  
Taste : Crisp apples and Bartlett pears, with balanced minerality.



The Terregaie Winery, under the direction of the Lovo family, has been cultivating the vineyards of Vo' in the Euganian hillsides for generations. It is here, since the 18<sup>th</sup> century, that their family has been rooted in the wine making traditions of the Veneto. The proximity to the Alps and the Adriatic allows both cool Alpine breezes and warm sea air weave together promoting perfect acidity and aromas in the grapes.

Vo', with it's rolling hills, warm day and cool nights, is an ideal location to grow international grapes. Maya Chardonnay is crisp and refreshing. Typical apple blossoms, bits of ripen pear and zippy minerals create a party that keeps you happy and wanting another sip. Maya Chardonnay is a collaboration between Francois Dufour and long time friend Salvatore Lovo. This wine is named after Francois' second granddaughter, Maya, a spunky, quick-thinking girl who is every bit as smart as the wine.

Talk about an easy wine to drink.... perfect for light dinners and lunches, book clubs, impromptu gatherings and good friends. Tasty with roasted butterflied chicken with potatoes and greens, medium cheeses or white fish and pasta.



*Stainless steel tanks  
12 % alcohol  
12/750 ml.  
550 cases produced*

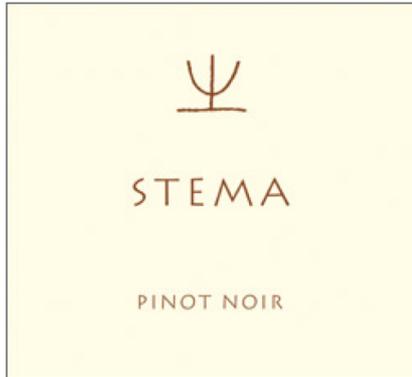
Wine	: Kali Sauvignon Blanc
Appellation	: IGT Veneto
Varietals	: Sauvignon Blanc
Area of origin	: Colli Euganei – Central Veneto
Age of vines	: 18 years
Altitude	: 250 meters above sea level
Soil	: Volcanic
Yield per hec	: 8 tons
Production	: 4,000 bottles
Color	: Light crystallized yellow
Bouquet	: Easy green apple and lime fruits with hints of spring grass and herbs
Taste	: Crisp minerals, dry and zesty



The Terregaie Winery, under the direction of the Lovo family, has been cultivating the vineyards of Vo' in the Euganian hillsides for generations. It is here, since the 18<sup>th</sup> century, that their family has been rooted in the wine making traditions of the Veneto. The proximity to the Alps and the Adriatic allows both cool Alpine breezes and warm sea air weave together promoting perfect acidity and aromas in the grapes.

The warm day cool nights of Vo' is ideal to grow international grapes. Kali Sauvignon Blanc is the first collaboration between Francois Dufour and long time friend Salvatore Lovo. This wine is named after Francois' first granddaughter, Kali, who's bright charm, boisterousness, and zeal for life parallels the qualities of this wine. A wine that can be taken from the porch to the table and back to the porch, without a nod: super friendly fruits of perfectly ripen green apple and a dash lime zest along side the typical notes of fresh green grass and bits of herbs mingle together with pleasant acidity and balance.

A food lover's dream of a wine- pairs perfectly with everything from white meats such as chicken, pork, crab, and Cod to softer briny cheeses like Humboldt Fog and Crottin De Chavignol . Feeling a bit veggies? Sauté mixed veggies, asparagus quiche, white bean casserole, or hummus.



*Stainless steel tanks  
12 % alcohol  
12/750 ml.  
3,330 cases produced*

Wine	: Stema Pinot Noir
Appellation	: IGT Veneto
Varietal	: Pinot Noir
Area of origin	: Colli Euganei – Central Veneto
Age of vines	: 12 – 20 years
Altitude	: 250 meters above sea level
Soil	: Volcanic
Yield per hectare	: 8 tons
Vinification	: Stainless steel tanks
Production	: 35,000 bottles
Color	: Garnet red, typical of Pinot Noir
Bouquet	: Intense and fruity with notes of blueberry and wild strawberry
Taste	: Wide and full in the mouth, pleasant, harmonious and persistent, with soft tannins and slightly vanilla finish.



The Terregaie Winery, under the direction of the Lovo family, has been cultivating the vineyards of Vo' in the Euganian hillsides for generations. It is here, since the 18<sup>th</sup> century, that their family has been rooted in the wine making traditions of the Veneto. The proximity to the Alps and the Adriatic allows both cool Alpine breezes and warm sea air weave together promoting perfect acidity and aromas in the grapes.

The cool hillsides of Vo' are wonderful for growing Pinot Noir. Stema Pinot Noir has a spirited and fruity bouquet with notes of freshly raked Maine blueberry mixed with wild forest floor strawberry. A lovely, youthful and bring pinot of soft rosy garnet color. Wide and full in the mouth: pleasant, harmonious and persistent, with soft tannins, and an ever so slight vanilla finish.

Stema is food lovers go to wine. This Pinot Noir pairs lovely with spring lamb with mint gremolata, pork tenderloin stuffed with brie and mushrooms or a simple grilled salmon with a side of beets.



*Stainless steel tanks  
12.5 % alcohol  
12/750 ml.  
2,660 cases produced*

Wine : Brando Cabernet Franc  
Appellation : IGT Veneto  
Varietal : 93 % Cabernet Franc, 7% Cabernet Sauvignon  
Area of origin : Colli Euganei – Central Veneto  
Age of vines : 10 – 22 years  
Altitude : 250 meters above sea level  
Soil : Volcanic  
Yield per hec : 8 tons  
Vinification : Stainless steel tanks  
Production : 20,000 bottles  
Color : Crimson red  
Bouquet : Spied with hints of plums, strawberries and red pepper.  
Taste : Medium soft bodied with good fruit and roasted red pepper and spices.



The Terregaie Winery, under the direction of the Lovo family, has been cultivating the vineyards of Vo' in the Euganian hillsides for generations. It is here, since the 18<sup>th</sup> century, that their family has been rooted in the wine making traditions of the Veneto. The proximity to the Alps and the Adriatic allows both cool Alpine breezes and warm sea air weave together promoting perfect acidity and aromas in the grapes.

Cabernet Franc enjoys the warm days and cool nights in the hillsides of Vo'. Brando Cabernet Franc is a spirited wine that is easy to enjoy. Not just a Tuesday evening wine, Brando has enough chutzpah to stand out on the weekend- flooded with fresh, lively fruits and spices, warm easy wood and a good dose of acidity / minerality and soft, lush tannins.

Brando is food lovers wine. Tomato based foods like Beef Stew and BBQ, *oh ya!* Veggies such as black lentils, eggplant, and cheeses -goat cheese, feta, camembert.