



COVALLI

BRAND PRESENTATION



COVALLI

The Italian Specialist

Covalli is an Italian wine brand that produces a range of high-quality wines from various regions across Italy.

Covalli sources its grapes from carefully selected vineyards located in some of Italy's most renowned wine-producing areas, including Tuscany, Piedmont, and Veneto.

The winemaking process combines traditional techniques with modern technology to ensure the consistent quality and character of Covalli wines.





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The Italian Specialist

Every corner of the pertinent regions and appellations are painstakingly explored for vineyards, Cantinas and wine lots to select the very best example for each Covalli offering.

Blending, profile adjustments, lot and barrel designations are all a part of the Covalli selection which begins with the best vineyards and winery partners

Covalli – Il Miglior Cavallo Della Scuderia





COVALLI

Signature Red Wines

Amarone della Valpolicella DOCG

Vineyard

Hills of the northern part of Verona

Grape varieties

50% Corvina Veronese
30% Corvinone
15% Rondinella
5% Cabernet

Well-structured body, with a fine and persistent bouquet filled with notes of prune, ripe cherry, rose, violet, and spicy clove.



Scored 91 points
by James Suckling

“Aromas and flavors of plum compote here with some spicy oak notes. Quite full-bodied with grainy, fruit-coated tannins and a savory and spicy finish.”

Food Pairing

Pairs with rustic Italian stews or roasted beef with polenta.





COVALLI

Signature Red Wines

Barolo DOCG

Vineyard
Region in Piedmont, Italy
Grape variety
100% Nebbiolo

The King of Wines, the Wine of Kings,
powerful and elegant red wine
from Piedmont region



Scored 91 points
by James Suckling and Decanter

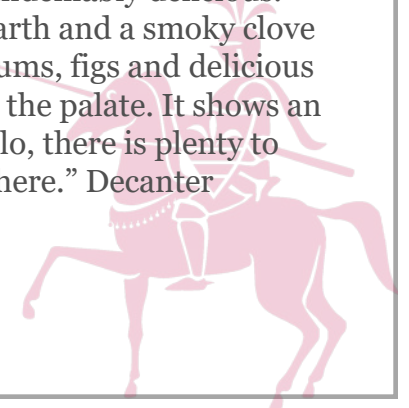
“Aromas of dried cherries, red spices, aged citrus peel and moist bark. Medium- to full-bodied with firm, powdery tannins and a velvety texture. A little earthy at the end, with hints of bitter spices to close.” JS



“A shocking bargain in Barolo under \$40, the Covalli Barolo is red-fruited, fresh and undeniably delicious. Aromas of dried violets turned earth and a smoky clove spice complements dried figs. Plums, figs and delicious savory spices mingle together on the palate. It shows an immediacy of fruit, but as a Barolo, there is plenty to suggest ageability and longevity here.” Decanter

Food Pairing

Ideal with red meat, pasta, Italian charcuterie and strong cheeses.





COVALLI

Signature Red Wines

Barbaresco DOCG

Vineyard
Region in Piedmont, Italy

Grape variety
100% Nebbiolo

Vibrant, fine-tannin red wine from Northern Italy with aging potential

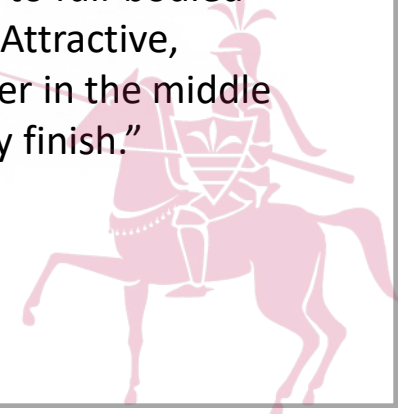


Scored 92 points
by James Suckling

“Notes of cocoa-dusted cherries, cloves, cinnamon, dried flowers and citrus peel. Medium - to full-bodied with creamy tannins. Attractive, mellow berry character in the middle with a vivid, chocolaty finish.”

Food Pairing

Ideal with red meat, white meat, aged cheese.





COVALLI

Signature Red Wines



Barbera d'Asti Superiore DOCG

Vineyard

Region in Piedmont, Asti area,
Italy

Grape variety

100% Barbera

A Bold and Balanced Beauty

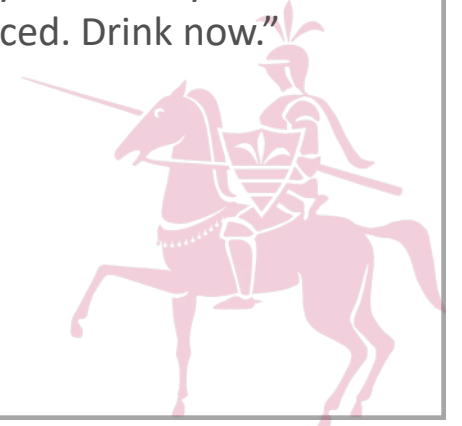


Scored 91 points
by James Suckling

“Intense and fruity nose of dried cherries, plum skin and hints of sweet spices and stones. Dry and velvety on the palate, it has a medium body with dusty tannins. Focused and balanced. Drink now.”

Food Pairing

Grilled meats, hearty pasta dishes with red sauces, aged cheeses, or even bolder vegetarian options like portobello mushrooms.





COVALLI

Signature Red Wines

langhe Nebbiolo DOC

Vineyard
Region in Piedmont, Italy

Grape variety
100% Nebbiolo



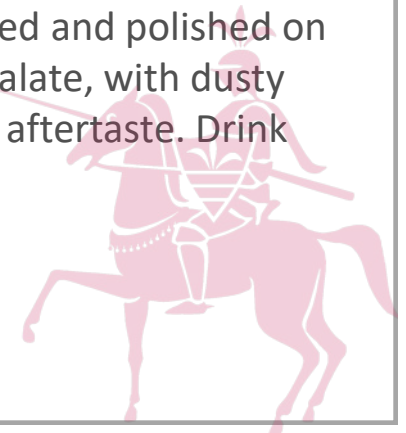
Food Pairing

It is perfect with pasta, meat and cheese.

Well-balanced with a round body of ripe raspberry, sour red cherry, enhanced with a touch of anise and dried herbs.

Scored 91 points
by James Suckling

"A rich nose of ripe plums, dried raspberries, sweet spices and hints of cocoa. Yet it's restrained and polished on the medium-bodied palate, with dusty tannins and a textural aftertaste. Drink now."





COVALLI

Signature Red Wines

Monferrato Nebbiolo DOC

Vineyard

Region in Piedmont, Italy

Grape variety

100% Nebbiolo

The color is ruby red, while the bouquet is pleasant and intense with scents of red fruits and noble spices. The taste is balanced, and full with a soft finish.

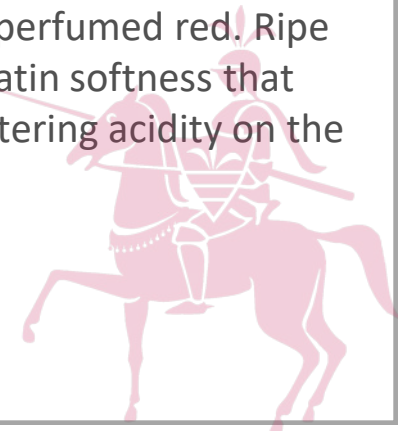


Scored 91 points
by Wine Enthusiast

"Aromas of macerated cherries stepping with clove, cinnamon and rosebud waft from the glass of this perfumed red. Ripe on the palate with a satin softness that pops with a mouthwatering acidity on the earthy finish."

Food Pairing

Ideal with red and white meats rich in dressing. It pairs well with elaborate first courses





COVALLI

Signature Red Wines

Dolcetto D'Alba DOC

Vineyard
Region in Piedmont, Italy

Grape variety
100% Dolcetto



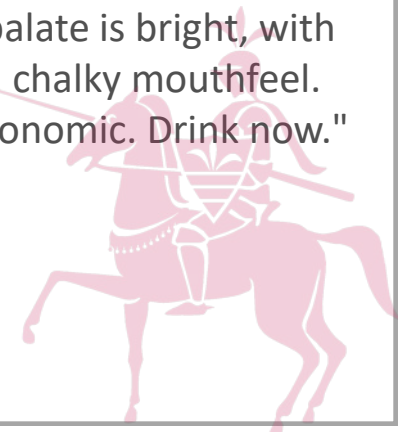
Food Pairing

Ideal with gnocchi, mushrooms,
lasagna or goat cheese

The nose is elegant, floral, complex and persistent. Well-balanced with a round body of ripe dark plum flavors, enhanced with a touch of blanched almond.

Scored 91 points
by Wine Enthusiast

"This wine opens with aromas of red and dark berries, chocolate nibs and licorice. The medium-bodied palate is bright, with juicy acidity and a dry, chalky mouthfeel. Fresh and highly gastronomic. Drink now."





COVALLI

Signature White Wines

Gavi DOC

Vineyard

Region in Piedmont, Italy

Grape variety

100% Cortese

This wine has a fresh style, with a pleasant minerality that comes from the unique terroir of the Gavi area.

The color is straw yellow with greenish highlights, its scent is delicate with hints of peach and almond, as well as notes of fruit, blossoms and harvested hay. The taste is fresh, mineral, light with a saporous finish.

Food Pairing

It pairs well with aperitifs, mixed green salads and garlic butter prawns. Ideal as a by the glass wine.





COVALLI

White Wine

Pinot Grigio Delle Venezie DOC

Vineyard

Region covering Veneto, Trento and Friuli Venezia Italy

Grape variety

100% Pinot Grigio

Brilliant yellow hay color with green reflections; elegant and refined floral and fruit perfumes.

Pinot Grigio wine has a straw yellow color with greenish reflections. The nose is apio and floral, well persistent with mineral notes. On the palate it is well balanced, round, fruity and savory. Excellent throughout the meal, however, to be chosen as an aperitif or with fish or white meat dishes and appetizers.

Food Pairing

Perfect as an aperitif or with light starters; fish and white meats.





COVALLI

Sparkling Wines

Prosecco Brut DOC

Vineyard

Veneto and Friuli Venezia
regions, Northern Italy

Grape variety

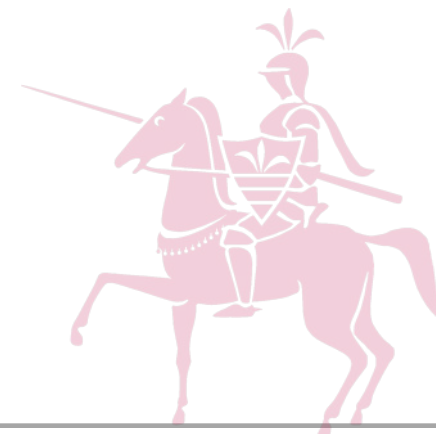
100% Glera

Freshness and Finesse

Fine bubbles with a deep golden straw color with notes of green apple and peach on the nose as well as the palate. Good acidity, full-bodied, well balanced and very pleasant to drink.

Food Pairing

Pairs well with a variety of dishes. It's perfect as an aperitif, enjoyed on its own, or complements lighter fare like seafood, salads, and appetizers beautifully.





COVALLI

Sparkling Wines

Prosecco Extra Dry DOC

Vineyard

Veneto and Friuli Venezia regions, Northern Italy

Grape variety

100% Glera

White peach and dried apricot accompanied with Freshness and Finesse



Scored 91 points by Vinous

"The NV Extra Dry Prosecco is more understated yet ripe in style, with a whiff of sweet basil and wet stones giving way to citrus-infused green apples. It sweeps across the palate with a wave of silken bubbles and ripe pit fruits. Juicy acidity and a hint of lime adds lift throughout. This tapers off long and crisp, with a gentle inner tension that calls the taster back to the glass for more. Despite being labeled Extra Dry, this comes across as more savory and certainly more complex than the Brut. I'm finding a lot to like here."

Food Pairing

Extremely versatile, it is excellent as an aperitif and delicious with salmon-based antipasti or pasta dishes featuring seafood.





COVALLI

Sparkling Wines

Prosecco Rosé DOC

Vineyard

Veneto and Friuli Venezia regions, Northern Italy

Grape variety

90% Glera
10% Pinot Nero

Candied apple, blackberry, white flowers



Scored 91 points by Vinous

"White smoke comes together with wild strawberries and mint as the 2023 Rosé Prosecco opens in the glass. It soothes with a creamy wave of bubbles and mineral-infused orchard fruits ripe across a stream of fresh acidity. Candied citrus mixes with a saline mineral twang as the 2023 tapers off with incredible freshness and poise yet leaves the palate salivating."

Food Pairing

Suitable as an aperitif, with appetizers in general, and fish first courses

