

Dovitia

Vini & SPUMANTI



Quality Italian Wines
Discover the essence of Italy
Represented by Goods2Markt GmbH
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Prosecco Doc Treviso Extra Dry

Grapes:	Glera
Alcohol content:	11% vol.
Bottle size:	750 ml
Origin:	DOC
Acidity:	5,5 mg/l.
Sugar content:	15 gr/lt. - Extra Dry
Ph:	3,20
Overpressure:	5,5 bar

Vinification/Ageing: After the initial fermentation of the grapes, there is a second fermentation in stainless steel tanks at a controlled temperature for a period of 60 days. Processing is based on the Charmat-Martinotti method.

Serving Temperature: 6-8°C (43-46 F.)

Tasting Notes

Colors: The straw yellow with greenish highlights denotes a younger, fresher wine.

Flavors / Fragrances: The bouquet for this particular Prosecco has good intensity, fresh and fruity, particularly of green apple with a delicate hint of acacia flowers.

Pairing: The fresh and fragrant nature of this wine, together with its fine perlage, makes it an excellent wine to drink with an aperitif or hors-d'oeuvre. Salmon is a good choice with Prosecco if you are wanting fish, but the delicateness of seafood is an easy pairing for this wine. It can also add a counterbalance to curry or Thai food, and you can't go wrong pairing it with panettone or a soufflé. Or, for something crazy, try and pair it with some spicy Asian dish or some Asiago cheese that is not aged for a little pizzazz.



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VIENNA

INTERNATIONAL
WINE
CHALLENGE

THE LARGEST
OFFICIALLY RECOGNIZED
WINE COMPETITION
IN THE WORLD



AWARD[']23
INTERNATIONAL WINE TROPHY

SILVER

BONADEA PROSECCO DOC, 2022

DOVITIA SAS
DI DANIELE PALLA
Italy

Vienna, October 2023

MICHAEL EDLMOSER
DIRECTOR OF AWC VIENNA 2023



Gran Cuvee Extra dry

Grapes: Glera 80% e Chardonnay 20%

Alcohol content: 11%

Bottle size: 750 ml

Denomination: Sparkling wine

Acidity: 5,5 mg/l.

Sugar content: 15 gr/lt. - Extra Dry

Ph: 3,25

Overpressure: 5,5 bar

Vinification/Ageing: After the initial fermentation of the grapes, follows a second fermentation run in stainless steel tanks at a controlled temperature for a period of 40 days. Processing is based on the Charmat-Martini method.

Serving temperature: 6 - 8 C°

Tasting Notes

Colors: A lighter-bodied wine having a straw yellow with greenish highlights color.

Flavors / Fragrances: Intensely bright and fruity, while this might initially translate as zesty, it is more about the hint of apple and enveloping oral notes of wisteria. The addition of Chardonnay grapes helps extend the green apple and acacia flowers but doesn't change the overall taste, but it rounds out the wine to be more structured, letting the wine fill the palate without overpowering the senses.

Pairing: Perfect wine to drink with aperitifs, appetizers, soups and seafood dishes. Great to enhance any first course dish, can be savored with everything giving each dish great satisfaction.





Prosecco Superiore Valdobbiadene Extra Dry millesimato

Grapes:	Glera 100%
Alcohol Content:	11,50% Vol
Bottle Size:	750 ml
Origin:	D.O.C.G.
Acidity:	5.37 mg/l.
Sugar content:	14 gr/lit. - Extra Dry
Ph:	n/a
Overpressure:	5.5 bars

Vinification/Aging: A second fermentation is completed at a monitored temperature and pressure in stainless steel tanks, using the Charmat-Martinotti method for 90 days.

Serving Temperature: 6-8°C (42-46 °F)

Testing Notes

Colour: This sparkling wine has a bright yellow color, indicating a slightly sweeter taste on the palate.

Flavors/Fragrances: This wine is boisterous, with persistent perlage and an intense but balanced flavor that leaves a fresh sensation on the mid-palate. The bouquet releases immediate elegant evidence of apple, followed by acacia and pink wisteria flowers.

Pairing: Perfect as an aperitif and as an accompaniment to cured meats and fruit appetizers, such as melon wrapped in prosciutto. It also goes well with fish and shellfish dishes, whether as starters, first or second courses. Pair with gorgonzola cheese for a zingy taste you wouldn't expect, but if in doubt, it's easy to pair it with mildly aged Asiago cheese. One last crazy idea for a Prosecco is to serve it with Black Bean and Corn Enchiladas, but keep the sauce light to not overpower the experience of the Prosecco.



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GOLD

BONADEA VALDOBBIADENE DOCG, 2022

DOVITIA SAS
DI DANIELE PALLA
Italy

Vienna, October 2023

MICHAEL EDLMOSER
DIRECTOR OF AWC VIENNA 2023



Prosecco Superiore Valdobbiadene Brut millesimato

Grapes:	Glera 100%
Alcohol Content:	11,50% Vol
Bottle Size:	750 ml
Origin:	D.O.C.G.
Acidity:	5.37 mg/l.
Sugar content:	6 gr/lt. - Brut
Ph:	n/a
Overpressure:	5.5 bars

Vinification/Aging: A second fermentation is completed at a monitored temperature and pressure in stainless steel tanks, using the Charmat-Martinotti method for 90 days.

Serving Temperature: 6-8°C (42-46 °F)

Testing Notes

Colour: This sparkling wine has a bright yellow color, indicating a slightly sweeter taste on the palate.

Flavors/Fragrances: This wine is boisterous, with persistent perlage and an intense but balanced flavor that leaves a fresh sensation on the mid-palate. The bouquet releases immediate elegant evidence of apple with a final fresh hint of almonds.

Pairing: Perfect as an aperitif and as an accompaniment to cured meats and fish appetisers, such as prosciutto, smoked salmon and swordfish. It also goes well with fish and shellfish dishes, whether as starters, first or second courses. Pair amazingly with parmigiano cheese and it's easy also to pair it with mildly aged cheeses.



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GOLD

BONADEA VALDOBBIADENE DOCG, 2022

DOVITIA SAS
DI DANIELE PALLA
Italy

Vienna, October 2023

MICHAEL EDLMOSER
DIRECTOR OF AWC VIENNA 2023



Prosecco Doc Rose'

Grapes: Glera 85% + Pinot Nero 15%

Alcohol content: 11,50% vol.

Bottle size: 750 ml

Origin: D.O.C.

Acidity: 5,5 mg/lit

Sugar content: 15 gr/lit. Extra dry

Ph: 3,20

Overpressure: 5,5 bar

Vinification/Aging: After the first fermentation, follows a 2° fermentation run in stainless steel tanks, Charmat-Martinotti method, at a controlled temperature for a period of 60 days.

Serving Temperature: 6 - 8 °C (42 - 46 °F)

Tasting Notes

Colore: The Pinot Noir grapes, in addition to the Glera, gives this sparkling wine a beautiful blushing pink hue.

Flavors / Fragrances: This sparkling Rosé brings the senses to life with its fresh bouquet. Fruity notes of apple, white peach, and light citrus fruits are prevalent when enjoying a glass. To the palate presents a very light and fragrant structure throughout, finishing with the same characteristics brought forth in the bouquet.

Pairing: ideal as aperitif, thanks to the typical notes and structure of the Pinot Nero, this is a wine that can be enjoyed throughout the entire meal. It is perfect on the side of fresh light dishes such as caprese, raw ham, risotto with vegetables, fish based second courses, roasted white meats and grilled meat. Superlative on the side of fish crudités and sushi. Ideal also to enjoy on the side of pizza.



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SILVER

BONADEA PROSECCO ROSÉ DOC, 2022

DOVITIA SAS
DI DANIELE PALLA
Italy

Vienna, October 2023

MICHAEL EDLMOSER
DIRECTOR OF AWC VIENNA 2023



Royal Cuvée Brut

Alcohol content: 11,5% Vol.

Production Area: Northern Italy

Type: Sparkling wine

Total Acidity: 5,85 g/l

Sugar content: 10,00 g/l

Overpressure: 4,5 Bar

Tasting Notes: Sparkling wine having a pleasant straw yellow color and characterised by a clear fresh bouquet. This wine is characterized by a lovely and balanced taste presenting a persistent and delicate perlage.

Parings: Ideal as aperitif, perfect to enjoy on the side fish based dishes and fruit base desserts.

Service temperature: 6 – 8 °C

Carton size: 32x20x27,5 cm.

Carton gross weight: 6,50 kg.





CHARDONNAY VENETO IGT

Grapes:	Chardonnay 100%
Alcohol Content:	11% Vol
Bottle Size:	750 ml
Origin:	IGT – Indicazione Geografica Tipica
Production Area:	North-eastern Italy

Vinification: After rasping the manually harvested grapes, maceration takes place in two main moments; first one at controlled temperature of 6 °C for 12 hours, immediately followed by a second one lasting 22 days at monitored temperature of 15 °C

Tasting Notes

Color: Lively straw-yellow with greenish hues

Flavors/Fragrances: Bouquet evidences pleasant notes of bread crust. The taste is very harmonic and slightly fruited, enhanced by the natural fizz typical of this wine.

Pairing: light starters, delicate fish based first courses, fish and white meat main courses.

Serving Temperature: 10 – 12 °C



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SILVER

BONADEA CHARDONNAY FRIZZANTE, 2022

DOVITIA SAS
DI DANIELE PALLA
Italy

Vienna, October 2023

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DIRECTOR OF AWC VIENNA 2023



PINOT GRIGIO VENETO

Grapes:	Pinot Grigio 100%
Alcohol Content:	11,50% Vol
Bottle Size:	750 ml
Origin:	IGT – Indicazione Geografica Tipica
Production Area:	North-eastern Italy

Vinification: Soft pressing without maceration on the skins, followed by temperature monitored fermentation at 26°/18°

Tasting Notes

Color: Light straw yellow

Flavors/Fragrances: Dry white wine characterized by a balanced structure and pleasant acidity. Very fruity to the nose, reminds of exotic fruits, with hints of peach and elder flower.

Pairing: Ideal to be enjoyed with fish main courses, as well as hors d'oeuvres and light first courses.

Serving Temperature: 10 – 12 °C



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SEAL OF APPROVAL

BONADEA PINOT GRIGIO, 2022

DOVITIA SAS
DI DANIELE PALLA
Italy

Vienna, October 2023

MICHAEL EDLMOSER
DIRECTOR OF AWC VIENNA 2023

BONADEA
Italia

CABERNET FRANC DELLE VENEZIE

Grapes:	Cabernet Franc
Alcohol content:	12% vol.
Bottle Size:	750 ml
Origin:	IGT
Production Area:	Triveneto
Acidity:	5,2 mg/l.
Sugar content:	5 gr/lt.
Ph:	3,35
Overpressure:	Still wine
Ageing:	In stainless steel tanks, followed by a period in bottles.

Tasting Notes

Colour: Intense red ruby color.

Flavors / Fragrances: Extraordinary wine, light medium bodied with herbal hints and dark spices. Dry, sapid, well structured and balanced, with a pleasant tannic supple.

Pairing: Perfect wine to enjoy with herb roasted chicken, braised beef, ribs, polenta and aged cheese, also recommended along with lentil soups.

Serving temperature: 16-18 ° C



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SILVER

BONADEA CABERNET FRANC, 2022

DOVITIA SAS
DI DANIELE PALLA
Italy

Vienna, October 2023

MICHAEL EDLMOSER
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Rosso Antico Appassimento

Uve: blend di Merlot, Rosso del Monferrato con piccola porzione di Barbera Appassimento

Gradazione Alcolica: 14% Vol.

Residuo Zuccherino: 30 g/l

Note di degustazione

Vino dal bouquet molto intenso e ricco di profumi che mettono in evidenza frutti rossi. Al palato si presenta amabile e con una buona rotondità che lo rende ideale da consumare in ogni occasione, anche lontano dai pasti e come vino da meditazione.

Temperatura di servizio: 16-18 °C.



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SILVER

BONADEA ROSSO ANTICO, 2019

DOVITIA SAS
DI DANIELE PALLA
Italy

Vienna, October 2023

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