

# La Fiera



## THE CAROUSEL - CENTERPIECE OF LA FIERA (THE FAIR)

THE ORIGINAL CAROUSELS WERE INSPIRED BY MEDIEVAL RIDING FAIRS IN THE NORTH OF ITALY. THESE ELABORATE 'EQUESTRIAN BALLETS' TOOK PLACE IN ROYAL COURTS AND FEATURED HIGHLY SKILLED RIDERS ON DECORATED HORSES PERFORMING SYNCHRONIZED FORMATIONS. CAROUSELS HAVE BEEN THE CENTERPIECE OF LA FIERA, THE FAIR, FOR CENTURIES.

### LA FIERA WINES

OUR PINOT GRIGIO, MONTEPULCIANO, MOSCATO, SOAVE AND PRIMITIVO ORIGINATE FROM SOME OF THE MOST RENOWNED WINEGROWING REGIONS IN ITALY, FROM THE ITALIAN ALPS TO THE SEASIDE VINEYARDS OF SICILY. THE LA FIERA WINES ARE THE PERFECT PARTNER TO A WIDE RANGE OF FOODS, OFFERING BRIGHT FRUIT FLAVORS AND A FRESH, APPROACHABLE STYLE.



#### MOSCATO

*Terre Siciliane IGT*

A soft white with flavors of apricot and peach in its fruity bouquet. Sweet and crisp with a hint of spritz. Best enjoyed as a sipper or paired with light cuisine, even desserts.



#### MONTEPULCIANO

*Abruzzo DOC*

A full-bodied red with violet high-lights and a fruity bouquet. The palate boasts dark berry fruit and spice best paired with tomato-based pastas, pizza and roasted poultry.



#### PINOT GRIGIO

*Delle Venezie IGT*

A delightfully fresh and crisp wine. Floral and fruity, expressing ripe peach and apple flavors with a subtle mineral finish, perfect as an aperitif or with salads, grilled chicken and seafood.



#### PRIMITIVO

*Puglia IGT*

Full-flavored and fruit driven with dark cherry, plum and spice overtones. Known as 'Zinfandel' in other regions, this pairs well with roasted lamb or pork, pizza and rich pastas.



#### SOAVE

*Soave DOC*

Medium-bodied with flavors of lemon zest and almond blossom, backed by gentle acidity, this wine will pair well with salads, seafood or roasted vegetables.

