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 515-705-8307
 Via Chianu Savalla, 91020 Petrosino TP, Italia
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WE ARE IN THE PROVINCE OF TRAPANI, A LAND
 HISTORICALLY KNOWN FOR THE ANCIENT
 OENOLOGICAL TRADITION.



Minority Owned Company based in Bradenton, Florida
 Sicilian vineyard has been maintained since 1894



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About Scavone Cantine

The ancient winery was founded by Andrea Savalla in 1864. His son Antonino, an agricultural expert, continued his father's example. Despite the well-known events of phylloxera, the winery prospered thanks to the use of noble vines such as grillo, then recently discovered, perricone, excellent for tannic reds and inzolia, an excellent base for liqueurs. In 1974, the heirs of Antonino Savalla founded the Enopolio Savalla which, until 2010, operated in the same premises as in 1864.

Our Success

Often times a success story, a prestigious wine, a winery or a company are linked to the history of a family, for decades, sometimes with them ... Maybe because only a passion transmitted and cultivated can give excellent results, or because the love for what you do is transmitted in the finished product. Often the stories of excellent wines are intertwined with stories of entire families, people who transmit the science and awareness of an ancient art from generation to generation, giving an immeasurable love for the land, for the vine, for the scents of the must, for the the smell of the cellar, the grapes, at the September harvest. And it is with this thought that the "Cantina Scavone" was born when in 2011.

Thanks to the experience and passion of their father Nicolò, the brothers Fabio and Piero Scavone have created an efficient and modern concept winery managing one of the oldest cellars in the area, renovating and transforming it.

In each bottle you will not only find the wine,
but you will take a dip in history, and grasp an experience.

Capriata



Wholesale Pricing: MSRP \$33/bottle
Suggested Retail: MSRP \$56/bottle

UPC

CASE PACK

DESCRIPTION



12 per case

Grape variety: Merlot
Appearance: ruby red color
Aroma: intense, pleasant, balanced
Taste: harmonious, well structured, dry
Alcohol content: 12% Vol
Harvest: 2021
Pairings: excellent with seasonal first courses based on red meat and with medium-aged cheeses. Also excellent for appetizers of cold cuts and tasty cold cuts.

Red Blend



Wholesale Pricing: MSRP \$33/bottle
Suggested Retail: MSRP \$56/bottle

UPC

CASE PACK

DESCRIPTION



12 per case

Grape variety: Frappato (60%) Syrah (40%)
Appearance: ruby red color with violet reflections
Aroma: intense and fragrant
Taste: rich, full and velvety, with great aromatic persistence
Alcohol content: 13.5% Vol
Harvest: 2020
fragrant, intense, spicy and complex aroma, rich in sensations with a fruity and vanilla touch well blended together

Grillo



Wholesale Pricing: MSRP \$33/bottle
Suggested Retail: MSRP \$56/bottle

UPC

CASE PACK

DESCRIPTION



12 per case

Grape variety: Grillo

Aspect: yellow color with greenish reflections

Bouquet: intense, pleasant, balanced

Taste: full and full-bodied

Alcohol content: 13% Vol

Harvest: 2021

Organoleptic notes: expresses the best of itself uncorked a couple of hours before and served in large glasses at a temperature of 64°F



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