



Wine Tasting

WARSAW 2025

25
YEARS

|  solers



Wine Tasting

GAVI DOCG



I 2024

I AROMA

Fine bouquet of good intensity and persistence gives slightly floral scents.

I GRAPE VARIETIES

Cortese 100%

I FOOD PAIRING



Try it with battered squash blossoms, baked guinea fowl or ricotta and scampi ravioli.



Wine Tasting

GA VI DEL COMUNE DI GAVI DOCG



I
2024

I AROMA

A delicate bouquet with a good intensity and persistence, and a slightly floral scent.

I GRAPE VARIETIES

Cortese 100%

I FOOD PAIRING



Try it with risotto with Swiss chard, chickpea tempura and crispy potatoes, or chicken cutlets in wine.



Wine Tasting

PIEMONTE CHARDONNAY DOC "I BOSCHI"

I
2022



I AROMA

Intense and pleasant fine bouquet with hints of citrus, pineapple and melon. A slight buttery note softens the olfactory sensations.

I GRAPE VARIETIES

Chardonnay 100%

I FOOD PAIRING



Try it with tajarin with white truffle, raw scampi, pizza with buffalo mozzarella or apple glara.



Wine Tasting

FREISA D'ASTI DOC SUPERIORE



I AROMA

Rich and complex. There are noticeable floral notes, with accents of rose and violet, as well as raspberry and cherry. Spicy notes of cloves, black pepper and nutmeg are also noticeable, as well as chocolate.

I GRAPE VARIETIES

Freisa 100%

I FOOD PAIRING



Serve with tajarin and game ragout, roast hazelnuts or stracotto (beef pot roast).



Wine Tasting

BARBERA D'ASTI DOCG "LA VILLA"

I
2024



I AROMA

The wine has a good, intense nose with pleasant hints of cherry and berries.

I GRAPE VARIETIES

Barbera 100%

I FOOD PAIRING



Try it with vitello tonnato, tagliatelle with Robiola di Roccaverano and squash blossoms or Mediterranean-style frogfish.



Wine Tasting

BARBERA D'ASTI DOCG SUPERIORE "LE ROCCHETTE"

I 2021



I AROMA

Complex, fine, intense and pleasant aroma. Well-harmonized hints of ripe fruit, plum, cocoa and spices.

I GRAPE VARIETIES

Barbera 100%

I FOOD PAIRING



Try it with vitello tonnato, tagliatelle with Robiola di Roccaverano and squash blossoms or Mediterranean-style frogfish.



Wine Tasting

N I Z Z A D O C G R I S E R V A

I
2020



I A R O M A

The intense and complex aroma of red fruits, typical of this grape variety, gives way to notes of blackberries and cherries, with a subtle hint of wood.

I G R A P E V A R I E T I E S

Barbera 100%

I F O O D P A I R I N G



Try it with tajarin pasta and white truffle, fried porcini mushrooms, or braised meat.



Wine Tasting

NIZZA DOCG RISERVA BAUDA



I 2019

I AROMA

Intense and complex aroma of red fruit typical of the grape variety. On the nose in addition to cherry notes also spicy notes of cloves.

I GRAPE VARIETIES

Barbera 100%

I FOOD PAIRING



Try it with stracotto al Barbera, rabbit with chestnuts or agnolotti with roast sauce.



Wine Tasting

MOSCATO D'ASTI DOCG "CENTIVE"



I 2024

I AROMA

The intense typically aromatic bouquet gives floral and fruity sensations, with notes of sage, elderflower and citrus.

I GRAPE VARIETIES

Moscato 100%

I FOOD PAIRING



Try it with spinach and strawberry salad, bruschetta with figs, gorgonzola and honey or verrines with ricotta and berries.



Wine Tasting

CHAMPAGNE DIDIER HERBERT PLATINIUM

I 2016



I AROMA

Pure and refined, it reveals a beautiful aromatic complexity. Generous notes of ripe yellow fruits, such as vineyard peach, white cherry and plum, unfold gracefully, accentuated by floral hints that add freshness and finesse.

I GRAPE VARIETIES

65% Chardonnay, 35% Pinot Noir

I FOOD PAIRING



It pairs gracefully with raw fish, sashimi, or the delicate flavours of fine Asian cuisine.



Wine Tasting

CHAMPAGNE DIDIER HERBERT ROSÉ



I AROMA

Generous and expressive, opening with a bouquet of wild berries – strawberry, blackberry and redcurrant – which reflects the aromatic richness of Pinot Meunier and the vibrancy of Pinot Noir.

I GRAPE VARIETIES

30% Pinot Noir, 60% Pinot Meunier, 10% red wine carefully vinified in-house

I FOOD PAIRING



For an elegant pairing, try it with salmon carpaccio, rack of lamb or fresh ewe's milk cheeses.



Wine Tasting

CHAMPAGNE DIDIER HERBERT GRANDE RÉSERVE

I AROMA

This harmonious and expressive champagne is perfect for both the aperitif and the table.

I GRAPE VARIETIES

50% Chardonnay, 35% Pinot Noir,
15% Meunier with 13% reserve wine

I FOOD PAIRING

Pair it with fine and delicate dishes.





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