



M A

K E

WE MAKE WINES FOR FRIENDS

Our wine was born out of friendship. Jako Wine emerged from the encounter between a wise enologist and a tireless, expert ambassador of wine. Passion, love, courage: such were the seeds giving life to a great family of wines.

At first, we produced wine exclusively for friends: a few bottles enjoyed in good company during meetings and celebrations. At that time, we had no plans for selling such a precious product, one so near to our heart. Still, we were proud of all the aromas and nuances that we'd been able to cup into one wineglass. Encouraged by our convictions and by the constant appreciation of those who enjoyed our products, we finally decided to share our fine wines.

We decided to market them. Without forgetting our original idea, though: to make wines for friends, and for anyone able to appreciate our philosophy.

A photograph of a vineyard at sunset. The foreground is filled with dark, dry mulch. Rows of grapevines stretch across the middle ground, their leaves catching the golden light of the setting sun. In the background, rolling hills are silhouetted against a sky filled with dramatic, dark clouds. The overall mood is serene and romantic.

# LOVE

# VE

WE LOVE OUR WINES



# JAKO

**JAKO - OUR CHOICE**

*"One night wine's soul sang from the bottles"  
(Baudelaire).*

The production of good wine harmonizes with the deepest music. From the velvety hills of Oltrepò Pavese, wrapped in vast fogbanks and lit up by sudden flashes, to the famous shores of Lake Garda, our vines intone a perennial hymn.

Research conducted by our wine maker and our agronomist has led us to recognize the best, most fertile terroir. From preparation of the soil to vine management, the entire process reflects sheer perfectionism. Exclusively manual harvesting and grape processing reflect criteria dictated by our experts. The final result is a top-quality product. The company's preparation and choice of cru demand specialization which creates the wine's distinctive fingerprint, and the guiding light for our best quality production. Each phase in the succeeding process demands preservation of the wines at carefully calculated temperatures. They are transported at controlled temperatures, ensuring aroma and quality. Not only geography and production method, but constant dedication, constantly guarantee the highest quality.



## JAKO & SEVERINO BARZAN

One could never have imagined a better partnership than the one between Jako and Severino Barzan. With his unique wine collection, Severino, owner of the Bottega del Vino, has long been one of the best-known personages in the world of wine. He was named "Man of the Year" in 1998 by Revue du Vin de France; the Bacchus Society of America has considered him as one of the outstanding vintners; he won the "Best Award of Excellence", the most prestigious honor bestowed by the famous magazine, Wine Spectator. Such enological treasures throughout Italy and abroad, have enabled the production of the great wines included in the exclusive Severino collection.



SIRESOL

R E

D 

*"So does wine have a longer life than ours? Well, we fragile human creatures shall wreak our revenge by drinking it all up. In wine resides life" (Petronius)*

In autumn our grape leaves are reflected in Lake Garda. All around us, the aromas grow rich with warm and silky nuances.

#### WINE AND THE SENSES

This is a ruby-red wine with deep garnet hues. Its variegated aroma is spiced with hints of vanilla and cherry. The round, full-bodied flavor culminates on a lightly spicy note.





SIRESOL

# RED

## FOOD MATES

In pleasing elegance, Siresol Red accompanies any type of red meat, whether braised or roasted. It goes well with aged cheeses. Serve at a temperature of 16–18° C.

## TERROIR

The terrain lies in the hill country near Verona, between 100 and 350 meters above sea level. It is clay-rich with limestone patches. The cultivation system demands a double Veronese pergola. The plants are between 20 and 25 years old. Plant density is 2,700 vines per hectare, yielding 60 hectoliters per hectare.

**ACIDITY:** 5,6 gr./l.

**LONGEVITY:** 6–8 years

## WINE-MAKING

Grapes are hand-harvested at the end of September. The grapes are dried for 60 days in order to gain high concentration.

After stemming, they are softly pressed. Fermentation temperature is 25°. Maceration lasts for 10 days, with programmed punching 3 times daily.

Once Malolactic fermentation is completed, the wine is aged in wooden barrels for a minimum of 2 years, one part in a large 50 hL barrels of Slavonian oak and the other part in 2.25 hL French oak barrels worked in different toasts

**GRAPE VARIETY:** Corvina, Rondinella, Oseleta, Croatina, Cabernet



105 calories



750ml/1,5 L/3L



16% vol.

CAMPOCASA

# W H T I E

*"The wine will always whisper into your mouth with complete, unabashed honesty every time you take a sip." (Finney)*

*A wine that arrives clear and direct to all the senses of those who taste it.*

## WINE AND THE SENSES

The nose presents a rich array of olfactory sensations, ranging from white-fleshed fruit to faded yellow flowers, with vegetal and vanilla aromas. The aromas of toast and aromatic herbs accompany the acidity in the mouth that makes itself felt in an utmost positive fashion. The taste is powerful, rich, soft and full, with an excellent and long-lasting taste-aroma persistence.





CAMPOCASA

# WHITE



## FOOD MATES

Able to hold its own with strongly flavoured dishes. It makes a great accompaniment to a robust pasta dish with a mushroom, artichoke or egg sauce. It even goes well with meats such as lamb.

## TERROIR

Two hectares of vineyards at 300 metres above sea level in the Montefiascone area. The soil is friable and rich in rock fragments, with a spurred cordon training system that reaches a planting density of 4,200 stocks per hectare. The average age of the vines is 16 years, with a production of 6,000 litres per hectare and a wine yield of 55%.

**ACIDITY:** 5,8 gr./l.

**LONGEVITY:** 6-8 years

## WINE-MAKING

Upon arrival in the cellar, the selected grapes undergo a cryomaceration process for eight hours at 8°C, to bring out the characteristics of the Rossetto grape variety. The first part of the alcoholic fermentation takes place in steel vats at a temperature of 13/15°C. The second part of the alcoholic and malolactic fermentation takes place in barrels where the wine continues its development for 4 months. The aromatic evolution is enriched by the battonage performed every 15 days. The Roschetto vineyard, also called Rosciola or Rossetto, it's an autochthonous vineyard with a particular predisposition to ageing.

**GRAPE VARIETY:** Rossetto 100%



70 calories



750ml



12,5% vol.

TRIBUTO

B R  
U T

*"True connoisseurs do not drink wine: they taste its secrets" (S. Dalí)*

*The refinement offers great surprises, involving all the senses in the tasting of this golden nectar.*

#### WINE AND THE SENSES

A refined liqueur characterises this brut with special taste-aroma characteristics of the highest order. The perlage is fine and persistent, with an intense, creamy foam of a bright straw-yellow colour. The nose is intense and refined with expertly dosed aromas of ripe fruit, and notes of caramelised cooked apple can be detected. The taste is fresh, soft and mellow, with great structure. It fully retains all of its qualities, even quite some time after the bottle has been opened.





## TERROIR

A few hectares in the Oltrepò Pavese area, for grapes of great quality. The vines are located between 100 and 250 metres above sea level on a predominantly calcareous soil with a medium texture.

The vineyard uses a Guyot training system with a maximum yield per hectare of 8,000 kilos. Sometimes summer pruning is necessary. The planting density is 3,500/4,000 plants per hectare.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 6-8 years

## WINE-MAKING

The ripening of the grapes is monitored throughout the summer and the harvest takes place when the required values of acidity and sugar content are reached, generally early on. The vinification is off the skins with soft pressing. The must has a first fermentation in stainless steel tanks at a controlled temperature. In the following spring, the base wine is assembled with selected yeasts for the second fermentation. Ageing in the bottle continues for another 36-48 months before disgorgement during which an exclusive and refined liqueur will be added.

**GRAPE VARIETY:** Pinot Noir 90%,  
Chardonnay 10%



58 calories



750ml



12,5% vol.



# W I N E

JAKO WINE

BRUT ROSÉ

R O  
S É

*"If your kiss contains sun's burning passion, the rose will give you all of its perfume". (E.P.)*

Color, light, intense affection: the name of the rose also evokes our Pinot Brut Rosé.

Elegance, embracement, pale pearl-rose in color. Seize the intense aroma of wild rose, wild strawberries and raspberries.

#### WINE AND THE SENSES

Fine and intense, ranging from floral to small red fruits. The perlage is fine and delicate, with creamy mousse. Decisive and refined, with a beautiful acidic texture that offers freshness and promises longevity.



BRUT ROSÉ

# R O S É

## FOOD MATES

Excellent as an aperitif; a versatile sparkling wine worthy of accompanying fish, shellfish (including crudités), finger food, and succulent meats.

Serve at a temperature of 6/8°C.

## TERROIR

Three hectares of vineyards in the area of Oltrepò Pavese.

The medium textured soils are limestone, facing east-northeast. The altitude varies from 100 to 250 metres above sea level. The vine cultivation system is Guyot, with a planting density of 3500/4000 plants per hectare and a maximum yield of 100 quintals of grapes per hectare. If the year is particularly generous, summer pruning is carried out.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 6-8 years

## WINE-MAKING

A wine produced only during years when the weather allows grapes to reach levels of alcohol content and acidity best for obtaining a spumante base. Harvesting is done by hand during the first ten days of September, using small boxes. The grapes are carried to the canteen in refrigerated vehicles. When still whole, the grapes are soft-pressed. Only the must from the softest pressing is used (approximately 30%). The mass is inoculated with carefully selected yeasts. Cold static decantation is followed by temperature-controlled fermentation with selected yeasts.

In the following spring, the wine takes second fermentation, which lasts about 40 days. The wine is then left to mature on the lees for at least 36 months. After disgorging, it rests for at least six months before release.

**GRAPE VARIETY:** Pinot Noir 100% from Oltrepò Pavese



66 calories



750ml/1,5 L



12,5% vol.

BRUT NOIR

# N O I R

*"Let us celebrate with wine and sweet words!" cried Plautus.*

The bright gold color of this wine invites us to celebrate at any occasion worthy to be remembered.

## WINE AND THE SENSES

Sweet aromas of yellow-pulped fruits, apricots and peaches. A sunny colour, with strikingly bright accents of gold. The perlage is fine, consistent and persistent over time. An embracing, soft and warm flavour, with an excellent correspondence between olfactory and taste perceptions.





BRUT NOIR

# NOIR

## FOOD MATES

This sparkling wine accompanies the whole meal nicely. In order to best savour its nuances, pair it with savoury pies, ham and aged cheeses. The savouriness of dairy products is balanced perfectly by the smoothness of this wine. Serve at a temperature of 4/6°C.

## TERROIR

Three hectares of vineyards in the Oltrepò Pavese area.

Medium-textured limestone soil, exposed to the east-northeast.

The altitude varies from 100 to 250 metres above sea level. The cultivation system is a Guyot with a planting density of 3500/4000 plants per hectare and a maximum yield of 100 quintals of grapes per hectare. If the year is particularly generous, summer pruning is carried out.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 6-8 years

## WINE-MAKING

Harvesting begins in August. The grapes are hand-harvested, using small crates.

The grapes are transported to the winery by refrigerated vehicles and are soft-pressed without destemming. Only the first-pressing must is used for the sparkling wine; it undergoes a cold static clarification and is then inoculated with selected yeasts. The base wine obtained is aged for 3 months in steel vats. The second fermentation takes place the following spring in rooms at a constant temperature. It remains on the lees for at least 36 months.

After disgorging, the wine rests for at least 2 months before release.

**GRAPE VARIETY:** Pinot Noir 90%,  
Chardonnay 10%



52 calories



750ml/1,5 L



12,5% vol.



PAS DOSÉ

D O  
S É

*"Bright on the palate, wine lingered in the swallowing.  
Trample the clusters in their vat. Heat of the sun,  
behold it. like a secret caress awakening memory" (E.P.)*

This full-bodied wine even evokes the gesture of its  
pressing, under an autumn sun. Golden splendor,  
wheat nuances. White drops of amber dew.

#### WINE AND THE SENSES

Straw-yellow with golden accents. Fresh notes of  
white flowers and yellow-flesh fruit. Well-balanced,  
creamy and fruit-flavoured palate.

Full, all-embracing taste; fine, persistent perlage.



PAS DOSÉ

# D O S É

## FOOD MATES

Excellent aperitif, an extremely versatile wine. A fine companion to sweet- and salt-water fish, it also goes well with delicate entrées and white meats. Serve at a temperature of 6/8°C.

## TERROIR

Five hectares of morainic vineyards located south of Lake Garda.

The cultivation system is Guyot, with a planting density of 3500/4000 per hectare and north/south exposure of the vines. The production is about 100 quintals per hectare. If the year is particularly generous, a summer pruning is carried out.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 6-8 years

## WINE-MAKING

The harvest, which is strictly manual, begins in the first 10 days of September. The grapes are loaded whole and undergo a soft pressing. The free-run must, after cold static decantation, is fermented at a low temperature with selected yeasts. In the following spring, the second fermentation takes place. The wine is then left to mature on the lees for at least 36 months. After disgorging, it rests for at least 2 months before release.

**GRAPE VARIETIES:** Chardonnay 60%,  
Garganega 40%



60 calories



750ml/1,5 L



12,5% vol.

## BRUT RISERVA

B R  
U T

*"Wine is bottled poetry" (Robert Louis Stevenson)*

Bright gold in color, this wine is produced only in the best years.

### WINE AND THE SENSES

Sweet aromas of yellow-pulped fruit, apricots and peaches. Sunny coloured with golden notes of incredible brilliance will win you over with fine, delicate and persistent perlage. It is silky, soft and embracing on the palate, yet has a long and savoury freshness.



BRUT RISERVA

# B R U T

FOOD MATES

Sparkling wine suitable for the entire meal. Perfect with savoury pies, dry cured ham, aged cheeses. The savoury nature of the dairy products is perfectly balanced by the smoothness of this wine.

Serve at a temperature of 6/8°C.

## TERROIR

Three hectares of vineyards in the area of Oltrepò Pavese.

The medium textured soils are limestone, facing east-northeast.

The altitude varies from 100 to 250 metres above sea level. The cultivation system is Guyot, with a planting density of 3500/4000 plants per hectare and a maximum yield of 100 quintals of grapes per hectare. If the year is particularly generous, summer pruning is used.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 6-8 years

## WINE-MAKING

Harvesting begins in August. The grapes are hand-harvested, using small crates. The grapes are transported to the winery in refrigerated vehicles and are soft-pressed without destemming. Only the first-pressing must is used for the sparkling wine; it undergoes a cold static clarification and is then inoculated with selected yeasts. The base wine obtained is aged for 3 months in steel vats. The second fermentation takes place the following spring in rooms at a constant temperature. It remains on the lees for at least 36 months.

After disgorging, the wine rests for at least 3 months before release.

**GRAPE VARIETY:** Pinot Noir 100% from Oltrepò Pavese



52 calories



750ml



12,5% vol.

RUBER

R E  
D



*"His lips drank water but his heart drank wine"*  
(e.e. cummings)

This wine's very color seems to evoke a tender, blood-rich heart.

#### WINE AND THE SENSES

This wine is ruby-red. Its aroma presents a wide range of notes, initially suggesting blackberry jam and preserved cherries, and then hinting at toasted coffee beans, dark chocolate, vanilla and cinnamon. The taste is harmonious, all-embracing and kind.



RUBER

# R E D



## FOOD MATES

Its robust structure nicely accompanies even rare, noble foods, such as game and braised meat. Its character, strong but refined, also makes it worthy of being imbibed alone, as a wine for meditation. It is served at a temperature of 18°C.

## TERROIR

The morainic terrain of its vineyards lies south of Lake Garda. The varieties used to produce this Red are cultivated in certified areas (GDC) using Trent pergolas. Average yield is 3.5 kilos per plant.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 6-8 years

## WINE-MAKING

The grapes are harvested manually between the end of September and early October.

Only the ripest, perfectly healthy clusters are chosen. The grapes are dried in a fruit shed at natural temperatures and humidity for about 60 to 90 days, depending on the weather. The dried grapes are stemmed and soft-pressed.

The pressed grapes are placed in steel vats and inoculated with carefully selected yeasts. Fermentation proceeds slowly and at low temperatures to best extract the colour, tannins and aromas of the grape skin.

Then, part of the mass ripens in steel vats, while another part ages in wooden barrels.

**GRAPE VARIETY:** Corvina, Merlot



138 calories



750ml/1,5 L



16% vol.

## PINOT GRIGIO

G R  
E Y

*"Wine comes in at the mouth and love comes in at the eye; that's all we shall know for truth before we grow old and die."(Yeats)*

The taste of wine clarifies our inner vision. The light of the vineyard welcomes the harvesters, with their wise and discerning hands.

### WINE AND THE SENSES

The intense yellow color is presents golden highlights. Its aroma is complex yet delicate. Fruit-like notes emerge, of pear and peach in particular. It presents itself to the palate as well-structured. The tastiness is durable. After a few moments in the wineglass, this Pinot Grigio develops its full aromatic qualities.





PINOT GRIGIO

# GRIGIO

## FOOD MATES

Harmonious in structure, Pinot Grigio exalts the qualities of imposing entrées, baccalà, and intensely-flavored cheeses, including herb-enhanced ones. Served at a temperature of 12-14°.

## TERROIR

A Guyot cultivation system is used. The terrain, lying near the south shores of Lake Garda, is morainic. The vine rows face North-South. Plant density is 4,400 vines per hectare, with an average yield of 2 kilos per vine.

**ACIDITY:** 6,5 gr./l.

**LONGEVITY:** 3-4 years

## WINE-MAKING

The grapes are harvested by hand only. The must is obtained through a slow, progressive pressing of whole grapes. The mass ferments at controlled temperatures in steel vats containing carefully selected yeasts. This Pinot Grigio is kept in ferment for about 4 months and then bottled. It is sold only after resting in the bottle for approximately 2 months.

**GRAPE VARIETY:** Pinot Grigio 100%



70 calories



750ml



13% vol.



PROSECCO

W H  
T I E

*"The soft sound of a cork being uncorked from the bottle has the sound of a man opening his heart".  
(William S. Benwell)*

#### WINE AND THE SENSES

The highest expression of Prosecco Spumante emerges, combining the harmonious structure of a fine, persistent perlage, with a delicate aroma of ripe fruit, with clear notes of apple, banana and herbs reminiscent of orange flowers.





## TERROIR

Unique hill country yielding grapes of the Glera variety, used in producing Prosecco: this is the Conegliano Valdobbiadene DOCG.

A hilly terrain characterized by temperature changes, it reflects the fresh Mediterranean climate providing the wines with their freshness and aroma. The soils are clayey limestone, which produce compact colors and a wide spectrum of perfumes.

**ACIDITY:** 5.5-6 gr./l.

**LONGEVITY:** 1-2 years

## WINE-MAKING

The harvest takes place in mid-September. Hand-picking keeps the grapes intact. In the cellar the separation between grape and stem takes place delicately to avoid contamination by herbaceous tannins. It continues with a soft lung pressing, extracting the must with a yield of 70%. Vinification is white, without maceration of the must with the skins, and the sparkling process takes place in an autoclave according to the Charmat method.

**GRAPE VARIETY:** Glera 100%



69 calories



750ml



11% vol.



MARE LIGURE

MARE

MARE ADRIATICO

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