

SCAVI & RAY



SCAVI

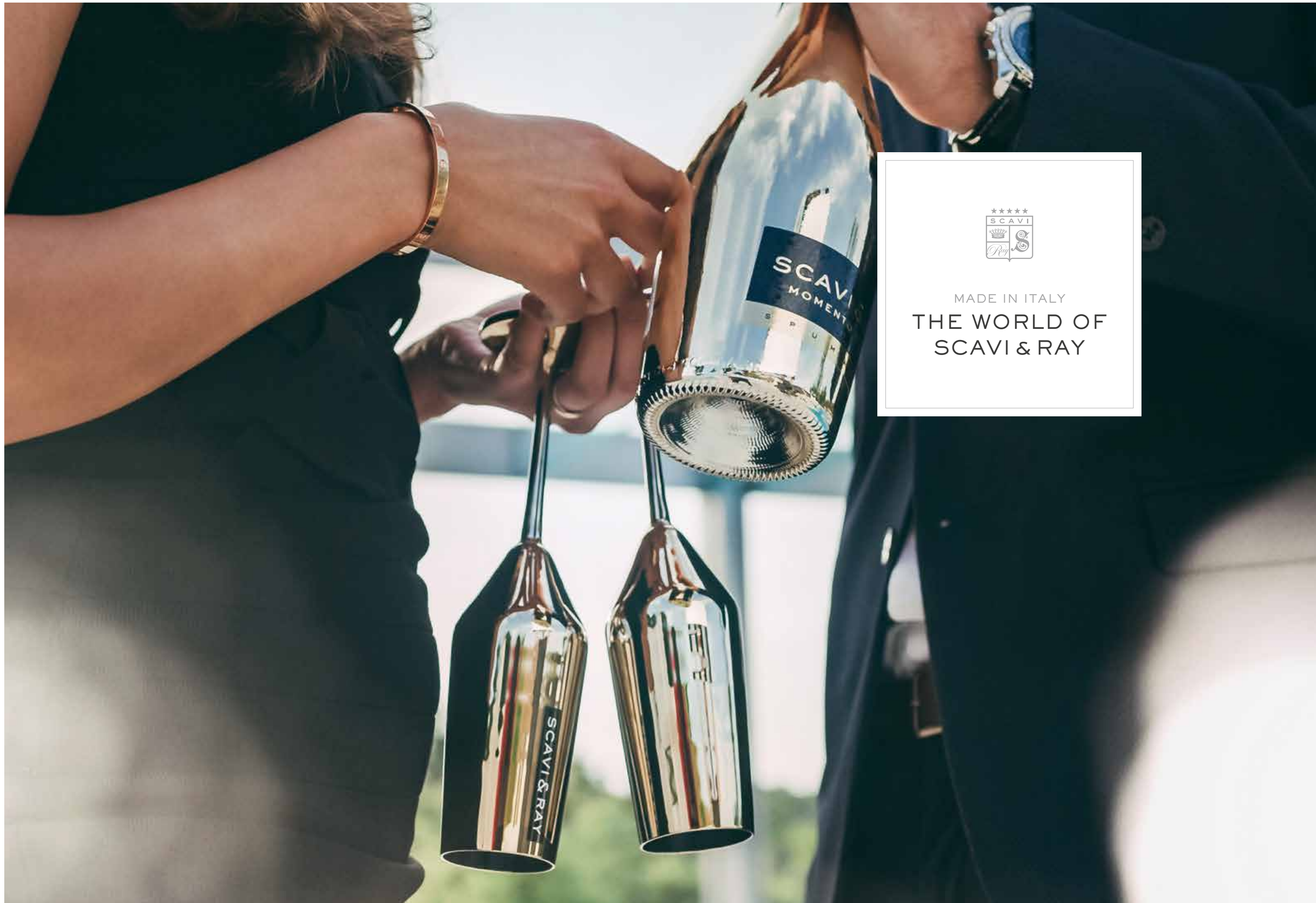


Ray

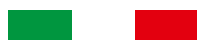


A Taste for every Story!





MADE IN ITALY
THE WORLD OF
SCAVI & RAY





HISTORY

THE START OF SOMETHING BIG

It all starts in 1963. Joe Scavi and Carluccio Ray are living and working in New York. They run a flourishing advertising agency with well-known clients from the international fashion scene. On a trip to Italy together, they discovered a vineyard in the region of Veneto in Treviso province and decided that this is where they would start their new company. This is where they pressed their first deliciously fresh, delicately aromatic and sparkling prosecco using late-ripening white Glera grapes. And so the SCAVI & RAY Winery was born.

INNOVATIVE BRAND MANAGEMENT

The SCAVI & RAY philosophy is shaped by uncompromising quality, incomparable freshness and Italian impulsiveness. As a brand, it combines exquisite quality with innovative designs and an authentic Italian lifestyle. At SCAVI & RAY we focus on an unmistakable look with plenty of special details. The beautiful bottles come in a wider variety of strong innovative designs that make them stand out from traditional wine and sparkling wine ranges. A refreshing treat for every occasion.

ON THE WORLD STAGE

Today SCAVI & RAY is an Italian premium brand and market leader in the prosecco segment. It embodies pleasure, elegance and the Italian attitude towards life. We have maintained the two founders' fantastic connection with the glamorous world of fashion and show business. SCAVI & RAY can be found at European Fashion Weeks, high-level red carpet events, international VIP events and in the top German football stadiums.



FROM VENETO ORIGINAL SOURCE

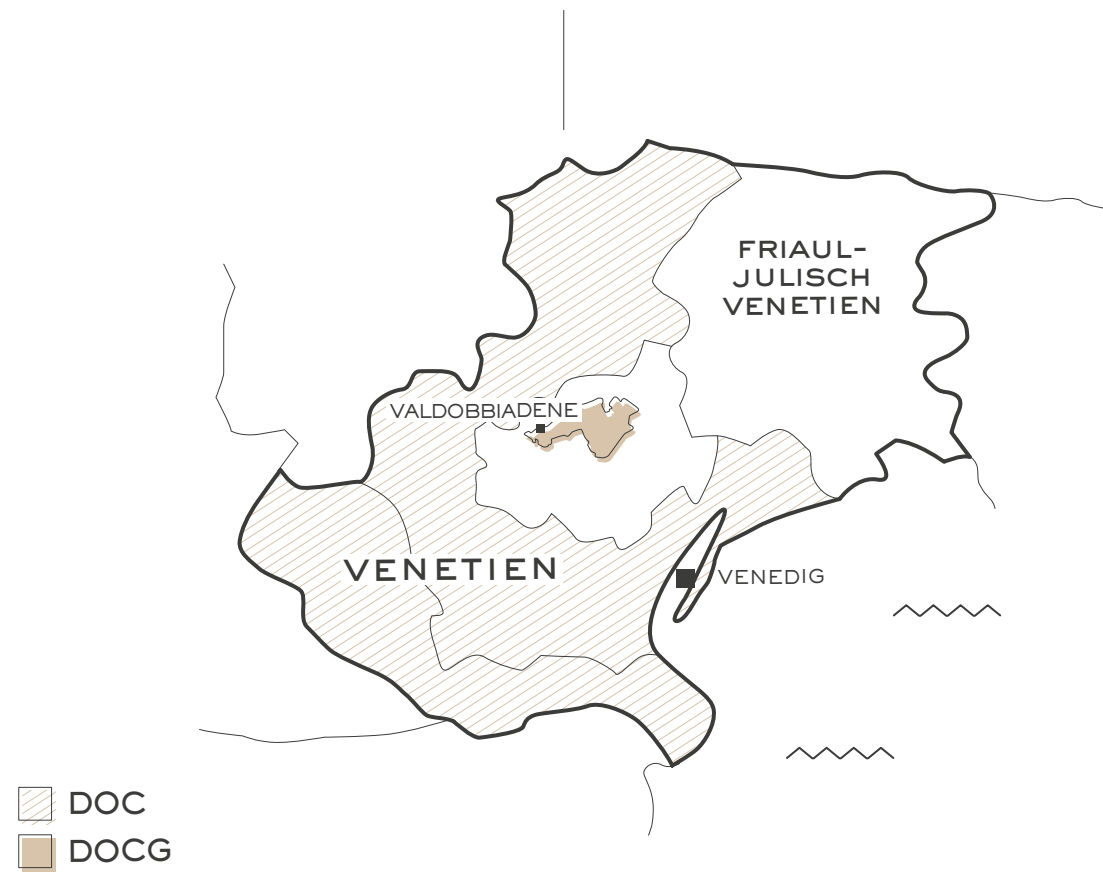
The rows of vines stretching across the sunny landscape around Venice generate high-quality prosecco creations. Italian winemakers have been hand-picking grapes here using traditional methods for centuries. A prosecco with a controlled denomination of origin must be created in line with very precise rules that are strictly controlled. Cultivation, production and bottling are closely linked to Veneto, our quality region in Northern Italy. Only sparkling wines that come from this region are entitled to call themselves prosecco.

WITH GREAT PASSION FOR THE BEST

The Glera grapes used in SCAVI & RAY Prosecco flourish on first-class vines in the sun-drenched landscape. The grapes are hand-picked with passion, devotion and care. That's a key component of the SCAVI & RAY quality philosophy. The wine landscape in Veneto covers a good 80,000 hectares of vineyards with stony and chalky soil. This makes it the third largest Italian wine-growing region. It has a very particular climate and incredibly special soil properties. Ideal conditions for a unique, breathtaking aroma.

DOC

Products with the second highest Italian quality ranking are grown in around 20,250 hectares in the DOC region.



 DOC
 DOCG



DOCG

The DOCG region is a small area limited to 6,500 hectares in Veneto. Only products from this region receives the prized DOCG seal – the highest Italian quality class.



DOC AND DOCG

TOP-QUALITY LOCATIONS

A prosecco must traditionally be made from Glera grapes. It is allowed to have up to a 15% blend of other precisely defined grapes. However, all the grapes used must come from the respective DOC or DOCG region and must have been blended before pressing. SCAVI & RAY PROSECCO uses up to 100% Glera grapes.

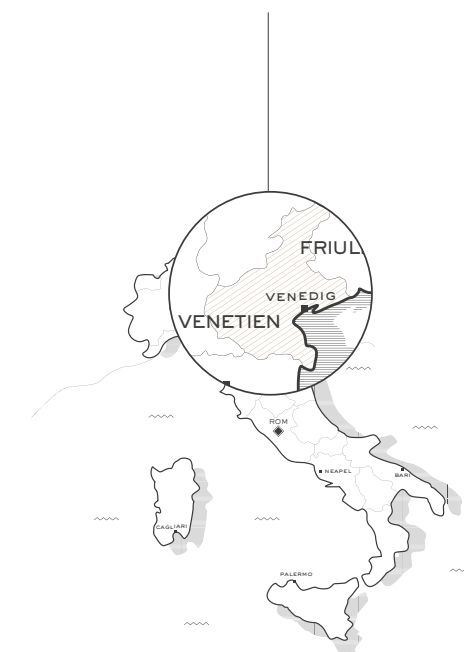
CERTIFIED GOODS CLASSES

DOC and DOCG are recognised denominations of origin for wines from Italy. DOC stands for *Denominazione di origine controllata* or denomination of controlled origin. DOCG – *Denominazione di Origine Controllata e Garantita* – is the next step up in terms of quality and means denomination of controlled and guaranteed origin.

DOCG is the highest Italian goods class for wines.

PROTECTED GROWING REGIONS

The DOC region in Veneto covers a growing region of a good 20,250 hectares. Within this area, there has been a DOCG region covering 6,500 hectares between Conegliano and Valdobbiadene since 2009. Only prosecco that comes from this specific region receives the prized DOCG seal.





PROSECCO



APERITIFS



NON-ALCOHOLIC
SPARKLING WINE



UNIQUE COLLECTION PORTFOLIO FOR EVERY OCCASION

Today DOC delights the whole world with its unique brand experiences. As the market leader for prosecco, its expansion is driven by great creative quality. And it's not just the sparkling wines, but also further Italian classics such as Grappa, Lambrusco, Moscato and a wide range of fantastic mixed drinks that are setting the standard when it comes to taste and looks.

MADE IN ITALY

The entire SCAVI & RAY product family stands for an Italian zest for life and uncomplicated pleasure at the highest level. The incredibly diverse range is produced in accordance with Italian traditions, adhering to the highest quality standards.



ITALIAN WINES



ITALIAN SPIRITS



ITALIAN SPECIALITIES

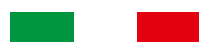


ITALIAN SPARKLING WINES AND SEMI SPARKLING WINES






SCAVI & RAY
PROSECCO





PROSECCO SPUMANTE ROSÉ DOC

PROFILE

 In 2019, the Italian consortium decided the white Prosecco grape Glera could be blended with a red grape for the first time to create a rosé Prosecco. Even stricter rules now apply to rosé Prosecco than to ‘normal’ Prosecco. These state that a rosé Prosecco must always be more elaborately produced as a spumante version. A rosé Prosecco must also age for at least 60 days in order to guarantee the desired high-quality character. Another difference in comparison to a white Prosecco is that a rosé Prosecco must contain at least 85% Glera and 10% Pinot Nero (Pinot Noir/Spätburgunder).

SCAVI & RAY Prosecco Spumante Rosé DOC is one of the first of its kind in the German market. It is 88% Glera and 12% Pinot Nero and is characterised by its typical light pink colour with subtle violet hues and fine perlage. Its bouquet is dominated by citrus notes, green apple, pear, and raspberry and pomegranate notes.

SETTING









 SCAVI & RAY PROSECCO SPUMANTE ROSÉ DOC impresses with a lightness that makes it the perfect addition to any festive occasion. As an aperitif, it adds celebration to and accentuates any summertime ambience.



PERFECT SERVE

SCAVI & RAY PROSECCO SPUMANTE ROSÉ DOC is a veritable all-rounder and is at its most exquisite when enjoyed neat. It should ideally be served in a Prosecco glass at between 8 and 10 degrees Celsius.



 <div>BOTTLE SHAPE Collio</div> <div>SEAL natural cork</div>	 <div>GRAPE VARIETIES 88% Glera, 12% Pinot Nero</div>	 <div>COLOUR light pink with subtle violet hues</div>	<div>CONTAINER</div> <div><div>0.2l 0.75l 1.5l 3.0l</div></div>
	 <div>SERVING TEMPERATURE 8–10°C</div>	 <div>ALCOHOL CONTENT 11% ABV</div>	
 <div>FLAVOUR PROFILE clean, juicy and fresh with well-integrated fizz, pear, apple, citrus, subtle background floral notes, brut</div>	 <div>BOUQUET fine fruit, citrus notes, ripe pear, green apple, subtle raspberry and pomegranate</div>	TOTAL ACIDITY 5.5 g/l	
		RESIDUAL SUGAR CONTENT 10 g/l	



PROSECCO SPUMANTE DOC

PROFILE



SCAVI & RAY PROSECCO SPUMANTE DOC is pressed from white Glera grapes and comes from the protected Veneto growing region in the heart of northern Italy. Its intense perlage is the result of the longer fermentation process undergone by the Glera grapes. With an alcohol content of 11% ABV, what makes this product special is its perlage with tiny fine bubbles of carbon dioxide. These are the result of the natural second fermentation in the tank. Extra dry in the mouth, clean on the palate, juicy and with a clearly discernible note of acidity. Subtle hints of fruit, citrus, apple, slightly mineral and smoky on the nose.

SETTING











SCAVI & RAY PROSECCO SPUMANTE DOC looks good anywhere, whether it's Fashion Week, an international red carpet event or the German Bundesliga VIP boxes.



PERFECT SERVE


SCAVI & RAY PROSECCO SPUMANTE DOC is at its best when served at 8–10 °C in a prosecco glass. Can also be served on the rocks or as an ingredient in sparkling wine cocktails such as a Bellini, Hugo and Spritz.

	BOTTLE SHAPE Collio		GRAPE VARIETIES 100% Glera		COLOUR light yellow with green hues	 CONTAINER 0.2l 0.75l 1.5l 3.0l			
	SEAL natural cork		 SERVING TEMPERATURE 8–10 °C		 ALCOHOL CONTENT 11% ABV				
 FLAVOUR PROFILE clean on the palate, juicy, pleasantly sweet, medium body and length, fine perlage			 BOUQUET subtle fruit, citrus note, apple, light mineral and smoky notes			TOTAL ACIDITY 5.5 g/l			
						RESIDUAL SUGAR CONTENT 17g/l			




PROSECCO FRIZZANTE DOC

PROFILE

 SCAVI & RAY PROSECCO FRIZZANTE DOC is made from white Glera grapes. Its fine perlage is thanks to the low carbon dioxide content, which means lower bottle pressure with a 10.5% ABV alcohol content. The growing area lies in the heart of sun-drenched Veneto in Northern Italy, with its duly awarded DOC status. Only sparkling wine of the very highest quality is used in bottling – marked with the SCAVI & RAY quality seal. The dry SCAVI & RAY PROSECCO FRIZZANTE DOC is clean on the palate with a fresh acidity and fine perlage, accompanied by plant and soft fruity/floral notes. And of course there is also a Piccolo version of this Northern Italian classic.

SETTING









 Airlines love having SCAVI & RAY PROSECCO FRIZZANTE DOC on board. Its high quality, low carbon dioxide content and low bottle pressure make it the ideal flight companion. The Banquet Edition with screw cap is ideal for large receptions and events. The mini Piccolo bottle looks great for outside events on location and is quick and easy to enjoy: simply pop the top with our punch, put a straw in and bubbles al fresco are all yours!



PERFECT SERVE

SCAVI & RAY PROSECCO FRIZZANTE DOC is best served at 8–10 °C neat or on the rocks, preferably in a SCAVI & RAY prosecco glass. It's also a great ingredient in many prosecco cocktails such as a Bellini, Hugo and Spritz.



	BOTTLE SHAPE Collio	 GRAPE VARIETIES 100% Glera	 COLOUR light yellow with green hues	 0.2l 0.75l 1.5l 3.0l	
	SEAL natural cork	 SERVING TEMPERATURE 8–10 °C	 ALCOHOL CONTENT 10.5 % ABV		
 FLAVOUR PROFILE clean on the palate, fresh acidity, medium body and length, light plant and fruity notes, fine perlage			 BOUQUET subtle fruit, aromas of citrus fruit, apple, light floral notes		
			TOTAL ACIDITY 5.5 g/l		
			RESIDUAL SUGAR CONTENT 17 g/l		





PROSECCO SUPERIORE DOCG

PROFILE



The incredible region between Conegliano and Valdobbiadene was named as a DOCG region in 2009. Only prosecco that comes from this specific region receives the strict DOCG seal. Across approximate 6,500 hectares, the grape varieties thrive under perfect climatic conditions. Its unique character is the result of the major temperature difference between day and night in this region. The hand-picked grapes have an exhilarating freshness and finely sparkling taste, in a perfectly balanced cuvée made from 85% Glera grapes and 15% Chardonnay grapes. Clean on the nose, with fine fruit, apple, pear, citrus and soft floral notes, as well as subtle echoes of herbal spice, honey and hazelnut. This highest quality prosecco is incredibly clean on the palate, with an excellent perlage of medium body and length that provides true pleasure.

SETTING











Perfect as an aperitif that goes well with soup containing pulses or seafood, pasta dishes with delicately-flavoured meat sauces, fresh cheeses and white meat such as poultry. The perfect choice for a special occasion!

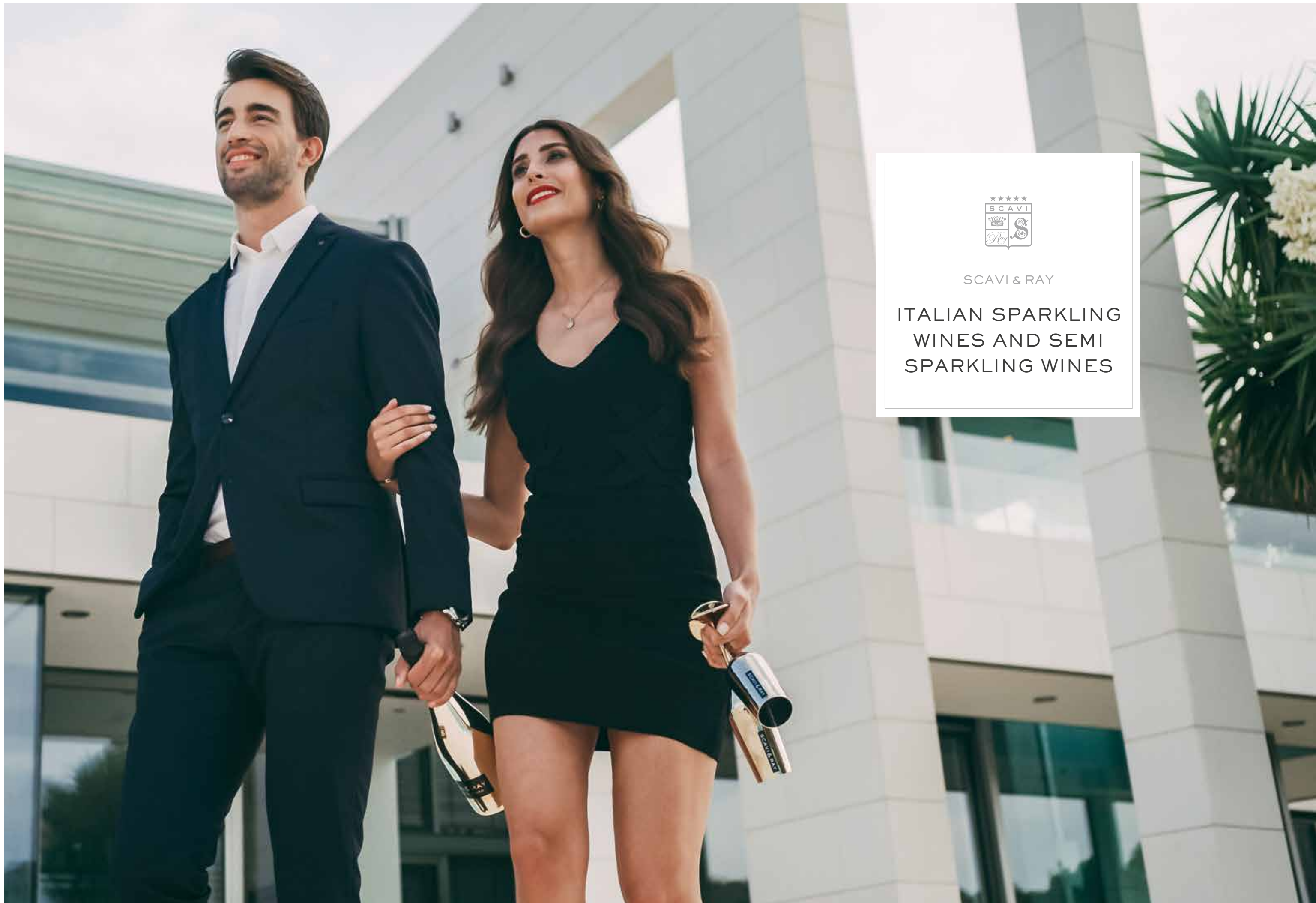


PERFECT SERVE

To enjoy the full exquisite taste of SCAVI & RAY PROSECCO SUPERIORE DOCG, we recommend drinking it neat at 8–10 °C in a SCAVI & RAY prosecco glass. Naturally it's also great on the rocks.



 BOTTLE SHAPE Collio SEAL natural cork	 GRAPE VARIETIES 85% Glera, 15% Chardonnay	 COLOUR light yellow with green hues	 CONTAINER 0.2l 0.75l 1.5l 3.0l
	 SERVING TEMPERATURE 8–10 °C	 ALCOHOL CONTENT 11% ABV	
 FLAVOUR PROFILE clean on the palate, good perlage, medium body and good medium length, subtle fruit and floral notes	 BOUQUET clean, fine fruit, apple, pear, citrus notes, light floral notes, subtle herbal spice, honey, hazelnut	TOTAL ACIDITY 5.8 g/l	
		RESIDUAL SUGAR CONTENT 17 g/l	



SCAVI & RAY

ITALIAN SPARKLING
WINES AND SEMI
SPARKLING WINES





ICE PRESTIGE SPUMANTE

PROFILE



SCAVI & RAY ICE PRESTIGE SPUMANTE is a fine vino spumante with an extraordinarily fine sweetness. The secret behind it is the special mix of the highest-quality white grapes – 60% Glera and 40% Verduzzo. The combination of elegant taste and fine aroma of exotic fruits creates a Cuvée Prestige that can certainly claim to be the best of its type. The meticulously selected mixture of grape varieties unlocks a fruity aromatic character with notes of pear, apple and citrus with floral nuances on the nose. Clean on the palate, juicy, subtly sweet with an incredibly fine perlage.

SETTING











The international jet set have adopted SCAVI & RAY ICE PRESTIGE SPUMANTE as an extraordinarily fine and light-hearted pleasure. The extravagant white bottle with golden accents is a treat for the eyes for refreshing, stylish moments. The perfect combination of glamour and pleasure.



PERFECT SERVE

Throw a couple of large ice cubes into a wine glass and pour chilled SCAVI & RAY ICE PRESTIGE SPUMANTE over the top. Why not try a garnish of mint and red fruits such as raspberries and strawberries to best complement the fine aroma?



	BOTTLE SHAPE Collio		GRAPE VARIETIES Cuvée made from white grape varieties: Glera (60%), Verduzzo (40%)		COLOUR light yellow with green hues	 0.2l 0.75l 1.5l 3.0l	CONTAINER
	SEAL natural cork		 SERVING TEMPERATURE below 8 °C		 ALCOHOL CONTENT 10.5 % ABV		
	FLAVOUR PROFILE clean on the palate, juicy, subtle sweetness, fine perlage, medium body and length			BOUQUET pear, apple, floral notes, citrus		TOTAL ACIDITY 4.2 g/l	
					RESIDUAL SUGAR CONTENT 37g/l		



MOSCATO SPUMANTE

PROFILE



With SCAVI & RAY MOSCATO SPUMANTE, the Italian muscat grape is celebrating its comeback in style. Muscat is one of the oldest white wine grape varieties in the world and was well known and loved in ancient times. SCAVI & RAY MOSCATO SPUMANTE is a mild Italian sparkling wine with a fresh, slightly acidic character and fine sweetness. White muscat grapes are cultivated and carefully pressed to make it. Its straw-yellow colour with light green reflections shimmers in the classic dark bottle, inviting connoisseurs to enjoy its fresh and fruity peach notes with soft exotic flair. An innovative product and a must-have for distinguished admirers.

SETTING











SCAVI & RAY MOSCATO SPUMANTE combines a glamorous and stylish exterior with superb wine quality inside. Its fine peach taste and gentle carbon dioxide bubbles ensure a pleasantly fruity note on the palate, which has made it a must-have at the most fashionable parties in the city.



PERFECT SERVE

Pour chilled SCAVI & RAY MOSCATO SPUMANTE into a wine glass filled with ice and add lemon zest for a tangy garnish. The perfect basis for the intense muscat aroma and fine, light sweetness of the wine to unfold.



 <div>BOTTLE SHAPE N/A</div> <div>SEAL natural cork</div>	 <div>GRAPE VARIETIES 100% white muscat grape</div>	 <div>COLOUR straw-yellow with light green hues</div>	<div>CONTAINER</div>  <div>0.2l 0.75l 1.5l 3.0l</div>
	 <div>SERVING TEMPERATURE below 8 °C</div>	 <div>ALCOHOL CONTENT 7.5% ABV</div>	
 <div>FLAVOUR PROFILE fresh and fruity, light notes of peach and exotic fruits</div>	 <div>BOUQUET a touch of nutmeg, slightly rosy with subtle notes of apricot and honey</div>	TOTAL ACIDITY 5 g/l	
		RESIDUAL SUGAR CONTENT 57g/l	





LAMBRUSCO SPUMANTE

PROFILE



Lambrusco – the red classic is the oldest grape variety in Italy. The SCAVI & RAY Winery has revived this classic and imbued it with glamour and high quality. SCAVI & RAY LAMBRUSCO SPUMANTE is made from 100 % Lambrusco grapes, cultivated, pressed and bottled with love in the Emilia Romagna region. A full-bodied fruity aroma combines with delicate sweetness and powerful accents to create a juicy taste sensation that is pleasantly sweet with a fruity note for the most discerning palate. Blackberry and elderberry are the key notes of this exclusive sparkling wine, while cassis and fine herbal spices boost its slightly sharp sweetness.

SETTING














With an alcohol content of 9.5 % ABV, SCAVI & RAY LAMBRUSCO SPUMANTE is a versatile companion and goes well with classic pasta dishes or tortellini with ricotta or meat fillings. It is also a fabulous drink on its own when you are meeting up with friends and will convert everyone, even those who have sworn off Lambrusco.



PERFECT SERVE

SCAVI & RAY LAMBRUSCO SPUMANTE is best served on the rocks in a wine glass. Add a little fresh mint garnish to complement the delicate berry flavour.



 <div>BOTTLE SHAPE N/A</div> <div>SEAL natural cork</div>	 <div>GRAPE VARIETIES 100 % Lambrusco</div>	 <div>COLOUR crimson with violet hues</div>	<div>CONTAINER</div> <div></div> <div>0.2l 0.75l 1.5l 3.0l</div>	
	 <div>SERVING TEMPERATURE below 8 °C</div>	 <div>ALCOHOL CONTENT 9.5 % ABV</div>		
 <div>FLAVOUR PROFILE fresh and fruity, light notes of blackberry and elderberry</div>	 <div>BOUQUET marmalade fruit, with blackberry and elderberry fragrances, with fine notes of cassis and subtle herbal spice</div>		TOTAL ACIDITY 6 g/l	
			RESIDUAL SUGAR CONTENT 64 g/l	



MOMENTO D'ORO

PROFILE



SCAVI & RAY MOMENTO D'ORO stands for luxurious pleasure of the highest quality for those unforgettable moments. This premium sparkling wine is a lively, sparkling cuvée, which impresses with its harmonious composition and guarantees an unrivalled taste sensation. The versatile cuvée has an aroma of fresh apple and pear with delicate echoes of floral, herbal and smoky notes. Clean and juicy on the palate with a hint of acidity and excellent perlage, with an alcohol content of 11% ABV.

SETTING











Whether at a party, as an accompaniment to a meal or for a glamorous appearance – the luxurious SCAVI & RAY MOMENTO D'ORO injects an Italian zest for life into any occasion, with a flair for glamour. Its exclusive appearance in the handmade gold-finish bottle adds to the incomparable experience.



PERFECT SERVE

The best look for SCAVI & RAY MOMENTO D'ORO SPUMANTE is chilled and neat. Simply pour it into a prosecco glass at 8–10°C for a stylish sparkling sensation.




 BOTTLE SHAPE Collio SEAL natural cork	 GRAPE VARIETIES Cuvée Vino Bianco	 COLOUR pale yellow with green hues	 CONTAINER 0.2l 0.75l 1.5l 3.0l
	 SERVING TEMPERATURE 8–10 °C	 ALCOHOL CONTENT 11% ABV	
 FLAVOUR PROFILE juicy, mild acidity, excellent perlage, medium body and length	 BOUQUET apple, pear, spicy, smoky, floral notes	TOTAL ACIDITY 5.5 g/l	
		RESIDUAL SUGAR CONTENT 16 g/l	




SECCO FRIZZANTE

PROFILE

 SCAVI & RAY SECCO FRIZZANTE indulges the senses with its freshness, light aroma and discrete perlage. It originates from Veneto, although strictly speaking the wine slopes are not located within the designated prosecco growing region. Only top-quality vini frizzante make it into the bottle. Its fresh and juicy taste and soft aroma of citrus fruit and apple with an alcohol content of 10.5% ABV guarantee a sparkling elegant pleasure. A high-quality alternative to prosecco.

SETTING









 A glass of SCAVI & RAY SECCO FRIZZANTE provides the ideal flair for the best end to a successful day in great company, with its unique sparkling taste. A glamorous addition to exclusive events and elegant evenings.



PERFECT SERVE

SCAVI & RAY SECCO FRIZZANTE is best served at 8–10 °C. Neat in a prosecco glass, on the rocks or as a sparkling ingredient in popular sparkling wine cocktails.



	BOTTLE SHAPE Collio		GRAPE VARIETIES 40% Trebbiano, 30% Glera, 30% Garganega		COLOUR pale yellow with green hues	 0.2l 0.75l 1.5l 3.0l
	SEAL natural cork		 SERVING TEMPERATURE 8–10 °C		 ALCOHOL CONTENT 10.5 % ABV	
	FLAVOUR PROFILE juicy, medium body and length, fresh character			BOUQUET subtle citrus fruit, medium body, good structure, apple, fresh		TOTAL ACIDITY 5.5 g/l
	RESIDUAL SUGAR CONTENT 15 g/l					




SCAVI & RAY
NON-ALCOHOLIC
SPARKLING WINE






NON-ALCOHOLIC SPARKLING WINE

PROFILE

 SCAVI & RAY NON-ALCOHOLIC SPARKLING is absolutely on trend. A gently vacuum-based de-alcoholisation process preserves the rich, round aromas to create a high-quality product that is 0% alcohol. The sparkling non-alcoholic drink indulges the palate with exhilarating freshness, a fresh nose and a fruity tang. And all without any alcohol whatsoever. It is the fruity notes in particular that make SCAVI & RAY NON-ALCOHOLIC SPARKLING so refreshing and authentic. The elegant shimmering sapphire-green bottle completes the look.

SETTING

 SCAVI & RAY NON-ALCOHOLIC SPARKLING is perfect for alcohol-free locations and events. It's also the perfect alternative for drivers and guests who don't drink alcohol but don't want to miss out on a sparkling taste experience.



PERFECT SERVE

SCAVI & RAY NON-ALCOHOLIC SPARKLING is best served neat in a prosecco glass at 8–10°C. Alternatively, try it on the rocks or in the non-alcoholic version of a Bellini, Hugo or Spritz. Enjoy straight away in Piccolo form: simply pop the top with our punch, put a straw in and non-alcoholic bubbles are all yours!




	BOTTLE SHAPE Collio		GRAPE VARIETIES Cuvée Vino Bianco Italiano		COLOUR light yellow with green hues		CONTAINER
	SEAL natural cork			SERVING TEMPERATURE 8–10 °C			ALCOHOL CONTENT 0.0 % ABV
	FLAVOUR PROFILE clean on the palate, juicy, pleasantly sweet, excellent perlage, pear, medium body and length			BOUQUET clean on the nose, pear and citrus scented with slightly smoky notes and subtle vanilla		TOTAL ACIDITY 6.0 g/l	
						RESIDUAL SUGAR CONTENT 4.9 g/l	




WHITE GRAPE

PROFILE

 SCAVI & RAY WHITE GRAPE is a sparkling, non-alcoholic, grape-juice beverage with 0% alcohol, making it particularly popular in the Middle East. It is a natural product made from selected white grapes with no artificial additives or colouring. Its golden colour, and fresh, fruity notes with hints of honey, apple and very subtle mint comes from the grapes alone. It has an excellent body and length, as well as excellent perlage. Its fine perlage makes SCAVI & RAY WHITE GRAPE an elegant companion on grand occasions and for the just-because moments.

SETTING








 SCAVI & RAY WHITE GRAPE is perfect for locations where cultural habits mean you cannot drink alcohol, such as the Middle East. The fine bubbles in the wine make SCAVI & RAY WHITE GRAPE an elegant companion on grand occasions for all those who don't want to miss out on that fizzy tang.



PERFECT SERVE

SCAVI & RAY WHITE GRAPE is best enjoyed chilled at 8–10 °C – either neat, on the rocks or as an added ingredient in sparkling non-alcoholic cocktails.



	BOTTLE SHAPE Collio		GRAPE VARIETIES grape-juice-based		COLOUR pale yellow with green hues	
	SEAL natural cork				SERVING TEMPERATURE 8–10 °C	
	FLAVOUR PROFILE juicy, grape, fresh mint, excellent body and length, excellent perlage				BOUQUET grape, mint, floral notes	TOTAL ACIDITY 3.2 g/l
	RESIDUAL SUGAR CONTENT N/A					



SCAVI & RAY
ITALIAN WINES





DELIGHTFUL DISCOVERIES BY THE SCAVI & RAY WINERY

Six perfect wines that are attractive both to restaurant owners and guests and offer impressive value for money. These exclusive wines will only be available in restaurants.



SCAVI & RAY WHITE WINES

White wine is something special. The main reason for that is that the grapes for the wine need to be picked in somewhat cooler regions of the world in order for them to fully blossom. In addition to light and warmth, they also need the right amount of cold to give the grapes that special, flavourful acidity. Of course, the soils also have an enormous influence on the wine.

The local conditions have an effect on the taste and aroma in equal measure. White wine is more sensitive than red wine. It needs to be treated as gently as possible in the production process. The colour of white wine can range from a pale platinum to an almost amber gold, which is largely down to the colour of the fruit pulp.

SCAVI & RAY RED WINES

Red wine is made from blue grapes and in ancient times was already considered a remedy and an exceptional drink. It gets its bright red colour in a special production process that is fundamentally different to that of white wine. The grape juice is fermented together with the skins in the must fermentation. The colourings in the skin are dissolved, giving the red wine its striking colour – from pale garnet red to deep violet.

Red wine is now cultivated to a greater extent than white wine. Its grapes thrive in many locations around the world. The variations are wide – from fine to rustic. Many products are rooted in their region and therefore are not significant internationally or in economic terms. The varied climatic conditions in the corresponding Italian regions guarantee excellent wines without the need for barrel-maturing.



REGION

Once you are south of Lake Garda, it is not far to the viticulture region of Lugana. It is located in the province of Brescia, which covers parts of both Lombardy and Veneto. The soil there is very chalky, dry and gravelly. This special landscape and the warm breezes that blow over from Lake Garda create the ideal foundation for a very aromatic wine.

LUGANA DOC

PROFILE



The famous Trebbiano grape serves as the basis of Lugana. It is believed to be one of the oldest continuously cultivated grape varieties. It is helped by the fact that it is not at all demanding, but can nevertheless pick up a lot of aromas and minerals. These characteristics, combined with the local conditions, create a particularly coloured grape, which provides a fruity flavour with minimal tannins. This wonderfully light wine is growing in popularity all over the world. Even without maturing in the barrel.

The LUGANA DOC is an excellent example of the benefits of the Trebbiano grape and the province of Brescia. The natural colour, permeated with golden-yellow reflections, is reminiscent of wonderfully sunny days in Italy. That ambience is supported by a slightly earthy, mineral nose with a very mild aroma. Subtle notes of apple and hazelnut fill in the background. Floral and subtly fruity notes, together with a hint of bitter almond, dominate the palate.









SETTING



The intense, acidic flavour makes LUGANA DOC a perfect wine to enjoy throughout the year. Thanks to its powerful texture, it goes wonderfully with veal, fish, poultry, fruit, cheese and salad. But it is also an impressive accompaniment to roast pork.



COMING
SOON

 <div>BOTTLE SHAPE Borgognotta</div> <div>SEAL natural cork</div> <div>75 cl</div>	 <div>GRAPE VARIETIES Trebbiano di Lugana</div>	 <div>COLOUR light, almost pale yellow with green reflections</div>	 <div>ORIGIN Region Lombardy</div> <div>Province Brescia</div>
	 <div>SERVING TEMPERATURE 8–10 °C</div>	 <div>ALCOHOL CONTENT 13 % ABV</div>	
 <div>FLAVOUR PROFILE on the palate: clean, juicy, fresh with fine acidity, very subtle fruit sweetness, hints of lemon zest, apple, some star fruit, delicate herbal spices, and subtle mineral notes; medium density and length</div>	 <div>BOUQUET in the nose: clean, juicy, fresh, hints of lemon zest, some apricot, mirabelle and star fruit, white flowers, and subtle herbal spices in the background</div>	TOTAL ACIDITY 6.5 g/l	
		RESIDUAL SUGAR CONTENT 5g/l	



TRENTINO SÜDTIROL
BRESCIA
VENETIEN
VICENZA
VERONA
VENEDIG
LOMBARDEI
PARMA

REGION

The picturesque village of Soave is located between Verona and Vicenza. With its Middle Ages city wall, including 24 towers, and the vineyards in the surrounding hills, time seems to stand still here. The viticulture areas of the Veneto region are highly respected and are known for their dry white wines.

SOAVE DELLE VENEZIE DOC

PROFILE









White wine originating from the Soave region must be pressed from at least 70% grapes of the Garganega variety. Addition of Trebbiano, Pinot Bianco and Chardonnay grapes is permitted. It is low in acidity and characterised by a velvety aroma. Due to its light flavour, the Soave with DOC status is very popular around the world.

The SOAVE DELLE VENEZIE DOC includes as much as 85% Garganega grapes, 10% Trebbiano di Soave and 5% Chardonnay – the latter gives it a subtly smoky note. It impresses with a clear nose and mild aroma, featuring subtle floral notes, white blossoms, a hint of apple and mild vegetal echoes. It is sleek and juicy on the palate, with an almost medium length and subtle fruitiness. Light floral notes and a hint of sweet almonds can be tasted in the background.

SETTING

Thanks to its first-class composition, the SOAVE DELLE VENEZIE DOC goes very well with light dishes such as grilled seafood, delicate fish, and also tofu. It also harmonises equally well with foods that are more difficult to match, such as asparagus and lentils.



 <div>BOTTLE SHAPE Bordolese</div> <div>SEAL screw cap</div> <div>75cl</div>	 <div>GRAPE VARIETIES Garganega, Trebbiano and Chardonnay</div>	 <div>COLOUR pale yellow and green reflections</div>	<div>ORIGIN</div> <div>Region Veneto</div> <div>Province Soave</div> 
	 <div>SERVING TEMPERATURE 8–10 °C</div>	 <div>ALCOHOL CONTENT 12 % ABV</div>	
 <div>FLAVOUR PROFILE clean, juicy with mild fruitiness and light floral notes, sweet almonds in the background</div>	 <div>BOUQUET subtle floral notes, white blossoms, a hint of apple and vegetal echoes</div>	<div>TOTAL ACIDITY 5.8 g/l</div>	
		<div>RESIDUAL SUGAR CONTENT 3g/l</div>	



FRIULI-VENEZIA GIULIA
UDINE
VICENZA
VENEZIA
VENETIEN

REGION

Pinot Grigio originally comes from Burgundy. Within its wide area of distribution, it is also known as Grauburgunder or Pinot Gris. Pinot Grigio has a long, varied tradition in northern Italy. Some years ago, demand was so high that quality suffered. In the meantime, Pinot Grigio has returned to its former strength – especially in the Veneto region.

PINOT GRIGIO DELLE VENEZIE DOC

PROFILE

Pinot Grigio is considered a white grape variety, even though its fruits are reddish to blue in colour. It is characterised by mild acidity and a fine apple aroma. Its mineral properties originate in the chalky soil near the Dolomite mountains. This variety of grape, also called Grauburgunder or Pinot Gris, primarily thrives in cooler climates. It is picked well before fully ripening and fermented at very cool temperatures. The wine stands out with a golden-yellow colour.

The PINOT GRIGIO DELLE VENEZIE DOC impresses visually with bright yellow and light green reflections. Its subtly fruity nose combines apple and pear with citrus fruits in the background. This fresh wine reveals those aromas cleanly and clearly on the palate.

SETTING

An excellent accompaniment to food, PINOT GRIGIO DELLE VENEZIE DOC is also suitable as an aperitif in its own right. It goes very well with vegetable dishes, salads, and Italian specialities such as Parma ham, pasta dishes and risotto. Of course, it also shows its exceptional qualities together with white meats.



	BOTTLE SHAPE Bordolese		GRAPE VARIETIES Pinot Grigio		COLOUR light yellow with light green reflections		ORIGIN Region Friuli Venezia Giulia Province Udine
	SEAL screw cap		SERVING TEMPERATURE 8–10 °C		ALCOHOL CONTENT 12 % ABV		TOTAL ACIDITY 5.8 g/l
		FLAVOUR PROFILE clean, juicy, sleek with medium length, subtle fruit content				BOUQUET some green apple, apple peel, a little pear, and background of citrus fruits	
						RESIDUAL SUGAR CONTENT 3g/l	





REGION

In part thanks to its undemanding grape variety, Merlot is a true classic among red wines. Although originally French, this variety of grape is now cultivated worldwide. In addition to Germany – where it is, coincidentally, the most popular red wine – the area to the west of the province of Verona in Italy also offers excellent conditions for delightful Merlot wines. It has been cultivated in that region for centuries.

MERLOT VENETO IGT

PROFILE



The Merlot grape delivers full-bodied, tannin-rich, fruity wines with moderate levels of acidity and alcohol. In general, wines from Veneto have well-balanced, medium body. The dominant aromas that characterise those grape varieties are primarily red berries and dried herb notes. These very dark wines have a velvety-soft taste, which makes them easily accessible for many.









MERLOT VENETO IGT is characterised by its bright ruby-red colour. It has aromas of berries, cassis and has background notes of cherry. This creation impresses with mellow tannins, mild acidity and subtle spiciness. A combination that ensures a very well-rounded flavour profile.

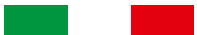
SETTING



Its mild acidity and mature, full-bodied berry flavours make MERLOT VENETO IGT an exquisite accompaniment to pasta and delicately seasoned meat dishes. It also harmonises excellently with more full-flavoured and richer dishes, such as lamb, game or steak. MERLOT VENETO IGT also acts as a full-bodied complement to a good cheese selection.



 <div>BOTTLE SHAPE Conic</div> <div>SEAL natural cork</div> <div>75 cl</div>	 <div>GRAPE VARIETIES Merlot</div>	 <div>COLOUR bright ruby red with light violet reflections</div>	<div>ORIGIN</div> <div>Region Veneto</div> <div>Province Verona</div> 
	 <div>SERVING TEMPERATURE 16–18°C</div>	 <div>ALCOHOL CONTENT 12 % ABV</div>	
 <div>FLAVOUR PROFILE mellow tannins and mild acidity, juicy with mature berries and subtle spiciness</div>	 <div>BOUQUET noticeable berry aromas with a subtle cassis note, background hints of cherry</div>	TOTAL ACIDITY 5.5 g/l	
		RESIDUAL SUGAR CONTENT 4g/l	







REGION

The name Primitivo comes from the fact that it ripens very early and is thus one of the first grapes to be picked. The bestknown and most renowned cultivation region for the Primitivo is in Apulia, in south-east Italy. There it grows on sun-drenched wine slopes and has been enjoying increasing popularity in Germany in recent years.

PRIMITIVO PUGLIA IGT

PROFILE



An excellent Primitivo is the result of the Mediterranean climate by the Adriatic Seas, bare limestone cliff soil and re-freshing sirocco winds. Its relatively moderate acidity makes it very pleasant and gratifying on the palate. A dark ruby-red colour, seductive aromas of ripe forest fruits, the fine spiciness of cloves, cinnamon and white pepper, and an irresistible chocolate note are what make Primitivo so unique.










PRIMITIVO PUGLIA IGT has subtle herbal spiciness and mild sweetness coated in juicy fruit flavours. Its typical southern-Italian character can be seen in the rustic tannins and a jam-like fruitiness. The nose adds notes of plums and cherries, as well as a little herbal spice. Crimson colouring with violet reflections gives it a wonderful appearance, too.

SETTING



PRIMITIVO PUGLIA IGT goes particularly well with flavour-some Mediterranean dishes, as well as strong cheese. It is also the right choice with any tomatobased dish, e.g. Italian classics such as spaghetti bolognese or pizza. Furthermore, it combines excellently with capers and earthy vegetables like mushrooms, onions and aubergines.



	BOTTLE SHAPE Conic		GRAPE VARIETIES Primitivo / Zinfandel		COLOUR bright ruby red with light violet reflections	ORIGIN	
	SEAL natural cork					Region Apulia	
	75 cl		SERVING TEMPERATURE 16–18 °C		ALCOHOL CONTENT 13.5 % ABV	Province Taranto	
	FLAVOUR PROFILE clean, rustic tannins, juicy, somewhat jam-like, with medium body and length			BOUQUET juicy fruit, plums, cherries and berry jam, with some herbal spiciness		TOTAL ACIDITY 6.2 g/l	
						RESIDUAL SUGAR CONTENT 6.3 g/l	





REGION

The Montepulciano is cultivated in Abruzzo, between the sandy beaches of the Adriatic and the Apennine mountains on just over 33,000 hectares of wine land. Many of the vineyards are at an altitude of up to 600 metres at the foot of the mountain range and benefit from a balanced climate. That very spot is where the Montepulciano d'Abruzzo wines originate.

MONTEPULCIANO D'ABRUZZO DOC

PROFILE



The Montepulciano grapes ripen late and need lots of sun. Single-origin wines pressed from them are generally deep in colour, very juicy and with subtle acidity. Montepulciano can be seen as the little brother of Chianti.









MONTEPULCIANO D'ABRUZZO DOC is a fruity, subtle wine. Its aroma profile is characterised by slightly sharp tannins that are well incorporated. Its well-structured character is also seen in its nose, with ripe berries, blackberries and elderberries, as well as notes of plums and black cherries.

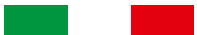
SETTING



MONTEPULCIANO D'ABRUZZO DOC reveals its character with pizza and pasta dishes, antipasti vegetables and Mediterranean meat dishes. It goes particularly well with the roast aromas of grilled meat.



 <div>BOTTLE SHAPE Conic</div> <div>SEAL natural cork</div> <div>75 cl</div>	 <div>GRAPE VARIETIES Montepulciano, Sangiovese (no more than 15 %)</div>	 <div>COLOUR bright ruby red with light violet reflections</div>	 <div>ORIGIN Region Abruzzo Province Chieti</div>
	 <div>SERVING TEMPERATURE 16–18 °C</div>	 <div>ALCOHOL CONTENT 13 % ABV</div>	
 <div>FLAVOUR PROFILE clean, juicy fruit, slightly sharp tannins that are incorporated in a well-balanced way</div>	 <div>BOUQUET ripe berries, blackberries, elderberries, plums and black cherries, slightly spicy</div>	TOTAL ACIDITY 5.8 g/l	
		RESIDUAL SUGAR CONTENT 4 g/l	





IL BIANCO

PROFILE



SCAVI & RAY IL BIANCO is a dry white wine from the world-renowned protected growing region of Trentino in Northern Italy. It is made from a carefully selected mixture of Chardonnay, Pinot Bianco and Riesling Italico grapes. Its fresh light yellow colour with green hues is backed up by a delicate and sweet aroma of pears, citrus, Mirabelle plums and mandarin zest. SCAVI & RAY IL BIANCO is clean and juicy on the palate, with a medium body and length. A refreshing dry still wine with a lively taste.

SETTING











The tangy fruit aromas of SCAVI & RAY IL BIANCO are reminiscent of the Mediterranean lifestyle. This makes it an ideal accompaniment for fresh salad, fish and light meat dishes.



PERFECT SERVE

SCAVI & RAY IL BIANCO is a real treat when served neat. The perfect refreshment at 8–10 °C. It's also an exquisite pleasure when mixed with GOLDBERG SODA WATER and a mint leaf for decoration.



	BOTTLE SHAPE Bordolese		GRAPE VARIETIES Chardonnay, Pinot Bianco, Riesling Italico		COLOUR light yellow with green hues		ORIGIN Region Trentino
	SEAL screw cap				SERVING TEMPERATURE 8–10 °C		
	FLAVOUR PROFILE clean on the palate, saftig, medium body and length			BOUQUET delicate and sweet, pears, citrus, mirabelle plums, mandarin zest			
						RESIDUAL SUGAR CONTENT 5g/l	




IL ROSSO

PROFILE

 SCAVI & RAY IL ROSSO is an outstanding cuvée made from Merlot, Teroldego and Schiava. This dry crimson-red wine with violet hues is made in Trentino in Northern Italy. An internationally renowned grape variety, the Merlot grape is the basis for fruity, full-bodied creations. Once opened, you get an aroma of plums and dark cherries with light spicy notes. Clean on the palate, with a medium body and length, SCAVI & RAY IL ROSSO impresses with well-balanced tannins, subtle acidity, mellow fruit and a fine spicy note at the end.

SETTING









 SCAVI & RAY IL ROSSO's full-bodied fresh taste lends you a sense of lightness and Mediterranean flare. An elegant red wine with a unique taste for glamorous evenings.



PERFECT SERVE

The optimum temperature for enjoying SCAVI & RAY IL ROSSO is 16–18 °C, served in a large wine glass as the best way to unlock the depth of flavour.



 <div>BOTTLE SHAPE Bordelese</div> <div>SEAL screw cap</div> <div>75 cl</div>	 <div>GRAPE VARIETIES Cuvée made from Merlot, Teroldego, Schiava</div>	 <div>COLOUR crimson, light violet hues</div>	<div>ORIGIN</div> <div>Region Trentino</div> 
	 <div>SERVING TEMPERATURE 16–18 °C</div>	 <div>ALCOHOL CONTENT 12.5 % ABV</div>	
 <div>FLAVOUR PROFILE clean on the palate, medium body and length, mildly spices, fine tannins</div>	 <div>BOUQUET plums, dark cherries, slightly spicy</div>	<div>TOTAL ACIDITY 4.8 g/l</div>	
		<div>RESIDUAL SUGAR CONTENT 5g/l</div>	





IL ROSATO

PROFILE



The dry SCAVI & RAY IL ROSATO comes from the Northern Italian region around Trentino. The sun and mild climate there ensure the active growth of the grape varieties, which gives them their appealing, fruity and unique berry notes. As soon as you open a bottle, you'll be hit with a fine aroma of berries, raspberries and hints of cranberries. SCAVI & RAY IL ROSATO is a cuvée made from Glera, Garganega and Merlot. The Merlot red wine grape is responsible for the pale pink colour with light blue/violet hues. It is clean, juicy and fresh on the palate. Gently acidic and with an alcohol content of 12 % ABV, this wine is full of fine red berries with a medium length and body.

SETTING











The lovely colour of SCAVI & RAY IL ROSATO could have been made for romantic moments such as outdoor picnics or exclusive candlelit dinners. It's particularly suitable as an accompaniment for light dishes such as grilled or steamed fish, seafood or various vegetable dishes. The fresh and fruity taste of SCAVI & RAY IL ROSATO will also appeal to people who don't normally drink wine that often.



PERFECT SERVE

This dry rosé from the SCAVI & RAY Winery is best served at 8–10 °C. You can taste the full berry nuances of the wine at this temperature. For those who like things a little lighter, try adding a little ACQUA MORELLI mineral water to make a wine spritzer.



 <div>BOTTLE SHAPE Bordolese</div> <div>SEAL screw cap</div> <div>75 cl</div>	 <div>GRAPE VARIETIES Cuvée made from Glera, Garganega and Merlot</div>	 <div>COLOUR pale rosé with light blue/violet hues</div>	<div>ORIGIN</div> <div>Region Trentino</div> 
	 <div>SERVING TEMPERATURE 16–18 °C</div>	 <div>ALCOHOL CONTENT 12 % ABV</div>	
 <div>FLAVOUR PROFILE clean on the palate, juicy, fresh, slight acidity, fine red berries, medium body and length</div>	 <div>BOUQUET fine berries, raspberries, a hint of cranberry and rosehip, mallow in the background</div>	TOTAL ACIDITY 5.7 g/l	
		RESIDUAL SUGAR CONTENT 6.5 g/l	





AL CIOCCOLATO

PROFILE



The unique taste of SCAVI & RAY AL CIOCCOLATO is part of an entirely new wine experience. Fruity, intense red wine from Italy combined with fine, tart yet sweet chocolate. The red wine is a cuvée made from red Italian grapes, predominantly Merlot. With an alcohol content of 10% ABV, the speciality wine is characterised by its crimson colour with violet hues and a sweet taste. It carries an intense aroma of dark ripe fruits with soft vanilla pods and is pleasantly creamy when poured. Then you get an aroma of fine chocolate, delicate cherry and light plum.

SETTING











Whether during a chat with friends or as a drink at a party – with SCAVI & RAY AL CIOCCOLATO, the focus is on the communicative side of wine. An amazing and extraordinary guest at any party for any occasion any time. SCAVI & RAY AL CIOCCOLATO has proved to be incredibly popular, even amongst those who don't otherwise like wine.



PERFECT SERVE

The fine chocolate aromas and fruity, aromatic, sweet nuances of SCAVI & RAY AL CIOCCOLATO are best experienced when served at 13–16 °C. Also great when cooled at 8–10 °C or on the rocks. Enjoy this distinctive alternative to mulled wine during the colder months.




 BOTTLE SHAPE Bordelese SEAL screw cap	 GRAPE VARIETIES Cuvée made from red grapes (main variety: Merlot)	 COLOUR crimson with violet hues	 CONTAINER 0.2l 0.75l 1.5l 3.0l	
	 SERVING TEMPERATURE 13–16 °C	 ALCOHOL CONTENT 10 % ABV		
 FLAVOUR PROFILE intense aromas of dark ripe fruits, cherries, with smooth vanilla and fine chocolate notes, creamy when poured		 BOUQUET chocolate, cherry, a hint of plums		
		TOTAL ACIDITY 5.1g/l		
		RESIDUAL SUGAR CONTENT 75g/l		




ALLA VANIGLIA

PROFILE

 SCAVI & RAY ALLA VANIGLIA is an aromatic wine-based beverage with an elegant aroma of vanilla. It captivates with fruity aromas of white grapes and mellow notes of vanilla on the nose. On the pallet, it reveals a remarkable composition with notes of the finest chocolate and a hint of fresh mango. Like a stroll through the Tuscan countryside, it appeals to all the senses making it perfect for mild evenings, whatever the time of year.

SETTING




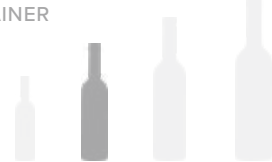




 SCAVI & RAY ALLA VANIGLIA is the ideal accompaniment for fruity desserts or white chocolate. It also works perfectly with cheese. Enjoy neat or on the rocks.



PERFECT SERVE

SCAVI & RAY ALLA VANIGLIA is best served at 8–10 °C. This fruity, full-bodied brandy can be served neat as a digestif or as a *caffè corretto*, where 2 cl is poured into a freshly brewed espresso.



	BOTTLE SHAPE Bordolese		GRAPE VARIETIES Cuvée made from Italian grape varieties		COLOUR light yellow with green hues	 0.2l 0.75l 1.5l 3.0l			
	SEAL screw cap		 SERVING TEMPERATURE 8–10 °C		 ALCOHOL CONTENT 10 % ABV				
 FLAVOUR PROFILE soft with fine notes of vanilla, mango and chocolate, elegant finish			 BOUQUET fruity aroma of white grapes with mellow notes of vanilla			TOTAL ACIDITY 5.1g/l			
						RESIDUAL SUGAR CONTENT 75g/l			



SCAVI & RAY
APERITIFS



SCAVI HUGO APERITIVO

PROFILE



Andrea Scavi, the son of Joe Scavi, is following in his father's footsteps. The SCAVI & RAY Winery has created its own interpretation of tradition and modern Italian enjoyment with his new product line: SCAVI. SCAVI HUGO APERITIVO is a delightful sparkling cocktail aperitif with a winning combination of high-quality Secco, sweet elderflower syrup, refreshing lime and soda. The sparkling cocktail aperitif is a delightful mixture of high-quality sparkling wine, sweet elderflower syrup, refreshing lime and soda. The perfect combination of elderflower, lime and mint means that the aromatic wine-based cocktail brings a smile to everyone's face with its pleasant sweetness. With an alcohol content of 5.5% ABV, it's one of the most popular sweet beverages.

SETTING











After a long day of shopping with friends, why not top it off by relaxing with a cool cocktail? The SCAVI HUGO APERITIVO aperitif is the cult drink for all trend-aware pleasure-seekers. Whether at a private get-together for friends or an official celebration – SCAVI HUGO APERITIVO is always the right choice.



PERFECT SERVE

SCAVI HUGO APERITIVO is ready to serve at 8–10 °C. Simply pour it into a wine glass over three ice cubes with a refreshing mint leaf garnish. Also available in Piccolo Edition: Pop the top with our punch, put a straw in – done!



 <div>BOTTLE SHAPE Collio</div> <div>SEAL crown cork</div>	 <div>GRAPE VARIETIES made from italian white wine</div>	 <div>COLOUR viridescent to golden- yellow reflections</div>	 <div>CONTAINER</div> <div>0.2l 0.75l 1.5l 3.0l</div>
	 <div>SERVING TEMPERATURE 8–10 °C</div>	 <div>ALCOHOL CONTENT 5.5% ABV</div>	
 <div>FLAVOUR PROFILE pleasantly sweet, herbal, great body and length</div>		 <div>BOUQUET clean on the nose, elderflower</div>	
		<div>TOTAL ACIDITY 7.3 g/l</div> <div>RESIDUAL SUGAR CONTENT N/A</div>	




SCAVI SPRIZZIONE APERITIVO

PROFILE

 SCAVI SPRIZZIONE APERITIVO is a premium aperitif made from prosecco, bitter orange liqueur and orange slices that is surprisingly refreshing. The Mediterranean wine-based mixed drink is a sparkling pleasure with its incredibly tangy bitter orange taste. Clean and juicy on the palate, clean on the nose with hints of grapefruit and floral orange notes. Its reserved acidity unfolds beautifully with a moderate alcohol content of 5.5% ABV.

SETTING









 Thank to its sparkling bitter orange, SCAVI SPRIZZIONE APERITIVO is particularly suitable for cooling down on a hot day. The Mediterranean mix is very popular in Venice and Veneto, Friuli and South Tyrol. The term *sprizz* can be traced back to *Gespritzter*, the Austrian word for a mixture of wine and mineral or soda water that enjoys great popularity far beyond Italy's borders.

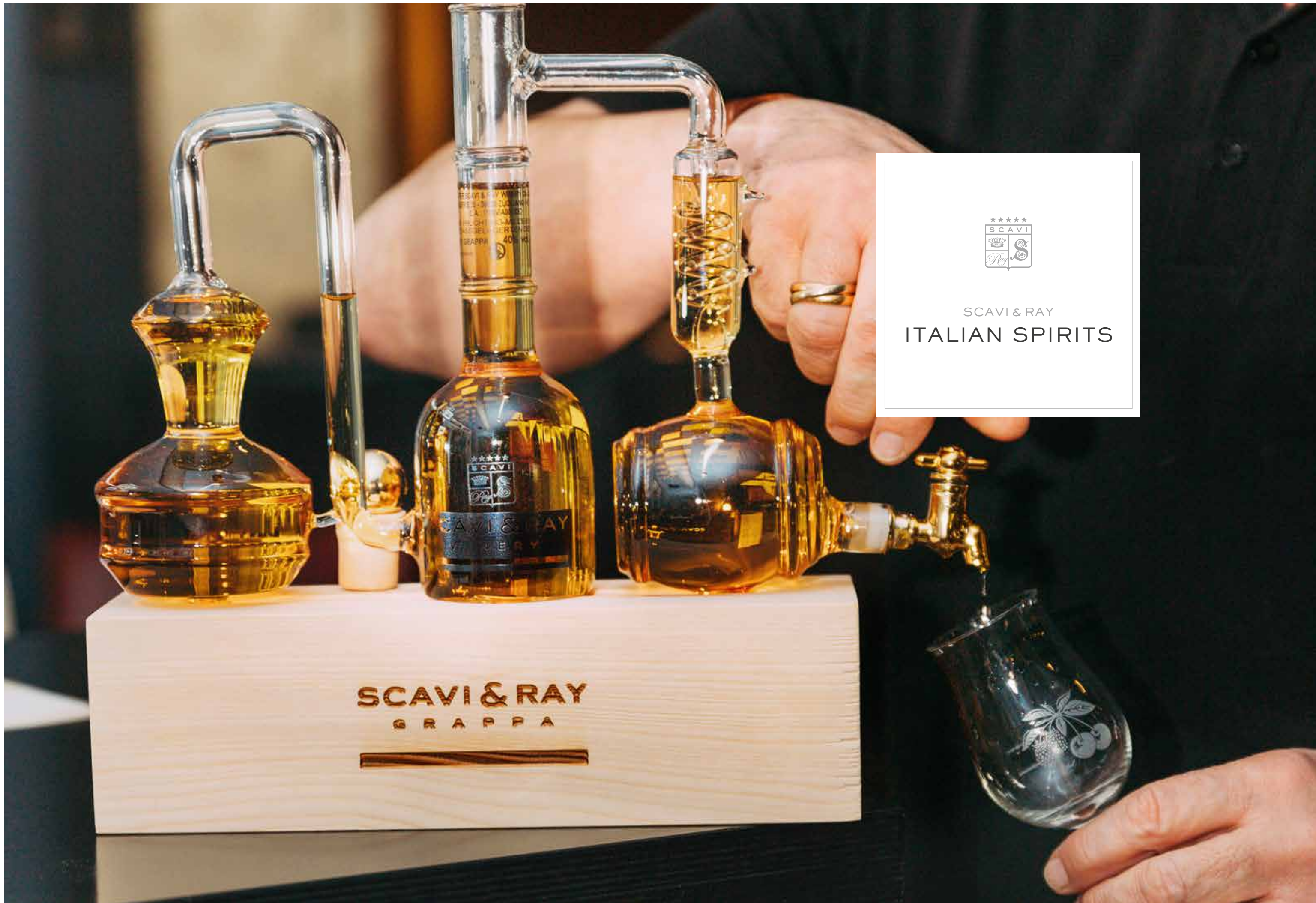


PERFECT SERVE

SCAVI SPRIZZIONE APERITIVO is the perfect ready-to-drink beverage, ideal for any occasion. The Mediterranean premium mix is best served at 8–10°C: simply pour over a couple of ice cubes and add a fruity orange slice as a garnish. Also available in Piccolo edition: Pop the top with our punch, put a straw in – done! Top-class refreshment.



 <div>BOTTLE SHAPE Collio</div> <div>SEAL crown cork</div>	 <div>GRAPE VARIETIES made from italian white wine</div>	 <div>COLOUR bright orange with yellow hues</div>	CONTAINER	
	 <div>SERVING TEMPERATURE 8–10 °C</div>	 <div>ALCOHOL CONTENT 5.5% ABV</div>	 <div>0.2l 0.75l 1.5l 3.0l</div>	
 <div>FLAVOUR PROFILE clean on the palate, juicy, grapefruit, medium body and length</div>		 <div>BOUQUET clean on the nose, grapefruit, orange, lightly floral</div>		TOTAL ACIDITY 4.4 g/l
				RESIDUAL SUGAR CONTENT N/A






SCAVI & RAY
ITALIAN SPIRITS






GRAPPA ORO

PROFILE

 SCAVI & RAY GRAPPA ORO is an elegant and subtly fruity grape marc spirit, made primarily from red grapes. It is matured for no less than 20 months in our specially selected oak barrels. The result is an amber brandy with golden hues and a harmonious, mellow flavour with subtle aromas of red fruits. The nose is pleasantly persistent with fruity fragrances. SCAVI & RAY GRAPPA ORO has an alcohol content of 40% ABV and offers a unique combination of exquisite flavour and refined design.

SETTING









 Grappa Oro is ideal after a good meal. SCAVI & RAY GRAPPA ORO is extremely well suited as a digestif and enhances any social gathering with its pleasantly mild and rounded taste, particularly later in the evening.



PERFECT SERVE

SCAVI & RAY GRAPPA ORO is best served at 16–18°C. This shimmering golden brandy can be served neat as a digestif or as a *caffè corretto*, where 2 cl is poured into a freshly brewed espresso.



	BOTTLE SHAPE Bordolese		GRAPE VARIETIES Cuvée made from Italian grape varieties		COLOUR amber with golden hues	 0.5l 0.7l
	SEAL glass stopper			SERVING TEMPERATURE 16–18 °C		
 FLAVOUR PROFILE rounded, mellow, harmonious and delicate with red fruit aromas			 BOUQUET smooth, spicy, pleasantly persistent with fruity fragrances	TOTAL ACIDITY N/A		
				RESIDUAL SUGAR CONTENT N/A		



GRAPPA BIANCA

PROFILE



Cultivated in northern Italy, SCAVI & RAY GRAPPA BIANCA is aged in steel barrels for no less than six months after harvesting. Its crystal-clear colour perfectly complements the smooth, fruity flavour, which lingers in a velvety finish and delights the noses of connoisseurs with its distinctly fruity and intense aroma. SCAVI & RAY GRAPPA BIANCA combines the Mediterranean zest for life with elegant pleasure and stylish glamour.

SETTING











The best time for grappa is after a good meal. SCAVI & RAY GRAPPA BIANCA makes an ideal digestif and its harmonious fruity notes are perfect for an evening socialising with friends.



PERFECT SERVE

SCAVI & RAY GRAPPA BIANCA is best served at 16–18°C. This fruity, full-bodied brandy can be served neat as a digestif or as a *caffè corretto*, where 2 cl is poured into a freshly brewed espresso.



	BOTTLE SHAPE Bordolese		GRAPE VARIETIES Cuvée made from Italian grape varieties		COLOUR clear		CONTAINER
	SEAL glass stopper		 SERVING TEMPERATURE 16–18°C		 ALCOHOL CONTENT 40 % ABV		
	FLAVOUR PROFILE pleasantly smooth and round with fruity notes			BOUQUET harmonious, fruity and floral		TOTAL ACIDITY N/A	
						RESIDUAL SUGAR CONTENT N/A	



GRAPPA MOSCATO

PROFILE



SCAVI & RAY GRAPPA MOSCATO is an aromatic and delicate delight in a minimalist bottle, with a smooth texture. The noble brandy made from pink and yellow muscat grapes leaves a sweet taste lingering on the palate. It has a characteristic clear colour and typical grape marc aromas. The grape marc spirit brings an intense fruity note to the palate, with a powerful finish. SCAVI & RAY GRAPPA MOSCATO is made from the muscat grape and has an alcohol content of 40 % ABV.

SETTING












SCAVI & RAY GRAPPA MOSCATO can be enjoyed as a luxurious digestif after a good meal. With its powerful finish, it is ideal when relaxing happily after a rich meal.



PERFECT SERVE

SCAVI & RAY GRAPPA MOSCATO is best served at 16–18 °C. Drink this powerful noble brandy neat as a digestif.




 BOTTLE SHAPE Bordolese	 GRAPE VARIETIES muscat grape	 COLOUR clear	 CONTAINER 0.5l 0.7l
		 SERVING TEMPERATURE 16–18 °C	
 SEAL glass stopper	 ALCOHOL CONTENT 40 % ABV		TOTAL ACIDITY N/A
	 BOUQUET clean, slightly earthy, mineral nose with subtle fruity notes		RESIDUAL SUGAR CONTENT N/A
 FLAVOUR PROFILE velvety, sweet and harmonious taste with powerful and intensely fruity grape marc aromas in the finish			




LIMONCELLO

PROFILE

 SCAVI & RAY LIMONCELLO is a sweet and fruity premium lemon liqueur that originally comes from the Gulf of Naples and transports a real flavour of Italian life straight to your palate. It goes through a multi-level refinement process during production, with the liqueur being filtered at the end. With an alcohol content of 25% ABV, this is pure premium pleasure!

SETTING








 Whether as an aperitif, digestif, neat over ice, combined with prosecco or used as the basis for cocktails and desserts: this premium version is an incredibly stylish addition to any occasion.



PERFECT SERVE

SCAVI & RAY LIMONCELLO is best served chilled in a glass filled with ice cubes. A little lemon zest as a garnish, a straw – and you’re ready to enjoy this sweet premium digestif. It also looks great chilled in a grappa glass as a digestif.



	BOTTLE SHAPE N/A			COLOUR intense yellow, bright, with light green hues			CONTAINER
	SEAL screw cap				SERVING TEMPERATURE below 8°C		
 FLAVOUR PROFILE fruity lemon freshness, subtle sweetness and a slightly bitter nuance			 BOUQUET fresh, intense citrus fruit, with a pleasant bitter note			TOTAL ACIDITY N/A	
						RESIDUAL SUGAR CONTENT N/A	






IL SANTO SAMBUCA

PROFILE

 IL SANTO is a clear, typically Italian sambuca with unique quality features. It stands out thanks to its emotional fire-red design and wins you over with a perfect blend of aniseed, liquorice and other traditional ingredients. This passionate-looking and sultry aniseed schnapps has an alcohol content of 38 % ABV and is made using a traditional recipe. It tastes pleasantly sweet with a smooth finish. An Italian classic that has already won the hearts of the expert jury at the World Spirits Awards and been awarded Gold in the Liqueurs category.

SETTING








 The striking taste of the balanced mix of aniseed, liquorice and some secret ingredients is what gives IL SANTO its unmistakable sweet and smooth note that makes it popular when meeting with friends or as a sweet digestif after a hearty lunch or dinner.



PERFECT SERVE

IL SANTO is best served flaming with three coffee beans that give the perfect balance of bitter and sweet when chewed. It's an impressive way to highlight the fiery nature of IL SANTO, one of the most passionate sambucas out there that all aniseed fans should try.



 <div>BOTTLE SHAPE N/A</div> <div>SEAL plastic cork</div>	 <div>COLOUR clear</div>	 <div>ALCOHOL CONTENT 38 % ABV</div>	 <div>CONTAINER 0.7l</div>
	 <div>SERVING TEMPERATURE below 8°C iced or flambéed</div>		
 <div>FLAVOUR PROFILE intense taste of star anise and green aniseed, rounded off with aromatic spices and light sweetness</div>	 <div>BOUQUET intense and harmonious smell of aniseed, liquorice and spices</div>	TOTAL ACIDITY N/A	
		RESIDUAL SUGAR CONTENT N/A	





VERMOUTH DI TORINO

PROFILE



Vermouth is going through a real renaissance. SCAVI & RAY VERMOUTH DI TORINO has a unique flavour that comes from its traditional preparation method and elaborate aroma infusion. Characteristic herbs, spices and roots give the vermouth a pleasantly bitter-sweet balance with a wonderful citrus fruit finish. The red-brown vermouth is silky smooth on the palate. With an alcohol content of 16.5% ABV and a distinctive aroma, it is a winner across the board.

SETTING










Vermouth is an incredibly versatile drink. It's perfect for enjoying a well-deserved drink after work, whether as a classic vermouth cocktail such as an Americano, a fresh aperitif or neat. It can also be used in a whole range of light cocktails that are ideal for a social evening with friends.



PERFECT SERVE

Vermouth is usually served neat or on the rocks. SCAVI & RAY VERMOUTH DI TORINO can be served as an aperitif in a glass with a slice of lemon. It also tastes great when mixed with tonic water. And of course, it's a major component of a Negroni, the bitter-sweet classic aperitif that was first served in Florence in 1919.



 <div>BOTTLE SHAPE Bordolese Imperiale</div> <div>SEAL plastic cork</div>	 <div>COLOUR powerful red-brown</div>		 <div>CONTAINER 0.75l</div>
	 <div>SERVING TEMPERATURE below 8°C</div>	 <div>ALCOHOL CONTENT 16.5 % ABV</div>	
 <div>FLAVOUR PROFILE the sweet, fruity and spicy aromas give it a pleasant bittersweet balance with a wonderful finish of citrus fruits; silky smooth on the palate</div>	 <div>BOUQUET Bitter orange peel, cinnamon, bourbon vanilla, gentian and saffron</div>	TOTAL ACIDITY N/A	
		RESIDUAL SUGAR CONTENT N/A	





SCAVI & RAY
ITALIAN
SPECIALITIES





ACETO BALSAMICO DI MODENA I.G.P.

PROFILE



SCAVI & RAY ACETO BALSAMICO DI MODENA I.G.P. is an original, Italian vinegar made according to centuries-old traditions and in the strictly defined Modena region. Aromatic, fruity must from selected sun-ripened Italian grapes is refined with the finest wine vinegar. The high proportion of grape must lends SCAVI & RAY ACETO BALSAMICO DI MODENA I.G.P. its creamy texture and its sweet, mild aroma. The balsamic vinegar is aged in wooden barrels for 12 years to give it a wonderful bouquet of wood and fruit notes and its elegant, dark colour. SCAVI & RAY ACETO BALSAMICO DI MODENA I.G.P. is available in Platinum Edition with the highest possible density of 1.34 and as the Gold Edition with an excellent density of 1.18.

SETTING



SCAVI & RAY ACETO BALSAMICO DI MODENA I.G.P. is delicious with cheese, fresh fruit and ice-cream, and adds a final touch to elaborate meat dishes, salads and antipasti.



PERFECT SERVE

SCAVI & RAY ACETO BALSAMICO DI MODENA I.G.P. goes well with a chilled glass of SCAVI & RAY prosecco.



CONTAINER



0.2l bottle

5l canister





OLIVE OILS

PROFILE



The innovative olive oil spray from SCAVI & RAY is a great new addition for any meal. The aromatic olive oils are available in six different flavours: Extra virgin olive, garlic, chilli, lemon, ginger and black truffle. Even coverage is guaranteed, thanks to the spraying mechanism that allows for three different spray strengths. The olive oil sprays are incredibly easy to use and are available in 200-ml bottles.

SETTING



There are three options for the spray oils: spray, stream and drip. Making it easy to prepare the perfect dish. The sprays use up to 90% less oil than when using traditional olive oil in bottles when cooking, roasting and putting the finishing touch to a dish.



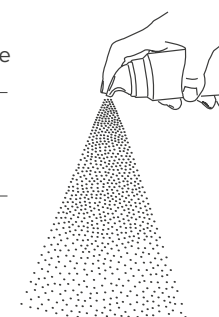
PERFECT SERVE

The SCAVI & RAY olive oil sprays are ideal for use with fresh fish, savoury meat dishes, crisp salads and tasty antipasti. Buon appetito!



SPRAY
strong pressure

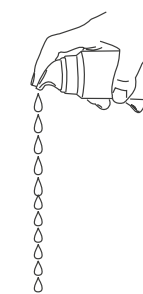
CONTAINER
200 ml



STREAM
medium pressure



DRIP
very low pressure



SCAVI & RAY



SCAVI & RAY
LIFESTYLE
MADE IN ITALY

GERMANY'S NEXT
topmodel
by Heidi Klum

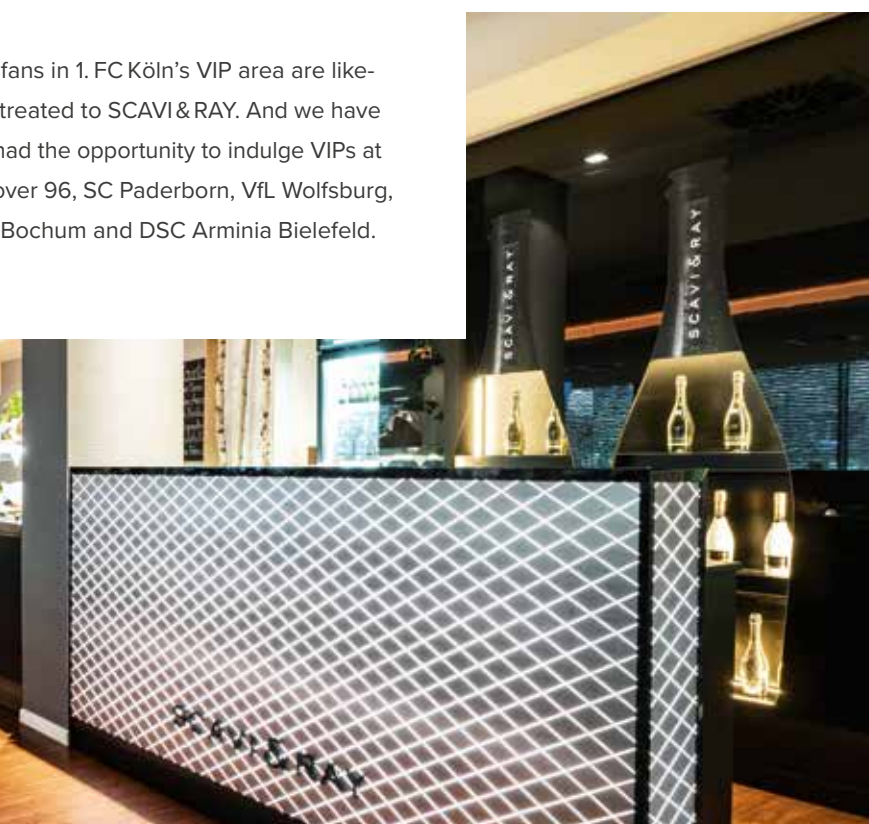
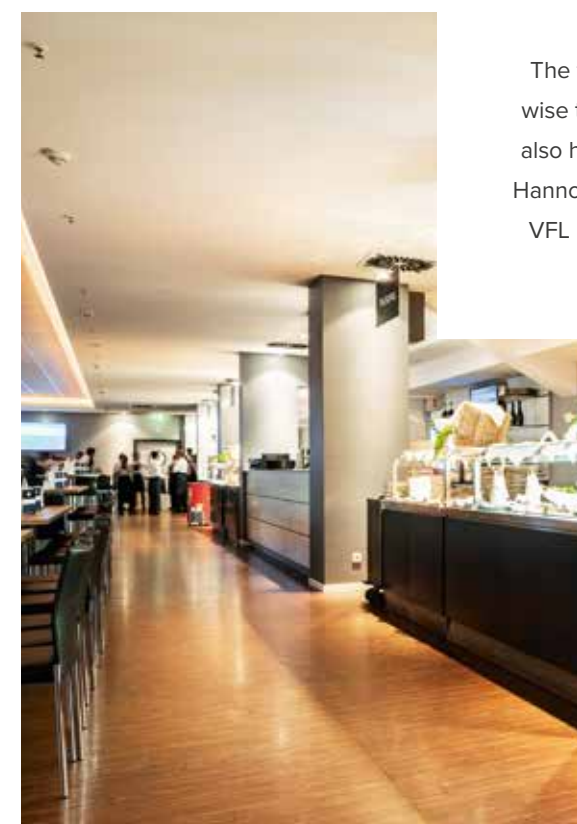




FOOTBALL VERY IMPORTANT PROSECCO

SCAVI & RAY has been adding a touch of glamour, fashion and veritable Italian lifestyle to additional VIP stages since 2019 – at Germany's largest football stadiums. As Borussia Dortmund's official Prosecco partner, we even developed two special editions that set the team's fans' hearts aflutter.

The fans in 1. FC Köln's VIP area are likewise treated to SCAVI & RAY. And we have also had the opportunity to indulge VIPs at Hannover 96, SC Paderborn, VfL Wolfsburg, VfL Bochum and DSC Arminia Bielefeld.





FASHION STYLISH APPEARANCE

SCAVI & RAY has always had a strong connection to the world of fashion. Both founders worked with many clients from the fashion sector with their advertising agency. Today, the brand is part of the Fashion Weeks in London, Amsterdam and Berlin, highlighting its affinity with current trends. It supported star designer Anja Gockel as an official partner at her exclusive fashion show in the luxurious five-star hotel *Adlon* in Berlin. It has also cooperated with the *Douglas* perfumes and cosmetics company and trend-setters such as *H&M*, *Görtz* and *Peek & Cloppenburg*.

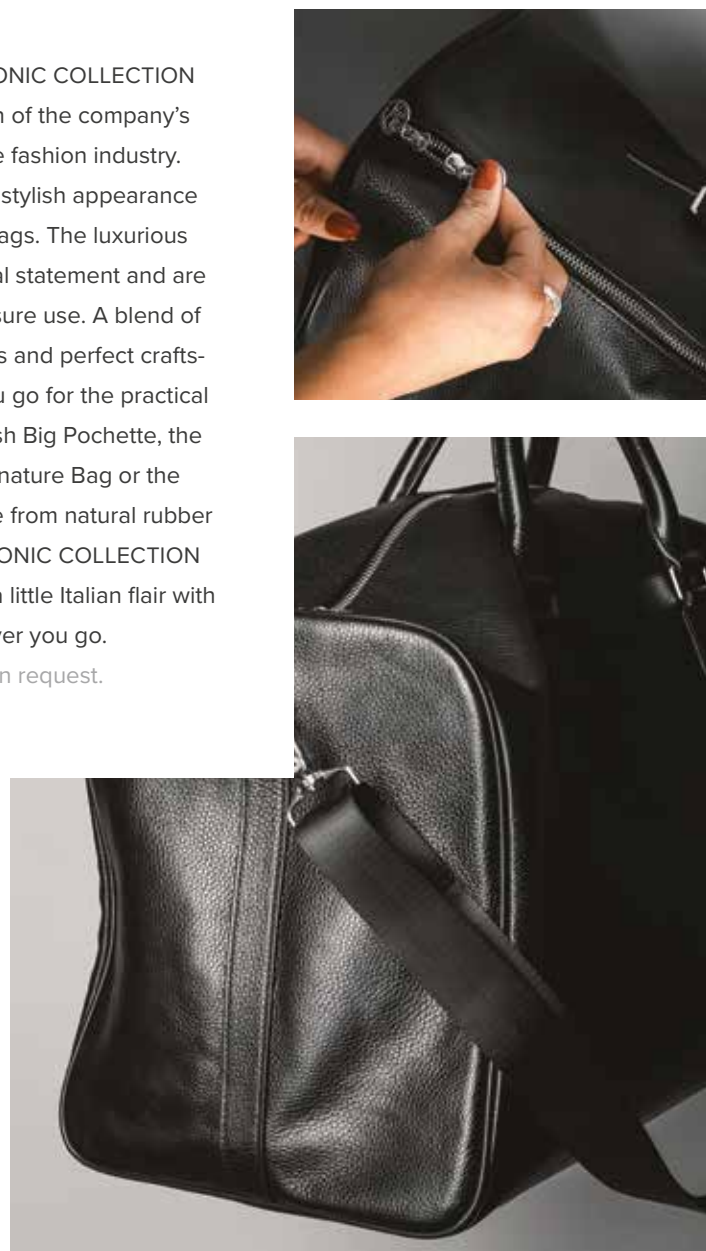




BAGS ICONIC COLLECTION

The SCAVI & RAY ICONIC COLLECTION is another indication of the company's close links with the fashion industry. You're guaranteed a stylish appearance with their elegant bags. The luxurious handbags make a real statement and are ideal for office or leisure use. A blend of high-quality materials and perfect craftsmanship: whether you go for the practical Weekender, the stylish Big Pochette, the classic calfskin Signature Bag or the spacious O-Bag made from natural rubber – the SCAVI & RAY ICONIC COLLECTION means you can carry a little Italian flair with you wherever you go.

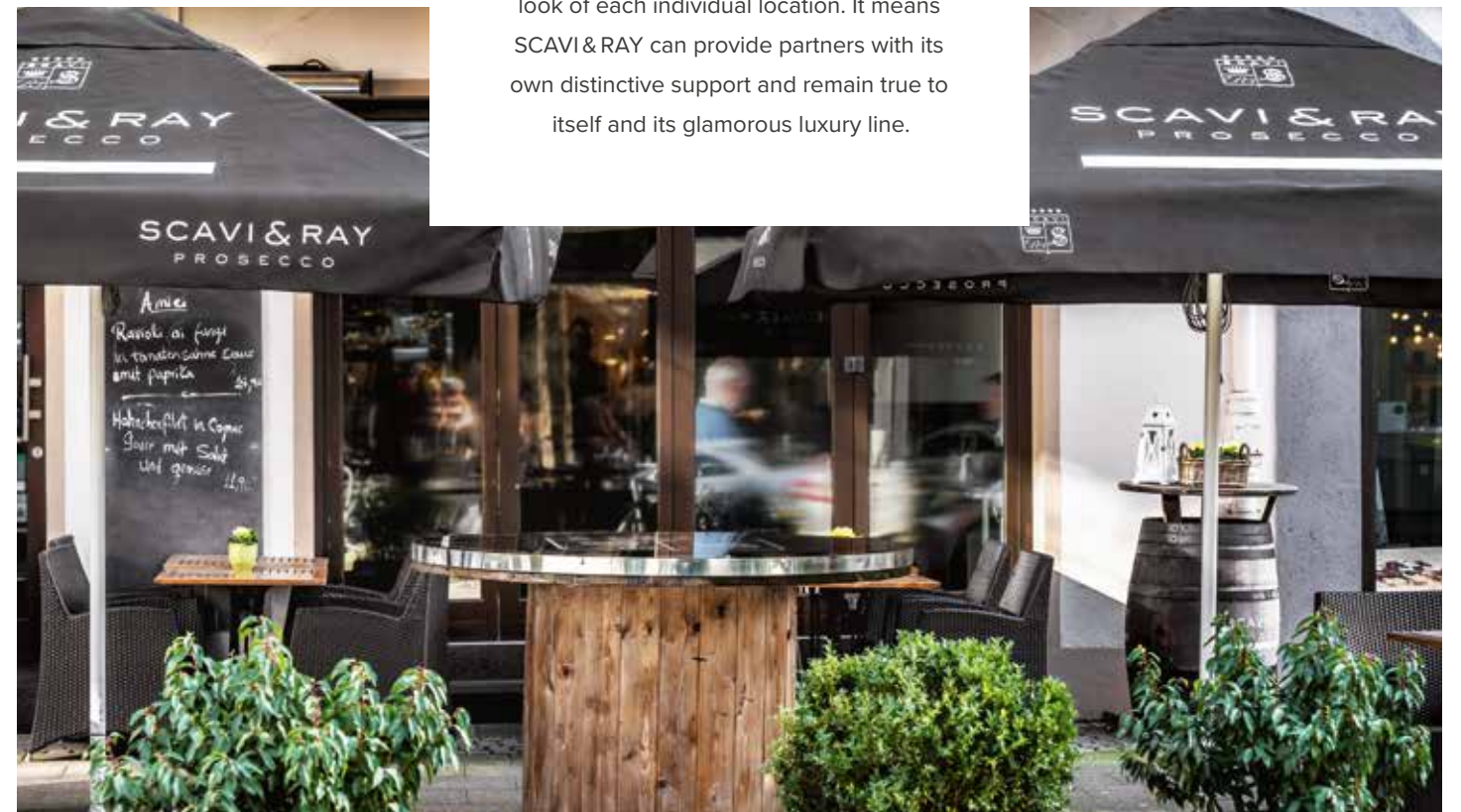
Available on request.





BRANDING CUSTOMISED LOCATIONS

It's not just its incredibly high-quality grape products that SCAVI & RAY uses to add glamour to any place or location. It also offers its own SCAVI & RAY branding, custom-made furniture, customised bar panelling and extraordinary backbars to create a unique and perfect ambience. This sophisticated branding can be used to highlight the character and visual look of each individual location. It means SCAVI & RAY can provide partners with its own distinctive support and remain true to itself and its glamorous luxury line.



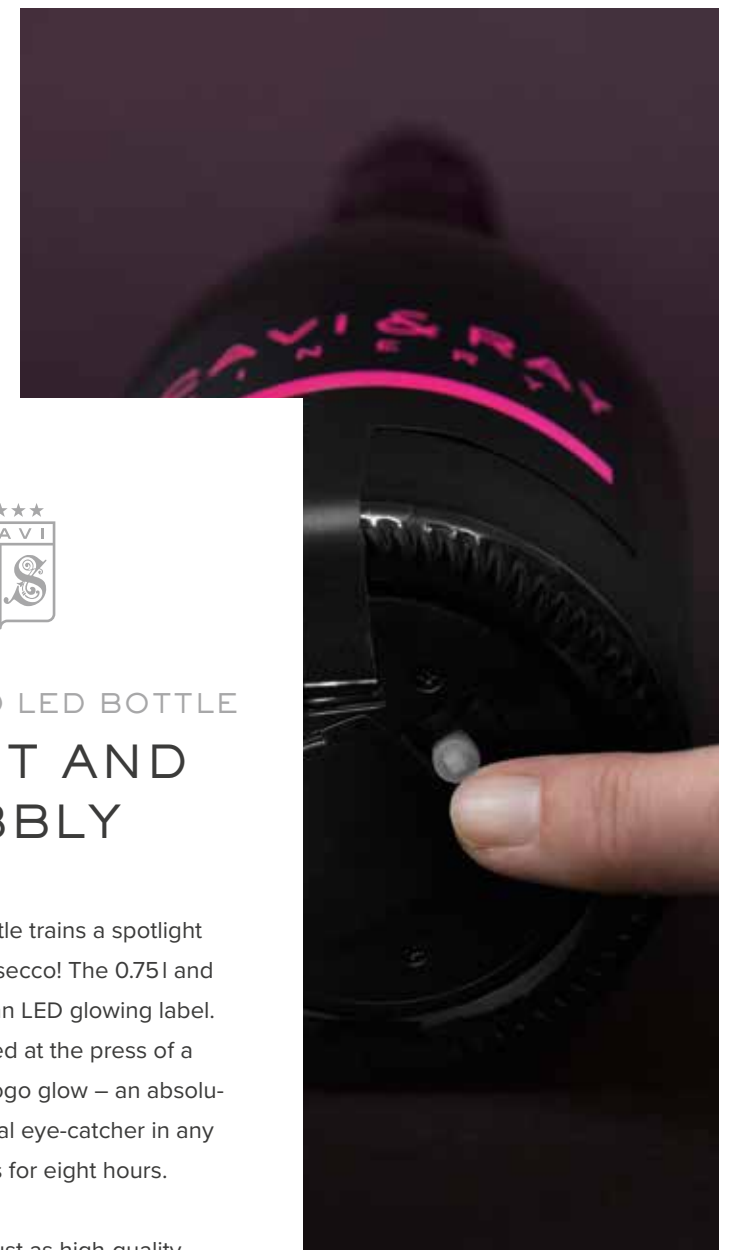


BLING BLING EDITION SPARKLING STATEMENTS

Individuality is on trend. The Bling Bling Edition from SCAVI & RAY makes every bottle unique. There are also twenty different colours available and you can choose between additional extras such as bottle necks studded with rhinestones, a personalised message on the label or high-quality packaging. Ideal as a gift, for home, in the backbar or even pride of place on top of the bar.

SCAVI & RAY Bling Bling Edition is available here:
INFO@MBG-ONLINE.NET



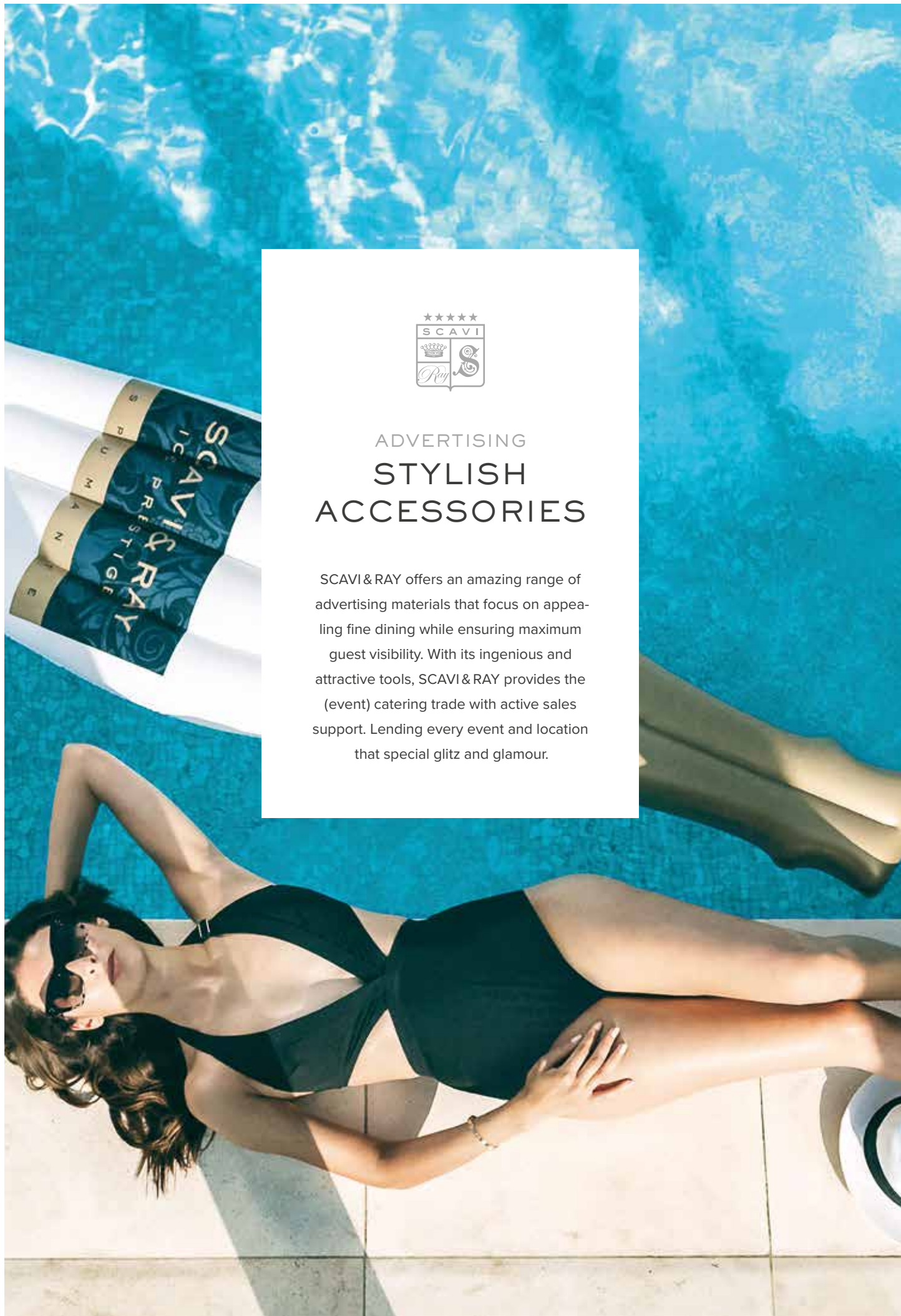


ILLUMINATED LED BOTTLE
BRIGHT AND
BUBBLY

The illuminated bottle trains a spotlight on the premium Prosecco! The 0.75l and 1.5l bottles feature an LED glowing label. The LED is activated at the press of a button, making the logo glow – an absolute highlight and a real eye-catcher in any situation. Glows for eight hours.

What's inside is just as high-quality as the packaging – the SCAVI & RAY character truly comes to the fore in the fine SCAVI & RAY Prosecco Spumante DOC. A longer fermentation time gives the Prosecco more intensive perlage. It has a fresh bouquet and an abundance of fruit notes.



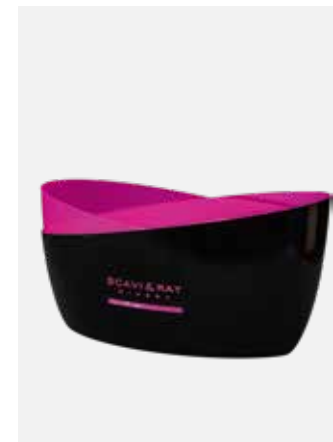


ADVERTISING STYLISH ACCESSORIES

SCAVI & RAY offers an amazing range of advertising materials that focus on appealing fine dining while ensuring maximum guest visibility. With its ingenious and attractive tools, SCAVI & RAY provides the (event) catering trade with active sales support. Lending every event and location that special glitz and glamour.



ICE PRESTIGE COOLER



ICE BUCKET LED BOWL



TREVISO ICE BUCKET



BOTTLE COOLER



ICE BAG



SILVER BOWL



CRUET SET



SALT AND PEPPER MILL SET



ICE PRESTIGE
CANDLE GLASS



BOTTLE VASE



ACRYLIC TABLE DISPLAY



TABLE EASEL



RESERVED SIGN



NAPKIN HOLDER



BILL PRESENTER



PAVEMENT SIGN



PREMIUM MAGENTA FRIDGE



BLACK COOLER



ELECTRIC BOTTLE COOLER



GRAPPA DISTILLERIE



TABLE DRESS,
BEER TENT FURNITURE



TABLE DRESS,
POSEUR TABLE



CANOPY TENT



INFLATABLE TENT



AIR MATTRESS



AIR MATTRESS SWIM RING



WIND-PROOF ASHTRAY



PROSECCO SAVER



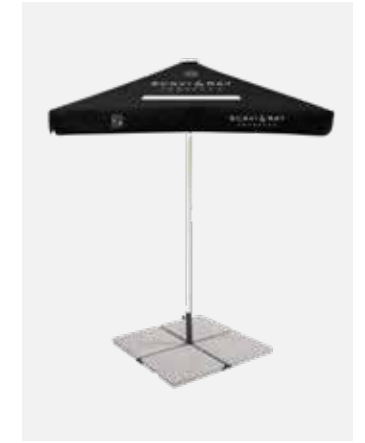
WOODEN BARREL
WITH TABLETOP



WOODEN BARREL
WITH ÉTAGÈRE



BOX TREE



PARASOL



BUTTERFLY OPENER



ICE PRESTIGE FAN



POWERBANK, LIPSTICK



FLEECE BLANKET



SHOWBOTTLE DOCG



SHOWBOTTLE SPUMANTE



SHOWBOTTLE MOMENTO



SHOWBOTTLE LED LABEL



BOUTIQUE BAG



TRANSPARENT CARRIER BAG



WHITE CUSHION



BLACK CUSHION



LED BOTTLE



LED SIGN



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A Taste for every Story!



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