



FISHMAN
IMPORTS

VENICE WINES

FISHMAN IMPORTS represents some of the most established, family-owned properties, as well as a new generation of winemakers and distillers who are dedicated to innovation and quality.

As a national importer and distributor of wines from Venice Italy, we offer a dynamic portfolio of fine wines. With a commitment to exceptional service, our vision is to inspire a passion for fine wine and spirits nationwide.

PLEASE CONTACT US AT

Alessandro Carollo

alessandrocaro@yahoo.com | 303.947.0757

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AZIENDA AGRICOLA
Dabbene Daniele
VITICOLTORE



The management of all our vineyards takes place in a NATURAL way. In Santa Vittoria d'Alba, an ancient village in Roero, we produce a typical fragrant white, the Roero Arneis, and full-bodied reds, Roero, Barbera d'Alba and Nebbiolo d'Alba. Our wines are made with passion and attention to detail. This working with nature and not against it involves and commits us to an exciting journey. Our winery produces wines from single vineyards. Quality and ancient traditions together to give life to a product of the highest level.

The strength lies in the fact that year after year we repeat the same workings, first in the vineyard and then in the winery, but the wines we obtain have unique and unrepeatable particularities, imprinted to them by the soil but above all by the climatic conditions which characterized the season.



AZIENDA AGRICOLA

Dabbene Daniele
VITICOLTORE

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IL PEDRINO ARNEIS

GRAPE

Arneis (100%)

AGEING

6 months in bottle at controlled temperature before being put on sale.

COLOR

Deep straw yellow.

BOUQUET

very intense with ripe fruit, yellow flowers, acacia and chestnut honey, very characteristic with the 2017 vintage.

FLAVOURS

Savory, flavourful wine with a strong acidic texture, very persistent with a pleasantly rich finish.

PAIRINGS

It perfectly matches with starters, both seafood and vegetable based, but also with dishes based on shellfish or fish such as "sea bass in potato crust". Also excellent with risotto, such as "risotto with courgettes" and first courses with delicate fillings. It also goes very well with white meats.



GENTA NEBBIOLO D'ALBA

GRAPE

Nebbiolo (100%)

AGEING

6 months in bottle at controlled temperature before being put on sale.

COLOR

Deep ruby red, with important orange nuances.

BOUQUET

Delicate, ripe, sweet and sunny nose; notes of apricot and fig jam, tarocco oranges, overripe and spices.

FLAVOURS

Monumental mouth, made of great fruitiness, round, persuasive, silky and decisive tannins, all this supported by an important acidic texture.

PAIRINGS

Perfectly suited to meat dishes even in complex or tasty preparations such as roasts like "Sweet and sour roast pork" or braised or even game dishes such as "juniper hare". It also goes very well with cheeses, especially aged ones such as Castelmagno.



VALENTINO BARBERA D'ALBA

GRAPE

Barbera (100%)

AGEING

6 months in bottle at controlled temperature before being put on sale.

COLOR

Impenetrable ruby red.

BOUQUET

Very intense nose of red fruit (plum, raspberry, blueberry, blackberry and black cherry), panna cotta, caramel and toasted hazelnuts.

FLAVOURS

High, taut, sinuous and persuasive mouth; sour, rich, fat, chewy, mentholated and very fresh.

PAIRINGS

The best matches for the first course are risottos and baked pasta, while for the second courses it goes perfectly with roasts and red meats. It is also excellent with cheeses such as Gorgonzola and Raschera, but also with the typical Piedmontese Toma cheese.





AZ.AGR.
DABBENE DANIELE



AZ.AGR.
DABBENE DANIELE



The wines of Abbazia Santa Anastasia are born from the ancestral harmony between man and nature. In the wake of a historical and oenological tradition with roots in the Middle Ages, thanks to the painstaking work of the Benedictine Monks, the wines produced in Abbazia Santa Anastasia are the perfect synthesis of the ancestral harmony between man and nature. A tradition aimed at total respect for nature and the environment under the aegis of eco-sustainability.

Expression of a unique and exclusive ecosystem, each label tells the identity of the grape, enhancing the characteristics of the terroir in its own organoleptic nuances. The nature around Abbazia Santa Anastasia offers unique pedoclimatic conditions that give the wines finesse and elegance, and everything that the vineyard needs.







NERO D' AVOLA

GRAPE

Nero d' Avola (100%)

AGEING

9 months in steel tanks, 4 months in oak barrels.
6 months in bottle.

COLOR

Nero d'Avola is intense ruby red with light purple shades. Good clarity and concentration.

BOUQUET

Scent of intense red fruit: cherry, raspberry, blue raspberry, mulberry and fl. areal violet, lavender and fresht scent of red orange.

FLAVOURS

Structured, long, persistent, well tannic. Generous on the palate with scents of red fruit, spicy, vanilla, cinammon and anise.

PAIRINGS

Meat and cheeses and all type of meat. Good with vegetables and risotto. Great with blue fish.



GRILLO

GRAPE

Grillo (100%)

AGEING

30 days sur lie. Two months in bottle.

COLOR

Clear, straw yellow.

BOUQUET

Intense and persuasive fragrances , citrus varieties like pink grapefruit, lemon, tangerine, orange. At the end notes of tropical fruit like ananas and passion fruit.

FLAVOURS

Persistent and fresh. Good acidity with citrus scent, the final is long and smooth with scent of medlar and peach.

PAIRINGS

fresh and fruity wine. The combination can be the most varied : fish, shellfish, sea fruit, vegetables first courses or white meat.



ZIBIBBO

GRAPE

Zibibbo (100%)

AGEING

4 months in steel tanks, of which 1 month sur lies,
2 months in bottle.

COLOR

Straw yellow with light green shades.

BOUQUET

aromatic, harmonious, with scents of: plum, citrus, peach, apricot, jasmine and orange flowers.

FLAVOURS

Well balanced, fresh and aromatic.

PAIRINGS

Blue fish, shellfish and vegetables.





MONTENERO

GRAPE

Nero d' Avola (65%) Cabernet Franc biodinamic grapes (35%)

AGEING

2 months in cement tanks, complete malolactic fermentation in new and second passage oak for 24 months, 12 months in bottle.

COLOR

Montenero is intense ruby red.

BOUQUET

Powerful and austere. Montenero manage to express the two grapes in a game of aromas and armony. Underwood scents, moss, red fruit in a sensorial game that evokes the autumn. Scent of vanilla, licorice, coffee, white chocolate, cinammon, the maturation in oak makes it complex and intriguing.

FLAVOURS

Powerful, long, austere, silky, broad and satisfying its structure is well balanced with and interesting tannin. Gentle spicy.

PAIRINGS

Red meat, game, risotti.



LITRA

GRAPE

Cabernet Sauvignon (100%)

AGEING

Manual: middle September. Start harvesting 6 am to take advantage of the coolness of the early hours of the day.

COLOR

Dark ruby red, almost impenetrable.

BOUQUET

Elegant, powerful, austere, scents of green pepper and balsamic scents of thymus, juniper, mauve, vanilla, coffee, white chocolate, cocoa, licorice. Floral with violet and rose

FLAVOURS

Great personality wine, powerful, austere, long. It's pulpy, dense of an elegant fruit, well tannic, Armonic with notes of jelly, cocoa and vanilla.

PAIRINGS

Red meat, game, seasoned cheeses. Amazing at the end of a dinner with bitter chocolate 70%.





The Beatesca vineyard is located on the hill of Montalcino. By virtue of the vineyards' great positioning and exposure, Beatesca wines represent one of the most noble and elegant aromas of the Sangiovese grape. The soils have a clay-loam texture and are rich in mineral salts. The vineyards are arranged with terracing and spurred cordon is the method used for growing grapes with a high plant density.

The vinification takes place in line with the traditional protocols following the discipline of the Brunello di Montalcino Consortium. Refinement takes place in 5 HL French oak Tonneaux and the bottling is not preceded by any filtration, in order to maintain the authentic structure and expression of the wine.

By virtue of its latitude, exposure, and production standards, Beatesca wines represent one of the most elegant expressions of Brunello and Rosso di Montalcino. The solid vertical plant system guarantees good acidity and a high concentration of mineral salts.







BRUNELLO 2016

GRAPE

Sangiovese Grosso (100%).

AGEING

In French oak barrels (50% the first process and 50% the second process) for two years; then in the bottle for an additional two years.

COLOR

Intense ruby red color, slightly tending with garnet.

BOUQUET

Red berries on the nose, rubbing shoulders with blackberry and vanilla.

FLAVOURS

Fruity notes on the palate combine with sweet spice like thyme and tobacco. Nicely lingering with vibrant fragrance.

PAIRINGS

Red meats, roasts, and noble game but also white meats such as turkey and rabbit.



BRUNELLO 2015

GRAPE

Sangiovese Grosso (100%).

AGEING

In French oak barrels (50% the first process and 50% the second process) for two years; then in the bottle for an additional two years.

COLOR

Deep ruby red color with garnet hues.

BOUQUET

Notes of red and black berry fruits – similar to cherries, prunes and black berries accompanied by spicy sensations and balsamic expressions such as sweet tobacco and thyme.

FLAVOURS

On the palate, the wine is profound and well structured with good minerality. The medium-long persistence and slightly rough closure are linked to its fine and slightly dry tannins.

PAIRINGS

Red meats, roasts, and noble game but also white meats such as turkey and rabbit.



BRUNELLO 2015 MAGNUM 1,5L

GRAPE

Sangiovese Grosso (100%).

AGEING

In French oak barrels (50% the first process and 50% the second process) for two years; then in the bottle for an additional two years.

COLOR

Deep ruby red color with garnet hues.

BOUQUET

Notes of red and black berry fruits – similar to cherries, prunes and black berries accompanied by spicy sensations and balsamic expressions such as sweet tobacco and thyme.

FLAVOURS

On the palate, the wine is profound and well structured with good minerality. The medium-long persistence and slightly rough closure are linked to its fine and slightly dry tannins.

PAIRINGS

Red meats, roasts, and noble game but also white meats such as turkey and rabbit.







COLLE BERETO



As it winds through the gentle slopes of the Chianti country, dotted with vineyards and olive groves, the road that leads to the center of the village of Radda in Chianti brings us to Colle Bereto. This enchanting area has been fascinating to the Pinzauti family for over thirty years, ever since they chose it as the ideal place to embark on their winemaking adventure. The 60 hectares of the estate, of which 17 are devoted to grape growing, are skillfully arranged and tended to obtain excellent quality wines.

Three things are indispensable for good wine: a good season, good soil, and someone who, with passion, manages to take care of everything in an exceptional way, both in terms of the vineyard and work in the cellar. Our history finds its origins in the simple and authentic values of love for the family and for the territory, values that have always accompanied us.







CHIANTI CLASSICO

GRAPE

Sangiovese (97%) Colorino (3%)

AGEING

Maturation of 12 months in small oak barrels and refinement in the bottle for 6 more months.

COLOR

Intense purplish and limpid color

BOUQUET

Classically styled and expressed, the fragrant bouquet shows spiced cherry, plum, violet, leather and roasted nut

FLAVOURS

Harmonious dense structure and balance.

PAIRINGS

Beef, veal and poultry.



IL CENNO 2018

GRAPE

Pinot Nero (100%)

AGEING

Maturation of 14 months in small oak barrels, new every year, it is refined in the bottle.

COLOR

It is characterized by a pale ruby color with garnet reflections, limpid.

BOUQUET

Spicy aromas of black pepper, and an elegant, well integrated oak, balanced aromatic taste, with a long finish.

FLAVOURS

On the palate there are hints of raspberry and black currant, floral rose and wisteria.

PAIRINGS

Beef, lamb, veal, poultry and cured meat.



IL TOCCO

GRAPE

Merlot (90%) Sangiovese (10%)

AGEING

The wine ages in new oak barriques for 18 months, and is then aged in the bottle before release.

COLOR

It is a highly structured wine that has a deep ruby-red color with purple highlights.

BOUQUET

Spicy aroma of ripe fruits and jam.

FLAVOURS

Warm, soft flavor.

PAIRINGS

Beef, lamb, veal, poultry and cured meat.





COLLE BERETO

Le Marognole

Azienda Agricola



Le Marognole is on the hills of Valgatarà, in the Marano valley, in the heart of the Valpolicella Classica. The vineyards extend northwest of Verona, between the plain, Lessinia, and Lake Garda.

Our cellar, Le Marognole, is a small reality. And it is precisely through it that we want to maintain and transmit the typical flavors of the past. Our wines are born from the hills of Valpolicella Classica, in an area rich in history and traditions: the great DOC/DOCG wines of the area derive from the best grapes.







VALPOLICELLA CLASSICO DOC

GRAPE

Corvina e Corvinone (80%), Rondinella (20%).

AGEING

Approximately 6 months in 20 hl used French oak casks

COLOR

Bright ruby red

ORGANOLEPTIC DESCRIPTION

Wine with a characteristic fresh and fragrant taste, with distinct notes of red fruit.

PAIRINGS

Suitable to accompany all dishes, matching well with first courses, red meats, and most cheeses.



“EL NANE” ROSSO VERONA IGT

GRAPE

Corvina e Corvinone (80%), Rondinella (20%).

AGEING

Approximately 24 months in new French oak 20 hl casks.

COLOR

Amaranth Red

ORGANOLEPTIC DESCRIPTION

A full bodied and very drinkable wine. It has an intense cherry with well-balanced tannins and acidity.

PAIRINGS

Serve with main course of roasted or grilled meats.





“CAMPOROCO” AMARONE DOCG

GRAPE

Corvina e Corvinone (80%), Rondinella (20%).

AGEING

Approximately 36 months in new French oak barrels of 400 / 500 liters

COLOR

Intense ruby red with garnet reflections

ORGANOLEPTIC DESCRIPTION

The soil and the long drying period of the grapes give Amarone Camporocco complexity and fullness. Despite this, its elegance is immediately evident: the balsamic aroma bound with notes of ripe cherry are complex. A Very balanced wine for its richness and alcohol content.

PAIRINGS

This wine goes well with game and game dishes in general as well as red meat. It is also suitable to be served with mature cheeses. An excellent meditation wine.



“CAMPOGERICO” RECIOTO DOCG

GRAPE

Corvina e Corvinone (80%), Rondinella (20%).

AGEING

Approximately 12 months in large 20 hl barrels made from French oak.

COLOR

An intense, almost impenetrable amaranth red, with violet reflections.

ORGANOLEPTIC DESCRIPTION

Aromas that immediately recall ripe red fruit jam; plum and cherry are the main aromas. The sweetness strongly envelops the palate, however its acidity gives it the necessary balance so that it is not a cloying wine.

PAIRINGS

A typical dessert wine to serve with dry pastries, or a quality dark chocolate. It can also be served with various cheeses, or simply consumed on alone as a meditation wine.





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