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OUR PARTNERS

AZIENDA AGRICOLA
INAMA



PIETRADOLCE

CHAMPAGNE
JACQUESSON
— FAMILLE CHIQUET —


CHAMPAGNE
**CHARLES
HEIDSIECK**

Maison fondée à Reims en 1851


CHAMPAGNE
TARLANT
VIGNERONS DEPUIS 1687

AZIENDA AGRICOLA
INAMA



Founded in 1950 by Giuseppe Inama in the Colli Berici hills of the Veneto, Inama has grown into one of the region's most respected family estates. Today led by Stefano Inama and his sons, the winery is celebrated for bringing new prestige to Soave Classico — especially through single-vineyard bottlings from ancient volcanic basalt soils in Foscarino. Inama was among the first to prove that Garganega, the soul of Soave, could produce wines of real complexity and ageing potential. Beyond white wines, they have pioneered Carmenere on the Colli Berici, a variety with deep historical roots in the Veneto long before it became synonymous with Chile.

Volcanic Wines of Soave



I PALCHI
Soave Classico D.O.C

-
100% Garganega selected from the terraces of Foscarino rich in volcanic Soil

-
Fermentation in big barrels (50%), in barriques (30% and steel tanks (20%)



FOSCARINO
Soave Classico D.O.C

-
100% Garganega selected from old vines located on Monte Foscarino

-
Fermentation in used barriques, large barrels and steel tanks with batonnage carried out every 6 weeks for 6 months



CARBONARE
Soave Classico D.O.C

-
100% Garganega grown on old pergolas on Carbonare hill

-
Fermentation and ageing for 12 months in stainless steel



VIN SOAVE
Soave Classico D.O.C

-
100% Garganega
-
Vinification in stainless steel

Inama Interpretation of the Volcanic Soil



VULCAIA FUMÈ
Sauvignon Del Veneto I.G.T

-
100% Sauvignon Blanc
-
Fermentation in 30% highly-toasted new barriques adn 70% used



VULCAIA SAUVIGNON
Sauvignon Del Veneto I.G.T

-
100% Sauvignon Blanc
-
Stainless steel vinification



CHARDONNAY
Chardonnay Del Veneto I.G.T

-
100% Chardonnay coming from volcaninc soil and chalky soils
-
Stainless steel vinification

Carmenere and Classic Reds of Colli Berici



ORATORIO DI SAN LORENZO
Colli Berici D.O.C Carmenere Riserva
-
100% Carmenere, calcareous soil
-
Aged for 18 months in mostly new
barriques



CARMINIUM
Colli Berici D.O.C Carmenere
-
100% Carmenere, calcareous soil
-
Aged 12 months, 20% new barrique



CARMENERE PUI
Veneto Rosso I.G.T
-
Carmenere, Merlot
-
12 months in used barriques



BRADISISMO
Colli Berici D.O.C Cabernet
-
Cabernet Franc, Cabernet Sauvignon,
Carmenere
-
15 months in 41% new barriques, 59%
used



CAMPE DEL LAGO
Colli Berici D.O.C Merlot
-
100% Merlot
-
12 months in first, second and third
passage barriques



Pietradolce was born in 2005 from a passion for Mount Etna, the iconic Sicilian volcano whose ancient lava soils produce wines of rare mineral intensity and elegance. Located in Solicchiata on the north slope of Etna, the estate works exclusively with Nerello Mascalese and Carricante grown at altitudes between 650 and 1,000 metres above sea level. The extreme terroir — volcanic soils, dramatic temperature swings, and century-old ungrafted vines — shapes wines of profound depth and finesse. Pietradolce is widely regarded as one of the benchmark producers of the Etna DOC, crafting bottlings that rival the great wines of Burgundy in their sense of place.

Classic Etna



ARCHINERI ETNA ROSSO
Etna Rosso DOC

100% Nerello Mascalese, volcanic rock,
90 year old pre-phylloxera vines,
850m asl

Aged 14 months in light toasted oak.
natural malolactic fermentation



ARCHINERI ETNA BIANCO
Etna Bianco DOC

100% Carricante, volcanic rock, Milo,
eastern slopes,130-150 year old pre-
phylloxera vines, 850m asl

Stainless steel vinification



PIETRADOLCE ETNA ROSSO
Etna Rosso DOC

100% Nerello Mascalese, volcanic rock,
Solicchiata, Northen Slopes of Mount
Etna, 800m asl

Aged 3 months in light toasted oak.
natural malolactic fermentation



PIETRADOLCE ETNA ROSATO
Etna Rosato DOC

100% Nerello Mascalese, volcanic rock,
Solicchiata, Northen Slopes of Mount
Etna, 750m asl

Stainless steel vinification



PIETRADOLCE ETNA BIANCO
Etna Bianco DOC

100% Carricante, volcanic rock,
Solicchiata, Northen Slopes of Mount
Etna, 800m asl

Stainless steel vinification



ETNA ROSSO BARBAGALLI
Etna Rosso DOC

-
100% Nerello Mascalese, 100-120 year old pre phylloxera vines, volcanic rock, contrada Rampante area Barbagalli, 900m asl
-
18 day skin maceration, aged 20 months in light toasted oak.
natural malolactic fermentation



SANT' ANDREA
Carricante IGT

-
100% Carricante, Sandy/volcanic rock, Milo, eastern slopes, 130-150 year old pre-phylloxera vines, 850m asl
-
20HI oak and bottle



RAMPANTE
Etna Rosso DOC

-
100% Nerello Mascalese, pre-phylloxera, 80/90 year old vines, sandy/volcanic rock, Northern Slopes of Mount Etna, 850m asl
-
18 day skin maceration, aged 14 months in light toasted oak.
natural malolactic fermentation



SANTO SPIRITO
Etna Rosso DOC

-
100% Nerello Mascalese, pre-phylloxera, 90 year old vines, sandy/volcanic rock, Northern Slopes of Mount Etna, 900m asl
-
18 day skin maceration, aged 14 months in light toasted oak.
natural malolactic fermentation



FEUDO DI MEZZO
Etna Rosso DOC

-
100% Nerello Mascalese, pre-phylloxera, 80 year old vines, volcanic rock, Northern Slopes of Mount Etna, 650m asl
-
18 day skin maceration, aged 14 months in light toasted oak.
natural malolactic fermentation

CHAMPAGNE
JACQUESSON
— FAMILLE CHIQUET —

One of Champagne's oldest and most storied houses, Jacquesson was founded in Reims in 1798 and by the early 19th century had already earned Napoleon's personal patronage. Today the house is guided by brothers Jean-Hervé and Laurent Chiquet, who abandoned volume in favour of an uncompromising focus on quality. Their iconoclastic Cuvée series — a single multi-vintage blend that changes number each year — has become one of the most sought-after non-vintage Champagnes in the world. Jacquesson's vineyards in Aÿ, Avize, and Dizy yield small-production single-vineyard wines defined by precision, tension, and extraordinary longevity.

2025 PROGRAM



DIZY CORNE BAUTRAY 2014
100% Chardonnay. Pruned in the Chablis method
-
The plot is situated on the top of a steep slope with a south-west exposure. Clayey soil laden with flinty gravel on Campanian chalk



AVIZE CHAMP CAÏN 2014
100% Chardonnay. Pruned in the Chablis method
-
This plot is at the bottom of the slope and has a southerly aspect. Loamy and sandy clay soil with chalky gravel on Campanian bedrock



DIZY TERRES ROUGES 2014
100% Pinot Noir. Pruned in the Cordon de Royat method
-
Plot at the foot of a gently-sloping hill facing east. Reddishbrown limestone soil of considerable depth overlaying chalky silt



CUVÉE N° 743 DT
2015, 60% of the harvest came from Aÿ, Dizy, Hautvillers and Champillon and 40% from Avize and Oiry
-
We can really feel the essence of Pinot in this blend which is made up of reserve wines from the cuvées N°742 to 735
-
Aged 89 months on the lees with a cork closure



CUVÉE N° 748
2020, 55% of the harvest came from Aÿ, Dizy, Hautvillers and Champillon and 45% from Avize and Oiry.
-
Our Chardonnay grapes characterise this blend despite the addition of reserve wines from the 747 - 743 and 741
-
Vinification and ageing in large wooden vats on the lees without either filtration or fining



Maison fondée à Reims en 1851

Founded in Reims in 1851 by the legendary Charles-Camille Heidsieck — the real-life inspiration for 'Champagne Charlie' — Charles Heidsieck is one of the Grand Marques of Champagne with a rich and adventurous history. Long regarded as one of the most underrated prestige houses, it produces wines of exceptional depth and vinosity, thanks in part to an unusually high proportion of reserve wines aged in the famous crayères — vast chalk cellars carved beneath Reims. The Blanc des Millénaires, produced only in exceptional years from old-vine Chardonnay in Le Mesnil-sur-Oger, is considered one of Champagne's greatest blanc de blancs.

NON - VINTAGE



BRUT RESERVE

40% Pinot Noir, 40% Chardonnay and 20% Meunier
-
A selection of 60+ crus and up to 150 base wines
-
50% reserve wines aged up to 20 years (10 years old on average)
-
-
8 to 10% of wines vinified in old barrels then a slow 3 to 4yrs maturation



ROSE RESERVE

40% Pinot Noir (including 5% of red wines from Les Riceys), 35% Chardonnay and 25% Meunier
-
A precise selection of 40 crus
-
25% reserve wines (5 years old on average)
-
8 to 10% of wines vinified in old barrels then a slow 3 to 4yrs maturation



BLANC DE BLANCS

100% Chardonnay
-
A precise selection of 15 crus from the Côte des Blancs (Oger, Vertus), Montagne de Reims (Villers-Marmery, Trépail), Sézannais and Montgueux
-
30% reserve wines (5 years old on average)
-
10 to 15% of wines vinified in old barrels then a slow 3 to 4 years maturation



BRUT VINTAGE 2018

55% Pinot Noir, 45% Chardonnay
-
A majority selection of Grands and Premiers Crus (Trigny, Ambonnay, Tauxières, Vertus, Bouzy, Verzy, Aÿ, Avenay)
-
5 years of ageing on the lees



ROSÉ VINTAGE 2018

59% Pinot Noir, 41% Chardonnay
-
A majority selection of Grands and Premiers Crus (Trigny, Ambonnay, Tauxières, Vertus, Bouzy, Verzy, Aÿ, Avenay), 9% red wine from Bouzy
-
5 years of ageing on the lees



BLANC DES MILLENAIRES 2014

100% Chardonnay
-
A precise selection of 5 Crus from the Cote des Blancs (Mesnil-sur-Oger, Avize, Oger, Cramant, Vertus)
-
9 years of ageing



The Tarlant family has been growing vines in Oeuilly, on the left bank of the Marne, since 1687 — making them one of Champagne's oldest vigneron families. Today Benoît and Mélanie Tarlant represent the fourteenth generation, farming 14 hectares of exceptional terroir with a deep commitment to expressing the unique character of each individual lieu-dit. Tarlant was a pioneer of zero-dosage Champagne long before it became fashionable, and their singular single-vineyard wines — some from pre-phylloxera ungrafted vines, some fermented in amphora — represent the cutting edge of grower Champagne. Precise, mineral, and unmistakably authentic.

COLLECTION



ZERO BRUT NATURE

Six grape varieties from 2016,2015,2014
and 2013

-
Disgorged after nearly 7 years of ageing
on the lees in February 2023 without
dosage



ZERO ROSÉ BRUT NATURE

Six grape varieties from 2017,2016 and
2015

-
Disgorged after 5 years of elevage in
January 2023 without dosage

SINGLE VINEYARDS CHAMPAGNES

OEUILLY

CELLES-LES-CONDE



CUVÉE LOUIS TARLANT

2005 & 2004

-

'Les Crayons' in Oeuilly

-

17 years of ageing, disgorged
in January 2023



LA VIGNE D'OR 2006

100% Meunier

-

'Pierre de Bellevue' in Oeuilly

-

16 years on lees, disgorged in
January 2023



LA VIGNE D'ANTAN 2006

100% Chardonnay ungrafted

-

'Les Sables' in Oeuilly

-

16 years on lees, disgorged in
January 2023



BAM!

Blanc, Arbanne, Mersule based
on 2012 and reserve 2011-2007

-

Disgorged June 2023 after 10
years on the lees



ARGILITÉ IV

???

-

Fermented and aged in clay
amphoras

-

disgorged february 2022



LE TRIUMVIRAT 2009
58% Chardonnay and 42% Pinot Noir
-
from three plots:
Les Crayons, Les Sables, L' Enclume
-
disgorged in January 2023



LA LUTETIENNE ROSE 2005
100% Meunier
-
'Pierre de Bellevue' in Oeuilly
-
16 years on lees, disgorged in
January 2023



L' ETINCELANTE 2002
100% Meunier
-
'Pierre de Bellevue' in Oeuilly
-
16 years on lees, disgorged in
January 2023



COTEAUX CHAMPENOIS ROUGE
100% Meunier
-
'Pierre de Bellevue' in Oeuilly
-
16 years on lees, disgorged in
January 2023