

ICARIO



WINE & TUSCANY

LOVE PAIRING BOX

Suggestions

DONNA SILVIA & *Brut Rosé and fresh strawberries*



Brut Rosé and fresh strawberries are a match made in heaven. The crisp, refreshing bubbles of the Brut Rosé perfectly complement the sweet, juicy flavor of ripe strawberries. The delicate notes of red berries in the wine enhance the fruitiness of the strawberries, creating a refreshing and elegant combination. This pairing brings out the best in both, making it a delightful and romantic choice for any occasion, especially



on Valentine's Day. Whether as an aperitif or a sweet treat, it's a pairing that's both playful and sophisticated.

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NYSA BIANCO & *Oysters*



White wine and oysters create a refined pairing that celebrates the beauty of the sea. The crisp acidity and lightness of the white wine perfectly balance the briny, delicate flavors of the oysters, enhancing their freshness. This pairing brings a touch of elegance and luxury, making it an ideal choice for a romantic toast. The smooth, clean finish of the wine complements the richness of the oysters, offering a taste experience



that is both fresh and indulgent. It's the perfect way to set a sophisticated and intimate mood for your Valentine's celebration.

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NYSA ROSATO & *Shrimp with lime*



Rosé and shrimp with lime create a vibrant, refreshing combination that's both light and flavorful. The crisp, fruity notes of the Rosé complement the sweetness of the shrimp, while the zesty lime adds a burst of freshness that elevates the dish. This pairing is simple yet elegant, offering a perfect balance of flavors that feels both casual and indulgent. The Rosé's delicate profile enhances the freshness of the shrimp, making it



an ideal choice for a warm, romantic Valentine's evening. It's the perfect way to add a touch of sophistication to a light, flavorful dish.

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ROSSO
DI MONTEPULCIANO &
Grilled flank steak

Pairs beautifully with
grilled flank steak.
Its rich, fruity profile
and smooth tannins
complement the
savory, slightly smoky
flavors of the steak,
creating a
well-balanced pairing



RISERVA
VITAROCIA &
Juicy ribeye steak

Is the perfect match
for juicy ribeye
steak. The wine's
complexity and
smooth tannins
bring out the
richness of the
beef, creating an
indulgent,
full-bodied
experience



NOBILE
DI MONTEPULCIANO &
Tender filet mignon

Enhances tender filet mignon. Its
refined, elegant profile brings out the
delicate flavors of the beef, creating
a sophisticated and harmonious
pairing

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Whether you're enjoying a casual BBQ or a fine dining experience, these wines bring out the best in your beef dishes, making it a perfect choice for a memorable Valentine's celebration. The combination of wine and meat will fill the air with love, warmth, and delicious flavor.

And if you're unsure how to cook your meat perfectly and juicy, we recommend the **BEEFER!**

*You'll never go
wrong with this cooking
companion!*

It's the ultimate
tool for grilling your
steaks to perfection.

For more
information, visit
www.beefer.com

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