

#### LOVE PAIRING BOX





# 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 fl avor 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.



## NYSA BIANCO & Oysters

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ICARIO

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BIANCO TOSCANA the briny, delicate fl avors 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 fi nish of the wine complements the richness of the oysters, off ering a taste experience

White wine and oysters create a refi ned pairing that celebrates the beauty of the sea. The crisp acidity and lightness of the white wine perfectly balance



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



# NYSA ROSATO & Shrimp with lime



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Rosé and shrimp with lime create a vibrant, refreshing combination that's both light and fl avorful. 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, off ering a perfect balance of fl avors that feels both casual and indulgent. The Rosé's delicate profi le 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, fl avorful dish.



### ROSSO DI MONTEPULCIANO & Grilled fl ank steak



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



ROSSO DI MONTEPULCIANO Denominazione di Origine

TOSCANA



NOBILE DI MONTEPULCIANO & *Tender fi let mignon* 

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ICARIO

VINO NOBILE DI

MONTEPULCIANO

Denominazione di Origine Controllata e Garantita

TOSCANA

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

RISERVA VITAROCCIA & *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

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VITAROCCIA VINO NOBILE DI MONTEPUL CIANO

Denominazione di Origine Controllata e Garantita

TOSCANA

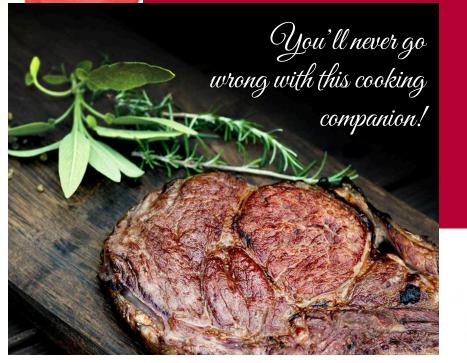
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WINE & TUSCANY

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 fl avor.

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



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

For more information, visit **www.beefer.com** 

