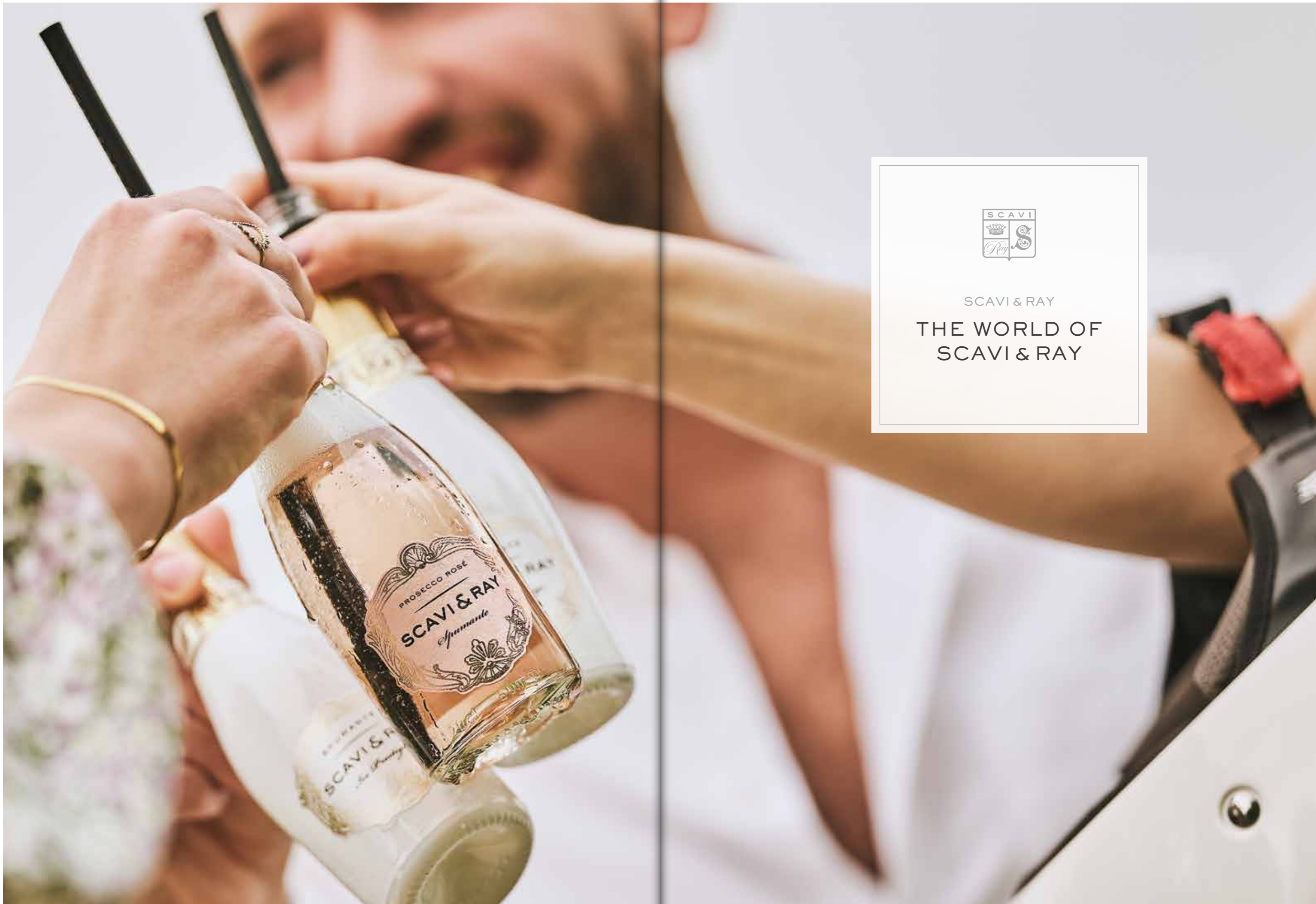


SCAVI & RAY



*A Taste for every Story!*





SCAVI & RAY  
THE WORLD OF  
SCAVI & RAY





## HISTORY THE START OF SOMETHING BIG

It all started in 1963. Joe Scavi and Carluccio Ray were living and working in New York. They ran 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 was where they would start their new company. This was where they pressed their first deliciously fresh, delicately aromatic and sparkling Prosecco using 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

Since its entry into the German market in 2005, SCAVI & RAY has consistently advanced its international expansion and established itself as a market leader in the Prosecco segment as an Italian premium brand. The brand embodies pleasure, elegance, and an unmistakable Italian zest for life. The founders' strong connections to the glamorous worlds of fashion and show business remain vibrant to this day. SCAVI & RAY is regularly featured at European Fashion Weeks, high-profile red-carpet events, international VIP gatherings, and popular sports events, including equestrian and polo tournaments.





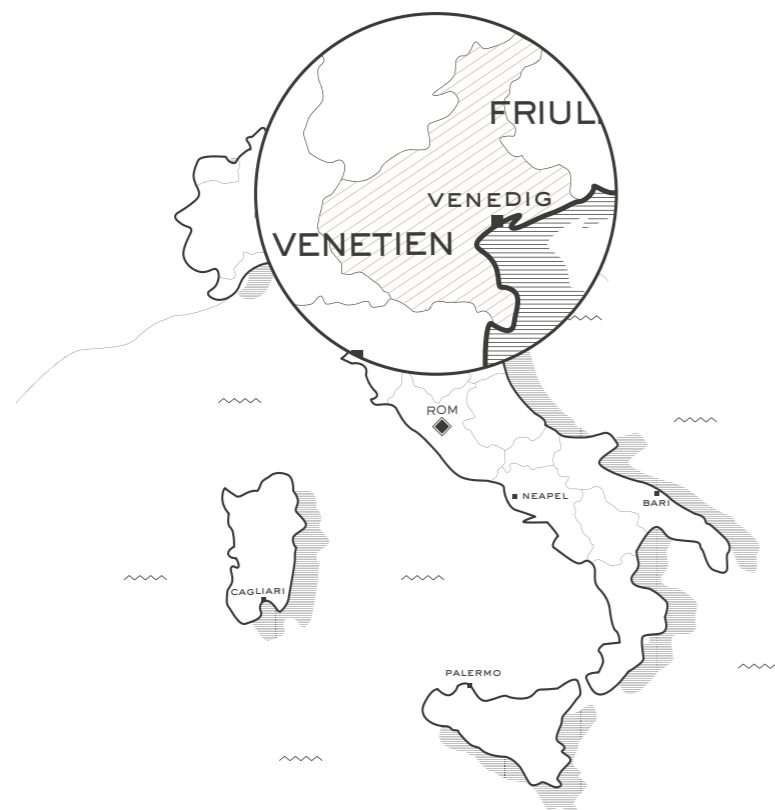
## FROM VENETO ORIGINAL SOURCE

The rows of vines stretching across the sunny landscape around Venice generate high-quality Prosecco creations. Italian winemakers have been growing 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 strictly limited to the Prosecco-growing region, a quality region in Veneto, Northeast Italy. Only sparkling wines that come from this region and comply with the rules are entitled to call themselves Prosecco.

### WITH GREAT PASSION FOR THE BEST

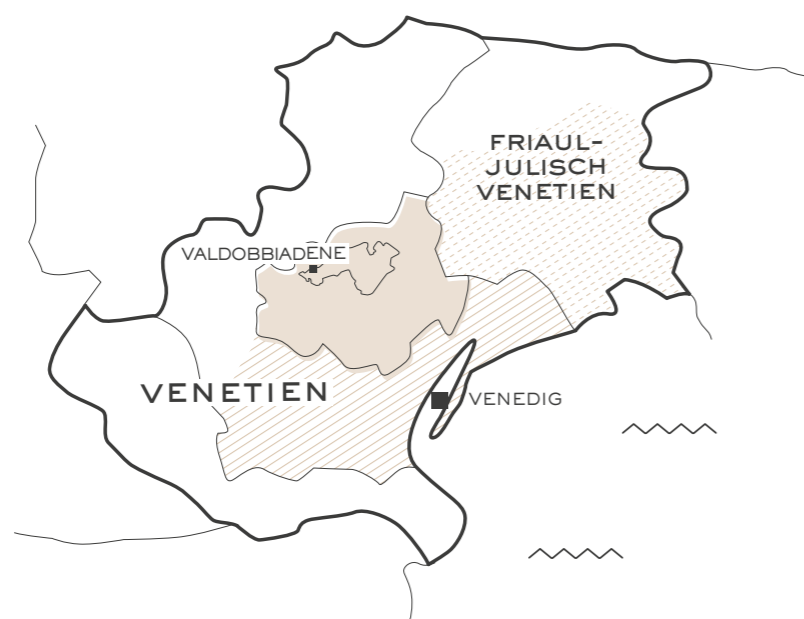
The Glera grapes used in SCAVI & RAY Prosecco flourish on first-class vines in the sun-drenched landscape. The grapes are picked with passion, devotion and care.




That's a key component of the SCAVI & RAY quality philosophy. The Veneto wine region spans more than 75,000 hectares of vineyards nestled in stony and calcareous soils, ranking as the third-largest Italian wine-producing region. In this locale, a distinctive climate and precise soil conditions prevail – creating an ideal environment for a unique, captivating aroma.



### DOC

In the DOC region in Veneto, products with the second-highest Italian quality classification are produced on more than 24,000 hectares.



-  PROSECCO DOC
-  PROSECCO DOC TREVISO
-  PROSECCO DOC (AUSSERHALB VENETO)



## PROSECCO DOC TOP-QUALITY LOCATION

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 grape varieties used must come from the respective DOC region and must have been blended before pressing. Only sparkling wines consisting of the sophisticated grape variety Glera to a minimum of 85% can call themselves a Prosecco.

### CERTIFIED QUALITY CLASS

DOC is an Italian designation for wines, standing for Denominazione di Origine Controllata, meaning *controlled designation of origin*.

### PROTECTED GROWING REGION

The Prosecco region in Veneto spans a cultivation area of over 24,000 hectares. The gently rolling, often terraced vineyards benefit from the protection of the Alps as well as the moderating influence of the Adriatic Sea, keeping them largely frost-free. Due to its scenic hills, terraced vineyards, and rich winemaking tradition, the area around Conegliano and Valdobbiadene is recognized as a UNESCO World Heritage site.



## UNIQUE COLLECTION PORTFOLIO FOR EVERY OCCASION

Today, SCAVI & RAY captivates the world with unique brand experiences.

As the market leader in the Prosecco segment, the brand drives expansion through creative quality. In addition to its sparkling wines, SCAVI & RAY delights with a selection of other Italian classics that set new standards in both taste and appearance. This includes fine still wines such as Lugana and Primitivo, popular spirits like Limoncello, Crema di Limoncello, and Grappa, as well as refreshing aperitifs. The ensemble is perfected with Italian olive oils and Aceto Balsamico di Modena.

### MADE IN ITALY

The entire SCAVI & RAY product family embodies Italian joy of life, convivial enjoyment and elegance. The incredibly diverse range is produced in accordance with Italian traditions, adhering to the highest quality standards.



PRESTIGE PROSECCO AND ITALIAN SPARKLING WINES



ITALIAN SPARKLING WINES

NON-ALCOHOLIC SPARKLING WINE

APERITIVI



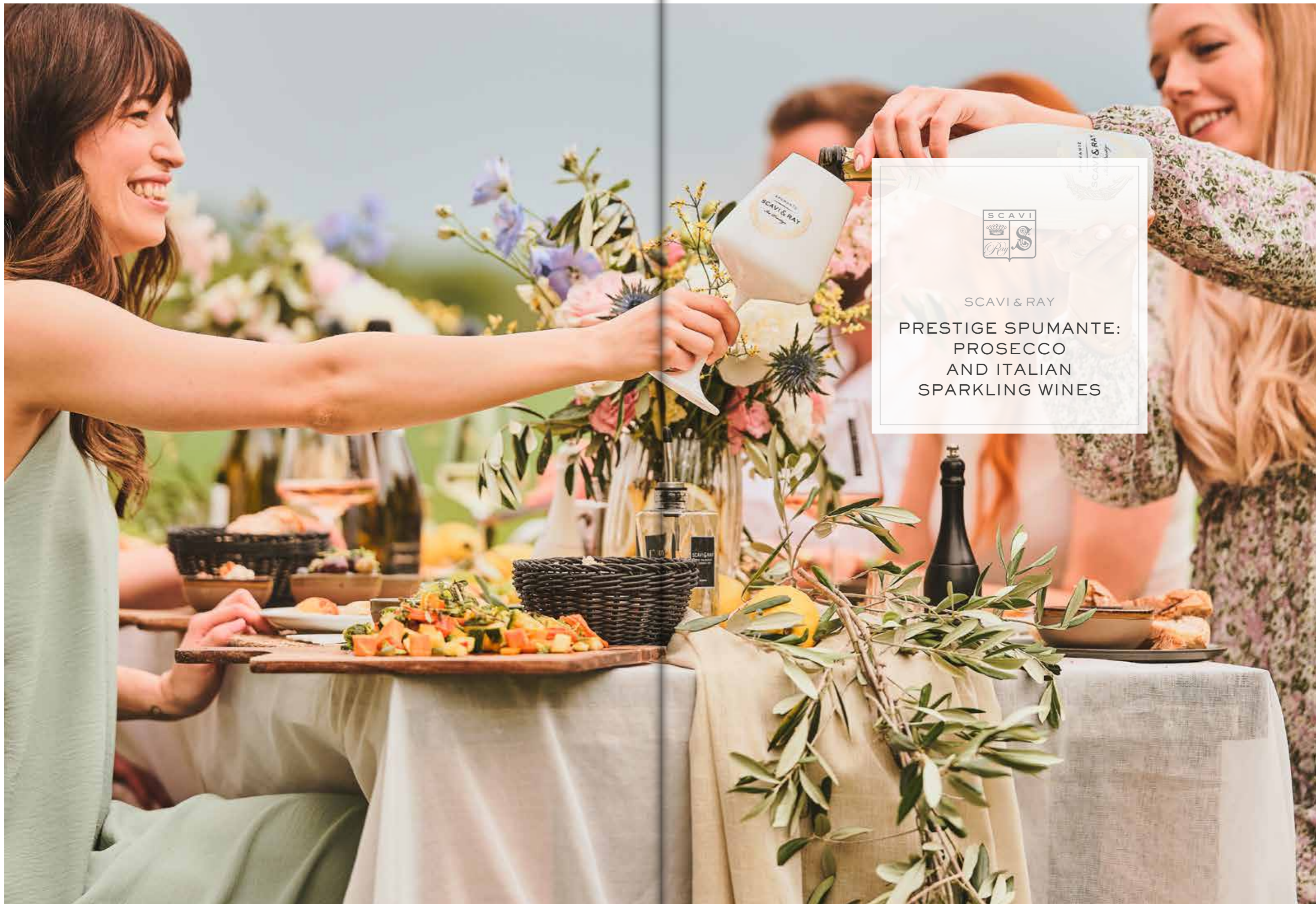
ITALIAN STILL WINES



ITALIAN SPIRITS



ITALIAN SPECIALTIES



SCAVI & RAY  
PRESTIGE SPUMANTE:  
PROSECCO  
AND ITALIAN  
SPARKLING WINES





# PROSECCO DOC SPUMANTE

CITRUSY | CRISP APPLES | HERBAL

## PROFILE



The SCAVI & RAY Prosecco DOC Spumante is crafted from the white grape variety Glera, sourced directly from the protected vineyards of Veneto in Northeast Italy. The elegant mousseux, with its small, delicate bubbles, results from a two-stage fermentation process (Metodo Martinotti) that the Glera grapes undergo.

The outcome is an elegant Prosecco Spumante with only 11% ABV, impressing with a delicately fruity character on the nose and palate: fresh notes of citrus and crisp apples, combined with a herbal hint of mint, make this Spumante a lively companion for special moments in everyday life.

## SETTING



The SCAVI & RAY Prosecco DOC Spumante shines on every stage. Whether at fashion weeks, international red-carpet events or in VIP lounges at various gatherings, it makes a splendid impression.



## PERFECT SERVE

Prosecco Spumante shines at its best when enjoyed on its own and is \*the\* sparkling wine to elegantly accompany any festive occasion. It also serves wonderfully as a base for Italian aperitifs like Hugo, Sprizz, or Bellini.



<b>BOTTLE SHAPE</b> collio  <b>SEAL</b> natural cork	<b>GRAPE VARIETIES</b> Glera	<b>COLOUR</b> pale yellow with greenish reflections	<b>CONTAINER</b> 0.2l 0.75l 1.5l 3.0l
	<b>SERVING TEMPERATURE</b> 8–10°C	<b>ALCOHOL CONTENT</b> 11% ABV	
<b>FLAVOUR PROFILE</b> fresh fruit notes of citrus and crisp apples, complemented by a herbal hint of mint		<b>BOUQUET</b> fresh fruit, citrus notes, apple, aromatic	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> extra dry <b>RESIDUAL SUGAR CONTENT</b> approx. 17 g/l



# PROSECCO DOC ROSÉ SPUMANTE

RED-CHEEKED APPLES | POMEGRANATES |  
CITRUS FRUITS | RASPBERRY

## PROFILE



In 2019, the Prosecco Consortium decided that the white Prosecco grape variety, Glera, could be blended with a red grape variety to create Prosecco Rosé. In addition to Glera, the blend must include up to 15% of the noble red Pinot Nero (Pinot Noir), which is also used in Champagne. Prosecco Rosé is always a Spumante. To ensure the desired premium quality, Prosecco Rosé must rest on the lees for at least 60 days after the fermentation process. The grapes used in Prosecco Rosé must come from a single vintage, making it a true Millesimato.

The SCAVI & RAY Prosecco DOC Rosé Spumante was one of the first to enter the German market in 2020. It consists of 88% Glera and 12% Pinot Nero, distinguished by a light pink color with salmon reflections and a delicate perlage. Its aroma is characterized by notes of red-cheeked apple, fresh pear, raspberry, and pomegranate.

## SETTING



The SCAVI & RAY Prosecco DOC Rosé Spumante enchants with a lightness that positions it as the perfect companion for all celebratory occasions. As an aperitif, it gracefully enhances the ambiance of any summery setting.



<b>BOTTLE SHAPE</b> collio  <b>SEAL</b> natural cork	<b>GRAPE VARIETIES</b> Glera, Pinot Nero	<b>COLOR</b> pale rosé with salmon-colored reflections	<b>CONTAINER</b> 0.2l 0.75l 1.5l 3.0l
	<b>SERVING TEMPERATURE</b> 8–10°C	<b>ALCOHOL CONTENT</b> 11% ABV	
<b>FLAVOUR PROFILE</b> juicy and fresh with notes of ripe apples as well as pomegranates, accompanied by citrusy flavours combined with hints of berries		<b>BOUQUET</b> delicate fruit, fresh pear, ripe apple, subtle raspberry and pomegranate	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> extra dry <b>RESIDUAL SUGAR CONTENT</b> approx. 17 g/l







# ICE PRESTIGE SPUMANTE

APPLE AND PEAR FRUITINESS | FLORAL | EXOTIC FRUIT | SPICY

## PROFILE

 SCAVI & RAY Ice Prestige Spumante is a refined Vino Spumante with a subtle sweetness. The secret lies in the exquisite blend of Glera, Verduzzo and Moscato grapes. This union of taste elegance and a delicate fragrance of exotic fruits creates a Cuvée Prestige, crafted to be the epitome of its kind. The carefully selected grape blend unveils a fruity character, with notes of juicy pears, apples, oranges and white blossoms. On the palate, it is juicy with a hint of spicy fruit sweetness and a refreshing effervescence.

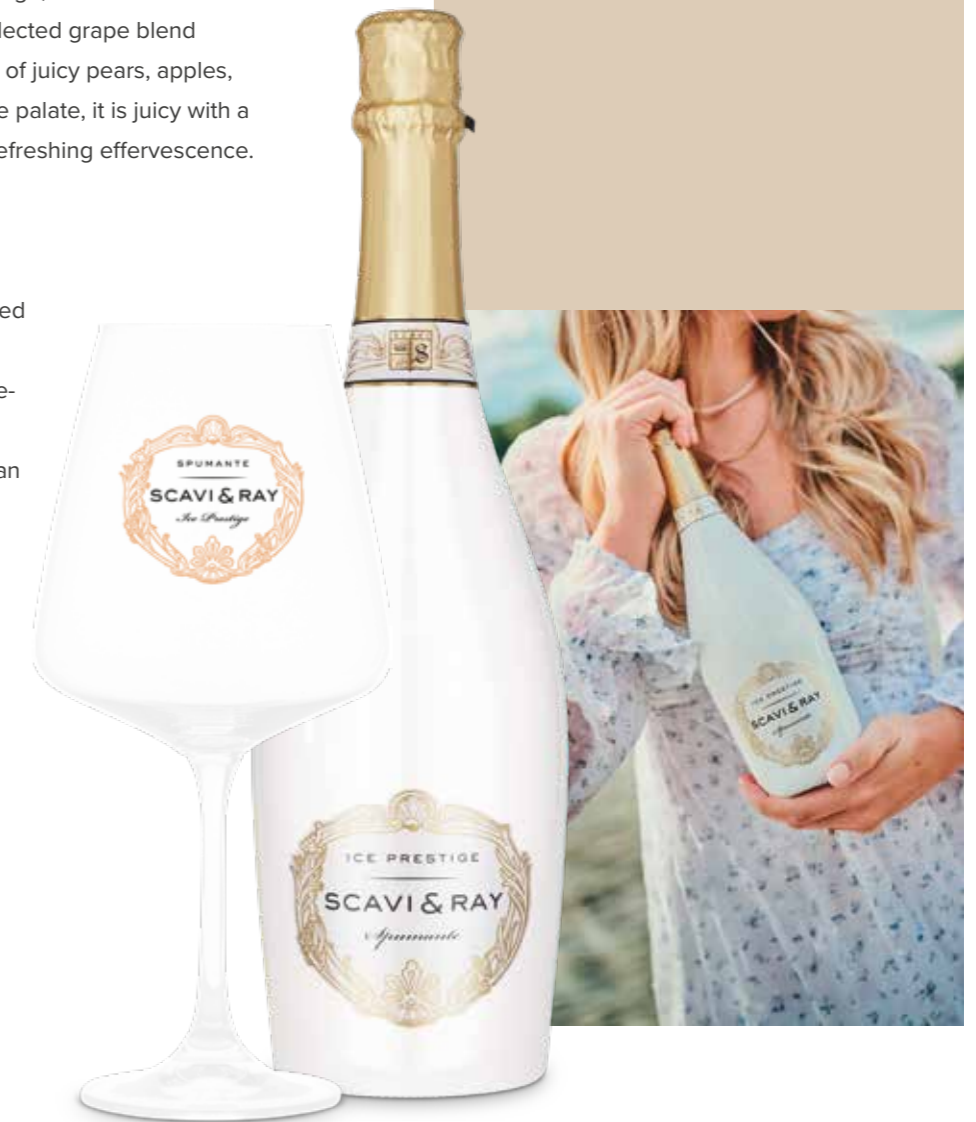
## SETTING









 The international jet set has embraced SCAVI & RAY Ice Prestige Spumante as an exceptionally elegant and care-free indulgence. The extravagant white bottle with golden accents is an optical highlight for refreshingly stylish moments. A perfect fusion of glamour and enjoyment!



## PERFECT SERVE

Versatile: Enjoy on its own or enhanced with fresh berries like raspberries, strawberries, or mixed wild berries. Its subtle residual sweetness also pairs well with desserts or a cheese platter to finish.



 <b>BOTTLE SHAPE</b> collio  <b>SEAL</b> natural cork	 <b>GRAPE VARIETIES</b> cuvée made from white grape varieties: Glera, Verduzzo and Moscato	 <b>COLOUR</b> intense straw yellow with greenish reflections	<b>CONTAINER</b>  0.2l 0.75l 1.5l 3.0l
	 <b>SERVING TEMPERATURE</b> approx. 8°C	 <b>ALCOHOL CONTENT</b> 10.5% ABV	
 <b>FLAVOUR PROFILE</b> juicy aromas of fresh apples, ripe pears and hints of exotic fruits, oranges and white flowers	 <b>BOUQUET</b> pear, apple, floral notes, oranges	<b>TOTAL ACIDITY</b> approx. 6g/l <b>TASTE CATEGORY</b> semi-dry <b>RESIDUAL SUGAR CONTENT</b> approx. 40g/l	

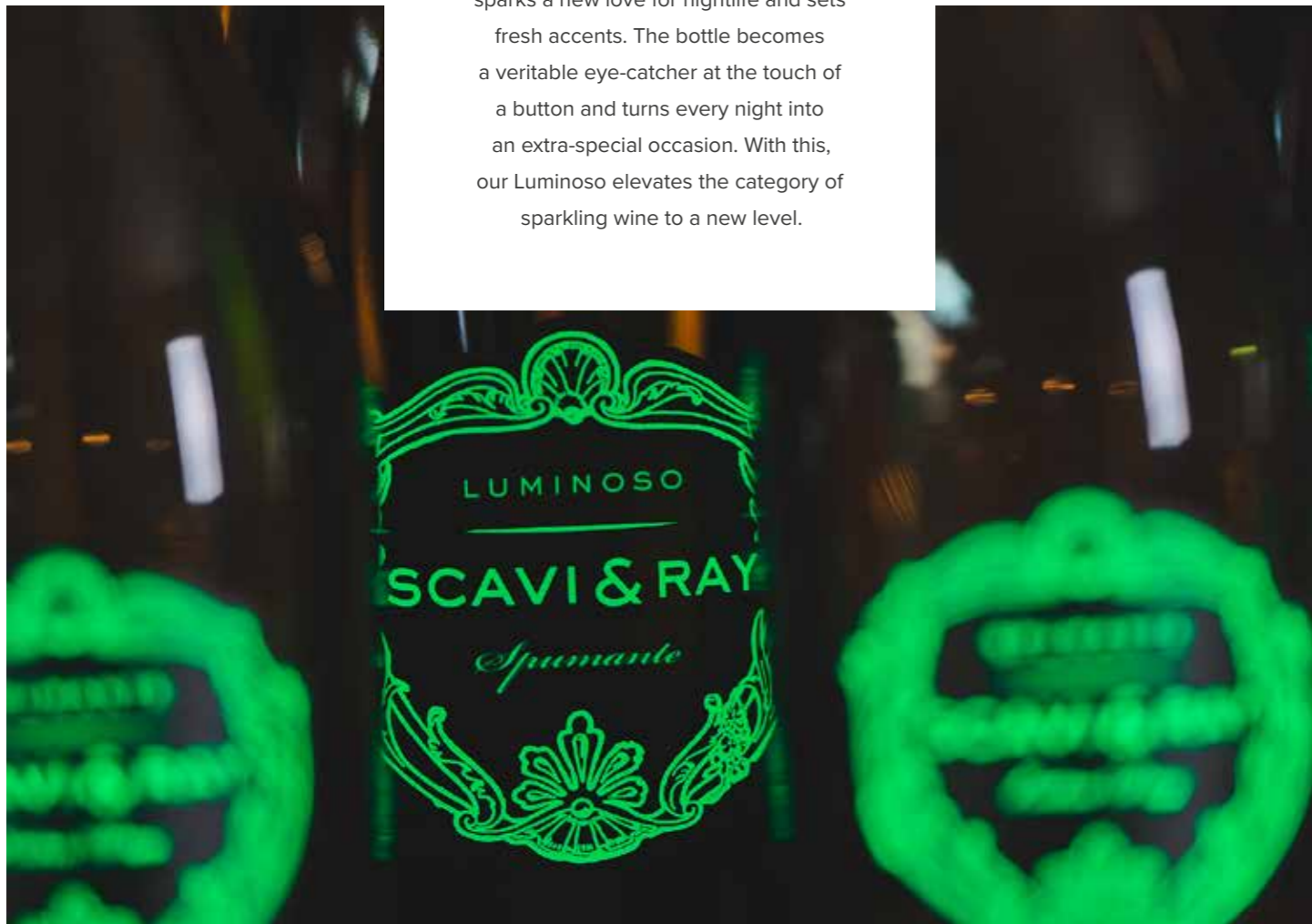




## LUMINOSO LIGHT UP YOUR NIGHT

HIGH QUALITY PAIRED WITH  
EXCEPTIONAL DESIGN BY SCAVI & RAY.

With the unique Luminoso, SCAVI & RAY sparks a new love for nightlife and sets fresh accents. The bottle becomes a veritable eye-catcher at the touch of a button and turns every night into an extra-special occasion. With this, our Luminoso elevates the category of sparkling wine to a new level.



# LUMINOSO BLANC DE BLANCS SPUMANTE

BRIGHT FRUIT | HERBAL | FLORAL

## PROFILE



The SCAVI & RAY Luminoso Blanc de Blancs Spumante elevates the category of sparkling wine to a new level. The brilliantly green-glowing label captures the audience's attention and sparks desire. This elegant Blanc de Blancs Spumante reveals notes of fresh, light fruits like apples, pears, mirabelle plums, and hints of quince and peach, accompanied by floral accents. The effervescence is fine, emphasising freshness and juiciness. The finish is carried by juicy fruit and a touch of mint.

## SETTING











As the city lights awaken and the beats of music set the pulse of the night, the SCAVI & RAY Luminoso Blanc de Blancs Spumante takes the stage, adding perfect accents and making the night unforgettable. Whether in chic clubs, exclusive events or stylish rooftop parties, one thing is certain: the connoisseur is immersed into a night with style, elegance and a touch of sparkling magic.



## PERFECT SERVE

The Luminoso is an essential companion for nightlife in stylish clubs, exclusive events, and rooftop parties.



 <b>BOTTLE SHAPE</b> collio  <b>SEAL</b> natural cork	 <b>GRAPE VARIETIES</b> Cuvée Blanc de Blancs	 <b>COLOUR</b> sparkling bright golden yellow	<b>CONTAINER</b>  0,2l 0,75l 1,5l 3,0l
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 11% ABV	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> semi-dry <b>RESIDUAL SUGAR CONTENT</b> approx. 37 g/l
 <b>FLAVOUR PROFILE</b> fresh bright and yellow fruits, herbaceous and grassy, juicy, with an impressive drinkability		 <b>BOUQUET</b> fresh, bright-fruity, lightly herbal and floral	





SCAVI & RAY

PRESTIGE FRIZZANTE:  
PROSECCO AND  
MOSCATO FRIZZANTE





# PROSECCO DOC FRIZZANTE

BRIGHT FRUIT | GREEN APPLES | GRASSY NOTE

## PROFILE



SCAVI & RAY Prosecco DOC Frizzante is crafted from the white grape variety Glera. A Frizzante is a sparkling wine with a lower carbonation level than its 'big brother', Spumante. Our Prosecco Frizzante presents itself with a light effervescence, fresh fruitiness, dryness and an alcohol content of only 10.5%.

The vines for our Prosecco Frizzante are cultivated in the sun-drenched Veneto region in Northeastern Italy, within the protected origin area for Prosecco.

## SETTING














Airlines often feature the SCAVI & RAY Prosecco DOC Frizzante in their selection. Its high quality and lightly effervescent character make it an ideal travel companion. In the Banquet Edition with a screw cap, it shines at large receptions and events. For outdoor events, the small Piccolo bottle makes a stylish appearance and can be enjoyed easily and quickly: twist off the cap, insert a straw and enjoy the outdoor effervescence!



## PERFECT SERVE

The Prosecco Frizzante is the perfect welcome drink for cheerful and casual occasions. It appeals to everyone, pairs with everything, and brings a sense of fun. Also recommended as a digestif.



 <b>BOTTLE SHAPE</b> collio  <b>SEAL</b> natural cork or screw cap	 <b>GRAPE VARIETIES</b> Glera	 <b>COLOUR</b> pale yellow with greenish reflections	<b>CONTAINER</b>     0.2l 0.75l 1.5l 3.0l
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 10.5% ABV	
 <b>FLAVOUR PROFILE</b> fresh with fruity notes of green apples and subtle grassy undertones; the gentle effervescence enhances the fresh character.		 <b>BOUQUET</b> fresh fruit, aromas of citrus fruit, apple, light floral notes	
		<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> dry <b>RESIDUAL SUGAR CONTENT</b> approx. 15 g/l	





# MOSCATO FRIZZANTE

ZESTY | SWEET | FLORAL | JUICY | REFRESHING

## PROFILE



The SCAVI & RAY Moscato Frizzante enchants with its lively elegance and relatively low alcohol content of only 8.5% ABV. In the glass, it reveals a bouquet of floral aromas and juicy exotic fruits, accompanied by the characteristic hint of muscat. The perlage is fine yet refreshing. A delight for the palate, bringing a touch of \*dolce vita\* to the glass every time.

## SETTING










In the warmer months, our Moscato refreshes, while in the cooler season, its subtle spice comforts. The perfect sparkling wine for those who appreciate an aromatic complexity that's also delightfully light.



## PERFECT SERVE

The SCAVI & RAY Moscato Frizzante is best served at 8 degrees Celsius. It's perfect as an aperitif, for receptions, or as a lively companion for long evenings with friends. It also pairs wonderfully with bold cheeses, as well as with sweet pastries or fruit-based desserts.



 <b>BOTTLE SHAPE</b> collio	 <b>GRAPE VARIETIES</b> Moscato	 <b>COLOUR</b> pale golden yellow	<b>CONTAINER</b>  0.2l 0.75l 1.5l 3.0l
	<b>SEAL</b> natural cork or screw cap	 <b>SERVING TEMPERATURE</b> 8°C	
 <b>FLAVOUR PROFILE</b> refreshingly juicy with notes of white blossoms, ripe peaches, and hints of lychee; touches of muscat and delicate honey accents round out the finish		 <b>BOUQUET</b> light fruit, floral, fresh	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> dry <b>RESIDUAL SUGAR CONTENT</b> approx. 15g/l





SCAVI & RAY

NON-ALCOHOLIC  
SPARKLING  
WINE





# SPARKLING WINE NON-ALCOHOLIC

YELLOW FRUIT | GRAPE-LIKE | MINT

## PROFILE



Embrace the trend with SCAVI & RAY Sparkling Non-alcoholic. Crafted through a gentle vacuum-based de-alcoholisation process, this beverage preserves rich, round aromas, delivering a high-quality experience with 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 Sparkling Non-alcoholic so refreshing and authentic. The elegant shimmering sapphire-green bottle completes the look.

## SETTING











SCAVI & RAY Sparkling Non-alcoholic is ideal for all kinds of celebrations, catering to enthusiasts who want to drive or abstain from alcohol without compromising on enjoyment.



## PERFECT SERVE

For all those who enjoy a non-alcoholic and delicate option. Tastes excellent served on its own in a Prosecco glass, or alternatively over ice, and also makes a great base for alcohol-free versions of the Bellini, Hugo, or Sprizz.



 <b>BOTTLE SHAPE</b> collio  <b>SEAL</b> natural cork	 <b>GRAPE VARIETIES</b> cuvée Vino Bianco Italiano	 <b>COLOUR</b> light yellow with green hues	<b>CONTAINER</b>  0.2l 0.75l 1.5l 3.0l
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 0.0% ABV	
 <b>FLAVOUR PROFILE</b> juicy, subtly sweet, notes of fresh apples and pears, with an elegant effervescence	 <b>BOUQUET</b> aromas of pear and citrus, with subtle notes of vanilla	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> semi-dry <b>RESIDUAL SUGAR CONTENT</b> approx. 5 g/l	





# WHITE GRAPE NON-ALCOHOLIC

GRAPE-BERRY | FRESH MINT | FLORAL | SMOOTH

## PROFILE



SCAVI & RAY White Grape Non-alcoholic is a sparkling, non-alcoholic, grape-juice-based refreshment with 0.0% alcohol by volume, making it particularly popular in the Middle East. As a natural product, it is crafted from selected white grapes without any artificial additives or colouring agents. White grape obtains its golden colour and fresh, fruity notes with hints of honey, apple, peach and even a touch of mint from these grapes. The delicate effervescence makes White Grape Non Alcoholic an elegant indulgence for significant occasions and precious everyday moments.

## SETTING



SCAVI & RAY White Grape Non-alcoholic is perfect for places where, due to cultural habits, no alcohol is consumed, such as in the Middle East. The fine bubbles make it an elegant companion for grand occasions, catering to those who do not want to forgo the sparkling experience.



## PERFECT SERVE

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




<b>BOTTLE SHAPE</b> collio  <b>SEAL</b> natural cork	<b>GRAPE VARIETIES</b> grape-juice-based	<b>COLOUR</b> intense golden yellow	<b>CONTAINER</b> 0.2l 0.75l 1.5l 3.0l
	<b>SERVING TEMPERATURE</b> 8–10°C	<b>ALCOHOL CONTENT</b> 0.0% ABV	
<b>FLAVOUR PROFILE</b> juicy, grape, fresh mint, apple, pear, peach		<b>BOUQUET</b> yellow fruits, peach, grape, mint, floral notes	
		<b>TOTAL ACIDITY</b> approx. 3 g/l <b>TASTE CATEGORY</b> sweet <b>RESIDUAL SUGAR CONTENT</b> approx. 12 g/l	




# WHITE GRAPE ROSÉ NON-ALCOHOLIC

FRESH BERRIES | RED APPLES | JUICY

## PROFILE

 The SCAVI & RAY White Grape Rosé Non-alcoholic is the berry-infused counterpart to the popular White Grape Non-alcoholic. Its vibrant, inviting pale rosé color is mirrored in juicy, grape-like aromas with the essence of ripe apples, complemented by hints of peach, citrus fruits, and fresh berries.

## SETTING









 Its delicate effervescence makes the SCAVI & RAY White Grape Rosé Non-alcoholic a refined delight, perfectly suited to accompany special occasions and cherished daily rituals alike.



## PERFECT SERVE

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



 <b>BOTTLE SHAPE</b> Collio  <b>SEAL</b> natural cork	 <b>GRAPE VARIETIES</b> grape-juice-based	 <b>COLOUR</b> pale pink with subtle violet reflections	<b>CONTAINER</b>  0,2l 0,75l 1,5l 3,0l
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 0.0% ABV	<b>TOTAL ACIDITY</b> approx. 3 g/l <b>TASTE CATEGORY</b> sweet <b>RESIDUAL SUGAR CONTENT</b> approx. 12 g/l
 <b>FLAVOUR PROFILE</b> juicy, grapes, fresh berries, red apple, ripe peach, citrus aromas, honey	 <b>BOUQUET</b> yellow fruits, light red berries, peach, grapes, floral notes		



SCAVI & RAY  
ITALIAN STILL  
WINES

Ca' Scavi  
**LUGANA**  
*Denominazione di origine controllata*  
SCAVI & RAY

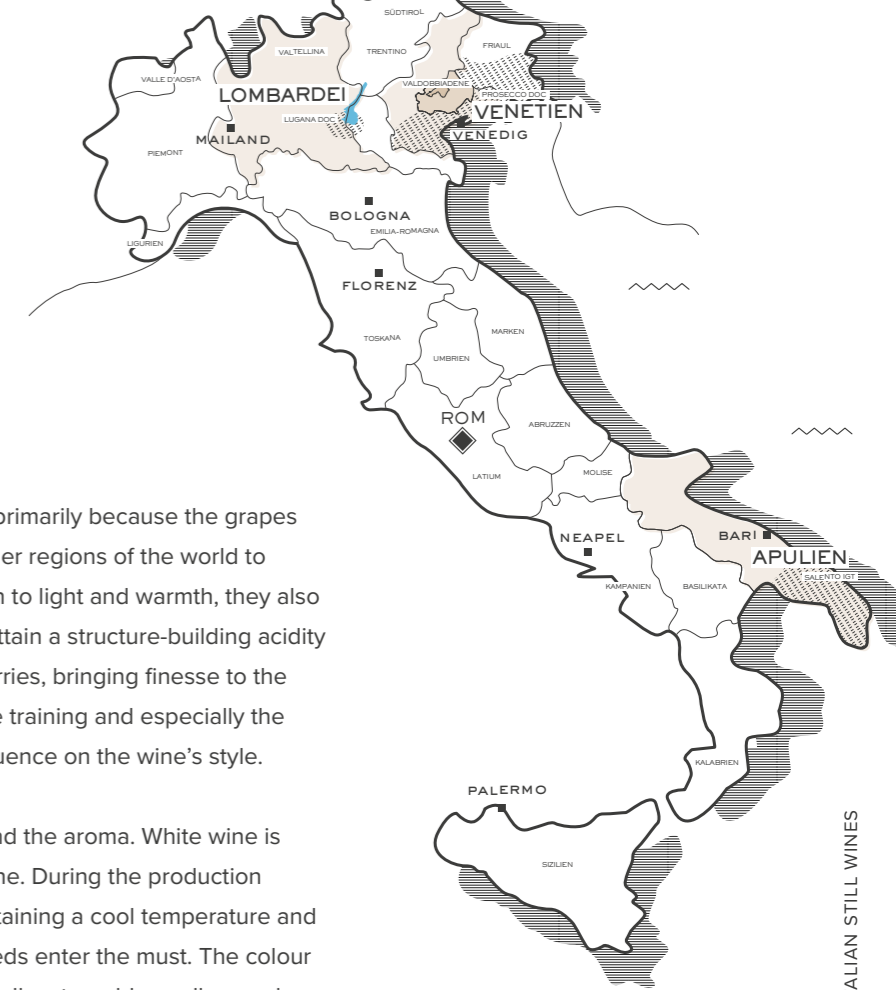
SCAVI & RAY  
ITALIAN STILL WINES





**DELIGHTFUL DISCOVERIES  
BY THE SCAVI & RAY WINERY**

Our still wines are both Italian classics and trendsetters, offering an impressive balance of quality and value.



## WHITE WINE

White wine is something special. This is primarily because the grapes for the wine are cultivated in slightly cooler regions of the world to achieve optimal development. In addition to light and warmth, they also require the right degree of coolness to attain a structure-building acidity and aromatic complexity in the grape berries, bringing finesse to the wine. Naturally, the climate, location, vine training and especially the grape variety itself have a significant influence on the wine's style.

Local conditions impact both the taste and the aroma. White wine is comparatively more delicate than red wine. During the production process, attention must be paid to main-taining a cool temperature and ensuring that neither grape skins nor seeds enter the must. The colour of the finished wine ranges from a pale yellow to golden yellow and even amber, depending on the grape variety, acidity, age and storage/ maturation method.

## RED WINE

Red wine is produced from blue grapes and has been considered a medicinal elixir and exceptional beverage since ancient times. Its red colour is acquired through a fundamentally different production process compared to white wine. This process involves maceration fermentation, where the grape berries are crushed, allowing grape juice, grape skins and seeds to ferment together. During this process, pigments and tannins are released, imparting colour and characteristics to the red wine. The final colour of the wine varies from garnet and ruby red to brick red.

Red wine vines are cultivated worldwide, and whether they prefer cooler or warmer locations depends on the grape variety. In general, red grape varieties require more sunlight than white ones to develop colour in the grape skins. The higher duration of sunlight is often accompanied by warmer temperatures, explaining why red wine often appears to come from warmer regions.



### REGION: LUGANA

On the picturesque southern shore of Lake Garda lies the wine-growing region of Lugana. Here, perfect climatic conditions prevail, nurturing grapes to harmonious maturity: abundant hours of sunshine pamper the vines, complemented by the moderating influence of Lake Garda.

## CA' SCAVI LUGANA DOC

CITRUS FRUIT | CRISP APPLE | PEACH | FLORAL | LIGHTLY HERBAL

### PROFILE

Every Lugana DOC wine is crafted from at least 90% Trebbiano di Lugana grapes, also known regionally as Turbiana di Lugana. This grape variety's characteristic is a fresh, bright, fruity wine that harmonises with a wide range of dishes.

In Ca' Scavi Lugana DOC, the benefits of the Trebbiano grape and the Lake Garda region are showcased excellently. The sparkling light-golden-yellow colour evokes memories of wonderful Italian sunny days. This atmosphere is complemented by refreshing, bright, fruity-succulent notes of citrus fruits, crisp apples and hints of apricots. The invigorating finish is carried by bright fruits, enticing you to the next sip.

### SETTING

The intense, fresh-fruity character makes Ca' Scavi Lugana DOC a perfect year-round wine, ideal for treating yourself or bringing joy to good friends.

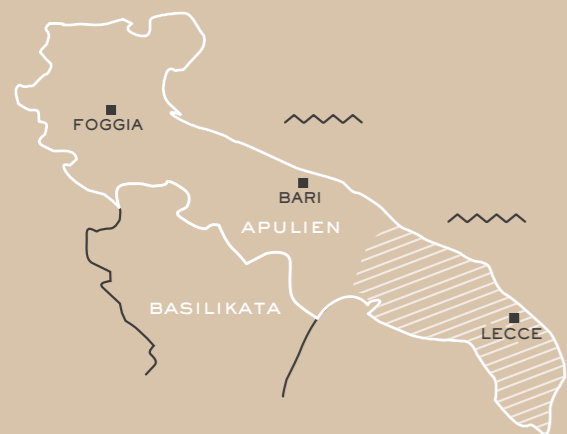


### PERFECT SERVE

Our Ca' Scavi Lugana DOC is the perfect companion to Italian cuisine. Whether paired with antipasti, pizza, pasta, fish and seafood, or with cheese, salads, and light meat dishes – it always makes a \*bella figura\*.



<b>BOTTLE SHAPE</b> borgognotta  <b>SEAL</b> screw cap  <b>75 cl</b>	<b>GRAPE VARIETIES</b> Trebbiano di Lugana	<b>COLOUR</b> sparkling, bright golden yellow with greenish reflections	<b>ORIGIN</b> Region Lombardy
	<b>SERVING TEMPERATURE</b> 8–10°C	<b>ALCOHOL CONTENT</b> 13% ABV	
<b>FLAVOUR PROFILE</b> juicy and fresh with subtle fruity sweetness, citrus fruits, apple, apricot, white blossoms and a hint of minerality	<b>BOUQUET</b> fresh, citrusy, crisp apple, peach, floral, with a touch of fresh herbs	<b>TOTAL ACIDITY</b> approx. 7 g/l <b>TASTE CATEGORY</b> dry <b>RESIDUAL SUGAR CONTENT</b> approx. 6 g/l	



### REGION: APULIEN

For years, Primitivo has been a guarantee of uncomplicated wine enjoyment. This is because it's an early-ripening grape variety, whose berries, in sun-drenched Apulia, may already be partially dried on the vine at the time of harvest. This alters the ratio of sugar to juice in the berries, resulting in dark and fruity, velvety, full-bodied wines.

## PRIMITIVO SALENTO IGT

CHERRY FRUIT | DARK BERRIES | SPICY | CHOCOLATY

### PROFILE

The Salento Peninsula is located in Apulia, forming the heel of the Italian boot between the Adriatic Sea and the Gulf of Taranto. The Mediterranean region of Apulia provides ideal conditions for grapes to develop a distinctive flavour profile. The warm sun promotes sugar formation in the grape berries, resulting in a juicy-berry wine with subtle spiciness.

The SCAVI & RAY Primitivo Salento IGT is a typically Italian all-rounder that turns the ordinary into something extraordinary: Its juicy fruit flavors of dark berries and cherries, complemented by bay leaf spice, notes of chocolate and mocha, and a hint of vanilla, make it a delight for the palate par excellence. Pleasantly quaffable and velvety-smooth with a lingering taste of Amarena cherries.

### SETTING

In no time, our SCAVI & RAY Primitivo Salento IGT brings \*dolce vita\* to the table: perfect for summer barbecues or cozy winter evenings by the fireplace.



### PERFECT SERVE

Our Primitivo enhances Italian cuisine like no other: pizza, pasta, risotto, game dishes, and grilled meats find perfect harmony with this velvety red wine.




<b>BOTTLE SHAPE</b> conic  <b>SEAL</b> natural cork  <b>75 cl</b>	<b>GRAPE VARIETIES</b> Primitivo	<b>COLOUR</b> bright ruby red with violet reflections	<b>ORIGIN</b> Salento in Puglia
	<b>SERVING TEMPERATURE</b> 16–18°C	<b>ALCOHOL CONTENT</b> 13% ABV	
<b>FLAVOUR PROFILE</b> velvety-smooth with notes of juicy cherries, dark berries, laurel spice, chocolate and nuances of tobacco	<b>BOUQUET</b> cherry-fruity, dark-berry, spicy, chocolatey and juicy	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> semi-dry <b>RESIDUAL SUGAR CONTENT</b> approx. 12 g/l	




# SOGNO FIORI

ZESTY | JUICY FRUIT | FLORAL | FRESH

## PROFILE

 As soon as the first rays of sunshine lift the spirit, our SCAVI & RAY Sogno Fiori enchants the senses with its light, juicy, and floral-fresh character: delicate aromas of oranges, juicy pears, fresh vineyard peaches, white blossoms, and subtle hints of rose petals. A touch of gentle effervescence enhances its liveliness.

## SETTING

 Enjoyed pure and well-chilled, we've created the ultimate summer wine – perfect for the terrace, barbecues, or picnics. It also pairs beautifully with all kinds of summer dishes.











## PERFECT SERVE

The SCAVI & RAY Sogno Fiori is best enjoyed pure, without ice cubes. Served at 8 to 10 degrees Celsius, it reveals its juicy, fresh, and fruity aromas.

AVAILABLE  
ONLY IN  
SUMMER




 <b>BOTTLE SHAPE</b> Bordelese  <b>SEAL</b> Screw cap  <b>75 cl</b>	 <b>GRAPE VARIETIES</b> Garganega, Moscato, Ribolla Gialla	 <b>COLOUR</b> pale straw yellow with greenish reflections	<b>ORIGIN</b> Veneto, Northern Italy  
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 13% ABV	
 <b>FLAVOUR PROFILE</b> delicate aromas of oranges, juicy pears, fresh vineyard peaches, white blossoms, and subtle hints of rose petals	 <b>BOUQUET</b> light fruit, juicy, floral-fresh	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> sweet <b>RESIDUAL SUGAR CONTENT</b> approx. 30 g/l	




# IL BIANCO

LIGHT FRUIT | FRESH | ELEGANT

## PROFILE

 SCAVI & RAY Il Bianco is a dry white wine hailing from Northern Italy, meticulously crafted from selected grape varieties. Its fresh, light-yellow hue with green reflections is accompanied by a subtly fruity aroma featuring notes of pear, citrus, delicate mirabelle and mandarin peel. On the palate, SCAVI & RAY Il Bianco reveals a juicy, medium-bodied character with a refreshing dryness, providing a revitalising taste experience.

## SETTING









 The vibrant fruit accents in the aroma of SCAVI & RAY Il Bianco evoke a Mediterranean ambiance. It pairs exceptionally well with fresh salads, fish and light meat dishes, enhancing your culinary experience.



## PERFECT SERVE

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



 <b>BOTTLE SHAPE</b> bordolese  <b>SEAL</b> screw cap  <b>75 cl</b>	 <b>GRAPE VARIETIES</b> blend based on white Burgundy varieties	 <b>COLOUR</b> pale yellow with greenish reflections	<b>ORIGIN</b> Northern Italy 
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 12% ABV	
 <b>FLAVOUR PROFILE</b> fresh on the palate, juicy, lightly fruity	 <b>BOUQUET</b> delicate and sweet, pears, citrus, mirabelle plums, mandarin zest	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> dry <b>RESIDUAL SUGAR CONTENT</b> approx. 5 g/l	





## IL ROSATO

DARK FRUIT | WILD BERRIES | SPICY

### PROFILE



The dry SCAVI & RAY Il Rosato hails from Northern Italy, where abundant sunshine and a mild climate cultivate grapes to perfection. These harmoniously ripened grapes give rise to wines that enchant with fruity-berry notes. Upon opening, the wine reveals a delicate aroma of berry fruit, raspberry and a touch of cranberry. SCAVI & RAY Il Rosato is a Merlot-based cuvée, imparting its alluring light-pink hue. On the palate, it unfolds as a juicy and fresh delight, adorned with notes of red berries.

### 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 is particularly suitable as an accompaniment for light dishes such as grilled or steamed fish, seafood or various vegetable dishes.



### PERFECT SERVE

This dry rosé reveals its berry flavor nuances best when served at a temperature of 8–10 degrees Celsius. For those who prefer a lighter option, it can also be enjoyed as a refreshing wine spritzer.



 <b>BOTTLE SHAPE</b> bordolese  <b>SEAL</b> screw cap  <b>75 cl</b>	 <b>GRAPE VARIETIES</b> blend based on Merlot and other red grape varieties	 <b>COLOUR</b> pale rosé	<b>ORIGIN</b> Northern Italy 
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 12% ABV	
 <b>FLAVOUR PROFILE</b> on the palate, juicy, fresh, with delicate red berry fruits and quaffable	 <b>BOUQUET</b> fine berries, raspberries, a hint of cranberry and rosehip	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE CATEGORY</b> dry <b>RESIDUAL SUGAR CONTENT</b> approx. 7 g/l	






# IL ROSSO

BERRY-FRUITY | FRESH | ELEGANT

## PROFILE

 The SCAVI & RAY Il Rosso is an exceptional cuvée crafted around the velvety Merlot grape. Produced in Northern Italy, this dry red wine, shimmering in hues of purple with violet reflections, showcases the Merlot grape – an international star variety celebrated for its fruity and full-bodied character. Upon uncorking, it reveals enticing aromas of plums and dark cherries with a subtle hint of spice. Fresh and red-fruity on the palate, the SCAVI & RAY Il Rosso captivates with seamlessly integrated, fine tannins, delivering a harmonious blend of berry flavours and a subtle spiciness in the finish.

## SETTING









 SCAVI & RAY Il Rosso's well-balanced 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 optimal serving temperature for SCAVI & RAY Il Rosso is between 16–18°C. It is best served in a small red wine glass to allow its aromas to fully develop.



 <b>BOTTLE SHAPE</b> bordolese  <b>SEAL</b> screw cap  <b>75 cl</b>	 <b>GRAPE VARIETIES</b> blend based on Merlot and other red grape varieties	 <b>COLOUR</b> crimson, light-violet hues	<b>ORIGIN</b> Northern Italy 
	 <b>SERVING TEMPERATURE</b> 16–18°C	 <b>ALCOHOL CONTENT</b> 12.5% ABV	
 <b>FLAVOUR PROFILE</b> palate reveals red fruit, mild spice and fine tannins	 <b>BOUQUET</b> plums, dark cherries, slightly spicy	<b>TOTAL ACIDITY</b> approx. 5 g/l <b>TASTE CATEGORY</b> dry <b>RESIDUAL SUGAR CONTENT</b> approx. 5 g/l	



# AL CIOCCOLATO

CHOCOLATE | BLACK CHERRIES | PLUMS

## PROFILE



The unique flavour composition of SCAVI & RAY Al Cioccolato is part of an entirely new wine experience: fruity, intense red wine from Italy combined with a subtle, bitter-sweet chocolate aroma. The red wine is a cuvée made from red Italian grapes. 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 do not 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. Gently heat during the colder months to enjoy an extraordinary mulled wine.




 <b>BOTTLE SHAPE</b> bordolese  <b>SEAL</b> screw cap	 <b>GRAPE VARIETIES</b> blend of red grape varieties (main grape variety: Merlot)	 <b>COLOUR</b> crimson with violet hues	<b>CONTAINER</b>  0.2l 0.75l 1.5l 3.0l
	 <b>SERVING TEMPERATURE</b> 13–16°C	 <b>ALCOHOL CONTENT</b> 10% ABV	
 <b>FLAVOUR PROFILE</b> intense aromas of dark ripe fruits, cherries, with smooth vanilla and fine chocolate notes, creamy when poured	 <b>BOUQUET</b> chocolate, cherry, a hint of plums	<b>TOTAL ACIDITY</b> approx. 5 g/l <b>TASTE CATEGORY</b> sweet <b>RESIDUAL SUGAR CONTENT</b> approx. 75 g/l	




# ALLA VANIGLIA

VANILLA | YELLOW FRUIT

## 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 palate, it reveals a remarkable composition with notes of the finest chocolate and a hint of fresh mango.

## 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

The optimal serving temperature for SCAVI & RAY Alla Vaniglia is between 8–10°C. It impresses whether served neat or on the rocks – adding an unparalleled touch to any occasion.



 <b>BOTTLE SHAPE</b> bordolese  <b>SEAL</b> screw cap	 <b>GRAPE VARIETIES</b> blend of white grape varieties	 <b>COLOUR</b> light yellow	<b>CONTAINER</b>  0.2l 0.75l 1.5l 3.0l
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 10% ABV	
 <b>FLAVOUR PROFILE</b> soft with fine notes of vanilla, mango and chocolate, elegant finish	 <b>BOUQUET</b> fruity aroma of white grapes with mellow notes of vanilla	<b>TOTAL ACIDITY</b> approx. 5 g/l <b>TASTE CATEGORY</b> sweet <b>RESIDUAL SUGAR CONTENT</b> approx. 75g/l	



SCAVI & RAY  
APERITIVI





# HUGO APERITIVO

ELDERFLOWER | MINT | FRESH

## PROFILE



The SCAVI & RAY Hugo Aperitivo is a delightful sparkling cocktail aperitif with a winning combination of high-quality Prosecco, sweet elderflower syrup and 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 is 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? SCAVI & RAY 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 & RAY Hugo Aperitivo is always the right choice.



## PERFECT SERVE

SCAVI & RAY Hugo Aperitivo is ready to serve at 8–10°C. Simply pour it into a wine glass over ice cubes with a refreshing mint leaf garnish. Also available in *piccolo* edition: pop the top, put a straw in, done!



 <b>BOTTLE SHAPE</b> collio  <b>SEAL</b> crown cork	 <b>GRAPE VARIETIES</b> made from Italian white wine	 <b>COLOUR</b> pale yellow with greenish reflections	<b>CONTAINER</b>  0.2l 0.75l 1.5l 3.0l
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 5.5% ABV	
 <b>FLAVOUR PROFILE</b> quaffable with notes of elderflower and mint, sweet, effervescent, refreshing		 <b>BOUQUET</b> grassy, apple and mint, elderflower	<b>TOTAL ACIDITY</b> approx. 6 g/l <b>TASTE DESCRIPTION</b> sweet <b>RESIDUAL SUGAR CONTENT</b> approx. 100 g/l



## SPRIZZ APERITIVO


GRAPEFRUIT | BLOOD ORANGE |  
PLEASANTLY BITTER

### PROFILE

 SCAVI & RAY Sprizz 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. With nuances of grapefruit and floral orange notes, a harmonious and refreshing taste experience is created. Its reserved acidity unfolds beautifully with a moderate alcohol content of 5.5% ABV.

The Mediterranean trend mix is highly popular in Italy and has now also made its way to Germany. 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.

### SETTING









 With its zesty hint of bitter orange, the SCAVI & RAY Sprizz Aperitivo offers a refreshingly delicious cool-down, especially on warm days.

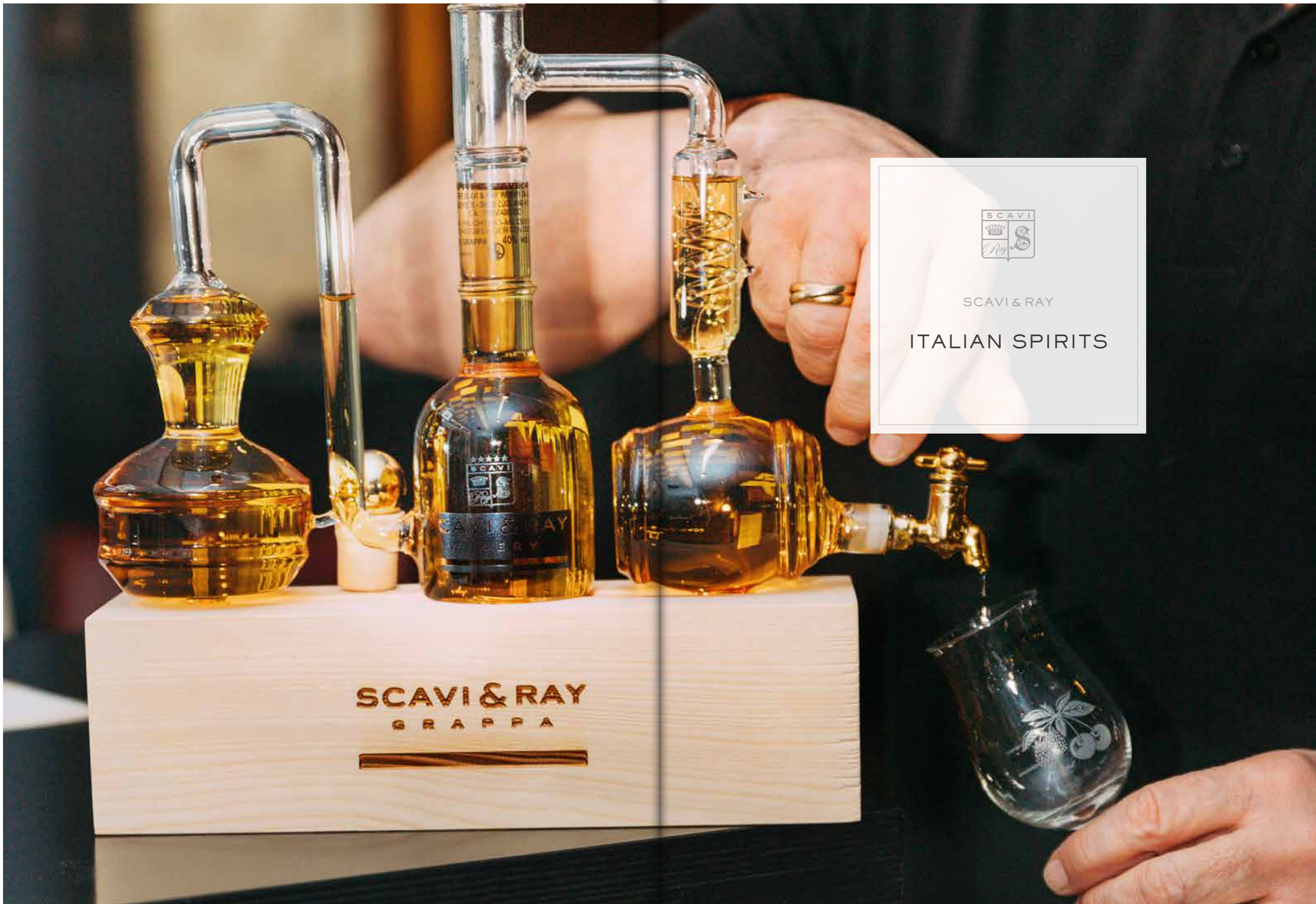


### PERFECT SERVE

SCAVI & RAY Sprizz 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 the *piccolo* edition: pop the top, put a straw in, done! Top-class refreshment.



 <b>BOTTLE SHAPE</b> collio  <b>SEAL</b> crown cork	 <b>GRAPE VARIETIES</b> made from Italian white wine	 <b>COLOUR</b> vibrant orange	<b>CONTAINER</b>  0.2l 0.75l 1.5l 3.0l
	 <b>SERVING TEMPERATURE</b> 8–10°C	 <b>ALCOHOL CONTENT</b> 5.5% ABV	
 <b>FLAVOUR PROFILE</b> fresh with notes of bitter oranges, grapefruit, sweet and crisply effervescent		 <b>BOUQUET</b> grapefruit, orange, lightly floral	
		<b>TOTAL ACIDITY</b> approx. 4 g/l <b>TASTE DESCRIPTION</b> sweet <b>RESIDUAL SUGAR CONTENT</b> approx. 130 g/l	



  
SCAVI & RAY  
ITALIAN SPIRITS







# LIMONCELLO

PURE CITRUS FRUIT

## 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. Made from a 10% infusion of real lemon peels, it undergoes a multi-stage, gentle process, culminating in a final filtration of the liqueur. 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 and you are ready to enjoy this sweet premium digestif. Topped with Prosecco, it makes a refreshing Limoncello Sprizz.




 <b>BOTTLE SHAPE</b> custom bottle shape	 <b>COLOUR</b> intense yellow, bright, with light-green hues	 <b>SERVING TEMPERATURE</b> below 8°C	 <b>ALCOHOL CONTENT</b> 25% ABV	 <b>CONTAINER</b> 0.7l
	 <b>SEAL</b> screw cap			




# CREMA DI LIMONCELLO

CITRUS | COCONUT | CREAMY | TROPICAL

## PROFILE

 In SCAVI & RAY Crema di Limoncello, irresistible aromas of sun-kissed lemons and the finest cream are enhanced by a touch of coconut to create a deliciously smooth and creamy liqueur. Limoncello originates from the Gulf of Naples, where the famous aromatic and bright yellow lemons are also grown. Fragrant lemon peel accompanied by a slightly tropical note of coconut caress the nose. The creamy and soft mouthfeel is rounded off by the coolness and freshness of the Mediterranean lemons, lingering on the palate for a long time. A delicate infusion of real lemon peel guarantees refined citrus notes that you will never forget.

## SETTING








 Irresistibility in all its facets: this creamy liqueur can be enjoyed neat, but is also perfect as a base for extravagant cocktails and delicious desserts.



## PERFECT SERVE

With 17% ABV, SCAVI & RAY Crema di Limoncello is perfect to be enjoyed pure. Serve the creamy liqueur well-chilled below 8 degrees Celsius, either straight or over ice. Salute!



 BOTTLE SHAPE custom bottle shape	 COLOUR cream white		CONTAINER  0.7l
	 SEAL wooden handle cork	 SERVING TEMPERATURE below 8°C	
 FLAVOUR PROFILE fruity lemon freshness, creamy smooth, subtle sweetness		 BOUQUET fresh, creamy, tropical	TASTE DESCRIPTION sweet







# GRAPPA BIANCA

HARMONIOUS | FRUITY | FLORAL

## PROFILE

 Cultivated in Northern Italy, SCAVI & RAY Grappa Bianca is aged in steel barrels for at least 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 0.7l
 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	TASTE DESCRIPTION dry






# GRAPPA ORO

HARMONIOUS | CARAMEL | SMOOTH

## 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. On the nose, it presents a pleasant profile with persistent fruity aromas. SCAVI & RAY Grappa Oro has an alcohol content of 40% ABV and offers a unique combination of exquisite flavour and refined design.

## SETTING









 Grappa 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	CONTAINER  0.7l
SEAL glass stopper	 SERVING TEMPERATURE 16–18°C	 ALCOHOL CONTENT 40% ABV	
 FLAVOUR PROFILE rounded, mellow, harmonious and delicate with red fruit aromas	 BOUQUET harmonious, pleasant, with fruity aromas	TASTE DESCRIPTION dry	




SCAVI & RAY  
ITALIAN  
SPECIALITIES






## ACETO BALSAMICO DI MODENA IGP

### PROFILE

 SCAVI & RAY Aceto Balsamico di Modena IGP 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 IGP 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 IGP is available in the 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 IGP is delicious with cheese, fresh fruit and ice cream, and adds a final touch to elaborate meat dishes, salads and antipasti.

### CONTAINER



0.2l bottle



### PERFECT SERVE

SCAVI & RAY Aceto Balsamico di Modena IGP goes well with a chilled glass of SCAVI & RAY Prosecco.





## 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 five different flavours: extra virgin olive, garlic, chilli, lemon 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.

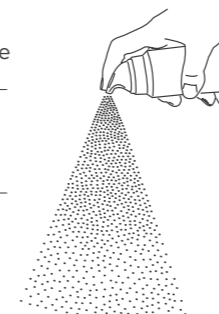


### PERFECT SERVE

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



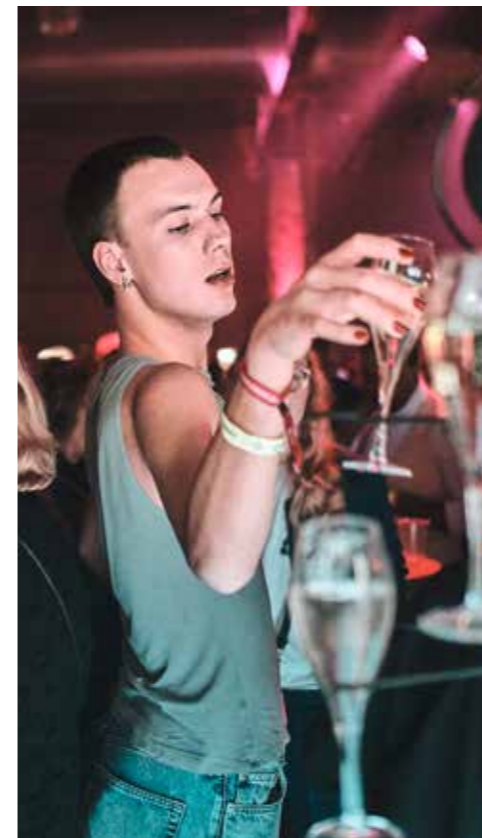
CONTAINER  
200 ml

STREAM  
medium pressure



DRIP  
very low pressure







## 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.





  
 BRANDING  
**CUSTOMISED  
 LOCATIONS**

It is 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.



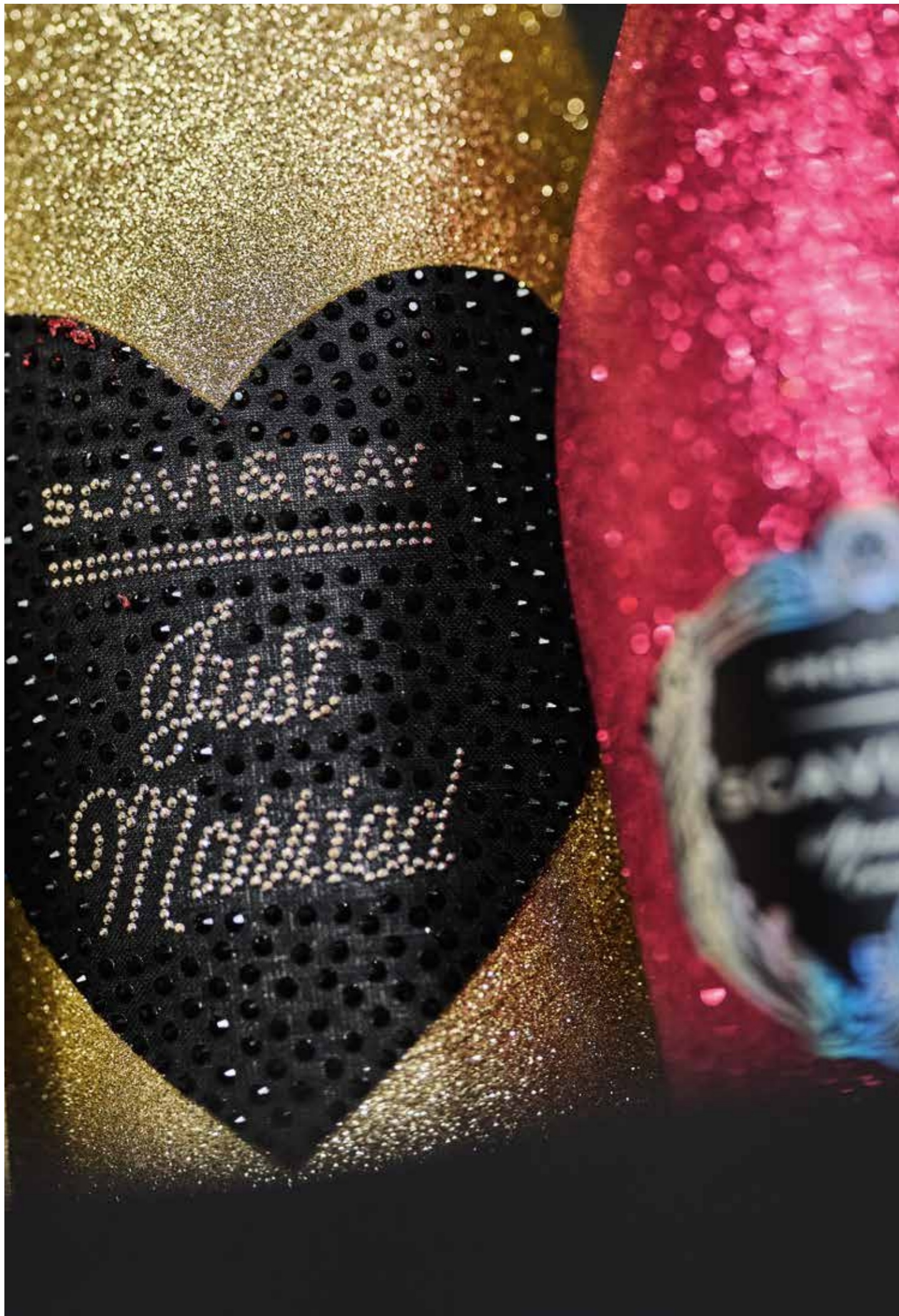


PARTNERSHIP  
A GRAND  
ENTRANCE AT THE  
MOULIN ROUGE

SCAVI & RAY IS AN EXCLUSIVE PARTNER TO THE GLAMOROUS HIT MUSICAL 'MOULIN ROUGE': SOPHISTICATED HIGHLIGHTS AND TAILORED BRANDING CREATE THE PERFECT SETTING AT COLOGNE'S MUSICAL DOME.

With production costs of around 20 million euros, the new hit musical revue 'Moulin Rouge' pushes boundaries – it is the most expensive musical ever staged at the Musical Dome in Cologne. The location has been revamped in a burlesque style for the show event. The impressive SCAVI & RAY Vintage Bar in a Chesterfield look and the SCAVI & RAY Experience Wall set new standards in individual branding. A limited Sparkling Diamonds Prosecco Edition has additionally been created exclusively for the show. Rapturous applause and a standing ovation for SCAVI & RAY and 'Moulin Rouge'.





## BLING BLING EDITION SPARKLING STATEMENTS

Individuality is on trend. The Bling Bling Edition from SCAVI & RAY makes every bottle unique. There are 20 different colours available, and you can choose between additional extras such as bottlenecks studded with rhinestones, a personalised message on the label or high-quality packaging. Ideal as a gift, for home, behind the counter of the bar or even taking pride of place at the bar.

SCAVI & RAY Bling Bling Edition is available here:  
[SCAVIRAY@MBGGLOBAL.COM](mailto:SCAVIRAY@MBGGLOBAL.COM)

Available in the following colours:



ICE BUCKET AURORA



PICCOLO PEPPER MILL



PICCOLO SALT MILL

GIANT SALT AND PEPPER GRINDERS



TAVOLA ITALIANA CHEESE BOARD

MENAGEN SET



WINE GLASS TIZIANA

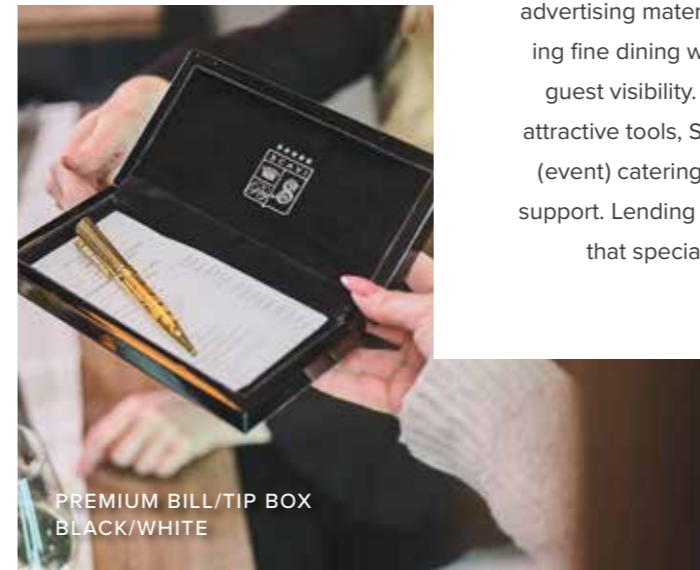


GLASS ICE PRESTIGE



## 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.



PREMIUM BILL/TIP BOX BLACK/WHITE



BILL PRESENTER



BOTTLE VASE



ICE BUCKET AURORA SWING



EINZELFLASCHENKÜHLER BOLLE



ICE BUCKET ELEONORA



ICE BUCKET BELLA D'ORO



PREMIUM ICE BUCKET  
BELLISSIMA SILVER



PREMIUM ICE BUCKET  
BELLA DONNA BLACK



PREMIUM MAGENTA FRIDGE



LED SIGN CREST

CREDIT CARD HOLDER



PERMANENT DISPLAY



LUMINOSO BACKBAR SET



PROSECCO GUN  
GOLD/BLACK

HAND LETTERING BOOK  
PREMIUM LEATHER



LAPTOP BAG



ICE BUCKET ILLUMINATA



SHOW BOTTLE  
PRESENTER CROWN



LED BUTTERFLY



SHOW BOTTLE  
PRESENTER CAGE



## TABLE OF CONTENTS

### THE WORLD OF SCAVI & RAY

**HISTORY**  
6 | 7

**FROM VENETO**  
8 | 9

**PROSECCO DOC**  
10 | 11

**UNIQUE COLLECTION**  
12 | 13

### SCAVI & RAY PORTFOLIO

**PRESTIGE SPUMANTE:  
PROSECCO AND  
ITALIAN SPARKLING WINES**  
Prosecco DOC Spumante 16 | 17  
Prosecco DOC Rosé Spumante 18 | 19  
Ice Prestige Spumante 20 | 21  
Luminoso Blanc de Blancs Spumante 22 | 23

**PRESTIGE FRIZZANTE:  
PROSECCO AND  
MOSCATO FRIZZANTE**  
Prosecco DOC Frizzante 26 | 27  
Moscato Frizzante 28 | 29

**NON-ALCOHOLIC SPARKLING WINE**  
Sparkling Alkoholfrei 32 | 33  
White Grape Non-alcoholic 34 | 35  
White Grape Rosé Non-alcoholic 36 | 37

**ITALIAN STILL WINES**  
SCAVI & RAY WINERY 40 | 41  
Ca' SCAVI Lugana DOC 42 | 43  
Primitivo Salento IGT 44 | 45  
Sogno Fiori 46 | 47  
Il Bianco 48 | 49  
Il Rosato 50 | 51  
Il Rosso 52 | 53  
Al Cioccolato 54 | 55  
Alla Vaniglia 56 | 57

**APERITIVI**  
SCAVI & RAY Hugo Aperitivo 60 | 61  
SCAVI & RAY Sprizz Aperitivo 62 | 63

**ITALIAN SPIRITS**  
Limoncello 66 | 67  
Crema di Limoncello 68 | 69  
Grappa Bianca 70 | 71  
Grappa Oro 72 | 73

**ITALIAN SPECIALITIES**  
Aceto Balsamico di Modena IGP 76 | 77  
Olive oils 78 | 79

### SCAVI & RAY LIFESTYLE

**FASHION**  
82 | 83

**BRANDING**  
84 | 85

**PARTNERSHIP**  
86 | 87

**BLING BLING EDITION**  
88 | 89

**ADVERTISING**  
90 — 95



*A Taste for every Story!*



[WWW.SCAVI-RAY.IT](http://WWW.SCAVI-RAY.IT)

