

A photograph of three women sitting around a table covered with a white tablecloth. They are all laughing and holding glasses of wine. On the table are several glasses of wine, two small white bowls filled with olives, and a bottle of Della Vite wine. The background is a rustic interior with wooden walls and a large sunburst mirror.

Enotria & Coe

wish list

Della Vite

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Christmas 2020



Della Vite

Della Vite was launched in August 2020 by the three Delevingne sisters. It is their first business together and was born from an ambition to bring some of Italy's finer Proseccos to the UK market.

They found kindred spirits in the Biasiotto family, who have been making top-quality Prosecco since 1986. Combining tradition with innovation, Della Vite Prosecco is made from 40-year-old vines and undergoes a longer production process to create a smoother mousse. The solar-powered winery incorporates an on-site lab where indigenous yeasts are cultivated for fermentation.

NEW TO MARKET

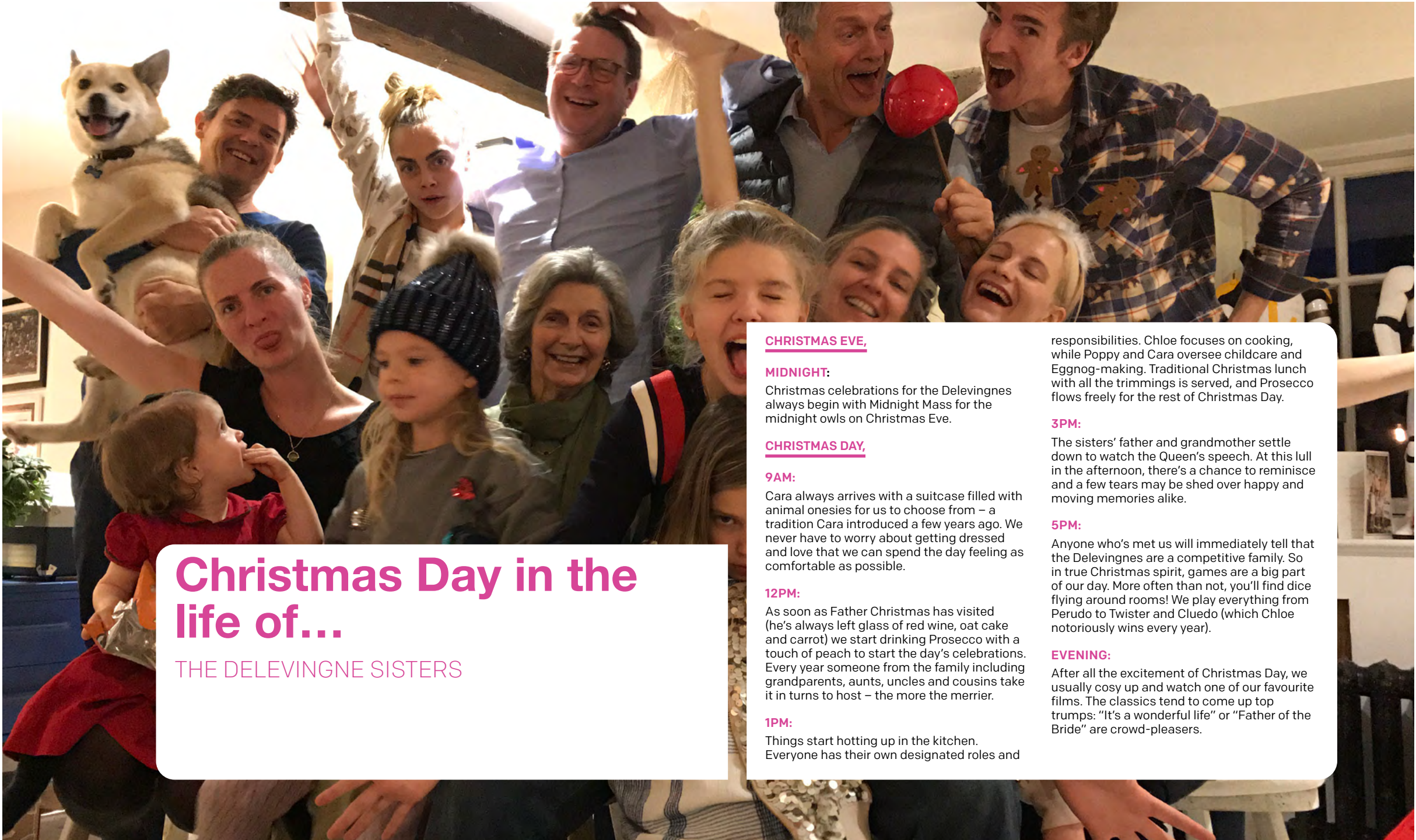


Blossom,
chamomile,
herbaceous

Prosecco Superiore D.O.C.G.

code	vintage	abv	list price
J261	NV	11.5%	£20.00

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Christmas Day in the life of...

THE DELEIVINGNE SISTERS

CHRISTMAS EVE,

MIDNIGHT:

Christmas celebrations for the Delevingnes always begin with Midnight Mass for the midnight owls on Christmas Eve.

CHRISTMAS DAY,

9AM:

Cara always arrives with a suitcase filled with animal onesies for us to choose from – a tradition Cara introduced a few years ago. We never have to worry about getting dressed and love that we can spend the day feeling as comfortable as possible.

12PM:

As soon as Father Christmas has visited (he's always left glass of red wine, oat cake and carrot) we start drinking Prosecco with a touch of peach to start the day's celebrations. Every year someone from the family including grandparents, aunts, uncles and cousins take it in turns to host – the more the merrier.

1PM:

Things start hotting up in the kitchen. Everyone has their own designated roles and

responsibilities. Chloe focuses on cooking, while Poppy and Cara oversee childcare and Eggnog-making. Traditional Christmas lunch with all the trimmings is served, and Prosecco flows freely for the rest of Christmas Day.

3PM:

The sisters' father and grandmother settle down to watch the Queen's speech. At this lull in the afternoon, there's a chance to reminisce and a few tears may be shed over happy and moving memories alike.

5PM:

Anyone who's met us will immediately tell that the Delevingnes are a competitive family. So in true Christmas spirit, games are a big part of our day. More often than not, you'll find dice flying around rooms! We play everything from Perudo to Twister and Cluedo (which Chloe notoriously wins every year).

EVENING:

After all the excitement of Christmas Day, we usually cosy up and watch one of our favourite films. The classics tend to come up top trumps: "It's a wonderful life" or "Father of the Bride" are crowd-pleasers.

Peach and Serrano Ham Salad

The pure, unadulterated perfume and taste of fresh peaches is a match made in heaven for the Della Vite Prosecco Superiore D.O.C.G., with its significantly richer flavour profile than typical Prosecco.

At first glance, this may not seem like an especially festive dish, but it works either as a light lunch to break up the onslaught of Christmas indulgences, or as a refreshing side dish to a lovely leg of gammon.

- 2 peaches, ripe but firm-ish, halved and stoned
- olive oil
- 2 handfuls rocket
- 6 slices Serrano ham
- 1 ball burrata
- Small bunch basil
- 2 tbsp pine nuts, toasted
- crusty bread to serve (optional)

DRESSING:

- 3 tbsp olive oil
- 2 tbsp white Balsamic vinegar
- 1 tsp runny honey
- 1 red chilli, finely chopped
- ½ garlic clove

METHOD

To make the dressing, whisk together the olive oil, vinegar and honey in a bowl then stir in the chilli and garlic. Set aside while you make the salad.

Heat a griddle pan over a high heat. Brush the peach halves with oil then griddle until the surface is charred and caramelised.

Scatter the rocket on a platter. Drape over the serrano ham, add the peaches and sit the burrata in the middle. Discard the garlic clove from the dressing then drizzle the dressing over the salad. Decorate with basil and pine nuts, and serve with crusty bread.

Terms & Conditions:

EXISTING CUSTOMERS

Please note the advertised Christmas promotional pricing support has already been applied to all customers' existing pricing. Existing customers will automatically benefit from this pricing support on top of any pre-agreed pricing.

NEW CUSTOMERS

If you wish to purchase these products for the first time, please contact your E&C Account Manager to activate the promotional pricing.

LIMITED AVAILABILITY:

Christmas 2020 pricing support is available on orders placed between 2nd November and 31st December 2020 inclusive.

RETURNS POLICY:

These promotions are not available on a sale or return basis.