

KOPL



TRUSTED NAME FOR  
PREMIUM ALCOBEV

**Kambrell Overseas Private Limited (KOPL)**

INTRODUCES A COLLECTION OF SIGNATURE  
D'OR CROWN WINES DEFINED  
BY ITALIAN SOPHISTICATION.



**D'OR<sup>®</sup>**  
*Crown*



# D'OR<sup>®</sup> Crown

## Sangiovese Rubicone



### WINE TYPE & BOTTLE SIZE

Red Wine – 750ML

### GRAPES

100% Sangiovese

### ALCOHOL

12.5%



### ABOUT THE WINE

Sangiovese Rubicone IGT is a fresh, vivacious red wine that offers a truly authentic reflection of the Romagna terroir. Crafted exclusively from Sangiovese grapes, it presents a supple, approachable rendition of Italy's most emblematic varietal—perfectly suited to refined yet effortless everyday drinking.

### AROMAS

Exuberant notes of ripe cherry, violet, and plum, complemented by delicate herbal and gently spicy nuances characteristic of the variety.

### TASTING NOTES



Dry and medium-bodied on the palate, the wine reveals soft, harmoniously integrated tannins. The finish is delightfully fruity and persistent, with lingering impressions of cherry and wild herbs.

### PAIRINGS



Exquisite alongside pasta with hearty meat sauces, grilled meats, cured charcuterie, and medium-aged cheeses. It is an ideal companion to the rustic pleasures of Romagna cuisine, including its traditional flatbreads.

### VINIFICATION

Fermentation takes place in stainless-steel tanks at carefully controlled temperatures to preserve the purity of the primary fruit aromas. A brief maceration on the skins ensures judicious extraction of colour and flavour. The wine is then lightly aged in stainless steel prior to bottling.

#### COUNTRY :

Italy

#### CLASSIFICATION

Indicazione Geografica Tipica (IGT)

#### AGING

Not aged in wood

#### REGION

Emilia-Romagna

#### SOIL TYPE

Clay-rich and silty soils with excellent water retention, characteristic of the Romagna plains.

#### MRP:

Rs. 1,850 Inclusive of All Taxes.

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## Montepulciano D'Abruzzo



### WINE TYPE & BOTTLE SIZE

Red Wine – 750ML

### GRAPES

100% Montepulciano

### ALCOHOL

13.5%



### ABOUT THE WINE

Montepulciano D'Abruzzo DOC is a sumptuous and impeccably structured red wine that captures the vigour and noble heritage of Abruzzo's winemaking tradition. Crafted exclusively from Montepulciano grapes, it is celebrated for its bold personality, generous depth, and remarkable versatility at the table.

### AROMAS

Opulent scents of ripe blackberry, black cherry, and plum, enriched by delicate whispers of liquorice and refined spice.

### TASTING NOTES



Lusciously full and silk-smooth on the palate, the wine offers velvety tannins balanced by a lively freshness, culminating in a long, enveloping, and elegantly persistent finish.

### PAIRINGS



An exceptional match for roasted meats, game, lasagna, mature cheeses, and the hearty, rustic dishes of Abruzzo's culinary tradition.

### VINIFICATION

Fermented in stainless-steel tanks with extended skin contact to ensure depth of colour and flavour. The wine rests for several months in stainless steel or large oak casks, enhancing complexity while preserving its natural vibrancy.

#### COUNTRY :

Italy

#### CLASSIFICATION

Denominazione di Origine Controllata (DOC)

#### AGING

Partially aged in steel or large oak vessels

#### REGION

Abruzzo

#### SOIL TYPE

Hilly terrain with clay-limestone soils offering excellent drainage and ideal conditions for Montepulciano.

#### MRP:

Rs. 1,850 Inclusive of All Taxes.

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Crown

Cabernet Sauvignon



## WINE TYPE & BOTTLE SIZE

Red Wine – 750ML

## GRAPES

100% Cabernet Sauvignon

## ALCOHOL

14%



## ABOUT THE WINE

This IGT Cabernet Sauvignon is a bold and expressive red wine, marrying an international pedigree with unmistakable Italian charm. It offers structure, elegance, and layered complexity, delivering both power and poise in every glass.

## AROMAS

Deep notes of blackcurrant, green pepper, blackberry, and cassis, lifted by subtle herbal nuances and refined spicy undertones.

## TASTING NOTES



Full-bodied and richly textured, the wine displays firm yet beautifully balanced tannins. The finish is long and resonant, echoing dark fruit, spice, and a touch of savoury depth.

## PAIRINGS



A distinguished companion to red meats, hearty stews, grilled dishes, game, and aged cheeses.

## VINIFICATION

Fermentation in stainless-steel tanks with extended skin contact to enhance colour and structure. The wine may receive a brief period of oak maturation to gently soften the tannins.

### COUNTRY :

Italy

### CLASSIFICATION

Indicazione Geografica Tipica (IGT)

### AGING

Optional maturation in stainless steel or wood

### REGION

Lazio

### SOIL TYPE

Mixed clay and gravel soils with excellent drainage, contributing to the grape's concentration and aromatic finesse.

### MRP:

Rs. 1,850 Inclusive of All Taxes.

# D'OR<sup>®</sup>

Crown  
Chianti



## WINE TYPE & BOTTLE SIZE

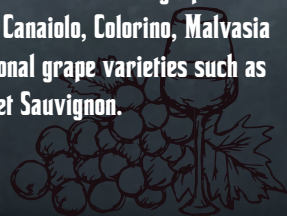
Red Wine – 750ML

## GRAPES

Predominantly Sangiovese (minimum 70%), complemented by authorised local grape varieties such as Canaiolo, Colorino, Malvasia Nera or international grape varieties such as Merlot or Cabernet Sauvignon.

## ALCOHOL

13.5%



## ABOUT THE WINE

Chianti DCG stands among Italy's most emblematic red wines, crafted in the very heart of Tuscany. Traditional yet wonderfully expressive, it captures the poise, vigour, and timeless charm of Sangiovese.

## AROMAS

A classic bouquet of cherry and violet, enriched by notes of tobacco, supple leather, and a refined touch of oak spice.

## TASTING NOTES



Beautifully balanced and dry, with well-present tannins and a lively acidity that lends the wine exceptional versatility at the table. Elegant, food-friendly, and unmistakably Tuscan.

## PAIRINGS



Superb alongside pasta with meat sauces, roasted meats, Tuscan salami, aged pecorino, and traditional game dishes.

## VINIFICATION

Fermented in stainless-steel tanks, followed by maturation in large oak barrels or barrique, depending on the producer's style and desired structure.

### COUNTRY :

Italy

### CLASSIFICATION

Denominazione di Origine Controllata e Garantita (DOCG)

### AGING

Typically aged for 6–12 months in oak, according to style.

### REGION

Tuscany

### SOIL TYPE

Calcareous and clay-rich soils featuring galestro-Tuscany's characteristic slate-like marl.

### MRP:

Rs. 1,850 Inclusive of All Taxes.

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## Pinot Grigio Rosé



### WINE TYPE & BOTTLE SIZE

Rosé Wine – 750ML

### GRAPES

100% Pinot Grigio

### ALCOHOL

12.5%



### ABOUT THE WINE

Pinot Grigio Rosé IGT Lazio is a refined and delicately elegant rosé, distinguished by its pale, graceful hue and refreshingly crisp profile. Its subtle blush colour is achieved through a brief period of skin contact, resulting in a wine that is both stylish and exquisitely light.

### AROMAS

Charming notes of wild strawberry, pomegranate, and white peach, complemented by gentle floral nuances.

### TASTING NOTES



Fresh, light, and minerally precise, offering a delicate fruit expression and a dry, impeccably clean finish.

### PAIRINGS



Superb with light appetisers, seafood carpaccio, gourmet salads, and refined vegetarian dishes.

### VINIFICATION

A short, cold maceration on the skins imparts the wine's soft blush tone, followed by cool-temperature fermentation in stainless-steel tanks to preserve aromatic purity.

#### COUNTRY :

Italy

#### CLASSIFICATION

Indicazione Geografica Tipica (IGT)

#### AGING

Unaged

#### REGION

Lazio

#### SOIL TYPE

Mixed volcanic and limestone-rich soils, enhancing freshness, finesse, and mineral character.

#### MRP:

Rs. 1,850 Inclusive of All Taxes.

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Pinot Grigio



## WINE TYPE & BOTTLE SIZE

White Wine – 750ML

## GRAPES

100% Pinot Grigio

## ALCOHOL

12.5%



## ABOUT THE WINE

Pinot Grigio IGT Lazio is a bright, crisp, and effortlessly refreshing white wine—perfect for those seeking a light, graceful style without compromising on flavour. An ideal choice for aperitifs or paired with delicate, uncomplicated dishes.

## AROMAS

Fresh notes of green apple and pear, complemented by delicate white flowers and lively citrus nuances.

## TASTING NOTES



Light-bodied and invigorating, with vibrant acidity and a clean, fruit-driven finish that leaves the palate refreshed and uplifted.

## PAIRINGS



An excellent partner for seafood appetisers, fresh salads, white meats, grilled vegetables, and sushi.

## VINIFICATION

Fermented in temperature-controlled stainless-steel tanks to preserve purity and freshness. No oak aging.

### COUNTRY :

Italy

### CLASSIFICATION

Indicazione Geografica Tipica (IGT)

### AGING

Unaged—crafted to be enjoyed young, at its most vibrant and crisp.

### REGION

Lazio

### SOIL TYPE

Volcanic and tuffaceous soils characteristic of Lazio, contributing minerality and finesse.

### MRP:

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Crown  
Chardonnay



## WINE TYPE & BOTTLE SIZE

White Wine – 750ML

## GRAPES

100% Chardonnay

## ALCOHOL

12.5%



## ABOUT THE WINE

Chardonnay IGT Lazio offers a fresh, fruit-forward interpretation of this esteemed international varietal, enriched with a Mediterranean character. Versatile and refined, it is equally suited to relaxed gatherings and more occasions that are elevated.

## AROMAS

Enticing notes of golden apple, banana, and pineapple, accompanied by a gentle hint of vanilla when partially aged in oak.

## TASTING NOTES



Soft and rounded on the palate, supported by lively acidity. The finish is smooth, fruit-laden, and elegantly refreshing.

## PAIRINGS



A splendid match for creamy risottos, baked fish, grilled chicken, and soft, delicate cheeses.

## VINIFICATION

Fermentation in stainless-steel tanks to preserve purity of fruit. A brief period on fine lees may be employed to enhance texture and complexity.

### COUNTRY :

Italy

### CLASSIFICATION

Indicazione Geografica Tipica (IGT)

### AGING

Unoaked or briefly aged on fine lees

### REGION

Lazio

### SOIL TYPE

Volcanic and calcareous soils, imparting minerality and finesse.

### MRP:

Rs. 1,850 Inclusive of All Taxes.

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