



Fabio Gartino

Italian wines crafted for modern markets



Trade Catalogue 2026

15 SKUS · THREE RANGES · PRODUCED IN ITALY

IFS CERTIFIED · BRC CERTIFIED · FULL TRACEABILITY

www.fgcw.co.uk

Fifteen wines. One system.

Fabio Gartino is produced and bottled in northern Italy by a family-run winery established in 1967. Fruit is drawn from Italy's classic growing regions — Puglia, Sicily, Lombardy and the Veneto — selected for recognisable character and clarity of style.

The collection is built in three tiers, each for a different place on a list.

Collezione Seven classic varietals · 12–12.5% ABV

Sparkling Five expressions · 11–11.5% ABV

Blends Three everyday styles · 10% ABV

Every wine shares one label architecture: the same crest, the same layout, colour by varietal. From a distance the range reads as a single block. Up close, colour identifies the wine before a word is read.

Production and compliance

ORIGIN	Product of Italy
CERTIFICATION	IFS · BRC Global Standards for Food Safety
TRACEABILITY	Lot code on every bottle
LABELLING	Full EU and UK compliant · own-language back labels available
FORMAT	6 × 0.75L cases
ALLERGENS	Contains sulphites — all wines

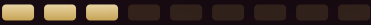
Range at a glance

SKU	WINE	RANGE	TYPE	ABV
FG-C01	Pinot Grigio — Puglia IGT	Collezione	● White	12%
FG-C02	Sauvignon Blanc	Collezione	● White	12%
FG-C03	Chardonnay	Collezione	● White	12%
FG-C04	Pinot Grigio Blush — Pavia IGT	Collezione	● Rosé	12%
FG-C05	Merlot	Collezione	● Red	12.5%
FG-C06	Cabernet Sauvignon	Collezione	● Red	12.5%
FG-C07	Syrah — Terre Siciliane IGT	Collezione	● Red	12.5%
FG-S01	Prosecco DOC Extra Dry — Prosecco DOC	Sparkling	● Sparkling	11%
FG-S02	Brut Vino Spumante	Sparkling	● Sparkling	11.5%
FG-S03	Gran Rosé Extra Dry	Sparkling	● Sparkling	11.5%
FG-S04	Gran Cuvée Millesimato Extra Dry	Sparkling	● Sparkling	11%
FG-S05	Chardonnay Vino Spumante Brut	Sparkling	● Sparkling	11.5%
FG-B01	White Wine Blend	Blends	● White	10%
FG-B02	Rosé Wine Blend	Blends	● Rosé	10%
FG-B03	Red Wine Blend	Blends	● Red	10%

EAN barcodes listed on each product page. · All wines contain sulphites.



SWEETNESS GUIDE



3 / 9 · Off-Dry

ALCOHOL

12%

SERVING

8–10°C

SIZE

750 ml

● WHITE WINE

Pinot Grigio

Puglia IGT

TASTING NOTES

PEAR

APPLE

LEMON

WHITE FLOWER

ALMOND

APPEARANCE

Pale straw yellow with subtle greenish highlights; bright and clear in the glass.

AROMA

Delicate and inviting bouquet with notes of white peach, pear and citrus blossom, complemented by hints of tropical fruit and acacia flowers.

TASTE

Dry, crisp and refreshing on the palate. Balanced acidity supports flavours of apple, lemon and melon, leading to a clean, mineral-tinged finish of excellent length.

STYLE

Dry — fresh, elegant and harmonious, capturing the bright Mediterranean character of Pinot Grigio from Puglia.

FOOD PAIRING

Perfect as an aperitif and ideal with seafood, grilled fish, light pasta dishes and fresh cheeses.

Grape	Pinot Grigio 100%	Serving	8–10°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-C01
Origin	Product of Italy	EAN	8005890803573
Energy · 100 ml	290 kJ / 69 kcal	Energy · 125 ml	363 kJ / 86 kcal

Allergen Contains sulphites



SWEETNESS

Dry

ALCOHOL

12%

SERVING

12–14°C

SIZE

750 ml

● WHITE WINE

Sauvignon Blanc

TASTING NOTES

APPLE

EXOTIC FRUIT

FLORAL

APPEARANCE

Pale straw yellow, bright and lively in the glass.

AROMA

Typical and flowery, with apple and exotic-fruit notes.

TASTE

Well balanced, smooth and persistent on the palate.

STYLE

Dry — well balanced, smooth and persistent.

FOOD PAIRING

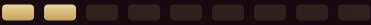
Ideal with cereal-based dishes such as rice or spelt, and good with egg dishes.

GrapeSauvignon Blanc		Serving	12–14°C
100%			
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-C02
Origin	Product of Italy	EAN	8005890803580
Energy · 100 ml		Energy · 125 ml	
284 kJ / 68 kcal		355 kJ / 85 kcal	

Allergen Contains sulphites



SWEETNESS GUIDE



2 / 9 · Dry

ALCOHOL

12%

SERVING

10–12°C

SIZE

750 ml

● WHITE WINE

Chardonnay

TASTING NOTES

PEAR

CITRUS

PEACH

VANILLA

TROPICAL FRUIT

APPEARANCE

Pale straw yellow, bright and clear in the glass.

AROMA

Fine and harmonious bouquet with notes of ripe tropical fruit — pineapple, mango and melon — complemented by hints of green apple, citrus blossom and a touch of vanilla.

TASTE

Well-balanced and elegant, with pear, citrus and peach, a touch of vanilla and ripe tropical fruit through a persistent finish.

STYLE

Medium Dry — well-balanced and elegant on the palate.

FOOD PAIRING

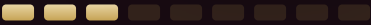
Seafood, roast chicken, pasta with cream sauce and soft cheese.

Grape	Chardonnay 100%	Serving	10–12°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-C03
Origin	Product of Italy	EAN	8005890803597
Energy · 100 ml	295 kJ / 71 kcal	Energy · 125 ml	369 kJ / 89 kcal

Allergen Contains sulphites



SWEETNESS GUIDE



3 / 9 · Off-Dry

ALCOHOL

12%

SERVING

10–12°C

SIZE

750 ml

● ROSÉ WINE

Pinot Grigio Blush

Pavia IGT

TASTING NOTES

RASPBERRY

STRAWBERRY

POMEGRANATE

REDCURRANT

PEACH

APPEARANCE

Pale coral-pink with brilliant reflections and lively luminosity in the glass.

AROMA

Elegant and fragrant bouquet featuring wild strawberry, pomegranate and redcurrant, with nuances of white flowers and a subtle citrus lift.

TASTE

Fresh and well-balanced with crisp acidity and a silky mouthfeel, towards a clean, refreshing finish.

STYLE

Rosé dry wine — fresh, well-balanced with crisp acidity.

FOOD PAIRING

Antipasti, seafood, salads and soft cheese.

Grape	Pinot Grigio 100%	Serving	10–12°C
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Bottle	750 ml · 6 × 0.75L	SKU Code	FG-C04
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Origin	Product of Italy	EAN	8005890803566
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Energy · 100 ml	289 kJ / 69 kcal	Energy · 125 ml	361 kJ / 86 kcal
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Allergen Contains sulphites



SWEETNESS GUIDE



2 / 9 · Dry

ALCOHOL

12.5%

SERVING

16–18°C

SIZE

750 ml

● RED WINE

Merlot

TASTING NOTES

RED FRUITS

PLUM

CHERRY

CACAO

SPICES

VANILLA

APPEARANCE

Bright ruby red with subtle violet reflections, displaying clarity and medium intensity.

AROMA

Elegant and aromatic, with ripe cherry, plum and raspberry, enriched by delicate violet, sweet spice and a touch of vanilla.

TASTE

Medium-bodied and silky, with ripe plum and cherry and a smooth, harmonious finish.

STYLE

Dry — medium-bodied with ripe plum and cherry notes and silky tannins.

FOOD PAIRING

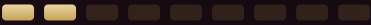
Pasta bolognese, roasted meats and cheddar.

Grape	Merlot 100%	Serving	16–18°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-C05
Origin	Product of Italy	EAN	8005890803535
Energy · 100 ml	310 kJ / 74 kcal	Energy · 125 ml	388 kJ / 93 kcal

Allergen Contains sulphites



SWEETNESS GUIDE



2 / 9 · Dry

ALCOHOL

12.5%

SERVING

16–18°C

SIZE

750 ml

● RED WINE

Cabernet Sauvignon

TASTING NOTES

BLACKCURRANT

WILD BERRIES

PLUM

PEPPER

CEDAR

SWEET SPICE

APPEARANCE

Deep ruby red with subtle garnet reflections and medium structure.

AROMA

Elegant and varietal, revealing layers of blackcurrant, wild berries and plum, complemented by gentle notes of green pepper, cedar wood and sweet spice.

TASTE

Full-bodied yet refined, with well-integrated tannins and a long, balanced finish.

STYLE

Dry — full-bodied with well-integrated tannins and balanced acidity.

FOOD PAIRING

Roast, grilled steak, charcuterie, pasta and mature cheese.

Grape	Cabernet Sauvignon	Serving	16–18°C
	100%		

Bottle	750 ml · 6 × 0.75L	SKU Code	FG-C06
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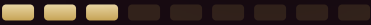
Origin	Product of Italy	EAN	8005890803542
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Energy · 100 ml	325 kJ / 77 kcal	Energy · 125 ml	406 kJ / 97 kcal
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Allergen Contains sulphites



SWEETNESS GUIDE



3 / 9 · Off-Dry

ALCOHOL

12.5%

SERVING

16–18°C

SIZE

750 ml

RED WINE

Syrah

Terre Siciliane IGT

TASTING NOTES

RED BERRIES

BLACKBERRY

CHERRY

PLUM

PEPPER

SWEET SPICES

APPEARANCE

Intense ruby red with violet reflections, bright and well-structured in the glass.

AROMA

Expressive and elegant, with red berries — blackberry, cherry and plum — subtle black pepper, sweet spices and a gentle floral undertone of violet.

TASTE

Velvety and smooth, with red berries, gentle spice and a long, harmonious finish.

STYLE

Medium-bodied, smooth and well-balanced with soft tannins.

FOOD PAIRING

Grilled steak, charcuterie, pasta and hard cheese.

Grape	Syrah 100%	Serving	16–18°C
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Bottle	750 ml · 6 × 0.75L	SKU Code	FG-C07
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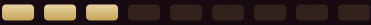
Origin	Product of Italy	EAN	8005890803559
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Energy · 100 ml	325 kJ / 77 kcal	Energy · 125 ml	406 kJ / 97 kcal
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Allergen Contains sulphites



SWEETNESS GUIDE



3 / 9 · Extra Dry

ALCOHOL	SERVING	SIZE
11%	6–8°C	750 ml

● SPARKLING WINE

Prosecco DOC Extra Dry

Prosecco DOC

TASTING NOTES

- GREEN APPLE
- WHITE PEACH
- ACACIA BLOSSOM

APPEARANCE

Pale straw yellow with a fine, persistent perlage.

AROMA

A classic expression from the heart of the Prosecco region, with crisp apple and white peach.

TASTE

Fresh and clean, with green apple, white peach and acacia blossom.

STYLE

Fresh and elegant sparkling wine.

FOOD PAIRING

Aperitif, celebrations, gifting and modern aperitivo occasions.

Grape	Glera 100%	Serving	6–8°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-S01
Origin	Product of Italy	Nutrition	On technical spec sheet

Allergen Contains sulphites



SWEETNESS GUIDE



2 / 9 · Brut

ALCOHOL

11.5%

SERVING

6–8°C

SIZE

750 ml

● SPARKLING WINE

Brut Vino Spumante

TASTING NOTES

LEMON ZEST

GREEN APPLE

MINERAL

APPEARANCE

Bright straw yellow with a lively, fine perlage.

AROMA

Fresh and crisp, with citrus zest and green apple.

TASTE

Lively and clean, with lemon zest, green apple and a mineral edge.

STYLE

Lively and crisp sparkling wine that defines freshness.

FOOD PAIRING

Aperitif, seafood and celebratory occasions.

GrapeChardonnay · Pinot Bianco		Serving	6-8°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-S02
Origin	Product of Italy	NutritionOn technical spec sheet	
Allergen Contains sulphites			



SWEETNESS GUIDE



3 / 9 · Extra Dry

ALCOHOL

11.5%

SERVING

8–10°C

SIZE

750 ml

● SPARKLING WINE

Gran Rosé Extra Dry

TASTING NOTES

RIPE STRAWBERRY

REDCURRANT

ROSE

APPEARANCE

Delicate pink with a fine, elegant perlage.

AROMA

Ripe red berries with rose-petal notes.

TASTE

Elegant and fresh, with ripe strawberry, redcurrant and rose.

STYLE

Premium rosé sparkling wine of notable character and elegance.

FOOD PAIRING

Aperitif, gifting, celebrations and light dishes.

GrapePinot Nero · Chardonnay		Serving	8–10°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-S03
Origin	Product of Italy	NutritionOn technical spec sheet	

Allergen Contains sulphites



SWEETNESS GUIDE



3 / 9 · Extra Dry

ALCOHOL

11%

SERVING

6–8°C

SIZE

750 ml

● SPARKLING WINE

Gran Cuvée Millesimato Extra Dry

TASTING NOTES

GREEN APPLE

PEAR

WHITE PEACH

APPEARANCE

Bright straw yellow with a persistent, refined perlage.

AROMA

Elegant orchard fruit with floral notes.

TASTE

Refined and harmonious, with green apple, pear and white peach.

STYLE

Refined, vintage-dated sparkling cuvée crafted for distinction.

FOOD PAIRING

Celebrations, gifting and refined aperitivo.

Grape	Chardonnay · Pinot Nero	Serving	6–8°C
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Bottle	750 ml · 6 × 0.75L	SKU Code	FG-S04
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Origin	Product of Italy	Nutrition	On technical spec sheet
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Allergen Contains sulphites



SWEETNESS GUIDE



2 / 9 · Brut

ALCOHOL

11.5%

SERVING

7-9°C

SIZE

750 ml

● SPARKLING WINE

Chardonnay Vino Spumante Brut

TASTING NOTES

LEMON ZEST

GREEN APPLE

WHITE FLOWERS

APPEARANCE

Pale straw yellow, bright, with a fine perlage.

AROMA

Pure expression of 100% Chardonnay, with citrus and white flowers.

TASTE

Crisp and elegant, with lemon zest, green apple and white flowers.

STYLE

Elegant and crisp sparkling wine.

FOOD PAIRING

Aperitif, seafood and celebratory occasions.

Grape	Chardonnay 100%	Serving	7-9°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-S05
Origin	Product of Italy	NutritionOn technical spec sheet	

Allergen Contains sulphites



SWEETNESS GUIDE



2 / 9 · Off-Dry

ALCOHOL

10%

SERVING

8–10°C

SIZE

750 ml

● WHITE WINE

White Wine Blend

TASTING NOTES

PEACH

LEMON

PINEAPPLE

TROPICAL FRUIT

APPEARANCE

Bright, pale yellow with green reflections.

AROMA

Lively and fragrant, with a harmonious blend of freshness and ripe fruit character.

TASTE

Peach, lemon and pineapple, with a touch of tropical fruit.

STYLE

Aromatic, medium-bodied and perfectly balanced.

FOOD PAIRING

Grilled fish, poultry, vegetarian dishes and soft cheeses.

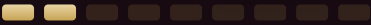
Grape	White blend	Serving	8–10°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-B01
Origin	Product of Italy	Energy · 100 ml	244 kJ / 58 kcal

Energy · 125 ml 305 kJ / 73 kcal

Allergen Contains sulphites



SWEETNESS GUIDE



2 / 9 · Off-Dry

ALCOHOL

10%

SERVING

10–12°C

SIZE

750 ml

● ROSÉ WINE

Rosé Wine Blend

TASTING NOTES

WILD STRAWBERRY

CITRUS ZEST

GREEN APPLE

ROSE PETAL

APPEARANCE

Delicate salmon-pink.

AROMA

Crisp and refreshing, balancing bright fruit with a clean finish.

TASTE

Wild strawberry, citrus zest, green apple and rose petal.

STYLE

Crisp, dry and refreshing with balanced acidity.

FOOD PAIRING

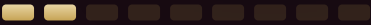
Summer salads, seafood, light appetizers, or on its own.

Grape	Rosé blend	Serving	10–12°C
Bottle	750 ml · 6 × 0.75L	SKU Code	FG-B02
Origin	Product of Italy	Energy · 100 ml	244 kJ / 58 kcal
Energy · 125 ml		305 kJ / 73 kcal	

Allergen Contains sulphites



SWEETNESS GUIDE



2 / 9 · Off-Dry

ALCOHOL

10%

SERVING

14–16°C

SIZE

750 ml

● RED WINE

Red Wine Blend

TASTING NOTES

RED CHERRY

RASPBERRY

PLUM

HERBS

APPEARANCE

Vibrant ruby-red.

AROMA

Bright and fresh; juicy and approachable, a smooth expression of the Sicilian sun.

TASTE

Red cherry, raspberry and plum, with a hint of herbs.

STYLE

Light-bodied, fresh and fruity with a soft finish.

FOOD PAIRING

Pizza, pasta with tomato sauce, grilled vegetables and soft cheeses.

Grape	Red blend	Serving	14–16°C
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Bottle	750 ml · 6 × 0.75L	SKU Code	FG-B03
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Origin	Product of Italy	Energy · 100 ml	248 kJ / 59 kcal
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Energy · 125 ml	310 kJ / 74 kcal
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Allergen Contains sulphites

Logistics

	STILL WINE	SPARKLING
Bottle	0.75 L	0.75 L
Case	6 bottles	6 bottles
Case volume	4.5 L	4.5 L
Cases per layer	30	30
Layers per pallet	6	4
Cases per pallet	180	120
Bottles per pallet	1,080	720
Volume per pallet	810 L	540 L

Pallets are single-SKU. Full-pallet quantities keep freight efficient, which protects the landed cost per bottle.

Ordering

Orders are placed in full, single-SKU pallets. Minimum order quantities, lead times, terms and Incoterms are confirmed by email — they vary by market, volume and destination.

Smaller quantities

We supply full pallets and do not sell direct to individual venues or shops. If your volumes are below our minimum, tell us your market and we will put you in touch with a distributor who can supply you.

Documentation

Technical specification sheets, including full nutritional declarations and allergen information, are available per SKU on request or at www.fgcw.co.uk.



Trade

We work with importers, wholesalers, distributors and retail groups.

We work with a limited number of partners in each market.

— RANGE INFORMATION, SPECIFICATIONS AND TERMS —

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www.fgcw.co.uk



IFS CERTIFIED · BRC CERTIFIED · FULL TRACEABILITY · PRODUCT OF ITALY

TRADE ONLY · 18+ · PLEASE DRINK RESPONSIBLY