

THE VINUM WINERY

MILANO



ECLECTIC DESIGN

WE WANT TO CREATE A
TIMELESS SPACE.

We don't sell just wine and
food but a multi-sensorial
experience, where wine
combines with food and art in
order to achieve body and
mind well being.



We want to organize photo
and art exhibitions every
month and host musicians
every week.



MULTI-SENSORIAL EXPERIENCE: A new approach to the wine degustation

We want to make the wine degustation a multi-sensorial experience, using spices and herbs to explain to our customer the aromas of the wines and making them feel like they are in a sensorial journey.

Every plate in our menu will be paired to one wine.

CREATIVE SPACE:

ARTS AND PERFORMANCE

We'll host exhibitions of visual arts and photography and we'll provide our guests with the best performances of live music bands.



SMART GOURMET

Our philosophy on food:

CREATE GOURMET DISHES THAT COMBINE
NUTRIENTS IN A WAY TO FACILITATE DIGESTION
AND IMPROVE HEALTH.

SEARCH FOR SUPER NUTRIENTS FROM DIFFERENT
COUNTRIES AND DIFFERENT CULTURES.

There is scientific evidence that a right combination
of nutrients has beneficial effects on health.

- Harland JI, Food combinations for cholesterol
lowering, 2012
(<https://www.ncbi.nlm.nih.gov/pubmed/23069003>)



THE DETAILS MAKE THE DIFFERENCE

We want to create healthy and gourmet dishes and to innovate the concept of *Haute Cuisine*, making, for example, sugar free desserts with precious ingredients.

We'll provide our clients with the choice of different waters, oils and hand made breads.





THE IMPORTANCE OF THE PROFESSIONAL DETAILS: ENOMATIC TECHNOLOGY

There is no wine bistrot in Milan that uses the latest technologies to better maintain the wine after the opening.

We want to use ENOMATIC system to keep the wines perfectly after the opening. So, we can serve by the glass important wines.



WINE LIST: 3 PILLARS

1. Excellent choice of premium Italian and international wines by the glass, served at the right temperature and displayed in a professional way.
2. Two versions of wine list: Small and smart wine list that changes every month and Big and analytic wine list, with explanation of the different grape varieties and wine areas.
3. Combination of famous and well known producers with small and **ORGANIC** ones.

WINE LIST: OUR ADVANTAGES

- Wine Experts
- Wine producers

We have multiyear expertise on wine business. Vassilios Roberto Dragani is certified sommelier and wine producer and he has a deep knowledge of Italian and international wine market.

As we produce wines, we can supply our wines to the Wine Bistrot, billing them only after they are sold.

