



# mother

will take care of you

---

**Wine for company gifts, catering for  
Christmas parties or hosting of events?  
Have a look - we might be able to help!**

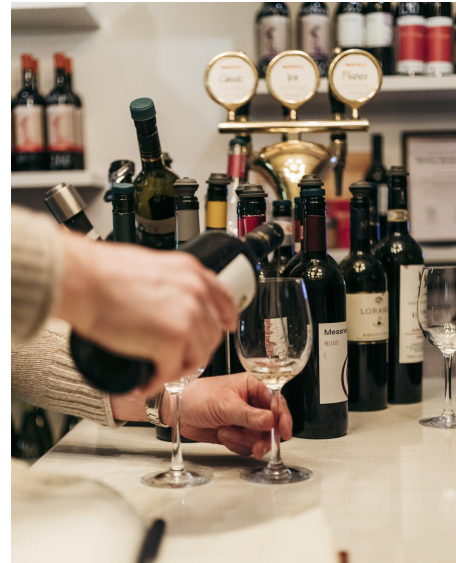
# Our story

We are an Italian wine merchant specialised in natural and organic wines founded by David Biffani and Nick Pound in 2015.

We aim to offer genuine quality wines at a sensible price point by working directly with selected producers and indigenous grape varieties. The grapes, flavours, and techniques are unique compared to what is currently being offered in Scandinavia.

We wish to challenge "the usual suspect", and showcase the many varieties of grapes and blends produced in Italy. Because we believe that to limit Italian wine to Amarone, Barolo, Brunello is just not right - nor fun enough!

**mother**







# Our wine

## **mother wine is natural**

At mother wine, 50% of our selection consists of organic and natural wines. We respect the wines for their sincerity, are passionate about their pure taste, and we believe the quality of the natural wines has improved immensely over the last few years. We believe we've got a very exciting selection.

## **We will help you every step of the way**

Every bottle of wine has a story and a unique character. At the shop, our sommeliers can advise you on the right bottles while you taste and discuss - be it a bottle for your Christmas dinner, company gifts or event - or simply for yourself to enjoy

# Our Christmas wine boxes

We have assembled three Christmas boxes containing different combinations of wines fitted to the seasonal specialities and menus, as well as many other dishes and kitchens - wines that are perfect for any private gathering, company event or a thoughtful gift.

*Get 15% off the total price if you buy over 10 boxes.*



## Our Double Bottle Box

The two bottles box is an ideal Christmas gift, as both wines make the perfect pairing for the cold season's heavier dishes. For this box, we have put together two "classic style" wines from Veneto and Marche.

- **Prosecco Vignale di Cecilia for 130 DKK**  
*Sparkling wine, with green apple, honeydew melon, pear, and honeysuckle aromas, the perfect pairing with Christmas herring and smoked salmon.*
- **Lorano Maria Pia Castelli for 220 DKK**  
*Intense cherry, tobacco and spice aromas with a hint of sweetness, a great pairing with braised duck.*

**Christmas offer (10% off):** 315 DKK (350 DKK org. value)







## Our Triple Bottle Box

An amazing mix of high-quality wines - a refreshing Prosecco, a great orange wine from Marche and a juicy Merlot from Veneto.

- **Prosecco Vignale di Cecilia for 130 DKK**  
*Sparkling wine, with green apple, honeydew melon, pear, and honeysuckle aromas, the perfect pairing with Christmas herring and smoked salmon.*
- **Arancio Ca Liptra for 155 DKK**  
*A pure Trebbiano, indigenous yeasts, coming from a single vineyard at 220 m above the sea. Great pairing with cold marinated salmon, pork and fantastic with lamb.*
- **Masot La Costa, Red for 190 DKK**  
*Great pairing with meat, medium seasoning cheeses and braised duck.*

**Christmas offer (10% off):** 315 DKK (350 DKK org. value)

# Our Sip Bottle Box

The perfect selection of natural Italian wines that will match a full dinner or Christmas lunch menu.

## **Christmas offer (10% off):**

886.50 DKK (Org. value: 985 DKK)



- **Prosecco Vignale di Cecilia for 130 DKK**

*Sparkling wine, with green apple, honeydew melon, pear, and honeysuckle aromas.*

- **Benavides Vignale di Cecilia for 130 DKK**

*Good pairing with curried herring and pan-fried fillet of plaice.*

- **Pottarello Agri Segretum for 160 DKK**

*Notes of berries and spices. Pair with lamb and sausage.*

- **Arancio Ca Liptra for 155 DKK**

*Great pairing with salmon, pork and lamb.*

- **Masot La Costa, Red for 190 DKK**

*Great pairing with meat, medium seasoning cheeses and braised duck.*

- **Lorano Maria Pia Castelli for 220 DKK**

*Intense cherry, tobacco and spice aromas with a hint of sweetness, a great pairing with braised duck.*

# Our House

Let us host your party at our three-floor townhouse in the heart of Copenhagen while serving you the best Italian food and wine.

We are ready for any occasion you wish to celebrate and our open-plan kitchen gives you the possibility to see the art of traditional Italian cooking. Our kitchen can hold up to 30 people, but we can accommodate larger groups on our bright lower ground floor. For seating and mingling, we can comfortably accommodate up to 60 people across all our three floors.

The atmosphere is informal, yet professional. Make yourself at home, and have the entire space only for you and your guests!

**mother**







## Our food

At mother wine, we serve Italian quality comfort food without all the nonsense.

mother, our restaurant branch in Kødbyen, was perhaps the first place in Copenhagen to introduce Aperitivo alla Milanese - the Italian tradition where people drop by a bar after work to enjoy all sorts of leftovers from lunch. We have developed the concept by having a chef cooking typical, regional dishes and snacks in front of you in the open kitchen, while our sommeliers treat you to a nice glass of wine.

True to Italian tradition, lots of vegetarian options are always available.

# Out-of-house catering

Catering is another one of our strong expertise and something we love to do.

We regularly consult and deliver wine and food for out-of-house events both on a smaller and larger scale.

You can order Italian wines for your event and traditional Italian dishes for your Christmas party, with or without staff to present and serve - we'll always deliver.







# Get in touch

Questions or requests?

Don't hesitate to get in touch!

Reach out via [wine@mother.dk](mailto:wine@mother.dk) or stop by the shop for a chat about your ideas and needs!

We look forward to hearing from you,

mother wine

**mother wine**

Gammel Mønt 33

DK-1117 Copenhagen K

[wine@mother.dk](mailto:wine@mother.dk)

+45 3312 1000

[www.motherwine.dk](http://www.motherwine.dk)