Villa Elena

GIFT COLLECTION 2026



AUTUMN · WINTER · CHRISTMAS

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VE Wine Bar, Via della Vittoria 86/A, Mirano


Villa Elena
Gifts to Enjoy.
From thoughtful gifts to gourmet hampers, we create the perfect gift with you.
Villa Elena
AMARONE
della Valpolicella DOCG



Find your gift

A SELECTION OF IDEAS FOR EVERY OCCASION.

GIFTS & BESPOKE HAMPERS
From small tokens to gourmet hampers. p. 5

MOMENTS OF THE SEASON
A journey of flavours and emotions. p. 6

AUTUMN CLASSICS
Seasonal flavours, local wines. p. 8

WINTER MOMENTS
For the joy of being together. p. 19

SPECIAL NIGHTS
From Christmas to New Year's Eve. p. 29

VILLA ELENA GIFT CARD
The best gift: the freedom to choose. p. 41

Villa Elena

As easy as a toast.

CREATE YOUR GIFT IN 4 STEPS

1

CHOOSE YOUR BUDGET

From small tokens to executive gifts.

2

SELECT

Wines, gourmet products, panettone, boards and gift packaging.

3

PERSONALISE

Bespoke labels, cards and messages.

4

GIVE

Ready to collect or to ship.*

From small tokens to gourmet hampers, we create your gift with you.

DISCOVER ALL OUR GIFTS

Scan the QR code to browse the full catalogue online, or visit us at the Wine Bar!

*Shipping costs paid by the buyer.

Bespoke Gifts & Hampers

Villa Elena



GOURMET GIFT HAMPERS
FOR EVERY BUDGET

CUSTOM WINE LABELS
FEATURING YOUR LOGO

WOODEN SERVING BOARDS
AVAILABLE ON REQUEST

CORPORATE & EVENT GIFTS
TAILORED TO YOUR NEEDS

GIFT CARDS
ONLINE OR AT OUR WINE BAR

FOR INDIVIDUALS AND BUSINESSES

The season's best moments.

A journey of flavours and emotions.

23 OCT — **CHAMPAGNE DAY**
A masterclass in a bottle: comparison, style, terroir.

31 OCT — **HALLOWEEN**
Pumpkin, Pinot Noir, chocolate and woodland flavours, with an intriguing twist.

11 NOV — **ST MARTIN'S DAY**
New wine, chestnuts and Venetian tradition.

27 NOV — **BLACK FRIDAY**
A special selection and limited-edition gift ideas.

24 DEC — **CHRISTMAS**
Secret Santa, gourmet hampers, bespoke and corporate gifts.

31 DEC — **NEW YEAR'S EVE**
Aperitivo, dinner, midnight: a wine for every moment.

Villa Elena

2026 GIFT COLLECTION

A Gift for You, and More.

SPEND OVER €150
AND RECEIVE A
€15 GIFT VOUCHER.

SHOP
Spend over €150
in a single purchase.

SHARE YOUR EMAIL
Provide your email address
at checkout.

RECEIVE YOUR €15 VOUCHER
By email, to use on
your next purchase.



Autumn classics.

Seasonal flavours, local wines and small pleasures to share



AUTUMN 2026

Bold Pairings

Villa Elena

Two autumn pairings, between the Veneto and the scents of the woods.

Amarone with the sweetness of pumpkin, or rosé bubbles with porcini mushrooms: two gifts for lovers of seasonal flavours.



PUMPKIN & AMARONE €58

The warmth of autumn, with Veneto wine and seasonal flavours.

Amarone della Valpolicella Classico DOCG – Villa Elena range
Pumpkin risotto, Carnaroli superfino rice 250g – Ermes Funghi
Amaretti di Saronno 200g – Lazzaroni



AUTUMN EVENING €39

A toast, the scents of the woods and the joy of being together.

Crémant Prestige Rosé Brut AOC – Cave du Roi Dagobert
Porcini mushroom risotto, Carnaroli superfino rice 250g – Ermes Funghi
Traditional taralli 400g – Pugghia
Black olive spread 180g – Redoro

CREATE YOUR GIFT WITH US

Ask for a bespoke proposal, at the Wine Bar or online.
Write to info@villaelenasrl.it or scan the QR code.

CONTACT US

Seasonal Flavours

Villa Elena



Veneto bubbles and autumn flavours to share.

The crunch of artisan taralli, the tangy taste of giardiniera and the comforting aroma of radicchio risotto. A selection to warm the first cold days.

IN THE HAMPER

Cuvée Millesimato Brut – Solar Agnese
Radicchio risotto, Carnaroli superfino rice 400g – La Sceleira
Traditional taralli 400g – Pugghia
Sweet and sour giardiniera 300g – Redoro

AUTUMN 2026

Guilty Pleasures

Villa Elena

Two temptations: one rich and indulgent, one spicy and convivial.

Pinot Noir meets dark chocolate, Prosecco lights up a touch of spice. Recipes made for slowing down.



DARK NIGHT €55

The charm of Pinot Noir and the intensity of dark chocolate.

Pinot Noir Sélection – Cave du Roi Dagobert
Nettle risotto, Carnaroli superfino rice 400g – La Sceleira
Sweet intorchiate biscuits 200g – Pugghia
Elderberry jam 340g – Ermes Funghi
4 artisan pralines – Le Folie Noir



SLOW BURN €48

A touch of spice, a glass of bubbles and the warmth of good things.

Prosecco Treviso DOC Extra Dry Millesimato – Solar Agnese
Radicchio risotto, Carnaroli superfino rice 400g – La Sceleira
Peppers stuffed with tuna in oil 314g – Pugghia
Chilli taralli 400g – Pugghia
Giardiniera 180g – Redoro

AUTUMN 2026

Enchanted Forest

Villa Elena



Woodland aromas and traditional flavours.

Porcini mushrooms, polenta, traditional soppressa and Trentino biscuits, with a bold Cabernet Sauvignon. A little enchantment to give.

IN THE HAMPER

- Impetum Cabernet Sauvignon – Tenuta San Giorgio
- Porcini mushroom risotto, Carnaroli superfino rice 250g – Ermes Funghi
- Instant yellow polenta 250g – Ermes Funghi
- Traditional Italian soppressa salami, vacuum-packed, approx. 800g
- Dried porcini mushrooms 20g – Asiago Food
- Cuori, artisan Trentino biscuits 400g – Prada
- Elderberry jam 340g – Ermes Funghi



ONE MORE TREAT?

Add aged Piave DOP Dolomiti Selezione Oro, 200g.
Wine Bar collection only.

€5

AUTUMN 2026

St Martin's Day

Villa Elena



On St Martin's Day the must turns into wine, and the table fills with good things.

Two reds from our Valpolicella, traditional salami, white polenta and smoked ricotta: a toast to authentic flavours and the joy of being together.

Available only at the Wine Bar, for collection.

IN THE HAMPER

Valpolicella Classico DOC – Villa Elena range
Ripasso Classico Superiore DOC – Villa Elena range
Instant white polenta 350g – Ermes Funghi
Traditional Italian salami, approx. 600g
Cuori, artisan Trentino biscuits 400g – Prada
Fig jam 340g – Ermes Funghi
Smoked ricotta – Ovaro



ONE MORE TREAT?

Add aged Piave DOP Dolomiti Selezione Oro, 200g.
Wine Bar collection only.

€5

Red Sky at Night

Villa Elena



The warm colours of autumn and the enveloping character of Amarone.

Pumpkin risotto, citrus mostarda and pumpkin and citrus jam for an authentic, special evening.

IN THE HAMPER

Amarone della Valpolicella Classico DOCG – Villa Elena range
Pumpkin risotto, Italian Carnaroli superfino rice 250g – Ermes Funghi
Citrus mostarda 300g – La Sceleira
Pumpkin and citrus jam 120g – La Sceleira

Mamma Mia!

Villa Elena



Italian tradition on the table.

From artisan pasta to Mediterranean aromas, with olives, taralli and quality tuna. All with a good glass of Fiano from Salento.

IN THE HAMPER

1914 Fiano Salento – Marco Carrisi
Mezzi paccheri, Italian durum wheat 500g – Bragagnolo
Organic tomato, olive and caper sauce 290g – Redoro
Italian extra virgin olive oil 500ml – Redoro
Traditional taralli 400g – Pugghia
Baresane olives 314g – Pugghia
Tuna fillets in extra virgin olive oil 470g – Redoro

Italian Temptations

Villa Elena



The pleasure of good food, with a rosé toast.

Artisan orecchiette and organic Apulian peeled tomatoes, artichokes in oil and, to finish, the sweet temptation of chocolate pralines. All paired with rosé bubbles, to celebrate the pleasure of good food.

IN THE HAMPER

Cuvée La Vie en Rosé Brut – Solar Agnese
Organic peeled tomatoes 550g – Bio Orto
Italian extra virgin olive oil 500ml – Redoro
Artisan Apulian orecchiette 500g – Pugghia
Artichoke wedges 314g – Pugghia
Artisan chocolate pralines 100g – Le Folie Noir

Aperò...

Villa Elena

Aperitivo in two styles: French or Italian.

Alsace bubbles or a Lugana from Lake Garda, with taralli, olives and crunchy crisps. Always with a touch of charm.





CHIC! €42

The elegance of French bubbles meets aperitivo time.

Crémant Saint Eloi Brut AOC – Cave du Roi Dagobert
Traditional taralli 400g – Pugghia
Baresane olives 314g – Pugghia
Rustic sesame breadsticks 250g – Prato
Hand-cooked English crisps 150g – Tyrrells

TOP! €42

Italian specialities and crunchy treats with a British touch.

Lugana DOC – Redoro
Artichokes in extra virgin olive oil 510g – Redoro
Baresane olives 314g – Pugghia
Classic artisan grissini 140g – Panificio Bedin
Hand-cooked English crisps 150g – Tyrrells



ONE MORE TREAT?

Add aged Piave DOP Dolomiti Selezione Oro, 200g. Wine Bar collection only. €5

AUTUMN 2026

Sweet Twist

Villa Elena

One orange liqueur, two Italian sweet traditions: choose your twist.

The rich orange notes of Bonollo's Dorange OF, paired with the sweetness of Apulia or the elegance of Venice. Two gifts to end on a high note, after dinner or with a good coffee.





APULIAN TWIST — €58

Orange liqueur meets fragrant Apulian almond intorchiate.

Dorange OF liqueur – Bonollo

Sweet almond intorchiate 200g – Pugghia

VENETIAN TWIST — €75

The Venetian after-dinner ritual: baicoli for dunking and chocolate pralines.

Dorange OF liqueur – Bonollo

Baicoli, Venetian biscuits – Colussi

Artisan pralines 100g – Le Folie Noir



A DIFFERENT TWIST

Instead of Dorange, our Grappa of Amarone della Valpolicella: same pairings, bolder character.

APULIAN	€43.50
VENETIAN	€60

Villa Elena

WINTER

Winter Moments.

Bubbles, standout reds and little rituals to share. A curated collection to accompany the season's most intimate and festive moments.



Cosy Refuge

Villa Elena



Small pleasures to warm the coldest days.

A steaming soup, crunchy grissini and sweet almond intorchiate, with a glass of Gewürztraminer to make it all more special.

IN THE HAMPER

Gewürztraminer Tradition – Cave du Roi Dagobert
Granzuppa legume soup mix 250g – Ermes Funghi
Hand-stretched sourdough grissini 140g – Panificio Bedin
Sweet almond intorchiate 200g – Pugghia

Aperitivo Ritual

Villa Elena



The best moments always begin with a toast.

Bubbles, taralli and Baresane olives: the irresistible flavours of the Italian aperitivo, to share around an artisan board.

IN THE HAMPER

Prosecco Treviso DOC Extra Dry Millesimato – Solar Agnese
Traditional taralli 400g – Pugghia
Baresane olives 314g – Pugghia
Natural wood board – Villa Elena

WITHOUT BOARD	€24
WITH BOARD	€55

Oh là là!

Villa Elena

A touch of French charm, in two versions.

The aromatic notes of Alsace Gewürztraminer and the indulgent delicacy of marrons glacés. In the richer version, also the fragrant tradition of Venetian baicoli.



ALSACE — € 37.50

Gewürztraminer Tradition – Cave du Roi Dagobert
Marrons glacés, 4 pieces – Le Folie Noir



VENISE — € 41.50

Gewürztraminer Tradition – Cave du Roi Dagobert
Marrons glacés, 4 pieces – Le Folie Noir
Baicoli, Venetian biscuits – Colussi



PROMO PRICE · COMPLETE YOUR GIFT

Add a handmade natural wood board: small or medium, in the shape you prefer. A gift that lasts long after the toast.

+ € 20 PROMO

WINTER 2026

Winter Express

Villa Elena



Cold outside, good things inside.

A warming soup, a polenta that tastes of tradition, honey and intorchiate to sweeten the evening. And a toast with bubbles, by the fire.

IN THE BOX

Cuvée Millesimato Brut – Solar Agnese
Granzuppa legume soup mix 250g – Ermes Funghi
Instant polenta flour 500g – Molino Pellegrini
Almond intorchiate 200g – Pugghia
Italian wildflower honey 500g – Il Miele di Emma

Good Company

Villa Elena

A generous selection, full of flavour.

From artisan salami to radicchio risotto, all the way to sweet treats to share. You choose the bubbles: Champagne or Prosecco.



WITH CHAMPAGNE €80



WITH PROSECCO €55

IN THE HAMPER

Champagne Prestige Sélection Brut – Prestige des Sacres, or Prosecco Treviso DOC Extra Dry Millesimato – Solar Agnese
Traditional Italian salami, approx. 600g
Instant white polenta 500g – La Sceleira
Radicchio risotto, Carnaroli superfino rice 400g – La Sceleira
Cuori, artisan Trentino biscuits 400g – Prada
Elderberry jam 340g – Ermes Funghi

Fire UP

Villa Elena



€86

A quick dinner full of character, from aperitivo to dessert.

Spicy nibbles to start, a nettle risotto with a glass of Pinot Noir, and an indulgent finale of tart and Amarone grappa. Little time at the stove, plenty of pleasure to share.

IN THE HAMPER

Pinot Noir Sélection – Cave du Roi Dagobert
Grappa of Amarone della Valpolicella
Nettle risotto, Carnaroli superfino rice 400g – La Sceleira
Chilli taralli 400g – Pugghia
Peppers stuffed with tuna in oil 314g – Pugghia
Sweet Chilli & Red Pepper crisps 150g – Tyrrells
Apricot tart 500g

WINTER 2026

Full of Goodness!

Villa Elena



Authentic mountain flavours. And you choose the wine.

Polenta taragna, spelt soup and artisan biscuits from Trentino. With the Gift Card the pleasure continues: choose the wine to pair, or another treat from our selection.

IN THE HAMPER

Spelt soup mix 250g – Ermes Funghi
Cuori, artisan Trentino biscuits 400g – Prada
Instant polenta taragna 500g – Molino Pellegrini

ADD THE GIFT CARD

€25, €50 or €100. Other amounts on request.
Collect the physical gift card at our Wine Bar, or buy it online in a few clicks: scan the QR code and give it right away.

BUY ONLINE

WINTER 2026

Snowfall

Villa Elena



When it snows outside, the flavours of the past warm the table.

From polenta to rustic soup, to the sweetness of artisan biscuits and an Italian honey of your choice. All with a glass of Merlot.

IN THE HAMPER

Merlot Enigma – Tenuta San Giorgio
Spelt soup mix 250g – Ermes Funghi
Cuori, artisan Trentino biscuits 400g – Prada
Instant yellow polenta 500g – Molino Pellegrini
Italian honey of your choice – Il Miele di Emma

CHOOSE YOUR HONEY

Five varieties of selected Italian honey. Let us know your preference when you order.



WILDFLOWER
Delicate and versatile



ALFALFA
Creamy and sweet



LIME BLOSSOM
Fresh, with balsamic notes



CHESTNUT
Intense, bitter notes



ACACIA
Clear and very delicate



GOURMET GIFT HAMPERS
FOR EVERY BUDGET

CUSTOM WINE LABELS
FEATURING YOUR LOGO

WOODEN SERVING BOARDS
AVAILABLE ON REQUEST

CORPORATE & EVENT GIFTS
TAILORED TO YOUR NEEDS

GIFT CARDS
ONLINE OR AT OUR WINE BAR

Build your gift

CONTATTACI


Villa Elena
Special Nights.
Celebrations and moments to remember.

Villa Elena

Christmas



Gourmet hampers,
gift ideas and curated
collections designed to make
every moment special.

CHRISTMAS 2026

Festive Spirit

Villa Elena

Bubbles meet the craftsmanship of a handmade wooden board.

A festive composition, with Champagne or Prosecco: a special toast today, and a board that stays on the table for many moments to share.



WITH CHAMPAGNE — €70

Champagne Tradizione Brut – Ch. de L'Auche
Natural wood board – Villa Elena



WITH PROSECCO — €35

Prosecco Treviso DOC Extra Dry Millesimato – Solar Agnese
Natural wood board – Villa Elena

MADE FOR YOU

Create your toast

1
Choose the bottle
Any label from our selection

2
With the board
Natural wood, handmade, festively wrapped

3
Tell us when you order
The versions shown are just two suggestions

CHRISTMAS 2026

The Great Classic

Villa Elena

A festive classic and a glass to share: two Italian traditions, one gift.

Quality panettone or pandoro, paired with a wine from our cellar and festively wrapped. An elegant gift, ready to give, for your loved ones or your clients.



PANETTONE & PROSECCO €33.50



PANDORO & CUVÉE ROSÉ BRUT €33.50



PANETTONE IN GIFT BOX & CRÉMANT €53



PANDORO IN GIFT BOX & MOSCATO DOLCE €45

MADE FOR YOU

Compose your Christmas

1

Choose panettone or pandoro

Classic panettone, without candied fruit, or pandoro

2

Pair the wine

Any wine from our selection, see www.villaelenawines.com

3

Tell us when you order

We take care of the rest, with festive wrapping

SIZES

Weight

Prices refer to panettone and pandoro of **750g**. Large sizes are also available (prices on request):

1 kg | 2 kg | 3 kg | 5 kg | 10 kg

Petit Galà

Villa Elena



Sweet and savoury classics that feel like a celebration.

Champagne and Ripasso, pasta and tomatoes, giardiniera, panettone and chocolates: everything you need for a festive table.

IN THE HAMPER

Champagne Cuvée Grenat Millésime Brut – Prestige des Sacres
Ripasso Classico Superiore DOC – Villa Elena range
Spaghettoni con archetto, Italian durum wheat 500g – Bragagnolo
Organic peeled tomatoes 550g – Bio Orto
Sweet and sour giardiniera 300g – Redoro
Panettone with candied fruit 750g – Scarpato
Assorted chocolates 230g – Baratti & Milano



Prefer panettone without candied fruit, or pandoro? Just ask when you order.



ONE MORE TREAT?

Add Trentingrana aged over 10 months, 200g, from Caseificio Primiero. Wine Bar collection only.

€5

Gran Galà

Villa Elena



A rich, enveloping selection for the festive table.

From aperitivo to cotechino with lentils, all the way to quality panettone: a hamper for the whole festive menu.

IN THE HAMPER

Champagne Cuvée Grenat Millésime Brut – Prestige des Sacres
Ripasso Classico Superiore DOC – Villa Elena range
Chilli taralli 400g – Pugghia
Hand-cooked English crisps 150g – Tyrrells
Sweet and sour giardiniera 300g – Redoro
Peppers stuffed with tuna 314g – Pugghia
Artisan cotechino 500g – Meggiolaro
Organic Italian mountain lentils 350g – Ceretto
Traditional fruit mostarda 300g – La Sceleira
Red onion jam 120g – La Sceleira
Instant polenta taragna 350g – Ermes Funghi
Artisan panettone with candied fruit 750g – Scarpato
Assorted chocolates 230g – Baratti & Milano



Prefer panettone without candied fruit, or pandoro? Just ask when you order.



ONE MORE TREAT?

Add aged Piave DOP Dolomiti Selezione Oro, 200g. Wine Bar collection only.

€5

Starry Night

Villa Elena



The stars of the festive season, for a grand finale of flavour.

Bubbles and Alsace Riesling, intense flavours and traditional products to share, all the way to artisan panettone.

IN THE HAMPER

Crémant Prestige Brut AOC – Cave du Roi Dagobert
Riesling Tradition – Cave du Roi Dagobert
Porcini mushroom risotto, Carnaroli superfino rice 250g – Ermes Funghi
Spaghettoni con archetto, Italian durum wheat 500g – Bragagnolo
Organic tomato, olive and caper sauce 290g – Redoro
Altissimo Italian extra virgin olive oil 500ml – Redoro
Granzuppa legume soup mix 250g – Ermes Funghi
Instant white polenta 350g – Ermes Funghi
Pear, walnut and cinnamon jam 120g – La Sceleira
Tuna fillets in extra virgin olive oil 470g – Redoro
Green olive spread 180g – Redoro
Amaretti di Saronno 200g – Lazzaroni
Panettone with candied fruit 750gr – Scarpato
Fig jam 340g – Ermes Funghi
Fruit mostarda 300g – La Sceleira



Prefer panettone without candied fruit, or pandoro? Just ask when you order.



ONE MORE TREAT?

Add Trentingrana aged over 10 months, 200g, Caseificio Primiero. Wine Bar collection only.

€5

Gift Collections

An elegant gift idea
for every occasion.

Villa Elena



Custom Labels and Gift Boxes

WITH YOUR COMPANY LOGO

Your logo on labels and wooden boxes, for a gift that carries your name.

CONTACT US


Villa Elena
3, 2, 1 ...
Cheers!
CHAMPAGNE
PRESTIGE
DES SACRES
EXTRA BRUT
à Janey
Reims

Villa Elena

Time to Celebrate?

Unique bottles for unforgettable occasions.



Great Maisons

Villa Elena



Villa Elena

Large Formats

Special moments deserve grand celebrations.



ON REQUEST

Other labels and sizes, from the bottle to the Magnum and beyond.

CONTACT US

Villa Elena

Not sure what to choose?

With the Villa Elena Gift Card, you're giving the pleasure of choosing from wines, gourmet products and a wealth of gift ideas.



CHOOSE YOUR AMOUNT

25 € | 50 € | 100 € | 150 € | 200 €

DISCOVER THE GIFT CARD
online or at the Wine Bar


Villa Elena
PRESTIGE DES SACRES
CHAMPAGNE
PRESTIGE
DES SACRES
BRUT
AMARONE
Holiday
Gifting

Villa Elena

COLLEZIONE REGALI 2026

Gifts to personalise, ready to order.

Hampers, wines, Champagne and carefully selected specialities, for individuals and businesses. Order early to reserve the right gift and tailor it to you.

DISCOVER THE COLLECTION

www.villaelenawines.com

From small tokens to gourmet hampers, we create your gift with you.

INFORMATION AND ORDERS

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Note: some images in this catalogue were created with artificial intelligence for illustrative purposes. Packaging may vary in appearance and is shown for illustrative purposes.


Happy Holidays
from the Villa Elena Team
Villa Elena
WINES ✦ GOURMET ✦ LIFESTYLE
MIRANO, VENICE
WWW.VILLAELENAWINES.COM