

Italian Wine by the Glass

Bin#	Frizzanti (Sparkling and Effervescent)	Glass Bottle
100	Prosecco, <i>De Faveri</i> , Veneto, NV	8 30
Bin#	Bianchi (White)	Glass Bottle
101	Trebbiano, <i>Marramiero</i> , Abruzzo, 2018 <i>The Trebbiano Marramiero has a straw yellow colour with greenish reflections, a flowered, pervasive and fruity fragrance, and a pleasantly dry and fresh taste. We suggest enjoying it with fish.</i>	8 25
102	Falanghina " <i>Campi Flegrei</i> ", <i>Farro</i> , Napoli, Campania, 2018 <i>It has a straw like yellow hue, and has clear scents of pineapple, peach, apricot, broom and magnolia. On the palate it is soft, abundant and balanced, thus amplifying its olfactory qualities.</i>	9 27
103	Soave, <i>La Formica</i> , Veneto, 2018 <i>Made with 100% Garganega grapes, La Formica Soave Classico is a clear example of a quality and pure Soave. Drink it with crab cakes or just as sipping wine and it will make your evening even more delighted.</i>	10 30
104	Pinot Grigio, <i>Alturis</i> , Friuli Venezia Giulia, 2018	9 27
105	Pinot Grigio, <i>Perlage</i> , Friuli Venezia Giulia, 2018 (Organic)	10 30
106	Verdicchio di Matelica, <i>Fontezoppa</i> , Marche, 2018 <i>Hand-picked Verdicchio grapes. Intense straw yellow with tinges of green, luminous. To the nose denotes freshness accompanied by a pleasant suggestion of peach, broom flowers, jasmine and pistachio. In the mouth great balance with floreal and fruity notes that blend with minerality, providing a fresh and tantalizing wine with a long and engaging finish. Good accompaniment for spaghetti with seafood or chicken.</i>	9 27
107	Chardonnay, <i>Alturis</i> , Friuli Venezia Giulia, 2018	9 27
108	<i>Mare Chiaro</i> , Greco Bianco, <i>Ippolito</i> , Calabria, 2018 <i>Bright straw-yellow with pale green reflections, it comprises an intense, persistent aroma of ripe tropical fruit, pear, peach and white flowers. The taste is fresh and Mediterranean with a charming mineral finish. Excellent with raw fish, pasta, grilled fish and white meats.</i>	9 27
109	<i>Sillery</i> , Pinot Noir, <i>Frecciarossa</i> , Lombardia, 2018 <i>The Pinot Nero Sillery is an intriguing white made from Pinot Noir vinified off the skins. Small red berries, flowers and licorice are some of the notes that emerge from this wonderfully nuanced white. The finish is round soft and harmonious. Outstanding white value for the money!</i>	11 33
110	<i>Branu</i> , Vermentino di Gallura, <i>Surrau</i> , Sardegna, 2018 <i>Ideal as an aperitif, perfect accompaniment to seafood, pasta and fish dishes. The color is straw yellow, brilliant with greenish hues. The bouquet is intense with fruity and mineral notes. The taste is long and persistent, savory and intense.</i>	12 36
Bin#	Rosati (Rosé)	Glass Bottle
111	Cerasuolo, <i>Marramiero</i> , Abruzzo, 2018 <i>Its colour is soft cherry-red, bright and brilliant, its fragrance is persistent and fruity, its taste is round, dry and pleasant. Excellent to serve with soups, pasta or meat courses.</i>	8 24
112	<i>Mabilia</i> , Gaglioppo, <i>Ippolito</i> , Calabria, 2018 <i>Deep pink. Red fruits, iron, violet and tobacco on the perfumed nose. Juicy, spicy and ripe, offering...</i>	9 27

Italian Wine by the Glass

Bin#	Rossi (Red)	Glass Bottle
113	Piedirosso "Campi Flegrei", Farro, Napoli, Campania, 2017 <i>The traditional wine from Naples, perfect with pizza, pasta and eggplant. An ancient Campania vine, already appreciated in the times of the Imperial Baia and even quoted by Pliny. Tradition says that it takes its name from the colour of its grape stalk which is the same as that of a dove's foot and is thus known locally as Per'e Palummo. It is cultivated "a piede franco". It is a ruby colour and has scents of cherry, raspberry and roses. On the palate it is soft, full bodies with well fused tannins.</i>	9 27
114	Montepulciano d'Abruzzo "Dama", Marramiero, Abruzzo, 2017 <i>The colour of Dama is ruby red intense with some dark red nuances, it has a good olfactory persistence tending to liquorice flavour. It is rich and harmonious on the palate. It can be served with everything, but it links perfectly with roasted and stewed meat, with salami, ham and cheese.</i>	9 27
115	Marche Rosso, Sangiovese/Cabernet/Merlot, Fontezoppa, Marche, 2017 <i>Dark ruby red with violet reflections, good consistency. Notes of red wild berries on the nose with hints of violets, roses, carnations and tobacco. A dry and enveloping flavour, with a nice freshness. Velvety tannin on the palate. Smooth and well poised with a long finish. Marche Rosso is made with 50% Sangiovese, 40% Cabernet Sauvignon and 10% Merlot. The wine is aged 3 months in stainless steel tanks and 12 months large oak casks.</i>	9 27
116	Sangiovese "Notturmo", Drei Doná, Emilia Romagna, 2017 <i>Drei Dona Notturmo showcases a palate filled with blackberry, dried marjoram, spice and mushroom. Bright acidity and delicate tannins provide structure and grip in the finish. It goes well with white and red meat.</i>	10 30
117	Aglianico del Vulture "Sacravite", D'Angelo, Basilicata, 2017 <i>Deep ruby-red. Fresh fruity aromas and flavors of blueberry, candied violet and tar have a bright, focused quality. Long and juicy on the smooth finish, which features repeating violet nuances.</i>	10 30
118	Super Lombardy "Curtefranca Rosso", Ricci Curbastro, Lombardia, 2015 <i>Curtefranca Rosso is made of 34% Cabernet Franc, 18% Cabernet Sauvignon, 30% Merlot, 5% Barbera, 13% Carmenère. It is ruby red, flawless, brilliant. On the nose is vinous, with a sound, distinct bouquet and on the plate is dry, with a stressed elegant flavor, light but continuous, with a harmonic backbone, evenly robust and well dosed.</i>	9 27
119	I Mori, Caberneat Sauvignon & Gaglioppo, Ippolito, Calabria, 2017 <i>An elegant red, with sleek tannins and fresh acidity. A delicate skein of spice unravels through the flavors of raspberry pâté de fruit, thyme, mineral and dried fig. (90pts WS)</i>	10 30
120	Chianti DOCG, Fattoria Poggio Alloro, Toscana, 2017 <i>Blend of Sangiovese, Canaiolo, Colorino and Ciliogiolo. Intense, deep ruby red with bouquet broad and elegant with pleasant odors of red fruit, cherry, blackcurrant and raspberry with final flowery notes of sweet violets. The taste is pleasantly tannic, dry, warm and full-bodied.</i>	8 24
121	Chianti Classico, Fattoria San Michele a Torri, Toscana, 2016 <i>Blend of Sangiovese (90%), Canaiolo (5%) and Merlot (5%). Ruby red, dense and consistent. Intense and persistent with fruity floral scents. Warm, soft and fruity with pleasant tannins. It is a wine is suitable for both first and second courses. It pairs well with rich lasagna and grilled meats and roasts.</i>	12 36
122	Super Tuscan "Rosso Maniero", Casaloste, Toscana, 2018 <i>Rosso Maniero is an elegant wine, well balanced and easy to drink. Fresh and fruity it goes well with many types of food, including sliced salamis and ham, and many pasta dishes. Made from a blend of 65% Sangiovese, 35% other red berry grapes. It goes well with pasta with ragù sauce, grilled red meat, roasted pork, wild boar, salami or medium aged cheeses.</i>	12 36
	Frizzanti Dolci (Sweet Sparkling)	Glass Bottle
123	Moscato d'Asti "Ciombo", Il Falchetto, Piemonte, 2018 <i>Winner of the most prestigious award for Italian wines called Tre Bicchieri Gambero Rosso, this wine is definitely one of the best example of quality Moscato from Italy. Famous as party wine is an ideal companion for a chat between friends after meals. Great perfume of fresh flowers, the taste is warm and intense, in the finish a refreshing citrine vein exalts its flavour. Its sweetness and aromatic notes go particularly well with hand-made cakes and dry pastries anytime of the day.</i>	10 30
124	Brachetto d'Acqui, Braida, Piemonte, 2018 <i>One of the most elegant dessert wines as it shows its full fragrance of red berries: an aromatic expression of Bulgarian rose and wild strawberries, the wine is an explosion of pure fruit and freshness and is best drunk young.</i>	12 36

Around the World Wine by the Glass

<i>Bin#</i>	<i>Bianchi (White)</i>	<i>Glass Bottle</i>
125	Riesling, <i>Chateau Ste Michelle</i> , California, 2018	8 30
126	Sauvignon Blanc, <i>Joel Gott</i> , Napa Valley, 2018	9 30
127	Sauvignon Blanc, <i>Matua</i> , New Zealand, 2018	9 30
128	Chardonnay, <i>Greg Norman</i> , California, 2015	10 30
129	Chardonnay, <i>La Crema</i> , Monterey, California, 2017	14 40
130	Chardonnay, <i>Sonoma Cutrer</i> , Russian River, California, 2017	15 45
<i>Bin#</i>	<i>Rossi (Red)</i>	<i>Glass Bottle</i>
131	Pinot Noir, <i>Hob Nob</i> , France, 2018	8 29
132	Pinot Noir, <i>Decoy</i> , Napa Valley, California, 2018	13 42
133	Malbec, <i>Colores del Sol</i> , Argentina, 2018	8 30
134	Malbec "Natura", <i>Emiliana</i> , Chile, 2018 <i>Organic</i>	9 32
135	Shiraz, <i>Greg Norman</i> , Australia, 2016	10 30
136	Merlot <i>Reserva</i> , <i>La Tunella</i> , Italy, 2016	11 32
137	Cabernet Sauvignon, <i>Joel Gott</i> , California, 2017	11 35
138	Cabernet Sauvignon, <i>Louis Martini</i> , California, 2017	12 36
139	Zinfandel, <i>Klinker Brick</i> , California, 2015	13 40
140	<i>Complicated</i> , Grenache/Syrah/Carignane, 2015 <i>Carlo Trinchero and Josh Phelps</i> , Central Coast, California, 2013	13 40

Party Bottles

<i>Rossi (Red)</i>		
267	Rosso di Montalcino, <i>Canalicchio di Sopra</i> , 2009 (1.5 liter bottle)	150
269	Montepulciano d'Abruzzo Riserva "INFERI", <i>Marramiero</i> , 2014 (3 liter bottle)	350
270	Sangiovese di Romagna Superiore CRU "Pruno", <i>Drei Dona</i> , 1997 (3 liter bottle)	450
271	Chianti Classico "Riserva Rancia", Sangiovese, <i>Felsina</i> , 1995 (5 liter bottle)	800
272	Montepulciano d'Abruzzo Riserva "INFERI", <i>Marramiero</i> , 2005 (18 liter bottle)	2420

Champagne & Sparkling

Italy

- 167 Pas Dosè "*I Moschettieri*", Pinot Nero, *Frecciarossa*, Lombardia, NV 80
Moschettieri is a Pinot Nero fermented without skin contact. It stays on the lees for 18 months with repeated twists of the bottles (coupé de pognet). The nose is intense, caressing, rich, very characteristic with aromas of spring flowers with touches of bread crust and honey. The color is bright straw-yellow. Small bubbles that rise slowly and form a pearl necklace. Refined and constant. On the palate is Elegant, harmonious and velvety with Good balance and structure.
- 168 *Brut*, Chardonnay & Pinot Noir, *Marramiero*, Abruzzo, NV 80
Marramiero Brut spumante is the splendid result of one family's love for the land and its wines. All the stages of spumante making are looked after with special care, skill and experience. That attention starts from the selection of the grapes for the basic wine, chardonnay and pinot noir, to the choice of yeasts for in-bottle re-fermenting; from heat-control, which allows the fermentation process to continue in a way to obtain a refined, lingering perlage; to the ageing in bottles. Here the spumante rests for at least three years together with yeast, and here it takes on its distinctive bouquet, redolent of sophisticated aromas and lingering flavours which make this wine an ideal partner for any dish and a pleasure to serve whenever.
- 169 *Brut Rose*, Chardonnay & Pinot Noir, *Marramiero*, Abruzzo, NV 96
After the plurennial experience with the Marramiero Brut, and with the ageing of our pinot noir vineyards, our passion pushed us to compare us with a classical method rosé production. Only after a long and strength work and 36 months on selected yeasts, we have obtained all the characteristics of excellence we pre-establish to begin our "Rosé" marketing. With its delicate pink colour with brilliant reflexes, with its refined velvety "perlage" and its bouquet rich on ripe flavours. With its persistence and complexity, the Marramiero Rosé is unique and it can be tasted in every occasion.

French

- 170 Brut Reserve, *Nicolas Feuillatte*, Champagne, NV 90
- 171 Brut Imperial, *Moet & Chandon*, NV 120
- 172 *Veuve Clicquot Brut Yellow Label*, Champagne, NV 125
- 173 Nectar Imperial Rosé, *Moet & Chandon*, NV 165
- 174 "*Belle Epoque*", *Perrier Jouet Fleur*, Champagne, 2004 180
- 175 "*Grande Cuvee*", *Krug*, Champagne, NV 255
- 176 *Dom Perignon*, Champagne, 2003 355
- 177 *Cristal Brut*, *Louis Roederer*, Champagne, 2004 540

United States

- 178 Brut, *Gloria Ferrer*, California, NV 50

ITALY

Italy! What a wonderful country. Only in Italy you can find so many grapes varietals not found in any other part of the world. Some of the Italian grapes grow only in that specific region or town and can't be grown anywhere else. You can have Cabernet from California, Australia or France but you can't find a Pecorino grape outside of Abruzzo region or a Grillo grape outside of Sicily. Italy is without a doubt unique for the production of wine. All the love I have for the Italian grapes is shown on this list. Going through the list you will see a selection of quality wines that Italy can offer and I hope you will enjoy them all. Salute!

The Wine Director

The first Italian wines showed in these pages are from the northern Italian regions. It then moves to central Italy and into southern Italy. Lastly are wines from the two main islands, Sardinia and Sicily.

VALLE D'AOSTA

Red

- 324 Coteau La Tour, Syrah, Les Cretes, 2006 115

PIEMONTE

Piemonte is one the most famous Italian regions for the production of some of the best Italian wines. Thanks to the producers like Angelo Gaja, wines from this region have made history in the world of wine. The wines from Oddero, historic name among Barolo producers, are a great introduction to this region.

Bianchi

- 89 Arneis, Guidobono, 2017 40
The taste is intense and persistent, with an apricot and apple fragrance, a hint of camomile and, sometimes, slightly spicy. It stimulates the palate with a harmonious taste and a good structure. It's recommended with hors d'oeuvres, risotto, pasta and fish.

Rossi

- 244 Langhe Rosso, Nebbiolo/Dolcetto/Barbera/Albarossa/Freisa/Pinot Noir, Vajra, 2013 54
317 Langhe Barbera, Cascina Corte, 2012 **Organic** 72
423 Monferrato Rosso "Il Bacialè", Barbera/Cabernet/Pinot Noir/Merlot, Braida, 2016 72
A warm mouth feel, with plum, black pepper and cinnamon with a persistent finish. An elegant and complex wine. Accompanies Italian appetizers, red and white meats, young cheese.
- 316 BarNeDol, Barbera/Nebbiolo/Dolcetto, Cascina Corte, 2013 **Organic** 84
Ruby red in colour with violet veins. The nose stands out for the complexity of its fruity, spicy tones. Notes of soil and undergrowth emerge on the finish. The palate fuses the acidity of the barbera, the dynamic smoothness of the dolcetto and the tannic muscle of the nebbiolo harmoniously. The finish is tangy and dry.
- 425 Langhe Nebbiolo, Ca' del Baio, 2017 40
Both the brief maceration and the alcoholic fermentation take place in stainless steel at a controlled temperature. The wine then matures in the same tanks for around 4 months before bottling. Colour garnet red with ruby tinges; nose fragrant dried flowers, with the aroma of geraniums and slight fruity overtones reminiscent of raspberries; taste dry, warm and soft, slightly tannic and very easy-drinking. goes well with fresh cold cuts, slightly mature cheeses and Italian-style pasta with ragù, as well as more simple red meat dishes such as hamburgers or beef carpaccio.

Rossi

- 250 Langhe Nebbiolo "Firagnetti", Bovio, 2017 60
This wine shows an intense ruby red. Youthful, fresh and fruity, it displays light notes of leather on the nose, which is rather common for this vine variety. The palate is youthful, elegant and slightly spicy.
- 318 Langhe Nebbiolo, Cascina Corte, 2012 Organic 84
- 347 Nebbiolo, Produttori del Barbaresco, 2016 64
- 253 Gattinara, Nebbiolo, Vallana, 2009 100
Vallana's Gattinara is delicious, bold and forward. Burly tannins give the Gattinara a slightly rustic edge. Even so, there is enough depth to drink well for another decade or so. There is a slightly roasted quality to the fruit and a bit of burliness in the tannin, and yet all the elements are nicely balanced, which makes Vallana's Gattinara a good choice for readers who enjoy wines with the aromatic complexity that develops in bottle.
- 518 Ruche' "Opera Prima", 2011 116
A distinctive mix of flavors, including mint, medicinal herbs, black cherry and tobacco, marks this supple yet powerful red, which is balanced, with a vibrant structure. Ends with an aftertaste of coffee and herbs.
- 426 Ruche' "Laccento", Montalbera, 2012 116
Best red ever from this producer. In the mouth this wine has a dense red fruit character. The scent of rose petal and flowers, is a triumph of aromas, a true wonder of nature, with fragrance, roundness, thickness, with its soft but firm core. All aspects that characterize the quality of an excellent red, with dense tannins, and red berry fruit. Full body, dense but not over extracted, with a sensational nose of pure elegance, almost like a cologne. Hard work on the land pays off with such an incredible red wine, from one of the rarest grape in the world. Montalbera has achieved a benchmark with L'Accento, a wine made to age for a decade, a true classic Italian breed for the privileged many. The finish is long and coats the palate with flavors of dark small berries and balsam notes that last for minutes.

DOGLIANI

- 546 Dolcetto Classico, Cascina Corte, 2014 Organic 42
Ruby red in colour with a violet edge. The nose is fresh with varietal hints of red fruit and woodland: cherries, sour black cherries, redcurrants and raspberries draw an aromatic profile of notable intensity and clarity. The palate is pleasant with a harmonious succession of tannic and floral sensations. Compared to the selection, it is pleasant and juicy, much easier to drink. The finish marks a return of the fruity notes.
- 249 Dolcetto "San Luigi", Pecchenino, 2014 60
- 241 Dolcetto Classico Superiore "Vigna Pirochetta", Cascina Corte, 2011 Organic 72
Purple-red in colour with violet-ruby flashes. Deep and vertical on the nose with fruity aromas which intermingle to create a pervasive, balanced bouquet. Cherries, plums and redcurrants are subsequently replaced by notes of spice and liquorice. The palate is forthright and full of character with tannins well to the fore, though it maintains plenty of softness and roundness. The finish is long and lingering.
- 437 Dolcetto "Papà Celso", Marziano Abbona, 2010 68

ALBA

- 357 Dolcetto d'Alba, Schiavenza, 2015 40
Ruby purple coloured with scent of red fruits, cherry, bitter cherry. In the mouth strong, austere with a bit of almond taste in the end.
- 439 Dolcetto d'Alba, Ca'del Baio, 2017 42
Ruby red with purplish highlights; nose intense and vinous, with delicate fruity overtones reminiscent of cherries, wild strawberries and blackberries; taste dry, with good balance and acidity, and a nicely almondy finish. Pairings a wine that can be easily matched with everyday fare, from Italian-style pasta to roast poultry and fries; perfect at any time of day with a snack of cheese and cold meats.
- 319 Dolcetto d'Alba "Dabbene", Bovio, 2018 42
Deep red coloured and youthful appearance. This wine displays an array of fresh fruits hints, which doesn't come as a surprise, considering the vine variety. The palate is vinous, youthful and fresh.
- 422 Barbera d'Alba, Ca'del Baio, 2017 42
Deep ruby red with purplish highlights; nose vinous and intensely fruity, with nice hints of red currants and raspberries; taste fresh and vibrant on the mouth, showing a long, rich, smooth flavour. Pairings excellent with the more flavoursome Piedmontese dishes, from mixed boiled meats to the anchovy and garlic-based "bagna caoda"; generally a great match too for cooked and raw cold cuts, stewed meats, and medium-mature fatty cheeses.
- 248 Barbera d'Alba Superiore "Regiaveja", Bovio, 2017 70
Deep red colour with purple hues. The nose opens with light scents of nut and balsamic notes. A full-bodied yet elegant wine featuring a long ending palate, thanks to the significant acidity.

ASTI

- 352 Barbera d'Asti *Montebruna, Braida*, 2016 60
Characterized by well defined fragrances of ripe cherry and small red fruits. Violet ruby red colour. Intense mouth feel, full-bodied and harmonious, with a long lasting finish. Excellent, well balanced, fragrant, pleasant to drink. Matches perfectly with pasta-based first courses, red or white meat main courses, cheese and salami.
- 429 Barbera d'Asti CRU "*Bricco dell'Uccellone*", Braida, 2007 165
- 430 Barbera d'Asti CRU "*Ai Suma*", Braida, 2007 188
- 424 Barbera d'Asti, *Oddero*, 2013 72
Intense ruby-red color, over time taking on elegant garnet tinges; red fruits, bitter cacao and coffee bouquet, which becomes spicy and gamey with ageing, a characteristic of the sandy and calcareous soil of Vinchio. Full-bodied, with a dry taste, emphasized by the backbone and dense texture; full of character.

BARBARESCO

- 304 *Autinbej, Ca'del Baio*, 2016 80
A briny mineral note in the aroma signals this high-tension red. There is ample fruit and flesh on the palate, with cherry, strawberry, stone and white pepper flavors. Tightens up again on the finish.
- 343 *Vallegrande, Ca'del Baio*, 2011 108
Colour garnet red; nose intense, with powerful fruit, dried flowers and underbrush; taste dry, smooth and rounded, ending in a warm finish with nicely-balanced tannins. A natural match for roast and terrine meats, mature cheeses and fondues, meat and vegetable soups.
- 349 *Produttori del Barbaresco*, 2014 120
- 547 *Gallina, Oddero*, 2008 168
Elegant with its refined bouquet and palate, and assertive tannins. Red in colour with pale garnet tinges. Particular finesse in the bouquet, with balance and complexity, scents of ripe red fruit, spices and violets (typical of Nebbiolo). Mouth-filling tannins, excellent persistence on the palate.
- 438 *Martinega, Tenute Cisa Asinara Dei Marchesi Di Gresy*, 2007 180
- 436 *Montubert, Icardi*, 2006 200

BAROLO

- 548 *Serralunga d'Alba, Schiavenza*, 2015 105
The aromas and flavors display hints of gaminess and leather in this red, along with black cherry and raspberry. Exuberant, in a slightly chunkier, almost rustic style, with a solid finish of iron and mineral.
- 411 *Serralunga d'Alba, Fontanafredda*, 2008 125
- 550 *Oddero "Villero"*, 2008 200
Spearmint leads off, with cherry, tobacco and earth notes following through. This is concentrated and juicy in texture, almost chewy, offering firm tannins and an echo of mint on the finish.
- 427 *Oddero, "Mondoca di Bussia Soprana"*, 1999 300
- 444 *Pio Cesare*, 2008 150
- 445 *Marcarini, "Brunate"*, 2008 150
- 428 *Giuseppe Rinaldi, "Cannubi"*, 2004 350
- 433 *Bruno Giacosa, "Le Rocche del Falletto"*, 2009 400

LANGHE

- 432 *Angelo Gaja, Nebbiolo/Merlot/Cabernet "Sito Moresco"*, 2011 150
- 431 *Angelo Gaja, Nebbiolo & Barbera "Costa Russi"*, 2007 900

LIGURIA

Bianco

- 88 *Cinque Terre*, Bosco/Albarola/Vermentino, *Cantina Cinque Terre*, 2017 54
Three Italian grapes Bosco/Albarola/Vermentino make this fresh white wine. A lovely intense straw yellow in appearance with fleeting yellow-gold hues, crystalline and with a good consistency. It has an intense and persistent nose, very refined and elegant, with the distinct aromas of wild flowers, broom, honey and the more subtle notes of citrus fruits. It has a dry, warm bouquet, fresh and full-bodied, essentially well-balanced with an extended and persistent finale with a good relationship between taste and smell. Fermentation is without skin contact at a controlled temperature with a brief maceration on the yeasts and subsequent ageing in steel vats.

Rosso

- 258 *Cinque Terre*, Muretti, *Cantina Cinque Terre*, 2018 40
Bled of Syrah, Cabernet Sauvignon, Merlot and Sangiovese... outstanding! Ruby red wine with purple reflections, fruity, smooth and rightly tannic. Excellent with red meats and medium hard cheese

LOMBARDIA

Rossi

- 202 Pinot Nero "*Carillo*", *Frecciarossa*, 2017 42
Frecciarossa is an historical winery that makes some of the best Pinot Nero from Italy. Carillo is a great example of a good Pinot Noir, light and easy to drink that will pair well with pasta and pizza.
- 354 Santella del Gröm, *Ricci Curbastro*, 2013 60
Blend of 30% Cabernet Franc, 12% Carmenère, 20% Cabernet Sauvignon, 28% Merlot, 10% Barbera. The Color is deep ruby red, clear, and consistent. On the nose is intense, extremely delicate and harmonious, with hints of wood and ripe fruit. On the palate is continuous, with character, full and silky with nice contribution by the Cabernet. In the mouth, it has a fine and continuative flavor, with noticeably good acidity that is, however, well combined with its smoothness. Perfectly accompanies red meats, stews, small game and large game, charcuterie, and ripe cheeses.
- 348 Sforzato di Valtellina "*Ronco del Picchio*", Nebbiolo, *Sandro Fay*, 2007 136
I'm a great fan of this producer and especially of this wine which has a great complexity, flavor and body. Be adventurous and drink a bottle that will really impress you.

TRENTINO e ALTO ADIGE

Bianchi

- 85 *La Manina*, Pinot Blanc/Chardonnay/Sauvignon Blanc, *Manincor*, 2018 48
The colour is full, deep yellow with greenish reflexes. The aroma is fresh, reminiscent of apple, apricot with a hint of sage; full and elegant, extremely mellow and long. A great white!
- 87 Kerner, *Abbazia di Novacella*, 2015 60
- 86 Pinot Grigio, *Santa Margherita*, 2017 60

Rossi

- 412 Pinot Nero, *Abbazia di Novacella*, 2014 66
- 311 *Riserva del Conte*, Lagrein/Merlot/Cabernet, *Manincor*, 2013 80
The color is bright, full ruby with aroma and flavor. The initial sensation is of fruit, especially berries, giving way to spicy and savoury aromas with a hint of liquorice and white and black pepper; tightly-knit on the palate with strong but supple tannins, an extremely moreish wine, almost burgundian in its drinkability.
- 413 Lagrein, *Abbazia di Novacella*, 2011 80
- 407 Pinot Noir "*Mason*", *Manincor*, 2013 120
Aroma of raspberry and cranberry fruit with a hint of rose leaf and liquorice; ripe fruit flavours and fresh herbs on the palate, delicate and slender, velvety and at the same time taut from the tip of the tongue through to the finish.
- 310 *Cassiano*, Cabrent/Merlot/Lagrein/Tempranillo/Peteit Verdot, *Manincor*, 2012 112
Bright, intense cherry red aroma and flavour: ripe cherry, liquorice and wild herbs; an extremely harmonious mouth-feel with a hint of aromatic fresh herbs and sweet tannins on the finish.

VENETO

Veneto, another great region that represents Italian wines at their very best. Amarone wines are definitely the highlight in this region. La Formica is the producer to try to familiarize yourself with all this region has to offer. They make an excellent Soave, Valpolicella Superiore, Valpolicella Superiore Ripasso and of course a great Amarone.

Rossi

536	Valpolicella Superiore, <i>Musella</i> , 2016 <i>Dried cherry and plum in this spiced red. Perfect companion for pasta, meat and aged cheeses.</i>	46
251	Valpolicella Superiore, <i>La Formica</i> , 2017 <i>A Ruby red color with violet hues. It has immediate black pepper spice on the nose, then develops cherries and hints of blackberry and raspberry jam. Freshness and minerality dominate the mouth.</i>	42
414	Valpolicella Superiore <i>Ripasso</i> , <i>Musella</i> , 2015 <i>Blend of Corvina & Corvinone 70%, Rondinella 20% and Barbera 10%. Ruby red in colour. Elegant nose with notes of red fruits and spices mixed with fine wood aroma. Full bodied on palate, and balance between acidity and tannins.</i>	60
418	Valpolicella Superiore <i>Ripasso</i> , <i>La Formica</i> , 2014 <i>A light version of Amarone with raisiny flavor and juicy finish.</i>	60
415	<i>La Grola</i> , Corvina & Syrah, <i>Allegrini</i> , 2006	60
417	Amarone DOC, <i>La Formica</i> , 2012 <i>Layers of juicy black currant, prune, lots of spice-anise, black pepper and clove-and the sweet steaminess of burning vine clippings joined by hints of espresso and kirsch. These flavors fall effortlessly in a silky sheath over the supple tannins, which show on the firmer finish.</i>	108
514	Amarone, <i>Musella</i> , 2013 <i>The 2010 Amarone della Valpolicella delivers great bang for your buck. This is an exceptional red wine that is loaded tight with the distinct intensity and boldness that characterizes wines made from air-dried grapes. Thick layers of dark cherry, raisin and prune peel back slowly. In the mouth, there is a touch of sweetness followed by flavors of barbecue smoke and teriyaki.</i>	118
504	Amarone <i>Riserva</i> , <i>Musella</i> , 2009 <i>The 2009 Amarone della Valpolicella Riserva (from the non-classico half of the wine growing appellation) is an impressive wine. Musella's house style shows great exuberance but is slightly more subdued compared to some of the more outlandish wines from the Valpolicella appellation. The fruit clarity and the natural acidity is more pronounced in this classic 2009 edition. Red cherry is followed by cassis, dried prune and tobacco. The fine tannins lend solid support at the back and will help this wine age carefully over the next five to ten years.</i>	156
420	Amarone della Valpolicella Classico " <i>Cinque Stelle</i> ", <i>Michele Castellani</i> , 2010	186
460	Amarone DOC, <i>Allegrini</i> , 2014	190
421	Amarone Classico, <i>Zenato</i> , 2007	210
419	Amarone Classico, <i>Prà</i> , 2006	220
553	Amarone della Valpolicella <i>Senza Titolo</i> , <i>Musella</i> , 2007 <i>Blend of Corvina e Corvinone 70%, Rondinella 10%, Oseleta 10%, Croatina 7%, other 3%. This wine borrows from the idea of producing the Amarone in as most natural and traditional way as possible, starting first from an obsessive grapes selection. The second selection is done at the moment of pressing, after 100 days from the harvest, when four or five people discard the single grape if not perfectly healthy. The soft pressing done by feet, leave the dry stems in to have some tannins more and the fermentation is with indigenous yeasts at not controlled temperature in an oak conical fermenting vat. We do daily "follature" by hand until the natural slowdown of the natural fermentation in few months. This wine rests at least 3 years in a not toasted barrel of 700 l. (I bought an artisanal barrel done with oak banded by steam to avoid the interference of toasting) It is not filtered, not clarified, we only wash the barrel twice in 3 years.</i>	412
533	Amarone della Valpolicella, <i>Dal Forno Romano</i> , 2002	900

FRIULI VENEZIA GIULIA

Bianchi

- 84 **Biancosesto**, Ribolla & Friulano, *La Tunella*, 2013 72
Light herb and tangy saline notes accent this clean-cut white, with flavors of poached pear, nectarine, anise, candied lemon peel and blanched almond. Sleek and mouthwatering.

Rossi

- 434 Merlot, **Marco Felluga**, 2014 44
- 538 Merlot, *La Tunella*, 2015 48
A distinctive sweet and gentle bouquet, with notes of plum jam, tobacco, hay, and coffee. The palate dry and smooth, sapid and harmonious, with fruit flavours of blackberry and plums. The meticulous vinification process has successfully extracted the varietal notes, which are perfectly amalgamated with the notes of the French oak in which the wine has matured. Suggested with grilled red meats, boiled meats, stews of poultry, roasts and medium aged cheeses.
- 503 **Re-Fossa Riserva**, Refosco dal Peduncolo Rosso, *Fossa Mala*, 2014 72
The Refosco grapes are picked in the first week of October and left to dry for about two weeks in the company's fruit drying room with natural ventilation only. Destemmed, crushed grapes are placed in small conical barrels of French Allier oak and left to macerate for about three weeks, with manual punching down only. The subsequent drawing off and 15 day storage in steel tanks permits separation of the coarser lees, and the wine is then placed in French Allier oak barrels for one year. At the end of the year after the grapes were harvested, the wine is bottled and left to age for a month in laid-down bottles. Deep ruby-red with violet hues. Intense aroma, vinous with hints of blackberry and wild berries. Warm, powerful and velvety flavour with a perfect balance between acidity and structure.

EMILIA ROMAGNA

Rossi

- 256 Sangiovese Superiore "**Bacaia**", *San Valentino*, 2018 40
This is an entry-level red that sees no oak and is instead aged briefly in cement vats. The 2018 Romagna Sangiovese Superiore Bacaia is an exceedingly fresh and immediate red to drink with an everyday ham-and-cheese sandwich. The wine shows aromas of cherry and wild berry with tangy or slightly pungent tones of freshly milled white pepper at the back. Those aromas remind me of some of Italy's lesser-known indigenous grapes. The vines are planted in heavy limestone soils.
- 549 Rosso Rubicone "**Vivian**", Sangiovese/Syrah/Montepulciano, *San Valentino*, 2011 58
The 2011 Vivian is a blend of Sangiovese, Syrah and Montepulciano from the catch-all Rosso Rubicone IGT appellation (that permits lots of blending flexibility). The wine opens to meaty aromas and cured meat, smoked bacon and beef jerky. Black pepper and barbecue smoke fill in the rear. The bouquet is so strong, you lose sight of any nuances presented by the grapes used in the mix.
- 501 Cabernet Sauvignon "**Magnificat**", *Drei Dona*, 2011 96
Magnificat is a "Single Vineyard" 100% Cabernet Sauvignon. It ages at length in French oak barriques and is bottled unfiltered. It's the wine that symbolizes the point when Drei Donà shifted to making top quality wines, and still today is a great translator of the quality of our Predappio terroir. An elegant version, with well-knit, supple tannins and a subtle range of black cherry, cassis, star anise, mocha and fresh, loamy earth flavors. The lingering finish shows light grip and juicy acidity.
- 502 Sangiovese di Romagna Superiore Riserva "**Pruno**", *Drei Dona*, 2011 96
Pruno is our Cru of Sangiovese 100%, it's the family flagship wine. It comes from a extremely strict selection of the best Sangiovese grapes. It is bottled unfiltered so the great terroir of Predappio can reach its highest expression. Medium to full body with a lovely texture, this wine showcases notes of savory red cherry, herbs, pine forest, red flowers, earth and sweet spice.
- 453 **Graf Noir**, *Drei Donà*, 2004 204
Blend of 55% Sangiovese, 30% Uva Longanesi, 15% Cabernet Franc. Graf Noir is entirely aged in French oak barrels (225 lt.) from the Allier and Tronçais. At least 70% of them are new. The wine spends between at least 30 months in oak, followed by at least another 30 months in bottle before release. This is an amazingly harmonious and intense blend of Sangiovese, Cabernet Franc and Negretto Longanesi made by enologist Franco Bernabei with deeply penetrating aromas of black fruit, spice, black pepper, leather and pipe tobacco. It is smooth, very rich and slightly sweet but has the heft and density to pair with important meat dishes.

TOSCANA

Tuscany! I'm a lover of wines from this region. It's not a coincidence then that I am presenting more wines from this region than from any other regions on the list. Tuscan wines are primarily made with Sangiovese grapes. Sangiovese is an impressive grape that changes according to the place where it grows: Brunello, made of Sangiovese Grosso found in Montalcino, Sangiovese used for Chianti, Prugnolo Gentile, which is a clone of Sangiovese used for the *Vino Nobile di Montepulciano*, and Super Tuscan made with 100% Sangiovese. Wouldn't you be impressed by such an extraordinary grape? I recommend the wines from Carpineta Fontalpino which are among the best of their kind: Chianti, Chianti Colli Senesi, and Super Tuscan. Villa Le Prata is a great producer of Brunello di Montalcino and it is a must try.

Bianchi

- 83 Vernaccia di San Gimignano, *Fattoria Poggio Alloro*, 2017 40
Made with organically farmed grapes, this crisp, savory white opens with aromas of wildflower, stone fruit and an earthy whiff of flint. The linear, vibrant palate offers fresh peach, crunchy Granny Smith apple and a citrus note. It's balanced by tangy acidity and closes on an almond note.

Rossi

- 219 Chianti Colli Fiorentini, *Fattoria San Michele a Torri*, 2018 40
Blend of Sangiovese (80%) Canaiolo (10%) Colorino (5%) and Merlot (5%). Ruby red with good consistency and purple reflections. Intense and persistent with Fruity, winey and floral nuances. This wine is soft with a lively freshness of pleasant tannins. Suitable for all dishes. It matches very well with many appetizers thanks to an interesting olfactory appearance with well- marked fruity and floral scents. For example, Tuscan crostini with pate or salami and cheese would be a perfect combination. It pairs best with tasty meat sauces such as amatriciana or carbonara for the first course and with roasted meats such as roast beef for second courses.
- 213 *Serrata*, Sangiovese & Alicante, *Belguardo*, 2012 56
- 313 *Sasyr*, Sangiovese & Syrah, *Rocca delle Macie*, 2015 60
- 207 Rosso di Montepulciano, Sangiovese/Canaiolo/Merlot, *Tenuta di Gracciano della Seta*, 2018 48
Floral and fragrant, this opens with aromas of rose, blue flower, forest floor and woodland berries. The palate offers crushed black cherry, wild raspberry, orange zest and clove alongside firm tannins and bright acidity. It's savory and tannic.
- 216 *Spezieri*, Sangiovese/Merlot/Ciliegiolo/Cabernet, *Col d'Orcia*, 2015 60
- 247 Morellino di Scansano "*Ghiaccio Forte*", Sangiovese & Syrah, *Tenuta Ghiaccio Forte*, 2016 64
The Morellino di Scansano Ghiaccio Forte shows modern tones of black fruit, sweet cherry, leather and mild tobacco. The texture is smooth and supple and the wine puts up no resistance as it slides beautifully over the palate. There's a bright blast of sweet baking spice on the close.

Carmignano

- 208 *Pietranera*, *Piaggia*, 2018 60
Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.
- 525 *Il Sasso*, *Piaggia*, 2016 102
Piaggia's Carmignano Il Sasso is rich, ample and voluptuous in what is a very representative expression of the year. Black cherry, plum, lavender, spice, tobacco and dried herbs develop in the glass, but the Il Sasso is all about fruit intensity and texture. There is not much subtlety here, but wow, is the Il Sasso gorgeous.
- 516 *Riserva*, *Piaggia*, 2014 102
A wine of explosive energy and power, the 2014 Carmignano Riserva Piaggia possesses an unreal level of concentration for the year. A rush of red cherry, pomegranate, orange peel and exotic spice makes a strong statement. Quite simply, the 2014 is a total knock-out. Don't miss it.
- 255 *Poggio de' Colli*, *Piaggia*, 2014 142
Dedicated to Mauro Vannucci, the 2016 Poggio de' Colli is a pure expression of Cabernet Franc. This beautiful wine shows an all-Tuscan soul with delicate tones of Mediterranean herb and wild sage that frame a dark core of plummy black fruit. The bouquet boasts pretty mineral definition with flint or wet river stone that adds to the clarity and intensity of the bouquet. This is a full-bodied red to pair with stewed meat or grilled steak. The wine closes with long persistency, ushering forth fragrant tones of rosemary twig and dried oregano along the way.

Vino Nobile di Montepulciano

- 217 *Poliziano*, Prugnolo Gentile/Colorino/Canaiolo/Merlot, 2015 82
218 *Avignonesi*, Prugnolo Gentile/Canaiolo Nero/Mammolino, 2013 86
224 *Riserva, Tenuta di Gracciano della Seta*, 2015 88
Vino Nobile di Montepulciano Riserva boasts a pretty ruby color and lots of spice with dustings of cinnamon, clove and licorice. The wine is also redolent of prune and dried fruit that render a bigger sense of structure and intensity. Smooth, supple tannins coat the palate. This easy-going Riserva would pair with spaghetti cacio e pepe (grated cacio cheese and thick morsels of ground black pepper).

Chianti Classico

- 243 *Casaloste*, Sangiovese & Merlot, 2016 60
Made in one of the most prestigious areas for Chianti Classico, Panzano. Chianti Classico Casaloste is a red wine made mainly from Sangiovese grapes. Aged in French oak barrels of 25 and 35 liters and in barriques for a period of about 12 months, it has an intense ruby color with notes of wild berries supported by the typical acidity of Sangiovese and long and elegant tannins. Ideal for red meat, it goes well also with salami and enhances the flavor of medium aged cheeses.
- 220 *Querciabella*, Sangiovese & Cabernet Sauvignon, 2014 80

Chianti Classico Riserva

- 351 *Fattoria San Michele a Torri*, 2013 76
Ruby red, dense and consistent 100% Sangiovese. Intense and persistent with cherry and blackberry aromas. It also contains iris and violet floral notes blending with tobacco and spices. Warm and fruity with soft tannins. This wine is paired best with rich foods such as polenta, lasagna and a variety of meats such as Florentine steak and stewed meat. The tannins in the wine react with the succulence of the meat while the alcohol cleanses your palate nicely from the fatty flavors.
- 451 *Casaloste*, 2011 120
Blend of Sangiovese 92%, 8% complementary grapes, selection of the best grapes of the estate. With its rich ruby colour, our Riserva presents a complex nose. It's bouquet is a harmony of the typical Sangiovese fruits and a hint of oak aromas. Rich on the palate, our Riserva strikes a perfect balance between sweet tannins and acidity. Made to mature and to evolve with more and more character, the wine goes beautifully with grilled red meats and well-aged cheeses.
- 222 *Carpineta Fontalpine*, Sangiovese, 2010 156
Juicy and fresh, this is a tantalizing red, bursting with black cherry, raspberry, sweet spices and mineral aromas and flavors. Harmonious and firmly structured, leaving a mineral and spice aftertaste.
- 405 *Monsanto*, 2015 72
The 2015 Chianti Classico Riserva opens to dark color richness and savory aromas. There is black fruit at the core of this wine, but the aromatic contours also embrace fleeting tones of smoked bacon, dark spice and garden potting soil. You feel the heat and exuberance of the vintage in the mouth, especially where soft fruit fiber is contrasted against the natural energy and acidic brightness of the Sangiovese grape (blended with 10% Canaiolo and Colorino in this case).
- 223 *Marchese Antinori*, Sangiovese, 2013 120
221 *Rancia*, Sangiovese, *Felsina*, 2007 180
435 *Chianti Classico Riserva "Il Poggio"*, Sangiovese & Colorino, *Monsanto*, 2013 180
The beautiful 2013 Chianti Classico Riserva Il Poggio is drinking very nicely at the moment. This cool vintage wine opens to a darkly saturated appearance with pretty tones of dark berry, cassis, tar, smoke and crushed river stone. Slightly evolved aromas of licorice and road paving add a whole new level of dimension and complexity. The wine is based on 95% Sangiovese with 5% Colorino, aged in tonneaux.

Chianti Classico Gran Selezione

- 551 *Casaloste*, Sangiovese *Don Vincenzo*, 2010 208
Our Don Vincenzo is the supreme expression of Chianti Classico with its 100% of Sangiovese. Don Vincenzo evolved as a dream of the producer to balance the power of the Sangiovese grape and the refined elegance of Chianti Classico. Made from the best selection of a single vineyard, the wine undergoes malolactic fermentation in French oak barriques. After aging 18-24 months in barrique and 6 months in French oak barrels, the wine is then bottled, and left 12 months to age in the bottle before release. It shows a very bright character with a dark-ruby colour. Its elegant and soft bouquet has plenty of spices and notes of cacao, tobacco and toasted coffee on the finish. Its elegant taste is supported by low acidity and well balanced tannins and a long, long finish. As for its complexity, it expresses this best if you drink it alone, but it is able to give you special sensations if served with well-prepared red meat.

Rosso di Montalcino

- 561 **Castello Romitorio, 2016** 70
Limpid garnet color, translucent. Appetizing nose so typical for Sangiovese: the tangy aroma of Marasca cherry. With increasing bottle age, this cherry fruit turns from fresh and crisp to mellow and dried, in the young wines the fruit is pristine, varying in intensity with each vintage. The body is sinewy and bone-dry: not a prettified, mollified Sangiovese but a wine as rugged as the land. There is fine, bright acidity and a lovely tannic grip. This has impact but is not heavy. A little age sits wonderfully on this rustic charmer: bottle age will give you scents of leather, wild thyme and polished wood.
- 512 **Mastrojanni, 2016** 70
Bright ruby red with purple streaks, nicely intense and vivacious. Characterised by an intriguing youthful classicism, featuring fragrant and juicy sour cherry.
- 505 **Lisini, 2014** 112
Lisini Rosso is one of the best expression of Rosso di Montalcino. This wine tastes like a baby Brunello di Montalcino... astonishing! This is one of my favorites.
- 513 **Canalicchio di Sopra, 2009** 120
- 510 **Valdicava, 2007** 150

Brunello di Montalcino

- 528 **Case Alte, 2013** 108
A suave red, with fine intensity to the cherry, plum and spice flavors. Bright and juicy, with a touch of heat on the finish.
- 519 **Castello Romitorio, 2015** 166
Castello Romitorio's Brunello di Montalcino opens to a dark ruby color with beautiful garnet-like intensity. The bouquet offers similar stamina and vigor, with thick layers of dark cherry and blackberry. Spice, tobacco and cola also play big roles in this ensemble. The bouquet ultimately offers more immediacy than the mouthfeel, which is still tightly wound and compact at this young stage in the wine's life. This tells me that the wine has plenty of wiggle room for a successful aging future.
- 539 **Col d'Orcia, 2009** 140
- 448 **Antinori "Pian delle Vigne", 2007** 140
- 515 **Fattoria dei Barbi, "Etichetta Blu", 2006** 140
- 541 **Mastrojanni, 2007** 140
- 404 **Argiano, 2014** 160
- 542 **Lisini, 2009** 160
This red bursts with cherry, strawberry and floral aromas and flavors, married to a firm structure. Elegant, with vibrant acidity driving the flavors to a lingering aftertaste of fruit and mineral.
- 521 **Banfi, "Poggio alle Mura", 2011** 240
- 507 **Riserva, Lisini, 2007** 260
Dark cherries, plums, tobacco, incense and savory herbs flesh out on a big, broad-shouldered frame in the 2007 Brunello di Montalcino Riserva. Anise, rosemary and cedar notes appear later, but only reluctantly. There is plenty of promise on the 2007, but readers will have to be patient, as the early appeal of the vintage is nowhere to be found in this powerful, brooding Riserva. With further time in the glass, the wine begins to open, giving some sense of what the future holds. This is a striking wine from Lisini.
- 506 **"Ugolaia", Lisini, 2007** 280
- 522 **Casanova di Neri, "Tenuta Nuova", 2011** 280
- 520 **Riserva "Massimo", Villa Le Prata, 2006** 300
Selezione Massimo is a dense and concentrated Brunello that delivers dark fruit, espresso, cola, blackberry and licorice. It's a beautiful interpretation of the Montalcino territory, executed with a bold, modern flair. Oak tones characterize the wine.
- 523 **Valdicava, 2004** 300
- 524 **Biondi Santi, 2006** 400
- 552 **Riserva "Schiena d'Asino", Mastrojanni, 2012** 400
Schiena d'Asino is fabulous. Utterly dazzling in richness and overall intensity, the Schiena is endowed with tons of energy. Sage, rosemary and a host of Mediterranean herbs open up first, followed by graphite, smoke, incense, dark spices and black stone fruits. Feral, intensely mineral notes underpin the fruit and capture the essence of site. This no-holds-barred Brunello remains remarkably light on its feet for such a big wine. Still, the Schiena is an inward, brooding wine that is going to need at least a few years to show all it has to offer.

Super Tuscan

Super Tuscan? What does it really mean? Marchesi Incisa della Rocchetta made, for the first time, a wine that was considered out of the ordinary, SASSICAIA, the first Super Tuscan. From that point on every time a producer made a wine that was different from the regular Tuscan wines, people liked to call the wine a Super Tuscan; different from a Brunello, Chianti, or Vino Nobile. Super Tuscan can be made with several grape varieties or with only Sangiovese grapes.

- 401 **Il Toro**, Petit Verdot and Syrah, **Castello Romitorio**, Montalcino, 2016 60
A blend of Petit Verdot and Syrah, the 2016 Il Toro is a muscular animal that boldly exposes dark fruit, blackberry preserves, dried cherry, spice, leather and spicy cedar. The blend is unique because it pairs the volume and spicy intensity of Syrah with the density, darkness and structure of Petit Verdot. Softer aromas of sweet fruit cede quickly to tar, grilled herb and rich plum. Pair this wine with grilled T-bone steak. This is a bold and expressive wine that opens a new chapter for Filippo Chia and his talented team.
- 517 **Convivio**, Sangiovese & Colorino, **Fattoria Poggio Alloro**, 2014 **Organic** 60
Odors of red fruit with pleasant notes of raspberry and marasca cherry jam and an enveloping finale spiced with licorice, cinnamon and tobacco. The taste is intense and persistent with an outstanding personality; dry, warm, full-bodied and harmonious. Excellent with T-bone steak, red meat, braised meat, game and mature cheeses.
- 508 **Mongrana**, Sangiovese/Cabernet/Merlot, **Querciabella**, 2011 66
- 320 **Il Bruciato**, Cabernet/Merlot/Syrah, **Tenuta Guado al Tasso**, 2016 70
- 214 **Modus**, Sangiovese/Merlot/Cabernet, **Ruffino**, 2015 80
- 245 **Volpola**, Cabernet Sauvignon/Merlot/Petit Verdot, **Sapaio**, 2017 76
The Bolgheri Rosso Volpola is a fresh and tonic expression with a great sense of energy and buoyancy that sets it apart. This is a youthful and bright blend (70% Cabernet Sauvignon, 15% Merlot and 15% Petit Verdot aged in oak for 14 months) from Coastal Tuscany that offers loads of fresh fruit intensity, and plenty of cherry and wild berry at the front. In the mouth, it shows good acidity and a balanced style. If you are looking for a crisper and more focused version of Bolgheri Rosso, this wine is for you.
- 545 **San Pio**, Cabernet Sauvignon & Sangiovese, **Mastrojanni**, 2015 76
A blend of 20% Sangiovese and 80% Cabernet Sauvignon, the 2012 San Pio is a hearty and approachable red wine that would taste great next to a succulent cut of beef. The wine ages in oak for 18 months and consequently delivers a full offering of aromas that spans from bright cherry fruit to exotic spice. There are some budding tertiary tones of cola and crushed mineral as well that add complexity. The finish is firm and long-lasting.
- 308 **Sapaio Superiore**, Cabernet Sauvignon/Cabernet Franc/Merlot/Petit Verdot, **Sapaio**, 2010 130
The 2010 Bolgheri Superiore Sapaio is even darker with thick blackness at its rim. It's a brawny and thickly layered expression with dark blackberry, prune, tobacco, leather and crushed granite or dark mineral.
- 544 **MONTETI**, **Tenuta Monteti**, Petit Verdot/Cabernet Sauvignon/Merlot/Alicante, 2005 132
The 2005 Monteti is wonderfully expressive. Espresso, mocha and French oak are layered into a core of black fruit, grilled herbs and cassis. The 2005 is a touch slender and doesn't have the sheer stuffing to support extended cellaring, but it remains a strikingly fresh, pure wine that is easy to enjoy today. It is a great introduction to the wines of this emerging estate. Tenuta Monteti is one of the most exciting properties on the Tuscan coast.
- 449 **Valgiano Superiore**, Sangiovese/Syrah/Merlot, **Tenuta di Valgiano**, 2011 180
The 2011 Tenuta di Valgiano is super-ripe and intense to the core. Black fruit, leather, smoke, tobacco, blackberry jam and sage all flow effortlessly. Ideally, readers should cellar the 2011 for another year or two to allow some of the baby fat to melt away. The Tenuta di Valgiano is succulent and voluptuous, very much in the style of the year.
- 454 **INVERSUS**, **Casaloste**, 2013 150
Casaloste produces an IGT wine (Indicazione Geografica Tipica) called "Inversus". Its name derives from a rare congenital condition "Situs Inversus" in which the major visceral organs are reversed or mirrored. Federico d'Orsi, Giovanni and Emilia's second son, was born with this rare syndrome. This wine is dedicated to him and that's why Federico's fingerprint is on the label. The choice of this particular name also derives from the unpredictable status of nature and its capacity of being able to be "reversed" unto itself and its laws. "Inversus" is also a new interpretation of the Chianti Classico territory that is able to express its best not only through its typical grape - Sangiovese - but also through Merlot grapes that seem to have found in Panzano a great opportunity for potentiality.

Super Tuscan

535	<i>Giusto di Notri</i> , Merlot/ Cabernet Sauvignon/ Cabernet Franc, <i>Tua Rita</i> , 2006	200
537	<i>DOFANA</i> , Sangiovese & Petit Verdot, <i>Carpineta Fontalpino</i> , 2007 <i>Fabulous on the nose, with dark fruits and smoky, meaty undertones. Full-bodied, with velvety tannins and a long, fruity finish. There's a lovely richness in this one.</i>	200
530	<i>IL BLU</i> , Sangiovese/ Merlot/ Cabernet Sauvignon, <i>Brancaia</i> , 2008	200
534	<i>LUCE</i> , Sangiovese & Merlot, <i>Frescobaldi-Robert Mondavi</i> , 2008	200
447	<i>50 & 50</i> , Merlot & Sangiovese, <i>Capannelle</i> , 2005 <i>A rush of jammy dark berries is the first sensation that emerges from the 2005 50 & 50 a blend of Merlot and Sangiovese made in partnership with Avignonesi. The 50 & 50 shows a bit more accessibility and sheer plumpness than the decidedly structured Solare. New leather, spices, chocolate, espresso and toasted French oak add complexity to this juicy, full-throttle red.</i>	250
526	<i>TESTAMATTA</i> , Sangiovese, <i>Bibi Graetz</i> , 2009	260
527	<i>TIGNIANELLO</i> , Sangiovese/ Cabernet Sauvignon/ Cabernet Franc, <i>Antinori</i> , 2013	300
529	<i>FLACCIANELLO</i> , Sangiovese, <i>Fontodi</i> , 2006	500
531	<i>SASSICAIA</i> , Cabernet Sauvignon & Cabernet Franc, <i>Tenuta San Guido</i> , 2014	640
532	<i>SOLAIA</i> , Cabernet Sauvignon/ Cabernet Franc/ Sangiovese, <i>Antinori</i> , 2012	780

MARCHE

Marche features the great wines of Fontezoppa. This producer works with indigenous grape varieties. The whole line is impressive but the unusual grapes, like the Vernaccia Nera, believed to be the Italian clone of the Grenache, is the one you will want to discover.

Rossi

450	<i>Vardò</i> , Sangiovese & Cabernet, <i>Fontezoppa</i> , 2013 <i>Dark ruby red with violet reflections and good consistency. This wine is not filtered or fined giving it intense fruity spiced notes, and a full, complex persistent bouquet with vegetable and herbal notes, and decidedly peppery finish. Dry and enveloping on the palate, with smooth tannin aftertaste and long fruity and herbal finish.</i>	42
209	Sangiovese " <i>Marinè</i> ", <i>Fontezoppa</i> , 2007 <i>Consistent bright ruby red, full and complex on the nose with notes of moss and a hint of mushrooms and truffles. The large bottle enhances the notes of black pepper and noble tannin. An elegant smooth wine with great and long spicy finish.</i>	60
206	Vernaccia Nera " <i>Falcotto</i> ", <i>Fontezoppa</i> , 2012 <i>Bursts from the glass with cracked black pepper, dark cherries, licorice and spices.</i>	42
211	Vernaccia Nera " <i>Morò</i> ", <i>Fontezoppa</i> , 2007 <i>From hand-picked Vernaccia Nera, this wine, aged for 18 months in barriques, presents a good, intense ruby red color, very consistent. To the nose it comes across as rich in extracts, sweet spices along with black cherry, plum jam and a pleasant note of boisé. In the mouth it is consistent, with jam and sweet spices along with a dense weave of tannins that with the alcoholic backbone sustain the entire progression. Excellent with meat including game.</i>	258

UMBRIA

Rossi

203	<i>Montefalco Rosso "Boccatone"</i> , Sagrantino/ Sangiovese/ Barbera, <i>Tabarrini</i> , 2015 <i>The Montefalco Rosso "Boccatone" is in intense and powerful wine from Sangiovese, Barbera and sagrantino grapes, aged in big oak barrels and barriques for 18 months. It expresses fruity, spices and wild tones with hints of licorice and roots. The taste is full-bodied and structured, with good tannins.</i>	70
204	Sagrantino di Montefalco, <i>Antonelli</i> , 2005	110
201	Sagrantino di Montefalco, <i>Perticaia</i> , 2012 <i>Tea rose and bergamot notes waft through the mulled cherry, smoky mineral and black olive flavors in this fresh, elegant red, while chewy tannins firm the well-spiced, lasting finish.</i>	136
205	Sagrantino di Montefalco, <i>Fratelli Pardi</i> , 2005	136

LAZIO

Bianchi

- 82 Grechetto "Latour a Civitella", Sergio Mottura, 2015 76
Here's a terrific white that figures high on a list of quality wines from Lazio in central Italy. The 2015 Latour a Civitella is a pure expression of Grechetto that has been aged briefly in oak, unlike the other whites released by Sergio Mottura. Packaged in a screwcap bottle, the wine cracks open to lively aromas of stone fruit, juicy grapefruit, saffron and beeswax. There's a distinct mineral note that appears as a faint trait at the back. This is a beautiful wine, and it's not as obvious as you might first think.
- 81 Petit Manseng, Casle del Giglio, 2013 54

ABRUZZO

Abruzzo is the home of the Montepulciano grape. Marramiero is the producer making some of the best wines from this region. Enjoy the Montepulciano "DaMA", the Trebbiano "DaMA", the Pecorino "Sessanta Passi" and the Cerasuolo "DaMa" all available by the glass. Marramiero Is the only producer in Italy who makes a Montepulciano Riserva "Dante Marramiero" aged for 10 years which is a wine to enjoy for a special occasion.

Rossi

- 509 Montepulciano "Incanto", Marramiero, 2014 48
This wine is made in a very favourable area on the Pescara hills. The low yield per hectare is not the result of forcing. The nature of the soil gives the vineyard exceptional balance: hence the extraordinary quality concentration of each bunch of grapes. This is how this strong and elegant wine is made. The wine expresses a ruby-red colour with purple shades and offers a wide range of ripe and concentrated fragrances, a smooth and harmonious fruity fragrance, with plum, date and fig hints, all combined with herbs. To the palate it is powerful and persistent, full-bodied with elegant tannins. It is the perfect match for grilled meat and cheese.
- 403 Montepulciano Riserva "Inferi", Marramiero, 2014 72
Its ruby red colour with dark red sparkling reflections, its intense and vanilla speckled fragrance, its persistent, warm, rich and harmonious taste make it at the same time a distinguished and a leading wine. You can completely appreciate its qualities matching it with pasta, with ushrooms and truffles, with beef and game, with mature cheese, salami and ham.
- 341 Montepulciano d'Abruzzo Riserva "Villa Gemma", Masciarelli, 2005 200
- 543 Montepulciano d'Abruzzo Riserva "Dante Marramiero", Marramiero, 2001 340
The wine is aged for 120 months: 24 of which in casks, 24 in new smaller casks of 5 different oak varieties and 72 months in the bottle. The colour is bright ruby red, lively and deep with garnet nuances. Persistent, ample and complex fragrances express hints of fruit, spices and flowers to the nose. To the palate, the wine is immediately powerful and at the same time delicate; rich and with a long-lasting, intriguing and original. The aftertaste denotes olfactory harmonies on jam tones. That wine flavour complexity is an invitation to repeat the tasting. The pleasant softness and the richness of tannins make it as the ideal wine to combine with truffle and mushroom first courses, red meat, game, ripe cheese and charcuterie.

MOLISE

Rossi

- 240 Tintilia "200 Metri", Tenimenti Grieco, 2015 46
Made with 100% Tintilia. Deep and lively ruby red; characteristic spicy scent anticipates fragrant traits of cherries, morello, plum and pot herbs. In the mouth, it is soft and smooth with delicate tannins and good freshness. Great persistence with return of pleasant peppery notes.

CAMPANIA

As a native of Napoli, Campania I am very proud to show some of the producers of my home town making world acclaimed wines. Pietracupa is one of the producers I love. Their wines represent the soul of my land: Aglianico "Quirico", Taurasi, Pietracupa are a great start to discovering the joy of wines from Campania.

Bianchi

- 80 Falanghina "Via del Campo", Quintodecimo, 2017 120
Luminous straw-yellow. Intense aromas and flavors of fresh white flowers, herbs and orchard fruit. Boasts above-average purity and precision for a wine made with the Falanghina varieties. Very clean, fresh and enticing on the long, zingy finish.

Rossi

- 416 Aglianico "Rosso del Ciglio", Salvatore Magnoni, 2016 60
Producer's note: ... we do not use sulphites neither cultured yeasts. No depth filtration. Malolactic fermentation happens almost always spontaneously in wood. Even if the character is always the same, every vintage is different. Ciglio (brow) is the name of the area in which is the vineyard. The grapes of Rosso del Ciglio macerate for about ten days on the skins, then the wine ages in barriques and tonneaux for ten months, and two months in bottle. The is bright and very engaging, joyous expressions of Aglianico; robust and evocative.
- 408 Falerno del Massico, Piediroso & Aglianico, Masseria Felicia, 2007 60
- 342 Aglianico "Quirico", Pietracupa, Avellino, 2012 60
Very fragrant, recalling plums and black pepper, and acquires notes of leather with ageing. Structured, dynamic mouth feel, great flavour and pleasantly tannic finish. Perfect with soups, rich pasta dishes and meat.
- 440 Furore Rosso, Piediroso and Aglianico, Marisa Cuomo, Amalfi Cost, 2017 76
A blend of Piediroso and Aglianico, bright red. Vinous red cherry and flinty red berries on the perfumed nose, complicated by a floral nuance. On the palate, the telltale Piediroso herbal nuances mingle with Aglianico's richer red cherry and plum fruit. Finishes bright and long, with smooth tannins and plenty of fruity exuberance. This lovely midweight red boasts sneaky concentration and plenty of finesse.
- 442 Taurasi, Aglianico, Pietracupa, Avellino, 2008 114
Made up of elegance, depth, complexity and precision. It has very bright, well-defined fruit, thanks partly to an aristocratic vein of acidity that isn't in the least bit bothersome.
- 239 Terra di Lavoro, Aglianico & Piediroso, Galardi, 2009 140
- 406 Taurasi "Historia", Aglianico CRU, Mastroberardino, 2003 180
- 340 Montevetrano, Cabernet/Merlot/Aglianico, Montevetrano, 2006 200

BASILICATA

Rossi

- 353 Aglianico del Vulture, D'Angelo, 2015 46
Balanced red, with light, silky tannins and a crowd-pleasing mix of ripe and juicy cherry and strawberry fruit, dried thyme, citrus and spice flavors.
- 252 Aglianico del Vulture "Canneto", D'Angelo, 2015 70
Bright red-ruby. Perfumed aromas and flavors of red cherry, minerals and sweet spices. Bright, juicy and dense; smooth, mouth-coating tannins provide a firm backbone to the rich, ripe red fruit and mineral flavors. Finishes long and bright. Knockout Aglianico del Vulture that's already very drinkable now but will age.
- 452 Aglianico del Vulture "Valle del Noce", D'Angelo, 2015 108
Dark ruby-red. Ripe red cherry, candied violet and tar on the complex nose. Then bright and juicy, featuring complex flavors of red cherry, tar, Asian herbs and flint. Finishes long and juicy with a jolt of bracing acidity. Lovely Aglianico del Vulture that offers noteworthy sweetness of red fruit flavors.
- 322 Aglianico del Vulture, Re Manfredi, 2005 90
- 409 Aglianico del Vulture "Il Sigillo", Cantine del Notaio, 2009 100
Aglianico del Vulture Il Sigillo is the richest and most opulent of these offerings. Blackberry jam and melted road tarflow from this super-ripe, flashy Aglianico. Il Sigillo stands out for its overt personality, while varietal character is very much in the background. It is an attractive wine.
- 410 Aglianico del Vulture "La Firma", Cantine del Notaio, 2009 120
Another striking wine, the 2009 Aglianico del Vulture La Firma blossoms from the glass with rich dark cherries, menthol, sage and scorched earth. The wilder notes typical of Aglianico have largely been tamed in a wine that stands out for its balance of opulence and freshness. Dark raspberries, sage and rosemary add attractive dimensions of complexity on the finish.

PUGLIA

Rossi

- 511 Salice Salentino "Casili", Negroamaro & Malvasia di Lecce, *Tenute Mater Domini*, 2007 60
The Tenute Mater Domini Salice Salentino Casili is a brilliant blend of Negroamaro and Malvasia. It is pitch black with a rustic nose of dried prune, cassis, tobacco, salted meat, dried berries, forest floor and wood. Big and powerful with raisin and dark fruits on the finish.
- 554 Nero di Troia Riserva "Vigna Pedale", Torrevento, 2010 60
Aromas of spiced prune, tilled earth, leather and clove lead the nose. The palate delivers black currant, dried blackberry, raw cranberry, nutmeg and grilled herb along with bracing tannins and brisk acidity.
- 323 Primitivo "Es", Gianfranco Fino, 2016 120

CALABRIA

Rossi

- 446 Calabrese" Calabrese", Ippolito, 2017 40
This wine was born after a period of experimentation on "Calabrese", ancient and native grapes of Southern Calabria. It is witness of our attitude to discover and enhance our regional ampelographic heritage. A gift to our land and its people. Calabrese is dark red in color with bright purple hues, a wine with complex aromas of red fruits, black cherries, plums and black pepper. The taste is fresh, pulpy and solar with very smooth and caressing tannins. Calabrese is ideal with all the tasty and typical Mediterranean dishes.
- 443 Ciro' Riserva "Colli del Mancuso", Gaglioppo, Ippolito, 2015 50
Ruby red in color, it boasts elegant perfumes of wild cherry and plums, with subtle notes of spices and vanilla. The flavor is full, smooth and delicately tannic. This highly prestigious is excellent with game, roast and braised meat.
- 540 160 Anni, Gaglioppo, Ippolito, 2013 80
Ruby colored, it boasts fragrant aromatics of berries, violets, raisins and sweet spice. A complex wine of great structure, with intriguing roundness and a pleasantly persistent finish. Suggestions: ideal with braised meat, game and mature cheeses. Delicious also for after dinner conversation.

SICILIA

Sicily is Firriato and Firriato is Sicily. Many producers from the region make excellent wines but Firriato is the main source of quality wine from this island. Quality and high standards are evident throughout all of the wines they make. The wines of Firriate a great way to start exploring the island of Sicily.

Bianchi

- 79 Grillo "Altavilla Della Corte", Firriato, 2017 40
Randpale straw yellow colour, with lively greenish shades The fruit is full and well-defined; it blossoms slowly with hints of tangerine and grapefruit, almonds, yellow-fleshed fruit, melon, sage, lavender, and broom flowers, in an exciting crescendo. The palate is composite and reserved by vocation and lineage, its guiding light is its harmony, which unfolds softly yet confidently, gradually revealing a slight yet unrelenting and soothing minerality.

Rossi

- 312 La Segreta, Nero d'Avola/Merlot/Syrah/Cabernet, *Planeta*, 2016 40
- 242 Cabernet Sauvignon "Altavilla Della Corte", Firriato, 2015 40
Deep and intense rubin red with a purplish rim. The nose is totally seduced by the captivating scents of cherries, blueberries, blackberries and rhubarb, enveloped by warm kints of dark chocolate, juniper and tobacco. Only the Cabernet can express such a bouquet. It's soft and captivating, irresistible with its fresh and velvety tannins that embrace a balanced acidity and a sensual taste.

SICILIA

Rossi

- 246 Syrah “*Altavilla Della Corte*”, *Firriato*, 2015 42
Intense ruby red. It announces its presence with mature fruit suggestions modulated by light shades of vanilla and spices. The elegant and embracing tannins, with their excellent and delicatated persistence, make this robustly structured wine more and more precious. The expression of the most well known international grape variety; it has found out its own ideal habitat in the Sicilian terroir.
- 215 *Etna Rosso*, Nerello Cappuccio & Nerello Mascalese, *Firriato*, 2016 42
Bright ruby red color with lively shades of purple. Nose: it afford typically mineral, ripe and elegant notes that unfold alternating intense and distinct hints of blackcurrants, prune jam, black cherries, liquorice, pepper and wilted violet. Palate: well-balanced and harmonius, it develops with energy and liveliness; it is rich, warm and refined, with suave tannins of extraordinary lineage; The notheworthy lingering aroma is impressive as well as the rewarding juicy finish.
- 254 Nero d’Avola “*Rossojbleo*”, *Gulfi*, 2017 46
Rossojbleo is meant as the entry-level, Nero d’Avola, yet capable of delivering authentic varietal character and the bold signature of the Sicilian terroir. Served slightly chilled it’s a great match for grilled seafood in summertime. The bouquet is redolent of sweet raspberry jam intermixed with undertones of mint and cimmamon. In the mouth the wine offers bright all-natural acidity and approachable structure, with savory fruit flavors and a markedly sapid, mineral finish. Tannins are ripe and sweet-tasting, followed by a persistent aftertaste of raspberry jam and spices. A genuine entry-level Nero d’Avola whose body and aromatic complexity exceed the acquired expectations for such a price.
- 315 Frappato “*Soria*”, *Firriato*, 2015 46
Fresh winy, slightly mineral notes followed by fruity fragrances of marasca and black cherries on the background of blackberries and small red fruits.
- 345 *Soria*, Perricone, *Firriato*, 2016 50
Aromas of menthol, oak-driven spice and dark-skinned berry slowly take shape on this. The chewy savory palate doles out plum, steeped wild cherry, licorice and mocha alongside fine-grained tannins.
- 346 *Santagostino*, Nero d’Avola & Syrah, *Firriato*, 2011 54
Aromas and flavors of bacon fat and mesquite smoke mix with ripe black cherry, licorice snap, mocha and mint in this expressive red, with fine-grained tannins and juicy acidity. Elegant through to the aromatic, coffee-tinged finish.
- 307 Nero d’Avola “*Zisola*”, *Mazzei*, 2011 70
- 339 Cerasuolo di Vittoria Classico, *Gulfi*, 2014 90
Purple-ruby. Very deep, dark aromas and flavors of black cherry, violet and licorice. Bright, precise and multilayered, with vibrant, harmonious acidity and silky tannins neatly extending the violet quality on the crisp, long finish. A lovely Cerasuolo di Vittoria.
- 350 Nerello Mascalese “*Passopisciario*”, *Passopisciario*, 2010 96
- 305 Perricone “*Sachia*”, *Caruso & Minini*, 2007 60
- 301 *Tancredi*, Nero d’Avola & Cabernet Sauvignon, *Donnafugata*, 2007 60
- 321 *Rosso del Soprano*, *Palari*, 2013 84
Blend of 60% Nerello Mascalese, 1% Cor’e Palumba, 2% Jacche, 15% Nocera, 20% Nerello Cappuccio, 2% Acitana. Ruby red with a fragrant bouquet of ripe red berries with spicy undertones. Spicy black fruit flavors and dense tannins, persistent finish. Food Pairing Perfect with roasted fish, grilled meats and aged cheeses.
- 344 Perricone “*Ribeca*”, *Firriato*, 2010 84
Emerges from the glass with a heady array of violets, graphite, black cherries and spices. There is wonderful depth and clarity, while the French oak is deftly balanced. Sweet spices, licorice and tar add complexity on the long, elegant finish. This is the finest version of the Perricone I can recall.
- 306 Nero d’Avola *Riserva* “*Harmonium*”, *Firriato*, 2011 84
Dark and rich, with wild blackberry and raspberry aromas. Full-bodied, with velvety tannins and a tarry, intensely fruity aftertaste. Super-rich!
- 302 *Camelot*, Cabernet Sauvignon & Merlot, *Firriato*, 2010 94
Emerges from the glass with layers of expressive red fruit. Mint, flowers, spices and licorice develop over time, adding complexity and depth.
- 309 *Etna Rosso* “*Cavanera*”, Nerello Cappuccio & Nerello Mascalese, *Firriato*, 2007 100
Possesses wonderful richness and depth in the mid-weight style that is the hallmark of the wines of the Etna. Succulent red cherries, raspberries, licorice, tobacco and sweet spices are some of the nuances that emerge from this beautiful, harmonious wine. Sweet, candied notes add a sense of lift on the finish. This is a remarkably polished, complete wine from Firriato. Terrific wine!

SARDEGNA

Rossi

- 360 Cannonau, *Surrau*, 2016 40
Wild berry, clove and graphite aromas lead the nose on this easy-drinking, plump red. It's polished and savory, offering crushed raspberry, strawberry compote and white pepper. Rounded tannins provide light support.
- 210 Nur, Carignano del Sulcis, *Sardus Pater*, 2011 40
With a very dark ruby red color, this wine opens with an intense Mediterranean scent reminding of coffee, bottled fruits, olives in brine, myrtle and leather, with a typical graphite hint in the end given by the grapes' cultivation soil. The taste has a strong body, it is soft and fresh, yet well-balanced thanks to its savory taste well found in the wine's structure and evolved tannins. Very long after aroma with a mineral note.
- 212 *Insula*, Monica di Sardegna, *Sardus Pater*, 2013 40
Medium-bodied with gentle tannins and flavors of red berries and herbs, with an earthy overtone. In Latin insula means island. This label is dedicated to the entire Sardinia which hosts numerous productions of grapes Monica, often used in blends with other grapes.
- 314 Kanai, Carignano del Sulcis *Riserva*, *Sardus Pater*, 2005 60
The Carignano del Sulcis Riserva Kanai is a very pretty red made in a mid-weight, ethereal style. The wine reveals lovely inner perfume into its floral red fruits and sweet toasted oak, showing excellent balance and poise. This elegant, restrained Carignano makes a great introduction to the estate's wines.
- 402 *Is Arenas*, *Riserva* Carignano del Sulcis, *Sardus Pater*, 2010 70
Is Arenas, this word in Sardinian language literally means "the sands" that is the soil where Carignano is cultivated in ungrafted vineyards without external support structures. The wine is bright ruby red with notes of red fruits, liquorice and myrtle, with a balsamic and spicy base with soft and enveloping, silky texture with pronounced tannins and balanced freshness.
- 441 *Arruga*, Carignano del Sulcis *Superiore*, *Sardus Pater*, 2006 80
The 2006 Carignano del Sulcis Superiore Arruga is a pretty, mid-weight wine laced with fragrant red fruits, roses, spices, French oak and sweet herbs. This soft-textured Carignano finishes with a round, harmonious close. As good as this is, I can't help thinking something more should be possible from these pre-phylloxera vineyards.

All around the World

White

- 076 *Secateurs*, Chenin Blanc, *Badenhorst Family Wines*, South Africa, 2015 40

Red

- 359 *Lan "Edicion Limitada"*, Tempranillo/Mazuelo/Graciano, *LAN*, Rioja, Spain, 2009 80

FRANCE

Red

355	<i>Clos de Sixte</i> , Grenache Noir/Syrah/Mourvèdre, <i>Alain Jaume & Fils</i> , Lirac, 2011	70
356	<i>Vacqueyras</i> , Grenache & Syrah, <i>Alain Jaume & Fils</i> , 2012	70

USA

It's true that I love Italian wines but it's also true that I am a big fan of Californian wines and especially Cabernet Sauvignon made in Napa Valley. You will see that most of the Californian wines listed here are Cabernet Sauvignon, a favorite of our clients. Cheers!

California

White

78	Chardonnay, <i>Decoy</i> , 2016	60
77	Chardonnay, <i>Cakebread</i> , 2014	120

Red

259	Syrah " <i>Lodi Farráh</i> ", <i>Klinker Brick</i> , 2013	56
260	Pinot Noir, <i>La Crema</i> , 2016	68
257	<i>Truth</i> , Cabernet Sauvignon/Merlot/Cabernet Franc, 2012	80
559	<i>Sophia's Cuvee</i> , Cabernet Sauvignon/Merlot/Cabernet Franc, <i>Worthy</i> , 2012	86
560	Petite Syrah, <i>Stags Leap</i> , 2014	110

Cabernet Sauvignon

361	<i>Pennywise</i> , 2014	40
358	<i>Joseph Phelps, Napa Valley</i> , 2013	212
261	<i>Alexander's Crown Vineyard Estate, Rodney Strong</i> , 2010	216
558	<i>Caymus</i> , 2015	220
455	<i>Chimney Rock</i> , Stags Leap District, 2012	250
457	<i>Silver Oak</i> , 2012	250
459	<i>Nickel & Nickel</i> , 2009	280
555	<i>Paul Hobbs</i> , 2011	280
557	<i>Axios</i> , 2009	360
461	<i>Far Niente</i> , Oakville, 2012	440
556	<i>Rutherford, Quintessa</i> , 2007	480
458	<i>Opus One, Robert Mondavi</i> , 2010	704
456	<i>Insignia, Joseph Phelps</i> , 2012	720