

## WHITE AND ROSÉ WINE

### CASTELLO DI GABBIANO / PINOT GRIGIO - \$24

PART OF “CAVALIERE D’ORO” WINES COLLECTION – A SELECTION OF WINE FROM THE VERY BEST WINEMAKING REGIONS ACROSS ITALY – THIS IS A SMALL D.O.C. THAT LIES IN A VALLEY SHAPED BY GLACIERS AND CROSSED BY THE ADIGE RIVER IN THE PRISTINE NORTHERN ITALIAN ALPS. THE VINES HERE ENJOY A COOL CLIMATE, THE WINES FROM HERE HAVE BRIGHT ACIDITY AND VEIN OF MINERALITY FROM THE STONE SOILS. TO PRESERVE THE FRESH, BRIGHT CHARACTER OF PINOT GRIGIO THE WINE GOES DIRECT TO PRESS AND IS FERMENTED COOL IN STAINLESS STEEL. SPECIFIC YEASTS ARE USED TO HIGHLIGHT PINOT GRIGIO CHARACTER. A BEAUTIFUL STRAW-YELLOW COLOR. COME TO NOSE AN IMPRESSIVE FRUITY BOUQUET. ON PALATE IT IS MEDIUM BODIED WITH A LEAN MINERAL-EDGE AND PLENTY OF VIBRANCY, WHICH IS BACKED BY FRESH APPLE, MELON, CITRUS AND TROPICAL FRUIT ON THE FINISH. (VENETO DOC, 12.5% ABV)

### TERREDORA DI PAOLO / FALANGHINA - \$36

THE GRAPES ARE HARVESTED IN THE SECOND HALF OF OCTOBER. THE MUST IS SETTLED AND THEN FERMENTED AT COOL TEMPERATURES USING SELECTED YEASTS. THE WINE IS AGED ON ITS LEES IN STAINLESS STEEL BUT SEES NO OAK. PALE YELLOW IN COLOUR. OFFERS A RICH AND INTENSE AROMA OF FRUIT WITH HINTS OF APPLE, PINE-APPLE, QUINCE AND PEAR. IT IS FRESH AND CLEAN IN THE MOUTH WITH EXCELLENT ACIDITY, GOOD STRUCTURE AND A FLORAL FINISH. (IRPINIA DOC, 12.5% ABV)

### TERREDORA DI PAOLO / GRECO DI TUFO - \$44

THE GRAPES HARVESTED AT THE END OF OCTOBER, DUE TO THE VINEYARD’S HIGH ELEVATION. JUICE SETTLED AND FERMENTED WITH SELECTED YEASTS AT COOL TEMPERATURES IN STAINLESS STEEL TANKS. AGED ON ITS LEES FOR SEVERAL WEEKS. THE LONG RIPENING SEASON ENSURES A BRILLIANT, LUMINOUS, DEEP GOLDEN COLOUR WITH FLASHES OF GOLD AND GREEN. AN OUTSTANDING, ELEGANT AND BALANCED WINE WITH CAPTIVATING FRAGRANCES OF WHITE FLOWERS, MINERALS, CITRUS, WHITE FRUIT, PEAR AND APPLE OVERLAID BY SUBTLE HONEY. THE FINE ACIDITY MELTS WELL IN THE RICHNESS OF THE BODY AND IN THE LONG AFTERTASTE OF MINERAL AND FRUIT. (IRPINIA DOC, 12.5% ABV)

### TERREDORA DI PAOLO / ROSANOVAE - \$26

THE GRAPES HARVESTED AT THE END OF OCTOBER, DUE TO THE VINEYARD’S HIGH ELEVATION. JUICE SETTLED AND FERMENTED WITH SELECTED YEASTS AT COOL TEMPERATURES IN STAINLESS STEEL TANKS. AGED ON ITS LEES FOR SEVERAL WEEKS. THE LONG RIPENING SEASON ENSURES A BRILLIANT, LUMINOUS, DEEP GOLDEN COLOUR WITH FLASHES OF GOLD AND GREEN. AN OUTSTANDING, ELEGANT AND BALANCED WINE WITH CAPTIVATING FRAGRANCES OF WHITE FLOWERS, MINERALS, CITRUS, WHITE FRUIT, PEAR AND APPLE OVERLAID BY SUBTLE HONEY. THE FINE ACIDITY MELTS WELL IN THE RICHNESS OF THE BODY AND IN THE LONG AFTERTASTE OF MINERAL AND FRUIT. (IRPINIA DOC, 13% ABV)

### BANFI PIEDMONTE / PRINCIPESA GAVI - \$31

IN THE 6TH CENTURY, PRINCIPESA GAVIA FELL DEEPLY IN LOVE WITH A SOLDIER. HER FATHER, CLODMIR, KING OF THE FRANKS, FORBADE THEIR MARRIAGE, SO THE LOVERS ELOPED TO A REMOTE VILLAGE IN NORTHWESTERN ITALY. CHARMED BY THE LOCAL WHITE WINE, THE NEWLYWEDS REVEALED THEIR IDENTITY AND WERE BROUGHT BEFORE THE KING. HE REALIZED THEIR HAPPINESS AND FORGAVE THE COUPLE. THE KING BLESSED THEIR UNION AND NAMED AFTER HIS DAUGHTER BOTH THE VILLAGE AND ITS WINE. IT IS SAID THAT THEIR ROMANCE LIVES ON IN EACH GLASS OF THIS WINE THERE ARE ROCKY CLAY AND MARL SOIL, FOLLOWING A RIGOROUS SELECTION OF CORTESE GRAPES, THE CLEAN MUST IS GENTLY PRESSED AND FERMENTED AT A CONTROLLED TEMPERATURE FOR DAYS BEFORE THE NEW WINE IS CLARIFIED AND THEN BOTTLED. INTENSE, FRESH, WITH AROMAS OF PINEAPPLE AND GREEN APPLE. WELL-BALANCED, WITH GENTLE ACIDITY AND A DELICATE, DRY FINISH. (GAVI DI GAVI DOCG, 12% ABV)

## RED WINE

### CASTELLO DI GABBIANO / CHIANTI CLASSICO - \$27

“THIS WINE, WITH ITS FULL, BALANCED FLAVOUR, BEARS HONEST TESTIMONY TO ITS TERRITORY AND ANCIENT TRADITION.” PRODUCED ACCORDING TO THE MOST TRADITIONAL CHIANTI CLASSICO FERMENTATION PROCESSES, ON THE SKINS, IN TANKS AT A 28°C CONTROLLED TEMPERATURE. NATURAL MALOLACTIC FERMENTATION IN STEEL TANKS. THE WINE IS BOTTLED AFTER 10 MONTHS AGEING IN A COMBINATION OF TRADITIONAL FRENCH OAK CASK OF VARYING SIZES, SMALL OAK BARRELS AND CEMENT TANKS TO PROVIDES US WITH A DIVERSE RANGE OF FLAVORS AND TEXTURES TO WORK WITH IN CRAFTING OUR FINAL BLEND. THE WINE OFFERS AROMAS OF VIOLET AND RED BERRIES. ON THE PALATE, THE WINE HAS FLAVORS OF BRIGHT RED CHERRY, NOTES OF WHITE PEPPER AND NUTMEG AND A SAVORY CHARACTER THAT IS CLASSIC SANGIOVESE. IT HAS FIRM TANNINS AND BRIGHT ACIDITY. (VENETO DOC, 12.5% ABV)

### TERREDORA DI PAOLO / AGLIANICO - \$36

THE MACERATION OF THE GRAPES, AT 24-25°C, DOES NOT EXCEED 7 DAYS IN ORDER TO OBTAIN AN EXCELLENT EXTRACTION OF COLOUR WITHOUT CREATING A HEAVY TANNIC STRUCTURE. THE WINE ALSO MAINTAINING GOOD AROMATIC FRESHNESS AS IT SEES BECAUSE OF AGEING SHARED IN WOOD AND STAINLESS STEEL TANKS. A MEDIUM BODIED DENSE RUBY/PURPLE RED WINE THAT MAKES ATTRACTIVE DRINKING AS A YOUNG WINE. IN THE GLASS THE WINE IS A BRIGHT DARK CHERRY RED WITH SPICY AROMAS OF RIPE RED BERRIES, VIOLETS AND A SLIGHT GAMEY CHARACTER. A YOUNG EASY TO DRINK STYLE OF WINE IT HAS SOFT BERRY FLAVOURS AND SOFT SUBTLE OAK CHARACTERS. IT HAS A DELIGHTFULLY FINISH. FOOD PAIRINGS: IT ACCOMPANIES TRADITIONAL MEDITERRANEAN DISHES INCLUDING SLICED MEATS, SOUPS AND PASTA DISHES, LASAGNA, WHITE MEATS AND LIGHT MAIN COURSES. (CAMPANIA IGT, 12.5% ABV)

### TERREDORA DI PAOLO / LACRYMA CHRISTI DEL VESUVIO - \$50

CAREFULLY SELECTED GRAPES, MACERATION ON THE SKINS FOR AROUND 10 DAYS, FERMENTATION A 25-28°C. AGED IN FRENCH OAK BARRELS FOR AROUND 8 MONTHS. DARK RUBY COLOUR, IT HAS A FRUITY AROMA WITH HINTS OF CHERRY, RASPBERRY, BLACKCURRANT AND SPICY OVERTONES OF MINERALS AND CLOVES. SOFT AND ELEGANT IN THE MOUTH WITH PLEASANT TONES OF RED FRUITS, PLUMS AND HINTS OF TOBACCO, COFFEE AND GROUND PEPPER. (CAMPANIA IGT, 12.5% ABV)

### ECCO DOMANI / MERLOT - \$30

MEDIUM-BODIED WITH RIPE CHERRY AROMAS AND PLUSH BLACKBERRY FLAVORS. OUR MERLOT WINE IS WELL-STRUCTURED BALANCED AND SOFT ON THE PALATE, WITH A CLEAN, FULL-FLAVORED FINISH. THE GRAPES FOR OUR ECCO DOMANI MERLOT WERE SELECTED FROM THE ITALIAN ISLAND OF SICILY, WHERE THE WARM SUN AND COOL NIGHT BREEZES PROVIDE IDEAL CONDITIONS FOR GROWING MERLOT WITH BRIGHT FRUIT AROMAS AND SOFT, MATURE TANNINS. WE SELECT OUR GRAPES FROM THE SOUTHERN EDGES OF SICILY. ON THE SOUTHEAST PART OF THE ISLAND NEAR THE SHORES OF THE MEDITERRANEAN SEA, THE SANDY SOIL AND MILD CLIMATE CREATE GRAPES WITH VIBRANT FLAVORS AND VELVETY TANNINS. TO THE SOUTHWEST, OUR GRAPES GROW ALONGSIDE THE VALLEY OF THE TEMPLES, WHICH IS A MOUNTAINOUS REGION WITH HEAVY CLAY SOIL. GRAPES MATURE SLOWER HERE, RESULTING IN DEEP COLOR AND AN EXTREMELY RICH MOUTHFEEL. (TERRE SICILLANE IGT, 13% ABV)

### STEMMARI / NERO D'AVOLA - \$28

PRINCE OF THE ENOLOGICAL RE-BIRTH OF SICILY, THE NERO D’AVOLA IS A VERY IMPORTANT NATIVE VARIETAL. INITIALLY FOUND IN SIRACUSA, IT IS NOW FOUND IN ALL OF THE WINE-MAKING AREAS OF THE ISLAND. SICILY, WHERE RUCH, MATURE, AND STRUCTURED NERO D’AVOLA IS OBTAINED. IT PREFERS CLAY-LIKE TERRAIN AND IS VERY SENSITIVE TO EXCESSIVE DRYNESS AND TOO MUCH EXPOSURE TO SUNLIGHT. THE TYPE OF FARMING IS “ESPALIER”, USED WITH AN AVERAGE DENSITY OF PLANTING WHERE THERE ARE 4500 PLANTS PER 2.5 ACRES. DEEP RUBY-RED WITH PLEASANT REFLECTIONS OF VIOLET WITH AN INTENSE AND COVERED, NOTES OF CURRANT STICK OUT, WILD STRAWBERRIES, AND POMEGRANATE. SOFT AND VELVETY. DISTINCT CHARACTERISTICS OF FRUITINESS COME FORTH (TERRE SICILLANE DOC, 13% ABV)

