

WINE

GIORGIO  
FERRARI  
FOOD + WINE

2013

LEADING THE WAY TO THE GOOD THINGS IN LIFE

# ABOUT US



## COMPANY

At Giorgio Ferrari Pte Ltd (GF), we're passionate about what we do and we're equally enthusiastic about sharing our expertise in food and wine with our Customers and Friends.

Since our inception in 2000, GF has emerged as a significant player in the food and wine industries in Singapore – specialising in premium wines and spirits from all over the world. We are the only Italian Sommeliers Association representative in Singapore organising certified sommelier courses throughout the year.

Although GF is an Italian specialty food importer, its range also includes exclusive produce from France, Spain and Japan.

Whether it's from Europe, the Americas or Australia & New Zealand, we take pride in meticulously selecting labels and brands – a highly deliberate process that ensures our Customers can enjoy only the best in food and wines.



## ORGANISATION

GF is a sales-driven Company, strongly oriented to the market and its Customers with a fully integrated Sales, Logistics and Finance ERP system.

Our international team bridges our suppliers with our customers by providing expertise, sales support and food & wine education.



## DISTRIBUTION

GF distributes directly in Singapore to key outlets in the F&B industry ranging from Hypermarkets and Gourmet Shops, 5-star Hotels, Restaurants and Nightspots, while our e-commerce platform enables direct sales to customers.

We also supply tax-free to Airlines and Duty Free Shops, Ship Chandlers and Diplomatic Offices through our bonded warehouse.



## STORAGE

With our own cold storage facilities and trucks in Singapore, GF can ensure an uninterrupted cold chain for both sea and air-freight shipments, providing just-in-time deliveries to Customers domestically and in the Asia-Pacific region. GF complies with HACCP requirements as per TUV Certification no. SAC/H-2011-0039. HACCP is an international principle that ensures GF's customers stringent control of food safety and hygiene standards.



<b>1. PRICES</b>	Prices are duty paid and in Singapore Dollars.
<b>2. GST</b>	All prices quoted are subject to the prevailing Government Goods and Services Tax.
<b>3. VALIDITY</b>	This price-list supercedes any previous price-list. Prices are indicative only and may change without prior notice, especially with regards to import duties, GST, major currency fluctuations and/or the Management's price revision. In these circumstances, prices will be adjusted with immediate effect and the Management is under no obligation to update the Customer's price-list. Prices are final when goods invoiced are received and acknowledged by the Customer upon delivery.
<b>4. ORDERS</b>	Orders are accepted by post, fax and email. We strongly recommend all orders be placed either by email to <b>sales@giorgio-ferrari.com</b> or by fax to <b>+65.6749 3965</b> . All indent orders must be supported by a written purchase order and cannot be cancelled or rejected by the Customer. Orders for out-of-stock items may be substituted with equivalent products subject to Customer's approval.
<b>5. DELIVERY</b>	Unless expressly stated and specified, all goods are rendered within mainland Singapore. Orders are delivered within a week, unless the Customer requests otherwise. No delivery charge will be imposed on orders of a minimum amount of \$300.00. A delivery charge of \$30.00 will be imposed on orders below this amount.
<b>6. NON-CONFORMITY</b>	It is the Customer's responsibility to check all orders upon delivery. The Customer has the right to return any non-conforming goods for replacement by GIORGIO FERRARI PTE LTD (GF), with cost of re-delivery to be borne by GF, provided the claim for shortage or damage is reported immediately upon goods receipt. Once delivery of goods has been acknowledged by the Customer, any damage or shortfall shall be deemed to have occurred thereafter. All product images shown in this price list are for illustration purposes and may not reflect the actual packaging.
<b>7. NON-RETURNABLE</b>	Products sold are non-returnable unless previously agreed.
<b>8. VINTAGES</b>	Vintage can change without prior notice. However, we constantly monitor that each new vintage release is consistent with the rest of the region concerned and that it reflects the spirit of the tasting notes for its label.
<b>9. PAYMENTS</b>	Payments shall be made in full upon receipt of the invoice, unless the customer has an approved credit account. If so, Payment shall be strictly at 30 days from the invoice date by Crossed Cheque or Bank Giro to Giorgio Ferrari Pte Ltd, DBS BANK, Account No. 029-900310-0.
<b>10. ARREARS</b>	Overdue invoices shall bear an interest rate of 1.5% per month. At the same time, all goods that have been invoiced but not paid for in full remain the property of GF and GF retains the right to repossess such goods. All costs incurred for the recovery of late payments and GF property shall be borne by the Customer.
<b>11. WARRANTY</b>	GF's liability is limited to the replacement of goods or refund of the purchase price at GF's sole discretion. No other warranty, expressed or implied, is made by GF and none shall be imputed or presumed.
<b>12. FORCE MAJEURE</b>	GF may, without liability, delay performance or cancel this price-list on account of force majeure or other circumstances beyond its control, including, but not limited to strikes, acts of God, political unrest, embargo, failure of source of supply, or casualty.
<b>13. GOVERNING LAW</b>	All disputes are subject to the Laws of the Republic of Singapore.

## DELIVERY TIME - STANDARD ORDERS

Operations Days	Cut-Off Time	Delivery Day
<b>Monday - Friday</b>	For orders received from 9.00AM to 4.00PM For orders received after 4.00PM	Next working day Following working day
<b>Saturday</b>	For orders received from 9.00AM to 1.00PM	Next working day
<b>Sunday &amp; Public Holidays</b>	No orders will be processed	No deliveries

### FOR INQUIRIES AND ORDER:

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Singapore 099418



FOR PROMOTIONS,  
EXCLUSIVE WINE DINNERS  
AND MASTERCLASS  
TRAININGS PLEASE FOLLOW  
US ON:



FOR VIRTUAL SHOPPING  
EXPERIENCE OF OUR  
DIFFERENT FOOD AND WINE  
RANGE PLEASE VISIT AND  
SHOP AT:



**CHAMPAGNE****LOUIS ROEDERER**

CRISTAL BRUT

**VEUVE DOUSSOT**CHAMPAGNE BRUT  
CHAMPAGNE ROSE  
CHAMPAGNE BLANC DE BLANCS**FRANCIACORTA**BELLAVISTA FRANCIACORTA CUVEE BRUT  
BELLAVISTA FRANCIACORTA  
GRAN CUVEE BRUT  
BELLAVISTA FRANCIACORTA  
GRAN CUVEE ROSE BRUT  
BELLAVISTA GRAN CUVEE BRUT SATEN  
BELLAVISTA RISERVA VITTORIO MORETTI  
BELLAVISTA RISERVA VITTORIO MORETTI  
SINGLE GIFT BOX**PROSECCO & SPUMANTI**BOTTEGA MILLESIMATO  
BOTTEGA SPUMANTE ROSE  
BOTTEGA SPUMANTE VINO POETI ROSE (PINK PLATED)  
BOTTEGA PROSECCO BRUT VINO DEI POETI (GOLD PLATED)  
BOTTEGA SPUMANTE CANTINA DEI POETI DIAMOND  
ESPUMANTE BRUT  
BOTTEGA FRAGOLINO ROSSO**MOSCATI**BOTTEGA MOSCATO PETALO DELL'AMORE  
LA CACCIATORA MOSCATO ASTI**WINES****WINES ITALY****TUSCANY****TUSCANY ORNELLAIA**LE VOLTE DELL'ORNELLAIA  
LE SERRE NUOVE DELL'ORNELLAIAORNELLAIA  
MASSETO**TUSCANY MARCHESI DE FRESCOBALDI**10 ALBIZZIA CHARDONNAY  
PATER SANGIOVESE  
REMOLE TOSCANA BIANCO  
24 REMOLE TOSCANA  
10 CASTELLO DI POMINO BIANCO  
10 CASTELLO DI POMINO NERO  
10 CASTELLO DI POMINO VIN SANTO  
CASTELLO DI POMINO BENEFIZIO  
CASTELGIOCONDO CAMPO AI SASSI ROSSO DI MONTALCINO  
MONTESODI CHIANTI RUFINA  
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CASTELGIOCONDO BRUNELLO DI MONTALCINO RISERVA  
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12 CASTIGLIONI CHIANTI  
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LAMAIONE  
MORMORETO  
GIRAMONTE  
LUCENTE**TUSCANY LUCE DELLA VITE**14 LUCE  
14 LUCE BRUNELLO DI MONTALCINO**TUSCANY PETRA**15 ZINGARI TOSCANA  
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**SPARKLING**



# CHAMPAGNE



# CHAMPAGNE - LOUIS ROEDERER

## CRISTAL BRUT

**Grapes:** Blend is of three grapes - Pinot Noir, Chardonnay, and Meunier

**Colour:** Golden yellow colour.

**Nose:** The nose is intense and bursting with gorgeous aromas typical of great Pinot Noir grapes.

**Palate:** Flavors of stoned fruits (cherries), crystallized citrus peel (oranges), fresh almonds and sweet blossom (acacia) are reinforced by early hints of maturity.

**Food Pairings:** : Meant to be savored with caviar.



0000000000000	2002	750ml	12% vol	\$ 330
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# CHAMPAGNE - VEUVE DOUSSOT

## CHAMPAGNE BRUT

**Grapes:** 85% Pinot Noir, 15% Chardonnay.

**Colour:** Golden yellow colour.

**Nose:** The nose is floral with a hint of exotic fruits such as pineapple.

**Palate:** The palate is very well-balanced with fine bubbles. It is a refreshing and fine Champagne.

**Food Pairings:** : Ideal with canapés, duck magret.



VEUCHABRU00750	NV	750ml	12% vol	\$ 75
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## CHAMPAGNE ROSE

**Grapes:** 100% Pinot Noir.

**Colour:** : Intense pink colour.

**Nose:** : The nose is very aromatic with notes of raspberries.

**Palate:** The palate is powerful, well-balanced between the fruits and the acidity.

**Food Pairings:** Tapas, pan-fried foie gras.



VEUCHAROS00750	NV	750ml	12% vol	\$ 88
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ALSO AVAILABLE OFF TRADE

## CHAMPAGNE BLANC DE BLANCS

**Grapes:** 100% Chardonnay

**Colour:** Golden yellow colour

**Nose:** The NV Brut Blanc de Blanc is elegance personified: Smoke, minerals, chalk and pears emerge as this generous yet subtle wine opens up in the glass. Sweet floral notes develop with air, but minerality is this wine's calling card, particularly on the finish, which is incredibly elegant and refined.

**Palate:** Brisk and pure, but creamy, with incisive apple and citrus flavors and great finesse. Very light on its feet and perfumed in the mouth. Finishes floral, gripping and very long.

**Food Pairings:** Perfect alone, but great for a whole, light seafood meal or a dozen of oysters.



VEUCHABLA00750	NV	750ml	12% vol	\$ 88
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ALSO AVAILABLE OFF TRADE

FRANCIACORTA



## BELLAVISTA FRANCIACORTA CUVÉE BRUT

**Grapes:** 80% Chardonnay and 20% Pinot Nero and Pinot Bianco.

**Colour:** It has a pale, lively and decidedly persistent mousse; its perlage is fine and continuous. Its colour is yellow, with marked greenish reflections.

**Nose:** The bouquet is ample and inviting, with rich notes of white flowers and ripe fruit (decana pears), along with subtle hints of chlorophyll and vanilla.

**Palate:** The flavour echoes the sensations on the nose, and the aftertaste is tangy and satisfying.

**Food Pairings:** : Its tastiness pairs perfectly with strong dishes like risotto or pappardelle pasta with pigeon.



BELFRACUV00750	NV	750ml	12% vol	\$ 75
BELFRACUV01500	NV	1500ml	12% vol	\$ 175

## BELLAVISTA FRANCIACORTA GRAN CUVÉE BRUT

**Grapes:** 72% Chardonnay, 28% Pinot Nero.

**Colour:** Its mousse is pale and exuberant; the perlage is especially tiny, dense and persistent. Its colour is a deepish brilliant straw yellow.

**Nose:** The positive, particularly fine and complex bouquet displays dominant floral notes of hawthorn, wormwood and dried bay leaves.

**Palate:** Its flavour is very dry and exceptionally elegant, with an aristocratic and remarkably persistent undertone of preserves and incense.

**Food Pairings:** : Ideal with canapés, duck magret, aperitif, oysters



BELFRACUV00750	2007	750ml	12% vol	\$ 88
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## BELLAVISTA FRANCIACORTA GRAN CUVÉE ROSE BRUT

**Grapes:** 48% Pinot Nero, 52% Chardonnay.

**Colour:** Its mousse is pale and exuberant, and its perlage is made up of extremely small, densely-packed and persistent bubbles. It has a pale pink colour that takes on an onion-skin hue over time.

**Nose:** Its bouquet is intense and inviting, with an attractive fragrance of fraises des bois, citrus fruits, golden delicious apples and rose petals.

**Palate:** Its flavour is dry without being at all harsh; it is fresh, refined and very harmonious, with an elegant undertone of blackcurrants and sweet almonds. There is a long sensation of red berry fruits on the finish. It displays firm backbone, silky fruit and excellent breed.

**Food Pairings:** Ideal with fish, crustaceans and cheeses.



BELFRAROS00750	2007	750ml	12% vol	\$ 100
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## BELLAVISTA GRAN CUVÉE BRUT SATEN

**Grapes:** 100% Chardonnay.

**Colour:** Brilliant with fine and lasting perlage. Pale straw yellow

**Nose:** Intense, attractive and complex bouquet, redolent of peach blossom, honey and hazelnuts.

**Palate:** Its mousse is abundant and creamy; the perlage is extremely fine and persistent.

**Food Pairings:** Best accompanied with goat cheeses and asparagus.



BELFRASAT00750	NV	750ml	12,5% vol	\$ 100
BELFRASAT01500	NV	1500ml	12,5% vol	\$ 213

AVAILABLE ON REQUEST

## BELLAVISTA RISERVA VITTORIO MORETTI

**Grapes:** 100% Chardonnay.

**Colour:** Its colour is pale, lively and brilliant, with greenish-gold highlights.

**Nose:** The bouquet is elegant, ample, appealing and intense, jumping out of the glass, reminiscent of ripe white fruit, peaches, honey and citrus flowers.

**Palate:** Abundant perlage and foam in pearl filaments, small bubbles slowly rising and crowning the glass with a thick, almost creamy, persistent texture.

**Food Pairings:** It's perfect with raw fish, seafood tartare and oysters.



BELRISMOR00750	2004	750ml	12,5% vol	\$ 213
BELRISMOR01500	2004	1500ml	12,5% vol	\$ 463

AVAILABLE ON REQUEST

## BELLAVISTA RISERVA VITTORIO MORETTI SINGLE GIFT BOX

**Grapes:** 100% Chardonnay.

**Colour:** Its colour is pale, lively and brilliant, with greenish-gold highlights.

**Nose:** The bouquet is elegant, ample, appealing and intense, jumping out of the glass, reminiscent of ripe white fruit, peaches, honey and citrus flowers.

**Palate:** Abundant perlage and foam in pearl filaments, small bubbles slowly rising and crowning the glass with a thick, almost creamy, persistent texture.

**Food Pairings:** It's perfect with raw fish, seafood tartare and oysters.



BELSETMOR00750	2004	750ml	12,5% vol	\$ 238
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AVAILABLE ON REQUEST



PROSECCO & SPUMANTI



# PROSECCO & SPUMANTI

## BOTTEGA MILLESIMATO

**Grapes:** 100% Prosecco.

**Colour:** Straw yellow, clear, with a fine and very persistent perlage.

**Nose:** Fruity, flowery, scents of Golden apple and exotic fruit.

**Palate:** Fragrant, fresh, well balanced.

**Food Pairings:** Fabulous as an aperitif and in cocktails as well as with starters, first courses, fish and poultry.



BOTPROPOE00750	NV	750ml	11% vol	\$ 32
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ALSO AVAILABLE OFF TRADE

## BOTTEGA SPUMANTE ROSE

**Grapes:** Pinot Nero, Raboso.

**Colour:** Intense pink, brilliant, fine and lasting perlage.

**Nose:** Aromas of Golden apples and wild berries, mainly raspberries and currants.

**Palate:** Soft, fresh and lively.

**Food Pairings:** Good as an aperitif, it goes particularly well with starters, first courses and fish.



BOTSPURO00750	NV	750ml	11,5% vol	\$ 42
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ALSO AVAILABLE OFF TRADE



## BOTTEGA PROSECCO BRUT VINO DEI POETI (GOLD PLATED)

**Grapes:** 100% Prosecco.

**Colour:** Brilliant with fine and lasting perlage. Pale straw yellow

**Nose:** Fruity, flowery, scents of Golden apple and exotic fruit.

**Palate:** Fragrant, fresh, well balanced.

**Food Pairings:** Good as an aperitif as well as with cocktails, it goes particularly well with starters, first courses, fish and poultry.



BOTPROGOL00200	NV	250ml	11% vol	\$ 12
BOTPROGOL00750	NV	750ml	11% vol	\$ 50
BOTPROGOL01500	NV	1500ml	11% vol	\$ 100
BOTPROGOL03000	NV	3000ml	11% vol	\$ 275

## BOTTEGA SPUMANTE VINO POETI ROSE (PINK PLATED)

**Grapes:** Pinot Noir, Raboso.

**Colour:** Brilliant with fine and lasting perlage. Rose-coloured

**Nose:** Aroma of Golden apple and berries, mainly raspberries and currants.

**Palate:** Dry, soft, fresh and lively with intense flowery touches and a pleasant persistent aftertaste

**Food Pairings:** Good as an aperitif, it goes particularly well with starters, first courses and fish



BOTPROPIK00750	NV	750ml	11% vol	\$ 63
BOTPROPIK02000	NV	3000ml	11% vol	\$ 288

## BOTTEGA SPUMANTE CANTINA DEI POETI DIAMOND

**Grapes:** Pinot Noir.

**Colour:** Brilliant, fine and very persistent perlage. Straw yellow.

**Nose:** Clear, characteristic, light fragrance of bread crust, delicate, pleasant and elegant.

**Palate:** Dry, alcoholic, velvety, harmonious, tasty, with a persistent aftertaste and hints of fresh yellow fruit and spices.

**Food Pairings:** Good as an aperitif, it goes particularly well with starters, courses with fish and cheese.



BOTSPUDIA00750	NV	750ml	12% vol	\$ 63
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**ESPUMANTE BRUT**

**Grapes:** 60% Chardonnay, 40 % Pinot Noir.

**Colour:** Pale.

**Nose:** Elegant and delicate.

**Palate:** Fresh and dry.

**Food Pairings:** Ideal as aperitif or with any appetizer.



UNDALISAU00750	2010	750ml	13% vol	\$ <b>28</b>
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**BOTTEGA FRAGOLINO ROSSO**

**Grapes:** 100% Fragolino

**Colour:** Pale red, with strong pink shades.

**Nose:** Predominantly fruity aroma, with hints of wild strawberries.

**Palate:** Sweet, fresh, lively.

**Food Pairings:** A superb companion to all common desserts, to biscuits and strawberries. It can be drunk as a sparkling wine to celebrate important events.



BOTFRAROS00750	NV	750ml	10% vol	\$ <b>32</b>
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MOSCATI



**BOTTEGA MOSCATO PETALO DELL'AMORE**

**Grapes:** 100% Moscato.

**Colour:** Straw yellow, with a slight pink shade. Fine and very persistent perlage.

**Nose:** Flowers, fruits, Muscat grapes.

**Palate:** Fragrant, delicate, markedly sweet.

**Food Pairings:** Sweet wine, suitable for celebrations and special events. An excellent companion to all major desserts of the Italian and international cuisine.



BOTPETMOS00750	NV	750ml	6,5% vol	\$ <b>32</b>
BOTPETMOS01500	NV	1500ml	6,5% vol	\$ <b>69</b>
BOTPETMOS03000	NV	3000ml	6,5% vol	\$ <b>213</b>

ALSO AVAILABLE OFF TRADE

**LA CACCIATORA MOSCATO ASTI**

**Grapes:** 100% Moscato.

**Colour:** Light straw yellow with slightly golden shades.

**Nose:** Delicate and aromatic.

**Palate:** Sweet, fruity, fine, distinct.

**Food Pairings:** The perfect partner for puddings and oven-baked dessert, it is very good also with fruit salads.



CALCACMO00750	NV	750ml	5,5% vol	\$ <b>35</b>
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WINES



## WINES ITALY

TUSCANY



**LE VOLTE DELL' ORNELLAIA**

**Grapes:** 50% Merlot, 30% Sangiovese, 20% Cabernet Sauvignon.

**Colour:** Appears a rich, intense ruby.

**Nose:** Offers fragrant red berryfruit, with subtle spice and flowers.

**Palate:** It has a rich mouthfeel, with glossy tannins that are smooth and lively at the same time. It progresses through crisp fruit and spice in the mouth, to a rich, savoury finish of near-endless length.

**Food Pairings:** Red meats, hearty chicken, meaty past.



ORNVOLROS00750	2010	750ml	14% vol	\$ 50
ORNVOLROS01500	2010	1500ml	14% vol	\$ 98

**LE SERRE NUOVE DELL' ORNELLAIA**

**Grapes:** 55% Merlot 30% Cabernet Sauvignon 8% Cabernet Franc 7% Petit Verdot.

**Colour:** Its colour is intense ripe dark berryfruit.

**Nose:** Offers a nose rich with ripe dark berryfruit and fruit preserves, enlivened with a delicate vein of spice.

**Palate:** On the palate, full and well-rounded with notably refined, silky tannins. A seductive acidity keeps all the components in balance, prolonging a finish that has an appealing freshness.

**Food Pairings:** Red meats, hearty chicken, meaty past.



ORNSERNUO00750	2010	750ml	14% vol	\$ 94
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**ORNELLAIA**

**Grapes:** 54% Cabernet Sauvignon, 27% Merlot, 16% Cabernet Franc, 3% Petit Verdot.

**Colour:** Silky red and polish.

**Nose:** Generous and cleanly-defined, with rich, well-ripened fruit, complemented by chocolate and balsamic notes of aromatic herbs.

**Palate:** Silky-smooth and spacious, with glossy tannins. A lively, refreshing acidity lifts a lingering finish.

**Food Pairings:** Red meats, hearty chicken, meaty past.



ORNORNROS00375	2010	375ml	14% vol	\$ 140
ORNORNROS00750	2010	750ml	14% vol	\$ 250
ORNORNROS01500	2010	1500ml	14% vol	\$ 563
ORNORNROS03000	2010	3000ml	14% vol	\$ 1080

Ornellaia  
2010  
25<sup>th</sup> Anniversary Special Edition

1985-2010



The 2010 vintage marks Ornellaia's 25th Anniversary. A celebratory logo, exclusively designed for Ornellaia 2010 and silk-screened in gold and ivory, gives a unique distinctiveness to each and every bottle of this vintage.

Only available at Giorgio Ferrari Good and Wine



## TENUTA DELL'ORNELLAIA COLLEZIONE

From the wood of the barriques, where the wine develops and ages, to the wood of an exclusive presentation case, safeguarding rare bottles coming from the Estate's own bottle library.

Hand crafted in Bolgheri by a local artisan, these individually numbered oak cases contain the prestigious Ornellaia Collezione in a very limited edition. Each bottle is individually numbered and complemented by an elegant booklet giving information about the specific attributes of each vintage.

Ornellaia only releases five hundred (500) sets worldwide and only ten (10) sets available for SINGAPORE market.

\$2,500.00 per box



### Special Editions

*Ornellaia's Vendemmia d'Artista* project aims to recapture the value of Renaissance patronage in a modern-day key, tying it to the birth place of Ornellaia and the specific character of the individual harvest.

Part of the Project also includes the creation of an extreme limited edition of large format bottles with a label designed by the artist. Every year a world-renowned artist will be selected to produce an artwork that captures the essence of the wine, the character of the vintage, and its personality.

L'Equilibrio' is the character chosen for the artistic interpretation of Ornellaia 2009 and our Corporate PR events will be held in China & Hong Kong. The artist chosen is Zhang Huan



MASSETO

**Grapes:** 100% Merlot.

**Colour:** It remains very primary in its dark fruit, licorice, cassis and toasted oak.

**Nose:** Displays great aromatic maturity, with fruit and spice joining the usual balsamic and mentholated accents.

**Palate:** Ample, rich, and full on the palate, the first impact reveals a tremendous tannic structure.

**Food Pairings:** Red meats, hearty chicken, meaty past.



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AVAILABLE ON REQUEST



**ALBIZZIA CHARDONNAY**

**Grapes:** 100% Chardonnay.

**Colour:** Albizza immediately captivates, with its rich, luminous straw yellow, and greenish highlights.

**Nose:** Its nose shows an appealing freshness, where citrus, such as citron and lemon, folds into riper fruit, particularly white peach and pear; lovely pungent herbs emerge last, especially crisp mint.

**Palate:** The texture of the wine is notably sensuous and velvety, gradually revealing an impressive, sinewy acidity that compounds its appeal. Remarkably full-flavoured finish.

**Food Pairings:** As a white wine it is appropriate with hors d'oeuvres, fish and white meats.



FREALBCHA00750	2011	750ml	12,5% vol	\$ 32
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ALSO AVAILABLE OFF TRADE

**PATER SANGIOVESE**

**Grapes:** 100% Sangiovese.

**Colour:** A lively, clean ruby greets the eye, of notable luminosity.

**Nose:** Aromas of ripe fruit immediately emerge, strawberry and blackberry foremost, followed by nicely-focused cherry and a subtle, appealing hint of spice.

**Palate:** Aromas of ripe fruit immediately emerge, strawberry and blackberry foremost, followed by nicely-focused cherry and a subtle, appealing hint of spice.

**Food Pairings:** The classic wines for all courses, perfect with meat-sauced pasta; light-meat stews, such as rabbit alla cacciatora; and grilled pork sausages.



FREPATSAN00750	2010	750ml	13%vol	\$ 32
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ALSO AVAILABLE OFF TRADE

**REMOLE TOSCANA BIANCO**

**Grapes:** Vermentino and Trebbiano

**Colour:** A straw-yellow colour with golden highlights.

**Nose:** The nose is intense and fruity with clear notes of banana, apple and pear; floral notes of wildflowers.

**Palate:** Fresh, balanced, and persistent with a pleasing aftertaste of almond.

**Food Pairings:** A fresh and fruity white wine; pleasing and eclectic: excellent as an aperitif and able to enhance a variety of dishes such as salads, pasta and fish.



FRREMBIAI00750	2012	750ml	12% vol	\$ 32
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**REMOLE TOSCANA**

**Grapes:** 85% Sangiovese, 15% Cabemet Sauvignon

**Colour:** A rich, luminous ruby of appealing depth.

**Nose:** Complex, which reveals multi-faceted aromas of red and dark fruit, such as dried plum, blackberry, cassis and redcurrant, lifted by spicier impressions of black pepper and liquorice.

**Palate:** The entry is velvety and warm, and the components on the palate are well balanced, with a tasty vein of acidity. Aromatic fruit returns to grace a lengthy finish.

**Food Pairings:** A classic example of a wine for all dishes, on all occasions. Enjoy it for example with charcuterie that is not too spicy, or with well-flavoured pasta dishes such as all'amatriciana.



FRREMCHI00750	2010	750ml	12,5% vol	\$ 35
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ALSO AVAILABLE OFF TRADE



**CASTELLO DI POMINO BIANCO**

**Grapes:** Mainly Chardonnay and Pinot Bianco, with small parts of complementary varieties.

**Colour:** Appearance is immediately appealing, an intense straw yellow shot through with greenish highlights.

**Nose:** On the nose the rich floral aromas are surprisingly rich, then other fragrances open up, dried figs, and clean, ripe fruit, particularly pear and crisp apple.

**Palate:** Crisp, savoury flavours are absolutely delicious on the palate, and all components seem in perfect balance. The finish is smooth and lengthy.

**Food Pairings:** As an aperitif, or with vegetarian antipasti, fish steaks or fillets, such as salmon.



FREPOMBIA00750	2011	750ml	12,5% vol	\$ 38
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**CASTELLO DI POMINO BENEFIZIO**

**Grapes:** 100% Chardonnay.

**Colour:** Deep straw yellow.

**Nose:** Intriguing, multi-layered bouquet that ranges from impressions of citrus to pineapple and other tropical fruit and finally to notes of mimosa blossom.

**Palate:** In the mouth, a crisp acidity complements its velvety texture, while rich, intense flavours and supple tannins contribute to an overall fine balance. It finishes extremely long.

**Food Pairings:** Vegetable soups, baked sea bream, baked salmon fillet, caviar.



FREPOMBEN00750	2010	750ml	13,5% vol	\$ 62
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**CASTELLO DI POMINO NERO**

**Grapes:** 95 % Pinot nero and 5% Sangiovese.

**Colour:** This wine appears a deep ruby red, with impressive luminosity.

**Nose:** The bouquet is richly complex and stylish, with initial impressions of dark wild berry fruit, including blackberry and blueberry, as well as dried plum and dark cherry. Subtly pungent notes of mint and nutmeg gradually claim attention, and the aromatic array concludes with tobacco leaf and baker's chocolate.

**Palate:** The palate elegantly mirrors the aromatics enjoyed on the nose, then develops a suite of silk-smooth tannins.

**Food Pairings:** Pomino Pinot Nero pairs well with tomato-based first courses, such as lasagna, and with marinades and stews.



FREPOMNER00750	2009	750ml	12,5% vol	\$ 48
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**CASTELLO DI POMINO VIN SANTO**

**Grapes:** Chardonnay, Trebbiano and small parts of Sangiovese

**Colour:** A rich, deep amber announces this Vinsanto, impressive as well for its luminosity

**Nose:** The nose releases an ultra-complex aromatic mosaic composed of raisin, honey, and dried fruits such as fig and prune, complemented by spicy notes of vanilla and roasted espresso bean.

**Palate:** The palate offers further aromatic complexity as it adds toasty impressions of almond, hazelnut, and dried fruit, along with a judicious acidity that beautifully balances the wine's sweetness.

**Food Pairings:** As an aperitif with foie gras, pastries and dried nuts (hazelnuts, almonds).



FREPOMVIN00500	03/04/05	500ml	15% vol	\$ 69
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**CASTELGIOCONDO CAMPO AI SASSI ROSSO DI MONTALCINO**

**Grapes:** 100% Rosso di Montalcino DOC Sangiovese

**Colour:** Deep ruby color.

**Nose:** Crisp-edged aromas, with initial dried plum fragrances yielding to more mineral impressions and suggestions of tanned leather.

**Palate:** Firmly structured, with an impressive balance between tannins and the other components. It has a long, vivacious finale.

**Food Pairings:** Egg-pasta dishes such as pappardelle in hare sauce, or with boar, or with any red meat, whether steak or stews.



FRECAMSAS00750	2010	750ml	13% vol	\$ 48
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**MONTESODI CHIANTI RUFINA**

**Grapes:** 100% Sangiovese.

**Colour:** Deep ruby.

**Nose:** Rich in well-ripened fruit, with blueberry, redcurrant, and cherry well in evidence, enhanced by floral notes of sweet violets and smooth vanilla, tobacco leaf, and cocoa.

**Palate:** In the mouth it is intense, velvety, and well-balanced. The palate shows striking complexity, with broad, emphatic tannins. A long-lingering finish beautifully binds everything together.

**Food Pairings:** Roast or grilled lamb, game birds (pheasant), pan-fried beef.

**Rating:** James Suckling - 92 points 2011



FREMONCHI00750	2009	750ml	14,5% vol	\$ 75
FREMONCHI01500	2006	1500ml	14,5% vol	\$ 225

**CAMPONE BRUNELLO DI MONTALCINO**

**Grapes:** 100% Sangiovese.

**Colour:** The wine immediately impresses with its luminous, deep ruby red and subtle traces of garnet.

**Nose:** The nose too is complex and multi-layered, releasing fragrant red berryfruit, particularly raspberry and strawberry, plus darker notes of wild blackberry, which gradually yield to more pungent impressions of toasty oak, cocoa, and tobacco leaf.

**Palate:** On the palate it shows rich, rounded, and elegant, with fine-grained tannins already well inserted into the structure. A lengthy, mineral-edged finish is particularly fine, and concludes a wine notable for the harmony and balance of all its components.

**Food Pairings:** Grilled red meat.



FREBRUCAM00750	05/06	750ml	14,5% vol	\$ 94
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ALSO AVAILABLE OFF TRADE

**CASTELGIOCONDO BRUNELLO DI MONTALCINO**

**Grapes:** 100% Sangiovese.

**Colour:** The wine appears a garnet-edged, deep ruby red, notably luminous and vibrant.

**Nose:** A multi-layered, rich nose first offers a broad array of aromas, including wild red berry, and darker-fleshed fruit such as dried plum, blackcurrant, and blackberry, nicely lifted by subtle hints of sweet violets, dogwood blossom, vanilla and other spices.

**Palate:** The palate is alcoholically warm, with a velvety mouthfeel, while a lively acidity and tasty, fine-grained tannins contribute to an exemplary balance.

**Food Pairings:** Beef stews, braised meats with potatoes, cheeses that are aged but not too pungent, and large game, such as boar.



FREBRUCAS00750	06/07	750ml	14% vol	\$ 100
FREBRUCAS01500	06/07	1500ml	14% vol	\$ 250

**CASTELGIOCONDO BRUNELLO DI MONTALCINO RISERVA**

**Grapes:** 100% Sangiovese.

**Colour:** A rich, luminous ruby, with a garnet-edged rim, announces this Brunello.

**Nose:** It develops a remarkably complex bouquet, ranging from initial scents of red and black wild berry fruit, then to more assertive dried plum and liqueured cherries. Next to emerge are pungent notes of spice and vanilla, which gradually yield to impressions of roasted espresso bean and tobacco leaf.

**Palate:** It displays notable smoothness and alcoholic warmth on the palate, with a lively acidity supporting mouth-filling, fine-grained tannins. It concludes with an almost dress finish subtly laced with well-ripened fruit.

**Food Pairings:** Red meat, oven baked cacciagione, aged cheeses.



FREBRURIS00750	2005	750ml	14% vol	\$ 169
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CASTELGIOCONDO  
BRUNELLO DI  
MONTALCINO  
GIFT BOX SET

**TENUTA DI CASTIGLIONI SALTAGRILLI ROSATO**

**Grapes:** 80% Sangiovese, 10% Merlot and 10% Cabernet Sauvignon.

**Colour:** Clear, intense and luminous red.

**Nose:** Very pronounced fruitiness: strawberries and pomegranate. At the finish the nose ends on a note of liquorice.

**Palate:** The palate is soft and structured with a lovely, vibrant acidity and an extremely fine but perceptible texture of tannins.

**Food Pairings:** Ideal with Frittate and quiche stuffed with asparagus or artichokes, cold dishes such as seafood or potato salads, pasta timbales with vegetable sauces.



FRECA ROS00750	2011	750ml	12,5% vol	\$ 38
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**MORELLINO DI SCANSANO SANTA MARIA DOCG**

**Grapes:** 85% Sangiovese, 15% Cabernet Sauvignon.

**Colour:** Deep purple-red, lustrous with a lovely texture.

**Nose:** The nose opens with dark ripe fruit: cherry, blackberry, currant and blueberry, followed by floral notes of violet and spicy hints of cardamom and white pepper as well as of liquorice root.

**Palate:** Soft on the palate, very well balanced, with an intense and lingering finish.

**Food Pairings:** Braised rabbit or chicken, but pairs beautifully with medium-aged cheeses as well.



FREMOR SCA00750	2011	750ml	13,5% vol	\$ 48
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**TENUTA DI CASTIGLIONI**

**Grapes:** Cabernet Sauvignon, Merlot, Sangiovese.

**Colour:** Ruby red with dark, purplish highlights.

**Nose:** A nose exceptional for its depth and breadth, offering a strikingly rich and diverse mosaic of aromas. A complex of black cherry, blackberry, and blackcurrant finds a beautiful foil in spicier notes of roasted coffee beans, bitter chocolate, tobacco leaf, and essence of vanilla.

**Palate:** A complex of black cherry, blackberry, and blackcurrant finds a beautiful foil in spicier notes of roasted coffee beans, bitter chocolate, tobacco leaf, and essence of vanilla. All of the elements blend beautifully together to create an impressive, already-evolved bouquet.

**Food Pairings:** Ideal with game such as hare and boar, with roasted or sautéed beef, roast of pork, as well as with full-flavoured cheeses.



FRECASTEN00750	2009	750ml	13,5% vol	\$ 48
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**LECCIONI CHIANTI**

**Grapes:** 100% Sangiovese.

**Colour:** A luminous ruby red colour with purplish highlights.

**Nose:** Markedly fruity, with plum, pomegranate, strawberry, and raspberry, lifted by floral notes of sweet violets and by subtly pungent eucalyptus and clove.

**Palate:** Smooth and rounded, with judicious, fine-grained tannins and fragrances closely mirroring those on the nose. Ultra-lengthy, fruit-laden finish.

**Food Pairings:** Full-flavored dishes such as meat-sauced pappardelle, and roast chicken as well, sautéed beef with vegetables, and medium-aged cheeses.

**Rating:** James Suckling - 90 points 2011



FRELECCHI00750	2008	750ml	13% vol	\$ 34
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**CASTIGLIONI CHIANTI**

**Grapes:** 90% Sangiovese and 10% Merlot.

**Colour:** Purple-flecked ruby red.

**Nose:** The nose opens to clean aromas of black cherry over nuances of dried plum and spicy, sage-like herbs.

**Palate:** The palate is remarkable for its balance, showing abundant but well-integrated tannins, a tasty acidity, and a finish in harmony with all its components.

**Food Pairings:** Full-flavored dishes such as meat-sauced pappardelle, and roast chicken as well, sautéed beef with vegetables, and medium-aged cheeses.

**Rating:** James Suckling - 90 points 2011



FRECA SCHI00750	2011	750ml	13% vol	\$ 34
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**NIPOZZANO CHIANTI RUFINA RISERVA**

**Grapes:** 100% Sangiovese.

**Colour:** Deep, purple-edged ruby red, of impressive brilliance.

**Nose:** Solid fruit notes of wild blackberry, blueberry, raspberry and dark cherry emerge initially on the nose, gradually yielding to more pungent impressions of sage, rosemary, vanilla, and cinnamon.

**Palate:** Initial spiciness, and then a finish of balsam, black pepper, and cocoa powder. The mid-palate shows alcoholic warmth and roundedness.

**Food Pairings:** Barbecued meat, beef stews, aged cheeses.

**Rating:** Robert Parker - 90 points Aug 2010  
Wine Spectator - 91 points Oct 2010



FRENIPCHI00750	2008	750ml	13,5% vol	\$ 48
FRENIPCHI01500	08/09	1500ml	13,5% vol	\$ 100

# TUSCANY MARCHESI DE FRESCOBALDI

## LAMAIONE

**Grapes:** 100% Merlot.

**Colour:** Lamaione flaunts an impressively dense ruby.

**Nose:** Initially releasing fruity aromas of blackberry, sour cherry, and blueberry, which gradually yield to generous scents of spicier impressions.

**Palate:** The wine makes a smooth entrance in mouth. Silky suite of dense-packed tannins, and the finish returns some of the darker fruit encountered on the nose.

**Food Pairings:** Slow-cooked dishes such as pot roasts marinated in the same wine, mushroom-enriched stews, or beef fillet. Enjoy it too with medium-aged cheeses.

**Rating:** Robert Parker - 87 points Jun 2009



FRELAMSTA00750	2006	750ml	14,5% vol	\$ 117
FRELAMSTA01500	2006	1500ml	14,5% vol	\$ 250
FRELAMSTA03000	2005	3000ml	14,5% vol	\$ 500

ALSO AVAILABLE OFF TRADE

## MORMORETO

**Grapes:** 60% Cabernet Sauvignon, 25% Merlot, 12% Cabernet Franc, 3% Petit Verdot.

**Colour:** Deep ruby, almost opaque in its concentration.

**Nose:** The nose is ultra-complex, delivering inebriating draughts of wild blackberry, raspberry, redcurrant, dried plum, dates, and wild red berry fruit.

**Palate:** A crisp, nervy acidity complements a suite of silky tannins, and both contribute to a palate that is notable for its warmth and roundedness.

**Food Pairings:** A long-cooked meat dish, such as marinades, pot roasts, and stews. Delicious with aged cheeses.

**Rating:** Robert Parker - 89 points Aug 2009

Wine Spectator - 92 points Oct 2008

Wine Spectator - 93 points Oct 2009



FREMORSTA00750	2009	750ml	14,5% vol	\$ 113
FREMORSTA01500	NV	1500ml	14,5% vol	\$ 250

## GIRAMONTE

**Grapes:** 80% Merlot, 20% Sangiovese.

**Colour:** A purple-rimmed ruby red, so intense as to be almost opaque.

**Nose:** Intense aromas of wild cherry and blackberry, both fresh-picked and as preserves, in addition to roasted hazelnuts, espresso beans, chocolate, vanilla, and cocoa butter, with spicy impressions of clove.

**Palate:** Rich and smooth in the mouth, with an emphatic suite of smooth, velvety tannins and very lengthy development and finish.

**Food Pairings:** Ideal with all roasts, grills, and barbecues, and with sautéed fillets of beef.

**Rating:** Robert Parker - 91 points Aug 2009

Wine Spectator - 97 points Oct 2008



FREGIRSTA00750	2008	750ml	14,5% vol	\$ 188
FREGIRSTA01500	2006	1500ml	14,5% vol	\$ 388

# TUSCANY LUCE DELLA VITE

## LUCENTE

**Grapes:** 50% Merlot, 35% Sangiovese and 15% Cabernet Sauvignon.

**Colour:** A deep but luminous purple-red.

**Nose:** First releases subtle notes of vanilla that slowly yield to ripe, dark fruit, particularly dried plum and liqueur blackcurrants, composing an appealing, velvet-smooth bouquet notable for its multi-layered depth.

**Palate:** It expands impressively on the palate, with a steady progression supported by dense, supple tannins, through to a superb, aromatic finish.

**Food Pairings:** Grilled lamb chops, beef stews, and medium-aged cheeses.

**Rating:** Robert Parker - 88 points Jun 2008

Wine Spectator - 91 points Oct 2008



FRELCTSTA00750	2007	750ml	14% vol	\$ 69
FRELCTSTA01500	2007	1500ml	14% vol	\$ 138

## LUCE

**Grapes:** 55% Merlot, 45% Sangiovese.

**Colour:** Dense, dark purple.

**Nose:** Rich in aromatics that privilege red berry fruit, dried plum, and blackberry, followed closely by pungent balsam and sweet notes of vanilla and, at the conclusion, by dark chocolate, tobacco leaf, pencil lead, and black liquorice.

**Palate:** Alcoholicly warm, velvety smooth, and intense, with elegant tannins well supported acidity. The finish is lengthy and harmonious.

**Food Pairings:** Roast pork, but also wild game such as stewed hare or boar. Wonderful with aged pecorino cheese.

**Rating:** Wine Spectator - 94 points Oct 2009



FRELUCSTA00750	2008	750ml	14,5% vol	\$ 157
FRELUCSTA01500	2006	1500ml	14,5% vol	\$ 313
FRELUCSTA03000	2006	3000ml	14,5% vol	\$ 750

## LUCE BRUNELLO DI MONTALCINO

**Grapes:** 100% Sangiovese.

**Colour:** A brilliant but ultra-dense, almost opaque ruby that even at the edge remains deep and undiminished.

**Nose:** The nose opens to rich fruit, with blackberry, blueberry, and dried plum in evidence, then develops a rich spicy amalgam of Cuban tobacco, cocoa powder, leather, and black pepper, finally ending on a pungent note of laurel leaf.

**Palate:** Impressive depth and breadth in the mouth, with firm, dense-packed tannins supporting a lengthy progression and richly-scented finale.

**Food Pairings:** Braised veal or beef.

**Rating:** Robert Parker - 89 points Jun 2009

Wine Spectator - 95 points 2009



FRELUCBRU00750	05/06/07	750ml	14% vol	\$ 188
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**ZINGARI TOSCANA**

**Grapes:** Merlot, Syrah, Petit verdot, Sangiovese.

**Colour:** Ruby red colour.

**Nose:** Immediately noticeable aroma of fruits and flowers, combined with a delicate trace of vegetables.

**Palate:** Well-marked fragrant taste of marasca cherry and wild cherry, with a hint of dog-rose.

**Food Pairings:** Ideally suited to food from tomato sauced dishes and pizza to game and roast meats.

**Rating:** Wine Spectator - 87 points Sep 2010



PETZINTOS00750	2010	750ml	14% vol	\$ 35
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**EBO VAL DI CORNIA SUVERETO ROSSO**

**Grapes:** Sangiovese, Merlot, Cabernet Sauvignon.

**Colour:** Clear ruby-red colour of medium intensity.

**Nose:** Intense aroma with marked suggestions of red fruits, wild black cherry and plum; a metalliferous blend softened by the fruits, strong balance on the nose and in the mouth. Noticeable scent of eucalyptus and other balsamic notes.

**Palate:** Full flavour, smooth and persistent. Excellent harmony between acidity and tannins. Fresh aftertaste in which tones of blackberry and nut reappear.

**Food Pairings:** Extremely well suited for pork loin or chops, lamb or beef stews, grilled vegetables and herb risottos.

**Rating:** Wine Spectator - 88 points 2010



PETEBOTOS00750	2009	750ml	14% vol	\$ 44
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**PETRA TOSCANA**

**Grapes:** Merlot and Cabernet Sauvignon.

**Colour:** Intense ruby red in colour, concentrated and very clear.

**Nose:** Intense complex nose, alcoholic yet decidedly elegant and persistent. Marked scent of red fruit and jam, an explosion of marasca and wild black cherries with traces of minerals, eucalyptus and Mediterranean myrtle.

**Palate:** Important, intense full-bodied taste, enveloping and well balanced, giving fullness to the entire palate. Well-rounded, sweet tannins, not overly aggressive; well blended with the acidity, sapidity and alcohol. Pleasing progression; good aromatic return is a continual stimulus to seek a new pleasure revealing the Mediterranean soul of this wine.

**Food Pairings:** Pairs excellently with steaks and chops, rich meaty pasta dishes or well-aged strong flavored cheeses.

**Rating:** Wine Spectator - 88 Points 2007



PETPETTOS00750	2004	750ml	14% vol	\$ 113
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**QUERCEGOBBE TOSCANA**

**Grapes:** 100% Merlot.

**Colour:** Intense ruby-red in colour, with lively chromatic notes.

**Nose:** A rich aroma of red fruits with subtle notes of spice and balsamic traces of myrtle and eucalyptus.

**Palate:** Vigorous elegance generated by a pleasant mineral flavour, with fine tannins and an enduring bouquet. Body, alcohol content and acidity clearly evident and well balanced. Persistent, vigorous and harmonious aftertaste.

**Food Pairings:** Beautifully paired with roasted dishes such as pork, game birds or herb encrusted roast chicken. Cream or butter based sauces.

**Rating:** Robert Parker - 91 points Jun 2008



PETQUETOS00750	2008	750ml	14% vol	\$ 82
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**LEONARDO CHIANTI**

**Grapes:** 85% Sangiovese, 10% Merlot and 5% other red grapes.

**Colour:** Purple red in colour, and intense.

**Nose:** Persists, characterized by perfumes of cherries, mingled with gentle spicy notes, especially black pepper.

**Palate:** Agreeable and long, it shows a good structure and an evident finesse.

**Food Pairings:** Red sauces, red meat, parmesan cheese, poultry, goose, lamb, lasagna, pasta with tomato sauce, heavy veal dishes, and veal chops.



DALLEOVIN00750	2007	750ml	12% vol	\$ 24
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PIEDMONT

**BAROLO DOCG**

**Grapes:** 100% Nebbiolo.

**Colour:** Garnet colour.

**Nose:** Red fruit and violets.

**Palate:** Full, wide and velvety with a finish of spices and a hint of vanilla.

**Food Pairings:** Truffles, roasted pheasant, quail, goose, truffles, rich stews, pig (or boar) roasts.

**Rating:** Robert Parker - 90 points Feb 2010



SCABARBAS00750	2005	750ml	14,5% vol	\$ 100
SCABARBAS01500	2005	1500ml	14,5% vol	\$ 325
SCABARBAS03000	2005	3000ml	14,5% vol	\$ 650

AVAILABLE UPON REQUEST

**BAROLO BRICCO AMBROGIO**

**Grapes:** 100% Nebbiolo.

**Colour:** Brick color with purple tint.

**Nose:** Has some nice rose, tar, leather and at one point a touch of spearmint.

**Palate:** Some oak derived sweetness on the palate complements an otherwise very classic dark fruited tarry profile.

**Food Pairings:** Truffles, roasted pheasant, quail, goose, truffles, rich stews, pig (or boar) roasts.

**Rating:** Robert Parker - 91 points Feb 2010



SCABARAMB00750	2005	750ml	14,5% vol	\$ 138
SCABARAMB01500	03/05	1500ml	14,5% vol	\$ 275

AVAILABLE UPON REQUEST

**BAROLO CANNUBI**

**Grapes:** 100% Nebbiolo.

**Colour:** Light-medium ruby with an orange-amber tinge.

**Nose:** Attractive, finely-knit bouquet that leads to an open, soft core of perfumed fruit.

**Palate:** Medium-bodied, the wines possess rose and anise scented aromatics and deep flavors of cherry, orange peel and subtle green herb tones.

**Food Pairings:** Truffles, roasted pheasant, quail, goose, truffles, rich stews, pig (or boar) roasts.

**Rating:** Robert Parker - 94 points Feb 2010



SCABARCAN00750	05/06	750ml	14,5% vol	\$ 175
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AVAILABLE UPON REQUEST

**BAROLO CAROBRIC**

**Grapes:** 100% Nebbiolo.

**Colour:** Brilliant dark red.

**Nose:** Deep, sensual beauty endowed with gorgeous purity in its layers of dark red fruits, smoke and tobacco.

**Palate:** Deceptively medium in body, the wine caresses the palate all the way through to the firm, sturdy finish. The wine's balance, depth and overall sense of harmony are remarkable.

**Food Pairings:** Truffles, roasted pheasant, quail, goose, truffles, rich stews, pig (or boar) roasts.

**Rating:** Robert Parker - 93 points Feb 2010



SCABARCAR0750	03/05	750ml	14% vol	\$ 163
SCABARCAR1500	2005	1500ml	14% vol	\$ 325
SCABARCAR3000	2005	3000ml	14% vol	\$ 650

AVAILABLE UPON REQUEST

**BAROLO BRIC DEL FIASC**

**Grapes:** 100% Nebbiolo.

**Colour:** Deep red.

**Nose:** Dark red fruits, smoke and grilled herbs.

**Palate:** Full-bodied, with an excellent intensity of fruit and a long, silky finish. Juicy and rich.

**Food Pairings:** Truffles, roasted pheasant, quail, goose, truffles, rich stews, pig (or boar) roasts.

**Rating:** Robert Parker - 95 points Feb 2010



SCABARBRI00750	2005	750ml	14,5% vol	\$ 175
SCABARBRI01500	2005	1500ml	14,5% vol	\$ 350

AVAILABLE UPON REQUEST

**BAROLO ROCHE DELL'ANNUNZIATA**

**Grapes:** 100% Nebbiolo.

**Colour:** Deep garnet red with ruby shades.

**Nose:** Rich and persistent bouquet with charming notes of plums and violets followed by spiced notes of sweet tobacco.

**Palate:** Sweet red cherries and menthol with superb length, finesse and elegant, noble tannins.

**Food Pairings:** Truffles, roasted pheasant, quail, goose, truffles, rich stews, pig (or boar) roasts.



SCABARROC00750	2003	750ml	14,5% vol	\$ 294
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AVAILABLE UPON REQUEST



**DOLCETTO**

**Grapes:** 100% Dolcetto

**Colour:** Ruby color with violet reflections.

**Nose:** Fragrant and dense with notes of cherries and raspberries.

**Palate:** The mouth is rich and refreshing with balanced tannins and good length.

**Food Pairings:** Home made ravioli pasta dishes such as agnolotti with roast meat sauce, cannelloni and lasagna.



BRADOLALB00750	2010	750ml	13% vol	\$ 38
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**BARBERA D'ALBA**

**Grapes:** 100% Barbera

**Colour:** Ruby red with violet reflections.

**Nose:** Hints of vanilla.

**Palate:** Intense taste, with exceptional structure. Hints of cocoa and licorice.

**Food Pairings:** Hot appetizers, tasty first courses (eg noodles with roast sauce), braised rabbit and medium aged cheeses.



BRABARALB00750	2008	750ml	14% vol	\$ 38
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**LANGHE ROSSO**

**Grapes:** Blend of Piedmont grapes.

**Colour:** Garnet.

**Nose:** Rich fruity notes: of cherry and strawberry combined with other more complex as violet and wet ground.

**Palate:** Pleasantly tannic acid and in perfect harmony.

**Food Pairings:** Roast lamb, duck, pork chops.



BRALANROS00750	2006	750ml	13,5% vol	\$ 44
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**LANGHE ARNEIS**

**Grapes:** 100% Arneis

**Colour:** Light, bright gold.

**Nose:** Expressive aromas of yellow apple, pear, orange zest, white flowers and minerals.

**Palate:** Dense, but harmonious acidity gives the pliant finish admirable precision and energy.

**Food Pairings:** Best with chicken meat. Best served as apertif.



BRALANARN00750	2007	750ml	12% vol	\$ 38
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**LANGHE ROSSO**

**Grapes:** Barbera and Nebbiolo

**Colour:** Garnet.

**Nose:** Fruity notes of cherry and strawberry together with more complex notes such as violet and damp earth.

**Palate:** Pleasantly acidic with perfectly harmonious tannins.

**Food Pairings:** Roasted lamb, veal shank, braised duck, medium aged cheeses.



BRALANROS00750	2007	750ml	12% vol	\$ 44
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**BAROLO**

**Grapes:** 100% Nebbiolo.

**Colour:** Typical garnet.

**Nose:** Very fine, spicy and then fruity with floral hints of rose and black currant.

**Palate:** Good body and soft, then the tannins emerge, young and long in length. Clean and pure final.

**Food Pairings:** Roasted lamb, veal shank, braised duck, medium aged cheeses.

**Rating:** Wine Spectator - 89 points Oct 2010



BRABARROS00750	2007	750ml	14% vol	\$ 75
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VENETO



**VILLA GIONA ROSSO VERONESE**

**Grapes:** 50% Cabernet Sauvignon, 40% Merlot, 10% Syrah.

**Colour:** Deep ruby red.

**Nose:** Intense fruitiness, with notes of vanilla, spices and blackberries.

**Palate:** The structure of the Cabernet Sauvignon, blended with the smoothness of the Merlot creates a persistent finish which is enhanced by the spiciness of the Syrah.

**Food Pairings:** Villa Giona is an excellent accompaniment to roast veal or lamb, spiced or fruity duck dishes, Venetian style veal liver with polenta and mediumaged cheeses.



ALLVILGIO00750	04/06	750ml	14% vol	\$ <b>94</b>
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**MODELLO DELLE VENEZIE BIANCO**

**Grapes:** 85% Pinot Grigio and 15% other indigenous varieties.

**Colour:** Attractive straw yellow colour with golden reflections.

**Nose:** Inviting bouquet: fresh and both floral and fruity at the same time with peach and pear aromas.

**Palate:** Very refreshing and attractive on the palate thanks to excellent supporting acidity. Good structure on the mid palate, where the fruit comes through together with slight citrus fruit touches. Long, dry finish.

**Food Pairings:** Perfect as an aperitif, with the starter, with rice and pasta accompanied by delicate sauces, and with Mediterranean cuisine in general. This wine goes particularly well with white meats, poultry and vegetarian cuisine.



MASMODBIA00750	2010	750ml	13,0%vol	\$ 30
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**MODELLO DELLE VENEZIE ROSSO**

**Grapes:** Refosco, Raboso and other local grapes

**Colour:** Bright, lively, ruby red colour.

**Nose:** Pleasing bouquet of bitter cherries and violets.

**Palate:** Rich, lively fruitiness on the palate with marked acidity to balance the soft tannins. Good structure with unexpectedly good length.

**Food Pairings:** Versatile enough to go with many dishes. Perfect with soups, pasta and risottos. Very good both with simple and more substantial dishes based on red meat, or with fresh cheeses.



MASMODROS00750	2010	750ml	13,0% vol	\$ 30
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**MASIANCO PINOT GRIGIO-VERDUZZO**

**Grapes:** Pinot Grigio

**Colour:** Deep straw yellow color with greenish reflections.

**Nose:** Complex and attractive on the nose with refreshing hints of citrus fruit and apricots.

**Palate:** Gradually give way to greater depth; delightfully soft and full-bodied. Flavors include ripe apples and a slight touch of honey. Dry and long on the finish.

**Food Pairings:** Perfect with hors d'oeuvres, fish, and white meats



MASMASBIA00750	2010	750ml	13,0% vol	\$ 38
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**LEVARIE SOAVE CLASSICO**

**Grapes:** Garganega 85%, Trebbiano di Soave 15%.

**Colour:** Pale straw yellow with green reflections.

**Nose:** Typical pear and lemon peel aromas on the nose. Refreshing and easy to drink with rich fruitiness on the mid-palate, where the pear flavours come through and are mixed with pineapple and apricot, too.

**Palate:** Delicate finish leaving the palate delightfully clean.

**Food Pairings:** Excellent as an aperitif or with antipasti, and also perfect with fish and with light modern cuisine.



MASLEVSOA00750	2010	750ml	13,0% vol	\$ 32
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**BONACOSTA VALPOLICELLA CLASSICO**

**Grapes:** 70% Corvina, 25% Rondinella, 5% Molinara.

**Colour:** Medium intensity cherry red with edges still youthful.

**Nose:** Intense cherry aromas on the nose, very inviting and attractive combined with hints of violets.

**Palate:** Instantly noticeable freshness on the palate, with good supporting acidity and excellent balance marked by soft and silky tannins. The biggest fruit component is cherries sweetened with touches of vanilla.

**Food Pairings:** Excellent with many dishes, from soups to grilled meats. Also delicious with pasta.



MASBONVAL00750	2010	750ml	14,0% vol	\$ 38
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**CAMPOFIORIN DOPPIA FERMENTAZIONE**

**Grapes:** 70% Corvina, 25% Rondinella, and 5% Molinara grapes

**Colour:** Deep bright red colour with purple edges.

**Nose:** Ripe, fresh fruit and raisined fruit equally prominent on the nose combined with sweet spices, especially vanilla and cinnamon.

**Palate:** Ample and complex on the palate, but well rounded and very easy to drink at the same time. The aftertaste has ripe fruit, cherry and bilberry flavours on the finish with hints of vanilla. Good length on the finish.

**Food Pairings:** Perfect with many different kinds of food such as pasta with rich sauces (based on meat or mushrooms), grilled or roasted red meats, game and mature cheeses.



MASCAMDOP00750	2008	750ml	13,5% vol	\$ 44
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**COSTASERA AMARONE CLASSICO**

**Grapes:** 70% Corvina, 25% Rondinella, 5% Molinara.  
**Colour:** Deep opaque red with violet tinged edges.  
**Nose:** Rich, powerful bouquet with aromas of baked fruit, cooked with herbs and spices.  
**Palate:** The alcohol content plays its usual role in cutting the sweetness on the palate. Cherry fruit preserve, cinnamon are the major components in a long-lasting and attractive finish.  
**Food Pairings:** Full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses, such as parmesan. Generally considered a wine for meditation



MASCOSAMA00750	2007	750ml	15,0% vol	\$ 94
MASCOSAMA01500	2007	1500ml	15,0% vol	\$ 213
MASCOSAMA03000	2007	3000ml	15,0% vol	\$ 425
MASCOSAMA06000	2007	6000ml	15,0% vol	\$ 938
MASCOSAMA09000	2007	9000ml	15,0% vol	\$ 1378

LARGER FORMATS AVAILABLE

**COSTASERA AMARONE CLASSICO RISERVA**

**Grapes:** 100% Corvina.  
**Colour:** Beautiful dark ruby colour.  
**Nose:** Plums and baked cherries on the nose with hints of bay leaf.  
**Palate:** Heavy body, round, well balanced, incredibly velvety on the palate, magnificent evolution in the glass, great bouquet, stupendous aftertaste (wild cherries, plums, figs, chocolate, leather and smoke), exceptionally long finish.  
**Food Pairings:** Full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses.



**Ratings:** Wine Enthusiast - 90 points June 2007

MASCORIS00750	2006	750ml	15,0% vol	\$ 125
MASCORIS01500	2006	1500ml	15,0% vol	\$ 263

**MAZZANO AMARONE CLASSICO**

**Grapes:** 75% Corvina, 20% Rondinella, 5% Molinara.  
**Colour:** Opaque ruby red with faint brownish reflections.  
**Nose:** Powerful and elegant on the nose with aromas of cherries in spirit and plums with a hint of incense.  
**Palate:** Firm and magisterial on the palate with hints of bitter cherries and blueberries. The good alcohol level makes this very satisfying and supports a complex aftertaste with flavours that range from vanilla to chocolate with a surprisingly long finish.



**Food Pairings:** Good with red meats, game, quail and other full flavoured foods. Excellent with strong cheeses such as parmesan and pecorino. Also a great after-dinner wine.

**Ratings:** Wine Enthusiast - 96 points 2003  
 Wine Enthusiast - 94 points June 2006

MASMAZAMA00750	2006	750ml	15% vol	\$ 207
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**CAMPOLONGO DI TORBE AMARONE CLASSICO**

**Grapes:** 70% Corvina, 25% Rondinella, 5% Molinara.  
**Colour:** Deep ruby red colour.  
**Nose:** Intense bouquet, well balanced and very complex, with aromas of baked fruit and cinnamon.  
**Palate:** Very rich, satisfying and well rounded on the palate. Flavours of cherries in spirit and fruits of the forest with a follow-through of cinnamon and vanilla.  
**Food Pairings:** Very good with red meats, game, quail and other tasty dishes. Excellent with mature cheeses such as parmesan and pecorino.



MASCAMAMA00750	2006	750ml	15% vol	\$ 188
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**AMABILE DEGLI ANGELI RECIOTO**

**Grapes:** 70% Corvina, 20% Rondinella, 10% Molinara.  
**Colour:** Deep ruby red with violet edges.  
**Nose:** Cooked cherries and strawberries, together with fresh spices and flowers on the nose.  
**Palate:** Attractively sweet on the palate with tastes of fruit preserves. Soft and full-bodied with fresh, spicy aromas reminiscent of ginger. Well judged acidity and tannins make for a clean finish.  
**Food Pairings:** It is a perfect match for fruit desserts, short-bread and panettone. It is also excellent with gorgonzola and other blue cheeses.



MASANGREC00750	2008	750ml	15% vol	\$ 88
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## POSSESSIONI BIANCO

**Grapes:** Garganega 75%, Sauvignon Blanc 25%.

**Colour:** Pale straw yellow colour with green reflections.

**Nose:** Characteristic Sauvignon aromas overlay the more delicate fruity nose produced by Garganega grapes.

**Palate:** Attractive pear flavours on the palate with hints of citrus fruit and a ginger-like spiciness. Dry aftertaste on a long finish.

**Food Pairings:** effect as an aperitif. Recommended also with hors d'oeuvres, light summer dishes, fish, pizza, cold cuts and poultry.



SERPOSBIA00750	2010	750ml	13,0% vol	\$ 33
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## POSSESSIONI ROSSO

**Grapes:** 70% Corvina, 14% Molinara (Serego Alighieri clone), 16% Sangiovese.

**Colour:** Fine, ruby red colour.

**Nose:** Ample bouquet with attractive aromas of fruit, typically including sweet cherries, together with marasca cherries, plums and a hint of cinnamon.

**Palate:** Long finish with tastes of vanilla and cherries again, and a hint of cloves.

**Food Pairings:** A versatile wine that can be served throughout the meal. Perfect with red meats and lightly matured cheeses.



SERPOSROS00750	2009	750ml	13,0%vol	\$ 33
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## VALPOLICELLA CLASSICO SUPERIORE

**Grapes:** 70% Corvina, 20% Rondinella, 10% Molinara clone Serego Alighieri.

**Colour:** Deep dark red, edges tinged with violet, good legs.

**Nose:** Very complex on the nose: typical Valpolicella aromas are dominated by cherries and combine spices and baked fruit, too.

**Palate:** Weighty but seductive on the palate. Full-bodied with good level of alcohol balanced by fruitiness of cooked cherries and sweetened by cinnamon and cloves. Tannins are well balanced by acidity.

**Food Pairings:** This elegant and full-bodied red may be served throughout the meal. Perfect with grilled and roasted red meats.



SERVALSUP00750	2008	750ml	13,0% vol	\$ 57
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## VAIO ARMARON AMARONE CLASSICO

**Grapes:** 65% Corvina 20% Rondinella 15% Molinara Serego Alighieri.

**Colour:** Ruby red with bright reflections.

**Nose:** Very attractive on the nose with particularly concentrated and complex aromas of super ripe cherries and baked plums.

**Palate:** Apparent sweetness on the palate opens out into flavours of ripe cherries and fruits of the forest, with hints of cinnamon and vanilla.

**Food Pairings:** Roasted meat, Stewed and braised meat with mushrooms.



MASLEVSOA00750		750ml	13,0% vol	\$ 113
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## CASAL DEI RONCHI RECIOTO CLASSICO

**Grapes:** 70% Corvina 20% Rondinella 10% Molinara Serego Alighieri.

**Colour:** Very deep ruby hue.

**Nose:** Bright and lively on the nose with intense cherry and cooked berry aromas

**Palate:** Opulent on the palate with flavours of cooked fruit elegantly mingled with a fantastic array of sweet spices. Good fresh finish with attractive length.

**Food Pairings:** Not sweet enough for most desserts but may work with chocolate and certainly with cheeses.



MASBONVAL00750	2008	500ml	14,0% vol	\$ 82
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**SICILY**

## LA SEGRETA BIANCO

**Grapes:** 50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano.

**Colour:** A clear yellow with slight greenish reflections.

**Nose:** Large and exuberant olfactory impact. Aromas of citrus, pineapple and white peach.

**Palate:** Fresh and balanced, successful balance between acidity, flavor and volume, never excessive. Final full and aromatic.

**Food Pairings:** Ideal as aperitif and to accompany green vegetables, panelle (chick pea fritters) and potato croquettes.



PLASEGBIA00750	2009	750ml	13% vol	\$ 32
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## ALASTRO

**Grapes:** 100% Grecanico.

**Colour:** Pale straw with hints of green reflections.

**Nose:** Austere and polite. Aromas of ripe white melon and white peach Etna, followed by sensations sweet, almost white chocolate and meringue, a mineral component gradually appeared in the wine.

**Palate:** The palate is thin but not too bulky full and unexpectedly soft. A nice acidity enhances the freshness. Final unpredictable for the return of dense floral notes.

**Food Pairings:** Ideal with sea food first courses, with shell fish and with light soups based on vegetables or with fish soups.



PLAALABIA00750	2009	750ml	13% vol	\$ 38
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## COMETA

**Grapes:** 100% Fiano.

**Colour:** Straw yellow with evident green tints.

**Nose:** The first vintage wine with a surprisingly intense aromatic nose and charm. They differ litchies, nectarines, pineapple, mandarin, peppermint, and scents of Mediterranean as chamomile and thyme.

**Palate:** Elegant and fat at the same time. It moves dynamically between the soft sensations alcoholic and a vibrant acidity. Final full of aroma and varietal nuances that lead to a considerable persistence.

**Food Pairings:** Carpaccio of raw and/or smoked fish, oysters and grilled shellfish. Prawns with saffron.

**Rating:** Robert Parker - 89 points Jun 2008



PLACOMBIA00750	2009	750ml	14% vol	\$ 69
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## PASSITO DI NOTO

**Grapes:** 100% Moscato Bianco.

**Colour:** Bright golden yellow.

**Nose:** Full of dried apricots, mango, orange peel, medlar, dates, pistachio cream and vanilla. Citrus marmalades. The fruity look is fused with aroma of Darjeeling tea, flowers of mimosa and orange blossom, ginger, sesame. A set that recalls all the perfume of Sicilian pastry.

**Palate:** Sweetness is imposed with grace on the alcoholic components. The wine flows creamy, dense, almost with difficulty. The acidity enlivens it in a sumptuous and very long finish of mouth.

**Food Pairings:** Desserts, dried fruit, mature cheeses.

**Rating:** Robert Parker - 88 points Jun 2010



PLPASNOT00500	2009	500ml	13% vol	\$ 69
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## CHARDONNAY

**Grapes:** 100% Chardonnay.

**Colour:** Golden yellow with lively green glints.

**Nose:** Rich and intense. Aromas of peach, golden apple, white figs, vanilla cream, meringue. Hints of hazelnut and Zagara Honey. The wood is shy but well balanced.

**Palate:** Soft, round, energetic, full. His balance is characterized by a fine acidity, the fresh flavour and substantial extract.

**Food Pairings:** Air-dried ham. Ideal with all kind of risotto and white meat. Sea-bottom fish like grouper. Excellent with smoked fish or meat. After a few years of maturation, also with herby cheese.

**Rating:** Robert Parker - 89 points Jun 2010



PLACHABIA00750	2008	750ml	13% vol	\$ 69
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## CARRICANTE

**Grapes:** 100% Carricante.

**Colour:** Almost pale yellow with shades of green.

**Nose:** Green apple, typical of vines grown at an altitude, white flowers, wild honey. Hints of mineral and very evident mint. The wine is young and it still has primary aromas designed to facilitate aging.

**Palate:** Mouth sour and fresh in the style of Etna. Long and persistent with obvious fragrance.

**Food Pairings:** Ideal with fried blue fish, fish sauces, simple and fresh appetizer.



PLACARROS00750	2010	750ml	14% vol	\$ 69
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**LA SEGRETA ROSSO**

**Grapes:** 50% Nero d'Avola, 25% Merlot, 20% Syrah, 5% Cabernet Franc.

**Colour:** Ruby red with clear purple reflection.

**Nose:** Explosive aromas of cocoa and tobacco fresh fruit. Emerge mulberry, plums and balsamic notes slightly menthol.

**Palate:** Tannins ripe and free of astringency blend with a fresh alcohol structure and a well balanced tannins.

**Food Pairings:** Pasta with tuna sauce, fresh pasta with mushrooms, beef tenderloin with Planeta oil, ideal for Sunday lunch with family or friends, ossobuco, all types of barbecue. Moderately strong cheese.



BASCALROS00750	2009	750ml	13% vol	\$ 32
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**CERASUOLO DI VITTORIA**

**Grapes:** 60% Nero d'Avola, 40% Frappato.

**Colour:** Ruby red with light cherry reflection.

**Nose:** Typical of wines from Victoria. Aromas of ripe pomegranate, small red fruits, strawberry, cherry, prickly pear fruit and candy. Very personal and recognizable, is the most territorial of our wines.

**Palate:** Fruity and long both for freshness and for concentration. Red velvet tannins.

**Food Pairings:** Easy to match because of its versatility, main dishes of fish and meat, boiled meats, white meat even if spicy, moderately matured cheeses, chicken alla diavola (grilled spatchcock chicken with herbs and Cayenne pepper), spicy food, ideal for serving cool in the summer.



PLACASVIT00750	2009	750ml	14% vol	\$ 44
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**SYRAH**

**Grapes:** Syrah.

**Colour:** Ruby red with violet undertones.

**Nose:** Complex and interesting bouquet. A combined spiciness of red fruit, including bilberries and blackberries. Hints of sage, black pepper and cinnamon.

**Palate:** The impact leaves no gaps. Rich and soft, with a refreshing liveliness and smooth tannins. A sunny and expressive Syrah.

**Food Pairings:** Bucatini all'amatriciana (pasta with pork, tomato and chilli) or pasta with pork and pecorino (sheep's cheese). All types of risotto. Fillet of beef with sesame, pork chops with herbs. Stewed meat with potatoes.

**Rating:** Robert Parker - 90 points Apr 2009



PLASYRROS00750	2007	750ml	14% vol	\$ 69
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**BURDESE CABERNET SAUVIGNON**

**Grapes:** 70% Cabernet Sauvignon, 30% Cabernet Franc.

**Colour:** Ruby red high concentration.

**Nose:** The nose is rich and concentrated. Intertwining of spices, red fruit, black cherry with accents of leather, earth, cocoa, marine and mineral notes. The frame is balmy almost minty.

**Palate:** The mouth is full, aggressive, energetic, clear and substantial tannin structure supported by dense and deep. The tannin of the wood blends well with the tannins of the wine that prevails. Long and enjoyable final: concentration and elegance in harmony.

**Food Pairings:** Main dishes based on mushrooms and braised food, beef fillet with black pepper, game, wild boar



PLABURROS00750	2006	750ml	14% vol	\$ 69
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**MERLOT**

**Grapes:** 95% Merlot, 5% Petit Verdot

**Colour:** Ruby red compact.

**Nose:** Elegant hints of black currant, ripe plum and candied violets. Mild emerge balsamic hint and medicinal herbs.

**Palate:** Large and dense texture, vibrant. The tannins are rendered docile by the structure and considerable verve. Intermittent final.

**Food Pairings:** Veal pie with foie gras, venison in apple sauce, excellent with strongly flavoured mature cheeses. Potato and speck soup.



PLAMERROS00750	2007	750ml	14% vol	\$ 69
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**SANTA CECILIA**

**Grapes:** Nero d'Avola.

**Colour:** Reddish purple tending to violet.

**Nose:** Agile notes of sour fruit and ripe plum mixed with citrus fruit, carob and liquorice. A hint of graphite at the finish.

**Palate:** The structure is vigorous and flowing with fresh, compact tannins. The acidity of Nero d'Avola's DNA is always splendid.

**Food Pairings:** Hard to fault with main dishes of meat and regional cookery, tagliatelle with mushrooms and sausage, braised beef, sweet and sour venison, oily fish.

**Rating:** Robert Parker - 90 points Apr 2009



PLASANCEC00750	07/09	750ml	14% vol	\$ 75
PLASANCEC01500	07/09	1500ml	14% vol	\$ 163
PLASANCEC03000	07/09	3000ml	14% vol	\$ 325





**OTHER ITALY REGIONS**

**JOSEPH GEWÜRZTRAMINER**

**Grapes:** 100% Gewürztraminer.

**Colour:** Full, bright straw yellow.

**Nose:** Concentrated with a strong aromatic character reminiscent of dried flowers and rose petals which develops and intensifies in the glass.

**Palate:** Full-bodied, luscious but dry on the palate, the opulence cut by vibrant, firm acidity.

**Food Pairings:** On its own as an aperitif, with shellfish, goose liver and gorgonzola cheese.



HOFJOSGEW00750	2010	750ml	13% vol	\$ 50
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**KOBELNHOF GEWÜRZTRAMINER**

**Grapes:** 100% Gewürztraminer.

**Colour:** Deep golden yellow in colour with green reflexes.

**Nose:** It is reminiscent of ripe apricot and peach intermingled with exotic fruits such as lychee, mango and passion fruit.

**Palate:** The fruit characteristics follow through on the palate; full-bodied, luscious but dry, the opulence cut by vibrant, firm acidity finishing elegant, dry and aromatic.

**Food Pairings:** This wine is delicious enjoyed in solitude, though it is perfect to accompany shellfish, oysters or foie gras, sophisticated fish dishes.



HOFKOLGEW00750	2010	750ml	15% vol	\$ 63
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**JOSEPH MECZAN PINOT NOIR**

**Grapes:** 100% Pinot Nero.

**Colour:** Bright ruby colour with garnet reflexes.

**Nose:** Fresh, stimulating bouquet with seductive hints of woodland berries and cherry

**Palate:** On the palate Meczan is harmonious, sappy and mellow with impressive fruit.

**Food Pairings:** Game dishes, roasts, pasta with meat sauces and with one of Tyrol's great "poor-man's dishes" - barley soup.



HOFJOSPIN00750	2010	750ml	13% vol	\$ 50
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**SHARIS**

**Grapes:** Chardonnay - Ribolla Gialla

**Colour:** Pale canary yellow with light golden hues.

**Nose:** Fruity, fresh with notes of pineapple, citrus, peach and white flowers; hints of fresh spices and tropical fruit.

**Palate:** Lively, fresh, excellent balance of acidity; long and persistent aftertaste with evident notes of citrus and aromatic herbs.

**Food Pairings:** Excellent as an aperitif, it is also an outstanding partner for asparagus, vegetable soups, creamed pulses and marinated fish.



FELSHARIB00750	2004	750ml	14% vol	\$ 44
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**PINOT GRIGIO**

**Grapes:** 100% Pinot Grigio.

**Colour:** Straw yellow with light copper hues.

**Nose:** Very elegant, crispy and complex with notes of jasmine, broom and magnolia flower; notes of white peach, apricot, pear, golden apple, cantaloupe, acacia honey; hints of crushed stone.

**Palate:** Elegant first impact, tense, with good balance; excellent retro-nasal aromatics; pleasant mineral note at the end.

**Food Pairings:** A particularly good match for fish, mollusc appetizers, risottos and baked vegetables.



FELPIMGRI00750	2010	750ml	14% vol	\$ 57
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**COLLI ORIENTALI DEL FRIULI**

**Grapes:** 100% Sauvignon.

**Colour:** Straw yellow with light greenish hues.

**Nose:** Varietal, complex, exotic, refined, captivating, notes of passion fruit, kiwi, lantana, tomato leaf, boxwood and sage; hints of yellow pepper, citron, anise, nettles integrated with mineral notes.

**Palate:** Full, crisp, harmonious; exciting varietal sensations; long and vibrant aftertaste.

**Food Pairings:** Excellent as an aperitif, Sauvignon is also an outstanding partner for asparagus, vegetable soups, creamed pulses and marinated fish.



FELSAUBIA00750	2009	750ml	14% vol	\$ 57
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**ILLIVIO**

**Grapes:** Pinot Bianco - Chardonnay - Picolit

**Colour:** Intense straw yellow.

**Nose:** Fragrant, elegant, intense; aromas of sweet fruit, pineapple, candied orange, acacia flowers, rose, iris, nettle and vanilla.

**Palate:** Full, compact, progressive; exotic, mineral and persistent aftertaste with pleasant notes of Nashi and cream.

**Food Pairings:** A particularly good match for fish, risottos and fresh cheeses.



FELILLWHI00750	2004	750ml	14% vol	\$ 75
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**TERRE ALTE**

**Grapes:** Friulano - Pinot Bianco - Sauvignon

**Colour:** Intense straw yellow.

**Nose:** Intense, elegant, complex and captivating, great personality and power; aromas of exotic fruit perfectly integrated to notes of Mediterranean herbs, acacia flowers, hawthorn, citrus peel, saffron, sweet almond, graphite, brackish.

**Palate:** Seductive, deep, harmonious, rich, savoury, soft yet vibrant; aromatic aftertaste, intriguing, persistent with hints of bergamot, sage and marine minerals.

**Food Pairings:** Especially made for fish dishes, excellent with vegetable risotto, white meat and cheese.

**Ratings:** Best Italian white wine of the year 2012 - 2009 Vintage



FELTERALT00750	2009	750ml	14% vol	\$ 113
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**VERTIGO**

**Grapes:** Merlot - Cabernet Sauvignon

**Colour:** Black cherry red with intense purple highlights.

**Nose:** Intense, fruity and herbaceous; aromas of cherries, red pepper, currant, blackberries and blueberries integrated with sweet spices and liquorice.

**Palate:** Vibrant, long, and well-structured; tannins are well balanced with the acidity; intensely fruity, herbaceous, and spicy aftertaste.

**Food Pairings:** Savoury pasta or rice dishes, grilled or stewed meat, beef, roast pork, lamb and goat, or moderately mature cheeses.



FELVERMER00750	2004	750ml	14% vol	\$ 44
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**SOSSO' RISERVA ROSAZZO**

**Grapes:** Refosco dal Peduncolo Rosso - Merlot - Pignolo.

**Colour:** Very intense, almost impenetrable ruby red.

**Nose:** Broad, elegant, very complex, with sweet notes of morello cherry, ripe plum, wild berries, mingling with intense notes of spice.

**Palate:** Mouth filling and well-structured, velvety; sweet, close-knit tannins and acidity in perfect harmony with the wine's richness and concentration; long, lingering, mineral, fruity finish, with wild berry flavours that merge with intense and balsamic spicy notes.

**Food Pairings:** Red meats, roasts, feathered game and mature or moderately mature cheeses.

**Rating:** Robert Parker - 89 points Oct 2008



FELSOSROS00750	2004	750ml	14% vol	\$ 119
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**MALVASIA**

**Grapes:** 100% Malvasia.

**Colour:** Straw with gold nuance.

**Nose:** Aromas of white flowers and vanilla bean balanced by peach and grapefruit.

**Palate:** A nutty texture with precise fruit and spice flavors. Long textured dry finish.

**Food Pairings:** Ideal with vegetable or seafood risotto or lighter white meats.



BASMSLBI00750	2007	750ml	14% vol	\$ 57
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**TOCAI PLUS**

**Grapes:** 100% Friulano.

**Colour:** Golden yellow.

**Nose:** Ripe and powerful, showing mature mandarin oranges, melons and pears.

**Palate:** Full-bodied, with a thick, oily palate and toasted almond... There's a lovely bitter almond note on the finish.

**Food Pairings:** Plus can be served with frito, scampi and raw fish in its youth, but is also fantastic with hot peppers and very spicy dishes (Indian and Thai).



BASTOCLPU00750	2007	750ml	13% vol	\$ 64
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**CALABRONE**

**Grapes:** 70% Refosco, 10% Schioppettino, 10% Pignolo, 10% Merlot.

**Colour:** Ruby color.

**Nose:** The nose is filled with chocolate, coffee, spices and mature red fruit.

**Palate:** The palate has considerable power and grip while maintaining elegance.

**Food Pairings:** With dry extract levels near or greater to those of most Amarone, this is abig red wine for robust dishes.



BASCALROS03000	2008	3000ml	14% vol	\$ 334
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**ATTEMS PINOT GRIGIO**

**Grapes:** 100% Pinot Grigio.

**Colour:** A fairly deep straw-yellow in appearance.

**Nose:** Marked fragrances of ripe fruit, such as banana and peach, which harmonise appealingly with complex floral notes.

**Palate:** On the palate the first impression is of a seductive suppleness; the wine then expands nicely, enlivened by a crisp, judicious acidity, and concludes with a lingering finish generously marked by fruity, cleanedged aromas.

**Food Pairings:** Roasted light meats, including lamb, grilled main courses, stuffed meat recipes.



FREATTPRG00750	2009	750ml	13% vol	\$ 38
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**ATTEMS SAUVIGNON BIANCO**

**Grapes:** 100% Sauvignon Blanc.

**Colour:** Brilliant straw yellow.

**Nose:** Varietal aromas emerge on the nose, leading with a subtle herbaceousness that yields to notes of apple at the close.

**Palate:** The wine enters on the palate with great energy, displaying a palate that is uncomplicated but clean cut, crisp, and appealingly refreshing. The finish is superb, concluding with a medley of rich aromatic impressions.

**Food Pairings:** Delicious as an aperitif, but it partners with foods as well, with poultry and similar light meats, and with fish that is grilled or sautéed with potatoes, asparagus, or mild vegetables, and first courses with cheese-based sauces.



FREATTSAU00750	2010	750ml	13,5% vol	\$ 38
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**PINOT GRIGIO RAMATO**

**Grapes:** 100% Pinot Grigio.

**Colour:** A wine of Friulian tradition, Pinot Grigio ramato distinguishes itself by its luminous copper color.

**Nose:** The nose exhibits wild strawberry, carob and nuances of rose petals.

**Palate:** Expanding on the palate with generous body, revealing mature fruit and a kick of spice and personality.

**Food Pairings:** Perfect as an aperitif or alongside baked scallops, grilled scampi...or at the end of a meal paired with fresh cheeses.



SCPRINRAM00750	07/08	750ml	14% vol	<b>\$ 42</b>
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**MERLOT CAMPO DEL VIOTTO**

**Grapes:** 100% Merlot.

**Colour:** The color is an intense ruby red with pomegranate hues.

**Nose:** On the nose, scents of marasca cherries and mature wild berries.

**Palate:** Intense on the palate, with soft sweet tannins and a spiced persistent finish.

**Food Pairings:** A perfect wine to pair with white or red meats, especially roasted and stewed.



SCRVIOMER00750	2007	750ml	14,5% vol	<b>\$ 50</b>
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**CHARDONNAY**

**Grapes:** 100% Chardonnay.

**Colour:** An intense straw-yellow.

**Nose:** This elegant wine reveals acacia flowers, peach and banana on the nose.

**Palate:** Silky-smooth and full-bodied yet crisp on the palate, the finish is long and seductive.

**Food Pairings:** With grilled fish dishes or white meat casseroles.



CDGCHAWHI00750	2010	750ml	13% vol	\$ 38
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**SAUVIGNON**

**Grapes:** 100% Sauvignon Blanc.

**Colour:** A brilliant straw-yellow.

**Nose:** This crisp, grassy Sauvignon displays a whiff of aromatic herbs and Mediterranean sea breezes on the nose.

**Palate:** Tangy citrus fruit and flinty mineral notes on the palate contribute to the delightful complexity of this wine.

**Food Pairings:** With a seafood risotto or a wild herb omelette.



CDGSAUWHI00750	09/10	750ml	12,5%vol	\$ 38
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**MERLOT**

**Grapes:** 100% Merlot.

**Colour:** Deep ruby color.

**Nose:** Aromas of small redberried fruits and cherry.

**Palate:** Characteristic herbal notes return on a smooth, well-rounded palate.

**Food Pairings:** 'Bucatini all'Amatriciana' - a traditional pasta dish in a cured pork and tomato sauce from the Apennine hill town of Amatrice.



CDGMERRED00750	2009	750ml	13%vol	\$ 38
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**SHIRAZ**

**Grapes:** 100% Syrah.

**Colour:** Deep ruby color.

**Nose:** The promise of blackcurrant, blueberry and wild cherry, black pepper, cinnamon and cardamom on the nose is amply fulfilled on the palate.

**Palate:** Warm and luscious but supported by fine tannins, all the fruit and spice return in the lengthy finish.

**Food Pairings:** 'Trancio di tonno alla griglia' - grilled tuna fish steak.



CDGSHIRED00750	2009	750ml	13%vol	\$ 44
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**APHRODISIUM**

**Grapes:** Petit Manseng, Viognier, Greco, Fiano.

**Colour:** Brilliant golden-yellow.

**Nose:** Fresh, floral notes of peach and orange blossom on the nose are followed by ripe juicy peach, citrus fruit, and honey.

**Palate:** Luscious and seductive on the palate, a refreshing mineral crispness balances the sweetness of this delicious nectar. A return of citrus fruit on the long finish.

**Food Pairings:** 'Crostata con confettura di albicocca o agrumi' - a homemade shortcrust pastry tart with a filling of apricot or citrus fruit preserve.

**Rating:** Robert Parker - 91 points Jun 2010



CDGAPHLAT00750	2009	500ml	14%vol	\$ 69
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**MATER MATUTA RISERVA**

**Grapes:** Syrah 85%, Petit Verdot 15%.

**Colour:** A deep, dense, ruby-red wine.

**Nose:** Has aroma of coffee beans, violets, ripe black cherry, coriander, nutmeg and cinnamon.

**Palate:** Silky and seductive, but perfectly supported by fine tannins and a pleasing astringency, Mater Matuta delivers a long, lush finish.

**Food Pairings:** 'Provola di Bufala' - buffalo milk cheese, estatematured for 4-5 months in the newly fermented skins of Casale del Giglio's own Syrah grapes.

**Rating:** Robert Parker - 92 points Jun 2010



CDGMATMAT00750	07/08	750ml	13%vol	\$ 88
CDGMATMAT01500	2007	1500ml	13%vol	\$ 200

## TREBBIANO D'ABRUZZO

**Grapes:** 100% Trebbiano d'Abruzzo.

**Colour:** Straw yellow colour.

**Nose:** Persistent and intense aroma.

**Palate:** Fruity with yellow fruit scent (peach and medlar), floral with white flower scent (orange blossom).

**Food Pairings:** Starters and light first courses, white meat and fresh cheese, excellent with fish.



FARCASTRE00750	2010	750ml	12% vol	\$ 25
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## MONTEPULCIANO D'ABRUZZO

**Grapes:** 100% Montepulciano.

**Colour:** Ruby red with gamet reflection.

**Nose:** Intense and persistent fragrance.

**Palate:** Fruity (red fruit, prunes and egriot) with vanilla essence.

**Food Pairings:** Good with salami, savoury first courses, meat and cheese.



FARCASMON00750	2010	750ml	13% vol	\$ 25
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## COLLINE TERAMANE

**Grapes:** 90% Montepulciano, 10% Sangiovese.

**Colour:** Red ruby with gamet reflections.

**Nose:** Intense and persistent, a spicy aroma with hints of chocolate and tar but never to excel its copious fruits.

**Palate:** Dry medium acidity Smooth, mouth covering, intense tannin on the finish. Plums, black cherries, pepper, light oak.

**Food Pairings:** Red meat, game, rich sauces. Meditation wine.



FARCOLTER00750	06/07	750ml	13% vol	\$ 44
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## OPI MONTEPULCIANO D' ABRUZZO

**Grapes:** 100% Montepulciano d'Abruzzo

**Colour:** Red ruby with gamet reflections.

**Nose:** Intense, persistent, spicy bouquet with hints of chocolate and goudron that never overwhelm the succulent fruit.

**Palate:** Great structure and tannins, very well balanced.

**Food Pairings:** Sturdy, structured dishes, roast meat, seasoned cheeses.



FAROPIMON00750	2007	750ml	13%vol	\$ 45
FAROPIMON001500	2007	1500ml	13%vol	\$ 100

## EDIZIONE CINQUE AUTOCTONI

**Grapes:** 33% Montepulciano, 25% Sangiovese, 5% Malvasia Nera, 30% Primitivo, and 7% Negroamaro.

**Colour:** Strong gamet red colour.

**Nose:** Intense and persistent with aroma of cherries, prunes, ripe black-currant, tobacco and a toasted final note.

**Palate:** Full-bodied, soft, rich in tannin, very persistent, long at the end with spicy notes of vanilla and chocolate.

**Food Pairings:** Pasta with meat sauce, roast and stewed meat, game and aged cheese.



FAREDIOTT00750	2009	750ml	14%vol	\$ 69
FAREDIOTT01500	2009	1500ml	14%vol	\$ 138





**MONTEFALCO ROSSO**

**Grapes:** Sangiovese 70%, Sagrantino 15%, Merlot 15%.

**Colour:** Rich ruby red, brilliant.

**Nose:** Sensationally intense, with notes of ripe red fruit and delicate hints of vanilla.

**Palate:** Full bodied, rich, dry with a long finish.

**Food Pairings:** Red and white meat, cold cuts and spicy cheese.

**Rating:** Robert Parker - 89 points Apr 2009

**European Wine of the Year** - November 2012 by Wine Enthusiast



CAPMONROS00750	2009	750ml	13% vol	\$ 50
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**MONTEFALCO SAGRANTINO 25TH ANNIVERSARY**

**Grapes:** 100% Sagrantino.

**Colour:** Deep, almost black, ruby red, which turns into garnet with the aging the wine.

**Nose:** Aromatically sensational, with notes of ripe fruit and hints of spice and vanilla transcended from the barriques.

**Palate:** Potent, soft and velvety with a slightly bitter aftertaste.

**Food Pairings:** Meat roasts, game and spicy cheese.

**European Wine of the Year** - November 2012 by Wine Enthusiast



CAPMONANN00750	2003	750ml	13% vol	\$ 188
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**BENEVEANO AGLIANICO**

**Grapes:** Aglianico.

**Colour:** Ruby red with violet rim.

**Nose:** Complex and intense fragrance. Aromas of red fruit, slightly spicy, with a vanilla essence.

**Palate:** Well structured in the mouth, with soft tannis and a long aftertaste.

**Food Pairings:** Rich first courses, meat and grilled food.

**Rating:** Robert Parker - 89 points Aug 2008



FARVESBEN00750	05/08	750ml	13% vol	\$ 32
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**GRECO DI TUFO**

**Grapes:** Greco.

**Colour:** Straw yellow color.

**Nose:** Intense fragrance and rather persistent, fruity with fresh pulp scent, floral.

**Palate:** Medium bodied, well balanced, rather intense and persistent.

**Food Pairings:** Fish, white meat, great aperitif.



FARVESGRE00750	2010	750ml	13% vol	\$ 38
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WHILE STOCKS LAST

**TAURASI**

**Grapes:** Aglianico.

**Colour:** Dark burgundy red, thick and deep.

**Nose:** Delicate fragrance, aromas of red fruit and berries.

**Palate:** Notes of liquorice and spices, round and soft tannis.

**Food Pairings:** Rich first courses, meat and roast game.



FARVESTAU00750	01/06	750ml	13,5% vol	\$ 63
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## TRATTURI SAUVIGNON MALVASIA SALENTO IGT

**Grapes:** Sauvignon and Malvasia

**Colour:** White wine with a golden glow.

**Nose:** The fragrance features shades of fruit and flowers and the taste is round and delectable.

**Palate:** Round and delectable.

**Food Pairings:** Aperitifs and meal paired with cheese.



FEUSAUMAL00750	2012	750ml	13,5%vol	\$ 32
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## NEGROAMARO DI PUGLIA I.G.T.

**Grapes:** Negroamaro.

**Colour:** Purple red, with black violet reflections.

**Nose:** Intense and persistent, fruity with aroma of blackcurrant and soft fruits, spicy with notes of thyme.

**Palate:** Full-bodied wine, with velvet and harmonic texture and a long and savoury end.

**Food Pairings:** Savoury first courses, meat, seasoned cheeses.



FEUNEGPUG00750	2009	750ml	13,5%vol	\$ 32
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## "SUD" PRIMITIVO DI MANDURIA DOC

**Grapes:** Primitivo.

**Colour:** Ruby red, enriched with violet reflections.

**Nose:** Generous perfume, which recalls ripe cherries and plums, with pleasant note of cocoa and vanilla.

**Palate:** The wine has a velvety texture, softened by the warmth of the Primitivo, and ends with notes of persistent sweetness.

**Food Pairings:** Savoury first courses, lamb and game with sauces, hard cheese.



FEUPRIMAN00750	2008	750ml	13,5%vol	\$ 38
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## "SESSANTANNI" PRIMITIVO DI MANDURIA DOC

**Grapes:** Primitivo.

**Colour:** Intense ruby red colour.

**Nose:** Wide and complex, fruity, with prunes cherry jam aroma, with notes of tobacco, slightly spicy.

**Palate:** Full-bodied wine, soft and rich in fine tannins, with notes of cocoa, coffee and vanilla in the end.

**Food Pairings:** Red meat, game, savoury first courses. Meditation wine.



FEUSEPRI00750	2008	750ml	13,5%vol	\$ 63
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**PINOT GRIGIO**

**Grapes:** Pinot Grigio

**Colour:** Light straw yellow.

**Nose:** Fruity and delicate.

**Palate:** Rounded and full-bodied.

**Food Pairings:** Ideal with starters, fish dishes, risotto.



CALCACPIN00750	NV	750ml	12,5% vol	\$ 23
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**MONTEPULCIANO ABRUZZO**

**Grapes:** Montepulciano.

**Colour:** Intense ruby red.

**Nose:** Characteristic and fruity.

**Palate:** Rounded and full-bodied.

**Food Pairings:** Suitable for tasty main courses, roasted meats and game.



CALCACMON00750	NV	750ml	12,5% vol	\$ 22
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**BARBERA ASTI**

**Grapes:** Barbera.

**Colour:** Deep ruby red when young, verging on garnet during ageing.

**Nose:** Vinous and unique.

**Palate:** Dry, savoury and full-bodied.

**Food Pairings:** Suitable for tasty main courses, red roasted meat and game.



CALCACBAB00750	NV	750ml	12,5% vol	\$ 24
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**BAROLO**

**Grapes:** Nebbiolo.

**Colour:** Deep red acquiring garnet shades with the ageing.

**Nose:** Characteristic, it acquires a slight scent of violet with the ageing.

**Palate:** Strong character, full-bodied, austere, slightly tannic, verging on velvety with ageing.

**Food Pairings:** It is the ideal wine for roasted meats, braised meat and game



CALCACBAR00750	NV	750ml	14,5% vol	\$ 53
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**AMARONE**

**Grapes:** It is obtained from Corvina, Rondinella and Molere grapes.

**Colour:** Ruby red.

**Nose:** Vinous with vanilla scents.

**Palate:** Dry delicate and reminding almond taste.

**Food Pairings:** Red meat and game dishes with mushrooms.



CALCACAMA00750	NV	750ml	12,5% vol	\$ 82
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**MAESTRI CANTINIERI - VINO BIANCO**

**Grapes:** Italian white grapes.

**Colour:** Pale Straw Yellow.

**Nose:** Delicate and Fragrant.

**Palate:** Fresh and Harmonious.

**Food Pairings:** Good companion with starter and fish dishes.



CALMAEBIA0500	NV	5000ml	10,5% vol	\$ 94
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COOKING WINE

**MAESTRI CANTINIERI - VINO ROSSO**

**Grapes:** Italian red grapes.

**Colour:** Ruby red.

**Nose:** Pleasant and Fruity.

**Palate:** Intense.

**Food Pairings:** It goes well with tasty main courses and roasted red meats.



CALMAROS05000	NV	5000ml	10,5% vol	\$ 94
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COOKING WINE

**CORTE ANTICA - ROSSO**

**Grapes:** Blend of red grapes.

**Colour:** Red of good intensity.

**Nose:** Vinous, intense, characteristic.

**Palate:** Dry and delicate.

**Food Pairings:** Main course and roasted white meats.



CALMAEMER00750	NV	750ml	10,5% vol	\$ 18
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COOKING WINE

**MAESTRI CANTINIERI - TREBBIANO**

**Grapes:** Trebbiano.

**Colour:** Bright straw yellow.

**Nose:** Fresh and fruity.

**Palate:** Delicate and characteristic.

**Food Pairings:** It is the ideal wine for starters, fish dishes and risotti.



CALMAETRE00750	NV	750ml	10,5% vol	\$ 19
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**MAESTRI CANTINIERI - VERMENTINO**

**Grapes:** Vermentino.

**Colour:** Pale straw yellow with greenish shimmers.

**Nose:** Fruity and characteristic.

**Palate:** Fresh, slightly acidic with a bittery aftermouth.

**Food Pairings:** Excellent with fish dishes.



CALMAROS05000	2010	750ml	12% vol	\$ 24
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**MAESTRI CANTINIERI - MERLOT VENETO IGT**

**Grapes:** Merlot.

**Colour:** Red of good intensity.

**Nose:** Vinous, intense, characteristic.

**Palate:** Dry and delicate.

**Food Pairings:** Main course and roasted white meats.



CALMAEMER00750	NV	750ml	10,5% vol	\$ 19
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**MAESTRI CANTINIERI - MONTEPULCIANO D' ABRUZZO DOC**

**Grapes:** Montepulciano.

**Colour:** Red of good intensity.

**Nose:** Characteristic and fruity.

**Palate:** Round and full-bodied.

**Food Pairings:** Suitable for tasty main courses, roasted meat and game.



CAMAEMON00750	2010	500ml	12,5% vol	\$ 22
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**MAESTRI CANTINIERI CHIANTI DOCG**

**Grapes:** Sangiovese, Canaiolo Nero, Trebbiano Toscano and Malvasia del Chianti.

**Colour:** Bright red verging on gamet during the ageing.

**Nose:** Vinous, intense, reminding of violet.

**Palate:** Dry, savoury and full-bodied.

**Food Pairings:** Suitable for roasted meats, game and hard cheeses.



CALMAECHI00750	2010	750ml	12% vol	\$ 23
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**MAESTRI CANTINIERI - CANNONAU**

**Grapes:** Cannonau.

**Colour:** Bright and ruby red.

**Nose:** Vinous and characteristic.

**Palate:** Dry and full-bodied.

**Food Pairings:** Roasted meat courses and hard cheeses.



CALMAEBIA0500	NV	750ml	12,5% vol	\$ 23
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**MARCHESA STANGA - BARBERA D' ASTI DOCG**

**Grapes:** Barbera.

**Colour:** Bright red when young verging on gamet during the ageing.

**Nose:** Vinous, unique.

**Palate:** Dry, savoury, full-bodied.

**Food Pairings:** Suitable for tasty main courses, red roasted meat and game.



CALAMECHI00750	NV	750ml	12,5% vol	\$ 22
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**SOAVE**

**Grapes:** Garganega.

**Colour:** Straw yellow, verging on greenish.

**Nose:** Fruity characteristic and intense.

**Palate:** Dry, medium-bodied, slightly bitter.

**Food Pairings:** Suitable for any kind of fish.



CAMAEMON00750	2010	750ml	11,5% vol	\$ 20
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**VALPOLICELLA**

**Grapes:** Corvina Veronese, Rondinella and Molinara.

**Colour:** Ruby red of medium intensity.

**Nose:** Vinous, pleasant, reminding of bitter almonds

**Palate:** Dry, with slightly bitter aftertaste

**Food Pairings:** Soups and white meat dishes



CALMAEMER00750	2010	750ml	12% vol	\$ 24
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- Champagne
- Loire Valley
- Burgundy
- Savoie & Jura
- Rhône
- Southwest
- Cognac
- Bergerac
- Bordeaux
- Midi
- Provence
- Alsace
- Other Vineyards

# WINES FRANCE

**PAUL GIBELET CUVÉE BLANC**

**Grapes:** Mix of Languedoc white varietal.

**Colour:** Pale yellow.

**Nose:** lifted aromas of citrus fruits with delicate notes of green apples and pears.

**Palate:** The palate displays flavours of pineapple with subtle floral characters and finishes with a balanced and fresh acidity.

**Food Pairings:** Simple antipasti pizza, non-creamy pasta and light, grilled fish



CASPAUBLA00750	NV	750ml	13% vol	\$ 22
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**PAUL GIBELET CUVÉE ROUGE**

**Grapes:** Mix of Languedoc red varietal.

**Colour:** Ruby red in colour.

**Nose:** Expressive bouquet of currants, vanilla, black and red berry fruit.

**Palate:** The palate is soft and supple, with the ripe fruit flavours balanced by smooth oak. The creamy texture is dominated by rich, ripe berries and a dark chocolate finish.

**Food Pairings:** Pair this wine with ripe cheeses, like Emmental or Brie. Artfully accompanies grilled meats, spicy dishes and savory flavors of pepper, sage and thyme.



CASPAUROU00750	NV	750ml	13% vol	\$ 22
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ALSO AVAILABLE OFF TRADE

**TRESOR CHARDONNAY**

**Grapes:** 100% Chardonnay

**Colour:** Straw yellow.

**Nose:** Intense with aromas of fruits.

**Palate:** Perfect touch of acidity, well balanced

**Food Pairings:** Ideal for aperitifs.



CASTRECH00750	09/10	750ml	13% vol	\$ 24
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**TRESOR MERLOT**

**Grapes:** 100% Merlot

**Colour:** Dark purple.

**Nose:** Red fruit aromas.

**Palate:** Round and intense. Medium bodied.

**Food Pairings:** Grilled meats.



CASTREMERO0750	2009	750ml	13% vol	\$ 24
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## LANGUEDOC FAMILLE CASTEL

### CASTEL SAUVIGNON BLANC

**Grapes:** 100% Sauvignon Blanc.

**Colour:** Pale yellow.

**Nose:** Very intense nose with aromas of fresh fruits, in particular citrus fruits such as grapefruit.

**Palate:** Its fine acidity makes it very balanced.

**Food Pairings:** Grilled fish, shellfish and cooked pork.



CASFAMSAU0075 2010 750ml 13% vol \$ 23

ALSO AVAILABLE OFF TRADE

### CASTEL CABERNET

**Grapes:** 100% Cabernet.

**Colour:** A delicate yet deep garnet colour with hints of rich brick-red.

**Nose:** A fine bouquet, balancing oak with red fruits.

**Palate:** Good structure; silky, well-balanced tannins and oaky flavours combine to give a velvety smoothness.

**Food Pairings:** Red meats.



CASFAMCAB00750 2010 750ml 13% vol \$ 23

### CASTEL MERLOT

**Grapes:** 100% Merlot.

**Colour:** Ruby Red,

**Nose:** Red fruit aromas.

**Palate:** Flavours of black fruit, blackberry and plum's flavor intensity combined with spicy notes.

**Food Pairings:** Red meats or cheese.



CASFAMMER00750 2010 750ml 13% vol \$ 23

ALSO AVAILABLE OFF TRADE

## BORDEAUX CLOSSMAN - HAUTS DE LESTAC - ST EMILION

### CLOSSMAN (BORDEAUX) BLANC

**Grapes:** Sauvignon Blanc.

**Colour:** Shimmering pale gold.

**Nose:** Very expressive, florals, hints of vanilla.

**Palate:** Fresh and rounded, with a good depth of flavour.

**Food Pairings:** Cheese, shellfish and rich fish dishes.



CASCLOBLA00750 2009 750ml 13% vol \$ 25

### CLOSSMAN (BORDEAUX) ROUGE

**Grapes:** Merlot, Cabernet Sauvignon.

**Colour:** A delicate yet deep garnet colour with hints of rich brick-red.

**Nose:** A fine bouquet, balancing oak with red fruits.

**Palate:** Good structure; silky, well-balanced tannins and oaky flavours combine to give a velvety smoothness.

**Food Pairings:** Cheese, shellfish and rich fish dishes.



CASCLOROU0075 2009 750ml 12% vol \$ 25

### CLOSSMAN (BORDEAUX) ROSE

**Grapes:** Cabernet Sauvignon.

**Colour:** Dark pomegranate pink.

**Nose:** Aromas of ripe red currant, red gooseberries, raspberry, crushed strawberry and citrus.

**Palate:** Smooth and generous. Flavours of citrus against a refreshing backdrop, which persists right through to the finish.

**Food Pairings:** Ideally served with red meat and poultry.



CASCLOS00750 2009 750ml 12,5% vol \$ 25



**HAUTS DE LESTAC (BORDEAUX - HAUT MEDOC)**

**Grapes:** Cabernet Sauvignon.

**Colour:** Ruby Red.

**Nose:** Red fruits, blackcurrant and lilac

**Palate:** Vinous, full, clean with soft tannins

**Food Pairings:** Ideally served with red meat, poultry and cheese



CASHAUMED00750	2008	750ml	13% vol	\$ 32
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LARGER FORMATS AVAILABLE

**CHATEAU TARTUGUIERE**

**Grapes:** 60% Cabernet Sauvignon, 38% Merlot, 2% Cabernet Franc

**Colour:** Intense crimson colour.

**Nose:** The aromas of red and black fruit mingle with notes of vanilla

**Palate:** This is an ample, flavoursome Medoc with lovely mel-low tannins.

**Food Pairings:** Red meats.



CASCHATAR00750	2008	750ml	12% vol	\$ 38
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ALSO AVAILABLE OFF TRADE

**CHATEAU MONTLABERT  
SAINT EMILION GRAND CRU**

**Grapes:** 80 % Merlot - 20% Cabernet Franc.

**Colour:** Delicate ruby color with violet reflects.

**Nose:** A very developed "bouquet" with vanilla and red berries notes (raspberries and forest red berries).

**Palate:** A pleasant and smooth approach with a large variety of aromas of red berries continued by soft and delicate tanins.

**Food Pairings:** Pair with red meats, game and cheeses



CASCHAMON00750	2006	750ml	12,5% vol	\$ 75
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ALSO AVAILABLE OFF TRADE

## BORDEAUX PETIT CHATEAU

### CHATEAU BARREYRES (HAUT MEDOC-CRU BOURGEOIS)

**Grapes:** 50% Cabernet Sauvignon, 50% Merlot.

**Colour:** Nice bright ruby robe.

**Nose:** complex and exhales mixed spiced with ripe black fruits and notes of toasted bread.

**Palate:** Ripe fruits and delicate gooseberries gradually develop earthy notes, followed by spices and vanilla. Good fullness, and long on the finish.

**Food Pairings:** Grilled or roasted red meat, hard cow milk cheese, grilled or roasted lamb.



CASCHABAR00750	2008	750ml	13% vol	\$ 48
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ALSO AVAILABLE OFF TRADE

### CHATEAU TOUR BELLEVUE

**Grapes:** Merlot & Cabernet Sauvignon

**Colour:** Excellent saturated purple colour.

**Nose:** Sweet black cherry and currant fruit intermingled with smoke and toast.

**Palate:** The mouth at this stage is still quite tannic and mineral but also shows great freshness and considerable fat.

**Food Pairings:** Red meats.



CASCHABEL00750	2007	750ml	13% vol	\$ 44
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ALSO AVAILABLE OFF TRADE

### CHATEAU DU LORT

**Grapes:** 26% Cabernet-sauvignon, 65% Merlot, 9% Cabernet franc.

**Colour:** Dark purple in colour with shimmering highlights.

**Nose:** A light touch of oak on the nose serves to highlight the delicate flavours of red fruits and spices.

**Palate:** Smooth and succulent, this full-bodied wine has a supple, velvety texture. Harmony is key: a well-judged balance of oaky flavours (cocoa, coffee and vanilla) together with cooked strawberries. Good length, and a silky-soft tannic structure leadthrough to a complexity of flavour one associates with a great wine. A particularly flavoursome, appealing finish.

**Food Pairings:** Chicken dishes, roast veal, a good cut of beef, world cuisine or some good, mature cheese.



CASCHALOR00750	2008	750ml	13% vol	\$ 34
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ALSO AVAILABLE OFF TRADE

## LOIRE

### CHATEAU DE LA BOTINIERE MUSCADET

**Grapes:** Melon de Bourgogne.

**Colour:** Pale yellow color with greenish highlights.

**Nose:** Aromatic, expressive nose develops citrus aromas alongside floral notes and white fruit.

**Palate:** A clean attack leads to elegance on the palate with good texture, minerality and breadth of flavour. Citrus notes add a refreshing liveliness to the long, flavoursome finish.

**Food Pairings:** Perfect with seafood and shellfish. A true connoisseur could try it as an aperitif alongside mature goats cheese.



CASRESMUS00750	2009	750ml	12% vol	\$ 28
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### LE CHARME SANCERRE

**Grapes:** Sauvignon Blanc.

**Colour:** Pale, whitish straw color

**Nose:** Aromatic, very fresh with notes of citrus, lime peel.

**Palate:** Quince and pear notes, fruity-tasting notes.

**Food Pairings:** As aperitif or with dessert.



CASLECSAN00750	2009	750ml	12,5% vol	\$ 44
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**PHILIPPE DRESCHER - PINOT NOIR**

**Grapes:** 100% Pinot Noir.

**Colour:** A good firm palate for this light- bodied, fruity wine with note of red cherries and spices

**Nose:** Full of exotic fruit, peach and apricots aromas with vanilla notes.

**Palate:** Soft and velvety with a touch of acidity for a perfect balance.

**Food Pairings:** Ideal as before dinner drink and with white meats, fish or sushi.



CASPHIPIN00750	2008	750ml	13% vol	\$ 35
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**JEAN LAFITTE - CHABLIS**

**Grapes:** 100% Chardonnay

**Colour:** Golden yellow with green tints

**Nose:** Subtle yet distinct aromas of green apples and undergrowth.

**Palate:** Nervous, firm and lively, with characteristic minerality on the finish.

**Food Pairings:** Perfect with seafood and shellfish. A true connoisseur could try it as an aperitif alongside mature goats cheese.



CASJEACHA00750	NV	750ml	12,5% vol	\$ 44
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**ESPRIT ST. SAUVEUR**

**Grapes:** Grenache, Syrah

**Colour:** The color is deep garnet red.

**Nose:** Has intense red berry aromas.

**Palate:** Ample with well-balanced, silky tannins. Subtle woody notes with a hint of mocha and roasted coffee.

**Food Pairings:** Beef meat and cheese platter



CASEPSAU00750	2009	750ml	13,5% vol	\$ 32
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# WINES SPAIN

**BLANCO**

**Grapes:** 80% viura, 20% malvasía.

**Colour:** Gold yellow

**Nose:** Really pleasant fruity and floral bouquet.

**Palate:** Singular fruity hints that provide us with a fresh wine, with layers of succulent fruit.

**Food Pairings:** Good with fish or white meats



ARTIZAWHI00750	2009	750ml	13% vol	\$ 38
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**CRianza**

**Grapes:** 100% Tempranillo.

**Colour:** Deep ruby colour.

**Nose:** Very intense aromas of red fruit.

**Palate:** Very soft on the palate, the freshness last from the beginning till the very end, no distractions, pure pleasure.

**Food Pairings:** The Crianza is a versatile and fresh wine that can match well a wide range of dishes, from white meat to pasta and pizzas. A perfect companion for a good conversation and a dish of cheese and Jamón ibérico.



ARTIZACRI00750	2006	750ml	13,5% vol	\$ 38
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**EL REGALO RESERVA**

**Grapes:** 90% Tempranillo, 10% Garnacha, Graciano and Mazuelo.

**Colour:** Deep black cherry colour. . Well integrated

**Nose:** Very gentle aromas of oak and ripe. Fruit which merge in a very elegant nose.

**Palate:** Complex and estructured in the palate, with a toach of acidity wich makes the wine very pleasant.

**Food Pairings:** Roast and Mediterranean food.



ARTIZACRI00750	2006	750ml	13,5% vol	\$ 57
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**ORBEN**

**Grapes:** 97% Tempranillo 3% Graciano.

**Colour:** Terrific depth of ruby red colour.

**Nose:** First vintage of Orben Rioja is perfumed and intense on the nose and spiced cherry and plum fruit characters.

**Palate:** Chunky structure with plenty of spicy new oak supporting the concentrated ripe fruit.

**Food Pairings:** Would be a happy ally to a roast leg of lamb.



ARTORBRED00750	2006	750ml	14% vol	\$ 69
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**TORO**

**Grapes:** 100% Merlot.

**Colour:** Bright ruby red in colour with purple tints.

**Nose:** Vibrant red berry fruits abound on the nose with notes of smoke, toast and oak.

**Palate:** Well structured with robust tannins, well balanced with a long, powerful finish.

**Food Pairings:** Roast and Mediterranean food.



ARTVILCRE00750	2006	750ml	13,5% vol	\$ 50
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**VILLACRESCES PRUNO RED**

**Grapes:** 90% of Tinto Fino (Tempranillo) and 10% of Cabernet Sauvignon.

**Colour:** Deep purple colour.

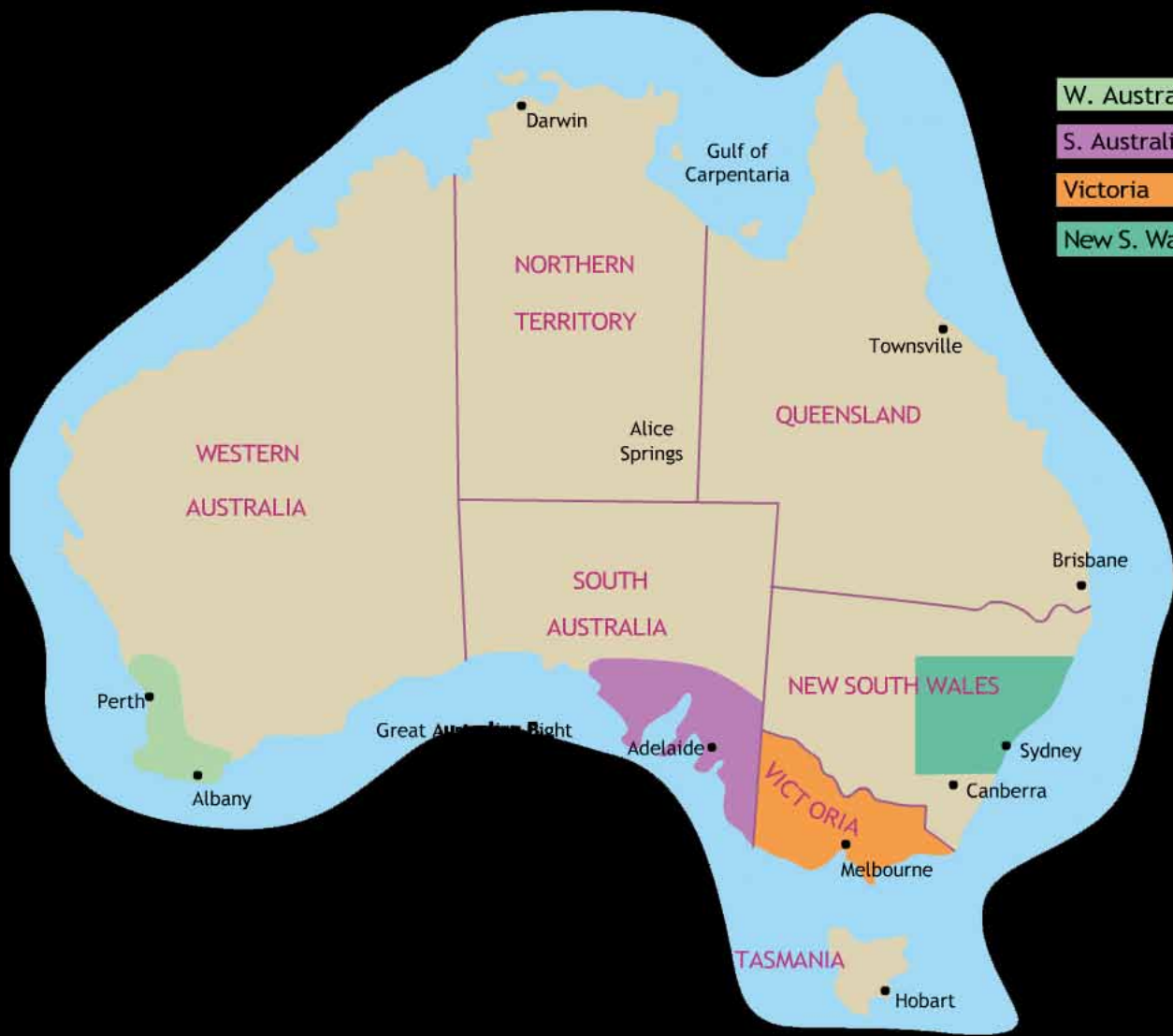
**Nose:** With intense aromas of blackberry, mineral notes and spices.

**Palate:** Displays a meaty structure, with plenty of spices and dark berries, a good balance, complexity and an amazing lengthy finish.

**Food Pairings:** Roast and Mediterranean food.



ARTVILCRE00750	2006	750ml	13,5% vol	\$ 44
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# WINES AUSTRALIA

## AUSTRALIA TEMPUS TWO VARIETAL

### TEMPUS TWO VARIETAL CHARDONNAY

**Grapes:** 100% Chardonnay.

**Colour:** Vibrant, pale yellow with hints of green.

**Nose:** Stone fruits of white peach and nectarine with a touch of quince. Subtle and integrated French oak and barrel-ferment characters are also apparent.

**Palate:** The intensity and freshness of the peach and nectarine characters of the free-run juice is perfectly balanced by the subtle yeasty barrel-ferment characters and French oak influence. The wine has a rich mid-palate and finishes with a bright lemony acidity.

**Food Pairings:** Chicken in butter or cream sauce.



MCGVARCHA00750	2009	750ml	12% vol	\$ 32
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ALSO AVAILABLE OFF TRADE

### TEMPUS TWO VARIETAL MERLOT

**Grapes:** 100% Merlot.

**Colour:** Deep ruby.

**Nose:** Plum, mulberry, hints of chocolate and cigar-box characters.

**Palate:** This full bodied, voluptuous wine blends plum and chocolate with cigar box characters in a complex but smooth blend.

**Food Pairings:** Steak, coq au vin or dark chocolate.



MCGVARMER00750	2010	750ml	13% vol	\$ 32
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ALSO AVAILABLE OFF TRADE

### TEMPUS TWO PEWTER SHIRAZ

**Grapes:** 100% Shiraz.

**Colour:** Crimson red with violet tinges.

**Nose:** Intense ribena and blackberry fruit characters combine with strong vanillin and mocha chocolate aromas from fermentation and maturation in American oak.

**Palate:** A full-bodied wine with fleshy shiraz fruit, fine-grained tannins and a sweet, succulent finish. A beautifully balanced wine with great length and persistence.

**Food Pairings:** Peking duck or char-grilled steak straight from the grill



MCGTEMISHI00750	2008	750ml	13,5% vol	\$ 44
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ALSO AVAILABLE OFF TRADE

## AUSTRALIA MCGUIGAN BIN SERIE

### BIN 3000 MERLOT

**Grapes:** 100% Merlot.

**Colour:** Plum with a deep red hue

**Nose:** A delightful mixture of forest fruit aromas, raspberry and dark cherry along with the oak influence of caramel and mocha.

**Palate:** A feature of this wine is the intense fruit driven flavours of raspberry and ripe plum. This is nicely balanced with integrated vanilla and caramel oak characters to deliver a smooth mellow finish. Drink now or store carefully for up to 4 year

**Food Pairings:** A great accompaniment to dishes such as lamb sausages and roast duck legs.



MCGBINMER00750	2009	750ml	13% vol	\$ 32
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### BIN 4000 CABERNET SAUVIGNON

**Grapes:** 100% Cabernet Sauvignon.

**Colour:** Deep purple

**Nose:** Great dark berry aromas of blackberry and mulberry with hints of capsicum.

**Palate:** : The long ripening season of the Limestone Coast has delivered full flavoured grapes which result in a charming wine with cherry and chocolate flavours. Maturation in small barrels has added an earthy character and oak overtones. Overall this is a full-bodied wine with generous fruit flavours and a soft tannin structure. Drink now or store carefully for up to 2 year

**Food Pairings:** A great accompaniment to dishes such as lamb sausages and veal schnitzels.



MCGBINCAB00750	2010	750ml	13% vol	\$ 32
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### BIN 7000 CHARDONNAY

**Grapes:** 100% Chardonnay..

**Colour:** Pale gold

**Nose:** A powerful, fruit-driven wine exhibiting the classic chardonnay characters of tropical fruit as well as some citrus overtones and slight oak influence.

**Palate:** This chardonnay exhibits the rich flavours of tropical fruit and citrus. It is a medium bodied wine with a creamy mouthfeel along with fresh crisp finish and persistence.

**Food Pairings:** Chardonnay is a wonderful food wine that is suited to a wide range of food styles including creamy pasta dishes, grilled fish and chicken casserole



MCGBINCHA00750	2010	750ml	13% vol	\$ 32
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**THE SHORTLIST RIESLING - ADELAIDE HILLS**

**Grapes:** Riesling.

**Colour:** Light sunlight with a lime tinge.

**Nose:** A delightful mix of citrus, floral and pineapple headline the bouquet of this wine with subtle hints of green apple.

**Palate:** : Fresh, crisp and zippy palate with brilliant lime acidity. Great mouth filling flavours now it will also develop for wonderful medium to long term drinking where it will develop some classic aged kerosene characters.

**Food Pairings:** Match perfectly with freshly shucked oysters.



MCGSHORIE00750	2010	750ml	11.5% vol	\$ 57
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**THE SHORTLIST CHARDONNAY - ADELAIDE HILLS**

**Grapes:** Chardonnay.

**Colour:** Light golden with green tints.

**Nose:** A modern style of Chardonnay with lemon, honey and stonefruit aromas integrated with some delicate cedar notes.

**Palate:** This Chardonnay represents the pinnacle of Adelaide Hills cool climate fruit. The wine was stirred on lees once a week for 8 months and matured in brand new French Oak hogsheads. Subtle, well balanced oak influence adds to the complexity of this wine.

**Food Pairings:** A delightful Chardonnay that will combine with a range of dishes including grilled salmon with herb butter and succulent roast chicken.



MCSHOCHA00750	2010	750ml	13,5% vol	\$ 57
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**WINE MAKER OF THE YEAR**



International Winemaker of the Year and Australian Producer of the Year trophies at the International Wine and Spirits Competition in London.

**THE SHORTLIST SHIRAZ - BAROSSA VALLEY**

**Grapes:** Shiraz.

**Colour:** Dark plum characteristics.

**Nose:** A rich perfume of savoury mulberry, plum and cherry aromas with hints of spicy cinnamon.

**Palate:** : A classic fruit driven Barossa Valley shiraz.

**Food Pairings:** Matches perfectly with rich red meat dishes such as peppered beef, roasted venison and braised ox tail.



MCGSHOSHI00750	2009	750ml	14% vol	\$ 57
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**THE SHORTLIST CABERNET SAUVIGNON - COONAWARRA**

**Grapes:** Cabernet Sauvignon.

**Colour:** Violet, rhubarb and black cherry.

**Nose:** A wonderfully complex wine with aromas of blackberry, plum and mint.

**Palate:** Delightful notes of cassiss, violet, rhubarb and black cherry. Some savoury notes, a slight earthiness and soft drying tannins all meld together to form a long, lingering sensation.

**Food Pairings:** Rare roast beef, porcini mushrooms and sauteed spinach.



MCGSOCAB00750	2009	750ml	13.5% vol	\$ 57
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## AUSTRALIA MCGUIGAN HAND MADE

### HANDMADE SHIRAZ

**Grapes:** Shiraz.

**Colour:** Rich dark red.

**Nose:** Initial pepper spice aroma followed by black olives and juicy dark cherries.

**Palate:** A rich full-bodied wine with a wonderful mix of chocolate and cherry flavours - reminiscent of black forest cake. This splendid wine features a velvety tannin structure with a long and generous finish.

**Food Pairings:** A full bodied Shiraz that will pair well with a rich lamb ragu pasta, or braised oxtail stew.



MCGHANSHI00750	2008	750ml	14% vol	<b>\$ 75</b>
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### WINE MAKER OF THE YEAR



International Winemaker of the Year and Australian Producer of the Year trophies at the International Wine and Spirits Competition in London.

## AUSTRALIA MCGUIGAN FARMS

### FARMS SHIRAZ

**Grapes:** Shiraz.

**Colour:** Bright purple.

**Nose:** A delightful explosion of black olive, spice and chocolate with a hint of vanillin oak.

**Palate:** A rich full-bodied wine with a wonderful mix of blackberries and olives superbly integrated with vanillin oak. This splendid wine features a lovely chewy and velvety tannin structure with a lingering finish.

**Food Pairings:** A full bodied Shiraz that will pair perfectly with rich red meats.



MCGFARSHI00750	2008	750ml	14.5% vol	<b>\$ 100</b>
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### James Halliday Australian Wine Companion

The definitive guide to Australian Wines

Respected wine critic and vigneron James Halliday has a career that spans over 40 years as an Australian wine writer and critic, winemaker and senior wine competition judge.

He has recently released his ratings of Australia's top wines in the 2012 edition of 'Australian Wine Companion'. Our results show an exceptional outcome each of those listed receiving 90+ points.

#### McGuigan Wines

Yalders 40 Yr Old Tawny	Rating: 95
The Shortlist Eden Valley Riesling 2007	Rating: 94
Personal Reserve Shiraz 2009	Rating: 93
Yalders 30 Yr Old Tawny	Rating: 93
Yalders 20 Yr Old Tawny	Rating: 93
Handmade Shiraz 2009	Rating: 91
The Shortlist Cabernet Sauvignon 2008	Rating: 91
Farms Shiraz 2009	Rating: 90
The Shortlist Cabernet Sauvignon 2009	Rating: 90
Bin Series Merlot 2009	Rating: 90
The Shortlist Shiraz 2009	Rating: 90
Bin Series Chardonnay 2009	Rating: 90

### MCGUIGAN WINES

90+

Points





Vineyards  
Land over 1000 meters

# WINES NEW ZEALAND

## SAUVIGNON BLANC

**Grapes:** 100% Sauvignon Blanc.

**Colour:** Sparkling pale straw green colour

**Nose:** Aromas of passionfruit, citrus, gooseberry and dried herbs.

**Palate:** Fruit driven with tropical and citrus flavours producing a long clean finish, which is fresh and crisp.

**Food Pairings:** Perfect with fresh oysters drizzled with a citrus vinaigrette, or try it with homemade spaghetti with fresh tomato sauce, prawns, garlic and chili. Rest assured this superb wine will always marry with a summer salad or grilled vegetables and a herb dressing.



MARTOISAU00750	2011	750ml	13% vol	\$ 38
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## RESERVE SAUVIGNON BLANC

**Grapes:** 100% Sauvignon Blanc.

**Colour:** Pale straw green.

**Nose:** It is an intensely flavoured Sauvignon, displaying lifted aromas on the nose of feijoa, passionfruit, gooseberry and capsicum characters.

**Palate:** Vibrant and racy with excellent fruit weight.

**Food Pairings:** Best matched with comparable crisp succulent dishes or alternatively full flavoursome slightly sweeter dishes. It is also suited to fresh seafood, shellfish and white meat dishes



MARTOISBR00750	2010	750ml	13% vol	\$ 44
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## RIESLING

**Grapes:** 100% Riesling.

**Colour:** Mid straw in colour.

**Nose:** The lifted and floral nose is rich with hints of honey-suckle and orange blossom, underpinned by mineral, flinty characters.

**Palate:** Bright, balanced and with crisp acidity, the palate has an abundance of zesty grapefruit and lime flavours with a long, beautifully balanced finish.

**Food Pairings:** A great accompaniment to chicken, seafood and salad dishes. A great match with zesty spaghetti pasta with prawns, garlic, lemon, chilli and lashings of olive oil and crusty ciabatta bread.



MARTOIRIE00750	2010	750ml	12% vol	\$ 44
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## PINOT NOIR "CLUTHA"

**Grapes:** 100% Central Otago.

**Colour:** Bright crimson in the glass and displays classic dark fruit character.

**Nose:** Flowering and fruit set.

**Palate:** It has a soft evenly textured palate and fine persistent tannins.

**Food Pairings:** This delightful wine can be enjoyed with Beef Moussaka with a touch of cinnamon and a Parmesan bechamel sauce. Or try it with oat and rosemary wafers topped with a slice or two of double cream Brie.



MARTOIPIN00750	2010	750ml	13.5%vol	\$ 50
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## RESERVE PINOT NOIR "THOMSON"

**Grapes:** Pinot Noir.

**Colour:** Deep cherry red colour.

**Nose:** Aromas of classic dark fruits and chocolate, a hint of licorice all underpinned by subtle spicy oak.

**Palate:** Rich and opulent, with a long savoury finish. A complex wine with beautiful texture and balance.

**Food Pairings:** An ideal choice with char-grilled Asian style duck with a plum and mild chili salsa and to finish a special meal, it marries with a selection of aged cheese



MARTOIPNR00750	NV	750ml	13.5% vol	\$ 63
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### Awards



INTERNATIONAL WINE & SPIRIT  
COMPETITION 2011

ROYAL EASTER SHOW 2012



# WINES CALIFORNIA

## LEAPING HORSE VINEYARDS CHARDONNAY

**Grapes:** 100% Chardonnay.

**Colour:** Lemon yellow color.

**Nose:** Fresh and fruity.

**Palate:** Tropical fruits abound.

**Food Pairings:** Seafood, white meats and salads.



IROLEACHA00750	2007	750ml	13,5% vol	\$ 20
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ALSO AVAILABLE OFF TRADE

## LEAPING HORSE VINEYARDS CABERNET SAUVIGNON

**Grapes:** 100% Cabernet Sauvignon.

**Colour:** Bright ruby color.

**Nose:** Sweet flavours of cherry, cassis and fresh mint are balanced nicely with just a touch of oak.

**Palate:** The blackcurrant is persistent.

**Food Pairings:** It is versatile enough to pair with goose, grilled mushroom, roasted leg of lamb and anything you can put into a hamburger bun.



IROLEACAB00750	04/06	750ml	13,5% vol	\$ 20
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ALSO AVAILABLE OFF TRADE

## LEAPING HORSE VINEYARDS MERLOT

**Grapes:** Merlot.

**Colour:** Dark plum color.

**Nose:** Blackberry and plum dominate.

**Palate:** Easy drinking, with prominent fruit flavors, especially berry. The juice and medium body give it a nice mouth-feel. The finish is clean and simple, with good tannins.

**Food Pairings:** very versatile when it comes to food. It can be served with fresh salmon or be enjoyed with a hearty plate of spaghetti and spicy Italian meatballs.



IROLEAMER00750	04/07	750ml	13,5% vol	\$ 20
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ALSO AVAILABLE OFF TRADE

## OBSESSION SYMPHONY

**Grapes:** 100% Symphony.

**Colour:** Pale straw color with a greenish tinge.

**Nose:** Delightfully captivating aromas that are markedly floral.

**Palate:** Full of fruit flavors and finishes crisp and clean.

**Food Pairings:** An ideal complement to many types of cuisine, especially ones that are on the spicy side. Obsession is exceptional with Pad Thai or other Thai dishes. The hot curry found in Indian cuisine is cooled by Obsession's fresh fruit flavors. It's also a great choice with grilled fruits.



IROCALSYM00750	2008	750ml	12% vol	\$ 32
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ALSO AVAILABLE OFF TRADE

## VARIETAL ZIFANDEL

**Grapes:** 100% Zifandel.

**Colour:** Deep ruby and purple color.

**Nose:** Exceptional varietal character with lovely aromas of dark fruit and blackberry.

**Palate:** Subtle pepper spice mingles with richly concentrated fruit flavors of blackberry, ripe plums and fresh red raspberries. Barrel aging created its smooth, silky finish and unprecedented depth.

**Food Pairings:** An ideal choice with a classic minestrone soup or braised lamb shank. If you're willing to be adventurous, try making a variety of Spanish tapas — it's a perfectly sinful culinary experience.



IROCALZIN00750	2008	750ml	14,5% vol	\$ 32
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ALSO AVAILABLE OFF TRADE



# WINES CHILE

## VARIETALES SAUVIGNON BLANC

**Grapes:** 100% Sauvignon Blanc.

**Colour:** Pale color with green notes.

**Nose:** Intense fruit aromas.

**Palate:** Crisp, medium body, with delicate citrus notes.

**Food Pairings:** Salads, fish, seafood and cold meats.



UNDVARCHA00750	2010	750ml	13% vol	\$ 28
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ALSO AVAILABLE OFF TRADE

## VARIETALES CHARDONNAY

**Grapes:** 100% Chardonnay.

**Colour:** Gold color.

**Nose:** Fresh and fruity.

**Palate:** The mellow, ripe melon and tropical fruit notes and focused varietal character of this wine are balanced by a fine acidity and crispness on the palate, which carry into clean, fresh finish.

**Food Pairings:** Seafood, fish and light dessert.



UNDVARCHA00750	2009	750ml	14% vol	\$ 28
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ALSO AVAILABLE OFF TRADE



## VARIETALES MERLOT

**Grapes:** 100% Merlot.

**Colour:** Ruby colour with violet tones.

**Nose:** Full of vibrant dark berry characters.

**Palate:** Medium body wine.

**Food Pairings:** Ideal with pasta, white meats and mild cheese.



UNDVARMER00750	2008	750ml	14% vol	\$ 28
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ALSO AVAILABLE OFF TRADE

## VARIETALES CABERNET SAUVIGNON

**Grapes:** 100% Cabernet Sauvignon.

**Colour:** Intense ruby red color.

**Nose:** Aromatic and dry.

**Palate:** Round and velvety displaying excellent balance between fruit and oak.

**Food Pairings:** Ideal with meats and ripe cheese.



UNDVARCAB00750	2008	750ml	14% vol	\$ 28
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ALSO AVAILABLE OFF TRADE



**ALIWEN SAUVIGNON BLANC**

**Grapes:** 100% Sauvignon Blanc.

**Colour:** Very pale color with green tones.

**Nose:** Intense fruit aromas.

**Palate:** Medium body wine with delicate citrus notes.

**Food Pairings:** Perfect as aperitif.



UNDALISAU00750	2009	750ml	14% vol	\$ 30
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**ALIWEN CABERNET SAUVIGNON CARMENERE**

**Grapes:** 60% Cabernet Sauvignon, 40% Carmenerere.

**Colour:** Deep violet colour.

**Nose:** Ripe fruit, spices and oak perfectly blending delivering a wonderful aroma.

**Palate:** Great body, sweet tannins delivering and a long elegant finish.

**Food Pairings:** Ideal with meats poultry and cheese.



UNDALICAB00750	2007	750ml	14% vol	\$ 30
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ALSO AVAILABLE OFF TRADE

**SIBARIS CHARDONNAY**

**Grapes:** 100% Chardonnay.

**Colour:** Gold.

**Nose:** Delightful balance of fruits and Oak.

**Palate:** Elegant fruity flavors dominate across a soft yet complex palate.

**Food Pairings:** Ideal with meats, seafood and fish.



UNDSIBCHA00750	2009	750ml	14% vol	\$ 34
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ALSO AVAILABLE OFF TRADE

**SIBARIS SAUVIGNON BLANC**

**Grapes:** 100% Sauvignon Blanc.

**Colour:** Pale yellow.

**Nose:** Intense aromas of cut grass and lemon.

**Palate:** Delicate in its herbal and lighter citrus flavors.

**Food Pairings:** Ideal with polpo Gallego.



UNDSIBSAU00750	2008	750ml	14% vol	\$ 34
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**SIBARIS CABERNET SAUVIGNON**

**Grapes:** 100% Cabernet Sauvignon.

**Colour:** Intense ruby red colour.

**Nose:** Elegant and complex aroma.

**Palate:** Round and velvety displaying excellent balance between fruit and oak.

**Food Pairings:** Ideal with meats and ripe cheese.



UNDSIBCAB00750	2009	750ml	14% vol	\$ 34
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**SIBARIS MERLOT**

**Grapes:** 100% Merlot.

**Colour:** Violet red colour.

**Nose:** Very complex fruit aroma.

**Palate:** Oak characters perfectly blended with fruit flavours.

**Food Pairings:** Ideal with meats, stews, pasta and cheese.



UNDSIBMER00750	2008	750ml	14% vol	\$ 34
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**FOUNDER'S COLLECTION CABERNET SAUVIGNON**

**Grapes:** 100% Cabernet Sauvignon.

**Colour:** Intense dark ruby colour.

**Nose:** A blast of smoky jalapeno, capsicum and chipotle.

**Palate:** Usually medium to full bodied with a fine structure that supports black and red fruit flavors with typical notes of olive, chili and herbs that add complexity.

**Food Pairings:** Ideal with red meats, game, stew and ripe cheese.

**Rating:** Robert Parker - **90** points Apr 2009



UNDFOU CAB00750	2007	750ml	14% vol	\$ <b>63</b>
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**ALTAZOR CABERNET SAUVIGNON**

**Grapes:** 100% Cabernet Sauvignon.

**Colour:** Ruby red.

**Nose:** Touch of leafiness along with hints of earth, leather, olive and dried red fruits.

**Palate:** Strikingly intense, yet only medium bodied. The fruit is pure, driven and attractive, varietal yet at the same time characterful, with an earthy, distinctively leafy edge. The attack is substantial and full, tapering slightly to medium and after palates of more elegant proportions. The finish powers through, extending to considerable length, with fruit and sweet, slightly uneven tannins carrying the can.

**Food Pairings:** Beef, duck, roast chicken, sharp cheese.

**Rating:** Robert Parker - **91** points Apr Dec 2010



UNDALTCAB00750	2007	750ml	14% vol	\$ <b>100</b>
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ALTAZOR Founder's Collection CATALAN T.H. Siberry ALIEN UNDURRAGA Sparkling People



# WINES ARGENTINA

## PASSO BLANCO

**Grapes:** 60% Pinot Grigio, 40% Torrontés.

**Colour:** Pale straw yellow with green reflections and transparent edges.

**Nose:** Flowers and ripe fruit, peaches and dried apricots.

**Palate:** Refreshing with good acidity and hints of lemon. Fruity.

**Food Pairings:** Mid-weight, fresh and aromatic wine going well with full-flavoured fish dishes (tuna and shellfish), white meat and grilled vegetables. Good with oriental foods, particularly sushi and sashimi.



TUPPASBLA00750	2011	750ml	13% vol	\$ 29
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## PASSO DOBLE

**Grapes:** 70% Malbec, 30% semi-dried Corvina.

**Colour:** Deep ruby red.

**Nose:** Ripe cherries and sweet spices.

**Palate:** Rich and intense, full of cherries and berry fruit. Good length and soft tannins.

**Food Pairings:** Very versatile: good with grilled or roast red meat, feathered game, and mature cheeses with strong flavours.



TUPPASDOB00750	2009	750ml	14% vol	\$ 29
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## CORBEC

**Grapes:** 70% Corvina, 30% Malbec.

**Colour:** Impenetrable dark red.

**Nose:** Intense berry fruit and jam aromas. With hints of mint and cinnamon.

**Palate:** Smooth and full-bodied with tastes of plums and baked cherries. Long finish with bitter cocoa twist.

**Food Pairings:** Accompanies strong-tasting foods (grilled red meat, roast meat, or game) and mature cheeses.



TUPCORBEC00750	2008	750ml	15% vol	\$ 69
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## GRAPPA & LIQUEURS

## ELIGO

Light medium golden orange. excellent aroma. Elegant structure aided by its refinement in barriques. Suitable for antipasti.



ORNGRCAB00500	TBC	500ml	42% vol	\$ 100
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## LUCE GRAPPA

Luminous golden tonality. Grappa Invecchiata boasts a remarkable bouquet, beautifully edged with fruit and spice. A supple, smooth palate exhibits great elegance and aromatic complexity. Elegant as accompaniment with bitter sweet chocolate.



COLFREGRL0000500	-	500ml	- % vol	\$ 75
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## UVE DI BRUNELLO DI MONTALCINO

Uve d'Alexander Vintage is a selection of rare and exclusive types of grappa. They are produced in small quantity for connoisseurs that are constantly looking for a 'must'. The mild and velvety Brunello di Montalcino is amazing for its range of flavours and fragrances that vary from year to year. The grappa too is surprising for its special intense aroma. The distillation is performed in steam alembics and it is followed by some months of refining in stainless-steel tanks.



BOUTVEBAR00700	700ml	38% vol	\$ 67
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## GRAPPA ANTICA TRADIZIONE

White Grappa obtained from a fresh pomace of white and red grapes, fermented at a controlled temperature followed immediately by distillation in special artisanal batch steam stills.



NONGRATRA00700	NV	700ml	38% vol	\$ 57
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## GRAPPA MONOVITIGNO LO CHARDONNAY BIANCO

Refined, soft and elegant with scent of golden apple and fresh baked bread.



NONGRABIA00700	NV	700ml	41% vol	<b>\$ 75</b>
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## GRAPPA MONOVITIGNO CHARDONNAY BARRIQUES

Lightly amber, it reminds the scent of bread, vanilla and pastry. In one's mouth taste of chocolate and just shelled almonds.



NONGRACHD0700	NV	700ml	41% vol	<b>\$ 75</b>
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## GRAPPA MONOVITIGNO IL MERLOT

Pure, soft and round. It reminds smell of grapes must pressing.



NONGRAMER00700	NV	700ml	41% vol	<b>\$ 75</b>
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## GRAPPA MONOVITIGNO IL MOSCATO

Elegant, soft and sensual with scent of rose, thyme and vanilla.



NONGRAMOS00700	NV	700ml	41% vol	<b>\$ 75</b>
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## GRAPPA UE FRAGOLINO

Selection of Fragolino grapes, collected fresh at correct ripeness. Aromatic. It reminds of blueberry and brushwood fruit.



NONGUEFGL00700	NV	700ml	38% vol	\$ 88
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## GRAPPA UE PROSECCO

Selection of Prosecco grapes, collected fresh at correct ripening. Elegant, fresh and light, it has a vein of sweetness which reminds the delicate scent of flowers.



NONGUEPSC00700	NV	700ml	38% vol	\$ 88
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## GRAPPA UE MALVASIA

Selection of Malvasia grapes, collected fresh at correct ripeness. Fresh, crystalline, lightly aromatic. It reminds apricot and pear.



NONGUEMAL00700	NV	700ml	38% vol	\$ 88
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## GRAPPA UE SAUVIGNON

Selection of Sauvignon grapes, collected fresh at correct ripeness. Typical, spicy with scent of pastry and a light taste of green pepper.



NONGUESVG00700	NV	700ml	38% vol	\$ 88
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## GRAPPA UE UVAROSSA

Is obtained distilling selected red grapes of single vines Schioppettino, Refosco and Fragolino; processing great aromatic richness reminiscent of forest fruit and a scent of spices.



NONGUEUVS00700	NV	700ml	38% vol	\$ 88
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## GRAPPA UE UVABIANCA

UE Uvabianca is fresh, fragrant and crystalline, it is lightly aromatic. drunk or sipped at the end of a meal or at any moment of the day, it's a source of real pleasure.



NONGUEUVB00700	NV	700ml	38% vol	\$ 88
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**GRAPPA CRU FRAGOLINO**

Selection of fragolino cru grapes, Hills of Eastern Friuli. Individual, aromatic, it reminds blueberry and forest fruits.



NONCRUFGLO0500	NV	500ml	45% vol	\$ 113
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**GRAPPA CRU MÜLLER THURGAU**

Selection of Muller-Thurgao Cru grapes, Val di Cembra, Trentino. Elegant and fruity, evident scent of apricot, apple and wistaria in bloom.



NONCRUMULO0500	NV	500ml	45% vol	\$ 113
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**GRAPPA CRU RIBOLA GIALLA**

Selection of Ribola Gialla Cru grapes, Nonino vineyards Cru in Friuli. Elegant, fresh and lightly floreal.



NONCRURBL00500	NV	500ml	45% vol	\$ 113
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**GRAPPA CRU SCHIOPPETTINO**

Selection of Schioppettino Cru Grapes, Nonino vineyards Cru Grapes in Friuli. Wide and round with scent of spices.



NONCRUSPT00500	NV	500ml	45% vol	\$ 113
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**GRAPPA CRU SAUVIGNON BLANC**

Selection of Sauvignon Blanc Cru grapes, Collio Friulano Cru. Aromatic, scent of vanilla, bread, elder flower and green pepper.



NONCRUSVG00500	NV	500ml	45% vol	\$ 113
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**GRAPPA CRU VERDUZZO**

Selection of Verduzzo Cru grapes, Eastern Hills of Friuli. Elegant and dry, with scent of bitter honey.



NONCRUVDZ00500	NV	500ml	45% vol	\$ 113
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**GRAPPA CRU PICOLIT**

Selected pomace collected fresh and soft of Picolit Gru Grapes from colli Orientali of Friuli. Picolit is a very rare spargola grape which suffer of flower abortion. Aristocratic. It is considered the "Queen of Grappa" all over the world for the temper, the armony and the emotions it gives every sip.



NONCRUPIC02000	NV	2000ml	50% vol	\$ 625
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NONCRUPIC03000	NV	3000ml	50% vol	\$ 875
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## BOTTEGA SAMBUCA

Transparent and colourless. Characterised by a strong perfume of anise. Definitely sweet and with a spicy aftertaste. Ideal as a digestif, it is excellent straight, on the rocks, with coffee or "con mosca" i.e. lit on fire with the addition of whole coffee beans.



BOTSAMCEL00700	NV	700ml	% vol	\$ 57
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## BOTTEGA LIMONCELLO "LIMONCINO"

The only limoncino on the market, which contains a percentage of grappa. Made of lemons from Sicily and grappa base for better quality. Best drunk cold after a meat or fish-based meal. An excellent match for ice-creams and sorbets.



BOTLIMCEL00700	NV	700ml	% vol	\$ 57
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## FERNET-BRANCA

Fernet is a brand of amaro produced in Milan, Italy. It is a bitter, aromatic spirit made from over 40 herbs and spices, including myrrh, rhubarb, chamomile, cardamom, aloe, and saffron, with a base of grape distilled spirits, and coloured with caramel coloring. Fernet Branca is 45% alcohol by volume and is dark brown in color. Usually served as a digestif may also be served with or mixed into coffee or espresso drinks. It may be served at room temperature or on the rocks.



FERFERBRA00700	NV	700ml	% vol	\$ 69
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## AMARO NONINO

Transparent and colourless. Characterised by a strong perfume of anise. Definitely sweet and with a spicy aftertaste. Ideal as a digestif, it is excellent straight, on the rocks, with coffee or "con mosca" i.e. lit on fire with the addition of whole coffee beans.



NONAMAINF00700	NV	700ml	35% vol	\$ 75
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**SPIRITS**

## 123SPIRITS TEQUILA

### CASA NOBLE CRYSTAL

The best "silver" tequila - it has no rival. We call it Crystal because it's superior to all silver tequilas. It's in a class by itself.

Casa Noble Crystal, winner of the Double Gold Medal at the San Francisco World Spirits Competition.



XXXCASNO300750	750ml	40% vol	<b>\$ 117</b>
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### CASA REPOSADO

Our most refined tequila. Smooth, sensous and full bodied, this tequila rivals the best spirits in the world. Aged for one year in French White Oak barrels, comes in a decanter as exceptional as the tequila it contains: cobalt blue porcelain, handmade by local artists. The look of this decanter will enhance any private collection or bar counter. Stuff Magazine Instant Cool voted Casa Noble Reposado "Exoert Bartenders First choice".



XXXCASNO300750	750ml	40% vol	<b>\$ 129</b>
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### CASA NOBLE ANEJO

This exquisite tequila is matured in French White Oak barrels for five years, and has an exceptional bouquet and body that ranks among the finest distilles spirits in the world. Production is limited to 2,000 cases a year, Casa Noble Anejo, winner of the Gold Medal at the San Francisco World Spirits Competition.



XXXCASNO300750	750ml	40% vol	<b>\$ 172</b>
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## HYPNOTIQ/IMPERIUM VODKA&GIN

### HPNOTIQ LIQUEUR

Hpnotiq is a mesmerizing brand of premium vodka, natural tropical fruit juicis and a touch of cognac. Not for the shy reserved drinker, Hpnotiq is for those who want to see and be seen. Sexy aquamarine blue in colour, Hpnotiq is a stylish premium liqueur with a unique exotic taste in a quality champagne-style bottle. The result is irresistibly different.



HEAHPNOTI00750	750ml	17% vol	<b>\$ 75</b>
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### CHRISTOPHER'S GIN

This fine drink by Christopher's is made in England. A classic London Dry Gin, Christopher's is a great value-for-money spirit which works nicely in a Gin and Tonic.



TLWCHRGIN00700	700ml	37.5% vol	<b>\$ 75</b>
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### IMPERIUM VODKA

Vodka offering good value and quality.



TLWIMPVOD00700	750ml	37.5% vol	<b>\$ 75</b>
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**WHYTE & MACKAY STANDARD**

Whyte and Mackay Scotch Whisky is recognised as being one of the finest blends of Scotch whisky available. Made to the same recipe since 1844, Whyte and Mackay contains over 40 of the highest quality malt and grain and is Matured Twice to produce a distinctive, smooth taste.



WHYSCOSTA00200	200ml	40% vol	\$ 19
WHYSCOSTA00700	700ml	40% vol	\$ 54

**WHYTE & MACKAY STANDARD 13 YEAR OLD**

A firm, rich bouquet. Mellow and full. A slight hint of wood can just be detected. Polished and elegant - not overpowering - the spirit rises gently to reveal its long age in wood.



WHYSCO13Y00700	700ml	40% vol	\$ 85
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**ELDORADO RUM**

**DARK RUM**

El Dorado Dark Rum has the smooth strength and the warm full-bodied taste that has satisfied the most traditional of rum drinkers, afloat or ashore. The new, younger, adventurous breed of rum discoverers appreciates its distinctive qualities. This lightly aged rum is perfect as a straight drink and as winter grog or as a mixer Today's ideal, sophisticated and versatile spirit.



ELDRUMDAR00700	700ml	37,50% vol	\$ 49
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WHILE STOCKS LAST

**DELOUR NAPOLEON BRANDY NV**

The smooth taste of Napoleon Brandy is the result of "savoir-fair" of several generations of cellar masters.



TLWDELNAP00700	700ml	36% vol	\$ 50
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**ALEXANDER COGNAC VSOP**

Alexander Cognac is produced in the homonymous region, one of the zones mostly characterized by the wine tradition in France.



BOTCOGSTA0700	700ml	40% vol	\$ <b>88</b>
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**GRAPPOLO COGNAC XO**

Alexander Cognac is produced in the homonymous region, one of the zones mostly characterized by the wine tradition in France.



BOTCOGNXO00700	700ml	40% vol	\$ <b>188</b>
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**FOR PROMOTIONS,  
EXCLUSIVE WINE DINNERS  
AND MASTERCLASS  
TRAININGS PLEASE FOLLOW  
US ON:**



**FOR VIRTUAL SHOPPING  
EXPERIENCE OF OUR  
DIFFERENT FOOD AND WINE  
RANGE PLEASE VISIT AND  
SHOP AT:**

