NEWSLETTER Dappy Dalloueen



beviamointernational.com | 832.906.6103

'TIS THE SEASON TO EAT, DRINK & BE SCARY!

Thanks to your continued support, we are expanding our footprint throughout the state of Texas! Along with direct sales from our warehouse, you'll find retail partners like Spec's, HEB and Drizly are now offering even larger selections of Beviamo wines.

Additionally, wine tastings are more popular than ever! Our friends at The Holy Grail in El Paso recently featured Sarría wines paired with a spectacular four-course dinner. Contact us to schedule private wine tastings and suggest your "favorite haunts" - places you would like to showcase the fruits of our family-owned vinevards!

Cin Cin!

Angelo & Staff







Italian-Americans have made many contributions to the U.S., especially in art, humanities, and sciences.

In 1880, Italians began migrating to the U.S. to flee rural poverty in Southern Italy and Sicily, and today, Americans of Italian descent are the nations fifth-largest ethnic group.





+ sparkling



+ dry reds

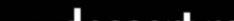
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- + rosés
- + sweet reds







+ dessert reds

Wine Tastings available Same-day, no-contact delivery in Harris **County for orders** placed by I2pm. **Need help selecting** wine or corporate gifts?

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LA TUNELLA FRIULANO

Brilliant straw yellow color with elegant green highlights. Delicately harmonious, floral with a fruity bouquet, and a typical note of bitter almond, pear, wild flowers and acacia. The palate is smooth and velvety, moderately acid, dry, and well structured. The incredibly persistent finish is characterized by a distinctive and unmistakable scent of bitter almond, accentuating the uniqueness of the variety.

FEATURED

PERI BIGOGNO BORGO DELL ORA

Dark ruby red color. Aroma is persistent and clean scent, with hints of ripe fruits and spicy nuances. The flavor is characterized by hints of wild plums, cherry and floral notes of roses, irises and nuances of aromatic herbs. In closing, slightly smoked balsamic hints.



\$ 22.50

Intense straw yellow evolving into a richer yellow with aging. Fruity and fragrant nose evoking aromas of warm bread crust and intense perfume of acacia blossom and ripe tropical fruit. The palate echoes the nose and is elegant, full-bodied with moderately acidity and delicate hints of yeast. A wine with a decisive character.

LA TUNELLA PINOT GRIGIO

MARTINEZ CORTA CRIANZA

Deep cherry color with rich, intense aromas of blackberries, plums and licorice, along with creamy notes and hints of herbs. Fresh and fruity from beginning to end with well-integrated tannins. A lovely, pleasant, with a full and lingering taste.



GUELBENZU EVO

Cood body and structure

LA TUNELLA SAUVIGNON BLANC



Vivacious, bright straw yellow with distinct greenish highlights. Intense, persistent typical bouquet of this variety. The nose is heralded by aromas of great intensity and elegance with typical green sensations of sage and tomato leaf, blending with fruity, more delicate notes (melon and yellow pepper), closing with a long aromatic persistence.



Good body and structure. Intense aromas of very ripe blueberries, blackberries and blackcurrants against a backdrop of roasted coffee beans and chocolate; well balanced with spicy, balsamic and elegant toasty hints coming through. Pairs well with red meat, legumes, roasted lamb and duck.









Whites, reds, sparkling and passito wines are made from native blends and single vineyard monovarietals.

Massimo and Marco Zorzetti, along with their mother Gabriella, are the proud custodians of their family tradition. La Tunella is a prime example of how the the present blends with the memory of the past, as it combines a strong drive to experiment while almost religiously respecting the best traditions of the Colli



Orientali del Friuli.

With meticulous attention to detail, it is no coincidence that their work philosophy is to do a little better each day to ensure producing top-quality, absolutely unique and personal wine.













Pork Loin Roast with Dijon Mustard Glaze and Sauce Click to see recipe! TRICK (Plus Mustard FAQs) by Peggy Woods



"The stellar wine we enjoyed accompanying our meal with the distinctive mustard sauce flavors is a blended red wine from Tuscany in Italy. The grapes used in making this particular wine are Sangiovese and Malvasia Nera.

Other suggestions of wines that would be good to drink would be Chianti, Rosso di Montalcino, Pinot Noir, or Tempranillo. Of course, you may have ideas of your own after you make this delicious mustard glaze and mustard sauce."

SHOW US HOW YOU'RE PAIRING OUR WINES: @beviamoartisanwines

BEVIAMO WINE CLUB PERKS:

- Great wine packages with FREE Shipping!
- Complimentary Wine Tastings
- Invitations to Exclusive Events









