

NEWSLETTER

Happy Halloween



TRICK
or
Treat



ISSUE 9 - 10.24.2021

'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 vineyards!

Cin Cin!
Angelo & Staff

FIRST TIME EVER!



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.

Halloween Candy WAYS TO PAIR WINE

+ sparkling



+ dry reds



+ rosés



+ sweet reds



+ crisp whites



+ dessert reds



-  Wine Tastings available
-  Same-day, no-contact delivery in Harris County for orders placed by 12pm.
-  Need help selecting wine or corporate gifts?

FIND & FOLLOW US:

-  @BeviamoInternational
-  @beviamoartisanwines
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beviamointernational.com

FEATURED WINES

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.

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.

LA TUNELLA PINOT GRIGIO



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.

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.

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.

GUEL BENZU EVO



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.

CLICK TO BUY NOW!





LA TUNELLA

50+ years, **THREE** generations, **ONE** family history.
A future built on the present, day by day



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.



PARTY PIX: BEVIAMO WINES AT 8TH ANNUAL WINEFEST



Pork Loin Roast with Dijon Mustard Glaze and Sauce

Click to see recipe!

**TRICK
OR TREAT**

(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:
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BEVIAMO WINE CLUB PERKS:

- Great wine packages with FREE Shipping!
 - Complimentary Wine Tastings
 - Invitations to Exclusive Events
 - In-depth education on wines and the wineries
 - No Membership Fees
 - Your choice of a 6-month or 12-month* subscription
- (*12-Month Wine Club subscribers receive the 13th month for FREE)



COMING SOON!



to make your holidays merry & bright

