

WINE & SPIRITS

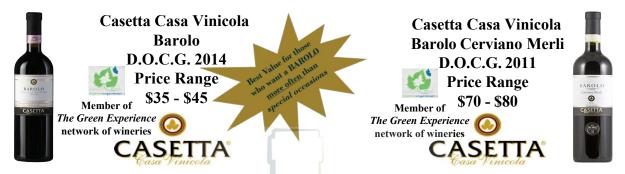
De-Mystifying
Various Types

of
Italian Red Wines

Italian red wines for those special occasions

1. Barolo:

Piedmont's Barolo is undoubtedly the king of Italian red wines. Made from Nebbiolo, the wines of this small appellation in Italy's northwest are among the most ageable in the world. Whether it is saved for next year, five years, ten or twenty years, this is one Italian red that showcases the benefits of aging wine.



2. Barbaresco:

Also a Piedmontese wine made with Nebbiolo, *Barbaresco* is the queen to Barolo's king. Renowned for finesse and perfume, the wines of Barbaresco are among Italy's best.



3. Brunello:

Brunello di Montalcino is the king of wines made with Sangiovese. This Tuscan red wine gets its name from the local name for Sangiovese (Brunello) and Montalcino, a small medieval hill town overlooking the Tuscan countryside. These are complex wines with incredible aging potential.



4. Amarone:

Amarone is a powerful and concentrated dry red wine made with dried grapes in Italy's Veneto region. Made from native Italian grapes, Amarone is a wine that dazzles and impresses.



Italian red wines for diverse occasions throughout the year

5. Rosso di Montalcino:

Rosso di Montalcino is often referred to as "baby Brunello." Made with Sangiovese grown in the same area, this wine is released to market the year after harvest, while Brunello continues to slumber in the cellars of winemakers.

MOZ ART WINE

Bright ruby red color. Clean perfumes of fruit with hints of cherry and strawberry.

Balanced and pleasant flavor that enhances olfactory perfumes in an easy and harmonious way.



 $grown, matured\ and\ refined\ with\ Mozart's\ harmonies$

iL Paradiso di Frassina GEA

Rosso di Montalcino D.O.C. 2018

Price Range
\$25 - \$30

IL PARADISO DI FRASSINA

6. Chianti Classico:

Chianti Classico refers to the classic, historic growing area of this iconic Italian red wine. Produced with slightly stricter regulations than regular Chianti, these wines pair easily with a multitude of meals.

Certified Organic



Piemaggio -IL Maggio Chianti Classico D.O.C. 2015 Price Range \$14 - \$18



Piemaggio -Le Fioraie Chianti Classico D.O.C.G. 2015 Price Range \$22 - \$26





Italian red wines for any week of any month

7. Barbera:

The Italian red grape Barbera makes delicious wines with bright acidity and soft tannin. Hailing from Piedmont, these delightful red wines are crowd-pleasers.



Aldo Marenco-Langhe Barbera D.O.C. 2018 Price Range \$17 - \$21

Certified Organic MARENCO

Tenute Rade NIZZA Barbera
Historical
D.O.C.G. 2017
Price Range
\$30 - \$35





8. Dolcetto:

Dolcetto is another red wine from Piedmont. With more noticeable tannin than Barbera, but not quite as much as Nebbiolo, wines from Dolcetto strike a nice balance.





Italian red wines for tonight or any night

9. Montepulciano d'Abruzzo

Montepulciano is Abruzzo's answer to Piedmont's Barbera. Showcasing juicy, grapey flavors with soft, supple tannin, this is Italy's quintessential pizza wine. Be sure not to confuse the grape Montepulciano with Vino Nobile di Montepulciano, which is a Sangiovese-based wine made near the town of Montepulciano.



Sirio

Montepulciano d'Abruzzo D.O.C. 2019 Price Range \$12 - \$16



Casabianca

Montepulciano d'Abruzzo D.O.C. 2018 Price Range \$16 - \$20





10. Refosco dal Peduncolo Rosso

Northern Italy's hidden gem is grown principally in the Friuli-Venezia-Giulia region in northeast Italy. The grape has been well known since antiquity as various ancient Roman writers and personalities sang the praises of Refosco wines. Historically, most Refosco wines were consumed locally and very few found their way into the international markets. However, Refosco wines have seen an upsurge of interest in recent years allowing this hidden gem to surface internationally.



VENDRAME-VIGNIS DEL DOGE -

Refosco dal Peduncolo Rosso

D.O.C. 2018
Price Range
\$13 - \$17 (Certified Vegan)



11. A Blended Sleeper {Primitivo and Nero di Troia}

Yogi Berra, who was once asked whether he'd be dining at a fashionable restaurant said, "Nobody goes there any more, it's too crowded". One could declare something of the opposite about the grape Nero di Troia. Now that it's become so scarce, everybody's drinking it. While Nero di Troia as a stand alone wine is growing in popularity as it hails from the increasingly fashionable tourist destination of Puglia; it still ranks a distant third among native reds to Puglia's better-known Primitivo and Negroamaro. This has left Nero di Troia to be historically relegated almost exclusively to blended wines, hence our sleeper recommendation of the 50/50 blend of Primitivo (aka Zinfandel) and Nero di Troia. A sleeper you'll quickly grow to love!



12. Lambrusco

This a dry Lambrusco from Emilia Romagna. Slightly fizzy full bodied, savory, and pleasantly tannic. Great quality, ripe with fresh and fruity fragrance creating a long persistent taste and smell.



QUARANTA

Reggiano Lambrusco Spumante DOP NV Sparkling red wine from Lambrusco grapes - Dry Price Range \$18 - \$22

