

Ca' Del Vent

Cellatica DOC

2010



Production Area: Franciacorta, Lombardy

Grapes: Barbera 30%, Marzemino 30%, Incrocio Terzi n°1 25%, Schiava gentile 5%, Cabernet Sauvignon 5%, Merlot 5%.

Alcoholic Content: 13.5%

Tasting Notes Color: Deep intense, rich ruby red with violet tones.

Aroma: Full and pretty complex: winy and fruity notes (hints of plum, cherry, black cherry, blackberry) and spicy (notes of pepper, curry, ginger) with traces of tobacco and coffee and leather (though it is not aged in oak casks).

Taste: Well balanced, full bodied and rich with sweet and elegant tannins. Intense, persistent and elegant.

Serving Notes: We recommend to aerate the wine using even a decanter and serve at 18° in smooth transparent crystal glasses.

http://www.cadelvent.com/english/cadelvent_i_vini_rossi.php?iExpand1=9

ITALY Lombardy

Ca' del Vent Clavis 2000/2001

Cellatica Superiore DOC



Production Area: Franciacorta, Lombardy

Grapes: Marzemino, Barbera, Schiava Gentile, Incrocio Terzi n°1 (crossing between Barbera and Cabernet Franc), Merlot and Cabernet Sauvignon.

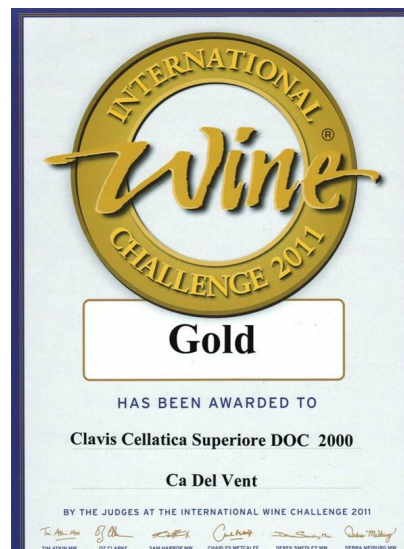
Alcoholic Content: 13.5%

Tasting Notes Colour: Quite intense, rich ruby red with garnet highlights.

Aroma: Full, wide and pretty complex bouquet: flower notes (violet), aromas of jam, cherries, dates and sweet ripe fruit, hints of green pepper, eucalyptus, tea leaves, sensation of black pepper, cloves, chocolate and tobacco.

Taste: Full bodied, generous and of significant structure to the palate, it is very persistent, soft, fine and elegant.

Serving Notes: We recommended to aerate the wine using a decanter and serve at 18° in smooth transparent crystal glasses.



Jancis Robinson
JancisRobinson.com

Cà del Vènt, Clavis Superiore 2000 Cellatica 16.5

30% Barbera, 30% Marzemino, 25% Incrocio Terzi, 5% Schiava Gentile, 5% Cabernet Sauvignon, 5% Merlot. 5.5 tons/ha, picking only selected grapes. Fermented in stainless-steel vats with pre-fermentation maceration. Aged 24 months in small oak casks and then in bottle for at least 60 months.

Clear ruby, fading to a terracotta rim. Evolved. Very farmyardy on the nose, and quite a bit of volatile acidity, but layered – roasted red pepper, autumnal and beefy notes. Sweet fruit (and dried fruit), roasted meat and nuts, kalamata olives – an intriguing bitter/sweet/salty interplay. (TC) 13.5%

***2011 London IWC INTERNATIONAL WINE CHALLENGE Gold Medal Winner**

Ca' Del Vent

Curtefranca White 2010

Curtefranca DOC



Production Area: Franciacorta, Lombardy

Grapes: Chardonnay 100%

Color: Brilliant golden yellow.

Bouquet: Full, intense and complex. Tropical fruit aromas and spices (banana, pineapple, vanilla, olives, dry fruit, lavender.)

Tasting and Finish on the Palate: Good body, Pleasant and persistent. Freshness countervailed by excellent structure. Fine.

Vinification and Ageing: In barrique for 4 months on the lees until malolactic fermentation is completed, then in stainless steel vats for 12 months.

Suggestions: Excellent with shellfish, seafood and even meat.

Alcoholic Content: 12.5%

http://www.cadelvent.com/english/cadelvent_i_vini_bianchi.php?iExpand1=10

http://www.cadelvent.com/_modules/download/download/Curtefranca%2009%20ENG.pdf

ITALY Lombardy

Ca' Del Vent

Ubiqua 2001

Terre di Franciacorta DOC



Production Area: Franciacorta, Lombardy

Grapes: Chardonnay 100%.

Alcoholic Content: 14%

Color: Intense, yellow with golden highlights

Aroma: Full, complex, with floral, ripe fruit scent (banana, pineapple, candied fruit) and spicy scent (vanilla, coconut, nutmeg). Very elegant

Flavour: Dry and balanced, softness is counter-vailed by freshness, body and sapidity. Definitely elegant, persistent with an aromatic palate sensation.

Serving Temperature: Serve at 12° in smooth transparent crystal glasses.

http://www.cadelvent.com/_modules/download/download/Ubiqua2001_EN.pdf

Jancis Robinson
JancisRobinson.com

Ca del Vént, Ubiqua 2001 Terre di Franciacorta 17

100% Chardonnay. Lotta 02/02. Fermented and aged in new oak casks for 18 months, then aged in bottle for 36 months.

Deep orange and clearly oxidised - apricot, marmalade, butterscotch, oranges, orange peel, burnt pecan nuts. Is this deliberate? But despite that a lot of richness on the nose. Tense, broad and powerful on the palate. Slow and graceful. This is a ballroom-dancer of a wine. Step back if you prefer ballet. Creamy, nutty and orange peel. Very rich and beautiful fruit underneath that oxidation. (TC) 14%

Ca' Del Vent

Franciacorta Brut Saten D.O.C.G.



Production Area: Franciacorta, Lombardy

Grapes: Chardonnay 100%

Color: Brilliant yellow and golden highlights. Very thin, fine and persistent perlage.

Bouquet: Creamy, intense and fully rich with lightly spicy, fruity and floral notes.

Tasting and Finish on the Palate: Dry, smooth and balanced. Good structure, persistent and Elegant.

Vinification and Ageing: In stainless-steel vats for 6 months and 50% aged in small oak casks for 6 months

Suggestions: Excellent with Shellfish, Sushi and seafood in general.

Alcoholic Content: 12.5%

http://www.cadelvent.com/english/cadelvent_i_franciacorta.php?iExpand1=11

http://www.cadelvent.com/_modules/download/download/Scheda%20Saten%20ING.pdf

Ca' Del Vent

Sospiri 2006

Franciacorta Brut Millesimato



Production Area: Franciacorta, Lombardy

Grapes: Chardonnay 100% vinified in small barrels.

Thinning: 100% of the wines that make this Cuvée ferments and mature in small, brand new oak casks for 12 months. The wine is then thinned for at least 48 months on the yeasts and after the disgorgement for further 6 months in the bottle.

Remuage: Manual riddling of 24 days.

Fining in Bottle: 12 months

Alcoholic Content: 13%

Color: Brilliant golden yellow. Very thin, fine and persistent perlage.

Aroma: Intense and complex with flavor of white and yellow flower, ripe fruit, hints of caramel, honey, vanilla, coconut and cinnamon, with slight boisée and smoke notes.

Taste: Elegant, smooth, rich and complex. Very persistent.

Suggestions: Excellent with shellfish, seafood and even meat.

Serving Notes: Serve in crystal and transparent flute glasses at 6-8°C.

Jancis Robinson
JancisRobinson.com

http://www.cadelvent.com/_modules/download/download/Franciacorta%20Sospiri%202006%20ENG.pdf

Ca' del Vént, Sospiri 2004 Franciacorta 17

Vinified in 100% new oak casks for 12 months and kept on the lees for 48 months. Dosage of 7 g/l and filled with reserve wine from 1999 (100% Chardonnay) made and bottled just for that purpose.

Deep gold. Firm mousse. Baked cheesecake, marmalade and honey, lemon peel, very rich. Rich, solid, tea leaf, bitter marmalade, grapefruit. Umami backnote. Dry. A real statement, very serious and weighty. A good food wine. (TC) 13%

Cava d'Onice

Rosso Di Montalcino 2010



Varieties: 100% Sangiovese Grosso

Color: Intense Ruby Red, bright, good texture

Nose: The nose opens with hints of black cherry and blackberry followed by flowery notes of violet and spicy notes of liquorice and coffee.

Palate: Warm and soft, velvety, with a good structure and a great balance. Long and persistent with a pleasant fruity aftertaste.

PRODUCTION AREA: Montalcino

Altitude: 350 mt.

Vineyard size: 1.0 hectare

Exposure: North-South-East, on the four sides of the hills surrounding Montalcino.

Soil type: Medium textured soil, rich in clay and calcium.

Plantation density: 4000 vines per hectare

Average age of vineyard: 15 Years

VINIFICATION AND AGEING:

Yield per hectare: 50 hl/ha

Harvest period: The first week of October

Harvesting method: By hand Pressing : Soft pressing

Aging vats: French Oak Barrels

Aging period: 12 months

Food Match: Semi-hard cheese, beef roast

Alcohol Content: 14%

Cava d'Onice

Brunello Di Montalcino 2006 DOCG



Varieties: Sangiovese Grosso

Color: Intense Ruby Red, rather deep, brilliant.

Nose: Intense, generous aromatic complexity, where ripe fruit hints, especially plum and blueberry, leave space to complex, mineral and balsamic notes.

Palate: Very balanced in the mouth, with a solid and balanced body, with a well blended tannic fraction with the other components. Very Long Finish.

PRODUCTION AREA

Altitude: 350 mt.

Vineyard size: 1.0 hectare

Exposure: North-South-East, on the four sides of the hills surrounding Montalcino

Soil type: Medium textured soil, rich in clay and calcium

Plantation density: 4000 vines per ha

Average age of vineyard: 15 years

Aging period: 4 years according to the DOCG regulations, of which 3 years in Oak, and 12 months in bottle in a temperature controlled environment

Food Match: Semi-hard cheese, beef roast

Alcohol Content: 14 %

JAMES SUCKLING.COM

93
points

<http://www.cavadonice.com>

ITALY Tuscany

Le Casine

Brunello di Montalcino DOCG



Production Area: Montalcino, Tuscany

Grapes: 100% Sangiovese Grosso

Alcoholic Content: 14%

Food pairing suggestion: Grilled red meats

Tasting Notes:

This wine possesses incredible structural properties fit for maturing and evolving over a long period of time. The Brunello will become finer over the next 10-15 years. Ruby red color with a translucent golden edge. Wild roses, earth, and notes of tobacco explode into a myriad of intense, persistent, and broad flavors; distinct notes of small fruits such as blackberries, raspberries, and juniper gently coat the palette. Round and tight tannins caress the palette with a steady finish, which is at once forceful yet elegant.

The 2004 harvest was one of the best of the decade: the highest possible score of five stars was awarded to this exceptional vintage by the Consorzio del Brunello di Montalcino. The weather conditions were ideal, marked by an evenly balanced mix of rain and sunshine in the spring, which permitted for good water retention in the soil. In turn this helped the vines endure the strong summer temperatures, particularly during the peak months of July and August.

Ratings: Gambero Rosso Magazine
Due Bicchieri 2011



Cava d'Onice Brunello Di Montalcino 2006 RISERVA



Varieties: Sangiovese Grosso

Color: Intense Ruby Red, rather deep, brilliant.

Nose: Intense, Generous aromatic Complexity, where ripe fruit hints, especially plum and blackberry, leave space to complex, mineral and balsamic notes

Palate: Very balanced in the mouth, with a solid and balanced body, with a well blended tannic fraction with the other components. Very long finish.

PRODUCTION AREA Montalcino

Altitude: 350 mt.

Vineyard size: 1.0 hectare

Exposure: North-South-East, on the four sides of the hills surrounding Montalcino.

Soil type: Medium textured soil, rich in clay and calcium.

Plantation density: 4000 vines per hectare

Average age of vineyard: 12 years

Aging period: 5 years according to the DOCG regulations, of which at least 3 years in Oak, and 12 months in bottle in a temperature controlled environment

Food Match: Semi-hard cheese, beef roast

JAMES SUCKLING.COM 93
points

Alcohol Content: 14 %

<http://www.cavadonice.com>

ITALY Tuscany

Cava d'Onice Brunello di Montalcino 2006 / 2007
Magnum, 1.5Lt & Jeroboam, 5Lt.



In stock in 2 sizes

JAMES SUCKLING.COM

93
points

<http://www.cavadonice.com>

ITALY Tuscany

Cirulli

Hédoné Rosso

2011



Production Area: The Vineyards are situated at 250-300 meters above sea level south of the municipality of Ficulle, Italy.

Soil Type: Grey color, clayey, calcareous with some skeleton.

Varieties: Sangiovese, Merlot, Cabernet Franc and Cabernet Sauvignon.

Training System: Spur Pruned cordon

Planting Density: 4.160 vines/ per hectare

Vilification: The Grapes are immediately cooled to 12-14° (54-57°F). The Juice ferments at 24-25°C (75-77°F) for 10-12 days.

Color: Lively Red with Violet reflections.

Nose: Fruity, Fresh with scents of forest fruit, prunes, Cassis and sour cherry.

Palate: Fresh, velvety, but still firm with a soft finish.

Alcohol Content: 12.5%

Serving Temperature: 16-18°C (61-64°F)

Food Match: White and red meat, fresh or slightly mature cheese.

ITALY Umbria

<http://www.cirulliviticoltori.com>

http://www.cirulliviticoltori.com/En/pdf/hedone_rosso.pdf

Cirulli

Hédoné Bianco

2011



Production Area: The vineyards are situated at 200-250 meters above sea level south of the municipality of Ficulle.

Soil Type: Grey color, medium texture, calcareous with presence of skeleton.

Grape Varieties: Trebbiano, Malvasia, Grechetto and Manzoni.

Training System: Spur pruned cordon

Planting Density: 4.160 vines/hectare

Vilification: The grapes are immediately cooled to 10-12° and softly pressed; the juice is clarified through cold settling and ferments slowly for 15-18 days..

Color: Bright yellow with greenish highlights.

Nose: Ethereal, Floral, fresh with notes of white fruits like peach and banana.

Palate: Fresh, well-balanced and Crisp.

Alcohol Content: 12.5%

Serving Temperature: 12°C (54°F)

Food Match: Excellent as aperitif, first courses, white meats and seafood...

Whatever your Heart desires.

ITALY Umbria

<http://www.cirulliviticoltori.com>

http://www.cirulliviticoltori.com/En/pdf/hedone_bianco.pdf

Cirulli Ginepreta



Production Area: The vineyards are situated at 300 meters above sea level south of the municipality of Ficulle at Ginepreta.

Soil Type: Light grey Colour typical of our "calanchi" - hills.

Varieties: Merlot, Cabernet Sauvignon, vinified separately

Training System: Spur pruned cordon

Planting Density: 4.160 vines/hectare

Vilification: The selected Grapes are immediately cooled to 12-14°; the juice macerates in wooden barrels of 8.000. It capacity for 12-15 days. After the malolactic fermentation the wine matures in 225 liter barrique for 12 months. Before release to the market, the wines rests in the bottle for an additional six months.

Color: Deep and intense Ruby Red.

Nose: Great Intensity and elegance with notes of mature blackberry, red currant and cherry. Followed by balsamic spicy features including tobacco and chocolate.

Palate: Broad and full-flavored, persistent and austere with notes of liquorice, spices and red fruit pulp. A developing structure that can age well.

Alcohol Content: 14%

Serving Temperature: 18-20°C (64-68°F)

Food Match: First courses with truffle, braised meat or stuffed with chestnuts, game and mature cheese.

ITALY Umbria

<http://www.cirulliviticoltori.com>

<http://www.cirulliviticoltori.com/En/pdf/ginepreta.pdf>

Cirulli 1861 San Valentino



Production Area: The vineyards are situated at an altitude of 300-350 meters above sea level south of the municipality of Ficulle at the “Giubba” farm. Due to its particularly favorable exposure this vineyard has always produced Low Yield of Great Quality.

Soil Type: Grey color, medium clayey texture with presence of round skeleton

Varieties: Merlot and Cabernet

Training System: Spur pruned cordon

Planting Density: 2.660 vines/hectare

Vilification: The selected grapes are immediately cooled to 12-14° followed by maceration in 8000 liters barrels for 15-18 months. The wine is released for sale only after an additional period of 8-10 months in the bottle.

Color: Intense red warm ruby reflections.

Nose: Red ripe fruit, prunes, mulberry followed by balsamic features of liquorice and chocolate.

Palate: Intense, warm and juicy, almost chewable, The tannins are velvety of sweet vanilla and mint from the barrique. The vocation of the terroir is perfectly expressed in this wine which is suitable for long aging.

Alcohol Content: 15%

Serving Temperature: 18-20°C (64-68°F)

Food Match: First courses with game sauce, roast and braised meat, and strong aged cheeses

ITALY Umbria

<http://www.cirulliviticoltori.com>

<http://www.cirulliviticoltori.com/En/pdf/san-valentino.pdf>

ZORZON

Friulano Collio DOC



Production Area: Friuli, Collio DOC

Grapes: 100% Tocai Friulano

Color: This wine has a straw-yellow color with a pleasant shade of green.

Tasting and Finish on the Palate: It is an important wine; it is refined and delicate. It's bouquet is intense with hints of wild flowers. It is dry, fresh, soft and velvety with a distinctive bitter almond flavor, and is full-bodied.

Vinification and Ageing: Left in stainless steel tanks under controlled conditions removal of the lees 2 decanters filtration and sterilized bottling.

Food pairing suggestion: Excellent between meals, as an aperitif. It can also be served alongside fish dishes, grilled white meats. It is particularly suited to the locally produced cured and smoked hams.

Alcoholic Content: 12.98%

ZORZON



Pinot Grigio Collio DOC

Production Area: Goriziano, Collio DOC

Grapes: 100% Pinot Grigio

Color: Light straw-yellow color with golden tones

Bouquet: Intense, pleasant and particular.

Tasting and Finish on the Palate: On the palate, it has a solid structure and a good persistence.

Vinification and Ageing: Left in stainless steel tanks in temperature controlled conditions.

Food pairing suggestion: This Wine goes well with rich soups, Rice Dishes made with light meat, Risotto , white meat and chicken.

Alcoholic Content: 13.20%

ITALY Friuli

ZORZON

Sauvignon Collio DOC



Production Area: Goriziano Vine
Santa Maria, Collio DOC

Grapes: 100% Sauvignon

Color: This wine has a straw-yellow color with a pleasant shade of green.

Bouquet: Intense and full of character, with hints of sage and sambuco as well as other aromas which all blend perfectly together.

Tasting and Finish on the Palate: On the palate this wine is dry, well-structured and generous.

Vinification and Ageing: Left in stainless steel tanks under controlled conditions Removal of the lees 2 decanters, Filtration and sterilized bottling

Food pairing suggestion: Best served with Risottos, tasty and Complex First Course dishes. Particularly suited to seafood and shellfish.

Alcoholic Content: 13.30%

ITALY Friuli

Muralia

Babone - Maremma Toscana IGT 2009



PRODUCTION AREA: Tuscany

Varieties: Sangiovese 65%, Syrah 35%

Color: Intense Ruby Red, rather Deep.

Bouquet: A Superb example of agility and character without defects. The nose is a puzzle, Rich and at the same time well-chiseled. Notes of red fruit, black licorice and green nuances all combine in Exquisite elegance. There is a Balsamic background and a remarkable freshness.

Tasting and Finish on the Palate: Good weight in the mouth with soft tannins, a nice long finish. Powerful and Rich.

Vinification and Ageing: In Stainless Steel Tanks followed by bottle Aging.

Exposure: Located in Tuscany, in the South west area of the region, 10 km from the Tyrrhenian sea.

Production: 1,667 Cases per Year.

Food Match: Semi-hard, Aged cheeses. Braised or Grilled Meats.

Alcohol Content: 14%

<http://www.muralia.it>

ITALY Tuscany

Muralia

Maremma Toscana IGT 2010



PRODUCTION AREA: Tuscany

Varieties: Syrah 50%, Cabernet Sauv. 30%, Sangiovese Grosso 20%

Color: Intense Ruby Red, rather deep, brilliant.

Bouquet: Intriguing with heavy aromas of black fruit and pipe tobacco, juniper berries, black pepper and myrtle. It is well balanced with fine woody notes.

Tasting and Finish on the Palate: Rich in substance, intense and biting. This Wine has a duration and persistence on the palate of a very grand style . . .

Vinification and Ageing: Oak barrels - 24 Months following in bottle, 12 Months

Exposure: Located in Tuscany, in the South west area of the region, 10 km from the Tyrrhenian sea.

Production: 417 Cases per Year.

Food Match: Semi-hard cheese, braised or grilled meats

Alcohol Content: 14%

<http://www.muralia.it>

ITALY Tuscany

SCAGLIOLA

SiFaSol Moscato d'Asti DOCG 2012



Production Area: Canelli (Asti)

Grapes: 100% Moscato

Color: Straw yellow with golden highlights

Bouquet: Ample & very intense, this wine is characterized by aromas of musk and sage as well as the palatal persistence typical of Moscatos from Canelli, with scents of, pears, banana as well.

Taste: Full, lingering, sweetly soft flavor with an aromatic aftertaste.

Vinification and Ageing: Harvested in September by hand in small boxes of 25Kg. Following soft pressing, the vinification process consists of a cold-storage phase, followed by fermentation and, eventually, by the development of effervescence in a pressure tank followed by bottling. Once bottled the wine rests in bottles for 1 month before releasing.

Alcoholic Content: 5.5%

Serving suggestions: This Wine is a perfect match as an Aperitif, perfect accompaniment to Pan-Asian cuisine and lobster, as well as pastry, fruit based and creamy, it combines unexpectedly but successfully with fresh cold cuts and long-fermenting cheeses.

ITALY Piedmont

SCAGLIOLA SiFaSol La Faia, Barbera d'Asti 2011



Production Area: Canelli (Asti)

Grapes: 100% Barbera

Color: Ruby red, particularly intense, tending towards garnet with age.

Bouquet: Intense, vinous when young and persistent: cherries, plums and dark berries prevail, evolving into scents of jam and fruit preserved in spirit, followed by more or less intense balsamic, spicy and sometimes floral notes; with ageing in wood it develops scents of cinnamon, cocoa and liquorice.

Taste: Full to taste, exceptionally warm and harmonious.

Vinification and Ageing: Harvested manually with boxes from the middle to the end of October. Guyot with a density of 5000 plants for hectare, from which 6000 kilos of grapes are picked.

Alcoholic Content: 13%

Serving suggestions: Goes well with fresh pasta, meat dishes and game. Ideal with cheeses, especially mature or blue cheeses.

<http://www.scagliolagiacomio.it/vini%20rossi.html>

ITALY Piedmont

La Sala Chianti Classico DOCG

2011



Production Area: Chianti Classico, Tuscany

Grapes: 100% Sangiovese

Maturation and Fining: 6 Months in Barriques of French Oak and American Oak. Then an Additional 6 Months in a Stainless Steel tank.

Bouquet: Elegant , with Complex fruity hints. Complex Sangiovese Nuances.

Color: Vibrant Ruby Red

Flavor: Supple and Very Well-balanced.

Alcoholic Content: 12.5 %

Serving suggestions: 66° F. Good with Red and White meat, pork, poultry, and Mature cheeses.

<http://www.lasala.it/wines.html>

<http://www.italyandwine.info/schede/lasala.htm#>

ITALY Tuscany

La Sala Chianti Classico Riserva DOCG 2008



Production Area: Chianti Classico, Tuscany

Grapes: 100% Sangiovese

Maturation and Fining: 14 Months in Barriques of French Oak and American Oak. Then an Additional 3 Months in the Bottle.

Bouquet: Broad, Intense and Persistent with Light nuances of Leather and Vanilla which do not Interfere with the Full-Bodied Fruity Base.

Color: Intense and a Very deep Ruby Red.

Flavor: Supple and Very Elegant. The Wine is sustained by Gentle and Mature Tannins. Outstanding Example of the Chianti Classico Riserva DOCG.

Alcoholic Content: 13 %

Serving suggestions: 66° / 68° F. Excellent with Game, Poultry and Roasts. Is paired well with Most Italian Cuisine.

http://www.lasala.it/riserva_eng.html

<http://www.italyandwine.info/schede/lasala.htm#>

La Sala Vin Santo del Chianti Classico D.O.C. 2004



Production Area: Chianti Classico, Tuscany

Grapes: Trebbiano and Malvasia

Ageing: Small Oak Barrels for 5 Years.

Bouquet: Long and Intense with undertones of dried Fruit and Spice. Aromas of Butterscotch and Candied Orange.

Color: Amber yellow

Flavor: Full, Harmonious, Aromatic. Luscious Layers of glycerine and Succulent Sweetness.

Alcoholic Content: 17%

Serving suggestions: Serve at temperature of 18° (64° F). Drink on its own or with Biscuits and Dessert.

http://www.lasala.it/wines_tasting.html

<http://www.italyandwine.info/schede/lasala.htm#>

ITALY Tuscany

La Sala Campo all'Albero - SuperTuscan 2008



Production Area: Chianti Classico, Tuscany

Grapes: 15% Sangiovese, 85% Cabernet Sauvignon

Maturation and Fining: 12-14 Months in Barriques of French Oak. Additional 6 Months of Fining in the Bottle.

Bouquet: Intense and enveloping with a Harmonious Finish of Fruity Spiced, Balsamic Notes.

Color: Deep intense and Bright Ruby Red.

Flavor: Full-Bodied and Velvety, Warm and Persistent.

Alcoholic Content : 13 %

Serving suggestions: 68° - 72° F. Good with Red meats and game.



http://www.lasala.it/campo_all_albero_eng.html

Only 840 Cases Made.

<http://www.italyandwine.info/schede/lasala.htm#>

ITALY Tuscany