



Name _____
Phone _____

Enjoy more of these wines!

Falesco Merlot

Retail: \$14.99 Order _____

Inama Soave White

Retail: \$14.99 Order _____

Batasiolo Barolo

Retail: \$35.99 Order _____

Cetamura Chianti

Retail: \$9.99 Order _____

Batasiolo Barbaresco

Retail: \$29.99 Order _____

Mochetto Pink Moscato

Retail: \$13.99 Order _____



Wines of Italy



***Featuring the wines of Italy with
accompanying authentic foods***

January 24th, 2012

Wines of Italy

Falesco Merlot, Umbria 2009



Falesco Merlot is full-bodied and velvety; this wine is deep ruby-red in color with sensual aromas of blackberry, tobacco, and vanillas, which carry through on the palate into a lingering finish.

Inama Soave White 2010

Inama Soave white is a light yellow color with an elegant nose of sweet field flowers; chamomile, elder flower, and iris. It is pleasant on the palate with a sweet almond on the finish.



Batasiolo Barolo 2006

Batasiolo Barolo is distinguished by its ruby-red color and by a marked tannin content which gradually gives way through skillful maturing in wood to a soft, velvety, delicate flavor.



Cetamura Chianti 2010

The wine is a bright, intense red color with the essence of cherries and ripe wild berries in the nose. A soft, balanced, full-flavored wine with good structure. Well-balanced acidity accompanied by a long clean finish.



Batasiolo Barbaresco 2007

Very fruity and plummy with blackberry and cherry character and hints of spicy oak. Full-bodied, with chewy tannins and velvety tannins.

The flavor is warm and robust, full-bodied, pleasant, and balanced.

Mochetto Pink Moscato 2010

This lightly effervescent wine is a unique blend of Moscato and Brachetto. The Moscato exhibits fresh fruit flavors, while the Brachetto adds the delicate pink hue, weight and structure.



Menu

Antipasto Charcuterie with Italian Cheeses, Salame, Prosciutto, Olives, and Tomatoes

Lobster and Black Truffle Risotto

Fettucine Carbonara with Pancetta and Romano

Stuffed Squid with an Arugula Salad

Chicken Saltimbocca

Tiramisu Bread Pudding