

VINI ROSSI D'ITALIA RED WINES

- 31. VALPOLICELLA \$30.00**
A light to medium-bodied red, smooth and pleasantly drinkable throughout the meal.
(**VENETO**)
- 32. DOLCETTO D'ALBA \$30.00**
100% Dolcetto grapes, fruity with hints of wild berries. Full and soft on the palate.
Good throughout a meal. (**PIEMONTE**)
- 33. MERLOT \$30.00**
100% Merlot grapes, brilliant ruby red color, delicate and balanced bouquet. Food friendly
and easy to love. (**TRENTINO**)
- 35. CHIANTI..... \$30.00**
Without a doubt, one of the best-known and widely appreciated red wines. Great with most
foods. (**TOSCANA**)
- 36. CHIANTI CLASSICO \$40.00**
A traditional Classico from Sangiovese grapes. An exceptional value. (**TOSCANA**)
- 38. CHIANTI CLASSICO RISERVA QUERCETO..... \$50.00**
Rich aromatics with raspberries, blackberries and hints of lilacs. A refined Riserva.
(**TOSCANA**)
- 39. ROSSO DI MONTALCINO 2013 CAPARZO \$55.00**
Sangiovese grapes. A young Brunello. Fresh, fruity with typical varietal characteristics of
violet, cherry, plum. Ideal match with game and medium aged cheese. (**TOSCANA**)

BARBARESCO, BAROLO & BRUNELLO DI MONTALCINO

- 70. BARBARESCO 2012 PERTINACI \$60.00**
A very aggressive Barbaresco, truffles and anise dominate the nose, reminiscent of cherries, full-bodied and soft tasting.
- 71. BARBARESCO 2013 PRODUTTORI \$60.00**
Full-bodied, yet elegant and subtle, with rich, ripe fruit flavors and good depth.
- 80. BAROLO 2011 TERRE DI BAROLO \$65.00**
Well made, offering cherry, currant, floral and tar flavors, showing real elements.
- 81. BAROLO 2012 ASCHERI \$70.00**
Spicy and vibrant, with fresh cherry and plum flavors. Complex finish.
- 82. BAROLO 2012 "CASTAGNI" RIVERDITO \$85.00**
Lovely and rich, with berry and milk chocolate aromas and flavors.
Round tannins and succulent finish.
- 83. BAROLO 2010 "TORTONIANO" M. CHIARLO \$120.00**
The king of Reds; made from Nebbiolo grapes. It offers great finesse to the nose and palate, full-bodied. Austere but smooth ending.
- 90. BRUNELLO DI MONTALCINO 2010 PIANCORNELLO \$100.00**
A superb and stylish Brunello produced in the heart of Tuscany. Great rich bouquet.
Delicious throughout the meal.
- 91. BRUNELLO DI MONTALCINO 2010 LECCIAIA \$105.00**
Clean and crisp in style. Notes of cherry and mint flavors that turn silky on the finish.
- 92. BRUNELLO DI MONTALCINO 2009/2010 NARDI \$120.00**
Full-bodied, with chewy tannins, moderate fruit and a slightly austere finish.
- 93. BRUNELLO DI MONTALCINO 2011 BANFI \$125.00**
100% Sangiovese Grosso grapes. Full, soft, velvety and intense, with sensations of licorice, spices and cherry notes. Best suited to accompany red meats and cheeses.

VINI ROSSI DEL SUD SOUTHERN REDS

- 111. NERO D' AVOLA - FEUDO ARANCIO STEMMARI \$35.00**
Nero D'Avola grapes. Intense fruit and aromas, from start to finish.
Great with risotto, lamb and seasoned cheeses. **(SICILIA)**
- 112. PINOT NERO - FEUDO ARANCIO STEMMARI \$37.00**
100 % s. Full-bodied, soft and velvety with aftertaste of berry and violets.
Great with red sauces, lamb and duck. **(SICILIA)**
- 113. CIRO' – SOLAGI \$40.00**
100% Gaglioppo grapes. A well balanced flavors of mushrooms and earthy notes.
Full and velvety. Great with lamb, duck and grilled meats. **(CALABRIA)**
- 114. CANNONAU RISERVA..... \$50.00**
100% Cannonau grapes. Generous fruit, dried herb and berry character.
Consume with chicken, pork & veal. **(SARDEGNA)**
- 115. AGLIANICO \$55.00**
Intense, spicy with delicate notes of berries, velvety and persistent.
Great balance and long finish .Consume with Bolognese and parmigiana dishes.
(CAMPANIA)
- 117. TAURASI \$75.00**
100% Aglianico grapes. An outstanding red. Beautiful aromas of violets, berries and
vanilla. Enjoy with roasted meats and game. **(CAMPANIA)**

SUPER TUSCAN STYLE

SANGIOVESE/CABERNET SAUVIGNON/MERLOT/SYRAH

- 123. IL DUCALE 2012 RUFFINO..... 45.00**
75% Sangiovese, 15% Merlot and 10% Syrah grapes.
Bright and lively, with dried cherry and raspberry character, light tannins and a fresh finish. Consume with Bolognese, pasta and veal.
- 124. SCIRE' 2014 CERALTI..... \$50.00**
70% Cabernet Sauvignon, 30% Merlot grapes.
Balanced and modern, showing firm grip on the finish.
Consume with lamb, duck and veal dishes.(Bordeaux style)
- 125. TENUTA ARGENTIERA 2013..... \$55.00**
50% Cabernet Sauvignon, 20% Merlot, 20% Syrah grapes.
A firm and tight, full fruit mid-palate, this is accented by spice and tobacco. Fine finish.
Outstanding with grilled meats.
- 126. ANTINORI ROSSO 2013 \$60.00**
60 % Sangiovese, 20 % Cab. Sauv., 15 % Merlot, 5 % Syrah grapes.
Plenty of ripe fruit and cedar and dried flowers character.
Silky finish. Great with chicken, veal and grilled meats.
- 127. LE VOLTE ORNELLAIA 2014 \$65.00**
50% Sangiovese, 40% Merlot & 10% Cabernet Sauvignon grapes.
Complex aromas of black cherries, cedar, cinnamon and dried flowers.
A long finish. Consume with lamb, duck and veal dishes.
- 128. GUIDALBERTO 2013 TENUTA SAN GUIDO \$125.00**
60% Cabernet Sauvignon, 40% Merlot grapes.
Full-bodied aromas of black cherries, cedar, cinnamon, cloves and dried flowers.
It shows great balance and a long finish. Consume with lamb, duck and veal dishes.

**AMARONE DEL VALPOLICELLA
CORVINA, MOLINARA & RONDINELLA GRAPES
VENETO REGION**

- 131. AMARONE BOLLA 2011 \$70.00**
A ripe full-bodied, with lots of plum, licorice and toast aromas and flavors.
- 132. AMARONE VILLA ARVEDI BERTANI 2012 \$75.00**
From the spicy, earthy aromas to the ripe, deep cherry and prune flavors and lingering finish.
- 133. AMARONE ZENI 2012 \$80.00**
Full-bodied and smooth, fruit is accented by chocolate and vanilla on the finish.
- 134. AMARONE CESARI 2012 \$85.00**
Combines power and complexity in a formidable, full-bodied style.
- 136. AMARONE "COSTASERA" MASI 2010..... \$135.00**
Caramel aromas and flavors, add to the complexity; full of exquisite fruit. Amazing
- 137. AMARONE 1990 BERTANI..... \$500.00**
A great balance, lively cherry flavors and ample accents of spice and vanilla .Excellent!
- 138. AMARONE 1990 TOMMASI \$450.00**
Rich and well rounded, loads of vanilla and dried cherry flavors with a great finish.

BANFI ESTATE

**1ST WINERY IN THE WORLD RECOGNIZED FOR EXCEPTIONAL
ENVIRONMENTAL, SOCIAL & ETHICAL
RESPONSIBILITY & LEADERSHIP
IN CUSTOMER SATISFACTION**

- 400. PINOT GRIGIO S. ANGELO 2014..... \$40.00**
Crisp and refreshing with lush tropical fruit aromas and flavors. Perfect with light pasta, meat, fish.
- 401. GAVI PRINCIPessa GAVIA 2014 \$45.00**
Dry, fruity, with crisp acidity. Ideal with seafood, chicken or veal.
- 402. CENTINE 2013 \$40.00**
Sangiovese, cabernet sauvignon & merlot. A rich berry flavors, smooth and pleasing cuvee'. Great with red and meat pasta sauces.
- 403. CHIANTI CLASSICO RISERVA 2010 \$55.00**
Well-balanced riserva, embraces flavors of cherry, vanilla, cocoa & spice. Consume with roasted/grilled meats.
- 404. BRUNELLO DI MONTALCINO 2010 \$130.00**
This wine is richly rewarding and world renowned. Excellent with any meat and game.
- 405. SYRAH COLLALTO 1989.....\$180.00**
Firm, with full-bodied, medium tannins and a dried cherry and game character.
- 409. SUMMUS 1990\$290.00**
Sangiovese, Cabernet Sauvignon & Syrah. A rich and powerful blend, incorporating structure and spicy. Awarded many gold medals.

