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L.L.C.

Importers of fine Wines & Spirits

Portfolio

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Rose Importing & Distributing, LLC

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WINES BY VARIETAL:

Barbera

Produttori Valtigione Barbera d'Alba DOC
Produttori Valtigione Barbera d'Asti DOCG

Blend

Castelli Romani Via Castello 19
Villa San Zeno Valpolicella DOC
Villa San Zeno Valpolicella Ripasso Superiore
Villa San Zeno Amarone Della Valpolicella
Materra Cunanat Reserve
Materra Right Bank

Cabernet Sauvignon

Villa Rocca Cabernet Sauvignon
Zorzettig Cabernet Sauvignon
Materra Cabernet Sauvignon
Silver Creek Cabernet Sauvignon

Chardonnay

Villa San Zeno Chardonnay IGT del Veneto
Villa Carrisi Chardonnay
Materra Chardonnay
Silver Creek Chardonnay

Cortese

Produttori Valtigione Gavi DOCG di Gavi

Gewurztraminer

Chateau Bianca Gewurztraminer

Glera

DePaolo Prosecco DOC
Case Bianche Prosecco di Conegliano-
Valdobbiadene DOCG Extra Dry

Grillo & Inzolia

Cataldo Grillo & Inzolia

Lambrusco

Ca' De' Medici Lambrusco Bianco Cubista
Ca' De' Medici Lambrusco Rosso Cubista

Malvasia

Ca' De' Medici Rubigalia

Merlot

DePaolo Merlot
Materra Merlot
Silver Creek Merlot

Moscato

Cantico Moscato

Montepulciano

Morando Montepulciano D'Abruzzo

Nebbiolo

Produttori Valtigione Barolo DOCG
Produttori Valtigione Barbaresco DOCG

Nero d'Avola

Cataldo Nero D'Avola

Negroamaro

Villa Carrisi Negromaro IGP
Villa Carrisi Salice Salentino DOP

Pecorino

Castelsole Pecorino

Pinot Grigio

DePaolo Pinot Grigio Venezie IGT
Villa San Zeno Pinot Grigio
Zorzettig Pinot Grigio
Chateau Bianca Pinot Gris

Pinot Noir

DePaolo Pinot Noir
DePaolo Pinot Nero Rosato Frizzante
Villa San Zeno Pinot Noir
Chateau Bianca Pinot Noir

Primitivo

Villa Carrisi Primitivo



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Riesling

Chateau Bianca Riesling

Sauvignon

Cataldo Sauvignon

Zorzettig Sauvignon

Materra Sauvignon

Sangiovese

Ghibello Chianti DOC

Ghibello Chianti DOCG Riserva

Uggiano Brunello Di Montalcino DOCG

Uggiano Chianti Clasico DOCG

Via Castello Maremma Toscana Rosso IGT

Via Castello Montecucco DOC

Wildbacher

Col Sandago Wildbacher

Metodo Classico Brut

Brut Rose Tenuta Col Sandago



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"A good wine is like a good movie: It lasts a moment and it leaves a glorious flavor in the mouth; it's new at every sip and, as it happens in films, it's born and reborn in each taster".

– Federico Fellini

Wine...

A delicate balance between nature and science and the result of hundreds of years of experience. A fine wine is the end-product of history mixed with some aspects of modern day technology.

Quality winemaking is an ever-changing process, the tradition of a family, the instinct of a winemaker, and a great deal of patience. In the end, it is the juice of a grape combined with the work of a lifetime - time well spent.

Rose Importing selects only the finest wines from the most respectable wineries of Italy. These wineries take great pride in their product, ripe with flavor and tradition. If you want to enjoy a bit of Italy, take some time to discover the wines we have to offer.

Joseph and Annette Talarico are constantly striving to bring the proud tradition of Italian wines to your home. If you're seeking the authentic taste of Italy, you're in the right place.

About

Rose Importing & Distributing LLC was founded in 1999 by Joseph Talarico, a native of Rose, Italy, in the region of Calabria. Every year, Joseph travels to Italy to hand-select each wine he imports to the United States. Joseph's love of his native Italian culture is reflected in the fine wines he chooses. You are encouraged to browse our website, read about the wine and dream about Italy!

Rose Importing has distribution channels across the United States and is continuously expanding. If you cannot find one of our wines in your area, please contact us and we can address your needs. Rose Imports is committed to bringing you quality wines at a reasonable price – after all, what is the point of spending your money on a bottle of wine you cannot enjoy on any occasion with family and friends?



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Logistics

Our wines are shipped from Italy via temperature-controlled reefer containers, where the temperature is kept at a constant 58° F (14.4° C). We use Hillebrand as our logistics partner. Rather than just a normal freight agent shipping containers, Hillebrand specializes in beverage logistics and is one of the largest companies of its kind in the sector. This ensures that the end product is received at our warehouse in Crestwood, Illinois in optimal condition.

For our distributor-partners, Rose Importing & Distributing, LLC can provide a-la-carte logistics services at pass through prices. This includes **FOB Crestwood, IL** for partial containers (pallets), and DI (Direct Importing) full-containers (FCL's).

Warehouse

Rose Importing & Distributing, LLC, 13959 S. Kostner Avenue, Crestwood, Illinois 60445

Distributors:

Two business-day lead time to palletize mixed pallet cross-dock orders at Crestwood, Illinois.

Placing Orders

Via e-mail: atararico@roseimporting.com

Via telephone: (708) 385-9590 or via your Rose Sales Representative

Via fax: (708) 385-9598

Please note: we accept Purchase Orders.

Payment terms

All invoices are due and payable in 30 days unless otherwise indicated. Payment should be made to the following address:

Rose Importing & Distributing, LLC
13959 S. Kostner Avenue
Crestwood, Illinois 60445



ABRUZZO

MORANDO

Montepulciano d' Abruzzo is a red Italian wine from the Abruzzo region of east-central Italy. It is made from the Montepulciano wine grape which was classified as *Denominazione di origine controllata* (DOC) in 1968. Montepulciano d' Abruzzo earned its reputation as one of the most widely exported DOC wines in Italy in the late 20th and early 21st century.

The wine region covers between the Apennines foothills down to the a few miles inland from the Adriatic coast. It is Italy's most mountainous terrain with more than 65% of all Abruzzo with the Apennines peaks reaching up to 9000 feet above sea level.



MORANDO MONTEPULCIANO D' ABRUZZO

VARIETAL: 100% MONTEPULCIANO

ALCOHOL: 13%

This wine has an intense vinous bouquet. Dry taste but soft and rich. It is often consumed while young.

Food pairing: *Ideal with pasta, meats, roasts, sausages and cheeses. Complex and supple on the palate with a note of earthiness that will pair well with pasta mushroom ragu, meat like Shepard's pie, meatloaf, grilled sausage, arrosticini.*



ABRUZZO

Castelsole

PECORINO

Varietal: Pecorino

Alcohol: 13.5%



Pecorino is grown from white grapes in the Marche region of Italy. Bright yellow color, refined perfume with floral notes with persistent flavor.

Food pairing: *A wonderful match seafood pasta like spaghetti scoglio, seafood stews like cioppino, Brazilian moqueca, lobster Fra Diavolo.*



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EMILIA ROMAGNA

CÀ DÈ MEDICI

REGGIO EMILIA

Ca' De' Medici is a family owned cantina that has been able to integrate their long lasting tradition of Sparkling Wine making (the Charmat Style) to the newest technology available. Ca' De' Medici, today is a modern azienda, run by the dynamic and charismatic Marica Medici.

Ca' De' Medici produces an abundance of 250,000 cases a year of consistently good quality wine. Its state-of-the-art facility has the ability to store very large quantities of wine in perfect condition until it is ready to be put through the effervescence formation.

Lambrusco comes from the ancient Roman vine "Vitis Labrusca" (wild vine). It is only in the 19th Century that a particular genetic strain of the vine emerged and became prevalent thanks to natural selection and viticulture practices.

Sub-varieties include:

Lambrusco Salamino

Lambrusco Montericco

Lancellotta

Lambrusco Marani

Malbo Gentile, and other traditional Lambrusco grapes

Lambrusco Maestri

Lambrusco di Sorbara

Lambrusco Grasparossa

There are five DOC Lambrusco produced in the region and they are normally a blend of these various sub-varieties. Ca' De' Medici specializes in four of the five; Reggiano, Vulcano, Sorbara, and Gasparosso. There are very strict DOC regulations governing all aspects of Lambrusco from its alcohol content and the color of its froth to whether or not it has a cork top. A Lambrusco with a screw cap does not qualify for its DOC, even though it is identical to that with the traditional cork and wire cage finish).

Besides the Lambrusco, the Azienda produces other sparkling style wines like Malvasia Dolce and a blend of Lambrusco and Cabernet called Oblio. There are several types of Lambrusco made: Dolce, S. Giacomo and Terra Calda.

Lambrusco is primarily produced in the Val di Padana, which lies between Piacenza and Bologna. Ca' De' Medici has chosen to produce their grapes in the beds of alluvial soil and gravel around Reggio. Here the terrain produces Lambruscos noted for having more color, aroma and structure.



LAMBRUSCO ROSSO CUBISTA

VARIETAL: LAMBRUSCO
MAESTRI, MARANI,
MONTERICCO, AND SALAMINO

LAMBRUSCO ROSSO



After the grapes are pressed, they are transferred to fermentation tanks where the mosto is racked off in an average of 70 hours. The wine then completes its first rapid fermentation process and passes to the slower phase, during which time it is racked off several times to improve its clarity. The wine is placed in an autoclave at strictly controlled temperatures wherein it undergoes a second fermentation. This is known as the Charmat Method. The temperature is controlled for full development of the bouquet and for the lively and natural sparkle so characteristic of this wine.

Food pairings: Enjoy with prosciutto crudo, salami and mortadella.

LAMBRUSCO GRASPAROSSA



Inky purple in color (flecked with crimson in the foam), it has pronounced aromas of violets, strawberries, fresh plums and black cherries. Fuller-bodied and higher in alcohol than other Lambrusco wines, it is also more tannic- Grasparossa has the highest tannin count of the Lambrusco varieties.

Food pairings: Pairs well with appetizers like prosciutto-melone, mozzarella, simple light pizza like margherita, empanadas, gnocco fritto.



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LAMBRUSCO SORBARA



Lambrusco di Sorbara is the lightest in color of the five DOC wines offering an evanescent sparkle and distinctive bouquet reminiscent of violets. Well-balanced, delicate fruit flavors are supported by a backbone of bright acidity with a strong underlying minerality. It's refreshing and vibrant character means it is best consumed young. While Grasparossa is the most tannic of the varietals.

Food pairing: Pairs well with richly sauced pasta with bechamel, like lasagna, vincisgrassi and cannelloni.

After the grapes are pressed, they are transferred to fermentation tanks where the mosto is racked off in an average of 70 hours. The wine then completes its first rapid fermentation process and passes to the slower phase, during which time it is racked off several times to improve its clarity. The wine is placed in an autoclave at strictly controlled temperatures wherein it undergoes a second fermentation. This is known as the Charmat Method. The temperature is controlled for full development of the bouquet and for the lively and natural sparkle so characteristic of this wine.

Though classified as Dolce (sweet), it possesses just a hint of sweetness, reminiscent of strawberry and wildflowers. The froth is rosy, very abundant and continually developing, and it is finer and less carbonated than other sparkling wines due to the fact that lower atmospheres of pressure are used in the process. With its 7.5% alcohol content, the Lambrusco Cubista is purplish with hints of rose in color. It is exuberant in freshness and fruit quality, and is refreshing and delightful for every occasion.



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LAMBRUSCO BIANCO CUBUSTA

VARIETAL: LAMBRUSCO MAESTRI,
MARANI, MONTERICCO, AND

SALAMINO

ALCOHOL: 7.5%

Refreshing wine, made from the same varietals as the red, but vinified without maceration with the skins. The wine is slightly "frizzante" with a hint of floral character in the nose.

Food pairing: This light refreshing wine goes well with salads and grilled vegetables.



RUBIGALIA MALVASIA DOLCE

IGT

VARIETAL: MALVASIA

Made entirely from Malvasia grapes, this wine presents a wonderful flowery bouquet in the nose, reminiscent of orange-blossom and honeysuckle. It is fragrant, delicate and only reaches 5% alcoholic content. This wine has a good acid structure that cleans the palate. On the finish it leaves the mouth with a sensation of sweetness, but not a syrupy, coating effect. It is a delightful wine by itself; also an aperitif.

Food pairing: Enjoy with biscotti, sweet bread loafs with candid fruits, dried fruits or almonds like Panettone, Colomba Pasquale and Pandoro with vanilla custard.



FRIULI

The Colli Orientali del Friuli area naturally lies in an optimal geographical position for winegrowing. Protected as it is from the cold winds of the north by the Julian Alps, and influenced by the beneficial breezes of the Adriatic Sea.

ZORZETTIG

Zorzettig Estate and Winery “lies” on the slopes of one of the highest hills of Spessa del Friuli, a particularly suitable winegrowing area. The wines are made from carefully hand picked grapes that are carried to the old winery where they are transformed into wine, which then ages in our cellars. Every stage of winemaking is carried out with great care and attention to detail that reflect our own passion for our land and wines.



CABERNET SAUVIGNON

Varietal: 100% Sauvignon

Alcohol: 13.5%

Ruby red in color with purplish highlights. Spicy bouquet with overtones of raspberry, blueberry and flint. Full and decisive taste whilst at the same time velvety and well-orchestrated.

Tasting Rank 02 27 USA IL GR CHICAGO 2018 Zorzettig
DOC FCO Zorzettig Cabernet Sauvignon 2017

Food pairings: *Ideal when served with ripe cheeses, roasts and red meats in general.*



PINOT GRIGIO

Varietal: 100% Pinot Grigio

Alcohol: 13%



Straw yellow in color. Intense and fruity bouquet which is reminiscent of acacia blossom and bread crust. In the mouth it is velvety, full and well-orchestrated that is reminiscent of wisteria blossom and Golden Delicious apples.

Tasting Rank 02 27 USA IL GR CHICAGO 2018 Zorzettig

DOC FCO Zorzettig Pinot Grigio 2017

Food pairings: *Enjoy as an aperitif or serve with cured ham and finger foods, fish and white meats.*



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SAUVIGNON

Varietal: 100% Sauvignon

Alcohol: 13%



This Sauvignon has floral notes that are woven tightly with peach, kiwi, green melon and passion fruit. Crisp and clean, this wine has fresh taste where acidity stands out to complete the tasting experience.

Food pairings: *It goes well with both cold starters and fish courses especially with oysters, sardines and stuffed zucchini flowers.*



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LAZIO
VIA COSTELLO 19
GOTTO D'ORO

The winery is located in central Italy, in the Lazio region near Rome in the renowned wine region of the “Castelli Romani” or “Roman Castles”. During Medieval Times, several castles and later villas were erected, including one of the Papal summer residences.



CASTELLI ROMANI

Varietal: 30% Sangiovese, 30% Montepulciano, 30% Merlot, 10% Cesenese
Alcohol: 13.5%

The color is ruby red with purplish hues that offer an ample bouquet, scents of flowers and red-berried fruits along with spicy and vanilla notes typical of aging in a barrique. This wine offers a harmonious and enveloping taste with excellent persistence to the palate.

Food pairings: *Meat sauce based dishes like spaghetti meatball, rigatoni bolognese and lasagna, to die for with Joe's soppressata, prosciutto crudo, salami and mortadella, nduja and capicollo.*



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LAZIO (CONT.)

GOTTO D'ORO



DOLCE RED

Varietal: 70% Sangiovese, 30% Merlot

Alcohol: 11%

Deep ruby red dominated by an intense and explosive bouquet of red fruits, a violet-hued red with aromatic notes of cherry, blackberry and red raspberry

Food pairings: *Goes very well with cheeses like pecorino, blue cheese and provolone, and desserts like red berry jam rustic tart.*



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MONTECUCCO

VIA CASTELLO



MONTECUCCO ROSSO

Varietal: 75% Sangiovese, 15% Syrah, 10% Merlot

Alcohol: 14%

Montecucco has a ripe, fruity aroma, with a note of vanilla and a hint of tobacco. Its body is full, round and smooth, thanks to the fining in barrels. Serve at 18 C.

Food pairings: *Stands well with complex dishes like risotto ai porcini, ravioli di lampredotto, Goulash, Barbecue ribs. Best with grilled meats, roasts, seasoned cheese.*



L.L.C.

VIA CASTELLO



MAREMMA TOSCANA

Varietal: 100% Sangiovese

Alcohol: 13.5%

Entirely produced from the winemaking of Sangiovese grapes, this shiny ruby Maremma Toscana has fresh fruity flavors of cherry and wild berries, enhanced by its sweet, crispy body, with a spicy finish. A wine with great complexity, balsamic notes mixed with licorice, black cherry, black plum. Serve at 18 C.

Food pairings: *Best with beef burger with cheese and onion confit, grigliata mista, roasted pork, prime rib, tagliata di fiorentina with rucola, balsamic vinegar and shaved parmesan cheese. Also to be enjoyed with soups, pasta, white and red meat.*



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MOSCATO

CANTICO MOSCATO SPUMANTE
VARIETAL: 100% MOSCATO

ALCOHOL: 7%

Sweet, aromatic and “petillant,” it is a lovely wine to taste chilled with sweets and desserts.



Food pairings: Pairs very well with vanilla or peach flavored desserts like semi-freddo or shortcake also zabaglione, pineapple sorbet and coconut macaroons, meringue pies.



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PIEMONTE

If the North West is one of the world's most exciting wine zones, it is largely thanks to Piemonte, and in particular to that central macro-*conca*, or protective shell, formed by the Alps to the north and west, the Apennines to the south. Indeed the visual impression, as you drive westward from Alessandria on a rare clear day, of these colossi rising on the horizon in the distance on three sides is one you never forget. Nearer at hand are the beautiful rollercoaster hills of Asti and the Monferrato of the Langhe and Roero, on which the amazing array of Piemontese varieties is planted.

—Nicolas Belfrage, *Barolo to Valpolicella: The Wines of Northern Italy*

PRODUTTORI VALTIGLIONE

GOVONE

The company "PRODUTTORI DI GOVONE" was founded by a few farm companies in 1957; it was constituted as farm cooperative and today has 200 members living in the village.

It is situated on the left of the Tanaro river, between Asti and Alba, Govone has a glorious history testified by the eighteenth-century Savoy residence that dominates the view. Its position, the meeting point for prestigious winy zone as Langhe, Roero and Monferrato, made Govone as a village made for the winy production, in particular for a special Barbera d'Alba d.o.c. Our company cultivates 120 hectares of vineyards and vinifies the grapes that are produced to have prestigious piemontese wines: the Barbera that is the buttonhole flower in the company, Nebbiolo, Dolcetto, Bonarda, Grignolino, Freisa, Arneis, Favorita.

The long way that brings to on high quality wine, begins in our producers vineyards. The plots of land are classified in relation with the exposure and the composition of the soil, so our technicians can follow the ripe of the grapes and determinate the good time to harvest the grapes. The selection of the grapes is made in the vineyards, in the cellar we have the most advanced technologies for the vivification and the conservation that are together with the experience and the tradition.

In the latest years we wanted to link together the important role the wine has in the economy of our village with the prestige that the Castle has. So we have the manifestation "NOBILTA' E VINO"; this one, from 1999, invites every years tourists and people who loves wines and local products, in a context of culture historical evoking's adopted in the Savoy residence.



GAVI DI GAVI DOCG

VARIETAL: 100% CORTESE

ALCOHOL: 12.5%

Piedmonte's white wine comes from Cortese vines characterized by a unique and extremely vocated terroir. Gavi mirrors a brilliant straw yellow with greenish reflection. The bouquet is characteristic and fragrant with hints of peach and pineapple with underlying notes of apricot. The taste is harmonious, elegant and fresh with a full and round body.

Food pairings: Spring vegetable risotto, seafood risotto, seafood lasagna with béchamel and pesto, Mozzarella di bufala and Burrata



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BAROLO DOCG

VARIETAL: 100% NEBBIOLO

ALCOHOL: 14%

Beverage Tasting Institute 2010 World Value Wine Challenge

Highly Recommended- Silver Medal- 89 points

A garnet red with slight orange reflections it reveals at the nose an intense, fascinating bouquet with notes of spices, ripe fruit and aromas of wax with olive tones. The taste is rich and lasting, with delicate tannins, licorice and pepper, matched to pleasant notes of withered violet and ripe plums with a tangy dry-yet-fruity medium-to-full body with honeyed cranberry and pomegranate notes and a crisp chocolaty nut finish.

Food pairings: *Perfect match for braised beef in Barolo, "zampone" and "cotechino", polenta based dishes like savory polenta and "osei", fontina based dishes like "fonduta." Also, Ideal with game, red meat, elaborate main courses and mature savory cheeses.*



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BARBARESCO DOCG

VARIETAL: 100% NEBBIOLO

ALCOHOL: 14%

Full and pulpy, it takes on a garnet color and a frank, delicate and velvety taste. It is most recognized by its morello cherry notes, cocoa and violet, accompanied by goudron finish. It has great structure with a full intense aftertaste, elegant tannins with a warm tone.

Food pairings: *Stands up very well to beef. Also to Agnolotti Del Plin, Tajarin with meat roast sauce. Along with dishes like tripe and sweetbreads.*



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BARBERA D'ALBA

VARIETAL: 100% BARBERA

ALCOHOL: 14%

Beverage Tasting Institute 2010 World Value Wine Challenge

Highly Recommended - Silver Medal - Best Buy

Deep ruby black color. Bright ruby red color with notes of strawberry and sour cherry, low mild tannins and high acidity. Baked plum, fig, white toffee, wet clay and delicate spice aromas. Round and supple with a dryish medium body.

Food pairings: *Ideal with elaborate first courses, white and red meat and fresh – medium aged cheese. Also, pairs with bagna cauda, carne cruda all' albese (steak tartare), toma piemontese.*



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BARBERA D'ASTI DOCG

VARIETAL: 100% BARBERA

ALCOHOL: 13%

Beverage Tasting Institute 2010 World Value Wine Challenge

Best Value Italian Barbera - Highly Recommended - Silver Medal - Best Buy

Ruby color. Aromas of black raspberry cobbler and cocoa. Round and supple with a dry-yet-fruity medium body. Pencil shaving, cranberry, and pear skin notes glide along a smooth, satisfying finish.

Food pairings: *Stands up to richer dishes like Agnolotti del plin, veal and chicken parmigiana, barbecue ribs, braised pork shank, Grana padano, and Castelmagno.*



PUGLIA

VILLA CARRISI



NEGROAMARO I.G.P.

VARIETAL: 100% NEGROAMARO
ALCOHOL: 13.5%

It shows a deep and intense red color. "Black Bitter". Structured, full-bodied and balanced, with aromas of berries and hints of vanilla. An explosion of lush dark fruit like ripe plum, ripe figs to complete the finish

Food pairings: *An ideal pairing for full fat feta cheese and red sauce dishes.*

PRIMITIVO I.G.P.

VARIETAL: 100 % PRIMITIVO
ALCOHOL: 13.5%

It shows a deep red color with violet hues. Structured, full-bodied and well balanced, it has wood scents with hints of vanilla cocoa. A relative of zinfandel with a similar flavor profile, full body high alcohol, jammy" with low acidity,



Food pairings: *Spaghetti puttanesca, grilled meatballs, grilled chicken and spicy recipe like jambalaya and Moroccan style lamb, pizza with anchovies and capers, peperonata.*



SALICE SALENTINO D.O.P.

VARIETAL: 85% NEGROAMARO, 15% MALVASIA

ALCOHOL: 13.5 %

Nera grapes. A powerful bold fruit driven red with notes of blueberry Shows a deep red color with violet reflections. Structured full-bodied and balanced.

Food pairings: *Best with game, pasta, red meats and seasoned cheese. Goes well with orecchiette sausage and rapini, roasted pigeon, wild board ragù tagliatelle with ricotta cheese, Asiago, Camembert.*



SALENTO BIANCO I.G.P.

VARIETAL: 100 % CHARDONNAY

ALCOHOL: 13%

A fruity wine with mix white flowers, banana and pineapple in the nose. It has a straw yellow color with greenish reflection and a fruity taste.

Food pairings: *Pairs well with shellfish, seafood and feta cheese stuffed olives; hummus, fiori di zucca (squash blossoms stuffed with ricotta), anchovies and herbs.*



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SICILY CATALDO



NERO D'AVOLA

VARIETAL: 100% NERO D'AVOLA

ALCOHOL: 13.5 %

From Grapes Nero d'Avola harvested in Sicilian vineyards. Intense garnet bright red with violaceous reflections. Dry taste, full-bodied, generous, ample and elegant.

Food pairings: Pairs with eggplant parmigiana, penne alla norma, grilled sausage, risotto squid ink calamari, Ragusano cheese.



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GRILLO & INZOLIA

VARIETAL: 60% GRILLO AND 40% INZOLIA
ALCOHOL: 13.5 %

Dry white wine from selected grapes 60% Grillo and 40% inzolia. Golden Yellow color, dry taste.

Food pairings: *A straw yellow color, mineral driven with notes of citrus pairs well with light appetizers like olive all' ascolana, crudita di pesce, sushi and sashimi. Also, ideal with fish medium-aged cheese, white meat and pasta dishes.*



SAUVIGNON DELLE VENEZIE

VARIETAL: 100% SAUVIGNON
ALCOHOL: 12.5 %

Dry white wine from Sauvignon grapes carefully selected in the Venice region. Typical full-bodied taste. Aromatic bouquet with notes of ripe melon.

Food pairings: *Ideal with light and dainty dishes.*



TOSCANA

No other Italian wine can boast to have a more sound tradition than Chianti, without any doubt. In fact this wine was produced and commercialized abroad with success by the Florentine patriarchal families already in the XIV century.

GHIBELLO BY UGGIANO

SCANDICCI (FIRENZE)



Next to Montespertoli castle, in a majestic context of monasteries, churches, country houses and villas, raise the Azienda Uggiano's cellars. The vineyards of the Company spread out along the slopes which join the village of Montespertoli with Montagnana, San

Casciano V.P. and San Vincenzo a Torri, at an altitude of 250-300 m. above sea level.

Eighty percent of the UGGLIANO's production is served at the finest restaurants in the world and the wines are always synonymous of quality, being a testimony of the tradition and of the riches of the territories where this marvelous wine takes life.

The Azienda Uggiano offers 1st Class wines, bottled after at least 12 months of preservation in oak barrels, traditional oak casks or in stainless steel tanks until the bouquet reaches the right point of aging. The wines are constantly controlled in order to keep under observation the sensory characteristics.

Doctor Losapio, expert connoisseur of both Italian and French wines, manages a staff of enologists in charge of the Chianti production which hold true to the traditional methods. Moreover, the Azienda Uggiano's wines reach an alcohol level inferior to the average (12/12, 5° instead of 13/14°). By making wine with a lower alcohol level, one can enjoy our products both in professional and social settings, because they possess a more intense fruity bouquet without the possible negative effects on digestion, that come with high alcohol level.



L.L.C.



GHIBELLO CHIANTI DOCG

VARIETAL: 100% SANGIOVESE

ALCOHOL: 12%

MATURATION: IN TWO-YEAR-OLD OAK BARRELS FOR 6-8 MONTHS.

It is an intense ruby red color with a very concentrated red berry bouquet that finishes with hints of vanilla. On the palate, it is well-balanced and smooth with delicate tannins and a persistent finish.

Food pairings: Enjoy it with pizza, pasta with red sauce, charcuterie, grilled meats, Fettuccine Alfredo, and Spaghetti Carbonara.



GHIBELLO CHIANTI RISERVA DOCG

VARIETAL: 100% SANGIOVESE

ALCOHOL: 12.5%

It is a deep ruby red color. The bouquet is ethereal—violet and vanilla predominant. The palate is full-bodied with velvety tannins that provide structure. Decanting or opening the bottle one hour before pouring will provide added enjoyment.

Food pairings: Will go well with wild game, spaghetti meatball, linguine amatriciana, ribollita toscana, and veal piccata.



L.L.C.



UGGIANO BRUNELLO DI MONTALCINO DOCG

VARIETAL: 100% SANGIOVESE

ALCOHOL: 14%

Intense ruby red color, ethereal bouquet with a complex array of aromas, from violet to cloves, from wild berries to vanilla. Very warm taste, dry full-bodied and slightly tannic.

Food pairings: Perfect choice for pappardelle with wild boar ragu, heavier cuts of meats like beef Wellington, chateaubriand, filet mignon au poivre.



CHIANTI CLASSICO DOCG

VARIETAL: 100% SANGIOVESE

ALCOHOL: 13%

Deep ruby red color. The fragrant bouquet is dominated by violet, cherry and blackberry with a lengthy finish. On the palate, the wine is harmonious and dry; the soft tannins and moderate acidity contribute to the structure of the Tuscan treasure.

Food pairings: Pairs well with savory first courses, grilled meats... game along with fettuccine cinta senese ragù, chicken parmigiana, grilled pork chop, and beer buttered chicken.



VERMENTINO DI TOSCANA

VARIETAL: 100% VERMENTINO-

ALCOHOL: 13%

Straw yellow with greenish reflections. Fruity and floral aromas with notes of jasmine and peach blossom. Savory and mineral, in the mouth it is fresh and with good acidity, with a pleasant and persistent closure.

Food pairings: *Serve with seafood shellfish and grilled fish.*



L.L.C.

VENETO

CASE BIANCHE / TENUTA COL SANDAGO SUSEGANO (TREVISO)

Col Sandago is the name of the hill where the finest vineyards of the Martino Zanetti Estate are situated. This landscape is characterized by rolling hills interspersed by sudden drops that cleave down to the base rock, a limestone conglomerate originally deposited by glaciers. The soil is limestone-based clay which is ideal for growing the best wines. A series of mountains at the north of the estate, called "Prealpi Trevigiane" offers a natural protection from the northern winds. The southern exposure of the hillside vineyards, which rise between 750 and 900 feet, is another factor that culminates in the creation of an ideal microclimate for growing vines.

The name Case Bianche – white houses – eludes to a group of snowy white farmhouses set on the highest point of a ridge between the municipalities of Susegana and Pieve di Soligo, in the upper Marca Trevigiana. Thanks to its commanding position, isolation from urban centres and distinctive appearance, the estate has long been a geographical landmark.

The team of talented winemaker Enrico Moschetta and famed consultant Franco Bernabei are "pumping out" some highly prized juice. The total production of the winery is currently about fifty thousand cases. Col Sandago's largest production is dedicated to Prosecco, as they are located in the heart of the DOC area. The smallest product is the Wilbacher. In total, the winery produces eleven types of wines, including a barrel fermented sparkling Chardonnay produced with the traditional Methode Champenoise style. The other whites include the "Costa dei Falchi" and a classic Bordeaux blend called "Carnoi."



L.L.C.



CASE BIANCHE PROSECCO DI CONEGLIANO VALDOBBIADENE DOCG EXTRA DRY

VARIETAL: 100% GLERA
ALCOHOL: 11.5%

This lovely sparkling wine is produced entirely from Glera grapes in the "Method Charmat." The delicate, yet very fragrant grapes are pressed slowly with a soft pneumatic press and fermented in vertical stainless steel fermenters armed with double pistons. The juice is left in extended contact with the yeast and the second fermentation is made in the vats (Method Charmat). Many producers of Prosecco will blend some older juice in with the new vintage, but Col Sandago prefers the fresh style of the young wine and bottles each vintage separately.

Prosecco has become the most popular wine in Italy, particularly preferred by the young or the young at heart. The vivacious character and gentle effervescence of the wine and its slight off-dry quality makes it a great palate opener. The citrus flavors and good acid balance enables it to also complement food very well. Prosecco is the wine that Italians prefer before the meal, waiting for a table at a restaurant or as an aperitif. It is also the wine for the end of the meal, when everyone has had enough wine and they are ready for something refreshing.

Food pairings: Great pairing for marinated dishes like lemon herb marinated alici, ceviche, seabass marinated with salmoriglio.



L.L.C.

VENETO (CONT.)



WILDBACHER METODO CLASSICO BRUT

VARIETAL: 100% WILDBACHER

ALCOHOL: 12%

The unique style of pure Wildbacher creates a Metodo Classico Millesemito wine produced through traditional secondary fermentation in the bottle, in a limited edition. Its brilliant pale rose color has a generous, fruity and floral aroma with distinct notes of berries and bread crust. The dry, harmonious, balanced and lingering taste has a pleasant nose-palate harmony. Ideal accompaniment to fresh and blue cheeses, and is excellent with fish and white meat.

Food pairings: Ideal with fish and white meat and ideal with fresh and blue cheeses.



BRUT ROSE TENUTA COL SANDAGO

VARIETAL: 100% WILDBACHER

ALCOHOL: 12%

Delicate notes of wild strawberry and rose petal are revealed when tasting this dry and well-balanced sparkling wine made from pure Wildbacher grapes grown on the hills of Treviso.

Food pairings: Perfect as an aperitif, it is an ideal accompaniment to light vegetable hors d'oeuvres and fresh cheeses. Also excellent with marinated raw fish.



L.L.C.

VENETO (CONT.)



WILDBACHER

VARIETAL: 100% WILDBACHER

ALCOHOL: 13%

Wildbacher originated in the countryside of Deutsch-Landberg, in Austria, in Lower Styria, a region known as Schilchergegend, meaning “area of bright wines” due to the exceptional brightness of its reds.

Food pairings: *An optimal pair with feathered game such as partridge, pheasant, wild duck and pigeon and other slightly gamey birds such as guineafowl and quail, roast goose.*



CABERNET SAUVIGNON CASE BIANCHE

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 12%

The intense red colour sets apart this elegant, delicious, velvety and tannin rich wine.

Food pairings: *This wine is excellent with roasts and meat dishes in general.*



L.L.C.

It is named after the district in which it was originally grown, Wildbach, which literally means "wild stream", almost a prophecy for this restless grape variety.

It was from here, about two centuries ago, that the grape variety reached Pieve di Soligo in the Marca Trevigiana, the only area in Italy where it took hold.

If Wildbacher is still recalled for its qualities and its history today it is due to Martino Zanetti, a connoisseur of authentic wines, a shrewd and curious businessman, and a keen producer who wished to invest in those rare vines discovered by chance on his estate.

He entrusted expert agronomists with the task of studying the precious plants in detail and his oenologists with that of creating the best conditions to second the inclinations of such an exclusive wine. As a result, the true prestige of Wildbacher finally emerged, astonishing wine lovers with its color and aromas.

This wine presents a range of flavors dominated by the "wild berry" that are somewhat estranged from other Italian reds. Often, when the wine is blind tasted, it puzzles professional tasters and sommeliers as they gather up the most exotic guesses.

Wildbacher requires loving care if it is to give its best fruits. This is the reason why at Col Sandago it receives unprecedented treatment, and even a vineyard designed especially to respect its original nature: 2.5 hectares on a magnificently aspected site, with a density of 6000 vines per hectare in the new plantings and 3500 in the old ones, where the agronomists limit the production of grapes to 6500 kilograms per hectare that, transformed into wine, yield a maximum of 45 hectolitres, ensuring excellent quality.

The grapes are harvested in mid-October, and once fermentation is completed, the young wine is aged for two years in small (225 liter), medium toasted French barriques from the Allier and Tronçais forests. It is then bottled and left to further mature in the bottle for an additional twelve months. The result is a wine that has both body and a unique style.

The flavors are intense with unmistakable fruit of the forest punctuated by spicy, exotic aromas and old leather. This wine truly profits from extended maturation and becomes velvety in texture, but will preserve a good amount of youthfulness until a very ripe age. Wildbacher truly deserves a spot amongst the world-class wines of its type.



"If I were the owner of that authentic winegrowing heart known as Col Sandago, I would have no doubts. I would uproot everything, absolutely everything – and leave only the Wildbacher, due to its astounding excellence. I must admit, I envy your ownership of this pulsating heart greatly..."

"I repeat and underscore that Wildbacher gives Col Sandago its soul, in addition to excellent – no, more than excellent, outstanding – grapes. The cultivar known as Wildbacher is one of those few, very few, grape varieties that originated in foreign lands that has found such an ideal site – Col Sandago – which it has been unable to go beyond it."
– Luigi Veronelli



L.L.C.

CANTINA SACCHETTO **TREBASELEGHE (TREVISO)**

The Dal Piave, Amici, and De Paolo variety of wines from Veneto is produced by the Cantine Sacchetto in the area where the provinces of Padova, Treviso and Venice meet. This part of the Veneto region is primarily agricultural and is responsible for the majority of this variety of grapes produced in the region.

Cantine Sacchetto was founded by the late Sisto Sacchetto in the early 1920s. The change into a modern run and structured Azienda did not start until the 1980s under the vigilance of Filiberto Sacchetto. Today, Filiberto and his son Paolo still handle the selection of the wines and follow the winemaking process.

The recently modernized facility is capable of producing large quantities of wine, respecting the tradition and implementing the most advanced technology to achieve a high quality product. All varieties are cold fermented in stainless steel to preserve the freshness of the fruit. The wines are then bottled and left in bottles for a few weeks and finally shipped to their final destination. This extra step stretches the freshness of the vintage and is very important for wines of this type, which are meant to be consumed young and loaded with fruity character.



DEPAOLO PROSECCO DOC

VARIETAL: 100% GLERA

ALCOHOL: 11%

This lovely wine is produced entirely of prosecco grapes from the hills of Treviso in the "Method Charmat." The vivacious character and gentle effervescence of the wine and its slight off-dry quality makes it a great palate opener. The citrus flavors and good acid balance enables it to complement food very well. Prosecco is the wine that Italians prefer before the meal, waiting for a table at a restaurant or as an aperitif. It is also the wine for the end of the meal when everyone has had enough wine and they are ready for something refreshing.

Food pairings: Great as an aperitif, will be a great pairing for Hors d'evre, caprese salad, and swordfish carpaccio.



L.L.C.



DEPAOLO PINOT NERO ROSATO FRIZZANTE IGT

VARIETAL: 100% PINOT NOIR

ALCOHOL: 11%

This light wine is produced from the pinot noir grape. It is a pale pink color with a dry but light taste. The gentle effervescence and fruity tones make it a year round pleaser.

Food pairings: Try it with shrimp cocktail, penne vodka sauce and smoked salmon, red beets and cheese salad, beer buttered fish. Try with stuffed vegetables with seafood or pastas and risottos.



DEPAOLO PINOT GRIGIO IGT VENEZIE

VARIETAL: 100% PINOT GRIGIO

ALCOHOL: 12%

Wine-making is obtained through soft pressing by means of a horizontal press, followed by fermentation of pure must at a controlled temperature and thanks to selected yeasts. Ageing in steel containers at a controlled temperature. Refining in bottles preservation 18/24 months depending on the temperature and lighting of the place where it is stored. Color is straw yellow with copper reflections aroma fine, delicate, light, and spicy flavor fresh, full-bodied, pleasant with just the right tannic content.

Food pairings: Goes well with stuffed mushrooms, clams oreganata, fritto misto, pasta with bottarga, spaghetti clams.



DEPAOLO PINOT NOIR

VARIETAL: 100% PINOT NOIR

ALCOHOL: 12%

Grapes: Area delimited by Production regulations Grapes Pinot Nero

Wine-making is obtained through soft pressing by means of a horizontal press, followed by slow fermentation of pure must at a controlled temperature and thanks to selected yeasts. Ageing in casks for a few months, then in steel containers refining in bottles preservation 3/5 years depending on storage conditions. Color is Ruby red with Burgundy-red hues aroma pleasantly vinous with typical undergrowth-like scents. Flavor is dry, full bodied, and mellow.

Food pairings: Pairs very well with stuffed peppers, pasta with mushroom ragu, roasted salmon with brown sugar and mustard.



DEPAOLO MERLOT

VARIETAL: 85% MERLOT, 15% CABERNET SAUVIGNON

ALCOHOL: 12%

Merlot from the Colli Euganei blended with Cabernet Sauvignon from the Piave area. Wine-making is obtained through stalk less pressing, maceration at a controlled temperature (26-28°C) for 8-10 days. Ageing: One part for 6/8 months in barrique, one part for 10/12 months in Slavonia casks Refining In steel containers, then in bottles preservation 5-6 years depending on storage conditions. Color is Ruby red tending to Burgundy – red hues aroma intense, persistent with complex scents of spices. Flavor is intensely vinous, harmonic.

Food pairings: Goes well with chicken milanese, veal marsala, mild cheeses like provolone or scamorza.



L.L.C.

VENETO



CAMPAGNOLA
DAL 1907

VILLA SAN ZENO BY G. CAMPAGNOLA S.P.A.



PINOT GRIGIO IGT VENEZIE

VARIETAL: 100% PINOT GRIGIO

ALCOHOL: 12%

Villa San Zeno Pinot Grigio is a light straw color, possessing a fine, elegant, clean and intense aroma. The palate is dry with a pleasant green-apple finish. It is lively and easy to drink.

Food pairings: Goes well with stuffed mushrooms, clams oreganata, fritto misto, pasta with bottarga, spaghetti clams. Excellent as an aperitif, with hors d'oeuvre, or with seafood salads and fish dishes. It also pairs well with white meats and light meals.



PINOT NOIR IGT PAVIA

VARIETAL: 100% PINOT NOIR

ALCOHOL: 12%

Villa San Zeno Pinot Noir grapes hail from select vineyard sites in the province of Pavia. They are hand-picked and vinified in the traditional manner: soft pressing, fermentation at controlled temperature, maceration for 10 days. Ruby red. Medium bodied. Complex aromas and flavors of violets, strawberries, raspberries and vanilla. Soft velvety texture, gently caressing

Food pairings: Pairs with vitello tonnato, beef carpaccio with arugula and parmesan cheese, fettuccine alfredo, spaghetti carbonara.



CHARDONNAY

VARIETAL: 100% CHARDONNAY

ALCOHOL: 12.5%

Villa San Zenò Chardonnay is a light straw color. Dry taste. Drink while it is young.

Food pairings: Goes well with gazpacho, grilled vegetables, and penne primavera. Ideal as an aperitif, with appetizers, hors d'oeuvres, light meals and fish dishes.



VALPOLICELLA DOC CLASSICO SUPERIORE

VARIETAL: 40-70% CORVINA VERONESE, 20-40% RONDINELLA,

5-25% MOLINARA

ALCOHOL: 12.5%

*Villa San Zenò Valpolicella Classico Superiore grapes are hand-picked
Deep ruby red color. Delicate ethereal bouquet. Dry warm taste, velvet smooth with a
hint of bitterness.*

Food pairings: Try with venetian liver, white meat like grilled chicken, veal and pork. Classic dry red wine ideal with pasta, pizza sausages, cheeses, meats, and game.



L.L.C.

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November 2018



VALPOLICELLA RIPASSO SUPERIORE 'TERRENGRE'

VARIETAL: 55% CORIVA VERONESE/CORVINONE, 40% RONDINELLA, 5% MOLINARA
ALCOHOL: 13.5%

Villa San Zeno Valpolicella grapes are hand-picked and vinified in the traditional manner. In February of the following year, the wine referments (the ripasso) on the fresh pomace leftover from the just-completed Recioto Amarone fermentation, giving the Valpolicella richer flavors and complexity. Deep ruby red. Elegant, complex aromas of ripe fruit. In the mouth, soft, rich flavors typical of the best Valpolicellas, lengthening into a pleasantly bitterish finish.

Food pairings: A lot of complexity and depth, aromas of plum and black fig, dried black cherries; perfect red for pasta, meat, game, and charcuterie; excellent with pizza and cheeses.



AMARONE DELLA VALPOLICELLA CLASSICO DOC

VARIETAL: 65% CORVINA/CORVINONE VERONESE, 35% RONDINELLA
ALCOHOL: 15%

Villa San Zeno Amarone grapes are hand selected in September. The grapes are laid down to dry until January. Vinification with long maceration. Intense red garnet color. Fine ethereal, fragrant bouquet. Dry full complex and smooth. Rich superb palate with aftertaste of green almond. For maximum enjoyment, uncork a few hours before drinking and serve in large glasses

Food pairings: Pairs with mix grilled red meat, Filet Mignon with Blue Cheese sauce, Pistachio crusted rack of lamb, aged cheeses like Parmigiano reggiano, and Gruyere.



L.L.C.

VENETO (CONT.)

VILLA ROCCA



CABERNET SAUVIGNON DELLE VENEZIE

VARIETAL: 100% CABERNET SAUVIGNON

ALCOHOL: 12.5

Ruby red wine, intense typical vinous bouquet. Dry, soft, "fruit forward flavor" taste that compliments the flavor. Villa Rocca is spicy with soft overtones of raspberries and blueberries. Medium to full body with notes of black pepper, ripe blackcurrant and tobacco.

Food pairings: Perfect choice for lamb ragu tagliatelle, leg of lamb, New York steak, Pecorino toscano, Manchego.



RUSSIA

TOVARITCH! RUSSIAN VODKA MOSCOW



Tovaritch in Russian means “friend” or “comrade”. Tovaritch vodka is 100% distilled and bottled in Russia; made with pure Russian grain, pure Russian artesian water, triple distilled, with birch charcoal filtration. Tovaritch vodka brings back the pure essence of the vodka drinking experience, drinking with friends, absolutely Russian from start to finish. Tovaritch is not “fashionista” vodka made from grapes, or potatoes. Tovaritch does not have a fancy bottle or fantasy name to evoke status. Tovaritch is Russian, made for drinking with friends, to enjoy comradeship. One taste of Tovaritch and you’ll understand what Tovaritch stands for and delivers!

90 points (Top Five) – Beverage Testing Institute International Review of Spirits 2009
Silver Medal – International Wine and Spirit Competition 2010

Tovaritch! Russian Vodka 750ml
Tovaritch! Russian Vodka 1L
Alcohol: 40% vol.





L.L.C.

CALIFORNIA

MATERRA CUNAT FAMILY VINEYARDS

NAPA VALLEY

Each Materra wine is a perfect expression of the land, the grapes, the passion the Cunat Family has invested in each bottle and the unyielding quality delivered consistently by the growing conditions and terroir of the Napa Valley. Brian and the entire Cunat family look forward to sharing their dreams with you over a glass of Materra.



CUNAT RESERVE

VARIETAL: 96% MERLOT, 1% CABERNET SAUVIGNON, 1% PETIT VERDOT,
1% MALBEC, 1% CABERNET FRANC

ALCOHOL: 14.5%

We selected only the very best fruit and crafted a rich yet smooth reserve Merlot. Because of the care and pride put into making this wine, the Cunat family is proud to place their name on the label. Aromas of vanilla, red fruit, smokey cigar-box, and cedar fill the senses and only became richer at the wine opens up. Your taste buds are treated to bright tart cherry fruit, white pepper, and a soft smooth finish.

Food pairings: *This is a very food friendly wine and pairs well with bacon wrapped scallops or shrimp, grilled asparagus, meatloaf or lentil and sweet potato curry.*



L.L.C.



CABERNET SAUVIGNON

VARIETAL: 80% CABERNET SAUVIGNON, 16% MERLOT, 2% PETIT VERDOT,
1% CABERNET FRANC, 1% MALBEC

ALCOHOL: 14.5%

OAK AGING: 22 MONTHS

On the nose black cherries, currants, blackberries, plums and raspberries. Other flavors follow with hints of coffee, chocolate, cocoa, white pepper and vanilla. On the palate the wine is crisp, with mouth-watering acidity. The soft tannins add a nice velvet texture moving from front to back. Dark fruits are abundant, chocolate covered cherries, caramelized figs, and cedar box. This wine is young and can age for some time if you want to cellar it. Prime drinking is within 5 to 19 years and beyond. If you choose to open this wine up earlier we would recommend decanting the wine for 20 minutes and enjoying with friends and family.

Food pairings: Pairs well with steaks, roasts, lamb, wild game and poultry.

RIGHT BANK

VARIETAL: 96% MERLOT, 2% CABERNET SAUVIGNON,
1% PETIT VERDOT, 1% MALBEC

ALCOHOL: 14.5%

With a backbone of our estate-grown Merlot, this classic Right Bank blend exhibits dense plum, sweet rhubarb pie, cinnamon, spice (and everything nice). With a uniquely floral nose, bright red fruit, and firm tannins, this well-balanced wine will continue to age nicely over the next 7 to 10 years.



Food pairings: Pair with root vegetables, pot roast, wild boar, smoked meats and cheese like gouda, goat and sheep's milk.



L.L.C.



MERLOT

VARIETAL: 96% MERLOT, 1% CABERNET SAUVIGNON, 1% PETIT VERDOT,
1% MALBEC, 1% CABERNET FRANC

ALCOHOL: 13.8%

This third vintage of the Materra flagship Merlot is made completely from grapes grown and farmed on the Cugat Family Vineyard. A classic Napa Valley Merlot from the Oak Knoll district, one of Napa's premier Merlot regions, this wine is rich in flavor, aromas and structure. First scents of blackberry, blueberry and ripe raspberry are followed by dried herbs de provence, lavender and thyme. The first taste highlights all the berry aromas, but combines the red fruit with cocoa and cherry apply spiced. The wine is elegantly balanced with hints of minerality, well developed tannins and an array of fruits. Flavors and complexity will continue to develop for up to 10 years in the cellar.

Food pairings: Enjoy now with beef and caramelized onions, pasta with sun dried tomatoes.

SAUVIGNON BLANC

VARIETAL: 100% SAUVIGNON BLANC

ALCOHOL: 14.2%

A wonderful bouquet full of citrus, tropical and passion fruit are showcased with the feel of summer and relaxation. Made exclusively in stainless steel, this medium-bodied wine bursts with sweet orange, guava, peach and apricot flavors.



Food pairings: Pairs with spicy ahi tuna, white meats, other fish dishes incorporating mint, tarragon and cilantro, goat cheeses and oysters.



L.L.C.



CHARDONNAY

VARIETAL: 100% CHARDONNAY

Alcohol: 14.2%

As the new vines mature year after year, the characteristics blossom and develop deep complexities that echo into the finished bottle. First impressions of lemon peel and zest along with citrus flowers, orange blossoms, toasty Brioche and honeysuckle embrace the nose. Upon the first taste, the palate is greeted with tropical undertones of papaya, pineapple and mango as well as honey, wet stone and subtle spice. The overall wine is well balanced with a very smooth finish. Oak aged for 8 months in 30% new French oak and 70% neutral with only 7% going through malolactic fermentation.

Food pairings: This Chardonnay is versatile enough to be served year round and offers limitless food pairing options including summer salads, grilled meats, semi-soft and hard cheeses.



L.L.C.

CALIFORNIA

SILVER CREEK VINEYARDS

Silver Creek flowed through the family's vineyard in the hills south of San Jose, California. A few feet from Silver creek stood the family winery, established in the 1800's. They chose Silver Creek as the name of the premium wines because it reflects decades of wine-making experience and the commitments to producing fine wines in the best Californian tradition.



CABERNET SAUVIGNON

ALCOHOL: 13.5%

The deep ruby red color with aromas of berries and cedar are the characteristics of this vintage varietal. It is a medium-bodied wine with just a hint of oak that is smooth, fruity and ready to drink

Food pairings: Pairs wonderfully with filet mignon, lamb, heavy pastas and cheeses.

MERLOT

ALCOHOL: 12%

The vintage Merlot is a beautiful deep ruby red color. This medium-bodied wine carries a cedary vanilla overlay to the ripe currant and plum flavors. The light tannins flow smooth, spicy and supple.

Food pairings: Pairs great with cheeses, pastas, red meat, and lamb.





L.L.C.



CHARDONNAY

ALCOHOL: 13%

The pale straw color with aromas of fruit and green apples characterize our vintage Chardonnay. This is a lighter-styled chardonnay with fresh, clean fruit flavors and a smooth finish.

Food pairings: *A great accompaniment to mild cheeses, chicken, veal and seafood.*



OREGON

CHATEAU BIANCA WINERY

Chateau Bianca Winery & Vineyards is a family owned and operated winery established twenty five years ago in the Mid-Willamette Valley, on Butler Hill outside of Dallas, Oregon. They keep their annual production intentionally small and are committed to high quality wines at an exceptional value. Producing mainly Pinot Noir, Pinot Gris with a limited production of Riesling, Gewurztraminer and specialty wines.

RIESLING



ALCOHOL: 11.5%

This wine has nice tree fruit notes with hints of apple and a touch of Lemon and Orange peel. The sweetness is offset with the acidity on the finish.

Food pairings: Pairs well with spicy Asian fusion, Thai, and Mexican foods.



L.L.C.



PINOT GRIS

ALCOHOL: 13%

This vintage has nice fruit notes touching on tropical and floral notes. A hint of citrus and nice richness in the mouth and finish.

Food pairings: *Sushi, Salmon, Poultry, or slightly chilled on the deck.*



PINOT NOIR

ALCOHOL: 12.5%

This Pinot Noir has a soft fruit forward style with nice red fruit character finishes with a nice balance.

Food pairings: *It pairs with Pasta, Pizza, Burgers, and lightly season dishes.*