

## Classic and Charming



**Grapes:** 100% Pinot Grigio

**Region:** Veneto, Italy

**Tasting Notes:** Delicate scents of sun-dried hay meld together with gorgeous mineral notes of crushed rocks on the nose. Firm acidity and zesty citrus fruits combine on the palate and lead to a crisp, well-articulated finish.

**Suggested Food Pairings:**

Artichoke Dip, Mushroom Risotto, Seafood Gumbo, Grilled Halibut

## Rich, Full-Bodied Red!



**Grapes:** 100% Montepulciano

**Region:** Abruzzo, Italy

**Tasting Notes:** The bouquet is intense with aromas of red fruits and spices. The palate is full, dry and harmonious with pleasant tannins.

**Suggested Food Pairings:**

Eggplant Parmesan, Spaghetti Bolognese, Lamb Curry, Ossobuco, Barbecue Spareribs, Pecorino Cheese

## Fruit Forward Sangiovese



**Grapes:** Sangiovese & Canaiolo

**Region:** Tuscany, Italy

**Tasting Notes:** Full-bodied, fruit forward style with an excellent balance of acidity and refined tannins.

**Suggested Food Pairings:**

Pizza with Sausage, Lasagna, Cajun Chicken Fajitas, Barbecue Pork Tenderloin, Braised Beef