

RED WINES

ITALY

SICILIA



- 302 MANDRA ROSSA ~ SHIRAZ** 29
Grape(s): 100% Shiraz **Compliments:** Grilled fish or hearty pastas
Bright ruby red with blackberry and vanilla aromas and a jam-like fruit flavor with a full, rounded finish
- 303 MANDRA ROSSA ~ CABERNET SHIRAZ** 29
Grape(s): Shiraz, Cabernet Sauvignon **Compliments:** Red meats, casseroles or cheese
Brick red with cherry highlights and a bouquet of cherries and currants with aromas of spices and herbs and a hint of vanilla oak
- 304 NERO D'AVOLA ~ PORTA DEL SOLE** 29
Grape(s): 100% Nero d'Avola **Compliments:** Pasta, pork or red meat
A rich, perfumed and velvety wine that's easy to drink with a generous taste of fruit and oak

TUSCANY



- 305 CASTELLO BANFI ~ ROSSO DI MONTALCINO** 45
Grape(s): 100% Brunello clones **Compliments:** Red meat, veal or cheese
Deep ruby red in color with a dry, round, velvety taste and generous body
- 306 VILLA ANTINORI ~ SANTA CRISTINA** 29
Grape(s): Sangiovese, Merlot **Compliments:** Red meat, poultry, cheese or chocolate
Ruby red in color; on the nose, intense bouquet of mature fruits; on the palate harmonious and very pleasing
- 307 VILLA ANTINORI ~ PEPPOLI CHIANTI CLASSICO** 48
Grape(s): Sangiovese, Canaiolo **Compliments:** Roasts, game, or hearty pasta dishes
Rich in aromas of mature fruit and hints of vanilla yet balanced, soft, and stylish, with a fine, lingering finish
- 308 NOZZOLE ~ CHIANTI CLASSICO "RISERVA"** 38
Grape(s): Sangiovese, Canaiolo **Compliments:** Roasts, game, or hearty pasta dishes
Medium- to full-bodied wine with plum, berry and light vanilla character and a fresh finish
- 309 CASTELLO BANFI ~ CHIANTI CLASSICO "RISERVA"** 38
Grape(s): Sangiovese, Canaiolo, Sauvignon **Compliments:** Roasts, pastas or cheese
A well-balanced wine with flavors of vanilla, cocoa and spice
- 310 CASTELLO BANFI ~ CENTINE ROSSO DI TOSCANA** 29
Grape(s): Sangiovese, Sauvignon & Merlot **Compliments:** Red meats, poultry or pasta
Bright ruby red wine with intensely fruity taste and a lingering finish
- 311 CECCHI ~ SANGIOVESE DI TOSCANA** 29
Grape(s): 100% Sangiovese **Compliments:** Red meats, poultry or pasta
Bright ruby red in color, medium-bodied with ripe fruit aromas and tastes
- 312 VENDEMMIA ~ CHIANTI** 26
Grape(s): Sangiovese, Canaiolo, Malvisa Rossa **Compliments:** Red meats or hearty pasta dishes
Ruby color with lively floral/berry bouquet followed by clean, balanced taste
- 313 SAN FELICE ~ CHIANTI CLASSICO RISERVA "IL GRIGIO"** 42
Grape(s): 100% Sangiovese **Compliments:** Red meats or hearty pasta dishes
Full-bodied and velvety with opulent aromas of crushed berries and flowers and a long, long finish