

## Ca Del Bosco

Located in the province of Brescia in the Italy's Lombardy area, Ca' del Bosco, founded in 1969, is an icon of Italy's Franciacorta region. Each step of the winery's viticultural and winemaking process is based on a relentless commitment to excellence. The winery's state-of-the-art cellar, unique in Franciacorta, allows the winemaking team to produce the best wines possible and of the highest quality. Ca' del Bosco's wines have collectively earned 41 "Tre Bicchieri" awards by Italy's Gambero Rosso, since 1998, the second-highest awarded winery in history by the publication, and are well known as some of the finest sparkling wines in the world.

### Corte Del Lupo Rosso

**Description:** Merlot 38%, Cabernet Sauvignon 33%, Cabernet Franc 22%, Carménère 7%. This wine exalts the personality and fruitiness of Merlot, the elegance of Cabernet Franc and the roundness of Carménère. Cabernet Sauvignon is there to provide the much-needed backbone and thus impart balance and longevity.

**Food Pairings:** Very versatile with it's food pairings, try with a juicy beef burger, or a Mushroom Risotto

**Serving Temperature:** 60-64°F / 15-18°C

Wine Club Member (bottle) Price: **\$5,456.85**

### Corte Del Lupo Bianco

**Description:** Chardonnay 80%, Pinot Bianco 20%. "Corte del Lupo Bianco" is made from grapes harvested in 11 vineyards, whose exposure, clones and ages to ensure the expressions of fullness and integrity typical of a white wine in the Ca' del Bosco style. The perfect marriage: the fragrance of Chardonnay grapes and the elegance of Pinot Bianco..

**Food Pairings:** Very versatile with it's food pairings, try with richer styles of fish, like Salmon or Chicken, or anything using Hollandaise sauce

**Serving Temperature:** 49-55°F / 9-12°C

Wine Club Member (bottle) Price: **\$7,230.61**

## Cecilia Beretta

Cecilia Beretta is the jewel of Pasqua Family and the prime objective of the Cecilia Beretta estate is to recapture the force and personality of the traditional of the Valpolicella area. The activity is geared towards making a smallish range of very fine wines.

### Cecilia Beretta Soave Classico Brognoligo

**Description:** Straw yellow with a tinge of green. Perfumes of ripe golden apple and apricot with sweet notes of flowers. Balanced on the palate, with an aftertaste of almond which is characteristic of Garganega variety.

**Food Pairings:** This Soave pairs well with light antipasti, delicate dishes such as tagliolini with shrimp and artichokes or seafood risotto as well as fish entrées such as seabass and crab.

**Serving Temperature:** 49-55°F / 8-10°C

Wine Club Member (bottle) Price: **\$1,989.47**

## Cecilia Beretta Prosecco Superiore DOCG Brut Millesimato

**Description:** Prosecco Spumante Brut Millesimato is a very versatile style of Prosecco that will match well different type of dishes and it's also perfect on its own. It is of pale lemon colour with a persistent perlage. The bouquet is intense and fruity with aromas of tropical fruit. On the palate is refreshing with a crisp acidity and notes of citrus fruits.

**Food Pairings:** The perfect aperitif, or a great way to start a meal that will also accompanies light dishes like a chicken salad or other pasta dishes.

**Serving Temperature:** 47-53°F / 7-9°C

Wine Club Member (bottle) Price: **\$2,295.47**

## Cecilia Beretta Amarone della Valpolicella DOCG

**Description:** A vigorous, full-bodied deep granate red wine. Clean and vibrant fragrances of currants, blackberries and sweet almonds on the nose, with notes of vanilla. Big, warm and rich, with polished, silky tannins and a long and harmonic finish.

**Food Pairings:** Excellent with grilled red meat, game stews and mature and rich cheeses. Try it with tipycal dishes from the Veronese tradition such as risotto with Amarone, polenta with mushrooms and Asiago cheese or tagliolini with a rich ragù sauce. Also a delicious match to a chocolate dessert or simply to a dark, smooth piece of chocolate.

**Serving Temperature:** 64°F / 18°C

Wine Club Member (bottle) Price: **\$5,940.23**

## Planeta

No one has done more in the past 20 years than the Planeta family to explore Sicily's wine potential and diversity. Their energy has resulted in a sprawling Sicilian wine company run by six cousins with six estates and five wineries. They are known as Sicily's stars and are doing an amazing job exploring the islands distinctive wines.

### Planeta La Segreta Grillo (Sicilia DOC)

**Description:** Aromatic and intense on the nose with notes of pink grapefruit, balanced and complex on the palate.

**Food Pairings:** Think of Grillo as a fuller, funky alternative to Pinot Grigio. With that slight herbal note and bright acidity, all seafood, vegetable dishes and pastas will do well.

**Serving Temperature:** 45-55°F / 7-13°C

Wine Club Member (bottle) Price: **\$1,817.54**

### Planeta La Segreta Nero d'Avola (Sicilia DOC)

**Description:** A saturated purple-mauve that you look forward to drinking. The nose is dominated by aromas of ripe plums and wild blackberries and has pleasantly complex aromatic hints of incense, jasmine and black truffle. The tannin texture is varied and combines its soft, sweet and seductive aspects.

**Food Pairings:** Ideal for Mediterranean cooking based on vegetables and all types of meat. Perfect for matching with grilled meat with its affinity for smokey tones and its natural sweetness which goes with any sauce.

**Serving Temperature:** 60-68 °F / 16-20 °C

Wine Club Member (bottle) Price: **\$1,817.54**

## Duca Carlo Guarini

The Guarinis are an ancient and noble family who settled in Salento from Normandy in the year 1040. This thousand-year-old family introduces innovation to their historical winery and olive oil production, always aiming at quality and at the valorization of native grape varieties: Negroamaro, Primitivo, and Malvasia Nera. In 2005 the company started the conversion of the whole production system to organic in an effort to respect the environment, the people working in, it and the final consumers as much as possible.

## Primitivo Biologici Vigne Vecchie IGT Salento Rosso

**Description:** Primitivo (Zinfandel in English) (old vines). Certified Organic. Rich and lush on the palate with notes of black currants and black berries. The ripeness of the fruits provide a velvety backdrop and make the flavors linger on the finish.

**Food Pairings:** Try pairing with lighter meats including Quail, Turkey, Pork, Bacon, Ham and Veal. Zinfandel works well with Barbecue red meats and lamb.

**Serving Temperature:** 62 °F (17 °C)

Wine Club Member (bottle) Price: **\$2,846.39**

## Casanova di Neri

Casanova di Neri, now run by Giacomo Neri was founded in 1971 by his father Giovanni, who bought a large estate within Montalcino area. In the years the philosophy has been exclusively the one of searching for the best vineyards of the territory to produce unique wines of great character with a well defined style.

## Casanova di Neri Brunello di Montalcino DOCG Tenuta Nuova

**Description:** 100% Sangiovese. Ruby red with garnet reflections, hints of maraschino cherries, violets and red fruits. Great fineness in the mouth with a tannin still young yet of great quality. Long, elegant, and persistent.

**Food Pairings:** This Brunello deserves something BOLD. A fine roast leg of lamb with rosemary, pot roast pheasant, roast squab with truffles or that most famous dish of all bistecca alla fiorentina, Tuscan-style steak.

**Serving Temperature:** 64-68 °F / 16-20 °C

Wine Club Member (bottle) Price: **\$9,071.67**

100 Points from Robert Parker