

By the Bottle RESERVE ITALIAN

VENETO

- #500 **AMARONE, Santi** \$80.
An intense and very complex bouquet with dominant notes of raisins, cherries and bitter chocolate with hints of tobacco and spices. Full and generous on the palate, the wine has a rich yet powerful mouthfeel marked by focused, silky tannins and a long, lingering finish
- #501 **AMARONE, Sartori** \$90.
Intense, refined aromas of black cherry jam followed by aromas of caramel, cocoa, plum, dried violets, pink peppercorns, and vanilla.
- #502 **AMARONE, Bertani** \$165.
Primary fruit aromas of cherry. Great earthy notes add wonderful complexity.
- #503 **AMARONE, Fratelli Recchia** \$75.
Deep ruby red color with garnet reflections. Intense fruit and tannin.
- #504 **'SUPER VERONESE', Allegrini 'La Poja'** \$125.
Outstanding with pristine cherry and blackberry followed by spice, leather and tar.

PIEMONTE

- #505 **BARBARESCO, Prunotto** \$75.
Garnet red in color and complex in aroma with notes of red fruit and spices. Full and velvety on the palate with a long finish and aftertaste.
- #506 **BARBARESCO, Gaja** \$270.
On the palate, a backbone of lightly woven but refined tannins support black cherry, raspberry, white pepper, anise and tobacco.
- #507 **BAROLO, Pertinace** \$75.
Flavors of dried dark fruit and herbs. Well balanced, this wine is smooth and complex with a long and lingering finish.
- #508 **BAROLO, Michele Chiarlo 'Tortoniano'** \$80.
The wine shows layered aromas and flavors of mint, red fruit and spices.
- #509 **BAROLO, Marchesi di Barolo** \$96.
Full, firm but velvety mouthfeel with a fine, lingering aftertaste of licorice and ripe red fruits.
- #510 **BAROLO, Vietti 'Castiglione'** \$80.
Glowing ruby red color, succulent palate with a powerful tannic structure. Long and vibrant

By the Bottle
RESERVE ITALIAN

Toscana

- #511 **CHIANTI CLASSICO RISERVA**, Antinori ‘Marchesi Antinori della Tenuta Tignanello’ \$85.
A floral nose with notes of ripe cherries, spices and toasted oak. On the palate, the wine is supple and balanced with red fruit notes that linger on the finish.
- #512 **CHIANTI CLASSICO RISERVA ‘GRAN SELEZIONE’**, Ruffino Riserva Ducale ‘Oro’ \$85.
This wine has a well-defined structure and a generous, fruity core accented by hints of chocolate. Full bodied and well balanced with round yet impressive tannins.
- #513 **CHIANTI CLASSICO RISERVA ‘GRAN SELEZIONE’**, Lamole di Lamole \$75.
On the palate, the oak, held at bay by the wine’s ample fruit, leaves room for nuances of preserves and of spices, which are in perfect harmony with the bouquet.
- #514 **BRUNELLO DI MONTALCINO**, Castello Banfi \$125.
Great depth and complexity with an opulence that is softened by an elegant, lingering aftertaste
- #515 **BRUNELLO DI MONTALCINO**, Fattoria dei Barbi \$90.
Lush yet dazzling fresh fruit character is accented with hints of earth, spice, and mineral
- #516 **BRUNELLO DI MONTALCINO**, Antinori ‘Pian della Vigne’ \$95
This red wine offers pleasing aromas of red berry fruit balanced with sensations of candied fruit and spice. The palate is ample with supple tannins. The finish offers hints of tobacco and dark chocolate. An extremely elegant wine with great structure.
- #517 **SUPER TUSCAN**, Ruffino ‘Modus’, \$55
A blend of Sangiovese, Cabernet, and Merlot. This is a full-bodied Tuscan red with layers of black fruit, spice, tar and fragrant tobacco. The wine is dense, velvety and firm with soft tannins.
- #518 **SUPER TUSCAN**, Castello di Bolgheri (Bolgheri) \$70.
Concentrated flavors of cassis, blackberry, violet and spice on a medium bodied, dense frame
- #519 **SUPER TUSCAN**, Antinori Tignanello \$160
The original Super Tuscan, shows an intense nose of red fruit with hints of leather and sweet spice. The wine is ample and enveloping on the palate with supple tannins that respect the character and personality of the Sangiovese grape. The finish and aftertaste are of lovely length and persistence.
- #520 **SUPER TUSCAN**, Tenuta San Guido ‘Sassacaia’ (Bolgheri) – As Available \$275.
Intense, concentrated and deep ruby-colored, this wine offers elegant, complex aromas of red fruit. In the mouth it is rich and dense, yet harmonious, with sweet, balanced tannins. The wine has a long finish with a depth and structure that ensure its extraordinary longevity.
- #521 **SUPER TUSCAN**, Tenuta dell’Ornellaia ‘Ornellaia’ (Bolgheri) – As Available \$275.
Very floral and fresh with dark berry, lemon rind and hints of cloves and spice. Medium to full body, firm and silky tannins and a pretty finish of fruit, smoke, toasted oak and more spice.