

# Specialty Wines by the Glass

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## Bianco

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**Pietracolata, Orvieto Classico “Secco” DOC 2006** *Umbria*  
The name “Pietracolata”, literally “poured-rock”, refers to the lava of long ago eras. Their bright young wine maker, Gabriella Tani, has blended five grape varieties Trebbiano (45%), Grechetto (20%), Verdello (25%), Malvasia (5%), Drupeggio (5%) to create this Orvieto Classico. The harvest is hand-picked into baskets, the grapes are gently pressed to conserve their scent, then a temperature controlled fermentation is followed by aging in stainless steel tanks. This wine has sweet, candy-like aromas of peach and lemon followed by clean mineral nuances. It pairs well with traditional Pasta Carbonara, light broiled fish, or fresh fruit.

Glass | 7-      Bottle | 28-

**Stellina di Notte, Pinot Grigio delle Venezie IGT 2008** *Veneto*  
“Little Night Star”, classic example of Pinot Grigio from the Tre Venezie or Three Venices region that includes Veneto, Trentino-Alto Adige and Friuli Venezia-Gulia. Aged in stainless steel tanks. This wine is dry and crisp with kiwi, melon and green apple notes. Ends with a clean finish. This pairs well with a variety of bruschetta or cold salads.

Glass | 8-      Bottle | 25-

**Castello Banfi, Fumaio IGT 2008** *Tuscany*  
From the famed Mariani brothers, Castello Banfi has taken the art of “Super Tuscan” wines to a new level. This wine is Banfi’s excellent interpretation of a youthful wine with a blend of Chardonnay and Sauvignon Blanc. The Chardonnay imparts roundness, while the Sauvignon Blanc adds character to this fresh and easy-to-drink wine. With a light straw yellow color, the aroma is ample, intensely fruity, and fresh. The flavor is full, harmonious and slightly acidic. Fumaio is ideal as an aperitif or as a perfect partner of fish dishes.

Glass | 7.5-      Bottle | 30-

**Stival, Chardonnay IGT 2008** *Veneto*  
A family owned winery located in northeastern part of Italy. Aged in stainless steel tanks. Slightly full bodied, the taste is dry and crisp with hints of butter. A clean finish that pairs well with mild cheeses or grilled salmon or a light seafood salad

Glass | 8-      Bottle | 32-

**Bolla, Riesling IGT 2008** *Veneto*  
Aged in stainless steel tanks. A delightful fruit and floral aroma merges with crisp, refreshing fruit-forward flavors with a hint of sweetness and spice. This well-balanced wine has a clean zesty finish that pairs well with grilled salmon, lamb, veal and pork or aged cheeses.

Glass | 8-      Bottle | 32-

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## Rosso

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**Belmondo, Pinot Noir IGT 2008** *Veneto*  
Pinot Noir is responsible for some of the greatest wines on earth. It is a notoriously fickle grape that expresses its origins like no other. It needs to struggle to produce great wines, but when it does, the depth of flavors that can range from cherry to cola, can be explosive. The wines’ bright acidity and gentle tannins make them approachable and widely appealing. Aged in stainless steel tanks, Belmondo’s offering is light and fruity with a clean finish.

Glass | 8-      Bottle | 32-

**Rosso Pesce, Toscana IGT 2005** *Tuscany*  
John Matta, owner and winemaker at Vicchiomaggio, a winery in Tuscany that produces top quality reds, wanted to shatter the ‘white wine with fish’ rule. By using some of the best grapes available, he was able to create an easy-drinking, dry red made from 100% Tuscan Sangiovese. This wine has subtle ripe red fruit flavors and very light tannins. Pairs well with grilled fish, tuna or crab cakes.

Glass | 6-      Bottle | 24-

**Masi, Modello delle Venezie Rosso IGT 2005** *Veneto*  
With Modello delle Venezie, Masi has created a modern innovative wine which maintains Masi’s roots in the Veneto region. The grape blend is unusual, using Corvina and Raboso Veronese, two important native grapes of the Veneto. The Corvina grape provides colour, aroma and flavour of cherries; the Raboso Veronese contributes tannins, richness and vitality. This wine is aged for 10 months; 70% in Slavonian oak barrels, and 30% in small Allier oak barrels, followed by one month of bottle aging. A deep ruby-colored wine with aromas of cherries, plums, and violets, it has a rich fruitiness with good structured balance. Pairs with pastas, risotto and red meats.

Glass | 8-      Bottle | 32-

**Sartori, Montegradella Valpolicella Classico DOC 2005***Veneto*

From the Montegradella vineyard in the Valpolicella Classico area in northern Verona, this wine is made up of 50% Corvina Veronese, 40% Rondinella, and 10% Molinara varieties. It is aged in both stainless steel and oak casks. This wine's ruby-red, cherry bouquet, with a trace of almonds is dry and full-bodied with black cherry flavors and a persistent finish. It pairs well with steaks, roasts, classic stews and mild cheeses.

Glass | 9.5- Bottle | 37-

**Castello Banfi, Col di Sasso IGT 2008** *Tuscany*

Col di Sasso, which translates to "Stony Hill", is a blend of Cabernet Sauvignon and Sangiovese cultivated on the most rocky and impermeable slopes of the Banfi estate in Montalcino. Considered a baby "Super Tuscan", the perfect marriage between these two grapes gives birth to a youthful yet concentrated and extremely fruity red wine. Its ruby red and intense color, gives way to aromas of cherries and violets enriched with spicy notes. Full bodied yet soft, Col di Sasso is balanced and easy-to-drink. Pairs well with white meats and a variety of pastas.

Glass | 9- Bottle | 36-

**Masciarelli, Montepulciano d'Abruzzo DOC 2006** *Abruzzo*

With multiple estates mostly concentrated in Teramo and Chieti, this specific Montepulciano d'Abruzzo was first produced in 1981 when Gianni Masciarelli decided to enter the wine business and follow his passion. Containing grapes from his estates in Teramo and Pescara, this wine is deep ruby red in color with Berries and a hint of tobacco on the nose and palate. Medium-bodied with a crisp finish. Pairs well with grilled pork or lamb.

Glass | 7.5- Bottle | 29-

**Villa Calcinaia, "Piegaia" Chianti Classico DOCG 2006***Tuscany*

One of Tuscany's oldest historic families makes this lovely, easy to drink Chianti from 90% Sangiovese and 10% Merlot grapes. The color of the wine is ruby-red with garnet shadings; it has a fruity flavor with traces of cherry and ripe fruit and a long finish. Aged in oak barrels. Enjoy with grilled meats, and heavier pastas such as Buccatini Bolognese.

Glass | 9- Bottle | 36-

**Cecchi, Bonizio Sangiovese di Maremma IGT 2007** *Tuscany*

From 1893 up to the present day the Cecchi family has been a participant in the evolution of the world of wine both as a product and as a philosophy, and it has lived, understood and assimilated all the changes that have taken place within it in over a century. Their deep knowledge of the Maremma terroir has led Cecchi to produce a Sangiovese based wine. Bright red color with aromas and flavors of simple cherry, mineral and spice notes. Soft berries on the mid-palate and light tannins. Acidity is restrained and the wine is somewhat one-dimensional. Pairs well with meat antipasti, and a variety of grilled meats, and meat based pasta dishes.

Glass | 7- Bottle | 27-

**A Mano, Primitivo IGT 2007** *Apulia*

The Primitivo grape is considered to be the grandfather of the Zinfandel grape grown in California. The grapes come from vineyards in the heart of the Primitivo growing region, located in the low hills east of Taranto in Puglia. The climate is classically Mediterranean as Puglia is a peninsula between the Adriatic and the Ionian seas. The Primitivo vines are from 70 to 100 years old. As with most vineyards planted at that time they are small bush vines called "alberello" which are non-irrigated and low yielding. The average Primitivo vineyard is quite small and the best sites have a crumbly, dark reddish brown soil that resembles instant coffee. This wine has raspberry aromas with touches of toasty oak. It is full bodied with ripe, blackberry, blueberry and raspberry fruit flavors and a hint of sweet, toasted oak. The finish is soft and long with elegant, rounded tannins. Pairs well with a variety of grilled or roasted beef, veal or game meats, or meat based pastas.

Glass | 8- Bottle | 32-

**Moletto, Merlot Piave DOC 2005** *Veneto*

A family winery of three generations, Moletto wines are made from estate grown grapes from the Piave and Lison-Pramaggiore DOC growing district. Aged in stainless steel tanks, this wine has aromas of rich earth and green herbs. Some raspberry flavors do come through in the palate with additional earthiness and soft tannins. Medium to full bodied, this wine pairs well with red meats, heavier pastas and smoked or sharp cheeses.

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