

"Unlock Divine Discounts! Indulge, relish, and revel in our exclusive wine clearance extravaganza!"





Rosé di Montemaggio is mainly produced with grapes picked from an early harvest from the cooler areas of the vineyards, for the purpose of obtaining good acidity, a lower alcoholic gradation and therefore obtaining freshness and lightness in the wine.

**IGT Rose di
Montemaggio 2021**
**\$23 each for 6,
(Up \$55 each)**
**\$21 each for 12
(Baker's dozen)**

The skins are left in contact with the liquid for only one night until achieving the desired coloration and the necessary complexity. Subsequently, the skins are separated and the fermentation takes place at low temperatures in stainless steel vats for few days. The wine is bottled following about few months of refinement and released into the market when the producers think it is finally ready. The bottle of this rose wine has a glass pink cork to preserve the quality and the authentic taste of this wine.



The Chianti Classico di Montemaggio is a Tuscan red wine produced from predominantly Sangiovese grapes and in some vintages small portion of Merlot . It is characterised by a brilliant ruby colour, intense but elegant bouquet, rich with floral aromas, hints of fruits and spices. It has a full body with intense flavour and lasting presence on the palate. A very versatile wine that contains all the quality of the land from which it is produced and brings your senses back in the past up till the Etruscan times.

This wine by far is the Best Seller and

loved and appreciated really all around the world from customers in the USA to China and worldwide.

It has won numerous awards in various competitions and is truly often the heart of Montemaggio. Since winery's philosophy is to wait and release wines onto the market when they are fully ready – they usually sell Chianti Classicos which are of 5/6 years of age.

Chianti Classico DOCG

Montemaggio 2015

\$23 each for 6 (Up \$47 each)

\$21 each for 12 /(Baker's dozen)



Barco Reale DOC

2018/2019



93 JAMES SUCKLING

91 I MIGLIORI VINI ITALIANI
2018



COLOR: Intense ruby red with violet reflections

AROMA: Sweet, broad, refined, very intense, fruity, with subtle oak notes

TASTE: Soft, voluminous, broad with medium-density sweet tannin in great balance to acidity. Fruity and persistent aftertaste

Food Pairing and Tasting Tips:

Capezzana's Barco Reale di Carmignano DOC Bio pairs perfectly with red meat dishes, roasts and braised meats, as well as with aged cheeses and fine cured meats. It is recommended to serve the wine at a temperature of about 18°C (64°F), after decanting for at least an hour or in wide goblets that promote proper oxygenation.

\$24 each (Up \$39 each)
\$22 each for 6 / \$20 each for 12 (Baker's dozen)



2019

JAMES SUCKLING.COM



TENUTA DI CAPEZZANA
2019 BARCO REALE DI
CARMIGNANO DOC

CAPEZZANA BARCO REALE DI CARMIGNANO 2019

A firm, chewy wine with berries and dried herbs. Medium body, juicy fruit and a flavorful finish. A little austere. From organically grown grapes. Drink or hold.





Moscato d'Asti Ciombo DOCG 2018

CIOMBO

MOSCATO D'ASTI
DOCG

Pale straw yellow, fresh fruited and flowered notes, citrus fruits and sage. Slightly sparkly. On palate it's sweet and well balanced strengthened by a fair acid vein and sapidity. Best served at 6-8° C. It pairs well with hazelnut cakes and leavened pastries. Ideal as aperitif too, accompanied by bread with butter and anchovies or blue



\$20 each (up \$39)

\$18 each for 6 / \$15 each for 12

TENUTA
IL FALCHETTO®



FALLFORNO

CIOMBO

MOSCATO D'ASTI
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

TENUTA
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CIOMBO
MOSCATO D'ASTI
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Moscato d'Asti Tenuta Del Fant DOCG 2018



TENUTA DEL FANT

CANELLI
DOCG
MOSCATO

Pale straw yellow, fresh fruited and flowered notes, citrus fruits and sage. Slightly sparkly. On palate it's sweet and well balanced strengthened by a fair acid vein and sapidity. Best served at 6-8° C. It pairs well with hazelnut cakes and panettone. Ideal as aperitif too, accompanied by bread with butter and anchovies or blue cheeses.

\$20 each (up \$39 each)
\$18 each for 6 / \$15 each for 12