

SICILY

July 2016 Traditional Club

upcoming
PICKUP PARTIES

Sunday 4-6pm
Tuesday 6-8pm

July 10th & 12th
August 7th & 9th



TASCA D'ALMERITA GRILLO 2014

Pale straw yellow in color, Tasca d'Almerita Grillo offers a broad range of bright fruit aromas from crisp citrus to white peach, tangy apricots, and exotic tropical fruit like pineapple. An elegant backbone of minerality carries the wine across the palate and leads into a balanced finish. \$22.99



PLANETA ROSÉ 2015

A blend of Nero d'Avola & Syrah, this Rosè, fresh and fruity, embodies all the feelings of a Sicilian summer. Its color is that of a summer sunset. The fresh aroma of strawberries make it a marvelously friendly and easy to drink wine. \$17.99



PECORINO TOSCANO STAGIONATO

Pecorino Toscano Stagionato is an aged sheep's milk cheese from Tuscany, which is less sharp than the well-known Pecorino Romano. Pecorino Toscano Stagionato is a DOP cheese (Protected Designation of Origin), that is created from local sheep's milk and aged to become drier, darker and more flavorful than a young Pecorino Toscano. \$16.99lb

SICILY

July 2016 Club Red

upcoming
PICKUP PARTIES

Sunday 4-6pm
Tuesday 6-8pm

July 10th & 12th
August 7th & 9th



PASSOPISCIARO PASSOROSSO 2013

Made from Nerello Nescalese grown on the northern slope of Mount Etna, this wine is comparable to the reds of Burgundy with its combination of velvety tannin and vivid acidity. Aromatic of black pepper, balsamic, thyme, and bay leaf. In the mouth it has good structure and finesse, with beautiful freshness and elegant tannins. \$41.99



PLANETA SANTA CECILIA 2011

This Nero d'Avola has aromas of graphite, plums, berries, and liquorice. The scent is reminiscent of "Noto tufa," the dust found on pathways in the vineyards during summer. The palate is beautifully and tightly structured revealing an array of fruits and nuts with good, balancing acidity complementing the medium body and length. The finish is long and elegant. \$44.99



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