

FEBRUARY 2016
TRADITIONAL CLUB

italy



Rubiolo Chianti

90% Sangiovese, 10% Merlot • Tuscany • 2013

Rubiolo Chianti Classico is an elegant red wine, produced in large part from Sangiovese and a small amount of Merlot. The grapes come from two of the best Tuscan terroirs for the production of Chianti Classico wines, Castellina in Chianti and Panzano in Chianti. The Merlot gives elegance to this Chianti Classico, which is rich in fruitiness and suitability. The name Rubiolo refers to its dark ruby red colour. \$19.99



Conte di Campiano

Primitivo • Puglia • 2014

This sun-drenched Primitivo from Puglia boasts jammy fruit flavors, with an intense and complex bouquet of ripe plum, Morello cherry, cinnamon and vanilla. Well balanced with good structure and supple tannins, topped off with a warm and concentrated fruit sweetness. \$19.99



Piave

Cow's Milk • Veneto

Often likened to the king of Italian cheese, Parmigiano-Reggiano, Piave is a deliciously nutty, pasteurized cow's milk cheese from the Veneto in northern Italy. It has a concentrated sweet, crystalline paste with a full, tropical fruit flavor and slight almond bitterness. \$14.99 lb



Saturday 2.13 4-6pm

Valentine Lovers & Haters alike unite for a fun filled and early evening of Italian Wine tasting at your favorite local wine bar - screwtop!

- 20 Italian wines
- cheese, charcuterie, & chocolate!
- retail discounts

\$44.99 + tax & Eventbrite fees

\$24.99 for current wineclub members

reserve directly through wendy@screwtopwinebar.com

FEBRUARY 2016
CLUB RED

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Terradora Dipaolo

Aglianico • Taurasi • 2009

Intense ruby color with garnet reflections, pronounced and complex bouquet with hints of cherry, fruits of the forest, spicy scents of violet and tobacco and a suggestion of minerals. Elegant, smooth, velvety and intense it displays characteristic hints of plums, black cherries, black pepper and tar. It is full bodied and austere on the palate with balanced tannins and acidity. It will continue to age and develop for more than a decade. \$38.99



Langates

Nebbiolo • Barolo • 2010

The Barolo is one of the iconic wines of Italy, and represents the ultimate expression of Nebbiolo grape. The 2010 Langates is a fantastic value for this typically expensive wine, from one of the best harvests in decades.

On the nose there are aromas of fresh red fruit, spices, tobacco, cocoa, roasted coffee, and leather. On the palate, the acidity and tannins are striking as expected, elegantly brought together with generous fruit. Very persistent with a pleasant finish, which fades gently. \$43.99



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