

Piemonte

October 2017 - Traditional Club



Broglia

GRAPE: CORTESE

APPELLATION: BROGLIA

The Broglia Gavi La Meirana displays pale yellow color with green reflections. The bouquet on the nose is fine and delicate with lots of fruits, such as peach, melon and pink grapefruit, together with some hints of anise and flowers. Very fresh and balanced sip, with a long fruity finish.

\$21.99 retail



Piedmont (Italian: Piemonte) is arguably Italy's finest wine region. Piemonte means literally "The Foot of the Mountains" as the region sits at the border of the western Alps, next to the border with France.

Piedmont is often described as the "Burgundy of Italy" for the reputation of its small scale wineries and obsession with producing quality wines. What Burgundy does with Pinot Noir, Piedmont does with Nebbiolo, which produces the powerful and age-worthy wines of Barolo and Barbaresco.

Other wines produced in this region include the juicy, muscular Barbera (the most widely planted grape), fruity easy-drinking Dolcetto, fizzy Moscato D'Asti, and the crisp, dry whites produced from the Cortese grape, considered the finest white wines in Italy.



Mimmo

GRAPE: 65% NEBBIOLO, 5% VESPOLINA,
30% CROATINA

APPELLATION: BOCA

"Mimmo" is dedicated to a friend from Boca who collaborated with the winery for many years to improve the quality standards in their vineyards. The wine can be defined as a "Little Boca." Less structured and riper parts of "Boca DOC" (Nebbiolo and Vepsolina grapes) are blended after two years of aging in large barrels together with riper Croatina grapes (30%) to produce a light wine which is more amenable than "Boca DOC" and functions as good door opener to the more complex but also more demanding flagship wine "Boca DOC." There is a nice floral and fruity flavor with a soft elegance and long-lasting taste. "Mimmo" does not need to age for long but matures well over a period of three to six years.

\$29.99 retail

Moliterno al Vino Amarone SHEEP'S MILK SARDINIA



After only 60 days of aging, this cheese is taken to the Veneto region in Northern Italy where it is soaked in Amarone wine for an entire month, infusing the cheese with grape flavor.

\$24.99 lb

Piemonte

October 2017 – Club Red



Alessandro Veglio

GRAPE: NEBBIOLO

APPELLATION: BAROLO

Beautiful Barolo with solid tannin, good acidity, and intense notes of freshly-ground black pepper, espresso, dark chocolate and truffle. This wine will please newcomers to Barolo as well as seasoned fans.

\$38.99 retail

Check out the tasting video for this wine!

<https://youtu.be/BXqf0oZmnQo>



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Campolive

GRAPE: BARBERA

APPELLATION: ALBA

The Campolive is a distinct single vineyard located where the soils are the harder, mineral-rich terra bianca. It produces a dense style of Barbera that receives 18 months of small barrel aging, half of which are new. The result is concentrated, firm wine with intense dry fruit extract, complex spice and earth on the nose, and silky, integrated tannins.

\$32.99 retail

Moliterno al Vino Amarone

SHEEP'S MILK

SARDINIA



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\$24.99 lb