featured flight of the month \$35 wine flight + \$20 cheese board





Dating back to 1860, the Baracchi Winery is located on the rolling hills of the Valdichiana in Cortona, Tuscany. Made up of 32 hectares, approximately 80 acres, Riccardo Baracchi's vineyards are located in 4 distinct locations within the DOC Cortona, a terroir renowned for centuries for the guaranteed quality of the location of earthy soils, full light, high altitude, and a microclimate of warm and dry temperatures. Each individually planted varietal, were carefully choosen based on the match of soil-to-varietal so that each plants characteristics and features were brilliantly accentuated.

Riccardo, the owner, wanted to combine and share the world of hospitality, fine dining and wellness with the production of great wines. Together with his son Benedetto and the oenologist and agronomist Stefano Chioccioli, he created a modern and dynamic company. His idea is to produce wines that are mirror and expression of the land, but also able to reinterpret it during the seasons using new techniques. Always with the utmost attention to the quality and genuineness of the products.

featured flight of the month 2017 | sangiovese | \$31|\$112



The first Sparkling from Sangiovese grapes made with Method Champagnoise [Medoto Classico]. The grapes are harvested in advance around the end of August to maintain freshness. After a light contact with skins for 6-8 hours imbues a pale salmon color, the base-wine remains in contact with the lees for minimum 24 months for the secondary fermentation. The entire remuage is done by hand. This procedure gives a very fine and elegant perlage [a French word meaning 'string of pearls' and refers to the bubbles] with a pleasant creamy aftertaste thanks to more than 40 months sur lies.

featured flight of the month

2020 | 'o'lilla!' white tuscan blend | \$11|\$40



80% chardonnay 20% viognier

This gorgeous white blend is a bright light yellow color, with greenish hues and has a complex bouquet with fruity aromas of green apple, citrus, and pineapple, accompanied by flowery notes and herbaceous hints. It is intense, smooth and fresh on the palate, with a pleasantly savory wake, elegant and harmonious.

Aged for 6 months in stainless steel vats and 1 month in the bottles before release.

featured flight of the month

2019 | *'smeriglio'* sangiovese | \$16|\$58



Smeriglio translates in English to emery, which is a very hard kind of mineral, used as a powder for polishing, making this a very fitting name for one of their estate falcons.

This stunner is an intense ruby red color with aromas of violet and cherry and spicy notes of juniper berries and balsamic hints. Medium to full body, firm tannins with red fruit that lingers on the palate and a floral finish.

Fermented and macerated with skins for 25 days in stainless steel vats. Passage in French oak barrique barrels of second passage for 12 months and then three months in bottle before the release.

featured flight of the month

2018 | 'ardito' super tuscan | \$30|\$108



50% cabernet sauvignon 50% syrah

The masterpiece of Baracchi, Ardito is the best selection of Cabernet Sauvignon and Syrah grapes, blended together.

Ardito has a concentrated ruby red color and intense aromas of full ripe red fruits like blackberries and morello cherries and spicy and toasty notes of black pepper, chocolate and vanilla supported by hints of herbs, topsoil, leather and tobacco. It is very complex, elegant and harmonious and full bodied and velvety, well supported by a marked freshness and smooth tannins. Very long and fruity aftertaste.

30 days of maceration with skins. 24 months in new French oak barrels and 12 months in bottle before the release.