

featured flight of the month

montalcino, tuscan, central italy

\$30 per wine flight and \$20 cheese pairing

Tonight we're heading to Montalcino, one of Tuscany's most revered wine regions and one of the great homes of Sangiovese. Perched on a hilltop in southern Tuscany, Montalcino is defined by elevation, exposure, and a long tradition of patient winemaking. The wines here are known for their balance of structure and freshness, offering depth and longevity without losing that unmistakable savory edge that makes them so compelling at the table.

We'll be exploring Montalcino through two respected producers, Cerbaia and Tenuta Fanti, each offering a distinct perspective on the region. Both work exclusively with Sangiovese, but their wines show how site, philosophy, and time shape very different expressions. You'll start with Rosso di Montalcino, the more immediately approachable side of the region, before moving into Brunello, where longer aging and deeper structure reveal the full potential of Montalcino's terroir.

Cerbaia is a small, traditional-minded estate that leans into purity, restraint, and transparency. Their wines favor elegance over power, allowing vintage differences to shine clearly in the glass. Tenuta Fanti, a longtime Montalcino producer, brings a slightly richer, more grounded expression, showcasing the warmer, fuller side of the region while maintaining balance and food-friendly structure.

Together, these wines tell a complete story of Montalcino: youthful versus age-worthy, elegance versus depth, and how the same grape can evolve so beautifully depending on time and place. We're excited to share this lineup with you and to kick off our first tasting of the year with wines that truly reward curiosity.



featured flight of the month

2022 sangiovese [stainless + large oak]
cerbaia rosso di montalcino • montalcino, tuscany

\$26|\$94



tart cherry • savory herbs • tuscan snap

Bright, crunchy Sangiovese with sour cherry, cranberry, dried rose, and a little savory earth that makes you want a bite of salumi immediately. Fermented in stainless and aged in large oak, it stays clean and lifted while the tannins get just enough polish to feel serious. In 2022, the fruit comes through a little more open and juicier, so it drinks effortlessly but still finishes with that classic Montalcino snap.

Cerbaia is one of those small, quietly serious Montalcino estates that makes wine the old-school way: honest Sangiovese, minimal flash, maximum sense of place. Montalcino is Tuscany's crown jewel for Sangiovese because it can deliver real structure without losing freshness, and Cerbaia leans into that balance—savory, lifted, and built to make food taste better.

Fun Fact: 'Tuscan Snap' is that classic sangiovese finish...bright acidity, a little tannin grip, and savory, earthy herbs that make you immediately want salumi and aged cheese.

featured flight of the month

2023 sangiovese [stainless + oak]
tenuta fanti rosso di montalcino • montalcino, tuscany

\$16|\$58



black cherry • herbal smoke • silky grip

This is the richer, rounder Rosso in the lineup—black cherry, plum skin, violets, and a warm herbal edge that feels like rosemary on a grill. Fermented in stainless and aged in oak, it has a softer, more polished texture than the Cerbaia Rosso, with tannins that feel smooth and confident instead of sharp. 2023 leans into that ‘juicy + food-friendly’ lane, so it drinks like the cozy sweater version of Montalcino Sangiovese while still keeping its Tuscan backbone.

Tenuta Fanti is a longtime Montalcino estate known for wines that feel complete, grounded, and very easy to love at the table. Montalcino’s mix of elevations and exposures creates wildly different expressions of Sangiovese, and Fanti tends to show the warmer, fuller side of the region—more depth, more roundness, and a finish that plays beautifully with food.

featured flight of the month

2022 sangiovese [neutral oak + concrete]
la ragniaie ‘troncone’ • montalcino, tuscany

\$16|\$58



tart cherry • dried thyme • dusty earth

Bright red cherry, crushed raspberry, and wild herbs lead, followed by dusty earth and a gentle savory edge that keeps everything grounded and food-ready. Fermentation and aging in neutral vessels preserve purity and lift, so the tannins stay fine and the fruit feels transparent rather than weighty. In 2022, the wine shows an especially open, energetic profile, more immediate and juicier than structured, making it one of the most approachable expressions in the Le Ragniaie lineup while still finishing with unmistakable Tuscan snap.

Le Ragniaie sits among the highest vineyards in the Montalcino zone, where elevation and cooler air shape wines defined by clarity, tension, and finesse rather than power. Troncone is sourced from outside the Brunello-designated parcels, allowing the estate to highlight Sangiovese’s brightness and drinkability in a more relaxed frame while maintaining the same farming philosophy and precision that guide their Brunello.

Fun fact: ‘Troncone’ refers to a boundary marker historically used to define vineyard land—fitting for a wine that lives just outside Brunello’s official lines while still speaking the same language.

cheese pairing

cheese

casciotta d'urbino • *cow/sheep's milk* • marche
toma della burtulina • *cow's milk* • piedmont
bra duro • *cow's milk* • piedmont
canestrato di capra • *goat's milk* • southern italy

meat

alle-pia 'cacciatorino' • *pork* • paso robles, ca

accoutrements

amarena cherry balsamic • *ritrovo* • italy
extra virgin olive oil • *colli etrusch* • italy
taggiasca olive paté • *petricor* • italy
red sesame biscotti • *gabriele rocchi* • florence, italy
cinnamon pizzelles • *bella lucia*
torrone almond bites • *ritrovo* • italy
edible floral crackers • *flouwer co.* • denver, colorado