

## *featured flight of the month*

montalcino, tuscan, central italy

\$48 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*

2019 sangiovese [stainless + large oak]  
cerbaia brunello di montalcino • montalcino, tuscany

\$45| \$162



*black cherry • cedar tobacco • silky power*

This is the deeper, more structured side of Cerbaia—black cherry, plum skin, dried rose, orange zest, and a savory finish that lands in cedar, tobacco, and polished leather. Fermented in stainless and aged long in large oak, it feels more layered and complete, with tannins that are firm but beautifully integrated. 2019 brings extra depth and length, so the wine reads as powerful and classic, but still totally poised—more velvet glove than iron fist.

Cerbaia's Brunello is all about balance: traditional, terroir-driven, and never overworked. In Montalcino, the best wines manage to be both structured and lifted, and in a year like 2019 you really see why the region is legendary—Sangiovese with real authority, but still freshness and elegance. This is the kind of Brunello that turns people into Brunello people.

## *featured flight of the month*

2018 sangiovese [stainless + large oak]  
cerbaia brunello di montalcino • montalcino, tuscany

\$49|\$176



*rose petal • sour cherry • soft leather*

Lifted and aromatic with sour cherry, dried strawberry, rose petal, orange peel, and a soft leathery-sandalwood finish. Fermented in stainless and aged long in large oak, it's all about shape and polish rather than overt oak flavor—so the wine stays pure, elegant, and quietly powerful. 2018 brings extra perfume and finesse, making this Brunello feel graceful and airy while still landing with that unmistakable Montalcino structure.

Cerbaia is a small, traditional-minded Montalcino producer that makes Brunello the classic way—focused on transparency, savory nuance, and wines that evolve beautifully at the table. Montalcino's magic is that it can deliver intensity without losing lift, and Cerbaia leans into the more refined, terroir-first side of the region, which makes 2018 especially charming here.

# *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