

*featured flight of the week*

2022 | chardonnay | \$14|\$54

la salita | langhe, italy



This expressive Chardonnay was grown in the sandy hills of Asti in Italy's northwestern Piemonte region. The grapes were hand harvested and vinified in stainless steel. After primary fermentation the wine aged for 6 months sur lie in a combination of 90% steel tank and 10% used tonneaux. They avoided malolactic conversion, so the acidity remains crisp. La Salita offers aromas and flavors of pineapple and Golden Delicious that meld with a floral hint. It possesses a plush mouthfeel with a vibrant, lifted acidity, without oak.

## *featured flight of the week*

2021 | etna rosso | \$18|\$65

tenuta delle terre nere | etna, sicily, italy



95% Nerello Mascalese, 5% Nerello Cappuccio

This Etna Rosso boasts an array of complex aromas of bright red berries and wild cherries. As the wine opens up, hints of pomegranate and a base of sea-salt minerality become more apparent. The wine is lively on the palate, with fine tannins perfectly balanced by a refreshing acidity. The wine's red fruit flavors are complemented by subtle hints of floral notes and tea leaves, underscored by graphite.

Marc De Grazia is an American who has been importing wines from Piedmont and Tuscany since 1980. Some years back he decided that Etna was where he wanted to settle down and make his own wines; he founded Tenuta delle Terre Nere and since 2002 has been issuing multiple cuvées. His estate is located on the northern slopes of the volcano, the area historically recognized as the finest in the appellation for fine red wines. The property comprises some 75 acres with a total vineyard surface of 68 acres, most of which is planted to vines that are between 30 and 100 years old. All the wines are produced from local varieties, including this Etna Rosso, which is a blend of Nerello Mascalese and Nerello Capuccio. This is a highly aromatic, light- to medium-bodied red, elegant and very drinkable, with crushed raspberries, mineral, and spice flavors, light tannins, and a smooth finish.

## *featured flight of the week*

2016 | super tuscan blend | \$19|\$68

fortulla | tuscany, italy



50% Cabernet Sauvignon/50% Cabernet Franc

Fortulla was created in 2005 and its name comes from a small creek called Fortullino which runs throughout the property. The Cabernet grapes are picked by hand, and after destemming the berries are hand selected on a moving belt. The berries are subjected to pre-fermentation cold maceration, to favor the extraction of varietal aromas, color and the subtler and sweeter tannins.

The fermentation and maceration are conducted at controlled temperature and last about two weeks, during which times we perform frequent short pump overs. After racking off the wine is decanted in concrete tanks, small tronco conic vats, and small oak barrels to age for a period of about 8 months.

The wine has a ruby red, intense, and bright color. The nose has intense varietal notes, especially green pepper and hay, fruity notes of morello cherry and plum, and spices. Soft on the palate, this flavorful wine's elegant tannins give it a pleasant structure and persistent finish.