

Featured Flight of the Week

Attimo Winery

Piedmont, Italy

\$25pp



2018 DOLCETTO DI DOGLIANI

~~\$14~~~~\$50~~ \$40

blackberry | black cherry | baking spice | dried strawberry

From the Southern end of Piedmont the grapes are grown in the communes of Dogliani and Farigliano in calcareous and clay soil. Hot summers and colder winters combined with well-drained soils and dry climate provide the perfect conditions for the Dolcetto grape. You'll notice an intense ruby red color with violet fringes and hues. The bouquet is intense and persistent with notes of violet and primrose. This beauty has a smooth ample taste with moderate acidity and good body and is very harmonious and well-balanced wine. The grapes are previously separated from the grape stalks with special equipment before being processed. Fermentation takes place in stainless steel containers at about 24 degrees Celcius. After fermentation finishes, which lasts about one week, the product continues its evolution with a lighter fermentation until all of the sugars are converted.

ALCOHOL: 12.5%



2018 BARBERA D'ALBA

~~\$15~~~~\$54~~ \$44

ruby berries | white pepper | earthy | dried strawberry

The soil from this single vineyard in Madonna di Como is a mix of calcareous marl with layers of blue/grey limestone, Tortonian epoch Sant'Agata marl which is made of 30% sand, 55% clay, and 15% sandstone. Climate: hot summers and colder winters combined with well-drained soils provide the perfect conditions for Barbera. The color in your glass is bright ruby with purple tints, this floral yet structured wine demonstrates classic characteristics of Barbera d'Alba such as bright cherry, blueberry, and raspberries. It also features hints of white pepper and mint along with stewed cherry and strawberry notes. Soft and smooth tannins as well as bright acidity round out this lovely wine.

ALCOHOL: 14.3%



2015 BAROLO

~~\$33~~~~\$49~~ \$99

tobacco | clove | tar | rose petal | firm tannins

From the 4 hectare Bergera Pezzole vineyard in the Novell region of Barolo, the grapes are grown in calcareous marl: sedimentary rocks heavy in clay and calcium carbonate as well as sandstone. Grapes are harvested by hand before being cold macerated for 24 hours. Fermentation lasts 20 days with occasional pump overs at key stages. The juice is then aged 30 months in large 25 hectoliter wooden barrels and then finished in bottle for 12 additional months. Natural malolactic fermentation occurs within the controlled environment. This Barolo has a beautiful ruby red color tending to garnet red which will intensify with aging. It features a complex bouquet combining fresh fruit and spice with elegance and finesse. Tannins are strong in presence but well balanced with acid and fruit.

ALCOHOL: 14%