

VINI RISERVA: (for the Connoisseurs)

Ca' La Bionda Amarone 2009 Veneto - 164

Amarone della Valpolicella is an intensely flavored dry red wine made from dried (passito) grapes. It is made in the Veneto region of north-eastern Italy, and is arguably the region's most prestigious red wine. Typically the wine is dry, fresh, full-bodied with lots of extract and complex with great depth and flavor concentration. It is well-suited for pairing with steaks, stews and ribs. The red fruit intensity and softer tannins mean it pairs well with pork, veal, and poultry dishes. It works well with big flavored cheeses too.

**Guerra Albano Pignolo 2008 Friuli Venezia Giulia
112**

Pignolo is an indigenous grape of Friuli. Its colour is lively ruby red. On the nose it is vinous, fruity, discreet with hints of cherry, blackberry and spicy notes. On the palate it is harmonious and has smooth tannins and a good acidity that makes the wine suitable for long aging too. Food and wine matching: roasted meats, especially pork, lamb, goat and game in general.

Zebras Brunello di Montalcino 2007 Toscana 168

Dense and powerful aromas with great fruit and notes of tobacco, chocolate and spice. To quote James Suckling who rated this wine in the top echelon of Brunello Riservas for 2007 at 96 points "The purity of fruit and floral character in this wine is very impressive. Full body, with superfine tannins and beautiful fruit. Long seamless texture to this wine from the ultra-fine tannins. Brunello di Montalcino is, for some, the ultimate wine for grilled steak, and Tuscany's beef is indeed the finest in Italy. Marinated and grilled portabello mushrooms over polenta is another excellent partner, and the wine is considered classic with stewed cinghiale or rabbit ragù over pappardelle.

Murgo Nerello Mascalese 2011 Sicilia - 108

Nerello Mascalese is a dark-skinned grape variety native to northeastern Sicily. It is frequently referred to along with its cousin Nerello Cappuccio, and shares many of the same traits, such as higher-than-average acidity and tannins, and an earthy nuance. Nerello Mascalese, however, is the more widely planted of the two. Its wines often have a perfume reminiscent of those of the noble wines of Barolo and Burgundy. Squid-ink pasta, pigeon breasts in red wine sauce, roasted squab with crisped almonds, wild mushroom and eggplant filo.

Corona Majore Cannonau Riserva 2009 Sardegna 96

Cannonau di Sardegna Riserva is dark ruby red in the glass with an extremely floral nose with hints of violets. This dry, medium-bodied red wine is bursting with flavors of dark red raspberries and strawberries, followed by hints of chocolate, spice and smoky oak on a finish that is firm but not overpowering. It is a beautiful wine that is very food friendly, or can be enjoyed on its own. This wine is 100 percent Cannonau, with grapes hand-picked from estate-grown vineyards, fermented and aged two years in Slavonian oak barrels, with an additional several months in bottle before being released. Rich creamy sauces, such as cheesy carbonara, casseroled game such as pheasant and venison work well with this wine but it is also perfectly suited to duck, beef, lamb, boar and creamy cheeses.

G. Fenocchio Barolo 2008 Piemonte 172

This cru Barolo comes from the finest part of Fenocchio's Bussia vineyards located in Monforte Alba. They age the wine for three years in Slavonian oak casks and then another year in bottle before release. My note: Incredibly mouth-watering with a tarry black fruit streak and violets through the middle. Balanced and full-bodied. Nebbiolo (Barolo, Barbaresco) food pairings: slow-cooked roast beef, grilled-rare steaks.

Nativ Aglianico 2010 Campania 94

Aglianico is a red wine grape variety native to southern Italy. It is known to produce full-bodied red wines that show musky berry flavors with firm tannins and good aging potential.