

Italy



Inama 2020
Vin Soave Classico
Appellation: Soave
Varietals: Garganega

On the nose there is the nectar of field flowers such as chamomile, elderflower, iris. Mineral on the palate with a finish of almond, typical of classic Garganega.

Tapas Pairing:

Grilled Beef Tenderloin
 Aligot potatoes, raspberry jus



Masseria Li Veli 2020
Susumaniello
Appellation: Salento
Varietals: Susumaniello

Ruby red with purplish shimmer, on the nose it presents a distinct red berries aroma, from raspberry, sour cherry, to blackcurrant, followed by liquorice, rhubarb and rawhide leather. On the mouth it tastes soft with a good fatness, very elegant and well balanced by a tannins party. The long finish on the palate shows a touch of acidity and a great freshness.

Tapas Pairing:

Blackened Ribeye
 Mushroom risotto, slivered almonds



Tua Rita 2019
Rosso dei Notri
Appellation: Toscana
Varietals: Sangiovese, Cabernet Sauvignon, Syrah

Deep ruby red in color, with aromas of black fruits, namely blackberries, plums and ripe black cherries over more subtle notes of cocoa, licorice and sweet spice. On the palate, the wine is smooth, with silky tannins and bracing acidity, showing structural balance long into the finish. .

Tapas Pairing

Duck Confit
 Fresh seasonal vegetables, plum sauce