

High End Red wine

Natural with Low Sulphite

byTheSimpleWine.com



BRUNELLO di Montalcino 2013, Ridolfi :


100% Sangiovese. Average age of vines: 35/50 years.

pressed by own gravity then fermented in stainless steel tanks for 35- 40 days Aging 36 months in large Slavonian oak barrels then aged in bottle additional 12 months in bottle.

Tasting Notes: dark berry and chopped herb aromas. The fresh, chewy palate doles out succulent wild cherry, ripe raspberry, white pepper and cinnamon notes in smooth, round tannins. A licorice note caps off the finish.

It's already delicious but will also offer fine drinking over the next several years (2018–2024)

Food Pairing: the best is with T-Bone and other steaks , rich and flavorful dishes as braised red meat or lamb. It's adventure to have this wine with fat fish steaks - **Sword fish** and **Tuna**.

\$ 25 

\$ 95 



BAROLO 2012 Camparo DOCG:

100% Nebbiolo, Region : Piemonte , Italy

Average age of vines: 20/50 years


Aged Into small French oak casks wine matures for 24+ months, then in Bordeaux bottles with natural corks for a further 12 months.

Tasting Notes: features a brick-red colour with orange highlights; aromas of coffee, tobacco, vanilla and red berries, accompanied by violets and roses.

Imperious, powerful, elegant, smooth and mouth-filling.

Food Pairing: perfect match for dishes of character, red meats in general, game and mature cheese

\$ 22 

\$ 90 



Barbaresco Giacone D.O.C.G Casina Alberta

100% Nebbiolo, Region : Piemonte , Italy

from single vineyard planted in 1975

Aged for up to 24 months in Slavonia oak barrels.

Tasting Notes: the color is red intense garnet, the nose expresses great complexity of perfumes of violet and rose, with spicy notes of tobacco black pepper and leather. The taste is full of intensity with a big tannin structure that gives length.

Food Pairing: goes well with rich sauces, stews and roasts and mature cheese.

\$ 20 

\$ 77 



AMARONE della Valpolicella:

Corvina 60% Corvinone 25%, Rondinella 15%. Slightly pressed after 4 months of drying.

Average age of vines: 30 years.

Aged in French oak for 5 years in oak barrel.

Tasting Notes: Intense garnet-red color, great intensity with an ethereal scent and fruity with black cherries and prunes, bouquet of dried flowers and a hint of sweet spices.

Food pairing: perfect with grilled and braised red meat and lamb, games; spicy rich pasta dishes.

\$ 25 

\$ 98 




TAURASI 2009 Aglianico:

100% Aglianico ancient grape , **2000+ y.o.** from Campagna, Napoli

Tasting Notes: extremely rich , fine and earthy BIG red wine, very full body , aromas of ripe fruit, cherries, black cherries , plums, a few spices and tobacco, a mild licurice and chocolate nuance. balance and roundness

Food Pairing: match perfect with rich first courses - pasta w/porcini mushrooms and salsiccia, red meat - grilled and braised, big fish main courses like **Sword fish** and **Tuna** , game and mature cheese.

\$ 22 

\$ 90 




GELSO D'ORO 2014, Podere29: The 2nd Best Italian wine of 2017 by Luca Maroni 97 Points

100% Nero Di Troia ancient grape (2500+ y.o, Black of **TROY**), Puglia.

Tasting Notes: ruby red intense color , black berry fruit aromas with tones of cocoa, cinnamon, cumin, cigar and juniper. in full-bodied enveloping mouth with a balanced and extremely long finish of dark chocolate.

Food Pairing: Perfect match with roasted red meat, lamb in rich rosemary sauce, pork dishes. Great experience to have this wine with **OSSOBUCO**

\$ 21 

\$ 77 