

**May 2-Pack**  
**Italian Rosé in May**  
**\$29 For the Pair** (*regularly 18 & 21 respectively*)

Though rosé can and should be enjoyed throughout the year, it is certainly most enjoyable when the sun is shining, and the weather is sweet. Thus, in May we begin drinking rosé in earnest. For this month's two pack, we have selected two Italian rosés that set our tongues to tingling; one is a darker rosé that borders on a light red to help dust the last of the cold weather off and one is a lighter rosé that will go head-to-head with the true warmth of summer.



**La Spinetta “Il Rosé di Casanova” Tuscany 2022** (*regularly \$18*)

One of our favorites for sure – this writer happened to practically survive on this wine for a full summer! Brought to us by the amazing Gorgio Rivetti, from his holdings in Tuscany, the Il Casanova is a 50/50 blend of Sangiovese and Prugnollo Gentile (a clone of Sangiovese). One may be thinking, why blend two versions of the same grape, isn't that just 100% of one grape? Well, as we know from Pinot Noir and Chardonnay, sometimes the clone makes all the difference! The La Spinetta benefits from the freshness and structure of the Sangiovese while the Prugnollo brings aromatics and pizzazz. This wine is excellent from year to year which is what keeps our hands reaching into the cooler to grab a bottle, we're sure it will have a similar hold on you.

**Furlani Altopiano Rosso Trentino-Alto Adige 2021** (*regularly \$21*)

The Altopiano is one of those alpine wines that keeps one guessing. Red or rosé; serve cold or lightly chilled; fresh fruit or herbaceous; ...? We are firmly in the dark rosé, serve cold, fresh fruit category. But that is the beauty of this wine: it's flexibility, its ability to pair with just about any summer dish one throws at it; or it can just be the perfect option for a spring evening aperitivo. Perhaps its versatility is owed to the Pinot Noir grapes that go into the wine – Pinot is a master shapeshifter. Whatever the reason, we're certainly not mad at it!