

2020

Italian Extravaganza

Offer

Current Public Health Orders mean we are unable to host our Italian Tent Tasting this year.

We’ve put together a short list of the wines that would have been poured.

Review the 2020 Italian Extravaganza Offer to find your wines.

Complete and return the form to the Wine Shop by

**5pm Saturday September 5th**

and we will put your order together.

You can print, complete and hand it to one of the Arroyo Vino team or

fill in the Word document and email it back to us at info@arroyovino.com.

Please contact us if you have questions.

We can be reached at info@arroyovino.com or 505.983.2100.

**To Go Window 1 – Favorite Brands**

1. Mamete Prevostini, Vino Rosato 'Monrosato', 2019 *(rosato)* $19 \_\_\_\_\_\_

(Nebbiolo) Piemonte

Bouquet of fresh red berries and pomegranate, a touch of earthiness and intense mineral nuances. Accompany: Grilled light meats, ocean or river fish, cured meats, finger foods for apetitivo.

1. Murgo, Etna Bianco DOC, 2019 *(white)* $19 \_\_\_\_\_\_

(Carricante, Catarratto) Sicilia

One of Sicilia’s oldest winemaking clans, the Scammacca del Murgo family has cultivated wine on the fiery volcanic slopes of Mount Etna for over a century. Here is a classic white blend of 70% Carricante and 30% Catarratto, with aromas of jasmine, yellow flowers. At once plush yet lively; good acidity, rich, intense citrus and apricot flavors. Accompany: Grilled saltwater fish; fresh calamari, grilled chicken, cheeses.

1. Terredora di Paolo, Greco di Tufo DOCG 'Loggia della Serra', 2018 *(white)* $24 \_\_\_\_\_\_

(Greco di Tufo) Campania

Wines of Campagna are like Naples, there’s a certain nobility. Elegant, intriguing fragrances of citrus, pear and apple, overlaid with bright acidity melding its richness and minerality. Accompany: Natural partner to salmon, tuna, lemon-roasted chicken and cheeses.

1. Tenuta di Valgiano, Colline Lucchesi DOC Rosso, 2016 *(red)* $42 \_\_\_\_\_\_

(Sangiovese, Merlot, Syrah.) Toscana

This bold red wins scores of Tre Bicchieri awards. Biodynamic, structured, aromatically rich, grown in the wilds of Lucca’s forests. Black plums, southern herbs, lavender; lithe, fine-grained tannins. Accompany: Grilled steak, lamb, sausages, salumi.

1. Azienda Agricola Ronchi, Barbaresco DOCG, 2016 *(red)* $37 \_\_\_\_\_\_

(Nebbiolo) Piemonte

Ronchi’s peerless Nebbiolo wines are an insider’s secret and a value here, coupled with an exceptional vintage. Aroma of black cherries, licorice, game, light smoke; full-bodied, concentrated, moderate tannin, good length. Accompany: red meats, pork, mushroom dishes.

1. Aldo Conterno, Barolo DOCG, 2013 *(red)* $90 \_\_\_\_\_\_

(Nebbiolo) Piemonte

Cooler growing season, a late harvest resulted in a wine of purity and finesse produced from prime Bussia vineyards. Intense, defined, dark cherry, scents of cedar, undertones of orange peel; buoyant, ethereal mouthfeel; taut, noble tannins. Accompany: Wild mushrooms, truffles, hearty risotto, pasta with shredded meat, lamb.

“Wines we choose represent the hands that craft them and where they come from; vineyard to table.”

~ James “The Juice” Selby

**To Go Window 2 – Fiasco Fine Wines**

1. Adami, Prosecco Brut 'Garbel', NV *(sparkling)*  $21 \_\_\_\_\_\_

(Glera) Veneto

Adami Garbèl Prosecco is ample and generous, releasing notes of ripe fruit, such as pear, yellow apple, and melon. Superb balance and finesse complement crisp, refreshing aromas. On the palate Adami is pleasantly tart and full-flavoured, with a crisp fruitiness.

1. Alois Lageder Pinot Grigio 'Porer', 2018 *(white)*  $31 \_\_\_\_\_\_

(Pinot Grigio) Alto Adige

Alois Lageder winery was founded over 150 years ago in Alto Adige, Italy’s most northern wine growing region. Here Alois

Lageder grows grapes on steep Dolomite slopes with varied micro-climates that provide distinct vineyard sites. Produced

via sustainable, biodynamic, and organic farming methods, Pinot Grigio Porer is an intriguing combination of freshness,

depth, and ageability.

1. Garofoli, Verdicchio dei Castelli di Jesi Classico Superiore 'Podium', 2016 *(white)* $31 \_\_\_\_\_\_

(Verdicchio) Marche

Established by Antonio Garofoli in 1871, the Garofoli estate is the oldest wine company in the Marche. The 123 acre

estate is planted on limestone, clay and sand based soils. The bouquet has an intense aroma of ripe yellow fruit and elegant

scents of citrus. On the palate the wine is fleshy, yet bright and complex with constant evolving flavor.

1. Vietti, Barbera d'Asti 'Tre Vigne', 2017 *(red)* $22 \_\_\_\_\_\_

(Barbera) Piemonte

Vietti has been making wine for four generations and is synonymous with quality. Barbera is known as the queen of

Piedmonte, and Vietti's Barbera is true royalty. Ruby in color with ripe red cherry and vanilla aromas. With hints of violets

on the palate it shows bright acidity, soft tannins with good integration of oak, good complexity and a soft lingering cherry

finish.

1. Poliziano, Vino Nobile di Montepulciano DOCG, 2017 *(red)* $32 \_\_\_\_\_\_

(Prugnolo Gentile, Colorino, Canaiolo, Merlot), Toscana

Founded in 1961 by Dino Carletti, Poliziano is located a few miles northeast of Montelpulciano. Vino Nobile di

Montepulciano, is structured and enduring, with intense aromas that faithfully represent its Tuscan origins and the ancient

bond between land, man, and culture.

1. Tenuta di Capezzana, Carmignano DOCG 'Villa di Capezzana', 2015 *(red)* $32 \_\_\_\_\_\_

(Sangiovese, Cabernet Sauvignon) Toscana

In Carmignano the vine was already cultivated in the pre-Roman era, about 3000 years ago. Aromas of dark cherry and

licorice give way to spice and plums on the palate. Rounded tannins from the Sangiovese are lifted by the cassis

concentration of the Cabernet. The blend creates a long and slightly perfumed finish.

**To Go Window 3 – Floating World**

1. Cantina SanPaolo, Greco di Tufo DOCG, 2017 *(white)* $24 \_\_\_\_\_\_

(Greco di Tufo) Campania

The Greco wine from Tufo in Campania is the most prestigious example from the large family of Greco grapes that may have arrived in Italy over 2500 years ago with the ancient Greeks. A late ripening grape, Greco is ideal for the sun soaked volcanic soils of the hilly village of Tufo. While the hot summers allow the grapes to fully develop, the long growing season ensures the grapes retain plenty of zippy acidity that punctuates the peach, apricot and yellow apple flavors. Serve alongside a green tomato gazpacho.

1. Fanetti, Rosso di Montepulciano DOC, 2016 *(red)* $21 \_\_\_\_\_\_

(Prognolo Gentile, Canaiolo) Toscana

Created in 1920 the Cantine Fanetti can trace their agricultural roots to the mid 1800's as olive oil and grain producers. Wine is a small part of their current endeavors and just 1500 cases of this wine are annually produced. Adhering to tradition, 15% Canaiolo is blended in with the Prugnolo Gentile Sangiovese. This classically styled wine is medium bodied and acid driven with plum, violet and dusty cherry flavors. It's a perfect complement to pasta Bolognese.

1. Grimaldi, Barbaresco DOCG 'Manzola', 2015 *(red)* $38 \_\_\_\_\_\_

(Nebbiolo) Piemonte

Produced from the finest Nebbiolo grapes in the Vigna Manzola vineyard in the Treiso d'Alba sub-zone of Barbaresco, this garnet hued wine displays hints of orange and violet amongst robust black cherry, vanilla and mocha flavors. Pair this wine with hickory smoked short ribs napped with a bacon risotto.

1. Gianni Gagliardo, Nebbiolo d'Alba DOCG 'San Ponzio', 2013 *(red)* $43 \_\_\_\_\_\_

(Nebbiolo) Piemonte

A mere 420 cases of this wine is made annually from a small plot on the San Ponzio hill in Monticello d'Alba. This powerful Nebbiolo has benefitted from the seven years of cask and bottle aging and is now showing its more graceful charms. Crunchy black cherry fruit mingles with dried raspberry and potpourri notes. The wine is juicy and friendly while still maintaining a backbone of fine tannins begging for a salt rubbed, seared beef ribeye steak.

1. Elio Sandri, Barolo DOCG 'Perno', 2014 *(red)* $63 \_\_\_\_\_\_

(Nebbiolo) Piemonte

Elio Sandri makes very little wine. He grows his grapes organically and lets his grapes ferment with naturally occurring yeast. He only has a handful of botti available for aging his wine. He usually makes two or three bottlings of Barolo for every vintage. In 2014 he only made one Barolo. All the best fruit from all his vineyards went into the 'Perno'. Typical Barolo flavors of leather, savory herbs and dried flowers are balanced by dark cherry components, smoke and anise. It's powerful yet savory, nuanced yet full of character.

1. Palladino, Barolo DOCG 'Ornato', 2015 *(red)* $68 \_\_\_\_\_\_

(Nebbiolo) Piemonte

Only 2,000 bottles of this highly acclaimed wine made their way Stateside. Aged in a combination of new & old barrique followed by time in large neutral botti the wine is elegant yet a bit flashy. It is expressive and open from the start with ripe blackberry, spice and leather elements twisted into a rich and intensely textured body. Recommended accompaniment to rosemary grilled lamb chops with mushroom ragu.

**Takeout Window 4 – National Distributing Company**

1. Fernando Pighin & Figli, Pinot Grigio Friuli Grave DOC, 2018 *(white)* $22 \_\_\_\_\_\_

(Pinot Grigio) Friuli

Step 1: Buy a bottle of Pighin Pinot Grigio. Step 2: Find a patio or porch on a beautiful day. Step 3: Drink the whole bottle.

Bright, crisp, and smooth with depth, complexity, and exceptional finesse; Perfect summer wine.

1. Pieropan, Soave Classico DOC, 2018 *(white)* $20 \_\_\_\_\_\_

(Gargenega) Veneto

Founded in 1880 by the Peiropans, the preeminent wine making family in Soave, this beautiful medium bodied wine has notes of lemon peel, green apples and sourdough. Mineral driven, balanced with acidity and citrus.

1. Azienda Agricola Cogno, Nascetta Langhe DOC Nascetta di Novello, 'Anas-Cëtta', 2017 *(white)* $35 \_\_\_\_\_\_

(Nascetta) Piemonte

For the man or woman that has everything, they certainly don't have this. From one of the finest producers in Barolo comes a wine with unbridled singularity of an almost extinct grape. Since 1994 this wine has been a passion of love for the Cogno family making less than 1,000 cases annually. Get out of your wine comfort zone and try this exceptionally complex summer sipper.

1. Val di Suga, Rosso di Montalcino DOCG, 2016 *(red)* $26 \_\_\_\_\_\_

(Sangiovese) Toscana

Do you love Brunello? Do you hate the price of Brunello? Try this ‘Baby Brunello’ from Val Di Suga if you want the dark cherries, plums and wild strawberries balanced with beautifully accessible tannis of a Brunello at a third of the price.

1. Renato Ratti, Barolo DOCG 'Marcenasco', 2016 *(red)* $51 \_\_\_\_\_\_

(Nebbiolo) Piemonte

This is one of the most versatile, accessible and inviting wines to be found anywhere in the Barolo appellation. Iris, rose, eucalyptus and dark spice aromas lead the way in this fragrant red, along with an enticing whiff of a high desert summer breeze flowing through your beautiful herb garden you planted during quarantine. Elegantly structured and boasting youthful tension, the vibrant palate delivers cherry, crushed raspberry, cinnamon and star anise framed in taut, refined tannins. If you want a Barolo you don’t have to wait 20 years to open, this prized wine from the La Morra region of Barolo is the wine for you.

1. Michele Chiarlo, Moscato d'Asti DOCG 'Nivole', 2018, 375ml *(sweet sparkling)* $16 \_\_\_\_\_\_

(Moscato) Piemonte

Who doesn’t like bubbles? With notes of peach and apricot this light bodied, lightly sparkling, not overly sweet wine is overly perfect after a decadent meal or a warm summer evening with friends.

**To Go Window 5 – Southern Glazer’s**

1. Santi, Pinot Grigio delle Venezie DOC 'Sortesele', 2019 *(white)* $18 \_\_\_\_\_\_

(Pinot Grigio) Veneto

Straw yellow hue, accompanied by a close-focused nose of pear, apricot and white flowers. The fruity palate, with top notes of stone fruit, shows ripeness and roundness well supported by an elegant acidity and savoriness, ensuring a long, lingering finish.

1. Santadi, Vermentino di Sardegna DOC 'Villa Solais', 2018 *(white)* $18 \_\_\_\_\_\_

(Vermentino) Sardegna

Brilliant straw yellow, with green and golden hues; very fresh nose with appealing minerality, confirmed on the palate, also attractively floral, fruity & mineral.

1. Azienda Santa Barbara, Verdicchio dei Castelli di Jesi Classico Superiore DOC, 2018 *(white)* $17 \_\_\_\_\_\_

(Verdicchio) Marche

Grown in the verdant rolling limestone and tuffo vineyards, there is a wonderful freshness, roundness, and salinity to this wine that one only gets with wines grown close to the sea. Grown sustainably, this lip-smacking Verdicchio is bottled with just a little remaining spritz of CO2, making this at once round on the palate and crisp on the finish.

1. Frescobaldi, Chianti Classico DOCG 'Tenuta Perano', 2015 *(red)* $32 \_\_\_\_\_\_

(Sangiovese) Toscana

This shows real freshness and character with crushed stones, blackberry pie, vanilla and tobacco in addition to the lemon undertones. The palate shows lots of depth but also really excellent balance. Full body, structured tannins and acidity that really drives this through to the chewy finish. Drink in 2020.

1. Bertani, Valpolicella Ripasso DOCG, 2016 *(red)* $26 \_\_\_\_\_\_

(Corvina Blend) Veneto

It has an intense purple-red color with purplish highlights. On the nose it has a very clean and intense aroma of ripe red fruit with hints of dark fruit, such as bramble, blackcurrant and ripe cherry. It is velvety and well-balanced, full and round while maintaining a lively and intense grip, with a sapid aftertaste.

1. Conterno Fantino, Barolo DOCG 'Mosconi - Vigna Ped', 2015 *(red)* $128 \_\_\_\_\_\_

(Nebbiolo) Piemonte

Bright, complex and multidimensional, exuding plum, black cherry, iron, tobacco, tar and eucalyptus flavors. A vibrant character persists through the long finish, which is lined with pointed yet refined tannins. Best from 2024 through 2045

1. Wild Sardinia, Gin 'Single Botanical Juniper', 750ml *(gin)* $58 \_\_\_\_\_\_

(Juniper Flavored Gin) Sardegna

Wild Sardinia Gin is made from 100% juniper. No other botanical is added. The aroma and flavor are deeply concentrated and rich. The nose is overwhelmed and charmed by the perfume of Sardinian juniper that gradually leaves room for hints of resin and citrus fruit. The palate is mouth-filling and warm, long and expressive. A sip of Sardinia. A wild and pure gin made exclusively from the hand-picked berries of wild juniper plants that grow spontaneously along the island’s coasts.

**To Go Window 6 – Synergy Fine Wine**

1. Calcaneus, Etna Rosato DOC 'Romice delle Sciare', 2018 *(rosato)* $28 \_\_\_\_\_\_

(Nerello Mascalese, Nerello Cappuccio) Sicilia

One of Giuliana Imports most fragrant, “snappy” and savory roses produced from pressed grapes of Nerello Mascalese and Nerello Cappuccio. Marco and Gianni Calcagno select the vines for rose production based on the soil depth and age. Older vines in deeper volcanic soils yield grapes with less color that ripen slightly earlier for perfect rose conditions. Fermented in steel, aged sur-lie for 6 months, loaded with wild strawberry and rose petals.

1. Passopisciaro, Passobianco Sicily, 2017 *(white)* $39 \_\_\_\_\_\_

(Chardonnay) Sicilia

From Vini Franchetti, this 100% Chardonnay comes from a small vineyard on the steep slopes of Mount Etna. The combination of altitude, weather variation and volcanic soil produce a wine with plenty of aging potential, yet soft enough to enjoy tonight.

1. Calcaneus, Etna Bianco DOC 'Ginestra', 2019 *(white)* $25 \_\_\_\_\_\_

(Carricante, Grecanico) Sicilia

This is a beautiful fresh and bright blend of 95% Carricante and 5% Grenanico from 850m up on the volcanic slopes of Mount Etna, aged in stainless steel on its fine lees for 6-8 months giving it a perfect balance of body and depth.

1. Venica, Sauvignon Collio DOC 'Ronco del Cerò', 2019 *(white)* $24 \_\_\_\_\_\_

(Sauvignon Blanc) Collio

A lively and clean Sauvignon Blanc from the sun drenched slopes of the Collio offering aromas of fresh Meyer lemons and grapefruit backed by hints of lilies and orange blossoms; a perfect wine for any occasion.

1. Prà, Valpolicella DOC 'Morandina', 2018 *(red)* $24 \_\_\_\_\_\_

(Corvina Blend) Veneto

A traditional Valpolicella blend that goes through a light drying period of twenty days before fermentation. Great aromatics of spice and berries, great acidity and a lingering finish of black pepper and currant, this wine is ideally served slightly chilled.

1. Tenuta delle Terre Nere, Etna Rosso DOC, 2018 *(red)* $27 \_\_\_\_\_\_

(Nerello Mascalese) Sicilia

At Terre Nere, vivification is simple, classic and Burgundian in technique. This 100% Nerelo Mascalese is a fresh and approachable version of an Etna Rosso

1. G.D. Vajra, Barolo DOCG 'Albe', 2016 *(red)* $41 \_\_\_\_\_\_

(Nebbiolo) Piemonte

The Vajra family has been farming this land since the late 1800's and were one of the first wineries to adopt organic practices, getting the first organic certification in the region in 1971. This wine hits all the right notes with classic aromatics and great texture, a chance to take home an iconic wine, from an iconic winery, produced from one of the best vintages in recent memory.

1. La Serena, Brunello di Montalcino DOCG, 2015 *(red)* $62 \_\_\_\_\_\_

(Sangiovese) Toscana

Family owned, estate grown and certified organic, this is a classic Brunello. The wine shows great power and structure and will continue to get better for years to come, a true collector's wine from a classic vintage.

**Order Information**

We’ll order your wines and notify you when they have arrived. We will charge your credit card when your order is complete, and your wines are ready to be picked up.

**Receive our usual 10% case discount when you order 12 bottles or more.**

**For orders of 36 bottles or more, receive a 20% discount.**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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I agree to pay for the items as ordered.

INTERNAL USE ONLY  
Ordered ☐ Complete ☐ Paid ☐

Call/Email ☐ Date: Location :

Errors and omissions excepted