

# THE BUTCHER'S POUR:

## ITALY

February 2023

*The perfect box of "date night" italian wines to go with everything from cheese & charcuterie, fresh pastas, and pizza.*

### **Bonelli La Madre Terra**

*100% Pinot Nero*

*Tasting Notes: The wine is an antique pink with aromas of strawberries that jump out of the glass and translates heavily into the glass; rounded out by acidity and hints of saltiness.*

*Spumante: Italian for Bubbly Wine or Foaming. This category of italian sparkling is best served as an aperitif, with brunch or with dessert.*

*Pinot Noir vs. Pinot Nero... You may be asking what the difference is between Pinot Noir and Pinot Nero, and long story short there is none. Just like with grapes such as Pinot Grigio it has everything to do with the place the grapes were grown. Everywhere outside of Italy Pinot Grigio is Pinot Gris and Pinot Nero is Pinot Noir.*

### **Crosarola Ripasso... 2018**

*60% Corvina 20% Rondinella 15%Corvinone 5% Molinara*

*Tasting Notes: A lively, vibrant wine with notes of slightly dried cherries, dark raisins, and fresh red fruits complemented by flavors of dried herbs. The wine is medium to full bodied making it a great pairing for everything from pork chops to game meats.*

### **Mauro Molina Langhe Dolcetto... 2021**

*Tasting Notes: Considered the perfect everyday "family wine" boasting super fresh red berries, tart acidity, and silky tannins this wine is perfect for everything from cheese & charcuterie to fresh pasta dishes to BBQ.*

*Dolcetto: translates to "little sweet one" but I typically find this wines to be fresh and sassy.*

### **Collins San Ponzio Barbera D'Alba... 2021**

*Tasting Notes: Given 91 points by James Suckling... Ruby red when young with a tendency to turn more garnet with aging. Flavors of blackberry, prune, and bramble with balanced acidity and a slightly tannic finish. Ideal for pasta dishes, grilled meats, and pizza.*