The Butcher's Pour
September 2026
Vinicola Tombacco Italian Wines

Vinicola Tombacco Pecorino IGT Terre di Chieti 2025
From one of Chieti's leading vineyards, this Pecorino consistently overdelivers for its bright, inviting character and exceptional value. It balances fresh tangerine and melon flavors with lively acidity.

Tasting Notes: Exotic fruit, minerality, and soft spice. Complex, savory, and persistent, with refreshing acidity and a long finish.

Pairs Well With: Seafood dishes, grilled fish, and delicate white meats.

Vinicola Tombacco Tai IGT Veneto 2024
Rooted in the sun-drenched Veneto, this wine is made from Tai, an ancient grape with deep local roots. Fresh and expressive, it offers delicate notes of white flowers and orchard fruit with a gentle herbal touch in a smooth, balanced structure.

Tasting Notes: White flowers, orchard fruits, and a subtle herbal note. Quietly elegant, fresh, and supple, capturing the soul of Veneto.

Pairs Well With: Aperitifs, seafood, salads, light pasta dishes, and mild cheeses.

Vinicola Tombacco Biferno DOC Rosso Riserva 2020
A rare find from the tiny DOC along the Biferno River in Molise - and currently the only one available in the United States. Aged for three years in large oak casks, then another year in bottle, it has rusticity, charm, and character. Decant for 30 minutes before serving.

Tasting Notes: Cherry, plum, vanilla, and warm spices. Full, velvety, and well-balanced with lively acidity and a long, elegant finish.

Pairs Well With: Red meats, roasts, traditional sausages, and aged cheeses such as Pecorino.

Vinicola Tombacco Aglianico IGT del Beneventano 2025
From organic coastal vineyards in Campania, this Aglianico is brighter and fresher than many of its Basilicata counterparts. It remains full-bodied and tannic, yet brings more red fruit and a lively, zesty acidity - an exceptional value.

Tasting Notes: Cherry, plum, and warm spices. Intense, full-bodied, and elegant, with smooth tannins and a long, enveloping finish.

Pairs Well With: Roasts and aged cheeses.