

# vinoallegro

WINE IMPORTS INC.

## JUNE 2017

LAST UPDATED: June 8, 2017

### **ALL WINERIES PRACTICE SUSTAINABLE FARMING AND/OR ARE ORGANIC, BIO-DIVERSE OR BIO-DYNAMIC**

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*"Sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs."*

*-Our Common Future, The Brundtland Report, United Nations, 1987*

*Anytime we discuss sustainability, we are viewing the world as a single organism in which all beings, in the present and in the future, are affected by what is taking place. Pesticides sprayed on vineyards could contaminate rivers. Inefficient, harmful farming practices today could lead to soil erosion and infertile, barren landscapes.*

*In order to live more healthily today and ensure that future generations prosper, we need to address these problems and find solutions to harmful farming practices. Vino Allegro is doing its part by supporting wineries that are not only sustainable, but are also working toward good manufacturing processes in wine production and bottling activities.*

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**BC****Howling Bluff**

ESTATE WINES

**Sustainable****HOWLING BLUFF, NARAMATA BENCH, OKANAGAN VALLEY VQA****Our vines, our wines. Enjoy. - Luke Smith,  
Proprietor & Winemaker**

Located on the renowned Naramata Bench in the Okanagan Valley of British Columbia, Howling Bluff Estate Winery is a small family-owned estate winery that is the culmination of Luke Smith's life long passion for great wines. After giving up his career in the investment industry, Luke, with his 21 year old son Daniel, is producing award-winning wines which started with their first vintage in 2006. Dedicated to producing small lots of fine wines, Luke and Daniel are building a legacy, a family winery for their future generations.

"Our goal is to produce remarkable wine year after year in small lots."

**ROSE****+036120 2016 PINOT ROSE THREE MILE CREEK ACTA VINEYARDS WH-\$14.15/ HOSPITALITY: \$16.29 (12 x 750)**

Summer in a bottle. Visions of strawberry, floral and pepper with refreshing berries and citrus peel on the finish make this an ideal sipper for the patio and a match for grilled salmon on the BBQ. Our 100% Pinot Noir Rosé comes from the award winning Three Mile Creek Vineyard and our Acta Vineyard and is made in the traditional saignée method of allowing limited and controlled contact of the grape skin to add colour.

**KEG PRICING: 19.5 L \$343.10 2015 vintage (off dry style)**

**WHITE****+078568 2015 SAUVIGNON BLANC/SEMILLON WH-\$15.15/ HOSPITALITY: \$17.29 (12 x 750)**

These same vines produced our third Lieutenant Governor Award for Excellence in BC Wine, received in 2014 for the 2013 vintage. We use very low ferment temperatures and all stainless steel vessels for fermentation and aging on this wine. "This is a blend of 85% Sauvignon Blanc, 15% Sémillon. The Sémillon anchors the wine and adds complexity and texture to the tropical exuberance of its partner. This wine is rich on the palate, with flavours of peach and ripe apples added to the notes of lime and herbs. The finish is lingering."

**+036123 2016 SAUVIGNON BLANC WH-\$15.15/HOSPITALITY: \$17.29 (12 x 750)**

A huge hit year after year, we made more this year - 611 cases.

Crisp, fresh and balanced. A smooth velvety entrance of citrus fruits, is followed by grapefruit and papaya with slight notes of gooseberry. Excellent acidity and finishes with notes of white flowers. Pairs beautifully with seafood, especially oysters on the half shell, mussels and clams.

**+020598 2016 SAUVIGNON BLANC THREE MILE CREEK RESERVE WH-\$19.22/ HOSP: \$21.69 (12 x 750)**

The majority of this wine is fermented and then aged for 5 months in French Oak Pungeons. Three Barrels of our Three Mile Creek Sauvignon Blanc and 1 Barrel of our Three Mile Creek Semillon was then blended with 1000 L of our tank fermented Sauvignon Blanc. This wine showcases white flowers and vanilla on the nose with full bodied tropical fruits. Bright grapefruit balances out the wine. With a hint of toast and whispers of lingering rose petal notes for a refreshing finish. Pair with butter poached lobster, Caesar Salad or crab cakes with a creamy aioli. 322 cases produced.

**RED****+770388 2012 SUMAS QUIS SIN CERA (MERLOT WITH MALBEC) WH - \$19.22 /Retail: \$21.69 (12 x 750 ml)**

This is 82% Merlot and 16% Malbec, and 2% Petit Verdot is aged 18 months in new and used French oak. The wine is firm in texture, with flavours of black currant, black cherry, dark chocolate and espresso. As the wine opens up, it reveals a core of sweet fruit on the mid-palate. **Drink now until 2025.**

**+657569 2014 SUMAS QUIS PINOT NOIR WH- \$26.56 / HOSPITALITY: \$30.39 (12 x 750 ml)**

This is a blend of clones 667, 777, 114 & 115. The wine was aged 12 months in French oak (30% new). This bold Pinot Noir begins with aromas of ripe plums mingled with hints of forest floor. On the palate, the flavours are dramatic and profound, showing notes of cherry and plum with a savoury and earthy note on the finish. 93 PTS. John Schreiner (ASK ABOUT BACK VINTAGES)

**2015 PINOT NOIR THREE MILE CREEK KEG NOW AVAILABLE PRICE PER 19.5L KEG \$495**

**Direct delivery: Please call Vino Allegro for delivery 604.961.5331 or e-mail [vicky@vinoallegro.com](mailto:vicky@vinoallegro.com)**

**vinoallegro**  
WINE IMPORTS INC.

Intersection Estate is a 10-acre vineyard planted at high density on Oliver's Golden Mile. Grapevine varieties are matched to the varying slope, aspect and soil composition to allow even ripening and honest expression of fruit flavors and aromas. The vineyard is cultivated with natural, sustainable, and organic farming techniques.

Our winery is small, well equipped, modern, and versatile. Gentle fruit handling and minimal intervention are key elements in winemaking informed by science, tradition, and constant observation.

Intersection makes wines with no compromise, and represents a personal and intellectual challenge to raise the bar of quality and authenticity for Canadian Wines.

**ROSE****+836528 2016 ROSE****WH- \$14.11 /Retail: \$16.49 (12 x 750 ml)**

Estate grown Merlot grapes are hand-picked at peak quality. Intersection Rosé is born from the beginnings of a premium Merlot fermentation using a traditional French method called Saignée. This is where a small portion of the larger red wine ferment is drawn off while still 'pink', thus capturing the fresh Rosé character.

**WHITE****+442921 2015 RIESLING****WH- \$14.11 /Retail: \$16.49 (12 x 750 ml)**

Lively fruit nose, brimming with the scent of fresh rain on hot stones. On the palate, crisp green apple merges with zesty lime peel to create a bright and refreshing wine that belies a gentle softening sweetness.

**+17269 2015 MILE'S EDGE****WH- \$12.95/Retail: \$14.69 (12 x 750 ml)**

Fermented in Steel tanks to enhance freshness, this blend of Sauvignon Blanc and Viognier combines the expressive tropical fruit notes of warm climate Sauvignon Blanc with the uplifting structure of Viognier. An extended ripening season provided this wine with generous fruit flavours of grapefruit, pineapple and crisp peach.

**+097444 2014 VIOGNIER-MARSANNE****WH- \$19.23/Retail: \$21.69 (12 x 750 ml)**

In this singular blend, the intense stone fruit and floral aromas of Viognier link to the orange peel citrus accents and ethereal texture of Marsanne. Whole bunch pressed, fermented in neutral French oak barrels, and aged on lees for 6 months to promote texture and complexity. This is a wine to complement rich and exotic cuisine, from Samosas to Sushi.

**RED****+810608 2013 MILEPOST RED (100% MERLOT)****WH- \$14.92/Retail: \$17.29 (12 x 750 ml)**

100% Merlot IS A PURE MERLOT WINE HARVESTED FROM SEVERAL OF OUR VINEYARD's many soil types. Hand-picked at peak ripeness and fruit expression in September of 2013. Winemaking utilized traditional techniques to exemplify an accurate Merlot character with a balanced palate. Aged 12 months in French oak, this wine will gain in complexity over several years.

**+009167 2013 SILICA UNFILTERED MERLOT****WH- \$22.18/Retail: \$25.09 (12 x 750 ml)**

Estate grown Merlot rooted in sandy soils produces low yields and intense concentration. Pure ripe fruit with floral overtones on the nose leads to a generous palate, with seamless texture and velvet tannins. Single vineyard, limited availability. Try beside the "Alluvia" for an interesting exercise in how soil composition can imbue incredible difference in flavour.

**+544998 2013 ALUVIA UNFILTERED MERLOT****WH- \$22.18/Retail: \$25.09 (12 x 750 ml)**

A limited production, single vineyard, Merlot from Intersection's estate vineyard. Deep rock and silt soils produce an age-worthy wine of purity, elegance, and structure with bold notes of dark wild cherry and licorice. A true example of how soil composition can deeply effect a wine's flavour, as the much different "Silica" wine is made with the same grapes, only planted meters apart in different soil types.

## **SOUTH AFRICA**

### **MÔRESON** FRANSCHHOEK

**SUSTAINABLE**

www.moreson.co.za

*The Franschhoek valley has a great history of producing world class wines with its fertile soil and the surrounding mountains protection from harsh weather conditions. The absolute focused passion ensures all our wines are crafted to balance across the entire palate. Anyone who spends any time at Môreson will know that as a farm we're passionate about four things: wine, food, people and our animals. When we developed Miss Molly – a range of wines named after our beloved Weimaraner – we decided that a portion of every bottle of Miss Molly sold would be donated to the South African Guide-Dogs Association for the Blind and Animals in Distress.*

#### **WHITE AND NEW TO PORTFOLIO:**

#### **+ 522045 2016 MISS MOLLY KITCHEN THIEF SAUVIGNON BLANC (12 x 750 ml)**

**Wholesale: \$12.99**

**Retail: \$15.79**

Miss Molly is the Môreson Robin Hood. When no one is looking she redistributes food, from the kitchen counter, to where it's needed most. Miss Molly Kitchen Thief expresses an explosion of fruit forward aromas, dominated by guava and tropical fruit salad. The palate is full-bodied, textured and balanced. It is dominated by guava fruit and is rich and ripe in style. Miss Molly Kitchen Thief 2012 shows a balanced acidity and an almost unstoppable flavor profile.

The free run juice is drained, kept separate from the press juice and allowed to ferment separately. The fermentation takes place at 13 – 15°C for 14 days. Final fermented wine is kept on lees for 2 months – allowing for further palate roundness – before the Miss Molly Kitchen Thief is prepared for bottling.

#### **+401455 2013 MÔRESON PREMIUM CHARDONNAY (12 x 750 ml)**

**Wholesale: \$24.70**

**Retail: \$29.49**

Môreson Premium Chardonnay is our white wine award magnet. It's a decadent, rich and moreish number that is impossible to say no to. After just one sip, she'll become a firm favourite! You can expect lemony, pineapple aromas with a buttery character. This is a well-balanced wine with excellent mouth-feel and that delicious, long finish. **4 Stars John Platter Guide 2011**

#### **RED**

#### **+32516 2013 MISS MOLLY "IN MY BED" CABERNET MERLOT (12 x 750 ml)**

**Wholesale: \$14.58**

**Retail: \$17.39**

In My Bed is a wine designed to be two of Miss Molly's favourite things – comfortable and easy going. It displays upfront smoky cedar with undertones of dark cassis fruit, these are offset by distinct blueberry richness. The smoky flavours roll easily onto the palate. Its lingering dark fruit serves as a delicious, take another sip reminder.

#### **+507269 2013 MÔRESON PREMIUM PINOTAGE (6 x 750 ml)**

**Wholesale: \$24.70**

**Retail: \$29.49**

The Môreson Pinotage is a rich and deliciously heavy red wine. Characterized by plum, black cherry and mocha flavours it is tasty enough to be a meal on its own. It is also considered one of the Top 10 Pinotage's in South Africa. You can expect a bold-on-fruit wine with well-integrated plum and oak tannins. The Môreson Pinotage is smooth and elegant on the palate with a slight mocha bouquet. **4 1/2★ Wine Magazine 2010, 4 Stars John Platter guide 2011**

## **CHAMPAGNE BAUCHET** GROWER CHAMPAGNE (RM) SUSTAINABLE

The BAUCHET family have been cultivating and harvesting their vineyards from father to son, since 1920. Four generations of dedicated winegrowers working with passion and reason a unique terroir covering 34 hectares in all. A real Champagne estate, with an extended and rich variety of vines spread out on different crus of this appellation. It allows the Chardonnay and Pinot Noir varieties to result in an authentic, elegant and high-quality Champagne which expresses the personality of its terroir.

**+514521 LDB - NV CHAMPAGNE BAUCHET SEDUCTION ROSÉ**  
**(6 x 750 ml) JUST A FEW CASES LEFT**

**Wholesale: \$49.03**  
**Retail: \$60.99**

**Gold Medal Concours Bruxelles 2015 85% Chardonnay 15% Pinot Noir**

Delicate cranberry and raspberry notes with a dash of sweet cherry. Tart fruit and sweet citrus on the palate. Deep orangey pink. Focused, expressive nose with aromas of ripe jammy fruits. Soft, melted palate. A sensation of richness is nicely balanced by freshness.

**+470062 NV CHAMPAGNE BAUCHET SIGNATURE CUVÉE PREMIER CRU**  
**(6 x 750 ml) (WHOLESALE PRODUCT)**

**Wholesale: \$43.20**  
**Retail: \$50.99**

**Silver Medal IWSC 2015 60% Chardonnay - 40% Pinot noir**

A lingering stream of bubbles that shows off the pale-gold hue of this brilliant and delicate cuvée.

It displays a pleasant vitality between notes of grapefruit, blackberries and peaches; it has good viscosity diffusing into traces of fruit. A smooth and long finish encourages you to prolong this pleasant experience.

A velvety texture, a subtle balance

**Signature** can be enjoyed at any time of the day....and night. It is Champagne for all seasons, and goes well with or without food.

## **NEW**

## **CHÂTEAU LA BESAGE** BERGERAC SUSTAINABLE/LUTTE RAISONNEE

**+271023 2014 LDB - CHATEAU LE BESAGE ROUGE – MERLOT, CAB, CAB FRANC** **Wholesale: \$14.99**  
**(12 x 750 ml) Retail: \$18.99**

The vineyard has been in the Le Naour family for 5 generations. Daniel and Nicolas Le Naour joined their father to help him 10 years ago. The property is located in South-West of Bergerac. The vineyard extends on clay calcareous soils. This wine is composed of 70% Merlot for fruity and roundness, 20% Cabernet Sauvignon and 10% Cabernet Franc for structure and complexity. Separate vinification (13 to 17 days), stainless steel tank self-regulated in temperature, with regular punching. Maturing in oak barrels for 12 months.

"This is a full bodied red that refreshes rather than tires. Bright green herbs offset plum and tobacco, with vanilla and coffee nuances chiming in, and finishing with a firm grip. Unpretentious and great value for the money, it's whet my appetite for BBQ season in a big way!" Michaela Morris Westender March, 2017

Silver at Concours des Grands Vins de France Macon 2016

*The Dauré family has long been acknowledged as the premier winemaking family of Côtes du Roussillon. The estate spans the villages of Cases de Pêne, Estagel, and Tautavel, occupying 134 cultivated hectares planted in eleven classic Mediterranean varietals. The magnificent hillside vineyards of the Château de Jau, were painstakingly revitalized by ripping up the old neglected vineyards, and crushing the stone upturned in the process. The rebuilding of the vineyards at Château de Jau, overseen by winemaker Estelle Dauré, represents some of the most ambitious and exciting work undertaken in the Roussillon in the last twenty years.*

*"JAJA" is slang for the region's delicious full-flavored, everyday wines. It is the house selection in local bistros and restaurants. The label was designed by Ben Vautier - founder of the "fluxus" movement in contemporary and graphic art.*

**+168120 2015 LE JAJA DE JAU SAUVIGNON BLANC CÔTES DE GASCOGNE Wholesale: \$11.26  
(12 x 750 ml) Retail: \$13.49**

Skin contact fermentation with regular stirring of the lees. Stored for up to 3 to 4 months on the fine lees in temperature controlled stainless steel vats to enhance the true fresh fruit base, so important for the Sauvignon Blanc grape variety. Under the greenish yellow colour, the medium and simple nose evokes floral, fruity and vegetal notes. On the palate, it offers a slender mouth-feel that leads into a medium finish. Enjoy this dry, medium-bodied and fruity white featuring refreshing acidity. Great Sauvignon typicality! 100% Sauvignon Blanc  
**Pairing suggestions: Beet Salad with Dore-Mi Cheese; BLT (Pancetta, Arugula and Tomato); Avocado and Shrimp.**

**+313353 2015 LE JAJA DE JAU SYRAH ROSE PAYS D'OC Wholesale: \$11.26  
(12 x 750 ml) 100% Syrah Retail: \$13.49**

Short skin maceration for up to 6 hours, first free juice is then vinified at low temperature to ensure a perfect balance and bright colour. It is bottled early to enhance the freshness and hint of white pepper spiciness of the fruit. This rosé, rich in red berry fruit (raspberry and strawberry), cherries and blackcurrant, has a lively and slightly effervescent palate with a full-bodied and clean crisp finish.

**+168138 2014 LE JAJA DE JAU SYRAH ROUGE PAYS D'OC Wholesale: \$11.26  
(12 x 750 ml) STOCKED WHOLESALE PRODUCT Retail: \$13.49**

**Charming, approachable, value.**

It is an extremely approachable and charming style that is made more appealing by artist Benjamin Vauthier's simple, contemporary label. Expect blackberry jam, vanilla, white pepper and chocolate with sarsaparilla and violets aromas. It features expressive fruit in the mouth with plenty of peppery spices, leather and tea leaf. Seductive weight and supple texture with a nice purity overall. **90 POINTS winescore.ca**

**Pair:** Grilled beef or vegetable skewers brushed with savoury herbs and olive oil, mushroom ravioli, cheese fondue or BBQ.

**DESSERT:**

**+552430 2011 CHATEAU DE JAU MUSCAT DE RIVESALTES Wholesale: \$26.04  
(6 x 500 ml) Retail: \$30.49**

85% Muscat petits grains, 15% Muscat d'Alexandrie  
Manually harvested and entirely de-stalked. The directly pressed free run juice is set at cold temperature before a strictly controlled fermentation, Bottled early to preserve the freshness. A lusciously creamy sweetie, with rich, broad and well-spiced flavors of ripe pear, apple cobbler and white peach. The refined finish features intense vanilla and pastry notes. Drink now through 2020.

## COULEURS D'AQUITAINE BERGERAC

SUSTAINABLE

### +286922 2016 VIPINK AOC BERGERAC ROSE

Wholesale: \$13.63

Hospitality: \$16.49

Comprised of Merlot and Cabernet Sauvignon. The vineyard is located at the extreme South of the appellation on limestone hill-sides and plateaux, which are widely sunny. The wine is a pale pink color and brilliant. Intense and lively nose, floral and perfumed. Fine and crunchy mouth : you can find aromas of citrus fruits, exotic fruits and an aromatic freshness.

### +227249 2014 FARMER PHILIPPE CABERNET FRANC

Wholesale: \$12.99

Hospitality: \$15.99

A great wine with food! Notes of sour cherry and a bit peppery - delicious!

### +763227 2016 EPOQUE SAUVIGNON GRIS

Wholesale: \$12.99

Hospitality: \$15.79

## DOMAINE MABY LIRAC

SUSTAINABLE

*Third generation Rhône winemaker, Richard Maby, has injected fresh impetus to the family's 44 hectare estate since relinquishing his job at the Paris Bourse in 2005 and returning to the vineyards of his home. The Maby family, have a long history of wine-making in Lirac and Tavel and Richard's grandfather, Armand, was the Mayor of Tavel.*

**THIS WINERY'S TAVEL WAS SELECTED IN THE TOP 100 WINES ACCORDING TO WINE ENTHUSIAST 2015!**

### +437921 2015 TAVEL PRIMA DONNA

4 CASES AVAILABLE

(12 x 750ml)

Wholesale: \$21.99

Hospitality: \$25.99

Grenache 55% Cinsault 45%, The Vines 46 years of age.

Bright pink in colour with a violet hue. A basket of red fruit on the nose, with a slight acid touch. Concentrated, powerful and well-rounded on the palate with spicy, peppery notes setting off the generous fruit.

Great freshness and length A classic Tavel (Guide Gilbert & Gaillard 2015)

91 points Jeb Dunnuck eRobertParker.com

Pairing: Charcuterie, poultry and white meats; Pasta with salmon and cream; Seafood and fish.

### +690511 2015 LIRAC BLANC COSTA DIVA

Wholesale: \$29.99

1 CASE LEFT

(12 x 750ml) Viognier (75%), Grenache (15%) Clairette (10%)

Hospitality: \$34.99

**New oak barrels for 3 months only, the bouquet is youthful with dominant notes of grilled toasted wood, as well as dried fruit and bush peaches after airing. These fruits notes continue onto the palate. Noble and generous with complex and subtle fragrances. A great, white Lirac. (Gilbert and Gaillard) m93/100**

Can be aged for 10 years. Pairing: Foie Gras, or grilled or sauce based fish.

### +891069 LDB - 2013 NESSUN DORMA

Wholesale: \$29.94

(12 x 750ml)

Hospitality: \$37.99

91 Points eRobertParker.com Jeb Dunnuck, March 2016

The inky colored 2013 Lirac Nessun Dorma is smokin' good, with terrific notes of black cherries, black raspberries, licorice, toasted spice and garrigue all emerging from the glass. Made from 55% Grenache and 45% Syrah (the Grenache was aged in concrete and the Syrah in barrel), it offers full-bodied richness, a ripe, voluptuous character and sweet tannin that is more than balanced out by ample fruit. It's a great 2013 that can be enjoyed anytime over the coming 5-7 years.

## **MIRABEAU WINE, COTES DE PROVENCE, FRANCE BCLDB EXCLUVISE SUSTAINABLE**

Provence is famous for making the best rosés in the world, and they have notched up some pretty good experience having made it since 600BC. Mirabeau's main focus is on making delicious, dry pink wines that will be a perfect partner to a huge variety of food and almost any occasion. We also make small quantities of crisp and floral white and some delicious, smooth berried reds with all the concentration of fruit from this sun-soaked area.

**2016 to be listed exclusively at BCLDB - Gold at Concours General Paris 2017!**

**+546564 LDB - 2016 PURE MIRABEAU (AVAILABLE TO LICENSEES DIRECT VIA BCLDB STORES) Retail: \$28.49 (12 X 750 ML)**

**91 POINTS eRobertParker.com**

Slightly more fresh and lively than the straight (Classic) Rosé, the 2015 Cotes de Provence Pure Rose gives up lots of orange blossom, citrus and crisp minerality, in a medium-bodied, chiseled, beautifully focused package. Drink this classy Rosé over the coming summer months. JEB DUNNUCK, MAY 2016

## **MARK HAISMA, BURGUNDY NATURAL WINES / SUSTAINABLE/LUTTE RAISONNEE\***

**Vino Allegro is thrilled to announce the arrival, from Burgundy, of natural wines par Mark Haisma.**

**Anyone who is familiar with Mark Haisma knows that he makes wine for the love of it. He does not make predictable wines and picking up a bottle of par Mark Haisma one never knows exactly what they're going to get, except for a predictably good bottle of wine.**

**Haisma dislikes the wine techniques themselves but is obsessed with all other aspects of the winemaking process. His father is an Australian who 'pioneered the use of biodynamics in Australia.' He trained under the legendary Dr. Bailey Carrodus at Yarra Yering in Australia's Yarra Valley, a man with exacting standards. Mark has brought those same wine making standards to Burgundy where he has lived since 2009. Not having his own vineyards, he sources grapes from local growers including Pierre Naigeon which is where he makes his wine. He aspires to growing grapes organically but 'at the moment it's about finding someone with really good fruit.'**

**\* WINE GROWERS ARE LUTTE RAISONNEE:**

Lutte Raisonnee is a phrase which is used for essentially explaining that wine growers are **responsible** and **respectful** of their environment. It is near organic status but not full on Organic or Biodynamic viticulture.

**ALL WINES BELOW ARE LISTED AT SELECT BCLDB SIGNATURE STORES AND AVAILABLE IN LIMITED QUANTITIES TO LICENSEES AND CONSUMERS:**

**+ 088708 LDB ONLY- 2013 DOMAINE MARK HAISMA VOLNAY LES GRANDS POISOTS Hospitality: \$64.99**

The 2013 Volnay les Grands Poisots, which lost one-third of its fruit due to hail, is de-stemmed because of that, has an undergrowth-scented bouquet with rose petals. The palate has depth of flavour and good crisp acidity, with a hint of cassis and fruit of the forest.

**+566547 LDB - 2014 MARK HAISMA GEVREY-CHAMBERTIN, CROIX DES CHAMPS Hospitality: \$69.99**

The 2013 Gevrey Chambertin Croix des Champs has quite an intense, iodine-scented bouquet with hints of blueberry coming through with aeration. The palate is medium-bodied with quite firm, almost chewy tannins with good acidity cutting through. This is more backward than Mark's other 2013s at this stage and this gutsy Gevrey will probably deserve a couple of years in bottle. **Reviewer: Neal Martin Rating: (90-92) Drink: 2016 - 2026**



**+343608 LDB-2014 MARK HAISMA BONNES MARES  
PARK ROYAL AND 39<sup>TH</sup> CAMBIE STORES**

**Hospitality: \$329.99**

"Grown at the very top of the Bonnes Mares vineyards, next to de Vogue and Leroy holdings, a combination of red soils and the stoney lighter soils. This helps keep a brighter style of Bonnes Mares." -**Mark Haisma**

Mark Haisma is a mini-négociant who makes only 800 cases, but the quality of his production is unfailingly high. This is his top wine, made with 70% whole bunches, but handled with great skill and delicacy. Focused, aromatic and fresh, with understated power. 2017-25 -**Tim Atkin 94 Points**

**+583021 LDB-2014 MARK HAISMA SANTENAY BLANC, COTES DE BEAUNE  
(12 x 750 ml) 17 cases available**

**Wholesale: \$34.76**

**Hospitality: \$43.99**

The 2014 Santenay St Jean Blanc is always one of Mark Haisma's most satisfying whites and this is a worthy follow-up to his excellent 2013. It has a reserved bouquet with apple blossom, cold limestone and a touch of lemon rind, tight at first but gently unwinding with time. The palate is medium-bodied with fine acidity, quite neutral in style but with good weight, more a textural Santenay than one that delivers a payload of flavors, but then there is that saline finish that leaves you thinking... "more please."

Neil Martin rating 90-92 Wine Advocate, Dec. 8 2015 robertparker.com

**FROM THE NORTHERN RHONE REGION OF CORNAS (100% SYRAH):**

**+262907 SPEC-2014 MARK HAISMA CORNAS LES COMBES  
(12 x 750 ml) 1 CASES LEFT, ONLY 10 WERE ALLOCATED**

**Wholesale: \$54.00**

**Hospitality: \$62.99**

Old vines again, around 60 years old, from the terraced vineyards just before St Peray. Grown on the classic decomposed granit soils. The fermentation is not really classical for Cornas. Lots of whole bunch, very long ferment, starts cold and builds up heat to finally get to around 32c. I really am looking for the fruit expression of syrah, I want minerality and fruit, but I also want the strength of cornas. Elevage in 2, 3 use barrels, never older but never new." -Mark Haisma

***OLIVIER LEFLAIVE, BURGUNDY***

***SUSTAINABLE***

The Leflaive family has been rooted in Puligny Montrachet since 1717. In October 2004, Olivier Leflaive decided to create a new renown for the wines of Burgundy with the help of his brother Patrick and his Uncle Vincent. He had one ambitious objective in mind: to apply all the savoir faire acquired from the Domaine Leflaive to the vinification of various different red and white Burgundy appellations. He quickly established his own reputation amongst Burgundy's finest.

Items not available at BCLDB stores. MOSTLY Available by allocation, orders 2-3 times per year. Please contact [vicky@vinoallegro.com](mailto:vicky@vinoallegro.com) to be put on the offer list.

***Please ask to be included in our allocation list.  
Next order - June 2017***

# ITALY

## MARCHE

### **FATTORIA COLMONE DELLA MARCA**

**ORGANICALLY FARMED**

#### LOW SULPHITES

[www.fattoriacolmone.it](http://www.fattoriacolmone.it)

The Marche wine region extends from the Appenine mountain range to the Adriatic sea: Fattoria Colmone is located in the territory of San Severino Marche in Central Italy, an area known for excellent wine production.

#### **WHITE**

**+181974 2015 BIANCO DEL MORO – SANGIOVESE IGT (6 x 750 ml)**

**Wholesale: \$22.59**

**100% SANGIOVESE, VINIFIED WHITE**

**Hospitality: \$26.09**

This wine is a true expression of the "genius loci" of the hills of San Severino in the Marche region. It expresses the refined elegance of a great white, with the full body and structural harmony of a great red. Intensely powerful and elegant aromas of white flowers, with hints of mature fruit, yellow apple and ripe peach. The palate is fresh, round, rich and full bodied. Pair with seafood appetizers, fresh and mildly aged cheeses, white meat and light sauced pasta dishes. Excellent with roasted fish. Serve between 10° and 12° C.

**+182048 2015 IL MERLO ALBINO MERLOT – IGT (6 x 750 ml)**

**Wholesale: \$25.19**

**100% MERLOT, VINIFIED WHITE Available now!**

**Hospitality: \$27.99**

The grapes are vinified in white through a pneumatic press at low pressure (0.2 atm for the "selection"). The obtained must is a yield of 50 l/100 kg grapes. After the static cleaning and the inoculation of selected yeasts, fermentation is conducted in thermo conditioned stainless steel tanks at a temperature of 14°C. Aging in stainless steel tanks for a minimum of 5 months. The nose is rich of red flowers but also of annurca apple, rose-hip, sour rose, and geranium. The taste is warm, soft, fresh and intense, well balanced. Pairing suggestions include seafood appetizers, Sushi, fresh and light cheeses, white meat and light sauce pasta dishes.

#### **RED**

**+621466 2013 REPIERO (12 x 750 ml)**

**Wholesale: \$16.72**

**50% CABERNET SAUVIGNON 50% PETIT VERDOT**

**Hospitality: \$19.09**

A fresh and fruity natural red with an intense ruby color. On the nose, rich fragrances of morello cherry and black-berry. Equal parts Petit Verdot and Cabernet Sauvignon, it's light and aromatic, with mouthwatering fruit and sweetly floral earth. Serving suggestions: all entrees, perfect for an aperitif with ham and salami, meat and all pasta dishes. A perfect wine to share with friends and a crowd pleaser!

**+897009 2009 FATTORIA COLMONE CIACCO DA COLMONE SAN SEVERINO DOC (6 x 750 ml)**

**Wholesale: \$29.90**

**60% MONTEPULCIANO, 40% SANGIOVESE**

**Hospitality: \$34.79**

**160 cases available now**

Vinified in stainless steel tanks and then aged for 18 months in equal parts of seasoned and toasted wood. This is a red wine of unmistakable personality, elegance, style and longevity. An intense ruby red with purple tones. On the nose, fragrances of ripe red fruit and intense flowers. The palate is smooth and full, with good weight and complexity, thanks to prominent red currant and wild red berry fruit flavours, which harmonize with vanilla, cedar, tobacco and chocolate aromas. A crisp acidity and balanced tannins support it through an appealing, lingering finish.

## **SICILY:**

### **DONNAFUGATA, SICILY SOLAR POWERED, CARBON FOOT PRINT ACCOUNTED, SUSTAINABLE**

A sustainable business with the foresight to the future. Donnafugata, dedicated to premium wine production, is committed to the eco-compatible and cultural development of the territory. In order to increase the sustainability of its production, in 2011 Donnafugata decided to calculate the Carbon Footprint of its wines and since 2014, this has been communicated on its labels. Since 2007, Donnafugata has been the only company in Sicily that belongs to the experimental Agrivetha project, aimed at preventing the onset of certain vine diseases (downy mildew, and fungal spore, oidium) in order to treat vines only when strictly necessary. At Donnafugata, the quality of the environment is considered just as important a production factor as the soil, climate, grape variety and cultivation techniques. Donnafugata was one of the first wine producers in Italy to opt for photovoltaic technology; the use of solar energy. Contessa Entellina vineyards are powered 70% by this sustainable solar energy.

#### **WHITE**

**+213298 2015 ANTHILIA CATARRATTO Blend DOC**  
**(12 x 750 ml)**

**Wholesale: \$18.25**  
**Hospitality: \$21.99**

Composed primarily of the indigenous white Sicilian variety, Catarratto, Anthilia is a fantastic food wine for fish, appetizers or a simple pasta e olio. The aromas here are subtle and integrated - fresh minerality, honey and lemon with fine floral notes. It is oily on the palate and is weighted with mineral, citrus and vague flavours of spice and caramel. It's also a textural wine with a lengthy finish. **90 POINTS WINESCORES.CA, 90 Points Antonio Gallani**

**+884742 2016 LIGHEA ZIBIBBO DOC (MOSCATO D'ALESSANDRIA)**  
**(6 x 750 ml)**

**Wholesale: \$24.08**  
**Hospitality: \$27.89**

A dry version of Zibibbo, crispy and vibrant on the palate. It is an aromatic white with aromas of white rose, orange blossom, peach and candied citrus zest. Sunny and bright, it's an ideal for an aperitif with friends, and we recommend it for your first date. Its minerality and freshness particularly suit all kinds of bluefish, fried fish and vegetables.

**+563585 2012 CHIARANDA (Chardonnay)**  
**(6 x 750 ml)**

**Wholesale: \$37.45**  
**CURRENTLY OUT OF STOCK, PLEASE CALL FOR FUTURE ALLOCATION**  
**Hospitality: \$42.99**

#### **RED**

**+560300 2014 SEDÀRA DOC**  
**(12 x 750 ml)**

**Wholesale: \$18.25**  
**Hospitality: \$21.99**

**NERO D'AVOLA, CABERNET SAUVIGNON, MERLOT, SYRAH**

A fresh and appealing red wine, with good structure and persistence. The nose reveals intense notes of red fruit on a background of spices and mineral notes. The palate is smooth and succulent with flavours of green olives, cocoa and dark fruit. There's a brightness to the palate, which lifts the wine and it trails savoury spice across the finish. It works well with first courses, baked pasta dishes and red meats. Try it with lightly roasted tuna steak.

**+496273 2012 TANCREDI IGT**  
**(6 x 750 ml)**

**Wholesale: \$35.00**  
**Hospitality: \$40.99**

**CABERNET SAUVIGNON, NERO D'AVOLA, TANNAT** Dark-skinned berry, underbrush, sun baked earth and light oak aromas unfold in the glass while the elegantly structured palate delivers ripe black cherry, licorice, leather and chopped herb. Fine-grained tannins give the finish a firm grip. **K.O. 91 POINTS WINE ENTHUSIAST 3/1/16**

**+438044 2011 TANCREDI IGT - 9 CASES**  
**(1 X 1.5L)**

**Wholesale: \$116.45**  
**Hospitality: \$139.99**

**+164855 2011/12 MILLE E UNA NOTTE CONTESSA ENTELLINA DOC**  
**(6 x 750 ml)**  
**NERO D'AVOLA**

**Wholesale: \$57.71**  
**Hospitality: \$67.79**

Mille e Una Notte is one of a handful of wines that defines the very best of Sicilian enology. Dark, luscious and penetrating, this sophisticated red blend shows deep layers of chocolate, cherry liqueur, dried sage, tobacco and leather. It's soft and silky rich on the long, delicious finish. **92 POINTS WINE ENTHUSIAST 4/1/12**

The 2011 Mille e Una Notte is based on Nero d'Avola, although the wine sees smaller percentages of other grapes in supporting roles. This is a thick and darkly saturated expression with a bold flavor profile that reveals dark fruit, jammy blackberry, exotic spice and moist chewing tobacco. The intensity of the bouquet is remarkable as is the thickness and weight of the wine's texture. Mille e Una Notte is an all-Sicilian wine with an interesting Bordeaux slant. The tannins are firm but very well integrated. **94 points Wine Advocate** (Monica Lerner)

#### **DESSERT**

**+103036 2014 BEN RYE PASSITO DI PANTELLERIA DOC**  
**(12 x 375 ml)**

**Wholesale: \$31.77**  
**Hospitality: \$37.39**

#### **Gambero Rosso 2014, 3 glasses (Tre Bicchieri)**

Review from a previous vintage: "Ben Ryé can claim to be both a cult wine and a commercial wine, and that's a very difficult goal to achieve. Sweet, syrupy and crisp at the same time...a luminous amber color and intense aromas of prune, dried apricot, honey, caramel and custard cream. It's seriously delicious." **95 Points Wine Enthusiast - M.L. (12/31/2011)**

#### **GRAPPA**

**+872150 GRAPPA BEN RYE**

**Out of stock with more on order**  
**(3 x 500 ml)**

**Wholesale: \$76.73**  
**Hospitality: \$86.99**

A distillate with golden glints, its bouquet delivers typical citrus notes, followed by a superb aromatic range of fresh and candied fruit (citron, peach, apricot and exotic fruit) blended with a subtle aroma of vanilla. The perfect accompaniment to dried fruit, plain pastries and biscuits. We suggest you to try it with mature and strong cheeses, sipping slowly.

**+794503 GRAPPA MILLE E UNA NOTTE**  
**4 cases available**  
**(3 x 500 ml)**

**Wholesale: \$76.73**  
**Hospitality: \$86.99**

## **CANAPI** *SICILY*

**SUSTAINABLE**

In Sicily, the history of seafaring and winemaking has been knotted together for centuries. The "Canapi" sailing rope reflects the island's rich culture, tied to produce quality wines from indigenous grape varieties.

**+125948 2014 CANAPI GRILLO**  
**(12 x 750 ml)**

**Wholesale: \$11.26**  
**Hospitality: \$13.99**

Super-crisp Sicilian white that's bursting with zip and zing ... perfect everyday drinking!! It's subtly fragrant on the nose showing citrus, tropical fruit and floral characters. It's well fruited on the palate showing silky texture and nicely balanced acidity leading to an attractive dry finish.

**+125963 2013 CANAPI NERO D'AVOLA**  
**(12 x 750 ml)**

**Wholesale: \$11.26**  
**Hospitality: \$13.99**

Full of ripe red berry aromas and flavours supported by soft tannins. This wine is perfect for drinking with pasta dishes but also on its own.

## **MIOPASSO** SICILY AND PUGLIA

**SUSTAINABLE**

Miopasso is a small range of quality wines made with indigenous Italian grape varieties. With Miopasso, our aim is to bring traditional styles of Italian wines to the international market place – a genuine taste of Italy.

### **WHITE**

**+207357 2015 MIOPASSO FIANO**

**(12 x 750 ml) Out of stock, new stock arriving mid-June**

**Wholesale: \$13.86**

**Hospitality: \$16.99**

"A departure from your daily quaffer, this charming white worth spending a few dollars more. Attractive aromas of beeswax and lemon oil, peach and blossoms with suggestion of nuts at the core. Slick and oily in texture with tangy blood orange, stonefruit, honey, a hint of spice and young pineapple flavours. It has great concentration with lively acidity. Pair with seafood, Italian cheeses, or pasta e olio." **WineDiva.ca ~ WineScores.ca 90 points, August 27, 2013**

### **RED**

**+125005 2015 MIOPASSO NERO D'AVOLA**

**(12 x 750 ml)**

**Wholesale: \$13.83**

**Hospitality: \$16.49**

The original Miopasso is an intriguing blend of 100% Nero d'Avola vinified 2 ways. A portion of the grapes are vinified conventionally, but another portion of grapes are dried in the "appassimento" method, and then these raisinated grapes with their concentrated flavours are fermented. The wines are then blended together, after which malolactic fermentation takes place. The final result is a wine that is a deep purple/red with an incredibly intense nose featuring black pepper and spices. The palate offers layers and layers of fruit with bursts of dark berry fruit, offering excellent balance and complexity, with a soft, long finish.

## **PURATO** SICILY

**CERTIFIED ORGANIC**

Wines made with certified organic grapes. No artificial fertilizers or pesticides are used in the vineyards. A "sexual confusion" pheromone technique and limited treatments of copper and sulfur prevent pest damage. In order to preserve valuable water, under-soil irrigation is used to minimize evaporation. Purato's environmental commitment extends into the winery. Purato uses eco-friendly packaging, made from recycled paper, pure vegetable ink on the labels and 85% recycled glass for the bottle.

**+438481 2015 PURATO NERO D'AVOLA ORGANIC Vegan Friendly(VEGAN FRIENDLY)**

**Out of stock, new stock arriving mid-June**

**(12 x 750 ml)**

**Wholesale: \$13.43**

**Hospitality: \$16.49**

The wine is a charming pour with aromas of sweet raspberry tea and blueberry jam, vanilla and cola with peppery spices. The palate is smooth and attractively juicy with flavours that reflect the nose. Lovely balance of acidity here with cocoa and tobacco flavours tied to fine tannin on the finish. A good everyday dinner wine for grilled vegetables, pasta or pizza. **Winescores.ca review for previous vintage. Decanter Bronze Medal 2016**

**+338855 2015 PURATO NERO D'AVOLA ROSE ORGANIC**

**(12 x 750 ml) International Wine Challenge Silver Medal 2106**

**(VEGAN FRIENDLY)**

**Wholesale: \$13.43**

**Hospitality: \$16.49**

A bright rosé, with tons of fresh red berry fruit flavours. Lively and vibrant, it's perfect as an aperitif or a great choice with seafood, prawns and light dishes.

## **PUGLIA:**

### **TENUTE RUBINO** PUGLIA

**SUSTAINABLE**

The vineyards cover 200 hectares located along the Adriatic shore towards the Brindisi hinterland. The four estates form together a continent in miniature: wines with strongly different features are derived from the same grape variety planted in different places, giving full expression to the territorial identity.

The microclimatic conditions of the four farm estates of Tenute Rubino are typical of the Mediterranean area, characterized by 1000 hours more sun exposure than the annual national average. Mild winters and hot summers are typical of the South Italian seasons.

**+606061 2014 SALENTO NEGROAMARO  
(12 x 750 ml)**

**Wholesale: \$13.63**

**Hospitality: \$16.49**

Intense, persistent notes of blueberry, blackberry, black cherry, pomegranate and cherry, accompanied by this variety's typical spicy notes. Soft and balanced on the palate, with sweet tannins that yield a pleasant and persistent finish. Pairs well with savoury first dishes such as orecchiette with meatballs, ravioli with ragu alla bolognese, grilled veal chops, roasted lamb shanks and semi-cured cheeses.

**+876391 2015 SALENTO SUSUMANIELLO OLTREME  
(12 x 750 ml) Tre Bicchieri 2017!**

**Wholesale: \$18.94**

**Hospitality: \$21.79**

Intense ruby red with purple tinges. On the nose, it is fragrant with fresh notes of red fruit: cherries, pomegranate, raspberries & mature plums. Robust, mineral and round, with pleasantly soft tannins on the palate. Overall, a balanced & velvety wine, with an elegance & persistent finish. Versatile & seductive, it goes well with savoury dishes such as stuffed eggplant & peppers, orecchiette with tomato sauce, risotto with porcini mushrooms. It pairs well with cold cuts, semi-cured cheeses and grilled meats.

**+843482 2013 SALENTO PRIMITIVO VISELLIO  
(6 x 750 ml)**

**Wholesale: \$32.63**

**Hospitality: \$38.99**

Brilliant ruby red in colour, Visellio, offers a range of gorgeous aromas of plums in brandy, blackcurrant and blueberry jam, cloves and nutmeg lead the way to hints of star anise, violets and liquorice. Powerful and fascinating but at the same time, seductive and with personality. It is fresh, yet remarkably fruity, rounded tannins and balanced acidity. **Outstanding, as Tre Bicchieri winner 2013.** Pair with rich dishes like stuffed eggplant rolls with tuna, baked pasta, wild boar in sweet and sour sauce, rabbit stew, seasoned and tasty cheeses.

**2016 WINE AND SPIRITS MAGAZINE TOP 100 WINERY**  
**NUMBER #1 WINERY IN TUSCANY - VINOUS 2016**

*Rocca di Montegrossi is located near Monti in Chianti, one of the finest sections of Chianti Classico. Rocca di Montegrossi's owner, Marco Ricasoli-Firidolfi, is descended from a family that played a central role in the history of the Chianti region and laid the foundations for Chianti wine. The estate extends over an area of 100 hectares and the vineyards, on gentle south and southeast-facing hillsides with calcareous loamy soils, are at elevations between 340 and 510 meters above sea level. The vineyards have been organically managed since 2006 and certified by ICEA since February 2010 and by Q Certificazioni since January 2012, and the estate has also adopted environmentally friendly policies.*

"Rocca di Montegrossi doesn't seem to get the attention of some of its neighbours, but year after year Marco Ricasoli Firidolfi turns out impeccable, striking wines that sit at the very top of the hierarchy in Chianti Classico and Italy more broadly. These new releases are no exception. The wines usually need at least a few years in the bottle to come into their own, but make no mistake about it, these are some of the very best wines being made in Italy today." Antonio Galloni – Vinous.

**+650309 TOSCANA ROSATO****Wholesale: \$20.57****Hospitality: \$23.99**

Produced with Sangiovese from the San Marcellino vineyard, Rosato Rocca di Montegrossi is made by gently pressing the grapes. The must, structured and delicate at the same time, is kept in steel at a temperature below 6°C for 24 hours to allow solids to settle, and then fermented at temperatures below 16°C for about a month. The wine then rests on the lees at a temperature below 10°C for another 3-4 months to maximize its bouquet and body. The end result is a rosé with delicate aromas, nice structure, acidity, fine balance, and pleasant minerality.

Dark Pink, Savoury aromas and flavors of red berries and herbs. Clean, and fresh on the long saline finish. Concentrated, and precise, very clean rosato. Ian D'Agata Tasting: April 2017 90 points Antonio Galloni

**+757815 LDB 2014 CHIANTI CLASSICO DOCG****Wholesale: \$24.70****(12 x 750 ml)****Hospitality: \$29.99****91 points Vinous**

The 2013 Chianti Classico is dark, sensual and beautifully layered in the glass. Freshly cut flowers, sweet red berries, mint and cinnamon are some of the many notes that flesh out in a textured, inviting Chianti Classico endowed with notable depth and personality. In 2013, Rocca di Montegrossi's Chianti Classico is especially dark and powerful. (AG) (9/2015)

**+511402 2011/12 CHIANTI CLASSICO SAN MARCELLINO GRAN SELEZIONE DOCG** Wholesale: \$54.05**(6 x 750 ml) SMALL ALLOCATION****Hospitality: \$63.49**

(PRE-ORDER VIA LIQUIFY.CA OR BY E-MAILING VICKY@VINOALLEGRO.COM)

**-BS 93 points Wine Spectator** Beefy tannins shore up cherry, plum, black currant, earth and tar flavors here. Complex and juicy, with a long, spicy finish. Needs grilled meats or a hearty ragù. Best from 2018 through 2030. 950 cases made.

**+516666 2012/13 TOSCANA GEREMIA ORGANIC IGT****Wholesale: \$51.71****(12 x 750 ml) SMALL ALLOCATION****Hospitality: \$60.69****Vinous – Antonio Galloni – 96 points**

The 2012 Geremia is the highlight in this range, and also one of the best wines I tasted on my recent trip to Chianti Classico. Deep, Dense and Brooding, the 2012 is another wine that will take considerable time to come into focus. Today it possesses exceptional depth, power and intensity, all of which will allow it to age effortlessly for many years. With time in the glass, scents of lavender, sage, menthol, and licorice start to open up, the 2012 needs time. This is an absolutely stellar wine from Rocca di Montegrossi and proprietor Marco Ricasoli-Firidolfi.

+356717 2006 CHIANTI CLASSICO VIN SANTO DOCG 95 POINTS WINE SPECTATOR  
(3 x 375 ml) 3 CASES Wholesale: \$89.92 Retail: \$105.99

## **TUSCANY:**

### **BRUNZ BIRRA LIVORNO, VINCI, TUSCANY SUSTAINABLE**

(3KM FROM THE BIRTHPLACE OF LEONARDO DA VINCI!)

ARTISINAL BEER - CRAFT BEER FROM THE TUSCANY HILLS, LOCATED BETWEEN LIVORNO IN LIGURIA AND FLORENCE IN TUSCANY.



+398503 CRAFT BEER – “BIRRA LIVORNO BIONDA” BLONDE GOLDEN ALE,  
(24 x 330 ml) (18 CASES LEFT) Wholesale: \$3.01 Hospitality: \$3.69

Golden Ale made with German Malts and English East Kent Golding hops for aroma Golden-yellow, very refreshing and drinkable, with a final bitter sweet entry, cream foam and low carbonation.

## **UMBRIA**

### **CANTINA SCAMBIA UMBRIA NEW VINTAGES ORGANIC(NOT CERTIFIED)**

The Antica Selva di Meana Estate (Cantina Scambia) is situated 10 km from Orvieto in the Allerona district. It extends over 600 acres of rolling hills, gently descending towards the left bank of the Paglia River, where the Orivateo Valley widens. It is perched at an altitude between 650 and 1000 feet.

The sun exposed vineyards, the micro-climate, the idyllic soil of Pliocene sands and sandy clays, rich in minerals and fossil shells, and the decision to save the indigenous wine grape varieties, have allowed for the production of unique wine. Organic farming is employed. Special attention is paid and there is no use of herbicides and Fungicide treatments are carried out with great care and used only sparingly. Pesticides are never used.

+100768 2015 PINOT BIANCO, UMBRIA IGP  
(6 x 750 ml)

Wholesale: \$22.59  
Hospitality: \$26.99

100% Pinot Bianco. This wine is round, well balanced, appealing and elegant with silky fruit and Minerals. Rich in texture, with a good and a long finish. Just delicious and an excellent companion to Italian vegetarian and seafood dishes as well as white meats such as grilled pork chops.

+509901 2014 ROSSO DELLA SELVA, UMBRIA IGP  
(6 x 750 ml)

Wholesale: \$23.11  
Hospitality: \$27.99

Using **Indigenous Canaiolo and Ciliegolo**, this wine expresses a pure, clean and round with ripe fruit-flavours, this wine has an elegant structure and a good concentration in the mid-palette with a Succulent finish.

+852111 1999 PINOT NERO, UMBRIA IGP  
(6 x 750 ml) 10 CASES NOW AVAILABLE

Wholesale: \$73.78  
Hospitality: \$87.99

Made from 100% Pinot Nero grapes and aged in oak, this powerful red is rich, impressive and yet fresh and elegant. It displays intense fruit, and a silky compacted mid-palate with vanilla, toast, and spice, black Cherry and mineral notes. Loads of ripe tannins lead to an exciting long finish. Merano International Wine Festival Selection; Silver Medal at Mondial du Pinot Noir 2009



## VENETO

### CANTINA BREGANZE VENETO

SUSTAINABLE

#### SPARKLING ROSÉ

**+370809 (LDB) NV ROSA DI SERA ROSATO EXTRA-DRY  
(12 x 750 ml)**

**Wholesale: \$15.80**

**Hospitality: \$18.49**

Lovely...powdery pink colour...pretty aromas of berries and cream, peach, citrus and rose petals...juicy... a kiss of sweetness with a nice creamy edge...bright pink grapefruit, tart berries and orchard fruits to linger. Perfectly refreshing! **90 POINTS WINESCORES.CA**

#### SPARKLING

**+335414 (LDB) NV BREGANZE DOC PROSECCO SPUMANTE EXTRA DRY  
(12 x 750 ml)**

**Wholesale: \$15.80**

**Hospitality: \$19.49**

A lovely aromatic Prosecco with Meyer lemon, rose petals and juicy orchard fruit. Fresh, crisp and clean on the palate dancing with citrus zest, minerality and green apple flavours. A delicate mousse and a smooth refreshing finish. [winediva.ca](http://winediva.ca)

**SILVER MEDAL 2016 IWSC**

**+042127 2014 BREGANZE DOC VESPAIOLO "SULLA ROTTA DEL BACALA"  
(6 x 750 ml)**

**Wholesale: \$15.98**

**Retail: \$18.99**

Mouth puckering and delicately floral, the Vespaiolo variety is said to be the perfect match with baccalà (salt cod), a specialty of the Veneto region. How could you not be curious about a wine named after its prescribed pairing? So Italian! Michaela Morris – Westender.com

**+335463 2013 BREGANZE DOC RISERVA KILO CABERNET  
(6 x 750 ml) 1 CASE LEFT**

**Wholesale: \$30.02**

**Retail: \$34.49**

*100% Cabernet Sauvignon, harvested by hand, and made in a style similar to Amarone, where the grapes are laid out to dry (increasing concentration).*

Laden with aromas of black cherry and cassis, vanilla warm spice and saddle leather. It is warm and supple on the palate boasting generous fruit layered with mocha chocolate and savoury green olive flavours and a smooth finish. [winediva.ca](http://winediva.ca)

**+335935 2011 BREGANZE DOC TORCOLATO  
(6 x 500 ml)**

**Wholesale: \$35.91**

**Hospitality: \$41.99**

A dessert wine made from the Vespaiolo grape. Buttery, fig, nutty, dried citrus, apricot, pear, raisin-aromas. Fat, round, soft, and elegant palate. Quince, buttery, dried pear, honey, nutty, vanilla and green apple flavours. Good concentration and finesse.

## **PIEDMONTE**

### **OSVALDO TRANCHERO PIEDMONTE**

**SUSTAINABLE**

**+001214 2016 MOSCATO D'ASTI DOCG  
(12 x 750 ml)**

**Wholesale: \$15.07**

**Hospitality: \$17.79**

It's easy to gush over this fragrant wine with its delicate bubble. It is also an excellent version of Moscato with its pretty apricot and candied ginger aromas wrapped around white raisins, citrus peels soaking in honey and garden flowers. The palate offers ginger biscuits, lemon curd, stone fruits and honey flavours. A very enjoyable sweet sipper with a lengthy finish. A great dessert wine for fruit or apricot pastries, ginger spiked biscotti or a dried fruit and cheese plate.

**90 points winescores.ca**

### **GAMBRINUS TREVISO APERITIVO/GRAPPA**

**90-95 points Wine Enthusiast**

*Dating back to 1847 in San Polo di Piave in the province of Treviso, Gambrinus Elixir used one of the few native grape varieties of Veneto to survive the invasion of phylloxera that destroyed Europe's viticulture in the late 19<sup>th</sup> century.*

*Made from the carefully selected grapes of those same vineyards situated on the stony islets of the river Piave, known as the "Grave del Piave". The grapes undergo five years' ageing, and are enriched with a skillful mix of wholly natural ingredients that enhance its qualities and give a delicate perfume and intense aromatic body. Conserved in oak casks, as tradition dictates, it is carefully inspected each year to ensure a perfect natural ageing process. Elisir Gambrinus is a jewel, created in far-off times in the land of the Doges, and evocative of places and steeped in Venetian history. Elisir Gambrinus is a wonderful tonic, served at 2°-3° C or with ice at the end of a meal. Delicious and absolutely natural, this delightful liqueur will pleasantly conclude that special dinner or discreetly accompany convivial gatherings.*

## **ELISIR GAMBRINUS**

**+018135 (R) ELISIR MIGNON (4 CASES LEFT) \$5.28/\$7.39 (12 x 100 ml)**

**+181354 (R) ELISIR MIGNON CANISTER W/DISPLAY (13 CASES LEFT)  
\$6.74/\$9.49 (12 x 100 ml)**

**New Pricing:**

**+180380 (R) ELISIR GAMBRINUS (FULL BOTTLE) (8 CASES LEFT) \$18.20/\$29.99 (6 x 700 ml)**

**"On the nose...fig-like bouquet of dried red fruit, browned butter, black truffles and soft spirit. The palate entry is intensely fig-like, but sour enough to maintain a beguiling freshness; the mid-palate offers concentrated flavors of prunes, figs, dates and raisins. Finishes moderately sweet, with a dash of bitterness. Unusual but very good." —P.P.(4/1/2008) — 90-95 Wine Enthusiast:  
Superb/Highly Recommended**