

Name: _____ Phone: _____

Email: _____

White Selections

	Sale Price	Order
Frico Bianco by Scarpetta Friuli-Venezia Giulia	\$12.99	_____

Terredora Di Paolo Falanghina Irpinia	\$19.99	_____
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Red Selections

Terredora Dipaolo Aglianico Campania	\$19.99	_____
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Pio Cesare Barbera d'Alba Piedmont	\$32.99	_____
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Cantine Colosi 2022 Nero d'Avola Italy	\$16.99	_____
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10% Discount for purchase of six bottles or more!

Enjoy these delicious selections from our charcuterie board!
Purchase Today & Savor Tonight!

North Hill Bakery * NEW FLAVOR * Sea Salt 4 ounce	\$6.95	_____
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North Hill Bakery Rosemary 4 ounce	\$6.95	_____
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North Hill Bakery Sesame Spice 4 ounce	\$6.95	_____
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North Hill Bakery Black Pepper 4 ounce	\$6.95	_____
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Join Us Saturday:

Saturday March 8th 2-5 pm

Enjoy Dolce Vita, EDV International
Matt Connor to introduce you to our
new sales representative, Al Emanuel

Share your tasting notes:



SATURDAY TASTING

March 1st 2 - 5 pm

Food-Friendly | Classical | Aromatic



\$10 Admission | Wine Club Members Half Off!

Ask us today about our Wine Club!

As a Western Reserve Wines Club member you receive:

Two hand-selected wines each month from wine producing regions around the world, with three price levels to choose from. Level One wines average \$15 a bottle. Level Two wines average \$25 a bottle and Premier Club Average \$50 a bottle.

Additional Club Member Enhancements and Savings:

- Get a **10% discount** on any product merchandise in the store.
- Get a **10% discount** on any food items like chocolates, cheeses etc.
- **HALF OFF** regular Saturday Tasting Ticket!
*Excludes special events.



Saturday March 1st 2-5 pm
Maggie Harrison, Cleveland Area Sales
Vintage Wine Dist. & Grand Cru Wine Company



Western Reserve Wines Welcomes you!
Food-Friendly | Classical | Aromatic

Italy's wines are incredibly diverse, ranging from the bold and age-worthy **Barolo of Piedmont** to the bright, mineral-driven **Vermentino of Tuscany**, each reflecting the unique terroir of its region. With a rich winemaking history, Italian wines are known for their **food-friendly acidity, complex aromas, and strong regional identities**, making them some of the most sought-after in the world.

Frico Bianco by Scarpetta Friuli-Venezia Giulia \$12.99

GRAPES: 80% Chardonnay, 20% Friulano.

This white blend of Friulano and Chardonnay is the perfect crisp, lightweight Italian white. Aged in Stainless steel this Star bright selection is perfect for every occasion with aromas of fresh cut white flowers and crisp apple. On the palate, this blend is crisp and clean with a zesty, white grapefruit flavor. Perfect crisp white for having on its own or paired with grilled fish, vegetables and cheese.

Terredora Di Paolo Falanghina Irpinia \$19.99

Wine Tasting Notes:

Pale yellow color. Offers a rich and intense aroma of fruit with hints of apple, pineapple, quince and pear. It is fresh and clean in the mouth with excellent acidity, good structure and a floral finish.

Cantine Colosi 2022 Nero d'Avola Italy \$16.99

Dark ruby red in color, this wine offers intense fruit notes with heavy cherry aromas. On the palate, it is dry, full-bodied and youthful. Perfect with red meats, pasta with tomato sauce and aged cheeses.

- Winery Notes

Pio Cesare Barbera d'Alba Piedmont \$32.99

The Barbera grapes from the Barolo and Barbaresco regions give to our classic Barbera a uniquely great structure, full body, complexity, smooth character, ripe fruit, spices and a very long life. - Winemaker Notes

92 points - James Suckling "A medium-bodied barbera with crushed berries, spices, roses and hints of soil. Creamy tannins. Excellent length and texture. Drink now."

Terredora Dipaolo Aglianico Campania \$19.99

90 points - James Suckling

"A pristine and slightly rustic expression of aglianico with red cherry jam, rust, roasted herbs, peppercorn and cocoa beans. Fluid, bright and medium-bodied on the mid-palate followed by some fine-grained, vertical tannins before a grippy and savory finish."

**Join Us
Next Week:**



Saturday March 8th 2-5 pm

Enjoy Dolce Vita, EDV International
Matt Connor to introduce you to our new
sales representative, Al Emanuel ~ Cheers!

always drink responsibly

