

Name: _____ Phone: _____

Email: _____

Italian Barbera Selections

| | Sale Price | Order |
|--|------------|-------|
| Ercole Barbera del Monferrato | \$19.99 | _____ |
| Quercia nelle Langhe Barbera | \$32.99 | _____ |
| Viberti La Gemella Barbera d'Alba | \$20.99 | _____ |
| Pio Cesare Barbera d'Alba | \$32.99 | _____ |
| Tenuta La Meridiana Bricco Sereno Barbera d'Asti | \$39.99 | _____ |

10% Discount for purchase of six bottles or more!

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

| | | |
|--|--------|-------|
| North Hill Bakery Sea Salt 4 ounce | \$6.95 | _____ |
| North Hill Bakery Rosemary 4 ounce | \$6.95 | _____ |
| North Hill Bakery Sesame Spice 4 ounce | \$6.95 | _____ |
| North Hill Bakery Black Pepper 4 ounce | \$6.95 | _____ |

Join Us
Saturday:

Saturday
September 13th
2-5 pm

Share your tasting notes:



SATURDAY TASTING
SEPTEMBER 6th 2 - 5 pm



Barbera Wines

Crowd Pleasers

Food Friendly

**Conversation
Starters**



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.*



Phenomenal Italian Barbera Wines!

Enjoy these samples and bring your favorite bottle home to share tonight!



Barbera is an Italian grape that dates to at least the 13th century. It makes a great wine which works nicely in all seasons and with an array of foods!



Ercole Barbera del Monferrato 1 Liter

\$19.99

Barbera can range from simple and inexpensive dinner (or lunch!) wine to complex, rich, and age-worthy wine. This one's definitely an "everyday" wine - it's got flavors of fresh red and black fruits, great juicy acidity (which makes it go so well with food), and a hint of earthy oak-y-ness that makes it ever so slightly more serious (but just barely). And, there's a nod toward the herbaceous that defines Italian wine.

Bright red cherries, lavender, thyme, spice box. Ripe cherry palate, some strawberry; juicy and easy drinking.



Quercia nelle Langhe Barbera

\$32.99

100% Barbera

Hand-picked during end of September and the first ten days of October. The grapes are pressed and the stalks removed, generating a limpid must that ferments at a controlled temperature of 26°C for 5-7 days. After racking, the new wine is put in stainless steel vats to preserve its fresh fruit characters. Then, the wine rests a few months in oak barrels, until spring. Finally, it is bottled, ready for the table.

Deep ruby red | Intense bouquet with hints of ripe fruit | Full & balanced

Viberti La Gemella Barbera d'Alba

\$20.99

#42 Wine Spectator Top 100 of 2024

"Vanilla and resin accents frame the core flavors of boysenberry, blackberry and plum in this firmly structured red. Flashes of violet and spices emerge as this fades gracefully on the long..." -Wine Spectator



Pio Cesare Barbera d'Alba

\$32.99

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."

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



Tenuta La Meridiana Bricco Sereno Barbera d'Asti \$39.99

"The nose is harmonious, the marked presence of fruity notes (red fruits) is clear right from the start and the tertiary aromas resulting from aging make the whole homogeneous without creating imbalances. In the mouth, the wine is full-bodied and long, and it is here that the product's peculiarity presents itself. The particular composition of the soil, in fact, gives the wine a marked mineral note that makes it jaunty and captivating, unique." -Winery Notes

Food pairing: Very versatile, ideal to accompany first courses and main courses of red and white meat.



Join Us

Saturday

September 13th

2-5 pm

Next

Week:



always drink responsibly