

Name: _____ Phone: _____

Email: _____

Obscure Italian Gems & Superstar Winemakers

	Price	Order
Filadoro Greco di Tufo 2023	\$29.99	_____
Ronchi di Cialla Schioppettino di Cialla	\$74.99	_____
Ferraris Ruche di Castagnole Monferrato 'Sant Eufemia'	\$19.99	_____
Cantine Lonardo Irpinia Aglianico	\$29.99	_____
Rubinelli Vajol Valpolicella Ripasso Classico Superiore	\$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
Next
Saturday

Saturday
November 8th
2-5 pm

Share your tasting notes:



SATURDAY TASTING

NOVEMBER 1st 2 - 5 pm

Obscure Italian Gems & Superstar Winemakers



Azienda Agricola
Filadoro ~ Campania

Ronchi di Cialla Winery
Friuli-Venezia Giulia

Ferraris Agricola
Piedmont

Cantine Lonardo,
Contrade de Taurasi
Irpinia, Campania

Rubinelli Vajol
Veneto

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.*



Winemaker, Luca Ferraris



Obscure Italian Gems & Superstar Winemakers

Embark on a sensory journey through Italy's most celebrated wine regions - from the volcanic slopes of Campania to the crisp, alpine-influenced hills of Friuli-Venezia Giulia, the noble vineyards of Piedmont, and the sun-drenched terroirs of Veneto.

Every region brings a distinct story - from ancient vines to modern craftsmanship, from se-breezed vineyards to high elevation hillsides.



Filadoro Greco di Tufo

\$29.99

Known for its vibrant acidity, floral aromas, and complex flavor profile with notes of stone fruit, citrus, and flint. Tends to be medium- to full-bodied. Greco di Tufo has earned a reputation as one of Southern Italy's finest white wines.

Cantine Lonardo Irpinia Aglianico

\$29.99

"This wine has an intense ruby-red color, substantial yet quite transparent. On the nose, it is rich and persistent, with hints of ripe fruit and subtle balsamic and spicy notes. On the palate, it appears warm, with austere tannins and a certain persistence."

-Winery Notes



Ronchi di Cialla Schioppettino di Cialla

\$74.99

100% Schioppettino

Ronchi di Cialla Schioppettino di Cialla 2019 \$74.99

"The clearest aromas are those of white pepper and small red fruits, currants and blackberries, intriguing balsamic and undergrowth (sous-bois) notes. Flavorful, with fruity sensations and well-balanced minerality."

-Winery Notes

Rubinelli Vajol Valpolicella Ripasso Classico Superiore

\$39.99

50% Corvina, 25% Corvinone, 15% Rondinella, 5% Molinara, 5% Oseleta

"Intense notes of sour cherry, red fruits, blueberry and pleasant hints of spices and rhubarb. Full, rounded, strongly structured. The high alcohol grade is perfectly balanced by velvety tannins and balsamic notes ensuring excellent drinkability. Harmonic to the taste, fresh sour cherry, perfect balance between juice and sugars. Valpolicella classic stands out: pure elegance."

-Winery Notes



Ferraris Ruche di Castagnole Monferrato 'Sant Eufemia' \$19.99

100% Ruchè from the Castagnole Monferrato District of Asti

"Its ruby red color and purple hues are joyful and captivating. Intense aromas of rosebud and freshly picked cherries suggest what its first sip will be like. In the palate, its freshness and light tannin immediately conquer the mouth, inviting to refill the glass."

-Winery Notes

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always drink responsibly

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