

Discovery Pack: Italian Feature

Thank you for taking this journey through the vineyards of Veneto, hillsides of Piemonte and the seaside's of Abruzzo.

We hope that you enjoy this curated case of wines, perhaps discover a new favourite, and discover something about a wine, region, and the families that make them you did not know before.

Let's use this time we have been given to learn, love and enjoy some fine wine.

Saluti!

Each pack contains
3 bottles of each wine
\$167.10/ case

Includes delivery, bottle deposit and tax



Prosecco DOC #593855 | \$15.70



Astoria was founded in 1987 by a family of winemakers, Paolo and Giorgio Polegato in one the most beautiful wine-growing areas in Italy. Their wines are in their "Val De Brun Estate" in Refrontolo, located in the heart of the DOCG zone Conegliano – Valdobbiadene.

Made with the Glera grape, this prosecco has a lovely and fresh bouquet of granny smith apple and a hint of citrus while on the palette is harmoniously balanced with lively acidity, balanced ripeness and a refreshing finish. Enjoy on its own, with a splash of Aperitivo, soft cheeses, charcuterie or virtually with a friend.

PASSI-REALI

Appassimento Montepulciano Organic #523100 | \$14.95



The Abruzzo region is one of the few regions that has a tradition for drying the grapes. With high mountains and cold weather, this ancient process was very useful when the grapes needed more time on the vine due to the climate. Farmers would leave the grapes on the plant to dry, and only after the drying process was completed, would start the vivification.

The Passi Reali Appassimento is made from the Montepulciano grape. Aromas of ripe fruit such as wild cherry and dried plums. Complex, balanced, with full body, generous length, ripe tannin and concentrated fruit. Organic and Vegan friendly! Enjoy with risottos, braised beef and aged cheese.



Pinot Grigio Sicily IGT #73148 | \$9.95



Part of a movement toward a new Sicilian wave of winemaking, our Montalto Pinot Grigio is an alternative to it's Northern counterpart.

Exotically refreshing with fruity notes of pear, green apple and white peaches. The palate is balanced with a clean and citrus infused finish. A delightful pairing with seafood, salads, sushi or spicy Asian cuisine.

A S C H E R I



Barbera d'Alba DOC #219790 | \$15.10



We love Ascheri, not only for their beautiful collection of wines handcrafted by the Ascheri's since 1880, but for the wonderful family themselves. Winemaker Matteo Ascheri is not only a kind and wonderful human, but also the President of the Consorzio of wine producers from Barolo, the highest honour amongst his peers. A visit to the winery where you can stay at his boutique hotel as well as dine in his restaurant run by his sister and brother-in-law (filled with locals which is always a good sign!) will have you falling in love with the Piedmont forever.

Made from 100% Barbera grape, the Barbera D'alba (Barbera from Alba) is a lovely and versatile medium bodied food wine. Aromas of black cherries, plums and spices are well matched on the palate of dark fruit, balanced tannin and superb class! Enjoy with pastas, white meat, mild cheeses and of course 'Gold to Me' by Ben Harper.