

Vino Rosso - Red Wine

TOSCANA

Petra Ebo, Val di Cornia Suvereto 90 ^(SS)
Grapes: Sangiovese, Merlot, Cabernet Sauvignon.
Colour: Clear ruby-red colour of medium intensity.
Nose: Intense aroma with marked suggestions of red fruits, wild black cherry and plum; a metalliferous blend softened by the fruits, strong balance on the nose and in the mouth. Noticeable scent of eucalyptus and other balsamic notes.
Palate: Full flavour, smooth and persistent. Excellent harmony between acidity and tannins. Fresh aftertaste in which tones of blackberry and nut reappear.
Food Pairings: Extremely well suited for pork loin or chops, lamb or beef steaks, grilled vegetables and herb risottos.
Ratings: Wine Spectator - 88 points 2010

Tenuta di Sesta, Rosso di Montalcino, DOC 90
Grape Variety: Sangiovese grosso 100%
 A little 'Brunello'. Maybe more delicate and easier to drink than its big brother, yet flavoursome, tempting, with potential and complexity. Undoubtedly a typical Montalcino wine, unmistakably Tuscan. Floral fragrances mix with red fruit and spices while the wine is meaty and fresh to the palate, with a long pleasant finish.
Wine Style: dry, medium-full bodied
Awards: 3 stars Gambero Rosso Vini d'Italia

Tenuta di Sesta, Brunello di Montalcino, DOCG 130
Grapes: 100% Sangiovese Grosso
 Pure Sangiovese from a selection of the best grapes of our vineyards, matured in Slavonian oak barrels for 30 months with subsequent ageing of four months in the bottle. Uniting traditional and modern technology, Brunello has always been a great wine.
Colour: ruby red towards garnet with ageing.
 Scent intense, broad bouquet, elegant, rich in scents of mellow red fruits, spicy in notes of liquorice and tobacco.
Wine Style: dry, warm, soft with velvet tannins, balanced, very intense, very persistent and elegant.
Pairings: typical tuscan dishes, roasts, game, red meats and seasoned sheep's cheese.
Awards: 92/100 James Suckling, 4 stars Gambero Rosso Vini d'Italia, 16/20 Vinum

Tenuta di Sesta, Brunello di Montalcino, Riserva 160
DOCG
Grape variety: 100% Sangiovese Grosso.
Ageing: slovenian oak barrels for 3,5 years and ageing in Bottle for 12 months.
Colour: ruby red towards garnet with ageing.
Aroma: Ethereal that crumbles into shades of violet, iris, bringing the humble fruits of the forest to mind.
Wine Style: dry, soft with velvet tannins, balanced, very intense, very persistent and elegant.
Pairings: Red meat, preferably wild game, and aged cheese.
Awards: 3 Bicchieri Gambero Rosso, 95/100 James Suckling

Argiano, Rosso di Montalcino DOC 75
Grape variety: 100% Sangiovese Grosso.
Colour: Deep ruby red in colour.
Aroma: Ethereal that crumbles into shades of violet, iris, bringing the humble fruits of the forest to mind.
Wine Style: dry, soft with velvet tannins, balanced, very intense, very persistent and elegant.
Pairings: Red meat, preferably wild game, and aged cheese.

Argiano, Brunello di Montalcino DOCG 130
Grape variety: 100% Sangiovese Grosso.
Colour: Deep ruby red in colour.
Aroma: Ethereal that crumbles into shades of violet, iris, bringing the humble fruits of the forest to mind.
Wine Style: dry, soft with velvet tannins, balanced, very intense, very persistent and elegant.
Pairings: Red meat, preferably wild game, and aged cheese.

UMBRIA

Sasso dei Lupi, Merlot Quintotema 75
Grape Variety: 100% Merlot
 An intense ruby red in colour, it displays fruity and floral hints on the nose that are in excellent harmony with its characteristic herbaceous notes. It is soft and appealing on the palate, with unobtrusive tannins and a measuredly rich, well-balanced style.
Body: Medium-Full bodied

Sasso dei Lupi, Cabernet Sauvignon, l'Intruso 80
Grape Variety: 100% Cabernet Sauvignon
 What is probably the world's most famous grape variety, Cabernet Sauvignon, produces wines of outstanding quality that also succeed in expressing the typical characteristics of our Umbrian terroir. A deep ruby red with purplish highlights, it displays aromas that vary from those of red fruits to spicy hints. On the palate it reveals richly structured fruit and well-balanced tannins.

Tudernum, Todi Merlot, DOC 85
Grape Variety: 100% Merlot
 Merlot is certainly not Umbria's most typical grape, however, the region's soft-rolling hills, the continental climate, the right amount of rain in Spring, and the dry, sunny climate in the Summer guarantee the perfect conditions for the development of this international mainstay. Attentive vinification and a short ageing process in the winery give the product a good structure with a young personality and pleasantly fresh notes. This wine should be served at room temperature and accompanied by spiced cheeses, red meats and game.

Sagrantino di Montefalco, Pozzo del Curato, 2005 150 ^(SS)
DOCG

Grape Variety: Sagrantino di Montefalco 100%
 Sagrantino is powerful and elegant, with a "dark" bouquet varying from blackberries to liquorice. Its mouth feel is magnificently structured, but elegant and energetic, with wonderful tannins. Perfect with more elaborate, tasty, structured dishes.
Wine Style: dry, full bodied
Awards: Gold Medal at WSA 2011, 3 Bicchieri Gambero Rosso

LAZIO

Damiano Ciolli, Vino Cesanese DOC Superiore 90
Grape Variety: 100% Cesanese d'Affile
 Matures 12 months in concrete vats.
Colour: Ruby red colour.
 Intense and sunny on the nose.
 Notes of sweet blackberry and raspberry, spices and flowers. Tense, juicy and sharp on the palate.
 It finishes spicy and flowery.
Awards: 89/100 Doctor Wine (Daniele Cernilli)

CAMPANIA

Pietracupa, Aglianico Quirico, IGT 105
Sustainable Farming
Grape Variety: Aglianico 100%
 Very fragrant, recalling plums and black pepper, and acquires notes of leather with ageing. Structured, dynamic mouth feel, great flavour and pleasantly tannic finish.
Pairing: perfect with soups, rich pasta dishes and meat.
 It finishes spicy and flowery.
Wine style: dry, medium - full bodied
Awards: 2 Bicchieri Rossi Gambero Rosso

PUGLIA

Vigneti del Salento, I Muri Negroamaro di Puglia 80
Grape: 100% Negroamaro.
Colour: Purple red, with black violet reflections.
Nose: Intense and persistent, fruity with aroma of blackcurrant and soft fruits, spicy with notes of thyme
Palate: Medium-bodied wine, with velvet and harmonic texture and a long and savoury end.
Food Pairings: Savoury first courses, meat, seasoned cheeses

14 Gioia del Colle, Primitivo DOC 100
Organic Wine
Grape variety: Primitivo 100%
 The intense, concentrated ruby red of this wine preannounces its complex fragrances of plum, ripe cherry, tobacco and liquorice. It tastes full and rich in the mouth, with a sweet fruitiness that balances the acidity well. A powerful wine yet elegant. A high class Primitivo to accompany ripe cheeses, red meat and dishes from the best international cuisine.
Wine style: full bodied
Awards: 2 Bicchieri Gambero Rosso

CALABRIA

'A Vita Vigna de Franco, Ciro Rosso Classico Superiore 90
DOC
Organic Wine
Grape Variety: 100% Gaglioppo
 native variety of great interest, capable of complex and distinctly Mediterranean wines. On the nose the briny substrate opens the scene to aromas of cherry, red currant, spice, pepper and licorice. In the mouth the sweet fruit weighing a present but fine tannin, with a long ending, fruity and mineral.
Wine style: dry, full bodied
Awards: Slow Food

SICILIA

Barone Sergio, Nero d'Avola Eoro DOC 90
Grape Variety: 100% Nero d'Avola.
 An innovative expression of Nero d'Avola DOC, that shows the best liaison between vineyards and terroir. Fresh grass and cherry notes for a complex and extensive taste with a balanced tannin and red ruby colour. In light of its qualities Sergio can be paired with meat dishes, roast beef and seasoned cheeses.
Awards: Vini buoni d'Italia 2017 Touring Club Italiano

SARDEGNA

Gabbas, Cannonau di Sardegna, Lillove' DOC 95
Grape Variety: Mainly Cannonau with some additional local grape varieties
 The name of the wine comes from the location of the vineyard which the grapes come from. So, it is a kind of Cru, made of Cannonau with a dash of other local varieties. Splendid are the fragrances that dance among the red fruit, roots and spices, enveloping yet fresh in the mouth, where the notes of cherry and plum treat you to stupendous sensations. A wine that is worth far more than what it costs!
Wine style: Medium bodied
Awards: Vine Dresser of the year 2013 Gambero Rosso



Carta dei Vini Wine List

*Il vino è un composto di umore e luce
The wine is a combination of humor and light
Galileo Galilei (1564 - 1642)*

*Il vino eleva l'anima e i pensieri,
e le inquietudini si allontanano dal cuore dell'uomo
The wine elevates the soul and thoughts,
and worries move away from the heart
Pindaro (circa 518 b.c. – 485 b.c.)*

*Il vino aggiunge un sorriso all'amicizia ed una scintilla all'amore
Wine adds a smile to friendship and a spark of love
Edmondo de Amicis (1846 – 1908)*

*Il vino è poesia in bottiglia
Wine is a bottled poetry
Robert Luis Stevenson (1850 – 1894)*

Vino al Bicchiere - Wine by the Glass

BOLLICINE - SPARKLING WINE

	Glass (SS)	Bottle (SS)
Prosecco Brut D.O.C. Terre Gaie (Veneto)	14	65
Grape: 100% Prosecco Straw yellow colour, winy/light fragrance and considerably fruity reminiscent of wisteria and acacia flowers, its modest alcohol content gives it a pleasantly delicate and harmonious flavour.		

VINO BIANCO - WHITE WINES

Pinot Grigio, Sasso dei Lupi, Quartanota 2014 (Umbria)	15	70
Grape: 100% Pinot Grigio The wine has a straw yellow colour and its nose is satisfyingly complex, with scents of pears and bananas as well as a delicate floral tone. In the mouth it offers wellstructured fruit, which is persistent and with a pleasing balance between acidity and fleshiness.		

Chardonnay, Sasso dei Lupi, Sestavia 2014 (Umbria)	15	70
Grape: 100% Chardonnay A great international grape which expresses all its character and personality among our hills. Its colour is an intense straw-yellow with golden tones. The bouquet is intense, of yellow fruit with tropical notes. To the palate it demonstrates excellent structure, smooth and persistent.		

VINO ROSSO - RED WINES

Montepulciano d'Abruzzo, Bosco Nestore DOC 2013 (Abruzzo)	14	65
Grape: 100% Montepulciano d'Abruzzo Colour, intense ruby red with a bouquet of intense flavors of ripened red fruits, spicy notes. Smooth and full. Plums and wild berries flavors.		

La Mora, Maremma Rosso D.O.C. (Toscana)	16	75
Grape: Merlot&Cabernet Sauvignon Tasting Notes: The warm, sun drenched vineyards, along with the sandy, feldspathic quartz soils of the Maremma are the origin of the LaMora Maremma Toscana DOC Rosso. Possessing a Mediterranean soul, and a fruity character drawing on the combination of Cabernet Sauvignon and Merlot, the La Mora Maremma Toscana DOC is a rich, intense reminder of why the Maremma region is so loved for its food, sunshine, culture, beauty, and especially its wines.		

Vino Bianco - White Wine

FRIULI-VENEZIA GIULIA

(SS) *Le Monde, Pinot Grigio DOC 2015* 85
Grapes: 100% Pinot Grigio
Colour: Amber yellow with light copper tints.
Nose: Fine and elegant nose with apungent bouquets with verypersistent, floral notes.
Palate: Evident sensations of white fruits on the palate giving wine pleasant freshness and softness

Le Monde, Sauvignon Blanc DOC 2015 85
Grapes: 100% Sauvignon Blanc
Colour: Straw yellow with greenish reflections.
Nose: Classic aromas of Sauvignon made by tomato leaf, belt pepper with varied sweet, enveloping, persistent characteristics.
Palate: Fresh, smoothly crispy and soft to the palate, with a balanced finishing.

Ribolla Gialla Anfora 2007 210
(*Orange Wine*) *Natural wine*
Grapes: 100% Ribolla Gialla
This is the yellow ribolla, an ancient variety typical of Collio and the one Joska Gravner is most fond of. The Ribolla Anfora is magic, magnetic wine that can hold you to the glass! Its fragrances are multiple and all of great complexity. The mineral traces, typical of the terrain on which the grapes are cultivated, make it flavorful and rich but perfectly balanced and digestible. A wine that has everything; inimitable, a far cry from any kind of standardization.
Wine Style: dry, full bodied
Production: Long maceration in Anfora
Awards: 3 Bicchieri Gambero Rosso

Breg, Anfora 2007 210
(*Orange Wine*) *Natural Wine*
Grapes: Chardonnay, Sauvignon, Pinot Grigio, Riesling italiceo Breg is an impressive wine. It has exceptionally complex fragrances and tastes almost like a red wine, such is its complexity and depth, with a flavorsome, slightly tannic finish.
Wine Style: dry, full bodied
Production: Long maceration in Anfora
Awards: Best 50 Italian Wine Awards

VENETO

Graziano Pra Soave Classico Otto DOC 2014 80
Grapes: Garganega 100%
The wine is made from Garganega, an ancient local white grape variety. It has an attractive lemon colour and a floral-fruity bouquet. Aromas of hawthorn and jasmine are particularly prominent, as are exotic yellow and white fruits such as peach and apricots. On the palate, the wine is medium bodied and flavoursome, full of fruit, with clear mineral notes. It is easy to drink, with an aftertaste of hazelnuts and nutshells.
Wine Style: Dry, medium bodied
Awards: 87/100 The Independent Wine Review, 2 Bicchieri Gambero Rosso

Bottega, Moscato Petalo dell'Amore 70
Grapes: 100% Moscato.
Colour: Straw yellow, with a slight pink shade. Fine and very persistent perlage.
Nose: Flowers, fruits, Muscat grapes.
Palate: Fragrant, delicate, markedly sweet.
Food Pairings: Sweet wine, suitable for celebrations and special events. An excellent companion to all major desserts of the Italian and international cuisine.

TOSCANA

Monteguelfo Bianco Toscana le Lepri IGT 2016 80
Grapes: Sauvignon Blanc, Chardonnay and Vermentino
Tasting notes: It is produced along the coast of Tuscany. Overall a pleasant wine, which draws its characteristic by varietal. Fruity and floral, freshness is its main characteristic.
Serve with: perfect as an aperitif, good with seafood and rice.

UMBRIA

Tudernum Rose' 2015 70
Grapes: 100% Sangiovese
This rosé wine is made from Sangiovese grapes coming from our vineyards located in the district of Todi. The result of this process is a pale-pink colored wine, with aromas of fruits and a good freshness and flavors. These are the characteristics of this easy-to-drink wine.
Best with appetizers and entrees, seasoning vegetables, white rice and lean fish.

CAMPANIA

Vesevo, Beneventano Falanghina IGT 75
Grapes: 100% Falanghina.
Colour: Bright straw yellow.
Nose: Intense aroma, quite persistent, fruity.
Palate: Medium-bodied, well balanced, quite intense and persistent.
Food Pairings: Easy to drink, great as aperitif, matches light main courses, white meat, young cheeses, ideal with fish.

Vesevo, Greco di Tufo D.O.C.G. 85
Grapes: 100% Greco di Tufo.
Colour: Straw yellow color.
Nose: Intense fragrance and rather persistent, fruity with fresh pulp scent, floral.
Palate: Medium-bodied, well balanced, quite intense and persistent.
Food Pairings: Seafood, white meat, great as aperitif.

Vino Rosso - Red Wine

PIEMONTE

(SS) *Barbera d'Alba, Adriano&Vittorio, DOC 2015* 80
Sustainable Farming
Grapes: 100% Barbera
Colour: ruby red with garnet red after ageing
Bouquet: fruity when it is young, harsh after ageing with blackberry, jam, spice and toasted fragrance
Flavour: full and harmonious with soft acidity that highlights the fragrance and the freshness of this wine, it is suitable for modern drinking.
Matching: it is a fine match for savoury soup (onions and legumes) volatile in savoury sauces, red meats, eel, dried cod and stockfish, seasoned cheeses.
AWARDS: 2 bicchieri rossi, Gambero Rosso

Barbaresco Basarin, Adriano&Vittorio, DOCG 2011 110
Grapes: 100% Nebbiolo
Ageing: after a few months in stainless steel tanks, the wine is aged for 2 years in medium-sized (from 30 to 50hl) slavonian oak barrels
Colour: deep garnet red, with traces of orange that become more evident over the years.
Aroma: fresh fruit fragrance, violet and rose with hint of vanilla, liquerice, spices.
Flavour: dry flavour, pleasant tannins, balanced, gently robust with consistency and aristocracy.
AWARDS: Merano Wine Awards 2016

Barolo, Giacomo Fenocchio, DOCG 2013 156
Grape variety: Nebbiolo 100%, variety Michet
Barolo Fenocchio is one of the great Italian red wines. It has a complex bouquet with hints of ripe cherries, raspberries, violets and liquorice. With a structured and enveloping mouth feel, it is powerful and elegant.
Splendid with rich meats and elaborate dishes.
Wine style: dry, full bodied
AWARDS: Gold Medal at WSAA 2011

VENETO

Terre Gaie, Stema, Pinot Nero Veneto IGT 2014 80
Grapes: 100% Pinot Nero
Ruby red color with garnet reflections; a large and fruity scent that resembles cherry; spicy notes. Elegant to taste, good balance and persistence.

Masi, Brolo, Campofiorin Oro 90
Grapes: Corvina, Rondinella, Oseleta.
Colour: Deep ruby red colour.
Nose: Berry fruit, preserves and vanilla.
Palate: Rich, full-bodied, packed with baked fruit, and hints of cocoa and vanilla on the finish.
Food Pairings: A wine with rare versatility. Good with pasta dressed with rich sauces, good with risotto, grilled red meat, roasts and well-aged cheeses.
Ratings: The Wine Advocate - 93 points Oct. 2013

Pra', Valpolicella Superiore Ripasso Morandina DOC 2015 120
Organic Wine
Grapes: Corvina, Rondinella, Molinara
Wine making technique: rifermentation of Valpolicella wine through Amarone dried grape skins. Maceration for 5 days. 12 months aging in tonneaux of Allier.
Tasting Notes: Ruby red color with tints of purple.
Nose: aromas of fresh black cherries, spices are particularly prominent. Flavoursome with good acidity, the palate is filled with the taste of cherries and plum jam as black pepper and rhubarb.
Awards: 92/100 Vinous, 94/100 James Suckling

Pra', Amarone della Valpolicella DOCG 2011 150
Organic Wine
Grapes: Corvina, Rondinella, Molinara
Wine making technique: first selection of grapes, dried in plateaux for 2 months. 2 years aging in tonneaux and barriques and assembly for the last year in Allier oak casks. One year bottle aging before commercialization.
Tasting Notes: The wine has a ruby red color. The aromas are intense and complex. On the palate cherries, plums mixed with bitter cocoa and licorice, Flavoursome and smooth structure balanced with tannins and freshness thanks to the altitude of vineyard and the high chalk composition in the marl soil. Power combined with elegance, as suggested by the horse breed T.P.R on the label.
Awards: 94/100 Vinous, 92/100 James Suckling

Amarone della Valpolicella Montresor, 2013 D.O.C.G. 120
Grapes: 65% Corvina, 35% Rondinella
Grapes placed 3 months in barns, slowly dehydrate, then 18 months slowaging in oak barrels.
Colour: Deep ruby red with pomegranate reflections.
Nose: notes of peach blossoms, violets, raspberry and mint. Full-body, intense, refined, it displays smooth tannins, with clear notes of dried grape

Masi, Amarone della Valpolicella Classico DOCG 150
Grapes: 70% Corvina, 25% Rondinella, 5% Molinara.
Colour: Deep opaque red with violet tinged edges.
Nose: Rich, powerful bouquet with aromas of baked fruit, cooked with herbs and spices.
Palate: The alcohol content plays its usual role in cutting the sweetness on the palate. Cherry fruit preserve, cinnamon are the major components in a long-lasting and attractive finish.
Food Pairings: Full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses, such as parmesan.

(SS) *Masi, Amarone della Valpolicella Classico Riserva DOCG* 200
Grapes: Corvina, Rondinella, Oseleta, Molinara.
Colour: Beautiful dark ruby colour.
Nose: Plums and baked cherries on the nose with hints of cloves and cinnamon
Palate: Full-bodied and intense on the palate while being incredibly smooth and silky at the same time. Predominant taste of cherries and plum for this wine.
Food Pairings: Full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses.
Ratings: Wine Enthusiast - 90 points June 2007

Hatteso, Amarone della Valpolicella Riserva DOC 2008 220
Grape variety: Corvina Veronese, Rondinella, Molinara, Others Amarone is a unique wine, produced partly from grapes left to wither in drying sheds and therefore capable of expressing strikingly rich aromas, of fruit preserves or cherries in alcohol. Dense, thick and highly alcoholic, it has a magnificent, balanced body provoking great sensations. Perfect with more structured dishes or as a wine for meditation.
Wine style: dry, full bodied
Production: Manual harvest with selection of the grapes. Only 5000 bottles produced.
Awards: 3 Bicchieri Gambero Rosso

LIGURIA

Ka Mancine, Galeale Rossese di Dolceacqua DOC 2016 120
Sustainable Farming
Grapes: 100% Rossese Dolceacqua
Ka' Manciné is a tiny estate in western Liguria, almost on the border with France, in the Rossese di Dolceacqua DOC. wines are pale in color, medium bodied, extremely fresh and spicy, with lovely silky texture and refreshing juiciness. Lighter red wines are some of the best food wines, and these are some of Italy's most attractive examples.

EMILIA-ROMAGNA

Lambrusco di Sorbara, DOC Sant'Agada, Paltrinieri 75
Grapes: 100% Lambrusco di Sorbara.
Wine style: Sparkling, Dry, Medium Body.
An Original, flavourful Lambrusco with intriguing fragrances of raspberry and red berries, while in the mouth the pleasant bubbly sensation merges with the fruity, floral aroma. It's acidity and distinctive taste make it an excellent accompaniment to meals
Awards: Best-buy winery for Gambero Rosso

TOSCANA

Cecchi, Chianti DOCG 2015 80
Grapes: Sangiovese
Cecchi historical label, Chianti is the roots of Tuscany. Cecchi Chianti is produced in prevalence from Sangiovese grapes. Fermentation takes place in steel at a controlled temperature. While in his classic, this wine is interpreted in a modern and secure style, which translates into a balanced harmony of scents and aromas. Ruby red tending to garnet with aging it is strong and persistent. The palate is soft and well-balanced. Serve with red meat and cheese.

Cecchi, Chianti Riserva DOCG 2014 95
Grapes: Sangiovese
Ageing: 6 months in barriques and minimum 4 months in bottle
Tasting Notes: Chianti Riserva is a fresh, well-balanced wine with an aromatic complexity and structure that will cellar well for another few years.
Parings: Serve with grilled meat and medium-aged cheese.

Chianti Classico, Villa Cerna, DOCG 2014 95
Grapes: variety: Sangiovese 95%, Colorino 5%
Typical fragrances of the Chianti for a red wine with the aromas of violets, cherries and spices, well-structured and fresh mouth feel, but also dynamic and lengthy with a magnificent finish. A noble representative of a great terroir, versatile and excellent companion for meals, from pasta dishes to meat courses.
wine style: dry, medium bodied
Awards: Italian Top Wines Gambero Rosso

Chianti Classico, Villa Cerna Riserva, DOCG 105
Grapes: Sangiovese, Colorino
wine style: dry
The symbol of wine history of the Cecchi family. The apex of quality gained over time. Obtained from the best plots and from a careful selection of grapes, the Riserva Villa Cerna is one of the wines that best demonstrate the bond between the Cecchi family and the selected territory: Castellina in Chianti. Profoundly fragrant, dried flowers, red fruits, and spices give an element of splendid finesse that plays upon the contrast between the backbone e of acidity and the powerfulness of the fruit. A perfect balance able to evolve over time.
Awards: Italian Top Wines Gambero Rosso, 90/100 Wine Advocate

Morellino di Scansano, Val delle Rose, DOCG 85
Grape Variety: Sangiovese 95%, others 5%
Wine Style: dry, medium bodied
Their fragrances recall the scent of blueberries, blackberries and red cherries giving the wine a gourmet profile rich in nuances. The mouth feel follows in the wake of the nose: mature, richly fruity and well balanced with a pleasant finish. Ideal paired with many dishes, such as soups.
Awards: Bronze Medal at WSAA 2011