

Italian Summer Picnic Wine Tasting

Monday June 20th, 2016

Featuring the wines of Puglia, Italy

Villa Mottura Locorotondo

Produced in the town of the same name and in Fasano and Cisternino. This is one of the “historic” wines of Puglia, originally from the Murgia area. Made from Verdeca and Bianco d’Alessano grapes harvested by hand, this wine shows an attractive straw yellow with hints of green, its bouquet contains delicate fruity hints of russet apples and white peaches. Soft and mouth-filling, pleasantly tangy, this wine would pair well with seafood appetizers or pasta and risotto, seafood sauces and mild cheeses.

Le Giuse Primitivo del Salento

Made in the middle of the Salento peninsula from grapes of primitivo with deep ruby red hues. Intense aroma of ripe red fruit, cherry, mulberry, blueberry, vanilla and aromatic herbs. This wine's strong personality and rich tannins linger on the finish and will be best enjoyed after decanting with red meats, roasts, and aged cheeses.

Villa Mottura Primitivo di Manduria

Made in the province of Taranto and parts of the province of Brindisi exclusively from the Primitivo grape, an ancient varietal which was introduced all around the Mediterranean by Phoenician and Greek colonists this wine shows colors of deep ruby red tending to purple, with an austere bouquet of red jam, sour cherry, carob and walnut, with a full, velvety, harmonious flavor that pair beautifully with rich, red meats and strong, aged cheeses.

Villa Mottura Negroamaro di Salento

Made from the Negroamaro grape, a varietal of remote origins which has been grown in southern Puglia since the 6th century B.C., this wine is deep ruby red with an intense, broad bouquet containing ripe fruit, pepper, tobacco and walnut, with ethereal notes. Velvety, full and harmonious in the mouth, making it an ideal wine to pair with cheese.

Please stay and enjoy a glass with us!

Tasting Day Discounts

3–5 Bottles: 5% off

6–11 Bottles: 10% off

12+ Bottles: 15% off