



CiboDivino®

Wine List

QTY:

Abruzzi

2016, Talamonti, "Trabocchetto" Pecorino – \$13.99

Talamonti, young and upcoming winery from Abruzzi, opened in 2001. This Pecorino is a superb wine that pairs well with oysters. Small production wine, only 13,000 bottles made

(average Cibo retail \$27.99)

2013, Jasci Poema, Montepulciano d'Abruzzo – \$29.99

Aged 18 months in barrique and 12 in the bottle to achieve structure, elegance and complexity. Small family owned winery from the 1960's, one of the first winery to introduce biological wine production in Italy in 1980. No chemicals used to guarantee quality of life as fundamental value

(average Cibo retail \$59.99)

SOLD OUT

Marche

2015, Angelini, Merlot – \$9.99/bottle

From the Marche Region, Organic winery that uses only grapes grown in the property

(average Cibo retail \$17.99)

Piemonte

2016, Franco Serra, Barbera d'Asti – \$9.99

Owned by the Sperone family, focused on providing consumers with an opportunity to drink excellent wines at great value

(average Cibo retail \$16.99)

2013, Monsecco, "Pratogrande" Nebbiolo – \$19.99

90 points wine from North Piedmont made of 100% Nebbiolo grapes. Fine and elegant wine, complex with a long finish and great minerality

(average Cibo retail \$37.99)

SOLD OUT

2016, Olim Bauda, Barbera d'Alba "La Villa" – \$19.99

Everything that a Barbera wine should be. Bright, fresh, vinous, loaded with fruit, acidity and smooth as silk

(average Cibo retail \$29.99)

2016, Parusso, Barbera d'Alba "Ornati" – \$19.99

Dated 1901 when great grandfather Gaspare Parusso started the winery till 1971 when his son Armando took over and in 1986 until today Marco after finishing the school of enology join the family business. Three generations of winemakers who remained true to what the terroir was and is providing, with very minimal "new" impact and the respect of ancient family traditions that made this winery known to the world

(average Cibo retail \$39.99)

2017, Piazza, Barbera del Piemonte – \$13.99

Intense ruby red color with garnet reflections. Roses and oak on the nose. Well rounded on the palate with red and dark fruits, cinnamon and firm tannins

(average Cibo retail \$23.99)

2016, La Mondianese, Grignolino d'Asti – \$13.99/bottle

Ancient culture combined with the latest techniques of winemaking. Small 19th-century winery with only 15 acres of vineyards

(average Cibo retail \$27.99)

Sicilia

2016, Tonnino, Syrah – \$9.99/bottle

*Antonio Tonnino follows the same ancient traditions for natural cycles of nature and balances them with innovative wine making techniques
(average Cibo retail \$15.99)*

Toscana

2014, Rocca di Castagnoli, Chianti Classico – \$13.99

*Medieval Fortress dated 1773, became winery in 1924 when renovation started leaving intact historical components and adding a vinification cellar in 1981 used for aging with the best French oak wood, to create wines with a great personality
(average Cibo retail \$27.99)*

2015, Poggio Alloro, San Gimignano Rosso "Convivio" – \$13.99

*Biological winery
(average Cibo retail \$27.99)*

**6 bottles/case*

2014, Poggio Nico, Chianti Classico – \$19.99

*Silky and smooth, flavors of cherry and lavender
(average Cibo retail \$29.99)*

2016, Palagetto, Chianti Colli Senesi – \$9.99/bottle

*Careful selection of grapes fermented in cement tanks. Fresh wine, fruity with floral notes on the nose. The palate is soft and slightly tannic; pairs well with creamy pasta dishes and grilled chicken
(average Cibo retail \$17.99)*

2016, Gabbiano, Dark Knight red blend – \$9.99/bottle

*This wine sells for a higher price on any app. It's already discounted at Cibo, the price should be 21.99 on our rack
(average Cibo retail \$13.99)*

SOLD OUT

Umbria

2015, Colsanto, 'Ruris" Sagrantino blend– \$13.99/bottle

*Sangiovese, Merlot, Sagrantino able to age for up to 10 years
(average Cibo retail \$28.99)*

**6 bottles/case*

Veneto

2016, Tenuta Santa Maria, "Pragal" Rosso – \$13.99

*From the famous venetian family Bertani scored 92 with James Suckling. Estate wine
(average Cibo retail \$26.99)*

Alto Adige

2014, Alois Lageder, Schiava – \$9.99

*Medium body, rounded tannins, the ideal companion to light fare
(average Cibo retail \$19.99)*

SOLD OUT

Return completed order form to info@cibodivinomkt.com. You will receive an invoice for payment via Square. Upon receipt, we will confirm when your order is ready for pick-up at CiboDivino Marketplace.

Thank You for your order!

All wines are available by the bottle or case. Please specify in the form field.

**all cases are 12 bottles, unless otherwise noted*