



WINE BAR

All of our wine is completely natural with no added sulfites or yeast, and no filtration. We create our wine the traditional Italian way, using ancient methods that have been used for centuries, preserving the true flavor of the grapes in every bottle and staying true to our heritage.

TASTING		WINE BY THE GLASS	
Experience the range we offer with 5 wines complete with explanation of methods and origin.		Sit back and enjoy the view with a glass from the list below	

2021 Malvasia

Made with a short skin contacted, this wine boasts strong aromas yet a light, dry and slightly sour palate. Excellent for summertime, this grape comes from same family as moscato.

\$38.00/

2020 Dark Rosé * Wine Club Member Favorite *

This wine made from Aglianico grapes is a surprise for all. Left on skins for 2-4 hours making for a refreshing yet bold rosé.

\$37.00/

2019 Nebbiolo 2024 RVVA Competition Bronze Medal Winner

Light red wine, strong smooth fruit and cranberry notes. Varietal comes from the foggy mountains in the Piedmont region of Italy, but is now grown on our estate.

\$38.00/

2021 Nero d'Avola

Younger wine with notable fruit flavor along with plum and pepper notes, this grape originally hails from Sicily.

\$40.00/

2018 Aglianico 2024 RVVA Competition Silver Medal Winner

This wine has a bold and tannic flavor that pleases all. Our Aglianico pairs amazingly with red meats and charcuterie boards.

\$42.00/

SPARKLING SPECIALS

2021 Sangiovese Rosato (LIGHT BUBBLY ROSE) \$37.00

2021 Barbera (SPARKLING RED POPULAR IN CAMPANIA REGION) \$38.00

Club members discount (10, 15, 20% dependent on level) applied at checkout.
Ask a server for dessert wine and vinegar tastings!