



One of Italy's most fascinating wine producers is... American?!

BASTIANICH

FRIULI-VENEZIA GIULIA



SAUVIGNON "B"

MALVASIA ISTRIANA

*Parker's WA on the 2009: **89 pts** "The 2009 Malvasia Istriana shows the exotic, floral qualities typical of this indigenous white grape. Clean, mineral notes frame the long, precise finish. This is a beautiful, restrained style of Malvasia that is highly appealing. A match with Croatia's famed shellfish seems obvious. The Malvasia also happens to be an exceptional value."*

ADRIATICO FRIULANO FRIULI

*Tanzer's IWC on the 2010: **90 pts** "Musky, rich aromas of ginger, passion fruit, pear and white flowers. Then uncommonly rich and densely packed, with earthy pear and tea leaf flavors lifted by a floral note."*

ADRIATICO RIBOLLA SLOVENIA

*Tanzer's IWC on the 2010: **90 pts** "Bracing, intense aromas of lemon, white pepper, white flowers and minerals. Fresh, intense and complex, with white stone fruit and lemon flavors carrying through on the long, saline finish. This bright white wine has an easy-drinking appeal that makes it hard to put the glass down."*

ADRIATICO MALVASIA CROATIA

PLUS (FRIULANO) RARE & INTENSE

*Tanzer's IWC on the 2007: **94 pts** "Orange-tinged golden yellow. Knockout nose redolent of marmaladey honeyed botrytis, complicated by yellow peach, apricot syrup, lime and roasted pineapple; distinctly high-toned. Supple, suave and mindblowingly complex, with captivating ripe flavors of lime, mango, peach, marzipan, and honey complicated by a custard nuance; this reminded me of a late-harvested petit manseng or a great late-harvest Alsace pinot gris. Very opulent and tactile wine, with a velvety, fleshy mouthfeel that lingers for minutes. This huge, ripe wine shows distinct aspects of surmaturite, but the acidity is bright and vibrant, preventing it from cloying. The most exotic and atypical Plus I have ever tasted; a unique, amazing taste experience that is far removed from a bright, fresh white wine, but you owe it to yourself to try it."*

ROSATO

*Refosco handpicked for optimum ripeness from vines up to 60 years of age; sumptuous, supple raspberry fruit, floral aromas and a long, tasty finish on this outstanding Italian rosé. **This vibrant red-fruit-driven charmer is an outstanding complement to fresh or smoked salmon sushi as well as fresh or fatty tuna!***

VESPA BIANCO

*Tanzer's IWC on the 2009: **91 pts** "(45% chardonnay, 45% sauvignon and 10% picolit) Dried lime, candied pear, apricot and beeswax on the nose, with a suave undertone of clover honey. Energetic citrus and almond flavors are complicated by honey, minerals and ripe lime. Becomes sweeter and deeper on the finish, which features tropical fruit qualities while maintaining focus. A big, rich wine that stays light on its feet. Lovely right now."*

VESPA ROSSO

*Parker's WA on the 2006: **90 pts** "The 2006 Vespa Rosso offers up dark plums, prunes, roasted coffee beans and grilled herbs in a powerful, focused style. Deceptively medium in body, the 2006 Vespa Rosso packs quite a punch. Crushed flowers, raspberries and tobacco linger on the polished finish."*

CALABRONE

*Parker's WA on the 2007: **92 pts** "The 2007 Calabrone emerges from the glass with layers of dark plums, cinnamon, cloves, licorice and sweet French oak, all of which come together in a thick, unctuous style. Menthol, tar and smoke are some of the nuances that emerge on the finish. Calabrone is 70% Refosco, 10% Schioppettino, 10% Pignolo and 10% Merlot. Part of the fruit is air-dried following the harvest, which gives the wine much of its body, perfume and inner sweetness. Ideally, Calabrone should be opened a few hours in advance to allow for the tannins to soften a touch."*

CALABRONE GRAPPA (Merlot, Refosco, Cab Franc, Pignolo)

Thank you for your order and for your interest in Connoisseur Wines

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