



CUTTING EDGE ARTISAN ESTATE

CORTE ALLA FLORA

MONTEPULCIANO • TOSCANA

GIUGGILO VINO BIANCO IGT

A refreshing blend of equal parts of Chardonnay and Sauvignon Blanc, the medium-bodied Giuggiolo Bianco offers ripe citrus aromas, fine balance, vibrant fruit, and a clean, crisp finish; particularly well-suited to spicy foods and seafood. This white blend sometimes includes a third Incrocio Manzoni, translating to *Manzoni crossing*, the name of a Riesling/Pinot Blanc crossbreed created by Professor Luigi Manzoni in the early 1930s.

GIUGGILO VINO ROSSO IGT

From Sangiovese clone *Prugnolo Gentile*, the ruby red Giuggiolo Rosso offers an exciting nose of red fruits, licorice and violets, and a soft, velvety mouthfeel – an exceptional complement to young sharp cheeses and salumi!

ROSSO DI MONTEPULCIANO

95% Prugnolo Gentile and Colorino aged 10 months in Slavonian oak followed by 6 months in bottle.

VINO NOBILE DI MONTEPULCIANO

Prugnolo Gentile (the local Sangio clone), Merlot, and Cabernet Sauvignon aged 18 months in French Allier oak followed by 10 months in bottle. *Deeply resonant with pronounced character, this is the Vino Nobile benchmark.* *WS on 2009: 90 Points* "This round red exudes cherry, plum, tobacco and earth flavors, combined with a firm, fresh structure. Needs time to shed its assertive tannins. Pair with a good steak or wild boar."

VINO NOBILE DI MONTEPULCIANO RISERVA

WS on 2010: 92 Points "The aromas are beginning to show maturity, with sweet cherry and blackberry fruit, augmented by woody notes and dense tannins. Balanced, with ripe fruit and spice accents returning on the lingering finish."

CORTE ALLA FLORA IGT

Cabernet Sauvignon (50%), Merlot (30%), and Syrah.

WS on 2009: 92 Points "Intense black currant, violet, cherry, cedar and mineral flavors mark this red, which shows equilibrium and well-integrated acidity and tannins, ending in an aftertaste of fruit and spice."

LOGGIATO Sangiovese (70%) and Cabernet Franc

PUGNITELLO

Not identified until the 1980s and only added to Italy's national register of varieties in 2003, Pugnitello was discovered in Grosseto and is probably named after its vaguely fist-shaped clusters (*pugno* means fist). Despite vigorous growth—or perhaps because of this vigor—Pugnitello offers meagre yields, although the small clusters create rich wines with violet hues, good structure and relatively soft tannins. *Thrilling Tuscan red – from vines planted in 2004 to sandy clay soils with north-west exposure; 16-day maceration on skins, stainless fermentation, aged 12 months in 225-liter barrels of Allier oak.*

BRUNELLO DI MONTALCINO

Sangiovese Grosso aged 36 months in oak and then another 12 months in bottle prior to release. With a broad and enticing bouquet dominated by plum and chocolate with notes of exotic spices, this outstanding Brunello offers pronounced palate presence, impressive balance, smooth tannins and a long intense finish.

Thank you for your time and for your interest in Connoisseur wines.

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