



MONTENERO

MERLOT - *Vino di Italia*

Wine & Dine

Steak, beef strips in mushroom sauce, lamb hot pot, lamb shank, grilled duck breast, brie and bacon pasta, various cheeses such as Brie, Coulommiers.

Tasting notes

Eye - A red wine of a good intensity and a tender mauve shade at the edge of the glass. This color indicates that this wine is in the first stages of evolution. This wine is bright and clear. The matter presents a medium concentration in the glass.

Nose - On the nose this wine is full of fruitiness and expertise. The aromatic blend tells of maturity and it has a velvetiness that is full of the scents of red and black fruits, cherry, plum, raspberry and gooseberry. After a little aeration this wine takes on an extra complexity with light notes of smoke, pepper and liquorice. A very lovely and warming wine.

Palate - This is a truly delicious tasting wine, with the flavours of ripe fruits and a beautiful acidity. A tasty, crisp and becoming wine. This wine is without fuss and there is little depth to it, it is simply a wine that must be enjoyed.



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CHARDONNAY - *Vino di Italia*

Wine & Dine

Ideal to enjoy with soft cheese like brie y camembert. Also with, cooked white fish, grilled fish, pasta with creamy sauces, poultry and grilled vegetables. We specially recommend to enjoy it with the most tasty vegetarian food and the most refined.

Tasting notes

Eye - A very pale gold coloured wine with youthful green undertones.

Nose - We found hints of white flowers, hawthorn, honeysuckle, pears, apples, honeyed flowers and dried fruits and a more exotic twist with hints of mango and pineapple after the wine has had time to breathe

Palate - On the palate, the attack is full and smooth. The matter is coarse and full of sunny and fruity qualities. Then, mid-palate the wine gains in momentum with a refreshing acidity. The flavours don't linger for a long time but leave a fruity expression to finish.



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PINOT GRIGIO

-I.G.T. Terre Siciliane

Wine & Dine

A great aperitif served chilled or match with lightly spiced Asian cuisine.

Tasting notes

The Montenero Pinot Grigio showcases fresh floral and spring blossom aromas with hints of baking spices such as clove and cinnamon. It displays attractive floral aromas of white flowers and spring blossoms. The palate has rich fruit flavours of ripe pears, nectarine and orange zest intermingled with roasted almonds. The soft textural palate has flavours of pear and hints of exotic spices. This wine offers a complex creamy texture with delicate refreshing acidity on the finish.

Sicily

Sicily, the largest island in the Mediterranean Sea, served as a crossroads for ancient civilizations. Today, it boasts one of Europe's most dynamic wine industries. Though a part of Italy, Sicily's breadth of landscapes approximates a small country itself. History The Greeks, Phoenicians and Italians have all held sway over Sicily. Though the Greeks brought their advanced viticulture techniques, Sicilians have been making wine since 4000 BC. Its dry, warm climate features regular sunshine and moderate rainfall that makes Sicily a prime candidate for organic farming.



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PRIMITIVO

-I.G.T. Puglia

Wine & Dine

Primitivo checks all the boxes with Pasta mixed with Grilled Veggies and covered in a red sauce. The acidity of Primitivo plays well with the tomato sauce, while the earthy flavours of smoke, spice, black pepper, licorice and dark chocolate merge beautifully with the charred vegetables found in your Pasta. Caramelized onion, fire-roasted red peppers, grilled zucchini, and charred Eggplant all appreciate the rustic qualities of Primitivo.

Tasting notes

Appearance : Dark mulberry. Nose : Dark and brooding with satsuma plums, aniseed, cinnamon, vanilla and lanolin. Palate : Plush, rich and intense with liquorice allsorts, blackberry conserve, dark chocolate and cherry. A strong core of natural acidity keeps the palate tight and linear with a touch of vanillan oak adding to the impressive length and complexity.

Puglia

Puglia, also known as Apulia, is a long, narrow region comprising the heel of southern Italy's boot. Its name comes from a-pulvia, or "lack of rain" in Roman. The terroir is influenced by a sunny, warm Mediterranean climate with breezes from the Adriatic sea and fertile soil rich in limestone.