

Il Capriccio Special Selections

Made exclusively for Antonio Grande

San Carlo, Case Paolin D.O.C. 2004 Montello e Colli Asolani

This wine is a blend of 40% Merlot, 30% Cabernet Sauvignon, 15% Cabernet Franc and 15% Carmenere Aged 12-14 months in barriques, with further aging of 6 months in wooden casks, then a final aging of 6 months in bottle

Color is Ruby Red.

***Analysis:** It is perceived as having preserved red fruits, like raspberries and blackberries; well balanced with spices and vanilla flavors coming from the aging in barriques*

***Taste:** Full, tasty, persistent with a pleasant aftertaste.*

Glass

\$20.00

Bottle

\$80.00

Rosso Del Milio, Case Paolin I.g.t. 2006, Rosso delle Venezie

This wine is a blend of 80% Merlot, 20% Carmenere After pressing the grapes, the fruits are allowed to mature for 10-12 days in contact with it's skins and stems to enhance the wine's flavor and structure. It is then aged in wooden barrels for 12 months

Color is Ruby Red.

***Analysis:** It is perceived as having preserved red fruits, like raspberries and cherries; well balanced with cinnamon and vanilla flavors*

***Taste:** Aromatic, with beautiful structure and yet, dry*

Glass

\$ 14.00

Bottle

\$47.00

Santi Angeli, Case Paolin I.g.t. 2007, Manzoni Bianco

This wine is a hybrid blend of Pinot Blanc and Rhine Riesling After lightly pressing, the wine is left in contact with the grape's skins for 12-15 hours. Fermentation occurs in steel vats at controlled temperatures where select yeasts are added.

Color Pale Straw Yellow with Greenish Shades

***Analysis:** It is perceived as having preserved red fruits, like raspberries and cherries; well balanced with cinnamon and vanilla flavors*

Aroma: elegant with its aromatic characteristic, where the scent of fruits and minerals is well recognizable

***Flavor:** Tasty, elegant and pleasantly aromatic*

Glass

\$ 12.00

Bottle

\$ 45.00

Cabernet Sauvignon, Case Paolin I.g.t. 2007, Veneto

This wine is a blend of 90% Cabernet Sauvignon, 10% Cabernet Franc With 10-12 days maceration at 86 degrees Fahrenheit to facilitate the dissolution of painting substances that are contained in the marc. It is then aged in large wooden casks for 8 month before bottling

Color is an extremely ruby red with tinges of violet

***Analysis:** A little glassy with tinges of raspberries; really evident the hints of red fruits well combined with spices and vanilla, coming from the wooden cask aging*

***Taste:** Full, soft, harmonious, with a dry ending*

Glass

\$ 11.00

Bottle

\$ 40.00

Prosecco del Montello, Case Paolin, Extra Dry NV

First fermentation occurs at controlled temperature after select yeasts are added. The wine becomes bubbly inside low-temperature pressure tanks

Color is a pale straw with greenish shades

***Bubbles:** Rightly evanescent, with a fine and persistent perlage*

***Aroma:** Fruity, with a good intensity and a rich scent of fruits, especially apples, lemons and grapefruits. It has a pronounced aroma of wisteria in bloom and acacia flower*

Glass

\$ 10.00

Bottle

\$35.00