



VIGNALTA

COLLI EUGANEI

Since starting Vignalta in 1980, Lucio Gomiero has revolutionized viticulture and viculture in the bizarrely shaped hills of Colli Euganei southwest of Venice. Careful vineyard and clone selections, drastic yield reduction and painstaking attention to detail have made Vignalta the star of this region. Lucio fell in love with the richness, structure and intensity he tasted in the finest wines of Pomerol, his favorite Bordeaux appellation. He planted his Colli Euganei vineyards in the mid-1980s and created a state of the art winery in the 1990s with the grands crus of the Gironde in mind.

FIOR D'ARANCIO

Amazingly delicious frizzante of late-harvested, vintaged Orange Muscat (called Fior d'Arancio)

PINOT BIANCO

SIRIO

Aromatic and vibrant dry Muscat with bright, crisp citrus flavors; a wonderful complement to hard cheeses, cream-based sauces, fruit compote and lively conversation.

Gambero Rosso: "The whites are led by the Sirio, which is vibrant with roses, pineapple, peaches and spice aromas. This version of a dry moscato has bags of potential and we would like to see all Colli Euganei producers following suit."

AGNO CASTO

Expressive Pinot Bianco with mineral notes and a hint of oak.

VENDA

Aged one year in 2-3 year-old oak, this well-priced Pomerol-inspired Merlot blend exhibits vibrant mineral character, dry cherry, raspberry and herbal scents; dried flowers and cedar frame a spicy core of plummy fruit, a hint of cocoa on the finish... an **outstanding** red wine value!

ROSSO RISERVA

This remarkable Bordeaux-inspired Italian Riserva is a soft, sophisticated Merlot and Cabernet Franc blend aged 2 years in used Gemola barrels. A terrific wine value!

MARRANO

Generous fruit and exceptional depth in this 50/50 blend of Cabernet Sauvignon and Merlot.

AGNO TINTO

100% **Petite Sirah** grown at Vignalta from cuttings of ancient vines at Concannon. Alongside the generous fruit we expect from CA bottlings, Agno Tinto offers rare elegance, fineness and depth.

ARQUA

Gambero Rosso: **TRE BICCHIERI** (75% Merlot and 25% Cabernet Franc)

GEMOLA

Gambero Rosso on the 2003: **TRE BICCHIERI** "An intense red, its huge potential is already clear from the colour. The generous bouquet of aromatic herbs and flowers is subtle and stylish, with mineral and scrubland notes. The palate, too, is rich, with plenty of extract and finesse. It's a particularly good bottle this year and more stylish than in the past, so a resounding Three Glasses." (75% Merlot, CS)
Tanzer's IWC on the 2003: "Dark aromas of violet, blackberry jam, grilled red meat and licorice. Port-like in its sweet, fat flavors of plum, cherries macerated in alcohol, dark chocolate and tar. But this has the acid and tannin backbone to keep it interesting."

ALPIANAE Orange Muscat Passito

Orange Muscat dried on trellises, fermented in the new year; residual sugar of 170-210 g/L.

SALE ALLE ERBE DELLE MARLUNGHE sea salt

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