

## Wines for Newts 10/06/2011

Name	Italian region	Year	Price	Grapes	ABV %	Notes	
Raboso Rosado Rosé	Treviso Veneto	NV	6.99	Raboso	11	An elegant and intense bouquet, dry and soft and with fresh peach and red berry flavours on the palate and a round and full-bodied structure. Great served on a warm summer's day as an apéritif prior to a barbecue.	M
Passo Avanti	Monteforte Veneto	2009	7.99	Soave	13	A superior soave, fruitier and aromatic with a cocktail of pears, limes and bananas on the finish. Delicious with chicken dishes and grilled fish.	W
Inycon	Sicily	2010	6.69	Fiano	12.5	A fruity and refreshing Fiano with aromatic peach and pear fruit notes. Enjoy with pasta and clams.	W
Gavi la Lancellotta	Piedmont	2010	6.99	Cortese	12	A light wine, with steely minerality, apple, peach and apricot flavours and refreshing grapefruit and lime character. This wine can be enjoyed on its own but would also match very well with grilled chicken or fish dishes and salads.	M
Montepulciano d'Abruzzo	Abruzzi	2009	5.49	Montepulciano	12.5	It has a characteristically nutty, even chocolately, taste which is often associated with Italian red wine. Perfect to drink with meats and cheeses.	W
Corvina Rosso Veronese	Verona Veneto	2008	7.59	Corvina	13.5	Rich in colour, the nose displays redcurrant, liquorice, spice and underbrush. Full-bodied and harmonious, this will be a fantastic partner to heavy roasts and furred or feathered game of any kind.	M
Vino Nobile di Montepulciano	Tuscany	2008	7.99	Sangiovese	13.5	A cracking wine with layers of violet, cherry, tobacco and soft spices. Medium-plus in body with well integrated tannins and a long, dry finish. Perfect with roasts or game meat, this full-bodied expression of the Sangiovese clone Prugnolo Gentile is best when matched with food.	M
Sacravite/Vitis Divinia	Basilicata	2008	7.99	Aglianico	13	Chocolate and plum aromas are followed on the palate by impressive richness, lovely dark fruit and spices. This wine is a real treasure and outstanding value for money. Vitis Divinia is the perfect accompaniment to strong cheese and red meat dishes.	M
Disaronna Originale	Saronno Lombardy	NV	14.19		28	an infusion of "apricot kernel oil" with "absolute alcohol, burnt sugar, and the pure essence of seventeen selected herbs and fruits".	W

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