

*Buonasera Tutto! Come vanno le cose?*

*We are back to Italian wines as they are always exciting! 3 new stunners to tempt you all.*

*Richard will deliver on Thursday this week, so get in touch.*

**BIG NEWS!** *Save the date Sunday Lunch 10th December 2023 more details soon!*

*A presto! Ciao, Eve. xx*

## **BACK TO ITALIA!**

*Price per bottle inc. vat.*

### **WHITES**

**Cortese 'Adelasia' San Silvestro 2022      £11.25**  
**Piemonte/Italy 12% *Vegan***

*The **Cortese** grape (100%) is the same grape that goes into Gavi. San Silvestro's estate winery is in the Commune of Novello in Piemonte and was established in 1871. Their vineyards are cultivated sustainably and produce award-winning wines that are internationally recognised.*

*This wine is dry and refreshing with vibrant, fruity aromatics underpinned by floral nuances, intense notes of crunchy green apple are layered with mineral tones and a mouthwatering lemon-peel finish. Excellent with fish!*

**Pecorino 'Safari' Bove 2022      £13.50**

**Terre di Chieti, Abruzzo/Italy 13% *Vegan***

*Bove was founded in 1930 and has become one of the best producers in the region balancing tradition and innovation with quality wines. The Chieti province of Abruzzo is on the eastern*

*coast of Italy by the Adriatic Sea. This **100% Pecorino** is lively, zesty with enticing aromas of peach leading to a creamy texture and a herbaceous finish with lifted notes of white pepper.*

*Perfect with sheep's cheese of the same name!*

### **RED**

**'Dogajolo' Toscano Rosso, Carpineto 2020      £14.75**  
**Tuscany/Italy 13% *Vegan***

*An innovative baby Super-Tuscan from the Carpineto family that was established in 1967 and is sustainably farmed in Greve in the heart of the Chianti region.*

*A blend of **Sangiovese & Cabernet Sauvignon**, the wine combines power and deep flavours with elegance and balance from oak ageing, it is full-bodied yet soft on the palate with cherry notes interlaced with coffee, vanilla and spice. Well-developed, complex and remarkable! 90 points in Decanter magazine.*

*Would work wonderfully with a Tuscan style thick cut of steak! (Bistecca alla Fiorentina)*

Other wines in stock - **FIZZ Sacchetto Spumante** £11.95

**REDS Primitivo il Pumo** £11.20

**Rosso Piceno Viabore** £11.10

**NEW Merlot Terre du Soleil, Pays d'Oc/France** £9.95

Case-Sera Wines - Eve & Richard Berrill

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