



ARBOR FARMS MARKET

Veneto



2024 Adriano Adami Vigneto Giardino Prosecco di Valdobbiadene Superiore - This wine was the first single vineyard Prosecco made in the area; it debuted at an exhibition of traditional wines in Siena in 1933. Complex notes of golden apples, Asian pears and wisteria blossoms with nice minerality and lovely mousse. Perfect as an aperitif or paired with fresh fruit and prosciutto. **\$29.99**

Bottles ordered: _____



2023 Buglioni Lugana "Gabriella" - Hand-harvested from a small single vineyard on the hills south of Lake Garda. Elegant, with aromas of lemon blossoms, grapefruit and melon. Flavors of white peaches, honeydew and subtle chalk precede a refreshing and lasting finish. Enjoy with spaghetti and clams or lemongrass chicken. **\$24.99**

Bottles ordered: _____



2024 Pieropan Soave Classico - Founded by the Pieropan family in 1880, and run by the fourth generation today. They were the first to label a wine "Soave" and continue to be a benchmark producer in the area. Lemon zest, elderflowers, Bosc pears and wet stones with zippy acidity. A great match for fresh vegetables or pan-fried whitefish in a lemon butter sauce. **\$22.99**

Bottles ordered: _____





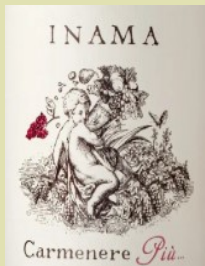
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2017 Aldegheri Le Pietre Santambrogio Rosso Veronese - The Aldegheris opened this estate near Verona in 1956 and are still very involved in all aspects of the winery. This blend of Corvina, Rondinella and Cabernet Sauvignon is fermented large oak barrels and further aged in the bottle. Tertiary flavors like leather and nutmeg are beginning to develop due to age, adding complexity to the ripe strawberry and cherry fruit. Try it with mushroom pasta. **\$21.99**

Bottles ordered: _____



2023 Inama Carmenerè Più - Started in the 1960's by the Inama family, who focused on exploring the possibilities of Carmenerè in the area. A small percentage of Merlot is added for softness. Very reminiscent of Bordeaux, with flavors of black plums, cherries, espresso and sage with a smooth finish. Pair with a creamy polenta topped in roasted vegetables or grilled pork tenderloin. **\$23.99**

Bottles ordered: _____



2021 Musella Valpolicella Superiore Ripasso - When we met Maddalena, who runs the estate her father founded, her passion for biodynamic agriculture was evident. The skins of the winery's Amarone are not completely pressed before this wine is refermented with them. Black cherries, cocoa beans, and baking spices with good acidity. The finish is complex and lingering. Wonderful with lasagna or a braised beef stew. **\$29.99**

Bottles ordered: _____

Name _____

Phone Number _____

Email _____

No Deposit Required