

## **Al Porto Catering Wine List – September 13, 2019**

*Wines with an asterisk (\*) require 72 hours' notice and an estimate of how many bottles required for your party.*

### **Sparkling Wine**

1. Chardonnay, Fratelli Lunelli 'Ferrari' Brut N/V, Italy\* 76  
*Harmonious and well-balanced with a floral and yeasty nose, the palate consists of ripe fruits, especially Golden Delicious apples and hints of crusty bread.*
2. Glera, La Marca NV Prosecco DOC, Italy 46  
*A clean and easy-drinking Prosecco with pear and peach on the nose and citrus and apple on the palate.*
3. Pinot Noir/Chardonnay, Veuve Clicquot N/V, France\* 167  
*A rich and complex Champagne with very fine bubbles. Pear and apples, brioche and toast on the extra-dry, medium to full-bodied palate.*

### **White Wine**

4. Chardonnay, Quails' Gate, BC 2016 54  
*On the nose, expect fragrant aromas of jasmine along with notes of pear and vanilla shortbread. The palate is bursting with bright stone fruit flavours along with a hint of caramel. This wine has very good intensity, a nice texture and beautiful mouthwatering acidity.*
5. Pinot Grigio, Tommasi, Italy 2018 57  
*The nose is spicy with hints of tropical fruit, the flavors clean and crisp, and the body round and soft with a crisp finish.*
6. Pinot Gris, Volcanic Hills, BC 2018 46  
*This dry, unoaked Pinot Gris is pale straw in colour exhibiting beautiful aromas of Anjou pear, apple skin, citrus and mineral. The palate is fresh with pear and apple and rounding out with a citrus finish.*

7. Sauvignon Blanc, Cloudy Bay, New Zealand 2018\* 83  
*An elegant, concentrated palate reveals ripe juicy stone fruit and lemongrass supported by a pleasant minerality.*
8. Sauvignon Blanc, Whitehaven, New Zealand 2018 50  
*This is a medium bodied wine with finely balanced acidity, and bursting with fragrant fruit flavours like grapefruit, guava, and passionfruit that persist on the long, clean, crisp finish.*
9. Vermentino, Argiolas 'Costamolino', Italy 2017 38  
*Aromas of pine and mint coupled with ripe stone fruit and sweet citrus. The citrusy palate is at once vibrant and textural and finishes with lingering acidity.*

## **Red Wine**

10. Amarone della Valpolicella Classico, Masi, Italy 2013\* 137  
*Lots of complexity comes through from the outset on the nose with smoky black cherries, dried rose stems, asphalt, tar and licorice. Full, structured body with layers of dark fruit, driven along by active acidity all the way to the long finish.*
11. Barbera, Batasiolo, Italy 2016 38  
*This deep, ruby-coloured wine has a pronounced nose of blueberry and raspberry with hints of earthiness. It is medium-bodied with flavours of cooked, dark fruits and has fine tannins to give it a crisp and lively finish.*
12. Barolo, Beni di Batasiolo, Italy 2015\* 89  
*An elegant, supple style, displaying cherry, currant, licorice, tobacco and tar flavours, matched to a slim profile. Has fine balance and length. 100% Nebbiolo.*
13. Brunello di Montalcino, Frescobaldi, Italy 2014\* 127  
*Fresh aromas of wild berry, pressed violet, dark baking spice and a whiff of new leather all come together in the glass. The firm full-bodied palate offers ripe black cherry, mature plum, cinnamon, licorice and a hint of tobacco. 100% Sangiovese Grosso.*

14. Cabernet Sauvignon, Louis Martini, Napa, USA 2016\* 81  
*The fruit tones are framed by sweet herbs, licorice and toasted cedar. Rich and full-bodied, this superbly balanced wine has an expansive mid-palate and an exceptionally long finish.*
15. Cabernet Sauvignon, Louis Martini, Sonoma, USA 2016 54  
*This wine features concentrated flavors including wild berries, plum, licorice and mocha. The full-bodied and mouth-coating texture on the palate leads to a long and graceful finish.*
16. Chianti Classico Riserva, Ruffino, Italy 2015\* 64  
*This complex wine is characterized by sweet cherry and red berry fruit notes with delicately spiced hints of tobacco, leather, cedar, white pepper and a touch of flint.*
17. Dolcetto, Stag's Hollow, BC 2017\* 52  
*Big aromas of red berries and flowers and a silky-smooth palate of purple berries and sweet plums. It's a bright, fruity wine that has punchy tannins without being inaccessibly tart or austere.*
18. Gamay Noir, Volcanic Hills, BC 2018 46  
*Ruby red in colour with aromas and flavours of cherry, plum, hints of soft spice, pepper and a touch of oak. Light-bodied with 14 months in French and American oak, soft tannins with medium acidity, the finish is fresh and bright.*
19. Malbec, Domaine Bousquet, Mendoza, Argentina 2018 49  
*The aromatic, heady bouquet of raspberry, bitter chocolate and spice lead to a juicy and rich palate with layers of lush black cherry, mocha and mineral. Soft, elegant tannins and refreshing acidity round out and support the generous core of ripe red fruits.*
20. Merlot/Cab/Petit Verdot, Tenuta Setti Ponti 'Oreno', Italy 2015\* 219  
*Plenty of blackcurrant, blackberry and dark chocolate character with walnut undertones. Full body, extremely tight and structured with blueberry and light vanilla and coffee highlights.*

21. Merlot/Sangiovese, Luce della Vite 'Lucente', Italy 2015\* 91

*Black plum, blackberry, a hint of tobacco and some firm tannins integrate well in the vanilla-accented oak that defines this rich and assertive red.*

22. Morellino di Scansano, Fattoria Le Pupille, Italy 2017 58

*Extremely fresh, medium body with fine tannins, cedar and walnut character, dark fruits and some chocolate. 85% Sangiovese, 10% Merlot and 5% Malvasia Nera.*

23. Pinot Noir, La Crema, Sonoma, USA 2016\* 82

*This wine exhibits a deep ruby color with aromas of red cherry, blackberry and red pepper and some hints of spice; in the mouth, it offers multi-layered flavors of berries, plums, cherries with hints of blood orange and exotic spice. Focused finish.*

24. Salice Salentino, Codici Masserie, Italy 2014 42

*The bouquet is full of spices with jammy notes made of cherries, wild berries, and a unique smoky character. The palate is nicely structured with soft, delicate tannins, while the finish is persistent and memorable. 100% Negroamaro.*