

ENOTEC IMPORTS, INC.

WHAT'S SIPPIN'

SPRING 2024



Springtime is the perfect time for red, white, bubbles, and everything in between.

The out-of-the-blue pounding rain storms in the mid-west, freakishly wet snow storms in the rockies, and relentless sun in the south provides the perfect backdrop for a bold glass of red, crisp glass of white, and lots and lots of bubbles. Anything goes with spring.

Sit back, grab a glass, and let us inspire you to try something new, as we say **BRING IT ON** to spring!



Visit www.enotecimports.com to shop online.

CRISP WHITES FROM NORTHERN ITALY



Piemonte
100% Favorita
Alc 12%

SRP \$15.99

Le Perle della Campagna Favorita

If you're a fan of white wines and haven't tried Favorita before, you're going to THANK ME for introducing you to this gem.

In the glass, the Favorita is straw yellow in color with greenish reflection, which shows it's a young wine.

Aromas of ripe, fresh fruit and flowers, well balanced with the freshness from the mineral notes.

Excellent structure and well-balanced with a typical end-note of bitter almond and a slight effervescence to bring a smile to your face.

The Favorita pairs perfect with cheese courses, fish, fresh salads, soups and white meats.

Caldaro Pinot Grigio

Pinot Grigio has been my "go to" white wine for years - it's bold, yet fresh and crisp, and incredibly approachable and easy to enjoy.

In the glass, the color of the Caldaro Pinot Grigio is a brilliant yellow, so you might think "buttery Chardonnay" but don't be fooled! Fruit-dominated aroma, with overtones of pineapple, banana and ripe pears. Full-bodied. Boom.

This lovely white wine pairs perfectly with grilled seafood, spring salads, cheese courses, and even ice cream! Trust me.



Alto Adige
100% Pinot Grigio
Alc 14%

SRP \$19.99

INTERESTING WHITES FROM SOUTHERN ITALY

Le Perle della Campagna Pecorino

I know what you're thinking, "Pecorino? Isn't that a cheese?". You're not wrong, but it's also the name of this crisp, aromatic white wine varietal that grows abundantly in the region of Abruzzo. FUN FACT! My grandparents were from Abruzzo, so it was destined to be one of my favorites.

In the glass, the Pecorino is straw yellow in color with golden reflections. Complex aroma of white peach, lavender flower, honey, vanilla and tropical fruits. Good structure, full, soft, with long persistence.

This wine pairs great with cheese, fish, chicken, and all vegetable dishes.



Abruzzo
100% Pecorino
Alc 12.5%

SRP \$15.99



Campania
100% Fiano di Avellino
Alc 12%

SRP \$24.99

Russo Taurasi Fiano di Avellino

Fiano di Avellino is known for its balanced flavor profile and distinctive characteristics.

In the glass, the Fiano di Avellino is golden yellow in color with greenish flecks. Floral fragrance of linden and acacia-vegetal nuance of wild fennel.

On the palate, is a perfect balance of acidity and richness, with flavors of tropical fruits, citrus, and a touch of minerality. The finish is soft, long and elegant.

Vibrant acidity and balanced flavors pair nicely with seafood, pastas, and roast chicken.

Let's go to Veneto!

The Marchesini Family

Say hello to The Marchesini Family, bringing us the quintessential "glass of spring".

The Marchesini Family comes to us from the stunning wine growing area of Bardolino, on the eastern shore of Lake Garda in northern Italy, and have been crafting beautiful wines for 3 generations.

In the glass, the Charetto is fresh, fruity and floral on the nose. Well balanced acidity and sapidity on the palate.

In the glass, the Bardolino is light ruby red in color with aromas of black pepper, nutmeg and cinnamon. Elegant tannin, almost sweet, well balanced.

Try the Charetto di Bardolino chilled with a slice of pizza or the Bardolino served slightly chilled anytime.



SRP \$15.99



SRP \$24.99

SRP \$36.99

SRP \$79.99

Vantorosso from the hills of Valpolicella

The Vantorosso winery was born in 2015 from a lifelong friendship between a successful racing driver, Vanni Pasquali and Franco Allegrini, a lifelong friend and Maestro, owner of Allegrini Estates. A project founded in ambition and perseverance.

In the glass, the Valpolicella is bright ruby red with purple reflections, with hints of juicy morello cherry and red rose. The sip is easy and rich in flavor, very fresh with good tannins, perfectly balanced.

In the glass, the Amarone is vivid ruby red, with some garnet reflex. The nose is stern in the beginning then slowly turns to sweet and soft scents of cherry jam, withered red and purple flowers, followed by notes of dark tobacco and black pepper with a slight tone of balsamic and resin. Again, **BRING IT ON.**

Don't do spring without Bubbles

How do you RIO?

Did someone say Lambrusco? Oh, yes I did!

I have a confession to make - I've gone my entire life without trying Lambrusco because I thought "no, not for me", then I tried Rio and now I always have a bottle in my fridge just waiting for the opportunity to make me happy.

The liveliness of Emilia, the effervescence of its people, the deep-rooted wine tradition: the Rio brand aims to encapsulate all this.

The Sorbara is red cherry, violet in color with aromas of fresh flowers and red fruit. Full bodied, long in the mouth.

The Grasparossa di Castelvetro is intense ruby red, with purple reflections with red ripe fruit and spicy notes. Soft, fruity, long in the mouth.



MEROTTO

"To make good wine you need to know the land from which it comes and the sky above. These words embody the philosophy which has been handed down for generations in the Merotto household."

The story of Merotto is rich in history, respect and appreciation for the land, and tried and true winemaking methods. Dedicated to crafting wines that represent the amazing land and grapes they've been blessed with.

Merotto sparkling wines are special - worthy of the most special life-moments and everyday gatherings. FUN FACT! The La Primavera di Barbara graced our Easter table this year and was absolutely lovely.



QUESTIONS OR COMMENTS? WE'D LOVE TO HEAR FROM YOU. VISIT OUR WEBSITE TO CONNECT

WWW.ENOTECIMPORTS.COM