



WINE TO GO

[CASE DISCOUNTS AVAILABLE]

SPARKLING & DESSERT WINE

'DIRUPO' PROSECCO, ANDREOLA (Veneto) \$19

G01: The perfect start to any occasion! Light, crisp, and dry, with intense bubbles, ripe pear, and citrus notes.

MOSCATO D'ASTI, BORGIO MARAGLIANO (Piedmont) \$18

G09: Crisp, sweet, and bubbly, with peach, lavender, and honey flavors. Dessert in a bottle with light carbonation.

'SWEET KISSES' BRACHETTO, BACI DOLCI (Veneto) \$16

R10: This northern bubbly is correctly dubbed "Sweet Kisses". Akin to the red berry version of Moscato.

WHITE WINE (BY GLASS & BOTTLE IN THE RESTAURANT)

PINOT GRIGIO, BARONE FINI (Veneto) \$13

G02: Easy sipping and friendly white from northeast Italy; Fresh, crisp, flavors of zesty citrus and yellow apple.

PINOT BIANCO, KETTMEIR (Alto Adige) \$25

G03: Elegant, medium-bodied, dry, with stone fruits, green apples, white florals, and a refreshing mineral finish.

SAUVIGNON BLANC, PRODIGO (Friuli) \$15

G04: Medium-bodied, dry, with herbaceous grass notes, vibrant acidity, melon, and grapefruit.

'BRAMITO' CHARDONNAY, ANTINORI (Umbria) \$25

G05: Mostly non-oaked, round and rich, medium-full bodied, with tart green apples and dry tropical fruit.

SOAVE CLASSICO, INAMA (Veneto) \$17

G06: Elegant, bone dry, complex, medium-full bodied, with pleasant floral scents, and rich almond notes.

TRAMINER, PIERPAOLO PECORARI (Friuli) \$25

G07: Off-dry aromatic charmer with tropical fruits, elderflower, hints of honey, clean slate, balanced acidity, and ginger spices.

RIESLING, CAVIT (Lombardy) \$13

G08: Friendly semi-sweet white with white peach, wildflowers, honey, and hints of nuts.

RED WINE (BY GLASS & BOTTLE IN THE RESTAURANT)

PINOT NERO, GAIERHOF (Trentino - Alto Adige) \$20

R01: Refined silky tannins, light mouthfeel, fresh herbs, complex forest berries and a lingering finish.

NERO D'AVOLA, VILLA POZZI (Sicily) \$13

R02: Iconic red from Italy's biggest island. Soft, light-bodied, with dark fruits, pleasant spices, and a smooth finish.

CHIANTI COLLI FIORENTINI, LANCIOLA (Tuscany) \$15

R03: Classically styled Chianti with tart cherry, dry profile, balanced acidity, smooth leather, and earthy hues.

MONTEPULCIANO D'ABRUZZO, LA QUERCIA (Abruzzo) \$16

R04: Medium-bodied with velvety tannins, black cherry, forest mushrooms, and mocha finish.

BARBERA D'ALBA, INDIGENOUS SELECTIONS (Piedmont) \$20

R05: Aged 12 months in barrels, sophisticated profile, dark fruits, food-worthy acidity, oak & black pepper.

CORVINA, MARCHESI BISCARDI (Veneto) \$18

R06: Fruit-forward boldness, integrated tannins, savory herbs, medium-full bodied with dried fruits, baking spices and oak.

'PASSAMANTE' SALICE SALENTINO, MASSERIA LI VELI (Puglia) \$17

R07: Full-bodied with sharp red cherry and sweet baking spices. From Italy's "heel" and named for the nearby "Lovers Forest".

NEBBIOLO D'ALBA, FRATELLI SERIO (Piedmont) \$23

R08: From the heart of the Langhe Barolo region; Elegantly full bodied, rose petals, red cherry, and star anise.

'LAGONE' BOLGHERI ROSSO, AIA VECCHIA (Tuscany) \$20

R09: Bold yet smooth Cab. Blend (Merlot, Cab. Sauvignon, Cab. Franc), red fruits, dry cedar, and well-balanced tannin. A house favorite!

ROTATING WINE SPECIALS

Each week our wine geeks select fun, unique, and delicious wines to feature in the restaurant (and out the door).

Please contact us for the current selections: 734-971-0484

WHITE WINE (BY BOTTLE IN THE RESTAURANT)

ROERO ARNEIS, VIETTI (Piedmont) \$26

W01: "Little Rascal" with sweet aromas yet dry profile, fuller bodied, with a hint of apricot, honey, tree fruits, and charming minerals.

'VIGNETO MASERA' GAVI, STEFANO MASSONE (Piedmont) \$17

W02: 100% Cortese, lighter body, done dry, zingy lime acidity, fresh grass, and clean limestone finish.

'DRAGON' LANGHE, LUIGI BAUDANA (Piedmont) \$23

W03: Steel-aged Chardonnay, Sauvignon, dry Riesling, and Nascetta; dry, with notes of kiwi, elderflower, pear, and hints of flint.

PINOT GRIGIO, PERUSINI (Friuli) \$21

W04: World-class Grigio from the iconic Colli DOC. Medium-bodied, round profile, refined mineral tones, and balanced acidity.

KERNER, ABBAZIA DI NOVACELLA (Alto-Adige) \$25

W05: Founded in 1142! Medium-plus body with strikingly aromatic florals, stone fruits, mountain freshness, and an elegant texture.

MULLER THURGAU, TERLAN (Alto-Adige) \$26

W06: Nestled near Austria and unique to the area. Strong minerals, perfume-like fragrances, white peach, honey, and nutmeg.

LUGANA, CA'MAIOL (Lombardy) \$18

W07: Located just south of the picturesque Lake Garda. Complex aromatics brimming with ripe peach and a bright citrus appeal.

VERMENTINO DI GALLURA, AIA VECCHIA (Tuscany) \$18

W08: Iconic Tuscan blend; Vermentino brings fresh straw, salinity, and zesty citrus, with a touch of Viognier for richness.

ORVIETO CLASSICO, PALAZZONE (Umbria) \$24

W09: Full-bodied, dark golden straw color, with toasted nuts, tropical fruit, and a long round finish.

'VIGNA CICOGNA' GRECO DI TUFO, BENITO FERRARA (Campania) \$32

W10: Bold-bodied with ocean minerals, tree fruits, and sharp citrus. A great southern white wine from a small benchmark producer.

VERDICCHIO DI JESI, TAVIGNANO (Marche) \$19

W11: Zesty and light, with tangy citrus notes and fresh herbs.

PECORINO, MARRAMIERO (Abruzzo) \$25

W12: Ripe and fragrant, with grapefruit, melon, and spicy accents. Named Pecorino due to sheep munching on the grapes!

'RADICI' FIANO DI AVELLINO, MASTROBERARDINO (Campania) \$32

W13: From the Vesuvius area, with aromas of pineapple, honey, fresh aromatic flowers, and toasted nuts.

'DALILA' GRILLO/VIIGNIER, STEMMARI (Sicily) \$22

W14: Indigenous Grillo blended with international Viognier; soft spices, refreshing exotic fruits, citrus florals, and a long lingering finish.

ETNA BIANCO, TENUTA DELLE TERRE NERE (Sicily) \$25

W15: A complex and stunning blend of all the best from the region. Grown right along an active volcano, Mount Etna. Stunning.

NORTHERN REDS (BY BOTTLE IN THE RESTAURANT)

'OVELLO' BARBARESCO, CANTINA DEL PINO (Piedmont) \$65

N01: One of Barbaresco's greatest and oldest vineyards with 70+ year-old vines, 2-year oak-aged, and sophisticated structure.

DOLCETTO D'ALBA, VIETTI (Piedmont) \$26

N02: Charming lighter-body, dark purple hues, soft tannins, balanced acidity, blackberry, violet, and iron tones.

BARBERA D'ASTI, VIETTI (Piedmont) \$20

N03: Medium-body, dark berry, ripe cherry, with hints of vanilla, and food-worthy acidity. Our favorite with Marinara!

'PERBACCO' NEBBIOLO, VIETTI (Piedmont) \$33

N04: Great pedigree, full-bodied, firm tannins, with notes of tar, menthol, and spice. 22 month combined aging.

'CASTIGLIONE FALLETTO' BAROLO, VIETTI (Piedmont) \$68

N05: Complex, highly respected, and refined. Rose petal, tobacco, blackberry, chamomile, and leathery tannin.

'ALBE' BAROLO, G.D. VAJRA (Piedmont) \$45

N06: Classic styled Barolo, elegant, with notes of cherries, dried fruits, rosehip, lavender, and hints of anise.

BAROLO, AZELIA DI LUIGI SCAVINO (Piedmont) \$60

N07: Highly balanced yet robustly defined tannins. Sweeter nose, with a dry profile, and hints of currant, cherry, and licorice.



WINE TO GO

[CASE DISCOUNTS AVAILABLE]

NORTHERN REDS (continued)

GATTINARA, TRAVAGLINI (Piedmont) \$50
N08: The elegant side of Nebbiolo, with a character similar to Ghemme; Fresh fruits, enticing florals, and tobacco leaf. **Recent "Top 100" - WS**

BOCA DOC. LE PIANE (Piedmont) \$65
N09: A Roman mountain Nebbiolo with over 36 months of aging. Polished and complex, with forest fruits, violet, and dried herbs.

BARBERA D'ALBA "SUPERIORE", CANTINA DEL PINO (Piedmont) \$28
N10: Historic piedmont producer with old vines, dark berries, fresh sage, and a firm core of iron and earth.

OTTIN, PINOT NERO (Valle D'Aosta) \$34
N11: Cold climate mountain Pinot with highly refined acidity, velvety tannins, mineral tones, and woody berries.

ABBAZIA DI NOVACELLA, PINOT NERO (Alto Adige) \$27
N12: High elevation from previously Austrian mountains, appealing profile, chewy red fruits, and earthy mushrooms.

'PIU' CARMENERE, INAMA (Veneto) \$26
N13: Carménère with a small blend of Merlot. Full-bodied, dark fruit, cocoa, and vanilla with a rustic-earthly finish.

VALPOLICELLA, MUSELLA (Veneto) \$20
N14: Humbly polished, soft body, fresh floral scents, bright fruit, and a focused finish.

VALPOLICELLA RIPASSO SUPERIORE, ZENATO (Veneto) \$31
N15: Ripe, concentrated, dark berry and plum with a touch of raisin at the finish and just enough acidity for food worthiness.

AMARONE DELLA VALPOLICELLA CLASSICO, ZENATO (Veneto) \$68
N16: One of the most iconic Italian reds with a powerful presence, intense flavors of dried fruit, cocoa, vanilla, and sweet spices.

SCHIOPPETTINO, ANGORIS (Friuli-Venezia Giulia) \$27
N17: Medium-plus body, lush berry tones, white pepper, integrated tannin, subtle smoky undertones, cedar, and hints of star anise.

CENTRAL REDS (BY BOTTLE IN THE RESTAURANT)

CHIANTI CLASSICO, ROCCA DI CASTAGNOLI (Tuscany) \$24
C01: 90% Sangiovese with hints of Canaiolo and Colorino from a historic producer. Bright cherry, fine tannins, and soft finish.

'MAGGIOLO' CHIANTI CLASSICO, LAMOLE DI LAMOLE (Tuscany) \$25
C02: 80% Sangiovese blended with Cabernet and Merlot (10% ea) producing supple tannins, ripe fruit, tobacco, and cedar.

'IL GRIGIO' CHIANTI CLASSICO RISERVA, SAN FELICE (Tuscany) \$30
C03: 24-month Slovenian oak-aged, firm tannins, dried herbs, zippy acidity, black pepper, and subtle smoke.

'SAN LORENZO' CCR GRAN SELEZIONE, CASTELLO DI AMA (Tuscany) \$69
C04: The top DOCG for Chianti as of 2010 with a consistent 95+ rating. Powerful, elegant, refined, and complex. Almost 3 years of aging.

VINO NOBILE DI MONTEPULCIANO, DEI (Tuscany) \$35
C05: 100% Prugnello Gentile (Sangiovese clone) Full-bodied, dry, with chewy tannins, intense aromas, and savory herbs. A recent **"Top 100 Wines of the World"** - Wine Spectator

ROSSO DI MONTALCINO, LA TOGATA (Tuscany) \$32
C06: "Baby Brunello" that uses the Sangiovese Grosso grapes as its big brother. Fresh, energetic, with a bright and focused finish.

BRUNELLO DI MONTALCINO, LA TOGATA (Tuscany) \$62
C07: Led by three sisters and biodynamic practices – with tobacco forward spice, soft tannin, cherry, and mocha.

BRUNELLO DI MONTALCINO, PIETROSO (Tuscany) \$68
C08: A newer producer making excellent wine, soft, sophisticated, and loaded with fruit.

BRUNELLO DI MONTALCINO, CIACCI (Tuscany) \$88
C09: Top-ranked producer with frequent 98-100 pt vintages! Everything we want out of a Brunello... stunning!
Recent "Top 100 Wines of the World" - Wine Spectator

BRUNELLO DI MONTALCINO, IL POGGIONE (Tuscany) \$95
C10: Legendary producer, old vines, and gets all the ratings! Intense notes of red fruit, leather, and spice

"YANTRA" CAB/MERLOT, TENUTA SETTE CIELI (Tuscany) \$32
C11: 60% Cabernet, 40% Merlot from the Bolgheri coast, hand-harvested, organic, big, with deep fruit, leather, and spice.

'BELL'AJA' BOLGHERI ROSSO, SAN FELICE (Tuscany) \$35
C12: (95% Merlot/5% Cab.Sauvignon) 18 Month French oak, silky tannin, bramble blackberry, integrated spices and hints of cacao nib.

'CABURNIO' CAB BLEND, TENUTA MONTE TI (Tuscany) \$23
C13: (55% Cab. Sauv., 25% Alicante, 20% Merlot) 24 months of barrel aging/unfiltered. Dried herbs, balsamic, sweet spices, fine tannins.

'MONGRANA' CAB BLEND, QUERCIABELLA (Tuscany) \$27
C14: (50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot) Maremma charm, tart cassis, stewed berries, soft tannin, and Sangiovese spices.

'LATRAIA' CAB BLEND, BRANCAIA (Tuscany) \$68
C15: (40% Cab. Sauvignon, 40% Petit Verdot, 20% Cab. Franc) Maremma coast, 18 Month barrique, exquisite structure, and dark stewed fruit.

'LEGIT' CABERNET SAUVIGNON, TOLAINI (Tuscany) \$45
C16: Tribute wine to Thelonious Monk that lives up to the name. 100% Cab. Sauv. Dense fruit, graphite, oaked vanilla, and green pepper. A recent **"Top 100 Wines of the World"** - Wine Spectator

MORELLINO DI SCANSANO, FATTORIA LE PUPILLE (Tuscany) \$22
C17: A cousin of Sangiovese from the desirable growing area of coastal Maremma, earthy notes, soft palate, mineral accents.

'VIE CAVE' MALBEC, FATTORIA ALDOBRANDESCA (Tuscany) \$39
C18: Maremma IGT, 100% Malbec, deep purple hues, full bodied chewy dark fruits, clove, vanilla, and velvety tannin structure.

ROSSO PICENO, INDIGENOUS SELECTIONS (Marche) \$18
C19: Blend of Montepulciano and Sangiovese from the east coast. Notes of red fruit, green pepper, spice, and a long finish.

MONTEFALCO SAGRANTINO, SCACCIADI AVOLI (Umbria) \$45
C20: Unique to the region with concentrated and full-bodied, mixed berries, and cherry. Used in a famous exorcism in the 14th century! A recent **"Top 100 Wines of the World"** - Wine Spectator

SOUTHERN REDS (BY BOTTLE IN THE RESTAURANT)

'TAURASI' RADICI AGLIANICO, MASTROBERARDINO (Campania) \$76
S01: One of Italy's most noble red wines; full, complex, dark fruit, spiced tar, and violets. Top of its class/95+ pts.
Current "Top 5 Wines of the World" - Wine Spectator

AGLIANICO, LA CAPRANERA (Campania) \$17
S02: Bold, full-bodied red with tart red fruits, dark chocolate, spice sweet spice, and smoky ash.

LACRYMA CHRISTI, TERREDORA DI PAOLA (Campania) \$26
S03: Aglianico/Piedirosso blend from active volcano Mt. Vesuvius with raspberry, smoke, earth, and tobacco.

'BEL NOCE' PRIMITIVO DI SALENTO, CANTINE ROSA DEL GOLFO (Puglia) \$17
S04: The first wine planted in Italy of Greek origin, this Italian Zinfandel is full-bodied with huge peppery spices and rich fruits.

NEGROAMARO, CANTINE ROSA DEL GOLFO (Puglia) \$17
S05: Ripe red, medium-bodied, packed with dark plum, and cherry, with soft chewy tannins.

CANNONAU DI SARDEGNA, TENUTA SELLA & MOSCA (Sardinia) \$25
S06: Regional variety Grenache from the island of Sardinia, rustic leather tones with supple tannin, tart cranberry, and cherry. A recent **"Top 100 Wines of the World"** - Wine Spectator

'SOLE DI SIESTA' SYRAH, COTTANERA (Sicily) \$40
S07: Syrah from the slopes of Mt. Etna with intense black pepper, rich chocolate, black cherry, nuanced tannin and balancing acidity.

ETNA ROSSO, COTTANERA (Sicily) \$30
S08: Etna superstar, 90% Mascalese, 10% Cappuccio. Elegant, prestigious, with intense/dense tannins laced in volcanic ash.

ETNA ROSSO, TERRE NERE (Sicily) \$25
S09: (95% Nerello Mascalese, and 5% Cappuccio) Softer expression of Etna's earth, raspberry, sweet cherry, and 12 months of oak refinement.

'PETTINOCIARELLE' ETNA ROSSO, LA FAMIGLIA STATELLA (Sicily) \$47
S10: (90% Mascalese / 10% Cappuccio) A cult hit, rare bottle from a solo project with less than 4,000 bottles produced annually! *Limited Avail.*

YOU MAY PURCHASE WINE (or beer) TO GO BY THE BOTTLE, 4 / 6 PACK, OR CASE. - CASE DISCOUNT: (12 or more bottles) 10% off!

CALL TO ORDER WINES: 734-971-0484.

VIEW THIS LIST ONLINE AT: paesanoannarbor.com

Follow us on Facebook or sign up to join our GOOD FRIENDS CLUB to receive notices of our many Wine events.

Prices reflect retail purchases and are subject to change. Last Updated 11/2023