



# WINE TO GO

[CASE DISCOUNTS AVAILABLE]

## SPARKLING & DESSERT WINE

**'DIRUPO' PROSECCO, ANDREOLA (Veneto)** \$19  
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  
Crisp, sweet, and bubbly, with peach, lavender, and honey flavors. Dessert in a bottle with light carbonation.

**'SWEET KISSES' BRACHETTO, BACI DOLCI (Veneto)** \$15  
This northern bubbly is correctly dubbed "Sweet Kisses". Akin to the red berry version of Moscato.

## WHITE WINE (BY GLASS & BOTTLE IN THE RESTAURANT)

**SAUVIGNON BLANC, PRODIGO (Friuli)** \$15  
Medium-bodied, dry, with herbaceous grass notes, vibrant acidity, melon, and grapefruit.

**PINOT GRIGIO, BARONE FINI (Veneto)** \$13  
Easy sipping and friendly white from northeast Italy; Fresh, crisp, flavors of zesty citrus and green apple.

**PINOT BIANCO, KETTMEIR (Alto Adige)** \$23  
Elegant, medium-bodied, and dry, with stone fruits, green apples, white florals, and a refreshing mineral finish.

**TRAMINER, PIERPAOLO PECORARI (Friuli)** \$25  
A complete charmer with aromatic tropical fruits, elderflower, hints of honey, balanced acidity, and ginger spices.

**SOAVE CLASSICO, INAMA (Veneto)** \$16  
Elegant, complex, medium-full bodied, with pleasant floral scents, and rich almond notes.

**RIESLING, CAVIT (Trentino-Alto Adige)** \$13  
Friendly semi-sweet white from high-elevation mountains with lush white peach, wildflowers, honey, and hints of nuts.

**'BRAMITO' CHARDONNAY, ANTINORI (Umbria)** \$22  
Non-oaked, round and rich, medium/full-bodied with tart green apples and dry tropical fruit.

## RED WINE (BY GLASS & BOTTLE IN THE RESTAURANT)

**NEBBIOLO D'ALBA, FRATELLI SERIO (Piedmont)** \$24  
Sourced from the heart of the Langhe Barolo region; Medium-full body, rose petals, red cherry, and star anise.

**BARBERA D'ALBA, INDIGENOUS SELECTIONS (Piedmont)** \$20  
Aged 12 months in barrels, with a sophisticated profile, dark fruits, food-worthy acidity, oak, and black pepper.

**PINOT NOIR, GAIERHOF (Trentino - Alto Adige)** \$19  
Refined silky tannins and light mouthfeel, with fresh herbs, complex forest berries, and a lingering finish.

**CORVINA, MARCHESI BISCARDO (Veneto)** \$18  
Fruit-forward boldness yet integrated tannins, fuller-bodied, with dried fruits and notes of baking spices and oak.

**CHIANTI COLLI FIORENTINI, LANCIOLA (Tuscany)** \$15  
Classically styled Chianti with bright cherry, dry profile, balanced acidity, and soft earthy undertones.

**'LAGONE' BOLGHERI ROSSO, AIA VECCHIA (Tuscany)** \$20  
Bold yet smooth Cab. blend (Merlot, Cabernet Sauvignon, Cabernet Franc), red fruits, cedar, and well-balanced tannin.

**MONTEPULCIANO D'ABRUZZO, LA QUERCIA (Abruzzo)** \$16  
Medium-bodied, with velvety tannins, pleasant fruit, forest mushrooms, and a lingering finish.

**'PASSAMANTE' SALICE SALENTINO, MASSERIA LI VELI (Puglia)** \$17  
Full-bodied with sharp red cherry and sweet baking spices. From Italy's "heel" and named for the nearby "Lovers Forest".

**NERO D'AVOLA, VILLA POZZI (Sicily)** \$13  
Iconic red from Italy's biggest island. Soft, light-bodied, with dark fruits, pleasant spices, and a smooth finish.

## 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  
Full-bodied white with a hint of apricot, honey, tree fruits, and charming minerals.

**'VIGNETO MASERA' GAVI, STEFANO MASSONE (Piedmont)** \$16  
100% Cortese, lighter body, done dry, zingy lime acidity, fresh grass, and clean limestone finish.

**'DRAGON' LANGHE, LUIGI BAUDANA (Piedmont)** \$20  
Steel-aged Chardonnay, Sauvignon, dry Riesling, and Nascetta; dry, with notes of kiwi, elderflower, pear, and hints of flint.

**PINOT GRIGIO, PERUSINI (Friuli)** \$20  
World-class Grigio from the iconic Colli DOC. Medium-bodied, round profile, refined mineral tones, and balanced acidity.

**KERNER, ABBAZIA DI NOVACELLA (Alto-Adige)** \$24  
Founded in 1142! Medium-plus body with strikingly aromatic florals, stone fruits, mountain freshness, and an elegant texture.

**MULLER THURGAU, TERLAN (Alto-Adige)** \$24  
Nestled near Austria and unique to the area. Strong minerals, perfume-like fragrances, white peach, honey, and nutmeg.

**LUGANA, CA'MAIOL (Lombardy)** \$18  
Located just south of the picturesque Lake Garda. Complex aromatics brimming with ripe peach and a bright citrus appeal.

**ORVIETO CLASSICO, PALAZZONE (Umbria)** \$21  
Full-bodied, dark golden straw color, with toasted nuts, tropical fruit, and a long round finish.

**VERDICCHIO DI JESI, TAVIGNANO (Marche)** \$20  
Zesty and light, with notes of tangy citrus and fresh herbs.

**PECORINO, MARRAMIERO (Abruzzo)** \$20  
Ripe and fragrant, with grapefruit, melon, and spicy accents. Named Pecorino due to sheep munching on the grapes!

**VERMENTINO DI GALLURA, AIA VECCHIA (Tuscany)** \$21  
Iconic Tuscan blend; Vermentino brings fresh straw, salinity, and zesty citrus, with a touch of Viognier for richness.

**'RADICI' FIANO DI AVELLINO, MASTROBERARDINO (Campania)** \$32  
From the Vesuvius area, with aromas of pineapple, honey, fresh aromatic flowers, and toasted nuts.

**'VIGNA CICOGNA' GRECO DI TUFO, BENITO FERRARA (Campania)** \$29  
Bold-bodied with ocean minerals, tree fruits, and sharp citrus. A great southern white wine from a small benchmark producer.

**'DALILA' GRILLO/VIIGNIER, STEMMARI (Sicily)** \$17  
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  
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)** \$62  
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)** \$24  
Charming lighter-body, dark purple hues, soft tannins, balanced acidity, blackberry, violet, and iron tones.

**BARBERA D'ASTI, VIETTI (Piedmont)** \$20  
Medium-body, dark berry, ripe cherry, with hints of vanilla, and food-worthy acidity. Our favorite with Marinara!

**'PERBACCO' NEBBIOLO, VIETTI (Piedmont)** \$28  
Great pedigree, full-bodied, firm tannins, with notes of tar, menthol, and spice.

**'CASTIGLIONE FALLETTO' BAROLO, VIETTI (Piedmont)** \$40  
Tightly wound structure, complex, highly respected, and refined.

**'ALBE' BAROLO, G.D. VAJRA (Piedmont)** \$58  
Classic styled Barolo, elegant, with notes of cherries, assorted dried fruits, rosehip, lavender, and hints of anise.

**BAROLO, AZELIA DI LUIGI SCAVINO (Piedmont)** \$52  
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)** \$38  
The lighter side of Nebbiolo, with a character similar to Ghemme;  
Fresh fruits, enticing florals, and tobacco leaf.

**BOCA DOC, LE PIANE (Piedmont)** \$65  
A mountain Nebbiolo, oak-aged twice that of a typical Barolo!  
Polished, complex, with forest fruits, violet, and dried herbs.

**BARBERA D'ALBA "SUPERIORE", CANTINA DEL PINO (Piedmont)** \$28  
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  
A cultured Pinot Noir, with fine-grained tannins and  
complex layers of flavors.

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

**'PIU' CARMENERE, INAMA (Veneto)** \$21  
Full-bodied with dark fruit, cocoa, and vanilla  
with a rustic-earthy finish.

**VALPOLICELLA, MUSELLA (Veneto)** \$18  
Humbly polished, soft body, fresh floral scents,  
bright fruit, and a focused finish.

**VALPOLICELLA RIPASSO SUPERIORE, ZENATO (Veneto)** \$29  
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  
One of the most iconic Italian reds; Powerful presence with  
intense flavors of dried fruit, cocoa, vanilla, and sweet spices.

**SCHIOPPETTINO, ANGORIS (Friuli-Venezia Giulia)** \$28  
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  
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)** \$23  
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)** \$29  
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  
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)** \$34  
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)** \$28  
"Baby Brunello" that uses the Sangiovese Grosso grapes as its  
big brother. Fresh, energetic, with a bright and focused finish.

**BRUNELLO DI MONTALCINO, CIACCI PICCOLOMINI (Tuscany)** \$65  
Top-ranked producer with frequent 98-100 pt vintages!  
Everything we want out of a Brunello.  
A recent **"Top 100 Wines of the World"** - Wine Spectator

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

**BRUNELLO DI MONTALCINO, IL POGGIONE (Tuscany)** \$88  
Legendary producer, old vines, and gets all the ratings!  
Intense notes of red fruit, leather, and spice

**BRUNELLO DI MONTALCINO, LA TOGATA (Tuscany)** \$62  
Consistent high marks, showing right out of the bottle;  
firm tannins, leather, purple fruit, and clove.

**"YANTRA" CAB/MERLOT, TENUTA SETTE CIELI (Tuscany)** \$29  
60% Cabernet, 40% Merlot from the Bolgheri coast, hand-harvested,  
organic, big, with deep fruit, leather, and spice.

**'LEGIT' CABERNET SAUVIGNON, TOLAINI (Tuscany)** \$43  
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

**'MONGRANA' CAB BLEND, QUERCIBABELLA (Tuscany)** \$25  
Maremma coast "Super Tuscan" with consistent top  
ratings from critics; big, silky, and delicious!

**'ILATRAIA' CAB BLEND, BRANCAIA (Tuscany)** \$68  
Maremma coast blend of Cab, Petit Verdot, and Cab Franc;  
Mediterranean warmth, exquisite structure, and dark stewed fruit.

**'BELL'AJA' BOLGHERI ROSSO, SAN FELICE (Tuscany)** \$33  
"Baby Sassicaia" (renowned Bolgheri coast Cab/Merlot) from the  
historic San Felice family. Bold oak, smooth tannin, and blackberry.

**'CABURNIO' CAB BLEND, TENUTA MONTETI (Tuscany)** \$23  
24 months combined barrel aging. Beautifully detailed Cab  
blend; Dried herbs, balsamic notes, sweet spices, fine tannins.

**MORELLINO DI SCANSANO, FATTORIA LE PUPILLE (Tuscany)** \$21  
A cousin of Sangiovese from the desirable growing area of  
coastal Maremma, earthy notes, soft palate, mineral accents.

**'VIE CAVE' MALBEC, FATTORIA ALDOBRANDESCA (Tuscany)** \$35  
Maremma IGT, 100% Malbec, deep purple, notes of clove,  
vanilla, velvety tannins.

**ROSSO PICENO, INDIGENOUS SELECTIONS (Marche)** \$16  
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  
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)

**LACRYMA CHRISTI, TERREDORA DI PAOLA (Campania)** \$25  
Aglianico/Piediroso blend from active volcano Mt. Vesuvius;  
raspberry, smoke, earth, and tobacco.

**'TAURASI' RADICI AGLIANICO, MASTROBERARDINO (Campania)** \$71  
One of Italy's most noble red wines, full, complex,  
dark fruit, tar, sap, and floral notes. Top of its class.

**AGLIANICO, LA CAPRANERA (Campania)** \$16  
Bold, full-bodied red with tart red fruits, dark chocolate,  
spice sweet spice, and smoky ash.

**'BEL NOCE' PRIMITIVO DI SALENTO, CANTINE ROSA DEL GOLFO (Puglia)** \$17  
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  
Ripe red, medium-bodied, packed with dark plum, and cherry,  
with soft chewy tannins.

**CANNONAU DI SARDEGNA, TENUTA SELLA & MOSCA (Sardinia)** \$20  
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

**ETNA ROSSO, TERRE NERE (Sicily)** \$25  
Volcanic, woody with dark berries. From Mt. Etna with a  
native blend (80% Nerello Mascalese, and 20% Cappuccio).

**ETNA ROSSO, COTTANERA (Sicily)** \$30  
Etna superstar, 90% Mascalese, 10% Cappuccio.  
Elegant, prestigious, with intense/dense tannins.

**'PETTINOCIARELLE' ETNA ROSSO, LA FAMIGLIA STATELLA (Sicily)** \$47  
A cult hit, rare bottle, a solo project with a mix of the best of  
the same local varietals listed above. Limited availability.

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](http://paesanoannarbor.com)

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

\*Pricing reflects retail purchases to go. Last Updated December 2022