



Salute Italia!



Cru Select salutes the great winemakers of Italy. The debate is never ending on which is the best Italian wine... we believe there are many. Over the years, Cru Select has developed outstanding Italian wines; Amarone, Brunello, Chianti Riserva and Trebbiano di Soave. We are now pleased to bring to you three more Italian classics: Valpolicella Rippasa, Pinot Grigio and Barolo.

VALPOLICELLA RIPASSA WITH MI-PAK WINERY GRAPE SKINS

We have selected a classic Italian wine to feature our new Mi-Pak Winery Grape Skins™. Italian winemakers have been using dried grapes to enhance their wines for centuries. Valpolicella is one of the most famous wines enhanced with fermentation on dried grape skins. You will discover that fermentation with the proprietary dried Mi-Pak Winery Grape Skins™ brings out the wine's firm tannins, supported by dark fruit tones and smokey undertones. The result is an Italian classic with all the makings of a powerful full bodied red wine. The aroma in the glass is reminiscent of farm fresh cherries backed by streaks of dark chocolate and toasted oak, which ages well into a wine of award winning potential. Compliments rich foods as a char grilled pepper steak, well aged cheeses and slow braised baby back ribs.

4 | 4 | 0

PINOT GRIGIO

Exquisite balance of citrus fruit and acidity is the foundation for this ever popular Italian white wine. The bouquet reveals bright citrus and green apple aromas with honeydew tones. The balanced acidity gives it a great refreshing and crisp quality, with just a touch of light spice. Medium to full bodied, it makes a great a pre-dinner sipper or a refreshing wine on a hot afternoon. A perfect wine to enjoy with cedar plank grilled salmon, steamed mussels or chicken florentine.

0 | 2 | 0

BAROLO

Deep red in colour and aggressive in structure, this full bodied dry wine has many fans. Intense flavours of violets, cherries and cocoa are set firmly against a backdrop of silky, yet firm tannins. Undertones of toasted oak dominate the long finish along with dark fruit and firm acidity. This traditional bold wine compliments fettucine Bolognese, roast pork with garlic and rosemary, brie and camembert.

2 | 4 | 0

ALL SCALES BASED ON FINISHED WINES

| OAK | BODY | SWEETNESS CODE |
|------------------------------|-----------------------------|--------------------------------|
| light ••• heavy 1 2 3 4 5 | light ••• full 1 2 3 4 5 | dry ••••• sweet 0 1 2 3 4 5 |

Zero indicates no oak

*All wines can be sweetened to taste following fermentation



Bottle the experience™