

Viva Italia! Il Giornale di Vintage Wine Shoppe: Ottobre '10

205-980-9995 or www.vintagewineshoppe.net

Mamma Mia! Aldo Vacca from Produttori del Barbaresco is coming! Please join us in welcoming Aldo Vacca, General Manager of Produttori del Barbaresco as we taste through the 2005 single Riserva Barbarescos! This promises to be one of the most exciting, in-depth tastings we have ever offered and seats are already selling out very quickly!

Monday November 8, 2010, 7 until 8:30

Little House on Linden Art Gallery, 2915 Linden Ave, Homewood AL, 35209

Tickets are \$45 and seating is VERY Limited!

Call 205-980-9995 for more info. To see the complete list of wines we will be tasting, please go to www.vintagewineshoppe.net

**I nostri vini del Favorita! (or "Picks of the Month"):
"Our Problem Solvers" (see descriptions below, you'll get it.)**

2009 Sant'Antonio "Scaia" Bianco, IGT "\$9.99 (\$11.99)

An amazing blend of Chard, Garganega and Trebbiano Soave, this wine is full of citrus, and tropical notes with hints of acacia and jasmine. The palate is refreshing with great acidity, perfect as an aperitif or for tail-gating! This unusual blend is pleasing to all: it is crisp, but with tons of complexity!

2008 Ajello Nero d'Avola, Sicily, \$12.99 (14.99)

What a fun red wine! Ruby red in color, it is round and full in the mouth and incredibly well-balanced. This Nero d'Avola is a great problem solver: it is such a pleasing wine that you can serve it to EVERYONE, pinot drinkers, cab drinkers, etc. Perfect with anything grilled (again, tail-gating) or just sippin'.

Sopra 90!, Sotto \$20!!!! Mamma Mia, Così molti altri vini!!!!

2008 Terredora di Paola Aglianico, Campania, \$16.99 (18.99) 90 WA: "The estate's 2008 is a gem of a wine. Wild cherries, dark raspberries, spices, leather and licorice come together beautifully in this medium-bodied red. Just a flat-out delicious bottle of unoaked Aglianico readers are sure to enjoy. This is a terrific value." RP

2007 Argiano Toscana "Non Confunditor" \$19.99 (25.99) 91 WS : Full-bodied with chewy tannins and a spicy dried fruit aftertaste. Cabernet, Merlot, Sangiovese and Syrah.

2006 Allegrini Palazzo della Torre Ripassa \$19.99 (23.99) 90 WA: 70% Corvina, 25% Rondinella and 5% Sangiovese. With 30% off the fruit added as a Amarone style, it has added layers of complexity. It is a steal.

2006 Garofoli Verdicchio dei Castelli di Jesi Classico Superiore "Podium" \$17.99 (25.99) 92 IWC: The nose offers green apple, almond, crystallized lemon peel, along with an intense mineral quality. The palate displays excellent balance and energy to the flavors of lemon icing and marzipan.

2006 Monte Antico \$13.99 (15.99) 90 WS: The blend for Monte Antico is 85% Sangiovese, 10% Cabernet Sauvignon and 5% Merlot. The best selections are blended and aged 1 year in oak (80% in Slovenian barrels, 20% in barrique) with at least 6 months bottle age. This wine is consistently one of Italy's better values.

2008 Attems Pinot Grigio \$12.99 (18.99) 91 WS : Offers pineapple pie, vanilla cream and honey on the nose. Full-bodied, with a very ripe, almost decadent tropical fruit character and lots of rich fruit.

2007 Arnaldo Caprai Montefalco Rosso \$17.99 (23.99) 90 WA: Silky, ripe tannins frame an expressive core of red berries, flowers and tobacco. The wine reveals gorgeous length and a refined, understated finish.

2007 Badia a Coltibuono Chianti Classico \$18.99 (22.99) 90 IWC: Super ripe aromas of red cherry syrup with exotic nuances of Oriental herbs and sweet almonds. Rich and dense but juicy, with wonderfully sweet yet precise flavors of ripe red cherry, marzipan and bay leaf.

Baker's Dozen: As always, 15% discount applies to full or mixed cases! Saluté!

La Mozza "I Perazzi" \$13.99 (16.99)	Colosi Rosso \$10.99 (12.99)
Bastianich Sauvignon Blanc \$13.99 (16.99)	Tintero Moscato d'Asti \$12.99 (14.99)
Maculan Pino e Toi \$11.99 (15.99)	Remolé Toscano \$8.99 (12.99)
Cetamura Chianti \$9.99 (12.99)	Villa Sandi Prosecco \$10.99 (14.99)
Sant'Antonio Valpolicella \$9.99 (10.99)	Due Torri Pinot Grigio \$10.99 (12.99)
Falesco Vitiano \$10.99 (13.99)	Due Torri Pinot Noir \$10.99 (12.99)
Capecstrano Montepulciano d'Abruzzo \$11.99 (12.99)	

Ottobre Selezioni della Cantina:

2006 Gaja "Promis" \$46.99 (\$65.99) 90 WS

Dark in color. Very focused and precise on the nose, with a full body, wonderfully silky tannins and a fruity, bright aftertaste. The best "Promis" ever. Merlot, Sangiovese and Syrah.

2004 Fontanafredda Barolo "Serralunga" \$49.99 (53.99)

Garnet-red with ruby highlights that take on a slightly orange tone over time, it has a clear-cut, intense nose with overtones of vanilla, spices, withered roses and underbrush; its taste is dry, but velvety.

Tuesday October 26th: 5-6:30
Jeff Flood from Folio Imports
Free AWESOME Wine Tasting

Columbus Day Weekend Gift Sale: Oct
7-11 Most Gifts 25% off!
Ex. Fresh cheeses, gift baskets and al-
ready disc. items. Start shopping!!!

October ONLY!
Fall, Food and
Frames 20% off!
FANTASTIC!

October Tasting Schedule
No Charge!

All Weekday Tastings 5-6:30

Fri Oct 1: Newsletter

Fri Oct 8: The Wines of Domaine Select
Wine importers

Fri Oct 15: Newsletter, ctd.

Thurs Oct 21: Italian Open House with
Nova Hudson from WJ Deutsch

Fri Oct 22: Italian Open House with Inter-
national Wines Direct Imports

Sat Oct 23 3-4:30: Italian Open House

Fri Oct 29: Anything BUT Italian!

October Wine Classes:

ALL CLASSES REQUIRE

REGISTRATION and PREPAYMENT

Classes start at 7:00, Call 205-980-9995

Tuesday October 12th: Riedel Seminar \$25

With Benny Wright of Riedel. Come taste fabulous wines out of
the FOUR Glasses that you get to take home!!

Tuesday October 19th: Tre Bicchieri Class \$40

We have more winners from this year's Gambero Rosso and
want you to experience them as well. Taught by Gia Bivens.

Haven't had enough
exposure to Italian
wine? For Shame!
Here's your chance:
Italian Open House
Oct 21-23
Thurs & Fri: 5-6:30
Sat: 3-4:30
Wine Tasting & Gift
Sale 25% off

Aldo Vacca in the 'Ham Monday Nov 8th

In case you haven't noticed...

Aldo Vacca, general manager from
Produttori del Barbaresco will be here
pouring some of the world-famous single
vineyards from the stunning 2005 vintage.

Space is limited, tickets are \$45

Call 205-980-9995 for more information!

THIS EVENT WILL SELL OUT!

Italian Cellar Sale

The holidays are among us and we
need to make room in the cellar for
more wine! **October 7-11**, go to
www.vintagewineshoppe.net for a
complete list of wines. We'll throw in
15% off if you get a case of
Italian Cellar Wines!

October is Breast Cancer Awareness Month!
And we have a whole section of gifts to help
celebrate survivors and their loved ones!
30% of profits of these items are donated
back to research! (No discounts on these
items)

YOU NEED HOLIDAY GIFT BASKETS.

YOU MUST GO TO VINTAGE WINE

We have a whole array of NEW and FUN baskets for the
holidays! Go to **www.vintagewineshoppe.net** to see all of
our new products and baskets! And since Santa has kindly
outsourced some of his elves, there is NO basket we can't