



# ITALIAN WINE COLLECTION

## WHITE WINES

Glass/BTL

PROSECCO, ANDREOLA Light, crisp with intense bubbles and flavors of ripe pear and citrus.	\$10 / 35
SAUVIGNON BLANC, PRODIGO Refreshing, light, medium-bodied, herbaceous and crispy grapefruit.	\$9 / 32
PINOT GRIGIO, BARONE FINI Fresh, crisp, flavors of zesty citrus and green apple.	\$8.5 / 30
PINOT BIANCO, KETTMEIR Elegant, light-bodied, notes of stone fruit, green pear.	\$10 / 35
LUGANA, CA' LOJERA Italian, but it drinks like a German, with a slight sweetness at the end.	\$10 / 38
SOAVE CLASSICO, INAMA Elegant, complex, medium-bodied, floral scent and almond notes.	\$10 / 35
ORVIETO AMABILE, SANTA CHRISTINA Pleasantly sweet and fruity with wild flowers, honey and almonds.	\$9 / 32
CHARDONNAY "BRAMITO", ANTONORI Non oaked, round and rich, medium/full-bodied with apple and tropical fruit.	\$11 / 40
MOSCATO D'ASTI, BORGO MARAGLIANO Crisp, sweet and bubbly, flavors of peach and honey. Dessert in a bottle.	\$9 / 32

ARNEIS, VIETTI Full-bodied white with hint of apricot, good minerality.	\$44
GAVI, CASTELLARI Fresh, crisp, 100% Cortese, refreshing stone minerality.	\$38
PINOT GRIGIO, GALERHOF From the mountains North with a much different flavor than the Veneto region, elegant and fruity.	\$39
KERNER, ABBAZZIA di NOVACELLA Very aromatic with medium/full body...again with mountain freshness and elegant texture.	\$42
MULLER THURGAU, KURTATSCH Light, aromatic with notes of peaches, honey, nutmeg.	\$36
LUGANA, "LIMME", TENUTA ROVEGLIA Bright and balanced, loaded with ripe peach and a hint of vanilla.	\$35
ORVIETO CLASSICO PALLAZZONE Full-bodied with tropical fruit, toasted nuts and a long round finish.	\$45
VERDICCHIO, BRUNORI Zesty and light, notes of tangy citrus and fresh herbs.	\$35
PECORINO, MARRAMIERO Ripe and fragrant, notes of grapefruit, melon and spicy accents.	\$39
VERMENTINO, AIA VECCHIO Fresh, round texture with viscous petrol nose, a very pleasant finish - you'll want to come back for more.	\$40

## WHITE WINES (continued)

FIANO DO AVELLINO, MASTROBERARDINO From the Vesuvius area, comes this pretty wine with aromas of pineapple, honey, flowers and toasted nuts.	\$42
GRECCO DI TUFO, BENITO FERRARA A great southern white wine from a benchmark small producer...it's got it all.	\$43
BARBAZZALE, COTTANERA An interesting blend of Insolia and Vioginer grapes grown in Sicily...full-bodied.	\$34
GRILLO, CIVAS Ripe and refreshing, palate of exotic fruits and soft floral spices with a lingering finish.	\$32
ETNA BIANCO From the hottest wine region right now, this Sicilian wine echoes its volcanic roots.	\$40

## RED WINES

Glass/BTL

NEBBIOLA, GD VAJRA Sourced from one of the best vineyards in the Barolo region...it's a beauty.	\$11 / 44
BARBARA D'ASTI, VIETTI Soft and ripe, medium body, dark berry, ripe cherry with hints of vanilla.	\$10 / 35
PINOT NOIR, LECHTHALER Bright, fresh, elegant with tangy fruit and earthy notes.	\$10 / 35
CORVINA, BISCARDO Bold and fruity, medium/full bodied dried fruit character with notes of baking spices.	\$10 / 35
CHIANTI, LANCIOLA Classically styled Chianti with berry, cherry and soft earthy notes.	\$9 / 32
LAGONE, AIA VECCHIA Bold and spicy, full-bodied, red fruit, cedar, tobacco, well balanced.	\$10 / 38
MONTEPULCIANO D'ABRUZZO, MARRAMIERO Ripe and fruity, medium bodied with lots of fruit and a nice finish.	\$9 / 32
PRIMITIVO L'ASTORE First wine planted in Italy of Greek origins, heavy fruited and full bodied.	\$11 / 40
NERO D'AVOLA, VILLA POZZI Soft, fruity with a light body and ripe fruits and a smooth finish.	\$8.5 / 30

## NORTHERN ITALY

BARBARESCO, CANTINO DEL PINO One of Barbaresco's greatest and oldest vineyards with 70+ year-old vines, a rare and unique wine.	\$72
DOLCETTO D'ALBA, VIETTI Bright finish red with aromas of ripe berries and lots of savory mineral character.	\$46
NEBBIOLO PERBACCO, VIETTI Great pedigree, full-bodied, firm tannins and notes of tar, menthol and spice.	\$48
BAROLO "ALBE", GD VAJRA Classic style Barolo, delicate, elegant with notes of cherries and plum.	\$70
BAROLO "CATIGLIONE FALLETTO", VIETTI Tightly wound structure, complex, highly respected and refined.	\$85
BAROLO, SEGHESSIO From the small community of Monforte, shows pretty high toned fruits and crushed rose petals.	\$65
GATTINARA, TRAVAGLINI The lighter side of Nebbiolo, fresh fruit and flowers, tobacco leaf.	\$58
BOCA, LE PIANE A mountain Nebbiolo, mesh of red fruit, flowers but with a polished profile.	\$83
BARBERA D'ALBA, CANTINO DEL PINO Old vines, dark berry, fresh sage and a firm core of iron and earth.	\$47
PINOT NERO "BACHGART", KLAUS LENTSCH Friendly Pinot from way up in the Austrian mountains, crunchy red fruits, woody tones of mushrooms.	\$46

## RED WINES (continued)

### PINOT NERO, OTTIN

A very serious Pinot loaded down, fine and firm tannins and layers of flavors.

\$58

### CARMENERE, INAMA

Full-bodied with dark fruit, coco, vanilla with a rustic-earthy finish.

\$50

### VALPOLICELLA CLASSICO SUPERIORE, MAZZI

Very elegant, bright fruit with fresh floral scents and a focused finish.

\$35

### VALPOLICELLA RIPASSO SUPERIORE, ZENATO

Ripe, concentrated, dark berry and plum with a touch of raisin at the finish.

\$54

### AMARONE DELLA VALPOLICELLA, ZENI

Powerful wine with great flavors of dried fruit, coco, vanilla and sweet spices.

\$72

## CENTRAL ITALY

### CHIANTI CLASSICO, ROCCA DI CASTAGNOLI

From one of region's best and oldest houses, loaded with fresh cherry, fine tannins, soft finish.

\$43

### CHIANTI CLASSICO, LAMOLE DI LAMOLE

An award winning wine, soft, elegant, notes of ripe fruit, tobacco, and cedar.

\$40

### CHIANTI CLASSICO RISERVA, SAN FELICE

Complex mesh of dried flowers, red fruit, firm tannins, fresh acid, and a spicy finish

\$48

### CHIANTI, CLASSICO GRAN SELEZIONE, CASTELLO DI AMA

The top DOCG for Chianti as of 2010, powerful, elegant, refined and complex.

\$81

### VINO NOBILE DI MONTEPILCIANO, DEI

Full lush Sangiovese from top producer, firm but polished tannins.

\$55

### ROSSO DI MONTALCINO, TIEZZI

Fresh, energetic, with a bright and focused finish.

\$45

### BRUNELLO DO MONTALCINO, PIETROSO

A new producer making excellent wine, soft and loaded with fruit.

\$79

### BRUNELLO DO MONTALCINO, IL POGGIONE

Legendary producer, old vines, intense notes of red fruit, leather and spice, gets all the ratings.

\$110

### BRUNELLO DO MONTALCINO, LA TOGATA

This 2012 is at a pretty stage, showy right out of the bottle, firm tannins.

\$87

### YANTRA, TENUTA SETTE CIELI

Tuscan blend of 60% Cabernet, 40% Merlot, a big bold wine with notes of deep fruit, leather and spice.

\$60

### "ILATRAIA", BRANCAIA

"Super Tuscan" blend of Cab, Petit Verdot and Cab Franc, great structure and dark fruit.

\$95

### GUADO AL TASSO "IL BOLGHERI

From Antinori's top Bolgheri estate we have this powerful blend of Cabernet, Merlot, and Syrah packed with bold red fruits, sweet spices, and minty herbal accents.

\$51

### MORELLINO DI SCANSANO, LE PUPILLE

From the desirable growing area of Maremma, earthy notes, soft palate, mineral accents.

\$38

### MALBEC "VIE CAVE", FATTORIA ALDO BRANDESCO

Maremma IGT, deep purple, notes of clove and vanilla, velvety tannins.

\$51

### CABURNIO, TENUTA MONTETI

Beautifully detailed Cab blend, dried herbs, balsamic notes, sweet spices, fine tannins.

\$45

### SYRAH "ACHELLO", LA BRACCESCA

Palate of ample dark plum and berry fruit, soft peppery spice, fine ripe tannins.

\$40

### ROSSO PICENO, BOCCADIGABBIA

Blend of Montepulciano and Sangiovese, notes of red fruit, green pepper, spice, long finish.

\$36

### MONTEFALCO SAGRANTINO, SCACCIODIAVOLO

Concentrated and full bodied, mixed berries, cherry, 2017 TOP 100 WINE OF THE YEAR by WS.

\$80.

## SOUTHERN ITALY

### CANNONAU DI SARDEGNA, SELLA & MOSCA

Regional variety Grenache from the island of Sardegna, rustic, supple, cranberry, cherry, leather.

\$35

### LACRYMA CHRISTI, CASA SATARO

Aglianico/Piedrosso blend from Mt. Vesuvius, raspberry, smoke, earth, and tobacco.

\$50

### TAURASI "RASDICI" AGLIANICO, MASTROBERARDIO

One of Italy's most noble red wines, full, complex, dark fruit, tar, sap, and floral notes.

\$90

### AGLIANICO DEL VULTURE "GRICOS", GRIFALCO BASILICATOHIALE", GIOVANNI

Bold, muscular, full-bodied, big red fruit, sweet spice and smoky ash.

\$35

### AGLIANICO DEL VULTURE, GIRFALCO

Big brother of the Gricos listed above, best barrels from oldest vineyard, rare and complex.

\$48

### NEGROAMARO, FEUDO DI SAN NICOLA

Ripe red, medium-bodied, packed with dark plum, cherry, with soft chewy tannins.

\$38

### ETNA ROSSO "PHIALE", GIOVANNI SCILIO

From Mt. Etna, Sicily, a blend of native grapes, 80% Mascalese, 20% Cappuccio, woody with dark berries.

\$48

### ETNA ROSSO, COTTANERA

Etna superstar, 90% Mascalese, 10% Cappuccio, elegant, prestigious, intense/dense tannins.

\$75

### ETNA ROSSO, FAMIGLIA STATELLA

A cult hit, rare bottle, solo project with a mix of the best of the same local variety as listed above.

\$69

**YOU MAY PURCHASE WINE (or beer) 2GO BY THE BOTTLE, 4 / 6 PACK, OR BY THE CASE. ASK ABOUT CASE PRICE DISCOUNT. CALL TO ORDER YOUR WINES 734-971-0484.**

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