



# ITALIAN WINE

COLLECTION

## [ CARRY OUT ]

### WHITE WINES

PROSECCO "DIRUPO", ANDREOLA (Veneto) Light, crisp with intense bubbles and flavors of ripe pear and citrus.	\$18 to go
SAUVIGNON BLANC, PRODIGO (Friuli) Medium-bodied, dry, with herbaceous grass notes, vibrant acidity, melon, and citrus fruit.	\$15 to go
PINOT GRIGIO, BARONE FINI (Veneto) Fresh, crisp, flavors of zesty citrus and green apple.	\$12 to go
PINOT BIANCO, KETTMEIR (Alto Adige) Elegant, medium-bodied, dry, with stone fruits, green apple, white florals, and refreshing minerality.	\$24 to go
LUGANA, CA' MAIOL (Lombardy) Delicate, pale straw colors, tangy apple, lime, with hints of sweetness and nuts.	\$18 to go
SOAVE CLASSICO, INAMA (Veneto) Elegant, complex, medium-bodied, floral scent and almond notes.	\$18 to go
RIESLING, CAVIT (Trentino) Lightly sweet with fresh apricot, peach, and pear.	\$13 to go
CHARDONNAY "BRAMITO", ANTINORI (Umbria) Non oaked, round and rich, medium/full-bodied with apple and tropical fruit.	\$20 to go
MOSCATO D'ASTI, BORGO MARAGLIANO (Piedmont) Crisp, sweet and bubbly, flavors of peach and honey. Dessert in a bottle.	\$18 to go
ARNEIS, VIETTI (Piedmont) Full-bodied white with hint of apricot, good minerality.	\$27 to go
GAVI "VIGNETO MASERA", STEFANO MASSONE (Piedmont) Fresh, crisp, 100% Cortese, refreshing stone minerality.	\$18 to go
BIANCO "DRAGON", LUIGI BAUDANA (Piedmont) Steel aged Chardonnay, Sauvignon, dry Riesling, and Nascetta; dry, with notes of kiwi, elderflower, pear, and hints of flint.	\$24 to go
PINOT GRIGIO, PERUSINI (Friuli) World class Grigio, full-bodied, tropical, with balanced acidity.	\$29 to go
KERNER, ABBAZIA DI NOVACELLA (Alto Adige) Very aromatic with medium/full body...again with mountain freshness and elegant texture.	\$22 to go
MULLER THURGAU, TERLAN (Alto Adige) Light, aromatic with notes of peaches, honey, nutmeg.	\$26 to go
LUGANA "LIMNE", TENUTA ROVEGLIA (Lombardy) Bright and balanced, loaded with ripe peach and a hint of vanilla.	\$19 to go
ORVIETO CLASSICO, PALAZZONE (Umbria) Full-bodied with tropical fruit, toasted nuts and a long round finish.	\$25 to go
VERDICCHIO, TAVIGNANO (Marche) Zesty and light, notes of tangy citrus and fresh herbs.	\$18 to go
PECORINO, MARRAMIERO (Abruzzo) Ripe and fragrant, notes of grapefruit, melon and spicy accents.	\$20 to go

### WHITE WINES (continued)

VERMENTINO, AIA VECCHIO (Tuscany) Fresh, round texture with viscous petrol nose, a very pleasant finish - you'll want to come back for more.	\$18 to go
FIANO DI AVELLINO, MASTROBERARDINO (Campania) From the Vesuvius area, comes this pretty wine with aromas of pineapple, honey, flowers and toasted nuts.	\$32 to go
GRECO DI TUFO "VIGNA CICOGNA", BENITO FERRARA (Campania) A great southern white wine from a benchmark small producer...it's got it all.	\$28 to go
GRILLO/VIOGNIER "DALILA", STEMMARI (Sicily) Ripe and refreshing, palate of exotic fruits and soft floral spices with a lingering finish.	\$16 to go
ETNA BIANCO, TENUTA DELLA TERRE NERE (Sicily) From the hottest wine region right now, this Sicilian wine echoes its volcanic roots.	\$26 to go

### RED WINES

LANGHE NEBBIOLO "STARDA", PAITIN (Piedmont) Sourced from one of the best vineyards in the Barolo region...it's a beauty.	\$23 to go
BARBARA, INDIGENOUS SELECTIONS (Piedmont) 12 month barrel aged, refined, with approachable acidity, dark fruit, oak, and baking spices.	\$18 to go
PINOT NOIR "LUZIA", ST. PAUL'S (Alto Adige) Elegant with silky tannins, complex forest berries and herbs.	\$23 to go
CORVINA, MARCHESI BISCARDO (Veneto) Bold and fruity, medium/full bodied dried fruit character with notes of baking spices.	\$18 to go
CHIANTI, LANCIOLA (Tuscany) Classically styled Chianti with berry, cherry and soft earthy notes.	\$15 to go
CAB BLEND "MONGRANA", QUERCIBELLA (Tuscany) Maremma coast "Super Tuscan" with consistent top rating from critics; big, silky, and delicious!	\$25 to go
MONTEPULCIANO D'ABRUZZO "DAMA", MARRAMIERO (Abruzzo) Ripe and fruity, medium bodied with lots of fruit and a nice finish.	\$16 to go
NEGROAMARO "PASSAMANTE", MASSERIA LI VELI (Puglia) Certified organic. Full-bodied with lush red cherry and sweet baking spices.	\$17 to go
NERO D'AVOLA, VILLA POZZI (Sicily) Soft, fruity with a light body and ripe fruits and a smooth finish.	\$13 to go

### NORTHERN ITALY

BARBARESCO, CANTINA DEL PINO (Piedmont) One of Barbaresco's greatest and oldest vineyards with 70+ year-old vines, a rare and unique wine.	\$60 to go
DOLCETTO D'ALBA, VIETTI (Piedmont) Bright finish red with aromas of ripe berries and lots of savory mineral character.	\$26 to go
BARBARA D'ASTI "TRE VIGNE", VIETTI (Piedmont) Soft and ripe, medium body, dark berry, ripe cherry with hints of vanilla.	\$20 to go
NEBBIOLO "PERBACCO", VIETTI (Piedmont) Great pedigree, full-bodied, firm tannins and notes of tar, menthol and spice.	\$30 to go
BAROLO "ALBE", GD VAJRA (Piedmont) Classic style Barolo, delicate, elegant with notes of cherries and plum.	\$43 to go
BAROLO "CASTIGLIONE FALLETTO", VIETTI (Piedmont) Tightly wound structure, complex, highly respected and refined.	\$55 to go
BAROLO, AZELIA (Piedmont) Highly balanced yet powerful and defined tannins. Sweeter nose, with hints of currant, cherry, and liquorice.	\$43 to go
GATTINARA, TRAVAGLINI (Piedmont) The lighter side of Nebbiolo, fresh fruit and flowers, tobacco leaf.	\$40 to go
BOCA, LE PIANE (Piedmont) A mountain Nebbiolo, mesh of red fruit, flowers but with a polished profile.	\$63 to go
BARBERA D'ALBA, CANTINA DEL PINO (Piedmont) Old vines, dark berry, fresh sage and a firm core of iron and earth.	\$30 to go

## NORTHERN REDS (Continued)

PINOT NERO ABBAZIA DI NOVACELLEA (Alto Adige) Friendly Pinot from way up in the Austrian mountains, crunchy red fruits, woody tones of mushrooms.	\$25 to go
PINOT NERO, OTTIN (Valle D'Aosta) A very serious Pinot loaded down, fine and firm tannins and layers of flavors.	\$38 to go
CARMENERE "PIU", INAMA (Veneto) Full-bodied with dark fruit, coco, vanilla with a rustic-earthy finish.	\$22 to go
VALPOLICELLA CLASSICO SUPERIORE, MAZZI (Veneto) Very elegant, bright fruit with fresh floral scents and a focused finish.	\$19 to go
VALPOLICELLA RIPASSO SUPERIORE, ZENATO (Veneto) Ripe, concentrated, dark berry and plum with a touch of raisin at the finish.	\$33 to go
AMARONE DELLA VALPOLICELLA, ZENATO (Veneto) Powerful wine with great flavors of dried fruit, coco, vanilla and sweet spices.	\$57 to go

## CENTRAL ITALY

CHIANTI CLASSICO, ROCCA DI CASTAGNOLI (Tuscany) From one of region's best and oldest houses, loaded with fresh cherry, fine tannins, soft finish.	\$26 to go
CHIANTI CLASSICO, LAMOLE DI LAMOLE (Tuscany) Award winning wine, soft, elegant, notes of ripe fruit, tobacco, and cedar.	\$24 to go
CHIANTI CLASSICO RISERVA "IL GRIGIO", SAN FELICE (Tuscany) Complex mesh of dried flowers, red fruit, firm tannins, fresh acid, and a spicy finish	\$29 to go
CHIANTI CLASSICO GRAN SELEZIONE "SAN LORENZO", CASTELLO DI AMA (Tuscany) The top DOCG for Chianti as of 2010, powerful, elegant, refined and complex.	\$65 to go
VINO NOBILE DI MONTEPULCIANO, DEI (Tuscany) Full lush Sangiovese from top producer, firm but polished tannins.	\$36 to go
ROSSO DI MONTALCINO, TIEZZI (Tuscany) Fresh, energetic, with a bright and focused finish.	\$25 to go
BRUNELLO DI MONTALCINO, CIACCI PICCOLOMINI (Tuscany) 100pts! #3 of the Top 100 Wines of the World" - <i>Wine Spectator</i> . Velvety tannins, perfect structure, with classic brunello flavors.	\$80 to go
BRUNELLO DI MONTALCINO, PIETROSO (Tuscany) A new producer making excellent wine, soft and loaded with fruit.	\$64 to go
BRUNELLO DI MONTALCINO, IL POGGIONE (Tuscany) Legendary producer, old vines, intense notes of red fruit, leather and spice, gets all the ratings.	\$87 to go
BRUNELLO DI MONTALCINO, LA TOGATA (Tuscany) This 2012 is at a pretty stage, showy right out of the bottle, firm tannins.	\$68 to go
YANTRA, TENUTA SETTE CIELI (Tuscany) Tuscan blend of 60% Cabernet, 40% Merlot, a big bold wine with notes of deep fruit, leather and spice.	\$30 to go
CAB BLEND "LAGONE", AIA VECCHIA (Tuscany) Bold and spicy, full-bodied, red fruit, cedar, tobacco, well balanced.	\$20 to go
"ILATRAIA" CAB BLEND, BRANCAIA (Tuscany) "Super Tuscan" blend of Cab, Petit Verdot and Cab Franc, great structure and dark fruit.	\$68 to go
BOLGHERI ROSSO "IL BRUCIATO", GUADO AL TASSO (Tuscany) 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.	\$35 to go
"CABURNIO" CAB BLEND, TENUTA MONTETI (Tuscany) Beautifully detailed Cab blend, dried herbs, balsamic notes, sweet spices, fine tannins.	\$24 to go
MORELLINO DI SCANSANO, LE PUPILLE (Tuscany) From the desirable growing area of Maremma, earthy notes, soft palate, mineral accents.	\$22 to go
MALBEC "VIE CAVE", FATTORIA ALDOBRANDESCA (Tuscany) Maremma IGT, deep purple, notes of clove and vanilla, velvety tannins.	\$35 to go
SYRAH "ACHELO", LA BRACCESCA (Tuscany) Palate of ample dark plum and berry fruit, soft peppery spice, fine ripe tannins.	\$20 to go

## CENTRAL REDS (Continued)

ROSSO PICENO, BOCCADIGABBIA (Marche) Blend of Montepulciano and Sangiovese, notes of red fruit, green pepper, spice, long finish.	\$20 to go
MONTEFALCO SAGRANTINO, SCACCIADIIVOLI (Umbria) Concentrated and full bodied, mixed berries, cherry, 2017 TOP 100 WINE OF THE YEAR by WS.	\$45 to go.

## SOUTHERN ITALY

CANNONAU DI SARDEGNA, SELLA & MOSCA (Sardinia) Regional variety Grenache from the island of Sardegna, rustic, supple, cranberry, cherry, leather.	\$18 to go
LACRYMA CHRISTI, CASA SATARO (Campania) Aglianico/Piedrosso blend from Mt. Vesuvius, raspberry, smoke, earth, and tobacco.	\$27 to go
TAURASI "RADICI" AGLIANICO, MASTROBERARDINO (Campania) One of Italy's most noble red wines, full, complex, dark fruit, tar, sap, and floral notes.	\$69 to go
AGLIANICO, LA CAPRANERA (Campania) Bold, full-bodied red with fresh red fruits, dark chocolate, smokey ash, and spice sweet spice and smoky ash.	\$17 to go
PRIMITIVO "BEL NOCO", ROSA DEL GOLFO (Pulia) First wine planted in Italy of Greek origin, this Italian Zinfandel is full-bodied with huge spice and rich fruits.	\$18 to go
NEGROAMARO, FEUDO DI SAN NICOLA (Puglia) Ripe red, medium-bodied, packed with dark plum, cherry, with soft chewy tannins.	\$17 to go
ETNA ROSSO "PHIALE", GIOVANNI SCILIO From Mt. Etna with a blend of native grapes, 80% Nerello Mascalese, and 20% Nerello Cappuccio. Volcanic, woody with dark berries.	\$27 to go
ETNA ROSSO, COTTANERA (Sicily) Etna superstar, 90% Mascalese, 10% Cappuccio, elegant, prestigious, intense/dense tannins.	\$32 to go
ETNA ROSSO, FAMIGLIA STATELLA (Sicily) A cult hit, rare bottle, solo project with a mix of the best of the same local variety as listed above.	\$50 to go

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