

November 2009  
(the recession strikes again...)

# RETAIL PRICES

# GRAPECIRCUS @ SHERIDANS WINES

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# **ITALY**

## **PIEMONTE**

### **CONTERNO-FANTINO**

Lifelong friends Claudio Conterno and Guido Fantino founded their winery Conterno Fantino in 1982. The two had long discussed innovative ideas about wine, but were also well versed in classic vineyard management and traditional wine-making skills. In 1994, they built a new modern winery high up in Monforte d'Alba, within the Bricco Bastia terroir, overlooking the Alpi Piemontesi range.

The Conterno-Fantino philosophy is firmly based on allowing the meticulous care they take in their vineyards to express itself as clearly as possible in the bottle.

The **Barolo "Sorì Ginestra"**, from one of the most famous vineyards in Monforte d'Alba, is one of the finest wines in the region. Powerful, with lot of ripe fruit, balsamic and mineral flavours, it is rich, deep and intense. On the palate tannins are firm, generous but with a touch of sweetness and the finish seems never-ending.

The **Barolo "Mosconi"** is a new entry in the Conterno Fantino list, replacing the "Parussi" that is no longer produced. From a south facing vineyard close to the Ginestra, it shows similar characteristics of the previous wine, but is more approachable.

Probably the first "Super Piedmontese" blend created in the region, the **Langhe Rosso Monpra'** is a blend of 45% Nebbiolo (from the Bussia vineyard), 45% Barbera and 10% Cabernet Sauvignon. It shows Piedmontese flair with notes of minerals, tar, dark red fruit, and with a warm, soft palate yet with nebbiolo-ish style.

#### *red wines*

per bottle

W-CO2	<b>2008 Barbera d'Alba "Vignota"</b>	<b>€23.50</b>
W-CO14	<b>2006 Monpra' Langhe Rosso</b>	<b>€36.50</b>
W-CO12	<b>2005 Barolo "Sorì Ginestra"</b>	<b>€62.00</b>
W-CO13	<b>2005 Barolo "Mosconi"</b>	<b>€58.00</b>

*Barolo Sorì Ginestra and Barolo Mosconi: VERY LIMITED QUANTITY AVAILABLE.*

**Available from September 2009**

# PIEMONTE

## ODDERO

The Oddero family has been making wines since the end of the nineteenth century in La Morra, a village in the Langhe, an area of elongated, vineyard-clad hills that stretch out to the right of the River Tanaro and the town of Alba. Today Cristina Oddero leads one of the best estates in Barolo: they own vineyards in the most iconic crus of the Langhe where they produce wines that can be enjoyed young but are built to last decades.

All the Barolos are produced with long macerations (25 to 30 days) and with ageing in 25 hectolitre oak cask, in order to let the different terroirs show their characteristics.

The **Barolo "Rocche di Castiglione"** from Castiglione Falletto is the softest and fruitiest, the **"Mondoca di Bussia"** from Monforte d'Alba shows the balsamic Mediterranean flavors and intense minerality typical of the vineyard.

The monumental **"Vigna Rionda"** has the powerful tannins and the elegant structure of the wines from Serralunga d'Alba.

2004 is the first vintage for the **Barolo "Villero"** from Castiglio Falletto, and is the most "modern" of the series.

The fresh **Barbera d'Asti**, the structured **Barbera d'Alba**, and the deliciously fresh **Moscato d'Asti** complete the offer of Oddero's wines.

		per bottle
<i>red wines</i>		
W-OD11	<b>2005 Barbera d'Alba</b>	<b>€19.80</b>
W-OD1	<b>2006 Barbera d'Asti "Vinchio d'Asti"</b>	<b>€20.70</b>
W-OD3	<b>2006 Barbaresco "Gallina"</b>	<b>€45.00</b>
W-OD13	<b>2005 Barolo</b>	<b>€39.00</b>
W-OD12	<b>2004 Barolo "Villero"</b>	<b>€44.50</b>
W-OD9	<b>2000 Barolo "Vigna Rionda"</b>	<b>€70.00</b>
<i>dessert wines</i>		
W-OD4	<b>2007 Moscato d'Asti "Cascina Fiori"</b>	<b>€9.50</b>

## **PIEMONTE**

### **EUGENIO BOCCHINO**

Everything started with a single hectare that Eugenio's wife Cinzia inherited from her grandfather. Eugenio Bocchino, after finishing his studies in Economy, decided to devote himself to viticulture. In few years he acquired few plots of vineyard located in the communes of Roddi, La Morra, Alba and Verduno for a total of 5 hectares and built a beautiful winery in La Morra. Their key to quality is producing low yields of perfectly ripe grapes.

Being a small estate enables them to pay close attention to each terroir, and to particularly reflect on the single-vineyard **Nebbiolo "La Perucca"**. Its complexity and intensity of flavours, can be considered at the same level of a Barolo.

All the Bocchino wines are produced in a judiciously modern style, with a ripe, soft fruit but with respect for the different varietal characteristics.

		<b>per bottle</b>
<i>red wines</i>		
W-EB3	<b>2001 Nebbiolo d'Alba "La Perucca"</b>	<b>€50.40</b>
W-EB5	<b>2004 Barolo "La Serra"</b>	<b>€58.80</b>

### **FABRIZIO IULI-CA.VI.MON.**

Fabrizio Iuli, together with few friends established this small co-op in 1998 with a clear aim: combining their individual experiences in viticulture, selecting grapes, managing the land and winemaking to produce Barbera del Monferrato of the very highest quality.

Instead of the comfort of having a single area of vineyards around the cellar, they selected their vineyards in the best sites of the area to have a variety of unique terroirs. Now they have 18 hectares, with some of the oldest Barbera vineyards in the region. The vineyards are all in interesting micro-climates, but share the white calcareous clay soils that mark the wines.

The **"Umberta"** has the typical savoury fresh flavour of the young Barbera, where the **"Rossore"** and the **"Barabba"** (from a 70+ years old vineyard) are more elegant and complex wines, structured and full bodied created through low yields, ageing in French oak and no fining or filtration.

The **Monferrato Rosso "Malidea"** is a 50-50 blend of Barbera and Nebbiolo, where the fruit and the freshness of the former combines with the tannic power of the latter.

		<b>per bottle</b>
<i>red wines</i>		
W-IU3	<b>2001 Barbera del Monferrato "Barabba"</b>	<b>€40.80</b>
W-IU4	<b>2004 Monferrato Rosso "Malidea"</b>	<b>€35.80</b>

## **VENETO**

### **CANTINA NEGRAR-DOMINI VENETI**

The Cantina di Negrar was founded in 1933 when seven producers (including Pier Alvisè Alghieri, a direct descendant of the great poet Dante) pooled their resources to set up a cellar which could meet the technical and commercial requirements of the modern era. Today the Cantina, lead by passionate wine-maker Daniele Accordini, has over 200 members and runs one of the most modern cellars in the region.

The Cantina di Negrar always played an important role in the history of the Valpolicella (the first bottle of Amarone ever bottled was produced here in 1934), and the tradition continues through the impressive range of classic wines they produce.

The **Cantina di Negrar** selection offers wines of outstanding quality at very reasonable prices, with a fresh **Soave** and vibrant **Valpolicella**. The **Amarone "Vigneti di Negrar"**, aged in 50hl Slavonian oak casks, shows aromas of macerated cherries, spices and a palate that combines sweetness and a tannic-acidic grip: a traditional-style Amarone and indeed excellent value for money.

**Domini Veneti** is their top-range selection that varies from the quaffable yet intense **Raudii** (80% Corvina and 20% Merlot) to the rich and deep **Amarone "Jago"**, aged in French oak. The **Valpolicella Ripasso "La Casetta"**, is made by re-fermenting the young Valpolicella on the skins of the grapes used to produce the Amarone "Jago". It has great character and an unusual complexity for a Ripasso. The **"Verjago"** could be considered a "super-valpolicella": produced with traditional Valpolicella grapes, dried in an Amarone-like style but for a shorter time, it shows a glycerin, round and ripe palate still maintaining the fresh, floral nose of the Valpolicella.

### **CANTINA DI NEGRAR**

		<b>per bottle</b>
<i>white wines</i>		
W-DO1	<b>2008 Soave Classico</b>	<b>€12.95</b>
<i>red wines</i>		
W-DO2	<b>2008 Valpolicella Classico</b>	<b>€13.95</b>
W-DO6	<b>2006 Amarone Classico "Vigneti di Negrar"</b>	<b>€33.00</b>

### **DOMINI VENETI**

		<b>per bottle</b>
<i>red wines</i>		
W-DO4	<b>2007 Raudii Corvina-Merlot</b>	<b>€15.60</b>
W-DO3	<b>2005 Valpolicella Ripasso "La Casetta"</b>	<b>€22.70</b>
W-DO9	<b>2004 Valpolicella Ripasso "La Casetta" <i>magnum</i></b>	<b>€46.40</b>
W-DO7	<b>2003 Amarone Classico "Jago"</b>	<b>€52.90</b>

## **VENETO**

### **BIANCAVIGNA**

Biancavigna was born in 2005, when Elena Moschetta and her brother Enrico decided to take over the family winery that consists of 10 hectares of beautifully located vineyards in the DOC Valdobbiadene. All their efforts to create high quality products have been rewarded with wines which strike a perfect balance between structure, integrity of fruit and aromatic richness.

		per bottle
<i>sparkling wines</i>		
W-BI1	<b>NV Prosecco Frizzante IGT</b>	<b>€13.95</b>

### **COL SALIZ**

**Col Saliz**, owned by Antonio Faganello, is located on the homonymous hill in Refrontolo and is formed by 15 hectares of vineyard with a favorable west and south-west exposure, at 200-300 meters altitude. The name Col Saliz apparently comes from the sandy soil typical of the area, called "saliz" in the local dialect. This particular soil gives special characteristics to the area's Prosecco grapes: fine aromas and a higher acidity, that translates in wines with more elegance and finesse.

The use of "silvoz" and "cappuccina" pruning methods, together with a suitable vine density, a substantially reduced yield and drastic cut in fertilizers, ensure an excellent quality of Prosecco grapes, that are transformed the cellar, well equipped with modern facilities but that relies on old traditional wine making techniques.

		per bottle
<i>sparkling wines</i>		
W-CS1	<b>NV Prosecco Spumante Extra Dry</b>	<b>€18.95</b>

### **FRACCAROLI**

For the last century **Fraccaroli** has been synonymous with Lugana. The estate (established in 1912) includes today 50 hectares of vineyards located on the hills around the Venetian shores of Lake Garda, a perfect microclimate for the production of white wines. In contrast to many other producers in the area, Fraccaroli resisted the modern fashion of adding international varieties. True to tradition, their Lugana is made entirely with the indigenous Turbiana (Trebiano di Lugana), and all their efforts are directed to express the potential and the capabilities of this ancient grape. The **Lugana "Vigneto Pansere"** is a perfect example of what a Lugana should be: fresh, delicately floral and with an intense chalky minerality.

		per bottle
<i>white wines</i>		
W-FR1	<b>2008 Lugana "Vigneto Pansere"</b>	<b>€15.50</b>

## **FRIULI**

### **VIGNAI DA DULINE**

It would be difficult to find two people who combine respect for the land, a love of nature and an appetite for hard work more effectively than Lorenzo Mocchiutti and Federica Magrini, the young couple who run this small, organic 4.5 hectare's estate. Vignai da Duline's total production amounts to less than 20,000 bottles a year, but Lorenzo and Federica are more concerned with the quality of the wines they produce than with sheer volume.

The white **Morus Alba** is an unusual blend where the warm and peppery Malvasia Istriana meets the fresh and fruity Sauvignon, and is a charming expression of its terroir.

The old vines **Pinot Grigio**, of unparalleled quality, is sapid and mineral, with flavours of stone fruit and light coppery tinge.

The juicy **Viburnum** is 80% Merlot, and the rest divided between Cabernet Franc and Carmenere.

The rare **Schioppettino** has a Pinot Noir-ish character, with a nose of spices and red forest fruit, an elegant and fragrant palate.

**Morus Nigra** is a powerful, yet elegant and mouth-filling Refosco.

		<b>per bottle</b>
<i><u>white wines</u></i>		
W-DU1	<b>2007 Pinot Grigio</b>	<b>€21.50</b>
W-DU	<b>2007 Friulano</b>	<b>€22.50</b>
W-DU2	<b>2005 Morus Alba</b>	<b>€29.00</b>
<i><u>red wines</u></i>		
W-DU3	<b>2004 Viburnum</b>	<b>€23.20</b>
W-DU6	<b>2006 Schioppettino</b>	<b>€26.50</b>
W-DU4	<b>2004 Morus Nigra</b>	<b>€37.30</b>

*VERY LIMITED QUANTITY AVAILABLE.*

### **D'ORSARIA**

The Cecchini family has been involved in the wine production in Friuli for over a century, and over that time has built up an incredible knowledge and understanding of local wine-making and viticulture. In 2005 Marco Cecchini decided to harness this knowledge and establish a 'negoce' business, buying in grapes from carefully selected small-scale local growers and vinifying them in his modern winery at Faedis. All D'Orsaria wines are bright, vibrant and incredibly good value.

		<b>per bottle</b>
<i><u>white wines</u></i>		
W-OR1	<b>2008 Friulano</b>	<b>€13.20</b>
<i><u>red wines</u></i>		
W-OR2	<b>2006 Merlot</b>	<b>€13.20</b>

## **FRIULI**

### **ARCANIA**

Arcania is an association of wine growers who decided to vinify their grapes together in one single winery. All Arcania wines are produced using organically grown grapes, resulting in a high-quality, environmentally-friendly product.

The **Pinot Grigio** is light, crisp and refreshing, with aromas of peaches and spices (everything a Pinot Grigio should be!) and is terrific value for money.

The newly arrived **Pinot Grigio "Pink"** is created (exclusively for GrapeCircus) following the local tradition of fermenting the grapes with skin contact. This gives the wine a lovely salmon pink colour, added complexity with a touch of fine tannins.

		<b>per bottle</b>
<i>white wines</i>		
W-AR1	<b>2008 Pinot Grigio <i>organic</i></b>	<b>€14.50</b>
W-AR2	<b>2008 Pinot Grigio "Pink" <i>organic</i></b>	<b>€14.50</b>

### **LE DUE TERRE**

Since the beginning in 1984, the main focus of Silvana Forte and Flavio Basilicata has been to produce wines with a strong character and personality, reflecting the characteristics on their area. Le due Terre means the two soils: the two soils in question are marl and clay plots divided by the road in the village of Prepotto, where their estate is located.

Flavio is an avant-garde traditionalist, linked to the tradition but aware of the necessity of refinement and complexity required by today's wine drinkers. His approach is simple ('less is better'): that's why he prefers not to rack the wines if unnecessary, preferring the action of the lees and oxygen to any intrusive manipulation.

**Sacrisassi Rosso**, a blend of the indigenous Refosco and Schioppettino, is deep and intense with dark fruit on the nose together with spiced tones and tight yet elegant palate.

The **Merlot 2004** is by far the best of the region with plum and cherry flavors, and remarkable depth and intensity and the **Merlot 2005** is very similar to its older brother, just a bit more fresh juiciness that reflects the cooler vintage.

		<b>per bottle</b>
<i>red wines</i>		
W-DT1	<b>2005 Sacrisassi Rosso 2005</b>	<b>€37.30</b>
W-DT2	<b>2004 Merlot 2004</b>	<b>€37.30</b>
W-DT2	<b>2005 Merlot 2005</b>	<b>€37.30</b>

## FRIULI

### **BORGO DEL TIGLIO**

Nicola Manfredari's life-long project is to craft wines that express the unique terroir of the Collio. The hills of Collio in Friuli, along the Italian-Slovenian border, face directly onto the Adriatic. Meticulous and painstaking care both in the vineyard and during the vinification process results in age-worthy wines of great finesse and complexity, with an almost Burgundian restraint and with an incredible ageing potential.

The **Collio Bianco** is a multifaceted blend of Tocai, Malvasia, Riesling, Sauvignon and Chardonnay; it offers great complexity and intensity of flavor. The **Chardonnay** can outclass (as it often has in many blind tastings) many pricier Burgundy whites. The **Collio Rosso**, Merlot with a splash of Cabernet Sauvignon, shows minerals, tar and balsamic flavors and is ripe and soft with fine tannins: good to enjoy now, but can develop for the years to come.

		per bottle
<i>red wines</i>		
W-BO6	<b>2003 Collio Rosso</b>	<b>€42.30</b>

VERY LIMITED QUANTITY AVAILABLE.

## EMILIA ROMAGNA

### **ERMETE MEDICI**

If you still think that Lambrusco is just a cheap fizzy drink, you should try one of Medici's wines! The Medici family has been synonymous with excellence for over a century, and now Alberto Medici ensures the legacy with this quality orientated estate.

The **Reggiano "Assolo"** is made blending Lambrusco Salamino with the deeply coloured Ancellotta, is an explosion of red fruit, and the Lambrusco "Quercioli" has the fresh sappy freshness typical of the grape.

They also own "Poggio Pollino", another estate located on the hills near Imola (Bologna) where they produce great value for money wines from Albana and Sangiovese grapes.

		per bottle
<i>sparkling wines</i>		
W-ME3	<b>NV Reggiano "Assolo"</b>	<b>€13.85</b>
W-ME4	<b>NV Lambrusco "I Quercioli"</b>	<b>€15.20</b>

## TOSCANA

### COL D'ORCIA

Established in 1933, Col D'Orcia is one of the historic names in Montalcino. Today the estate is owned today by Count Francesco Marone Cinzano, whose family bought Col d'Orcia in 1973. Col d'Orcia has long been celebrated as a producer of monumental Brunelli – the iconic Riserva Poggio al Vento is one of the very greatest examples of Brunello – yet they also produces some excellent value Sangiovese-based reds (somewhat of a rarity in this region!) like the highly drinkable **Spezieri Rosso** (Sangiovese 40%, with equal parts of Merlot, Cabernet and Cigliegiolo) and the classic **Chianti "Gineprone"** (Sangiovese 93% and Canaiolo 7%).

Going into the Montalcino appellation, Col d'Orcia produces a full of character **Rosso di Montalcino**, one of the most consistent of the region.

The single vineyard **Rosso di Montalcino "Banditella"** (the only of their Montalcino wines aged in French oak) is modern without losing its Ilcinese flair. Deep in colour, it has toasted notes together with tea leaves, tobacco and ripe dark fruit aromas.

The **Brunello 2004** is a rich and elegant vintage benefitting from a superb growing season.

Because the warm vintage wasn't up to the required high standard, they decided to bottle the Poggio al Vento as "simple" **Brunello Riserva 2000**: a combination of power and elegance, with fine tannins and very long finish. An absolute bargain!

The **Brunello Riserva 1980** shows the remarkable ageing potential of a traditional Brunello.

		per bottle
<i>red wines</i>		
W-CD1	<b>2006 Chianti "Gineprone"</b>	<b>€15.95</b>
W-CD3	<b>2006 Rosso di Montalcino</b>	<b>€20.70</b>
W-CD4	<b>2006 Rosso di Montalcino "Banditella"</b>	<b>€26.50</b>
W-CD15	<b>2004 Brunello di Montalcino</b>	<b>€39.50</b>
W-CD9	<b>2000 Brunello di Montalcino Riserva</b>	<b>€55.90</b>
W-CD16	<b>2001 Brunello di Montalcino "Poggio al Vento"</b>	<b>€85.00</b>
W-CD13	<b>1980 Brunello di Montalcino Riserva</b>	<b>€131.20</b>

### FATTORIA CAMPOPERI

This 380 hectare estate is located in the hills around Castellina in the Sienese part of the Chianti Classico region. A beautiful 17th century farmhouse lies at the heart of the estate. From his office and cellars here, oenologist Attilio Pagli oversees all aspects of production. The estate owner Lorenzo uses high plant density, modern growing techniques and low yields per hectare to produce accessible wines which have a depth and structure not often found in this price range.

The **Chianti Classico "Casale dello Sparviero"** (Sangiovese with a 5% of Canaiolo), aged in the traditional "botti", has the savoury cherry fruit and the pleasant drinking feel typical of the traditional Chianti.

The single vineyard **"Vigna Paronza"** made solely from Sangiovese is more modern in style. Aged in French barriques, it has the polish and the elegance of a great Riserva.

**"Stinto"** (meaning faded in colour in Italian) is the newest addition to the Campoperi stable. Made from 100% Sangiovese, it is raspberry in colour with a fresh fruity nose and a soft and round palate. Excessively drinkable...

		per bottle
<i>red wines</i>		
W-FA5	<b>2006 Chianti Classico "Casale dello Sparviero"</b>	<b>€18.70</b>
W-FA3	<b>2006 Chianti Classico "Vigna Paronza"</b>	<b>€26.50</b>
<i>rosé wines</i>		
W-FA6	<b>2008 "Stinto" Rosato</b>	<b>€15.95</b>

## UMBRIA

### CARDETO

Cardeto is a co-op of 350 members that consists of over 800 hectares of vineyards, located around the historical town of Orvieto. Nearly the entire production is of Orvieto Classico, and their wines are renowned for consistent high quality at very reasonable prices.

The **Orvieto Classico "Pierleone"** is made with a blend of indigenous grapes (Procanico 50%, Malvasia 15%, Verdello 15%, Drupeggio 10%, Grechetto 10%) and is fermented in steel vats to preserve the intense floral aromas.

The **Rupestro Rosso**, a blend of Merlot and Sangiovese is fresh, fruity and incredibly easy to drink.

		per bottle
<i>white wines</i>		
W-CR1	<b>2008 Orvieto Classico "Pierleone"</b>	<b>€11.50</b>
<i>red wines</i>		
W-CR2	<b>2008 Rupestro Rosso</b>	<b>€11.50</b>

## ABRUZZO

### FRATELLI BARBA

Giovanni Barba has undertaken a major project involving the restructuring of many aspects of their winemaking. The result has been a dramatic and ongoing improvement in the quality of their produce, so much so that they are possibly the best value wines on this list.

The **Trebbiano "Colle Morino"**, fermented in steel vats, is fresh and crisp, while the **Montepulciano "Colle Morino"**, fermented and aged in big oak casks, is packed with character and personality: fleshy and mouth filling on the palate and with a powerful berry nose.

French oak barrels are used for the richly coloured **Montepulciano "Vigna Franca"**, a wine that has depth and concentration, but without losing the "rustic" drinking style of the Montepulciano grape.

The superb **Trebbiano 2005** is Barba's first wines produced from organically grown grapes, and produced only with indigenous yeasts and with no fining or filtration; it represents the new goal pursued by Giovanni.

		per bottle
<i>white wines</i>		
W-BA3	<b>2008 Trebbiano d'Abruzzo "Colle Morino"</b>	<b>€12.20</b>
W-BA5	<b>2005 Trebbiano</b>	<b>€26.20</b>
<i>red wines</i>		
W-BA1	<b>2007 Montepulciano d'Abruzzo "Colle Morino"</b>	<b>€13.95</b>
W-BA2	<b>2004 Montepulciano d'Abruzzo "Vigna Franca"</b>	<b>€21.00</b>

## **MARCHE**

### **FATTORIA SAN LORENZO**

Verdicchio has played an important part in the life of the Crognaletti family for many generations. Today's owner Natalino benefits from the knowledge he got from his grandfather Enrico, an excellent cooper and a very good wine maker, and his father Gino who spent his life selecting old clones of Verdicchio.

From the 35 hectares of biodynamically grown grapes, Natalino produces wines with a distinctive minerality which are full of character and have an incredible ageing potential (in their cellars it is still possible to taste some 1991 Verdicchio that hasn't been bottled, which could easily be mistaken for a wine 15 years younger...).

All the **Verdicchios** undergo 20 days of fermentation with skin contact, and they are then aged in 27 hl Slavonian oak casks: this produces wines with a rich, deep color and with intense aromas. The "**Vigna di Gino**" is the fresher, yet honeyed, with a nuttiness on the palate. The "**Vigna delle Oche**" is tangy, floral, with intense aromas of jasmine and a strong minerality develops in the glass. The "**Vigna delle Oche**" **Riserva** and **Il San Lorenzo** show better than any other wine the ageing potential of Verdicchio.

The **Rosso Piceno "Vigna di Gino"** and the **Rosso Piceno "Vigna Burello"** (both a blend of Sangiovese and Montepulciano) are fermented in open vats and macerated for 25-30 days, then aged in Slavonian oak casks of different sizes. They both combine a joyful drinking feel with complexity, character and depth of flavour.

		<b>per bottle</b>
<i>white wines</i>		
W-SL1	<b>2007 Verdicchio Castelli di Jesi "Vigna di Gino"</b>	<b>€15.95</b>
W-SL2	<b>2006 Verdicchio Castelli di Jesi "Vigna delle Oche"</b>	<b>€19.95</b>
W-SL3	<b>2004 Verdicchio Castelli di Jesi "Vigna delle Oche" Riserva</b>	<b>€27.95</b>
<i>red wines</i>		
W-SL4	<b>2006 Rosso Piceno "Vigna di Gino"</b>	<b>€16.20</b>
W-SL5	<b>2005 Rosso Piceno "Vigna Burello"</b>	<b>€23.70</b>

## **CAMPANIA**

### **MONTEVETRANO**

The Campanian wine **Montevertrano** burst onto the scene in 1995 and achieved cult status almost overnight. Charming Silvia Imperato initially had just 4 hectares of vines south of Naples and made a little more than 1000 bottles. Now the production is around 30,000 bottles of a superb blend of Cabernet Sauvignon, Merlot and Aglianico: deep and rich yet fine and of great elegance. Because the vineyard is less than 2 km from the sea, tucked in behind Salerno, they never get the scorching summer weather of the centre and this helps to maintain the natural acidity in the wines.

		<b>per bottle</b>
<i>red wines</i>		
W-MO1	<b>2005 Montevertrano</b>	<b>€65.90</b>

## **SICILIA**

### **NOI NEGOCIANTS**

Laura Zanini, Gianluigi Chiodin and Alex Burge are three friends who have been working in the wine world for about 18 years. **Noi Negociants** started almost as a game. They have a great love for Southern Italy, and for Sicily in particular, they have always been impressed by the potential of the indigenous grape varieties, having dreamt for years of bottling "negoce" wines with their own label. What allowed them to turn this dream into reality was meeting Gaspare Vinci, winemaker from Marsala and passionate expert on Sicilian vines and wines. Together they created blends of excellent wines, very representative of the area, full of character and personality.

		<b>per bottle</b>
<i>red wines</i>		
W-NO2	<b>2006 Nero d'Avola "Vasca 25"</b>	<b>€16.50</b>

### **MANNARA**

Mannara is the Sicilian branch of MGM-Mndo del Vino, one of the most important realities in the modern Italian wine world. A team of wine makers experienced throughout the world, under the direction of Marco Martini are behind the production of some remarkable value-for-money wines. The **Pinot Grigio Grillo Mannara** displays all the finesse and tropical fruit flavours of the Pinot Grigio bolstered by the intensity and the citrus aromas of the indigenous Sicilian Grillo.

		<b>per bottle</b>
<i>white wines</i>		
W-MG1	<b>2008 Pinot Grigio - Grillo Mannara</b>	<b>€11.95</b>

# **FRANCE**

## **ALSACE**

### **DOMAINE PAUL GINGLINGER**

The tall, shy Michel Ginglinger took over from his father Paul in 2000 and represents the thirteenth generation of Ginglinger winemakers in Eguisheim, where the family have been making wines since 1636. Michel's wines are dry, mineral, age worthy and very classical in style. They are fantastic food wines, and have an exceptional price/ quality ratio. This small family run domaine produces just 80,000 bottles a year and is regarded as one of the real rising stars on the Alsace wine scene.

The **Pinot Blanc** is fresh and mineral, and shows a complexity far above its price bracket. The **Riesling "Drei Exa"** is clear, crisp, with minerals, and delicately fruity. The **Gewurztraminer "Wahlenbourg"** has a restrained spiciness while the **Gewurztraminer Grand Cru "Eichberg"** shows all the weight and the power of the cru (marl soil) and of the beautiful 2005 vintage. The **Riesling Grand Cru "Eichberg"** is rich and luscious yet with an elegant and fine structure.

		<b>per bottle</b>
<i>white wines</i>		
W-GI5	<b>2008 Pinot Blanc</b>	<b>€15.20</b>
W-GI1	<b>2008 Riesling Cuvée "Drei Exa"</b>	<b>€19.40</b>
W-GI7	<b>2008 Gewurztraminer "Wahlenbourg"</b>	<b>€19.40</b>
W-GI8	<b>2007 Riesling Grand Cru "Eichberg"</b>	<b>€27.30</b>

## **LOIRE**

### **DOMAINE JOEL DELAUNAY**

Domaine Joel Delaunay comprises 21 hectares of vineyard on the sandy and calcareous on the banks of the Cher, in the heart of the Touraine region. The wines are firmly in the traditional style, and the **Loire Sauvignon** is no exception. The nose is taught and mineral, with floral notes, tropical fruit and hints of citrus. On the palate the sensation of tropical fruit is complemented by honeyed richness and has a crisp finish with surprising depth.

This is Loire Sauvignon as it should be, and far better value than many Sancerres available in the Irish market.

		<b>per bottle</b>
<i>white wines</i>		
W-TY1	<b>2008 Sauvignon Blanc "Tydy" VdP du Val de Loire</b>	<b>€12.95</b>

## LOIRE

### DOMAINE PAUL CHERRIER

A family run domaine (now in the hands of Stephane Cherrier) who predominantly grow Sauvignon Blanc in and around the area of Chaudoux-Verdigny in Sancerre, but that also produces one of the finest **Sancerre Rouge** from a small vineyard of Pinot Noir.

The **Sancerre 2007** is classical in style, with pronounced minerality that blends with the fresh gooseberry fruit. The **Sancerre "Vieilles Vignes"** sees no oak, and displays all the complexity and profound intensity of grapes coming from old vines.

Stephan Cherrier is most certainly one of the future stars of the Loire Valley.

		per bottle
<i>white wines</i>		
W-CH2	<b>2007 Sancerre Blanc "Vieilles Vignes"</b>	<b>€23.20</b>

## BOURGOGNE

### JACQUES & NATHALIE SAUMAIZE

The husband and wife team of Jacques and Natalie Saumaize have been producing wines on their 7.5 hectare estate at Vergisson, in the Maconnais since 1983. Their philosophy is for non-intervention, to preserve the fruit of their naturally grown grapes. The wines that they obtain are pure and mineral, with a perfectly-poised acidity and wonderfully integrated oak.

The **Macon Bussieres "Montbrison"** has a serious character while still retaining the easiness of the appellation. The **Saint-Veran "Vieilles Vignes"** is one of the finest of the region, and the two **Pouilly-Fuissé** are both rich and opulent; the creamier "**Les Courtelongs**" and more mineral "**Les Vieilles Vignes**". The **Macon Davaye** (100% Gamay) is fresh and fruity.

		per bottle
<i>white wines</i>		
W-NS4	<b>2005 Pouilly-Fuissé "Les Courtelongs"</b>	<b>€29.30</b>
W-NS6	<b>2006 Pouilly-Fuissé "Les Vieilles Vignes"</b>	<b>€28.30</b>

## **BOURGOGNE**

### **AUBERT & PAMELA DE VILLAINÉ**

Aubert de Villaine, co-owner of Domaine de la Romanée Conti, needs no introduction. At his family estate in Bouzeron, he takes as much care over his wines as at the Romanée Conti. These wines are extremely special and represent exceptional value, showing polish and great distinction. The vines are organically grown.

The **Bouzeron Aligoté** is considered a benchmark for the other Aligoté of the region, and the **Cotes Chalonnaise Blanc "Le Clous"** is clear and mineral, and with ageing shows the finesse and the complexity of its terroir.

The red **Côte Chalonnaise Rouge "La Fortune"** and **Côte Chalonnaise Rouge "La Digoine"** show a purity of fruit and a depth of flavour usually seen in wines in a higher price range. The **Mercurey "Les Montots"** is mineral and complex and can develop for years.

		<b>per bottle</b>
<i>white wines</i>		
W-DE2	<b>2006 Côte Chalonnaise "Les Clous" 2006</b>	<b>€26.30</b>
<i>red wines</i>		
W-DE4	<b>2006 Côte Chalonnaise "La Digoine" 2006</b>	<b>€30.30</b>
W-DE5	<b>2006 Mercurey "Les Montots" 2006</b>	<b>€33.80</b>

VERY LIMITED QUANTITY AVAILABLE.

## **COTES DU RHONE**

### **DOMAINE DE LA FERME SAINT-MARTIN**

Guy Jullien is the owner of this small domaine, scenically located in the Beaumes de Venise appellation of the southern Rhone, under the beautiful "Dentelles de Montmirail" mountains. The estate was founded by Guy's father in 1964, and today runs to 36 hectares all of which is organically managed and grown. Their vineyards are divided into several plots at altitudes of 200 to 600 meters.

All Saint-Martin wines are fermented using only indigenous yeasts, and no chemical products are used in vinification. The **Côtes du Rhône "Les Romanins"** (80% Grenache and 20% Cinsault) is soft and fruity, with a hint of spices on the nose.

		<b>per bottle</b>
<i>red wines</i>		
W-FE1	<b>2008 Côtes du Rhône "Les Romanins" <i>organic</i></b>	<b>€14.70</b>
W-FE2	<b>2008 Côtes du Ventoux "Les Estailades" <i>organic</i></b>	<b>€17.95</b>

# **SPAIN**

## VALSANZO SELECCION

Valsanzo Seleccion was created to encompass the main Designations of Origin on the Spanish winemaking map. All the wines are made by Javier Rodríguez in collaboration with the technicians from each of the participating bodegas in each zone.

Although the wines come from very different areas and are made with different grape varieties, they are all made with a common purpose: the expression of uniqueness, complexity and modernity in each wine. These common characteristics are based on winemaking methodology that seek the utmost polymerisation combined with an intense perception of fruity aromas.

This is supported by a selection of oaks that transform Valsanzo cask stocks into a unique and original mosaic. When selecting their woods, they place an emphasis on their aromatic contribution, slow evolution and respect for the wine's origin—the grape—with all its sensations.

## RIOJA

Produced in collaboration with Francisco Ruiz of Pago del Encinar estate in Calahorra in the heart of La Rioja, an area that has a great diversity of atmospheric conditions, where Atlantic and Mediterranean climates converge, and soils that range from 350 to 550 metres in altitude. The **Rioja "Lacrimus" Crianza** is made with the same blend of grapes and with a similar vinification. The shorter ageing of the crianza give to this wine more freshness of fruit and the spicy, balsamic tones of the Graciano grape are more evident. The **Rioja "Lacrimus" Joven** is the first organic wine produced by Valsanzo, and is characterized by a forward crunchy fruit and an easy drinking feeling.

		per bottle
<i>red wines</i>		
W-VA8	<b>2006 Rioja "Lacrimus" Joven <i>organic</i></b>	<b>€14.70</b>
W-VA1	<b>2005 Rioja "Lacrimus" Crianza</b>	<b>€16.70</b>

## RIBERA DEL DUERO

The **Ribera del Duero "Vall Sanzo" Crianza** is produced with Tinto Fino grapes (a Tempranillo clone) from Pago El Carril, a vineyard located in Roa de Duero, planted in 1978. Fermented with indigenous yeasts is then aged for 14 months in a mix of different oaks: French (conferring elegance), Hungarian (for the balsamic touch) and the Spanish (for character and fine tannins).

		per bottle
<i>red wines</i>		
W-VA5	<b>2005 Ribera del Duero "Vall Sanzo" Crianza</b>	<b>€21.20</b>

## CASTILLA Y LEON

The **T-Sanzo Tempranillo** is the entry level red of Valsanzo. It is fruity, fresh, straightforward and easy drinking without being dull or banal.

The **Rueda**, a traditional blend of Verdejo and Viura, is a great alternative to Sauvignon Blanc. It shares many characteristics with the ubiquitous grape but with a weightier mouthfeel and riper fruit notes such as orange blossom while maintaining bright, zesty acidity.

		per bottle
<i>white wines</i>		
W-VA10	<b>2008 Rueda Valsanzo</b>	<b>€13.10</b>
<i>red wines</i>		
W-VA7	<b>2006 T-Sanzo Tempranillo</b>	<b>€10.95</b>

## UTIEL-REQUENA

### **BODEGAS VEGALFARO**

Established in 1980 between the Fincas Capote, La Muela and Alfaro, Bodegas Vegalfaro is run by the Valiente family outside the city of Requena. The **Vegalfaro Cosecha** is a blend of Tempranillo, Merlot and Bobal: each variety is vinified separately prior to blending and to ensure that the quality of every vintage is maximized. Deep black cherry coloured, it shows an intense nose bursting with aromas of red ripe fruit and on the palate it is smooth and velvety. The vines are grown without the use of herbicides or chemical products.

		<b>per bottle</b>
<i>red wines</i>		
W-VE1	<b>2008 Vegalfaro Cosecha</b>	<b>€11.50</b>

## CATALUNIA

### **LA BOTERA**

Located in the small village of Batea in the Terra Alta region (Catalunya), an area of great viticultural traditions, La Botera is a co-op of nine wine growers established in 1986.

The **l'Arnot** is a blend of Garnacha and Syrah, two varietals well suited to this sunny region near to Priorat. The wine is bold with ripe red and black fruit and pepper but with a surprising lightness and drinkability.

		<b>per bottle</b>
<i>red wines</i>		
W-LA1	<b>2008 L'Arnot</b>	<b>€10.95</b>

# **PORTUGAL**

## **DOURO**

### **QUINTA DO ESTANHO**

Although this ancient Quinta dates back to at least 1756 they have only bottled under their own label since 1987. The 60 plus prizes which they have won since then attest to the incredible quality of their produce. All the grapes used come from the Quinta's own vineyards and all of the wines are made traditionally: grapes are pressed by foot and the wines aged in oak casks and barrels.

			<b>per bottle</b>	<b>per case</b>
<i>sweet wines</i>				
W-QU1	<b>NV Porto Ruby</b>	6 x0.75	<b>€10.65</b>	<b>€63.90</b>
W-QU2	<b>NV Porto Tawny</b>	6 x0.76	<b>€10.65</b>	<b>€63.90</b>
W-QU3	<b>2000 Porto LBV</b>	6 x0.77	<b>N/A</b>	<b>N/A</b>
W-QU4	<b>2000 Porto Vintage</b>	6 x0.78	<b>N/A</b>	<b>N/A</b>

**Available from October 2009**

## **Terms and Conditions for the supply of goods and services.**

1. All orders placed form a contract between the buyer and Sheridans Cheesemongers Ltd. (the company), and are subject to the prices and conditions ruling at the time of dispatch.
2. The contents of any pricelist are offered subject to availability, and all prices and allowances quoted are liable to alteration without notice.
3. All orders are subject to confirmation by the company.
4. Goods are at buyer's risk from the date of dispatch by Sheridans Cheesemongers Ltd. Goods shall be examined on arrival and any loss, shortage or breakage must be reported immediately to Sheridans Cheesemongers Ltd and in writing within 5 days of delivery. Any defective goods must be held for inspection. Claims cannot otherwise be entertained.
5. All goods remain the property of Sheridans Cheesemongers Ltd. until paid for. The buyer however grants Sheridans Cheesemongers Ltd the right to enter the premises of the buyer for the purpose of taking back all goods not yet fully paid for.
6. In the event of a failure by the buyer to clear outstanding balances owed to the seller on demand of such payment, the buyer grants the seller permission to enter any premises occupied by the buyer in order to collect all goods supplied to the value of the outstanding balance owed at the time of collection.
7. The placing of an order or contract shall be deemed to be acceptance of these terms and conditions. Any variance from these terms and conditions must be authorised in writing by a director of the company.
8. The per bottle prices quoted in this list are per bottle of 75cl. unless otherwise specified. All sales are by case (6 or 12 bottles as specified in the price list). All prices quoted include excise duty. Where applicable, Value Added Tax (VAT) will be added to bottle prices at the rate current on the invoice date.