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**GRAPECIRCUS**  
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**SHERIDANS WINES**

**Retail Price List**

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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.

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.

The incredibly expressive **Barbera "Vignota"** is intense, profound and mineral with bright, crunchy fruit and mouth-watering acidity.

The **Dolcetto "Bricco Bastia"** is a textbook example of this varietal, where the fruity character, the spiced aromas and the sappy, juicy palate are perfectly blended.

**per bottle**

### red wines

W-CO1	<b>2008 Dolcetto d'Alba "Bricco Bastia"</b>	6 x0.75	<b>N/A</b>
W-CO2	<b>2008 Barbera d'Alba "Vignota"</b>	6 x0.75	<b>N/A</b>
W-CO14	<b>2007 Monpra' Langhe Rosso</b>	6 x0.75	<b>N/A</b>
W-CO12	<b>2006 Barolo "Sorì Ginestra"</b>	6 x0.75	<b>€60.00</b>

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

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

The **Barbaresco "Gallina"** displays the feminine character of the Nebbiolo from Treiso. This is a wine of finesse with huge complexity and incredible length.

The **Barolo "Villero"**, a famous cru from Castiglione Falletto, shows an easier drinking feeling without losing the structure and flavours of a classic Barolo.

The fragrant, crunchy and incredibly balanced **Barbera d'Asti** shows the potential elegance of Barbera.

**Moscato d'Asti "Cascina Fiori"** is incredibly fresh with a soft tingle of petillance on the palate. The flavour of white seedless grapes is incredibly natural without any of the confected feel of too many Moscatos.

			per bottle
<i>red wines</i>			
W-OD1	<b>2008 Barbera d'Asti "Vinchio d'Asti"</b>	12 x0.75	<b>€20.50</b>
W-OD3	<b>2006 Barbaresco "Gallina"</b>	6 x0.75	<b>€44.00</b>
W-OD12	<b>2006 Barolo "Villero"</b>	6 x0.75	<b>€46.50</b>
W-OD7	<b>2001 Barolo "Mondoca di Bussia"</b>	6 x0.75	<b>€65.00</b>
W-OD9	<b>2000 Barolo "Vigna Rionda"</b>	6 x0.75	<b>€77.00</b>
<i>dessert wines</i>			
W-OD4	<b>2010 Moscato d'Asti "Cascina Fiori"</b>	12 x0.375	<b>€9.95</b>

### **PICOLLO ERNESTO**

The vineyards of **Piccolo Ernesto** are situated about 260 metres above sea level in Rovereto di Gavi. The aim is to produce vibrant wines from Cortese without the use of herbicides. These wines are excellent food pairs but are also decidedly quaffable unaccompanied.

The **Gavi** is pure and light with a fruit forward nose, lively mid palate and clean finish.

The **Gavi di Gavi "Rovereto"** has a pleasantly surprising mineral nose with a focused linear palate.

			per bottle
<i>white wines</i>			
W-PI1	<b>2010 Gavi DOCG</b>	12 x0.75	<b>€12.50</b>
W-PI2	<b>2010 Gavi di Gavi DOCG "Rovereto"</b>	12 x0.75	<b>€14.95</b>

## **PIEMONTE**

### **GUIDOBONO**

Cascina Chicco has been famous for generations in Roero for their Arneis, Barbera and Nebbiolo. The recent acquisition of the **Guidobono** estate marries their experience and passion with an ability to offer amazing value for money.

This project seems to be the answer to the great Piemonte quandary: modern or traditional? With a foot in both camps, Guidobono provides an easy drinking ripeness to please the modern school while maintaining depth and edge to satisfy any Northern Italian purist.

The **Roero Arneis**, Piemonte's most interesting white grape, is round with plenty of ripe peach fruit with a zesty backbone. This is a white made for food pairings, delicate yet forward with enough body to handle spice.

The **Barbera d'Alba** is deep purple in colour with bold black and red fruit on the nose. The palate is rich without being over-extracted and balanced by typical crunchy acidity. Lush and very drinkable.

The **Langhe Nebbiolo** is a perfect introduction to this grape: violet and roses, ripe juiciness and fresh acidity but with an easy drinking feeling.

**Barolo "Le Coste di Monforte"** is classic in style with all of the structure and grace that one expects from Monforte Barolo.

			<b>per bottle</b>
<i>white wines</i>			
W-GB1	<b>2010 Roero Arneis</b>	12 x0.75	<b>€14.95</b>
<i>red wines</i>			
W-GB2	<b>2009 Barbera d'Alba</b>	12 x0.75	<b>€15.95</b>
W-GB3	<b>2008 Langhe Nebbiolo</b>	12 x0.75	<b>€15.95</b>
W-GB4	<b>2007 Barolo "Le Coste di Monforte"</b>	6 x0.75	<b>€30.00</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; the **"Barabba"** (from a 70+ years old vineyard) is an 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 combine with the tannic power of the latter.

			<b>per bottle</b>
<i>red wines</i>			
W-IU1	<b>2008 Barbera del Monferrato "Umberta"</b>	6 x0.75	<b>€14.95</b>
W-IU3	<b>2001 Barbera del Monferrato "Barabba"</b>	6 x0.75	<b>€40.80</b>
W-IU4	<b>2004 Monferrato Rosso "Malidea"</b>	6 x0.75	<b>€35.80</b>

## ALTO ADIGE

### VITICOLTORI DI CALDARO – KELLEREI KALTERN

The **Cantina Viticoltori di Caldaro – Kelleri Kaltern** (Alto Adige is a German speaking district in the North of Italy, hence the bilingual names) is more of a cooperative of wine producers than simply a cooperative of growers. Their self-imposed philosophy of quality is almost like a mission for them; their approach to farming is very much in the respect of the environment, with many of the members of the co-op now growing grapes in an organic or biodynamic way. Grapes from each individual vineyard are vinified and bottled separately thus preserving the unique character of each holding.

The **Pinot Bianco – Weissburgunder** is intensely flinty and floral; the amazing **Pinot Grigio "Söll"** (yes, a Pinot Grigio can be amazing!) is full of peachy fruitiness, complex and mineral. **Sauvignon "Premstaler"** completes the range of whites the where exotic fruits and freshness are perfectly balanced.

The **Kalterersee Auslese** (from Schiava Grigia and Schiava Gentile grapes) is soft and fruity – almost like a Fleurie – and dangerously drinkable. To finish the **Lagrein** (an indigenous grape) is full of dark red fruit, spiced and warm.

per bottle

#### white wines

W-KA1	<b>2010 Pinot Bianco - Weissburgunder</b>	6 x0.75	<b>€14.50</b>
W-KA2	<b>2010 Pinot Grigio "Söll"</b>	6 x0.75	<b>€17.50</b>
W-KA3	<b>2010 Sauvignon "Premstaler"</b>	6 x0.75	<b>€19.50</b>

#### red wines

W-KA4	<b>2010 Kalterersee Auslese</b>	6 x0.75	<b>€13.50</b>
W-KA5	<b>2010 Lagrein</b>	6 x0.75	<b>€16.50</b>
W-KA6	<b>2009 Pinot Nero - Blauburgunder</b>	6 x0.75	<b>€16.50</b>

## VENETO

### 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

#### sparkling wines

W-CS1	<b>2010 Prosecco Spumante Extra Dry</b>	6 x0.75	<b>€18.95</b>
W-CS2	<b>2010 Prosecco Spumante Extra Dry <i>magnum</i></b>	6 x1.5	<b>€38.00</b>

## VENETO

### **CANTINA SAN MARTINO**

Efforts to create high quality products have been rewarded with wines which strike a perfect balance between structure, integrity of fruit and aromatic richness. Although classified as a frizzante, this Prosecco has a mousse more similar to a fully sparkling wine. Dry yet fruity with a crisp red apple palate and a very long finish. Fantastic value for money.

			per bottle	per case
<i>sparkling wines</i>				
W-BI1	<b>NV Prosecco Frizzante "Cento 70" DOP</b>	12 x0.75	<b>€11.95</b>	

### **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. Cantina di Negrar has always played an important role in the history of the Valpolicella (the first 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, first of all the vibrant and very drinkable **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.

**Amarone Classico Biologico** is the most recent addition to the stable, as more of the Cantina's vineyards have received organic certification. A deep and rich wine but with a clear definition that is so elusive for most Amarone producers.

**Domini Veneti** is their top-range selection that includes the quaffable yet intense **Raudii** (80% Corvina and 20% Merlot).

The **Valpolicella Ripasso "Vigneti di Torbe"** is rich, soft and luscious, packed with ripe cherry fruit but without being overpowering.

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.

### **CANTINA DI NEGRAR**

			per bottle	
<i>red wines</i>				
W-DO2	<b>2010 Valpolicella Classico</b>	12 x0.75	<b>€13.95</b>	
W-DO6	<b>2007 Amarone Classico "Vigneti di Negrar"</b>	6 x0.75	<b>€32.00</b>	
W-DO13	<b>2005 Amarone Classico Biologico <u>organic</u></b>	6 x0.75	<b>€38.50</b>	

### **DOMINI VENETI**

			per bottle	
<i>red wines</i>				
W-DO4	<b>2009 Raudii Corvina-Merlot</b>	12 x0.75	<b>€15.60</b>	
W-DO14	<b>2009 Valpolicella Ripasso "Torbe"</b>	12 x0.75	<b>€19.00</b>	
W-DO3	<b>2008 Valpolicella Ripasso "La Casetta"</b>	12 x0.75	<b>€21.50</b>	
W-DO9	<b>2008 Valpolicella Ripasso "La Casetta"</b>	1 x1.50	<b>€48.00</b>	
				<b><u>magnum</u></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 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.

**Pinot Grigio "Ronco Pitotti"** is worlds away from the perception of modern Pinot Grigio. It is complex, rich and deep with glints of copper and an intensity that is guaranteed to cause a change of attitude toward the grape.

The old vines **Friulano**, of unparalleled quality, make a wine that is sapid and mineral. It is the purest expression of the grape that is the soul of Friuli.

**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.

**laMalvasia** is peppery and bright with plenty of white fruit on the palate bolstered by incredible minerality and salinity. Produced in tiny quantities from a vineyard planted in the 1930s.

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.

Lorenzo and Frederica have begun selecting small parcels from old vineyards with particular characteristics. This "super selection" process has led to production of **Rosso di Sofia**, available only in magnum format. The wine is unadulterated Refosco from the oldest of their vines made in honour of the birth their daughter Sofia in 2005.

W-DU1	<b>2010 Pinot Grigio "Ronco Pitotti"</b>	12 x0.75	<b>€23.50</b>
W-DU5	<b>2009 Friulano</b>	12 x0.75	<b>€24.00</b>
W-DU10	<b>2009 laMalvasia</b>	12 x0.75	<b>€29.00</b>
W-DU2	<b>2008 Morus Alba</b>	12 x0.75	<b>€29.00</b>

#### *red wines*

W-DU3	<b>2007 Viburnum</b>	12 x0.75	<b>€26.00</b>
W-DU6	<b>2009 Schioppettino</b>	12 x0.75	<b>€28.50</b>
W-DU4	<b>2005 Morus Nigra</b>	6 x0.75	<b>€36.50</b>
W-DU8	<b>2005 Rosso di Sofia <i>magnum</i></b>	4 x1.5	<b>€110.50</b>

VERY LIMITED QUANTITY AVAILABLE.

## **FRIULI**

### **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 2007**, 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 2006** is by far the best of the region with plum and cherry flavours, and remarkable depth and intensity.

		<b>per bottle</b>	
<i>red wines</i>			
W-DT1	<b>2007 Sacrisassi Rosso</b>	6 x0.75	<b>€36.30</b>
W-DT3	<b>2006 Merlot</b>	6 x0.76	<b>€36.30</b>

### **ARCANIA**

**Arcania** is an association of small 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 **Friulano** is pale yellow in colour with a pleasant clean nose of acacia and apple.

The **Merlot** is a full but soft with raspberry and blueberry on the nose, a dry yet fruity palate and surprisingly long finish.

GrapeCircus has just launched **Arcania Bag in Box**. These wines offer amazing value with very little packaging and can be converted to a tap system or pour directly from the box. The wines are organic and last up to three weeks after opening. A perfect house wine choice by glass or carafe.

The **Friuli Rosso** is 100% Merlot, the same wine that is bottled for the above Merlot.

The **Friuli Bianco** is primarily Friulano, the eponymous grape of Italy's best white wine region. It is blended with Pinot Bianco: it has notes of acacia and apple from the Friulano with added body and roundness from the Pinot Bianco.

		<b>per bottle</b>	
<i>white wines</i>			
W-AR8	<b>2010 Terrefelici Bianco <i>organic</i></b>	12 x0.75	<b>€10.95</b>
W-AR1	<b>2010 Pinot Grigio <i>organic</i></b>	12 x0.75	<b>€13.75</b>
W-AR3	<b>2009 Friulano <i>organic</i></b>	12 x0.75	<b>€13.50</b>

#### *red wines*

W-AR9	<b>2010 Terrefelici Rosso <i>organic</i></b>	12 x0.75	<b>€10.95</b>
W-AR4	<b>2010 Merlot <i>organic</i></b>	12 x0.75	<b>€12.50</b>

#### *bag in box*

W-AR5	<b>2010 BIB Bianco 10lt <i>organic</i></b>	1 x10.00	<b>€95.00</b>
W-AR6	<b>2010 BIB Rosso 10lt <i>organic</i></b>	1 x10.00	<b>€95.00</b>

## TOSCANA

### CANALICCHIO DI SOPRA

This family-run estate of seventy hectares lies on the northern slope just below the village of Montalcino. With a focus on traditional wine making, the Ripaccioli family is producing not only some of the best quality but also great value wines of the region.

**Rosso di Montalcino** is incredibly well-structured, elegant and of a quality that outshines most Brunelli. Layers of limestone throughout the clay and marl vineyard make this wine intensely mineral with copper-like notes on the nose.

**Brunello di Montalcino** is intense, packed full of ripe fruit with defined tannin and excellent length. It begins with juicy cherry Sangiovese fruit reinforced by spice with a distinct element of forest floor. A superb example that is open and ready for drinking now or will take to middle term bottle ageing beautifully.

			per bottle
<i>red wines</i>			
W-CA1	<b>2009 Rosso di Montalcino</b>	6 x0.75	<b>€23.00</b>
W-CA2	<b>2005 Brunello di Montalcino</b>	6 x0.75	<b>€46.00</b>

VERY LIMITED QUANTITY AVAILABLE.

### MONTEVERTINE

Nestled in the hills of Radda in Chianti lies one of the greatest microclimates of Tuscany. In the late 1970s Sergio Manetti made history by refusing to add Trebbiano to his blend and turned his back on the then existing appellation legislation. Today, one of the greatest and most traditional wines in the region of Chianti is not technically a Chianti.

**Pian del Ciampolo** is light and bright with an earthy, meaty nose. Plenty of wild berry fruit on the palate. Very enjoyable in its youth.

**Montevervine** has a seductive nose with intensely bright fruit and huge minerality leading to a rich palate with a velvet mouthfeel.

The flagship **Pergole Torte** is Sangiovese *in purezza* showing the immense complexity of the noble Tuscan grape.

			per bottle
<i>red wines</i>			
W-MV1	<b>2008 Pian del Ciampolo</b>	12 x0.75	<b>€19.95</b>
W-MV2	<b>2007 Montevervine</b>	12 x0.75	<b>€38.00</b>
W-MV3	<b>2007 Pergole Torte</b>	6 x0.75	<b>€76.00</b>

VERY LIMITED QUANTITY AVAILABLE.

# 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!).

The classic **Chianti "Gineprone"** (Sangiovese 93% and Canaiolo 7%) is a noble example of traditional Chianti with a slight austerity but rich in cherry and plum fruit on the midpalate.

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 2006** is a rich and elegant vintage benefiting from a superb growing season.

Because the cool vintage wasn't up the required high standard, they decided to bottle the Poggio al Vento as "simple" **Brunello Riserva 2002**: a combination of power and elegance, with fine tannins and very long finish. An absolute bargain!

The legendary **Poggio al Vento 2001** benefitted from an extraordinary growing season and is showing an aptitude worthy of its reputation.

The **Brunello 1991** shows the remarkable ageing potential of a traditional Brunello.

			per bottle
<i>red wines</i>			
W-CD1	<b>2008 Chianti "Gineprone"</b>	12 x0.75	<b>€15.25</b>
W-CD4	<b>2008 Rosso di Montalcino "Banditella"</b>	12 x0.75	<b>€25.70</b>
W-CD15	<b>2006 Brunello di Montalcino</b>	6 x0.75	<b>€38.00</b>
W-CD9	<b>2002 Brunello di Montalcino Riserva</b>	6 x0.75	<b>€52.00</b>
W-CD16	<b>2001 Brunello di Montalcino "Poggio al Vento"</b>	6 x0.75	<b>€83.00</b>
W-CD11	<b>1991 Brunello di Montalcino</b>	6 x0.75	<b>€125.00</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 at the price of a standard Classico.

			per bottle
<i>red wines</i>			
W-FA5	<b>2008 Chianti Classico "Casale dello Sparviero"</b>	12 x0.75	<b>€18.95</b>
W-FA3	<b>2006 Chianti Classico "Vigna Paronza"</b>	12 x0.75	<b>€25.50</b>
W-FA4	<b>2003 Chianti Classico "Vigna Paronza" <i>3lt</i></b>	1 x3.00	<b>€99.00</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 only indigenous yeast. They are then aged sur lie in steel tanks: this produces wines with a rich, deep colour 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.

The newest entrant from San Lorenzo to the GrapeCircus stable is the **Marche Rosso "Il Casolare."** The Sangiovese/Montepulciano blend is bursting with fresh fruit rounded by a hint of spices. An entry level wine that delivers more structure and charm than many double its price.

			per bottle
<i>white wines</i>			
W-SL1	<b>2009 Verdicchio Castelli di Jesi "Vigna di Gino"</b>	12 x0.75	<b>€15.50</b>
W-SL2	<b>2008 Verdicchio Castelli di Jesi "Vigna delle Oche"</b>	12 x0.75	<b>€19.95</b>
W-SL3	<b>2007 Verdicchio Castelli di Jesi "Vigna delle Oche" Riserva</b>	12 x0.75	<b>€27.50</b>
W-SL6	<b>1998 Il San Lorenzo</b>	3 x0.75	<b>€66.90</b>
<i>red wines</i>			
W-SL9	<b>2009 Marche Rosso "Il Casolare"</b>	12 x0.75	<b>€11.50</b>
W-SL4	<b>2007 Rosso Piceno "Vigna di Gino"</b>	12 x0.75	<b>€15.95</b>
W-SL7	<b>2007 Rosso Piceno "Vigna di Gino" <i>magnum</i></b>	1 x1.50	<b>€32.90</b>
W-SL5	<b>2005 Rosso Piceno "Vigna Burello"</b>	12 x0.75	<b>€23.00</b>
W-SL8	<b>2005 Rosso Piceno "Vigna Burello" <i>magnum</i></b>	1 x1.50	<b>€48.00</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 **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.

			<b>per bottle</b>
<i>white wines</i>			
W-BA5	<b>2005 Trebbiano</b>	6 x0.75	<b>€25.50</b>
<i>red wines</i>			
W-BA1	<b>2009 Montepulciano d'Abruzzo "Colle Morino"</b>	12 x0.75	<b>€13.45</b>
W-BA2	<b>2007 Montepulciano d'Abruzzo "Vigna Franca"</b>	6 x0.75	<b>€19.40</b>

## **CAMPANIA**

### **MONTEVETRANO**

The Campanian wine **Montevetrano** 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-MO1A	<b>2007 Montevetrano</b>	6 x0.75	<b>€68.00</b>
W-MO1B	<b>2008 Montevetrano</b>	6 x0.75	<b>€68.00</b>

## CAMPANIA

### CASTELLO DUCALE

The 15 hectares of organically grown grapes that form **Castello Ducale** are located in the Sannio area, in the northern part of the Campania region.

The environmentally-friendly approach in the vineyard is reflected also by a wine making technic respectful of the integrity of the characteristics of every single varietal.

The **Falanghina** is the perfect example of their philosophy: softly juicy on the palate, fresh and slightly herbaceous as a Falanghina should be. Very tasty.

		<b>per bottle</b>	
<i>white wines</i>			
W-CC1	<b>2010 Falanghina Campania</b>	12 x0.75	<b>€12.95</b>

## PUGLIA

### CANTINA SAMPIETRANA

Located in the village of San Pietro Vernotico near Brindisi, **Sampietrana** has been producing some of the best value wines of the region since the 1950s. They specialise in the native grapes of Puglia and all of their wines have a lively freshness that is all too rare in the region.

The **Primitivo** benefits from calcareous soil that brings minerality and class to the usually mundane grape. Soft yet lively with cleansing acidity, it is full of red and black fruit and a dry finish.

The **Salento Rosso** (Negramaro/Malvasia Nera) is superbly easy drinking with an expressive nose of rose petals, pepper and red berries.

**Salice Salentino** (100% Negroamaro) is probably the most famous wine of Puglia. It has plenty of forest fruit balanced by elegant tannin and a hint of earthiness.

**Salice Salentino Riserva "Vigna delle Monache"** sees a bit more oak than its younger counterpart and undergoes a stricter selection process. The result is refined and powerful wine. A joy to drink.

		<b>per bottle</b>	
<i>red wines</i>			
W-SP1	<b>2008 Primitivo del Salento</b>	6 x0.75	<b>€10.95</b>
W-SP4	<b>2009 Salento Rosso</b>	6 x0.75	<b>€10.95</b>
W-SP2	<b>2009 Salice Salentino "Tacco Barocco"</b>	6 x0.75	<b>€14.95</b>
W-SP3	<b>2008 Brindisi Riserva "1952"</b>	6 x0.75	<b>€16.50</b>
W-SP5	<b>2006 Salice Salentino Ris. "Vigna delle Monache"</b>	6 x0.75	<b>€16.50</b>

## **SICILIA**

### **MANNARA**

Mannara is the Sicilian branch of MGM-Mondo 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>2010 Pinot Grigio - Grillo Mannara</b>	12 x0.75	<b>€11.50</b>

### **CANTINA ERICINA**

Cantina Ericina is located in the midland hills of Sicily and has been in operation as a co-op since the early 1970s. The goal there is simple: to make high quality wines of distinct local character at very attractive prices.

**Tonnara Bianco** (Cataratto, Grecanico, Inzolia) is a pleasant and charming white with a delicate floral nose with a fresh white fruit palate. Perfect for drinking on its own or as an aperitif but also superb for light fish dishes.

**Tonnara Rosso** (Nero d'Avola and Frappato di Vittoria) is an ideal "couch" wine. Its approachable cherry character makes for pleasurable easy drinking but has enough body to handle meat or even cheese.

The 100% **Nero d'Avola** has abundant forest fruit on the nose with a mouth-filling full bodied palate. It is very well balanced with fresh fruit and firm tannin. A serious Nero.

The **Ambrasia Dolce** is made almost entirely with semi-dried grapes of Grillo, with a touch of Zibibbo: is intensely sweet yet fresh, with aromas of spices and dried fruits.

The Tonnara range is now available also in **10lt Bag in Box**.

			<b>per bottle</b>
<i>white wines</i>			
W-ER1	<b>2010 Tonnara Bianco</b>	12 x0.75	<b>€10.50</b>
<i>red wines</i>			
W-ER2	<b>2010 Tonnara Rosso</b>	12 x0.75	<b>€10.50</b>
W-ER3	<b>2009 Nero d'Avola BIO <u>organic</u></b>	12 x0.75	<b>€12.95</b>
<i>sweet wines</i>			
W-ER4	<b>2010 Ambrasia Dolce</b>	12 x0.75	<b>€22.00</b>
<i>bag in box</i>			
W-ER5	<b>2010 BIB Bianco 10lt</b>	1 x10.00	<b>€95.00</b>
W-ER6	<b>2010 BIB Rosso 10lt</b>	1 x10.00	<b>€95.00</b>

# **SICILIA**

## **GULFI**

Gulfi is one of the larger and best "boutique" Sicilian producers that focus on creating small lots of high quality wines that celebrate the characteristics of native varietals such as Nero d'Avola, Frappato, Nerello Mascalese and Carricante.

The attitude at Gulfi is more akin to that of Piemonte or Burgundy than other Sicilian producers. Their ethos is a cru philosophy, showing the range of varietal character due to vineyard sites. What is accepted in Burgundy (i.e. the distinction between Chambolle-Musigny and Veugot) is rarely considered in Sicily.

All Gulfi vineyards are at a minimum of 400 metres above sea level, some as high as 850m asl. This takes advantage of the hot Sicilian sun without the over-baked, "madeirised" style of recent years.

All vineyards are organically dry-farmed, with the belief that the respect for traditional methods provides the greatest results.

These elements combine to produce wines that are terroir-driven, mineral and elegant. Some of the best wines emerging from one of the most exciting regions of Italy.

**Carjanti** (95% Carricante 5% Albanello) is a refined white made from the rare indigenous varietal. Firm lemon on the nose leads to a pineapple, raw almond, and chalky mineral palate.

**Rossojbleo** (100% Nero d'Avola) is the entry level that puts most flagship wines to shame. Meant for early drinking, bright fresh raspberry and cinnamon spice nose with a light, refreshing body packed full of fresh red fruit and all natural acidity. It finishes long with minerals and spiced fruit.

**Cerasuolo di Vittoria** (50% Nero d'Avola 50% Frappato) comes from a single vineyard in the heart of the famous D.O.C.G. Both varietals are harvested and vinified separately. The colour is cherry red (hence the origin of the name, Cerasa means cherry in the local dialect) with the typical but unusual nose of cherry and peach. A very light, fresh red with saline character and soft tannins.

**Nerojbleo** (100% Nero d'Avola) comes from the slopes of Mount Iblei at 500-600m asl. This denser, yet focused, version of Nero d'Avola is filled with black fruit and sandalwood. Ageing in French oak gives the powerful structure an elegance bolstered by bright acidity and salty minerality.

**Reseca** (100% Nerello Mascalese) is grown in the "Poggio" vineyard on the northern slope of the Etna volcano at 850m asl. The vineyard is pre-phylloxera and benefits from the uniquely mineral volcanic soil of Mount Etna. The Reseca drinks with the feel of a great Burgundy with the intensity complexity that only 110 year-old vines can produce. Purely hedonistic.

### red wines

			<b>per bottle</b>
W-GU3	<b>2009 Rossojbleo <u>organic</u></b>	12 x0.75	<b>€15.95</b>
W-GU4	<b>2009 Cerasuolo di Vittoria <u>organic</u></b>	6 x0.75	<b>€18.95</b>
W-GU6	<b>2005 Reseca</b>	6 x0.75	<b>€36.30</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.

			per bottle
<i>white wines</i>			
W-GI5	<b>2009 Pinot Blanc</b>	12 x0.75	<b>€15.95</b>
W-GI9	<b>2009 Riesling</b>	12 x0.75	<b>€16.95</b>
W-GI7	<b>2009 Gewurztraminer "Wahlenbourg"</b>	12 x0.75	<b>€19.40</b>
W-GI8	<b>2007 Riesling Grand Cru "Eichberg"</b>	12 x0.75	<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.

			per bottle
<i>white wines</i>			
W-TY1	<b>2010 Sauvignon Blanc VdP du Val de Loire</b>	12 x0.75	<b>€12.95</b>

# LANGUEDOC

## DOMAINE DE COUSSERGUES

Coussergues has been producing excellent value wines in the Languedoc for three generations. They are extremely competitively priced as house wines and offer a quality worthy of a much higher price bracket.

The **Baronnie de Castelfort Blanc** is a blend of Marsanne, Vermentino, Sauvignon and Chardonnay. It is dry and pleasing with yellow straw, apricot and citrus on the nose with generous grapefruit on the palate with a subtle anise finish.

**Coussergues Chardonnay /Viognier VdP** is a 50-50 blend with peach and tropical fruit on the nose with a fresh, clean and rounded palate. Aromatic and lively with floral undertones.

**Baronnie de Castelfort Rouge** is predominately Cabernet Franc with Merlot and Syrah added for richness and body. The wine is eminently drinkable with a charming brambly nose and a medium bodied red and black berry palate.

The **Coussergues Merlot** has the structure, character and class of a Bordelaise standard at a fraction of the cost. Plummy and soft.

**Coussergues Syrah Vieilles Vignes VdP** is a very complex wine with a cassis and herb nose with some underlying chocolate. Old vines add a serious amount of intensity and concentration to the wine evident in the powerful mouthfeel. Very good structure with integrated round tannins.

			per bottle
<i>white wines</i>			
W-DC1	<b>2009 Baronnie de Castelfort Blanc</b>	12 x0.75	<b>€9.95</b>
W-DC5	<b>2010 Coussergues Chardonnay-Viognier VdP</b>	12 x0.75	<b>€12.50</b>
<i>red wines</i>			
W-DC2	<b>2009 Baronnie de Castelfort Rouge</b>	12 x0.75	<b>€9.95</b>
W-DC3	<b>2008 Coussergues Merlot Vdp</b>	12 x0.75	<b>€11.85</b>
W-DC4	<b>2008 Coussergues Syrah Vieilles Vignes Vdp</b>	12 x0.75	<b>€12.50</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 5" Roble** (Tempranillo, Graciano) is made for early drinking and is all that one expects of Rioja. Strawberries, leather and lengthy tannic grip.

The **Rioja "Lacrimus" Crianza** is made with the same blend of grapes and with a similar vinification. The ageing of the crianza give to this wine freshness of fruit and the spicy, balsamic tones of the Graciano grape are more evident.

		<b>per bottle</b>	
<i>red wines</i>			
W-VA11	<b>2010 Rioja "Lacrimus 5" Roble</b>	12 x0.75	<b>€12.95</b>
W-VA1	<b>2008 Rioja "Lacrimus" Crianza</b>	6 x0.75	<b>€16.70</b>

## RIBERA DEL DUERO

The **Ribera del Duero "Sauron" Roble** is produced with Tinto Fino grapes (a Tempranillo clone). Fermented with indigenous yeasts is then aged for 7 months in a mix of different oaks: French (conferring elegance), Hungarian (for the balsamic touch) and the Spanish (for character and fine tannins).

		<b>per bottle</b>	
<i>red wines</i>			
W-VA12	<b>2009 Ribera del Duero "Sauron" Roble</b>	6 x0.75	<b>€13.95</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 blend of Verdejo and a dash of Sauvignon, 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.

		<b>per bottle</b>	
<i>white wines</i>			
W-VA10	<b>2010 Rueda "Viña Sanzo" Verdejo-Sauvignon</b>	12 x0.75	<b>€11.95</b>
W-VA13	<b>2008 Rueda "Viña Sanzo" Verdejo Sobre Lias</b>	12 x0.76	<b>€16.50</b>

<i>red wines</i>			
W-VA7	<b>2008 T-Sanzo Tempranillo</b>	12 x0.75	<b>€10.50</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 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>2010 Vegalfaro Cosecha</b>	12 x0.75	<b>€10.95</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. Many Rhône reds would be envious of the quality of the L'Arnot.

		<b>per bottle</b>	
<i>red wines</i>			
W-LA1	<b>2008 L'Arnot</b>	12 x0.75	<b>€9.95</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>
<i>sweet wines</i>			
W-QU1	<b>NV Porto Ruby</b>	6 x0.75	<b>€14.95</b>
W-QU3	<b>2003 Porto LBV</b>	6 x0.75	<b>€28.50</b>
W-QU6	<b>NV Porto Tawny 10yr</b>	6 x0.75	<b>€28.50</b>

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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.