

CENTONOVE

LOS GATOS, CA

Cellar Glass Pours (via Coravin)

3oz|6oz|btl

Buglioni “IL Bugiardo,” Valpolicella Ripasso Classico Superiore, Veneto, `10 (Corvina/Corvinone/Rondinella/Molinara)
Earthy and spicy with lush, ripe concentrated fruit. Rich plum flavors with notes of chocolate and spice.

13|26|78

Agricola Punica, “Barrua,” Sardegna, `09 (Carignane/Cabernet/Merlot)

Elegant aromas of wild herbs and spice with mature red fruits. Flavors of red fruits, vanilla and herbs lead to a harmonious finish.

15|30|90

Buglioni, “IL Bugiardo,” Amarone della Valpolicella, Veneto, `08 (Corvina/Corvinone/Rondinella/Moninara)

Amarone, the rich, elegant, dry Valpolicella, is a labor-intensive expression of love. The appassimento or drying process requires meticulous selection of the ripest grapes. Lush and rich with concentrated blackberry, blueberry and spice with notes of chocolate and spice.

25|50|140

Intriguing Reds

Pecchenino, Siri d’ Jermu, Dogliani Superiore, Piemonte, `12 (Dolcetto)

Ruby-red with violet highlights, intense aromas of ripe fruit with notes of currants, blackberries and black cherries.

7|14|45

Nozzole, Villa Nozzole, Chianti Classico, Toscana, Italy, `12 (Sangiovese)

One of the best tasting Chianti Classicos that out performs for the price. Notes of crushed red cherry and vanilla with subtle earthy tones. An elegant, medium-bodied wine with soft tannins. The Nozzole Chianti Riserva is on our bottle list and is step up from this wine.

5.5|11|36

Argiolas, Costera Cannonau di Sardegna `12 (Carignan blend)

Flavor of ripe black cherries, pepper and licorice. Full bodied with velvety tannins.

6|12|39

Medium-bodied Smooth Reds

Farnese, ‘Casale Vecchio,’ Montepulciano d’Abruzzo, Italy, `12

Aromas of earth, spice, olive and berry. Dark plum, spice and fruity flavors. Dry finish with firm tannins.

6.5|13|42

Schola Sarenti, Roccamora, Puglia, Italy, `11 (Negroamaro)

Aromas of leather, red apple, dark cherry, smoke and spice box greet the nose. Juicy and impressive notes of dark fruit dominate the palate.

5|10|42

Tommasi, Ripasso Classico Superiore, Veneto, Italy, `12 (Corvina/Rondinella)

Ripasso wines are referred to as “baby Amarones.” The Tommasi is rich, spicy with dark cherry and raisin flavors.

6.5|13|42

Local Reds: Cal-Ital

Centonove House Red, Alfaro Family, Santa Cruz Mtns `13 (Zinfandel/Carignan/Sangiovese)

Winemaker Richard Alfaro and Owner Lisa Rhorer created this delicious blend with flavors of red berry and plum with a smooth finish.

4.5|9|30

Downhill Cellars, “Alessia,” Cooper Vyd., Amador County, `13(Barbera)

Flavors of bright red cherry, toffee and brambly spice. Unique and intense pairs well with Italian sausage.

5.5|11|36

Pietra Santa, Sassolino, Cienega Valley `11 (Sangiovese/Merlot)

Bold fruit flavors of black cherry and plums with hints of chocolate and smoky oak. Plush mouthfeel.

5|10|33



Owner/Certified Sommelier, Lisa Rhorer