

RESTAURANT WINE

The Full Service Guide to On Sale Beverage Profits



CABERNET SAUVIGNON & BLENDS — High Priced: \$201-\$400/case (\$25.10-\$50/btl. full retail)

**TENUTA DEGLI DEI, 2010 'CAVALLI',
TOSCANA (IGT), \$376 (\$47)**

★★★★+

An excellent blend: full bodied, medium rich, and complex, this wine is unusually vibrant (crisp) and long on the palate with a very long, moderately tannic finish. In aroma/flavor, it is reminiscent of plum, cherry, cassis, red currant, toast, tobacco, 60% Cabernet Sauvignon, 25% Petit Verdot, 15% Cabernet Franc. Aged 18 months in oak barrels and casks. 1,750 cases. [2015-2019] Sherbrooke Cellars, Scarsdale, NY & Francioli USA, Orange, CA

MERLOT & BLENDS— High Priced: \$201-\$400/case (\$25.10-\$50/btl. full retail)

**TENUTA DEGLI DEI, 2011 'LE REDINI',
TOSCANA (IGT), \$208 (\$26)**

★★★★★

Very fine quality: a full bodied, supple, fruity Merlot with excellent character (cherry, blueberry, red licorice, herbs, toast, spicy oak). It is long and crisp on the finish, with light tannin. Very fine value. 90% Merlot, 10% Alicante. Aged 10 months in oak barrels and casks. 3,000 cases. [2014-2017] Sherbrooke Cellars, Scarsdale, NY & Francioli USA, Orange, CA

