



# THE CORK CELLARS

Welcome to The Cork Cellars, your destination for a curated selection of fine wines from around the globe!

At The Cork Cellars, we're passionate about bringing you the best vintages, from beloved classics to hidden gems, all carefully chosen by our knowledgeable team.

Whether you're a seasoned connoisseur or a curious newcomer, our friendly staff is here to guide you through our extensive collection and help you discover your next favorite bottle.



### **Chardonnay Puglia IGP**

Visuals: Bright straw yellow with subtle greenish reflections.

Aroma: Fragrant and fruity, dominated by notes of ripe apple and pear, alongside tropical hints like pineapple and banana.

Taste: Soft and enveloping, it presents a beautiful balance between rich, full-bodied fruit flavors and an elegant minerality.

Finish: Clean and refreshing with lingering notes of almond paste.

### **Ancestrale Chiaromonte Spumante Brut Rose - Autoctono - Metodo Classico**

Grape Variety: 90% Pinot Nero, 10% Racemi di Primitivo

Color: Pale coral-pink

Nose: Marked floral notes, rose water, bread crust, and subtle ripe fruits (yellow peach, tangerine, and wild berries)

Palate: Crisp, elegant, and soft with noticeable minerality, a ripe fruit core, and a persistent, salty finish

Food Pairings: Excellent with seafood—particularly salmon fillets in a pistachio crust or raw/oily fish.

### **Primitivo Mascherone Puglia IGP**

Color: Bright cherry red with a ruby core and youthful violet highlights.

Aroma: An intense perfume of small red and black fruits, featuring ripe sour cherries, dark blackberries, and hints of eucalyptus.

Palate: The wine is fresh, dynamic, and fruity with velvety, low-intensity tannins. Expect underlying notes of spice, a distinct minerality (sapidity), and a soft, balsamic-kissed finish.

Body & Style: Medium-bodied with a pleasantly crisp and fruity aftertaste that makes it incredibly approachable.

### **Primitivo Ele Puglia IGT**

Color: Intense, brilliant ruby red with subtle purple highlights at the rim.

Aroma: An inviting and aromatic bouquet of ripe red and dark berries, including black cherry, blackberry, and raspberry. You will also catch delicate floral notes (violets and roses) and a touch of sweet spice and Mediterranean herbs.

Palate: The wine is dry, crisp, and medium-bodied with a velvety, smooth texture. Flavors of jammy dark fruit blend with hints of vanilla, eucalyptus, and subtle white chocolate.

Finish: Refreshing and persistent, characterized by soft, elegant tannins and a fantastic acidity that prevents the 14%–15% alcohol from feeling too heavy.

### **Primitivo Muro S. Angelo Contrada Barbatto Gioia Del Colle DOC**

Color: Deep, rich ruby red with purple highlights.

Aroma: An intense bouquet of black plum jam, dark bitter chocolate, ripe wild berries, and a hint of licorice, coffee beans, and balsamic notes.

Palate: Full-bodied, velvety, and dense with ripe fruit, sweet spices, and Morello cherries. Lively acidity perfectly balances the wine's natural sweetness, leading to a long, robust, and slightly smoky finish

### **Primitivo Riserva Chiaromonte Gioia Del Colle DOC 2017**

Nose: Deep, crisp, and layered. Opens with rich aromas of mature dark fruits (blackberries, plum jam, and black cherries), beautifully intertwined with the savory, herbaceous notes of the Mediterranean maquis, dark chocolate, tobacco, and subtle balsamic or eucalyptus undertone.

Palate: Full-bodied with great density, polished creaminess, and a velvety-smooth mouthfeel. It offers a robust backbone of mature tannins, perfectly balanced by natural acidity and a slight, refreshing iodized/saline minerality.

Finish: Long, smooth, and persistent. The complex flavors linger beautifully.

### **Primitivo Riserva Chiaromonte Gioia Del Colle DOC 2013**

Eye: Deep, dark ruby red with a bright, luminous intensity and slight viscosity.

Nose: Crisp and precise, offering a rich bouquet of ripe black cherries, blackberry jam, and dried figs, followed closely by earthy Mediterranean scrub, balsamic herbs, and spicy notes of vanilla, cinnamon, and licorice.

Palate: Full-bodied, concentrated, and velvety. Despite the high alcohol, the palate is extraordinarily balanced with a solid, vibrant acidity, chewy but elegant tannins, and subtle iodine minerality.

Finish: Exceptionally long, smooth, and warm, with lingering touches of black pepper, roasted wood, and aromatic chocolate.



### **Fluusa Falanghina del Sannio DOP**

Color: Brilliant pale straw-yellow with subtle green reflections.

Nose: An expressive and complex bouquet of ripe exotic fruits (pineapple, litchi) blended with baked pear, wild oregano, and crushed rocks/saline minerality.

Palate: Crisp and lifted. Shows bright citrus (preserved lemon), tree fruits, and an underlying rocky, mineral backbone that brings superb balance and a lingering, memorable aftertaste.

### **Anafriis Sannio Fiano DOP**

Color: Deep, bright straw yellow.

Aroma: A delicate bouquet of yellow and white flowers (acacia, chamomile), white stone fruits (pear, white peach), and hints of dried fruit, honey, and subtle vegetal notes.

Palate: Full and enveloping yet incredibly fresh. It features lively acidity, a slightly waxy or rich texture (thanks to Fiano's natural glycerin), and a lingering, sapid (salty) finish balanced by a hint of bitter almond.

### **Geneta Sannio Greco DOP**

Color: Deep, golden-yellow with brilliant clarity.

Aroma (Nose): Ripe orchard and stone fruits (apricot, yellow melon) complemented by rich layers of honey and marmalade.

Taste (Palate): Medium to full-bodied with a rich, slightly oily or waxy texture. The acidity is medium-low, leading into a deeply mineral and savory finish.

### **Alenta Falanghina del Sannio DOP**

Appearance: Striking golden-yellow and bright in the glass.

Nose: Intense and enveloping; offers a sweet, complex bouquet of honey, vanilla, yellow flowers, and dried medicinal herbs, layered with apricots and hints of fresh almond.

Palate: Broad and well-structured. It is taut and nimble, offering flavors of tropical fruits, tree fruits (like ripe pear and peach), and sometimes a creamy, subtle nuttiness.

Finish: Long and remarkably persistent, featuring a hallmark delicate savory/mineral note that adds elegance and lightness.

### **Sakar Sannio Barbera DOP**

Color: Deep ruby or purplish red.

Nose: Explosive fresh red fruits and dark berries (cherry, plum, blackberry), perfectly complemented by floral tones of roses and violets.

Palate: Fresh and zesty with bright acidity, crisp fruit flavors, and a smooth, elegant structure with light, unobtrusive tannins

### **D'Erasmo Aglianico del Taburno Riserva DOCG**

Sight: Bright ruby red with elegant, clear garnet reflections.

Nose: Deeply complex aromas of ripe cherry, morello cherry, and cassis, layered with wild herbs (Mediterranean scrub), liquorice, rhubarb, and hints of toasted oak and crushed violets.

Palate: Full-bodied and concentrated. It features juicy, dark fruit flavors followed by notes of roasted coffee, bitter chocolate, leather, and soft brown sugar.

Texture & Finish: The tannins are tight yet velvety, well-balanced by a crisp, fresh acidity and a very long, lingering, savory aftertaste.

### **Nifo Olive Oil 500ml (Racioppella 80%, Ortice 10%, Ortolana 10%)**

Color & Viscosity: Vibrant yellow with bright, clear optics.

Aroma: Fresh and highly complex green olive fruitiness, featuring prominent fragrances of green apple and almond.

Palate: Well-balanced medium bitterness and pungency. Expect lingering notes of wild herbs (like chicory and arugula) and soft spices (such as mustard and pepper).

Acidity: Exceptionally low, testing right around \0.18\%



### **Rosso di Montalcino DOC 3 years (Half & Full)**

Color: Brilliant, intense ruby red.

Nose: Predominantly fruity with fresh wild red berries, black cherries, and hints of blackberries, morello cherry, and subtle spices.

Palate: Medium-bodied, dry, and fresh with excellent fruit concentration. It features an excellent structure with harmonious balance between firm tannins and crisp acidity.

Finish: Smooth, persistent, and lingering.

### **Super Tuscan IGT Paula-Blend**

Aroma: A complex and lifted bouquet defined by ripe red and black fruits, including cherry, blueberry, and plum, complemented by subtle layers of spices and tobacco leaves.

Palate: Medium-bodied and fresh with a lively character. It reveals a perfect balance of crisp acidity and velvety, well-integrated tannins.

Finish: Harmonious, elegant, and persistent.

### **Brunello di Montalcino DOCG 2015**

Color: Intense ruby red

Nose: Earthy aromas of aromatic wood, worn leather, and wild berries

Palate: Savory, full-bodied, and structured with crisp, harmonious tannins and a long, persistent herbal finish

### **Brunello di Montalcino DOCG 2016 (Half & Full)**

Nose: Expressive and enticing, featuring wild berries, dark cherries, and subtle earthy notes with hints of leather, violet, and delicate spices (like cinnamon and white pepper).

Palate: Medium to full-bodied. It provides a velvety mouthfeel with fleshy black cherries, complex dark fruit, and sometimes a hint of chocolate or balsam.

Finish: Firm but elegantly woven tannins lead to a long-lasting, smooth, and slightly savory/salty finish.

### **Brunello di Montalcino DOCG 2021**

Nose: Ripe red berries, cherry jam, cedar, leather, and hints of cocoa and vanilla.  
Palate: Full-bodied and intense, showing robust but integrated tannins. Notes of forest floor, earthy espresso, and sweet spices lead to a long, persistent, and velvety finish.

Vintage Context: The 2021 vintage in Montalcino is celebrated for its classical balance, structure, and exceptional harmony, meaning it drinks beautifully early while retaining long-term aging potential

### **Brunello di Montalcino IX Cielo 2020**

Nose: Ripe black cherries, blackberries, and black plums, layered with a subtle, dense sweetness of yellow peach, and rounded out by hints of wild herbs, baking spice, and balsamic.

Palate: Medium-bodied yet intense, it offers a beautiful balance between juicy red fruit, star anise, cedar, and light cocoa.

Finish: Savory and harmonious, marked by fine-grained tannins, lively minerality, and a very long, persistent aromatic finish.

### **Brunello di Montalcino Riserva DOC 2016 (Half)**

Nose: Opens with rich, intense aromas of dark-skinned berries, crushed raspberries, and Marasca cherries, perfectly complemented by delicate floral notes (violet, geranium), balsamic hints, and subtle touches of leather, tobacco, and white pepper.

Palate: Medium to full-bodied with a harmonious and vigorous structure. It features tightly woven, chewy tannins and fresh, crisp acidity. Expect an elegant, pithy touch with a beautiful mineral saltiness on the finish.

### **Brunello di Montalcino Riserva DOC 2017**

Nose: Expressive and rich with aromas of cherries, wild berries, dark chocolate, dried flowers, and subtle spice.

Palate: Medium-to-full bodied with dark-skinned fruit, ripe red plums, and black pepper.

Finish: Savory and voluminous, characterized by fine-grained, tea-like tannins and excellent aromatic persistence.

### **Brunello di Montalcino Riserva DOCG 2019**

Eye: Deep ruby red with subtle garnet reflections.

Nose: Expressive and evolving. Expect a bouquet of small red and black berries (cherry, raspberry jam) layered with aromatic woods, cocoa, dried herbs, and hints of warm earth.

Palate: Medium to full body with a harmonious balance between robust fruit and savory minerality. You will detect notes of dark cherry, star anise, and subtle baking spice.

Finish: Firm, smooth, and chewy tannins with a lasting aromatic persistence



### **Trebbiano d' Abruzzo Colline Teramane Superiore DOC**

Wine with a straw yellow color, medium intense, fruity and floral.

Fresh, savory, elegant and structured, with an excellent minerality and lemon notes. It can be paired with different appetizers, fish broth, different fish dishes and slightly aged cheeses.

### **Pecorino Abruzzo Colline Teramane Superiore DOC**

It has a golden yellow color, the scent is a blend of fresh tropical fruit, such as pineapple, mango, passion fruit, white peach, but it also has notes of lemon and green apple. Concise, dry, it has a good body and a refined salinity on the palate. To pair with fish-based dishes, white meats, cheeses (particularly seasoned), or appetizers.

### **Cerasuolo d' Abruzzo Colline Teramane Superiore DOC**

Intense color, from coral pink to light ruby, reminiscent of a fresh cherry red.

The typical flavor is cherry, accompanied by hints of raspberry and pomegranate. Medium body, it has an excellent drinkability on the palate.

It can be paired with different dishes: white meats (chicken, turkey), beef, pork, lamb, cheese and pizza.

### **Vere Novo Montepulciano d'Abruzzo DOC - Whole Bunch**

The whole bunch technique gives Montepulciano a unique bouquet, a fragrant scent of black cherries, white pepper, dried raspberries and flowers, together with green hints, due to fermentation together with the stalks. In the mouth the tannin is gentle, rounding the notes of black cherry on the palate, a very drinkable and succulent expression of Montepulciano d'Abruzzo. Perfect to be paired with meats or even cheeses.

### **Montepulciano d' Abruzzo Colline Teramane DOCG 2023**

Intense ruby red color, tending to purple, with a fruity, rich aroma and a light spicy note. In the mouth, flavors of ripe red fruits dominate: black cherry, plum, blue raspberry and berries, combined with spicy notes of black pepper and white pepper. It can be paired with pork, beef, game, cheese.



### **Toc Bas Friulano**

**Color:** Radiant, brilliant straw-yellow with subtle greenish highlights.

**Aromas:** Elegant and complex, offering a bouquet of green apple, preserved lemon, ripe melon, and white florals. These intertwine with herbaceous hints of wild sage, chamomile, and distinct minerality.

**Palate:** Full and rich. It features notes of hazelnuts, creamy vanilla, and classic bitter almonds, paired with a vibrant juiciness.

**Finish:** Structured and glycerine-rich with light tannins reminiscent of a licorice stick. It finishes with a refreshing, slightly bitter—yet refined and sophisticated—aftertaste.

### **Sot Lis Rivis Pinot Grigio**

**Color:** Radiant, bright straw yellow with subtle golden reflections.

**Aroma:** Expressive nose highlighting citrus fruits (like lime and grapefruit) paired with orchard fruits (pear, white peach) and subtle floral notes (acacia and white blossoms).

**Palate:** Rich and textured. It typically features a well-rounded body with flavors of crisp apple, pear, and hints of herbs. The alcohol is high but well-integrated, providing a slightly mellow, honeyed, or sweet initial entry before evolving into a harmonious, dry finish.

**Finish:** Long, smooth, and pleasantly savory with a distinct stony/mineral backbone.

### **Ribolla Gialla**

**Color:** Luminous, pale straw-yellow with delicate golden or faint green reflections.

**Aroma:** An elegant and delicate bouquet showcasing notes of white flowers, crisp green apple, and ripe pear. It is further nuanced by hints of citrus, freshly cut grass, and a faint touch of white pepper.

**Palate:** Crisp and lively, delivering a balanced combination of juicy orchard fruit and distinct, stony minerality. It is light-to-medium in body with a bright, refreshing acidity that leads into a clean, savory, and persistent finish.

### **Schulz Riesling**

**Color:** A bright, luminous, intense golden-straw yellow.

**Nose:** Expresses aromatic notes of juicy peaches, crisp apples, and fragrant citrus. As it breathes and ages, it develops complex tropical fruit tones (mango, passion fruit) and the classic, highly sought-after "petrol" or hydrocarbon nuances typical of aged Riesling.

**Palate:** Full, fresh, and lively with a brilliant mineral edge. The bright acidity beautifully counters the rich fruitiness, resulting in a remarkably long and persistent finish.

### **Sottomonte Sauvignon**

Color: Radiant, bright straw yellow with subtle greenish reflections.

Nose: Complex and intense, opening with aromas of citrus (grapefruit and lemon), ripe yellow fruit, and floral accents like elderflower. This is complemented by herbal undertones and hints of exotic fruits like pineapple and kiwi.

Palate: Lively and refreshing on the attack, balancing a crisp acidity with a fine creaminess and savory minerality. Flavors of fresh green apple, melon, and citrus linger into a long, persistent finish. [[1](#), [2](#), [3](#), [4](#)]

### **Siet Vignis Chardonnay**

Color: Brilliant straw-yellow that deepens into an intense gold with age.

Aroma: A rich, complex bouquet of citrus, juicy peaches, ripe golden delicious apples, and tropical fruits, rounded out by subtle nutty (peanuts), buttery brioche, and delicate vanilla notes from oak aging.

Palate: Soft and enveloping. It offers a beautiful correspondence to the nose with flavors of exotic fruits, green apple, and mineral undertones. It has a creamy, well-structured body driven by a lingering, lively, and saline finish.

### **Sintesi dei Capitoli Merlot**

Appearance: Deep ruby red with subtle purplish reflections.

Nose: A complex and broad bouquet featuring ripe red and black fruits (blackberries, plums, and cherries), elevated by elegant floral notes and sweet spices like pepper, cinnamon, liquorice, tobacco, and vanilla.

Palate: Full, rich, and enveloping. It presents a beautiful balance of soft, sweet tannins, a creamy texture, and lively acidity. It ends with a long, spicy, and pleasantly persistent finish that leaves a faint briny or mineral note.

### **Aur Traminer Passito**

Nose: Explosive, highly aromatic bouquet featuring dried apricot, spiced peach compote, candied orange peel, and exotic florals. This is beautifully complemented by underlying notes of honey, butterscotch, and sweet almonds.

Palate: Unctuous and full-bodied, presenting a noticeable, rich sweetness that is perfectly lifted by natural, fresh acidity. This balance ensures the finish is never heavy but rather long, mineral, and harmonious.

Aging: Typically aged for 12 months in small oak barrels to add depth and finesse.



### **Parita Aglianico Campania**

APPEARANCE: appropriately intense red with garnet rim and good glyceric density.

NOSE: intense fruitiness with hints of berries, along with mallow, hawthorn, and other wildflowers. Tertiary background notes of vanilla and walnut husk.

PALATE: full-bodied and structured, round, soft, and persistent, with a fruity finish.

### **Strenuo Gaglioppo Calabria**

APPEARANCE: light purple red.

NOSE: elegant and rich, with red berries, floral notes, and Mediterranean herbs and spices.

PALATE: medium-bodied, soft and persistent, with a fruity finish.

### **Esto Syrah Basilicata**

APPEARANCE: appropriately deep red with a garnet rim and good glyceric density.

NOSE: intense and complex, with ripe red fruits, flowers such as buttercup and anemone, and other herbaceous species from the Monte Vulture forest. Tertiary notes of vanilla, cloves, and sweet tobacco.

PALATE: full-bodied, structured, round, soft, and persistent, with a fruity finish.

### **Prece Merlot Abruzzo**

APPEARANCE: appropriately intense red with garnet rim and good glyceric density.

NOSE: intense fruitiness with hints of berries, along with mallow, hawthorn, and other wildflowers. Tertiary background notes of vanilla and walnut husk.

PALATE: full-bodied and structured, round, soft, and persistent, with a fruity finish.