**WINES FROM ASCOLI PICENO**

Another batch of the wines has arrived from Ascoli Piceno. I had not planned to do this but the first load of 78 cases went quickly and some orders could not be filled. Plus, some folks have asked for re-orders. So, we hustled to get these in before the holidays.

The wines will be available only through Ward’s Fine Wines, owned by Oscar Zelaya, which is located at 1704 N. Lincoln Street in Wilmington, DE (Trolley Square area). For you out-of-staters who are interested, please give me a call or email me and we’ll once again figure out how to make this work.

All prices reflect a 20% discount from the normal retail price. We can sell by the case or we can assemble a mix of the wines.

**THE REDS** ---

- **Khorakhane** [IGT – Marche Rosso/2007] – An absolutely elegant, full-bodied red from Cantina dei Colli Ripani. It is 95% Montepulciano and 5% Cabernet Sauvignon. It has been aged in French oak for 2 years. Only 350 cases made. We ordered only 3 cases, six bottles to the case.

$39.99/bottle

- **Leo Ripanus** [DOC – Offida Rosso/2008] – Another elegant, full-bodied red from Cantina dei Colli RIpani. It is 70% Montepulciano and 30% Cabernet Sauvignon. It is been aged in Slavonian oak for 18 months.

$19.99/bottle

-       **Castellano** [DOC – Rosso Piceno Superiore/2010] – Yet another elegant, full-bodied red from Cantina dei Colli Ripani. It is 60% Montepulciano and 40% Sangiovese, the classic Rosso Piceno Superiore blend. It is aged in Slavonian oak for 12 months.

$16.99/bottle

- **Villa Piatti Offida Rosso** [DOC – Offida Rosso/2009] – Okay, but yes, another elegant, full-bodied red from Collevite. It is 70% Montepulciano and 30% Cabernet Sauvignon. It is aged in French oak for 18 months.

$17.99/bottle

­- **Rupe Nero Gold** [DOC – Rosso Piceno/2013] – This is your basic everyday red from Cantina dei Colli Ripani. Wonderful fruit, very decent body and goes great with pizza, burgers, red pasta sauces. It is 70% Montepulciano and 30% Sangiovese. No oaking for this baby. Everyday red.

$13.99/bottle

**THE WHITES** --- These are the grapes about which you have probably not heard … Passerina, Pecorino (not the cheese), and Trebbiano. They are great for sipping and beautifully compliment a range of foods … chicken, turkey, pork, and, of course, fish. But they go great simply with cheese, fruit and bread.

       The Province of Ascoli Piceno is the top Pecorino-producing area in the entirety of Italia. The late Guido Cocci Griffone (Tenuta Cocci Griffone - Ripatransone), an unbelievable winemaker, personally brought this ancient grape back to life in the mid-1990s. The Pecorino grape is the next big wine story to come out of Italy.

- **Villa Piatti Pecorino** [DOCG – Pecorino/2013] – This is a close second among the white. I dare you to blind test it next to the Rugaro Gold. Again, full of tropical fruit tastes, from Collevite. These also are hand-picked, select grapes.

$13.99/bottle

- **Ninfa Ripana** [IGT – Passerina/2013] – Your everyday white. When you visit our house in Italy, this is the ‘house’ white. To me, it is a cross between a Sauvignon Blanc and a French Chardonnay. It’s a steal at this price. Everyday white.

$12.99/bottle

-       **Rugaro Gold** [DOCG – Pecorino/2013] – This is the pick of the litter, an award-winning white, full of tropical fruit tastes, from Cantina dei Colli Ripani. These are hand-picked, select grapes. Received an 89 late last year from the *Wine Enthusiast*. A Jack and Eva favorite.

$18.75/bottle        Special case price:  $180.00 (12 bottles) / 20% discount

-       **Falerio** [DOC – Falerio/2013] – Another great everyday white. The Falerio blend is 50% Trebbiano, 25% Passerina, and 25% Pecorino. When you visit our house in Wilmington, this is the ‘house’ white. It’s closer to a Sauvignon Blanc for those of you looking to compare it to a more familiar varietal. Another steal. It is made by the folks at Collevite. A Jack and Eva favorite.

$13.75/bottle        Special case price:  $132.00 (12 bottles) / 20% discount