TASTING PRESENTED BY CHARTON HOBBS

FIOL PROSECCO (SPARKLING WINE)
 PASQUA RIPASSO SUPERIORE (RED)
 BENI DI BATASIOLO RISERVA BAROLO (RED)

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talian

18+ Éduc Valcool La modération a bien meilleur goût.

CAN FIND THE DETAILS F THE ITINERARY ON THE BACK OF THIS SHEET.

GO TO FIOL

And what better way to start this journey than with the elegant bubbles of Fiol Prosecco. Perfect to kick off a lovely evening with friends. Fiol was actually founded by a group of friends from Treviso, wine enthusiasts, in love with Italy and its wines. Fiol is enjoyed in an elegant flute or in a cocktail like the famous Sbagliato, which is essentially a Negroni with Prosecco instead of gin. Salute!

TASTING: FIOL PROSECCO

 SAQ code
 12999333
 Alcohol
 11%

 Variety
 Maturana Blanca
 Sugar
 16g/L

 Price
 17,20\$
 Available in SAQ

CONGRATULATIONS! YOU'VE COMPLETED YOUR JOURNEY THROUGH THE VINEYARDS AND WINE DELIGHTS!

I ENTER MY EMAIL TO PARTICIPATE IN THE CONTEST.

Sign up using the QR code available on our tables.

GO TO PASQUA

We continue with a flavorful wine, crafted using the famous ripasso technique typical of Valpolicella in the Veneto region. Ripasso, which means "repass," involves passing the wine that is in fermentation over the lees of partially dried grapes, which are more concentrated in flavors and sugar. Trying Pasqua's Ripasso is adopting it!

TASTING: PASQUA RIPASSO SUPERIORE

SAQ code Variety

602342 | Price Corvina 70% | Alcohol Rondinella 20% | Sugar Négrette 10% | Available in SAQ

24,95\$ 13,5% 9.3a/L

GO TO BATASIOLO

And to conclude these Italian holidays, we end with the one often regarded as the "King of Wines": Barolo. This wine from Piedmont is obtained from the finest Nebbiolo grapes, the most challenging and noblest variety in Italy. This Riserva has undergone at least 5 years of aging, allowing it to develop complex and refined flavors. You'll find typical aromas of tar and dried herbs.

TASTING: BENI DI BATASIOLO

SAQ code Variety Price 11599231 | Alcohol Nebbiolo | Sugar 47\$ | Available in SAQ

15% 2,8g/L

MODERATION WILL 18+ ALWAYS TASTE BETTER.