



# The Wine Cabinet

## “March is Bloomin” Cabinet Pack

*Our favorite Biodynamic and sustainably farmed wines. Perfect for the strange weather!! Werner, Angela and their family live by the biodynamic philosophy, always considering the life around them when making most daily decisions. Biodynamic is considered a holistic style of farming, using no chemicals but rather nature's natural resources to bring to life the finest quality of fruit. Following the lunar cycles also helps to bring out the most flavorful wine from planting to harvest to cella*

### Meinklang Frizzante Pinot Noir:

Coy, precocious, a socialite!! This light frizzante made from Pinot Noir shows a lot of fruitiness and is very aromatic. An exciting and harmonious play of fruit, acid, and sweetness are united in sparkling wine, poetry in pink. Perfect as an aperitif or for a Sunday brunch!



### Meinklang Burgenland White:

Light, uncomplicated and refreshing. This deft blending of the three classical varieties is an aromatic and exceptionally fresh wine. The charming Welschriesling, the spicy and saucy Grüner Veltliner and the floral Muskat Ottonel. Great for Lunch, salads or just to relax on a sunny day.

## Meinklang Pinot Noir:

Juicy, filigreed and consistently excellent!!

This Pinot Noir from old vines is a real charmer. Silky, good fruit intensity with an earthy undertone that demands another sip.

A wine for a nice evening and to accompany richer dishes, like game or beef.

**92 points.** The Wine Enthusiast



## Rocche Costamagna Arneis:

It is made from the Arneis grape, a native variety of Piemonte. The harvested grapes are pressed softly, fermented at a controlled low temperature, and the wine is left on the lees for at least four months. It has a fruity nose with scents of pear, tropical fruits and white flowers, and is fresh and minerally on the palate.

## Rocche Costamagna Nebbiolo "Roccardo":

It is made with Nebbiolo grapes. The vinification is traditional, with the maceration lasting eight days, followed by ageing for 12 months in large Slavonian oak casks. It has marked aromas with hints of raspberries and blackberries, and an elegant and harmonious palate distinguished by soft tannins - a versatile wine which can be enjoyed throughout the meal.



## Salvano Dolcetto "Fosco":

- Dolcetto grapes grown in Diano d'Alba village
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Very intense ruby color with violet hues. Clear and persistent bouquet with scent of gillyflower and matured blackberry. Intense, round, hot and sweet taste with almond aftertaste. It is fermented in stainless steel tanks for 7-8 days at a controlled temperature that is between 26° C and 29° C. It is then refined in steel for 8 months and in bottle for 4 months