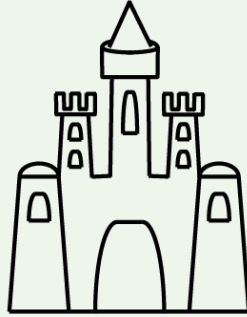


CANTINA DI LANA



Cantina di Lana is a 200-year old estate based in the Veneto, traditionally known for its production of wool (“lana” in Italian). The estate began growing grapes in the mid-19th century and is now known for high quality table wines sourced both from their property and throughout Italy.



Prosecco NV (750ml/12)

105022



Pinot Grigio 2017 (750ml/12)

105023



Montepulciano d'Abruzzo 2017 (750ml/12)

105024

MADE OF GLERA GRAPES FROM THE PRESTIGIOUS CONEGLIANO APPELLATION. STRAW YELLOW, WITH BALANCED FRUITY NOTES OF LIME AND GRAPEFRUIT. PERSISTENT, DELIGHTFUL EFFERVESCENCE WITH A CLEAN, CRISP FINISH.

FERMENTED IN STAINLESS STEEL WITH 15-20 DAYS ON THE LEES. A WINE OF ACIDITY AND DEPTH – A DISTINCTLY MINERAL-DRIVEN, AND STONY PERSONALITY WITH OVERALL SENSE OF STRUCTURE. WHITE STONE FRUITS, SLATE, CRUSHED ROCKS AND FLOWERS MELD INTO THE FINISH.

BURNISHED AROMAS AND FLAVORS OF DARK PLUM, BLACKBERRY JAM, COFFEE, COCOA, FLINT AND DRIED FLOWERS. STUNNING TEXTURE WITH A GREAT BREADTH. BALANCED ACIDITY GIVES THIS RICH YET SUBTLE WINE AN ELEGANT CHARACTER AND DEFINITION.