

Rosés on Parade

FANTINI CERASUOLO D'ABRUZZO DOC

92 Points, Ultimate Wine Challenge

100% Montepulciano d'Abruzzo. Light cherry color, the bouquet is fruity, intense and persistent, showing strawberry notes.

Item No.

Price

COSTARIPA "ROSAMARA" VALTÈNESI CHIARETTO DOC

60% Gropello, 5% Sangiovese, 5% Barbera, 30% Marzemino.

Luminous rose petal pink, with an elegant nose of may-blossoms, black cherry, and pomegranate.

Item No.

Price

IL FEUDUCCIO CERASUOLO D'ABRUZZO DOC

90 Points, Vinous

100% Montepulciano d'Abruzzo. Bright cherry red with aromas of dried flowers, yellow fruits and a slight hint of musk.

Item No.

Price

PIETRADOLCE ETNA ROSATO DOC

92 Points, Wine Advocate

100% Nerello Mascalese. Soft pink with coppery tones. The bouquet has lovely notes of citrus and a touch of spice.

Item No.

Price

SANTADI CARIGNANO DEL SULCIS "TRE TORRI" ROSE DOC

100% Carignano. Brilliant pink, with cherry-colored reflections; elegant, fruity bouquet recalling brushwood and berry fruit.

Item No.

Price

CANELLA PINOT NOIR BRUT ROSÉ

100% Pinot Nero. Light pink in color, its bouquet is floral and appealing, the palate fresh and mellow at the same time.

Item No.

Price

FANTINI GRAN CUVÉE ROSÉ VINO SPUMANTE BRUT

91 Points, Ultimate Wine Challenge

100% Aglianico del Vulture. Pomegranate in color, with elegant perlage, its bouquet has ripe notes of cherries and raspberries.

Item No.

Price

FERGHETTINA FRANCIACORTA ROSÉ BRUT DOCG

92 Points, Wine Enthusiast

100% Pinot Noir. Soft pink color with lively perlage. The wine has very elegant aromas of blackberry with soft raspberry notes.

Item No.

Price

ENRICO GATTI FRANCIACORTA BRUT ROSÉ DOCG

4 Stars, Restaurant Wine

100% Pinot Noir. Soft pink in color with onion skin reflections, with lively perlage. The wine shows notes of roses and berries.

Item No.

Price



Know Your Rosé

THE SPARKLING WINES

While France may be the best known sparkling wine country with the Champagne Region, Italy offerings are a phenomenal value all their own

FRANCIACORTA DOCG

Made with Pinot Noir or Chardonnay this wine comes from a small region of Lombardy. It undergoes secondary fermentation in the bottle, similar to Champagne, but has rounder, richer flavors due to Italy's warmer climate. The best examples of rosé have exuberant bubbles and notes of strawberries and pastries.

VINO SPUMANTE BRUT

This wine is produced using the Charmat Method where the secondary fermentation takes place in autoclaves. Ideally, these wines have fine persistent bubbles and remain faithful to the grape variety's characteristics.

THE STILL WINES

Italy is known for its red grapes, but many of these varieties can be crafted into stunning rosés

CARIGNANO DEL SULCIS ROSÉ DOC

Made from Carignano grown in the southwest of Sardinia, this wine should have bright acidity, bold fruit aromas, and a lingering mineral finish.

CERASUOLO D'ABRUZZO DOC

Grown in Abruzzo this wine is crafted using the Montepulciano grape. The name Cerasuolo translates to "cherry red" and should have pronounced cherry aromas, on the palate flavors include vanilla, herbs, and berries.

ETNA ROSATO DOC

Predominantly made from Nerello Mascalese, a grape grown in the Etna region of Sicily, it produces a rosé with bold minerality and distinctive acidity. Aromas include red berries, lemon, light florals, and herbs.

VALTENESI CHIARETTO DOC

Chiaretto is a blended rosé made in Veneto and Lombardy from grapes grown around Lake Garda. Valtenesi Chiaretto comes from the western shore in Lombardy where the climate is warmer. Primarily made from Gropello, Barbera, and Sangiovese the best examples are bright and harmonious on the palate with easy-going acidity.

5 Tips to Upsell Your Rosé List

1. ROUND OUT YOUR OFFERINGS

Take a minute to have an honest look at your rosé offerings in comparison to your red and white wine lists. Are you offering rosés with different price points and flavor profiles? What about your By the Glass selections?

2. EDUCATE STAFF

Properly train your staff about the wines you offer, the regions the wines come from, and how the wines' flavors interact with the food you serve.

3. READ THE TABLE

Ask if the table is celebrating anything or see if they are open to hearing about your Specials, this can indicate if the table is open to suggestions about trying new wines.

4. BE HONEST

Be willing to make suggestions for food and wine pairings and alternative wines by finding out what the guests like. Be honest if you do not think the guests will like the wine they have selected, but don't use it as an opportunity to sell an more expensive bottle

5. OFFER A TASTE

If a guest is wavering about trying a wine offer them a small taste, especially if the wine is already on the By the Glass List, it will ingratiate you to your guests.

