



## TOSCANO SALAMI

PORK & BEEF

This premium symbol of classic cold cut salami is believed to be drawn from a recipe dating back to 1772. Originating in the beautiful lands of Tuscany, in Italy, it is generally prepared from a delicious blend of minced beef and pork with spices and herbs with black peppercorns for a distinct taste like no other. It is mildly studded with fats for a superb texture and robust flavor.

\$18.99 lb retail

## Traditional club

### FATTORIA il COLLE 2014

**GRAPE:** SANGIOVESE

**REGION:** CHIANTI SUPERIORE



Aromas recalling woodland berry, underbrush and a whiff of toasted nut lead the nose on this easy-drinking red. The light-bodied, straightforward palate offers tart sour cherry, strawberry and a touch of clove alongside firm acidity and fine-grained tannins.

\$23.99 retail

### MARCHESI ANTINORI 2016

**GRAPE:** VERMENTINO

**REGION:** BOLGHERI



A luminous straw yellow in color with greenish highlights, the wine shows aromas of minerals, citrus fruit, and flowers, the typical notes of a Bolgheri Vermentino. It is a fresh wine, balanced with a long and savory finish and aftertaste.

\$23.99 retail

## Club red

### MICHELE SATTA 2014

**GRAPE:** 25% MERLOT, 25% SYRAH,  
25% SANGIOVESE, 25% CAB SAUV

**REGION:** BOLGHERI



Intense ruby-red in color. Aromas of summer red fruit with notes of blueberry, blackberry, straw and green grass. On the palate, the same explosive fruit corresponds to the aromas, with a core that is deep and solid that gives great drinkability to the wine.

\$41.99 retail

### ASKA 2014

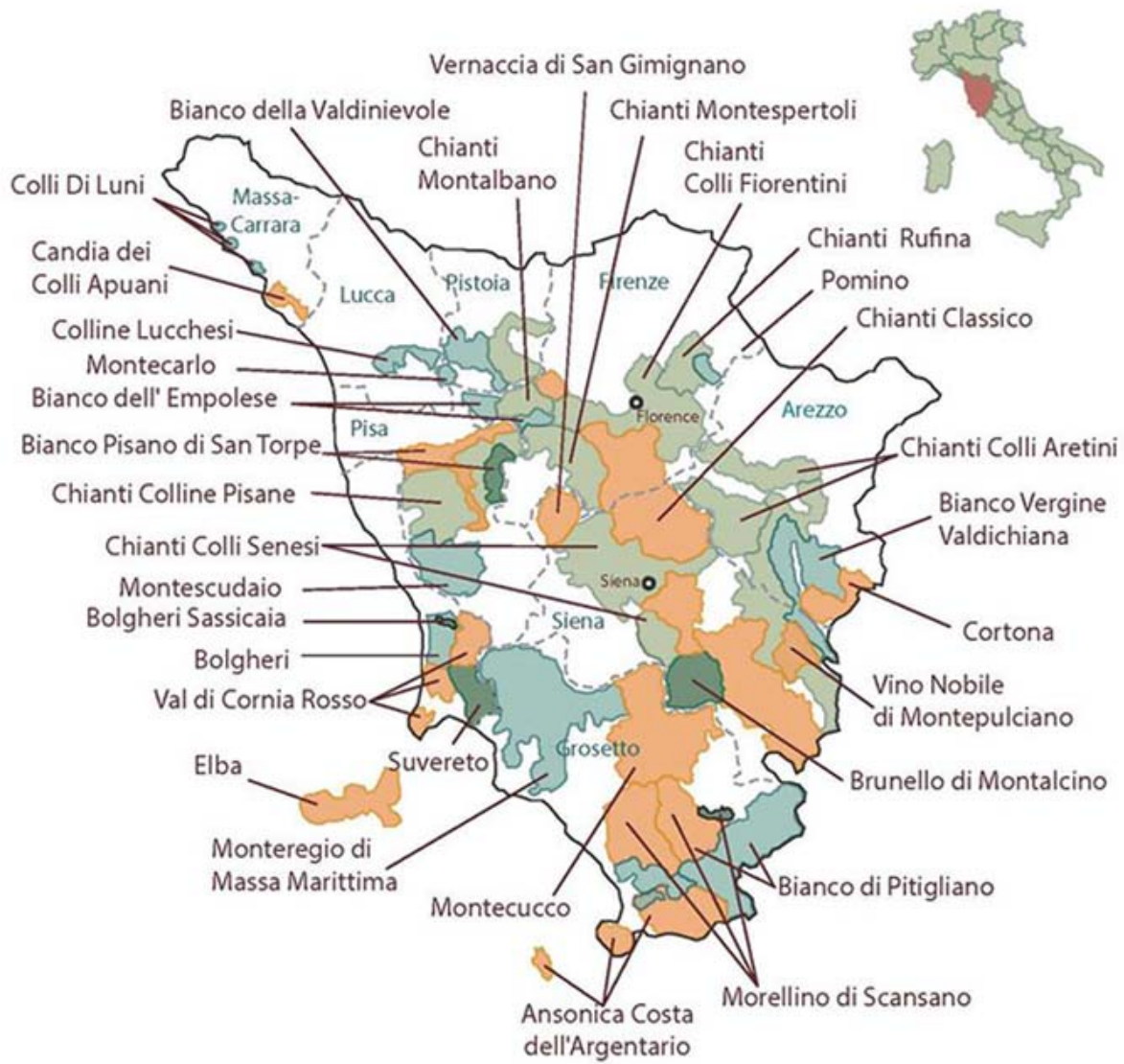
**GRAPE:** CABERNET SAUVIGNON, CAB FRANC

**REGION:** BOLGHERI



Deep ruby red in color with violet reflections. Red berries, blueberries and plum jam are followed by hints of tobacco and licorice on the nose. The wine is well rounded, with velvety tannins and a persistent finish.

\$37.99 retail



*Screwtop Wineclub*

SEPTEMBER 2018

# TUSCANY

