

## screwtop wine clubs

### **EXPLORER** 39.99 / month

explore a diverse array of styles... try something new each month!  
2 bottles (mix of red, white, rosé, or sparkling)

### **ADVENTURER** 59.99 / month

for the red wine lover, the best of the best! 2 bottles (higher-end red wines)

### **VOYAGER** 89.99 / month

Best value! Receive all the above with a savings of 10% 4 bottles (both **EXPLORER** & **ADVENTURER** selections)

### **Smooth Sailing Rosé Club**

\$39.99 / month

2 bottles rose' per month

\*Rosé Club offered March-August

*\* all prices plus tax, billed monthly*

check us out online!  
screwtopwinebar.com

Contact us:  
info@screwtopwinebar.com  
703-888-0845

Follow us on social media:  
📷 @screwtopwinebar  
📷 screwtop wine bar

SCREWTOP WINE BAR  
1025 N FILLMORE ST. ARLINGTON, VA 22201

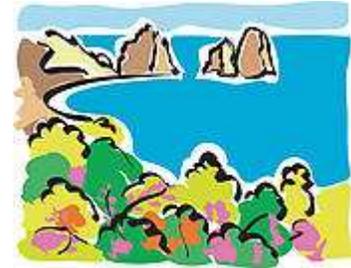
## zoom

wine club tasting!  
**FRIDAY, AUGUST 7TH AT 7PM**



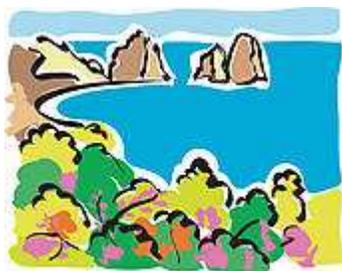
Wine is so much better with friends! Winos Unite and join us for our monthly wine club tasting. If you can't make the tasting, you can always follow along with the recording later at a time of your leisure! It's very casual and a great way to connect with other wine club members.

Stay tuned and check our website for Zoom tasting details!



# ITALIAN ISLANDS

SCREWTOP WINE CLUB AUGUST 2020



# ITALIAN ISLANDS

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## FIORE SARDO

**milk:** Sheep (raw)  
**region:** Sardinia

### tasting notes

Fiore Sardo DOP also known as Pecorino Sardo is a hard cheese made from raw sheep's milk and lamb rennet on the Italian island of Sardinia (Sardegna). The cheese which is said to have originated during Bronze Age was awarded DOP status in 1996.

As per DOP standards, the cheese is made with milk sourced from a single flock of local Sardinian breed. The cheese after ageing for six months develops a natural rustic brown rind and a sour, damp smell. Upon slicing, the pate reveals a compact, dense, straw yellow or white color. It is wonderfully rich in flavor, with a granular texture. It is carefully smoked, adding another layer of complexity.



## EXPLORER CLUB

## CENATIEMPO

**varietals:** Biancolella  
**region:** Ischia, Italy

### tasting notes

As is typical of all wines from Cenatiempo, this Biancolella is very richly textured with salty minerality. The nose shows ripe apples, pears, yellow flowers, mints, and minerals. In the mouth you will find some bits of stone fruit but ripe citrus and more savory herb notes will come to the front always with the salty minerality. The finish is very long. \$24.99

ORGANIC



## NICOSIA

**varietals:** Nerello Mascalese 80%,  
Nerello Cappuccio 20%

**region:** Etna, Sicily, Italy

### tasting notes

The famous native Nerello Mascalese and Nerello Cappuccio grapes grown on high-elevation volcanic slopes of Mount Etna produce a rich and complex wine with a great minerality and flavoursome aromas such as red fruit, herbs, spices and liquorice. On the palate, this volcanic wine is well-balanced, with refined tannins and a long balsamic finish. \$27.99

ORGANIC



## ADVENTURER CLUB

## ESSENTIJA

**varietals:** Bovale  
**region:** Sardinia, Italy

### tasting notes

Bovale "Essentiija" by Pala is a structured red wine that expresses the richness and complexity of Sardinia's soil. The olfactory profile is concentrated on red fruits with notes of sweet spices. The taste is dry and full-bodied, balanced perfectly by good tannins and perfect smoothness. \$29.99



## VIKEVIKE

**varietals:** Cannonau  
**region:** Sardinia, Italy

### tasting notes

A low intervention wine from the village of Mamoiada in the heart of Barbagia; Barbagia is internationally renowned for growing the purest expression of Cannonau. Expect pure red fruit flavors and some racy acidity. The Vike Vike Cannonau di Sardegna is fully round, chewy, fresh, and fruity, with notes of dark red berries and plum. \$32.99

