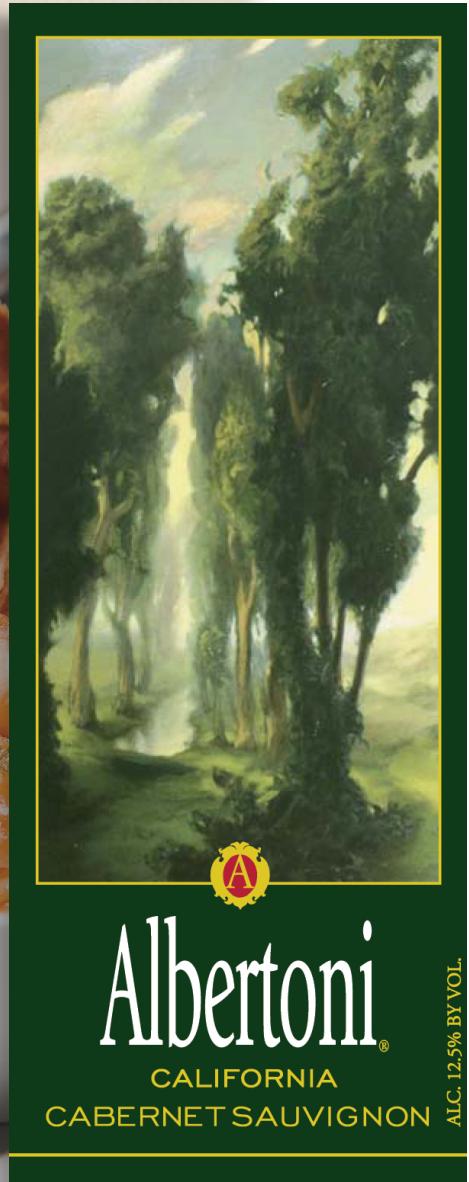


# Albertoni®



PRODUCED EXCLUSIVELY FOR THE RESTAURANT COMMUNITY

# Albertoni

My father, Albert W. Rossini, is the grandson of our namesake Severino Albertoni. The name Severino means “servant of the vine.” Three generations of grape-growing experience have gone into selecting the finest grapes from our vineyards for these wines. My family and I take great pride in creating these special bottles of Albertoni for you. Saluté!

~Dino Rossini, Albertoni Vineyards

## RESTAURANT CRITICS' WINE OF CHOICE



### Albertoni Cabernet Sauvignon

This luxurious ruby-colored Cabernet Sauvignon is fruit forward with subtle aromas of boysenberry, raspberry and licorice. On the palate, this wine has a jammy body with a hint of lightly toasted oak and licorice followed by a soft, elegant finish.

This Cabernet Sauvignon pairs well with beef, lamb and goose, especially when cooked with herbs. It is also a great match with gnocchi and dumpling dishes and with cheddar and Brie cheeses.

Alc: 12.5% | G/F: 2.5-5.5 g/L  
T.A.: 5.5-6.5 g/L | pH: 3.5-3.6

### Albertoni Chardonnay

This light buttercup-colored wine has very prominent Chardonnay distinctiveness arising from a foundation of pear aromatics. It delivers a rich, full-bodied, creamy savor that leads to its extraordinarily smooth finish.

This Chardonnay is delicious with olives, cream-sauced pastas, pork chops, grilled chicken, and seafood, such as lobster, scallops and crab cakes. Good cheeses to pair with this wine include Brie and provolone.

Alc: 12.5% | G/F: 5-10 g/L  
T.A.: 5.5-6.5 g/L | pH: 3.35-3.45

### Albertoni Merlot

With gorgeous red-velvet and crimson hues, this Merlot has hints of wild berries and black pepper. On the palate, its smooth but complex body brings forth flavors of plum and black cherry, followed by a soft, satisfying finish.

This Merlot pairs wonderfully with rich, red pasta sauces, turkey, beef, pork roast and tenderloin, and salads such as Roquefort & pear and Asian chicken. It is also a superb complement to chocolate.

Alc: 12.5% | G/F: 0-6.99 g/L  
T.A.: 5.5-6.5 g/L | pH: 3.5-3.6

### Albertoni Pinot Grigio

This crystal pale-yellow Albertoni Pinot Grigio is light, easy to drink and very refreshing. With intriguing aromas of pear, tangerine, honeysuckle and light apple, you can't help but take a sip to enjoy the complex fruit flavors and excellent balance on the palate.

This delicate wine goes well with Italian dishes like a garlic chicken flatbread pizza or Caprese salad. Serve chilled.

Alc: 12.5% | G/F: 6-11 g/L  
T.A.: 5.5-6.5 g/L | pH: 3.35-3.45

### Albertoni White Zinfandel

With its light peach-pink color, Albertoni White Zinfandel is fruity on the nose, with strawberry and citrus notes that flavor the palate. Enjoy this light, refreshing wine; and savor the sweet, smooth finish.

Pair this wine with pasta dishes (especially with cream sauces), fish, pork, bacon and pancetta, Indian cuisine and antipasto. Serve chilled.

Alc: 10.5% | G/F: 34-38 g/L  
T.A.: 6.5-7.5 g/L | pH: 3.1-3.2

### Albertoni Moscato

The Albertoni Moscato carries tropical flavors of guava, passionfruit, and mango straight through to a sweet lengthy finish.

This wine pairs well with light summer appetizers like fruit salad and finger foods.

Alc: 9.4% | G/F: 68.9 g/L  
T.A.: 4.62 g/L | pH 3.29

Produced using screw cap closures. Albertoni on-premise wines are available in 750ml and 1.5L bottles.

Albertoni Vineyards, Napa & Sonoma, CA | Marketed by Bronco Wine Company | 855.874.2394 | [www.broncowine.com](http://www.broncowine.com)