

## Italian Reds

(from California grapes)

### SONOMA AVA GRAPES "Italian varieties"

- Aglianico** .....\$3500  
 Produces a full-bodied wine with firm tannins and high acidity, endowing it with good aging potential. Blends well with Cabernet Sauvignon and Merlot varieties.
- Nebbiolo** .....\$3500  
 Prominent in and famous for producing wines like Barolo, Barbaresco and Gattinara. This grape produces a bigger, more acidic and tannic wine that is long-lived and prized by collectors.
- Barbera** .....\$3500  
 Produces a robust red wine with intense fruit flavor and enhanced tannic content.
- Montepulciano** .....\$3500  
 Typically produces a fruity, dry wine with soft tannins
- Brunello (Clone)** .....\$3500  
 100% Sangiovese grapes.
- Nero d'Avola** .....\$3500  
 Dark in color, big in fruit flavors, well-suited for oak and able to age for quite a few years.
- Amarone** .....\$3500  
 Intense ruby red inclined to garnet with age. Flavour is dry, warm, velvety with a characteristic tartness generous and very well balanced.

### Rent Me



## French Oak Barrel

Your Wine Will Be Smoother & Will Have More Elegant Flavors.  
 The Result is More Natural Longer-Lasting Finish &  
 Higher Quality

You Get 3 More Additional Cases  
 23 Cases (276 Bottles) Per-Barrels  
 Reserve Up to 18 Months in a Barrels  
 Additional Costs: \$650.00

## California Reds

### AMADOR CITY & SONOMA AVA GRAPES

- Pinot Noir** .....\$3500  
 Produces a wine that is clear, velvety, brilliant and medium to deep red in color with full flavors of cherries, plums, raspberries and strawberries.
- Mourvedre** .....\$3500  
 A meaty and full-bodied red wine, can have a gamey taste.
- Syrah** .....\$3500  
 Makes a full-bodied, tannic wine that stands alone or blends well with any other grape.
- Old Vine Zinfandel** .....\$3500  
 A dark-colored, medium, full-bodied, spicy wine with berry aromas that blends well.

### SONOMA AVA GRAPE BLENDS

- Opus One** .....\$3500  
 A blend of Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc and Black Malvasia grapes.
- Solaia** .....\$3500  
 70% Cabernet Sauvignon — 20% Sangiovese — 5% Cabernet Franc.
- Tignanello** .....\$3500  
 80% Sangiovese — 15% Cabernet Sauvignon — 5% Cabernet Franc.
- Sassicaia** .....\$3500  
 85% Cabernet Sauvignon — 15% Cabernet Franc
- Ornellaia** .....\$3500  
 60% Cabernet Sauvignon — 25% Merlot — 12% Cabernet Franc — 3% Petit Verdot
- 721 - Renato's Blend** .....\$3500  
 Cabernet Sauvignon, Alicante, Petite Syrah.
- Prisoner.** .....\$3500  
 75% Old vine Zinfandel — 15% Cabernet — 10% Petite Syrah.
- Super Tuscany** .....\$3500  
 70% Cabernet - 15% Merlot - 15% Sangiovese
- Châteauneuf-du-Pape** .....\$3500  
 This French blend produces an earthy wine with gamy flavors that have hints of tar and leather and aged oak.

### SPECIAL SONOMA AVA GRAPES

- Hillside Cabernet** .....\$3600  
 Exemplifies the extraordinary richness and suppleness of one of the "New World's" most profound Cabernets.
- Stag's Leap Cabernet (169 Clove Cab)** .....\$3600  
 Produces a full-bodied wine with flavors typically ranging from black cherry and currant to leather and oak.
- Russian River Pinot Noir** .....\$3600  
 Produces a wine with cherry and berry fruit flavors and delicate aroma that often includes earthy mushroom notes.
- Chalk Hill Cabernet** .....\$3800  
 Aromas of cassis, autumn leaves, graphite and mocha with berry, earth, roasted espresso bean flavors.

## California Reds

### SONOMA AVA GRAPES

- Sangiovese** .....\$3500  
 Produces a medium-bodied wine with spice, raspberry and cheery flavors. Blended with Cabernet, it produces a smoother wine with lighter tannins.
- Petite Sirah** .....\$3500  
 A distinctively aromatic, spicy, medium-bodied red table wine with an abundance of fruit and a velvet-like quality that blends well with Cabernet Sauvignon.
- Syrah** .....\$3500  
 Makes a full-bodied, tannic wine that stands alone or blends well with any other grape.
- Malbec** .....\$3500  
 Makes a big, rich and deeply flavored wine.
- Old Vine Zinfandel** .....\$3500  
 A dark-colored, medium, full-bodied, spicy wine with berry aromas that blends well.
- Cabernet Franc** .....\$3500  
 Spicy in aroma with hints of plum and violet, this wine is more often used as secondary element of blends.
- Primitivo** .....\$3500  
 Similar to Zinfandel, it produces a high quality, rich wine.
- Merlot.** .....\$3500  
 A distinctively aromatic, spicy, medium-bodied red table wine with an abundance of fruit and a velvet-like quality that blends well with Cabernet Sauvignon.

## California Whites

### CENTRAL VALLEY OR LODI AVA GRAPES

- Sauvignon Blanc** .....\$3300  
 Possessing good fruit and citrus flavors, this grape is used to produce white table wines from sweet to dry.
- Chardonnay** .....\$3300  
 With flavors ranging from buttery to creamy to nutty to smoky, this grape yields a full-bodied wine.
- Pinot Grigio** .....\$3300  
 Classic Italian-style wine with nice color and crisp fruity taste..
- Riesling** .....\$3300  
 This classic German grape variety is light in body, low in alcohol yet intensity flavored with a zesty bouquet.
- Muscat** .....\$3300  
 Produces a fruity and nicely sweetened dessert wine.
- Rose** .....\$3300  
 80% Grenache and 20% Carigane

## Washington State Reds

Horse Heaven Hills/Rattlesnake Hill

Cabernet Sauvignon .....	\$3600
Cabernet Franc .....	\$3600
Merlot .....	\$3600
Sangiovese .....	\$3600
Syrah .....	\$3600

## Community Barrell

### Opus One Blend & Pinot Grigio

You Can make wine with us without purchasing an entire barrel.  
Simply limit to at least two cases (24 bottles)

1 Barrel = 20 Cases = 240 Bottles

½ Barrel = 10 Cases = 120 Bottles: \$1800

2 Cases = 24 Bottles: \$375

### Upcoming Dates to Be Announced

### Private Events

Our facilities are a perfect location to host an upcoming event with space available from 20 - 150 guests.



## Vino Divino

TASTING ROOM

NOW OPEN

Open for tasting

Friday Night 7p.m. - 11p.m. • Saturday 10am -4pm

Come see the process & taste our wines to discover which wine you could make with us.

### Sign up for Mozzarella

4x a year • Next Class Sat. Sept 16<sup>th</sup>

## Vino Divino SCHOOL OF WINE

Bring your family & 3 friends to join in our four fun-filled winemaking sessions.

We provide the equipment and the knowledge.

With the assistance of experienced winemakers, you too can make your own "award winning" wine.

### Session 1 (September & October)

Crushing the grapes • Preparation for fermentation

### Session 2 (September & October)

Pressing the grapes • Filling the barrel (14 days after crushing the grapes)

### Session 3 (January)

Racking the wine • Topping off the barrel

### Session 4 (June & July)

Bottling the wine • Labeling the wine

These grapes are shipped cold and produce wines of exceptional flavor and quality and have produced award-winning wines.



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## Vino Divino SCHOOL OF WINE Staten Island's Only Winery



### MAKE & BARREL YOUR OWN WINE

We provide everything you need from the equipment, bottles, labels and storage along with our years of experience to help craft your very own private label wine.



# 2023

California, Washington  
PRICE LIST