



Abruzzo – Italy Abruzzo is a mountainous region situated about midway up the boot on the Adriatic side of the Apennines. It's hot, dry climate favors the native red grape Montepulciano. In the hill country around northern Abruzzo, Montepulciano grapes make full-bodied, robust but smooth-drinking wines that are often peppery and spicy--making them the perfect complement to the region's sometimes spicy food. The crisp, refreshing white wine from here is made from Trebbiano grapes and goes well with the seafood pulled from the waters of the Adriatic. This land, with hills fading into the sea, gives to the vineyards the best exposure to the gentle climate.

Martin Ulisse Trebbiano D'Abruzzo (DOC)

Brand: Martin Ulisse

Region: Abruzzo (Italy)

Area: Casalbordino

Vines: 100% Trebbiano

Alcohol: 12%

A mellow, lightly fruity Italian white wine, with a crisp clean finish.

Reminiscent of a pinot grigio or an un-oaked chardonnay, the Trebbiano is a light bodied, off-dry, crowd pleaser with the delicate flavors of pear, and apple. This mellow lightly fruity white has a hint of minerality. Its crisp clean finish makes it an "easy to drink" wine which can be had alone, chilled on a hot summer day and yet compliments any meal.

A cross between pinot grigio and un-oaked chardonnay, this easy drinking, light bodied wine goes well with almost any food.

Martin Ulisse Montepulciano D'Abruzzo Cerasuolo (DOC)

Brand: Martin Ulisse
Region: Abruzzo (Italy)
Area: Frisa
Vines: 100% Montepulciano
Alcohol: 12.5%

A perfect year round "red", this true rose is rich with cherry and strawberry, complemented by soft tannins and a clean finish.

Fruit forward yet dry, this true Rose' appeals to all palates. Atypically rich, this medium-bodied wine has a lingering finish of red cherry and strawberry balanced by soft tannins. This light and crisp rose is the perfect year round "red." Fun by it self or paired with salads and cured meats.

This true Italian rose, fruity yet dry with a clean finish, is fantastic for sipping or pairs beautifully with salads and cured meats.

Martin Ulisse Montepulciano D'Abruzzo (DOC)

Brand: Martin Ulisse
Region: Abruzzo (Italy)
Area: Casalbordino
Vines: 100% Montepulciano
Alcohol: 12%

Exceptionally smooth, fruit forward Italian favorite for all occasions.

Similar to a pinot noir, this Southern Italian beauty is fermented in 100% stainless steel for a medium body that drinks easily with a pleasant finish. Mild plum, spice, and dark cherries finish with soft tannins and white pepper. Exceptionally smooth across the palate, this off-dry wine is fruity yet not sweet and is a great happy hour or patio wine that is also incredibly versatile with food.

Similar to a pinot noir, this easy drinking Italian favorite fermented in all stainless steel will appeal to both red and white wine drinkers and goes well with almost any food.

Martin Ulisse Merlot (IGT)

Brand: Martin Ulisse

Region: Abruzzo (Italy)

Area: Terre di Chieti

Vines: 85% Merlot / 15% Montepulciano

Alcohol: 12%

A smooth and well balanced merlot with hints of cocoa and eucalyptus.

This medium bodied merlot is smooth and velvety and has enough acidity and tannins for a great balance. Hints of cocoa, plum and ripe berries with a touch of eucalyptus on the nose, these flavors are also found on the palate along with dried herbs and a touch of minerality. Although a young wine, allowing it to breathe for a brief time will maximize the aromas and flavors. Pairs beautifully with red meats, game, and mature cheese.

An amazingly complex Merlot for the price, it has great balance on the palate and very unique nose for a sensual wine experience. Pairs well with red meats, game and mature cheese.

Martin Ulisse Sangiovese (IGT)

Brand: Martin Ulisse

Region: Abruzzo (Italy)

Area: Terre de Chieti

Vines: 100% Sangiovese

Alcohol: 12%

This fruit forward wine is sexy and rustic with dark fruits and berries reminiscent of Old World Italy.

Made from 100% Sangiovese, the main varietal in Chianti, this Old World red is a true Italian classic. Medium bodied with solid tannins, this fruit forward wine is sexy yet rustic with dark fruits and berries. Pleasant acidity and a lingering finish allows this to be a solid table wine. Pairs well with pastas, Italian marinara, meat sauces, pork and red meat.

100% Sangiovese (main varietal in Chianti) -- A sexy Old World Italian red that goes great with pastas, sauces, and meats.

Martin Ulisse Montepulciano D'Abruzzo (DOC) Signature Collection

Brand: Martin Ulisse

Region: Abruzzo (Italy)

Area: Casalbordino

Vines: 100% Montepulciano

Alcohol: 13%

A full bodied Italian Classic, aged in oak barriques, shows sophistication with a strong fruit presence, hints of leather, tobacco and pepper.

Similar to a Cabernet, this Old World Montepulciano is a traditional Italian classic. Aged for over a year in French barriques, this sophisticated full bodied red has a strong fruit presence of spicy, black plum and red cherry. Hints of leather, tobacco and pepper lend balance and a velvety smooth finish. Pairs well with red meats, pasta, strong cheese, desserts or even a fine cigar.

For those who are interested in a Cabernet, this wine is perfect! Full bodied oak, strong presence of fruit with hints of leather tobacco and pepper with a smooth finish. Compliments red meats, pasta, strong cheese, desserts or even a fine cigar.



Cantina Colle Moro Vino Frizzante (IGT)

Brand: Cantina Colle Moro

Region: Abruzzo (Italy)

Area: Terre de Chieti

Vines: 100% Pecorino

Alcohol: 12%

Elegant fruit of white peach, playful bubbles, and a full body with a hint of nectar create the perfect balance to this beautiful bubbly.

An excellent alternative to Prosecco, you will love this sophisticated hidden gem from Abruzzo. This beautiful bubbly has the perfect balance of elegant fruit, playful bubbles, and a full body with a hint of nectar. White peach paired with a clean palate and a hint of almond surely leaves a lasting impression. Makes a lovely aperitif, excellent match with pesto, chicken, white fish, and especially shellfish. Could also be a crisp finish to dinner.

An alternative to Prosecco, this great sparkling wine will appeal to everyone celebrating because it is off-dry, has a hint of sweetness, and is easy to drink. A sophisticated wine with tiny bubbles it can be had before or after a meal but it is also one of the few sparkling wines that goes well with salads, seafood (especially shellfish), chicken and pesto dishes.

Puglia – Italy Puglia is “the heel” of the boot of peninsular Italy. It is bordered by both the Adriatic and Ionian Seas, giving it one of the longest coastlines of any region in Italy. Puglia is also one of the most fertile regions in all of Italy, on a par with the Po Valley. Olive trees, wheat, and vines, cover the territory of Puglia like a colorful patchwork



Mocavero Chardonnay (IGT)

Brand: Mocavero

Region: Puglia (Italy)

Area: The Salento area includes the Lecce, Brindisi and Taranto districts

Vines: 100% Chardonnay

Alcohol: 13%

Bright acidity, crisp apple and a clean finish make this wine uniquely refreshing

Mocavero Chardonnay is similar in flavor profile to a Vino Verde or Albarino. A light body complimented by balanced acidity and fruit this wine is fresh and crisp. Unlike a typical chardonnay, the flavors are subdued by bright acidity, green apple and citrus allowing this wine to be very refreshing. The clean finish makes it a great alternative when looking for a white wine. Goes well with light starters, salads, seafood and fish, excellent as an aperitif.

Bright acidity, crisp apple and a clean finish make this wine uniquely refreshing – if interested in Vino Verde or Albarino this is a good choice - Goes well with light starters, salads, seafood and fish, excellent as an aperitif.

Mocavero Sire Negramaro (IGT)

Brand: Mocavero

Region: Puglia (Italy)

Area: The Salento area includes the Lecce, Brindisi and Taranto districts

Vines: 100% Negroamaro

Alcohol: 13%

Smooth yet bold this Southern Italian delight showcases a unique palate of vanilla and black fruit

Balanced tannins, vibrant acidity and beautiful structure, allows this wine to be a classic Southern Italian delight. A silky smooth yet bold red with a unique flavor palate including blackberry and vanilla. A noble accompaniment to roast meat, strong cheese, excellent with pasta and ragu.

100% Negroamaro - Bold fruit flavor yet soft tannin – if interested in something different all stainless steel fermentation smoothes this rustic grape making it easy to drink – Pairs with roast meat, strong cheese, excellent with pasta and ragu.

Mocavero “Puteus” Salice Salentino (DOC) Reserva

Brand: Mocavero

Region: Puglia (Italy)

Area: The Salento area includes the towns of Salice Salentino, Veglie and Guagnano (LE), San Pancrazio Salentino and Sandonaci (BR); also some of the lands belonging to the towns of Campi Salentino (LE) and Cellino San Marco

Vines: 80% Negroamaro / 20% Black Malvasia

Alcohol: 13.5%

A bold wine with unique expressions of vanilla, espresso, black fruit and spice

The earthy bouquet includes a strong hit of espresso and vanilla, with fruit taking the background. An overall spicy edge, older vintage and good fermentation allows this to be a big and weighty wine with unique characteristics. Lively berries dominate the initial taste, with blackberry and bold yet balanced tannins taking the mid-palate. The finish harkens back to the bouquet with vanilla, earth and a delicate touch of spice. Excellent with roast meat, wild fowl, spicy dishes and cured meats.

Blend of 80% Negroamaro and 20% Malvasia Nera—very big, earthy red with bold tannins, black fruit and spice. Pairs with roast meat, wild fowl, spicy dishes and cured meats.

Mocavero Primitivo (IGT)

Brand: Mocavero, Region: Puglia (Italy)

Area: The Salento area includes the Lecce, Brindisi and Taranto districts

Vines: 100% Primitivo

Alcohol: 14%

A romantic blend of jammy black fruit, leather and chocolate complimented by hints of strawberry.

The Primitivo grape is a distant cousin to the California Zinfandel. Packing a great deal of flavors including jammy blackberry, leather, tobacco, and pepper with an underlying pop of strawberry this wine is medium bodied and complex. A lingering finish that begins with vanilla and a hint of spice becomes the rich flavor of roasted chocolate. A noble accompaniment to roast meats, wild fowl and mature cheese.

Relative of the Zinfandel grape, Primitivo, is a deep red wine with an intense bouquet of jam and fruit. Flavors : tobacco, spice, jammy dark fruits and leather with underlying strawberry. Long finish with hints of roasted chocolate. Pairs well with meats, game, mature cheese and even chocolate.



Terra Jovia Primitivo (DOC)

Brand: Terra Jovia

Region: Puglia (Italy)

Area: Gioia del Colle

Vines: 100% Primitivo

Alcohol: 13%

An Old World gem, handcrafted with extremely limited production.

This Old World cousin of the zinfandel grape is an earthy wine, full-bodied and rich with the sensory contradiction of black pepper blended with sweet dried plum and raisins. Vanilla, tobacco, and caramel are present mid-palate with mild tannins and roasted red bell pepper towards the end. With age, this wine becomes velvety. Great with red meats, game, and strong cheeses. This is a true boutique wine that is highly limited in production (7,000 bottles annually) with a strictly hands on approach. It is recommended that this bottle breathe 30-45 minutes before drinking. This Primitivo is an exclusive treasure, with just 700 bottles brought into the U.S.

A relative of the zinfandel grape. This wine should be allowed to breathe for 30-45 minutes for maximum enjoyment. Earthy on the nose, wonderful on the palate with a rich combination of fruit and pepper. Great with red meats, game, and strong cheese.

Terra Jovia Riserva Primitivo (DOC)

Brand: Terra Jovia

Region: Puglia (Italy)

Area: Gioia del Colle

Vines: 100% Primitivo

Alcohol: 15.5%

Limited production and a strictly hands on approach make this bold jammy red an exclusive treasure

Similar to a California Zinfandel (Primitivo is a distant relative) this Old World, earthy wine is full bodied with rich jam like qualities. Sweet dried plum and raisins, tobacco, peppercorn, caramel and roasted red bell pepper combine to create a truly unique profile. High alcohol content and rich flavors come together for a bold lingering finish. With age, this wine becomes rich and velvety. Highly limited production with a strictly hands on approach makes this an exclusive treasure. Compliments heavy meats, game, lamb, chocolate and cigars.

Similar to a California Zin – Limited production, boutique wine (all hand done) – old world earthy, jammy , rich flavors – long finish – NEEDS to breathe – flavor profile: sweet dried plum and raisins, tobacco, peppercorn, caramel, roasted red bell pepper – high alcohol so needs to be paired with food heavy meats, game, lamb, chocolate and cigars.