

# Introducing Two Italian Sensations

Our bold additions to Selection International wines are made with **Crushed Grape Skins**.

## Italian Amarone with Grapeskins

Italy's most powerful wine, Amarone is renowned as a fruity, full-bodied, with rich intensity from the dried grapeskins included in the fermentation. Winexpert's Selection International Italian Amarone with Grape Skins is an intense, complex wine, with a wide array of flavours and aromas. Deep, nearly opaque red, this heavyweight exudes aromas of sour cherries, dark chocolate, stewed plums, dried fruits, anise, raisins, bitter almond, tobacco, leather and molasses, and has a spicy-earthy bittersweet finish that goes on and on, from the huge volume of tannins.

Pair with grilled beef, strong dry cheeses (Parmigiano Reggiano or Asiago), pasta with meat-based tomato sauces, antipasto, veal or roast pork. The gripping tannin in this wine also makes it a natural for other red meats and game, and the fruit lifts up well herbed or spiced dishes. While excellent with food, Amarone is often enjoyed by itself, sipped outside of mealtimes with good conversation and good friends.

Oak – 2 - Medium  
Sweetness – 0

Body – 4 - Medium-Full  
Alcohol by volume – 13.5 - 14%

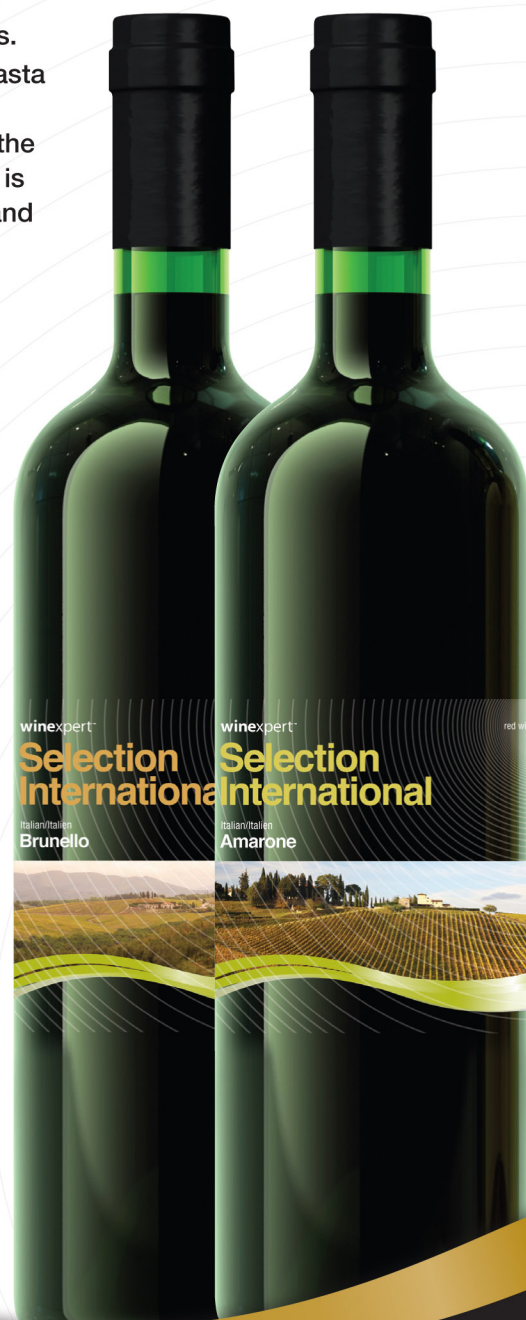
## Italian Brunello with Grapeskins

Winexpert's Selection International Italian Brunello with skins is a dark-cherry colour with highlights of gorgeous ruby-garnet. Bold, yet supple, the big, smoky-earthy nose of ultra-ripe cherry and currant-like fruit gives way to a hint of tar and cracked black pepper, cedar, whiffs of liquorice, leather, and also plums and black cherries, followed by a richly tannic, long, long finish.

The super concentrated flavours are generous even in youth, but this sensational wine is sensational after six months to a year. Good acidity makes this a very food friendly wine: like many Italian reds, Brunello shines in the company of assertively flavoured foods. Osso buco and veal piccata are splendid accompaniments, as are hard cheeses such as asiago and Pecorino Romano. Its firm backbone of acids and tannins make it work well with rich and spicy foods like Italian sausages or lasagna.

Oak – 3 - Heavy  
Sweetness – 0

Body – 4 Medium Full  
Alcohol by Volume – 13.0 – 13.5%



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