





name: _____ telephone: _____

retail price today by-the-case quantity

Side by side

	2022 Domaine Collotte <i>Rosé of Pinot Noir</i> Seared Provolone, ripe and unripe strawberries, rhubarb, escargot, and flower petals.	13.00% Marsannay AOP	\$ 24.00	\$ 21.60	\$ 20.40	_____
	2022 Clos Cibonne <i>Rosé of Tibouren</i> Cured salmon with cantaloupe cream, orange flower water, sea salt and basil.	13.50% Côtes de Provence AOP	\$ 48.00	\$ 43.20	\$ 40.80	_____
	2020 Angelo Negro "Angelin" Langhe Rosso <i>Nebbiolo</i> Rose syrup-glazed rabbit with cannellini beans, mushrooms and aromatic vegetables.	14.00% Langhe DOC	\$ 21.00	\$ 18.90	\$ 17.85	_____
	2017 Schiavenza "Serralunga d'Alba" Barolo <i>Nebbiolo</i> Polenta cake with Fontina cheese, Bresaola and orange-eucalyptus sauce.	14.50% Barolo DOCG	\$ 50.00	\$ 45.00	\$ 42.50	_____

Must order on the day of the tasting for this pricing!

