

BY RESERVATION ONLY

VINE CO GLOBAL PASSPORT = SERIES == 2022

DISCOVERY AWAITS

TOUR DIFFERENT TERROIR, EXPLORE THE EXOTIC, AND UNCOVER THE UNIQUE.

Every year, our highly-anticipated VineCo™ Global Passport Series takes us on a new adventure to the most prominent well-respected wine regions - from highly touted up-and-coming regions to age-old vineyards with long histories. A range of classic varietals to charismatic blends, this limited release wine series celebrates creativity and insists on excellence.

Available for a short time by reservation only, it's a one of a kind wine experience.

Where will the VineCo™ Global Passport Series take you?



2022

PRIMITIVO

ORIGIN: PUGLIA, ITALY ALC. VOL: 13%

BODY: FULL

SWFFTNFSS: DRY



THE WINE:

As one of the first varietals to be harvested in Italy, Primitivo loosely translates to 'early ripening'. It was given this name because every growth stage for the Primitivo grape happens early, starting from flowering through to colour change. This full-bodied wine brings aromas of dark raspberry, black current, and preserved cherry with hints of coffee and baking spice. It's earthy, bold, and luscious character are complemented by round tannins and a smooth finish.



THE REGION:

The Puglia region is known for its Primitivo wines. Located at the south-eastern tip of Italy or at the 'heel of the boot', this sunny, dry region is surrounded by water on all three sides. Cool breezes off the Mediterranean help regulate the temperatures in the vineyards, offering ideal growing conditions for this grape. The region also produces half of Italy's olive oil because of the warm and dry climate.



- Fennel sausage with fire roasted tomatoes & peppers
- Eggplant Parmesan
- Smoked Gouda



GRILLO PINOT GRIGIO



ORIGIN: SICILY, ITALY ALC. VOL: 12.5%

BODY: **MEDIUM** SWFFTNFSS: DRY



THE WINE:

A unique blend of Grillo and Pinot Grigio, this fruit-driven wine is a playful balance between freshness and body. Grillo, pronounced GREE-lo, originated in Sicily and is a more robust alternative to Pinot Grigio. It brings more body to this blend along with floral notes and hints of grapefruit. The Pinot Grigio keeps this wine crisp, offering bright acidity along with notes of cantaloupe and sweet pear on the palate.



THE REGION:

Sicily is the southernmost region in Italy and the largest island on the Mediterranean Sea. It is consistently blessed with bright sunshine, warm temperatures, moderate rainfall and coastal breezes. This classic Mediterranean climate is described by Sicilian wine producers as a magical place to make wine thanks to the unique geography, climate, and cultural influence.



- Grilled calamari with preserved lemon and fresh herbs
- Tomato and watermelon salad
- Fresh goat cheese



TEMPRANILLO BOBAL

ORIGIN: MANCHUELA, SPAIN ALC. VOL: 13%

BODY: **MEDIUM** SWFETNESS: DRY



THE WINE:

Experience Spain with this juicy blend of Tempranillo and Bobal, two of the most widely-planted varieties in Spain. Ripe fruits of dark cherry, strawberry and blackberry are complemented by notes of plum and fig preserve. Toasted oak brings hints of vanilla bean and baking spice. This medium-bodied wine delivers freshness and balance with well-structured tannins and a long, lingering finish.



THE REGION:

Manchuela is a large wine growing region in central Spain, inland from Valencia and located in the valleys between two rivers, the Jùcar and Cabriel. These valleys and the influences of the Mediterranean Sea make the climate relatively mild. The moist winds coming off the coast help to regulate the temperatures in the vineyards to ensure optimal growing conditions. Red grape varietals dominate the region with Bobal representing approximately 70% of the vines grown in the region.



- Paella with chorizo
- · Grilled vegetable lasagna
- Manchego cheese



CABERNET SHIRAZ MONTEPULCIANO





THE WINE:

A classic Australian blend with a twist, Cabernet Sauvignon and Shiraz are married with Montepulciano to create a complex and full-bodied wine. Dark fruits of blackberry and currant follow with notes of plum and preserved cherry. Firm but velvety tannins are met with a rich mouthfeel, hints of black pepper, sweet red fruits, and baking spice. This is a playful blend bringing three classic varietals together creating a wine with alluring texture and bold style.

BODY: FULL SWFFTNFSS: DRY

THE REGION:

The Murray Darling region straddles the Murray River and covers a large area between northwest Victoria and western New South Wales. A hot and dry climate with extended hours of sunshine, low humidity, and cool nights, allow for ideal ripening conditions. Cabernet Sauvignon and Shiraz thrive in Australian soil producing some of the most iconic wines in the southern hemisphere. The region is now becoming known for alternative Italian varieties like Montepulciano because winemakers have realized those varietals perform extremely well in the warm climate.



- Grilled striploin with a mushroom peppercorn sauce
- Garlic sautéed spinach
- Aged sharp cheddar



RESERVE YOUR VINECO™ GLOBAL PASSPORT SERIES WINES TODAY

Please fill out the form below and return it to your VineCo™ Retailer to reserve your wines. Reservation deadline for all four wines is Friday, November 12, 2021.



