

# Villa Appalaccia Wines

30 years of Italian-inspired wines in Virginia's Blue Ridge Mountains

## WHITE WINES:

**PINOT GRIGIO (2020)**

Bottle

**\$19.95**

Glass

**\$6.00**

Refreshingly crisp and light, this well-balanced wine hints of pear, apple, citrus and nectarine. Pairs well with seafood, vegetarian pastas, risottos and soft cheeses.

**"LIRICO" (2019)**

**\$19.95**

**\$6.00**

Cool fermentation ensures crisp, bright flavors of our Vidal Blanc to shine. With subtle notes of grapefruit and pineapple, this wine pairs well with seafood, cheese dishes and white sauce pastas.

**"ALLEGRA" (2019)**

**\$19.95**

**\$6.00**

A refreshing effervescent white wine made from Vidal Blanc grapes. This dry prosecco style is perfectly suited for anything from appetizers on the porch to elegant celebrations.

## ROSE:

**"ROSA" (2019)**

**\$19.95**

**\$6.00**

This lovely blush wine is made from merlot and semillon grapes. A nice, light body and flavor that will pair well with seafood, salads, burgers and creamy pastas alike.

## RED WINES:

**SANGIOVESE (2019)**

**\$20.95**

**\$6.50**

In this wine you may taste strawberries and blackberries with a spicy finish. The chianti style wine is recommended to enjoy with pastas and grilled meats.

**CORVINA (2019)**

**\$23.95**

**\$7.50**

Our solo varietal Corvina is a light-bodied red with gentle spice and floral notes. With tart cherry, strawberry and red currant flavors, it has a dry finish and pairs well with seafood and salmon as well as red meats.

**"TOSCANELLO" (2020)**

**\$24.95**

**\$7.50**

A blend of Sangiovese, Cab Franc and Dolcetto. Medium to full-body, this smooth, dry wine is full of complex flavors including blackberry and dark cherry. It finishes with subtle notes of vanilla, tea leaves and almonds. It pairs well with savory white meat, vegetarian dishes and pastas.

**PRIMITIVO (2020)**

**\$33.95**

**\$9.50**

Bold, intense flavors are characteristic of this grape varietal originally grown in Southern Italy. Try this earthy, dry wine with charcuterie, grilled vegetables, steak dinners and crisp evenings.

**"RASPBERRY TAXI" (2021)**

**\$26.95**

**\$7.50**

Our semi-sweet wine made from Cabernet Franc. We blend with raspberries for a unique flavor profile that goes great with desserts (especially dark chocolate) and soft cheeses.

**Bread & Cheese Platter (serves 2-4)**

**\$23.00**

**Cannoli**

**\$4.50**

**Small Hummus Plate**

**\$6.50**

**Chocolate Pretzel "Nibble"**

**\$3.50**

**Salami/Prosciutto**

**\$2.00**

**Pumpkin Pie**

**\$6.25**

**\*\*6-pack 5% off, case of wine 10% off (mix or match), 2 cases 15% off\*\***