

COLANGELO

U-Vint Wine

We are a full service wine making facility specializing in wine from fresh grape juices. We have adopted an age old tradition of making wine following a natural process from start to finish in our modern facility.

colangelowine.com

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RED WINE

COLANGELO COLLECTION

Spice up your wine collection with our dark, heavy, full-bodied wines that are bold enough to bear the family name.

\$150⁵⁰ Taxes included, as well as labels & shrink caps.

Aglianico - Full bodied with firm tannins making this a wine that has aging potential. Known for flavours of black cherry and spiced plum. Pair with rack of lamb, roast beef, pork, duck, ravioli, veal and hard cheese.

Monteleone - Full bodied, complex, well structured wine with flavours of plum and black cherry with soft tannins. Pair with steak, beef stew, roast turkey and lamb.

San Martino - is a big, robust and full bodied red wine. Intense aroma of licorice, raspberry, cedar and pepper. Rich with medium tannins, leading to a long lasting finish. Pair with pizza, ribs, lamb, marinated steak and hard cheese.

Tignanello - Intense, deep ruby red. Tastes of black cherry with a hint of pomegranate. Cherry, spice and herb on the nose. Pair with lamb, marinated steak and hard cheese. **TOP SELLER - Staff Pick**

Toscana - Medium, dark and rich; black cherry and raspberry wraps gently with a marvellous lingering finish. Pair with steak, beef stew, roast turkey and roast lamb. **TOP SELLER - Staff Pick**





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SEASONAL COLANGELO COLLECTION WINES

Available Mid-Late September Annually

Price is per 20 ltr. batch to bottle, which includes tax, labels and caps

Nero D'Avola \$150^{.50}

A rich full bodied wine, with sweet black cherry tannin's and peppery flavors. Perfumed and velvety red that's easy to drink. Excellent when aged. Pair with fajitas, leg of lamb, lamb chops, smoked meat, grilled tuna and hard cheese.

Comparable to Shiraz, and Cabernet Sauvignon

Negramaro \$150^{.50}

Is valued for its deep colour, medium-full body tannins, and dark berry fruit flavours. Moderately open nose of blackcurrant and black cherry fruit with a hint of strawberry. Pair with pasta, meat balls with tomato sauce, pizza, leg of lamb, Sichuan beef.

Comparable to Amarone, Tignanello, and San Martino

Senza Frasca \$150^{.50}

Medium body, flavors of savory peppercorn and ripe blackberry fruit. Well balanced with a full and velvety palate. Pair with roast beef, rack of lamb, roast pork, roast duck, ravioli, veal and hard cheese (Provolone).

Comparable to Barolo, Brunello, and Aglianico

Fun Fact

Senza Frasca translates to, "*Good wine is sold without flaunting it,*" according to a common custom in most regions of Italy, a branch hanging on the door of the taverns meant the new wine was ready.

The proverb emphasizes that a good wine needs no such reminders.

Visit colangelowine.com for more information



SPECIAL RESERVE

Special Reserve Reds are full in body and deep in colour. Most are ready to drink when bottled, they all age wonderfully.

\$118 Taxes included.

Amarone - Dry and full bodied. Excellent wine when aged. Has flavours of cherries, raisins and elderberries. Pairs well with grilled steaks, leg of lamb, lamb chops, veal, hearty stews, and well aged cheese (Parmigiano). **TOP SELLER**

Barolo - A full bodied, rich savoury wine with hints of ripe fruits and spices, like prunes, figs and cloves. Great with meals or enjoyed on its own. Pair with roast beef, rack of lamb, roast pork, roast duck, ravioli, veal and cheese (Provolone, Parmigiano).

Baco Noir - A full flavoured, earthy red wine with rich fruit tones. The noticeable acidity will soften with moderate aging, pushing the Blueberry and Plum flavour that embody this medium body red to the forefront. Pairs with: Aged Cheddar, Burgers, Ribs, Grilled meat, Pizza, Pasta. Oak Extract is Recommended. **TOP SELLER**

Brunello - Dark ruby in color, full bodied. Flavours of blackberry, figs, black cherry, black raspberry. Smooth tannins and a savory finish with aromas of dark fruits and walnuts. Pairs well with grilled meats, leg of lamb, cheese (Parmigiano). **TOP SELLER - Staff Pick**

Cabernet Franc - Medium to full body. Black cherry and raspberry fruit. Has a subtle spicy, peppery flavour. Ages well. Pairs with chicken, fajitas, leg of lamb, lamb chops, grilled tuna, smoked meat, bread and hard cheese.

Cabernet Merlot - A full bodied red wine. It delivers a complex variety of flavours. A spicy bouquet with a cheese overtone. Pair with steak, roast turkey, rack of lamb, lamb chops.

Cabernet Sauvignon - This full bodied radiant red wine has a spicy pepper flavour. Aged, it can take on aromas such as warm leather and dark chocolate. Pair with steak, fajitas, beef stew, roast turkey, smoked meat, lamb, duck, and cheddar. **TOP SELLER**

Carmenere - Strawberry and cherry fruit, crimson in colour, full-bodied, with spicy, earthy notes. Pair with steak, leg of lamb, lamb chops, veal, hearty stews, bacon, seared tuna, greens, roasted or grilled vegetables (bell peppers, zucchini).

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SPECIAL RESERVE CONT.

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Chianti - Medium body, flavours of dried berry fruits, savoury herbs. and a slight peppery edge. Pair with roast beef, grilled steak, rack or leg of lamb, veal, pork, pasta, pizza, and cheese (Mozzarella, Parmigiano, Provolone).

Malbec - is a full-bodied red wine with robust tannins. Ripe fruit flavours of blueberries and blackberry give it a lingering finish. Pairs with steak, lamb chops, cured beef, fajitas, pasta, cheese (Asiago).

Merlot - A soft rich wine, with a full bodied taste. Holds aromas of blackberries and black plums. Pair with steak, roast beef, rack of lamb, lamb chops, veal, roast turkey, grilled tuna, caramelized roast vegetables and cheese (Gouda). **Staff Pick**

Ripasso - A robust red brimming with blackberry and currant flavours. The rounded, lower acidity wine with softer tannin gives it a smooth finish. Pairs with hearty pasta dishes, roasted veal and lamb, steaks, sausages, game and aged Parmigiano.

Shiraz - Carries a velvety lushness of a full bodied wine, with a fruity flavour and subtle flowery aromas. Pair with fajitas, leg of lamb, lamb chops, smoked meat and grilled tuna.

Valpolicella - Medium bodied and fruity, black cherry and raspberry round out this flavourful red. Pair with pasta, rice, roasted lamb, sautéed vegetables. **Staff Pick**



NEED HELP?

We are ALWAYS here to lend a hand!

If you know you will need assistance when bottling, simply let us know when booking & we will make sure there is help available.

WHITE WINE

SPECIAL RESERVE

Special Reserve White are lighter in colour, crisper in taste, and carry a medium body.

\$118 Taxes included.

Chardonnay - A complete full bodied dry wine. Holds a crisp refreshing sharp taste. Has hints of honey and apple in the bouquet. Pair with roasted vegetables, grilled or poached salmon, roast chicken, pork, popcorn, sushi, shellfish and cheese (Cheddar, Swiss). **TOP SELLER**

Gewurztraminer - This very aromatic full-bodied white wine has tastes ranging from cantaloupe, grapefruit, pineapple, peach, apricot, orange with hints of peaches and nectarines on the nose. Pair with bread, shellfish, smoked meat and soft cheese (Boursin).

Pinot Chardonnay - The marrying of the top white wines in the industry, Pinot Grigio and Chardonnay. This refreshing blend brings the best of both worlds. This dry, light, fresh white carries a soft balanced acidity producing flavours of lemon, apple and pear on the palate. Pairs well with chicken, fish, roasted vegetables and cheese.

Pinot Grigio - An enticingly intense aroma, fruity and light. The finish is clean and crisp with hints of green melon. Pair with poached salmon, sole filet, shellfish, chicken, greens, roasted vegetables, bread, pasta (pesto or cream sauce) and cheese (Monterrey Jack) **TOP SELLER**

Riesling - A crisp, refreshing medium dry wine. A light bouquet and flavour of tropical fruit, fresh apples and pears. Pair with lamb, desserts, bread and cheese (Asiago, Gouda, Monterrey Jack).

Sauvignon Blanc - This light, dry white has tastes ranging from gooseberry, apple, mango and passion fruit. Pair with chicken, lobster, shrimp, greens, roasted vegetables, bread, pasta with pesto and cheese (Asiago, Cheddar, Swiss). **TOP SELLER**

Soave Classico - A light-bodied wine with a dry finish. Carries flavours of melon, peach and orange zest. Fragrant apple and apricot nose. Pair with chicken, turkey, seafood, pasta (with pesto or cream sauce), pork, and moderately spiced Asian dishes.

PREMIUM RESERVE

Premium Reserve White are light yellow in colour and are medium in body.

\$112 Taxes included.

Liebfraumilch - light body, clean crisp finish with an off-dry fruit flavour. Floral aromas with green apple and touch of spice; Pair with bread, shellfish, smoked meat and soft cheese.

Muscato - Medium dry white with flavours of apricot, peach, nectarine. Pair with bread, shellfish, smoked meat and soft cheese.

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PREMIUM RESERVE

Premium Reserve Reds are medium in body and in colour. Most are ready to enjoy as soon as they are bottled.

\$112 Taxes included.

Gamay Noir - Medium light bodied aromatic red wine known for its spicy tart cherry flavour. Pair with roasted vegetables, breads, fish, chicken, pork and cheese.

Pinot Noir - Medium light bodied, light aromas of red fruit, well rounded with tart cherry flavour. Pair with roast beef, duck, turkey, beef stew, veal, roast/fried chicken, grilled tuna, grilled salmon, roasted vegetables, breads, pork and cheese.



WEDDINGS

Ask how we can help make YOUR special day even more magical!

BLUSH: SPECIAL RESERVE

Pink in colour, refreshing in taste. Great for summer by the campfire.

\$118 Taxes included.

White Merlot - Fruity and refreshing, with just a hint of cherries, glowing with a soft pink hue. Best when chilled. It is a welcome companion to light meals, fruit and dessert. Pair with cream based sauce with pasta, with fish, pork, and other lighter meals.

White Zinfandel - Refreshing Raspberry, Black Cherry, Blackberry flavour. Carries a pale pink colour. Finished crisp. Enjoy it on its own or with food. Add soda water and fresh fruit to make a spritzer. Pair with cream based sauce with pasta, with fish, pork, and other lighter meals.

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