

Ciatano Winery Wine List 2010

Varietal Description	Suggested Food Pairings	Price/ bottle
White Wines		
Viognier A dry white with warm aromas of tropical fruit and pineapple, with oaky, spicy tones and a smooth finish.	Excellent with spicy Thai style foods, strong cheeses, sushi and sashimi	\$22.00
Pinot Grigio A light, crisp white wine, with a clean character and pear and apple aromas	Pairs well with seafood, pasta, creamy sauces, sausages, light cheeses	\$22.00
Bianco Cambiani Sweet dessert wine blend of Muscato, and Chennin Blanc - a crisp, flowery perfume, clean finish & aromas of apricot & peach.	Delicious when paired with fruit, custards, cheeses and rosemary.	\$22.00
Rosato (White Merlot) A fabulous blush summer wine, semi-sweet presenting aromas of strawberries, cherries and red fruit	Serve chilled with soft cheeses, fruits, salad - versatile wine	\$22.00
Red Wines		
Syrah A robust, full, slightly earthy and aromatic wine, with peppery overtones and plum flavors	Wonderful with hearty suppers and stews, caramelized onions and spicy dishes	\$22.00
Sangiovese Italian style wine is soft, yet full bodied and bright, with cherry and blueberry like flavors	Perfect paired with Italian style dishes and pasta.	\$25.00
Pinot Noir Smooth textured, round wine with deep color and aromas of cherry with a hint of earthy/smoky finish.	Pair with earthy mushroom dishes, soups, lamb, beef and venison	\$25.00
Cambiani Rosso A delicate blend of Cabernet Franc, Cabernet Sauvignon and Merlot wines with dark berry aromas, a smooth silky palette and a black tea compliment,	We suggest, Italian dishes, pork, poultry and simple steak from the grill and chocolate	\$25.00
Cabernet Sauvignon A more full bodied, yet a little dryer and less astringent than traditional Cabernet Sauvignon wines	A perfect accompaniment to chocolate, and steak	\$25.00
Cabernet Franc Medium bodied, with a soft, smooth palette with aromas of blackcurrant and dark berries	Rich dishes, smoky meats and salmon and earthy ingredients like mushrooms	\$25.00