

Wine Selection

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Bianco Vino (white)

- Pinot Grigio

Ciatano's Pinot Grigio is a light, crisp white wine, with a clean character and pear and apple aromas. A delightful wine to drink on its own or partnered with soft cheese, fruits and bruschetta appetizers, or main dishes of seafood or chicken and pasta with cream sauces.

- Viognier (Vee-on-yay)

Ciatano's Viognier grapes are grown here in Colorado, but the Viognier grape originates from the warm climes of the Rhone Valley region of France, making these white wines typically more full bodied, with higher alcohol content than typical white wines, with warm aromas of tropical fruit and pineapple. An ideal accompaniment with full bodied cheeses and appetizers, grilled poultry, fish and pork dishes, with a Caribbean flair.

- Bianco Cambiani

This delightful summer style wine is a blend of Muscat, Morio and Chennin Blanc, producing a crisp sweet, flowery perfume, with a clean finish and soft fruit aromas of apricot and peach. Excellent accompaniment to pre-dinner cheese and fruit plates appetizers.

- Rosato (White Merlot)

This versatile white wine is made from the merlot grape and produced by the short contact time with the grape skins resulting in less pigment, while being fermented at cooler temperatures like a white wine. This sweet wine presents aromas of strawberries, cherries and red fruit and pairs well with lighter meals of poultry, ham and Sunday brunch dishes.

Rosata Vino (reds)

- Cabernet Franc

This is one of the grape varieties best suited for the Colorado climate as it doesn't need a long growing season to ripen where it grows on the Western Slopes of the Colorado Rocky Mountains. A medium bodied wine with low tannin levels and producing a soft, smooth palette with aromas of blackcurrant and dark berries, ideally pair with roast meat dishes of beef or pork, or hearty stews on a cool fall evening.

- Cabernet Sauvignon

A more full bodied, yet a little dryer and less astringent than traditional Cabernet Sauvignon wines, makes this Ciatano wine more approachable. Excellent with grilled foods, like steaks and lamb.

- Syrah

Ciatano Winery's Syrah is an robust, full, slightly earthy and aromatic wine, with peppery overtones and plum flavors that partners well with hearty entrees and strong cheeses.

- Sangiovese (San gee-o-vasey)

This Italian style wine is soft, yet full bodied and bright, with cherry-like flavors - the perfect compliment to Italian dishes with marinara sauces, pasta, sausage, salami and cured meats.

- Pinot Noir

Ciatano's latest edition to our collection, this Pinot Noir is a smooth textured, round wine with deep color and aromas of cherry and blueberry, with a hint of earthy finish. Pairs well with red meat entrees, salmon, roast chicken, mushroom dishes, pasta and duck.

- Cambiani Rosso

A delicate blend of Cabernet Franc, Cabernet Sauvignon wines with dark berry aromas, a smooth silky palette and a black tea compliment, ideal for pairing with grilled meats and roast meat entrees.

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