

# WINE FLIGHT

**DISCOVER A NEW FAVORITE VINO!**

enjoy a 2.5 oz. pour of three wines that are related to one another by grape varietal, region or style



## 1. MEL'S VIN VOYAGE TASTE OF THREE 2.5 OZ. \$40

Take a trip to France with Melissa Marerro of Always Hungry Mel to experience her handpicked varietals ranging from white, orange and red wines.

Availability only for a limited time!

**ARMORICA** | SAUVIGNON BLANC VAL DE LOIRE - Sauvignon Blanc, Chardonnay, Pinot Gris // FRANCE - LOIRE

**DOMAINE DE COURBISSAC** | L'ORANGE - Marsanne // FRANCE - LANGUEDOC

**THEVENET ET FILS** | LES CLOS BOURGOGNE ROUGE - Pinot noir// FRANCE - BURGUNDY

## 2. RED LOVERS TASTE OF THREE 2.5 OZ. \$36

**FAMILIA MONTAÑA** | CRIANZA RIOJA - Tempranillo, Graciano // SPAIN - RIOJA

**CHIANTI COLLAZZI** | CHIANTI CLASSICO BASTIONI - Sangiovese, Merlot, Malvasia Nera // ITALY - TUSCANY

**ARBO** | BORDEAUX SUPÉRIEUR - Malbec // FRANCE - BOURDEAUX

## 3. AL FRESCO TASTE OF THREE 2.5 OZ. \$36

**VENICA** | JESERA - Pinot grigio // ITALY - FRIULI VENEZIA GIULIA

**ARMORICA** | SAUVIGNON BLANC VAL DE LOIRE - Sauvignon Blanc, Chardonnay, Pinot Gris // FRANCE - LOIRE

**FINCA REBOREDO** | A TELLEIRA GODELLO - Godello // SPAIN - GALICIA

MONDAY THRU FRIDAY 12:00 AM - 11:00 PM

SATURDAY & SUNDAY 5:00 PM - 11:00 PM



**Sospiro**

CORAL GABLES, FL

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## **4. ROSE' ALL DAY TASTE OF THREE 2.5 OZ. \$36**

**IOPPA** | NEBBIOLO RUSIN - Nebbiolo // ITALY - PIEDMONT

**TRIENNES** | ROSÉ - Cinsault, Syrah, Grenache, Merlot // FRANCE - VAR

**HEIDI SCHROCK** | TOUR DE ROSÉ - Blend of indigenous grapes // AUSTRIA - BURGENLAND

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## **5. ORANGE...IS THE NEW RED TASTE OF THREE 2.5 OZ. \$42**

*Red wines are fermented along with the grape skins. In white wine production, the skins are removed before fermentation. Orange wines are something in-between; they're made from the same grapes as white wines, but the skins are left in for varying lengths of time before and during fermentation. It's this contact with the skin that gives orange wine its slightly amber color.*

**DOMAINE DE COURBISSAC** | L'ORANGE - Marsanne // FRANCE - LANGUEDOC

**FIO | GLOU GLOU** - Pinot blanc, Muller Thurgau // GERMANY - MOSEL

**AMPELEIA** | BIANCO DI AMPELEIA - Trebbiano, Malvasia, Ansonica // ITALY - TUSCANY

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## **6. SANGIOVESE UNDER THE TUSCAN SUN TASTE OF THREE 2.5 OZ. \$42**

*Theories on the origin of Sangiovese dated the grape to the time of the ancient Roman winemaking. The literal translation of the grape's name, the "blood of Juve", refers to the Roman God Jupiter (Giove).*

**COLLAZZI** | CHIANTI CLASSICO - Sangiovese, Merlot, Malvasia Nera // SAN CASCIANO VAL DI PESA - TUSCANY

**SALCHETO** | VINO NOBILE DI MONTEPULCIANO - Prugnolo Gentile // MONTEPULCIANO - TUSCANY

**MARIA ELISABETTA FAGIUOLI** | MONTENIDOLI ROSSO - Sangiovese // SAN GIMIGNANO - TUSCANY

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## **7. OLE'! SPAIN'S NEW WINE WAVE TASTE OF THREE 2.5 OZ. \$39**

*Few other countries have seen such dynamic evolution as Spain: across the entire country wine growers and makers are reviving almost forgotten grape varieties and ancient traditions.*

**GRANITO DEL CADALSO** | GARNACHA - Garnacha // SPAIN - SIERRA DE GREDOS

**FINCA SANDOVAL** | FUNDAMENTALISTA - Bobal, and 30% of other indigenous white grapes // SPAIN - MANCHUELA

**RAÚL PÉREZ** | ULTREIA ST. JACQUES Mencia, Bastardo, Garnacha Tintorera // SPAIN - CASTILLA Y LEON - BIERZO

*Consulting raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*