

Italian reds are the whole package deal. There was great stylistic diversity in this category yet there were consistent undertones of fragrant fruit, floral and herbal highlights, juicy acidity, robust tannins, and piles of value for the price point. These are go-to wines for the dinner table and the best pitch well above their price point. Most of these can benefit by serving out of a decanter - meaning they're sure to impress your guests without emptying

your coffers. Jenny Book



BANFI 2018 ASKA BOLGHERI ROSSO

Tuscany, Italy \$29-33 CSPC 769830



JUDGES SELECTION

Cecchi 2016 Chianti Riserva

Tuscany, Italy

\$25-27 CSPC 799169



Rocca delle Macie 2017 Chianti Classico Riserva

Tuscany, Italy

\$30-33 CSPC 296129





Emotivo 2019 Gran Rosso

Veneto, Italy,

\$20-24 CSPC 784012

San Felice 2019 Chianti Classico

Tuscany, Italy

\$21-24 CSPC 245241





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Community is much more than belonging to something; it's about doing something together that makes belonging matter.