

NEW WINES FROM GEO VINO

AMAYNA CÔTE D'MAR
85% Syrah, 5% Viognier, 10% Grenache



REGION: Leyda Valley, Chile

OVERVIEW: An estate-grown blend of Syrah, Grenache and cofermented Viognier that embodies the granite soil and marine climate of the Garces Silva land.

TASTING NOTES: Delicate floral notes, spices, and a subtle mineral touch. Balanced structure with fine tannins, vibrant acidity, and a persistent finish that highlights its elegance.

CATALINO PAIS
100% Pais



REGION: Leyda Valley, Chile

OVERVIEW: Crafted from century-old vines farmed by Catalino himself, this delicate yet complex País from Garces Silva honors Chile's rich winemaking heritage through ancestral farming practices in Maule.

TASTING NOTES: Abundant floral notes and red fruit like fresh raspberries, blending with herbal aromas and soft spices.

GIACOSA FRATELLI BARBARESCO
100% Nebbiolo



REGION: Piedmont, Italy

OVERVIEW: This Barbaresco is a beautiful study in the terroir of Giacosa Fratelli's home village of Neive and a beautiful counterpoint to the single vineyard Basarin "Gianmate."

TASTING NOTES: right and fresh, with electrifying acidity. Tart cherries, wild strawberries, orange peel and rose petals leap from the glass.

GRIGNANO SETA
50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot



REGION: Tuscany, Italy

OVERVIEW: Seta, which means "silk," is a wonderfully approachable Super Tuscan that pays homage to the Grignano family's deep connections to the clothing business. Made using some of the only Cabernet and Merlot vines grown in Rufina.

TASTING NOTES: Black cherries and raspberries mingle with plums on the nose. The tannins are soft and ripe on the palate.

GRIGNANO VERMENTINO
100% Vermentino



REGION: Tuscany, Italy

OVERVIEW: Vermentino possesses an incredible ability to transmit terroir and shows off the unique qualities of Rufina. Perfectly straddles the line between more coastal examples from places like Cinque Terre or Sardinia or richer versions from Bolgheri or Montalcino.

TASTING NOTES: Ripe orchard fruit of apples, pears and peaches.

LA CARRAIA ORVIETO
60% Grechetto, 40% Procanico



REGION: Umbria, Italy

OVERVIEW: A true Italian classic, this Orvieto comes from a family farm in the heart of Umbria. Fresh and fruity, its bright acid makes it the perfect partner for fish, cheese or a deck chair.

TASTING NOTES: Notes of nectarine, green apple and a touch of zesty lime leap from the glass. These flavors carry through to the palate, which gives way to a bright, refreshing finish.

LA CARRAIA SANGIOVESE
100% Sangiovese



REGION: Umbria, Italy

OVERVIEW: This single vineyard Sangiovese is a beautiful introduction to the estate's reds. It's classic Sangiovese, with bright and powerful fruit that gives way to mouthwatering acidity.

TASTING NOTES: Tart cherries blend with softer notes of plum and sun-ripened tomatoes. The palate is soft and inviting, with bursts of acidity on the finish.