



# WINE CATALOG

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## Assolati, Maremma, Toskánsko

Name	Grape variety	Alcohol	Description
<b>Montecucco Rosso DOC 2020</b>	Sangiovese, Cabernet, Ciliegolo, Colorino	14,00%	In French oak barrels for 4-5 months and then refined in the bottles. Bouquet of herbal and floral notes, on the palate red fruit, raspberry and peppery. Good structure with balanced tannins. Ideal with tomato based pasta dishes ,soups, pizza and cheese plates.
<b>Sangiovese Montecucco DOCG 2017</b>	95 % Sangiovese, 5% Ciliegolo and Colorino	14.5%	In barrels for 18 months then refined in bottle for 4-6 months.Very fruity on the nose, notes of cherry, plum and strawberry. Intense, ruby red, full bodied with soft tannins. Excellent with a grilled Tuscan steak such as Bistecca alla Fiorentina.
<b>“Dionysos” Vermentino IGT 2022</b>	100% Vermentino Toscano	14,00%	In stainless steel tank with control of temperature. Herbal,green apple and pear on the nose. Notes of tropical fruit especially mango on the palate, well balanced, smooth, minerality from the volcanic soil in nearby Monte Amiata. Perfect with oysters and seafood fritto misto.
<b>Montecucco Sangiovese Riserva DOCG 2016</b>	100% Sangiovese	15,00%	In barrel for at least 24 months and then refined in bottle for 6-7 months.On the nose it's earthy, hints of cherry and dried figs. In the palate, leafy, smooth, juicy with notes of caramel. Bold and well structured. Perfect with roasts, game and Tuscan stews.



Montecucco Rosso DOC 2020  
**290,-**



Sangiovese Montecucco DOCG 2017  
**395,-**



“Dionysos” Vermentino IGT 2022  
**290,-**



Sangiovese Riserva DOCG 2016  
**595,-**

## Grilloiole , Friuli colli orientali

Name	Grape variety	Alcohol	Description
<b>Refosco dal Peduncolo Rosso DOC 2018</b>	100% Refosco	14.5%	Wine is aging in oak barrels Degustation notes: Intense ruby red colour. On the nose notes of wild forest fruits, tobacco and spices, full bodied, round graceful tannins with good persistence. It goes well with meat dishes from the traditional Friulian cuisine, to pork ribs, to baked pork shin. Excellent also with game dishes.
<b>IL Sauvignon Blanc DOC 2021</b>	100% Sauvignon Blanc	14.5%	Meticulous selection of late harvest grapes. Fermentation in stainless steel tanks then aged in cask. Almost golden in colour , notes of herbaceous nature including green pepper,tomato leaf,sage and nettles with aromas of exotic fruit, rich,flowery,complex with spice,vanilla and toasted wood. An ideal pairing with sushi, sashimi, steamed fish or fresh seafood, white meats and risotto with asparagus.
<b>Friulano DOC 2021</b>	100% Tocai Friulano	14%	Aging takes place in steel for about 7 months on the fine lees with frequent pumping over. Grapes Tocai Friulano. A native grape to the Friuli region , once known as Tocai. It has mineral and low acidity with notes of almonds, wild flowers and peach. Ideal with prosciutto starters, spring vegetables and risotto with asparagus.
<b>Ribolla Gialla DOC 2020</b>	100% Ribolla Gialla	12.5%	Aging takes place in steel for about 7 months on the fine lees with frequent pumping over. Grapes Ribolla Gialla. Floral aromas of white rose, acacia ,green apple and white peach. Well balanced. Related to the ancient Slovenian grape, Rebula. Ideal as an aperitif or with fish and seafood.
<b>Sauvignon DOC 2021</b>	100% Sauvignon	13.5%	Aging takes place in steel for about 7 months on the fine lees with frequent pumping over. Intense nose, pepper, sage, grass and nettles ,hints of tropical and yellow fruit, fresh with minerality. Recently won an award as one of the world's best Sauvignon's. Ideal with asparagus, fish, sushi and white meats.
<b>Merlot DOC 2019</b>	100% Merlot	13.5%	Wine is aging 22-24 months in steel tanks.Ruby red color with violet reflections. Intense, pleasant and balanced bouquet, with cherry and sour cherry, with delicate hints of raspberry, reminiscent of fresh red fruit. Merlot is a wine that goes along well with red meat, such as roast beef, boiled, roasted, aged cheeses, poultry and stewed rabbit.
<b>Schioppettino di Prepotto DOC 2019</b>	100 % Schioppettino	13,50%	Wine is aging 24 months in oak barrels. Ruby, it is a very elegant and balanced wine. Intense to the nose, it immediately opens on spicy aromas of cloves and pepper, which leave space almost immediately to elegant aromas of violet, and then give way to fruity. In the mouth it is marked by splendid freshness and intense body, with spicy returns in closing. The aging in wood makes him take on pleasant tertiary aromas never excessive. Schioppettino di Prepotto is a very versatile wine. For its elegance I would recommend it throughout the meal. From aperitifs to important first courses. But elegance is not synonymous with lightness. Its structure nicely supports second courses like mixed skewers of meat, game, braised meat and roast meat. Then try it with a steamed fish maybe smoked and spicy. It will surprise you.



**455,-**



Friulano DOC 2022

**395,-**



Ribolla Gialla DOC 2022

**395,-**



Sauvignon DOC 2022

**395,-**



Merlot DOC 2019

**395,-**



Refosco dal Peduncolo Rosso DOC 2019

**515,-**



Refosco dal Peduncolo Rosso DOC 2018

**495,-**

## Le Fonti , Chianti Clasico, Toskánsko

Name	Grape variety	Alcohol	Description
<b>La Lepre delle Fonti 2021 IGT</b>	60% Sangiov. 35% Merlot, Cab.Sauv.5%	13.5%	Named after the many hares and rabbits that roam Le Fonti's vineyards. It is made in the style of a young Chianti. Earthy notes of mushroom, leather and red fruit, smooth dry and good tannins. With its fresh acidity it is an ideal companion for antipasti, pasta and poultry.
<b>Merlot 2018 IGT</b>	100% Merlot	14%	12 months in French tonneaux oak barrels. This is Le Fonti's baby Supertuscan. Made with a top selection of only Merlot grapes. Great cherry and blackberry aromas, peppery full of juicy acidity with good tannins. Perfect with lamb or a <i>bistecca</i> .
<b>Chianti Classico 2019 DOCG</b>	90% Sangiov. 10%Merlot, Cab. Sauv.	13.5%	2 months in French tonneaux oak barrels. Le Fonti's Chianti Classico reveals the fresh fruit, well balanced acidity and spices that the Sangiovese grape is praised for, rounded with a little addition of Merlot and Cabernet Sauvignon. Notes of ripe red fruit, cherry, vanilla, tobacco with a smooth after taste. Perfect with Tuscan meat dishes.
<b>Chianti Classico Riserva 2018 DOCG</b>	100% Sangiovese	15.5%	Fermentation in stainless steel tanks, then up to 24 months in french oak barrels, before a further 6-9 months in bottles. Can age well up to 10 years. Floral nose, hints of black fruit, oak, vanilla, leather and tobacco. Very earthy, lots of structure and strength, good acidity and tannins. Ideal with a bistecca Fiorentina, grilled meats or hearty Tuscan dishes.



La Lepre delle Fonti 2021 IGT  
**290,-**



Merlot 2018 IGT  
**495,-**



Chianti Classico 2018 DOCG  
**395,-**



Chianti Classico Riserva 2018 DOCG  
**595,-**

## Podere Ema, Toskánsko

Name	Grape variety	Alcohol	Description
<b>"Nocchino" Rosso Toscano IGT 2017</b>	Foglia Tonda, Sangiovese, Colorino	14%	Aged in steel tanks and oak barrels for up to 10 months, refined in the bottles up to 6/12 months. Blend of three local Tuscan grape varieties. Excellent structure, muscular, rich flavours of red fruit, nuts and spices with warm tannins. Recommended with cold meat plates, aged cheese, meat based pasta or typical Tuscan meat dishes.
<b>Fogliatonda IGT 2019</b>	100% Foglia Tonda	14.5%	Aged in ceramic amphoras from Impruneta for up to 10 months and another 6/12 months in the bottle. Made from 100% Foglia Tonda grapes an ancient local Tuscan variety, which has been rediscovered.. Elegant, dry, mineral, dark fruit, complex berries with a smooth finish. Perfect wine for typical Tuscan meat dishes.



"Nocchino" Rosso Toscano IGT 2017

**545,-**



Fogliatonda IGT 2019

**545,-**

## Fattoria di Gratena, Arezzo

Name	Grape variety	Alcohol	Description
<b>Chianti di Gratena DOCG 2020</b>	100% Sangiovese	14%	100% sangiovese grapes. Initially in stainless steel tanks and a further 9 months in both new and older tonneaux before bottling. A medium bodied fruity Chianti it's easy to drink and goes well with tomato based pasta dishes, poultry and pork. It's lightly spicy and oaky with hints of cherry,rasberry and notes of leather and tobacco. Organic since 1994.
<b>Gratena Nero DOC 2016</b>	100% Gratena Nero	14.5%	An ancient grape only rediscovered in the past 10 years in the hills a few kms from Arezzo in Tuscany. The wine is aged 12 months in tonneaux. On the nose it's fruity,spicy, intense and has good complexity. An intriguing wine with rich tannins and with notes of oak, nutmeg, cherry,blackberry, blackcurrant and hints of black tea., it's bold and dry and is only made when there is a good harvest. Pairs perfectly with red meats, lamb, poultry and local cold cuts and aged cheese.



Chianti di Gratena DOCG 2020  
**395,-**



Gratena Nero IGT 2016  
**645,-**

## Podere Borselli, Toskánsko

Name	Grape variety	Alcohol	Description
<b>“Intregona” IGT Toscana Bianco 2021</b>	Malvasia 30%, Moscato 30%, Trebiano 40%	14.5%	Fermentation takes place with native yeasts in stainless steel tanks before bottling. On the nose hints of yellow mature and exotic fruit with citrus notes. In the mouth persistent and complex with good acidity, notes of honey and almonds. Perfect as an aperitivo or with pasta and seafood or simple white meats.
<b>“Maracone” DOC Rosso Montec. 2019</b>	100% Sangiovese	13.5%	100% Sangiovese. Aged 12 months on oak tonneaux barrels and then 4 months in the bottle. It's an elegant medium bodied sangiovese, full of red fruit with hints of rose, violet and notes of spice such as cinnamon. Slightly tannic and is perfect with a Bistecca Fiorentina, red meats or a stew such as Peposo.



“Intregona” IGT Toscana Bianco 2021

**495,-**



“Maracone” DOC Rosso Montec. 2019

**615,-**



## Sassotondo, Toskánsko

Name	Grape variety	Alcohol	Description
<b>Ciliegiolo DOC 2021</b>	100% Ciliegiolo	14.5%	From vineyards in Pitigliano and Sovana. Fermentation without added yeasts lasting 15-20 days. Matures for a few months in steel tanks. Lively, intense nose lots of red fruits, cherry, plum, licorice and ground white pepper. Warm, smooth, notes of leather and sweet tobacco, nice acidity with soft tannins. Antipasti of mixed meats and cheese, poultry, beef, lamb and pork.
<b>Ombra Blu Toscano Rosso IGT 2020</b>	Sangiovese, Merlot, Teroldego, Ciliegiolo	14%	Fermentation for 25-30 days without added yeasts. Wine is then matured in oak barrels for 12 months, before being bottled. Very deep red, ruby colour with a large nose of small red fruits, woody, leather and black pepper. In the mouth cherry, spice, liquorice, leafy tobacco and dried plum with earthy tannins. Antipasti of cured cuts, beef, game, lamb, pork or poultry.
<b>Tuforosso IGT 2020</b>	Sangiovese 60% Merlot 20% Teroldego 20%	13.5%	From mineral soil rich in potassium, magnesium and sodium. Fermentation is without added yeasts, after 2-3 weeks it matures in inox tanks for around 6 months. Nose is intense and persistent with aromas of red fruit, cherry and plums. Hints of leather and vanilla. Warm, dry with smooth tannins. With antipasto plates, meat, pasta with ragu.
<b>Tufobianco IGT 2020</b>	Trebbiano 80%, Sauvignon 15% Greco 5%	14%	Harvested by hand, fermentation without the addition of yeasts, bottled after 4 months. Light flowery bouquet, clean and crisp, notes of pear, apple, citrus and yeast, pleasant acidity, minerality with a long persistence. Ideal with antipasti of salami and cheese, pasta dishes, white meat and fish.



Ciliegiolo DOC 2021

**565,-**



Ombra Blu Toscano Rosso IGT 2020

**565,-**



Tuforosso IGT 2020

**395,-**



Tufobianco IGT 2020

**395,-**