

RED WINES (Continued)**SL46018 Zensa Organic Nero d'Avola 2013, Sicily, Italy 13.5% £9.95**

An exciting addition to our range which offers remarkable quality for the price. Zensa in Italian means "without" referring to the absence of any chemicals or pesticides in the winemaking process. Inviting aromas of blackberries and blueberries lead to a palate that is soft and silky with notes of black pepper, dark chocolate, wild berries and vanilla. The tannins are elegant yet persistent. The finish is long and lingering and offers a burst of wild cherries at the end. Try with steak in a rich mushroom sauce. Drink now until 2018.

**SL44199 Millefiori Appassimento 2011, Veneto, Italy 14.5% £10.95**

Corvina and Merlot grapes undergo the same winemaking technique, 'appassimento', as their prestigious Venetian neighbour Amarone—and at a fraction of the price offers superb value. The wine boasts a bouquet reminiscent of cherries, dried fruit, chocolate and prunes. On the palate it is full-bodied, soft and round, with a pleasant spiciness on the lingering finish. A perfect match with intensely flavoured cheeses such as Gorgonzola and Parmesan. Screwcap. Drink now to 2018.



FREE DELIVERY on any six bottles of the featured Italian wines as part of a 12-Bottle order
Simply enter **ORIONFREE** at the online checkout and click 'check code'.

SL46030 Italian White Sampler Case – Full Price ~~£54.20~~ Now £50.95, save over £3

1 x SL43004	Paolo Leo Malvasia 2013	7.95
1 x SL46019	Maree D'ione Grillo 2014	7.95
1 x SL44755	Pehhcora Pecorino Terre Di Chieti 2014	8.95
1 x SL46028	Rocca del Dragone Falanghina 2013	9.45
1 x SL45109	Tre Fiori Greco Di Tufo 2014	9.95
1 x SL46021	Zensa Organic Fiano 2013	9.95

SL46032 Italian Red Sampler Case – Full Price ~~£56.00~~ Now £52.95, save over £3

1 x SL45002	Maree D'ione Nero d'Avola 2013	7.95
1 x SL43407	Paolo Leo Negroamaro 2013	8.25
1 x SL44896	Tenute Fiorebelli Cabaletta 2014	8.95
1 x SL43008	Paolo Leo Salice Salentino Riserva 2010	9.95
1 x SL46018	Zensa Organic Nero d'Avola 2013	9.95
1 x SL44199	Millefiori Appassimento 2011	10.95



Italian wine could easily be the largest chapter in any wine book. Its ancient history and extraordinary diversity would challenge a lifetime of learning. Hundreds of native varieties, diverse geographical characteristics and traditional winemaking techniques that deviate from the norm make for fertile ground for the curious.

We have teamed up with Alessandro Michelon of Orion wines to shine a spotlight on this vinicultural jamboree. Alessandro is one of Italy's most innovative and promising winemakers with a profound knowledge of the various regions of Italy and works closely with producers stretching from the Veneto to Sicily. With wine styles ranging from the crisp Fiano to the dark, densely fruited Appassimento - there is something for everyone.

You can enjoy these great wines with Free Delivery when you include six bottles of the featured wines below as part of a twelve bottle order. Simply enter the code 'ORIONFREE' at our online checkout and click 'check code' to qualify.

Save even more when you order a 6-bottle sampler case as part of a 12-bottle order – with a total saving of £10.

WHITE WINE**SL43004 Paolo Leo Malvasia Bianca 2013, Puglia, Italy 12% £7.95**

100% Malvasia Bianca di Lecce from vineyards in the Salento area. An aromatic nose with notes of lemon, quince and grapefruit. Tasty stone fruit on the palate with zesty acidity and additional notes of hazelnut and pears. Unoaked, crisp and dry—the perfect apéritif, alternatively enjoy with crispy calamari or Parma ham. Drink now until 2017.

**SL46019 Maree D'ione Grillo 2014, Sicily, Italy 13% £7.95**

Delicious and refreshing, the Grillo grapes are selected from low-yielding vineyards in the province of Trapani, Sicily. A fruity and fragrant bouquet. In the mouth it is pleasantly well-rounded and laced with pineapple, tangerine and lemon flavours and has a long, lingering finish. A perfect match with baked salmon. Screwcap. Drink now until 2018.



WHITE WINE (continued)**SL44755 Pehcora Pecorino Terre Di Chieti 2014, Abruzzo, Italy 13%****£8.95**

A variety that was brought back from the brink of extinction; Pecorino takes its name from the sheep who would often snack on the grapes whilst being driven through vineyards on their way to lower pastures. A refreshing and crisp white wine with ripe fruit flavours of peach and mango with an underlying minerality. An ideal partner to grilled fish, fresh cheeses and white meats. Screwcap. Drink now until 2017.

**SL46028 Rocca del Dragone Falanghina 2013, Campania, Italy 12.5%****£9.45**

Falanghina is a high quality but little planted Campanian variety. The grapes for this wine are selected from low-yielding vineyards in the province of Avellino. 15% of the wine is fermented and aged for approximately 60 days in new French barriques adding complexity and texture. A bouquet reminiscent of flowers with hints of melon and almonds. The palate is elegant with good acidity and a pleasant touch of minerality. Enjoy as an Apéritif or accompanying soft cheeses, seafood and shellfish dishes. Screwcap. Drink now until 2017.

**SL46019 Tre Fiori Greco Di Tufo 2014, Campania, Italy 12.5%****£9.95**

With origins in Greece as the name suggests, Greco has been cultivated in the south of Italy for some 2500 years. Greco di Tufo bears the highly prized DOCG status and this wine from Alessandro is particularly good value. Delicious aromas of almonds and honeysuckle. The palate is well-balanced, crisp, lively and complex, with a refreshing minerality and sensations of grapefruit, melon and orange zest. Enjoy with grilled sea bass. Drink now until 2018.

**SL46021 Zensa Organic Fiano 2013, Puglia, Italy, 13%****£9.95**

An excellent addition to our range, The Fiano grapes for the Zensa are picked from fully organic vineyards in the Salento area of southern Puglia. Elegant floral aromas combine with mango, peaches and sage. The palate is crisp and refreshing, with tropical notes and exotic fruit. A well balanced, long and persistent finish. Pair with spinach and ricotta ravioli. Screwcap. Drink now until 2018.

RED WINE**SL45002 Maree D'ione Nero d'Avola 2013, Sicily, Italy 13%****£7.95**

A Nero d'Avola from the hilly terrains of Sicily with its warm breezes and rich soil. This native Sicilian variety produces dark, soft yet robust wines. Aromatic notes of wild berries, blackcurrants and spices. On the palate it is very approachable, with soft velvety tannins brimming with bursts of dark berry fruits and a long, lingering finish. A versatile wine for food matching—try with Italian meatballs. Screwcap. Drink now until 2017.

**SL43407 Paolo Leo Negroamaro 2013, Puglia, Italy 13%****£8.25**

Unoaked and fruit-forward—the Negroamaro is ideal for any occasion. The nose offers spicy cherry and cassis aromas. Soft, juicy blackcurrant and mulberry flavours follow with a hit of damson and mocha. Smooth chocolaty tannins on the finish with notes of exotic spice. The wine's freshness perfectly complements the richness of sausage casserole. Drink now until 2017.

**SL44896 Tenute Fiorebelli Cabaletta 2014, Vento, Italy 13%****£8.95**

A perennial staff favourite! The Corvina, Rondinella and Cabernet Sauvignon combine to create a complex bouquet reminiscent of prunes, cherries and redcurrants. The oak ageing adds a pleasant roasted and spicy aroma. On the palate, it is full-bodied, supple and well-balanced with a long finish. Around a third of the grapes undergo 'appassimento' in which the grapes are partially dehydrated in aerated lofts adding body and richness to the final wine. The Cabaletta makes an excellent accompaniment to strongly flavoured game dishes. Drink now to 2020.

**SL43008 Paolo Leo Salice Salentino Riserva 2010, Puglia, Italy 13.5%****£9.95**

A blend of 80% Negroamaro and 20% Malvasia from vines near the town of San Donaci in Italy's heel. The Riserva undergoes extensive ageing before release - 18 months in stainless steel tanks, 6 months in large oak casks and 6 months in bottle. An ideal choice, when you are looking for a bottle with a little extra quality. Unique aromas of red berries and fresh herbs lead to a dry palate which is well-balanced and full-bodied with lasting flavours of dried fruits. Pair with roast pigeon. Drink now until 2020.

