

# Cucina

*Cucina presents a unique opportunity to experience exceptional food, gracious service and distinctive wine. Our wine selection offers some of the most unique wines from the top growing regions of Italy. We have designed the list starting with the northern regions, moving south and to the islands of Sicily and Sardinia. As you progress through each region, wines will be listed from white to red and light to heavy.*

*We also have provided a brief description of the region, describing the cuisine, climate and other unique characteristics to provide a journey through all that Italy has to offer. Wine and food are a part of everyday Italian life and the marriage of these two provides a true representation of the philosophy and the art of Italian winemaking.*

*In keeping with Kohler's philosophy of maintaining a single level of quality throughout the resort, all wines on this list have received a minimum of 88 points from either The Wine Spectator (WS) or Robert M. Parker's Wine Advocate (WA)*

# Glass Selections

		Glass	Bottle
<b>Bianco</b>			
<i>Friuli</i>	<i>Pinot Grigio • Pighin DOC 2007</i>	9	43
<i>Veneto</i>	<i>Prosecco di Conegliano • Zardetto DOC NV</i>	8	38
<i>Trentino-Alto-Adige</i>	<i>Pinot Grigio • Bottega Vinaia DOC 2008</i>	8	36
	<i>Sauvignon Blanc • Tramin DOC 2008</i>	8	36
	<i>Gewurztraminer • Elena Walch DOC 2008</i>	9	43
<i>Piedmont</i>	<i>Moscato d'Asti • Ceretto DOCG 2007</i>	9	43
<i>Campania</i>	<i>Fiano di Avellino • Aminea DOCG 2005</i>	10	48
<b>Rosato</b>			
<i>Sardinia</i>	<i>Isola dei Nuraghi Serralori Rosato • Argiolas IGT 2008</i>	7	34
<b>Rosso</b>			
<i>Veneto</i>	<i>Valpolicella Superiore • Zenato DOC 2007</i>	7	33
	<i>Palazzo della Torre • Allegrini IGT 2005</i>	10	48
<i>Piedmont</i>	<i>Barbera d'Asti • Coppo Camp du Rouss DOC 2006</i>	10	48
<i>Tuscany</i>	<i>Rosso • Monte Antico IGT 2005</i>	6	30
	<i>Sangiovese • Di Majo Norante IGT 2008</i>	6	30
	<i>Chianti Classico • Castello Querceto DOCG 2006</i>	7	33
	<i>Chianti Classico • Castello di Bossi DOCG 2006</i>	9	43
	<i>Chianti Classico Riserva • Felsina Berardenga DOCG 2005</i>	13	63
<i>Umbria</i>	<i>Vitiano • Falesco IGT 2008</i>	7	33
<i>Sardinia</i>	<i>Isola dei Nuraghi Perdera • Argiolas IGT 2006</i>	9	43

## Friuli

*Located in northeastern Italy and bordered by the Austrian Alps, Friuli is known for producing white wines emphasizing freshness and fruitiness. Their reds are fresh, fruit-driven and light to medium bodied. This region is heavily influenced by Germanic and Slavic traditions. The vast cornfields lend to the extensive use of grain in many dishes. Local specialties include hearty bean soups, polenta and prosciutto.*

### *Bianco*

<i>858.07</i>	<i>Pinot Grigio • Pighin DOC 2007</i>	<i>43</i>
<i>875</i>	<i>Pinot Grigio • Livio Felluga DOC 2008</i>	<i>56</i>
<i>855</i>	<i>Vintage Tunina • Jermann IGT 2005</i>	<i>122</i>

### *Rosso*

<i>4911</i>	<i>Pinot Noir "Red Angel on the Moon" • Jermann IGT 2006</i>	<i>80</i>
<i>4600</i>	<i>Pignacolusse • Jermann IGT 2000</i>	<i>104</i>

## Veneto

*Veneto is known for Italy's beloved Prosecco, a sparkling wine and Soave, a white wine with freshness and acidity. In addition to whites, Veneto produces reds such as Valpolicella, which is soft and food-friendly and the dry, power house Amarone. With its many famous waterways, Venetos' cuisine is influenced by seafood as well as wild game that reside in the marshes. Risotto is a versatile dish which allows for many flavor combinations. One of the most popular cheeses, Asiago, is made in this region.*

### *Bianco*

<i>202</i>	<i>Prosecco di Conegliano • Zardetto DOC NV</i>	<i>12 (187ml)</i>
<i>158</i>	<i>Prosecco di Conegliano • Zardetto DOC NV</i>	<i>38 (750ml)</i>
<i>159</i>	<i>Prosecco Rustico • Nino Franco DOC NV</i>	<i>39</i>

### *Rosso*

<i>4614</i>	<i>Valpolicella Superiore • Zenato DOC 2007</i>	<i>33</i>
<i>4609</i>	<i>Palazzo della Torre • Allegrini IGT 2005</i>	<i>48</i>
<i>4612.05</i>	<i>Ripassa Valpolicella • Zenato DOC 2006</i>	<i>60</i>
<i>4605.05</i>	<i>Amarone Classico • Tedeschi DOC 2005</i>	<i>110</i>
<i>4607</i>	<i>Amarone • Zenato DOC 2004</i>	<i>119</i>
<i>4602.04</i>	<i>Amarone della Valpolicella Classico • Allegrini DOC 2004</i>	<i>140</i>
<i>4604</i>	<i>Amarone Classico Riserva • Sergio Zenato DOC 2000</i>	<i>128</i>

# Trentino-Alto-Adige

*Bordering Austria and Switzerland and known for Pinot Grigio, Trentino's Alpine region produces cooler climate varietals, with a focus on German varietals as well. This region shares similar culinary traditions with its Germanic neighbor also. Gnocchi, a dumpling, and speck, bacon style cured ham, were popularized in this region*

## *Bianco*

<i>876</i>	<i>Pinot Grigio • Bottega Vinaia DOC 2008</i>	<i>36</i>
<i>877</i>	<i>Sauvignon Blanc • Tramin DOC 2008</i>	<i>36</i>
<i>857.08</i>	<i>Gewurztraminer • Elena Walch DOC 2008</i>	<i>43</i>

# Piedmont

*Barolo and Barbaresco are two of Italy's finest traditional reds produced in the region. Both made from purely Nebbiolo grapes, Barbaresco is very food friendly while Barolo pairs well with rich foods and sauces. This region is known around the world for its porcini and white truffles. Piedmont is most known for antipasti, where as many as 20 may be listed on a traditional menu.*

## *Bianco*

<i>878</i>	<i>Moscato d'Asti • Ceretto DOCG 2007</i>	<i>43</i>
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## *Rosso*

<i>4531.06</i>	<i>Barbera d'Asti • Coppo Damp du Rouss DOC 2006</i>	<i>48</i>
<i>4508</i>	<i>Barbaresco Classico • Prunotto DOCG 2000</i>	<i>101</i>
<i>4510</i>	<i>Barbaresco • Marchesi di Gresy Martinenga DOCG 2005</i>	<i>83</i>
<i>4530</i>	<i>Barbaresco • Gaja DOC 2005</i>	<i>367</i>
<i>4517</i>	<i>Barolo • Marchesi DOCG 2004</i>	<i>88</i>
<i>4519</i>	<i>Barolo Tortoniano • Michele Chiarlo DOCG 2004</i>	<i>91</i>
<i>4514.04</i>	<i>Barolo • Boroli DOCG 2004</i>	<i>103</i>
<i>4506</i>	<i>Barolo Bussia • Prunotto DOCG 2000</i>	<i>140</i>
<i>4503</i>	<i>Costa Russi • Gaja DOC 1998</i>	<i>520</i>

# Tuscany

*Italy's best known wine region, Tuscany is home to the ever popular Chianti, a blend comprised mainly of Sangiovese. Also home to the "Super Tuscan" a non-traditional blend of Italian and non-Italian grapes. Hearty dishes comprise the majority of Tuscany's cuisine. This region is home to excellent olive oil, sheep milk cheeses, and roasted meats.*

## *Bianco*

865 *Vermentino Solosole • Poggio al Tesoro IGT 2006* 64

## *Rosso*

4834.05 *Rosso • Monte Antico IGT 2005* 30

4858 *Sangiovese • Di Majo Norante IGT 2008* 30

4856 *Mediterra • Poggio Al Tesoro IGT 2006* 52

4835.06 *Rosso Pomino • Marchesi de Frescobaldi DOC 2006* 47

4809 *Alte d'Altesi • Altesino IGT 2003* 66

4815 *Chianti Classico • Castello Querceto DOCG 2006* 33

4859 *Chianti Classico • Castello di Bossi DOCG 2006* 43

4824 *Chianti Superiore • Poggiotondo DOCG 2005* 42

4857.05 *Chianti Classico Riserva Berardenga • Felsina DOCG 2005* 63

4821 *Chianti Classico Riserva Berardo • Castello di Bossi DOCG 2004* 74

4822.05 *Chianti Classico Riserva • Castellare Il Poggiale DOCG 2005* 80

4839 *Farnito • Carpineto IGT 2001* 87

4805.04 *Cum Laude • Banfi DOC 2004* 75

4829 *Merlot Girolamo • Castello di Bossi IGT 2000* 96

4828 *Il Carbonaione Alta Valle della Greve • Poggio Scalette IGT 2003* 89

4825 *Corbaia • Castello di Bossi IGT 2001* 102

4847 *Brunello di Montalcino • Tenuta La Fuga DOCG 2003* 147

4811 *Brunello di Montalcino • Tenuta Silvio Nardi DOCG 2004* 110

4843 *Brunello di Montalcino • Renieri DOCG 2003* 156

4806.98 *Excelsus • Banfi DOC 2001* 130

# Tuscany Continued

4851	<i>Oreno • Tenuta Sette Ponti IGT 2005</i>	219
4826	<i>Giusto di Notri • Tua Rita IGT 2003</i>	107
4830	<i>Redigaffi • Tua Rita IGT 2002</i>	280
4803.05	<i>Sassicaia • Tenuta San Guido DOC 2005</i>	264
4844	<i>Ornellaia • Tenuta dell' Ornellaia DOC 2005</i>	305

## Umbria

*Known more for its white Orvieto, Umbria produces fine reds blending native grapes with varieties such as Cabernet Sauvignon and Merlot. It is also home to Italy's best black truffles, hand-made pastas, and prosciutto. Umbria is responsible for the production of much of the dried pasta consumed throughout Italy.*

### Rosso

4700.08	<i>Vitiano • Falesco IGT 2008</i>	33
4703	<i>Rosso • Assisi Sportoletti DOC 2007</i>	43
4702	<i>Cabernet Marciliano • Falesco IGT 2001</i>	99

## Lazio

*Known more for the city of Rome, Lazio produces red wines from Merlot and Sangiovese. Traditional foods of this region are prepared using few ingredients and uncomplicated cooking techniques. Lamb and artichokes are two important components in cooking from Lazio. Bruschetta, a now very popular Italian dish, originated from this region.*

### Rosso

4906	<i>Merlot Montiano • Falesco IGT 2001</i>	112
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## Campania

*Campania's volcanic soils, especially around Mt. Vesuvius, are home to Aglianico and Piediroso, an ancient Campanian grape, with both producing full bodied wines with firm tannins and superb fruit flavors. Campania is home to the first pizzeria, which started in the streets of Naples. The volcanic soils of the region grow Italy's prized San Marzano tomatoes. This area also produces buffalo Mozzarella, Italy's most famous cheese.*

### Bianco

850	<i>Fiano di Avellino • Aminea DOCG 2005</i>	48
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### Rosso

4914.04	<i>Taurasi Radici • Mastroberardino DOCG 2004</i>	90
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## Puglia

*Producing more wine than any region in Italy, Puglia shipped most of its wine north to Turin to make Vermouth. Today, the focus has turned to balance and structure, with Primitivo, Zinfandel's distant cousin, and Aglianico, showing promise. Puglia most commonly uses orecchiette and bucatini pastas served with olive oil and garlic or tomato sauce. Its staple vegetable includes artichoke, fava beans, and eggplant.*

### Rosso

4910 *Patriglione Salento • Taurino IGT 1999* 120

## Sicily

*Sicily's climate is mainly Mediterranean, hot and dry on the coasts, where most of the wine is made. The native grape, Nero d'Avola, is reminiscent of new world Shiraz. This Italian island is home to many varieties of olives, lemons, and oranges. The warmer climate lends itself to lighter dishes such as veal marsala and eggplant caponata.*

### Rosso

4904 *La Segreta • Planeta IGT 2006* 45

## Sardinia

*This is the most isolated area of Italy. Vermentino is a white grape varietal known for being crisp, with citrus flavors and usually no oak. Cannonau is a native grape varietal that is Grenache like in its spicy, berry-like flavor and soft tannins. These are the predominant grape varietals grown in this climate of hot, dry summers and mild, rainy winters. This Mediterranean island produces some of the best lamb in all of Italy. Uniquely, each Sardinian village bakes its own bread, all of which have their own variations on the classic round bread, tondus.*

### Rosato

873 *Isola dei Nuraghi Serralori Rosato • Argiolas IGT 2008* 34

### Rosso

4903 *Isola dei Nuraghi Perdera • Argiolas IGT 2006* 43

4902 *Isola dei Nuraghi Barrua • Agricola Punica IGT 2003* 100

# California Collection

617	<i>Sauvignon Blanc • Merryvale Starmont, Napa Valley 2008</i>	31
583	<i>Chardonnay • Merryvale Starmont, Napa Valley 2007</i>	36
568.06	<i>Chardonnay • Byron, Santa Barbara 2006</i>	38
570.06	<i>Chardonnay • Merryvale, Carneros 2006</i>	75
2968	<i>Pinot Noir • Domaine Carneros, Carneros 2006</i>	72
2969	<i>Pinot Noir • Rodney Strong Reserve 2007</i>	108
2719.00	<i>Merlot • Newton, Unfiltered, Napa Valley 2002</i>	110
2714	<i>Merlot • Havens Wine Cellar, Los Carneros, Napa Valley 2004</i>	78
2005.07	<i>Cabernet Sauvignon • Caymus, Napa Valley 2007</i>	120
2030.01	<i>Cabernet Sauvignon • Staglin, Napa Valley 2001</i>	203
2525.00	<i>“Monte Bello” • Ridge, Santa Cruz Mountains 2000</i>	196

## Grappa

	<i>Traminer di Poli</i>	14
	<i>Sarpa di Poli</i>	14
	<i>Moscato di Poli</i>	14
	<i>Uva Viva Italiana di Poli, Immature Grape Brandy</i>	14

## Porto

	<i>Churchill's 10 year Tawny</i>	9
	<i>Fonseca, 10 year Tawny</i>	9
	<i>Sandeman, Late Bottled Vintage</i>	10