

RED WINES

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VARIETALS	4 AROMAS	HARMONY	
Sangiovese (sandiovése) 15,5 a 18,5°	Blackberry	Pasta with Tomato Sauce	Carpaccio
	Tobacco	Pheasant	Duck Risotto
	Mint	Rabbit a Lombarda	Pizza Margherita
	Acerola (fruit)	Beef Steak a Fiorentina	Polpettone
Nebbiolo (nebiólo) 15,5 a 18,5°	Cassis	Ossobucho	Goat
	Tobacco	Leg of Wild Boar	Ostrich Meat
	Cedar	Leg of Lamb	Filets with Spices
	Roasted Coffee	Cassoulet	Pasta with Funghi
Tempranillo (tempranílho) 15,5 a 18,5°	Cherry	Veal	V.M. Raw Ham
	Coconut	Grouse	V.M. Angola Chicken
	Tobacco	Strogonoff	V.M. Lamb
	Vanilla	Pizza Margherita	V.M. Grilled Meat
Tannat (taná) 15,5 a 18,5°	Tar	Feijoada (beans)	Pizza alla Alici
	Cedar	Ribs	Pizza Calabrese
	Roasted Coffee	Lamb Shoulder	Steak Poivre
	Eucalyptus	Wild Boar	Spaghetti a Putanesca
Carmenère (carmenér) 15,5 a 18,5°	Acerola (fruit)	Boar	Steak Diana
	Red Guava	Lamb Chops	Polpettone
	Cedar	Picanha (meat)	Filet Parmigianino
	Animal Scent	Risotto al Funghi	Ostrich Carpaccio
Cabernet Sauvignon (cabernê sôvinhõn) 15,5 a 18,5° C	Gooseberry	Filets with Spicy Sauce	Pasta with Tomato Sauce
	Red Guava	Read Meat	Pizza Mozzarella
	Chocolate	Coq au Vin	Pizza Margherita
	Mint	Sausages	Pizza Four Cheeses
Malbec (malbéq) 15,5 a 18,5° C	Cherry	Grilled Read Meat	Ossobuco
	Hazel Nuts	Duck (Breast and Comfit)	Lamb Chops
	Red Fruit	Spicy Food	Risotto al Funghi
	Tobacco	Polpettone	Steak of Wild Boar
Merlot (merlô) 15,5 a 18,5° C	Cherry	Grilled Beef	Pasta al Pesto
	Gooseberry	Grouse	Pasta a Bolognese
	Cedar	Filet Parmigianino	Pizza Calabrese
	Vanilla	Game Meat	Filet Milanese
Pinot Noir (pinô noár) 15,5 a 18,5° C	Raspberry	Chicken Breast	Filet with Madera Sauce
	Mushroom	Angola Chicken	Rabbit with Polenta
	Black Prunes	Brazilian Yellow Fish	Leg of Veal
	Roasted Coffee	Meaty Fish	Tagliolini al Ragù
Syrah (cirrá) 15,5 a 18,5° C	Blackberries	Filet with Mustard	Steak Diana
	Black Pepper	Grilled Meats with Vegetabl	Risotto Parmigianino with
	Chocolate	Traditional Duck or Turkey	Strips of Raw Ham
	Violet	Stew	Pappardelle al Funghi

TIP: You reach this temperature putting the bottle in the refrigerator door for 15 minutes or leaving it in one ice bucket for 10 minutes.