



hemispheres

Beni Duilio Castellani Montepulciano d'Abruzzo D.O.C. Italy 2024

Wine Summary

A warm, hearty Italian red with intense ruby color and rich black fruit character. Bold flavors of dark berries and plum combine with wood smoke and tar notes, finishing with traditional warmth ideal for rustic fare.

Wine Flavors

- Black cherry
- Dark plum
- Wood smoke
- Tar

Pairing Suggestions

- **Cheeses:** Pecorino, aged provolone, parmesan
- **Protein:** Pizza, pasta with meat sauce, Parma ham
- **Vegetables:** Roasted peppers, eggplant, tomatoes
- **Spices:** Oregano, garlic, red pepper flakes

Varietal

Montepulciano

Alcohol

13%

Appellation

Abruzzo, Italy

Awards

2025: 90 Gold, Sommelier Challenge International Wine Competition





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McGregor Cabernet Sauvignon Mcgregor South Africa 2023

Wine Summary

A full-bodied South African Cabernet with deep concentration from mountain vineyards. Blackcurrant, cassis, and dark cherry dominate, complemented by velvety tannins from 12-16 months in French oak and a smooth, powerful finish.

Wine Flavors

- Blackcurrant
- Cassis
- Dark cherry
- French oak

Pairing Suggestions

- **Cheeses:** Aged cheddar, manchego, gruyère
- **Protein:** Braised short ribs, grilled lamb, venison
- **Vegetables:** Mushrooms, roasted root vegetables, tomato stew
- **Spices:** Black pepper, thyme, bay leaf

Varietal

Cabernet Sauvignon

Alcohol

14.5%

Appellation

South Africa

Awards

2022: 3.5 Stars, John Platter





Darling Red Blend (Carmenere/Cab/Carignan) Gran Reserva Maule Valley Chile 2023

Wine Summary

A captivating Chilean blend of Carignan, Cabernet Sauvignon, and Carménère with expressive wild berry character. Raspberry, cassis, and blackberry aromas combine with violets and spice, balanced by 14 months oak aging and round tannins.

Wine Flavors

- Wild raspberry
- Cassis
- Blackberry
- Violets and spice

Pairing Suggestions

- **Cheeses:** Aged manchego, smoked gouda, fontina
- **Protein:** Roasted pork, grilled sausages, lamb
- **Vegetables:** Grilled peppers, roasted vegetables, caramelized onions
- **Spices:** Paprika, cumin, fresh herbs

Varietal

Carignan, Cabernet Sauvignon, Carménère

Alcohol

13.5%

Appellation

Maule Valley, Chile

Awards

2025: 91 Points, James Suckling





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Chateau Les Sept Chênes Blanc Entre-Deux-Mers France 2023

Wine Summary

A refined Bordeaux white from Entre-Deux-Mers showcasing Sauvignon Blanc and Muscadelle from 30-year-old vines. White flowers, citrus, and fresh herbs lead to a lively palate with bright acidity and a crisp, mineral-driven finish.

Wine Flavors

- White flowers
- Citrus
- Fresh herbs
- Mineral

Pairing Suggestions

- **Cheeses:** Goat cheese, brie, fresh mozzarella
- **Protein:** Grilled fish, oysters, shrimp
- **Vegetables:** Summer salad, asparagus, cucumber
- **Spices:** Dill, tarragon, lemon zest

Varietal

Sauvignon Blanc,
Muscadelle

Alcohol

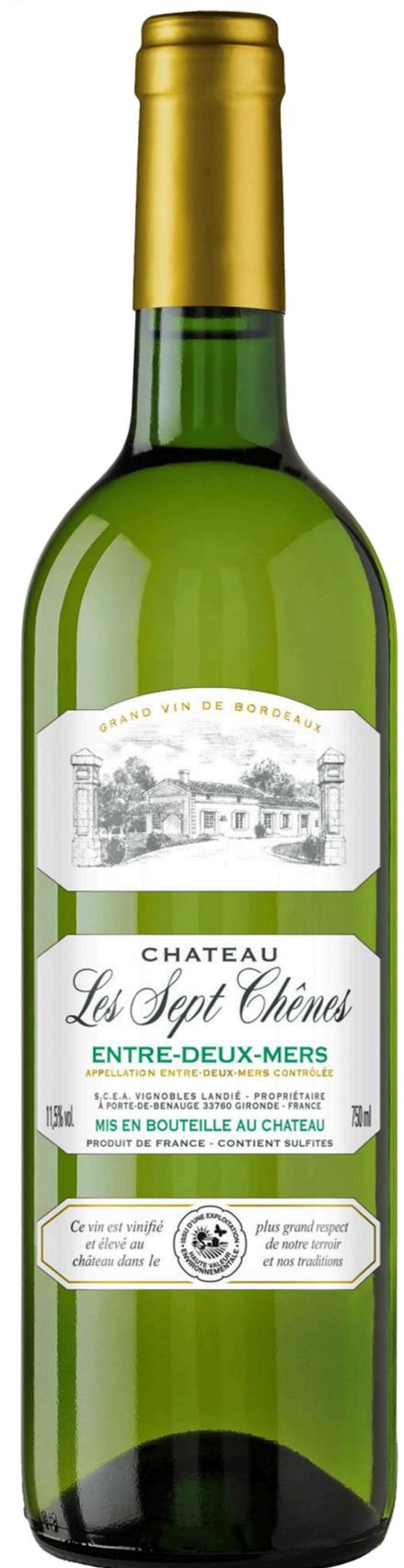
11%

Appellation

Entre-Deux-Mers, France

Awards

2024: Gold, Gilbert & Gaillard





Magistrale Sauvignon Blanc I.G.T. Veneto Italy 2024

Wine Summary

A crisp Italian Sauvignon Blanc from Veneto with straw yellow color and greenish highlights. Fruity and floral aromas blend citrus and elderflower with a savory, persistent palate that's refreshing and well-balanced.

Wine Flavors

- Citrus
- Elderflower
- Golden apple
- Fresh herbs

Pairing Suggestions

- **Cheeses:** Goat cheese, ricotta, fresh mozzarella
- **Protein:** Light seafood, grilled chicken, white fish
- **Vegetables:** Salads, zucchini, green beans
- **Spices:** Basil, parsley, lemon zest

Varietal

Sauvignon Blanc

Alcohol

13%

Appellation

Veneto, Italy

Awards

2025: 95 Points, Luca Maroni





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Abbazia Cuvee Prestige Sparkling Italy

Wine Summary

A refreshing Italian sparkling wine crafted in the Charmat method from Glera grapes. Fruity and pleasant with golden apple and spring flower flavors, tiny concentrated bubbles, and a balanced dry finish perfect for celebrations.

Wine Flavors

- Golden apple
- Spring flowers
- Citrus
- Brioche

Pairing Suggestions

- **Cheeses:** Brie, camembert, fresh mozzarella
- **Protein:** Shellfish, smoked salmon, prosciutto
- **Vegetables:** Fried zucchini, stuffed mushrooms, olives
- **Spices:** Lemon zest, chives, white pepper

Varietal

Glera

Alcohol

11%

Appellation

Lombardy, Italy

Awards

2023: 92, Luca Maroni

2021: 92, Luca Maroni

2020: 90, Luca Maroni

2019: Gold, Catavinum World Wine Competition

2016: 90 Gold, Monterey International Wine Competition

