

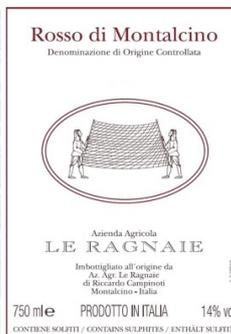
# REBEL LEBEL REBEL



From North to South, there is no other country like Italy when it comes to the sheer volume of unique varietals. For many tourists, Italy is also one of the most popular countries to visit at least once in their lifetime. Let's go on 'Buono' wine tour!

Tuscany is the one of the famous wine regions in Italy, located in between the Tyrrhenian Sea and the Apennine mountains. Such nice conditions to make buono wines...! In the south of Tuscany, there is a village called 'Montalcino'. The village is known for producing Brunello di Montalcino, which has to be made from 100% Sangiovese Grosso as compared to it's more famous cousin, the Chianti Classico (which can be a blend).

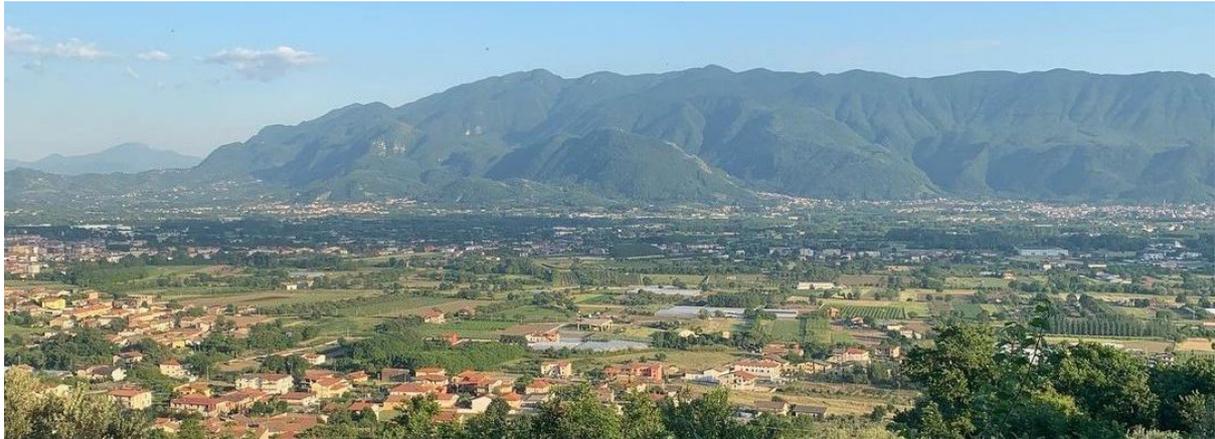
Le Ragnaie sources grapes from some of the highest vineyards in all of Montalcino. It is a classical big Italian red yet elegant, fragrant and highly drinkable - especially for their entry cuvee, the Rosso di Montalcino 2017. Sensual aromas of dried strawberries, herbs and rose petals. On the palate, there is structure but with a prolonged feminine finish of red cherries and earthy flavor. A simple beef steak will go perfectly... such as the Bistecca alla Fiorentina (Traditional steak from Tuscany) or Rebel's very own OP Rib.



Le Ragnaie Rosso di Montalcino 2017

☺ The area became famous for bird catchers, and this is why the traditional bird catcher's net features on the label as part of the winery's logo.

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Our next stop is known for the charming landscapes of the Amalfi Coast, Campania. The region benefits from more sunshine, allowing the grapes to ripen fully. Also, did you know that this region is the birthplace Neapolitan pizza? All you need is some tomato sauce and creamy mozzarella cheese. Oh, and definitely some wine.

Cantina Giardino is a story of friendship between 6 passionate winemakers. They also support quality grape farmers with fair pay instead of massive commercially-produced counterparts. They believe that the key to great tasting wine is simply amazing grapes from trusted farmers.

The varietal for this rosé is called Coda di Volpe. Typically known as a white grape, the Cantina Giardino team discovered an abandoned red plot with about 75 year old vines. Juicy on the palate, bright red fruit-forward with a hint of sweet spice. Pairs perfectly with the Margarita pizza from Campania of course! Also with our Tomatoes and Lardo dish.



Cantina Giardino Volpe Rosa 2019

© Coda di Volpe means 'Fox's Tail' in Italian, because it has long bunches which looks like a fox's bushy tail.

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Last but not least, we arrive at the island of Sicily - known for movies like “The Godfather” and “Cinema Paradiso”. It has Mediterranean weather: hot summers and warm winters. You can also find various type of soils. Some vineyards are found in verky high altitudes, such as on active volcanos like Etna Mountain.

From the age of 14, Arianna Occhipinti had already decided that she wanted to be a winemaker and started working since she was 16. 10 years later, in 2004, she fulfilled her dream when she founded her own winery in her hometown of Vittoria. Many nights could be found exchanging ideas and being inspired by fellow Sicilian Frank Cornelissen. Her wines are bold and imaginative yet floral and elegant – an accurate reflection of Arianna herself.

The SP68 Bianco is made of two Sicilian varietals, Albanello and Zibibbo. The latter, also known as a varietal of Muscat, gives the wine a white floral and peach nose while Albanello provides structure and minerality. Amazing for the hot weather of Sicily – perhaps best with either the traditional Sicilian dish Caponata or our Eggplant and Ricotta.



Arianna Occhipinti SP68 Bianco 2020

☺ Arianna shares the same birthday with Frank Cornelissen - maybe that's why their philosophy of the wine making is similar and get along well together?