

EST. 2010

DAVIS SQUARE
SOMERVILLE

FOUNDRY

FINE FOOD

ON ELM

PROPER ALE

255 ELM ST

RESTAURANT
AND BAR

WINE WEDNESDAY

ITALY IS GREAT THIS TIME OF YEAR

WINE FLIGHTS

FLIGHTS: 3- 3oz POURS \$20

PAOLO SCAVINO 2022

BARBERA-ALBA, PIEDMONTE

THIS SILKY RED IS INTRODUCED WITH VIOLET AND BOYSENBERRY AROMAS, WITH CHERRY AND BERRY FLAVORS FRAMED BY SUCCULENT ACIDITY. ELEGANT AND CHARMING, WITH EXCELLENT BALANCE AND LENGTH.

ILLUMINATI 2021

MONTEPULCIANO-ABRUZZO

THE GRAPES USED TO MAKE THIS WINE ARE HARVESTED FROM A SINGLE VINEYARD AND ARE USUALLY HARVESTED THE FIRST WEEK OF OCTOBER. A JOYOUS, FRUIT-DRIVEN RED WITH JUICY DARK CHERRIES, FLOWERS AND WARM SPICES. THE PALATE IS DEEP, FULL, ROUND, AND WELL-BALANCED WITH A LINGERING HINT OF LICORICE ON THE FINISH.

TENUTA CANTAGALLO 2020

SANGIOVESE RISERVA-CHIANTI, TUSCANY

THE CHIANTI MONTALBANO RISERVA COMES FROM THE BEST SELECTION OF SANGIOVESE GRAPES FROM VINEYARDS OVER 25 YEARS OLD. INTENSE AND BRILLIANT RUBY RED WITH ELEGANT NOTES OF WILD BERRIES, RED FRUITS AND VANILLA.

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