

Reds

tesoroVINO

705-444-9230 18 Schoolhouse Lane, Collingwood, Ontario L9Y 4H5

www.tesororestaurant.ca HST not included.

ITALY

Ethica Poggio Morino Chianti 2018 \$25

Nose: Red berries
Palate: Light, fruity with sour cherry, cranberry
Pairing: Pizza

Illuminati Ilico Montepulciano d' Abruzzo 2018 \$30

Nose: red fruit, pleasant & persistent
Palate: Full bodied, deep, round, ripe, hints of licorice
Pairing: First course pasta. Meat dishes & medium aged cheese

Badai a Coltibuono Chianti Classico DOCG 2017 **BIO** \$49

Nose: Iris, violet, tobacco, black pepper & marasca cherry
Palate: Well balanced, supple tannins, warm & persistent
Pairing: Red meat, game, poultry or lamb, med aged cheese

GiGi Rosso Barbera D'Alba 2017 \$34

Nose: Black cherry, roses, wild flowers & herbs
Palate: Fruit & full bodied with a good tannic structure
Pairing: Meat & cheese based dishes

Vigneto Di Popoli Valle Reale Montepulciano D'Abruzzo 2011 **ORG** \$55

Nose: Perfumed plum, raspberry, mineral, herb
Palate: Silky & lush, very dense & complex, finish-fine tannins
Pairing: Beef, lamb, cheese, creamy pasta. Vines 1952

Speri Valpolicella Ripasso Veneto 2018 **ORG** \$42

Nose: Plum & dried currant
Palate: Warm & smooth with spice. Finish-leather & tobacco
Pairing: Meat & cheese based dishes

Ill Poggione Rosso di Montalcino 2018 \$49

Nose: Fruity bouquet with red berry notes
Palate: Tobacco & spice linger on the long well rounded finish
Pairing: Meat, cheese & pizza

Poliziano Rosso Di Montepulciano 2018 \$55

Nose: Hints of red fruits, enriched with spicy notes
Palate: Young, full bodied, balanced with well-integrated tannins
Pairing: Antipasto, grilled meat, aged cheese

Borgogno Barbera d'Alba 2018 \$59

Nose: Violet, blueberry, cherry & pink pepper
Palate: Lively & persistent
Pairing: Cheese cannelloni, lasagna & pizza

Grotta Del Ninfeo Valpolicella Ripasso Superiore, Veneto 2016 \$69

Nose: Intense spiced red cherry, black currants
Palate: Smooth, long with plum, tobacco, raisin
Pairing: Pizza, lasagna, red meat.

Ceretto Nebbiolo d'Alba DOC Bernardina 2018 \$79

Nose: Blackberry, cherry, cocoa
Palate: Elegant lovely acidity with powerful tannins
Pairing: Beef, lamb, game, poultry

Grotta Del Ninfeo Amarone della Valpolicella, Verona 2012 \$120

Nose: Morel, cocoa, toasted wood
Palate: Concentrated dried fruit, plum, raisin
Pairing: Beef carpaccio, mature cheese, braised red meaty finish

Elena Walch Ludwig Pinot Nero Alto Adige DOC 2016 \$85

Nose: Aromas of blackberries, blueberry, nutmeg
Palate: Bing cherries, wild raspberries, dark plum & allspice
Pairing: Chicken, fish, pizza, veal

SPAIN

Castillo Del Moro Tempranillo/Syrah 2019 \$29

Nose: Cherry & plum
Palate: Rich & flavourful with deep fruit
Pairing: Lamb, risotto, pork

Sancho Garces Rioja DOCa Tempranillo 2017 **VEGAN** \$36

Nose: Sweet spices & tobacco
Palate: Ripe black fruit, with oak, good structure & balance
Silky smooth & long velvety finish
Pairing: Legumes, risotto, stews, pates, cheese & meat dishes

CALIFORNIA

Parducci Cabernet Sauvignon 2017 \$32

Nose: Juicy blackberry, black currant, vanilla
Palate: Smooth, silky with plum, cassis, mocha, ripe black fruit
Pairing: Red meat, chocolate

Hess Shirt Tail Ranch Cabernet Sauvignon 2017, Napa Valley \$39

Nose: Dark cherry, black currant, plum, oak, cinnamon, cedar
Palate: Sophisticated, full-bodied berry, smooth, nutmeg
Pairing: Beef tenderloin, braised beef, pizza, pasta

Hess Treo Winemakers Blend 2018, Napa Valley \$42 **Syrah, Zinfandel & Merlot with a hint of Cabernet Sauvignon**

Nose: Ripe plum, jammy grapey aromas
Palate: Ripe & bold with dried fig & blackberry
Pairing: Beef, lamb, rich cream sauce, pizza

DeLoach Russian River Valley Pinot Noir 2018 \$35

Nose: Cherry, strawberry, raspberry & spice
Palate: Dark cherry, spice, cocoa with a velvety finish
Pairing: Cheese, lamb, pork, poultry

Parducci Small Lot Pinot Noir 2018 \$37

Nose: Cherry, strawberry & raspberry
Palate: Full fruit with a hint of cedar on the finish
Pairing: Lamb, poultry, aged cheese

Horseshoes & Handgrenades Makers Blend \$38

Nose: Wet, dark fruit, blackberries & plum
Palate: Blackberry & chocolate covered acai
Pairing: Spicy sausage, pizza, cream sauce, aged cheese

Coppola Director's Cut Cabernet Sauvignon, 2017 \$62

Nose: Black currants, cherries, cloves
Palate: Luscious and textured, strong finish, supple tannins
Pairing: Beef tenderloin, potatoe pavé, spicy pizza

Honig Cabernet Sauvignon 2016, Napa Valley \$135

Nose: Rich, lush black fruit with vanilla
Palate: Sophisticated, smooth, black cherry, plum, nutmeg, cassis
Pairing: Beef tenderloin, braised beef

AUSTRALIA

Mitchell Mount Oakden Shiraz, Clare Valley 2017 \$30

Nose: Pepper, spice, hints of plum & rhubarb
Palate: Richness with a fine elegant tannin structure
Pairing: Red sauce, pizza, meat, cheese

FRANCE

Beaujolais "La Galoche" Domaine Saint-Cyr, **100% Gamay** **ORG** \$40

Nose: Intense aroma of red fruit, cherry
Palate: Juicy & pleasant, smooth & tasty
Pairing: Pizza, salad, light pasta, seafood, fowl

Chateâu Fleur Haut Gaussons Superiore 2016 \$42

Nose: Sweet red fruit with cassis & potpourri
Palate: Medium bodied, tart cranberry & strawberry, mineral finish
Pairing: Red meat, chocolate, lamb

ARGENTINA

Amalaya Malbec, Mendoza 2019 \$32

Nose: Ripe red fruit, violet & rose
Palate: Intense plums, cherry, soft tannins, long finish
Pairing: Meatballs, beef, penne arrabbiata, ribs

Vina Amalia Reserva Merlot 2015 \$39

Nose: Ripe red fruit with spice & oak
Palate: Full bodied, round tannis & good acidity, vanilla finish
Pairing: Beef, pizza, cream sauce, tomato sauce

ONTARIO

Ravine Vineyard Estate Winery is a timeless destination that is steeped in family legacy & agricultural heritage. Established in 1867, this fifth generation farm is home to organic vineyards & small batch premium wines.

Situated on 34 acres of rolling vineyards in the historic village of St. Davids, Ontario, it is an inviting vineyard to visit for dinner and tastings. We have selected some of our favourites for you to enjoy.

Ravine Vineyard Cabernet Franc 2017 \$45

Nose: Aromas of violet, cranberry relish & fresh thyme
Palate: Subtle tannins finishing with lingering berries
Pairing: Lamb chops, creamy cheese pasta, beef

tesoro **VÍNO**

White

tesoro **vino**

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ITALY

Villa Marchesi Estate Bottled Pinot Grigio 2019 \$18

Nose: Wild flowers & acacia

Palate: Dry, full & harmonic

Pairing: Grilled white meat, seafood, cheese, fish

Ascheri Gavi di Gavi DOCG, Piedmonte 2019 \$35

Nose: White floral with hints of peach, melon & lemon curd

Palate: Fruit driven with crisp acidity, hints of almond on the finish

Pairing: White sauce, pizza, pasta & seafood

Di Lenardo Pinot Grigio DOC Friuli 2018 \$35

Nose: Elegant floral with hints of apricot, banana, Acacia flower

Palate: Long & full with refreshing acidity, finish with pear & quince

Pairing: Chicken, fowl, grilled fish, light pasta

Le Vigne di Zamò Bianco, Friuli-Venezia Giulia 2019 \$42

Nose: Caressing scent of apple, bread crust & straw

Palate: Refreshing and velvety fruit and herbs flavour

Pairing: Seafood appetizers, fish & clear soup. Excellent as a snack.

Paul Zinck Pinot Blanc 2017 **ORG** \$39

Nose: Scent of green apple & ripe pear

Palate: Light & dry with a lemony freshness

Pairing: Cream pasta, pizza, pork, chicken

CALIFORNIA

Hess Shirltail Chardonnay, Napa Valley 2018 \$35

Nose: Ripe pineapple, juicy pear

Palate: Apple, buttered toast, butterscotch

Pairing: Shellfish, cream sauce, salmon

Shug Carneros Estate Chardonnay, Sonoma Coast 2018 \$54

Nose: Green apple, pear, pineapple

Palate: Mineral, citrus, toasted almond, spiced apples

Pairing: Cream sauce, salmon, cheese

NEW ZEALAND

Yealands Land Made Sauvignon Blanc 2019 Marlborough \$29

Nose: Aromatic guava and fresh lychee

Palate: Clean and textured with passion fruit, pineapple and citrus

Pairing: Goat cheese, light salad and seafood

FRANCE

Jean-Marc Brocard Chablis Vieilles Vignes St. Claire 2018 \$60

Nose: Tangerine, white flower, honey & mango

Palate: Terrific depth & texture, clean freshness

Pairing: Pork, rich fish, shellfish, mild & soft cheeses

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Ravine Small Batch Riesling 2017 \$38

Nose: Tangerine, white peach & tart lemon

Palate: Fruit flavours of lemon, green apple & nectarine

Pairing: Aged cheese, creamy pasta, salads

Ravine Sand & Gravel Sauvignon Blanc 2017 \$35

Nose: Wild flowers & gooseberry

Palate: Smooth & warm with light crispness

Pairing: Baked chicken, pasta salad, fish

Sparkling & Rosé

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Sparkling

ITALY

Bottega Rosé Gold Prosecco 200 ml \$10

Fresh and lightly aromatic, this pretty pink sparkling has a soft, frothy mousse and subtle strawberry & floral notes.

Villa Marchesi Prosecco, Italy \$28

Nose: Apple, pear, apricot, citrus & floral blossom
Palate: Elegant, delicate & balanced with a creamy finesse
Pairing: Mussels, salad, antipasto, seafood

Cabert Ribolla Gialla Spumanté Brut \$29

A fun and delightful sparkling wine that gives you yellow apple, Bartlett pear and nectarine zest flavors alongside steely, vivacious bubbles. Firm acidity gives it a crisp finish.

Astoria, Fashion Victim Sparkling Rosé \$33

A juicy, rosé Prosecco-style wine, tinted by the addition of Pinot Nero grapes. A fruity & fresh summer wine, hints of strawberry, lots of ripe raspberry, red berry fruit & floral. Elegant, dry finish.

Bellavista Alma Franciacorta Gran Cuvée Brut NV \$80

Perfumes of white flowers & stone fruits, with subtle hints of vanilla. Fine & elegant yet rounded & beautifully balanced.
GOLD - Champagne & Sparkling Wine World Championships 2020

Lambrusco

Ronco Belvedere Lambrusco Emilia \$28

Refreshing and juicy, this Lambrusco has a delightful, soft presence with a fruity but elegantly dry finish.
Great with pizza!

Rosé

ITALY

Tenuta Santomé Rosé 2019 \$32

Nose: Floral hints of rose & jasmine. Delicate apple & currant
Palate: Fresh & elegant with a gentle smoothness
Pairing: Delicate risotto, tomato sauce, medium aged cheese, fish

Il Poggione Lo Sbrancato Rosso Toscana 2018 \$32

Nose: Floral, strawberries, raspberries & spice
Palate: Fresh & full bodies with a gentle smoothness
Pairing: Seafood, vegetables & soft cheeses

FRANCE

Cazal Viel Syrah Rosé, France 2019 \$30

Nose: Floral, strawberry.
Palate: Raspberry, strawberry, rose finish.
Pairing: Salad, light pasta, fish, chicken.