**Flights**

Any 6 Wines: $18

Single Taste: $3.50

Fortified Dessert Wine + Biscotti Tasting: $5

Wine Club Members - No Charge

**$10 Corkage Fee Onsite**

**Antipasta**

Veggie and Parmesan Tapenade Platter: $10

Charcuterie Board: $18

**Dolce**

Chocolate Board: $9

Nutella: $3

Cookies: $3

**Aqua**

Sparkling Water: $4

Bottle Water: $3

**Discounts**

5% on 3 bottles

10% on 6 bottles

15% on 12 bottles

**FREE TASTING TODAY**

**WHEN YOU JOIN OUR**

**WINE CLUB**

Wine Club Members:

15% off all items including our B&B –

20% off 12 bottles – Complimentary Tastings

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**Prices Below are for Bottles to Take Home**

**#1-4 Crisp Whites / #5-6 Off-Dry Whites**

**#7-9 Light Reds / #10-13 Full-Body Reds**

**1) Sauvignon Blanc 2018 - $11 Glass $25 Bottle**

Delicate on the palate with fresh citrus aromas. This wine will keep you refreshed during the hot months.

**2) Gewurztraminer 2018 - $10 Glass $24 Bottle**

A dry style white known for being wonderfully aromatic.

**3) Chilly Day Chardonnay 2018 – $11 Glass $28 Bottle**

100% steel fermented chardonnay is a Sannino Classic. With a medium bodied mouthfeel, this wine will brighten up the chilliest of summer days.

**4)** **‘Fresco’ White Blend 2018** **– $10 Glass $22 Bottle**

Fruit forward and crisp white wine with energizing citrus tones. This unique winemaker’s blend is the perfect companion for your summer gatherings.

**5)** **Riesling 2018** **– $10 Glass $22 Bottle**

Hint of sweetness makes this white easy to get along with.

**6)** **“Bianca Dolce” Rosé 2018** **– $10 Glass $20 Bottle**

Use of “Free Run Juice” calls for a stunning pink color with hints of peach, guava, and papaya. **#gettropical**

**7)** **“Prima Rossa” Red Wine 2015** **– $12 Glass $18 Bottle** This delicate red was created to be your ideal mid-week wine. With its bright red fruit notes and kind tannins, Prima Rossa will always be your “first red” choice.

**8) Syrah Naturale 2015 – $12 Glass $22 Bottle**

Produced with indigenous yeast and minimal winemaker influence, this wine offers lush earthy characteristics.

**9) Merlot 2015 - $12 Glass $27 Bottle**

As a staple for the Long Island AVA, Merlot grows exceptionally well in this region. Our Merlot is medium-bodied with hints of red cherry, raspberry, and plum.

**10) “Spotlight” Petit Verdot 2015 – $15 Glass $40 Bottle**

85% Petit Verdot 15% Cabernet Sauvignon. Bordeaux variety that is typically blended, but grown on the North Fork, Petit Verdot deserves the spotlight. Pairs well with wild game, marinated steak, and local duck.

**11) Cabernet Sauvignon 2015 – $15 Glass $38 Bottle**

A burst of blackcurrant and chocolate covered raisin flavors with mouthwatering tannins provide for its depth and strength.

**12) Cabernet Franc 2015** **– $15 Glass $35 Bottle**

Aged for 22 months. Matured to perfection, this wine accentuates the variety’s staple peppery tone.

**13) Francesco 2015 – $15 Glass $45 Bottle**

Our specialty four grape blend made in honor of Anthony Sannino’s Father. This blend is created only when the vintages and barrels are just right.

\***Seasonal Specialty - $12 Glass\***

Ask about our specially crafted seasonal glass.

No Bottles Available.