

## Classics Releases for April 2018

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**Paolo Scavino Barolo Monvigliero 2013**  
Piedmont, Italy

LCBO # 337394 - 20 cases (750ml x 6) Retail  
\$95.00 · Licensee \$84.48

*95 Point by James Suckling & Wine Enthusiast*

Aged in French oak barrels for 10 months, followed by 14 months in large casks. One year in stainless steel then another 10 months bottle ageing. Great finesse and aromatic complexity, distinctly floral and spicy, quite cool in its expression. An elegant cru with a very balanced acidic-tannic structure and a hint of classicism. Enjoy with mild cheeses, pasta or risotto with meat ragu, lobster and crab, or stewed and roasted meat.

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**Chateau Les Ormes De Pez Saint Estephe 2005**  
Bordeaux, France

LCBO # 266353 · 10 cases (750ml x 12)  
Retail \$128.00 · Licensee \$113.89

*92 Points Wine Enthusiast*

Aged in French oak barrels 15 months (40% new wood, 60% 1 year old). A magnificent dense, deep colour. A delightful, highly-spiced nose of ripe fruits with hints of liquorice and pepper. Velvety sweet but very dense tannins on the palate. Lovely liquorice finish. Great with all types of meat & poultry dishes, either roasted, braised, stewed or grilled.

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**Guiseppe Quintarelli Rosso del Bepi IGP 2008**  
Veneto, Italy

LCBO # 538645 · 15 cases (750ml x 12)  
Retail \$229.00 · Licensee \$203.90

Aged in Slavonian oak barrels for seven years. Alcoholic fermentation continues during this aging period creating a dry wine. Dark ruby red in colour. Intense aromas of berries, cherries, fig, cigar box, earth and vanilla. Silky tannins that are soft with flavours of red fruit, berries, mocha, spice, vanilla and fig. Pair with cheese, pasta and red meat.

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**Barnett Vineyards Spring Mountain Cabernet 2014**  
83% Cab Sauv, 11% Cab Franc 4% Petit Verdot, 2% Merlot  
Napa Valley, USA

LCBO # 221812 · 10 cases (750ml x 12)  
Retail \$123.00 · Licensee \$109.43

*94 points Robert Parker*

Aged 22 months in French oak barrels. Aromas of fresh blackberry and blueberry pie fill the glass with hints of powdered cocoa, coffee grounds and fresh ground pepper. Flavours of cinnamon, cedar and blackberry all present themselves on the palate. The tannins are soft and chalky balancing the firm mountain acidity. Paired with lamb, beef and Venison. Enjoy now or over the next 9-11 years (2025-2027).

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