

6<sup>th</sup> Annual

# Rosé all May

Acanto welcomes the start of patio season during our month-long celebration of rosé wine with exclusive bottle and glass specials at all Gage Hospitality Group restaurants.



## By the *Glass*

**crisp, elegant**

PROSECCO ROSÉ 14 | 70

*Sorelle Bronca • Prosecco DOC, Veneto*

**lightly sweet, fragrant**

BRACHETTO d'ACQUI 12 | 60

*Cocchi • Langhe DOC, Piemonte*

**crisp, delicate, bright**

ROSE OF CORVINA 16 | 65

*Cavalchina • Bardolino Chiaretto DOC, Veneto*

**complex, bronzy, tea-scented**

VERDICCHIO 14 | 56

*Sartarelli "Balciana" • Castelli di Jesi DOCG, Marche*

**rich, intense, juicy**

ROSATO OF NERELLO 16 | 64

*Bonavita • Faró DOC, Sicilia*

A FLIGHT OF ROSÉ try all three during happy hour M-F 2:30-5:30pm | 25

**THE MORE THE MERRIER** bottles on the back

# Rosé all May

## By the *Bottle*

**savory, electric**

BRUT LAMBRUSCO DI SORBARA | 60

*Paltrinieri "L'Eclisse" • Emilia-Romagna DOC*

**champenoise, elegant**

BRUT ROSÉ | 95

*Le Marchesine • Franciacorta DOCG*

LIGHTEST

**bright, fragrant**

ROSATO OF NEBBIOLO | 55

*Vajra Rosabella • Langhe DOC, Piemonte*

**salty, perfumy**

ROSATO OF PIEDIROSSO | 70

*Antonio Mazzella "Álema" • Ischia DOC, Campagna*

**silken, peachy**

RAMATO OF PINOT GRIGIO | 120

*Vie de Romans "Dessimis" • Friuli DOC*

**crunchy, herbal**

ROSATO OF NERO d'AVOLA | 90

*Lamoresca • Sicilia DOC*

**stony, savory**

ROSATO OF CILIEGIOLO | 65

*Bisson • Riviera Ponente IGT, Liguria*

**ripe, modern**

ROSATO OF SANGIOVESE | 75

*Buondonno • Toscana IGT*

**juicy, intense**

ROSATO OF TEROLDEGO | 85

*Elisabetta Foradori "Lezer" • Dolomiti IGT, Alto Adige*

HEAVIEST

**muscly, jammy**

ROSATO OF MONTEPULCIANO | 85

*Cirelli "Anfora" • Cerasuolo d'Abruzzo DOCG*