

Villa Appalaccia Wines

Over 30 years of Italian-inspired wines in Virginia's Blue Ridge Mountains

WHITE WINES:

Bottle

Glass

CHARDONNAY (2025)

\$28.95

\$9.00

Aged in stainless steel, this vintage opens with grassy aromas of ripe pear and golden apple. On the palate, layers of citrus and melon unfold with a creamy texture and crisp acidity.

PINOT GRIGIO (2023)

\$26.95

\$8.00

Refreshingly crisp and light, this well-balanced wine hints of pear, apple, citrus and nectarine. Pairs well with seafood, vegetarian pastas, risottos and soft cheeses.

"LIRICO" (2025)

\$27.95

\$8.50

Cool fermentation keeps our Vidal Blanc crisp and bright, with subtle grapefruit and pineapple notes. Aged first in stainless steel and finished briefly in oak, the wine gains soft tannins and a gentle creaminess.

ROSÉ:

"ROSA" (2024)

\$27.95

\$8.50

A combination of cabernet franc, cabernet sauvignon and malbec, our rosé begins with fruity aromas of citrus and berries. Bright up front, subtle notes of melon and cherry are revealed on the palate with an herbaceous, floral finish.

RED WINES:

SANGIOVESE (2023)

\$31.95

\$9.50

Winning the '26 Governors Cup Silver Medal, our sangiovese has medaled 4 years in a row! This Chianti-style sangiovese is medium to full bodied with bright acidity and hints of strawberries and blueberries.

"TOSCANELLO" (2024)

\$34.95

\$10.00

Winner of the '26 Governors Cup Silver Medal, with a firm structure, this smooth wine picks up cedar and tannins from the barrel and finishes with notes of cherry, red currant and black pepper.

DOLCETTO (2022)

\$36.95

\$11.00

A dry wine with a ruby, rich color, a fruity nose and notes of plum, black cherry and licorice on the palate. This wine is perfectly accompanied with grilled or roasted meats and vegetables as well as hearty pastas.

"RASPBERRY TAXI"

\$28.95

\$8.50

Our semi-sweet wine is made from cabernet franc. We blend with raspberries for a unique flavor profile that goes great with desserts (especially dark chocolate) and soft cheeses.

BOTTLE ONLY

PRIMITIVO (2020)

\$35.95

Bold, intense flavors are characteristic of this grape varietal originally grown in Southern Italy. Try this earthy, dry wine with charcuterie, grilled vegetables, steak dinners and crisp evenings.

"THE BUFFALO" (2020)

\$52.95

Medal winner 2025! Aged 2 ½ years in seasoned oak, then another six months in charred bourbon barrels, this deep red wine provides a unique sweet entry. Notes of honey, vanilla and caramel linger on the finish.

****6-pack 5% off, case of wine 10% off (mix/match), 2 cases 15% off; Wine Club members receive 10% off all wine and food!****

Villa Appalaccia Bites

Because if you're drinking Italian wine, what's better than eating?

ANTIPASTI

HUMMUS PLATE

\$10.00

Hummus topped with roasted red peppers and Italian olive oil; served with warm naan flatbread, carrots and artisanal crackers

BREAD AND CHEESE PLATE (serves 2-4)

\$23.00

A rotation of three gourmet cheeses; served with warm ciabatta, Italian olive oil and pesto, Sicilian Castelvetrano olives, fresh fruit and artisanal crackers

CHARCUTERIE

\$3.00

Side of salami and prosciutto available as addition to any plate

PANINI

(all sandwiches served on ciabatta bread with kettle chips and side of fruit)

LA CAPRESE

\$18.00

Fresh mozzarella, vine-ripened tomatoes, pesto and arugula with balsamic vinegar and mayonnaise

L'ITALIANO

\$18.00

Salami, black forest ham and turkey (all sliced in-house) with provolone, vine-ripened tomatoes, arugula, honey mustard and mayonnaise

IL GALLO

\$18.00

Sliced grilled chicken, avocado spread and sun-dried tomatoes with provolone, arugula, pesto and mayonnaise

LA POLPETTA

\$18.00

Beef meatballs, marinara sauce, provolone and pesto

DOLCE

BELGIAN CHOCOLATE MOUSSE CAKE

\$8.00

Rich, moist, full of chocolate and topped with chocolate shavings; the cure for what ails you and a perfect compliment to Raspberry Taxi

CANNOLI

\$6.00

Three crisp, Italian pastries loaded with traditional ricotta filling and chocolate chips