<table>
<thead>
<tr>
<th>Wine Photo</th>
<th>Item &amp; tasting note</th>
<th>Price HK$</th>
<th>Qty. (Bottle)</th>
<th>Total $</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td><strong>Sparkling Wine</strong>&lt;br&gt;FERRARI BRUT NV&lt;br&gt;Lively straw yellow with faint greenish highlights. Fine and persistent perlage. Fresh and intense, with a broad fruity note of green apples and wild flower, underpinned by a delicate scent of yeasts. Harmonious and well-balanced, with an attractive undertone of ripe fruit and hints of crusty bread.</td>
<td><strong>$210</strong></td>
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<td><strong>White Wine</strong>&lt;br&gt;Zenato COLOMBARA Soave Classico DOC 2020 Veneto&lt;br&gt;Classic Italian white from Veneto, Made by 100% Garganega grape, Citrus, apple with a hint of chamomile. High and bright in acidity with fresh and floral sweetness aftertaste. Perfect pairing with seafood or appetizer.</td>
<td><strong>$140</strong></td>
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<td><strong>White Wine</strong>&lt;br&gt;Colterenzio Chardonnay 2021 Alto Adige&lt;br&gt;Pale yellow with green reflexes.&lt;br&gt;Delicate and floral aromas. Hints of exotic fruits&lt;br&gt;On the palate, it is a concentration of mellowness and vivacity with classic mineral notes and crisp acidity.</td>
<td><strong>$170</strong></td>
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<td><strong>White Wine</strong>&lt;br&gt;Planeta Etna Bianco DOC 2021 Sicily&lt;br&gt;Deep clear golden yellow. Rich and intense. Aromas of peach, golden apple, white figs, vanilla cream, meringue. Hints of hazelnut and honey.&lt;br&gt;A slight mineral suggestion combines harmoniously with the flavour of ripe yellow peaches, acacia honey and marzipan and with some peaty, cereal and toasted aromas which precede the powerful balanced finish.</td>
<td><strong>$210</strong></td>
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<tr>
<td>Red Wine</td>
<td>Price</td>
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<tr>
<td><strong>Pelissero Barbera D Alba Piani DOC 2021 Piedmont</strong></td>
<td>$220</td>
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<td>Bright and intense ruby red. On the nose, it shows very delicate aromas. Blackberry and plum in the beginning and typically vinous in the end. Blackberry and plum. Saltiness and acidity are in the foreground of this wine that does not hide its polyphenolic power. Barbera amplitude is very interesting together with its persistent aftertaste.</td>
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<tr>
<td><strong>Planeta Eruzione 1614 Nerello Mascalese DOC 2019 Sicily</strong></td>
<td>$250</td>
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<td>Luminous ruby red. Aromas of incense and herbs, hibiscus and wild fennel. The tannins of compact texture are extracted with elegance. The sweetness and generosity of wild fruits and currants merge with aromas of incense and beeswax and a light almost salty touch.</td>
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<tr>
<td><strong>Zenato RIPASSA Valpolicella DOC 2018 Superiore Veneto</strong></td>
<td>$270</td>
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<td>The process makes for a refined and concentrated wine, extremely smooth and velvety, with vibrant red fruit aromas. On the palate, it delivers fruity notes and elegant tannin with hints of chocolate and spice. Ripasso has played a highly important role in the Zenato winery’s evolution over the years.</td>
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<td><strong>Zenato AMARONE Valpolicella Classico Riserva DOCG 2017 Veneto</strong></td>
<td>$930</td>
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<td>Ruby red in color, this Amarone Riserva offers dense and smokey aromas of dark cherries, raisins, chocolate, and anise, framed by fruity tannins and a spicy finish. With the level of complexity and balance that this wine shows, it will evolve beautifully for 10+ years.</td>
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<td>Red Wine</td>
<td>Vietti Perbacco Langhe Nebbiolo, DOC 2020 Piedmont</td>
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<td>Ruby red. Raspberries, cherries, menthol along with mineral, spicy and balsamic notes. Hints of liquorice and pepper. Succulent raspberry and strawberry flavour which linger on the tangy, bright finish. Strong, intense and powerful when young, complex and elegant with aging.</td>
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<td>$230</td>
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<tr>
<th>Red Wine</th>
<th>Vietti Barolo Castiglione, DOCG 2018 Piedmont</th>
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<tr>
<td>Medium-intense ruby red colour. On the nose explosive, elegant, charming and immediate. Aromas of prunes, red and black ripe cherry, blackberry, rose petals and tobacco. On the palate, it is classic, quite rich and powerful, with notes of alpine herbs and leather on its finish. The tannins are very well-integrated in the fruit structure of the wine.</td>
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<td>$460</td>
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<th>Vietti Barolo Lazzarito, DOCG 2015 Piedmont</th>
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<tr>
<td>Deep garnet red. Beautiful floral bouquet of violets, wild rose and a touch of orange blossom. Fruity notes of black fruit, figs and plums. Hints of green tea and white pepper. Rich mouthfeel. The pure and concentrated palate frames intense plum and cherry flavours in long and firm tannins, followed by a long finish.</td>
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<td>$1800</td>
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<th>Red Wine</th>
<th>Le Volte Dell Ornellaia IGT Toscana 2020 Piedmont</th>
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<tr>
<td>The different varietals were fermented separately in small steel tanks to maintain their varietal characteristics. The alcoholic fermentation was followed by malolactic fermentation, again in steel tanks. The wine was then aged for 10 months, partly in barrique used previously for Ornellaia and partly in concrete tanks, to obtain the perfect balance between tannic structure and an expression of fresh fruit.</td>
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<td>$270</td>
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**Total:**
How to order

Please submit your order to the Accounts Department.

- By phone – 2592-1515
- By fax – 2689-7567
- E-mail – membersorder@fcchk.org

Payment method & delivery

- Special offer valid until 14 Jan 2024.
- The total bill will be charged to the member’s account. Do not need to pay cash to delivery man.
- Minimum order amount is $2000 (Free delivery to Hong Kong, Kowloon and New Territories only). Delivery will be made within 7 working days from receipt of order. (Excluding outlying islands).
- Order below minimum amount would be required to pick up at FCCHK Main Lounge and subject to supplier delivery schedule.
- Please contact Accounts Department if you do not receive confirmation within 2 days.
- For delivery enquiries, please contact Anthony.chan@emw-wines.com for assistance.
- The total amount for this Wine Home Delivery will NOT be taken into consideration as F&B Minimum Spending charged quarterly.

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<td>FCC membership No.:</td>
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<td>Signature:</td>
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<td>Delivery Time:</td>
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