



Scarpetta is a Friulian inspired brand created by Master Sommelier Bobby Stuckey and former French Laundry Chef Lachlan Patterson. Bobby and Lachlan teamed up to open Frasca, an authentic Friulian restaurant in Boulder, Colorado. They travel to Friuli several times a year looking to import local regional foods and recipes. Their passion for all things Friuli inspired the creation of their own brand, Scarpetta, in 2007. It began with 50 cases of old vine Friulano produced to be sold at Frasca. The demand for the wine was strong, and customers began to request new flavors. So they slowly expanded the line to include Pinot Grigio, Sauvignon Blanc and a sparkling rosé called Timido. Bobby's love of Barbera from Monferrato eventually expanded the project to include this varietal as well. The ultimate goal of the brand is to make affordable everyday wines that taste special.

## BOBBY STUCKEY, M.S.

Bobby Stuckey began his distinguished career of hospitality in his native state of Arizona. His passion for service at the highest level led him to the Little Nell in 1995. There he received numerous awards for wine and service, including Gourmet's "Best Wine Service" Award, Mobile Travel Guide's Five Star Hotel and Restaurant Rating, Wine Spectator's Grand Award, and a nomination from the James Beard Foundation for Outstanding Wine Service. He left in 2000 to join Chef Thomas Keller at The French Laundry. Stuckey was then garnished with more awards including the James Beard Foundation's Outstanding Wine Service Award, and Outstanding Wine and Spirits Professional. This would culminate with him passing the Master Sommelier Diploma exam and opening of Frasca Food and Wine in 2004. Stuckey walks the dining room nightly, enthusiastically dispensing advice, recommendations, and sharing his passion for wine with Frasca guests.



## LACHLAN MACKINNON-PATTERSON

Lachlan Mackinnon-Patterson began his culinary career in St. Louis, Missouri. In 1999, he moved to Paris to obtain his Certificate d'Aptitude Professionnelle at the renowned Ecole Gregoire-Ferrandi. He then went on to apprentice under Benoit Guichard at Jamin, a two-star Michelin restaurant. He eventually returned to the US to work at the French Laundry in 2001 where he met his current business partner, Bobby Stuckey. They traveled to Italy where Lachlan would develop his love for the Italian frascas they visited in Friuli. In 2004 Lachlan and Bobby opened their own Friulian Frasca in Boulder, CO. Lachlan has a laundry list of awards including: Food & Wine Magazine's Best New Chefs 2005, James Beard Foundation Award's Best Chef: Southwest, 2008, and a season competing on BRAVO's Top Chef Masters. In 2010, 2011 and 2012, Frasca Food and Wine was nominated for the James Beard Foundation Award for Outstanding Wine Service in America, winning the prestigious award in 2013.





### 1 SCARPETTA SAUVIGNON BLANC 2016

The ancient Friuli hilltops are an ideal location for these carefully tended old vines. This single location varietal expresses our belief in these noble grapes. A nose of elderflower and grapefruit leans into white peaches and lush mangoes. Full bodied and crisp with a long persistent finish.

### 2 SCARPETTA CABERNET FRANC 2015

The ancient Friuli hilltops are an ideal location for these carefully tended old vines. This single location varietal expresses our belief in these noble grapes. An intense nose with black pepper aromas gives way to a concentrated black fruit palate of savory blackberries.

### 3 SCARPETTA PROSECCO 2017

This varietal comes from the home of Prosecco in Conegliano - Valdobbiadene Prosecco DOC in the Grave region of Friuli. We strive to make our Prosecco like the one we fell in love with twenty years ago; one that is light, refreshing and dry with aromas of juicy melon, white flowers and hazelnut.

### 4 SCARPETTA PINOT GRIGIO 2017

Scarpetta Pinot Grigio showcases some of the best sites in Friuli Venezia Giulia for this aromatic varietal – starting with the light, gravely soils of the Grave region. This gives it a crisp, clean minerality. Additionally, 30% of our Pinot Grigio is planted on "Ponca" soil in the Colli Orientali on steep hillsides. The combination of the Grave and Colli Orientali let us produce a wine which has body, bright acidity, and great minerality.

### 5 SCARPETTA BARBERA 2015

We collaborated with Fabrizio Iulli in Monferrato Piemonte to create this Barbera. Monferrato is the birthplace for Barbera. While it is made in other spots in Piemonte, it is here where Barbera shows the balance of fruit and acidity.

### 6 SCARPETTA TIMIDO

This sparkling rosé comes from the Grave del Friuli and is made from 100% Pinot Nero. If we could, we would call this a lovely Prosecco Rosé, for now let's just call it delicious.

### 7 SQUADRA ROSATO 2017

This playful wine made from Sicily's indigenous Nero d'Avola is what rosé should be all about. Dry and crisp with the flavors of fresh picked strawberries, watermelon and citrus.

### 8 FRICO BIANCO 2016

The light, gravely soil of the western part of Friuli is perfect for producing light, aromatic, crisp white wines. This white blend of Friulano and Chardonnay is the perfect crisp, lightweight Italian white.

### 9 FRICO ROSSO 2016

Frico Rosso is based on a blend of Sangiovese and small amounts of the indigenous grapes Canaiolo, Cilegiolo, and Colorino. This is the perfect balance of crisp tart cherry and the wonderful herb notes found in great Tuscan red wine.

### 10 FRICO ROSATO 2017

Frico Rosato is a light bodied rosé made from the indigenous varietals Sangiovese, Canaiolo, and Ciligiolo. These indigenous grapes of Tuscany are the perfect foil for a great, light bodied rosé. Their natural high acidity, crisp, tart cherry, and herbaceous all create an ideal Tuscan rosé.

### 11 FRICO FRIULANO 2016

Friuli Venezia Giulia, the northeast corner of Italy, is home to great aromatic whites. The light, gravely soil of the western part of Friuli is perfect for producing light, aromatic, crisp white wines. This is 100% Friulano.

### 12 FRICO FRIZZANTE

Northern Italy is known for its great sparkling wines. Frico Frizzante brings you the joy of Italian sparkling wine in a can. Refreshing bubbles with flavors of crisp green apples and pear.

### 13 FRICO LAMBRUSCO

Lambrusco is the quintessential sparkling aperitivo of the Emilia Romagna area of Italy and a great pre-dinner start to every occasion. Frico Lambrusco brings this central Italian wine tradition to life in a can! This Lambrusco is vibrant, fresh with a kiss of sweetness and a wonderful tart finish.



 = ALSO AVAILABLE IN A 20L KEG