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July 11, 2016

Grimaldi's Creates Unique Wine with Italian Winery

Mille Gradi to be available at all Grimaldi's Pizzeria locations on July 11

Click To Tweet: [<http://ctt.ec/dBV52>] Straight from the hills of #Tuscany, @Grimaldis debuts a very special #wine. #MilleGradi blended by Chef Cory just for you. Available Now!

LAS VEGAS, Nev. – Known for its coal-brick oven pizzas and calzones, **Grimaldi's Pizzeria** announces the exciting release of its first signature wine, *Mille Gradi*, meaning 'a thousand degrees' – a fitting name for the pizzeria as its ovens can reach up to one thousand degrees Fahrenheit.

Last year, Grimaldi's own Executive Chef, Cory Lattuca, along with an expert team, traveled abroad to the Italian Rocca delle Macie winery in the rolling hills of Tuscany to blend this very special wine. After months of careful grape selection and countless tastings, Rocca delle Macie's head winemaker and second-generation owner, Sergio Zingarelli, christened the wine.

"This opportunity was something that Grimaldi's found to complement the authenticity of our brand," said Lattuca. "Our pizzas are inspired by the Italian classic, so it felt right that we travel to Italy and create an Italian blend to pair with our menu."

The easy-drinking red blend incorporates three grape varieties—sangiovese, syrah and merlot—for a smooth finish, sure to impress any wine connoisseur. While Mille Gradi is light enough to pair with the Kale Chopped Salad or a board of bruschetta, its robust character pairs perfectly with 'The Brooklyn Bridge,' a Chef Selection and traditional classic topped with roasted red peppers, creamy ricotta cheese and Italian sausage. Glasses of the signature wine start at \$10, and bottles are available for \$35.

"Naming the wine came easy. A common phrase in Italy is *Mille Grazie* meaning 'a thousand thank yous.' I like to say 'Mille Grazie for Mille Gradi,'" said Lattuca. "This journey has been one of passion, persistence and hard work. I'm honored to present Mille Gradi to our loyal guests."

Additional photos available upon request.

About Grimaldi's Pizzeria:

In the world of pizza, Grimaldi's is an institution that has garnered more awards than any other pizzeria in the country with more celebrity sightings than most 5-star restaurants. Using only the freshest ingredients, a "secret recipe" pizza sauce, handmade mozzarella cheese and dough, Grimaldi's serves traditional pizza (as it began in Naples, Italy) in an upscale yet casual, family oriented pizzeria. The intense heat of the oven evenly bakes the pies to create Grimaldi's famous crispy and smoky thin crust that *Zagat* has voted best pizza year after year. Grimaldi's Pizzeria has five locations in Las Vegas and one in Sparks, Nev. Las Vegas locations include The Shoppes at The Palazzo, Rainbow and 215, Boca Park Fashion Village The Fashion Show Mall and Richmar Plaza. The Sparks restaurant is located in The Legends at Sparks Marina.

For more information on Grimaldi's Pizzeria visit www.grimaldispizzeria.com.
"Like" Grimaldi's Pizzeria on Facebook: <http://www.facebook.com/GrimaldisPizzeria>
Follow Grimaldi's Pizzeria on Twitter: www.twitter.com/grimaldispizza

About Rocca delle Macie

Established in 1973 by Italo Zingarelli, esteemed producer, director and film-maker, the Rocca delle Macie winery has seen love and passion for the Tuscan soil passed down from generation to generation for more than 40 years. Today the company estate is owned and operated by Zingarelli's three children and extends to more than 600 hectares, with 200 used as vineyards and 80 as olive groves, all located in the heart of Italy. For more information about Rocca delle Macie, please visit <http://www.roccadellemacie.com>

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