## Italian Wine by the Glass

### Bin# Frizzanti (Sparkling and Effervescent) Glass|Bottle
99 Prosecco, Maschio, Veneto, NV 11 | 44
100 Prosecco, De Faveri, Veneto, NV 15 | 60

### Bin# Bianchi (White) Glass|Bottle
101 Trebbiano, Marramiero, Abruzzo, 2021 10 | 40
*The Trebbiano Marramiero has a straw yellow colour with greenish reflections, a flowered, pervasive and fruity fragrance, and a pleasantly dry and fresh taste. We suggest enjoying it with fish.*
102 Falanghina “Campi Flegrei”, Farro, Napoli, Campania, 2021 11 | 44
*It has a straw like yellow hue, and has clear scents of pineapple, peach, apricot, broom and magnolia. On the palate it is soft, abundant and balanced, thus amplifying its olfactory qualities.*
103 Soave, La Formica, Veneto, 2020 13 | 52
*Made with 100% Garganega grapes, La Formica Soave Classico is a clear example of a quality and pure Soave. Drink it with crab cakes or just as sipping wine and it will make your evening even more delighted.*
104 Pinot Grigio, Alturis, Friuli Venezia Giulia, 2021 12 | 48
105 Gavi, Cortese, Piemonte, 2021 (Organic) 11 | 44
*The aromas of sweet lemon, firm honeydew melon, apricot, chive and citrus blossom really jump out of the glass. The flavors and intense and compelling, with bold notes of lemon, lime, pomelo, melon, apricot and more that get energy and drive from the racy, fresh, acids. A lick of chalk gives a mineral edge to the very, very, long finish that leaves your mouthwatering over the lingering lemon, citrus blossom and fresh apricot flavors. The cut and verve make this an excellent match for shellfish, ceviche, and any kind of fried food, but there’s enough body (at just 12.5% alcohol) to keep things equally appealing on pop-and-pour just because you’re thirsty. You’ll want to have a bottle chilled and ready for thirst-quenching sharing all year long!*
106 Verdicchio di Matelica, Fontezoppa, Marche, 2020 11 | 44
*Hand-picked Verdicchio grapes. Intense straw yellow with tinges of green, luminous. To the nose denotes freshness accompanied by a pleasant suggestion of peach, broom flowers, jasmine and pistachio. In the mouth great balance with floral and fruity notes that blend with minerality, providing a fresh and tantalizing wine with a long and engaging finish. Good accompaniment for spaghetti with seafood or chicken.*
107 Chardonnay, Alturis, Friuli Venezia Giulia, 2021 12 | 48
108 Mare Chiaro, Greco Bianco, Ippolito, Calabria, 2021 11 | 44
*Bright straw-yellow with pale green reflections, it comprises an intense, persistent aroma of ripe tropical fruit, pear, peach and white flowers. The taste is fresh and Mediterranean with a charming mineral finish. Excellent with raw fish, pasta, grilled fish and white meats.*
109 Coda di Volpe, Fontana vecchia, Campania, 2021 13 | 52
*Coda di Volpe is salty, stone-fruited joy. It starts with aromas of tangy peach and lemon with a whiff of salty seaside air. Then it’s fresh and vibrant in your mouth, with flavors of just-ripe stone fruit (peach, apricot), lemon drops, crisp apple and loads of salty, mouthwatering, minerality. And while there’s enough acidity here to balance pair perfectly with shellfish and all kinds of seafood, it’s round and smooth enough at the end for very happy solo sipping, too.*
110 Benas, Vermentino di Sardegna, Cantina della Vernaccia, Sardegna, 2021 12 | 48
*Benas ages for one month on its fine lees, gaining more aromatic intensity and structure. Refining continues only in stainless steel tanks until bottling. Bright straw yellow colour, with fruity and floral aromas on the nose; dry, smooth and fresh on the palate. The wine has a good body but especially a good acidity that makes it a pleasant.*

### Bin# Rosati (Rosé) Glass|Bottle
111 Tellus, Aglianico, D’Angelo, Basilicata, 2021 11 | 44
*Its color is soft cherry-red, bright and brilliant, its fragrance is persistent and fruity, its taste round, dry and pleasant. Excellent to serve with soups, pasta or meat courses.*
112 Mabilia, Gaglioppo, Ippolito, Calabria, 2021 12 | 48
*Deep pink. Red fruits, iron, violet and tobacco on the perfumed nose. Juicy, spicy and ripe, offering...*
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<thead>
<tr>
<th>Bin#</th>
<th>Rossi (Red)</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>113</td>
<td>Piedirocco “Campi Flegrei”, Farro, Napoli, Campania, 2021</td>
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<td></td>
<td>The traditional wine from Naples, perfect with pizza, pasta and eggplant. An ancient Campania vine, already appreciated in the times of the Imperial Baia and even quoted by Pliny. Tradition says that it takes its name from the colour of its grape stalk which is the same as that of a dove’s foot and is thus known locally as Per’e Palumbo. It is cultivated “a piede franco”. It is a ruby colour and has scents of cherry, raspberry and roses. On the palate it is soft, full bodies with well fused tannins.</td>
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<tr>
<td>114</td>
<td>Montepulciano d’Abruzzo “Dama”, Marramiero, Abruzzo, 2020</td>
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<td>48</td>
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<td>The colour of Dama is ruby red intense with some dark red nuances, it has a good olfactory persistence tending to liquorice flavour. It is rich and harmonious on the palate. It can be served with everything, but it links perfectly with roasted and stewed meat, with salami, ham and cheese.</td>
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<tr>
<td>115</td>
<td>Marche Rosso, Sangiovese/Cabernet/Merlot, Fontezoppa, Marche, 2020</td>
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<td>44</td>
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<td>Dark ruby red with violet reflections, good consistency. Notes of red wild berries on the nose with hints of violets, roses, carnations and tobacco. A dry and enveloping flavour, with a nice freshness. Velvety tannin on the palate. Smooth and well poised with a long finish. Marche Rosso is made with 50% Sangiovese, 40% Cabernet Sauvignon and 10% Merlot. The wine is aged 3 months in stainless steel tanks and 12 months large oak casks.</td>
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<td>116</td>
<td>Valpolicella, Corvina, Corvinone and Rondinella, Vallen, 2021</td>
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<td>48</td>
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<td></td>
<td>Bright ruby. Vibrant aromas of redcurrant, blackberry and candied violet on the nose. Quite juicy on the palate, with floral red berry flavors given laser-like precision by lovely harmonious acidity. Very well-balanced wine, clean and clear. Perfect with pizza and pasta but can be paired easily with meat as well.</td>
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<td>117</td>
<td>Barbera d’Asti “Pian Scorren”, Il Falchetto, Piemonte, 2020</td>
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<td>48</td>
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<td>Produced with 100% Barbera grapes. This Barbera wine which matures in steel vats for six months, exactly expresses the pleasant freshness and fruitfulness which describe this vine and the good structure and softness make it extremely pleasant. It is the classic “happy hours” wine, suitable with canapés and sliced ham and salami.</td>
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<td>118</td>
<td>Super Lombardy “Curtefranca Rosso”, Ricci Curbastro, Lombardia, 2018</td>
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<td>40</td>
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<td>Curtefranca Rosso is made of 34% Cabernet Franc, 18% Cabernet Sauvignon, 30% Merlot, 5% Barbera, 13% Carmenerè. It is ruby red, flawless, brilliant. On the nose is vinous, with a sound, distinct bouquet and on the plate is dry, with a stressed elegant flavor, light but continuous, with a harmonic backbone, evenly robust and well dosed.</td>
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<td>119</td>
<td>I Mori, Cabernet Sauvignon &amp; Gaglioppo, Ippolito, Calabria, 2020</td>
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<td>An elegant red, with sleek tannins and fresh acidity. A delicate skein of spice unravels through the flavors of raspberry pâté de fruit, thyme, mineral and dried fig. (90pts WS)</td>
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<td>120</td>
<td>Chianti DOCG, Fattoria Poggio Alloro, Toscana, 2020</td>
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<td></td>
<td>Blend of Sangiovese, Canaiolo, Colorino and Ciliegiolo. Intense, deep ruby red with bouquet broad and elegant with pleasant odors of red fruit, cherry, blackcurrant and raspberry with final flowery notes of sweet violets. The taste is pleasantly tannic, dry, warm and full-bodied.</td>
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<td>121</td>
<td>Chianti Classico, Fattoria San Michele a Torri, Toscana, 2020</td>
<td>15</td>
<td>60</td>
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<td></td>
<td>Blend of Sangiovese (90%), Canaiolo (5%) and Merlot (5%). Ruby red, dense and consistent. Intense and persistent with fruity floral scents. Warm, soft and fruity with pleasant tannins. It is a wine is suitable for both first and second courses. It pairs well with rich lasagna and grilled meats and roasts.</td>
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<td>122</td>
<td>Super Tuscan “Mora del Rovereto”, Usiglian del Vescovo, Toscana, 2019</td>
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<td>56</td>
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<td></td>
<td>Made with Sangiovese, Merlot and Cabernet Sauvignon; it is then left to age in oak barriques. A red wine with elegant aromas of red fruits which captivates with its decisive, enveloping character. Dark in colour with purple nuances. Intense on the nose with pronounced small red fruit notes. Soft and enveloping impact on the palate with a pleasant lingering finish. It goes perfectly with white and red meats and pasta.</td>
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<tr>
<th>Bin#</th>
<th>Frizzanti Dolci (Sweet Sparkling)</th>
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<tr>
<td>123</td>
<td>Moscato d’Asti “Ciumbo”, Il Falchetto, Piemonte, 2021</td>
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<td></td>
<td>Winner of the most prestigious award for Italian wines called Tre Bicchieri Gambero Rosso, this wine is definitely one of the best example of quality Moscato from Italy. Famous as party wine is an ideal companion for a chat between friends after meals. Great perfume of fresh flowers, the taste is warm and intense, in the finish a refreshing citrine vein exalts its flavour. Its sweetness and aromatic notes go particularly well with hand-made cakes and dry pastries anytime of the day.</td>
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<td>124</td>
<td>Brachetto d’Acqui, Braida, Piemonte, 2021</td>
<td>13</td>
<td>52</td>
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<td>One of the most elegant dessert wines as it shows its full fragrance of red berries: an aromatic expression of Bulgarian rose and wild strawberries, the wine is an explosion of pure fruit and freshness and is best drunk young.</td>
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## Around the World Wine by the Glass

### Bianchi (White)

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<th>Bin#</th>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
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</thead>
<tbody>
<tr>
<td>125</td>
<td>Riesling, <em>Chateau Ste Michelle</em>, California, 2021</td>
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<tr>
<td>129</td>
<td>Chardonnay, <em>La Crema</em>, Monterey, California, 2021</td>
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<tr>
<td>130</td>
<td>Chardonnay, <em>Sonoma Cutrer</em>, Russian River, California, 2020</td>
<td>16</td>
<td>64</td>
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### Rossi (Red)

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<tr>
<th>Bin#</th>
<th>Wine</th>
<th>Region</th>
<th>Year</th>
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<tbody>
<tr>
<td>131</td>
<td>Pinot Noir, <em>Joel Gott</em>, California, 2020</td>
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<tr>
<td>132</td>
<td>Pinot Noir, <em>Decoy</em>, Napa Valley, California, 2020</td>
<td>15</td>
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<tr>
<td>133</td>
<td>Malbec, <em>Colores del Sol</em>, Argentina, 2020</td>
<td>9</td>
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<td>134</td>
<td>Malbec “Natura”, <em>Emiliana</em>, Chile, 2021 Organic</td>
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<td>135</td>
<td>Shiraz, <em>Greg Norman</em>, Australia, 2019</td>
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<td>136</td>
<td>Merlot, <em>Alturis</em>, Italy, 2019</td>
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<tr>
<td>137</td>
<td>Cabernet Sauvignon, <em>Joel Gott</em>, California, 2019</td>
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<tr>
<td>138</td>
<td>Cabernet Sauvignon, <em>Louis Martini</em>, California, 2019</td>
<td>13</td>
<td>52</td>
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<tr>
<td>139</td>
<td>Zinfandel, <em>Klinker Brick</em>, California, 2018</td>
<td>15</td>
<td>60</td>
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## Champagne & Sparkling

### Italy

#### Brut

Brut, Chardonnay & Pinot Noir, *Marramiero*, Abruzzo, NV 80

A very Champagne-like sparkler from Abruzzo, Italy! A blend of 65% Chardonnay and 35% Pinot Noir given 36 months on the lees after secondary fermentation, this is a bold wine with generous scents of ripe apple, pear, hazelnut and brioche. White fruit forms the core of the palate with accents of bread crust and yeast that carry through on the dry, vibrant, finish.

#### Brut Rose'


Pinot Nero with a small percentage of Chardonnay. Its pale pink colour with crystalline highlights, extra-fine perlage and rich, mature, persistent bouquet full of complexity make it unique and suitable for all occasions.

#### Brut Rose'

Brut Rose’, Pinot Noir & Chardonnay, *Ferrari* 104

Delicate harmony between the elegance of Chardonnay and the structure of Pinot Nero, with a refined bouquet of berry fruits. Fresh and fruity, with a touch of mellowness: the flavour of sweet almonds is supported by an acidulous vein that is extraordinarily appealing.

### French

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<th>Bin#</th>
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<td>171</td>
<td>Brut Imperial, <em>Moët &amp; Chandon</em></td>
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<td>172</td>
<td>Brut Yellow Label, <em>Veuve Clicquot</em></td>
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<td>173</td>
<td>Dom Perignon, 2003</td>
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<td>174</td>
<td>Grande Cuvée, <em>Krug</em></td>
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<tr>
<td>175</td>
<td>Cristal Brut, <em>Louis Roederer</em>, 2009</td>
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Party Bottles

Rossi (Red)

267 Rosso di Montalcino, Canalicchio di Sopra, 2009 (1.5 liter bottle)
Beautiful Rosso and a lot of wine for the buck. Impressive depth and layers add to an earthy, leathery, plummy character. Fine tannins, crisp finish.

269 Montepulciano Riserva “Inferi”, Marramiero, Abruzzo, Italy, 2017 (3 liter bottle)
From a selected vine of great importance in structure and full-bodied, comes Inferi, produced in limited quantities. The ageing of at least 14/18 months in French and Slavonies oak casks and the following refinement in the bottle complete its maturity. Its ruby red colour with dark red sparkling reflections, its intense and vanilla speckled fragrance, its persistent, warm, rich and harmonious taste make it at the same time a distinguished and a leading wine. You can completely appreciate its qualities matching it with pasta, with mushrooms and truffles, with beef and game, with mature cheese, salami and ham.

270 Sangiovese di Romagna Superiore CRU “Pruno”, Drei Dona, 1997 (3 liter bottle)
Pruno is a Cru of Sangiovese 100%, it’s the family flagship wine. It comes from a extremely strict selection of the best Sangiovese grapes. It is bottled unfiltered so the great terroir of Predappio can reach its highest expression. Pruno ages for 18 months in French oak tonneaux (500 lt) and barriques (225 lt) from the Allier and Tronçais. Aged in bottles for another 12 months before release.

271 Chianti Classico “Riserva Rancia”, Sangiovese, Felsina, 1995 (5 liter bottle)
The 1995 Chianti Classico Riserva Rancia is all about harmony. This isn’t the biggest or most complex Rancia, but rather a wine that impresses for its sense of proportion and harmony. Fine, silky tannins and a kick of Sangiovese acidity frame the long, vibrant finish. This is another dazzling wine that has stood the test of time, and then some. Anticipated maturity: 2012-2022.
I will never forget this once in a lifetime tasting of Felsina’s flagship Chianti Classico Riserva Rancia. What started out as a casual survey of a few older vintages turned into a complete vertical as proprietor Giuseppe Mazzocolin and long-time oenologist Franco Bernabei surprised me with bottle after bottle of fabulous Rancias going back to the inaugural 1983. A few days after this tasting I received a complete lab analysis of all the wines, one of the most valuable pieces of data I have ever seen, and a presentation worthy of serious wine scholarship. The single biggest takeaway from this tasting is the amazing consistency of the wines across all vintages. Considering its modest price, Rancia remains one the most fairly priced, cellar worthy wines in the world. As great as Rancia can be, the straight Riserva makes a fine substitute at about half the price. I learned that lesson again recently at Maialino in New York City, where Wine Director Liz Nicholson served me a fabulous bottle of the 1995. I have to say there is something about the wines of the 1980s and mid-1990s that goes straight to the heart. Giuseppe Mazzocolin describes his early wines from the 1980s as huge challenges to make because he constantly had to convince his vineyard workers to drop fruit, something that was a culture shock and that seemed like an enormous waste of money given the mindset of the time. If present-day vintages develop only half as well readers will be in for a treat as those wines mature. Readers will notice that the early wines from the 1980s were called Vigneto Rancia, rather than simply Rancia, which became the norm beginning in 1990. The wine has been made from the same parcel since the first year. Felsina Chianti Classico Riserva Rancia Key Points: 1. 100% Sangiovese aged in French oak barrels 2. Made from the Rancia vineyard, a high-altitude site in the south of the Chianti Classico appellation 3. Combines power and elegance 4. Aging potential: 20-30 years
Antonio Galloni for THE WINE ADVOCATE, June 2012

272 Montepulciano d’Abruzzo Riserva “INFERI”, Marramiero, 2005 (18 liter bottle)
ITALY

Italy! What a wonderful country. Only in Italy you can find so many grapes varietals not found in any other part of the world. Some of the Italian grapes grow only in that specific region or town and can’t be grown anywhere else. You can have Cabernet from California, Australia or France but you can’t find a Pecorino grape outside of Abruzzo region or a Grillo grape outside of Sicily. Italy is without a doubt unique for the production of wine. All the love I have for the Italian grapes is shown on this list. Going through the list you will see a selection of quality wines that Italy can offer and I hope you will enjoy them all. Salute!

The Wine Director

The first Italian wines showed in these pages are from the northern Italian regions. It then moves to central Italy and into southern Italy. Lastly are wines from the two main islands, Sardinia and Sicily.

VALLE D’AOSTA

Red

324  Coteau La Tour, Syrah, Les Cretes, 2006

PIEMONTE

Piemonte is one the most famous Italian regions for the production of some of the best Italian wines. Thanks to the producers like Angelo Gaja, wines from this region have made history in the world of wine. The wines from Oddero, historic name among Barolo producers, are a great introduction to this region.

Rossi

244  Langhe Rosso, Nebbiolo/Dolcetto/Barbera/Albarossa/Freisa/Pinot Noir, Vajra, 2017  60
317  Langhe Barbera, Cascina Corte, 2012 Organic  72
423  Monferrato Rosso “Il Bacialè”, Barbera/Cabernet/Pinot Noir/Merlot, Braida, 2017  80
316  BarNeDol, Barbera/Nebbiolo/Dolcetto, Cascina Corte, 2013 Organic  90

Both the brief maceration and the alcoholic fermentation take place in stainless steel at a controlled temperature. The wine then matures in the same tanks for around 4 months before bottling. Colour garnet red with ruby tinges; nose fragrant dried flowers, with the aroma of geraniums and slight fruity overtones reminiscent of raspberries; taste dry, warm and soft, slightly tannic and very easy-drinking goes well with fresh cold cuts, slightly mature cheeses and Italian-style pasta with ragù, as well as more simple red meat dishes such as hamburgers or beef carpaccio.

250  Langhe Nebbiolo “Firagnetti”, Bovio, 2019  88
318  Langhe Nebbiolo, Cascina Corte, 2012 Organic  84
347  Nebbiolo, Produttori del Barbaresco, 2019  68
**Rossi**

Zerosolfiti, Marziano Abbona, 2019

Blend of Nebbiolo, Barbera, Dolcetto. With an intense, ruby red color, this wine develops vinous and fruity aromas. In the mouth it is important, tannic, and solid. Pairs well with savory meats and aged cheeses.

Gattinara, Nebbiolo, Vallaia, 2009

Vallaia's Gattinara is delicious, bold and forward. Burly tannins give the Gattinara a slightly rustic edge. Even so, there is enough depth to drink well for another decade or so. There is a slightly roasted quality to the fruit and a bit of burliness in the tannin, and yet all the elements are nicely balanced, which makes Vallaia's Gattinara a good choice for readers who enjoy wines with the aromatic complexity that develops in bottle.

CAREMA, Sorpasso, 2017

Blend of 83% Nebbiolo, 15% Neretto and Ner d'Ala. The resulting wines are classic, traditional “Mountain Wines” with bright, lifted dried cherry aromas intermixed with mountain herbs and minerals. Given their tiny patchwork of vineyards, Il Sorpasso will always very small by any inery standards. That said, while they hope to slowly add to their holdings, the little bit we get will always be considered cherished amounts!

Ruche’ “Laccoento”, Montalbera, 2012

Best red ever from this producer. In the mouth this wine has a dense red fruit character. The scent of rose petal and flowers, is a triumph of aromas, a true wonder of nature, with fragrance, roundness, thickness, with its soft but firm core. All aspects that characterize the quality of an excellent red, with dense tannins, and red berry fruit. Full body, dense but not over extracted, with a sensational nose of pure elegance, almost like a colleague. Hard work on the land pays off with such an incredible red wine, from one of the rarest grape in the world. Montalbera has achieve a benchmark with L’Accento, a wine made to age for a decade, a true classic Italian breed for the privileged many. The finish is long and coats the palate with flavors of dark small berries and balsam notes that last for minutes.

Ruche’ “Opera Prima”, 2011

A distinctive mix of flavors, including mint, medicinal herbs, black cherry and tobacco, marks this supple yet powerful red, which is balanced, with a vibrant structure. Ends with an aftertaste of coffee and herbs.

**DOGLIANI**

Dolcetto Classico, Cascina Corte, 2014 Organic

Ruby red in colour with a violet edge. The nose is fresh with varietal hints of red fruit and woodland: cherries, sour black cherries, redcurrants and raspberries draw an aromatic profile of notable intensity and clarity. The palate is pleasant with a harmonious succession of tannic and floral sensations. Compared to the selection, it is pleasant and juicy, much easier to drink. The finish marks a return of the fruity notes.

Dolcetto “San Luigi”, Pecchenino, 2014

80

Dolcetto “Papà Celso”, Marziano Abbona, 2020

84

**ALBA**

Dolcetto d’Alba “Dambene”, Bovio, 2018

Deep red coloured and youthful appearance. This wine displays an array of fresh fruits hints, which doesn’t come as a surprise, considering the vine variety. The palate is vinous, youthful and fresh.

Dolcetto d’Alba, Ca’del Baio, 2019

Ruby red with purplish highlights; nose intense and vinous, with delicate fruity overtones reminiscent of cherries, wild strawberries and blackberries; taste dry, with good balance and acidity, and a nicely almondly finish. Pairings a wine that can be easily matched with everyday fare, from Italian-style pasta to roast poultry and fries; perfect at any time of day with a snack of cheese and cold meats.

Dolcetto d’Alba, Schiavenza, 2015

Ruby purple coloured with scent of red fruits, cherry, bitter cherry. In the mouth strong, austere with a bit of almond taste in the end.

Barbera d’Alba, Cascina Alberta, 2020

The grapes are hand-harvested in little hampers in September, then pressed delicately; the alcoholic fermentation starts with the use of indigenous yeasts in temperature-controlled stainless steel tanks. After the malolactic fermentation, the wine is aged for six months in big Slavonian oak barrels of 50 HL. The color is ruby red with purples tinges, and it has a bouquet of cherry, blackberry and small red fruits. The taste in mouth is velvety and fresh. A wine good to be paired to all the ishes.

Barbera d’Alba Superiore “Regiaveja”, Bovio, 2017

Deep red colour with purple hues. The nose opens with light scents of nut and balsamic notes. A full-bodied yet elegant wine featuring a long ending palate, thanks to the significant acidity.
Barbera d’Asti Superiore, Oddero, 2013
Intense ruby-red color, over time taking on elegant garnet tinges; red fruits, bitter cacao and coffee bouquet, which becomes spicy and gamey with ageing, a characteristic of the sandy and calcareous soil of Vinechio. Full-bodied, with a dry taste, emphasized by the backbone and dense texture; full of character.

Barbera d’Asti Montebruna, Braidà, 2018
Characterized by well defined fragrances of ripe cherry and small red fruits. Violet ruby red colour. Intense mouth feel, full-bodied and harmonious, with a long lasting finish. Excellent, well balanced, fragrant, pleasant to drink. Matches perfectly with pasta-based first courses, red or white meat main courses, cheese and salami.

Barbera d’Asti CRU “Bricco dell’Uccellone”, Braidà, 2007
This offers juicy blackberry, licorice and mineral salt flavors, all on a glycerin texture. Firms up on the finish, which lingers nicely.

Extremely fresh, yet with intensity and saturated flavors of black currant, mulberry and tobacco in a racy style. There’s a kiss of vanilla and also mineral lurking underneath it all, with an excellent finish.

Ca’Moranda, 2019

A briny mineral note in the aroma signals this high-tension red. There is ample fruit and flesh on the palate, with cherry, strawberry, stone and white pepper flavors. Tightens up again on the finish.

Vallegrande, Ca’del Baio, 2011

Produitori del Barbaresco, 2014

Gallina, Oddero, 2008
Elegant with its refined bouquet and palate, and assertive tannins. Red in colour with pale garnet tinges. Particular finesse in the bouquet, with balance and complexity, scents of ripe red fruit, spices and violets (typical of Nebbiolo). Mouth-filling tannins, excellent persistence on the palate.

Martinega, Tenute Cisa Asinara Dei Marchesi Di Gresy, 2007

Montubert, Icardi, 2006

Serralunga d’Alba, Schiavenza, 2015
The aromas and flavors display hints of gaminess and leather in this red, along with black cherry and raspberry. Exuberant, in a slightly chunkier, almost rustic style, with a solid finish of iron and mineral.

Serralunga d’Alba, Fontanafredda, 2014

Marziano Abbona, 2017
Fresh, lightly spiced and nicely structured Barolo here, offering clean red-berry and orange-peel character. Medium-to full-bodied with a cool, fresh feel to the palate. Made from grapes cultivated in Monforte d’Alba, this Barolo has a wonderful elegance to its bouquet, good strength, and excellent alcohol. The grapes from which this Barolo is obtained give great structure, aromatic finesse, and an average alcohol percentage of 15%.

Renato Ratti, “Marcenasco”, 2019

Oddero “Villero”, 2008
Spearmint leads off, with cherry, tobacco and earth notes following through. This is concentrated and juicy in texture, almost chewy, offering firm tannins and an echo of mint on the finish.

Oddero, “Mondoca di Bussia Soprana”, 1999

Pio Cesare, 2017
A powerful style, this red evokes plum, fruitcake, iron and tobacco aromas and flavors, delivering big fruit and tannins that will require a few years to integrate. Notes of eucalyptus and wild herbs add depth to the finish. Best
**LANGHE**

<table>
<thead>
<tr>
<th>Number</th>
<th>Wine</th>
<th>Producer</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>432</td>
<td>Angelo Gaja, Nebbiolo/Merlot/Cabernet “Sito Moresco”, 2011</td>
<td>200</td>
<td></td>
<td></td>
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<tr>
<td>431</td>
<td>Angelo Gaja, Nebbiolo &amp; Barbera “Costa Russi”, 2007</td>
<td>900</td>
<td></td>
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**LIGURIA**

**Bianco**

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<tr>
<th>Number</th>
<th>Wine</th>
<th>Producer</th>
<th>Year</th>
<th>Score</th>
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</thead>
<tbody>
<tr>
<td>88</td>
<td>Cinque Terre, Bosco/Albarola/Vermentino, Cantina Cinque Terre, 2021</td>
<td>Ferregamo</td>
<td>88</td>
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</tbody>
</table>

Three Italian grapes Bosco/Albarola/Vermentino make this fresh white wine. A lovely intense straw yellow in appearance with fleeting yellow-gold hues, crystalline and with a good consistency. It has an intense and persistent nose, very refined and elegant, with the distinct aromas of wild flowers, broom, honey and the more subtle notes of citrus fruits. It has a dry, warm bouquet, fresh and full-bodied, essentially well-balanced with an extended and persistent finale with a good relationship between taste and smell. Fermentation is without skin contact at a controlled temperature with a brief maceration on the yeasts and subsequent ageing is in steel vats.

**Rosso**

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<th>Number</th>
<th>Wine</th>
<th>Producer</th>
<th>Year</th>
<th>Score</th>
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<tbody>
<tr>
<td>258</td>
<td>Cinque Terre, Muretti, Cantina Cinque Terre, 2018</td>
<td>56</td>
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</tbody>
</table>

Bled of Syrah, Cabernet Sauvignon, Merlot and Sangiovese... outstanding! Ruby red wine with purple reflections, fruity, smooth and rightly tannic. Excellent with red meats and medium hard cheese.

**LOMBARDIA**

**Rossi**

<table>
<thead>
<tr>
<th>Number</th>
<th>Wine</th>
<th>Producer</th>
<th>Year</th>
<th>Score</th>
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</thead>
<tbody>
<tr>
<td>202</td>
<td>Pinot Nero “Carillo”, Frecciarossa, 2021</td>
<td>Ferregamo</td>
<td>76</td>
<td></td>
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Frecciarossa is an historical winery that makes some of the best Pinot Nero from Italy. Carillo is a great example of a good Pinot Noir, light and easy to drink that will pair well with pasta and pizza.

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<th>Number</th>
<th>Wine</th>
<th>Producer</th>
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<th>Score</th>
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</thead>
<tbody>
<tr>
<td>361</td>
<td>Pinot Nero Riserva “Giorgio Odero”, Frecciarossa, 2015</td>
<td>Ferregamo</td>
<td>136</td>
<td></td>
</tr>
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</table>

Intense, with notes of spices, ripe berries, peculiar balsamic overtones (pine and sage) and a closing note of Seville orange. Fruity, fresh, fragrant and well-balanced. Fully reflective of the grape variety. Very elegant and balsamic, with an acidity which makes it very promising for ageing.

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<tr>
<th>Number</th>
<th>Wine</th>
<th>Producer</th>
<th>Year</th>
<th>Score</th>
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<tbody>
<tr>
<td>354</td>
<td>Santella del Gröm, Ricci Curbastro, 2013</td>
<td>Ferregamo</td>
<td>80</td>
<td></td>
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</table>

Blend of 30% Cabernet Franc, 12% Carmenère, 20% Cabernet Sauvignon, 28% Merlot, 10% Barbera. The Color is deep ruby red, clear, and consistent. On the nose is intense, extremely delicate and harmonious, with hints of wood and ripe fruit. On the palate is continuous, with character, full and silky with nice contribution by the Cabernet. In the mouth, it has a fine and continuative flavor, with noticeably good acidity that is, however, well combined with its smoothness. Perfectly accompanies red meats, stews, small game and large game, charcuterie, and ripe cheeses.

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<tbody>
<tr>
<td>348</td>
<td>Sforzato di Valtellina “Ronco del Picchio”, Nebbiolo, Sandro Fay, 2011</td>
<td>Ferregamo</td>
<td>180</td>
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</table>

I'm a great fan of this producer and especially of this wine which has a great complexity, flavor and body. Be adventurous and drink a bottle that will really impress you.

**VENETO**

Veneto, another great region that represents Italian wines at their very best. Amarone wines are definitely the highlight in this region. La Formica is the producer to try to familiarize yourself with all this region has to offer. They make an excellent Soave, Valpolicella Superiore, Valpolicella Superiore Ripasso and of course a great Amarone.

**Rossi**

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<thead>
<tr>
<th>Number</th>
<th>Wine</th>
<th>Producer</th>
<th>Year</th>
<th>Score</th>
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<tbody>
<tr>
<td>251</td>
<td>Valpolicella Superiore “Il Costolo”, Vallena, 2020</td>
<td>Ferregamo</td>
<td>88</td>
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Brilliant ruby with hints of cherry, balsamic notes of vanilla and spices. Soft taste and good structure. It is a full-bodied wine with a balanced alcoholic content.

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<tbody>
<tr>
<td>418</td>
<td>Valpolicella Superiore Ripasso, Vallena, 2019</td>
<td>Ferregamo</td>
<td>92</td>
<td></td>
</tr>
</tbody>
</table>
Valpolicella Superiore, **Mussella**, 2018
Dried cherry and plum in this spiced red. Perfect companion for pasta, meat and aged cheeses.

Valpolicella Superiore **Ripasso, Mussella**, 2018
Blend of Corvina & Corvinone 70%, Rondinella 20% and Barbera 10%. Ruby red in colour. Elegant nose with notes of red fruits and spices mixed with fine wood aroma. Full bodied on palate, and balance between acidity and tannins.
Bright ruby, broad and elegant on the nose with notes of ripe fruit, almost jam, vanilla, walnut and cinnamon. Dry, robust, full and persistent flavor.

**La Grola**, Corvina & Syrah, **Allegrini**, 2006

**Amarone Classico della Valpolicella, Monte Zovo**, 2017
Blend of Corvina between 55% and 65% Corvinone between 25% and 35% Rondinella between 5% and 15%. An intense ruby red color. Bouquet of ripe fruits, cherries under spirits, notes of intense spices. Full-bodied and rich, warm, with ripe and round tannins. It pairs well with braised and stewed meat and game. Ideal with grilled meat courses. Excellent with matured cheeses.

**Amarone DOC, La Formica**, 2013
Layers of juicy black currant, prune, lots of spice-anise, black pepper and clove-and the sweet steaminess of burning vine clippings joined by hints of espresso and kirsch. These flavors fall effortlessly in a silky sheath over the supple tannins, which show on the firmer finish.

**Amarone, Bertani**, 2015

**Amarone, Mussella**, 2014
The 2010 Amarone della Valpolicella delivers great bang for your buck. This is an exceptional red wine that is loaded tight with the distinct intensity and boldness that characterizes wines made from air-dried grapes. Thick layers of dark cherry, raisin and prune peel back slowly. In the mouth, there is a touch of sweetness followed by flavors of barbecue smoke and teriyaki.

**Amarone Riserva, Mussella**, 2015
The 2009 Amarone della Valpolicella Riserva (from the non-classico half of the wine growing appellation) is an impressive wine. Mussella’s house style shows great exuberance but is slightly more subdued compared to some of the more outlandish wines from the Valpolicella appellation. The fruit clarity and the natural acidity is more pronounced in this classic 2009 edition. Red cherry is followed by cassis, dried prune and tobacco. The fine tannins lend solid support at the back and will help this wine age carefully over the next five to ten years.

**Amarone DOC, Allegrini**, 2014

**Amarone Classico, Zenato**, 2007

**Amarone Classico, Prà**, 2006

**Amarone della Valpolicella Senza Titolo, Mussella**, 2012
Blend of Corvina e Corvinone 70%, Rondinella 10%, Oseleta 10%, Croatina 7%, other 3%. This wine borns from the idea of producing the Amarone in as most natural and traditional way as possible, starting first from an obsessive grapes selection. The second selection is done at the moment of pressing, after 100 days from the harvest, when four or five people discard the single grape if not perfectly healthy. The soft pressing done by feet, leave the dry stems in to have some tannins more and the fermentation is with indigenous yeasts at not controlled temperature in an oak conical fermenting vat. We do daily “follature” by hand until the natural slowdown of the natural fermentation in few months. This wine rests at least 3 years in a not toasted barrel of 700 l. (I bought an artisanal barrel done with oak bended by steam to avoid the interference of toasted) It is not filtered, not clarified, we only wash the barrel twice in 3 years.

**Amarone della Valpolicella, Dal Forno Romano**, 2002

**Trentino e Alto Adige**

**Bianchi**

**Pinot Grigio, Santa Margherita**, 2021

**Rossi**

**Pinot Nero, Abbazia di Novacella**, 2014

**Lagrein, Abbazia di Novacella**, 2014
**Riserva del Conte**, Lagrein/Merlot/Cabernet, **Manincor**, 2013
The color is bright, full ruby with aroma and flavor. The initial sensation is of fruit, especially berries, giving way to spicy and savoury aromas with a hint of liquorice and white and black pepper; tightly-knit on the palate with strong but supple tannins, an extremely moreish wine, almost burgundian in its drinkability.

**Pinot Noir “Mason”, Manincor**, 2018
Aroma of raspberry and cranberry fruit with a hint of rose leaf and liquorice; ripe fruit flavours and fresh herbs on the palate, delicate and slender, velvety and at the same time taut to the tip of the tongue through to the finish.

**Cassiano**, Cabernet/Merlot/Lagrein/Tempranillo/Petit Verdot, **Manincor**, 2012
Bright, intense cherry red aroma and flavour: ripe cherry, liquorice and wild herbs; an extremely harmonious mouth-feel with a hint of aromatic fresh herbs and sweet tannins on the finish.

**EMILIA ROMAGNA**

**Rossi**

**Vivi**, Sangiovese/Syrah/Cabernet Franc, **San Valentino**, 2019
The 2019 Vivi is a blend of Sangiovese, Syrah and Cabernet Franc from the catch-all Rosso Rubicone IGT appellation (that permits lots of blending flexibility). The wine opens to meaty aromas and cured meat, smoked bacon and beef jerky. Black pepper and barbecue smoke fill in the rear. The bouquet is so strong, you lose sight of any nuances presented by the grapes used in the mix.

**Cabernet Sauvignon “Magnificat”, Drei Dona**, 2011
Magnificat is a “Single Vineyard” 100% Cabernet Sauvignon. It ages at length in French oak barriques and is bottled unfiltered. It’s the wine that symbolizes the point when Drei Donà shifted to making top quality wines, and still today is a great translator of the quality of our Predappio terroir. An elegant version, with well-knit, supple tannins and a subtle range of black cherry, cassis, star anise, mocha and fresh, loamy earth flavors. The lingering finish shows light grip and juicy acidity.

**Sangiovese di Romagna Superiore Riserva “Pruno”, Drei Donà**, 2012
Pruno is our Cru of Sangiovese 100%, it’s the family flagship wine. It comes from a extremely strict selection of the best Sangiovese grapes. It is bottled unfiltered so the great terroir of Predappio can reach its highest expression. Medium to full body with a lovely texture, this wine showcases notes of savory red cherry, herbs, pine forest, red flowers, earth and sweet spice.

**Graf Noir, Drei Donà**, 2004
Blend of 55% Sangiovese, 30% Uva Longanesi, 15% Cabernet Franc. Graf Noir is entirely aged in French oak barrels (225 lt.) from the Allier and Tronçais. At least 70% of them are new. The wine spends between at least 30 months in oak, followed by at least another 30 months in bottle before release. This is an amazingly harmonious and intense blend of Sangiovese, Cabernet Franc and Negretto Longanesi made by enologist Franco Bernabei with deeply penetrating aromas of black fruit, spice, black pepper, leather and pipe tobacco. It is smooth, very rich and slightly sweet but has the heft and density to pair with important meat dishes.

**TOSCANA**

Tuscany! I’m a lover of wines from this region. It’s not a coincidence then that I am presenting more wines from this region than from any other regions on the list. Tuscan wines are primarily made with Sangiovese grapes. Sangiovese is an impressive grape that changes according to the place where it grows: Brunello, made of Sangiovese Grosso found in Montalcino, Sangiovese used for Chianti, Prugnolo Gentile, which is a clone of Sangiovese used for the Vino Nobile di Montepulciano, and Super Tuscan made with 100% Sangiovese. Wouldn’t you be impressed by such an extraordinary grape?

**Rossi**

**Sangiovese “Badilante”, Podere 414**, 2020
The colour is ruby red. The bouquet is characterized by red fruit notes complemented by spicy hints. On the mouth it delivers medium body and freshness, derived from the quality of the tannins and the balanced acidity. Thanks to its versatility Badilante is perfect in combination with informal food or light medium dishes from Tuscan tradition.
Chianti Colli Fiorentini, *Fattoria San Michele a Torri*, 2020

Blend of Sangiovese (80%) Canaiolo (10%) Colorino (5%) and Merlot (5%). Ruby red with good consistency and purple reflections. Intense and persistent with Fruity, winey and floral nuances. This wine is soft with a lively freshness of pleasant tannins. Suitable for all dishes. It matches very well with many appetizers thanks to an interesting olfactory appearance with well-marked fruity and floral scents. For example, Tuscan crostini with pate or salami and cheese would be a perfect combination. It pairs best with tasty meat sauces such as amaticiana or carbonara for the first course and with roasted meats such as roast beef for second courses.

*Serrata*, Sangiovese & Alicante, *Belgardo*, 2018  

Blend of Sangiovese, Canaiolo and Merlot. Floral and fragrant, this opens with aromas of rose, blue flower, forest floor and woodland berries. The palate offers crushed black cherry, wild raspberry, orange zest and clove alongside firm tannins and bright acidity. It’s savoury and tannic.

*Spezieri*, Sangiovese/Merlot/Ciliegiolo/Cabernet, *Col d’Orcia*, 2020  

The Morellino di Scansano Ghiaccio Forte shows modern tones of black fruit, sweet cherry, leather and mild tobacco. The texture is smooth and supple and the wine puts up no resistance as it slides beautifully over the palate. There’s a bright blast of sweet baking spice on the close. Here’s another project headed by hipster winemaker Filippo Chia of Castello Romitorio. The Chia family bought property in Scansano in the late 1990s and named their wine estate “Ghiaccio Forte” after an ancient Etruscan settlement once located here. One day while working the land, a tractor fell into an opening in the ground. It turned out to be an abandoned tomb. The Chia family found an ancient statue inside that is depicted on the label you see today.


This wine is created to satisfy your senses and it is made by our finest grapes of Syrah, which expresses its best thanks to our sandy soil. This wine is our most appropriate book to tell Usigiano del Vescovo’s story and terroir. Intense color with a hint of violet. In the nose it is quite intense and complex with strong notes of red fruits such as blackberry, currant and blueberry. On first taste the wine is captivating, leading to an intriguing tannic explosion. Quite persistent as well as surprisingly fresh finish. It can perfectly accompany red meat, game and aged cheese dishes. Its flowery, fruity, intense bouquet combined with its freshness, make this wine the ideal match also with spicy dishes (curry, turmeric, chili) as well as to “Thai”, “Cantoneese” or “Indian” specialties.


**Vino Nobile di Montepulciano**

*Riserva, Tenuta di Gracciano della Seta*, 2015

Vino Nobile di Montepulciano Riserva boasts a pretty ruby color and lots of spice with dustings of cinnamon, clove and licorice. The wine is also redolent of prune and dried fruit that render a bigger sense of structure and intensity. Smooth, supple tannins coat the palate. This easy-going Riserva would pair with spaghetti cacio e pepe (grated cacio cheese and thick morsels of ground black pepper).

**Chianti Classico**

*Casaloste*, Sangiovese & Merlot, 2019

Made in one of the most prestigious areas for Chianti Classico, Panzano. Chianti Classico Casaloste is a red wine made mainly from Sangiovese grapes. Aged in French oak barrels of 25 and 35 liters and in barriques for a period of about 12 months, it has an intense ruby color with notes of wild berries supported by the typical acidity of Sangiovese and long and elegant tannins. Ideal for red meat, it goes well also with salami and enhances the flavor of medium aged cheeses.

*Querciabella*, Sangiovese & Cabernet Sauvignon, 2014

**Chianti Classico Riserva**

*Casaloste*, 2011

Blend of Sangiovese 92%, 8% complementary grapes, selection of the best grapes of the estate. With its rich ruby colour, our Riserva presents a complex nose. It’s bouquet is a harmony of the typical Sangiovese fruits and a hint of oak aromas. Rich on the palate, our Riserva strikes a perfect balance between sweet tannins and acidity. Made to mature and to evolve with more and more character, the wine goes beautifully with grilled red meats and well-aged cheeses.
Carpineta Fontalpino, Sangiovese, 2010 200
Juicy and fresh, this is a tantalizing red, bursting with black cherry, raspberry, sweet spices and mineral aromas and flavors. Harmonious and firmly structured, leaving a mineral and spice aftertaste.

Monsanto, 2017 90
This is one of the icon wines of the greater Chianti Classico area. The hot vintage Castello di Monsanto 2017 Chianti Classico Riserva shows width and depth with plenty of dark fruit, cherry, blackberry and plum. The wine is steady and bright with polished tannins and a mid-weight approach that proves its overall versatility and adaptability. It is ideal for a plate of ricotta-filled gnudi. Castello di Monsanto, with 72 hectares of vines run by the dynamic Laura Bianchi and her family, is one of my long-standing favorite estates in the greater Chianti Classico appellation. A star of Barberino Tavarnelle (or San Donato), the wines are always distinguished by elegance and finesse.

Marchese Antinori, Sangiovese, 2019 160
Rancia, Sangiovese, Felsina, 2007 240
Chianti Classico Riserva “Il Poggio”, Sangiovese & Colorino, Monsanto, 2017 200
Laura Bianchi and her team make exceptional wine, and I am always happy to recommend Castello di Monsanto. The 2017 Chianti Classico Gran Selezione Vigneto Il Poggio exhibits a dark garnet color, although there is less shiny luster in this hot vintage. Ripe aromas of baked plum, raspberry tart and strawberry confit rise from the bouquet. The fruit is complemented by lightly toasted spice. With fruit from 5.2-hectares with galestro-rich soils, this is a production of 160,000 bottles. Chianti Classico Gran Selezione

551 Casaloste, Sangiovese “Don Vincenzo”, 2010 240
Our Don Vincenzo is the supreme expression of Chianti Classico with its 100% of Sangiovese. Don Vincenzo evolved as a dream of the producer to balance the power of the Sangiovese grape and the refined elegance of Chianti Classico. Made from the best selection of a single vineyard, the wine undergoes malolactic fermentation in French oak barriques. After aging 18-24 months in barrique and 6 months in French oak barrels, the wine is then bottled, and left 12 months to age in the bottle before release. It shows a very bright character with a dark-ruby colour. Its elegant and soft bouquet has plenty of spices and notes of cacao, tobacco and toasted coffee on the finish. Its elegant taste is supported by low acidity and well balanced tannins and a long, long finish. As for its complexity, it expresses this best if you drink it alone, but it is able to give you special sensations if served with well-prepared red meat.

Carmignano

Pietranera, Piaggia, 2019 80
Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.

Il Sasso, Piaggia, 2016 108
Piaggia’s Carmignano Il Sasso is rich, ample and voluptuous in what is a very representative expression of the year. Black cherry, plum, lavender, spice, tobacco and dried herbs develop in the glass, but the Il Sasso is all about fruit intensity and texture. There is not much subtlety here, but wow, is the Il Sasso gorgeous.

Riserva, Piaggia, 2014 144
A wine of explosive energy and power, the 2014 Carmignano Riserva Piaggio possesses an unreal level of concentration for the year. A rush of red cherry, pomegranate, orange peel and exotic spice makes a strong statement. Quite simply, the 2014 is a total knock-out. Don’t miss it.

Poggio de’ Colli, Piaggia, 2016 200
Dedicated to Mauro Vannucci, the 2016 Poggio de’ Colli is a pure expression of Cabernet Franc. This beautiful wine shows an all-Tuscan soul with delicate tones of Mediterranean herb and wild sage that frame a dark core of plummy black fruit. The bouquet boasts pretty mineral definition with flint or wet river stone that adds to the clarity and intensity of the bouquet. This is a full-bodied red to pair with stewed meat or grilled steak. The wine closes with long persistency, ushering forth fragrant tones of rosemary twig and dried oregano along the way.

Rosso di Montalcino

561 Castello Ronitório, 2016 70
Limpid garnet color, translucent. Appetizing nose so typical for Sangiovese: the tangy aroma of Marasca cherry. With increasing bottle age, this cherry fruit turns from fresh and crisp to mellow and dried, in the young wines the fruit is pristine, varying in intensity with each vintage. The body is sinewy and bone-dry: not a prettified, mollified Sangiovese but a wine as rugged as the land. There is fine, bright acidity and a lovely tannic grip. This has impact but is not heavy. A little age sits wonderfully on this rustic charmer: bottle age will give you scents of leather, wild thyme and polished wood.
Mastrojanni, 2016
Bright ruby red with purple streaks, nicely intense and vivacious. Characterised by an intriguing youthful classicism, featuring fragrant and juicy sour cherry.

Lisini, 2014
Lisini Rosso is one of the best expression of Rosso di Montalcino. This wine tastes like a baby Brunello di Montalcino... astonishing! This is one of my favorites.

Canalicchio di Sopra, 2009

Valdicava, 2007

Brunello di Montalcino

Rio del Cipresso, 2017
Intense ruby red color with sense of fine, ample, red fruits with notes of flowering grapes, and lavender. The taste is dry but soft, full bodied, velvety tannins, very persistent and capable for a long ageing. Matches with red, roasted meat, seasoned cheese and truffles. Meditation wine.

Mastrojanni, 2017
The 2017 Brunello di Montalcino is just as beautiful on the inside. This ample 65,000-bottle release absolutely defies the vintage expectations. There's so much vibrant fruit here and freshness. The wine is textured and firm with plenty of creamy weight to soften it out. This is a phenomenal interpretation of the 2017 growing season.

Castiglion del Bosco, 2016

Antinori “Pian delle Vigne”, 2013

Col d'Orcia, 2009

Castello Romitorio, 2015
Castello Romitorio's Brunello di Montalcino opens to a dark ruby color with beautiful garnet-like intensity. The bouquet offers similar stamina and vigor, with thick layers of dark cherry and blackberry. Spice, tobacco and cola also play big roles in this ensemble. The bouquet ultimately offers more immediacy than the mouthfeel, which is still tightly wound and compact at this young stage in the wine’s life. This tells me that the wine has plenty of wiggle room for a successful aging future.

Argiano, 2014

Fattoria dei Barbi, “Etichetta Blu”, 2006

Lisini, 2009
This red bursts with cherry, strawberry and floral aromas and flavors, married to a firm structure. Elegant, with vibrant acidity driving the flavors to a lingering aftertaste of fruit and mineral.

Poggio alle Mura, Banfi, 2011

Casanova di Neri, “Tenuta Nuova”, 2011

“Igolaia”, Lisini, 2007

Valdicava, 2004

Biondi Santi, 2006

Brunello di Montalcino Riserva

Schierna d'Asino, Mastrojanni, 2012
Schierna d'Asino is fabulous. Utterly dazzling in richness and overall intensity, the Schiena is endowed with tons of energy. Sage, rosemary and a host of Mediterranean herbs open up first, followed by graphite, smoke, incense, dark spices and black stone fruits. Feral, intensely mineral notes underpin the fruit and capture the essence of site. This no-holds-barred Brunello remains remarkably light on its feet for such a big wine. Still, the Schiena is an inward, brooding wine that is going to need at least a few years to show all it has to offer.

Lisini, 2007
Dark cherries, plums, tobacco, incense and savoy herbs flesh out on a big, broad-shouldered frame in the 2007 Brunello di Montalcino Riserva. Anise, rosemary and cedar notes appear later, but only reluctantly. There is plenty of promise on the 2007, but readers will have to be patient, as the early appeal of the vintage is nowhere to be found in this powerful, brooding Riserva. With further time in the glass, the wine begins to open, giving some sense of what the future holds. This is a striking wine from Lisini.

Massimo, Villa Le Prata, 2006
Selezione Massimo is a dense and concentrated Brunello that delivers dark fruit, espresso, cola, blackberry and licorice. It's a beautiful interpretation of the Montalcino territory, executed with a bold, modern flair. Oak tones characterize the wine.
Super Tuscan

Super Tuscan? What does it really mean? Marchesi Incisa della Rocchetta made, for the first time, a wine that was considered out of the ordinary, SASSICAIA, the first Super Tuscan. From that point on every time a producer made a wine that was different from the regular Tuscan wines, people liked to call the wine a Super Tuscan; different from a Brunello, Chianti, or Vino Nobile. Super Tuscan can be made with several grape varieties or with only Sangiovese grapes.

**Caburnio**, Cabernet Sauvignon-Alicante Bouschet-Merlot, Tenuta Monteti, 2016
For 12 months, 50% matures in steel and the other 50% matures in barriques and tonneaux made of medium-toasted French oak, only 25-30% of which are new. It then spends another 12 months in the bottle before being released for sale. It is a complex yet fresh wine and it is very drinkable.

**RomiToro**, Petit Verdot and Syrah, Castello Romitorio, Montalcino, 2020
The 2019 RomiToro (Petit Verdot, Syrah) is purple-tinged, perfumed and offers a display of musky wild berries that keeps you at the edge of the glass. It’s silky on the palate and quite elegant, as a mix of red and black fruits flesh out, leaving a staining of mineralty under an air of violet florals. Remnants of blackberry, currants and a fine coating of tannin linger, presenting a classically dry and truly enjoyable finale. A year or two of cellaring may bring about further depths, yet this is already so easy to like.

**Convivio**, Sangiovese & Colorino, Fattoria Poggio Alloro, 2018 Organic
Odors of red fruit with pleasant notes of raspberry and marasca cherry jam and an enveloping finale spiced with licorice, cinnamon and tobacco. The taste is intense and persistent with an outstanding personality; dry, warm, full-bodied and harmonious. Excellent with T-bone steak, red meat, braised meat, game and mature cheeses.

**Mongrana**, Sangiovese/Cabernet/Merlot, Querciabella, 2019

**Il Bruciato**, Cabernet/Merlot/Syrah, Tenuta Guado al Tasso, 2018

**San Pio**, Cabernet Sauvignon & Sangiovese, Mastrojanni, 2018
A blend of 20% Sangiovese and 80% Cabernet Sauvignon, the 2018 San Pio is a hearty and approachable red wine that would taste great next to a succulent cut of beef. The wine ages in oak for 18 months and consequently delivers a full offering of aromas that spans from bright cherry fruit to exotic spice. There are some budding tertiary tones of cola and crushed mineral as well that add complexity. The finish is firm and long-lasting.

**Modus**, Sangiovese/Merlot/Cabernet, Ruffino, 2017

**Volpola**, Cabernet Sauvignon/Merlot/Petit Verdot, Sapaio, 2019
The Bolgheri Rosso Volpola is a fresh and tonic expression with a great sense of energy and buoyancy that sets it apart. This is a youthful and bright blend (70% Cabernet Sauvignon, 15% Merlot and 15% Petit Verdot aged in oak for 14 months) from Coastal Tuscany that offers loads of fresh fruit intensity, and plenty of cherry and wild berry at the front. In the mouth, it shows good acidity and a balanced style. If you are looking for a crispier and more focused version of Bolgheri Rosso, this wine is for you.

**Sapaio Superiore**, Cabernet Sauvignon/Cabernet Franc/Merlot/Petit Verdot, Sapaio, 2016
The 2016 Sapaio shows abundant dark chocolate and spice all balanced out by the rich sweetness of the fruit. Blackberry, plum and dark currant emerge from the bouquet. The harvest required that much of the fruit for this wine come from vineyards in Bibbona (outside the Bolgheri appellation), and that’s why this wine is classified as a Toscana IGT. The results are well-balanced, fragrant and absolutely seamless.

**MONTETI**, Tenuta Monteti, Petit Verdot/Cabernet Sauvignon/Merlot/Alicante, 2005
The 2005 Monteti is wonderfully expressive. Espresso, mocha and French oak are layered into a core of black fruit, grilled herbs and cassis. The 2005 is a touch slender and doesn’t have the sheer stuffing to support extended cellaring, but it remains a strikingly fresh, pure wine that is easy to enjoy today. It is a great introduction to the wines of this emerging estate. Tenuta Monteti is one of the most exciting properties on the Tuscan coast.

**Valgiano Superiore**, Sangiovese/Syrah/Merlot, Tenuta di Valgiano, 2012
The flagship 2012 Tenuta di Valgiano is beautifully resonant and generous in the glass, but also translucent in its ample beauty. Pine, mint, wild flowers and spices add an appealing upper register as the 2012 shows off its radiant personality. The Tenuta is a bit less overt and ripe than the Palistorti, but, it, too is not a shy wine. All the elements fall into place effortlessly. This is the finest wine I have tasted from Valgiano, without question.

**INVERSUS**, Casaloste , 2015
Casaloste produces an IGT wine (Indicazione Geografica Tipica) called “Inversus”. Its name derives from a rare congenital condition “Situs Inversus ” in which the major visceral organs are reversed or mirrored. Federico d’Orsi, Giovanni and Emilia’s second son, was born with this rare syndrome. This wine is dedicated to him and that’s why Federico’s fingerprint is on the label. The choice of this particular name also derives from the unpredictable status of nature and its capacity of being able to be “reversed ” unto itself and its laws. “Inversus” is also a new interpretation of the Chianti Classico territory that is able to express its best not only through its typical grape - Sangiovese - but also through Merlot grapes that seem to have found in Panzano a great opportunity for potentiality.
Giusto di Notri, Merlot/ Cabernet Sauvignon/Cabernet Franc, Tua Rita, 2006

DOFANA, Sangiovese & Petit Verdot, Carpineta Fontalpino, 2007

Fabulous on the nose, with dark fruits and smoky, meaty undertones. Full-bodied, with velvety tannins and a long, fruity finish. There's a lovely richness in this one.

IL BLU, Sangiovese/Merlot/Cabernet Sauvignon, Brancaia, 2008

LUCE, Sangiovese & Merlot, Frescobaldi-Robert Mondavi, 2015

50 & 50, Merlot & Sangiovese, Capannelle, 2005

A rush of jammy dark berries is the first sensation that emerges from the 2005 50 & 50 a blend of Merlot and Sangiovese made in partnership with Avignonesi. The 50 & 50 shows a bit more accessibility and sheer plumpness than the decidedly structured Solare. New leather, spices, chocolate, espresso and toasted French oak add complexity to this juicy, full-throttle red.

TESTAMATTA, Sangiovese, Bibi Graetz, 2009

TIGNIANELLO, Sangiovese/Cabernet Sauvignon/Cabernet Franc, Antinori, 2016

SASSICAIA, Cabernet Sauvignon & Cabernet Franc, Tenuta San Guido, 2014

FLACCIAELLO, Sangiovese, Fontodi, 2006

SOLAIA, Cabernet Sauvignon/Cabernet Franc/Sangiovese, Antinori, 2012

**FRIULI VENEZIA GIULIA**

**Rossi**

Merlot, Marco Felluga, 2014

Re-Fossa Riserva, Refosco dal Peduncolo Rosso, Fossa Mala, 2014

The Refosco grapes are picked in the first week of October and left to dry for about two weeks in the company's fruit drying room with natural ventilation only. Destemmed, crushed grapes are placed in small conical barrels of French Allier oak and left to macerate for about three weeks, with manual punching down only. The subsequent drawing off and 15 day storage in steel tanks permits separation of the coarser lees, and the wine is then placed in French Allier oak barrels for one year. At the end of the year after the grapes were harvested, the wine is bottled and left to age for a month in laid-down bottles. Deep ruby-red with violet hues. Intense aroma, vinous with hints of blackberry and wild berries. Warm, powerful and velvety flavour with a perfect balance between acidity and structure.

**MARCHE**

Marche features the great wines of Fontezoppa. This producer works with indigenous grape varietals. The whole line is impressive but the unusual grapes, like the Vernaccia Nera, believed to be the Italian clone of the Grenache, is the one you will want to discover.

**Rossi**

Pepato, Vernaccia Nera, Fontezoppa, 2017

Obtained from hand-picked Vernaccia Nera grapes, this wine has an intense and lively ruby red colour. The nose is complex with hints of wild cherries and plums, and enriched with black pepper and a delicate balsamic note. To the palate, with its sweet spices and delicate tannins, it reveals itself to be pleasantly fresh and elegant. With its particular characteristics it accompanies savoury and spicy dishes, meat starters and matured cheeses.


Fontezoppa Colli Maceratesi Vardò Riserva is made of merlot, cabernet sauvignon and sangiovese. Manual harvest in vineyards biological conversion, without chemical weeding, yield 75 tons per hectare. Vinification of the grapes is made of steel and large wooden. Some berry and cherry character with cedar, sandalwood and hints of bark on the nose and palate. Medium body and a balanced finish.

**UMBRIA**

**Rossi**

Montefalco Rosso “Boccatone”, Tabarrini, 2015

Mostly Sangiovese, with the addition of Barbera and Sagrantino. Bright ruby red Scent Rich and intense, with notes of ripe red fruits, licorice, balsamic herbs and wild spices Taste Powerful, structured and vigorous, with intense tannins and a pleasant spicy and bittert persistece.
Sagrantino di Montefalco, Perticaia, 2013
Tea rose and bergamot notes waft through the mulled cherry, smoky mineral and black olive flavors in this fresh, elegant red, while chewy tannins firm the well-spiced, lasting finish.

Sagrantino di Montefalco, Fratelli Pardi, 2005
A tightly meshed, full-bodied red, offering a lovely panoply of baked black cherry, toasted raisin bread, licorice and dried marjoram flavors. Though lightly juicy, creamy on the palate and appealing today, this is sneakily compact, revealing more with air in the glass and suggesting a long future. Dense, dusty tannins firm the long, spiced finish.

ABRUZZO

Abruzzo is the home of the Montepulciano grape. Marramiero is the producer making some of the best wines from this region. Enjoy the Montepulciano “DaMA”, the Trebbiano “DaMa”, the Pecorino “Sessanta Passi” and the Cerasuolo “DaMa”. Marramiero Is the only producer in Italy who makes a Montepulciano Riserva “Dante Marramiero” aged for 10 years which is a wine to enjoy for a special occasion.

Rossi

Montepulciano “Incanco”, Marramiero, 2017
This wine is made in a very favourable area on the Pescara hills. The low yield per hectare is not the result of forcing. The nature of the soil gives the vineyard exceptional balance: hence the extraordinary quality of each bunch of grapes. This is how this strong and elegant wine is made. The wine expresses a ruby-red colour with purple shades and offers a wide range of ripe and concentrated fragrances, a smooth and harmonious fruity fragrance, with plum, date and fig hints, all combined with herbs. To the palate it is powerful and persistent, full-bodied with elegant tannins. It is the perfect match for grilled meat and cheese.

Montepulciano Riserva “Infieri”, Marramiero, 2018
Its ruby red colour with dark red sparkling reflections, its intense and vanilla speckled fragrance, its persistent, warm, rich and harmonious taste make it at the same time a distinguished and a leading wine. You can completely appreciate its qualities matching it with pasta, with mushrooms and truffles, with beef and game, with mature cheese, salami and ham.

Montepulciano d’Abruzzo Riserva ”Villa Gemma”, Masciarelli, 2005
The wine is aged for 120 months: 24 of which in casks, 24 in new smaller casks of 5 different oak varieties and 72 months in the bottle. The colour is bright ruby red, lively and deep with garnet nuances. Persistent, ample and complex fragrances express hints of fruit, spices and flowers to the nose. To the palate, the wine is immediately powerful and at the same time delicate; rich and with a long-lasting, intriguing and original. The aftertaste denotes olfactory harmonies on jam tones. That wine flavour complexity is an invitation to repeat the tasting. The pleasant softness and the richness of tannins make it as the ideal wine to combine with truffle and mushroom first courses, red meat, game, ripe cheese and charcuterie.

MOLISE

Rossi

Bosco delle Guardie, Montepulciano & Aglianico, Tenimenti Grieco, 2014
Deep, intense ruby colour with slight purple tinges. The bouquet is full and concentrated, dominated by notes of ripe red berry fruit, giving way to agreeably spicy hints. The mouth warm, pervasive and balanced, with elegant tannins, pleasingly fresh on the palate, with an appetizing finish. Manual harvest with cluster selection. Temperature-controlled fermentation in steel of the whole blend at 26-28 °C for approximately a week. It is then macerated on the skins for around 10 days. Soft pressing and selection of different must fractions. After alcoholic fermentation in stainless steel, the wine was transferred to French barrels for 12 months. Maturation in the bottle for 4 months before being made available for sale.
CALABRIA

Rossi

446 Calabrese “Calabrese”, Ippolito, 2017

This wine was born after a period of experimentation on “Calabrese”, ancient and native grapes of Southern Calabria. It is witness of our attitude to discover and enhance our regional ampelographic heritage. A gift to our land and its people. Calabrese is dark red in color with bright purple hues, a wine with complex aromas of red fruits, black cherries, plums and black pepper. The taste is fresh, pulpy and solar with very smooth and caressing tannins. Calabrese is ideal with all the tasty and typical Mediterranean dishes.

443 Ciro’ Riserva “Colli del Mancuso”, Gaglioppo, Ippolito, 2015

Ruby red in color, it boasts elegant perfumes of wild cherry and plums, with subtle notes of spices and vanilla. The flavor is full, smooth and delicately tannic. This highly prestigious is excellent with game, roast and braised meat.

540 160 Anni, Gaglioppo, Ippolito, 2013

Ruby colored, it boasts fragrant aromatics of berries, violets, raisins and sweet spice. A complex wine of great structure, with intriguing roundness and a pleasantly persistent finish. Suggestions: ideal with braised meat, game and mature cheeses. Delicious also for after dinner conversation.

CAMPANIA

As a native of Napoli, Campania I am very proud to show some of the producers of my home town making world acclaimed wines. Pietracupa is one of the producers I love. Their wines represent the soul of my land: Aglianico “Quirico”, Taurasi, Pietracupa are a great start to discovering the joy of wines from Campania.

Rossi

212 Aglianico del Taburno, Fontanavecchia, Benevento, 2015

Rich, full-flavored Aglianico. Fermented in the traditional manner with considerable skin contact, using no temperature controls, Fontanavecchia is born a full-flavored wine of formidable structure. Still, with each passing year, the tannins melt away into layer upon luscious layer of textured velvet, combining grace with power.

416 Aglianico “Rosso del Ciglio”, Salvatore Magnoni, 2018

Producer’s note: … we do not use sulphites neither cultured yeasts. No depth filtration. Malolactic fermentation happens almost always spontaneously in wood. Even if the character is always the same, every vintage is different. Ciglio (brow) is the name of the area in which is the vineyard. The grapes of Rosso del Ciglio macerate for about ten days on the skins, then the wine ages in barriques and tonneaux for ten months, and two months in bottle. The is bright and very engaging, joyous expressions of Aglianico; robust and evocative.

408 Falerno del Massico, Piedirosso & Aglianico, Masseria Felicia, 2007

80

342 Aglianico “Quirico”, Pietracupa, Avellino, 2012

Very fragrant, recalling plums and black pepper, and acquires notes of leather with ageing. Structured, dynamic mouth feel, great flavour and pleasantly tannic finish. Perfect with soups, rich pasta dishes and meat.

442 Taurasi, Aglianico, Pietracupa, Avellino, 2008

Made up of elegance, depth, complexity and precision. It has very bright, well-defined fruit, thanks partly to an aristocratic vein of acidity that isn’t in the least bit bothersome.

239 Terra di Lavoro, Aglianico & Piedirosso, Galardi, 2009

200

406 Taurasi “Historia”, Aglianico CRU, Mastroberardino, 2003

240

340 Montevetrano, Cabernet/Merlot/Aglianico, Montevetrano, 2006

300

BASILICATA

Rossi

353 Aglianico del Vulture, D’Angelo, 2017

A fragrant skein of herb and spice winds through the flavors of dried cherry and strawberry fruit in this tightly knit, medium- to full-bodied red. Bright and firm, with taut tannins and a hint of ashy mineral on the finish.
Agliano del Vulture “Canneto”, D’Angelo, 2015
A pure note of black cherry leaps from the glass of this harmonious, structured red, with dense tannins well-meshed with the range of dark fruit, star anise, lavender and smoky mineral flavors. Offers a chewy, spiced finish. Agliano.

Agliano del Vulture “Valle del Noce”, D’Angelo, 2015
Dark ruby-red. Ripe red cherry, candied violet and tar on the complex nose. Then bright and juicy, featuring complex flavors of red cherry, tar, Asian herbs and mint. Finishes long and juicy with a jolt of bracing acidity. Lovely Agliano del Vulture that offers noteworthy sweetness of red fruit flavors.

Agliano del Vulture “Il Sigillo”, Cantine delNotaio, 2009
Agliano del Vulture Il Sigillo is the richest and most opulent of these offerings. Blackberry jam and melted road tarflow from this super-ripe, flashy Agliano. Il Sigillo stands out for its overt personality, while varietal character is very much in the background. It is an attractive wine.

Agliano del Vulture “La Firma”, Cantine delNotaio, 2009
Another striking wine, the 2009 Agliano del Vulture La Firma blossoms from the glass with rich dark cherries, menthol, sage and scorched earth. The wilder notes typical of Agliano have largely been tamed in a wine that stands out for its balance of opulence and freshness. Dark raspberries, sage and rosemary add attractive dimensions of complexity on the finish.

PUGLIA

Rossi

Primitivo “Lamarossa”, Amastuola, 2020 Organic
Amastuola Lamarossa is a wine suitable for the whole meal, which goes perfectly with both white and red meats. Referred as “a veritable ode to the terroir of Taranto”, this Primitivo IGT has a deep, almost impenetrable ruby-red colour. The aroma immediately releases a fruity explosion reminiscent of small ripe red fruits, which merges with spicy and balsamic tertiary aromas such as bay leaves and tobacco. This organic wine is robust, concentrated, full-bodied, with a persistent fruity and salty finish.

Aromas of spiced prune, tilled earth, leather and clove lead the nose. The palate delivers black currant, dried blackberry, raw cranberry, nutmeg and grilled herb along with bracing tannins and brisk acidity.

Primitivo “Centosassi”, Amastuola, 2017 Organic
A deep and bright ruby-red colour with purple reflections. The fruity vocation of Primitivo comes at once the nose with hints of sour cherries, sweet violets and small wild berries, which harmoniously blend with marine and mineral aromas unique to the Amastuola terroir.

Primitivo, Attanasio, 2016
The workhorse of the estate, Attanasio’s basic Primitivo di Manduria, from vines between 40 and 50 years of age, comprises around 75% of their production, or roughly 15,000 bottles per vintage. Primitivo—better known in the United States as Zinfandel—delivers bracing tannins alongside its explosively rich fruit, and thus Attanasio favors releasing his wines after a few years of resting in bottle so that these tannins are better harmonized. Aged for 12 months in steel followed by 16 months in 225-liter barriques (20% new, and the remainder four or five years old), this wine leads with licorice cushioned by thick, brambly plum and black cherry fruit; subtler notes of fresh pipe tobacco and unsweetened chocolate add complexity. Amazingly, this riotous palate resolves to a clean, penetrating finish, with the impression of acidity rising sharply as the sensation of richness recedes. 16% alcohol.

Primitivo “Es”, Gianfranco Fino, 2016
A lavish, modern-style red, with ample herb and oak spice aromas, leading to sappy blackberry and black currant fruit on the palate. Full-bodied, tense and bright, featuring a core of fine-grained tannins, tightly knit to rich flavors of raspberry bush, spiced orange peel and smoke. Offers a long, zesty finish. Best from 2021 through 2030.

SARDEGNA

Rossi

Cannonau, Surrau, 2016
Wild berry, clove and graphite aromas lead the nose on this easy-drinking, plump red. It’s polished and savory, offering crushed raspberry, strawberry compote and white pepper. Rounded tannins provide light support.
“Sincaru” Riserva, Cannonau, Surrau, 2016
Abundantly aromatic, this fresh red leads with lots of fresh-chopped rosemary and marjoram notes, as well as a more subtle thread of smoky mineral that underscores the flavors of wild cherry, red currant and Mandarin orange peel. Light, taut tannins define the snappy finish.

Assajé, Carignano & Syrah, Capichera, 2019
Deep red color with purple highlights. Assajé reveals a splendid fusion of ethereal and vinous notes, where black fruits, cherries in alcohol, blackberry, myrtle, spices, eucalyptus, cocoa and salty notes can be detected at times. The taste is full, warm, savoury, with rich, concentrated ripe fruit and fine tannic texture; the finish is long and persistent.

Arruga, Carignano del Sulcis Superiore, Sardus Pater, 2006
The 2006 Carignano del Sulcis Superiore Arruga is a pretty, mid-weight wine laced with fragrant red fruits, roses, spices, French oak and sweet herbs. This soft-textured Carignano finishes with a round, harmonious close. As good as this is, I can’t help thinking something more should be possible from these pre-phylloxera vineyards.

Barrau, Carignano/Cabernet Sauvignon/Merlot, Agricola Punica, 2017

SICILIA

Sicily is Firriato and Firriato is Sicily. Many producers from the region make excellent wines but Firriato is the main source of quality wine from this island. Quality and high standards are evident throughout all of the wines they make. The wines of Firriate a great way to start exploring the island of Sicily.

Rossi

La Segreta, Nero d’Avola/Merlot/Syrah/Cabernet, Planeta, 2016

Deep and intense ruby red with a purplish rim. The nose is totally seduced by the captivating scents of cherries, blueberries, blackberries and rhubarb, enveloped by warm hints of dark chocolate, juniper and tobacco. Only the Cabernet can express such a bouquet. It’s soft and captivating, irresistible with its fresh and velvety tannins that embrace a balanced acidity and a sensual taste.

Syrah “Altavilla Della Corte”, Firriato, 2018
Intense ruby red. It announces its presence with mature fruit suggestions modulated by light shades of vanilla and spices. The elegant and embracing tannins, with their excellent and delicat persistence, make this robustly structured wine more and more precious. The expression of the most well known international grape variety; it has found out its own ideal habitat in the Sicilian terroir.

Nero d’Avola “Rossojbleo”, Gulfi, 2020
Rossojbleo is meant as the entry-level, Nero d’Avola, yet capable of delivering authentic varietal character and the bold signature of the Sicilian terroir. Served slightly chilled it’s a great match for grilled seafood in summertime. The bouquet is redolent of sweet raspberry jam intermixed with undertones of mint and cinnamon. In the mouth the wine offers bright all-natural acidity and approachable structure, with savory fruit flavors and a markedly sapid, mineral finish. Tannins are ripe and sweet-tasting, followed by a persistent aftertaste of raspberry jam and spices. A genuine entry-level Nero d’Avola whose body and aromatic complexity exceed the acquired expectations for such a price.

Soria, Perricone, Firriato, 2016
Aromas of menthol, oak-driven spice and dark-skinned berry slowly take shape on this. The chewy savory palate doles out plum, steeped wild cherry, licorice and mocha alongside fine-grained tannins.

Etna Rosso, Nerello Cappuccio & Nerello Mascalese, Firriato, 2019
Bright ruby red color with lively shades of purple. Nose: it afford typically mineral, ripe and elegant notes that unfold alternating intense and distinct hints of blackcurrants, prune jam, black cherries, liquorice, pepper and wilted violet. Palate: well-balanced and harmonious, it develops with energy and liveliness; it is rich, warm and refined, with suave tannins of extraordinary lineage; The noetherworthy lingering aroma is impressive as well as the rewarding juicy finish.

Etna Rosso, Nerello Cappuccio & Nerello Mascalese, Tornatore, 2019

Santagostino, Nero d’Avola & Syrah, Firriato, 2016
Aromas and flavors of bacon fat and mesquite smoke mix with ripe black cherry, licorice snap, mocha and mint in this expressive red, with fine-grained tannins and juicy acidity. Elegant through to the aromatic, coffee-tinged finish.

Perricone “Sachia”, Caruso & Minini, 2007
Cerasuolo di Vittoria Classico, Gulfi, 2017
Purple-ruby. Very deep, dark aromas and flavors of black cherry, violet and licorice. Bright, precise and multilayered, with vibrant, harmonious acidity and silky tannins neatly extending the violet quality on the crisp, long finish. A lovely Cerasuolo di Vittoria.

Nerello Mascalese “Passopisciaro”, Passopisciaro, 2010

Nero d’Avola “Zisola”, Mazzei, 2011

Rosso del Sopran, Palari, 2013
Blend of 60% Nerello Mascalese, 1% Cor’e Palumba, 2% Jacche, 15% Nocera, 20% Nerello Cappuccio, 2% Acitana. Ruby red with a fragrant bouquet of ripe red berries with spicy undertones. Spicy black fruit flavors and dense tannins, persistent finish. Food Pairing Perfect with roasted fish, grilled meats and aged cheeses.


Tancredi, Nero d'Avola & Cabernet Sauvignon, Donnafugata, 2007

Perricone “Ribeca”, Firriato, 2013

Camelot, Cabernet Sauvignon & Merlot, Firriato, 2010


FRANCE

Red

Clos de Sixte, Grenache Noir/Syrah/Mourvèdre, Alain Jaume & Fils, Lirac, 2011

USA

It’s true that I love Italian wines but it’s also true that I am a big fan of Californian wines and especially Cabernet Sauvignon made in Napa Valley. You will see that most of the Californian wines listed here are Cabernet Sauvignon, a favorite of our clients. Cheers!

Red

Pinot Noir, La Crema, 2019

Red Blend, Grenache & Syrah, Complicated, 2018

Petite Syrah, Stags Leap, 2018

Machete, Petit Sirah, Syrah & Grenache, Orin Swift, California, 2019

Cabernet Sauvignon

Alexander's Crown Vineyard Estate, Rodney Strong, 2010

Joseph Phelps, Napa Valley, 2013

Caymus, 2018

Chimney Rock, Stags Leap District, 2012

Silver Oak, 2012

Paul Hobbs, 2011

Axios, 2012

Far Niente, Oakville, 2012

Nickel & Nickel, 2009

Rutherford, Quintessa, 2007

Opus One, Robert Mondavi, 2010

Insignia, Joseph Phelps, 2015