### Italian Wine by the Glass

<table>
<thead>
<tr>
<th>Bin#</th>
<th>Frizzanti (Sparkling and Effervescent)</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>100</td>
<td>Prosecco, De Faveri, Veneto, NV</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td></td>
<td>Excellent as an aperitif, and with all meals. Ideal with shellfish, oysters and scampi. A wonderful accompaniment for vegetable or fish tempura. It also pairs well with light, simple fish dishes.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bin#</th>
<th>Bianchi (White)</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>101</td>
<td>Bialento, Malvasia &amp; Fiano, Napoli, Puglia, 2021</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td></td>
<td>The Bialento is made from 75% Malvasia and 25% Fiano grapes. The wine is 100% certified organic and is created in stainless steel tanks with no oak used in fermentation or ageing. It is fresh, aromatic and smooth and plays nicely with sashimi, risotto, grilled chicken and different types of cheese.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>102</td>
<td>Falanghina “Campi Flegrei”, Farro, Napoli, Campania, 2021</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td></td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>103</td>
<td>Mare Chiaro, Greco Bianco, Ippolito, Calabria, 2022</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td></td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>104</td>
<td>Pinot Grigio, Cantina Colli Morenici, Veneto, 2022</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td></td>
<td>It is fruity and floral on the nose. The taste is elegant, fresh and mineral. This is a pleasant young wine which a perfect balance and a rich structure. Always keep a fresh bottle, perfect as an aperitif, it goes well with summer menus in particular risottos and fresh fish.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>105</td>
<td>Pinot Grigio, Alturis, Friuli Venezia Giulia, 2022</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td></td>
<td>A refined bouquet, broad and complex, with hints of tropical fruits, citrus, hay, bread crust and toasted almonds typical of this grape. The taste bears out the aromas and is intense, full and fruity. A remarkable elegance and pleasantness. Especially suitable for fish starters, pasta dishes or creamed vegetables, boiled fish or cold white meats.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>106</td>
<td>Chardonnay, Cantina Colli Morenici, Veneto, 2022</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td></td>
<td>It is fresh and crispy with apple and exotic fruit hints on the nose. It shows a very good balance between freshness, fruitiness and minerality. It goes well with appetizers, risottos and fish dishes.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>107</td>
<td>Chardonnay, Alturis, Friuli Venezia Giulia, 2022</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td></td>
<td>Delicate at first to the nose, with elegant fruit and floral tones that blend with mineral sensations, it has clean and fresh aromas with refined nuances of pineapple, yielding notes of Golden Delicious apples and ripe tropical fruits. In the mouth it is lively and balanced with good softness and deep flavour. Especially good with light appetizers, fish salads, rice and main fish or vegetables dishes, it perfectly matches also egg courses and baked or grilled fish as well.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>108</td>
<td>Gavi di Gavi, Cortese, Picollo, Piemonte, 2022 (Organic)</td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td></td>
<td>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!</td>
<td></td>
<td></td>
</tr>
<tr>
<td>109</td>
<td>Lacryma Christi Bianco, Sorrentino, Mount Vesuvio, Campania, 2022 (Organic)</td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td></td>
<td>Blend of Caprettone 80%, Greco 10%, Falanghina 10%. The wine is light straw with greenish highlights the viscosity is medium. The nose is very good with notes of white peach, floral with jasmine. The palate is harmonious with a great refreshing acidity and a medium body, uncontious. In summary a very light refreshing wine, a perfect pairing with light fish dishes or aperitif.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bin#</th>
<th>Rosati (Rosé)</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>110</td>
<td>Mabilia, Gaglioppo, Ippolito, Calabria, 2021</td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td></td>
<td>Deep pink. Red fruits, iron, violet and tobacco on the perfumed nose. Juicy, spicy and ripe, offering...</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Italian Wine by the Glass

Bin# | Rossi (Red) | Glass|Bottle
---|---|---|---
111 | Chianti DOCG “FACCI”, Fattoria Poggio Alloro, Toscana, 2019 | 11 | 44
| 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.   

112 | Marche Rosso “Cato”, Sangiovese/Cabernet/Merlot, Fontezoppa, Marche, 2021 | 11 | 44
| 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.   

113 | Piediroso “Campi Flegrei”, Farro, Napoli, Campania, 2021 | 12 | 48
| 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 Palummo. 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.   

114 | Valpolicella, Corvina, Corvinone and Rondinella, Vallena, 2021 | 12 | 48
| 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 wit pizza and pasta but can be paired easily with meat as well.   

115 | I Mori, Cabernet Sauvignon & Gaglioppo, Ippolito, Calabria, 2021 | 12 | 48
| Fresh and elegant, with fine-grained tannins enmeshed with crushed cherry, strawberry preserves and fragrant hints of tea rose, eucalyptus and graphite. Firms up a bit on the finish, which shows good length. Gaglioppo and Cabernet Sauvignon. (90 points Wine Spectator)   

116 | Montepulciano d’Abruzzo “Dama”, Marramiero, Abruzzo, 2021 | 13 | 52
| The colour of Dama is ruby red intense with some dark red nuances, it has a good olfactory persistence tending to liqueurice 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.   

117 | Lacryma Christi Rosso, Sorrentino, Mount Vesuvio, Campania, 2022 (Organic) | 14 | 56
| Blend 90% Piediroso and 10% Aglianico on their own roots organically, picking wonderfully ripe , and making the wine in stainless steel for freshness and clarity. No oak gets in the way of the crunchy redcurrant, blackberry and cherry fruit or the savory notes of black olive, cracked pepper and grilled meat aromas and flavors. Great with all forms of Southern Italian food (pasta, pizza, peppers and olives). Great value, too!   

118 | Super Tuscan “Mora del Roveto”, Usiglian del Vescovo, Toscana, 2020 | 14 | 56
| 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.   

119 | Chianti Classico, Fattoria San Michele a Torri, Toscana, 2021 | 16 | 64
| 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.   

Bin# | Frizzanti Dolci (Sweet Sparkling) | Glass|Bottle
---|---|---|---
120 | Moscato d’Asti “Cionbo”, Il Falchetto, Piemonte, 2023 | 13 | 52
| 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.   

121 | Brachetto d’Acqui, Braida, Piemonte, 2022 | 14 | 56
| 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.
## Around the World Wine by the Glass

### Bianchi (White)

<table>
<thead>
<tr>
<th>Bin#</th>
<th>Wine</th>
<th>Location</th>
<th>Year</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>122</td>
<td>Riesling, Chateau Ste Michelle, California</td>
<td>2022</td>
<td></td>
<td>11</td>
<td>44</td>
</tr>
<tr>
<td>123</td>
<td>Sauvignon Blanc, Joel Gott, Napa Valley</td>
<td>2022</td>
<td></td>
<td>11</td>
<td>44</td>
</tr>
<tr>
<td>124</td>
<td>Sauvignon Blanc, Matua, New Zealand</td>
<td>2022</td>
<td></td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td>125</td>
<td>Chardonnay, Greg Norman, California</td>
<td>2022</td>
<td></td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>126</td>
<td>Chardonnay, La Crema, Monterey, California</td>
<td>2021</td>
<td></td>
<td>14</td>
<td>48</td>
</tr>
<tr>
<td>127</td>
<td>Chardonnay, Sonoma Cutrer, Russian River</td>
<td>2022</td>
<td></td>
<td>16</td>
<td>64</td>
</tr>
</tbody>
</table>

### Rossi (Red)

<table>
<thead>
<tr>
<th>Bin#</th>
<th>Wine</th>
<th>Location</th>
<th>Year</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>128</td>
<td>Malbec, Colores del Sol, Argentina</td>
<td>2021</td>
<td></td>
<td>11</td>
<td>44</td>
</tr>
<tr>
<td>129</td>
<td>Malbec “Natura”, Emiliana, Chile</td>
<td>2021 Organic</td>
<td></td>
<td>11</td>
<td>44</td>
</tr>
<tr>
<td>130</td>
<td>Merlot, Cantina Colli Morenici, Italy</td>
<td>2022</td>
<td></td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td>131</td>
<td>Pinot Noir, Joel Gott, California</td>
<td>2022</td>
<td></td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>132</td>
<td>Shiraz, Greg Norman, Australia</td>
<td>2020</td>
<td></td>
<td>13</td>
<td>52</td>
</tr>
<tr>
<td>133</td>
<td>Cabernet Sauvignon, Cantina Colli Morenici, Italy</td>
<td>2022</td>
<td></td>
<td>12</td>
<td>48</td>
</tr>
<tr>
<td>134</td>
<td>Cabernet Sauvignon, Joel Gott, California</td>
<td>2021</td>
<td></td>
<td>14</td>
<td>56</td>
</tr>
<tr>
<td>135</td>
<td>Cabernet Sauvignon, Louis Martini, California</td>
<td>2020</td>
<td></td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>136</td>
<td>Zinfandel, Klinker Brick, California</td>
<td>2020</td>
<td></td>
<td>15</td>
<td>60</td>
</tr>
<tr>
<td>137</td>
<td>Pinot Noir, St. Francis, Sonoma County</td>
<td>2021</td>
<td></td>
<td>16</td>
<td>64</td>
</tr>
</tbody>
</table>

### Sparkling

#### Italy

<table>
<thead>
<tr>
<th>Bin#</th>
<th>Wine</th>
<th>Location</th>
<th>Score</th>
</tr>
</thead>
<tbody>
<tr>
<td>160</td>
<td>Brut, Chardonnay &amp; Pinot Noir, Marramiero</td>
<td>Abruzzo, NV</td>
<td>90</td>
</tr>
<tr>
<td></td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>161</td>
<td>Brut Rose’, Chardonnay &amp; Pinot Noir, Marramiero</td>
<td>Abruzzo, NV</td>
<td>90</td>
</tr>
<tr>
<td></td>
<td>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.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>162</td>
<td>Brut TrentoDOC, Chardonnay &amp; Pinot Nero, Letrari, Trentino</td>
<td>90</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Blend of 85% Chardonnay and 15% Pinot Noir. Bright straw yellow color and the traditional emerald green reflections of the Trentodocs. Fragrant, fresh sweetness, with soft and therefore seductive aromatic tones, between smells of elderberry in bloom and grapefruit peel with light hints of apple, pineapple and bread crust. In the mouth it enters decisively, clear with an almost tactile lightness, which is transformed into gustatory energy to be discovered by sipping it with the right craving.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Champagne

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>163</td>
<td>Brut Imperial, Moet &amp; Chandon</td>
<td>228</td>
</tr>
<tr>
<td>164</td>
<td>Dom Perignon, 2013</td>
<td>764</td>
</tr>
<tr>
<td>165</td>
<td>Cristal Brut, Louis Roederer, 2019</td>
<td>1,208</td>
</tr>
</tbody>
</table>

## Party Bottles

### Rossi (Red)

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>501</td>
<td>Gattinara, Travaglini, Piemonte, Italy, 2003</td>
<td>400</td>
</tr>
<tr>
<td></td>
<td>Has lots of dried flowers and very ripe fruits, with a Christmas pudding undertone. Full-bodied, with chewy tannins and a long, rich finish. A little Port-like, but rich and impressive. This is consistently delicious.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>502</td>
<td>Montepulciano d’Abruzzo “INCANTO”, Marramiero, Abruzzo, Italy, 2017</td>
<td>450</td>
</tr>
<tr>
<td></td>
<td>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 concentration 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.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>Bottle</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>503</td>
<td>Montepulciano Riserva “INFERI”, Marramiero, Abruzzo, Italy, 2017</td>
<td>500</td>
</tr>
<tr>
<td></td>
<td>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.</td>
<td></td>
</tr>
</tbody>
</table>
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.

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

200 Barbera d’Alba, Cascina Alberta, 2021
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.

201 Dolcetto d’Alba “Dabbene”, Bovio, 2020
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.

202 Langhe Rosso, Cabernet Sauvignon & Merlot, Tenuta Cucco, 2021
Blend of Cabernet Sauvignon & Merlot. It has an intense ruby red colour with violet hues. Perfect pairing pasta and rice dishes, recipes using boiled meats, fresh and medium-seasoned cheeses and cold cuts.

300 Monferrato Rosso “Il Bacialè”, Barbera/Cabernet/Pinot Noir/Merlot, Braida, 2019
A warm mouth feel, with plum, black pepper and cinnamon with a persistent finish. An elegant and complex wine. Accompanies Italian appetizers, red and white meats, young cheese.

301 Langhe Nebbiolo, Schiavenza, 2019
Floral and fruity tones clearly emerge, with distinct aromas of roses and black cherries, enriched by spicy and balsamic notes.

400 Nizza “La Mia Nuda”, Montalbera, 2021
Intense ruby red color. It has a rich and distinctive olfactory bouquet, consisting of hints of jammy red fruit, tobacco and leather. The sip is also typical, distinctly fresh, structured and persistent. It is best paired with savory earthy cuisine. Perfect as an accompaniment to polenta with sausages.

401 Gattinara, Nebbiolo, Vallana, 2019
Displays aromas of rose and violet, notes of ripe wild strawberries and hints of mint and nettle. White pepper, licorice and notes of iron complete the primary bouquet.

402 Barbera d’Asti CRU “Bricco dell’Uccellone”, Braida, 2020
A smooth red, saturated with plum, blueberry, loam and toasty oak flavors. Reveals assertive tannins on the finish, yet this has ample fruit and the lingering finish shows its future potential. (93pts Wine Spectator)
**Barbaresco**

302 *Giacone, Cascina Alberta*, 2018  
Harvested by hand in small crates during October, the grapes, once in the cellar, are delicately pressed. The fermentation starts with the use of indigenous yeasts in stainless steel tanks at controlled temperatures with daily pumping over for 30 days. After the racking, the wine is put in large Slavonian oak barrels where the malolactic fermentation takes place. The colour is deep garnet red, the nose expresses a complexity of aromas of violets and roses, with spicy hints of leather, liquorice and tobacco. The taste is full and intense with great tannin structure that gives it longevity. This Nebbiolo best accompanies rich sauces, stews, roasts and hard mature cheeses.

403 **Barbaresco, Angelo Gaja**, 2020  

---

**Barolo**

404 *Serralunga d’Alba “Broglio”, Schiavenza*, 2018  
The 2018 Barolo Broglio (with fruit from Serralunga d’Alba) is rich and savory with dark fruit and plenty of spice at the back. The effect is large in scope but also a bit monotone with general, broad-brush aromas. Dark and purple fruits segue to cured tobacco and sweet spice that are contrasted against a savory tone of rusty nail or iron ore.

405 *Serralunga d’Alba, Tenuta Cucco*, 2019  
A smooth red, saturated with plum, blueberry, loam and toasty oak flavors. Reveals assertive tannins on the finish, yet this has ample fruit and the lingering finish shows its future potential. (95pts Wine Spectator)

---

**LIGURIA**

**Bianco**

166 *Cinque Terre Bianco*, Bosco/Albarola/Vermentino, *Cantina Cinque Terre*, 2023  
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**

203 *Cinque Terre “Muretti”, Cantina Cinque Terre*, 2023  
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 cheeses.

---

**LOMBARDIA**

**Rossi**

303 *Pinot Nero “Carillo”, Frecciarossa*, 2022  
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.

406 *Rosso Riserva “Anamari”, Frecciarossa*, 2018  
Blend of Croatina, Barbera, Uva Rara, Vespolina. Fruity, fresh and well-balanced wine obtained by blending the four typical grapes of the Oltrepo’ Pavese to celebrate the 100 years of the Frecciarossa winery. Very elegant and pleasant wine with notes of rose petals, black round fruits, black pepper and balsamic overtones with a long finish.
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

304 Valpolicella Superiore Ripasso, Musella, 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.

407 Amarone della Valpolicella, Montigoli, 2020
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.

408 Amarone della Valpolicella, Vallena, 2017
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.

409 Amarone Riserva, Musella, 2015 Organic
The 2009 Amarone della Valpolicella Riserva (from the non-classico half of the wine growing appellation) is an impressive wine. Musella’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.

410 Amarone della Valpolicella, Dal Forno Romano, 2012
A velvety, full-bodied version, loaded with blackberry coulis, baked black cherry and tar-tinged smoke flavors that ripple across the palate. Offers lovely accents of dried mint, tobacco, iron and anise that echo on the firm finish. A powerhouse, with plenty in reserve. (95pts Wine Spectator)

TRENTINO e ALTO ADIGE

Bianchi

167 Pinot Grigio, Santa Margherita, 2022
80

168 Pinot Bianco “Eichhorn”, Manincor, 2022
A crisp hint of lemon pith lends definition to the light and pleasingly plump notes of ripe melon and apricot, salted Marcona almond, ground ginger and white blossoms. This is bright and elegant, with a snappy, mineral-laced finish. Pinot Bianco. (90pts Wine Spectator)

Rossi

305 Riserva del Conte, Lagrein/Merlot/Cabernet, Manincor, 2021
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.

411 Pinot Noir “Mason”, Manincor, 2021
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 from the tip of the tongue through to the finish.
**EMILIA ROMAGNA**

**Rossi**

<table>
<thead>
<tr>
<th>204</th>
<th>Sangiovese “Notturno”, Drei Dona, 2020</th>
<th>64</th>
</tr>
</thead>
<tbody>
<tr>
<td>“Notturno” is the classic Sangiovese of our Estate, proud ambassador of the DOC Predappio sub-area. Born from the selection of the best grapes from all the family vineyards; harvested, vinified and aged separately to then be assembled together to compose a wine that fully expresses the soul of our terroir. It is a very pleasant wine with a balanced complexity. Notturno was also the first horse that was born at home, just as the wine of the same name was the first wine that was born in Palazza in the new course wanted by Claudio Drei Donà. Traditional fermentation in concrete and stainless steel tanks at a controlled temperature of 24 °C-27 °C. Maceration on the skins for 14-18 days, malolactic fermentation in steel tanks before refinement. About one year in large French oak barrels (25hl and 15hl.) And in 500lt Allier tonneaux.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>306</th>
<th>Vivi, Sangiovese/Syrah/Cabernet Franc, San Valentino, 2019</th>
<th>108</th>
</tr>
</thead>
<tbody>
<tr>
<td>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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>412</th>
<th>Sangiovese di Romagna Superiore Riserva“Pruno”, Drei Dona, 2018</th>
<th>132</th>
</tr>
</thead>
<tbody>
<tr>
<td>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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>413</th>
<th>Cabernet Sauvignon “Magnificat”, Drei Dona, 2019</th>
<th>140</th>
</tr>
</thead>
<tbody>
<tr>
<td>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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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**

<table>
<thead>
<tr>
<th>205</th>
<th>Morellino di Scansano “Ghiaccio Forte”, Sangiovese &amp; Syrah, Tenuta Ghiaccio Forte, 2022</th>
<th>56</th>
</tr>
</thead>
<tbody>
<tr>
<td>A lithe, fruit-filled red, this boasts cherry and strawberry flavors, with flourishes of earth, rose hip and spices. Bright and firm, yet remains balanced and long. The Chia family found an ancient statue inside that is depicted on the label you see today.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>206</th>
<th>Vino Nobile di Montepulciano, Tenuta di Gracciano della Seta, 2020</th>
<th>76</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Vino Nobile has a bright ruby colour, an intense, ripe cherry and plum nose and a dry, balanced and persistent taste of rounded tannins. Made with prugnolo Gentile 90% and Merlot 10%. The fermentation and maceration on the skins in stainless steel vats at controlled temperature (28° C) with local yeasts for about 20-25 days and daily pumping over. The wine ages for 18 months in 3.5 and 5hl French oak tonneaux (first, second and third passage) (40%) and in 25hl French and Slavonian oak casks (60%). The color is bright ruby red with intense, complex, delicate, fruity with hints of cherry, morello, plum, violet and slightly spicy. On the palate is dry, with pleasantly acid notes, well integrated tannins, sapid, balanced, intense, persistent, elegant, with a fruity finish. Suggested with roasts, game and mature cheeses.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>307</th>
<th>Carmignano “Il Sasso” Piaggia, 2021</th>
<th>116</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ripe, boasting cherry, blackberry, loam and iron flavors. Open-knit and harmonious, with a lively structure keeping the finish focused and fresh. Sangiovese, Cabernet Sauvignon, Cabernet Franc and Merlot.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Chianti Classico & Gran Selezione

**Chianti Classico, Monsanto, 2019**

This is one of the icon wines of the greater Chianti Classico area. The hot vintage Castello di Monsanto 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.

**Chianti Classico Gran Selezione, Casaloste, Sangiovese, 2016**

The 2016 Chianti Classico Gran Selezione is a powerful, virile wine. Blackberry, cloves, leather, chocolate, espresso and sweet oak give the 2016 its distinctly intense, somber feel. There’s not a ton of subtlety here, and yet all the elements work so well together. This is a decidedly packed, opulent style.

Super Tuscan

**Caburnio, Cabernet Sauvignon-Alicanté Bouschet-Merlot, Tenuta Monteti, 2018**

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.

**Bruciato, Antinori, 2022**

The popular Marchesi Antinori 2022 Bolgheri Rosso Guado al Tasso Il Bruciato is a blend of Merlot, Syrah, Cabernet Sauvignon and Cabernet Franc that offers generous black fruit, prune, black plum, spice and light toast. The wine tapers down to mid-weight texture on the palate, and this little pause in intensity happily serves to elevate its food-friendly appeal. This hot vintage reveals ripe fruit characteristics with soft tannins and an accessible style.

**Murtas, Fattoria San Michele a Torri, 2020**

Blend of Sangiovese, Cabernet Sauvignon and Colorino. Ruby red, dense and consistent with violet hue reflections. Intense and persistent with hints of pepper, tobacco and coffee but also fruity with notes of herbs and flowers. Warm, soft and fruity with elegant tannins, finishing off with a hint of toasted flavor. A great wine best when combined with many second courses such as wild boar, bittersweet hare, roasts and of course the Florentine steak. The tannins contrasts the succulence of the meat while the alcohol cleans the palate and washes down the fatty flavor.

**Bolgheri “Volpolo”, Cabernet Sauvignon/Merlot/Petit Verdot, Sapaio, 2021**

A taut, elegant red, with a pure beam of black cherry, blackberry, violet and mineral flavors. Balanced overall, with tannins unfolding as this winds down on the finish. Needs a year or two to open. Cabernet Sauvignon, Merlot and Petit Verdot. (92pts Wine Spectator)

**TIGNIANELLO, Sangiovese/Cabernet Sauvignon/Cabernet Franc, Antinori, 2020**

A concentrated red, with black cherry, blackberry, iron, tobacco and vanilla flavors framed by sweet spices and toast accents. Ends with mouthcoating tannins, yet is pretty well-balanced overall. Alluring and classy. Sangiovese, Cabernet Sauvignon and Cabernet Franc. (94pts Wine Spectator)

Montalcino

**Rosso di Montalcino, Mastrojanni, 2020**

Fresh, with cherry, plum and earth flavors, this red shows breadth and a vibrant structure. Harmonious and ready to enjoy, with a firm, lingering finish.

**Brunello di Montalcino, Donna Olga, 2018**

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.

**Brunello di Montalcino, Mastrojanni, 2018**

This rich, round red is marked by plum and cherry fruit, with grace notes of wild rosemary, juniper and stony mineral. Tightly wound, with an angular, steely finish that lingers nicely, despite the assertive tannins. Shows good energy. (93 points Wine Spectator)

**Brunello di Montalcino, Castello Romitorio, 2019**

The 2019 Brunello di Montalcino opens to dried cassis and cranberry, and there is a hint of something floral and fragile, like crushed red rose petals or potpourri. However, the wine also shows growing momentum, especially as it opens in the glass and you start to recognize dark spice, clove, bay leaf and thyme. There is a point of sweetness on the mid-palate, even some dried raspberry, rendering an overall more accessible wine. Compared to the brilliant fruit in the Filo di Seta, this village wine has drier notes with hints of daisy greens and dried currant.
Montalcino

419  Brunello di Montalcino “Filo di Seta”, Castello Romitorio, 2018  480
A rich, concentrated red, expressing plum, cherry, earth, iron and tobacco aromas and flavors. Shows sweetness from the ripe fruit midpalate, along with a balanced, harmonious texture. Features fine length backed by vibrant acidity and refined tannins. (95 points Wine Spectator)

420  Brunello di Montalcino, Biondi Santi, 2017  800
A fresh, energetic red, boasting black cherry, blackberry, iron, rosemary and stone flavors. Reveals assertive tannins that ply the long finish for now, but this is all about balance and definition. Shows terrific length.

UMBRIA

Rossi

314  Montefalco Rosso, Perticaia, 2018  72
Blend of Sangiovese 70%; Sagrantino 15%; Colorino 15%. The wine ages for a total of 18 months, 12 months in steel vats and 6 months in the bottle. Perticaia Montefalco Rosso has an Intense ruby red color with a fresh and vinous bouquet with the aroma of wild berries, raspberries and blueberries. The taste is full, mildly tannic. This wine may be drunk throughout the meal. It goes especially well with salame and cold cuts, with pasta and first course dishes from the Umbrian cuisine and with the Mediterranean cuisine in general. This is a wine that will evolve in the bottle so if it is stored properly it will mature for at least 5 years.

421  Sagrantino “Campo alla Cerqua”, Tabarrini, 2014  172
A statuesque red, full-bodied and rich but with the sleek muscles of a hurdler, while a lovely aromatic skein of rosemary, bay leaf and cigar box winds through flavors of crushed mulberry and black olive. Fresh and creamy until the grippy finish, which echoes the fragrant spice and herb character. (94 points Wine Spectator)

MOLISE

Rossi

315  Bosco delle Guardie, Montepulciano & Aglianico, Tenimenti Grieco, 2014  92
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

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

316  Montepulciano “Incanto”, Marramiero, 2020  72
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.

317  Montepulciano Riserva “Inferi”, Marramiero, 2019  116
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.
CALABRIA

Rossi

207 Calabrese “Calabrise”, Ippolito, 2021
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. Calabrise 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. Calabrise is ideal with all the tasty and typical Mediterranean dishes.

208 Ciro’ Riserva “Colli del Mancuso”, Gaglioppo, Ippolito, 2020
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.

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.

White

169 Greco di Tufo, Quintodecimo, Avellino, 2022
This wine speaks to those who gravitate toward white wines that express themselves with precise lines and lifted aromas of tart citrus fruit, green papaya and crushed oyster shell. There is a pretty salty element to the Quintodecimo 2022 Greco di Tufo Giallo d’Arles that has whiffs of Riesling, or even a Carricante from Sicily’s Etna. The Luigi Moio house style prizes volume and texture, and the wine delivers on those fronts with a hint of cinnamon creaminess that comes from partial oak aging on the fine lees.

170 Furo, Marisa Cuomo, Amalfi Coast, 2021
Showing extra richness and beautiful fruit concentration, the Marisa Cuomo 2021 Costa d’Amalfi Furore Bianco Furo opens slowly to reveal the intensity and elegance that has made this bottle an icon of the Amalfi Coast. There is sea salt, white peach and exotic fruit. It closes with a combination of zesty acidity and saffron spice. The blend is 40% Ripoli, 30% Fenile and 30% Ginestra, all fermented in oak.

Rossi

209 Aglianico del Taburno, Fontanavecchia, Benevento, 2018
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.

318 Taurasi, Aglianico, Pietracupa, Avellino, 2015
This is one of my favorite reds in this tasting of Campania wines. The Pietracupa 2015 Taurasi has terrific balance and a very long, silky texture that is not without power and freshness. You get tons of dark fruit here, with bright cherry, blackberry and kirsch, and earthy tones too, as well as pencil shavings and sweet spice from the oak. If you are looking at Taurasi for your next big red purchase, I highly recommend this standout bottle (in a production of 4,000 total bottles).

319 Frupa, Piedirosso, Sorrentino, Mount Vesuvio, Napoli, 2016 Organic/Vegan
Somewhat dried-herbal and -floral scent of cherries and ripe mixed berries with a little dark ethereal spice. Ripe, somewhat warm, juicy fruit with slightly chocolatey and again also ethereal spice, some aromatic smoke in the background, some cumin, has substance, some power and good persistence, harmonious, some depth, minty traces, then also salt, relatively present, crumbly-sandy tannin, very good finish. “Frupa” comes from Latin “fructus papilionis,” meaning the fruits of the butterfly depicted on the label. Symbolizing the love and passion that drove the creation of this wine, it’s an emblem of the mpany.
**BASILICATA**

**Rossi**

210  
**Aglianico del Vulture, D’Angelo, 2020**  
67

A harmonious, medium-to full-bodied red, with sculpted tannins that are silky and well-meshed with flavors of ripe cherry and raspberry fruit, ground cardamom and white pepper, tea rose and mineral.  
*(91 points Wine Spectator)*

320  
**Aglianico del Vulture “Valle del Noce”, D’Angelo, 2017**  
160

This elegant, medium-to full-bodied red exudes notes of baked cherry, sandalwood, prune and tea leaf, with a subtle ferrous overtone. Creamy and well-knit, with drying tannins showing on the finish.

**PUGLIA**

**Rossi**

321  
**Primitivo “Centosassi”, Amastuola, 2017 Organic**  
128

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.

422  
**Primitivo “Es”, Gianfranco Fino, 2021**  
296

A graceful red, with fine integration of blackberry paste, candied violet, cocoa powder and loamy earth flavors. With silky tannins and lightly juicy acidity, this offers a sense of finesse and ease as the profile glides across the palate. Shows the stuffing to age and opens nicely in the glass. The lingering, fragrant finish offers Earl Grey tea, spice box and graphite accents. *(93 points Wine Spectator)*

**SARDEGNA**

**Rossi**

211  
**Cannonau Riserva “Corash”, Cantina della Vernaccia, 2019**  
72

100% Cannonau. The most popular red grape variety in the island finds in the valley of Oristano a good distributional area thanks to the nearness of the sea and the mild climate, creating medium structured but very well-balanced, elegant wines with a good alcohol content. Hilly soil, with medium-clayey texture, also rocky soils with good drainage. Natural organic. Fermentation on skins. Maceration lasts 8/10 days and takes place at a controlled temperature around 24 °C. The wine ages at least 12 months in first, second and third-passage durmast barriques, followed by a one-year refining in concrete vats and then in bottles until releasing. Ruby red colour with garnet hues; it shows mature fruit, toasty and spicy aromas on the nose. The wine is dry and smooth on the palate. Its structure, complexity and persistence make it a highly balanced wine. Perfect with meat based entrées, also elaborated dishes. Suckling pig or roasted meat in general. Red meat and game. Cheeses.

212  
**Liànti, Capichera, 2017**  
76

Liànti is the Levante, the east, where the sun rises. The vineyards from which the Liànti grapes come from are facing east. It is a blend of the main native vines, including Carignano, and Syrah, obtained from the selection of grapes from the youngest vineyards. Vinified in steel, it is an authentic Capichera red but in a more sincere interpretation, which while expressing immediacy and freshness reveals qualities of great quality. Fermentation and maceration in steel tanks for about 3 weeks and in cement. The color is red with garnet reflections. On the nose intense opens with fruity and spicy notes, cinnamon, rhubarb, black fruit jelly, mocha. The taste is enveloping with sweet tones of ripe fruit and fine tannins. Good balance and pleasantness.
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

213  Nero d’Avola “Rossojbleo”, Gulfi, 2021
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 underlines 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.

214  Etna Rosso, Nerello Cappuccio & Nerello Mascalese, Firriato, 2020
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 noteworthy lingering aroma is impressive as well as the rewarding juicy finish.

215  Santagostino, Nero d’Avola & Syrah, Firriato, 2018
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.

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!

423  Petite Syrah, Stags Leap, Napa Valley, 2019
424  Silver Oak, Alexander Valley, 2019
425  Worthy, 2016
426  Quintessa, 2018

13