

## THE “V” WINES

- **Vermentino** –This is a medium-bodied wine that often has hints of mineral and citrus (lemon and pear). Vermentino is typically from Sardinia and Liguria, Italy, but can often be found grown along the Mediterranean coast. Pair with fish and light salads, and vegetarian dishes. **Sella & Mosca La Cala Vermentino 2020**
- **Vinho Verde**– This is a light and young Portuguese white wine that usually has an effervescence. The wine is low in alcohol and can pair well with spicy foods. **Espirial Vinho Verde**
- **Viognier (“Vee-own-yay”)** is a full-bodied white wine made from the Chenin Blanc grape. Viognier originated in the northern Rhone valley in France (also Languedoc-Roussillon). Known for its perfumed aromas of peach, tangerine and honeysuckle, Viognier can also be oak-aged to add a rich creamy taste with hints of vanilla. If you love bolder white wines like Chardonnay, Viognier is something you’ll like. Viognier is one of those wines that will go nicely with a variety of cheese. **Le Paradou Viognier 2020**
- **Vouvray** - From the Loire Valley in France, this white wine is made from the Chenin Blanc grape and varies largely in response to the particular terroir of the vineyard sites. With differences between the various flavors and mouthfeels associated with Vouvray, which range from dry and austere, to sweet and vibrantly fruity. Some Vouvrais are sparkling as well. **Vignobles LaCheteau Vouvray 2019**
- **Vernaccia di San Gimignano** - From Tuscany, Italy this white grape is also the varietal in the Tuscan regional wine with the same name. Wines are bright, citrusy and crisp, with a slight bitter note on the finish. Notes of apple, pear, lemon, almond. Pair this with white meats or fish, as well as herbed and savory sauces to bring out the herbal notes. **Fontaleoni Vernaccia Di San Gimignano 2020**
- **Valpolicella** – Valpolicella is an Italian, light-bodied dry red wine from the Veneto region. A good Valpolicella (look for Valpolicella Classico Superiore) will be smooth and well-rounded. This wine pairs well with Italia dishes (pizza, pasta, etc), Risotto, grilled/roasted chicken, and sausage. **Zenato Valpolicella Superiore 2018**