#1

### La Vostra, Prosecco NV

Rating – 92 TP 11%

Prosecco, Veneto, Italy

100% Glera grape. Light yellow in color almost translucent. Fresh floral and citrus nose. Body is clean, crisp with tiny bubbles. Clean finish. Pairs with shellfish, aperitif, vegetarian dishes.

#2

### Pighin, Pinot Grigio, 2018

Rating – 92 TP 13%

Friuli-Venezia Giulia, Italy

Straw yellow, with light amber tinges. This wine has an aroma of fruity and floral, with notes of banana, pineapple and wisteria blossoms. It is dry with a great body and balance. You can pair it with fish dishes, but it is lovely with risottos and vegetable soups, and goes well with light white-meat dishes and delicately

#3

# Principessa Gavia Gavi, 2018

Rating – 91 JS 12.5%

Cortese di Gavi, Piedmont, Italy

100% Cortese. Brilliant straw yellow color. The bouquet is intense, floral and fruity. In the mouth, the roundness is well balanced by a touch of acidity. Good persistence. An aperitif wine, excellent with hors d'oeuvres and seafood.

#4

### Zaccagnini II Vino Dal Tralcetto Montepulciano d' Abruzzo, 2017

Rating – 91 JS 13%

Abruzzo, Italy

Intense ruby red color with violet nuances; intense, characteristic bouquet of the primary grape aromas; fruity component, full bodied and robust, well-balanced with tannin and oak features.

#5

## Tenuta di Renieri Chianti Classico Riserva, 2015

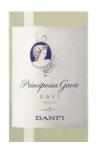
Rating – 91 RP 14.5%

Chianti Classico, Tuscany, Italy

100% Sangiovese that offers a beautifully balanced and fresh experience. This is a mid-weight wine with notes of berry and wild rose. Wines from this sunny vintage tend to be very fruit-forward and exuberant, but this wine holds back just a bit. Serve it with rice-stuffed tomatoes.











## **Italian Wine Regions**



#### **Northeast Coast:**

*Veneto* has become Italy's biggest producer of wine. The Veneto stretches across northeastern Italy, from the Alpine border with Austria to the lagoons of Venice. The northern location has a temperate climate ideal for growing grapes. This is home to wines such as Soave, Pinot Griogio and Prosecco.

*Friuli-Venezia Giulia* is the region of Italy's far north-east. Often shortened to just "Friuli," the area is a flat valley that produces Pinot Grigio and Prosecco. Friuli boasts an ideal climate for viticulture, with warm sunny days and chilly nights, which allow grapes to ripen slowly and evenly.

#### **North West Coast:**

**Piedmont** sits at the foot of the western Alps. This unique geographical spot lends two key features that influence the region's climate: the cool Alps and the balmy Mediterranean. The DOCG Gavi is also known as Gavi di Gavi and Cortese di Gavi—Gavi is the main town of the area; Cortese is the grape. Other wines from this region include Barolo, Barbera and Nebbiolo.

#### **Southeast Coast:**

*Abruzzo* is on the east coast next to the Adriatic Sea. Abruzzo is home to one DOCG – Montepulciano d'Abruzzo Colline Teramane – and three DOC wine designations. Grape varieties of the area are the native red Montepulciano and white Trebbiano.

#### **Southwest Coast:**

Chianti is a wine region located in Tuscany. There are several sub-regions, *Chianti Classico* being one of those (see Map).

Chianti region has a classification system based on aging.

- Chianti: Aged for 6 months. Young, simple, tart Chianti.
- Superiore: Aged for a year. Slightly bolder wines with smoother acidity.
- Riserva: Aged for 2 years. Usually, the top wines of a Chianti producer.
- Gran Selezione: Aged for at least 2.5 years (only used in Chianti Classico). These are the top wines from Chianti Classico.

