

#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 Grigio 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.

