I'M EDDIE CANO!

/ə.meri'kānō/

In December of 2025, Italy was named to UNESCO's Intangible Cultural Heritage List, officially recognizing Italian food as part of the world's shared cultural heritage.

At I'm Eddie Cano, we have proudly brought you the best of "Italian Italian" and Italian American cuisine since 2018. Recognized year after year by Eater DC for our pasta, our cibo fantastico pairs naturally with vino italiano.

With more than 545 officially recognized indigenous grape varieties, Italy offers an extraordinary breadth of wines, regions and traditions to discover.

Our wine book, inspired by one of my favorite wine bars in Rome, is organized to flow from more casual wines to more contemplative expressions, beginning with whites and ending with reds.

For those who would like to explore Italian wine further, we invite you to join our Italian Wine Society, with tastings with visiting producers, wine dinners and member discounts and more. Scan the QR code or visit italianbardc.com/the-italian-wine-society to learn more.

Buon Appetito!

Carolyn Papetti
Owner & Associazione Italiana Sommelier since 2002



WINES BY THE GLASS

GIRO D'ITALIA

A tour of Italy, one glass at a time, from the Dolomites to Sicily. Wines marked with the blue glasses were first poured at The Italian Wine Society tastings and earned a spot on our list.

FRIZZANTE

PROSECCO	**Zardetto • Veneto • NV** lively, bubbly classic	**$13**
SPUMANTE	**Ferrari • Trentino Alto-Adige • NV** champagne method classic Italian sparkling	**$20**

BIANCO

PINOT GRIGIO	**Stella Bianca • Sicilia • 2025** atic with notes of citrus, white peach and a touch of sea breeze	**$12**
GRILLO	**Graffetta• Sicilia • 2025** fruit blossoms, citrus, tropical fruit almonds and light spice	**$13**
PUGLIAN WHITE	**Guarini • Puglia • 2025** a blend of fianco, bombino and greco, dry with high acidity, clean, stony minerality	**$13**
SOAVE	**Suavia • Veneto • 2025** aromas of apples, pear, white flowers, flint, crisp, juicy and saline driven	**$13**

ROSATO

CHIARETTO BARDOLINO	**Zeni• Veneto • 2025** fresh red fruits, raspberries, strawberries, grassy undertones, structured acidity	**$13**

ROSSO

NEGROAMARO	**San Marzano • Puglia • 2025** rich and expressive with dark cherry, spice and a touch of Mediterranean herbs	**$13**
SANGIOVESE	**San Polo • Toscana • 2024** red cherries, violets, red currants, spicy undertones, medium bodied, balanced tannins	**$14**
LANGHE ROSSO	**Vajra • Piemonte • 2022** crunchy red cherries, wild strawberries, sweet spices, medium bodied, lively acidity, silky tannins	**$15**



VERMENTINO

WINERY: **Famiglia Castellani**

VINTAGE: 2024 | PRICE: $46



COLOR:
Pale to straw yellow

GRAPES:
Vermentino

TASTING NOTES:
Mineral notes and bright acidity, radiant with freshness and salinity creating a super long finish

SUGGESTED PAIRINGS:
Herbal and savory pasta dishes like pesto, great with fish and seafood dishes as well

TALKING POINTS::
Vermentino is one of Italy's greatest coastal grapes. 90 pints JS



FALANGHINA DEL SANNIO

WINERY: **Janare**

VINTAGE: 2025 | PRICE: $48



COLOR:
Straw yellow

GRAPES:
Falanghina

TASTING NOTES:
Tropical notes with fruity aroma, intense. Acidity pleasantly increases with each sip; balanced and pleasant.

SUGGESTED PAIRINGS:
seafood, caprese salad, oysters, swordfish

TALKING POINTS::
'Janare' comes from the legendary witches of Benevento. Falanghina is an integral ancient grape variety from Campania.



PECORINO

WINERY: **Castorani** '*Amorino*'

VINTAGE: 2024 | PRICE: $48



COLOR:
intense straw yellow

GRAPES:
Pecorino

TASTING NOTES:
Structured and crisp with intense citrus and exotic fruit notes. Herbal undertones; full bodied and rich with mature fruit notes on the finish.

SUGGESTED PAIRINGS:
seafood, shellfish, grilled fish and pesto pasta

TALKING POINTS:
Pecorino is named after the *pecore* (sheep) who loved eating this grape!



CAPRETTONE

WINERY: **Villa Dora**

VINTAGE: 2023 | PRICE: $50

COLOR:
Straw yellow with golden highlights



GRAPES:
Caprettone 100%

NOSE:
Lemon zest, yellow apple, white flowers, Mediterranean herbs, and volcanic stone

TASTE:
Bright and textured, with citrus and orchard fruit, vibrant acidity, saline minerality, and a long smoky finish

TALKING POINTS:
some vines are 70 years old and ungrafted, the volcanic soils helped protect them from phylloxera!



FRIULANO

WINERY: **Marco Felluga**

VINTAGE: 2024 | PRICE: $52

COLOR:
Straw yellow with green reflections



FRIULI-VENEZIA GIULIA

GRAPES:
Friulano

TASTING NOTES:
Almond blossom, chamomile and delicate floral aromas. Round and silky on the palate, with refreshing acidity, savory minerality and a long, elegant finish

SUGGESTED PAIRINGS:
prosciutto, antipasti, seafood pastas, risotto

TALKING POINTS::
Friulano used to be called Tocai Friuliano but lost the right in a long-running dispute with Hungary's dessert wine Tokaji



VITOVSKA

WINERY: Kocjancic Rado

VINTAGE: 2021 | PRICE: $52



FRIULI VENEZIA-GIULIA

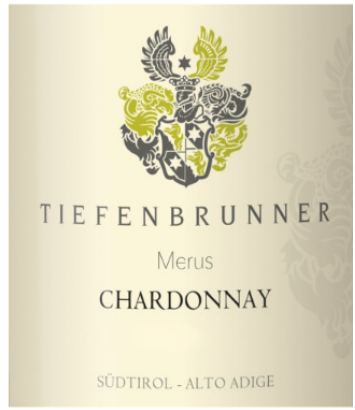
COLOR:
intense straw yellow

GRAPES:
Vitovska

TASTING NOTES:
Delicate floral aromas with hints of peach, pear and minerality. Soft and savory on the palate, with balanced freshness, slightly oxidative, long mineral finish.

SUGGESTED PAIRINGS:
prosciutto,, roasted pork, grilled fish, mushroom risotto

TALKING POINTS:
A skin contact white wine. Less than 2,000 bottles a year produced. This is a wine geek's white!



CHARDONNAY

WINERY: **Tiefenbrunner** '*Merus*'

VINTAGE: 2024 | PRICE: $54



COLOR:
Pale yellow with green reflections

GRAPES:
Chardonnay

TASTING NOTES:
Notes of citrus and pear on the nose, subtle herbal and almond notes. Steal fermented, sees no oak, so crisp and clean.

SUGGESTED PAIRINGS:
creamy risotto, buttery fishl

TALKING POINTS:
Chardonnay for Chardonnay haters! No oak! 'Merus' means pure or genuine in Latin. The family has been making wine since 1848.



GAVI

WINERY: **Enrico Serafina** '*Grifo del Quartaro*'

VINTAGE: 2024 | PRICE: $54

COLOR:
Straw yellow



GRAPES:
Cortese

TASTING NOTES:
Intense aromas with notes of apples, pear and wildflowers. Harmonious palate with acidity well balanced and a long lasting after taste.

SUGGESTED PAIRINGS:
Seafood, grilled fish, spaghetti alle vongole, goat cheese salads, focaccia bread and light chicken dishes

TALKING POINTS:
Hand harvested grapes chilled with carbon dioxide snow before pressing to preserve their delicate aromas.



SAUVIGNON BLANC

WINERY: **Eisacktal Valle Isarco**

VINTAGE: 2025 | PRICE: $60



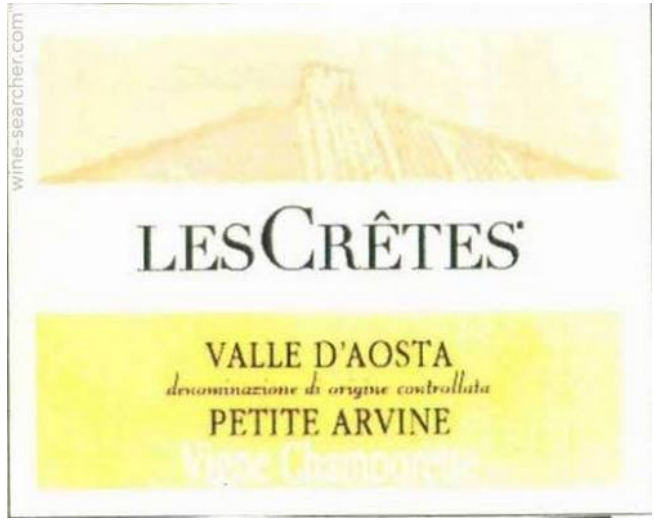
COLOR:
Pale straw with green highlights

GRAPES:
Sauvignon Blanc

TASTING NOTES:
Bright, crisp and refreshing, aged on fine lees in stainless steel making it fresh with hints of tropical fruit and a bit of spice.

SUGGESTED PAIRINGS:
Fish, appetizers, snails, asparagus

TALKING POINTS::
High altitude mountain Sauvignon Blanc aged on its lees in stainless steel preserving its freshness



PETITE ARVINE

WINERY: **Les Cretes**

VINTAGE: 2024 | PRICE: $60



COLOR:
Bright straw yellow

GRAPES:
Petite Arvine

TASTING NOTES:
distinct with grapefruit, lime and fresh herbs, wet stone and light salinity, crunchy with salty minerality.

SUGGESTED PAIRINGS:
Oysters, grilled shrimp, vegetable risotto

TALKING POINTS::
grape is native Swiss and does very well here. 93 Pts JS



ETNA BIANCO

WINERY: **Tenuta Nicosia**

VINTAGE: 2024 | PRICE: $72



COLOR:
Straw yellow with golden reflections

GRAPES:
Carricante 80%, Cattaratto 20%

TASTING NOTES:
Intense bouquet of wildflowers, grapefruit and apple on the nose. On the palate, fresh, elegant and well-structured with great minerality.

SUGGESTED PAIRINGS:
sushi, fried fish, vegetable tempura, Seafood dishes

OTHER WINES TO TRY:
Carricante means ‘heavy bearer’, vines grow 2,300 feet above sea level on Etna.



GAVI

WINERY: **Villa Sparina** '*Monterotondo*'

VINTAGE: 2021 | PRICE: $76



COLOR:
Straw yellow with golden reflections

GRAPES:
Cortese

TASTING NOTES:
not your every day Gavi: richer and more complex with ripe pears, white peaches, baked apple, chalky minerality, long elegant citrus and mineral salinity finish

SUGGESTED PAIRINGS:
sushi, fried fish, vegetable tempura, Seafood dishes

TALKING POINTS:
Not your every day Gavi as its gently oak aged. 94 pts WE



FRIULANO & RIBOLLA GIALLA

WINERY: **Tunella** '*Biancosesto*'

VINTAGE: 2023 | PRICE: $80



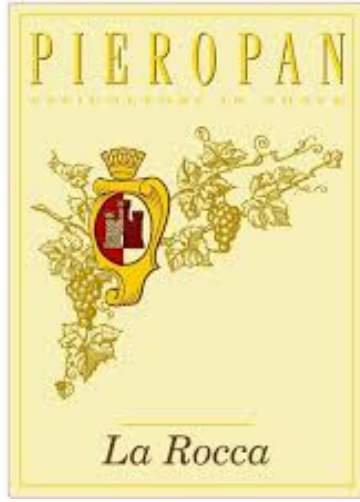
COLOR:
straw yellow, greenish reflections

GRAPES:
Friulano, Ribolla Gialla

TASTING NOTES:
full bodied, supple and spicy with creamy texture, fresh fruit and almond notes.

SUGGESTED PAIRINGS:
white fish, shellfish, mushrooms, salads, risottos and aged cheese

TALKING POINTS:
Two of Friuli's most important indigenous whites in one bottle! 93 pts RP and JS



SOAVE

WINERY: **Pieropan** *'La Rocca'*

VINTAGE: 2024 | PRICE: $82



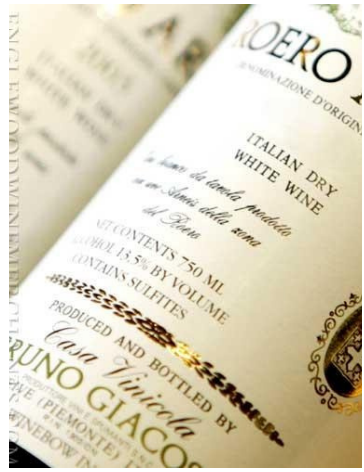
COLOR:
Straw yellow with golden highlights

GRAPES:
Garganega

TASTING NOTES:
Notes of tropical fruit, roasted almonds, honey, full-bodied, creamy with silky texture, vibrant acidity, flavors of stone fruit, baked apple, almonds, gentle spice

SUGGESTED PAIRINGS:
burratta, prosciutto di parma, spaghetti with clams, beef carpaccio.

TALKING POINTS::
A serious wine lover's white. Oak aged burgundy style Soave. 2023 Vintage was the #1 White Wine in the world (the whole world!)



ROERO ARNEIS

WINERY: **Bruno Giacosa**

VINTAGE: 2024 | PRICE: $86



COLOR:
Straw yellow with golden highlights

GRAPES:
Arneis

TASTING NOTES:
Notes of lemon, pineapple, peach and apricots. Fresh, full-bodied with mineral notes and persistent finish. Electric acidity. Very reliable and respected Piedmontese producer.

SUGGESTED PAIRINGS:
Raw seafood, carpaccio, tartare, grilled octopus and baked fish.

TALKING POINTS:
Arneis was nearly extinct in the 1970s, Bruno Giacosa, along with Alfredo Currato of Vietti brought it back! Often dubbed the “white nebbiolo”



TIMORASSO

WINERY: **Fontanafredda** '*Derthona*'

VINTAGE: 2023 | PRICE: $88



COLOR:
Brilliant gold

GRAPES:
Timorasso

TASTING NOTES:
ripe pear, white peach, citrus zest, tropical fruit, white flowers, vibrant acidity, broad and waxy, balanced, saline with mineral backbone.

SUGGESTED PAIRINGS:
grilled octopus, creamy risotto, burrata, lobster, shrimp.

TALKING POINTS:
Fontanafredda was born from a royal scandal in 1858. Timorasso was nearly extinct 40 years ago and is now producing age-worthy world renowned whites.



CHARDONNAY

WINERY: **St. Michael-Eppan** '*Sanct Valentin*'

VINTAGE: 2023 | PRICE: $116



COLOR:
straw yellow light light green reflections

GRAPES:
Chardonnay

TASTING NOTES:
Rich and full-bodied, with ripe peach, baked apple, toasted vanilla and buttery notes. Creamy and elegant, with well-integrated oak, vibrant acidity and a long mineral finish.

SUGGESTED PAIRINGS:
porcini mushrooms, lobster, roast chicken, milanese

TALKING POINTS::
benchmark Chardonnay from this Alpine region, Burgundian style, 94 pts Falstaff



LAMBRUSCO

WINERY: **Medici Ermete** *Dolce*

VINTAGE: NV | PRICE: $40



COLOR:
Deep dark ruby red to dark garnet with vivid violet

GRAPES:
Lambrusco Salamino and Lambrusco Marani

TASTING NOTES:
Sweet and lively sparkling red with ripe blackberry, raspberry, cherry and violet aromas. Juicy and fruity, with refreshing acidity balancing the sweetness..

SUGGESTED PAIRINGS:
prosciutto, salami, pizza, bbq!

TALKING POINTS:
At only 8.5% alcohol, Lambrusco is one of Emilia-Romagna's greatest food wines!



ROSE' SPUMANTE

WINERY: **Cantadi Castaldi**

VINTAGE: NV | PRICE: $66

COLOR:
Brilliant coral pink with salmon hues

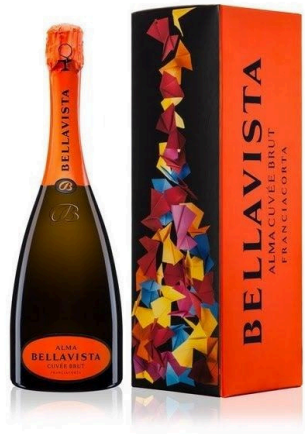


GRAPES:
Chardonnay 65%, Pinot Nero 35%

TASTING NOTES:
Elegant and refined sparkling spumante, classic method, aromas of wild strawberries, raspberries, fresh rose petals, dry and vibrant.

SUGGESTED PAIRINGS:
seafood, oysters, shellfish, fried calamari

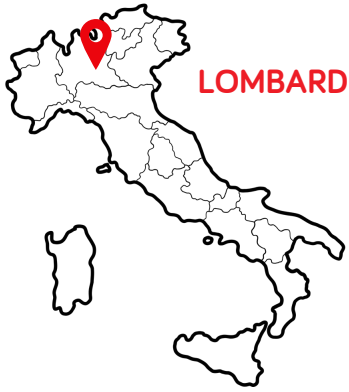
TALKING POINTS:
Franciacorta is Italy's answer to Champagne. this winery is owned by the same family that owns Bellavista estate.



FRANCIACORTA BRUT

WINERY: **Bellavista**

VINTAGE: NV | PRICE: $90



COLOR:
brilliant straw yellow, golden reflections

GRAPES:
Chardonnay, Pinot Noir, Pinot Bianco

TASTING NOTES:S:
Elegant and refined, with aromas of ripe peach, citrus, fresh flowers and delicate brioche. Fine, persistent bubbles, vibrant acidity and a creamy texture lead to a long, harmonious finish..

SUGGESTED PAIRINGS:
oysters, seafood, tartar, dessert,

TALKING POINTS::
one of the most prestigious producer in Franciacorta



ROSÉ

WINERY: **Zeni**

VINTAGE: 2025 | PRICE: $40



COLOR:
delicate salmon pink with coral reflections

GRAPES:
Corvina, Rondinella

TASTING NOTES:S:
Fresh and delicate, with aromas of wild strawberries, raspberries and rose petals. Light-bodied and crisp, with lively acidity and a refreshing, dry finish..

SUGGESTED PAIRINGS:
spaghetti with clams, fried zucchini, fish,

TALKING POINTS:
The traditional rose' of Lake Garda, the Zeni family has been making wine since 1870. Chiaretto means 'the little light one.



CANNONAU

WINERY: **Sella Mosca** *'Riserva'*

VINTAGE: 2021 | PRICE: $44



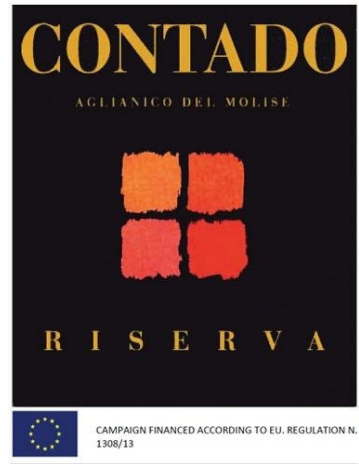
COLOR:
Deep ruby red with violet hues

GRAPES:
Cannonau

TASTING NOTES:S:
Notes of cherries, berries and herbal accents. Subtle mineral notes and soft polished tannins, touch of spice

SUGGESTED PAIRINGS:
rich stews, grilled meats, barbecue

TALKING POINTS:
Cannonau is indigenous and similar to Grenache. Sella & Mosca was founded in 1899. Sardegna is an official blue zone and this wine has been associated with the island's remarkable number of centenarians!



AGLIANICO

WINERY: Di Majo Norante '**Contado** *Riserva*'

VINTAGE: 2019 | PRICE: $46



COLOR:
Deep ruby red with garnet reflections

GRAPES:
Aglianico

TASTING NOTES:S:
Rich and complex with notes of grilled herbs, olives and blackberries; full bodied with chewy tannins, dense and savory. Molise is a small and mountainous region, partially on the Adriatic coast.

SUGGESTED PAIRINGS:
mushroom dishes, stew, fatty meats

OTHER WINES TO TRY:
Carignano



ROSSO DI MONTEPULCIANO

WINERY: Poliziano

VINTAGE: 2024| PRICE: $46



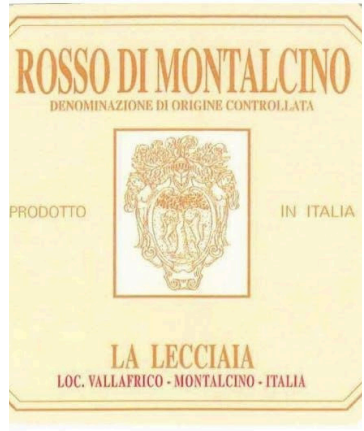
COLOR:
Deep ruby red with violet hues

GRAPES:
Prugnolo Gentile and Merlot

TASTING NOTES:S:
Bright and fresh with cherry and red berry aromas; light to medium bodied, fine tannins, delicious and very drinkable

SUGGESTED PAIRINGS:
Meatballs, aged cheeses, pasta arrabiata, Tuscan bean soup

TALKING POINTS:
The winery takes its name from Renaissance poet Angelo Ambrogini, *known as Poliziano,* who was born in Montepulciano.



ROSSO DI MONTALCINO

WINERY: **La Lecciaia**

VINTAGE: 2020| PRICE: $48



TOSCANA

COLOR:
ruby red with garnet reflections

GRAPES:
Sangiovese Grosso

TASTING NOTES:S:
Bright cherry, incense and smoky scents; medium bodied, fine tannins and good acidity with buoyant fruit. Hints of sandalwood, dried blackberries and licorice.

SUGGESTED PAIRINGS:
aged cheese, stewed meats, lamb, sausage

TALKING POINTS:
Rosso is often called Brunello's baby brother. 91 pts JS



DOLCETTO

WINERY: **Pecchenino**

VINTAGE: 2023| PRICE: $48



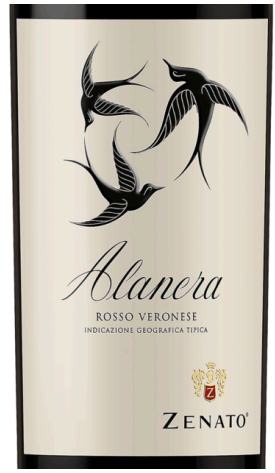
COLOR:
Deep ruby red with violet hues

GRAPES:
Dolcetto

TASTING NOTES::
Fresh and fruit-forward, with aromas of black cherries, ripe plums and violets. Medium-bodied, with soft tannins, gentle spice and a pleasantly dry, slightly bitter almond finish.

SUGGESTED PAIRINGS:
grilled meats, savory cheese

TALKING POINTS:
Dolcetto means 'the little sweet one' but the wine is dry! 93 pts WE



ROSSO VERONESE

WINERY: Zenato 'Alanera'

VINTAGE: 2022| PRICE: $48



COLOR:
Deep ruby red with violet hues

GRAPES:
Corvina, Rondinella, Corvinone, Cabernet Sauvignon, Merlot

TASTING NOTES::
notes of dried cherry and sweet tobacco on the nose; fresh acidity and soft tannins; full bodied, savory with long, pleasant finish.e

SUGGESTED PAIRINGS:
roasted meats, game, dried cheesep

TALKING POINTS::
Amarone style without the intensity of price! 91 pts JS.



MERLOT

WINERY: **Marco Felluga** '*Verneri*'

VINTAGE: 2022 | PRICE: $50

COLOR:
Deep ruby red with garnet hues



FRIULI VENEZIA-GIULIA

GRAPES:
Merlot

TASTING NOTES:S:
Powerful, elegant with aromas of ripe plum, blackberry, cherry, spice and cocoa.

SUGGESTED PAIRINGS:
hearty stews, lasagna, roasted meatss

TALKING POINTS:
An Alpine and Adriatic Merlot. Forget Napa! Think fresh, food friendly. 90 pts JS.



REFOSCO

WINERY: **Rado Kocjancic 'Krogle'**

VINTAGE: 2021 | PRICE: $52



FRIULI VENEZIA-GIULIA

COLOR:
Deep ruby red

GRAPES:
Refosco dal Peduncolo, Piccola Nera, Merlot

TASTING NOTES:
blackberry, dark cherry, ripe plum, violet and licorice, accented by chocolate, spice and a touch of graphite. Medium-full bodied, generous, velvety texture, polished tannins and lively acidity.

SUGGESTED PAIRINGS:
hearty stews, lasagna, roasted meatss

NOTEWORTHY:
Only 2,000 bottles a year produced, 400 years farming the same land, this wine is named for the family's ancestral village in Slovenia..



CARIGNANO

WINERY: **Argiolas** '*Cardanera*'

VINTAGE: 2024 | PRICE: $54



COLOR:
Deep ruby red with violet hues

GRAPES:
Carignano

TASTING NOTES::
Fresh, savory, balanced with fine and silky tannins, nice weight and mouth fee

SUGGESTED PAIRINGS:
poultry, roasted meats, lasagnae

TALKING POINTS
Carignano is indigenous to Sardegna and the same grape as Carinena in Spain and Carignan in France.



VINO NOBILE DI MONTEPULCIANO

WINERY: **Avignonesi**

VINTAGE: 2022| PRICE: $56



COLOR:
ruby red with garnet reflections

GRAPES:
Prugnolo Gentile

TASTING NOTES::
Ripe red cherries, plums, violets and Mediterranean herbs with hints of spice. Elegant and balanced, with polished tannins, vibrant acidity and a long, savory finish.

SUGGESTED PAIRINGS:
poultry, roasted meats, lasagnae

TALKING POINTS:
historic Tuscan appelation and major biodynamic estate. 95 Pts JS



LAGREIN

WINERY: **Eisacktal Valle Isarco**

VINTAGE: 2024| PRICE: $58

COLOR:
Deep ruby red with violet hues



TRENTINO ALTO-ADIGE

GRAPES:
Lagrein

TASTING NOTES:
Deep and expressive, with aromas of violets, blackberries, dark cherries and subtle spice. Full-bodied and velvety, with structured tannins, fresh acidity and a long, savory finish.

SUGGESTED PAIRINGS:
charcuterie, steaks, stews

TALKING POINTS:
One of Alto Adige's oldest indigenous varietals, it shares syrah's dark fruit and peppery notes and Cabernet Sauvignon's structure.t



HF BTL AMARONE 375ML

WINERY: **Zeni**

VINTAGE: 2022| PRICE: $60



VENETO

COLOR:
Deep ruby red with garnet reflections

GRAPES:
Corvina, Rondinella, Molinara

TASTING NOTES:
Vibrant and fruity, Stylish and elegant with notes of preserved fruits, hints of cocoa and spice; complex and velvety..

SUGGESTED PAIRINGS:
braised meats, fermented cheese, game,

TASTING NOTES:
Amarone means 'the great bitter one' to distinguish it from Recioto which is sweet. Amarones are big, bold and complex. 90 pts JS.



CARMENERE

WINERY: **Inama 'Piu'**

VINTAGE: 2022| PRICE: $64

COLOR:
Deep ruby red with violet hues



VENETO

GRAPES:
Carmenere and Merlot

TASTING NOTES::
Notes of blackberries, mixed spices, tobacco, violets, singed sage, cocoa, black pepper; balanced with full body and typical bell pepper notes.

SUGGESTED PAIRINGS:
roasted meats, hearty pasta

TALKING POINTS:
Carmenere was nearly lost in Bordeaux and today is best regarded from Chile, but it does exceptionally well in this neck of Italy too!



NEBBIOLO

WINERY: **Mura Mura** '*Mercuzio*'

VINTAGE: 2023| PRICE: $66

COLOR:
Light ruby red with garnet reflections

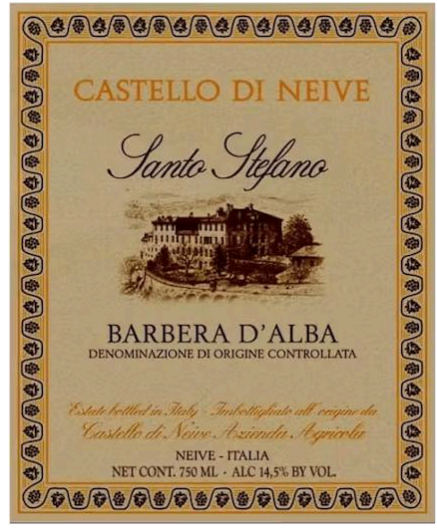


GRAPES:
Nebbiolo

TASTING NOTES::
Bright with fragrant nose, floral notes, violets, cranberries, wet stone, grippy and youthful.
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SUGGESTED PAIRINGS:
roast beef, lamb, curry, spicy food,

TALKING POINTS::
The name Mercuzio evokes Mercutio from Shakespeare's Romeo and Juliet, reflecting the estate's literary naming tradition.



BARBERA

WINERY: **Castello di Neive** '*Santo Stefano*'

VINTAGE: 2022| PRICE: $66

COLOR:
Deep ruby red with violet hues



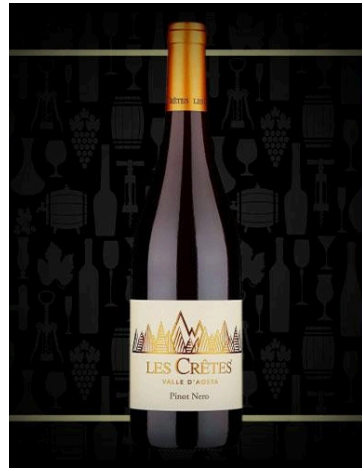
PIEMONTE

GRAPES:
Barbera

TASTING NOTES::
Intense aromas of black fruits, licorice, chocolate, mocha; great acidity, well integrated oak; great structure and long finish..

SUGGESTED PAIRINGS:
roast beef, lamb, curry, spicy food,

TALKING POINTS::
Santo Stefano is famous for its Nebbiolo, but Castello di Neive planted Barbera on part of this prestigious hillside in 2005.



PINOT NERO

WINERY: **Les Cretes**

VINTAGE: 2024| PRICE: $68

COLOR:
bright ruby red with garnet reflections



VAL D'AOSTA

GRAPES:
Pinot Nero

TASTING NOTES:
Elegant and fresh, with aromas of wild strawberries, red cherries, juniper and delicate spice. Silky tannins, lively acidity and a long, savory finish.

SUGGESTED PAIRINGS:
grilled meats, cheeses

TALKING POINTS::
Alpine Pinot Noir at its purest. No oak, just elegance closer to Burgundy than CA Pinots. 91 Pts WW.



MONTECUCCO ROSSO

WINERY: **Castello Colle Massari** '*Rigoleto*'

VINTAGE: 2022| PRICE: $70

COLOR:
Deep ruby red with violet hues



TOSCANA

GRAPES:
Sangiovese, Cilegiolo, Montepulciano

TASTING NOTES:
Notes of toasted coconut, vanilla and coffee; cherries and strawberries on the palate with a touch of pepper and graphite, chewy tanninsl.

SUGGESTED PAIRINGS:
roasted meats, hearty pastas

TALKING POINTS:
Montecucco is a lesser known Sangiovese territory located near Montalcino



MONTEPULCIANO D'ABRUZZO

WINERY: **Podere Castorani** '*Riserva*'

VINTAGE: 2020| PRICE: $72



COLOR:
Deep ruby red

GRAPES:
Montepulciano d'Abruzzoo

TASTING NOTES::
Full and rich, spicy licorice, small forest fruits, light notes of vanilla, chocolate, tobacco and fades roses.

SUGGESTED PAIRINGS:
grilled meats, cheeses

TALKING POINTS::
Retired Formula One driver Jarno Trulli owns this winery and makes the wine.



PRIMITIVO

WINERY: Conte Zecca *'Rodino'*

VINTAGE: 2022| PRICE: $82



COLOR:
Deep ruby red with violet hues

GRAPES:
Primitivo

TASTING NOTES::
rich, smooth, structured. full bodied and generous, notes of ripe black cherry, plum with warm spice and subtle vanilla.!

SUGGESTED PAIRINGS:
game, charcuterie, savory pasta,

TALKING POINTS:
Only 3,000 bottles produced and they do not make this every year. Depends on the harvest!



HF BTL BAROLO 375ML

WINERY: **Terre del Barolo**

VINTAGE: 2020| PRICE: $76

COLOR:
garnet red with ruby reflections



PIEMONTE

GRAPES:
Nebbiolo

TASTING NOTES::
Notes of violets and red fruits, harmonious, elegant, soft tannins..

SUGGESTED PAIRINGS:
roasted red meats, mushrooms, cheese

TALKING POINTS:
this is a grower's cooperative founded by Arnaldo Rivera in 1958 with 300 growers across 11 Barolo communes



HF BTL BRUNELLO DI MONTALCINO *375ML*

WINERY: **Altesino**

VINTAGE: 2017| PRICE: $78



COLOR:
ruby red with garnet reflections

GRAPES:
Sangiovese Grosso

TASTING NOTES::
elegant and full-bodied, with aromas of violets, wild berries, tobacco, chocolate and vanilla. Rich and velvety, with balanced acidity and a long, refined finish.

SUGGESTED PAIRINGS:
cinghiale, ribollita, fiorentinae

TALKING POINTS:
Altesino helped revolutionize Brunello by championing individual vineyards long before it became fashionable. 94 pts RP.



ETNA ROSSO

WINERY: **Planeta**

VINTAGE: 2020| PRICE: $82



COLOR:
pale ruby red

GRAPES:
Nerello Mascalese

TASTING NOTES:
Notes of vanilla, sour cherry, wild strawberry, clean with flowery touch! Fleshy and smooth. Expressive fruit. Transformative wine that gets better with each sip!

SUGGESTED PAIRINGS:
pasta, meat, fish, versatile

TALKING POINTS:
Nerello Mascalese often compared to Pinot Noir and Nebbiolo. 93 Pts JS





PRIMITIVO DI MANDURIA

WINERY: **San Marzano** '*Sessantanni*'

VINTAGE: 2020| PRICE: $90



COLOR:
Deep ruby red with violet hues

GRAPES:
Primitivo

TASTING NOTES:
Full bodied, well balanced, soft and rich with elegant tannins; long finish of cocoa, coffee and vanilla. The grapes for this vintage came from 100% 60-year-old vines!

SUGGESTED PAIRINGS:
game, charcuterie, savory pasta,

TALKING POINTS:
This wine helped change the international reputation of Primitivo proving that old bush vines can produce serious, concentrated wines.



NERO D'AVOLA

WINERY: **Morgante** '*Don Antonio*'

VINTAGE: 2021| PRICE: $96



COLOR:
Deep ruby red with violet hues

GRAPES:
Nero D'Avola

TASTING NOTES:
Notes of graphite, black pepper, herbs and black cherry and dark chocolate. Savory with meaty, fermented flavors. Solid tannins holding the experience in balance!

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SUGGESTED PAIRINGS:
grilled and roasted meats, aged cheese,

TALKING POINTS:
Powerful, sophisticated expression of Nero D'Avola. Great for Cab drinkers. Named after the father of the Morgante family.

BORGOGNO

NO NAME

ETICHETTA DI PROTESTA

NEBBIOLO

WINERY: **Borgogno** 'No Name'

VINTAGE: 2023| PRICE: $102



PIEMONTE

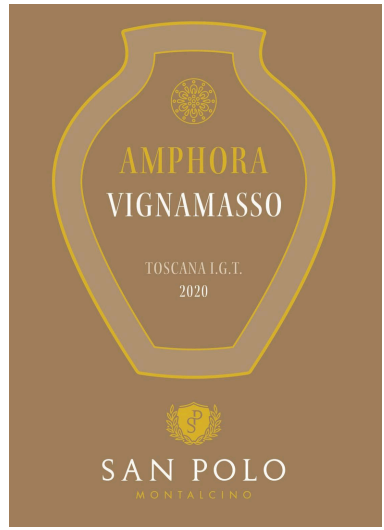
COLOR:
ruby red with violet reflections

GRAPES:
Nebbiolo

TASTING NOTES::
notes of roses, violets, red fruit, spices, great structure, earthy, acidity is pleasant with length

SUGGESTED PAIRINGS:
grilled and roasted meats, aged cheese

TALKING POINT:
The name is real and is all about Italian bureaucracy



AMPHORA VIGNAMASSO

WINERY: San Polo

VINTAGE: 2020| PRICE: $105

COLOR:
bright red cherry



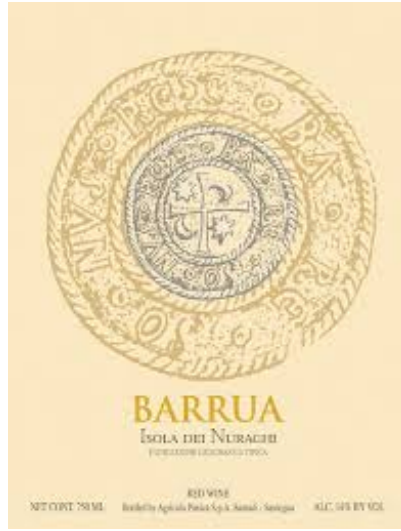
TOSCANA

GRAPES:
Sangiovese Grosso

TASTING NOTES::
bright, aromatic with violets, rose and jasmine. savory, fine tannins, persistent finish.

SUGGESTED PAIRINGS:
grilled meats, porcini mushrooms, truffle dishes

NOTEWORTHY:
A very unusual expression of Montalcino Sangiovese by the women behind Allegrini in the Veneto



BARRUA

WINERY: Agricola Punica

VINTAGE: 2022 | PRICE: $108

COLOR:
deep ruby red



GRAPES:
Carignano, Cabernet Sauvignon, Merlot

TASTING NOTES:
ripe black cherry, Mediterranean herbs, licorice, sweet spice, chew tannins.

SUGGESTED PAIRINGS:
grilled meats, porcini mushrooms, truffle dishes

NOTEWORTHY:
From the Sassicaia winemaker and often dubbed the Super Sardinian. 95 pts JS



BAROLO

WINERY: Ceretto

VINTAGE: 2021| PRICE: $110



PIEMONTE

COLOR:
bright red cherry

GRAPES:
Nebbiolo

TASTING NOTES:
Bright red cherry and raspberry with rose petals, dried herbs and subtle spice. Medium-bodied and vibrant, with firm tannins, fresh acidity and a long, precise finish.

SUGGESTED PAIRINGS:
grilled meats, porcini mushrooms, truffle dishes

NOTEWORTHY:
Considered a landmark Barolo vintage. 94 pts JS



SUPER TUSCAN

WINERY: **Michele Satta** '*Cavaliere*'

VINTAGE: 2022| PRICE: $112



COLOR:
Deep ruby red with violet hues

GRAPES:
Sangiovese

TASTING NOTES::
Gorgeous, bright and effusive! Aromas of sliced cherries, flowers, sandalwood; medium bodie with unrelenting tannins and acidity that make for great drinking for well over 10 years.

SUGGESTED PAIRINGS:
grilled meats, hearty red sauces, aged cheese,

NOTEWORTHY::
Michele Satta went against the grain in Bolgheri making serious age-worthy Sangiovese without international grapes like Cabernet and Merlot added.



KOREM

WINERY: **Argiolas**

VINTAGE: 2022| PRICE: $120

COLOR:
Deep ruby red with violet hues



GRAPES:
Bovale Sardo (aka Graciano), Carignano and Cannonau

TASTING NOTES::
A refined wine for special occasions; notes of blackberries, graphite, walnut and cedar. Full bodied with ultra fine tannins showcasing class and sophistication. Creamy and finely textured.

SUGGESTED PAIRINGS:
suckling pig, roasted meats, lamb.

NOTEWORTHY:
Bovale Sardo is one of the island's most overlooked indigenous varieties and Argiols elevates it to sophistication and influence in Korem



MERLOT

WINERY: **Famiglia Cotarella** '*Montiano*'

VINTAGE: 2020| PRICE: $125

COLOR:
Deep ruby red with violet hues



GRAPES:
Merlot

TASTING NOTES:
Benchmark Italian Merlot, notes of blackberries, blueberry, ripe black cherry, dark plum, full bodied, velvety and beautifully polished, rich and luxurious.

SUGGESTED PAIRINGS:
braised short ribs, porcini mushrooms, aged parmigiano,

NOTEWORTHY:
Benchmark Italian Merlot from the Cotarella brothers, only 40,000 bottles made



CHIANTI CLASSIC GRAN RISERVA

WINERY: **Barone Ricasoli** 'CeniPrimo

VINTAGE: 2018| PRICE: $128

COLOR:
Deep ruby red with violet hues

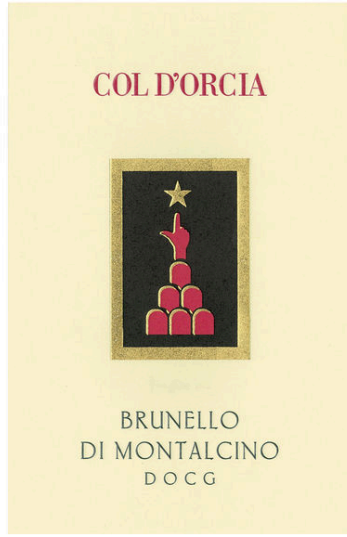


GRAPES:
Sangiovese

TASTING NOTES::
Ripe fruit, aromas of iris, balsamic and violets; sweet spices, succulent and juicy on the palate, top vintage earning .

SUGGESTED PAIRINGS:
Pappardelle Cinghiale, Rich sauces,

NOTEWORTHY:
2018 was a 100 pt vintage from James Suckling!



BRUNELLO DI MONTALCINO

WINERY: **Col d'Orcia**

VINTAGE: 2019 | PRICE: $150

COLOR:
Deep ruby red with garnet highlights



GRAPES:
Sangiovese Grosso

TASTING NOTES::
Expressive, beautifully balanced offering ripe cherry, wild strawberry, blackberry, red rose; full bodied and remarkably elegant. One of finest vintages in recent years.

SUGGESTED PAIRINGS:
Pappardelle Cinghiale, Rich sauces,

NOTEWORTHY:
2019 was a vintage to buy! 95 pts WE, 94 Pts WS



BRUNELLO DI MONTALCINO

WINERY: **Le Machioche**

VINTAGE: 2018 | PRICE: $175

COLOR:
Deep brilliant ruby red

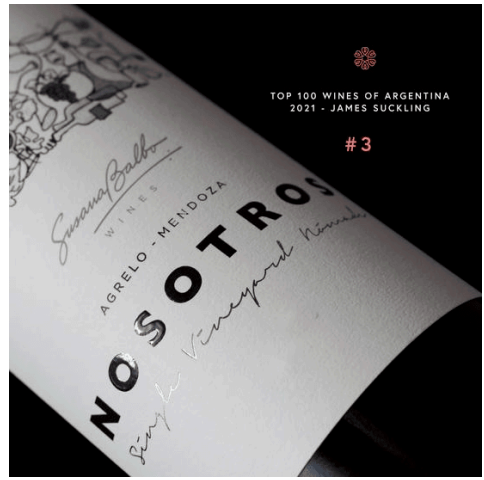


Sangiovese Grosso

TASTING NOTES::
Elegant, age-worthy brunello, limited production, dried cherry, wild plum, cranberry, leather, cigar box, spice, full bodied and refined

SUGGESTED PAIRINGS:
Pappardelle Cinghiale, Rich sauces,

NOTEWORTHY:
only 12,000 bottles produced! 95 pts WE



MALBEC

WINERY: **Susana Balbo 'Nosotros' Nomade**

VINTAGE: 2021 | PRICE: $225

COLOR:
Deep intense ruby purple

GRAPES:
Malbec

TASTING NOTES:
rich, beautifully structured, concentrated blackberry, cassis, blueberry, layered with violets, lavender and crushed stone. powerful and elegant.



SUGGESTED PAIRINGS:
grilled beef, braised short ribs, wild boar,

ARGENTINA!

NOTEWORTHY:
Less than 10,000 bottles made, of which only 3,000 imported into the US! 98 pt JS wine and consistently one of the most sought after South American reds



TIGNANELLO

WINERY: **Antinori**

VINTAGE: 2023 | PRICE: $295

COLOR:
Ruby Red



GRAPES:
Sangiovese, Cabernet Sauvignon, Cabernet Franc

TASTING NOTES:
ripe cherry, pomegranate, blood orange, cocoa, subtle spice, juicy, polished. more finesse than power

SUGGESTED PAIRINGS:
Pappardelle Cinghiale, Rich sauces,

NOTEWORTHY:
Benchmark Super Tuscan and one of Italy's most celebrated wines