



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, the first country in the world to be bestowed this honor from UNESCO.

At I'm Eddie Cano, we are proud cultural warriors bringing you the best of "Italian Italian" and Italian American cuisine since we opened in 2018. Recognized year after year by Eater DC as having the best pasta in our nation's capital, our cibo fantastico pairs perfectly with vino Italiano!

With over 545 officially recognized indigenous grape varieties, and almost 2,000 total grape varieties planted on the Italian peninsula, Italy is the number one exporter of wines in the world (tying with Spain for this spot).



We proudly offer you an approachable and cultivated selection of wonderful wines from the boot to discover and enjoy with our Italian cuisine.

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

Buon Appetito!

Carolyn Papetti

Owner & Associazione Italiana Sommelier since 2002



VERMENTINO

WINERY: Famiglia Castellani

GRAPE(S): Tocai Friulano, Ribolla Gialla

VINTAGE: 2024 | REGION: Toscana

PRICE: \$40

WINE 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



FALANGHINA DEL SANNIO

WINERY: Janare

GRAPE(S): Falanghina

VINTAGE: 2024 | REGION: Campania

PRICE: \$44

WINE NOTES:

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

SUGGESTED PAIRINGS:

Seafood, caprese salad, oysters, swordfish



PECORINO

WINERY: Castorani 'Amorino'

GRAPE(S): Pecorino

VINTAGE: 2023 | REGION: Abruzzo

PRICE: \$46

WINE 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



GAVI

WINERY: Enrico Serafina 'Grifo del Quartaro'

GRAPE(S): Cortese

VINTAGE: 2024 | REGION: Piemonte

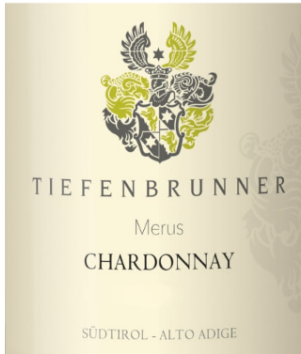
PRICE: \$52

WINE 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



CHARDONNAY

WINERY: Tiefenbrunner 'Merus'

GRAPE(S): Chardonnay

VINTAGE: 2023 | REGION: Trentino-Alto Adige

PRICE: \$56

WINE 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 fish



WINERY: Eisacktal Valle Isarco

GRAPE(S): Sauvignon Blanc

VINTAGE: 2024 | REGION: Trentino Alto-Adige

PRICE: \$58

WINE 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



ETNA BIANCO

WINERY: Tenuta Nicosia

GRAPE(S): Carricante 80%-Cattaratto 20%

VINTAGE: 2024 | REGION: Sicilia

PRICE: \$66

WINE 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



FRIULANO & RIBOLLA GIALLA

WINERY: Tunella 'Biancosesto'

GRAPE(S): Tocai Friulano, Ribolla Gialla

VINTAGE: 2023 | REGION: Friuli-Venezia Giulia

PRICE: \$80

WINE 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



ROERO ARNEIS

WINERY: Bruno Giacosa

GRAPE(S): Roero Arneis

VINTAGE: 2023. | REGION: Piemonte

PRICE: \$86

WINE 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.



CHARDONNAY

WINERY: St. Michael-Eppan 'Sanct Valentin'

GRAPE(S): Chardonnay

VINTAGE: 2022 | REGION: Trentino Alto-Adige

PRICE: \$116

WINE 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



LAMBRUSCO

WINERY: Lini 94l

GRAPE(S): Lambrusco

VINTAGE: NV | REGION: Emilia Romagna

PRICE: \$40

WINE NOTES:

Fresh and dry, bright fruity and berry flavors, juicy minerality:
clean but lingering finish

SUGGESTED PAIRINGS:

Oysters, barbeque, Asian, Mexican, classic American!



SPUMANTE ROSÉ

WINERY: Contadi Castaldi

GRAPE(S): Chardonnay and Pinot Noir

VINTAGE: NV | REGION: Lombardia

PRICE: \$60

WINE NOTES:

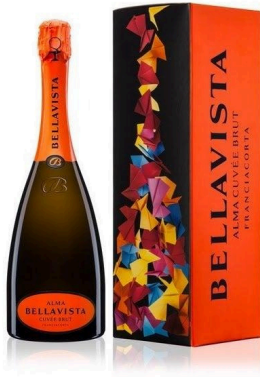
Distinct notes of wild berries, fresh rose petals, hints of apple and tropical fruit. Structured, crisp, sensual and lively.

Long and well balanced finish.

91 Pts RP, 90 Pts JS, 90 Pts WE

SUGGESTED PAIRINGS:

Oysters, seafood, dessert



BELLAVISTA SPUMANTE

WINERY: Bellavista

GRAPE(S): Chardonnay, Pinot Noir, Pinot Bianco

VINTAGE: NV | REGION: Lombardia

PRICE: \$90

WINE NOTES:

Aromas of acacia honey, white pepper, green apples, lemon pulp and fresh dough; firm acidity with lean body, fine creamy mousse. Good finish. Excellent and renowned representation of Italian spumante.

SUGGESTED PAIRINGS:

Oysters, seafood, tartare, dessert



ROSÉ

WINERY: Zeni 'Chiaretto Barolino'

GRAPE(S): Corvina, Rondinella, Molinara

VINTAGE: 2024 | REGION: Veneto

PRICE: \$40

WINE NOTES:

Crushed cherries and raspberries mingled with dried herbs and rose hips. Medium bodied, polished and refreshing

SUGGESTED PAIRINGS:

Spaghetti with clams, fried zucchini, fish



CANNONAU

WINERY: Sella Mosca Riserva

GRAPE(S): Cannonau (similar to Grenache)

VINTAGE: 2020 | REGION: Sardegna

PRICE: \$40

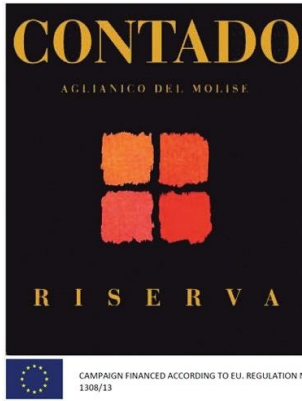
WINE NOTES:

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

95 pts JS and 91 Pts WE

SUGGESTED PAIRINGS:

Rich stews, grilled meats and barbeque



AGLIANICO

WINERY: Di Majo Norante

GRAPE(S): Aglianico

VINTAGE: 2019 | REGION: Molise

PRICE: \$42

WINE NOTES:

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, butting up to Campania, Lazio, Abruzzo and Puglia.

SUGGESTED PAIRINGS:

Mushroom dishes, chicken, stewed meats and fatty meats

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**MARCO FELLUGA
VARNERI MERLOT
COLLIO DOC 2022**

An easy-drinking merlot with aromas of plums, red cherries and leaves, then a light body with crunchy flavors, crisp acidity and chalky tannins. Drink now.

Un Merlot di facile beva, con aromi di prugne, ciliegie rosse e foglie, dal corpo leggero con sapori croccanti, acidità vivace e tannini gessosi. Da bere subito.

90
POINTS

MERLOT

WINERY: Marco Felluga 'Varneri'

GRAPE(S): Merlot

VINTAGE: 2022 | REGION: Friuli Venezia-Giulia

PRICE: \$44

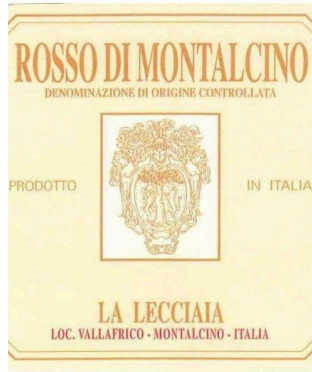
WINE NOTES:

Powerful, elegant with aromas of ripe plum, blackberry, cherry, spice and cocoa

90 pts JS

SUGGESTED PAIRINGS:

Hearty stews, lasagna, roasted meats



ROSSO DI MONTALCINO

WINERY: La Lecciaia

GRAPE(S): Sangiovese Grosso

VINTAGE: 2020 | REGION: Toscana

PRICE: \$44

WINE NOTES:

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:

Great with medium aged cheeses, grilled pork, stewed meats, lamb and sausage



ROSSO DI MONTEPULCIANO

WINERY: Poliziano

GRAPE(S): Prugnolo Gentile (Sangiovese) and Merlot

VINTAGE: 2024 | REGION: Toscana

PRICE: \$44

WINE NOTES:

Bright and fresh with cherry and lemon aromas; light to medium bodied, fine tannins, delicious and very drinkable

SUGGESTED PAIRINGS:

Meatballs, aged cheeses, pasta arrabiata, Tuscan bean soup



ROSSO VERONESE

WINERY: Zenato 'Alanera'

GRAPE(S): Corvina, Rondinella, Corvinone, Cabernet
Sauvignon, Merlot

VINTAGE: 2020 | REGION: Veneto

PRICE: \$46

WINE NOTES:

Notes of dried cherries, coffee and sweet tobacco on the nose; fresh acidity and soft tannins; full bodied, savory with long, pleasant finish.

SUGGESTED PAIRINGS:

Roasted meats, game, robust ragu and aged cheeses



DOLCETTO

WINERY: Pecchenino

GRAPE(S): Dolcetto

VINTAGE: 2023 | REGION: Piemonte

PRICE: \$46

WINE NOTES:

Notes of toasted coconut, vanilla and coffee; cherries and Lots of depth and rich flavor. well-structured with vibrant acidity and smooth elegant finish. Dark fruit, subtle spices and hint of earthiness.

SUGGESTED PAIRINGS:

Grilled meats, savory cheeses, pastas



CARIGNANO

WINERY: Argiolas 'Cardanera'

GRAPE(S): Carignano 95%. Bovale Sardo 5%

VINTAGE: 2023 | REGION: Sardegna

PRICE: \$48

WINE NOTES:

Fresh, savory, balanced with fine and silky tannins, nice weight and mouth feel

91 pts JS

SUGGESTED PAIRINGS:

Poultry, roast meats, lasagna, medium cheeses



CANNONAU

WINERY: Argiolas 'Costera'

GRAPE(S): Cannonau (similar to Grenache)

VINTAGE: 2021 | REGION: Sardegna

PRICE: \$52

WINE NOTES:

Notes of ripe strawberries, black cherries, herbs and spices. Full bodied, aged in French barrique with round tannins and vanilla notes

SUGGESTED PAIRINGS:

Rich stews, grilled meats and barbeque



LAGREIN

WINERY: Eisacktal Valle Isarco

GRAPE(S): Lagrein

VINTAGE: 2022 | REGION: Trentino Alto Adige

PRICE: \$58

WINE NOTES:

Notes of violets, wild berries, chocolate and spices on the nose followed by a robust, expressive, harmonious and well textured wine on the palate. This indigenous grape is considered a cousin of Syrah while sharing similar traits with Cabernet Sauvignon.

SUGGESTED PAIRINGS:

Charcuterie, braised meats, steaks and stews



CARMENERE

WINERY: Inama

GRAPE(S): Carmenera and Merlot

VINTAGE: 2022 | REGION: Toscana

PRICE: \$62

WINE NOTES:

Notes of blackberries, mixed spices, tobacco, violets, singed sage, cocoa, black pepper; balanced with full body and typical bel pepper notes

SUGGESTED PAIRINGS:

Roasted meats, hearty pasta, aged cheese, pork and veal



AMARONE

(375 ML)

WINERY: Zeni

GRAPE (S): Corvina, Rondinella, Molinara

VINTAGE: 2021 | REGION: Veneto

PRICE: \$60 (please note this is a half bottle)

WINE NOTES:

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

SUGGESTED PAIRINGS:

Braised meats, red meat, game, fermented cheese



BARBERA D'ALBA

WINERY: Castello di Neive 'Superiore'

GRAPE(S): Barbera (Pinot Noir meets Syrah-kind of!)

VINTAGE: 2021 | REGION: Piemonte

PRICE: \$62

WINE 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 cheeses



NEBBIOLO

WINERY: Mura Mura

GRAPE(S): Nebbiolo

VINTAGE: 2021 | REGION: Piemonte

PRICE: \$62

WINE NOTES:

Bright with fragrant nose. floral notes. violets. cranberries. wet stone. grippy and youthful

SUGGESTED PAIRINGS:

Roast beef. lamb curry. spicy cheese



SUPER TUSCAN

WINERY: Castello Colle Massari

GRAPE(S): Sangiovese, Cabernet, Merlot

VINTAGE: 2022 | REGION: Toscana

PRICE: \$64

WINE NOTES:

Notes of toasted coconut, vanilla and coffee; cherries and strawberries on the palate with a touch of pepper and graphite, chewy tannins

SUGGESTED PAIRINGS:

Roasted meats, hearty pasta, aged cheese, pork and veal



PINOT NERO

WINERY: Les Crêtes

GRAPE(S): Pinot Nero (Pinot Noir)

VINTAGE: 2023 | REGION: Val d'Aosta

PRICE: \$66

WINE NOTES:

Complex with aromas of ripe red fruit, cherries and raspberries; hints of spice and herbs; smooth and velvety on the palate; balanced acidity and long finish

SUGGESTED PAIRINGS:

Grilled meats, game, aged cheese



BAROLO

(375 ML)

WINERY: Terre del Barolo

GRAPE(S): Nebbiolo

VINTAGE: 2021 | REGION: Piemonte

PRICE: \$76 (please note this is a half bottle)

WINE NOTES:

Notes of violets and red fruits, harmonious, elegant, soft tannins

SUGGESTED PAIRINGS:

Roasts, red meat, mushrooms, cheese



MONTEPULCIANO D'ABRUZZO

WINERY: Podere Castorani 'Riserva'

GRAPE(S): Montepulciano d'Abruzzo

VINTAGE: 2020 | REGION: Abruzzo

PRICE: \$76

WINE NOTES:

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

SUGGESTED PAIRINGS:

Grilled meats, aged cheese



ETNA ROSSO

WINERY: Planeta

GRAPE(S): Nerello Mascalese, Nerello Cappuccio

VINTAGE: 2021 | REGION: Sicilia

PRICE: \$78

WINE 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!

93 pts JS

SUGGESTED PAIRINGS:

Versatile wine pairing well with pastas, meat and fish



BRUNELLO

(375 ML)

WINERY: Altesino

GRAPE(S): Sangiovese Grosso

VINTAGE: 2017 | REGION: Toscana

PRICE: \$78 (please note this is a half bottle)

WINE NOTES:

Aromas of black cherries, blackberries, licorice, vanilla, pink peppercorns. Velvety on the palate.

SUGGESTED PAIRINGS:

Roasts, stews, osso bucco, barbeque



CABERNET FRANC 'CiFRA'

WINERY: Duemani

GRAPE(S): Cabernet Franc

VINTAGE: 2022 | REGION: Toscana

PRICE: \$80

WINE NOTES:

Fresh and delicious with currants, hints of lemon blossoms and light stones. Medium bodied, crunchy and energetic. Organically grown grapes and the lifeblood of this winery.

92 Pts JS

SUGGESTED PAIRINGS:

Roasted veggies, grilled eggplant, game meats, poultry



CERASUOLO DI VITTORIA

WINERY: Donnafugata 'Floramundi'

GRAPE(S): Frappato, Nero D'Avola

VINTAGE: 2022 | REGION: Sicilia

PRICE: \$82

WINE NOTES:

intense fruity aromas, notes of cherries and blackberries.
delicate balsamic notes: spicy black pepper, fresh and smooth.
juicy and pleasant

SUGGESTED PAIRINGS:

Red tuna steak, grilled meat, pulled pork



PRIMITIVO DI MANDURIA

WINERY: San Marzano 'Sessantanni'

GRAPE(S): Primitivo di Manduria

VINTAGE: 2019 | REGION: Puglia

PRICE: \$90

WINE 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. Primitivo is said to be the grape that California's Zinfandel originated from!

SUGGESTED PAIRINGS:

Red meat, game, charcuterie and savory pasta dishes



NERO D'AVOLA 'DON ANTONIO'

WINERY: Morgante

GRAPE(S): Nero d'Avola

VINTAGE: 2021 | REGION: Sicilia

PRICE: \$96

WINE 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

91 Pts WE

SUGGESTED PAIRINGS:

Grilled and roasted meats, aged cheese



SUPER TUSCAN 'CAVALIERE'

WINERY: Michele Satta

GRAPE(S): Sangiovese

VINTAGE: 2020 | REGION: Toscana

PRICE: \$112

WINE 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.

94 Pts WE, 93 Pts JS

SUGGESTED PAIRINGS:

Grilled meats, hearty red sauce pastas, aged cheese



ISOLA DEI NURAGHI 'KOREM'

WINERY: Argiolas

GRAPE(S): Bovale Sardo (aka Graciano), Carignano and Cannonau

VINTAGE: 2020 | REGION: Sardegna

PRICE: \$120

WINE NOTES:

This native grape to Rioja Spain has been making a comeback but is widely planted in Sardegna which has proven and excellent growing terroir. 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.

94 Pts JS, 90 Pts WS

SUGGESTED PAIRINGS:

Roasted meats, suckling pig, lamb and cheese ravioli



CHIANTI CLASSICO GRAN RISERVA

WINERY: Barone Ricasoli 'Colledila'

GRAPE(S): Sangiovese

VINTAGE: 2018 | REGION: Toscana

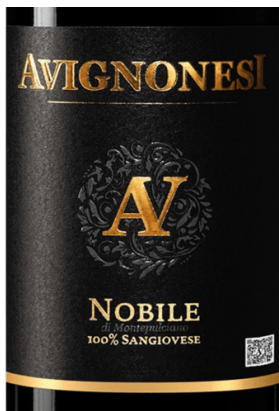
PRICE: \$128

WINE NOTES:

Ripe fruit, aromas of iris, balsamic and violets; sweet spices, succulent and juicy on the palate, top vintage earning 98 pts JS

SUGGESTED PAIRINGS:

Pappardelle Cinghiale! Rich tomato stews



VINO NOBILE DI MONTEPULCIANO

WINERY: Avignonesi

GRAPE(S): Prugnolo Gentile (Sangiovese)

VINTAGE: 2021 | REGION: Toscana

PRICE: \$54

WINE NOTES:

Intense aromas of berry fruit, cherries and pomegranate, sweet spices and mediterranean herbs. Balanced with generous pulp and endless finish

SUGGESTED PAIRINGS:

Grilled meats, game, aged cheese