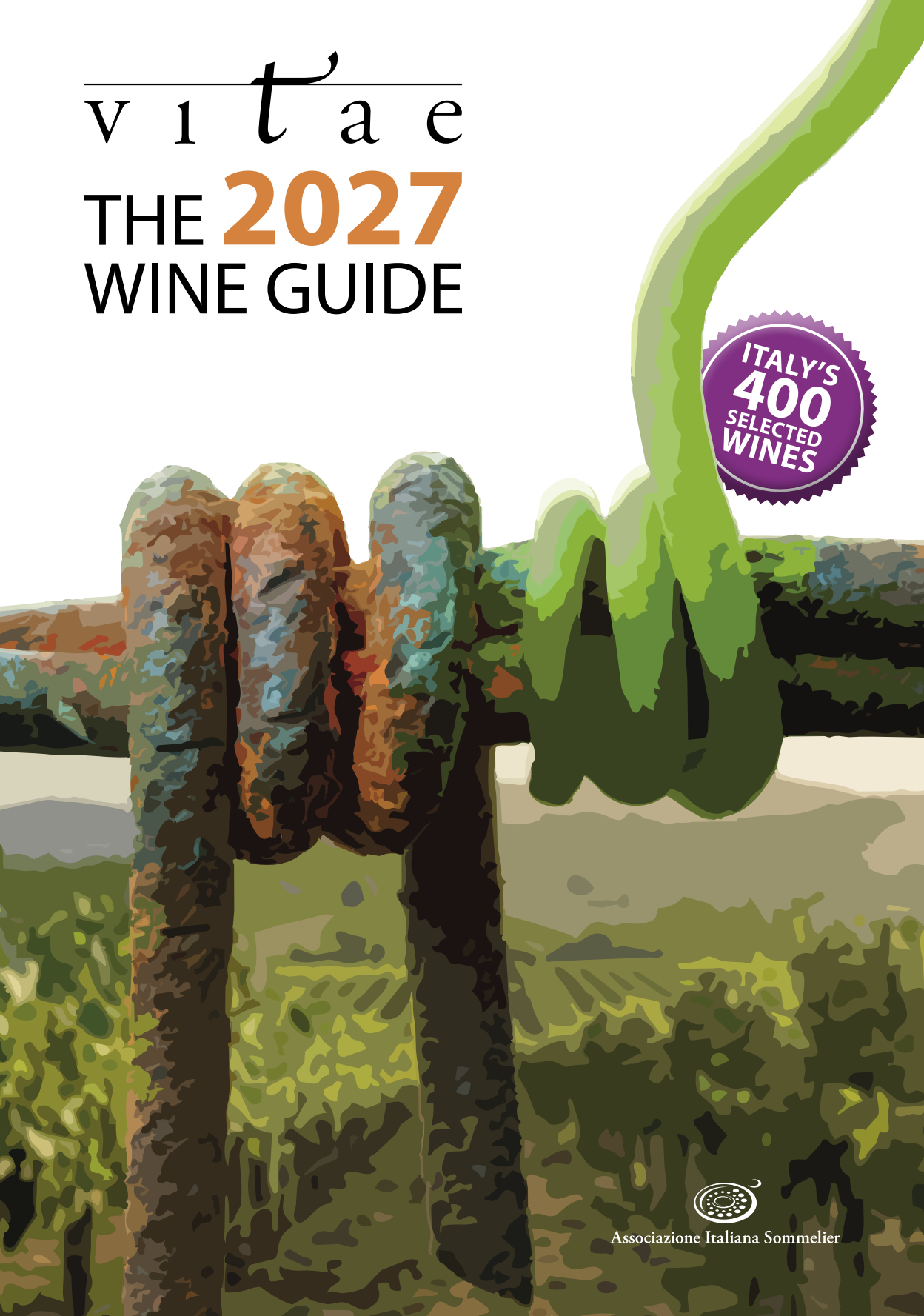
vitae

THE 2027 WINE GUIDE

ITALY'S 400 SELECTED WINES



Associazione Italiana Sommelier



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Associazione Italiana Sommelier

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Associazione Italiana Sommelier President
Sandro Camilli

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Central editorial office
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Meloni, Angela Mereu, Daniela Perria, Roberto Pisano.

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Davide Garofalo - Concettilaterali - Milano
Simone Pellicelli - Poviglio (RE)

Layout
Simone Pellicelli

Translation
Alessandra Ricci

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The organoleptic analysis of the wines in all our reviews was conducted using the methods and approach of the Associazione Italiana Sommelier

Introduction

Time always leaves its mark on wine. The vintage is the name we give to this mark: the imprint of twelve unique months. The theme of this edition of Vitae and its central thread is the vintage: the way in which wine records time and preserves it.

In every glass there is a moment in its history, as well as a place. There is the rhythm of the seasons, the succession of sun and rain, the decisions taken in the vineyard and in the cellar day after day. Wine is, in this sense, time bottled: a liquid memory that preserves the unique combination of nature and human hands that shaped that year.

Never before, indeed, has the vintage become such a vital narrative. Whilst last year we spoke of change as a constant feature of our times, this year we are witnessing its most concrete and tangible impact. The changing climate makes every harvest more uncertain and more precious, transforming each vintage into a detailed chronicle of a challenge: late frosts, droughts, untimely rains, balances to be reinvented. Behind every date lies the ability of our producers to read nature and respond to it with vision, expertise and courage, always remaining true to their own identity.

In this interpretation of time lies the purpose of our Guide: to capture the story of each wine's year, to document the human and economic effort embodied in every vintage, and to offer a compass for navigating an increasingly diverse production landscape. With their usual rigour, our tasters have blind-tasted thousands of wines to certify their quality, alongside their character and evolution over time.

Leafing through Vitae this year means learning to read the vintages: recognising in each one the character of a season and the tenacity of those who have been able to interpret it. It means understanding that every bottle is a fragment of time that we can still listen to, a testament to a heritage capable of preserving the past whilst looking to the future, ready to raise a glass to the challenges ahead.

Enjoy the read and enjoy Vitae.

Sandro Camilli
President of AIS Italia

The guide

Last year, as you will recall, we launched a new direction for Vitae: placing absolute emphasis on the scoring system (a guide based on 'points' rather than 'awards'); a thorough analysis of vintages across individual regions; and the launch of an internationalisation phase to establish ourselves as an authoritative, independent and effective reference point for the analysis and understanding of Italian wine, including abroad.

This journey is only just beginning; we have received much encouragement from our members and the producers themselves, but there are still many goals to achieve. In this work, we are supported by our colleagues from all Italian regions, who are committed to tasting hundreds of wines every year, and to whom Vitae owes its very existence.

For the 2027 edition, these are the new tiles we have added to the mosaic: scoring in cents even for wines below 90 points; inclusion in the Guide only for wines that have scored over 85 points; and the presentation of Vitae in London to the international press and industry professionals, featuring the translation of the four selections and introductions to the vintages in each region.

We are now consolidating what has been achieved so far: we remain the most widely read wine guide in Italy (50,000 copies printed); we remain completely independent, with no commercial ties to the producers we review; we taste and describe wines in their regional contexts, the true wealth of Italian wine: these values remain at the heart of our project.

This year, therefore, you will find a score for every wine featured, as well as four selections which – and we are keen to emphasise this – are not 'award-winning' wines or the 'best' wines in absolute terms (the scores tell us that), but rather wines we wish to highlight, bringing them to the attention of readers and wine enthusiasts, based on four criteria: Italy's 'iconic' Great Wines on the world stage; 'Territorial' wines, to showcase the richness of grape varieties, appellations and terroirs; 'Discovery' wines, to highlight new regions, new labels and new approaches; and 'Value' wines, to emphasise the economic sustainability of consumption, and to show our members – and all *wine lovers* – where they can nurture their passion in an informed way, including from a financial perspective.

This year, more than ever, whilst working closely with Vitae's regional representatives, with all the wine tasters and with the entire network of contributors – from graphic design to proofreading, from translation to the editorial office – we have experienced and shared a richness that no one can ever take away from wine: its ability to inspire passion. This is why we are increasingly convinced that, in order to embark on this journey, it is necessary to taste, to question, to study, to delve deeper, to learn, and to allow ourselves to be transformed by the experiences and the journey that wine takes us on: at a time in history when the sector is facing ever-more pressing concerns, and when even the very culture of wine itself seems to be under scrutiny, we will not succumb to the oversimplifications of those who seem to suggest pre-packaged destinations rather than educational journeys, or impose hasty approaches that reduce wine to just another drink and its narrative to insipid digital snippets to be consumed absent-mindedly. We proudly reaffirm its complexity and the need for an education in taste, so that we may understand and experience it, and so that it may reveal its marvellous secrets to us: this is the purpose of the courses we run every year throughout Italy and abroad; and this is the purpose of the Vitae Guide.

Andrea Dani
Gian Luca Grimani

Consulting the guide

Vitae aims to be a resource for exploring and understanding Italian wine, its various expressions and the quality of its labes across different regions. It is structured around a series of introductions to each region, designed to provide the reader with a general overview of the area, highlighting its key features and offering an analysis of the main vintages of wines currently on the market. The introductions to each region aim to describe the climatic conditions, outline production dynamics and provide the key insights needed to understand the quality of the wines.
In addition to the text, there are one or more maps of the regional designations and a section containing key production data. These 'highlights' include the breakdown of vineyard hectares by grape use – for DOP, IGP or generic wines – production percentages for these three categories, a breakdown by colour, and the percentage share of vineyards in the provinces with the highest vineyard coverage. This information has been compiled using ISTAT data updated as of January 2026.
The wines were tasted at the regional AIS offices, in a blind tasting (with the producer's identity concealed), by panels comprising expert sommeliers and AIS tasters.

The evaluation of the wines is based on the AIS educational system, in which quality is assessed according to parameters that take into account, in addition to the necessary technical correctness, the qualities of aromatic purity, expressiveness, elegance, character and appeal, in relation to the context of style, type and category, with score ranges expressed in points out of 100:

70 to 79.9 points: wines with an acceptable stylistic and organoleptic profile
80 to 84.9 points: wines with a good stylistic and organoleptic profile
85 to 89.9 points: wines with a very good stylistic and organoleptic profile
90 to 93.9 points: wines with an excellent stylistic and organoleptic profile
94 to 100 points: wines with an outstanding stylistic and organoleptic profile

Only wines that have achieved a minimum score of 85 points have been included in the Vitae Guide, in both the print and digital (app) versions.

For each winery listed, the following icons indicate:



the possibility of **visiting the winery** (always upon reservation);



the possibility of **purchasing wine at the winery** (direct sales icon);



wineries that produce **extra virgin olive oil** alongside wine (oil production icons), as part of the Italian Sommelier Association's efforts to promote the olive sector, including through the National Day of Wine and Oil Culture.

For each wine, the full designation of origin is indicated in the case of DOP/DOCG and DOP/DOC wines, while in the case of IGP/IGT wines, only the name by which the product is commonly known is indicated. In this phase of regulatory compliance, the abbreviations are those indicated by the producer on the label, given the possibility of using the corresponding synonym.

- The grape varieties, with their percentage, are listed in descending order of composition. Where the producer has only indicated the predominant grape varieties, the term 'other varieties' has been used for the omitted part.
- The alcohol content is that declared by the producer and indicated on the label.
- The price is that indicated or suggested by the producer for retail sale. This figure should be considered as an average between different types of businesses and different geographical areas.
- The number of bottles and their nominal capacity, in the case of formats other than the standard bottle, is that declared by the producer. This information is not shown if it has not been provided by the producer.
- To distinguish between the names of wines and those of grape varieties, descriptions use a capital letter for the former and a lower-case letter for the latter.
- The colour of the wine's name also indicates its type: red for red wines, green for white wines, and pink for rosé wines.

The organoleptic description is always provided for the first wine from each producer and in all cases where a score of 90 points or more has been achieved, up to a maximum of three wines described. It has not always been possible to present the full range of each producer's wines; sometimes due to space constraints (in which case you can find them in the Vitae app), in other cases because they are not yet available, and in yet others because they are not sufficiently representative to define the winery's profile.

For all the wines featured in Vitae 2027, the main production methods – namely fermentation and ageing/maturation – are listed, abbreviated as 'Ferm.' and 'Mat.', followed by the containers used for that production process, an indication of their capacity, and the timeframes specified in the technical data sheets provided by the producers. The indication of different containers and varying maturation periods implies that part of the wine is aged in one type of container and part in another, or that it is aged in both containers at two distinct stages.

For all wines, a **pairing with a dish or culinary creation** has been suggested, indicating dishes or ingredients from Italian tradition and regional cuisines, with some international influences or references to fusion dishes. In some cases, dialect names have been retained.

At the end of each winery profile, the wines that achieved the best results in previous editions of Vitae – scoring at least 90 points – are listed.

The selections
From all the wines that achieved a rating of at least 90 points, 400 were selected and divided into four different categories:

- **100 GREAT WINES**: the 'iconic' labels, which are considered the great protagonists of Italian wine in terms of their organoleptic qualities, positioning, worldwide renown and value.
- **100 BEST TERRITORIAL WINES**: giving value to the terroir in its richest meanings, a category in which the wines most faithful to the identities of individual territories are highlighted. Not necessarily prestigious wines, but wines that exemplify the *expressiveness* of their territory.
- **100 INNOVATIVE WINES**: AIS is also responsible for discovering new products, rewarding courage, and highlighting new ideas and original approaches. This selection, therefore, not only highlights 'new labels', but also shines the spotlight on prominent territories, new interpretations of grape varieties, new approaches or developments, and new protagonists.
- **100 VALUE WINES**: selection of wines that highlights the importance of affordability in relation to their high organoleptic value. We safeguard the economic sustainability of the passion for wine, a strategic element in counteracting speculative trends and the alienation of enthusiasts from the wonderful world of wine tasting.

The selection of the 400 labels does not automatically correspond to the 400 wines awarded the highest scores overall, but is based on the specific criteria outlined above.


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The "iconic" labels, which are considered the great protagonists of Italian wine in terms of organoleptic value, positioning, worldwide renown and value.

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Giving value to the terroir in its richest meanings, a category in which the wines most faithful to the identity of individual territories are highlighted. Not only wines of value, but wines of exemplary expressiveness for grape variety and territory.

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Innovative Wines

AIS is also responsible for discovering new products, rewarding courage, and highlighting new ideas and original approaches. This selection, therefore, not only highlights "new labels", but also shines the spotlight on prominent territories, new interpretations of grape varieties, new approaches or developments, and new protagonists.

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Value for Money Wines

A selection of wines that highlights the importance of affordability in relation to high organoleptic value. We safeguard the economic sustainability of the passion for wine, a strategic element in counteracting speculative trends and the alienation of enthusiasts from the wonderful world of wine tasting.

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100 Great Wines

The "iconic" labels, which are considered the great protagonists of Italian wine in terms of their organoleptic qualities, positioning, worldwide renown and value.



VALLE D'AOSTA

2001

Maison Anselmet

Although Maison Anselmet was officially founded in 2001, its roots go back to 1978, when Renato Anselmet inherited a small vineyard from his father Enrico. Since then, that story has continued under Giorgio's stewardship, who carries the project forward with a focus on both the rediscovery of single-varietal native grape varieties and on meticulous work with Chardonnay and Pinot Noir. From the interplay between grape variety, terroir and the winemaker's sensitivity, wines of extraordinary personality take shape, including Mains et Coeur and Semel Pater, the latter standing out this year for its character and elegance.

Frazione Vereytaz, 30 - 11018 Villeneuve (AO)
Tel. 0165 904851 | email: segreteria@maisonanselmet.it
www.maisonanselmet.it

Viticulture: Integrated pest management
Hectares: 12 | **Bottles no.:** 100.000 | **Owner:** Giorgio Anselmet
Winemaking mgmt.: Giuseppe Caviola
Agronomic mgmt.: Bruna Cavagnet

94

VALLE D'AOSTA PINOT NOIR SEMEL PATER 2024

Red DOC - Pinot Noir 100%
Alc. 14% | € 60 | Bt. 3.500 | Ferm. steel | Mat. small barrels 18 months
A subtle carmine colour with a thousand facets that herald a nose of great elegance and finesse, characterised by red fruits and floral nuances. Silky, finely chiselled tannins lead the palate to a subtle explosion of black pepper, coriander, cherry and rose petals. A very long and captivating finish. Beef fillet in herb crust.

PIEMONTE

1972

Broglia

The Broglia family, with over half a century of wine-making experience, is a prestigious benchmark in the Gavi area and, year after year, maintains the very highest quality standards across its entire range. Tenuta Meirana, as well as producing wines, is also a sophisticated venue for ceremonies, events and relaxing stays surrounded by splendid vineyards. Once again, Bruno Broglia proves itself to be an authentic, elegant, pure-bred and extremely long-lived wine, but it is La Meirana that has truly impressed with its masterful expression of the vintage and terroir.

Località Lomellina, 22 - 15066 Gavi (AL)
Tel. 0143 642998 | email: broglia.azienda@broglia.it
www.broglia.it

Viticulture: Conventional
Hectares: 95 | **Bottles no.:** 800.000 | **Owner:** Famiglia Broglia
Winemaking mgmt.: Donato Lanati
Agronomic mgmt.: Donato Lanati

94

GAVI DEL COMUNE DI GAVI BRUNO BROGLIA 2022

White DOCG - Cortese 100%
Alc. 13,5% | € 28 | Ferm. steel | Mat. steel 36 months
Straw-yellow in colour with golden highlights. The nose is generous, offering a bouquet of white and yellow flowers, juicy peaches, melon, pineapple, sweet citrus fruits, a blend of aromatic herbs and long, herbal, mentholated notes. On the palate, it is characterised by the perfect marriage of juicy freshness, tantalising savouriness and endless length. Battered Sicilian red prawns.

PIEMONTE

1863

Brovia

Elena and Alex never put a foot wrong, and in 2022 their Barolos are once again amongst the very best. Each distinct in its own right, as they should be, the three crus perfectly capture the character of their terroir, displaying truly outstanding quality, characterised by intensity and finesse, generosity and balance. Aside from the traditional Barolo – needless to say, one of the finest and most tried-and-tested in the appellation – we also recommend Barbera and Dolcetto from the fresh 2024 vintage, which are consistently elegant and precise. In short, nothing new from Brovia, one of the strongest and most heartening names in the Langhe area. Hats off to them.

Via Alba Barolo, 145 - 12060 Castiglione Falletto (CN)
Tel. 0173 62852 | email: info@brovia.net
www.brovia.net

Viticulture: Certified organic
Hectares: 17 | **Bottles no.:** 80.000 | **Owner:** Elena Brovia and Alex Sanchez
Winemaking mgmt.: Alex Sanchez
Agronomic mgmt.: Elena Brovia

96,5

BAROLO BREA VIGNA CA' MIA 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 120 | Bt. 5.000 | Ferm. concrete | Mat. large barrels 20 months
Among the best of the vintage. It is a wine brimming with substance and notes of sweetness: the fruit is dazzling, dense and generous, then expands to reveal hints of herbs and undergrowth, vegetal notes and subtle iron-like undertones. On the palate, it is soft and warm, with just a touch of tannins and a pulpy finish. Best enjoyed from 2032. Castelmagno.

PIEMONTE

1928

Cavallotto

Visiting Cavallotto is always a wonderful experience. You can breathe in the atmosphere of tradition, chat with knowledgeable people, taste expertly crafted wines, but above all, you feel safe and at home, because Cavallotto is one of Barolo's great institutions and drinking its wines makes you feel good. But this year brings something new – the sort of thing that rarely happens in a generation: the release of two major new labels. They are Villero and Rocche di Castiglione, two highly acclaimed wines which, right from their debut, are generating excitement whilst broadening the already impressive horizons. Congratulations, and much respect.

Via Alba Monforte, 104 - 12060 Castiglione Falletto (CN)
Tel. 0173 62814 | email: info@cavallotto.com
www.cavallotto.com

Viticulture: Certified organic
Hectares: 25 | **Bottles no.:** 100.000
Owner: Alfio, Giuseppe and Laura Cavallotto
Winemaking mgmt.: Alfio Cavallotto, Giuseppe Cavallotto
Agronomic mgmt.: Alfio Cavallotto, Giuseppe Cavallotto

95

BAROLO BRICCO BOSCHIS VIGNA SAN GIUSEPPE RISERVA 2020

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 190 | Bt. 6.500 | Ferm. steel | Mat. large barrels 60 months
Very classic, rich with floral notes of wilted flowers, medicinal herbs, liquorice and lavender. It then expands into a full-bodied, fruity profile, dense with notes of cherry and raspberry. On the palate, it is full-bodied and generous, flavourful and savoury. A wine with great ageing potential. Roe deer with redcurrant sauce.

1937

PIEMONTE

Ceretto

Tasting the Ceretto family's wines is a wonderful journey through the world of Langhe. There are so many wines and crus, so many different expressions, aromas and characteristics from the various terroirs, and every year the pleasure is guaranteed. The wines are excellent, meticulously crafted, and consistently characterised by finesse and precision; the warm harvests of 2022 and 2023 were no exception – as always, the wines proved to be splendid and of the highest calibre, with Asili and Bricco Rocche once again standing out from the rest: two extraordinary plots of land that always manage to offer something extra. Hats off to them.

Località San Cassiano, 34 - 12051 Alba (CN)
Tel. 0173 268033 | email: visit@ceretto.com
www.ceretto.com

Viticulture: Organic
Hectares: 139 | **Bottles no.:** 950.000 | **Owner:** Famiglia Ceretto
Winemaking mgmt.: Alessandro Ceretto
Agronomic mgmt.: Gianluigi Marenco

93,5

BAROLO BRICCO ROCCHE 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 200 | Bt. 4.000 | Ferm. steel | Mat. small barrels 24 months
Elegant, refined, perfectly balanced. The nose offers notes of wild strawberry, fruit jellies, undergrowth, rose and violet. On the palate, it is savoury and flavourful, with harmony and freshness. Sweet and sour suckling pig.

1976

PIEMONTE

Domenico Clerico

The grandchildren are making their mark. It's wonderful to see Orlando and Cecilia Rocca growing within the business and ensuring a future for Domenico Clerico's dreams. Giuliana is delighted; the winery continues to enjoy great appeal on the international market and the wines never fail to meet enthusiasts' expectations. With a strong spirit and a Monforte character, the Clerico Barolos pulsate with energy and generosity; whether the vintage is small or large, they always have something beautiful and authentic to say. This year, there is also Percristina 2016, a powerful wine that captivates and satisfies. Always good news from the Manzoni family in Monforte, always a thrill.

Località Manzoni, 22/A - 12065 Monforte d'Alba (CN)
Tel. 0173 78171 | email: info@domenicoclerico.com
www.domenicoclerico.com

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 21 | **Bottles no.:** 120.000 | **Owner:** Giuliana Viberti
Winemaking mgmt.: Gianmatteo Raineri
Agronomic mgmt.: Livio Cavalotti

96

BAROLO PERCRISTINA 2016

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 200 | Bt. 3.500 | Ferm. steel | Mat. wood 48 months
It is a powerful and incisive 2016 vintage. It has a broad and deep nose with a dark tapestry of ripe fruit and preserves, mint, mocha, hints of roasted notes and herbs. The palate is consistent: full-bodied but fresh and well-balanced. From 2030. Burgundy Coq au vin.

1900

PIEMONTE

Conterno

A historic name in Barolo production, Conterno is not one to rest on its laurels and, once again this year, offers wines of great impact. The 2022 harvest will not be remembered as a significant vintage, but here the quality of the wines leaves no room for doubt. Barolos full of substance and harmony, rich in fruit and body, joined this year by Riserva Monfortino 2020, a wine of extraordinary value. Whilst the Barbera wines are not yet available – they are still ageing – worth noting is the exquisite Nebbiolo d'Alba Arione 2023, sourced from a small plot just outside the Barolo area: a true gem.

Località Ornati, 2 - 12065 Monforte d'Alba (CN)
Tel. 0173 78221 | email: conterno@conterno.it
www.conterno.it

Viticulture: Integrated pest management
Hectares: 23 | **Bottles no.:** 80.000 | **Owner:** Roberto Conterno
Winemaking mgmt.: Donato Lanati

96,5

BAROLO VIGNA FRANCIA 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 230 | Bt. 22.000 | Ferm. large barrels | Mat. large barrels 32 months
A powerful and highly defined bouquet: plenty of fresh, intense fruit, but also floral and herbaceous notes: rose, violet and bay leaf. On the palate, it unfolds perfectly: savoury, rich, with delicate tannins and a fresh finish. Iberian Bellota suckling pork pluma with caramelised onions.

1982

PIEMONTE

Conterno Fantino

Tasting Conterno Fantino's wines is a journey through the finest vineyards of Monforte d'Alba on the eastern slope – the one overlooking Serralunga via a series of parallel, south-facing ridges: Ginestra, Mosconi and Castelletto, three of the many facets of Barolo that captivate true connoisseurs and others alike. The tasting of the 2022 vintage was captivating, hailing from a harvest that was far from easy but undoubtedly intriguing, where the finer details made all the difference, adhering to a style that has never gone out of fashion: energy and depth. Great admiration.

Via Ginestra, 1 - 12065 Monforte d'Alba (CN)
Tel. 0173 78204 | email: info@conternofantino.it
www.conternofantino.it

Viticulture: Certified organic
Hectares: 27 | **Bottles no.:** 150.000
Owner: Guido Fantino and Claudio Conterno
Winemaking mgmt.: Guido Fantino, Fabio Fantino
Agronomic mgmt.: Claudio Conterno, Matteo Conterno

94

BAROLO GINESTRA VIGNA SORÌ GINESTRA 2022

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 110 | Bt. 12.200 | Ferm. steel | Mat. small barrels 24 months
Superb fruity sweetness: sour cherry, redcurrant, jams, fruit juice, followed by herbs and flowers, with a spicy undertone. It has an evocative nose, followed by a palate of excellent structure and presence, with characterful tannins and a long finish. Braised hare with red wine reduction.

1867

PIEMONTE

Contratto

Since 1867, Contratto has stood out for its aristocratic character both inside and outside the bottle (just look at the labels, tastefully redesigned). When, in 2011, Giorgio Rivetti acquired the brand and cellars in Canelli (the heart of Piemonte's Traditional Method), his sense of nobility became the defining feature of a range that makes vineyard management its core strategy (max 30 hl/ha). Exceptional sparkling wines: savoury, creamy, stylistically consistent. Best exemplified by Spécial Cuvée and the For England range: wines that could point the way forward for an ambitious appellation such as Alta Langa.

Via G.B. Giuliani, 56 - 14053 Canelli (AT)
Tel. 0141 823349 | email: info@contratto.it
www.contratto.it

Viticulture: Organic
Hectares: 40 | **Bottles no.:** 250.000 | **Owner:** Giorgio Rivetti
Winemaking mgmt.: Giorgio Rivetti, Andrea Rivetti
Agronomic mgmt.: Giorgio Rivetti

94

ALTA LANGA PAS DOSÉ RISERVA SPECIAL CUVÉE 2018

White Metodo Classico - Pinot Noir 95%, Chardonnay 5%
Alc. 12,5% | € 80 | Bt. 6.000 | Ferm. small barrels and steel
Mat. steel 7 months and small barrels 7 months | 90 months on the lees
An aristocratic appearance, with golden glints against a colour palette suffused with pink hues. On the nose, a harmonious interplay of redcurrant and white chocolate; on the palate, the wine is refined, creamy, elegant, savoury and full-bodied, with remarkable length. A new, formidable benchmark for Alta Langa. Scallops au gratin.

1890

PIEMONTE

Ferrando

The Canavese wine world mourns Luigi Ferrando, a visionary winemaker who broadened the horizons of local winemaking. We remember him here as a man of extraordinary insight. A pioneer in promoting Erbaluce and deeply attached to Carema – whose 'Etichetta Nera' is now an absolute classic – Ferrando made history in the region. Another milestone was his Caluso Passito Cariola, born out of his friendship with the unforgettable Vittorio Boratto. A legacy of passion, dedication and conviviality.

Via Torino, 599/A - 10015 Ivrea (TO)
Tel. 0125 633550 | email: info@ferrandovini.it
www.ferrandovini.it

Viticulture: Conventional
Hectares: 5 | **Bottles no.:** 45.000 | **Owner:** Roberto Ferrando
Winemaking mgmt.: Mario Ronco
Agronomic mgmt.: Dino Bevione

94

CAREMA ETICHETTA NERA 2022

Red DOC - Nebbiolo 100%
Alc. 14% | € 65 | Bt. 2.000 | Ferm. steel | Mat. small barrels 36 months
Garnet red. Pure notes of citrus, chinotto and bitter orange stand out against a backdrop of liquorice and other noble roots, with subtle vegetal undertones. The powerful tannins underpin a full-bodied structure built for ageing; yet the finish is already pleasant and elegant. Baked lamb with grilled vegetables.

1859

PIEMONTE

Gaja

The Gaja brand embodies the very pinnacle of Italian wine. A success story forged over decades, through the hard work and dedication of a family of winemakers who have been able to reinvent themselves over time and adapt to the conditions of the historical moment, the market, the grape varieties, the terroirs and, now, the climate. Ambitious and enlightened 'artisans', the Gaja family anticipate fashions and trends, seeks solutions and delights in producing consistently outstanding wines in a ceaseless quest for excellence. Today, they follow a crisp and pure style, understated in its expression of the grape variety and consistently elegant in character.

Via Torino, 18 - 12050 Barbaresco (CN)
Tel. 0173 635158 | email: info@gaja.com

Viticulture: Conventional, organic and biodynamic
Hectares: 96 | **Bottles no.:** 350.000 | **Owner:** Famiglia Gaja
Winemaking mgmt.: Alessandro Albarello

96

BARBARESCO 2023

Red DOCG - Nebbiolo 100%
Alc. 13,5% | € 275 | Bt. 56.000 | Ferm. wood | Mat. large barrels 24 months
An initial vegetal note of lavender and aromatic herbs, flowers and hay; then the pure, cherry-like fruit comes to the fore, with redcurrant and pomegranate in the foreground. On the palate, it is rich, irresistible, flavourful, with an endless finish. Iberian Bellota suckling pork pluma with caramelised onions.

1900

PIEMONTE

Bruno Giacosa

One of the first to produce great Langa wines, Bruno Giacosa is a leading figure in the Piemonte wine scene, renowned worldwide and the creator of legendary labels. The wines presented this year are no exception and, despite the hot vintages now coming to market, remain true to the winery's style, which has always prioritised elegance and attention to detail. The white labels of Barolo and Barbaresco further demonstrate their quality, offering wines of great class, whilst Riserva Rocche confirms the full value of the 2020 harvest, with its fruitiness and substance; finally, the Arneis, one of the finest since 1975.

Via XX Settembre, 52 - 12057 Neive (CN)
Tel. 0173 67027 | email: brunogiacosa@brunogiacosa.it
www.brunogiacosa.it

Viticulture: Conventional
Hectares: 20 | **Bottles no.:** 250.000 | **Owner:** Bruna Giacosa
Winemaking mgmt.: Giuseppe Tartaglino
Agronomic mgmt.: Giuseppe Tartaglino

96,5

BAROLO FALLETTO VIGNA LE ROCCHE RISERVA 2020

Red DOCG - Nebbiolo 100%
Alc. 15% | € 640 | Bt. 14.000 | Ferm. large barrels | Mat. large barrels 36 months
Classic colour; the nose is deep and rich, brimming with notes of ripe red fruit, sweet spices, strawberry, mint and violet. The palate is superb: full of fruity notes, with sweet, subtle yet distinct tannins. A delight. Best enjoyed from 2032. Woodcock on the spit.

1881

PIEMONTE

Giuseppe Mascarello e Figlio

In the world of Barolo, the Mascarello family is one of the leading names. Winemakers for generations, under Mauro's leadership the winery achieved great international renown; his Monprivato became one of the market's cult wines, and now, with his children Elena and Giuseppe at the helm, they are building on these achievements with a range that never fails to impress with its personality and character. Unfortunately, only two wines were presented this year, but both are of exceptional quality: Barolo del Monprivato 2021 and Langhe Nebbiolo, two wines of great class.

Strada del Grosso, 1 - 12060 Castiglione Falletto (CN)
Tel. 0173 792126 | email: info@mascarello1881.com

Viticulture: Integrated pest management
Hectares: 14,5 | **Bottles no.:** 50.000 | **Owner:** Mauro Mascarello
Winemaking mgmt.: Winery staff
Agronomic mgmt.: Winery staff

94,5

BAROLO MONPRIVATO 2021

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 230 | Bt. 20.000 | Ferm. steel | Mat. large barrels 34 months
A pale garnet colour, it displays an exquisite array of floral and fruity notes, delicate spices and roasted aromas. Hints of liquorice root and bark alternate with notes of cherry, raspberry and redcurrant, followed by dried rose and violet. The palate is splendid and rounded, with just a hint of tannins, and a savoury finish. Fillet of venison with blueberries.

1928

PIEMONTE

Elio Grasso

Despite the challenging harvest, Gianluca Grasso has managed to produce two Barolos of great class, including an exceptional Gavarini, endowed with enviable body and smoothness. And then there is Runcot, the Grasso family's 'big wine', which stands out as one of this year's finest. This 2020 vintage is still very young and solid, yet it offers all the best attributes of a great Monforte wine: fruit, energy and vigour. Always dedicated to the highest quality, the Grasso family is one of the region's most reliable benchmarks. Hats off. A winery worth visiting.

Località Ginestra, 40 - 12065 Monforte d'Alba (CN)
Tel. 0173 78491 | email: info@eliograsso.it
www.eliograsso.it

Viticulture: Conventional
Hectares: 23 | **Bottles no.:** 100.000 | **Owner:** Gianluca Grasso
Winemaking mgmt.: Gianluca Grasso
Agronomic mgmt.: Gianluca Grasso

OPEN

96

BAROLO RUNCOT RISERVA 2020

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 210 | Bt. 7.000 | Ferm. steel | Mat. wood 45 months
Impressive, with a deep, complex nose; sweet, dense and juicy notes of ripe fruit, tobacco and spices. Distinct notes of cherry and raspberry jam, macerated strawberry, cocoa and herbs stand out. On the palate, it offers energy and smoothness, with a firm yet well-structured tannic finish. Grilled pigeon.

1977

PIEMONTE

La Spinetta

If you have made it this far, please bear in mind that this page contains only a small selection of the wines presented by La Spinetta for the 2027 edition of Vitae. The fact is that a printed page cannot accommodate more than six labels; so, if you really want to get a sense of this winery's breadth of range and level of quality, you will need to open the Vitae app and scroll through the page: you will discover that, in addition to the usual Nebbiolo, Barbera and so on, the winery produces two excellent Timorasso wines, two exemplary Moscato wines, and a brand-new Nascetta is on its way...

Via Annunziata, 17 - 14054 Castagnole delle Lanze (AT)
Tel. 0141 877396 | email: info@la-spinetta.com
www.la-spinetta.com

Viticulture: Certified organic
Hectares: 120 | **Bottles no.:** 700.000 | **Owner:** Bruno, Giorgio and Carlo Rivetti
Winemaking mgmt.: Giorgio Rivetti, Marco Rivetti
Agronomic mgmt.: Marco Rivetti

OPEN

94,5

BARBARESCO VIGNETO VALEIRANO 2023

Red DOCG - Nebbiolo 100%
Alc. 14% | € 115 | Bt. 7.000 | Ferm. steel | Mat. small barrels 18 months
The only thing missing is the benefit of age, but the depth and solid elegance of the Nebbiolo from this (grand) cru do not depend on the more or less favourable passage of the vine's seasons. It is time to recognise Valeirano for what it is: one of the most important vineyards in the Langhe. Stewed chamois.

1797

PIEMONTE

Marchesi di Grésy - Tenute Cisa Asinari

Martinenga is a rare example of a monopole cru, whose history, soil and climate characteristics, and precise correlations between the morphology of the land and its organoleptic properties can be traced back to the late 18th century. These are, without a doubt, Barbaresco wines; at the same time, however, the wines of Martinenga transcend their specific location and appellation, displaying an Olympian and consistent character, even in these times made increasingly uniform by climate change. If there is a Langhe counterpart to Chambertin, here it is: powerful, elegant, aesthetically beautiful, and vigorous in its organoleptic profile. Great, aristocratic reds.

Strada della Stazione, 21 - Località Martinenga - 12050 Barbaresco (CN)
Tel. 0173 635221 | email: hello@marchesidigresy.com
www.marchesidigresy.com

Viticulture: Conventional
Hectares: 35 | **Bottles no.:** 180.000
Owner: Alberto, Alessandro, Ludovica di Grésy
Winemaking mgmt.: Piero Ballario, Matteo Sasso
Agronomic mgmt.: Gian Piero Romana

OPEN

94,5

BARBARESCO CAMP GROS MARTINENGA RISERVA 2021

Red DOCG - Nebbiolo 100%
Alc. 15% | € 130 | Bt. 8.000 | Ferm. steel | Mat. small barrels 26 months
The unmistakable herbal and minty subtleties on the nose enhance the Nebbiolo character of the small red berries. Warm, with an exuberant reserve of power and tannins as incisive as they have rarely been in recent years, it is nonetheless endowed with a comforting roundness; nor does it seem to want to end, with its array of oriental spices. Beef goulash with sweet paprika.

1918

PIEMONTE

Bartolo Mascarello

At the time of our visit in early August, Maria Teresa was very concerned; the grape harvest looked set to be very early – an increasingly unusual situation in a period already plagued by so many adversities: poor harvests, heatwaves, heavy rainfall or hailstorms. But such is life, and only hard work will offer any chance of overcoming the vagaries of the weather. In the meantime, we take comfort in her 2022 Barolo, an extraordinary wine that proves that with diligence and dedication, even in extreme vintages, something great can still be achieved. Hats off to them.

Via Roma, 19 - 12060 Barolo (CN)
Tel. 0173 56125 | email: info@bartolomascarello.com

Viticulture: Organic
Hectares: 5 | **Bottles no.:** 35.000 | **Owner:** Maria Teresa Mascarello
Winemaking mgmt.: Maria Teresa Mascarello, Roberto Alessandria
Agronomic mgmt.: Maria Teresa Mascarello, Roberto Alessandria

96,5

BAROLO 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 150 | Bt. 11.000 | Ferm. wood and concrete
Mat. large barrels 32 months
Precision, balance, flavour: these are the hallmarks of this Barolo. A classic garnet colour, it boasts an intense, rich nose with notes of wilted flowers and rose petals, cherries, peaches and raspberries, as well as herbs, nutmeg, liquorice root and powder. On the palate, it is a marvel of flavour and balance. And what a drink! Duck breast with orange.

1896

PIEMONTE

Massolino - Vigna Rionda

The range of wines presented this year by the Massolino brothers is remarkable; of course, the 2022 harvest, with its record-breaking heat and drought, was challenging, but they have overcome this obstacle admirably: a Barolo full of substance and balance. But the big news is the return of the Vignarionda black label, a top-tier wine released only in exceptional vintages – in this case, 2020: indeed, the wine is magnificent, a bottle of noble lineage dedicated to true connoisseurs and capable of standing the test of time. As for the secondary range, there are no new releases, though the quality inherent in every label is reaffirmed. Worth a visit.

Piazza Cappellano, 8 - 12050 Serralunga d'Alba (CN)
Tel. 0173 613138 | email: massolino@massolino.it
www.massolino.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 57 | **Bottles no.:** 450.000 | **Owner:** Franco and Roberto Massolino
Winemaking mgmt.: Franco Massolino, Roberto Massolino

97

BAROLO VIGNA RIONDA RISERVA ETICHETTA NERA 2020

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 260 | Bt. 8.266 | Ferm. wood | Mat. large barrels 30 months
A magnificent wine, combining elegance and power – the Vignarionda we would always want, come what may. A superb nose, ranging from dry leaves to mountain herbs, cherry, raspberry, peach and delicate spices. On the palate, it is a giant, powerful in structure, with ripe tannins and a sweet finish. Grilled pigeon.

1906

PIEMONTE

Nervi

Every year, the Nervi-Conterno winery produces masterpieces of finesse and elegance. From the very beginning, Roberto Conterno has believed in this noble region, investing time, capital, research and promotion with passion and determination. Under his meticulous guidance, every tiny detail of the estate is attended to and enhanced, bringing to the fore this region's centuries-old relationship not only with wine in general, but above all with Nebbiolo. Cucine Nervi's catering offering completes a picture that enhances the prestige of the region.

Corso Vercelli, 117 - 13045 Gattinara (VC)
Tel. 0163 833228 | email: info@nervicantine.it
www.nervicantine.it

Viticulture: Conventional
Hectares: 27,5 | **Bottles no.:** 130.000 | **Owner:** Famiglia Conterno
Winemaking mgmt.: Roberto Conterno

95

GATTINARA VALFERANA 2022

Red DOCG - Nebbiolo 100%
Alc. 14% | € 100 | Bt. 6.640 | Ferm. large barrels | Mat. large barrels 54 months
A luminous garnet colour. Aromas of raspberry, pomegranate and citrus, with exuberant notes of violet and hints of vegetal and floral aromas. Tannins of the finest quality; a long finish, well-balanced between vigour and finesse, with a noble savouriness. Tournedos Rossini.

1878

PIEMONTE

Oddero

Poderi Oddero embodies the liquid history of the Langhe. An essential landmark not only for Barolo, but also for the civic and social commitment championed by Giacomo Oddero. Today, the helm of this historic Piemonte winery is firmly in female hands, with Mariacristina and Mariavittoria acting as custodians of over 35 hectares of vineyards in the region's most prestigious crus. Their winemaking philosophy combines organic certification with classic, timeless elegance, giving rise to iconic wines that express the purity of the terroir. The superb Barolo Vigna Rionda 2020 is the perfect example of this.

Borgata Tetti, 28 - 12064 La Morra (CN)
Tel. 0173 50618 | email: info@oddero.it
www.oddero.it

Viticulture: Organic and integrated pest management
Hectares: 36 | **Bottles no.:** 180.000
Owner: Mariacristina and Mariavittoria Oddero
Winemaking mgmt.: Mariacristina Oddero, Luca Veglio
Agronomic mgmt.: Mariacristina Oddero, Sergio Blengio

96,5

BAROLO VIGNA RIONDA RISERVA 2020

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 200 | Bt. 3.500 | Ferm. steel | Mat. large barrels 24 months
Bright garnet. On the nose, it is elegant and deep, with hints of rose and violet against a rich backdrop of jams and small berries. The palate is dominated by a bold savouriness, underpinned by extremely fine, well-integrated tannins. A bold wine that culminates in a refined finish. Superb. Lamb stew with olives.

PIEMONTE

1960

Pelissero

We were very impressed by the Pelissero wines, which demonstrated enviable quality even during the hot 2023 harvest. It's not just the grapes that count, they say, but also the experience gained over the years – the ability to make the most of a challenging vintage, ensuring substance and balance in the glass. Among the Barbaresco wines, Vanotu and Tulin are neck and neck, whilst the 'classic' Nubiola, a champion of quality and value, surprises as always. Among the 'everyday' wines, all lovely and full-bodied, we particularly enjoyed Nebbiolo and Augenta, a rich Dolcetto that never goes out of fashion.

Via Ferrere, 10 - 12050 Treiso (CN)
Tel. 0173 638430 | email: pelissero@pelissero.com
www.pelissero.com

Viticulture: Conventional
Hectares: 42 | **Bottles no.:** 250.000 | **Owner:** Giorgio Pelissero
Winemaking mgmt.: Giorgio Pelissero
Agronomic mgmt.: Giorgio Pelissero

94,5

BARBARESCO VANOTU 2023

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 75 | Bt. 15.000 | Ferm. steel | Mat. small barrels 24 months
A marvellous nose, intense and substantial. It is juicy, inviting and rich in red fruit, including blackberry and raspberry, ripe strawberry and jam. The expression is full-bodied and enveloping. On the palate, it has mass and energy, with a long, fruity finish. From 2032. Grilled pigeon.

PIEMONTE

1969

Poderi Aldo Conterno

The Conterno brothers are the foremost exponents of the finest part of the Bussia estate. Plots of land with exceptional potential, capable of producing Barolo with great structure and longevity. The wines from the 2022 harvest are extraordinary, deep and full-bodied as ever, bursting with power and energy. These are wines of great authority, to which this year's 2016 Granbussia has been added – the estate's 'Gran Vin', one of the icons of the Langhe area. Among the wines tasted, let us not forget Favot, the family's Nebbiolo – in reality a Barolo in every sense, about which little is said but which deserves so much. At the very top.

Località Bussia, 48 - 12065 Monforte d'Alba (CN)
Tel. 0173 78150
www.poderialdoconterno.com

Viticulture: Organic
Hectares: 25 | **Bottles no.:** 90.000 | **Owner:** Famiglia Conterno
Winemaking mgmt.: Stefano Conterno
Agronomic mgmt.: Giacomo Conterno

97

BAROLO BUSSIA ROMIRASCO 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 240 | Bt. 6.000 | Ferm. steel | Mat. large barrels 28 months
A magnificent wine: dark, powerful, with a rich and endless nose, dominated by sweet, pulpy fruit – fresh and jam-like – extending to complex, roasted notes. The palate is also rich, robust, velvety and very persistent. Roasted kid with aromatic herbs.

PIEMONTE

2000

Proprietà Sperino

The friendship that binds us to Paolo and Luca De Marchi is a rare treasure, built on reflection, philosophy, theology and history, enabling us to navigate our times together. In these moments of true culture, wine always takes centre stage: not merely an agricultural product, but the convivial element that brings people together. After all, in Lessona, viticulture has always played a profound cultural role, even before its commercial one. In a world that moves too fast, our desire is precisely to devote more time to this noble aspect of the glass, to slow down, chat and appreciate it to the full.

Via Orolungo, 38 - 13853 Lessona (BI)
Tel. 015 99408 | email: info@proprietasperino.it
www.proprietasperino.it

Viticulture: Organic
Hectares: 12 | **Bottles no.:** 50.000 | **Owner:** Famiglia De Marchi
Winemaking mgmt.: Paolo De Marchi, Luca De Marchi
Agronomic mgmt.: Paolo De Marchi, Luca De Marchi

96

LESSONA VIGNA COVÀ 2020

Red DOC - Nebbiolo 100%
Alc. 14% | € 120 | Bt. 1.100 | Ferm. wood | Mat. small barrels 32 months
Fascinating in its complexity and depth, with notes of blackberry and plum, violet, citrus and a refined interplay of leather, flint, sweet spices and delicate herbal hints. On the palate, it is full-bodied and highly precise, underpinned by finely chiselled tannins that lend elegance and depth to the sip. Beef fillet in herb crust.

PIEMONTE

1978

Sandrone Luciano

A giant among giants, the Sandrone winery occupies a prominent place in the history of Barolo and its region. A leadership built up over time but reinforced with every harvest through outstanding results. The 2022 vintage wines presented this year are no exception: two high-profile Barolos, characterised by depth and substance. Talin 2020 leaves no room for interpretation either; it is a magical and evocative wine dedicated to those seeking something extra. Finally, Nebbiolo, Dolcetto and Barbera, also in the spotlight as always, are splendid.

Via Pugnane, 4 - 12060 Barolo (CN)
Tel. 0173 560023 | email: info@sandroneluciano.com
www.sandroneluciano.com

Viticulture: Conventional
Hectares: 27 | **Bottles no.:** 120.000 | **Owner:** Famiglia Sandrone
Winemaking mgmt.: Luca Sandrone, Alessia Dall'U Sandrone
Agronomic mgmt.: Luca Sandrone, Alessia Dall'U Sandrone

96,5

BAROLO LE VIGNE 2022

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 105 | Bt. 24.600 | Ferm. steel | Mat. small barrels 30 months
Great purity and depth on the nose; it is opulent and fruity with notes of raspberry and strawberry, compote and sweets. On the palate, it is remarkable, full-bodied and flavourful, with tannins that are present yet ripe. Roasted wild boar with chestnuts.

PIEMONTE

1921

Paolo Scavino

The extensive range of Barolos from the Scavino sisters continues to be of consistently outstanding quality. Colour, intensity, body, and richness: the hallmarks of exceptional wines are always evident in the wines from this leading name in the Barolo world, which has played a key role in establishing the reputation of this appellation. The 2022 vintage, due to be released this year, has seen only a marginal dip in the wines' scores; these are produced, as everyone knows, from vineyards of extraordinary quality – a treasure trove of thirty hectares stretching from north to south across the region, from Roddi to Serralunga d'Alba.

Via Alba Barolo, 157 - 12060 Castiglione Falletto (CN)
Tel. 0173 62850 | email: info@paoloscavino.com
www.paoloscavino.com

Viticulture: Integrated pest management
Hectares: 30 | **Bottles no.:** 180.000 | **Owner:** Enrica and Elisa Scavino
Winemaking mgmt.: Elisa Scavino
Agronomic mgmt.: Elisa Scavino

94,5

BAROLO BRIC DËL FIASC 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 110 | Bt. 10.000 | Ferm. steel | Mat. large barrels 22 months
Pure and flamboyant. This is a Fiasc in superb condition, with a dark colour, a formidable, substantial nose, and a deep, opulent expression. Fruit, herbs, mint, plenty of cherry, followed by a powerful and very savoury palate, with an extremely long finish. Lamb cutlets with herbs.

LOMBARDIA

1968

Ca' del Bosco

Ca' del Bosco is an unmissable benchmark winery in Franciacorta. It all began in 1964 in Erbusco, when Annamaria Clementi Zanella purchased Ca' del Bosc, a small house on a hillside nestled within a dense woodland of oak and chestnut trees. The estate's iconic wine is dedicated to her: a reserve of absolute excellence, which this year once again ranks amongst the world's finest wines for its great complexity and elegance, alongside the Vintage Collection Dosage Zero. Organic certification since 2014 attests to the winery's commitment to enhancing and respecting the local area.

Via Albano Zanella, 13 - 25030 Erbusco (BS)
Tel. 030 7766111 | email: cadelbosco@cadelbosco.com
www.cadelbosco.com

Viticulture: Certified organic
Hectares: 277,1 | **Bottles no.:** N.d.
Owner: Famiglia Zanella and Famiglia Marzotto
Winemaking mgmt.: Stefano Capelli
Agronomic mgmt.: Paolo Bonini

96

FRANCIACORTA DOSAGE ZÉRO ANNAMARIA CLEMENTI RISERVA 2017

White DOCG - Chardonnay 82%, Pinot Noir 15%, Pinot Blanc 3%
Alc. 13% | € 135 (1,5l) | Ferm. small barrels | Mat. small barrels 6 months | 96 months on the lees
Brilliant in colour, with an unceasing perlage. It evokes pastry scented with orange blossom water, kumquat and lesser calamint. The palate, aristocratic and creamy, is a triumph of elegance; it possesses sublime balance and infinite length. Toasted bread with foie gras.

LOMBARDIA

1985

Castello Bonomi

The exceptional limestone and chalk soil on the slopes of Monte Orfano, caressed by the warm currents rising from the plain, is the magical and distinctive ingredient of this corner of Franciacorta, where the vines draw deep from the earth's rich salts. This infinite treasure trove of vinicultural nuances has made it possible to create unique oenological symphonies. At Castello Bonomi, this uniqueness is further enhanced by visionary and bold winemaking choices, which bring out the best in the vintages through extremely long ageing on the lees, lasting over ten years.

Via San Pietro, 46 - 25030 Coccaglio (BS)
Tel. 030 7721015 | email: info@castellobonomi.it
www.castellobonomi.it

Viticulture: Organic
Hectares: 35 | **Bottles no.:** 200.000 | **Owner:** Roberto Paladin
Winemaking mgmt.: Leonardo Valenti, Luigi Bersini
Agronomic mgmt.: Winery staff

96

FRANCIACORTA EXTRA BRUT LUCREZIA ETICHETTA BIANCA RISERVA 2011

White DOCG - Chardonnay 80%, Pinot Noir 20%
Alc. 12,5% | € 85 | Bt. 1.000 | Ferm. small barrels and steel | Mat. steel 8 months and small barrels 8 months | 144 months on the lees
A golden heart with fine, caressing and delicate bubbles. Austere and elegant, it opens with hints of walnut, sweet spice and pastry. The palate is savoury, well supported by a pronounced freshness. A pleasant oxidised note, with undertones of candied citrus and tropical fruit, enhances the drinking experience. Baked amberjack with capers and cherry tomatoes.

LOMBARDIA

1700

Conte Vistarino

Ever since that distant year of 1850, when Count Augusto Giorgi di Vistarino was the first to introduce Pinot Noir to the Oltrepò Pavese area, importing it directly from France, the estate has poured all its savoir-faire into this noble variety, ensuring that the identity of each wine reflects that of its territory of origin. Today, it is Ottavia Giorgi di Vistarino who, with intuition, expertise and constant research, authentically captures the essence of the region. Her diverse interpretations of Pinot Noir, each from a different vineyard selection, set the standard. A splendid debut for Pinot Noir dell'Oltrepò Pavese Ottavia.

Frazione Villa Fornace, 11 - 27040 Rocca de' Giorgi (PV)
Tel. 0385 241199 | email: hospitality@contevistarino.it
www.contevistarino.it

Viticulture: Integrated pest management
Hectares: 100 | **Bottles no.:** 200.000 | **Owner:** Ottavia Giorgi di Vistarino
Winemaking mgmt.: Vittorio Merlo
Agronomic mgmt.: Marco Cau

91

PINOT NERO DELL'OLTREPÒ PAVESE OTTAVIA 2021

Red DOC - Pinot Noir 100%
Alc. 14% | € 50 | Bt. 5.000 | Ferm. large barrels | Mat. small barrels 12 months
Vivid carmine in colour, it opens with echoes of rose, strawberry and processed cherry. Liquorice root, cola, cloves and whiffs of incense introduce a charm that unfolds gradually. The palate is guided by a pronounced savoury note, supported by well-measured tannins in harmony with good freshness. Red fruit lingers on the finish. Grilled pigeon.

1925

LOMBARDIA

Aldo Rainoldi

Aldo Rainoldi winery, based in Chiuro in Valtellina, has been in operation since 1925 and is one of the region's historic establishments. Over a hundred years of activity, it has spanned four generations, evolving from trade to production and establishing a strong and consistent presence on Italian and international markets. The year 2025 marked its centenary, celebrated with the publication of the book 'Culto', which traces an entrepreneurial journey deeply rooted in Valtellina, characterised by excellence and respect for the territory.

Via Stelvio, 128 - Località Casacce - 23030 Chiuro (SO)
Tel. 0342 482225 | email: rainoldi@rainoldi.com
www.rainoldi.com

Viticulture: Integrated pest management
Hectares: 10,5 | **Bottles no.:** 185.000 | **Owner:** Famiglia Rainoldi
Winemaking mgmt.: Aldo Rainoldi, Stefano Cattaneo, Andrea Guanziroli
Agronomic mgmt.: Giovanni Bigot, Nicole Torchia

93

SFURSAT DI VALTELLINA FRUTTAIO CA' RIZZIERI 2022

Red DOCG - Nebbiolo 100%
Alc. 16,5% | € 55 | Bt. 12.000 | Ferm. steel | Mat. steel 6 months and small barrels 18 months
A bright, rich garnet colour. The nose reveals dried flowers, wild strawberries, coffee, milk chocolate and mint. On the palate, it is warm, savoury and enveloping, supported by soft tannins and a long finish. Aged Asiago.

1986

VENETO

Ca' Rugate

Every region has its own personalities who, with vision and courage, are able to look beyond their own time. There is no doubt that in Brognoligo the genius loci inspired the Tessari family, who, in 1950, acquired the vineyards on the Rugate hills – now a Soave Additional Geographical Unit (UGA) – and established the first winery in the heart of the village. The younger generations are carrying on this spirit, exploring the territories of Lessinia and Valpolicella. The refined Monti Lessini Amedeo Evolution 2015 is a tribute to longevity. Corte Durlo 2016 is not to be missed, a tribute to the tradition of Brognoligo's passito.

Via Pergola, 36 - 37030 Montecchia di Crosara (VR)
Tel. 045 6176328 | email: carugate@carugate.it
www.carugate.it

Viticulture: Certified organic
Hectares: 90 | **Bottles no.:** 750.000 | **Owner:** Famiglia Tessari
Winemaking mgmt.: Giuseppe Caviola, Michele Tessari

94,5

MONTI LESSINI DOSAGGIO ZERO AMEDEO ÉVOLUTION RISERVA 2015

White DOC Metodo Classico - Durella 100%
Alc. 12% | € 140 | Bt. 500 | Ferm. steel | Mat. steel 8 months 130 months on the lees
A sparkling straw-yellow colour with golden highlights and a fine, persistent perlage. The aromas are graceful and captivating: sourdough, broom, apricot compote, apple, flowers and dried fruit. On the palate, it is creamy, exceptionally fresh and savoury, with a long, enchanting finish, hovering between almond and citrus. Grilled swordfish.

2012

VENETO

Cantina Produttori di Fregona

A standout within the Colli di Conegliano DOCG appellation: Torchiato di Fregona 2019 reaffirms the excellence of a passito, the result of the painstaking drying of indigenous grapes and traditional pressing; it is a sweet and captivating nectar, best left to age in the cellar to see it reach its full potential over time. Also worth mentioning is the 2025 still white wine made from Boschera grapes, a fresh and easy-drinking expression that highlights the vibrancy of this now rare and prized native Treviso variety. A range that acts as a liquid guardian of local biodiversity, protected by the founding members.

Via Castagnola, 50 - 31010 Fregona (TV)
Tel. 340 2706497 | email: info@torchiato.com
www.torchiato.com

Viticulture: Conventional
Hectares: 10 | **Bottles no.:** 15.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Emanuele Serafin

93

COLLI DI CONEGLIANO TORCHIATO DI FREGONA PIERA DOLZA 2019

White DOCG Passito - Glera 45%, Boschera 30%, Verdiso 25%
Alc. 15,5% | € 29 (0,375l) | Bt. 10.000 | Ferm. wood | Mat. small barrels 48 months
Bright dark topaz hues. The bouquet unfolds powerfully, sweet and spicy in equal measure: honey and orange blossom, dried apricot and candied orange, saffron and cardamom. The palate is sweet and enveloping, with hints of bitter almond. Savoury notes linger, accompanied by herbal freshness. Millefeuille with cream and toasted almond flakes.

1980

VENETO

Gini

The Gini family continues to be one of the key names in Soave Classico, drawing on a heritage of historic vineyards and a vision that combines rigour, sensitivity and intergenerational continuity. Sandro and Claudio preserve the identity of the Garganega grape through interpretations that remain faithful to the estate's crus. Soave Classico La Froscà 2024 impresses with its volcanic character and savoury notes; Contrada Salvarenza 2023 captivates with its depth and elegance. A special mention must go to Recioto Col Foscarin 2021, with its refined, balanced sweetness.

Via G. Matteotti, 42 - 37032 Monteforte d'Alpone (VR)
Tel. 0457 611908 | email: info@ginivini.com
www.ginivini.com

Viticulture: Certified organic
Hectares: 75 | **Bottles no.:** 200.000 | **Owner:** Sandro, Matteo and Claudio Gini
Winemaking mgmt.: Sandro Gini

93,5

SOAVE CLASSICO LA FROSCÀ 2024

White DOC - Garganega 100%
Alc. 12,5% | € 25 | Bt. 20.000 | Ferm. steel | Mat. small barrels 6 months
Shiny gold. Flint, hints of sulphur, peach and plum, followed by broom and camomile with citrus notes. A wine with a strong personality; the savoury notes support the freshness, creating a magnificent sensory experience. A long herbal finish. Scampi alla busara.

1980

VENETO

Piovene Porto Godi

Toara is a small rural village in the heart of the Colli Berici DOC. The name means 'good land', and it is there – surrounded by woods and olive groves in a very favourable natural environment – that the Piovene Porto Godi family's vineyards are situated. Add to this a passion for Tai Rosso, a desire to experiment and the expertise of Tomaso, the owner, and the result is Thovara: a Tai Rosso suitable for ageing, which matures for a year in French tonneaux. In this edition, the 2022 vintage stands out for its depth and the powerful, herbal tannins. We must also mention the vintage version, which this year is particularly delightful.

Via Villa, 14 - Frazione Toara - 36021 Villaga (VI)
Tel. 0444 885142 | email: info@piovene.com
www.piovene.com

Viticulture: Certified organic
Hectares: 40 | **Bottles no.:** 110.000
Owner: Tomaso and Mariantonio Piovene Porto Godi
Winemaking mgmt.: Giovanni Nordera, Enzo Mazzocco, Tomaso Piovene Porto Godi

92,5

COLLI BERICI Tai Rosso THOVARA RISERVA 2022

Red DOC - Tai Rosso 100%
Alc. 14,5% | € 20 | Bt. 4.000 | Ferm. steel | Mat. small barrels 18 months
Carmine red with a deep, luminous ruby rim. An intense bouquet with hints of marasca cherry and ripe redcurrant, thyme and black pepper, alongside vanilla notes. Full-bodied and warm on the palate, with freshness and savouriness that complement the textural sensation of vigorous tannins. An exceptionally long finish with elegant herbal notes. Truffled larks in casserole.

1950

VENETO

Ruggeri

Ruggeri reaffirms its position at the very top of the appellation. The 2027 vintage crowns a Giustino B. Extra Dry 2025 in dazzling form, capable of reaffirming a historic success that wins over even the most discerning palates. Excellent results from the monumental Vecchie Viti 2025 in its Brut style, whilst Cartizze Brut 2024 and Quartese complete the picture, highlighting the extraordinary versatility and drinkability of Ruggeri's Glera. A solid range with a distinct identity that deserves a thorough exploration in the cellar.

Via Prà Fontana, 4 - 31049 Valdobbiadene (TV)
Tel. 0423 9092 | email: ruggeri@ruggeri.it
www.ruggeri.it

Viticulture: Conventional
Bottles no.: 1.700.000
Owner: Rotkäppchen-Mumm Sektkellereien Group
Winemaking mgmt.: Fabio Roversi

91,5

VALDOBBIADENE PROSECCO SUPERIORE EXTRA DRY GIUSTINO B. 2025

White DOCG Charmat Method - Glera 100%
Alc. 11,5% | € 25 | Bt. 70.000 | Ferm. steel | Mat. steel 3 months 4 months on the lees
Brilliant straw-yellow in colour with a creamy foam and fine bubbles. Elegant on the nose with fruity notes of mixed fruit, hints of candied fruit and medicinal herbs. On the palate, it is balanced and elegant, with a delicate smoothness and a pleasant, lingering freshness. Sea bream fillet in almond and potato crust.

1971

VENETO

Villabella

For a comprehensive overview of the wines produced in the Verona area, Villabella is a must-visit. Although the winery has its roots and history in the Lake Garda area, it also produces classics from Valpolicella and Soave. Villabella played a key role in establishing the Chiaretto di Bardolino appellation, a rosé wine that has always been a flagship among its labels. Taking centre stage this year, however, is a red: the savoury Vigna Morlongo Montebaldo Bardolino 2023, with a taste you won't forget. Floral and spicy notes in Amarone Fracastoro 2015. Gaudenzia 2022 is age-worthy with citrus notes.

Località Ca' Nova, 2 - Frazione Calmasino - 37011 Bardolino (VR)
Tel. 045 7236448 | email: info@vignetivillabella.com
www.vignetivillabella.com

Viticulture: Conventional and organic
Hectares: 220 | **Bottles no.:** 600.000 | **Owner:** Famiglie Delibori and Cristoforetti
Winemaking mgmt.: Tiziano Delibori, Edoardo Lessio

94

MONTEBALDO BARDOLINO VIGNA MORLONGO 2023

Red DOC - Corvina 70%, Rondinella 20%, Corvinone 10%
Alc. 13% | € 18 | Bt. 12.800 | Ferm. steel | Mat. wood 24 months
A warm, deep carmine colour with a dense texture and garnet edges. The broad bouquet offers aromas of cherry, plum, tamarind, violet, myrtle, liquorice and coffee. On the palate, it is fresh and savoury; the tannins are firm but not aggressive. An exceptionally long finish that lingers on fruity notes. Smoked pork loin.

2000

VENETO

Pietro Zardini

Riserva Leone has certainly garnered its share of accolades, but he who rests is lost: the desire is to improve and push beyond one's limits with ambition. This edition sees the third release of Decem, the 2016 vintage, following the 2012 and 2013 vintages, and it certainly does not go unnoticed. It is crafted through fermentation in wood with manual punching down, followed by ageing in amphorae, small barrels and the bottle, before being released ten years after the harvest. Pietro's renowned nose takes centre stage at every stage, right from the fruit cellar. It is he who dictates the stages of the process – an ancestral, fascinating spirit in a world that seems to bow to technology.

Via Cadeniso, 5 - 37029 San Pietro in Cariano (VR)
Tel. 045 6800989 | email: pietrozardini@gmail.com
www.pietrozardini.it

Viticulture: Conventional
Hectares: 7 | **Bottles no.:** 80.000 | **Owner:** Giampietro Zardini
Winemaking mgmt.: Giampietro Zardini

95

AMARONE DELLA VALPOLICELLA DECEM RISERVA 2016

Red DOCG - Corvinone 40%, Corvina 30%, Rondinella 15%, Croatina 10%, other varieties 5%
Alc. 16,5% | € 195 | Bt. 1.000 | Ferm. wood | Mat. large barrels 36 months and terracotta 36 months
A dense garnet colour with a hint of orange. Granitic and true to character in its sensations, with the local cherry framed in crystalline perfection amidst spicy and toasty notes that complement the fruit. It is hard to put down once you take a sip, despite its full body and alcoholic content, thanks to its refreshing, invigorating strength. Fawn stew.

1973

TRENTINO

Abate Nero

Founded by Luciano Lunelli, Abate Nero is one of the wineries that have helped shape the history of Trento DOC. For over fifty years, the winery has been dedicated exclusively to the Traditional Method, interpreting it through artisanal production, long ageing on the lees and a constant pursuit of elegance and expressive precision. Today, Roberta Lunelli, together with Roberto Sebastiani, continues the journey begun by her father, opening a new visitor centre in Lavis in 2026, dedicated to tastings and events.

Sponda Trentina, 45 - 38121 Trento (TN)
Tel. 0461 246566 | email: info@abatenero.it
www.abatenero.it

Viticulture: Conventional
Bottles no.: 51.000 | **Owner:** Roberta Lunelli
Winemaking mgmt.: Andrea Tiefenthaler
Agronomic mgmt.: Winery staff

95

TRENTO BRUT COLLEZIONE LUCIANO LUNELLI RISERVA 2007

White DOC Metodo Classico - Chardonnay 90%, Pinot Noir 10%
Alc. 12,5% | € 90 | Bt. 535 | Ferm. steel | 168 months on the lees
A brilliant gold colour with an extremely fine, hypnotic perlage. The bouquet is of great distinction: bergamot, helichrysum, delicate spices, hints of iodine and notes of pastry. The palate is full-bodied and perfectly balanced. The floral notes in the finish are seductive. A wine with great ageing potential and depth. Swordfish au gratin.

1990

TRENTINO

Maso Martis

Maso Martis was founded on the vision of Antonio and Roberta, who chose to focus primarily on the production of Traditional Method sparkling wines. Over more than thirty years, the winery has forged its own identity by focusing on the quality of the grapes and extended ageing on the lees, establishing itself as one of the leading names in the Trento DOC area. Today, their daughters Alessandra and Maddalena are continuing the project by expanding the areas dedicated to production and hospitality, whilst keeping the original philosophy intact.

Via dell'Albera, 52 - Frazione Martignano - 38121 Trento (TN)
Tel. 0461 821057 | email: info@masomartis.it
www.masomartis.it

Viticulture: Certified organic
Hectares: 13 | **Bottles no.:** 120.000 | **Owner:** Famiglia Stelzer
Winemaking mgmt.: Matteo Ferrari
Agronomic mgmt.: Antonio Stelzer

95

TRENTO BRUT MADAME MARTIS RARE VINTAGE RISERVA 2016

White DOC Metodo Classico - Pinot Noir 70%, Chardonnay 25%, Meunier 5%
Alc. 12,5% | € 100 | Bt. 2.500 | Ferm. steel | Mat. steel 8 months and small barrels 8 months | 96 months on the lees
A straw-yellow colour with green highlights, and fine bubble chains. An aromatic profile of true excellence, with initial notes of wild strawberries, white peach, sage, lesser calamint and baked pastries. On the palate, it is fresh, lively and, at the same time, enveloping. Long-lasting and deeply satisfying. A signature sparkling wine. Baked amberjack with capers and cherry tomatoes.

1893

ALTO ADIGE

Cantina Terlano

In Terlano, time is part of the wine. Founded in 1893, the cooperative has built its identity on the longevity of its white wines, which benefit from porphyry soils and a winemaking philosophy that prioritises patient ageing. Pinot Blanc, Chardonnay and Sauvignon form the heart of a range characterised by crus and selections that have become benchmarks not only for Alto Adige's winemaking but also for the nation as a whole. The historic reserves stored in the cellar bear witness to a rare capacity for evolution. An unmistakable style, in which depth, tension and minerality take precedence over immediacy.

Via Silberleiten, 7 - 39018 Terlano (BZ)
Tel. 0471 257135 | email: office@cantina-terlano.com
www.cantina-terlano.com

Viticulture: Conventional
Hectares: 190 | **Bottles no.:** 1.500.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Rudi Kofler
Agronomic mgmt.: Simon Kompatscher

94

ALTO ADIGE TERLANO PINOT BIANCO RARITY 2013

White DOC - Pinot Blanc 100%
Alc. 14% | € 164 | Bt. 3.300 | Ferm. large barrels | Mat. steel 134 months and large barrels 12 months
Straw-yellow colour with golden glints. Notes of ripe yellow fruit, citrus, delicate herbs and flint herald a creamy, taut and savoury palate, of great elegance and exceptionally long finish. It captivates with its depth and remarkable freshness. Stuffed cuttlefish on chickpea cream.

1845

ALTO ADIGE

Cantina Convento Muri Gries

In the heart of Gries, in Bolzano, Muri-Gries has been combining Benedictine monastic life with a strong winemaking tradition since 1845. Lagrein is the soul of the estate and finds its historic home in the warm, alluvial soils of the Bolzano basin, expressed through various selections and plots. Alongside this iconic red, the range also features Schiava and white varieties from cooler areas. Careful vineyard management and a winery focused on precision result in wines that are deep yet balanced, capable of combining strength, elegance and an authentic expression of Alto Adige's diverse terroirs.

Piazza Gries, 21 - 39100 Bolzano (BZ)
Tel. 0471 282287 | email: info@muri-gries.com
www.muri-gries.com

Viticulture: Conventional
Hectares: 40 | **Bottles no.:** 300.000
Owner: Convento dei Benedettini Muri-Gries
Winemaking mgmt.: Manfred Bernard
Agronomic mgmt.: Walter Bernard

95

ALTO ADIGE LAGREIN VIGNA KLOSTERANGER RISERVA 2022

Red DOC - Lagrein 100%
Alc. 14% | € 80 | Bt. 6.000 | Ferm. steel | Mat. small barrels 24 months
An impenetrable, concentrated ruby. On the nose, sour cherry, mulberry and plum emerge, followed by violet, liquorice, tobacco and hints of iron. On the palate, it is full-bodied and commanding, supported by polished tannins and a fresh vein that provides rhythm. Ample and persistent, it finishes with dark spices, ripe fruit and earthy notes. Scottona fillet in puff pastry.

1848

ALTO ADIGE

Tiefenbrunner - Schlosskellerei Turmhof

In Niclara, near Cortaccia, Tiefenbrunner upholds a winemaking tradition dating back to 1848, within the historic Castel Turmhof. The vineyards stretch from the valley up to the high altitudes of Favogna, forming a mosaic of climates and soils of rare variety. This vertical layout allows white and red grape varieties to be cultivated to their full potential according to the characteristics of each individual site. Selections such as 'Feldmarschall von Fenner' embody the estate's most ambitious endeavours. The stylistic signature focuses on precision, character and longevity, with wines that convey their terroir without compromising on elegance.

Via Castello, 4 - Frazione Niclara - 39040 Cortaccia (BZ)
Tel. 0471 880122 | email: info@tiefenbrunner.com
www.tiefenbrunner.com

Viticulture: Environmentally sustainable
Hectares: 88 | **Bottles no.:** 650.000 | **Owner:** Christof Tiefenbrunner
Winemaking mgmt.: Stephan Rohregger
Agronomic mgmt.: Markus Weissensteiner

95

ALTO ADIGE CABERNET SAUVIGNON VIGNA TOREN RISERVA 2022

Red DOC - Cabernet 100%
Alc. 14,5% | € 105 | Bt. 1.800 | Ferm. small barrels | Mat. wood 12 months
Deep ruby red. Blackcurrant, blackberry and plum dominate the bouquet, complemented by graphite, tobacco and dark spices. The palate is compact and deep, with smooth tannins, fresh tension and good savouriness. A long, herbal finish. Venison chop with blackcurrant sauce.

1879

FRIULI VENEZIA GIULIA

Lis Neris

Since 1879, Lis Neris has explored the potential of Isonzo white wines, with a constant commitment to expressive precision. Over time, Alvaro Pecorari has developed a distinctive style, emphasising the importance of time and tailoring fermentation and ageing processes in wood and steel to the specific needs of each wine. The result is a cohesive range in which iconic labels coexist alongside more recent projects, all characterised by aromatic clarity, depth and a consistent capacity for evolution.

Via Gavinana, 5 - 34070 San Lorenzo Isontino (GO)
Tel. 0481 80105 | email: lisneris@lisneris.it
www.lisneris.it

Viticulture: Integrated pest management
Hectares: 74 | **Bottles no.:** 450.000 | **Owner:** Alvaro Pecorari
Winemaking mgmt.: Alvaro Pecorari
Agronomic mgmt.: Alvaro Pecorari

91

FRIULI ISONZO SAUVIGNON PICOL 2024

White DOC - Sauvignon 100%
Alc. 14,5% | € 32 | Bt. 34.300 | Ferm. steel | Mat. steel 11 months and small barrels 11 months
Lively straw yellow. Opening with white-fleshed fruits and jasmine. Hints of fresh medicinal herbs and white pepper. On the palate, it is taut and progressive, supported by well-integrated salinity and acidity that carry the fruit flesh towards a long, harmonious finish. Green asparagus with salted zabaglione.

1964

FRIULI VENEZIA GIULIA

Livon

A story that spans over fifty years of passion. In 1964, Dorino Livon purchased his first plot of land in the Collio hills, launching a project rooted in a deep connection to the local area. The estate grew alongside the family, who adopted an increasingly quality-focused approach. Today, it is the children who carry on this philosophy, achieving milestones that once seemed unthinkable. One such example is Braide Alte, a blend of Sauvignon, Chardonnay and Picolit, which remains the estate's flagship wine, though it is increasingly rivalled by the other labels.

Via Montarezza, 33 - Dolegnano - 33048 San Giovanni al Natisone (UD)
Tel. 0432 757173 | email: info@livon.it
www.livon.it

Viticulture: Integrated pest management
Hectares: 180 | **Bottles no.:** 800.000 | **Owner:** Valneo and Tonino Livon
Winemaking mgmt.: Giovanni Genio
Agronomic mgmt.: Emanuele Mian

91,5

COLLIO BIANCO BRAIDE ALTE 2024

White DOC - Chardonnay 40%, Sauvignon 40%, Picolit 20%
Alc. 14% | € 39 | Bt. 10.000 | Ferm. small barrels | Mat. small barrels 10 months
Lively straw yellow. A complex bouquet of medicinal and aromatic herbs, lemon thyme and broom flowers, enriched with apricot and Saturn peach, with a spicy finish of white pepper. The freshness balances the palate, leading to a savoury citrus finish. Sautéed porcini mushrooms.

1967

FRIULI VENEZIA GIULIA

Russiz Superiore

From Regional Road 56, which passes through Capriva del Friuli, you cannot catch a glimpse of the estate's vineyards planted on the flysch soil of Collio Goriziano, but you need only venture a few hundred metres further north to admire the orderly beauty surrounding the estate and, whilst enjoying the unmissable landscape, take advantage of the hospitality on offer at the relais of the same name. You can sample a selection of the wines which, here as elsewhere, represent the very best the region has to offer and, indeed, the Felluga family's philosophy.

Via Russiz, 7 - Località Russiz Superiore - 34070 Capriva del Friuli (GO)
Tel. 335 7080590 | email: rp@marcofelluga.it
www.marcofelluga.it

Viticulture: Integrated pest management
Hectares: 50 | **Bottles no.:** 130.000 | **Owner:** Ilaria Felluga - Famiglia Tommasi
Winemaking mgmt.: Giancarlo Tommasi

92,5

COLLIO BIANCO COL DISÔRE 2023

White DOC - Pinot Blanc 50%, Ribolla Gialla 20%, Tocai Friulano 20%, Sauvignon 10%
Alc. 13,5% | € 34 | Bt. 5.000 | Ferm. wood | Mat. wood 12 months
Straw-yellow with greenish highlights, bright. The iridescent and refined bouquet of magnolia and elderflower intertwines with hints of peppermint, thyme and Lapsang Souchong tea, leading into fruity notes of peach and white melon. A refreshing, well-balanced palate with a long citrus finish evoking the sea. Fettuccine with porcini mushrooms.

FRIULI VENEZIA GIULIA

1930

Venica & Venica

One of the leading estates in the region, it consistently maintains a high standard of production, both in its most iconic wines and in those that complement them, demonstrating the commitment that Gianni Venica and his family tirelessly devote to the region's principal wine-growing area in the north-east. Whilst naturally inclined towards white wines, they spare no care or dedication when it comes to the traditional red grape varieties. Their rich, century-long history and their present – which shapes the future – can be experienced amongst the vineyards and in the cellar, where a warm welcome is guaranteed.

Località Cerò, 8 - 34070 Dolegna del Collio (GO)
Tel. 0481 61264 | email: info@venica.it
www.venica.it

Viticulture: Integrated pest management
Hectares: 40 | **Bottles no.:** 305.000 | **Owner:** Gianni Venica
Winemaking mgmt.: Gianni Venica, Francesco La Coppola
Agronomic mgmt.: Gianni Venica

92

COLLIO SAUVIGNON RONCO DELLE MELE 2025

White DOC - Sauvignon 100%
Alc. 13,5% | € 40 | Bt. 50.000 | Ferm. large barrels and steel
Mat. steel 6 months
Bright. An evocative bouquet, ranging from thyme, lavender, elderflower, grapefruit and white plum, evolving into delicate notes of wild fennel and peppermint. A subtle and elegant attack gives way to the freshness of a satisfying mid-palate, which fades into a pleasantly herbal finish. Ricotta, butter and sage tortelloni.

LIGURIA

1970

Bruna

The historic Garaxin vineyard is like a garden, with grass-covered rows between the vines, aromatic herbs and flowers at the foot of the ancient walls: caring for the environment is part of a philosophy that respects traditions whilst remaining attentive to the changes taking place. The work in the vineyard and in the cellar gives rise to wines with a strong sense of place, with the Pigato wines having long been a benchmark for authenticity and precision, expressing the finest vineyards of Ranzo and Ortovero. U Baccan and Russeghine are particularly memorable, reflecting a cooler 2024 vintage, which has fostered tension, elegance and lively acidity.

Via Umberto I, 81 - Frazione Borgo - 18020 Ranzo (IM)
Tel. 349 7214868 | email: info@brunapigato.it
www.brunapigato.it

Viticulture: Certified organic
Hectares: 8 | **Bottles no.:** 30.000 | **Owner:** Francesca Bruna
Winemaking mgmt.: Andrea Moser
Agronomic mgmt.: Ruggero Mazzilli

95

RIVIERA LIGURE DI PONENTE PIGATO LE RUSSEGHINE 2024

White DOC - Pigato 100%
Alc. 13,5% | € 25 | Bt. 5.000 | Ferm. steel | Mat. steel 3 months and large barrels 3 months and terracotta 3 months
Bright straw-yellow in colour, dynamic on the nose, with notes of peach and medlar alongside hints of citron, lime, resinous and iodine-like touches, orange blossom, broom and wisteria. On the palate, it is intense, balanced and very elegant, with a savoury quality that brings out the typical almond note. It promises to develop further with age. Tuna cutlet with sesam seeds.

EMILIA

1950

Alberto Lusignani

Santa Maria and Melara are the two grape varieties used to produce Vin Santo di Vigoleno, the flagship wine of the Lusignani winery, which has made it a veritable mission, achieving results of the highest stylistic calibre. Hence the decision to launch a production programme based on two new Santa Maria vineyards, managed entirely with the consultancy of Università Cattolica of Milan, to work on early leaf removal in order to obtain sparser bunches, which dry more easily.

Via Case Orsi, 9 - Località Vigoleno - 29010 Vernasca (PC)
Tel. 0523 895178 | email: m.lusignani@alice.it
www.lusignani.com

Viticulture: Conventional
Hectares: 10 | **Bottles no.:** 30.000 | **Owner:** Marco Lusignani
Winemaking mgmt.: Marco Lusignani

97

COLLI PIACENTINI VIN SANTO DI VIGOLENO 2014

White DOC Passito - Santa Maria 80%, Melara 20%
Alc. 12% | € 70 (0,375l) | Bt. 1.000 | Ferm. small barrels
Mat. wood 144 months
Mahogany in colour with bright amber highlights. It opens with notes of dates, dried fig, quince, salted caramel, coffee, cocoa and sweet tobacco, followed by chestnut honey and crème brûlée. The attack on the palate, seductive in its sweetness, is infused with a sharp freshness. The long finish evokes warm, macerated red fruits. Panforte cake.

ROMAGNA

1923

Drei Donà Tenuta La Palazza

Claudio Drei Donà began his winemaking in the early 1980s with determination and a clear vision of the future, anticipating what were then revolutionary choices regarding international grape varieties with his Magnificat and Il Tornese wines; for the past twenty years, the business has been led by his children Enrico, the artistic soul of the estate, and Ida Vittoria, a former equestrian champion who has brought rigour and discipline to the winery. This led to the use of terracotta amphorae in the 'Note di Cantina' project, designed to experiment with and showcase the Predappio sub-region through wines from small plots. The highest-scoring wine of this edition is Sangiovese Notturno.

Via del Tesoro, 23 - Massa di Vecchiazzano - 47121 Forlì (FC)
Tel. 0543 769371 | email: palazza@dreidona.it
www.dreidona.it

Viticulture: Organic
Hectares: 27 | **Bottles no.:** 130.000 | **Owner:** Famiglia Drei Donà
Winemaking mgmt.: Marco Bernabei, Ida Vittoria Drei Donà
Agronomic mgmt.: Ida Vittoria Drei Donà

90,5

ROMAGNA SANGIOVESE PREDAPPIO NOTTURNO 2024

Red DOC - Sangiovese 100%
Alc. 14% | € 15 | Bt. 60.000 | Ferm. steel | Mat. small barrels 8 months
A vibrant, deep carmine colour. An enticing nose, with fragrant aromas of cherry and plum, sweet spices and herbal notes of lesser calamint. A dynamic, full-bodied and upright palate, with incisive tannins and vivid freshness, well-balanced. A long finish with fruity and savoury notes. Grilled Florentine steak.

ROMAGNA

1966

Fattoria Zerbina

Among the symbolic wineries of Romagna, Fattoria Zerbina, nestled in the hills of Marzeno, continues to be a benchmark thanks to the vision of Cristina Geminiani, a meticulous interpreter of Sangiovese and Albana. The depth of Pietramora Riserva and the finesse of Marzieno confirm a constant pursuit of quality. The winery's flagship remains Scaccomatto, an extraordinary Albana Passito and one of the most iconic wines in the area, for which the recent replanting of a historic, eighty-year-old vineyard ensures continuity.

Via Vicchio, 11 - Frazione Marzeno - 48018 Faenza (RA)
Tel. 0546 40022 | email: info@zerbina.com
www.zerbina.com

Viticulture: Organic
Hectares: 26,5 | **Bottles no.:** 180.000 | **Owner:** Maria Cristina Geminiani
Winemaking mgmt.: Maria Cristina Geminiani
Agronomic mgmt.: Maria Cristina Geminiani

94

ROMAGNA SANGIOVESE MARZENO PIETRAMORA RISERVA 2021

Red DOC - Sangiovese 100%
Alc. 14% | € 30 | Bt. 3.500 | Ferm. small barrels and steel
Mat. small barrels 12 months
Bright carmine red. A nose of great finesse, with aromas of ripe red fruit and woody nuances. A dense and structured palate, underpinned by a well-integrated alcohol and dense tannins. A herbal intensity and an exceptionally long finish. Beef fillet with Roquefort sauce.

TOSCANA

1888

Biondi-Santi

Biondi-Santi. A sigh … and then … what can one say? We could talk about history: done. We could talk about genius: a given. And if we were to talk only about wine – the one with a capital 'W', in bold – but more than anything else this year, we are talking about the very essence of their Brunellos: the tannins. We all know that tannins are what give wine its roughness, and this is where the Biondi-Santi difference lies, because here the tannins are 'ethereal', 'suspended'; they unfold like a veil of silk, elevating the liquid essence and creating something unique: Biondi-Santi tannins, an axiomatic trademark.

Villa Greppo, 183 - 53024 Montalcino (SI)
Tel. 0577 848023 | email: biondisanti@biondisanti.it
www.biondisanti.it

Viticulture: Conventional
Hectares: 33 | **Bottles no.:** N.d. | **Owner:** EPI group
Winemaking mgmt.: Federico Radi
Agronomic mgmt.: Federico Radi

98

BRUNELLO DI MONTALCINO TENUTA GREPPO RISERVA 2019

Red DOCG - Sangiovese 100%
Alc. 13,5% | € 690 | Ferm. steel and concrete | Mat. wood 28 months
Bright garnet colour. The fruity sweetness of Ferrovia cherries and pomegranate is enhanced by lilac, tamarind, green cardamom, gentian and Sichuan pepper. The subtlety of the wine's body is enchanting, layered with silky tannins and the delightful freshness of blood orange. A sublime finish of red pepper. Truffled larks in casserole.

TOSCANA

1959

Cappella Sant'Andrea

Cappella Sant'Andrea offers an original take on Vernaccia, far removed from the notion of a simple white wine to be drunk young. Among the most interesting wines is Rialto Vernaccia di San Gimignano Riserva, a wine with remarkable flavour, capable of combining depth, structure and a distinct savoury character linked to the area's fossil-rich soils. Also of interest is the rediscovery of ancient vineyards trained using the 'vite maritata' (married vine to a tree) system alongside field maple, a testament to a historic viticultural tradition that today serves as a living foundation for new oenological expressions.

Località Casale, 26 - 53037 San Gimignano (SI)
Tel. 0577 940456 | email: info@cappellasantandrea.it
www.cappellasantandrea.it

Viticulture: Organic
Hectares: 10 | **Bottles no.:** 40.000
Owner: Flavia Del Seta and Francesco Galgani
Winemaking mgmt.: Paolo Salvi
Agronomic mgmt.: Ruggero Mazzilli

94

VERNACCIA DI SAN GIMIGNANO RIALTO RISERVA 2024

White DOCG - Vernaccia di San Gimignano 100%
Alc. 13,5% | € 30 | Bt. 5.000 | Ferm. steel | Mat. steel 12 months
Golden in colour. Fragrant notes of broom and helichrysum blend beautifully with candied citron, peach, citrus marmalade, a hint of mugwort and flint. The palate is well-structured, balancing the juiciness of peaches in syrup with savoury notes that evolve into herbal undertones. Rabbit terrine.

TOSCANA

1969

Castell'in Villa

The new dawn of Chianti Classico, in the early 1970s, marked the beginning of an epic era in which Countess Coralìa Pignatelli della Leonessa was one of the key figures; with her intuitive flair, she transformed the 1971 vintage into something truly magical, a wine that is still highly sought-after by wine connoisseurs today. After a period of absence – alas, far too long – here she is again with three authentic 'Castell'in Villa' wines. Riserva 2019 is an absolute must-have; it fully embodies the true essence of the fluid lightness of an immaculate Sangiovese that unfolds with bewitching harmony.

Località Castell'in Villa - 53019 Castelnuovo Berardenga (SI)
Tel. 0577 359074 | email: info@castellinvilla.com
www.castellinvilla.com

Viticulture: Organic
Hectares: 50 | **Bottles no.:** 120.000 | **Owner:** Pignatelli Della Leonessa
Winemaking mgmt.: Federico Staderini, Matteo Altare
Agronomic mgmt.: Matteo Altare, Filippo Trombetta

97

CHIANTI CLASSICO RISERVA 2019

Red DOCG - Sangiovese 100%
Alc. 14% | € 100 | Bt. 10.000 | Ferm. steel | Mat. steel 48 months and wood 12 months
Vivid carmine red. Strawberry tree blossom and violet, sour cherry and rowan berry intertwine with oleander, cardamom and fougère, creating an elegant bouquet. Freshness and tannins shape a harmonious palate, with an herbal and spicy core, and a lingering finish of Tarocco blood orange and aniseed. Stuffed partridges.

1921

TOSCANA

Castello del Terriccio

It has now become quite a challenge to describe Castello del Terriccio: there are so many insights and anecdotes that making a selection would do it a disservice. So what better alternative is there than to talk about wine? And let it be wine! As always, harvest after harvest, despite the weather and other setbacks, Lupicaia remains the very essence of excellence, accompanied by a noble companion: a 2021 Castello del Terriccio that epitomises the perfection of the Petit Verdot-Syrah blend.

Via Bagnoli, 16 - Località Terriccio - 56040 Castellina Marittima (PI)
Tel. 050 699709 | email: info@terriccio.it
www.terriccio.it

Viticulture: Conventional
Hectares: 60 | **Bottles no.:** 200.000
Owner: Vittorio Piozzo di Rosignano Rossi di Medelana
Winemaking mgmt.: Carlo Ferrini, Valerio Corsini
Agronomic mgmt.: Carlo Ferrini, Emanuele Vergari

97

LUPICAIA - VITTORIO PIOZZO DI ROSIGNANO 2021

Red IGT - Cabernet Sauvignon 90%, Petit Verdot 10%
Alc. 15,5% | € 120 | Bt. 35.000 | Ferm. steel | Mat. small barrels 22 months
Dark carmine red. Lush fruitiness of blueberry, blackberry and raspberry; opulently floral and spicy, with notes of hibiscus, red oleander, pepper and cinnamon, followed by an herbal finish. Essential in its savoury-tannic character, it becomes imbued with sweet spiciness and glides into flavours of roasted pepper and rhubarb. Truffled larks in casserole.

1962

TOSCANA

Castello di Monsanto

The way in which Fabrizio managed to isolate the essence of Sangiovese and fuse it with the terroir was astonishing; that was back in the 1970s. Today, Laura Bianchi has woven those threads of knowledge even more tightly together and manages, year after year, to stand out in the Tuscan wine scene. Her Sangiovese wines possess an absolute integrity of character, which sets them apart from austerity and compels them to be forthright and crystal-clear – in other words: "I am what you know I ought to be". And so, once again, Il Poggio is a harmonious oenological ode with a single high note: excellence.

Via Monsanto, 8 - Località Monsanto - 50028 Barberino Tavarnelle (FI)
Tel. 055 8059000 | email: monsanto@castellodimonsanto.it
www.castellodimonsanto.it

Viticulture: Integrated pest management
Hectares: 72 | **Bottles no.:** 450.000 | **Owner:** Laura and Fabrizio Bianchi
Winemaking mgmt.: Andrea Giovannini, Laura Bianchi
Agronomic mgmt.: Andrea Giovannini, Massimo Arnoldi

96,5

CHIANTI CLASSICO GRAN SELEZIONE VIGNA IL POGGIO 2021

Red DOCG - Sangiovese 95%, Canaiolo 3%, Colorino 2%
Alc. 14,5% | € 70 | Bt. 18.000 | Ferm. steel | Mat. large barrels 20 months
Carmine red. It possesses stunning varietal purity: marasca cherry, iris, violet, coriander and rosemary. The flavour is monumental. Substantial in its freshness and tannins, yet light in its structural tone – a magical oxymoron. The finish unfolds with celestial progression. Roe deer with porcini mushrooms.

1966

TOSCANA

Castello di Volpaia

'Living Volpaia' ('Vivere Volpaia') might sound like a tourist slogan; yet, for Giovannella and her family, living Volpaia has become a profound journey of self-discovery, one that has brought to the fore certain states of mind and a philosophy of life in which winemaking, olive oil production, farming and caring for the environment are deeply ingrained in their very essence. And what about the wines? The natural organoleptic quality with which they manage to penetrate the taster's mind is disarming; they captivate without bewitching, turning memories into poetic fragments; incidentally, Il Puro is magnificent.

Via Pier Capponi, 2 - Località Volpaia - 53017 Radda in Chianti (SI)
Tel. 0577 738066 | email: info@volpaia.com
www.volpaia.com

Viticulture: Certified organic
Hectares: 45 | **Bottles no.:** 220.000 | **Owner:** Giovanna Stianti
Winemaking mgmt.: Lorenzo Regoli
Agronomic mgmt.: Lorenzo Regoli

95,5

CHIANTI CLASSICO GRAN SELEZIONE IL PURO VIGNETO CASANOVA 2022

Red DOCG - Sangiovese 100%
Alc. 14,5% | € 111 | Bt. 2.000 | Ferm. steel | Mat. small barrels 18 months
Carmine red. The essence of Radda in Chianti through and through: wild sour cherry, redcurrant, iris and sweet violet; refined with subtlety by coriander, blond tobacco, liquorice and coffee beans. A liquid essence imbued with rustic tannins and citrus freshness, shaped by a firm alcoholic structure to define a regal finish. Poivrade of game.

1968

TOSCANA

Fontodi

When we speak of Conda d'Oro, we believe there is nothing more to add in terms of the perfect harmony between soil and microclimate; it seems like a veritable land of plenty for Sangiovese. Fontodi crafts it so flawlessly that it produces wines that are virtually perfect. For example, Flaccianello della Pieve is a Sangiovese that displays such a natural character as to take the taster by surprise and enthral them. No less impressive this year is Terrazze di San Leonino, an impeccable blend of preserving the variety's inherent qualities and the full expression of maturation in oak. "Ça va sans dire."

Via San Leolino, 89 - Panzano - 50022 Greve in Chianti (FI)
Tel. 055 852005 | email: fontodi@fontodi.com
www.fontodi.com

Viticulture: Organic
Hectares: 110 | **Bottles no.:** N.d. | **Owner:** Famiglia Manetti
Winemaking mgmt.: Franco Bernabei
Agronomic mgmt.: Giovanni Manetti

96,5

FLACCIANELLO DELLA PIEVE 2023

Red IGT - Sangiovese 100%
Alc. 14,5% | € 140 | Bt. 60.000 | Ferm. steel | Mat. small barrels 24 months
Deep ruby red. Plum syrup, wild blackberry, iris and rosemary enhance the varietal character alongside star anise, eucalyptus and cardamom. The sublime, enveloping mouthfeel reveals rich tannins at the centre of the palate, which bring out the wine's fresh character. An extremely long finish of liquorice. Roe deer civet with mushrooms.

1956

TOSCANA

Isole e Olena

Founded in 1956 through the merger of the two ancient villages of Isole and Olena, the estate marked a pivotal moment in the revival of Chianti Classico thanks to the vision of Paolo De Marchi. From the second half of the 1970s, a painstaking process of mass selection of Sangiovese took shape, leading, in 1980, to the creation of Cepparello, a wine destined to become an absolute benchmark for the grape variety. Since 2022, ownership has passed to the Descours family, who have chosen to continue, in the spirit of continuity, a project that has now become a model for the entire appellation.

Località Isole, 1 - 50028 Barberino Tavarnelle (FI)
Tel. 055 8072763 | email: office@isoleolena.it

Viticulture: Conventional
Hectares: 56 | **Bottles no.:** 240.000 | **Owner:** EPI group
Winemaking mgmt.: Emanuele Reolon

95,5

CEPPARELLO 2023

Red IGT - Sangiovese 100%
Alc. 15% | € 125 | Bt. 48.000 | Ferm. large barrels | Mat. wood 20 months
A vibrant carmine red. A broad aromatic palette of Durone cherry, blackberry, raspberry, lavender, peony, oregano, brine and crusco pepper. The palate is complex, with citrus freshness unfolding over a silky tannic structure. A long, lingering finish of chocolate. Truffled larks in casserole.

1385

TOSCANA

Marchesi Antinori

When one excellence challenges another, there is always something to discuss: the vintage, the weather, the challenges… But the identity and character of the wines from the various estates – in particular the approximately 165 hectares of Tenuta Tignanello – never fail to impress, proving year after year that they are the finest expressions of that sort of 'laboratory' established in the 1970s, which has contributed so much – and continues to do so – to Italian winemaking. Alongside Solaia and Tignanello, Chianti Classico Riserva Marchese Antinori shines, produced exclusively from grapes grown on the legendary estate.

Via Cassia per Siena, 133 - Bargino - 50026 San Casciano in Val di Pesa (FI)
Tel. 055 23595 | email: antinori@antinori.it
www.antinori.it

Viticulture: Conventional
Hectares: 3000 | **Bottles no.:** N.d. | **Owner:** Famiglia Antinori
Winemaking mgmt.: Renzo Cotarella
Agronomic mgmt.: Renzo Cotarella

96,5

SOLAIA 2023

Red IGT - Cabernet Sauvignon 80%, Cabernet Franc 10%, Sangiovese 10%
Alc. 14,5% | € 338 | Bt. 88.000 | Ferm. steel | Mat. small barrels 16 months
Ruby red. It slowly releases aromas of blackcurrant, blueberry, lavender, agapanthus, crusco pepper, cinchona, cinnamon, green cardamom and Modica chocolate. A fresh opening of pomegranate, with dynamic and well-integrated tannins in the alcohol, shaping the palate right through to the endless finish of chinotto and liquorice. Grilled Chianina ribeye steak with black truffle.

1946

TOSCANA

Marini Giuseppe e Figli

A family-run business where a strong sense of connection to rural tradition, coupled with a renowned commitment to sustainability and respect for nature, underpins a painstaking approach to winemaking, with meticulous attention to detail and the myriad facets that the various winemaking objectives can present. The estate's pinnacle of quality is undoubtedly Vin Santo, available this year in both the Riserva and Occhio di Pernice versions. These are two extraordinary wines that best embody the commitment and passion that have endured over the years and remain as vibrant and essential as ever.

via B. Sestini, 274 - 51100 Pistoia (PT)
Tel. 0573 451162 | email: info@marinifarm.it
www.marinifarm.it

Viticulture: Conventional and integrated pest management
Hectares: 6,5 | **Bottles no.:** 8.000 | **Owner:** Famiglia Marini
Winemaking mgmt.: Fabio Marini
Agronomic mgmt.: Fabio Marini

95,5

VIN SANTO DEL CHIANTI OCCHIO DI PERNICE 2017

White DOC Passito - Sangiovese 100%
Alc. 15,5% | € 33 (0,375l) | Bt. 400 | Ferm. large barrels
Mat. large barrels 72 months
Mahogany. A fragrant symphony of toasted almond, date, walnut, pine resin, camomile, enamel and sealing wax. An impressive body, where residual freshness and subtle tannins support notes of orange zest that linger long after the sweetness, fading into hints of heather honey. Chestnut.

1981

TOSCANA

Masseto

Masseto has now become the Italian emblem of Merlot winemaking, and it certainly holds its own amongst the world's finest. It is well known that frequent adverse weather conditions can have a negative impact on a wine's quality, but here at Masseto this seems not to be an issue. The 2023 harvest was certainly no walk in the park, yet it gives the impression that everything went smoothly, by the book. Perhaps this is because, after 40 years of winemaking, the essence of this grape holds absolutely no secrets for those tasked with nurturing it.

Via Bolgherese, 191 - Loc. Ornellaia - Fraz. Bolgheri - 57022 Castagneto Carducci (LI)
Tel. 0565 71811 | email: info@masseto.com
www.masseto.com

Viticulture: Organic
Hectares: 11 | **Bottles no.:** N.d. | **Owner:** Famiglia Frescobaldi
Winemaking mgmt.: Marco Balsimelli

98

MASSETO 2023

Red IGT - Merlot 100%
Alc. 15% | € 800 | Ferm. small barrels and concrete | Mat. small barrels 24 months
Carmine red. The interplay of vegetal and floral aromas shapes the varietal charm of this Merlot: bay leaf, mastic and green pepper are enhanced by lavender and violet against a backdrop of blackcurrant and black chokeberry. The tannins are caressing and harmonious, flowing with the fresh vibrancy of plum and marasca cherry, with a magical hint of sea salt. Woodcock on the spit.

1974

TOSCANA

Monteraponi

Monteraponi is one of the most distinguished examples of Chianti Classico from the Radda in Chianti area. The vineyards' unique altitude, with its cool climate, significant daily temperature variations and all that these entail, emphasises a territorial character marked by tension, elegance and verticality – qualities we find in all the samples tasted. Add to this a truly extraordinary freshness and such aromatic precision that Gran Selezione Bragantino and Trebbiano VD are two genuine thoroughbreds, whilst we look forward to tasting the legendary Baron'Ugo once again.

Località Monteraponi - 53017 Radda in Chianti (SI)
Tel. 0577 738208 | email: monteraponi@gmail.com
www.monteraponi.it

Viticulture: Certified organic
Hectares: 12,5 | **Bottles no.:** 65.000 | **Owner:** Famiglia Braganti
Winemaking mgmt.: Maurizio Castelli

94,5

TREBBIANO VD 2024

White IGT - Trebbiano 100%
Alc. 12,5% | € 90 | Bt. 1.800 | Ferm. small barrels | Mat. small barrels 9 months
Bright golden. It offers aromas of percoca peaches, bergamot, camomile, almonds, candied ginger and lime zest, with hints of brioche and beeswax. Seductive on the palate at first, it then bursts into a captivating fresh, savoury note of citron that carries the flavour through to the long finish of white pepper and orange blossom honey. Risotto with white truffle.

1967

TOSCANA

Montevertine

The 2023 harvest, represented here by Le Pergole Torte, was not all plain sailing in Radda. The tasting belies all this, because the way in which Montevertine has managed to distil the personality of Sangiovese borders on a vinicultural miracle. The wine has absorbed a soul of pure freshness that brings out the very essence of the wine itself and once again reveals the winery's brilliant craftsmanship; and Le Pergole Torte 2023 becomes an emotional experience that should be savoured at least once in a lifetime: something truly sublime.

Località Montevertine - 53017 Radda in Chianti (SI)
Tel. 0577 738009 | email: info@montevertine.it
www.montevertine.it

Viticulture: Certified organic
Hectares: 20 | **Bottles no.:** 90.000 | **Owner:** Famiglia Manetti
Winemaking mgmt.: Paolo Salvi
Agronomic mgmt.: Ruggero Mazzilli

97

LE PERGOLE TORTE 2023

Red IGT - Sangiovese 100%
Alc. 14% | € 200 | Bt. 24.000 | Ferm. concrete | Mat. wood 24 months
Deep carmine red. There is a refined olfactory appeal to this Sangiovese: iris, violet, marasca cherry, Moro blood orange and coriander, harmoniously intertwined with cloves and bay leaf. Majestic acidity revitalises the palate and stimulates the tannins, which are imbued with delicious fruitiness and an herbal finish. Grilled Florentine steak.

1981

TOSCANA

Ornellaia

Ornellaia's winemaking philosophy is so deeply rooted in the spirit of everyone at the winery that the latest changes have demonstrated a consistent commitment to the same standard of quality – which is, after all, excellence. Every year, there is a subtle sense of excitement in tasting these oenological gems. Bolgheri Superiore never fails to live up to its reputation as a top wine, and in this day and age that is by no means a given; the same can be said of Ornellaia Bianco: few Tuscan whites – indeed, few Italian whites – can match it; it is pure in its essence as a true Sauvignon Blanc, despite the climate.

Via Bolgherese, 191 - Bolgheri - 57022 Castagneto Carducci (LI)
Tel. 0565 71811 | email: info@ornellaia.it
www.ornellaia.it

Viticulture: Environmentally sustainable
Hectares: 119 | **Bottles no.:** N.d. | **Owner:** Famiglia Frescobaldi
Winemaking mgmt.: Marco Balsimelli
Agronomic mgmt.: Marco Balsimelli

97

BOLGHERI SUPERIORE ORNELLAIA 2023

Red DOC - Cabernet Sauvignon 55%, Merlot 25%, Cabernet Franc 12%, Petit Verdot 8%
Alc. 14,5% | € 215 | Ferm. small barrels and steel and concrete | Mat. small barrels 18 months
Dark ruby. Coppice woodland, garrigue, wild berries, eucalyptus, summer hedgerows and wilted red roses, resting on notes of blackberry, Vignola blackberry and cinnamon. Caressing and harmonious tannins, flowing with the fresh vibrancy of plum and cassis, enhanced by a hint of ginger in the delightful chocolate-tinged finish. Woodcock on the spit.

1947

TOSCANA

Petrolo

Luca Sanjust Di Teulada: a painter who has turned his hand to wine. It's no joke; that's how he's described, and certainly not to belittle him. We maintain that he has channelled the creative spirit that drives a painter into the wines of Petrolo. Galatrona is a masterpiece of excellence, where the pastel-like softness of Merlot finds textural freshness in the Tuscan galestro soil. Trebbiano Bòggina B orchestrates a pictorial dimension that brings to life, with elegance, the rugged Tuscan character of a grape variety that can be rather wayward; and what can one say of Sangiovese Bòggina A, if not that it is a reinterpretation of colour and flavour in an impressionistic lightness.

Località Petrolo, 30 - Frazione Mercatale Valdarno - 52021 Bucine (AR)
Tel. 055 9911322 | email: petrolo@petrolo.it
www.petrolo.it

Viticulture: Certified organic
Hectares: 40 | **Bottles no.:** 90.000 | **Owner:** Luca and Maria Sanjust di Teulada
Winemaking mgmt.: Carlo Ferrini, Simone Cuccioli
Agronomic mgmt.: Carlo Nesterini, Ruggero Mazzilli

94

VALDARNO DI SOPRA SANGIOVESE VIGNA BÒGGINA A 2024

Red DOC - Sangiovese 100%
Alc. 12,5% | € 68 | Ferm. terracotta | Mat. terracotta 12 months
It offers floral delights of violet and oleander, expanding to reveal blackberry, bay leaf and coriander. The subtle essence of the palate lies between juicy freshness and polished tannins, with a spicy finish. Tortelli with Castelmagno cheese.

2012

TOSCANA

Podere Brizio

Family Vineyards – that is how Alejandro Bulgheroni describes himself. We, inspired by the crystal-clear essence of Montalcino found in the wines of Podere Brizio, would be tempted to say that they embody the very essence of the 'Tuscany Family'. From the 2020 harvest, officially awarded five stars, a truly exceptional Bosco Alto has emerged – a star amongst stars in the Brunello style, showcasing the full extent of the winery's team's expertise. No frills, just substance – the result of professional dedication, as if to say that nothing is left to chance, and here, 'nothing' simply does not exist.

Località Podere Brizio, 67 - 53024 Montalcino (SI)
Tel. 0577 041072 | email: visite@poderebrizio.it
www.dievole.it

Viticulture: Certified organic
Hectares: 12 | **Bottles no.:** 59.000 | **Owner:** Alejandro Bulgheroni
Winemaking mgmt.: Luigi Temperini
Agronomic mgmt.: Lorenzo Bernini

96,5

BRUNELLO DI MONTALCINO BOSCO ALTO RISERVA 2020

Red DOCG - Sangiovese 100%
Alc. 14% | € 99 | Bt. 3.000 | Ferm. steel | Mat. large barrels 48 months
A bright carmine red. The Sangiovese's DNA comes through with striking clarity on the nose and palate. Wild sour cherry, iris, blood orange and violet bring a juicy vibrancy to the freshness, with persuasive velvety tannins guiding a sublime finish of Sichuan pepper, liquorice and herbal notes. Pheasant salmì.

2001

TOSCANA

Poggio al Tesoro

It won't be an adventure ("Non sarà un'avventura"): Lucio Battisti sang about it in 1969. Marilisa and Walter, however, began what was not an adventure 25 years ago, and today their work continues in the same spirit but with a more mature understanding of the craft, clearly in a context different from that of Valpolicella. Despite the complexity of a vintage such as 2022, 'Dedicato a Walter' has even surprised itself with the perfection with which the vintage and winemaking process have been interpreted. Another surprise is Viognier Sondraia, which, for the third consecutive year, is performing exceptionally well.

Via Bolgherese, 189/B - 57022 Castagneto Carducci (LI)
Tel. 0565 773051 | email: info@poggioaltesoro.it
www.poggioaltesoro.it

Viticulture: Conventional
Hectares: 70 | **Bottles no.:** 588.000 | **Owner:** Marilisa Allegrini
Winemaking mgmt.: Christian Coco
Agronomic mgmt.: Franco Dal Colle

96,5

BOLGHERI SUPERIORE DEDICATO A WALTER 2022

Red DOC - Cabernet Franc 100%
Alc. 14,5% | € 190 | Bt. 8.000 | Ferm. wood | Mat. small barrels 24 months
A vivid carmine colour. It possesses a graceful fruitiness of blackcurrant, mulberry and elderflower syrup, enlivened by peony and lavender, and enhanced by bay leaf, vanilla and fougère. An immersive richness within its smooth, tannic and savoury core; supple and invigorating, with the fresh breath of ripe blackberry, it unfolds with heavenly spiciness. Thrushes in salmì sauce.

1997

TOSCANA

Poggio alla Sala

Acquired at the end of 2022 by the Toppetta family, Poggio alla Sala is embarking on a new chapter in its history in the Montepulciano area, building on an already well-established wine-growing heritage. The vineyards, planted at an altitude of around 300 metres and with an average age of 25 years, find their fullest expression in the Nobile di Montepulciano Pieve Sant'Ilario 2022: a complex vintage, characterised by high temperatures and drought, which has rewarded balance and precision in agronomic decisions, resulting in a wine of depth and dynamism.

Via delle Chiane, 3 - 53045 Montepulciano (SI)
Tel. 0578 767224 | email: info@poggioallasala.it
www.poggioallasala.it

Viticulture: Integrated pest management
Hectares: 28 | **Bottles no.:** 150.000 | **Owner:** Famiglia Toppetta
Winemaking mgmt.: Valerio Coltellini
Agronomic mgmt.: Valerio Coltellini

95,5

VINO NOBILE DI MONTEPULCIANO PIEVE SANT'ILARIO 2022

Red DOCG - Prugnolo Gentile 100%
Alc. 14,5% | € 85 | Bt. 2.600 | Ferm. steel | Mat. small barrels 24 months
A splendid carmine colour. It reveals typical aromas of sour cherries in alcohol, blood orange and dried violets, enriched by hints of incense, cocoa powder and liquorice. Enveloping and richly juicy, it has progressive tannins with hints of tamarind. Roe deer with porcini mushrooms.

1989

TOSCANA

Poggio di Sotto

The almost obsessive rigour with which Sangiovese – or rather, the numerous biotypes that grow in the vineyards – is cultivated, tended and nurtured is unrivalled in the region. There is almost a fear that any intervention outside those procedures – which border on the archaic – might have a negative impact on the distinctiveness of their Brunello and Rosso di Montalcino. It is, in fact, undeniable that their wines offer distinctive characteristics and nuances that make them easily recognisable to trained tasters, as Poggio di Sotto's style is unique and unmistakable.

Località Castelnuovo dell'Abate - 53024 Montalcino (SI)
Tel. 0577 835502 | email: info@poggiodisotto.it
www.collemassari.it

Viticulture: Certified organic
Hectares: 20 | **Bottles no.:** 65.000 | **Owner:** Claudio and Maria Iris Tipa Bertarelli
Winemaking mgmt.: Luca Marrone, Leonardo Berti

97

BRUNELLO DI MONTALCINO RISERVA 2020

Red DOCG - Sangiovese 100%
Alc. 14% | € 390 | Bt. 3.200 | Ferm. large barrels and concrete
Mat. large barrels 42 months
Bright garnet colour. Gently fruity: sour cherry and raspberry, with floral notes of blue iris and rhododendron, framed by coriander, mace and Swiss stone pine. Delicate in body, it has smooth tannins, with a fresh, juicy core reminiscent of blood orange. The finish is exceptionally long. Braised hare with red wine reduction.

1983

TOSCANA

Michele Satta

Giacomo Satta followed in the footsteps of his father, Michele, and in the early years remained true to the winemaking philosophy that had enabled the wines to rise to the very top of production in the Bolgheri area. In recent years, he has introduced an increasingly contemporary shift, further lightening the structural body and reworking the blend of grape varieties, as has been the case this year with Piastraia, which no longer includes Sangiovese. But let's talk about Marianova. Once again this year, it has soared to the stars, into the constellation of excellence: a wine that truly stirs the emotions.

Località Vigna al Cavaliere, 61 - 57022 Castagneto Carducci (LI)
Tel. 0565 773041 | email: info@michelesatta.com
www.michelesatta.com

Viticulture: Conventional
Hectares: 28 | **Bottles no.:** 170.000 | **Owner:** Giacomo Satta
Winemaking mgmt.: Attilio Pagli
Agronomic mgmt.: Giacomo Satta

96,5

BOLGHERI SUPERIORE MARIANOVA 2023

Red DOC - Sangiovese 50%, Syrah 50%
Alc. 14% | € 170 | Bt. 2.200 | Ferm. concrete | Mat. small barrels 18 months
Carmine red. It bursts with floral notes of violet and oleander, boasts a rich fruitiness of blackberry and ripe cherry, and fades into hints of Angostura and tamarind. The wine's subtle body softens the smooth tannins, whilst the acidity of blackcurrant and raspberry emerges on the mid-palate. A captivating chocolate finish. Roast pheasant.

1921

TOSCANA

Tenuta San Guido

Tenuta San Guido. Every year, the same Hamlet-like dilemma: what is the universal reflection on the value of a wine such as Sassicaia's very existence? Is it a 'to be' (wine) and a 'not to be' (wine) within the same dimension of thought? The 2023 vintage is certainly 'to be wine', the spirit of that essence which finds no obstacles in the production cycle and which has already been elevated to the status of an angel, ascending to the wine-heaven without passing go; and it is here that it becomes 'not to be' wine, for, like everything that becomes a memory, it will live on forever in those who taste it, losing its liquid form and becoming an indelible memory.

Località Le Capanne, 27 - Bolgheri - 57022 Castagneto Carducci (LI)
Tel. 0565 762026 | email: info@sassicaia.com
www.sassicaia.com

Viticulture: Conventional
Hectares: 128 | **Bottles no.:** 1.000.000 | **Owner:** Società Agricola C.I.T.A.I Spa – Tenuta San Guido
Winemaking mgmt.: Carlo Paoli
Agronomic mgmt.: Nicola Politi

98,5

BOLGHERI SASSICAIA 2023

Red DOC - Cabernet Sauvignon 87%, Cabernet Franc 13%
Alc. 14% | € 320 | Bt. 285.000 | Ferm. steel | Mat. small barrels 24 months
Deep carmine red. A lush fruitiness of Vignola Moretta cherry, blackberry and crème de cassis, enhanced by oleander, hibiscus, eucalyptus and cinnamon. On the palate, a subtle, magical fluidity of fresh dark fruits, into which the tannins blend, becoming sublime; it has an exhilarating finish. Tagliatelle with ragù sauce.

1971

UMBRIA

Arnaldo Caprai

Caprai has played a decisive role in the revival of Sagrantino and in establishing Montefalco as one of Italy's most important wine regions. This journey has been built on a deep understanding of the territory, research and the constant refinement of agronomic and oenological techniques, and is now underpinned by a strong commitment to sustainability. The latest winemaking technologies represent the natural evolution of a production philosophy that continues to place the vineyard at the heart of the project. In this edition, 25 Anni and Collepiano once again stand at the pinnacle of production.

Località Torre - 06036 Montefalco (PG)
Tel. 0742 378802 | email: info@arnaldocaprai.it
www.arnaldocaprai.it

Viticulture: Environmentally sustainable
Hectares: 160 | **Bottles no.:** 900.000 | **Owner:** Arnaldo Caprai
Winemaking mgmt.: Vera Lafranconi, Julien Viaud
Agronomic mgmt.: Michele Bravi

95

MONTEFALCO SAGRANTINO 25 ANNI 2022

Red DOCG - Sagrantino 100%
Alc. 15,5% | € 56 | Bt. 15.000 | Ferm. small barrels | Mat. small barrels 24 months
A deep, vibrant carmine colour. Notes of wild berry jam, violet, coffee, cinchona and rhubarb unfold naturally against a backdrop of sweet spices. On the palate, it displays volume and precision, with finely chiselled tannins and a lively citrus character that lead with distinct personality to a long, consistent finish. Venison salmi with buckwheat polenta.

1940

UMBRIA

Castello della Sala

Castello della Sala consistently pursues a winemaking philosophy that has helped to define the identity of Umbria's great white wines. Thanks to the terroir and microclimate, the winery expresses its own distinctive style through wines made from both indigenous and international grape varieties, often characterised by a skilful use of oak. Cervaro della Sala remains the flagship of the range, rightfully earning its place amongst the finest wines. Of particular note are Muffato della Sala and San Giovanni, which stands out for its vigour and elegance thanks to the potential of the vintage.

Località Sala - 05016 Ficulle (TR)
Tel. 0763 86051 | email: castellodellasala@antinori.it
www.antinori.it

Viticulture: Conventional
Hectares: 229 | **Bottles no.:** 880.000 | **Owner:** Famiglia Antinori
Winemaking mgmt.: Massimiliano Pasquini
Agronomic mgmt.: Massimiliano Pasquini

95

CERVARO DELLA SALA 2024

White IGT - Chardonnay 96%, Grechetto 4%
Alc. 12,5% | € 56 | Bt. 300.000 | Ferm. small barrels and steel Mat. steel 5 months and small barrels 5 months
Intense straw yellow. Vanilla and tobacco give way to floral notes of jasmine and lime blossom, followed by tropical fruit, quince and hints of star anise and powder. A dynamic palate where freshness blends harmoniously with savoury notes, leading the palate towards an evolving tension waiting to be discovered. Tagliatelle with truffles.

1962

UMBRIA

Lungarotti

Lungarotti is not merely part of Umbrian wine history: it continues to redefine its prospects and ambitions. Torgiano remains the centre of production and culture, whilst Montefalco, with the Tenuta Brancalupo estate, has taken on the role of a second hub, its autonomy becoming increasingly evident. Recent developments have focused precisely on distinguishing between these two distinct identities, maintaining a firm hold on its Umbrian roots whilst opening it up to an international outlook. Within this framework, Vigna Monticchio and Vigna Il Pino draw attention back to the historic estate, offering two complementary and fully realised interpretations of the Torgiano style.

Viale Giorgio Lungarotti, 2 - 06089 Torgiano (PG)
Tel. 075 988661 | email: lungarotti@lungarotti.it
www.lungarotti.it

Viticulture: Conventional and certified organic
Hectares: 180 | **Bottles no.:** 2.000.000 | **Owner:** Famiglia Lungarotti
Winemaking mgmt.: Lorenzo Landi, Vincenzo Pepe
Agronomic mgmt.: Attilio Persia

96

TORGIANO ROSSO RUBESCO VIGNA MONTICCHIO RISERVA 2021

Red DOCG - Sangiovese 100%
Alc. 14,5% | € 50 | Bt. 18.000 | Ferm. steel | Mat. large barrels 12 months
Garnet with ruby flashes. Red rose and Indian ink underpin the bouquet, followed by wilted sweet violet, incense, bitter orange and cloves. The palate is dazzling, with lively acidity and impeccable tannins. The finish features musk, currant and plum. Tournedos Rossini.

2005

MARCHE

Andrea Felici

Situated on the border between the Castelli di Jesi and Matelica regions, it stands as a beacon of excellence and rigour. Production focuses exclusively on Verdicchio, crafted with exceptional vigour and finesse. Thanks to the altitude and a meticulous artisanal approach, the wines are distinguished by their vibrant acidity and extraordinary ageing potential, representing one of the region's pinnacles of quality. And, as expected, Il Cantico della Figura once again proves its worth, confidently achieving excellence.

Contrada Sant'Isidoro, 28 - 62021 Apiro (MC)
Tel. 0733 611431 | email: leo@andreafelici.it
www.andreafelici.it

Viticulture: Organic
Hectares: 12 | **Bottles no.:** 80.000 | **Owner:** Leopardo Felici
Winemaking mgmt.: Aroldo Bellelli
Agronomic mgmt.: Stefano Mascioni

95

CASTELLI DI JESI VERDICCHIO CLASSICO VIGNA IL CANTICO DELLA FIGURA RISERVA 2022

White DOCG - Verdicchio 100%
Alc. 13,5% | € 60 | Bt. 6.158 | Ferm. concrete | Mat. concrete 12 months
Intense, luminous straw yellow. Hints of white-fleshed peach, aromatic herbs, Mediterranean scrub and wildflowers invite you to take a firm, balanced sip, characterised by a satisfying savouriness. It has a substantial structure and a long finish, which fades dryly with a pleasant almond-like note. Grouper roulade with rosemary potatoes.

1992

MARCHE

Clara Marcelli

The winery pursues a vision rooted in craftsmanship, the protection of biodiversity and a rejection of synthetic chemicals. The winery is run by the Colletta brothers, who oversee every stage of production with a respectful approach, from hand-picking to fermentation with indigenous yeasts, right through to carefully calibrated maceration in steel, wood and concrete. Research and experimentation underpin a project that never loses sight of the region's identity and the authenticity of the wines. Ruggine enchants and captivates, leaving a lasting impression on all who taste it.

Contrada Pescolla - 63081 Castorano (AP)
Tel. 347 8628999 | email: info@claramarcelli.it
www.claramarcelli.it

Viticulture: Organic
Hectares: 10 | **Bottles no.:** 40.000 | **Owner:** Clara Marcelli
Winemaking mgmt.: Winery staff
Agronomic mgmt.: Winery staff

96

RUGGINE 2021

Red IGT - Grenache 100%
Alc. 13,5% | € 90 | Bt. 500 | Ferm. wood | Mat. small barrels 20 months
A brilliant carmine with a noble garnet rim. Rich and elegant, with wild berries and dried red plums. Iris, lavender and wisteria. Nutmeg and fine rhubarb with a smoky undertone. A sumptuous palate, perfectly balanced. Solid, beautifully integrated tannins. A long finish with indelible hints of cinchona. Woodcock on the spit.

1997

MARCHE

Oasi degli Angeli

Here, they follow a personal and radical approach, based on extremely low yields, respect for natural rhythms and the pursuit of the fruit's maximum expressiveness. Kurni and Kupra remain iconic embodiments of an artisanal vision that shuns standardisation and unnecessary intervention, prioritising concentration, depth and Mediterranean identity. A deliberately limited production which, over the years, has made the winery an essential reference point on the Marche wine scene. Every year, Eleonora and Marco write memorable chapters of winemaking history in a book that speaks solely of excellence. Kurni is sublime.

Contrada S. Egidio, 50 - 63064 Cupra Marittima (AP)
Tel. 0735 778569 | email: info@kurni.it
www.kurni.it

Viticulture: Organic and biodynamic
Hectares: 16 | **Bottles no.:** 7.500 | **Owner:** Eleonora Rossi
Winemaking mgmt.: Marco Casolanetti
Agronomic mgmt.: Marco Casolanetti

96

KURNI 2024

Red IGT - Montepulciano 100%
Alc. 14,5% | € 130 | Bt. 7.000 | Ferm. large barrels | Mat. small barrels 20 months
Deep, dense ruby red. Elegant notes of vanilla, nutmeg and icing sugar; generous hints of cherries in syrup, redcurrants and blackberries; white chocolate, leather and juniper. A full-bodied, round and enveloping palate. Velvety tannins in perfect harmony with the wine's rich extract. An endless finish of liquorice. Fillet of roe deer with blueberries.

1979

LAZIO

Famiglia Cotarella

The vision of brothers Renzo and Riccardo – later taken up by the third generation, who now run the business – is characterised by a philosophy centred on balanced winemaking practices and the search for the grape varieties best suited to the sandy, tuff-rich volcanic soils of this part of Lazio. A Merlot clone and the revival of indigenous grape varieties, such as Rossetto, have enabled the production of wines of such calibre that the Cotarella name is now inextricably linked to the Montefiascone area. Year after year, Montiano maintains its renowned standards of excellence.

SS Cassia Nord, km 94,155 - 01027 Montefiascone (VT)
Tel. 0744 9556 | email: info@famigliacotarella.it
www.famigliacotarella.it

Viticulture: Conventional
Hectares: 260 | **Bottles no.:** 1.500.000 | **Owner:** Famiglia Cotarella
Winemaking mgmt.: Pier Paolo Chiasso
Agronomic mgmt.: Pier Paolo Chiasso

95

MONTIANO 2023

Red IGP - Merlot 100%
Alc. 14,5% | € 65 | Bt. 40.000 | Ferm. steel | Mat. small barrels 12 months
Intense ruby red. A bouquet with notes of cherry, followed by sweet tobacco and black pepper, with hints of vanilla, cinnamon and an appealing herbal character. On the palate, it is full-bodied and enveloping, with a freshness that balances the intensity of the tannic structure, leaving an endless aroma of red fruit. Venison medallions with cooking reduction.

2006

LAZIO

San Giovenale

The winery is located in the beautiful countryside of Tuscia, specifically in the iconic Mignone Valley. Here, the vines benefit from a soil composition made of clay but rich in stones, and from the sea breezes blowing in from the nearby Tyrrhenian Sea. Yields are extremely low, and in the cellar, Emanuele and Marco's expertise brings out the very best in the harvested grapes. Patience, perseverance and professionalism, combined with the skilful use of new French oak, complete the process.

Località La Macchia - 01010 Blera (VT)
Tel. 06 6877877 | email: info@sangiovenale.it
www.sangiovenale.it

Viticulture: Certified organic
Hectares: 10 | **Bottles no.:** 10.000 | **Owner:** Emanuele Pangrazi
Winemaking mgmt.: Marco Casolanetti

95

HABEMUS 2024

Red IGT - Grenache 40%, Syrah 30%, Carignano 20%, Tempranillo 10%
Alc. 15% | € 68 | Bt. 8.000 | Ferm. steel | Mat. small barrels 20 months
An impenetrable ruby red. Enveloping aromas of flowers, red fruits, black pepper, nutmeg, cinchona, liquorice, coffee, tobacco, and woody and mentholated notes. On the palate, it is soft, full-bodied but dynamic, with a pleasant freshness and masterfully integrated tannins. The finish is flavourful and extremely long. Grilled entrecôte with cheese shavings.

1970

ABRUZZO

Fattoria Nicodemi

Nicodemi is now a leading name in the Colline Teramane area. The wines from this estate, run by siblings Elena and Alessandro, all embody a modern style that brings out the best in the native Montepulciano and Trebbiano grape varieties; where oak is used, it always becomes a distinctive element that is well integrated with the rest of the wine's bouquet and flavour profile, without detracting from its elegance. The intriguing wines made from Trebbiano and Montepulciano, aged in cocciopesto amphorae, leave us curious to discover how they might evolve in the future.

Contrada Veniglio, 8 - SP 19 - 64024 Notaresco (TE)
Tel. 085 895493 | email: info@nicodemi.com
www.nicodemi.com

Viticulture: Certified organic
Hectares: 30 | **Bottles no.:** 200.000 | **Owner:** Elena and Alessandro Nicodemi
Winemaking mgmt.: Mirko Niccolai
Agronomic mgmt.: Luca Mercadante

91

MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE NEROMORO RISERVA 2021

Red DOCG - Montepulciano 100%
Alc. 13,5% | € 38 | Bt. 3.000 | Ferm. wood and steel | Mat. small barrels 12 months
An impenetrable carmine red. Elegant nose offering aromas of blackberry jam, liquorice and wilted red flowers. Then vanilla, clove, coffee and dark chocolate. On the palate, it is full-bodied and dynamic, thanks to a lovely fresh, savoury kick and a long, flavourful finish, heralding a long ageing potential. Grilled Chianina ribeye steak with black truffle.

1964

ABRUZZO

Emidio Pepe

Emidio Pepe, who passed away in July, taught us a great lesson through his work: he was described as a man of 'peasant pride', capable of being confident right from the start that he would produce 'one of the finest wines in the world' – a conviction that time, throughout his entire life, has confirmed. Emidio was able to combine his beloved homeland of Torano Nuovo with a keen curiosity about the wider world, where Montepulciano, first and foremost, but also Trebbiano d'Abruzzo, have now become undisputed benchmarks of excellence. Farewell Emidio, thank you for everything.

Via Chiesi, 10 - 64010 Torano Nuovo (TE)
Tel. 0861 856493 | email: info@emidiopepe.com
www.emidiopepe.com

Viticulture: Organic and certificate biodynamic
Hectares: 20 | **Bottles no.:** N.d. | **Owner:** Sofia and Daniela Pepe
Winemaking mgmt.: Sofia Pepe, Chiara De Iulis Pepe
Agronomic mgmt.: Sofia Pepe, Chiara De Iulis Pepe

98

MONTEPULCIANO D'ABRUZZO COLLINE TERAMANE 2023

Red DOCG - Montepulciano 100%
Alc. 13,5% | € 50 | Bt. 20.000 | Ferm. concrete | Mat. concrete 20 months
An impenetrable carmine colour with violet streaks. A bouquet offering notes of blackberries, cranberries and raspberries, sour cherries, Mon Chéri chocolates and an exciting hint of black pepper and liquorice root. Powerful and full-bodied on the palate, with dense tannins perfectly balanced by soft components. The finish is endless. Grilled beef sirloin.

ABRUZZO

1650

Valentini

Francesco Paolo Valentini produces wine by listening to the land and patiently tending the vineyard and its slow evolution; his work is the silence of the cellar, the scent of large oak barrels, of murmuring must and damp earth; it is the determination to let the wine retain the warmth of his hands and the breath of the vines. In his relentless pursuit of excellence, his son Gabriele has begun to expand their historic vineyard, the Colle Cavaliere Cru, with just a few more hectares of Trebbiano. Whilst we wait to savour the fruit of this labour, we enjoy the masterpiece from the old vineyard.

Via del Baio, 2 - 65014 Loreto Aprutino (PE)
Tel. 085 8291138 | email: az.agr.valentini@gmail.com

Viticulture: Conventional
Hectares: 65 | **Bottles no.:** N.d.
Owner: Francesco Paolo and Gabriele Valentini
Winemaking mgmt.: Francesco Paolo Valentini
Agronomic mgmt.: Francesco Paolo Valentini

98,5

TREBBIANO D'ABRUZZO 2022

White DOC - Trebbiano 100%
Alc. 12,5% | € 120 | Bt. 30.000 | Ferm. large barrels | Mat. large barrels 24 months
A luminous straw-yellow colour with golden highlights. The bouquet is intoxicating, with notes of yellow melon, Percoca peach and dried apricot, followed by candied citron, white chocolate, hints of honey and herbal undertones. The palate is powerful, consistent with the aromatic profile, and features a savoury finish that rounds off an exhilarating experience. Toasted bread with duck foie gras pâté.

MOLISE

1999

Cianfagna

The Cianfagna winery continues to establish itself as a refined outpost of winemaking, blending structural rigour with a sense of place. Among the vines growing at an altitude of 500 metres, the agronomic management stands out for its conservative pruning technique, inspired by local viticultural tradition. On the winemaking front, the stylistic evolution of the wines is noteworthy, particularly that of Tintilia Sator: impeccable management of ripening, a drastic reduction in sulphites and an extractive profile designed to enhance the distinctive minerality. Among the finest expressions of the vintage, both within and outside the appellation.

Contrada Bosco Pampini, 3 - 86030 Acquaviva Collecroce (CB)
Tel. 333 2776776 | email: agricola@cianfagna.com
www.cianfagna.com

Viticulture: Integrated pest management
Hectares: 4,5 | **Bottles no.:** 20.000 | **Owner:** Famiglia Cianfagna
Winemaking mgmt.: Leonardo Seghetti
Agronomic mgmt.: Vincenzo Cianfagna

94

TINTILIA DEL MOLISE SATOR 2021

Red DOC - Tintilia 100%
Alc. 15% | € 30 | Bt. 10.000 | Ferm. steel | Mat. steel 24 months
An elegant, bright carmine colour. Attractive aromas alternating between hints of spices, sour cherries and carob, blending with aromatic herbs and hints of ground coffee. A rich palate with velvety tannins, offering a juicy and captivating progression that guarantees complete satisfaction with a long, refreshing finish. Fillet of venison with blueberries.

CAMPANIA

1997

La Sibilla

Cruna DeLago is by no means a new name: this label has already demonstrated unequivocally, on numerous occasions, the extraordinary potential for evolution of Falanghina from the Phlegraean area. What continues to surprise, however, is the organoleptic splendour it manages to achieve even just a few days after bottling, following a mere six months in stainless steel and a year of bottle ageing. The 2024 vintage is already exhilarating in its definition and completeness, and we wonder just how far it might go in a few years' time – provided, of course, that we can resist the irresistible temptation to uncork it.

Via Ottaviano Augusto, 19 - 80070 Bacoli (NA)
Tel. 081 8688778 | email: info@sibillavini.com
www.lasibillavini.it

Viticulture: Integrated pest management
Hectares: 9,5 | **Bottles no.:** 80.000 | **Owner:** Famiglia Di Meo
Winemaking mgmt.: Vincenzo Di Meo
Agronomic mgmt.: Vincenzo Di Meo

94,5

CAMPI FLEGREI FALANGHINA CRUNA DELAGO 2024

White DOC - Falanghina 100%
Alc. 13% | € 30 | Bt. 4.000 | Ferm. steel | Mat. steel 6 months
A luminous, intense and rich golden colour. Mediterranean scrub, apricot and broom intertwine with the wild aromas of wet flint and gunflint. On the palate, it reveals gentler floral and iodine-like nuances, with a savoury quality that unites land and sea, evoking a stroll amongst the waves and cliffs. Spaghetti with sea urchins.

CAMPANIA

1974

Luigi Maffini

A wonderful partnership in which each plays their part according to their aptitude and character: such is the case with Luigi Maffini and his wife Raffaella, a perfect blend of private life and the running of the winery, built on mutual support; the same dynamic applies to Kràtos and Pietraincatenata, two distinct interpretations of the same grape variety that need to be tasted side by side to gain an even deeper understanding of the influence of the Cilento terroir and the human contribution to shaping a winemaking project that does not merely aspire to excellence but achieves it with great awareness.

Via Serri, 34/D - 84050 Giungano (SA)
Tel. 0828 1997568 | email: info@luigimaffini.it
www.luigimaffini.it

Viticulture: Certified organic
Hectares: 18 | **Bottles no.:** 110.000 | **Owner:** Luigi Maffini
Winemaking mgmt.: Luigi Maffini
Agronomic mgmt.: Luigi Maffini

96

CILENTO FIANO PIETRAINCATENATA 2024

White DOP - Fiano 100%
Alc. 13,5% | € 33 | Bt. 16.680 | Ferm. small barrels and steel
Mat. steel 4 months and small barrels 3 months
As luminous as gold bathed in sunlight. A smoky note opens the bouquet, accompanied by hints of yellow peach and citron, vanilla and camomile, toasted hazelnuts and sage. Enveloping on the palate: an embrace that harmonises freshness and savouriness. A lingering fruity finish with briny undertones. Stuffed chicken roast.

1734

CAMPANIA

Mastroberardino

The company's reputation is such that it could easily rest on its laurels, yet it consciously chooses to explore new avenues of production, demonstrating a rare dynamism. The decision to launch the vibrant, low-alcohol Vibra range, as well as the new Traditional Method sparkling wines, is a sign of its desire to reach out to younger consumers and embrace new trends in winemaking. There is, however, no risk of undermining its heritage: the winery's identity in this edition is upheld by Fiano Stilèma and Taurasi Radici, which deliver a performance worthy of a standing ovation.

Via Manfredi, 75/81 - 83042 Atripalda (AV)
Tel. 0825 614111 | email: pr@mastroberardino.com
www.mastroberardino.com

Viticulture: Integrated pest management
Hectares: 260 | **Bottles no.:** 1.700.000 | **Owner:** Piero Mastroberardino
Winemaking mgmt.: Massimo Di Renzo
Agronomic mgmt.: Antonio Dente, Antonio Capone

96

FIANO DI AVELLINO STILÈMA RISERVA 2021

White DOCG - Fiano 100%
Alc. 12,5% | € 38 | Bt. 7.000 | Ferm. steel | Mat. small barrels 24 months
A dazzling gold colour, with emerald highlights. A mesmerising bouquet: caramelised hazelnut and Mediterranean scrub blend with helichrysum and gunpowder. On the palate, it opens with a lively interplay between vibrant freshness and ample body, before tapering off to allow the notes of Annurca apple and almond to linger. Stockfish stew with porcini mushrooms.

1999

CAMPANIA

Perillo

Among the most fascinating producers of Taurasi, thanks to a strong and recognisable identity forged over the slow passage of time – an identity that has evolved from a simple stylistic model into the winery's unmistakable mantra: the decision to wait even beyond a decade, which reveals great respect and remarkable mastery of the raw material at their disposal. A fresh new addition is the elegant Greco di Tufo 2025, which hints at austerity, whilst Taurasi 2015 soars to great heights, striking straight to the heart, and at the same time successfully capturing the essence of a sunny vintage, all substance and flavour.

Contrada Valle, 19 - 83040 Castelfranci (AV)
Tel. 0827 72252 | email: cantinaperillo@libero.it
www.cantinaperillo.it

Viticulture: Conventional
Hectares: 12 | **Bottles no.:** 35.000 | **Owner:** Michele Perillo
Winemaking mgmt.: Felice Perillo
Agronomic mgmt.: Felice Perillo, Nicole Perillo

98

TAURASI 2015

Red DOCG - Aglianico 100%
Alc. 14,5% | € 55 | Bt. 5.500 | Ferm. steel | Mat. steel 36 months and large barrels 24 months
Carmine with garnet hues. Surprising breadth and depth: cinnamon, pepper, leather and cloves; carob, tobacco, liquorice and blood orange; dried violets and roses, and ash. On the palate, it is a juicy and refined wine, cloaked in brocade-like tannins. The finish is exceptionally long and layered. Wild boar with sweet and sour sauce.

2001

CAMPANIA

Quintodecimo

Professor Luigi Moio's natural charisma is such that his academic brilliance risks overshadowing the collective spirit which is, in fact, the true driving force behind this estate: Laura di Marzio, together with Rosa, Chiara and Michele Moio, quietly and effectively carry forward a business that has now reached the pantheon of Italian wine. Stylistic perfection and territorial identity, a leadership that stems from a seemingly simple idea: to bring excellent grapes into the winery and pursue a production model that ensures, without deviation, the expression of this marvellous territory's natural vocation.

Via San Leonardo, 27 - 83036 Mirabella Eclano (AV)
Tel. 0825 449321 | email: info@quintodecimo.it
www.quintodecimo.it

Viticulture: Organic
Hectares: 36 | **Bottles no.:** 140.000 | **Owner:** Laura and Luigi Moio
Winemaking mgmt.: Luigi Moio
Agronomic mgmt.: Simone Iannella

96

GRECO DI TUFO GIALLO D'ARLES 2025

White DOCG - Greco 100%
Alc. 13% | € 36 | Bt. 45.000 | Ferm. small barrels and steel
Mat. steel 4 months and small barrels 4 months
A bright straw yellow with emerald glints. An intriguing bouquet of ripe fruit and citrus blossoms, enlivened by moss and pine resin, river pebbles and icing sugar. An opulent palate that combines freshness and flavour: a rhythmically paced flavour progression triggers lingering nuances of almond and sea salt. Rabbit saddle with truffles and potato timbale.

1979

PUGLIA

D'Araprì

Three friends, three jazz musicians, three surnames – D'Amico, Rapini, Priore – united in 1979 under a single name, a sparkling wine brand destined to write an entirely new chapter in the history of southern Italian sparkling wines. This was followed by the insight to focus primarily on Bombino Bianco, complemented by Montepulciano, Nero di Troia and Pinot Noir, for skilful blends and extended ageing. And then there was the idea of reviving the Apulian pergola training system. With patience, rigour and vision, they have channelled their profound artistic sensibility into their unique winemaking project.

Via Zannotti, 30 - 71016 San Severo (FG)
Tel. 0882 227643 | email: eventi@darapri.it
www.darapri.it

Viticulture: Conventional
Hectares: 18 | **Bottles no.:** 170.000 | **Owner:** D'Araprì Società Agricola srl
Winemaking mgmt.: Girolamo D'Amico, Ulrico Priore
Agronomic mgmt.: Massimo D'Anzeo, Libero Antonio Priore

94

D'ARAPRÌ BRUT GRAN CUVÉE XXI SECOLO 2018

White Metodo Classico - Bombino Bianco 60%, Montepulciano 25%, Pinot Noir 15%
Alc. 12% | € 35 | Bt. 13.000 | Ferm. steel | 60 months on the lees
A profuse perlage in a dazzling straw-yellow hue. The nose opens with notes of yellow plum, melon, pineapple and Golden Delicious apple; these are followed by broom flowers and herbs, amidst hints of marzipan, toasted hazelnut and pastry. The palate is refined, taut and deep, with an exciting evolution. Bellavista style lobster.

PUGLIA

2004

Gianfranco Fino Viticoltore

Just over twenty years ago, Gianfranco Fino founded his winery with the aim of showcasing a unique viticultural heritage and embarking on an uncompromising approach to winemaking. It all began with the restoration of old Primitivo vines, aged between 60 and 90 years, which were saved from being grubbed up. The vinification of these grapes resulted in wines of exceptional finesse that have become global icons. The captivating Primitivo Es once again proves itself to be the most representative of these wines.

Contrada Reni - 74024 Manduria (TA)
Tel. 351 1622126 | email: info@gianfrancofino.it
www.gianfrancofino.it

Viticulture: Conventional
Hectares: 23 | **Bottles no.:** 45.000 | **Owner:** Gianfranco Fino
Winemaking mgmt.: Gianfranco Fino
Agronomic mgmt.: Gianfranco Fino



96

ES 2024
Red IGT - Primitivo 100%
Alc. 15,5% | € 60 | Bt. 18.000 | Ferm. steel | Mat. small barrels 12 months
Ruby red with amaranth highlights. An opening of sour cherry, blueberry, blackberry, plum and violet; followed by notes of marzipan, liquorice, myrtle, bay leaf and black pepper. On the palate, it combines richness and tension, with fine tannins that intertwine with a fresh, savoury note. The finish offers a clear abundance of dark fruits and pomegranate. Pappardelle with duck ragù.

PUGLIA

1970

Taurino Cosimo Az. Agr. Vigneti & Cantine

In the early 1970s, the unforgettable Cosimo Taurino launched a venture destined to transform the image and development of wines from Salento and Puglia. Following his untimely death in 1999, the reins of the business passed into the careful and hard-working hands of his daughter Rosanna and his son-in-law Antonio Bello. Whilst the winery has been modernised, expanded and fitted out with a welcoming showroom, the range of wines – spearheaded by the timeless Patriglione – retains its undiminished charm.

SP 365, km 1,400 - 73010 Guagnano (LE)
Tel. 0832 706490 | email: info@taurinovini.it
www.taurinovini.it

Viticulture: Conventional
Hectares: 90 | **Bottles no.:** 90.000 | **Owner:** Rosanna Taurino and Antonio Bello
Winemaking mgmt.: Massimo Tripaldi
Agronomic mgmt.: Eugenio Manieri



95

PATRIGLIONE 2021
Red IGT - Negroamaro 100%
Alc. 14,5% | € 60 | Bt. 36.000 | Ferm. steel | Mat. steel 24 months
Deep carmine with glints of garnet. A captivating bouquet: prune, dark orange, tea leaf, rosemary and eucalyptus; followed by tobacco, cardamom, nutmeg, cinnamon and mace. Elegant and dynamic on the palate, with perfectly integrated, textured tannins. Excellent ageing potential. Donkey stew.

PUGLIA

2014

Vespa Vignaioli per Passione

For decades, Bruno Vespa recounted the finest stories of great wine producers in his articles; he then decided to become a producer himself, alongside his sons Alessandro and Federico and his wife Augusta. At the heart of the estate lies Masseria Li Reni, a 16th-century castle that houses an elegant resort and a refined restaurant. A short distance away lies the ultra-modern winery, nestled amongst the vineyards. The entire range is of the highest quality, reaching the pinnacle of excellence with the Primitivo Raccontami.

SP Manduria-Avetrana, km 3,8 - 70024 Manduria (TA)
Tel. 099 7718847 | email: info@vespavignaioli.it
www.vespavignaioli.it

Viticulture: Conventional
Hectares: 37 | **Bottles no.:** 300.000 | **Owner:** Bruno Vespa
Winemaking mgmt.: Riccardo Cotarella, Pietro Pennetta
Agronomic mgmt.: Riccardo Cotarella



94

PRIMITIVO DI MANDURIA RACCONTAMI 2024
Red DOP - Primitivo 100%
Alc. 16% | € 29 | Bt. 7.000 | Ferm. steel | Mat. steel 7 months and small barrels 12 months
A deep, luminous carmine colour, heralding a symphony of cherry, violet, black mulberry, mint, bay leaf and myrtle, accompanied by a hint of black pepper. On the palate, it is rich, full-bodied and velvety, with an elegant progression driven by distinguished tannins and a vivid, fresh and savoury structure. A long and satisfying finish. Grilled Chianina ribeye steak with black truffle.

BASILICATA

1942

Martino

The winery is one of the historic custodians of the Vulture wine-making tradition, a role carried out with passion and determination by Carolin Martino, through an unbreakable bond between family, the winery and a love for the Lucanian land. Waiting for the grapes to reach the right level of ripeness for the harvest and carefully calibrating the wines' ageing times have, over the years, led us to particularly appreciate the estate's interpretations of Aglianico del Vulture DOCG in its Superiore Riserva version. And it is precisely the 2019 vintage that, in this tasting, captivates with its depth and promising ageing potential.

Via La Vista, 2/A - 85028 Rionero in Vulture (PZ)
Tel. 0972 721422 | email: info@martinovini.com
www.martinovini.com

Viticulture: Conventional
Hectares: 35 | **Bottles no.:** 250.000 | **Owner:** Armando and Carolin Martino
Winemaking mgmt.: Gerardo Briola
Agronomic mgmt.: Gerardo Briola



95

AGLIANICO DEL VULTURE SUPERIORE MARTINO RISERVA 2019
Red DOCG - Aglianico del Vulture 100%
Alc. 14% | € 35 | Bt. 1.333 | Ferm. steel | Mat. small barrels 30 months and concrete 20 months
A luminous carmine colour with garnet hues. The nose is austere and captivating, with aromas of graphite, ripe blackberry, mace and black pepper. The palate, perfectly balanced, is characterised by unwavering freshness and a broad tannic structure; it finishes with hints of liquorice root and tobacco. Braised beef cheek with polenta.

CALABRIA

1950

Librandi

For over seventy years, Librandi has continued to shape high-quality Calabrian winemaking with elegance. The legacy of Antonio and Nicodemo lives on through their children and grandchildren, with the same meticulous care as ever. Research into regional grape varieties goes hand in hand with a focus on soil fertility, sustainable practices and an increasingly well-organised hospitality programme. Amidst the vineyards, the cellar and the stories passed down through the generations, visitors become part of the experience, within a project that continues to evolve without losing sight of its core values. Once again, it is Megonio that makes this story so great and extraordinary.

SS 106 - Contrada San Gennaro - 88811 Cirò Marina (KR)
Tel. 0962 31518 | email: librandi@librandi.it
www.librandi.it

Viticulture: Integrated pest management
Hectares: 232 | **Bottles no.:** 2.200.000 | **Owner:** Famiglia Librandi
Winemaking mgmt.: Donato Lanati
Agronomic mgmt.: Davide De Santis

96

MEGONIO 2024

Red IGT - Magliocco Dolce 100%
Alc. 14% | € 24 | Bt. 35.000 | Ferm. steel | Mat. small barrels 12 months
Lively garnet colour. The bouquet has character; notes of blueberries and red flower petals lead the way to a rich tapestry of toasty notes, chocolate, liquorice and sweet leather. On the palate, it confirms the expected elegance: the taste is lively, balanced and fresh, brimming with personality and length. Tournedos Rossini.

SICILIA

1978

Marco De Bartoli & C.

Alongside the legendary Vecchio Samperi – the archetype of the 'perpetual' wine linked to the Marsala tradition – the winery produces a range of different wines, all made from native grape varieties. The Pantelleria range plays an important role, represented in this edition by Bukkuram 'Sole d'Agosto', which has soared to excellence, establishing itself as the best Sicilian wine of the year. This is a testament to the constant commitment and meticulous work of Renato and Giuseppina, following in the illustrious footsteps of their father Marco, the undisputed driving force behind the renaissance of Sicilian wine.

Contrada Fornara Samperi, 292 - 91025 Marsala (TP)
Tel. 0923 962093 | email: info@marcodebartoli.com
www.marcodebartoli.com

Viticulture: Certified organic
Hectares: 26 | **Bottles no.:** 250.000 | **Owner:** Giuseppina and Renato De Bartoli
Winemaking mgmt.: Renato De Bartoli
Agronomic mgmt.: Uva Sapiens

96

PASSITO DI PANTELLERIA BUKKURAM SOLE D'AGOSTO 2023

White DOC Passito - Zibibbo 100%
Alc. 14% | € 52 | Bt. 10.000 | Ferm. steel | Mat. steel 12 months and small barrels 12 months
A brilliant amber colour. It entices with ripe and candied fruit, citrus, apricot, raisins, fragrances of cinnamon and honey, set against notes of the sea and the Mediterranean scrub. Intense, it is velvety and sweet, yet also juicy, thanks to the distinct citrus notes. A perfect synthesis of character and territorial expression. Black Forest cake.

SICILIA

1983

Donnafugata

It is one of the most influential names in contemporary Sicilian wine, born out of the vision of the Rallo family, who have succeeded in combining local roots, innovation and an international outlook. From the historic estates of Contessa Entellina to the vineyards of Mount Etna, and on to Pantelleria and Vittoria, the winery interprets the richness of Sicily through wines of great character and finesse. Today, the baton is passed to the new generation, with Gabriella Favara – embodying the family's legacy and the new president of Assovini Sicilia – called upon to drive forward a project aimed at promoting local wines.

Via Sebastiano Lipari, 18 - 91025 Marsala (TP)
Tel. 0923 724200 | email: info@donnafugata.it
www.donnafugata.it

Viticulture: Biodynamic and integrated pest management
Hectares: 459 | **Bottles no.:** 3.640.000 | **Owner:** Famiglia Rallo
Winemaking mgmt.: Antonio Rallo, Stefano Valla, Antonino Santoro
Agronomic mgmt.: Antonio Rallo, Antonino Santoro, Giuseppe Milano, Salvo Giuffrida

94,5

SICILIA ROSSO MILLE E UNA NOTTE 2021

Red DOC - Nero d'Avola 80%, other varieties 20%
Alc. 13,5% | € 69 | Bt. 94.000 | Ferm. steel | Mat. small barrels 14 months
Vivid ruby red. Plum and sour cherry on the nose, followed by black pepper and sweet spices, leather, tobacco and menthol notes. Structured and elegant on the palate, with a balanced progression of flavours and hints of fruit and spices in the long finish. Veal strips with rosemary.

SICILIA

2005

Girolamo Russo

Giuseppe Russo cultivates vineyards in some of the most prestigious districts on the northern slopes of Mount Etna, aiming – through a rigorous analysis of geological and microclimatic differences – to highlight the distinct characteristics of each individual plot, whilst ensuring the quality of the wines intended for blending. This year's results fully reflect the company's philosophy. Taking the top three places are a blend, 'A Rina'; a single-vineyard wine, Feudo di Mezzo, and Piano delle Colombe, a small cru from San Lorenzo – a wine already cherished by his father Girolamo – which has established itself as the volcano's finest wine.

Via Regina Margherita, 78 - Passopisciaro - 95012 Castiglione di Sicilia (CT)
Tel. 328 3840247 | email: info@girolamorusso.it
www.girolamorusso.it

Viticulture: Organic and certified organic
Hectares: 22 | **Bottles no.:** 100.000 | **Owner:** Girolamo Russo
Winemaking mgmt.: Emiliano Falsini, Danilo Arcidiacono
Agronomic mgmt.: Stefano Dini

95,5

ETNA ROSSO SAN LORENZO PIANO DELLE COLOMBE 2022

Red DOC - Nerello Mascalese 100%
Alc. 14,5% | € 180 | Bt. 1.000 | Mat. small barrels 18 months
A bright carmine red. A refined bouquet of small red and black berries, rose and violet, blending with notes of Mediterranean scrub, sweet tobacco and liquorice. On the palate, it combines depth and balance, supported by velvety tannins. A long finish with refreshing herbal notes. Braised beef with mushrooms.

SICILIA

1830

Tasca d'Almerita

It is one of the iconic families of Sicilian wine, with over two centuries of history and a deep connection to the island's territories. Founded in 1830, the winery has evolved whilst remaining firmly rooted in its heritage, showcasing the distinctive characteristics of its various estates across Sicily. For eight generations, the Tasca family has interpreted Sicily's wine-growing heritage through research, respect for the environment and a focus on biodiversity. A pioneer in certified sustainability initiatives, it now represents a model of balance between tradition and innovation, with a contemporary vision.

Tenuta Regaleali - Contrada Regaleali - 90020 Sclafani Bagni (PA)
Tel. 091 6459711 | email: info@tascadalmerita.it
www.tascadalmerita.it

Viticulture: Conventional and environmentally sustainable
Hectares: 465,3 | **Bottles no.:** 2.738.607 | **Owner:** Famiglia Tasca d'Almerita
Winemaking mgmt.: Laura Orsi, Mario Licari, Lorenza Scianna
Agronomic mgmt.: Michele Brusaferri, Alessandro Accardi, Mario Licari



94

CONTEA DI SCLAFANI ROSSO DEL CONTE REGALEALI 2021

Red DOC - Nero d'Avola 53%, Perricone 47%
Alc. 14,5% | € 55 | Bt. 11.060 | Ferm. steel | Mat. small barrels 18 months
Carmine red colour. A delicate bouquet of cherry, plum jam, black pepper and cloves, tobacco, with hints of menthol. A powerful yet elegant palate, with silky tannins and echoes of fruit and spices in the long finish. Veal loin on a bed of sautéed spring onions.

SARDEGNA

1898

Contini 1898

The oldest winery on the island owes its success as much to its connection with the local area and its most iconic wine as to its ability to diversify its range whilst showcasing local grape varieties. This ongoing commitment has resulted in the production of a Vernaccia di Oristano that consistently lives up to its prestige, and in the use of this grape variety in blends with Vermentino. This formula has clearly proved a success, as Karmis Cuvée can now celebrate thirty years of commercial success. Equally commendable is the range of Nieddera wines, which finds its finest expression in Barrile.

Via Genova, 48/50 - 09072 Cabras (OR)
Tel. 0783 290806 | email: info@vinicontini.com
www.vinicontini.com

Viticulture: Conventional and certified organic
Hectares: 220 | **Bottles no.:** 2.000.000 | **Owner:** Famiglia Contini
Winemaking mgmt.: Piero Cella
Agronomic mgmt.: Gianfranco Siddu



95

VERNACCIA DI ORISTANO RISERVA 1998

White DOC - Vernaccia di Oristano 100%
Alc. 18,5% | € 39 (0,375l) | Bt. 2.400 | Ferm. steel | Mat. small barrels 360 months
A captivating antique gold colour, veined with amber. The broad and clear bouquet opens with ethereal notes before evolving into hints of dates, hazelnuts, candied ginger, nougat and saffron. The palate is rich and warm, with solid balance and endless length, rounded off by a savoury, almond-like finish. Babà.

SARDEGNA

1997

Ferruccio Deiana

The hills of Parteolla and the plains of Basso Campidano are home to the estate's vineyards, the result of a careful selection of local grape varieties planted in the most suitable soils. The time-honoured insights of the estate's owner, Ferruccio, complemented by the recent agronomic and oenological research of his son Dario, have resulted in a wide range of wines, amongst which the successful Ajana 2021 blend stands out as a highlight, firmly at the pinnacle of the estate's production. The decision to keep alive a denomination that has been shamefully neglected, such as Cagliari Malvasia, is commendable; the 2022 vintage demonstrates great finesse.

SS 387, km 13,500 - Località Su Leunaxi - 09060 Settimo San Pietro (CA)
Tel. 070 749117 | email: info@ferrucciodeiana.it
www.ferrucciodeiana.it

Viticulture: Conventional
Hectares: 120 | **Bottles no.:** 295.000 | **Owner:** Ferruccio Deiana
Winemaking mgmt.: Ferruccio Deiana, Dario Deiana
Agronomic mgmt.: Ferruccio Deiana, Dario Deiana



93

AJANA 2021

Red IGT - Cannonau 60%, Carignano 25%, Bovale 15%
Alc. 15% | € 34 | Bt. 6.000 | Ferm. steel | Mat. steel 2 months and small barrels 18 months
A deep, vibrant garnet colour. A complex bouquet of blackberry and myrtle berry, a potpourri of flowers, cloves, black pepper, liquorice wood and an herbal hint of cinchona. Rich, warm and satisfying on the palate, with a pronounced tannic profile and elegant structure. A slow finish with pleasant herbal notes. Manzetta ribeye steak with ginger sauce.

SARDEGNA

2009

Tenuta Asinara

With views over Asinara and roots in Romangia, the winery benefits from a location that has allowed for the planting of various grape varieties, giving rise to a diverse range of wines that reflect the estate's original production philosophy. Single-varietal wines that highlight local varietal characteristics and innovative blends with an international flair make up the estate's production, which has recently seen a significant increase in volumes. Hassan 2022 is a fine example of this winemaking vision: a cosmopolitan red, seductive on the nose and with a distinct personality on the palate.

Via Giacomo Tachis, 7 - SS 200 dell'Anglona - 07037 Sorso (SS)
Tel. 079 3402017 | email: info@tenutaasinara.com
www.tenutaasinara.com

Viticulture: Integrated pest management
Hectares: 60 | **Bottles no.:** 450.000 | **Owner:** Roberto Sassu
Winemaking mgmt.: Daniele Giuntini
Agronomic mgmt.: Daniele Giuntini



93

HASSAN 2022

Red IGT - Cabernet Franc 25%, Cabernet Sauvignon 25%, Cannonau 25%, Merlot 25%
Alc. 15% | € 35 | Bt. 7.000 | Ferm. small barrels and steel
Mat. small barrels 12 months
Deep carmine. A striking initial nose, with blackberry jam, notes of Mediterranean scrub, black pepper and cinchona against a backdrop of mentholated herbal notes. The palate is rich, flavourful and elegantly enveloping, with a refined tannic structure and excellent balance, fading into pleasant notes of cocoa. Duck breast with prunes.

100 Best Territorial Wines

Giving value to the terroir in its richest meanings, a category in which the wines most faithful to the identity of individual territories are highlighted. Not necessarily prestigious wines, but wines that exemplify the expressiveness of their territory.



1983

VALLE D'AOSTA

Cave Mont Blanc de Morgex et La Salle

The indigenous Prié Blanc grape variety remains the beating heart of this winery, an authentic expression of Morgex et La Salle area. This patient and meticulous work, carried out in challenging conditions, received further recognition at Vinitaly in 2026 with the Angelo Betti Award, which has been presented since 1973 to those who excel in promoting their region's wine heritage. This achievement confirms the winery's role as an authoritative voice in mountain viticulture and an ambassador for Valle d'Aosta on the national wine scene.

Chemin des Îles, 31 - La Ruine - 11017 Morgex (AO)
Tel. 0165 800331 | email: info@cavemontblanc.com
www.cavemontblanc.com

Viticulture: Integrated pest management
Hectares: 18 | **Bottles no.:** 150.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Nicola Del Negro
Agronomic mgmt.: Luca Blanchet

92

VALLE D'AOSTA BLANC DE MORGEX ET DE LA SALLE LA PIAGNE 2024

White DOC - Prié Blanc 100%
Alc. 11,5% | € 30 | Bt. 2.000 | Ferm. steel | Mat. steel 8 months and small barrels 8 months
A bright, deep straw-yellow colour. Hints of apple, sage, lemon thyme and lesser calamint give way to wisteria, acacia and jasmine. The fresh, enveloping palate is supported throughout its dynamic progression by a superb structure; the oak ageing is well integrated, leading to a hint of mountain butter. Risotto with prawns and orange zest.

1977

PIEMONTE

Antichi Vigneti di Cantalupo

The Arlunno family have been winemakers in the area for over five hundred years. Today, Alberto is the driving force behind Antichi Vigneti di Cantalupo in Ghemme. Together with his daughter, he champions the unique characteristics of this historic area. And he is the one who explains the importance of practising sustainable, environmentally responsible and high-quality viticulture: "It is not enough to be convinced to convince others; one must follow the path of quality". This has always been the philosophy of this winery, which deserves credit for having promoted Ghemme wine over the last half-century.

Via Michelangelo Buonarroti, 5 - 28074 Ghemme (NO)
Tel. 0163 840041 | email: info@cantalupo.net
www.cantalupo.net

Viticulture: Conventional and environmentally sustainable
Hectares: 35 | **Bottles no.:** 180.000 | **Owner:** Famiglia Arlunno
Winemaking mgmt.: Donato Lanati
Agronomic mgmt.: Patrizio Gasparinetti

92

GHEMME COLLIS BRECLEMAE 2019

Red DOCG - Nebbiolo 100%
Alc. 14% | € 55 | Bt. 2.600 | Ferm. steel | Mat. large barrels 36 months
A great classic of this appellation, with a deep yet luminous carmine colour. The nose opens with spicy and herbal notes, from which the fruity tones of plum and blackberry jam, citrus marmalade and dried flowers slowly emerge, leading to a finish of menthol and eucalyptus. On the palate, it is enveloping and pleasing, with freshness and delicate tannins. Quail stew.

1897

PIEMONTE

Accornero

A leading winery in the Casale Monferrato area, it offers a range of wines that showcase the region's rich viticultural heritage through diverse and compelling interpretations. The latest addition to the range is Timorasso, a great Piemonte white wine that Ermanno interprets in a fresh, elegant and pleasantly fragrant style. Grignolino proves once again to be a sure bet, both in its steel-aged version – lively and fragrant – and in its oak-aged version, a faithful expression of a traditional interpretation of the grape variety, of which the Accornero family have always been authoritative and passionate champions.

Cà Cima, 1 - 15049 Vignale Monferrato (AL)
Tel. 0142 933317 | email: info@accornerovini.it
www.accornerovini.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 30 | **Bottles no.:** 145.000 | **Owner:** Giulio Accornero
Winemaking mgmt.: Mario Ronco, Diego Pastore
Agronomic mgmt.: Ermanno Accornero

90

GRIGNOLINO DEL MONFERRATO CASALESE BRICCO DEL BOSCO 2025

Red DOC - Grignolino 100%
Alc. 14% | € 14 | Bt. 20.000 | Ferm. steel | Mat. steel 4 months
A true standard-bearer for the Casale Monferrato area, this wine opens with an intense and distinctive bouquet, where clear notes of berries, rose, lesser calamint and liquorice stand out. On the palate, it captivates with its pleasant freshness and an enveloping, harmonious and beautifully balanced mouthfeel. Robiola di Roccaverano cheese.

1860

PIEMONTE

Antoniotti

The Antoniotti family is a small farming business in the Biella area that dates back to 1860. Today, it is Mattia who, following in the footsteps of his father Odilio, is the guardian of Bramaterra, a curious and fascinating appellation. Every year, Casa del Bosco's winery produces wines with a strong, austere character, reflecting a traditional style and great stylistic integrity. The estate's vineyards are situated at an altitude of around 450 metres on highly acidic, well-drained, weathered porphyry soils; they face south, are well-ventilated, and are low in organic matter but rich in mineral salts.

Vicolo Antoniotti, 5 - Frazione Casa del Bosco - 13868 Sostegno (BI)
Tel. 0163 860309 | email: info@antoniottiodilio.com

Viticulture: Integrated pest management
Hectares: 5,8 | **Bottles no.:** 18.000 | **Owner:** Mattia Antoniotti
Winemaking mgmt.: Mattia Antoniotti, Odilio Antoniotti
Agronomic mgmt.: Mattia Antoniotti, Odilio Antoniotti

93

BRAMATERRA 2022

Red DOC - Nebbiolo 70%, Croatina 20%, Vespolina 7%, Uva Rara 3%
Alc. 13,5% | € 35 | Bt. 7.000 | Ferm. steel | Mat. large barrels 36 months
A magnificent Bramaterra: intense carmine in colour, deep and exuberant with dark fruit notes of mulberry, plum and blueberry, and intriguing with subtle peppery spice and hints of bitter almond. Juicy and inviting on the palate, enveloping and generously fresh, with food-friendly tannins. A taste of the true terroir. Milanese risotto with veal shank.

PIEMONTE

1761

Borgogno

This Langa institution (the estate was founded in 1761, when Italy did not yet exist and Charles Emmanuel III was King of Sardinia) has never ceased to embody the 'old Piemonte'. But don't picture something musty, because the wines are in fact modern and vibrant precisely because they are inextricably linked to the region's wine-growing history. In recent years, moreover, two innovations have shaken Borgogno's composure: the introduction of refined whites (Riesling and, above all, Timorasso) and the decisive emergence of the Riserva crus – bottles for the select few that nevertheless capture the essence of the terroir. The rest? Nebbiolo!

Via Gioberti, 1 - 12060 Barolo (CN)
Tel. 0173 56108 | email: info@borgogno.com
www.borgogno.com

Viticulture: Organic
Hectares: 52 | **Bottles no.:** 250.000 | **Owner:** Famiglia Farinetti
Winemaking mgmt.: Simone Borsari
Agronomic mgmt.: Giuseppe Valletti

93

BAROLO CANNUBI RISERVA 2021

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 220 | Bt. 1.000 | Ferm. concrete | Mat. large barrels 72 months
It expresses the vegetal side – fern, mint, an elegant forest floor – followed by floral notes of iris characteristic of Nebbiolo, against which notes of wild strawberry in alcohol stand out: what elegance! On the palate, it continues with Apollonian traits, whilst maintaining a solid structural framework. Fantastic quality of tannins. Long and thrilling. Beef fillet in herb crust.

PIEMONTE

1919

Francesco Boschis

If you want to discover Dolcetto from the Dogliani area, understand every nuance of it, and get to the heart of this marvellous terroir, this is the place to go. Not only because the Boschis family vinifies different Dolcetto crus separately, emphasising the subtle differences in altitude, aspect and soil texture, but also because, as befits those who interpret wine faithfully, this journey will take time and ignite a boundless passion within you. Time: the ingredient that will give these wines a richness that we can only glimpse today.

Borgata Pianezzo, 57 - 12063 Dogliani (CN)
Tel. 0173 70574 | email: info@boschisfrancesco.it
www.boschisfrancesco.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 7 | **Bottles no.:** 30.000 | **Owner:** Famiglia Boschis
Winemaking mgmt.: Paolo Boschis
Agronomic mgmt.: Paolo Boschis, Marco Boschis

90

DOGLIANI SUPERIORE PIANEZZO VIGNE SORÌ SAN MARTINO 2023

Red DOCG - Dolcetto 100%
Alc. 13,5% | € 16 | Bt. 3.796 | Ferm. steel | Mat. steel 8 months and concrete 2 months
An elegant, deep ruby colour. Equally noble is the initial impression of black berries in jelly, with dark notes of undergrowth and fleeting herbal bursts punctuated by hints of black pepper. On the palate, it is rich and satisfyingly full-bodied, with an austere tannic structure, whilst retaining a juicy, fresh blackberry note in the finish. Fettuccine with lamb ragù sauce.

PIEMONTE

1850

Comm. G.B. Burlotto

Fabio Alessandria has decided not to bottle individual Nebbiolo da Barolo single-vineyard wines from the 2022 vintage, opting instead to produce a single Barolo. The wine is splendid, a model of balance that encapsulates the finest selection of plots from Verduno, Monforte and Barolo. This development means we can finally taste and review the second-line wines from this important and historic winery. Well, apart from the delicious Nebbiolo and Barbera, we would highlight the freshness of the refined Dives, the fragrance of Freisa and, finally, the value of Pelaverga, a contemporary wine that often surprises.

Via Vittorio Emanuele, 28 - 12060 Verduno (CN)
Tel. 0172 470122 | email: burlotto@burlotto.com
www.burlotto.com

Viticulture: Organic and integrated pest management
Hectares: 18 | **Bottles no.:** 100.000 | **Owner:** Marina Burlotto
Winemaking mgmt.: Fabio Alessandria, Giuseppe Alessandria
Agronomic mgmt.: Giuseppe Alessandria

91

VERDUNO PELAVERGA 2025

Red DOC - Pelaverga Piccolo 100%
Alc. 14% | € 19 | Bt. 20.000 | Ferm. small barrels and steel Mat. large barrels 8 months
Character and flavour. Delicate spices and flowers: white pepper, geranium, rose and violet, cherry and redcurrant. Then taste and drinkability. Absolutely lovely. Bresaola di punta d'anca.

PIEMONTE

1964

Castello di Neive

A historic estate and a leading name in Barbaresco, it is a well-established producer that, in every vintage, succeeds in bringing out the very best of its vineyards' character, offering authentic expressions of the Neive terroir. This year, the wines from the Gallina and Santo Stefano vineyards – the estate's two crus – stand out in particular. Alongside the wine, the family has developed other agricultural projects: for over ten years they have been cultivating more than twenty hectares of hazelnuts, which are processed into high-quality products, and they have also recently begun producing olive oil from olive trees planted on the estate.

Corso Romano Scagliola, 205 - 12052 Neive (CN)
Tel. 0173 67171 | email: info@castellodineive.it
www.castellodineive.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) and Equalitas certification
Hectares: 27 | **Bottles no.:** 160.000 | **Owner:** Carolina Stupino
Winemaking mgmt.: Claudio Roggero, Gianfranco Cordero
Agronomic mgmt.: Claudio Roggero, Dino Bevione

93

BARBARESCO SANTO STEFANO ALBESANI 2023

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 47 | Bt. 15.000 | Ferm. steel | Mat. steel 6 months and large barrels 15 months
A great wine from a great vineyard. The nose is rich and refined, with alternating notes of wild strawberry, eucalyptus, wild mint and violet, leading to a spicy finish of liquorice. On the palate, it is rich; the still-biting tannins are balanced by an invigorating freshness. Tagliatelle with truffles.

PIEMONTE

1991

Cogno

Major changes at Cogno di Novello: Walter Fissore has stepped down from his operational roles and has been replaced by his wife, Nadia Cogno, who, together with her daughter Elena and son-in-law Giulio Giacosa, has been in charge of production since this year. Nothing, however, has changed in terms of the quality of their wines, as the extensive range continues to command our highest regard. The second-tier wines are excellent, led by Nebbiolo and Barbera, whilst the Barolos are, needless to say, superb, with the Pernice in fine form. Many thanks to Walter for his commitment and dedication, and for the wines produced over the years.

Via Ravera, 2 - 12060 Novello (CN)
Tel. 0173 744006 | email: cognowines@cognowines.com
www.cognowines.com

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 17 | **Bottles no.:** 130.000 | **Owner:** Nadia Cogno and Valter Fissore
Winemaking mgmt.: Valter Fissore
Agronomic mgmt.: Valter Fissore

93

BAROLO RAVERA VIGNA ELENA RISERVA 2020

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 160 | Bt. 5.000 | Ferm. steel | Mat. wood 36 months
Slow to open up, it then unfolds beautifully, releasing noble notes of bay leaf and berries, undergrowth and damp earth, followed by flowers and red, sweet fruit. On the palate, it is crisp, fresh and delicately tannic. Veal escalope with sautéed asparagus.

PIEMONTE

1790

Forteto della Luja

Giovanni Scaglione is the driving force behind Forteto della Luja, an enterprise that, with palpable passion, brings prestige to the Loazzolo area through its intensive and varied wine tourism initiatives. Thanks to the acclaimed social events organised over the years, the winery has become a key destination for those wishing to fully experience the charm of this corner of paradise in Alta Langa. On the winemaking front, Loazzolo Piasa Rischei continues to stand out: a prized Moscato Passito produced in limited quantities, which, year after year, consistently delivers superlative quality.

Regione Candelette, 4 - 14051 Loazzolo (AT)
Tel. 0141 831596 | email: info@fortetodellaluja.it
www.fortetodellaluja.it

Viticulture: Certified organic
Hectares: 11 | **Bottles no.:** 50.000 | **Owner:** Giovanni Scaglione
Winemaking mgmt.: Giovanni Scaglione
Agronomic mgmt.: Giovanni Scaglione

90

LOAZZOLO PIASA RISCHEI 2023

White DOC Passito - Moscato Bianco 100%
Alc. 11,5% | € 35 (0,375l) | Bt. 1.500 | Ferm. small barrels
Mat. small barrels 12 months
It boasts a sparkling golden colour, a delight to the eye. The bouquet initially offers fresh citrus notes, followed by a harmonious progression of ripe apricot, custard, toasted hazelnut, vanilla pod and saffron. The palate is extraordinarily satisfying. Foie gras escalope with prunes and dried apricots.

PIEMONTE

1950

Malvirà

In the local dialect, 'Malvirà' means 'facing the wrong way'. The reason for this name is that the original winery, in the centre of Canale, had a courtyard facing north rather than south, as is customary. The new, functional winery – elegant yet unpretentious – is situated just outside the main town of the Roero area, at the foot of the imposing Trinità vineyard. Since 2003, the Damonte family has been promoting the region not only through its wines but also through Villa Tiboldi, a wine resort offering an even more immersive experience of Roero. And another lovely surprise is on the way...

Via Case Sparse, 144 - Località Canova - 12043 Canale (CN)
Tel. 0173 978145 | email: malvira@malvira.com
www.malvira.com

Viticulture: Certified organic
Hectares: 43 | **Bottles no.:** 250.000 | **Owner:** Massimo and Roberto Damonte
Winemaking mgmt.: Roberto Damonte, Giacomo Damonte
Agronomic mgmt.: Massimo Damonte, Francesco Damonte, Pietro Damonte

93

ROERO VIGNA S.S. TRINITÀ RISERVA 2022

Red DOCG - Nebbiolo 100%
Alc. 13,5% | € 34 | Bt. 3.300 | Ferm. steel | Mat. wood 24 months
A textbook example of garnet. Once the subtle toasty notes of cocoa and coffee have faded, the spotlight shifts to red fruit jam, Mediterranean herbs, dried wildflowers, dark tobacco, black tea leaves and a host of spices. On the palate, it shines with balance, persistence and delicately chiselled, flavourful tannins. Roe deer with porcini mushrooms.

PIEMONTE

1929

Musso

The winery is situated at the entrance to the municipality of Barbaresco, with vineyards almost entirely owned by the estate in the hills of the same municipality. The Nebbiolo grape rightly takes centre stage, producing the winery's flagship wines: Pora and Rio Sordo. Founded by Sebastiano Musso, born in 1906, it is a family business that has been passed down through five generations and is now run by Valter Musso, who is primarily responsible for the vineyards and the winery, alongside his son Emanuele, now the owner of the estate, who focuses more on the commercial side of the business.

Via Domizio Cavazza 5 - 12050 Barbaresco (CN)
Tel. 0173 635129 | email: mussobarbaresco@gmail.com
www.mussobarbaresco.it

Viticulture: Integrated pest management
Hectares: 11 | **Bottles no.:** 65.000 | **Owner:** Emanuele Musso
Winemaking mgmt.: Valter Musso
Agronomic mgmt.: Valter Musso

91,5

BARBARESCO PORA RISERVA 2021

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 45 | Bt. 2.500 | Ferm. steel | Mat. large barrels 36 months
Bright garnet colour. On the nose, it opens with notes of blackberry jam, ripe cherries, redcurrants, wilted roses, violets, cinchona, liquorice stick, sweet tobacco, vanilla and mint. On the palate, it displays a warming vigour alongside fine, elegant tannins, as well as a good balance between freshness and savouriness. Fillet of venison with blueberries.

PIEMONTE

1985

Giuseppe Negro

Marco and Piergiorgio Negro continue their work to promote the estate's heritage, which is deeply rooted in Nebbiolo. The winery is based in Neive, one of the great birthplaces of this noble Piemonte grape variety, and produces wines of consistent quality, characterised by excellent value for money. Alongside Nebbiolo, the range also features the main traditional varieties of the Langhe and Roero regions, crafted with rigour and sensitivity. It all begins with vineyards tended with great care by Piergiorgio, where every detail contributes to expressing the character of the terroir.

Via Gallina, 22 - 12052 Neive (CN)
Tel. 0173 677468 | email: cantina@negrogiuseppe.com
www.negrogiuseppe.com

Viticulture: Conventional
Hectares: 9 | **Bottles no.:** 55.000 | **Owner:** Piergiorgio Negro
Winemaking mgmt.: Piergiorgio Negro
Agronomic mgmt.: Piergiorgio Negro

92

BARBARESCO ALBESANI 2023

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 46 | Bt. 3.000 | Ferm. steel | Mat. small barrels 18 months
With a clear garnet colour, it expresses the typical character of the Albesani wines with elegant herbal notes of mint, eucalyptus and star anise, followed by lavender, thyme, wild strawberry and violet. On the palate, it is harmonious, with crisp fruit and well-integrated tannins that lead to a balanced finish. Mountain pasture Bra.

PIEMONTE

1894

Orsolani

The winery continues to be a beacon for the Canavese area thanks to its constant commitment to promoting Erbaluce. This dedication translates into wines of the highest quality: once again this year, Erbaluce di Caluso Idi di Maggio ranks among the very best in the appellation, expressing class, finesse and a deep sense of local identity. A historic name that continues to innovate whilst honouring tradition. The Traditional Method and the White are also excellent, bearing witness – if any further proof were needed – to the versatility of this great grape variety.

Via Michele Chiesa, 12 - 10090 San Giorgio Canavese (TO)
Tel. 0124 32386 | email: info@orsolani.it
www.orsolani.it

Viticulture: Conventional
Hectares: 19 | **Bottles no.:** 90.000 | **Owner:** Famiglia Orsolani
Winemaking mgmt.: Sergio Paolucci
Agronomic mgmt.: Massimo Pinna

90

CALUSO SPUMANTE EXTRA BRUT CUVÈE TRADIZIONE 2019

White DOCG Metodo Classico - Erbaluce 100%
Alc. 12,5% | € 19 | Bt. 6.500 | Ferm. small barrels and steel | Mat. steel 6 months and wood 6 months | 60 months on the lees
Exquisitely fine perlage. With its varietal character, it showcases notes of citrus, pear and the herbaceous aroma of sage, all enveloped in a veil of yeast and biscuit-like notes. On the palate, it is characterised by a generous roundness in which the freshness, enhanced by the effervescence, winds its way through savoury, iodine-tinged undertones. Fried salt cod.

PIEMONTE

1974

Palladino

Palladino's 2022 Barolos stand out in a hot, dry vintage. The credit goes to the meticulous work in the vineyard by the team led by Maurilio, who have managed to preserve freshness and drinkability without compromising Serralunga's austere character. The results in the glass are extraordinary: an elegant Parafada and a highly refined Ornato stand out. Rounding off this picture of excellence is Riserva San Bernardo 2020, a wine of extraordinary quality. The Palladino winery thus reaffirms its status as a safe haven where professionalism and classicism have always reigned supreme.

Piazza Cappellano, 9 - 12050 Serralunga d'Alba (CN)
Tel. 0173 613108 | email: info@palladinovini.com
www.palladinovini.com

Viticulture: Conventional
Hectares: 16 | **Bottles no.:** 180.000 | **Owner:** Maurilio Palladino
Winemaking mgmt.: Maurilio Palladino
Agronomic mgmt.: Luca Icardi, Matteo Montaldo

91

BAROLO ORNATO 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 56 | Bt. 3.500 | Ferm. steel and concrete | Mat. large barrels 24 months and concrete 6 months
Garnet red. On the nose, hints of cherry jam and herbal roots. The palate dominates proudly, with high-quality, evolving tannins and a savoury finish to round it off. White truffle fondue.

PIEMONTE

1904

Prunotto

Here is one of the leading names in the Langhe region, a historic interpreter of some of the area's most important vineyards through its authoritative expression of Nebbiolo. And whether it's Barolo or Barbaresco, Prunotto's wines possess the remarkable ability to bring the genius loci of the terroir to life in the glass, thanks in large part to a 'transparent' style through which one can discern, as if in a watermark, the history, geology, past and future of one of the world's most distinctive wine-growing regions. If you are sceptical, try Secondine 2023 and Bussia 2022. Then let us know what you think.

Corso Barolo, 14 - 12051 Alba (CN)
Tel. 0173 280017 | email: prunotto@prunotto.it
www.prunotto.it

Viticulture: Conventional
Hectares: 84 | **Bottles no.:** 1.116.400 | **Owner:** Famiglia Antinori
Winemaking mgmt.: Gianluca Torrengo
Agronomic mgmt.: Domenico Franco

93,5

BAROLO BUSSIA VIGNA COLONNELLO RISERVA 2020

Red DOCG - Nebbiolo 100%
Alc. 14% | € 170 | Bt. 6.000 | Ferm. steel | Mat. large barrels 24 months
Pale garnet. Vegetal, herbal, wild strawberries on a bed of moss. Warm, with an intense tactile presence. Vibrant, persistent, elegant. Roe deer with porcini mushrooms.

PIEMONTE

1930

Eraldo Revelli

Tasting the wines of Claudia and Eraldo Revelli every year – for Vitae, but also at the various local events dedicated to Dogliani – is a moment of pure delight: they are graceful, elegant, incredibly fresh and yet wonderfully indulgent sips. This year's vintages showcase an extroverted Autin Lungh, which perfectly captures the altitude and microclimate of Pianbosco, and, close behind, the exceptionally rich San Matteo – as always, a Dogliani Superiore of profound substance. In the other blind tastings this year, the surprise was La Basarisca, a Barbera with a nose steeped in peach compote.

Località Pianbosco, 29 - 12060 Farigliano (CN)
Tel. 0173 797154 | email: eraldorevelli@tin.it
www.eraldorevelli.com

Viticulture: Integrated pest management
Hectares: 7 | **Bottles no.:** 35.000 | **Owner:** Claudia Revelli
Winemaking mgmt.: Claudia Revelli
Agronomic mgmt.: Eraldo Revelli

90

DOGLIANI AUTIN LUNGH 2025

Red DOCG - Dolcetto 100%
Alc. 13,5% | € 18 | Bt. 12.000 | Ferm. steel | Mat. steel 9 months
Bright ruby red; the opening is sunny, with notes of raspberry, wisteria in bloom, subtle hints of pepper and refreshing vegetal undertones. On the palate, it is slender with elegant tannins, but it is the exceptional freshness that makes it irresistible to drink. Autin Lungh 2025 is exactly what a vintage, high-altitude Dogliani should be. Cannelloni with ragù sauce.

PIEMONTE

1870

Francesco Rinaldi & Figli

Located on the road that runs along the upper part of the Cannubi hill, Francesco Rinaldi is one of the symbols of this historic Barolo vineyard, the heart of the appellation – and not just geographically. At the helm are Piera and Paola Rinaldi, who craft wines of class and elegance, refined and well-balanced, from vineyards spanning Cannubi and Cannubi Boschis, Brunate and Rocche dell'Annunziata. In addition to Barolo, the winery cultivates the typical Alba varieties, all of which are of an excellent standard, with Freisa standing out this year.

Via Crosia, 30 - 12051 Barolo (CN)
Tel. 0173 440484 | email: info@rinaldifrancesco.it
www.rinaldifrancesco.it

Viticulture: Conventional
Hectares: 11 | **Bottles no.:** 70.000 | **Owner:** Famiglia Rinaldi
Winemaking mgmt.: Fabio Gemme, Gianfranco Cordero

92

BAROLO CANNUBI 2022

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 70 | Bt. 10.000 | Ferm. steel | Mat. large barrels 36 months
Refinement as usual: a sweet, fruity expression, evoking cherries, raspberries and fruit compote, orange zest and incense. On the palate, it has a full-bodied structure, firm tannins and a long finish. From 2030. Duck with mushrooms.

PIEMONTE

1997

Poderi Giovanni Rosso

Davide Rosso's wines are, as ever, a showcase of excellence; he manages to draw such finesse and elegance from the 2022 vintage Barolos. The estate's crus rank highly, and Vignarionda lives up to expectations, but it is Nebbiolo Ester Canale that impresses once again: a graceful 'Barolino' with extraordinary drinkability. Among the other wines presented, it is worth noting the progress of Etna Bianco Ester Canale, which, in its second release, confirms last year's positive impressions: a wine with lovely structure, very savoury and flavourful.

Via Roddino, 10/1 - 12050 Serralunga d'Alba (CN)
Tel. 0173 613340 | email: info@giovannirosso.com
www.giovannirosso.com

Viticulture: Integrated pest management
Hectares: 22 | **Bottles no.:** 480.000 | **Owner:** Giovanni Rosso
Winemaking mgmt.: Davide Rosso, Andrea Delpiano
Agronomic mgmt.: Gian Piero Romana

93

BAROLO CERRETTA 2022

Red DOCG - Nebbiolo 100%
Alc. 14% | € 75 | Bt. 20.000 | Ferm. concrete | Mat. large barrels 35 months
Cerretta is very rich and generous on the nose. The fruit is fresh and sweet, with juicy notes of cherry and ripe raspberry; then come hints of wilted flowers, rosehip, powder and rhubarb. On the palate, it is full-bodied and flavourful, with soft, subtle tannins. Roasted kid with aromatic herbs.

PIEMONTE

1975

Sottimano

The Sottimano Barbarescos are back, and they are making a splash. Not produced in the 2022 vintage – deemed unsuitable – they are back in the spotlight this year with a range of excellent wines, perfectly capturing the essence of the 2023 vintage with substance and elegance. The Sottimano family, owners of one of Barbaresco's most important wineries, own five high-profile crus between Neive and Treiso; when tasted side-by-side, the wines from these vineyards always offer valuable insights into the character and nuances of their terroir.

Località Cottà, 21 - 12052 Neive (CN)
Tel. 0173 635186 | email: info@sottimano.it
www.sottimano.it

Viticulture: Organic
Hectares: 19,5 | **Bottles no.:** 90.000 | **Owner:** Rino Sottimano
Winemaking mgmt.: Rino Sottimano, Andrea Sottimano
Agronomic mgmt.: Rino Sottimano, Andrea Sottimano

94

BARBARESCO COTTÀ 2023

Red DOCG - Nebbiolo 100%
Alc. 14% | € 60 | Bt. 9.000 | Ferm. steel | Mat. small barrels 20 months
Classic garnet colour. Superb elegance on the nose, rich with floral notes of iris and lavender, rose and violet, followed by red fruits of currant and cherry, then pomegranate and jelly. On the palate, it is imposing and full-bodied: it has precise, lingering tannins and a savoury finish. Mallard breast with balsamic vinegar.

PIEMONTE

1961

Tenuta Olim Bauda

Since 1998, the siblings Dino, Diana and Gianni Bertolino have been running the family estate, paying close attention to every detail in their quest for the highest possible quality, particularly from the Barbera grape. The vineyards used for Nizza are in the heart of the appellation, on loamy-sandy soils rich in marine deposits. Only in the most favourable vintages are the best rows selected for Riserva Bauda, a wine that epitomises the estate's potential and which, once again this year, sets the benchmark for quality across the entire category.

Strada Prata, 50 - 14045 Incisa Scapaccino (AT)
Tel. 0141 702171 | email: info@tenutaolimbauda.it
www.tenutaolimbauda.it

Viticulture: Conventional
Hectares: 30 | **Bottles no.:** 200.000 | **Owner:** Dino, Gianni and Diana Bertolino
Winemaking mgmt.: Giuseppe Caviola, Dino Bertolino
Agronomic mgmt.: Dino Bertolino

94,5

NIZZA RISERVA BAUDA 2021

Red DOCG - Barbera 100%
Alc. 15% | € 47 | Bt. 3.000 | Ferm. steel | Mat. large barrels 36 months
A bright, deep ruby red. A complex and extremely elegant bouquet, with notes of blackberries and cherries, exotic spices, cloves, roots, medicinal herbs and cocoa. On the palate, the balance is perfect and the fruity finish, enriched by balsamic notes, seems to go on forever. Roe deer with redcurrant sauce.

PIEMONTE

1972

Vajra

A company seen as a family, where everyone plays their part in a spirit of collaboration. The clarity, precision and serene, almost Apollonian quality of their entire range are a given, even in difficult years like the ones we are currently experiencing. Aldo has been, and remains, a man of exceptional vision, whose style is characterised by commitment, clarity and attention to detail, without a trace of arrogance; this is what we see embodied in all the family members at work and in the consistency of the wines produced: Bricco delle Viole is a guarantee, whilst Ravera is showing marvellous progression.

Via delle Viole, 25 - 12060 Barolo (CN)
Tel. 0173 56257 | email: welcome@gdvajra.it
www.gdvajra.it

Viticulture: Organic
Hectares: 90 | **Bottles no.:** 580.000 | **Owner:** Famiglia Vaira
Winemaking mgmt.: Aldo Vaira, Giuseppe Vaira
Agronomic mgmt.: Aldo Vaira, Isidoro Vaira

94

BAROLO BRICCO DELLE VIOLE 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 86 | Bt. 12.000 | Ferm. steel | Mat. large barrels 36 months
Classic garnet colour. Bricco delle Viole is clear, with aromatic depths of small red berries, undergrowth, medicinal herbs and noble herbal nuances. The palate is full-bodied with an aristocratic character, defined by the dense and refined texture of the tannins. Scottona fillet in puff pastry.

LOMBARDIA

1860

Arpepe

Arpepe flows like an ancient melody from Valtellina, woven from time, earth and harmony. Following in Arturo's footsteps, it is now the three siblings – Isabella, Emanuele and Guido – who carry on his spirit, working together with sensitivity and a shared vision. Their approach to wine stems from listening: to the vineyards, the seasons and the mountains. Every decision is geared towards expressing authenticity and terroir, without artificial intervention and with the utmost respect for the 'right time for Nebbiolo': their commitment results in elegant, deep and consistent wines, capable of portraying nature with respect and precision.

Via del Buon Consiglio, 4 - 23100 Sondrio (SO)
Tel. 0342 214120 | email: info@arpepe.com
www.arpepe.com

Viticulture: Integrated pest management
Hectares: 15 | **Bottles no.:** 110.000 | **Owner:** Famiglia Pelizzatti Perego
Winemaking mgmt.: Isabella Pelizzatti Perego, Emanuele Pelizzatti Perego
Agronomic mgmt.: Emanuele Pelizzatti Perego

92

VALTELLINA SUPERIORE SASSELLA ULTIMI RAGGI RISERVA 2021

Red DOCG - Nebbiolo 100%
Alc. 13,5% | € 85 | Bt. 6.346 | Ferm. large barrels | Mat. steel 11 months and large barrels 34 months
It tells the story of the mountain with a calm and authoritative voice. It opens with notes of blackcurrant, cinchona, wet bark and aromatic herbs. On the palate, it is intense and aristocratic, combining strength and lightness, substance and vigour in a vibrant finish. Fillet of venison with blueberries.

LOMBARDIA

1977

Bellavista

Bellavista is the name of the hill on which the winery stands. From here, the view stretches out towards Lake Iseo, the Po Valley and the nearby Alps. In 1977, Vittorio Moretti founded the winery, establishing it as one of Franciacorta's most prestigious producers. The power of his dream was fuelled by his innate drive for perfection: this is how Bellavista became synonymous with quality, elegance and craftsmanship. Today, Francesca Moretti, the family's oenologist, leads the winery on its path to excellence. At her side is Richard Geoffroy.

Via Bellavista, 5 - 25030 Erbusco (BS)
Tel. 030 7762000 | email: info@bellavistawine.it
www.bellavistawine.it

Viticulture: Conventional
Hectares: 207 | **Bottles no.:** 1.600.000 | **Owner:** Famiglia Moretti
Winemaking mgmt.: Francesca Moretti
Agronomic mgmt.: Alessandro Bonzoni

94

FRANCIACORTA BRUT TEATRO ALLA SCALA 2022

White DOCG - Chardonnay 79%, Pinot Noir 21%
Alc. 12,5% | € 45 | Bt. 110.000 | Ferm. small barrels and steel
Mat. steel 7 months and small barrels 7 months | 45 months on the lees
Golden straw yellow in colour, with a very fine perlage and great complexity. Apple, peach, pineapple, mango, hints of lemon, pastry notes and sweet spices. A substantial structure, well supported by freshness and savouriness, with a dynamic and harmonious palate. Baked turbot with Mediterranean flavours.

1905

LOMBARDIA

Tenuta Le Fracce

Fondazione Bussolera-Branca boasts a distinguished history that encompasses a kaleidoscope of experiences, including museum collections, a villa of timeless charm and a marvellous park. Within this brilliant interplay between the environment, people and art, the cultivation of the vine – and its transformation into wine – occupies a place of prime importance. Roberto Gerbino's expert hand leads to the creation of a range of fine wines, among which two Traditional Method sparkling wines and Casteggio Bohemi Riserva 2021 stand out this year.

Via Castel del Lupo, 7 - Frazione Mairano - 27045 Casteggio (PV)
Tel. 0383 82526 | email: commerciale@lefracce.com
www.lefracce.it

Viticulture: Organic
Hectares: 40 | **Bottles no.:** 120.000 | **Owner:** Tenuta Le Fracce
Winemaking mgmt.: Roberto Gerbino
Agronomic mgmt.: Roberto Gerbino

92

FERNANDO BUSSOLERA SPECIAL CUVÉE PAS DOSÉ 2020

White Metodo Classico - Pinot Noir 100%
Alc. 12,5% | € 28 | Bt. 3.000 | Ferm. steel | Mat. steel 6 months
48 months on the lees
A straw-yellow wine with a fine perlage. A superb bouquet of yellow plum, kiwi, lime, wildflowers and fresh hazelnut. The palate is complex, with iodine and almond notes; tension and savouriness shape an elegant and well-rounded finish. Spaghetti with prawns and cherry tomatoes.

1897

LOMBARDIA

Nino Negri

Founded in 1897 in Chiuro, in the heart of Valtellina, today's Nino Negri – under the guidance of winemaker Danilo Drocco – aims, through the 'Vigne di Montagna' project, to showcase Valtellina Nebbiolo by reinterpreting the distinctive characteristics of individual vineyards. The selection of distinct plots – varying in soil type, altitude and exposure – allows precise identities to be reflected on the label. The result is a range that interprets the diverse nuances of the Valtellina area with consistency and depth, complementing the winery's finest wines.

Via Ghibellini, 3 - 23030 Chiuro (SO)
Tel. 0342 485211 | email: n.negri@giv.it
www.ninonegri.it

Viticulture: Integrated pest management
Hectares: 160 | **Bottles no.:** 750.000 | **Owner:** Gruppo Italiano Vini
Winemaking mgmt.: Danilo Drocco, Claudio Alongi
Agronomic mgmt.: Matteo Borserio

91

VALTELLINA SUPERIORE VALGELLA VIGNA FRACIA 2021

Red DOCG - Nebbiolo 100%
Alc. 13% | € 50 | Bt. 18.000 | Ferm. steel | Mat. large barrels 12 months
Brilliant carmine red. Intense aromas of eucalyptus, cinnamon, red pepper, leather and dry leaves. On the palate, it is sleek and precise, underpinned by freshness, savouriness and finely polished tannins. Elegant, it finishes with a long, lingering aftertaste of sweet spicy notes. Veal with tuna sauce.

1930

LOMBARDIA

Tenuta Roveglia

Tenuta Roveglia conveys to visitors the memory and traces of its centuries-old history, which has its roots in the late 19th century, when Federico Zweifel fell in love with Lake Garda and decided to emigrate from Switzerland. Right from the start, a bond was forged with the Turbiana grape, the undisputed queen of this region. The winery oversees the entire production cycle, whilst always keeping a close eye on contemporary winemaking. Once again this year, Lugana Limne achieves excellence with the 2025 vintage, as does the 2021 Garda Cabernet Sauvignon Ca' D'Oro.

Località Roveglia, 1 - 25010 Pozzolengo (BS)
Tel. 030 918663 | email: info@tenutaroveglia.it
www.tenutaroveglia.com

Viticulture: Organic and integrated pest management
Hectares: 100 | **Bottles no.:** 850.000 | **Owner:** Famiglia Zweifel-Azzone
Winemaking mgmt.: Flavio Prà, Paolo Fabiani
Agronomic mgmt.: Paolo Fabiani

91

LUGANA LIMNE 2025

White DOC - Trebbiano di Lugana 100%
Alc. 13% | € 15 | Bt. 550.000 | Ferm. steel | Mat. steel 4 months
A straw-coloured hue with shimmering greenish highlights. An intense bouquet of grapefruit, thyme, sage and peppermint, with hints of pineapple, yellow peach and subtle notes of orange blossom. The lively freshness on the palate gives way to a savoury flavour. It finishes with pleasant hints of citrus zest. Tagliolini with lobster.

2000

VENETO

Borgo Stajnbech

Borgo Stajnbech, in the heart of the plain between Veneto and Friuli, is the ideal location for viticulture, thanks to its breezy climate and soil rich in caranto. Each wine is the result of constant care in the vineyard and in the cellar, with the aim of showcasing the traditional grape varieties. Rebecca's recent arrival alongside her father Giuliano at the helm of winemaking has brought a fresh impetus to both style and quality. Among the most representative wines are Lison 150 and Pinot Noir, both from 2024, expressions of a collaborative journey crafted by both father and daughter.

Via Belfiore, 109 - Frazione Belfiore - 30020 Pramaggiore (VE)
Tel. 0421 799929 | email: info@borgostajnbech.com
www.borgostajnbech.com

Viticulture: Conventional
Hectares: 18 | **Bottles no.:** 120.000 | **Owner:** Adriana Marinatto
Winemaking mgmt.: Giuliano Valent, Walter Zamburlini

92

LISON CLASSICO 150 2024

White DOCG - Tai 100%
Alc. 13% | € 23 | Bt. 10.000 | Ferm. steel | Mat. steel 14 months
A pale greenish hue. A delicate and inviting nose, with refined floral notes reminiscent of acacia, wisteria and almond blossom. This is complemented by hints of citrus, gooseberry, lemon balm and white pepper. A finely crafted palate that skilfully balances acidity and savouriness. A wine looking towards the future. Ginger sea bream fillet.

VENETO

1900

Cavalchina

Tenute di Famiglia is the Piona family's brand, comprising the four estates of Prendina, Torre d'Orti, 'L Lac and Cavalchina, covering a large part of the Veronese wine-growing region, from Lake Garda to Valpolicella. As the first estate to label the local wine 'Custoza', Cavalchina represents the historic heart of the family, producing one of the appellation's iconic wines: Custoza Superiore Amedeo, which remains thoroughly captivating even in the 2024 vintage. It is joined by an exciting 2025 Chiaretto di Bardolino, wonderfully fragrant and masterfully balanced. The 2023 Bardolino Casella is also of a high calibre.

Via Sommacampagna, 7 - Frazione Custoza - 37066 Sommacampagna (VR)
Tel. 045 516002 | email: info@cavalchina.com
www.cavalchina.com

Viticulture: Conventional
Hectares: 40 | **Bottles no.:** 385.000 | **Owner:** Giulietto Piona
Winemaking mgmt.: Franco Piona, Francesco Piona
Agronomic mgmt.: Franco Piona, Francesco Piona

OPEN

91,5

CUSTOZA SUPERIORE AMEDEO 2024

White DOC - Garganega 40%, Bianca Fernanda 30%, Trebbianello 15%, Trebbiano 15%
Alc. 13,5% | € 14 | Bt. 30.000 | Ferm. steel | Mat. steel 8 months
Brilliant straw yellow. Delicate aromas of yellow rose are accompanied by ripe plum, pineapple, mango and a hint of saffron. On the palate, it is full-bodied and fresh, with grapefruit and candied citron, sage and rosemary, and a good savoury note to balance the smooth texture. A slight brininess in the long, nutty finish. Risotto with Garda whitefish.

VENETO

1986

Cecchetto

The Cecchetto winery stands out as a guardian of excellence for Raboso Piave. 2026 marks an extraordinary chapter for the winery: Marco Cecchetto has been named one of Italy's best young winemakers, a prestigious accolade for his winemaking expertise. This year also sees the launch of 'Creatività in Cantina', an exclusive project that combines wine and contemporary art through exhibitions and designer labels, transforming every bottle into a unique collector's item. In the spotlight this year, alongside Sante Rosso 2023, is the remarkable potential of Gelsaia 2022.

Via Piave, 67 - Tezze di Piave - 31028 Vazzola (TV)
Tel. 0438 28598 | email: info@rabosopiave.com
www.rabosopiave.com

Viticulture: With a low environmental impact
Hectares: 103 | **Bottles no.:** 250.000 | **Owner:** Giorgio Cecchetto
Winemaking mgmt.: Marco Cecchetto
Agronomic mgmt.: Marco Cecchetto

OPEN

91

PIAVE MALANOTTE GELSAIA 2022

Red DOCG - Raboso Piave 100%
Alc. 16,5% | € 49 | Bt. 3.900 | Ferm. small barrels | Mat. wood 12 months
A deep, vibrant carmine. It reveals hints of marasca cherries preserved in alcohol and prunes, violets and dark spices, followed by chocolate, cardamom, rhubarb and cinchona. It possesses splendid fresh tannic tension, which underpins the warm palate. The lively tannins also accompany the long, multifaceted finish. Stewed wild boar.

VENETO

1972

Merotto

Quality has always been the hallmark of the work of Graziano Merotto and his entire staff. The big news of the year is the launch of Metodo Classico Rosélla, a wine steeped in significance: the revival of a style that had been neglected since 1981, the use of 100 per cent Pinot Noir grapes, and a tribute to Rossella, his partner in life and work. A glance at the past and one at the future, given that the tasting notes for Roséla are already promising and herald further developments. Just above the iconic Cuvée del Fondatore sit Cartizze, the flagship wine, alongside Castè, a Rive of great balance.

Via Scandolera, 21 - Frazione Col San Martino - 31010 Farra di Soligo (TV)
Tel. 0438 989000 | email: merotto@merotto.it
www.merotto.it

Viticulture: Conventional
Hectares: 45 | **Bottles no.:** 618.000 | **Owner:** Graziano Merotto
Winemaking mgmt.: Mark Merotto

OPEN

91,5

VALDOBBIADENE SUPERIORE DI CARTIZZE DRY

White DOCG Charmat Method - Glera 100%
Alc. 11% | € 36 | Bt. 10.000 | Ferm. steel | Mat. steel 3 months 3 months on the lees
A pale straw colour with a very fine, persistent perlage. Aromas of tropical fruit salad, grapefruit, apple, pear, mandarin orange, acacia, elderflower and wildflower honey. A fresh, savoury palate that prolongs the aromas and flavours, leading to a pleasantly bitter finish. Apple turnover.

VENETO

1973

Montegrande Cristofanon

New developments in the spirit of continuity at Montegrande Cristofanon: Andrea and Matteo Di Fazio, sons of Paola and grandsons of Raffaele, will bring fresh energy and expertise, with the intention of remaining faithful to the path laid down by their grandfather Luigi. This continuity involves knowing how to identify the ideal vintage and the best grapes to set aside for the reserve wines. In fact, Merlot Riserva Luigi Cristofanon is not produced every year; here we find the 2018 vintage. A special mention for Fior d'Arancio Passito: the splendid 2017 vintage is finally available.

Via Torre, 2 - 35030 Rovolon (PD)
Tel. 049 5226276 | email: info@vinimontegrande.it
www.vinimontegrande.it

Viticulture: Conventional
Hectares: 30 | **Bottles no.:** 250.000 | **Owner:** Luigi and Raffaele Cristofanon
Winemaking mgmt.: Daniele Stenico

OPEN

92,5

COLLI EUGANEI FIOR D'ARANCIO PASSITO 2017

White DOCG Passito - Moscato Giallo 100%
Alc. 12,5% | € 27 (0,5l) | Bt. 6.000 | Ferm. steel | Mat. small barrels 24 months
Intense amber-gold colour. An enchanting bouquet with notes of vanilla, ginger and incense, complemented by peaches in syrup, apricot and eucalyptus honey. On the palate, it displays an enviable balance between its sweetness and refreshing vibrancy, leading to a savoury, herbal finish. Millefeuille with cream and toasted almond flakes.

2005

VENETO

Terre di Leone

Terre di Leone is a winery born out of a passion – one that Grandfather Leone passed on to his grandson Federico and his daughter-in-law Chiara. This love for the vineyard is combined with rigorous winemaking techniques that are both traditional and innovative. Their mission is to create excellent wines and to care for a landscape that resembles a fresco: vineyards nestled amongst dry-stone walls in the heart of Marano, one of the finest wine-growing areas in Valpolicella. Terre di Leone Valpolicella Classico Superiore 2019 captivates and surprises with its Mediterranean character. Amarone Riserva 2016 is elegant and velvety.

Località Porta - 37020 Marano di Valpolicella (VR)
Tel. 045 6895040 | email: info@terredileone.it
www.terredileone.it

Viticulture: Conventional
Hectares: 7 | **Bottles no.:** 48.000
Owner: Chiara Turati and Federico Pellizzari
Winemaking mgmt.: Roberto Vassanelli

93,5

VALPOLICELLA CLASSICO SUPERIORE TERRE DI LEONE 2019

Red DOC - Corvina 40%, Rondinella 25%, Corvinone 20%, Molinara 10%, Oseleta 5%
Alc. 14,5% | € 35 | Bt. 3.333 | Ferm. steel | Mat. large barrels 68 months
Transparent carmine. Multifaceted and captivating, it releases bursts of cherry and blackberry, salty hints of capers and Mediterranean scrub, and notes of cinchona and violet. The palate is taut and finely crafted, expressing great freshness. The tannins linger, silky and savoury at the same time. Pressed duck.

2007

VENETO

Zambon Vulcano

The very name 'Zambon Vulcano' is a clear statement of intent: to highlight the mineral character of wines produced in a distinctive area, made up of extinct volcanoes, in the municipality of Roncà, in the Lessini plateau. Garganega and Durella are the traditional grape varieties of this area, yielding wines with a profile defined by their savoury character. Soave Cervare 2022 is superb, flavourful and crisp. Soave Duello 2023 is intense on the nose and vibrant on the palate. Streams of briny freshness in Monti Lessini Durello 36 2021 sparkling wine.

Via Duello, 8 - 37030 Roncà (VR)
Tel. 347 2660187 | email: zambonvulcano@gmail.com
www.zambonvulcano.com

Viticulture: Certified organic
Hectares: 28 | **Bottles no.:** 70.000 | **Owner:** Famiglia Zambon
Winemaking mgmt.: Federico Zambon
Agronomic mgmt.: Federico Zambon

92

SOAVE CERVARE 2022

White DOC - Garganega 100%
Alc. 12,5% | € 58 | Bt. 6.000 | Ferm. concrete | Mat. wood 18 months and concrete 18 months
Pale straw colour. The nose revolves around fresh, aromatic notes of mint, sage, rosemary and thyme; gradually, mineral notes of flint and graphite emerge. These are framed by hints of vanilla and toasty notes. On the palate, the savoury character is prominent, with a crisp flow of freshness. Chicken with almonds and turmeric.

1959

TRENTINO

Giovanni Poli

In Santa Massenza, the Poli family runs an agricultural project with deep roots in the history of the local community. The estate's vineyards, cultivated according to sustainability principles, produce a range of wines focused primarily on still wines, with Nosiola as the signature grape variety and Vino Santo Trentino as its most representative expression. Alongside the wines, the winery also preserves the village's centuries-old distilling tradition, maintaining a direct link with the artisanal practices handed down through the generations.

Via del Lago, 3 - Frazione Santa Massenza - 38096 Vallelaghi (TN)
Tel. 0461 864119 | email: info@giovannipolisantamassenza.it
www.giovannipolisantamassenza.it

Viticulture: Integrated pest management
Hectares: 7 | **Bottles no.:** 30.000 | **Owner:** Graziano Poli
Winemaking mgmt.: Gianpaolo Poli
Agronomic mgmt.: Graziano Poli

94

TRENTINO VINO SANTO EMBLEMI D'AMOR 2010

White DOC Passito - Nosiola 100%
Alc. 13% | € 45 (0,375l) | Bt. 2.500 | Ferm. steel | Mat. small barrels 80 months
It boasts an intense, brilliant amber colour. Its bouquet unfolds from initial notes of orange marmalade, apricot jam, wildflower honey and essential oils, evolving into broader, more complex nuances. On the palate, it captivates with a lively freshness that seals its magic. Outstanding flavour and aroma persistence. Panforte cake.

1900

ALTO ADIGE

Cantina Kaltern

In the heart of the Oltradige region, Cantina Kaltern is one of the leading wine cooperatives in Alto Adige, deeply rooted in the village and its lake. Hundreds of small-scale winegrowers cultivate a diverse mosaic of vineyards, ranging from the warmest areas at the bottom of the valley to the higher-altitude plots. The Schiava grape embodies the historic spirit of Caldaro, complemented by Pinot Blanc, Sauvignon, Chardonnay and red grape varieties. Sustainability, vineyard selection and precision in winemaking result in crisp, balanced wines that capture the diverse nuances of the territory.

Via Cantine, 12 - 39052 Caldaro (BZ)
Tel. 0471 963149 | email: info@kellereikaltern.com
www.cantinakaltern.it

Viticulture: Conventional and organic
Hectares: 440 | **Bottles no.:** 3.200.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Thomas Scarizuola
Agronomic mgmt.: Simon Ebner

92

ALTO ADIGE LAGO DI CALDARO CLASSICO SUPERIORE QUINTESSENZ 2025

Red DOC - Schiava 100%
Alc. 13% | € 16 | Bt. 50.000 | Ferm. large barrels | Mat. steel 8 months and large barrels 8 months
A luminous, pale ruby colour. Delightful fruity aromas of cherry, raspberry and redcurrant, accompanied in the background by notes of violet, fresh almond and subtle spicy hints. A juicy and dynamic palate, with vibrant freshness, extremely fine tannins and a savoury quality that lends it momentum. A lingering finish. Pasta alla Norma (pasta with tomato sauce, fried aubergines and sheep ricotta).

ALTO ADIGE

2013

Seeperle

In Caldaro, Seeperle captures the radiant character of the Oltradige region, where the influence of the lake meets the cool mountain breezes. This family-run winery nurtures vineyards selected for their exposure and suitability, carefully following the vine's growth cycle. The Schiava grape keeps the link with local tradition alive, alongside white and red varieties. The pursuit of quality begins with the identity of the grapes and results in authentic, contemporary wines, characterised by juiciness, balance, freshness and a distinct sense of place.

San Giuseppe al Lago, 28 - 39052 Caldaro (BZ)
Tel. 0471 960158 | email: info@seeperle.com
www.seeperle.com

Viticulture: Conventional
Hectares: 7 | **Bottles no.:** 5.000 | **Owner:** Arthur Rainer
Winemaking mgmt.: Jacopo Maria Pace, Andreas Prast
Agronomic mgmt.: Arthur Rainer

91

ALTO ADIGE PINOT BIANCO ARTHUR RAINER 2025

White DOC - Pinot Blanc 100%
Alc. 13,5% | € 22 | Bt. 1.600 | Ferm. wood and steel
Mat. steel 6 months and wood 6 months
Straw-yellow colour. A restrained and crisp bouquet, comprising varietal notes of pear, yellow apple and lemon, with a mineral undertone reminiscent of flint. On the palate, it takes on a different character: juicy, taut and full-bodied; it finishes with a long, savoury aftertaste. Aubergine parmigiana.

FRIULI VENEZIA GIULIA

1956

Livio Felluga

In the 1950s, Livio Felluga breathed new life and order into the slopes of Rosazzo, shaping a new landscape for Friulian wine with vision and rigour. Today, the estate spans over 180 hectares across Collio and Colli Orientali DOCs, where traditional and international grape varieties express themselves with balance and character. The whites combine freshness with a salty depth; the reds, vibrant yet composed, reflect a winemaking approach rooted in meticulous care of the vineyard and perfected with a sure hand in the cellar. The rural dream has now become a symbol: a map of Friuli recognised throughout the world.

Via Risorgimento, 1 - Frazione Brazzano - 34071 Cormòns (GO)
Tel. 0481 60203 | email: info@liviofelluga.it
www.liviofelluga.it

Viticulture: Integrated pest management
Hectares: 187 | **Bottles no.:** 950.000 | **Owner:** Famiglia Livio Felluga
Winemaking mgmt.: Viorel Flocea
Agronomic mgmt.: Daniele Cocetta

93,5

COLLI ORIENTALI DEL FRIULI PICOLIT DEL SOLE 2019

White DOCG - Picolit 100%
Alc. 14% | € 70 (0,375l)
Golden highlights against a straw-yellow background. An elegant floral opening of summery yellow flowers and aromatic herbs. The aromatic notes lead to Saturn peach, jujubes and kumquat, amidst hints of saffron and acacia honey. A perfectly balanced palate with a silky attack immediately supported by savoury freshness. Endless. Millefeuille with cream and toasted almond flakes.

FRIULI VENEZIA GIULIA

1980

Renato Keber

In Cormons, Renato Keber works in the heart of Collio DOC, managing fifteen hectares of organically farmed vineyards spread across the hills and plains. The winery retains a distinctive, artisanal character, rooted in a patient understanding of Friulano and the principal grape varieties of the area. Long ageing periods in the cellar, the measured use of stainless steel and a production approach far removed from commercial pressures result in wines of profound depth, which speak of time even before they speak of the vintage. His inclusion in the Guide offers an opportunity to appreciate the way in which the longevity of Collio whites is managed.

Località Zegla, 15 - Frazione Plessiva - 34017 Cormòns (GO)
Tel. 0481 639844 | email: info@renatokeber.com
www.renatokeber.com

Viticulture: Organic
Hectares: 15 | **Bottles no.:** 30.000 | **Owner:** Renato Keber
Winemaking mgmt.: Tereza Keber, Renato Keber
Agronomic mgmt.: Tereza Keber, Renato Keber

94,5

COLLIO FRIULANO ZIO ROMI RISERVA 2019

White DOC - Tocai Friulano 100%
Alc. 14% | € 25 | Bt. 10.000 | Ferm. steel | Mat. steel 48 months
Bright straw yellow with golden highlights. The opening notes intertwine citrus juice, orange blossom and mountain hay with thyme, bay leaf, medicinal herbs and aniseed, hazelnut and toasty hints. The palate opens softly but immediately gains momentum with a long citrus-driven tension and a savoury structure of great persistence and depth. Seafood risotto.

FRIULI VENEZIA GIULIA

1997

Vignai da Duline

The wines from the Vignai da Duline winery continue to set the benchmark for the region's wine production. Whether they are made from local grape varieties such as Refosco, traditional ones such as Friulano, or international varieties such as Chardonnay, Lorenzo and Federica's philosophy and expertise guarantee high quality and character. It makes no difference whether the vineyards are situated on the Villanova dello Judrio plain or on the rolling hills of Ronco Pitotti: the result in the glass is always satisfying, with a crisp and refined palate. It has a great ageing potential.

Via IV Novembre, 136 - Villanova - 33048 San Giovanni al Natisone (UD)
Tel. 339 4457906 | email: info@vignaidaduline.com
www.vignaidaduline.com

Viticulture: Certified organic
Hectares: 10 | **Bottles no.:** 28.000 | **Owner:** Famiglia Mocchiutti
Winemaking mgmt.: Lorenzo Mocchiutti
Agronomic mgmt.: Lorenzo Mocchiutti

95,5

FRIULI VENEZIA GIULIA FRIULANO LA DULINE 2024

White DOC - Tocai Friulano 100%
Alc. 13% | € 34 | Bt. 5.333 | Ferm. small barrels | Mat. small barrels 12 months
A striking straw-yellow colour. With elegance and finesse, it releases notes of white-fleshed fruit blended with orange blossom, aromatic and medicinal herbs, set against a backdrop of herbal notes. On the palate, it is lively, balanced by a vibrant savouriness that slowly fades into a lingering finish with pleasant hints of menthol. Rice and prawn timbale.

FRIULI VENEZIA GIULIA

1870

Vistorta

Since 1870, on the clay-limestone soils of the Sacile estate in western Friuli, the winery has been producing wines that combine meticulous vineyard management with careful work in the cellar. For some wines, the winemaking process involves fermentation in wood and terracotta, followed by ageing in barriques and ceramic amphorae, with the aim of bringing out the characteristics of the grape variety and the terroir. Merlot is at the heart of the company's production and, amongst the winery's various interpretations, finds one of its most representative expressions here.

Via Vistorta, 82 - 33077 Sacile (PN)
Tel. 0434 71135 | email: vistorta@vistorta.it
www.vistorta.it

Viticulture: Organic and integrated pest management
Hectares: 37 | **Bottles no.:** 250.000 | **Owner:** Brandino Brandolini d'Adda
Winemaking mgmt.: Alec Ongaro
Agronomic mgmt.: Brandino Brandolini d'Adda



91

MERLOT VISTORTA 2019

Red IGT - Merlot 100%
Alc. 13% | € 30 | Bt. 6.700 | Ferm. concrete | Mat. small barrels 18 months
Garnet red with orange highlights. The nose opens with ripe red fruit and bitter orange; followed by plum jam, black cherry, dried lavender flowers, aniseed and toasty notes. The palate is full-bodied, supported by tannins that are perfectly integrated into the structure. The long finish offers hints of liquorice and rhubarb. Venison salmi with buckwheat polenta.

LIGURIA

1998

Buranco

On the slopes of Monterosso al Mare, Buranco – owned by Luigi Grillo since 2005 – is now run by his daughter Mariolina and son-in-law Giovanni Plotegher. Here, viticulture, hospitality and the promotion of the local area come together in a project that has established itself as one of the leading names in Cinque Terre. The farmhouse, overlooking vineyards and citrus groves, rounds off the offer of an estate that devotes great attention to native grape varieties such as Bosco, Vermentino and Albarola. Among the wines tasted, the excellent Sciacchetrà Riserva 2021 stands out for its complexity, length and typical character.

Via Buranco, 72 - 19016 Monterosso al Mare (SP)
Tel. 0187 817677 | email: info@buranco.it
www.burancocinqueterre.it

Viticulture: Conventional and organic
Hectares: 6 | **Bottles no.:** 30.000 | **Owner:** Famiglia Grillo
Winemaking mgmt.: Gabriele Gadenz
Agronomic mgmt.: Winery staff



96

CINQUE TERRE SCIACCHETRÀ RISERVA 2021

White DOC Passito - Bosco 90%, Vermentino 10%
Alc. 14,5% | € 65 (0,375l) | Bt. 1.800 | Ferm. steel | Mat. steel 24 months
Dazzling mahogany. A progressive nose of raisins, apricots and candied citrus, fading into toasted hazelnuts, coffee, cocoa and chestnut honey, amplified by herbal and iodine-like notes and subtle hints of enamel. A vertical palate, where freshness, savouriness and gentle tannins minimise the sweetness. Endless. Roquefort cheese.

LIGURIA

2001

Fontanacota

Many Ligurian wineries tell the story of a territory; Fontanacota embodies two. On the one hand, there is the Liguria of the sea: the land of Pigato and Vermentino, of terraced vineyards overlooking the Mediterranean and of the breezes blowing in from the coast. On the other hand, there is the Alpine Liguria of Ormeasco, characterised by higher altitudes, significant daily temperature variations and mountain landscapes. Behind this dual character of western Liguria lies the work of two brothers and their sons, united by a desire to carry on the family legacy through wine.

Via Provinciale, 137 - Frazione Ponti - 18024 Pornassio (IM)
Tel. 333 9807442 | email: info@fontanacota.it
www.fontanacota.it

Viticulture: Integrated pest management
Hectares: 6 | **Bottles no.:** 35.000 | **Owner:** Marina Berta
Winemaking mgmt.: Winery staff
Agronomic mgmt.: Ludovico Berta



91

ORMEASCO DI PORNASSIO 2024

Red DOC - Ormeasco 100%
Alc. 12,5% | € 16 | Bt. 4.800 | Ferm. steel | Mat. steel 17 months
A bright carmine red. Immediate notes of ripe cherry and blueberry are embraced by floral hints of violet and rose. These are followed by inviting notes of sweet spices and herbal undertones. The palate is enveloping and generous, with well-integrated tannins. The finish is satisfying and fruity. Roasted wild boar with chestnuts.

EMILIA

1925

Bertolani Alfredo

The recent project to create a sub-zone dedicated exclusively to Traditional Method sparkling wine made from Spergola grapes has done nothing but breathe new life into this family, which has focused its efforts precisely on this style. Investments in research and technological development for the bottling line and a new in-house analysis laboratory have been the areas on which the winery has decided to focus over the past year. It is no coincidence, therefore, that once again this year Vincent has particularly stood out on the Reggio Emilia wine scene.

Via Pedemontana, 10 - 42019 Scandiano (RE)
Tel. 0522 857577 | email: info@bertolanialfredo.it
www.bertolanialfredo.it

Viticulture: Conventional and integrated pest management
Hectares: 50 | **Bottles no.:** 350.000 | **Owner:** Famiglia Bertolani
Winemaking mgmt.: Nicola Bertolani



91

COLLI DI SCANDIANO E DI CANOSSA SPERGOLA SPUMANTE PAS DOSÈ VINCENT 2021

White DOC Metodo Classico - Spergola 100%
Alc. 12,5% | € 25 | Bt. 10.000 | Ferm. steel | Mat. steel 7 months 40 months on the lees
The bright gold colour shimmers amongst fine, persistent bubbles. Distinct citrus aromas, alternating with chalky notes, white pepper, candied fruit and zabaglione cream. The palate is enveloping, full-bodied and persistent, finishing pleasantly with hints of lime, yellow grapefruit, lesser calamint and a delicate pear flesh. Risotto with prawns and orange zest.

ROMAGNA

1962

Merlotta

Amidst the hills of the Imola area, Merlotta has found in Albana the defining thread of its identity: a grape variety deeply rooted in this territory, interpreted with sensitivity and growing commitment to quality to convey its authenticity, character and longevity. From this vision springs Tridènte, a project that embodies the Minzolini family's desire to give voice to the truest spirit of the Imola region, transforming Albana into the symbol of a journey characterised by exploration, a sense of belonging and continuous evolution.

Via Merlotta, 1 - 40026 Imola (BO)
Tel. 0542 41740 | email: info@merlotta.com
www.merlotta.com

Viticulture: Integrated pest management
Hectares: 50 | **Bottles no.:** 350.000 | **Owner:** Famiglia Minzolini
Winemaking mgmt.: Fabio Minzolini, Vito Piffer, Caterina Mora
Agronomic mgmt.: Raffaele Minzolini, Devis Bandini

92,5

ROMAGNA ALBANA SECCO TRIDÈNTE 2024

White DOCG - Albana 100%
Alc. 14% | € 20 | Bt. 2.500 | Ferm. steel | Mat. steel 18 months
The nose opens richly and expressively, with hints of apricot, dried apple and saffron, along with notes of honey and dried fruit. Enveloping on the palate, supported by a fresh structure that balances the warmth of the wine. The palate unfolds with savoury notes, finishing with hints of citrus zest and sage. Creamed cod.

ROMAGNA

1974

Ronchi di Castelluccio

The Ronchi di Castelluccio project focuses on zoning: distinct vineyards, vinified separately to showcase the Modigliana area vineyard by vineyard. This vintage marks a significant step forward: additional hectares of woodland surrounding the winery and the estate, a revitalisation of the vineyards starting with Simia, continuing through Re and culminating in the restoration of dormant vineyards, such as Prete – a process that will bear fruit in the years to come. Alongside Casone, leading this year's rankings are two wines from the range, Sottovento and Buco del Prete, both of exceptionally high quality.

Via Tramonto, 15 - 47015 Modigliana (FC)
Tel. 347 2121158 | email: info.ronchidicastelluccio@rdcpdd.com
www.ronchidicastelluccio.it

Viticulture: Converting to organic
Hectares: 10 | **Bottles no.:** 60.000 | **Owner:** Aldo and Paolo Rametta
Winemaking mgmt.: Francesco Bordini, Paola Antonello
Agronomic mgmt.: Francesco Bordini

94,5

ROMAGNA SANGIOVESE MODIGLIANA RONCO CASONE 2022

Red DOC - Sangiovese 100%
Alc. 14% | € 65 | Bt. 1.080 | Ferm. steel | Mat. small barrels 10 months
A bright carmine red. An herbal and woodland nose: blackberry, blood orange, cinchona and rhubarb. Full-bodied and balanced on the palate, with finely chiselled tannins. A fresh citrus and spicy note lengthens the finish. Disarmingly easy to drink. Hare salmì.

ROMAGNA

1999

Marta Valpiani

The winery is located in Bagnolo, the highest hill in Castrocaro Terme, nestled in a natural amphitheatre amongst the Romagna badlands, with soil rich in clay and limestone. Elisa and Massimo's courage and meticulous care, combined with Marta's warm welcome, have transformed the need for a livelihood into a dream in which to continue believing. Only local grape varieties, dedication and time give rise to distinctive, luminous and vibrant wines: work in the vineyard follows organic practices and prioritises biodiversity. It is no coincidence that Madonna dei Fiori is one of the finest expressions of Albana di Romagna.

Via Bagnolo, 156/158 - 47011 Castrocaro Terme e Terra del Sole (FC)
Tel. 0543 769598 | email: info@martavalpiani.it
www.martavalpiani.it

Viticulture: Certified organic and biodynamic
Hectares: 16 | **Bottles no.:** 45.000
Owner: Elisa and Massimo Mazzavillani, Marta Valpiani
Winemaking mgmt.: Elisa Mazzavillani
Agronomic mgmt.: Elisa Mazzavillani

92

ROMAGNA ALBANA SECCO MADONNA DEI FIORI 2024

White DOCG - Albana 100%
Alc. 13,5% | € 20 | Bt. 10.000 | Ferm. small barrels and steel
Mat. small barrels 12 months and concrete 6 months
A bright golden-yellow colour sets the scene for a rich and multifaceted bouquet: ripe apricot, mango, yellow flowers, resin and iodine-like notes. On the palate, it is full-bodied and warm, underpinned by a distinct savouriness and vibrant freshness. A satisfying finish with hints of chinotto and saffron. Rabbit porchetta.

TOSCANA

1981

Brancaia

From Chianti Classico to Maremma, the watchword is always the same: 'quality'. That quality which can only be born in the vineyard and then develop in the cellar, and which is underpinned by meticulous work and attention to every last detail. This gives rise to wines that, over time, have become iconic of their regions of production, from the legendary Il Blu and Ilatraia to the range of Chianti Classico wines, including Gran Selezione – whose first vintage was 2019 – which, after just four years, can already be considered one of the finest expressions of this style.

Località Poppi, 42/B - 53017 Radda in Chianti (SI)
Tel. 0577 742007 | email: brancaia@brancaia.it
www.brancaia.it

Viticulture: Organic
Hectares: 90 | **Bottles no.:** 600.000 | **Owner:** Bruno and Brigitte Widmer
Winemaking mgmt.: Barbara Widmer,
Amar Amarouche, Fabrizio Benedetti
Agronomic mgmt.: Alessandro Di Tardo

92,5

CHIANTI CLASSICO 2024

Red DOCG - Sangiovese 100%
Alc. 13% | € 19 | Bt. 60.000 | Ferm. steel | Mat. steel 12 months and concrete 12 months
Light carmine. Aromas of sour cherry, violet, red plum, mastic and juniper. Vigorous, juicy freshness, finishing with blood orange notes. Pappardelle with porcini mushrooms.

1983

TOSCANA

Bulichella

The single-varietal Syrah 'Hide' remains at the forefront of the winery's production, closely followed by the Montecristo Suvereto DOCG. However, when it comes to Bulichella's wines, the battle for the top spot is a matter of subtle differences. The wines on tasting evoke the hallmarks of style, refinement, and expressiveness of Val di Cornia and its DOCG designation, recognised in 2012 in part thanks to Miyakawa's efforts. Rounding out the picture are the rigorous selection of the finest grapes and winemaking techniques, inspired by international trends.

Località Bulichella, 131 - 57028 Suvereto (LI)
Tel. 0565 829892 | email: info@bulichella.it
www.bulichella.it

Viticulture: Certified organic
Hectares: 14 | **Bottles no.:** 60.000 | **Owner:** Hideyuki Miyakawa and Figli
Winemaking mgmt.: Luca D'Attoma, Rachele Micheli
Agronomic mgmt.: Luca D'Attoma, Ali Ersoy

90,5

SUVERETO MONTECRISTO 2023

Red DOCG - Merlot 60%, Cabernet Sauvignon 30%, Grenache 5%, Petit Verdot 5%
Alc. 14,5% | € 85 | Bt. 3.500 | Ferm. steel | Mat. small barrels 20 months
Vibrant carmine, with ruby highlights. Black chokeberry, dried plum, iris, vanilla, liquorice, cardamom and conifer. On the palate, notes of black fruit jam and juniper, with the freshness of red plum combining with vigorous tannic structure. A finish of chinotto and mace. Fawn stew.

2023

TOSCANA

Cantine Beatrice Maloro

When one speaks of 'heroic' viticulture, one of the first regions that springs to mind is Candia del Colli Apuani, with its vineyards perched on rugged terraces held in place by dry stone walls, bathed in sunlight that rises from the Apuan Alps and sets over the Tyrrhenian Sea, bestowing light and warmth, whilst being cooled at night by sea breezes. The hard manual labour in the vineyard goes hand in hand with great biodiversity, thanks to the wide variety of microclimates and grape varieties. Cantine Beatrice Maloro, born from the merger of two estates, bears witness to these differences by producing wines with a distinct identity.

Via Marina Vecchia, 448 - 54100 Massa (MS)
Tel. 335 5462893 | email: amministrazione@cantinebeatricemaloro.it
www.cantinebeatricemaloro.it

Viticulture: Conventional
Hectares: 8 | **Bottles no.:** 25.000 | **Owner:** Beatrice Maloro srl
Winemaking mgmt.: Lorenzo Gianni
Agronomic mgmt.: Marco Rossi

90

CANDIA DEI COLLI APUANI VERMENTINO SOLITARIO 2024

White DOC - Vermentino 100%
Alc. 13,5% | € 30 | Bt. 1.300 | Mat. steel 6 months
Bright straw yellow. A fragrant bouquet of acacia, beach honey, green apple, lemon, lesser calamint, verbena, elderflower and fresh almond. A juicy opening of exotic fruit. The body is full but smooth, developing notes of aromatic herbs on the finish. Poached sea bream.

1958

TOSCANA

Capanna

With Sant'Antimo Rosso – last year's surprise hit – absent, here are the two Moscadello di Montalcino wines, which missed out on the podium only because of the exceptional quality of the three Brunello wines produced from grapes grown in the legendary Montosoli vineyard; yet they demonstrate once again that this style is capable of reaching extraordinary heights in skilled hands. From the traditional, magnificent and almost opulent Vendemmia Tardiva, to the fresh and easy-drinking Tranquillo, in which the aromatic character of the Muscat takes centre stage. Hats off to both, and double hats off to the Brunellos, with the Riserva heading straight for the heights of excellence.

Località Capanna, 333 - 53024 Montalcino (SI)
Tel. 0577 848298 | email: info@capannamontalcino.com
www.capannamontalcino.com

Viticulture: Organic
Hectares: 28 | **Bottles no.:** 90.000 | **Owner:** Famiglia Cencioni
Winemaking mgmt.: Amedeo Cencioni
Agronomic mgmt.: Donato Bagnulo

91,5

MOSCADELLO DI MONTALCINO VENDEMMIA TARDIVA 2021

White DOC Passito - Moscato Bianco 100%
Alc. 15% | € 25 (0,5l) | Bt. 5.100 | Ferm. steel | Mat. large barrels 18 months
Pale amber with orange highlights. A burst of aromas: orange zest, dried apricot, helichrysum, sultanas, meringue, nougat and beeswax. Silky and sweet, with a fresh, savoury contrast tempering the sweetness on the mid-palate, which fades into hints of bergamot tea. Almond and chocolate cake.

1974

TOSCANA

Casa alle Vacche

In the heart of the San Gimignano countryside, Casa alle Vacche represents the evolution of the Ciappi family's long journey, having been linked to these lands for generations. From its original agricultural roots, a wine-making project has emerged that has progressively broadened its horizons, complementing Vernaccia with a wide and varied range of wines that consistently reflect the different characteristics of the territory. This year, Vernaccia Crocus Riserva leads a strong line-up of wines that have achieved excellent scores.

Loc. Lucignano, 73A - 53037 San Gimignano (SI)
Tel. 0577 955103 | email: info@casaallevacche.it
www.casaallevacche.it

Viticulture: Organic
Hectares: 20 | **Bottles no.:** N.d. | **Owner:** Famiglia Ciappi
Winemaking mgmt.: Paolo Salvi
Agronomic mgmt.: Paolo Marchionni

92

VERNACCIA DI SAN GIMIGNANO CROCUS RISERVA 2023

White DOCG - Vernaccia di San Gimignano 100%
Alc. 13,5% | € 22 | Bt. 6.000 | Ferm. small barrels and steel
Mat. wood 10 months
An intense golden hue heralds an elegant opening of yellow peach, citron and bergamot, followed by wild fennel, white pepper, ginger and toffee. The palate is vibrant and flavourful, with hints of citrus and aromatic herbs. It finishes with savoury and almond-like notes. Gratin monkfish.

1998

TOSCANA

Donatella Cinelli Colombini - Casato Prime Donne

There is a 'before' and an 'after' in the world of Brunello, and that dividing line runs through Casato Prime Donne in Montalcino. Founded by Donatella Cinelli Colombini, the winery has revolutionised a traditionally male-dominated sector by choosing an all-female team, from the vineyard to the cellar. An innovative vision that combines expertise, sensitivity and a commitment to quality at every stage of production. The barrel cellar also contributes to making the experience unique; adorned with frescoes that tell the story of the region, it transforms the visit into a cultural journey as well as an oenological one.

Località Casato, 17 - 53024 Montalcino (SI)
Tel. 0577 849421 | email: vino@cinellicolombini.it
www.cinellicolombini.it

Viticulture: Certified organic
Hectares: 16 | **Bottles no.:** 80.000 | **Owner:** Donatella Cinelli Colombini
Winemaking mgmt.: Valerie Lavigne, Barbara Magnani
Agronomic mgmt.: Gabriele Gadenz

95,5

BRUNELLO DI MONTALCINO IO SONO DONATELLA 2019

Red DOCG - Sangiovese 100%
Alc. 14% | € 219 | Bt. 287 | Ferm. concrete | Mat. large barrels 36 months and concrete 6 months
A brilliant garnet colour. A broad bouquet, with fruity notes and floral nuances enhanced by black tea, allspice, garrigue and cinchona. A full-bodied wine, thanks to its glycerine content and austere tannins that are still developing, contributing to its long finish. Venison salmi with buckwheat polenta.

1996

TOSCANA

Corte Pavone

The idea of undertaking a study into the micro-parcelling of the vineyards first emerged in 2009, and Hayo Loacker – perhaps drawing inspiration from Burgundy – sought to distil a distinct identity for Sangiovese from the character of the terroirs, defining crus and harnessing the grape's natural chameleon-like potential. Right from the very first vintages presented, these crus have performed extraordinarily well, and this year too they have been remarkable, with four Brunellos achieving excellence; one might be tempted to say that the result is destined to make history, but in fact it is all quite normal: that is simply the way it is.

Località Corte Pavone - 53024 Montalcino (SI)
Tel. 0577 848110 | email: lo@cker.it
www.loacker.bio

Viticulture: Organic and integrated pest management
Hectares: 19 | **Bottles no.:** N.d. | **Owner:** Hayo and Franz Josef Loacker
Agronomic mgmt.: Matteo Gentili

95

BRUNELLO DI MONTALCINO FIORE DEL VENTO 2021

Red DOCG - Sangiovese 100%
Alc. 15% | € 75 | Bt. 2.650 | Ferm. steel | Mat. steel 2 months and small barrels 36 months and concrete 12 months
Light carmine. A fruity opening of sour cherry and blackberry, with notes of iris and lavender, cinnamon and rhubarb. Rich tannins and invigorating freshness enliven the palate, flavoured with a hint of Moro blood orange juice; there is the substance of Sangiovese, and the finish is seductive: caressing and herbal. Veal escalope with porcini mushrooms.

2009

TOSCANA

Alberto Della Tommasina - Tenuta Lodolina

Vermentino, which Alberto calls 'Reale', amazes once again. The two vintages presented – 2017 and 2019 – are oenological masterpieces, shaped by someone who truly knows how to interpret the grape variety and the winemaking process. These are two 'bespoke' wines, tailored to the personality of a winemaker who prefers to let the soothing calm of the wine's savoury-acidic energy express itself, rather than that immediacy which dissolves everything into the fleeting sensation of a single sip. They are not simple wines, nor are they complicated: they are wines that make you think – think in the best possible way.

Via Massa Avenza, 39 - 54100 Massa (MS)
Tel. 339 3726485 | email: albertodt231968@gmail.com

Viticulture: Conventional
Hectares: 2 | **Bottles no.:** 8.000 | **Owner:** Alberto Della Tommasina
Winemaking mgmt.: Alberto Della Tommasina
Agronomic mgmt.: Alberto Della Tommasina

94

CANDIA DEI COLLI APUANI VERMENTINO REALE 2017

White DOC - Vermentino 100%
Alc. 14,5% | € 20 | Bt. 1.300 | Ferm. steel | Mat. steel 12 months
Golden in colour. It releases aromas of peach jam and medlar, blended with dandelion, laburnum, straw, bouquet garni, almond paste and sage. A sharp acidity, like a fine blade: what a lovely surprise. A medium-bodied, vertical palate, juicy with tropical fruit and star fruit, and a delightful hint of apricot kernel in the finish. Ancona-style stockfish.

1930

TOSCANA

Fattoria di Fubbiano

Fattoria di Fubbiano embodies the authenticity of rural Tuscany, where history, landscape and viticulture coexist in perfect harmony. Dominated by an 18th-century villa nestled in a natural valley, the estate combines the charm of historic architecture with careful winemaking that respects the terroir. The ancient stone cellars and the distinctive microclimate, influenced by the breezes from the nearby coast, help to give the wines of Colline Lucchesi their character. Fubbiano is an estate that embodies tradition, identity and a deep connection to its territory.

Via di Tofori, 6 - Frazione San Gennaro - 55012 Capannori (LU)
Tel. 0583 978011 | email: fubbiano@fattoriadifubbiano.it
www.fattoriadifubbiano.it

Viticulture: Organic
Hectares: 20 | **Bottles no.:** 80.000 | **Owner:** Alfred Schiller
Winemaking mgmt.: Marco Corsini
Agronomic mgmt.: Nicola Provenzali

90,5

COLLINE LUCCHESI VERMENTINO 2025

White DOC - Vermentino 100%
Alc. 13,5% | € 13 | Bt. 5.000 | Ferm. steel | Mat. steel 3 months
Pale golden colour. Intriguing notes of mango, candied citron, nuances of jasmine and orange blossom, followed by hints of aromatic herbs. Vivid citrus freshness and savoury notes characterise the palate, with menthol-like undertones on the finish. Polpo alla pignata (Apulian octopus stew).

1855

TOSCANA

Fattoria di Galiga e Vetrice

Its origins date back a very long way and are deeply rooted in the Chianti Rufina area: indeed, the panoramic tower dates back to the 13th century. Over the course of this long period of history, Cosimo III de' Medici had the opportunity to declare, in his edict, that this territory was one of the most suitable for Tuscan viticulture, capable of producing 'aristocratic' wines. This is, in a sense, the estate's hallmark; it had already introduced us to a Vin Santo and a top-quality white Canaiolo, and this year it reaffirms its reputation with a superb Chianti Rufina Riserva.

Via Vetrice, 5 - 50065 Pontassieve (FI)
Tel. 055 8397008 | email: info@grati.it
www.villadivetrice.it

Viticulture: Conventional
Hectares: 80 | **Bottles no.:** 900.000 | **Owner:** Fratelli Grati - Villa di Vetrice
Winemaking mgmt.: Emiliano Falsini
Agronomic mgmt.: Alessandro Pini, Leonardo Tofani

93,5

CHIANTI RUFINA VILLA DI VETRICE RISERVA 2022

Red DOCG - Sangiovese 90%, Canaiolo 7%, Colorino 3%
Alc. 14% | € 20 | Bt. 4.000 | Ferm. steel | Mat. large barrels 24 months
Carmine red. A fragrant burst of cherries preserved in alcohol, dried irises and violets, redcurrants, cinnamon and rust against a mentholated backdrop. On the palate, it flows elegantly with the freshness of orange zest, supported by spicy, well-integrated tannins that carry through to the long, flavourful finish with notes of liquorice. Grilled beef ribeye steak.

1932

TOSCANA

Fattoria San Donato

Owned by the Fenzi family since 1932, Fattoria San Donato is a veritable little ancient hamlet, a gem situated in the village of the same name near San Gimignano, where the Etruscans were already making wine. Wine-making has been the main activity since 2001, thanks to Umberto, but it is not the only one; in fact, the village is a fully-fledged accommodation facility. Extra virgin olive oil and saffron are also produced. Featured in the Guide for the first time, it shows its versatility by placing traditional wines – the excellent Vernaccia Riserva and Chianti Colli Senesi – alongside a surprising Syrah in the top three spots.

Località San Donato, 6 - 53037 San Gimignano (SI)
Tel. 0577 941616 | email: info@sandonato.it
www.sandonato.it

Viticulture: Organic
Hectares: 30,5 | **Bottles no.:** 60.000 | **Owner:** Umberto Fenzi
Winemaking mgmt.: Paolo Salvi

91

CHIANTI COLLI SENESI FEDE RISERVA 2020

Red DOCG - Sangiovese 100%
Alc. 14,5% | € 20 | Bt. 5.000 | Ferm. steel | Mat. small barrels 12 months
Garnet red. Aromas of Tarocco blood orange, iris, bay leaf, juniper, aniseed and Virginia tobacco. Still fresh, with spicy tannins and a savoury finish with hints of liquorice. Roast leg of lamb with new potatoes.

1974

TOSCANA

Lamole di Lamole

Located in the northern heart of the Chianti Classico region, the estate has a long history, with some vines planted shortly after the end of the Second World War. We are in the hamlet of Lamole, not far from Greve in Chianti, on the site of a former castle of which only traces remain, set within a natural amphitheatre formed by endless terraces bordered by dry stone walls, with vineyards located between 450 and 660 metres above sea level. Steep slopes, dominated by sandstone, limestone and galestro, capable of producing fragrant red wines that are delicate yet powerful. In a word: astonishing.

Località Lamole - 50022 Greve in Chianti (FI)
Tel. 055 8547014 | email: info@lamole.com
www.lamole.com

Viticulture: Organic
Hectares: 34 | **Bottles no.:** 210.000 | **Owner:** Herita Marzotto Wine Estates
Winemaking mgmt.: Francesco Martini, Andrea Daldin
Agronomic mgmt.: Francesco Martini, Andrea Daldin

91

CHIANTI CLASSICO MAGGIOLO 2024

Red DOCG - Sangiovese 90%, Cabernet Sauvignon 5%, Merlot 5%
Alc. 13,5% | € 20 | Bt. 120.000 | Ferm. steel | Mat. steel 6 months and large barrels 12 months
Carmine red. Sour cherry, plum and blackberry jam against herbal hints of sweet resin, tobacco and cinnamon. On the palate, it is imbued with the freshness of red fruits, well-integrated tannins and a spicy finish. Tortelli alla Mugellana (potato ravioli).

1975

TOSCANA

Mastrojanni

Nestled between the Orcia River and Mount Amiata, Castelnuovo dell'Abate provides an ideal habitat for Sangiovese. The Mastrojanni estate was founded in 1975 and, since 2022, with the arrival of Riccardo Illy, has been pursuing a path of transformation towards holistic vineyard management, intending to preserve biodiversity and enhance the soil and the Sangiovese grape, so that it may express its true identity in this patch of land on the south-eastern slope of the Montalcino hillside. Once again, the Brunello produced from one of the chosen vineyards, Vigna Loreto, is excellent: a truly refined character.

Poderi Loreto e San Pio - Castelnuovo dell'Abate - 53024 Montalcino (SI)
Tel. 0577 835681 | email: info@mastrojanni.com
www.mastrojanni.com

Viticulture: Organic
Hectares: 41 | **Bottles no.:** 100.000 | **Owner:** Francesco Riccardo Illy
Winemaking mgmt.: Maurizio Castelli, Giulia Härri
Agronomic mgmt.: Leonello Anello

95,5

BRUNELLO DI MONTALCINO VIGNA LORETO 2021

Red DOCG - Sangiovese 100%
Alc. 14,5% | € 130 | Bt. 6.000 | Ferm. concrete | Mat. large barrels 36 months
Intense and vibrant garnet. It reveals delectable aromas of marasca cherry, blood orange, plum, iris, black pepper, coriander and carob. Smooth and round, yet rich in fruity freshness that harmonises with the spicy tannins, leading to an herbal finish of mint chocolate. Hare stew.

TOSCANA

2015

Otto Ettari

The microcosm of Otto Ettari thrives on Sangiovese, because – thanks to its unique and favourable hillside location, at the crossroads between Mount Amiata and the sea, and the distinctive nature of its clay-volcanic subsoil – it manages to give the wine an identity that bears little resemblance to that of wines from central Tuscany or the Morellino area. These would normally be austere Sangiovese wines, characterised by striking tannins; instead, they manage to lighten the layered structure of the wine, making them fluid and relaxing, thereby highlighting the hallmark of the terroir: a distinctive savoury quality reminiscent of black salt.

Via Giacomo Brodolini, 14/A - LOc. Montenero d'Orcia - 58033 Castel del Piano (GR)
Tel. 393 9368584 | email: ottoettari@gmail.com
www.ottoettari.com

Viticulture: Conventional
Hectares: 5,7 | **Bottles no.:** 25.000 | **Owner:** Famiglia Kunert
Winemaking mgmt.: Jacopo Vagaggini
Agronomic mgmt.: Federico Rubegni

93,5

MONTECUCCO SANGIOVESE RISERVA 2021

Red DOCG - Sangiovese 100%
Alc. 15% | € 32 | Bt. 4.500 | Ferm. steel | Mat. wood 26 months
The carmine colour displays a garnet rim. Sour cherry, plum and violet intertwine with black pepper, fir resin and cloves. Lush tannins on the attack but well-integrated; the mid-palate is bolstered by the alcohol; the mouthfeel becomes invigorating, allowing the savoury notes to emerge, and flows juicily into a flavour of pomegranate. Risotto with sausage and Taleggio cheese.

TOSCANA

1998

Podere 414

Morellino Riserva Vigna del Bersagliere is back after two years, immediately reclaiming the top spot. A wine produced only in the finest vintages, made from Sangiovese grapes grown on a plot with very high clay content, characterised by low yields and slow ripening, and destined to age for three years in tonneaux and two years in the bottle. A wine that Simone Castelli chose to dedicate to his grandfather, who played such an important role in his future career as a winemaker in Maremma – an area whose winemaking tradition is certainly not as deeply rooted as in other parts of Tuscany. And this is precisely a way of staying true to one's roots.

Maiano Lavacchio, 10 - Frazione Montiano - 58051 Magliano in Toscana (GR)
Tel. 0564 507818 | email: info@podere414.it
www.podere414.it

Viticulture: Organic
Hectares: 26 | **Bottles no.:** 180.000 | **Owner:** Simone Castelli
Winemaking mgmt.: Maurizio Castelli, Simone Castelli
Agronomic mgmt.: Simone Castelli

91,5

MORELLINO DI SCANSANO V. DEL BERSAGLIERE RISERVA 2021

Red DOCG - Sangiovese 100%
Alc. 14,5% | € 65 | Bt. 3.520 | Ferm. concrete | Mat. small barrels 36 months
It glows with a vibrant carmine colour and releases elegant aromas of cherry jam, Stanley plums, red roses, myrtle, sweet resin, cardamom and Mediterranean scrub. Fresh and silky on the palate, the wine unfolds with finely spiced tannins and well-integrated alcohol, leading to a long, herbal finish. Stewed wild boar.

TOSCANA

1961

Poliziano

Poliziano is seamlessly navigating the generational transition, with Maria Stella and Francesco Carletti working alongside their father to help shape a new phase characterised by continuity. This evolution takes shape in the Pievi project, with Le Caggiole representing its most contemporary facet. Asinone remains the hallmark of a history built up over time, whilst Mandrone di Lohsa reflects a quest that ventures beyond Montepulciano without losing its distinctive style. These roots give strength to the vision, and the focus on the future continues to keep it alive.

Via Fontago, 1 - Fraz. Montepulciano Stazione - 53045 Montepulciano (SI)
Tel. 0578 738171 | email: info@carlettipoliziano.com
www.carlettipoliziano.com

Viticulture: Environmentally sustainable and organic
Hectares: 160 | **Bottles no.:** 700.000 | **Owner:** Famiglia Carletti
Winemaking mgmt.: Federico Carletti, Maria Stella Carletti
Agronomic mgmt.: Federico Carletti, Maria Stella Carletti

92,5

VINO NOBILE DI MONTEPULCIANO PIEVE LE CAGGIOLE 2022

Red DOCG - Sangiovese 100%
Alc. 15% | € 88 | Bt. 6.000 | Ferm. steel | Mat. small barrels 16 months
Carmine red. Precious hints of sour cherry, violet and star anise emerge, enriched with juniper, myrtle and cocoa. A refreshing mouthfeel with notes of Moro blood orange, delicious for its savoury character and spicy tannins. A finish of Angostura. Roe deer with redcurrant sauce.

TOSCANA

1974

Querciabella

Querciabella has always been a treasure trove of excellence, but what has happened this year is beyond imagination. The selection of wines sent to us is outstanding: the three Additional Geographical Units (UGAs) wines presented border on the immense, with a refined and pure expression of Sangiovese that highlights the distinctiveness of the terroir, as if conjured up with a wave of a magic wand – complete with little stars – from the top hat known as excellence. We cannot recall, in the past, such a concentration of great wines from a single estate: we have come to understand Querciabella's single-minded focus – to be, quite simply, the best.

Via di Barbiano, 17 - Località Ruffini - 50022 Greve in Chianti (FI)
Tel. 055 85927777 | email: contact@querciabella.com
www.querciabella.com

Viticulture: Organic
Hectares: 95 | **Bottles no.:** 350.000 | **Owner:** Mita Castiglioni
Winemaking mgmt.: Manfred Ing
Agronomic mgmt.: Marco Torriti, Chiara Capecci

97

CHIANTI CLASSICO GRAN SELEZIONE RADDA 2021

Red DOCG - Sangiovese 100%
Alc. 14% | € 220 | Bt. 2.600 | Ferm. small barrels and concrete
Mat. large barrels 20 months
A vibrant carmine colour. Wild aromas from Radda, with hints of the Apennines, waft through the nose: blackberry and sweet violet, juniper and poppy, fougère and lemon balm. Deep on the palate, a sublime balance of richness, tannins and gentle freshness, with a heavenly finish. Pheasant salmì.

1141

TOSCANA

Ricasoli

The Ricasoli family have already made history with Bettino and the Chianti blend; now Francesco has made history once more, this time with the three crus from his vineyards. For six consecutive years now, these wines have taken the top spots on the podium; last year Colledilà came out on top, this year it is CeniPrimo, and the bottom line remains the same: the best. In fact, we could put the three crus in a dark bag, pick one out at random, and say: this is the best. The research and hard work that Francesco Ricasoli has put in to reach these heights would be worthy of a Nobel Prize.

Località Madonna a Brolio - 53013 Gaiole in Chianti (SI)
Tel. 0577 7301 | email: barone@ricasoli.it
www.ricasoli.it

Viticulture: Conventional and environmentally sustainable
Hectares: 240 | **Bottles no.:** 1.200.000 | **Owner:** Ricasoli
Winemaking mgmt.: Carlo Ferrini
Agronomic mgmt.: Massimiliano Biagi

95

CHIANTI CLASSICO GRAN SELEZIONE GAIOLE RONCICONE 2023

Red DOCG - Sangiovese 100%
Alc. 14% | € 64 | Bt. 10.000 | Ferm. steel | Mat. small barrels 22 months
A medium-depth carmine colour. Exquisitely refined aromas of iris and red rose intertwine with marasca cherry, rowan berry, cinnamon, undergrowth and blond tobacco. Sturdy yet smooth tannins, a juicy mid-palate with a citrus-tinged acidity, and a very long herbal finish. Madeira escalopes.

1990

TOSCANA

Sassotondo

We are in Pian di Conati, opposite Pitigliano, on volcanic foothills where tuff is the beginning and the end of everything. This includes viticulture, which has ancient Etruscan roots here but had been somewhat neglected towards the end of the last century. Sassotondo was founded in 1990 and since then its momentum has never waned; indeed, the owners' passion has led to the creation of what is a veritable laboratory for the Ciliegiolo grape, which seems to have adapted perfectly to the Maremma climate and the tuff soil. The use of Greco is also interesting, as it is somewhat unusual for the area.

Case Sparse Pian di Conati, 52 - Località Sovana - 58010 Sorano (GR)
Tel. 0564 614218 - 348 9029125 | email: sassotondo.sassotondo@gmail.com
www.sassotondo.it

Viticulture: Organic
Hectares: 13 | **Bottles no.:** 50.000 | **Owner:** Carla Benini
Winemaking mgmt.: Attilio Pagli
Agronomic mgmt.: Carla Benini

90,5

SOVANA CILIEGIOLO SUPERIORE SAN LORENZO 2023

Red DOC - Ciliegiolo 100%
Alc. 14% | € 43 | Bt. 3.000 | Ferm. steel | Mat. large barrels 24 months
Ruby red. A bouquet of Ferrovia cherries, blackberries, blueberries, lavender and violets, with hints of cinchona, bay leaf, Sarawak pepper, cloves and Perique tobacco. Warm and enveloping, it reveals fruity freshness combined with well-integrated, velvety tannins, leading to a finish of rosemary and Mediterranean scrub. Grilled Chianina ribeye steak with black truffle.

1370

TOSCANA

Tenuta di Ghizzano

In Ghizzano di Peccioli, the Venerosi Pesciolini family preserves a history dating back to the 14th century, which today takes the form of a winemaking project centred on the interplay between both native and international grape varieties, contextualised within the characteristics of the area. The hills of the Terre di Pisa DOC, shaped by ancient marine sediments and tempered by the proximity of the coast, define the character of the estate's wines. Among the wines presented, Terre di Pisa Sangiovese Mimesi 2022 stands out, produced from one of the winery's historic vineyards and aged for an extended period in cocciopesto wine jars.

Via della Chiesa, 4 - Ghizzano - 56037 Peccioli (PI)
Tel. 0587 630096 | email: info@tenutadighizzano.com
www.tenutadighizzano.com

Viticulture: Certified organic and biodynamic
Hectares: 22,5 | **Bottles no.:** 85.000 | **Owner:** Famiglia Venerosi Pesciolini
Winemaking mgmt.: Carlo Ferrini
Agronomic mgmt.: Roberto Righi

90

TERRE DI PISA SANGIOVESE MIMESI 2022

Red DOC - Sangiovese 100%
Alc. 13,5% | € 60 | Bt. 1.500 | Ferm. steel | Mat. terracotta 19 months
From a carmine-coloured glass with a garnet rim emerges a layered bouquet of redcurrant, Bulgarian rose, musk and savory, enriched by hints of Mediterranean scrub and green pepper. The palate is dynamic, where the elegant freshness of Tarocco blood orange and the salty tannins blend with notes of rhubarb. Veal royale with wholegrain mustard.

1993

TOSCANA

Terenzuola

Terenzuola is not just a winery. It embodies an idealistic challenge: a vision that looks beyond tradition, a boldness that transcends the boundaries of production regulations. Here, one experiences a love for a region that is Tuscan only in geographical terms; it is, rather, a wine-growing paradise shared with Liguria – a challenging yet generous land. Founded in the 1930s, Terenzuola has grown over time, focusing as much on improving vineyard and winery techniques as on promoting native grape varieties. Particularly noteworthy are Fosso di Corsano and I Pini di Corsano: two Vermentinos, two small masterpieces.

Via Vercalda, 14 - 54035 Fosdinovo (MS)
Tel. 0187 670387 | email: info@terenzuola.it
www.terenzuola.it

Viticulture: Organic
Hectares: 25 | **Bottles no.:** 200.000 | **Owner:** Ivan Giuliani
Winemaking mgmt.: Ivan Giuliani
Agronomic mgmt.: Ivan Giuliani

92

COLLI DI LUNI VERMENTINO PINI DI CORSANO 2024

White DOC - Vermentino 100%
Alc. 14% | € 40 | Bt. 1.300 | Ferm. steel | Mat. steel 6 months
Straw yellow with golden reflections. It captivates with its aromas of citron, ripe yellow peach, jasmine, rosemary and mint, infused with salty notes. The elegant, full-bodied palate envelops the mouth with a lively and flavourful citrus freshness, gliding away into endless briny hints. Baked turbot with Mediterranean flavours.

1883

UMBRIA

Antonelli San Marco

Antonelli San Marco, which has always been committed to preserving the region's distinctive character, carries out a zoning process that highlights the individual plots on breezy hillsides, where the conditions – thanks in part to varied geological formations – lend the wines elegance and expressive finesse. The decision to focus exclusively on native grape varieties, favouring gentle extraction and long ageing in large casks, yields a profound expression of the terroir, free from artificial embellishments. The range, all of the highest quality, features two standout Sagrantino crus and the historic passito version.

Località San Marco, 60 - 06036 Montefalco (PG)
Tel. 0742 379158 | email: info@antonellisanmarco.it
www.antonellisanmarco.it

Viticulture: Certified organic
Hectares: 63 | **Bottles no.:** 420.000 | **Owner:** Famiglia Antonelli
Winemaking mgmt.: Massimiliano Caburazzi
Agronomic mgmt.: Alessio Moretti

96

MONTEFALCO SAGRANTINO MOLINO DELL'ATTONE 2021

Red DOCG - Sagrantino 100%
Alc. 16% | € 50 | Bt. 2.100 | Ferm. concrete | Mat. small barrels 36 months
Carmine with garnet reflections. Sour cherry, rose and peony open up a spectrum of blood orange, pepper, bay leaf and cardamom, with hints of myrtle and juniper. Fresh on the palate, with extremely fine tannins leading to a long finish of refined continuity. Truffled larks in casserole.

2003

UMBRIA

Madrevite

In Castiglione del Lago, where Umbria borders Tuscany, Madrevite has developed a well-defined agricultural project, based on organic farming, soil analysis and meticulous work on the estate's vines. Nicola Chiucchiurlotto leads this business, which combines wine production with a warm welcome, recently enhanced by the addition of the Guest house. At the heart of it all remains the Gamay from Lake Trasimeno, currently at the centre of a debate over the name 'Grenache': Opra offers an excellent, precise interpretation of this grape, deeply rooted in these hills.

Via Cimbano, 36 - Località Vaiano - 06061 Castiglione del Lago (PG)
Tel. 075 9527220 | email: info@madrevite.com
www.madrevite.com

Viticulture: Conventional
Hectares: 11 | **Bottles no.:** 60.000 | **Owner:** Nicola Chiucchiurlotto
Winemaking mgmt.: Emiliano Falsini
Agronomic mgmt.: Stefano Dini

93,5

COLLI DEL TRASIMENO GAMAY OPRA 2025

Red DOC - Gamay 100%
Alc. 13,5% | € 20 | Bt. 6.600 | Ferm. steel | Mat. steel 2 months and concrete 2 months
A bright cherry red. Fresh marasca cherry and plum open the nose, with subtle vegetal notes, peony, tuberose and a hint of clove. The palate unfolds at a measured pace, with well-integrated acidity and savouriness. Light tannins, a fruity finish with green pepper and a crisp, clean finish. San Secondo cooked shoulder of pork.

1968

UMBRIA

Palazzone

Now in its third generation, the winery combines refined hospitality with a wine production deeply rooted in the local area. Its philosophy centres on work in the vineyard and the promotion of indigenous grape varieties, eschewing passing fads. Thanks to artisanal winemaking techniques and consistent daily practice, the result is complex, long-lived and accessible wines, capable of evolving over time and showcasing the character of each individual vintage. This year's range of wines is of a very high standard. Standing out above all is Muffa Nobile, a wine with subtle sweetness and a surprising development of flavour.

Località Rocca Ripesena, 68 - 05019 Orvieto (TR)
Tel. 0763 344921 | email: info@palazzone.com
www.palazzone.com

Viticulture: Integrated pest management
Hectares: 25 | **Bottles no.:** 130.000 | **Owner:** Giovanni and Pietro Dubini
Winemaking mgmt.: Pietro Dubini
Agronomic mgmt.: Pietro Dubini

93,5

ORVIETO CLASSICO SUPERIORE CAMPO DEL GUARDIANO 2023

White DOC - Procanico 50%, Grechetto 30%, Verdello 15%, Malvasia 5%
Alc. 13,5% | € 22 | Bt. 10.000 | Ferm. steel | Mat. steel 6 months
Shiny gold. Nectarine, orange peel, ferns and broom flowers herald notes of citron, iodine, flint and salty hints. The citrus freshness guides the palate through a balance of body and dynamic savouriness. The finish lingers slowly. Baked lamb with rosemary.

2004

MARCHE

Maria Letizia Allevi

The farm is located amongst the rolling hills of the Piceno region, in one of the areas where clay mixes with sand and silt. Not just wine, but also olive oil and wheat, from which the pasta is made: all strictly organic. Made from native grape varieties, the wines reflect the terroir: Rubesh is sumptuous and lingers long in the memory, whilst Zampa demonstrates a skilful and measured use of oak. Finally available for tasting is the Traditional Method sparkling wine made from Pecorino grapes, which has rested on the lees for at least five years, clearly demonstrating the ageing potential of this grape variety.

Via Pescolla, 28 - 63081 Castorano (AP)
Tel. 349 4063412 | email: info@vinimida.it
www.vinimida.it

Viticulture: Organic
Hectares: 5 | **Bottles no.:** 11.000 | **Owner:** Michele Corradetti
Winemaking mgmt.: Winery staff
Agronomic mgmt.: Winery staff

95

RUBESH 2024

White IGT - Pecorino 100%
Alc. 14,5% | € 40 | Bt. 600 | Ferm. small barrels | Mat. small barrels 10 months
Deep golden colour. A whirlwind of vanilla against a backdrop of icing sugar, pandoro and beeswax, complemented by biscuit, honey, quince and a subtle citrus note. On the palate, it is powerful and beautifully integrated, long and fresh, with a fruity caress that lingers in the rich finish. Stuffed guinea fowl with truffle sauce.

MARCHE

2003

Borgo Paglianetto

A well-established winery, now approaching its twenty-fifth anniversary, yet one that continues to look to the future. This is one of the reasons why, for the younger wines such as Terravignata and Petrara, the winery has switched to screw caps to ensure greater freshness in the bottle. It was precisely the excellent 2025 harvest that ensured a good yield, endowing Verdicchio with pronounced acidity, savouriness and structure. Vertis reaffirms its status as a faithful companion, but it is Jera Riserva that is the true star, standing as the flagship and the winery's authentic jewel.

Località Pagliano, 393 - 62024 Matelica (MC)
Tel. 0737 85465 | email: info@borgopaglianetto.com
www.borgopaglianetto.com

Viticulture: Organic
Hectares: 29 | **Bottles no.:** 120.000 | **Owner:** Luciano Bruzzechesse, Pierandrea Farroni, Antonio and Giovanni Battista Roversi
Winemaking mgmt.: Aroldo Bellelli

93

VERDICCHIO DI MATELICA JERA RISERVA 2021

White DOCG - Verdicchio 100%
Alc. 14% | € 45 | Bt. 25.000 | Ferm. steel | Mat. steel 36 months
An intriguing straw-yellow colour, dense and luminous. The nose opens with a briny aroma that gives way to notes of bergamot and citron, accompanied by hints of sage and thyme, and elderflower and saffron. On the palate, it is all about precision and finesse, with an acidity that releases bursts of green aniseed. A persistent finish, rich in flavour. Baked turbot with Mediterranean flavours.

MARCHE

1975

Fattoria Dezi

Staying true to the teachings of the past is precisely what brothers Stefano and Davide have done. The innovations introduced over the years, both in vineyard and cellar practices, have never diminished that respect for the land instilled by the founders, Romolo and Remo, as evidenced by the historic labels produced. Grass cover, organic fertilisation, as well as solar panels and a geothermal system, are proof of this. This year, the top spot is claimed by Regina del Bosco, a wine of great depth, harmony and ageing potential, whilst the Grenache Romolo & Remo remains a standout.

Contrada Fontemaggio, 14 - 63839 Servigliano (FM)
Tel. 0734 710090 | email: info@fattoriadezi.com
www.fattoriadezi.com

Viticulture: Conventional
Hectares: 15 | **Bottles no.:** 45.000 | **Owner:** Davide, Stefano and Laura Dezi
Winemaking mgmt.: Stefano Dezi
Agronomic mgmt.: Davide Dezi

95,5

REGINA DEL BOSCO 2023

Red IGT - Montepulciano 100%
Alc. 15% | € 38 | Bt. 6.000 | Ferm. concrete | Mat. small barrels 24 months
An impenetrable carmine red. An opulent bouquet of blueberry, blackcurrant, marasca cherry in syrup, and potpourri; cardamom, sandalwood, juniper, cinchona and herbal notes of eucalyptus. And further notes of incense, resins and tar. An enveloping and captivating palate, with fine, silky tannins. Memorable finish. Partridges in casserole.

MARCHE

2005

Pantaleone

It is situated in a secluded valley where the vineyards, arranged in a natural amphitheatre at an altitude of over four hundred metres, benefit from significant daily temperature variations and loamy-clay soils that define their distinctive character. Organic farming goes hand in hand with a gradual expansion of woodland areas – now twice the size of the vineyards – to protect biodiversity and the natural balance of a landscape that remains unspoilt. La Ribalta, a symbol of the rediscovery of Marche Grenache, is deeply evocative and leaves a lasting impression – a true sensory experience.

Frazione Colonnata Alta, 118 - 63100 Ascoli Piceno (AP)
Tel. 320 8311560 | email: info@pantaleonewine.com
www.pantaleonewine.com

Viticulture: Organic
Hectares: 21 | **Bottles no.:** 80.000 | **Owner:** Federica Pantaloni
Winemaking mgmt.: Valentino Ciarla

94

LA RIBALTA 2021

Red IGT - Grenache 100%
Alc. 14,5% | € 80 | Bt. 900 | Ferm. steel | Mat. steel 6 months and wood 18 months
Carmine red. An olfactory prelude of redcurrants, black tea leaves, lavender and sweet tobacco. This gives way to notes of cinchona, rhubarb, sandalwood, resins, incense and tar. A full-bodied palate with an impeccable balance between the softness of the alcohol, untamed freshness and noble tannins. An herbal finish with notes of fruit preserved in alcohol. Roe deer civet with mushrooms.

LAZIO

2003

Formiconi

The estate's vineyards are primarily dedicated to Cesanese di Affile and are managed with great agronomic care to bring out the varietal and terroir characteristics of the wine. The range of wines clearly reflects the care and dedication that go into every stage of production, from the vineyard to the bottle. Capozzano Riserva is consistently recognised each year as one of the finest expressions of Cesanese di Affile, successfully combining structure, depth and elegance, whilst Enea equally effectively showcases the Bellone grape.

Via di Farinella - 00021 Affile (RM)
Tel. 340 2731163 | email: mike.formiconi91@gmail.com
www.cantinaformiconi.it

Viticulture: Conventional
Hectares: 4 | **Bottles no.:** 22.000 | **Owner:** Michael Formiconi
Winemaking mgmt.: Marco Dellizzotti
Agronomic mgmt.: Alessandro Spatafora

96

CESANESE DI AFFILE CAPOZZANO RISERVA 2024

Red DOP - Cesanese d'Affile 100%
Alc. 14,5% | € 30 | Bt. 2.600 | Ferm. steel | Mat. steel 2 months and small barrels 18 months
A deep, bright carmine. The broad and captivating bouquet unfolds with ripe black fruits, graphite, dark spices, cocoa, undergrowth and herbal notes. On the palate, it is enveloping and silky, with well-balanced tannins, whilst its savoury character delivers an elegant finish of excellent length. Smoked pork loin.

1939

LAZIO

Alberto Giacobbe

For several years now, the estate has successfully transitioned to organic practices that set it apart within the wine-growing landscape of the entire Lazio region, having phased out harmful chemicals and herbicides. The winery is renowned for producing high-quality wines, focusing on the native Cesanese and Passerina grape varieties, grown on volcanic and clay-rich soils. Year after year, Lepanto proves itself to be one of Lazio's most distinguished red wines in terms of its overall organoleptic profile.

Colle San Giovenale - 03018 Paliano (FR)
Tel. 0775 579198 | email: info@vinigiacobbe.it
www.vinigiacobbe.it

Viticulture: Organic
Hectares: 12 | **Bottles no.:** 60.000 | **Owner:** Alberto Giacobbe
Winemaking mgmt.: Gabriele Graia
Agronomic mgmt.: Alberto Giacobbe

94

CESANESE DEL PIGLIO SUPERIORE LEPANTO RISERVA 2023

Red DOCG - Cesanese d'Affile 100%
Alc. 14% | € 30 | Bt. 660 | Ferm. large barrels | Mat. large barrels 12 months
Deep ruby red. A noble and complex bouquet, opening with ripe red fruits followed by notes of incense, coffee, black pepper and aromatic herbs. On the palate, it is warm and enveloping, with refined tannins. The finish is very long and elegant, echoing the sensations perceived on the nose. Stewed wild boar.

1992

LAZIO

Tenuta La Pazzaglia

The winery's history is a family story of working the land and deep passion. Since 2009, this legacy has been in the hands of the sisters Maria Teresa and Laura: the former oversees production, whilst the latter leads the commercial side of the business. Together, they create wines from Grechetto grapes that are rich, clean and complex all at once, and have become a symbol of the region. The use of the Stelvin cap ensures they have an indefinite shelf life. Poggio Triale remains one of the most important white wines from Central Italy.

Strada di Bagnoregio, 4 - 01024 Castiglione in Teverina (VT)
Tel. 348 6610038 | email: info@tenutalapazzaglia.it
www.tenutalapazzaglia.it

Viticulture: Conventional and environmentally sustainable
Hectares: 10 | **Bottles no.:** 48.000 | **Owner:** Società Agricola Tenuta La Pazzaglia
Winemaking mgmt.: Daniele Di Mambro, Maria Teresa Verdecchia
Agronomic mgmt.: Daniele Di Mambro

94

POGGIO TRIALE 2024

White IGP - Grechetto 100%
Alc. 13,5% | € 22 | Bt. 3.300 | Ferm. steel | Mat. steel 12 months
A strikingly bright straw-yellow colour. On the nose, it captivates with notes of mango, sweet hints of lime blossom and camomile, and a refined touch of vanilla and hazelnut. On the palate, it reveals freshness and savouriness, which lend the wine a lively mouthfeel and weave a very persistent, almondy texture of excellent quality. Rabbit in white wine.

1897

ABRUZZO

Bosco Nestore

With a tradition stretching back over a century, the Bosco family has always maintained a firm foothold in the Abruzzo wine scene: the vineyards that stretch across the rolling hills of Pescara produce genuine and authentic wines. In the historic cellar in Nocciano, as you walk through the long tunnel, your gaze is drawn to the niches where the bottles rest – a testament to countless harvests – skilfully arranged alongside the rich historical artefacts of the ethno-anthropological museum. Once again this year, Montepulciano d'Abruzzo Don Bosco Riserva is confirmed as the flagship wine.

Contrada Casali, 147 - 65010 Nocciano (PE)
Tel. 085 847139 | email: info@nestorebosco.com
www.nestorebosco.com

Viticulture: Organic and integrated pest management
Hectares: 85 | **Bottles no.:** 700.000 | **Owner:** Famiglia Bosco - Prosit
Winemaking mgmt.: Nestore Bosco, Riccardo Brighigna
Agronomic mgmt.: Nestore Bosco

90

MONTEPULCIANO D'ABRUZZO DON BOSCO RISERVA 2021

Red DOP - Montepulciano 100%
Alc. 14,5% | € 22 | Bt. 13.000 | Ferm. steel | Mat. large barrels 24 months and concrete 12 months
Deep carmine in colour, rich and vibrant. An elegant bouquet: wild sour cherries in syrup, wilted flowers, blond tobacco, cinchona, liquorice root and a pleasant hint of ratafià. An enveloping and vigorous palate, with perfectly integrated tannins. A distinct herbal note in the long and satisfying finish. Grilled lamb cutlets.

1920

ABRUZZO

Cataldi Madonna

Wine begins, first and foremost, with a concept. This is the idea that Luigi Cataldi Madonna passed on to his daughter Giulia. Ever since the days when Ofena was still a relatively overlooked region, the estate has believed in the potential of this plateau, taking risks, innovating and experimenting, thereby helping to define its winemaking identity. Today, it is Giulia who is breathing new life into the company's journey; among the most significant projects are the construction of the new winery, which she strongly championed, and a new venture: Trebbiano Mandrella Limited Edition, produced from the historic vineyard of the same name.

Località Madonna del Piano - 67025 Ofena (AQ)
Tel. 0862 708037 | email: info@cataldimadonna.com
www.cataldimadonna.com

Viticulture: Certified organic
Hectares: 30 | **Bottles no.:** 230.000 | **Owner:** Giulia Cataldi Madonna
Winemaking mgmt.: Lorenzo Landi
Agronomic mgmt.: Lorenzo Landi

91

CERASUOLO D'ABRUZZO SUPERIORE TERRE AQUILANE PIE' DELLE VIGNE 2024

Rosé DOC - Montepulciano 100%
Alc. 14% | € 30 | Bt. 3.000 | Ferm. steel | Mat. steel 8 months
A vibrant, luminous amaranth colour. A symphony of fruity aromas: sour cherry, raspberry, tamarind, lychee, floral notes of lavender, hibiscus and aromatic herbs. An enveloping, full-bodied and persuasive palate, which enhances the drinking pleasure with a long finish featuring flavours of red berries and a pleasant hint of bitter almond. Fish soup.

ABRUZZO

2000

Contesa

Sometimes words are unnecessary: a glass is enough when wines can tell a story of quality. This year, Contesa has produced an outstanding collective effort, with a range that is masterful, compelling and capable of stirring the emotions. On the hills of Collecorvino, Rocco Pasetti and his son Pierpaolo manage the vineyards according to organic and sustainable principles, giving a voice to the native white varieties and to Montepulciano with its distinctive character. Standing out are Trebbiano Trentanotti, made from old pergola vines and a late harvest, full-bodied and deep, and Pecorino Aspetta Primavera, multifaceted and expansive.

Strada delle Vigne, 28 - Contrada Caparrone - 65010 Collecorvino (PE)
Tel. 085 8205078 | email: info@contesa.it
www.contesa.it

Viticulture: Organic
Hectares: 50 | **Bottles no.:** 400.000 | **Owner:** Franco Pasetti
Winemaking mgmt.: Antonio Circelli, Rocco Pasetti
Agronomic mgmt.: Pierpaolo Pasetti

91

TREBBIANO D'ABRUZZO SUPERIORE TRENTANOTTI 2025

White DOC - Trebbiano 100%
Alc. 12,5% | € 13 | Bt. 4.000 | Ferm. steel | Mat. terracotta 6 months
Liquid gold with amber highlights. Camomile, orange blossom and thyme intertwine with acacia honey, quince and white peach; candied citron and beeswax follow. On the palate, it is full-bodied, round and satisfying, yet well-balanced by a subtle savoury note. Dry and consistent, it unfolds with citrus notes right through to its long finish. Lasagnette with guinea fowl ragù and asparagus.

ABRUZZO

1999

Torre dei Beati

Poetry, art and wine come together in the journey of Adriana and Fausto, complementary personalities united by a commitment to quality and an aesthetic sensibility. Since 1999, Torre dei Beati has been growing whilst looking to the future: its heart remains in Loreto Aprutino; Di-Vèrto opens a chapter in Miglianico dedicated to an original and intriguing Trebbiano; whilst Corvara marks the frontier of high-altitude wines. Poetic names, artist-designed labels and verses in the bottle accompany these captivating wines. The farmhouse is no longer enough: an architecturally designed winery is taking shape, conceived to highlight the wood, the house's stylistic hallmark. Expectations are high.

Contrada Poggioragone, 56 - 65014 Loreto Aprutino (PE)
Tel. 085 4916069 | email: info@torredeibeati.it
www.torredeibeati.it

Viticulture: Certified organic
Hectares: 26 | **Bottles no.:** 150.000 | **Owner:** Famiglia Albanesi
Winemaking mgmt.: Fausto Albanesi
Agronomic mgmt.: Adriana Galasso

93

MONTEPULCIANO D'ABRUZZO MAZZAMURELLO RISERVA 2022

Red DOC - Montepulciano 100%
Alc. 14,5% | € 35 | Bt. 8.000 | Ferm. steel | Mat. small barrels 24 months
Deep carmine red. Ripe blackberry and sour cherry compote blend with violet, dried rose, medicinal herbs and myrtle; followed by cocoa, roasted coffee, liquorice and hints of incense. Powerful and full-bodied, it displays freshness and elegant, dense, well-extracted tannins. A long, deep and herbal finish, with great ageing potential. Hare terrine with plum sauce.

MOLISE

2001

Angelo D'Uva

Cantina Angelo D'Uva, an iconic name in Molise's wine industry, continues to stand out for its research and rigorous production methods. With vineyards tended as if they were gardens and a vision dedicated to experimentation, the winery is consolidating its role on the regional scene thanks to wines that authentically reflect the strength of the terroir and the vision of its founder. This edition showcases two new releases: Tintilia Riserva, a wine of great elegance and depth, and a rosé, also made from the famous indigenous grape variety.

Contrada Monte Altino, 23/A - 86035 Larino (CB)
Tel. 0874 822320 | email: info@cantineduva.com
www.cantineduva.com

Viticulture: Integrated pest management
Hectares: 36 | **Bottles no.:** 100.000 | **Owner:** Angelo D'Uva
Winemaking mgmt.: Donato Di Tommaso
Agronomic mgmt.: Angelo D'Uva

91

TINTILIA DEL MOLISE ETHIMOS RISERVA 2020

Red DOP - Tintilia 100%
Alc. 14% | € 30 | Bt. 1.000 | Ferm. small barrels | Mat. steel 3 months
A dazzling carmine colour. It offers refined nuances of cherry, violet and toasted coffee with a herbal undertone. On the palate, it features well-balanced tannins, with the alcohol content seamlessly integrated into the body. A long finish with notes of red fruit and spices. Venison goulash with stewed potatoes.

CAMPANIA

2006

Bambinuto

Marilena Aufiero has, in the past, accustomed us to bold decisions – by no means predictable – and, above all, to projects that break the mould. And that is why the change in winemaking leadership and the increase in vineyard area are clear signs that something big is in the pipeline. In the meantime, we can enjoy the stunning performance of Greco di Tufo 2024, which has brought out the best in a vintage characterised by balance, proportion and harmony: a godsend for this appellation, which is associated with a grape variety that is often introverted and difficult to manage.

Via Cerro, 20 - 83030 Santa Paolina (AV)
Tel. 349 6454046 | email: info@cantinabambinuto.com
www.cantinabambinuto.com

Viticulture: Organic
Hectares: 9 | **Bottles no.:** 23.000
Owner: Marilena, Antonio and Michela Aufiero
Winemaking mgmt.: Valentino Ciarla

95

GRECO DI TUFO 2024

White DOCG - Greco 100%
Alc. 13% | € 22 | Bt. 9.000 | Ferm. steel | Mat. steel 12 months
Sparkling gold. A distinctly Mediterranean profile, with aromas of citron, dried apricot and beeswax, along with a hint of sulphur and herbal notes. Balanced and expressive: a juicy, refreshing mouthfeel – almost thirst-quenching – which unfolds into a full-bodied texture without losing momentum. An exciting finish bursting with flavour. Turkey stuffed with chestnuts.

CAMPANIA

2005

Cantine Olivella

'Pure Vesuvius' (Vesuvio in purezza) – never has a company slogan been more apt: we are on the volcano's oldest flank, the north-western one, with vineyards spread across the municipalities of Pollena Trocchia, Somma Vesuviana and Sant'Anastasia. The preservation of Vesuvian germplasm is achieved through the use of plant material sourced exclusively from historic plots cultivated on ungrafted vines. Summa and Lacrimabianco are two distinct expressions that are appreciated for their identical recognisability: confirmation of just how deeply rooted the Cozzolino and Giordano families' regional project is.

Via San Martino, 99 - 80048 Sant'Anastasia (NA)
Tel. 081 5311388 | email: info@cantineolivella.com
www.cantineolivella.wine

Viticulture: Organic
Hectares: 15 | **Bottles no.:** 120.000
Owner: Andrea Cozzolino and Ciro Giordano
Winemaking mgmt.: Fortunato Sebastiano
Agronomic mgmt.: Andrea Cozzolino

94

SUMMA 2024

White IGP - Catalanesca 100%
Alc. 12,5% | € 33 | Bt. 3.000 | Ferm. steel and terracotta
Mat. steel 10 months and terracotta 10 months
A brilliant, radiant gold, slow-moving in the glass. The opening reveals hints of Mediterranean scrub and notes of citron. Hay, dried apricot and beeswax give way to a briny finish. Striking and enveloping, the palate is underpinned by inviting freshness and savouriness. The finish offers pleasant hints of the sea. Roast octopus.

CAMPANIA

2004

Casa Setaro

It is thanks to Massimo Setaro's visionary insight that Caprettone, a native Vesuvian grape variety, is now recognised as a grape well-suited to sparkling wine production; the success of Pietrafumante is proof of this variety's potential. This paradigm shift is no accident, but rather the result of the ability to look beyond the present, stay ahead of the curve and envisage possibilities that others cannot yet imagine. This is why we have high hopes for Vigna delle Rose, a comprehensive wine tourism project that showcases just how appealing the Vesuvius ecosystem is: wine, nature and hospitality.

Via Bosco del Monaco, 34 - 80040 Trecase (NA)
Tel. 081 8628956 | email: info@casasetaro.it
www.casasetaro.it

Viticulture: Organic
Hectares: 14 | **Bottles no.:** 100.000 | **Owner:** Massimo Setaro
Winemaking mgmt.: Massimo Setaro
Agronomic mgmt.: Massimo Setaro

94,5

PIETRAFUMANTE BRUT NATURE 2021

White Metodo Classico - Caprettone 100%
Alc. 12,5% | € 60 | Bt. 1.500 | 48 months on the lees
A brilliant golden colour with a very fine perlage. A lively bouquet with notes of white peach, Vesuvian apricot, citron, broom and dandelion, followed by intriguing salty undertones. The initial taste reveals character, depth and richness; the texture of the carbonation keeps the palate tantalisingly satisfying. Long, citrusy finish. Fillet of red snapper in potato crust.

CAMPANIA

1960

La Guardiense

8 March 1960: the Sannio revolution began with this historic moment – the date on which one of the most robust and well-organised agricultural cooperatives was founded. A thousand members who embody a sense of belonging to a community underpinned by deep relationships – human before they are professional. The meticulous work and agronomic research underpinning the Janare project continue to prove a winning formula. The list of accolades is further enriched by the 2025 vintage of Anima Lavica, a Falanghina grown on soils rich in Campanian ignimbrite, deposited here by one of the most violent volcanic eruptions in the Mediterranean.

Località Santa Lucia - 82034 Guardia Sanframondi (BN)
Tel. 0824 864034 | email: info@laguardiense.it
www.laguardiense.it

Viticulture: Conventional, organic and integrated pest management
Hectares: 1500 | **Bottles no.:** 6.000.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Riccardo Cotarella, Giuliano D'Ignazi
Agronomic mgmt.: Domizio Pigna

92,5

FALANGHINA DEL SANNIO JANARE ANIMA LAVICA 2025

White DOC - Falanghina 100%
Alc. 13,5% | € 20 | Bt. 20.000 | Ferm. steel | Mat. steel 4 months and concrete 2 months
Bright straw yellow. The nose is refreshed by notes of lime blossom, jasmine, freesia and mimosa; followed by Annurca apple, sweet orange and a faint hint of thyme. A wine with character: it unfolds with lively energy, revealing tension and dynamic freshness, reinforced by lingering hints of warm ash and rock salt. Grilled swordfish.

CAMPANIA

1994

Terredora

The family history and the availability of extensive vineyards enable this winery to develop and adopt a variety of winemaking styles, offering a wide range of distinct yet complementary expressions. Whilst looking forward to savouring the style of Pago dei Fusi, which embodies the more youthful and dynamic spirit of the Taurasi appellation, we thoroughly enjoyed Fatica Contadina 2017, which instead embodies the more classic soul of Taurasi and delivers a truly sublime performance. Paolo Mastroberardino is the architect of this commendable cultural endeavour that blends tradition with a contemporary vision.

Via Serra - 83030 Montefusco (AV)
Tel. 0825 968215 | email: info@terredora.com
www.terredora.com

Viticulture: Biodynamic and integrated pest management
Hectares: 150 | **Bottles no.:** 500.000
Owner: Paolo and Daniela Matroberardino
Winemaking mgmt.: Paolo Mastroberardino
Agronomic mgmt.: Paolo Mastroberardino

95

TAURASI FATICA CONTADINA 2017

Red DOCG - Aglianico 100%
Alc. 13,5% | € 26 | Bt. 13.000 | Ferm. steel | Mat. small barrels 24 months
A carmine colour with a garnet rim. An opening of sour cherries macerated in alcohol and chocolate, followed by walnut husks, Kentucky tobacco, vanilla and liquorice sweets. On the palate, it is smooth, vigorous and lively, with polished tannins that still roar with Irpinian pride. An incredibly long finish of dark fruit. Grilled meat with barbecue sauce.

2000

PUGLIA

Attanasio Giuseppe

This small winery in Manduria, run by Alessandro Attanasio, deserves recognition for its absolute dedication to Primitivo, which has been consistently demonstrated year after year for more than a quarter of a century. Whilst the winery is situated in the town centre, the vineyards – trained using both the bush and spurred cordon methods – lie just a few kilometres away. Whilst the dry red wines are appreciated for their strong and austere character, Primitivo Dolce Naturale, made from dried grapes, ranks amongst the finest and most sublime expressions this region has ever produced.

Via per Oria, 11/A - 74024 Manduria (TA)
Tel. 333 2653190 | email: info@primitivoattanasio.com
www.primitivoattanasio.com

Viticulture: Conventional
Hectares: 65 | **Bottles no.:** 25.000 | **Owner:** Attanasio Alessandro
Winemaking mgmt.: Vincenzo Baldari
Agronomic mgmt.: Alessandro Attanasio



95

PRIMITIVO DI MANDURIA DOLCE NATURALE PASSITO 2019
Red DOCG Passito - Primitivo 100%
Alc. 15% | € 28 (0,5l) | Bt. 1.200 | Ferm. steel | Mat. steel 60 months
An impenetrable carmine red gives way to exquisite notes of sour cherries in syrup, prunes, dates and raisins, whilst carob, dried figs and toasted almonds harmonise beautifully. Sumptuous on the palate and imbued with immense character, it captivates with its velvety power, satisfying tannins and overflowing juiciness. Breathtaking length. Chocolate pralines.

2002

PUGLIA

Carvinea

In 2000, Beppe Di Maria, a successful entrepreneur, purchased a farm in the countryside around Carovigno and oversaw the restoration of the 16th-century Masseria Pezze d'Arena, which had once belonged to the Princes Dentice di Frasso. With the expert guidance of Riccardo Cotarella, he launched his wine-making business, dedicated to promoting traditional Apulian grape varieties. In 2010, he fell head over heels in love with Ottavianello, to which he devoted his commitment and passion, helping to save it from oblivion thanks in part to innovative labels that are appreciated worldwide.

Via per Serranova, SP 32 - Contrada Pezze d'Arena - 72012 Carovigno (BR)
Tel. 348 3738585 | email: info@carvinea.com
www.carvinea.com

Viticulture: Organic
Hectares: 10 | **Bottles no.:** 60.000 | **Owner:** Giuseppe Di Maria
Winemaking mgmt.: Riccardo Cotarella
Agronomic mgmt.: Riccardo Cotarella



90

SORMA 2023
Red IGT - Ottavianello 100%
Alc. 13% | € 48 | Bt. 3.000 | Ferm. small barrels | Mat. steel 20 months
Ruby red with hints of carmine. On the nose, notes of wild strawberry, pomegranate, marasca cherry, wine-soaked peach and sage intertwine with red pepper and liquorice root. On the palate, it is slender and lively, with a fresh, savoury vigour and graceful tannins; as the finish fades, hints of small red berries re-emerge. Rabbit terrine.

1935

PUGLIA

Conti Zecca

Clemente Zecca represents the ninth generation of a historic winery, one of the most significant in the Salento region and throughout Southern Italy. Work in the vineyard employs integrated viticulture to reduce the number of treatments, whilst vineyards with the greatest potential have been selected for the production of the most prestigious labels. Although there is a clear preference for native grape varieties, in the finest wines, such as Nero and Luna, the blend of traditional and international varieties is admirably successful.

Via Cesarea - 73045 Leverano (LE)
Tel. 0832 925613 | email: info@contizecca.it
www.contizecca.it

Viticulture: Integrated pest management
Hectares: 250 | **Bottles no.:** 2.500.000 | **Owner:** Conti Zecca
Winemaking mgmt.: Giorgio Marone, Matteo Esposito
Agronomic mgmt.: Mario Zecca



93,5

NERO 2023
Red IGP - Negroamaro 70%, Cabernet Sauvignon 30%
Alc. 14,5% | € 32 | Bt. 10.000 | Ferm. steel | Mat. steel 12 months and small barrels 18 months
A brilliant carmine colour. An intoxicating nose: it opens with blackcurrant, dark cherry and violet; it then shifts towards dark chocolate, star anise, black pepper and mint. On the palate, it displays remarkable elegance, enhanced by a vein of tannins with lively tension; it flows into a long and enjoyable finish, caressed by hints of dark fruit and spices. Scottona fillet in puff pastry.

1936

PUGLIA

Palamà Vinicola nel Salento

This family-run winery is celebrating the 90th anniversary of its foundation; for generations, it has been operating in Cutrofiano, a small village in the bountiful Salento region. In the cellar, only grapes from traditional grape varieties are processed with meticulous care, with pride of place naturally reserved for Negroamaro. The latter is produced in various styles, always with the utmost respect for authenticity. One could sing the praises of every wine, but Metiusco rosé is truly a benchmark.

Via Armando Diaz, 6/A - 73020 Cutrofiano (LE)
Tel. 0832 542865 | email: info@vinicolapalama.com
www.vinicolapalama.com

Viticulture: Organic
Hectares: 18 | **Bottles no.:** 200.000 | **Owner:** Famiglia Palamà
Winemaking mgmt.: Michele Palamà
Agronomic mgmt.: Michele Palamà



92,5

METIUSCO ROSATO 2025
Rosé IGP - Negroamaro 100%
Alc. 13% | € 12 | Bt. 35.000 | Ferm. steel | Mat. steel 6 months
Peony with amaranth highlights. An olfactory elegy of dog rose, violet and iris, enriched with hints of cherry, orange, red pepper and rhubarb. A palate of fine vigour, refined and juicy, which unfolds beautifully into fruity and herbal notes. Fish soup.

PUGLIA

1822

Santa Lucia

Roberto Perrone Capano, the winery's owner – a cultured man, a distinguished former sailor and a skilled sommelier – is also a loyal and passionate ambassador for the Castel del Monte area. He was among the first to champion Nero di Troia and subsequently to showcase it as a single-varietal wine. Equally forward-thinking and visionary was his choice of Fiano for the white and Bombino Nero for the rosé. His ambition has always been to create artisanal, expressive and authentic wines.

Strada Comunale San Vittore, 1 - 70033 Corato (BA)
Tel. 081 7642888 | email: info@vinisantalucia.com
www.vinisantalucia.com

Viticulture: Organic
Hectares: 14 | **Bottles no.:** 40.000 | **Owner:** Famiglia Perrone Capano
Winemaking mgmt.: Emilia Tartaglione
Agronomic mgmt.: Alfredo Tocchini

94

CASTEL DEL MONTE NERO DI TROIA LE MORE RISERVA 2022

Red DOCG - Nero di Troia 100%
Alc. 14% | € 32 | Bt. 2.400 | Ferm. steel | Mat. small barrels 12 months
A deep ruby colour gives way to intriguing hints of sour cherry, blackberry and pomegranate, followed by resinous notes of pine, black tea leaves, mace and cardamom; the finish reveals iron-like tones. A satisfying palate, bolstered by fine tannins and a fresh, savoury vigour, leading to a long, fruity finish. Stuffed guinea fowl with truffle sauce.

BASILICATA

2005

Carbone Vini

In the heart of northern Vulture, Luca Carbone captures the very essence of the region through meticulous organic cultivation and a range of wines with a strong sense of identity. The vines grow on dark volcanic soils, where temperature variations and altitude shape a taut and elegant Aglianico. Its destiny is safeguarded by the evocative underground cellar in the shape of a Latin cross, carved out of tuff – a place where time accompanies the evolution of wines deeply rooted in the history of Melfi. Stupor Mundi Superiore Riserva once again proves itself to be an extraordinary tasting experience in this vintage.

Via Francesco Saverio Nitti, 48 - 85025 Melfi (PZ)
Tel. 328 2814344 | email: info@carbonevini.it
www.carbonevini.it

Viticulture: Organic
Hectares: 13 | **Bottles no.:** 35.000 | **Owner:** Luca Carbone
Winemaking mgmt.: Luca Carbone
Agronomic mgmt.: Luca Carbone

92

AGLIANICO DEL VULTURE SUPERIORE STUPOR MUNDI RISERVA 2019

Red DOCG - Aglianico del Vulture 100%
Alc. 14,5% | € 35 | Bt. 2.000 | Ferm. steel | Mat. steel 36 months and small barrels 24 months
An impenetrable carmine red. Intense aromatic concentration of ripe red fruit, blueberries, cloves and menthol notes. On the palate, it combines structure and dynamism: fresh, deep and supported by a well-defined tannic framework. A long finish, with savoury notes accompanying the return of fruity sensations. Boar bites with plum sauce.

CALABRIA

1973

Ceraudo

Roberto Ceraudo was ahead of his time in choosing organic farming when it was still a path taken by few. From that insight, a complex family business has grown, in which viticulture, olive growing, haute cuisine and hospitality share the same vision of quality. Everyone contributes their expertise and sensitivity, from the fields to the dishes prepared by Caterina, who is also well known for her commitment to the environment. The heart of Dattilo this year lies in the wine that bears its name, recounting fifty years of a project that continues to evolve without losing its pioneering spirit or its deep connection to the land.

Contrada Dattilo, 6 - 88816 Strongoli (KR)
Tel. 0962 865613 | email: info@dattilo.it
www.ceraudo.it

Viticulture: Organic
Hectares: 20 | **Bottles no.:** 80.000 | **Owner:** Roberto Ceraudo
Winemaking mgmt.: Fabrizio Ciufoli
Agronomic mgmt.: Roberto Ceraudo

96

DATTILO 2023

Red IGT - Gaglioppo 100%
Alc. 14% | € 35 | Bt. 6.000 | Ferm. small barrels | Mat. small barrels 24 months
A brilliant garnet colour. A commanding bouquet, centred on plum and cherry jam, velvety rose, chocolate, tobacco, vanilla, juniper and coffee sweets. On the palate, it is a cohesive explosion, designed to offer a wine of great character, distinct personality and a long finish. Roast pigeon with spring onions.

CALABRIA

1972

Lento

The Amato estate, with its elegant 19th-century villa and neatly arranged vineyards overlooking the valley, is at the heart of the winery and the work of Salvatore Lento alongside his daughters Danila and Manuela. Its location in the Isthmus of Catanzaro allows the view and the air currents to sweep freely from one sea to the other. Magliocco, strictly the 'canino' variety, often rises to this challenge and interprets it once again this year with great mastery and depth. It is a family story that continues to evolve, discreetly safeguarding Lamezia's wine-growing landscape and agricultural identity.

Via del Progresso, 1 - 88040 Amato (CZ)
Tel. 0968 28028 | email: info@cantinelento.it
www.cantinelento.it

Viticulture: Integrated pest management
Hectares: 80 | **Bottles no.:** 650.000 | **Owner:** Famiglia Lento
Winemaking mgmt.: Winery staff
Agronomic mgmt.: Winery staff

96

MAGLIOCCO 2022

Red IGT - Magliocco canino 100%
Alc. 13,5% | € 20 | Bt. 40.000 | Ferm. steel | Mat. steel 12 months and large barrels 24 months
Deep carmine red. The nose is a symphony of black cherry jam, plum, wilted violet, graphite, tea leaves, cocoa and Mediterranean scrub. On the palate, it is an intriguing journey between roundness and fresh, lively notes, poised between finesse and richness. The finish bears the distinctive hallmark of a unique terroir. Braised veal cheek.

SICILIA

1988

Benanti

Founded by the late Cavaliere Giuseppe and led by his sons Antonio and Salvino, it has been an important benchmark for the Etna DOC and its producers from the very beginning. As the only estate present on all four slopes of the volcano, it captures the complex microclimatic diversity of the area, showcasing the native Carricante and Nerello Mascalese grape varieties. The winery's style is synonymous with understated elegance and a quest for territorial identity. The vintages featured in the Guide confirm the excellent quality, with an iconic wine such as Pietra Marina taking centre stage, flanked by the single-vineyard selections.

Via Giuseppe Garibaldi, 361 - 95029 Viagrande (CT)
Tel. 095 7890928 | email: info@benanti.it
www.benanti.it

Viticulture: Conventional
Hectares: 35 | **Bottles no.:** 250.000 | **Owner:** Antonio and Salvino Benanti
Winemaking mgmt.: Enzo Calì
Agronomic mgmt.: Giovanni Marletta

94

ETNA BIANCO SUPERIORE PIETRA MARINA 2021

White DOC - Carricante 100%
Alc. 12% | € 125 | Bt. 10.062 | Ferm. steel | Mat. steel 30 months
A vivid straw-yellow colour. Enticing notes of thyme and basil, pear and Saturn peach give way to hints of flint, white pepper and mentholated aromas. On the palate, it is full-bodied, rich and assertive, underpinned by vibrant freshness and pronounced savouriness. Pleasant citrus notes emerge in the elegant and persistent finish. Linguine with spider crab and rosemary.

SICILIA

1998

Morgante

"We were very young and inexperienced" is how the Morgante brothers begin their story. The only variety grown is Nero d'Avola, and Il Don Antonio truly embodies its distinctive character. A Nero d'Avola from the very south of the South, bearing the signature of Riccardo Cotarella. We are in Grotte, a few kilometres from Valle dei Templi, with its clayey, calcareous soils. A cinematic marl, capable of imbuing the wines with elegance and aromatic finesse, balance and longevity, good acidity and freshness, and a lingering finish – just like any film destined to become a cult classic.

Contrada Racalmare - 92020 Grotte (AG)
Tel. 0922 945579 | email: info@morgantevini.it
www.morgantevini.it

Viticulture: Conventional
Hectares: 50 | **Bottles no.:** 200.000 | **Owner:** Famiglia Morgante
Winemaking mgmt.: Riccardo Cotarella, Giovanni Morgante
Agronomic mgmt.: Giovanni Morgante

94,5

SICILIA NERO D'AVOLA DON ANTONIO RISERVA 2023

Red DOC - Nero d'Avola 100%
Alc. 15% | € 29 (1,5l) | Ferm. steel | Mat. steel 4 months and small barrels 12 months
A dense, luminous ruby red. A rich tapestry of ripe red fruits and dark-petalled flowers, vanilla and cinnamon, undergrowth, notes of cocoa and tobacco, with hints of graphite and leather. On the palate, it reveals an imposing structure, with a solid acid backbone, noble and velvety tannins, and pronounced savouriness. A monumental finish. Boar bites with plum sauce.

SICILIA

1990

Palari

Nestled amongst the Peloritani hills, a stone's throw from the Ionian Sea and set against the splendid backdrop of the 18th-century Palazzo Geraci, the winery is the result of an idea – visionary for its time – conceived by Luigi Veronelli, combined with the passion and foresight of the architect Salvo Geraci, who believed in the potential of a wine appellation that had all but disappeared: the Faro DOC, which for several years was known as Palari. From the bush-trained vineyards of Santo Stefano Briga, overlooking the Strait of Messina, a wine has been produced for over 35 years that has become an icon of Sicilian viticulture.

Contrada Barna - Santo Stefano di Briga - 98137 Messina (ME)
Tel. 090 630194 | email: info@palari.it
www.palari.it

Viticulture: Conventional
Hectares: 7 | **Bottles no.:** 30.000 | **Owner:** Salvatore Geraci
Winemaking mgmt.: Donato Lanati
Agronomic mgmt.: Giampiero Geraci

94

FARO PALARI 2021

Red DOC - Nerello Mascalese 60%, Nerello Cappuccio 20%, Nocera 15%, other varieties 5%
Alc. 14% | € 35 | Bt. 12.000 | Ferm. small barrels | Mat. small barrels 24 months
A luminous garnet colour. A captivating bouquet with notes of wild berries, blackberries and wild sour cherries, hints of Mediterranean scrub, nutmeg and vanilla, and herbal undertones. Elegant and commanding on the palate, with a soft, juicy mouthfeel and lively yet well-structured tannins. It stands out for its purity, flavour and pronounced length. Stocco alla mammolese (stockfish dish).

SARDEGNA

1949

Tenute Perda Rubia

This historic Ogliastra-based winery boasts a viticultural heritage of extraordinary value, preserved to this day thanks to careful mass selection that perpetuates the original biotype dating back to the early 20th century. The most precious jewel in this botanical treasure trove is the ungrafted Cannonau vineyard at Pranu Mannu, which, thanks to its ideal exposure and soil composition, produces grapes of excellent quality. The winemaking process, carried out strictly as a single-varietal wine, yields a wine such as Perda Rubia, with a distinctive and recognisable style – fresh and herbal – which can be described as the archetype of Ogliastra Cannonau.

SP 56 KM 7,1 - Località Pranu Mannu - 08040 Talana (NU)
Tel. 388 4250995 | email: info@tenuteperdarubia.com
www.tenuteperdarubia.com

Viticulture: Integrated pest management
Hectares: 20 | **Bottles no.:** 25.000 | **Owner:** Velmer Società Agricola
Winemaking mgmt.: Antonio Puddu
Agronomic mgmt.: Gianluca Ventroni

90

CANNONAU DI SARDEGNA PERDA RUBIA RISERVA 2023

Red DOC - Cannonau 100%
Alc. 14,5% | € 30 | Bt. 1.500 | Ferm. steel | Mat. small barrels 6 months
A vivid, transparent carmine colour. A rich bouquet, with refined notes of marasca cherry, mulberry, myrtle and blood orange; delicate toasty notes and herbal hints of juniper. A generous and enveloping palate, characterised by fruity freshness and a beautifully crafted tannic structure. A slow finish with lingering herbal notes. Stuffed leg of pork.

100 Innovative Wines

AIS is also responsible for discovering new products, rewarding courage, and highlighting new ideas and original approaches. This selection, therefore, not only highlights "new labels", but also shines the spotlight on prominent territories, new interpretations of grape varieties, new approaches or developments, and new protagonists.



2006

VALLE D'AOSTA

Didier Gerbelle

Didier Gerbelle's experiments continue, particularly in the vineyard, where the focus is on different methods of processing traditional grapes. Among the new developments is the launch of the Oriou Gris label, an innovative wine produced in a limited run of just 500 bottles. Made from 100 per cent of the grape variety of the same name, the wine is the result of a seed selection of Petit Rouge. This variety was already mentioned in the 19th century by the ampelographer Lorenzo Francesco Gatta in his 'Saggio sulle viti e sui vini della Valle d'Aosta' (Essay on the vines and wines of Valle d 'Aosta), where he documented its existence within the region's viticultural heritage.

Frazione Cheriettes, 20 - 11010 Aymavilles (AO)
Tel. 339 8433452 | email: gerbelle@hotmail.it
www.gerbelle.vievini.it

Viticulture: Conventional
Hectares: 10 | **Bottles no.:** 70.000 | **Owner:** Didier Gerbelle
Winemaking mgmt.: Didier Gerbelle
Agronomic mgmt.: Didier Gerbelle

92

VALLE D'AOSTA ROSSO Oriou Gris 2023
Red DOP - Oriou Gris 100%
Alc. 13,5% | € 42 | Bt. 500 | Ferm. steel | Mat. steel 12 months
Transparent ruby with purple highlights. A burst of crispy raspberry, rosehip, green tea, iris and delicate hints of juniper. It reveals notes of wild strawberry, then unfolds with herbal undertones and red pepper. A supple, alluring tannic structure. A finish of rare finesse: it lingers with grace and elegance. Partridges in casserole.

2010

PIEMONTE

L'Autin

L'Autin continues its mission to promote the wine-growing heritage of the valleys and hills of the Pinerolo area. This year, it is decisively renewing its identity, redefining its image and narrative. At the Maison Verte in Cantalupa, in the presence of journalists, friends, sommeliers and other industry professionals, the new labels and the new corporate narrative were unveiled, increasingly focused on celebrating the Alpine environment and traditional grape varieties: fundamental elements for a region that has long remained on the margins of Piemonte's wine narrative.

Via Sant'Agostino, 40 - 12032 Barge (CN)
Tel. 0175 346271 | email: info@lautin.it
www.lautin.it

Viticulture: Certified organic
Hectares: 8,5 | **Bottles no.:** 30.000 | **Owner:** Mauro Camusso
Winemaking mgmt.: Gianfranco Cordero, Francesco Beccaria

90

PINEROLESE RAMIE LE RAMIE 2024
Red DOC - Chatus, Avanà, Becuet, Avarengo, Montanera di Perosa, Nebbiolo and other varieties 100%
Alc. 12,5% | € 28 | Bt. 800 | Ferm. steel | Mat. small barrels 6 months
Brilliant garnet. On the nose, it opens with elegant, slightly bitter notes of liquorice and rhubarb, followed by hints of more tart wild berries and nuances of orange zest. It finishes with fresh, minty bursts and delicate hints of tobacco. An enveloping palate, supported by noticeable and pleasantly savoury tannins. Pigeon agnolotti with roast sauce.

1947

PIEMONTE

Sergio Barbaglia

Silvia is always in good spirits, as well as being naturally enthusiastic. She is enthusiastic about her work, the local area and, above all, the projects which she strives to bring to fruition with passion and determination – not for herself or her company, but for the satisfaction of seeing the Boca area flourish, a wine close to her heart. All this enthusiasm and commitment could only find its fulfilment in Cascina del Buonumore, where Silvia is working with care and attention to offer wine lovers a place where they can enjoy attentive hospitality.

Via Dante, 80 - 28010 Cavallirio (NO)
Tel. 0163 80115 | email: info@vinibarbaglia.it
www.vinibarbaglia.it

Viticulture: Conventional
Hectares: 8 | **Bottles no.:** 30.000 | **Owner:** Sergio Barbaglia
Winemaking mgmt.: Sergio Barbaglia

90,5

COLLINE NOVARESI Uva Rara 2025
Red DOC - Uva Rara 100%
Alc. 12,5% | € 20 | Bt. 3.000 | Ferm. steel | Mat. steel 6 months
A seductive, crystal-clear ruby red, it offers a pure aromatic profile centred on red berries and fresh floral notes of wisteria and iris. On the palate, it unfolds with grace and extraordinary harmony; a crisp, fresh sip that delivers immediate pleasure, rounded off with simplicity in its savoury finish. Peperonata (pepper stew).

1990

PIEMONTE

Cascina Sciorio

In recent years, the Municipality of Costigliole d'Asti has organised numerous initiatives dedicated to local wines, with the aim of promoting their history and identity. The year 2026 saw the launch of 'Orobianco', a two-day event dedicated to the region's great white wines, featuring tasting counters and guided tastings led by prestigious AIS experts. Chardonnay was, of course, among the star grape varieties: here, the wines crafted by Mauro Gozzelino stood out for their quality and character, earning praise and acclaim throughout the event.

Via Asti-Nizza, 87 - 14055 Costigliole d'Asti (AT)
Tel. 0141 966610 | email: info@sciorio.com
www.sciorio.com

Viticulture: Conventional
Hectares: 6 | **Bottles no.:** 20.000 | **Owner:** Mauro Gozzelino
Winemaking mgmt.: Mauro Gozzelino
Agronomic mgmt.: Mauro Gozzelino

92

LEVI 2024
White - Chardonnay 100%
Alc. 13,5% | € 20 | Bt. 1.200 | Ferm. small barrels | Mat. small barrels 12 months
A great white wine of rare elegance. In the glass, it displays a luminous golden colour, whilst the nose is refined and opulent, with hints of tropical fruit, roasted notes and hazelnut, enhanced by a herbal nuance. On the palate, it is enveloping and well-balanced, with softness and freshness in perfect harmony and a long finish. Baked lamb with rosemary.

1931

PIEMONTE

Cerutti

It took time, but Gianmario was never in a hurry: first, a solid and unquestionable range of high-quality local wines; then the work towards the recognition of the Canelli DOCG; this year, the presentation of the map of Canelli's vineyards created by Alessandro Masnaghetti; and the second release from the label that is set to become the definitive benchmark for the forthcoming Canelli DOCG Riserva: Sanbastian tells us this too: a monumental Moscato, a new benchmark against which the entire appellation must measure itself.

Via Canelli, 205 - 14050 Cassinasco (AT)
Tel. 0141 851286 | email: info@cascinacerutti.it
www.cascinacerutti.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 8 | **Bottles no.:** 30.000 | **Owner:** Enrico Cerutti
Winemaking mgmt.: Gianmario Cerutti
Agronomic mgmt.: Gianmario Cerutti

92

MOSCATO D'ASTI CANELLI SANBASTIAN 2020

White DOCG Sweet Sparkling - Moscato Bianco 100%
Alc. 5% | € 28 | Bt. 2.000 | Ferm. steel | Mat. steel 8 months
Antique gold, with hints of copper. A cornucopia of citrus sweetness: citrus cream, Ciaculli mandarins, kumquats, verbena, herbal hints of alpine herbs, finishing with smoky, iodine-like notes and touches of sponge cake. On the palate, it offers a skilfully balanced, moderate sweetness, rounding off with an exceptionally long finish. Provola dei Nebrodi cheese.

1992

PIEMONTE

Benito Favaro

Erbaluce, previously named 'Grape Variety of the Year 2024' in the educational programmes of AIS Piemonte, continues to impress. A masterclass dedicated to its evolution over time brought together the four leading producers for a memorable retrospective. The vertical tasting confirmed the extraordinary longevity of this white wine from Canavese, which defies the passage of time with great elegance. Among the leading producers, the Favaro family winery in Piverone stood out for the quality and ageing potential of its wines.

Strada Chiusure, 1/Bis - 10010 Piverone (TO)
Tel. 0125 72606 | email: info@cantinafavaro.it
www.cantinafavaro.it

Viticulture: Conventional
Hectares: 3,8 | **Bottles no.:** 23.000 | **Owner:** Benito Favaro
Winemaking mgmt.: Benito Favaro, Camillo Favaro
Agronomic mgmt.: Benito Favaro, Camillo Favaro

91,5

CANAVESE NEBBIOLO ROS 2024

Red DOC - Nebbiolo 100%
Alc. 14% | € 25 | Bt. 2.400 | Ferm. small barrels | Mat. small barrels 12 months
Bright, with inviting aromas of sweet strawberry and raspberry jam, and herbal hints of sandalwood and liquorice. Fresh and invigorating on the palate, with very fine tannins and a savoury finish with almond undertones. Risotto with porcini mushrooms and pumpkin.

2001

PIEMONTE

Isolabella della Croce

Set amongst the hills of Asti Langhe, in the municipality of Loazzolo, at an altitude of around 600 metres, the estate's wine-making activities continue. Alongside the winery, a hospitality area offers guests the chance to enjoy the beauty of the unspoilt landscape, which provides an ideal habitat for biodiversity. Historic grape varieties such as Barbera are cultivated alongside international varieties within a natural amphitheatre, where the vineyards stretch across steep slopes that are a delight to the eye and lend the wines freshness and elegance.

Regione Caffi, 3 - 14051 Loazzolo (AT)
Tel. 0144 87166 | email: info@isolabelladellacroce.it
www.isolabelladellacroce.it

Viticulture: Conventional
Hectares: 16 | **Bottles no.:** 90.000 | **Owner:** Luigi Isolabella della Croce
Winemaking mgmt.: Andrea Elegir
Agronomic mgmt.: Piero Roseo

90

PIEMONTE PINOT NERO BRICCO DEL FALCO 2022

Red DOC - Pinot Noir 100%
Alc. 14% | € 30 | Bt. 5.500 | Ferm. steel | Mat. small barrels 24 months
A bright ruby red. It opens on the nose with hints of small red berries, raspberry, wild strawberry and cherry. These are followed by notes of aromatic herbs, liquorice, tobacco, violet and cinnamon. On the palate, it is inviting, offering freshness, a long finish and pleasant tannins. Roe deer with redcurrant sauce.

2005

PIEMONTE

La Chimera Viticoltura Eroica

A major agricultural and landscape restoration project is bringing vines back to Susa, on the grounds of the picturesque monastic complex of San Saturnino. At last, after a series of bureaucratic hurdles, Stefano has planted around 5,000 new Avanà and Gamay vines, historic local varieties, across an area of 1.5 hectares which were already planted with vines along the route of Via Francigena as far back as the Middle Ages. A return to the past that looks to the future of Valsusa wine, thanks to the passion and determination of Stefano and Mariangela.

Via Costonetto, 8 - 10050 Chiomonte (TO)
Tel. 334 1466075 | email: stefano.turbil@gmail.com

Viticulture: Organic
Hectares: 8 | **Bottles no.:** 12.000 | **Owner:** Stefano Turbil
Winemaking mgmt.: Maurizio Forgia

90

VALSUSA AVANÀ FINIERE 2025

Red DOC - Avanà 100%
Alc. 13,5% | € 18 | Bt. 1.500 | Ferm. steel | Mat. steel 6 months
A fine Alpine wine with a delicate garnet colour. The bouquet opens with elegant notes of mountain flowers, including rhododendron and gentian, followed by wild strawberries and hints of an alpine meadow. On the palate, it is fresh, immediate and pleasantly savoury, with a lively mouthfeel and excellent balance. Rice, potato, leek, celery and speck soup.

1998

PIEMONTE

Le Piane

This year, Christoph is presenting just one wine: La Maggiorina. A decidedly innovative wine, despite being the region's traditional wine. A celebration of biodiversity that brings together, in a single bottle, no fewer than ten local grape varieties – both red and white – grown in historic, century-old vineyards using the ancient 'maggiorina' system, a millennia-old geometric planting method that excludes any form of mechanisation. A fresh, lively and mineral wine. Our thanks to Le Piane for their commitment to preserving this rural heritage.

Piazza Matteotti, 2 - 28010 Boca (NO)
Tel. 348 8727451 | email: info@bocapiane.com
www.bocapiane.com

Viticulture: Organic
Hectares: 11 | **Bottles no.:** 80.000 | **Owner:** Società Le Piane
Winemaking mgmt.: Christoph Kuenzli
Agronomic mgmt.: Nicola Del Boca

91

LA MAGGIORINA 2023

Red - A blend of 14 indigenous white and red varieties 100%
Alc. 13% | € 31 | Bt. 6.500 | Ferm. wood | Mat. large barrels 22 months
A vivid carmine colour. Seductive, with a pure aromatic profile centred on wild berries and fresh floral notes of rose and cyclamen. On the palate, it is fresh, revealing grace and extraordinary harmony. A lively sip that offers immediate pleasure, rounded off by a savoury finish and fruity undertones. Risotto with gorgonzola cheese.

1997

PIEMONTE

Le Strette

If we look at the map of Barolo, Novello lies in the far south-west, and the municipal area is nestled between those of the villages of Barolo and Monforte. The vineyards in this area are every bit as good as those of their more illustrious neighbours, as demonstrated by the 'municipal' Barolo, which stands out for its elegance and tannic structure. But Le Strette is, above all, synonymous with Nascetta, a grape variety that the Savio brothers have helped to revive and promote. The Pasinot cru, with its vines approaching eighty years of age, stands out for its elegance and richness, whilst the simpler version shines above all for its delicious savouriness.

Via le Strette, 1/F - 12060 Novello (CN)
Tel. 0173 744002 | email: lestrette@lestrette.com
www.lestrette.com

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 7 | **Bottles no.:** 25.000 | **Owner:** Savio and Ludovica Daniele
Winemaking mgmt.: Savio Daniele
Agronomic mgmt.: Savio Daniele

91

LANGHE NAS-CËTTA DEL COMUNE DI NOVELLO PASINOT 2024

White DOC - Nascetta 100%
Alc. 13,5% | € 25 | Bt. 1.000 | Ferm. steel | Mat. steel 13 months
Straw yellow. The initial impression is subtle and understated. With time, it reveals notes of yellow flowers, peach, apricot, medlar, Mirabelle plum, aromatic herbs, herbal scents and a hint of warm stone. The palate is rich, supported by a lovely structure and an equally pleasing savoury edge. Balanced, satisfying and persistent. Stockfish and potato soup.

2006

PIEMONTE

Marchese Luca Spinola

Year after year, Andrea Spinola's wines prove themselves to be precise, crisp and of unquestionable quality. The estate's vineyards, cultivated under certified organic methods, represent a veritable treasure trove of biodiversity, and perfectly healthy grapes give rise to wines that are straightforward and genuine, fully reflecting Andrea's personality. Among the wines on offer, Carlo showcases youthful freshness, interpreting the vintage and terroir in an exemplary manner, whilst Massimiliano – presented this year as a Limited Edition – displays its customary elegance and promising potential for ageing.

Cascina Massimiliana, 97 - Frazione Rovereto - 15066 Gavi (AL)
Tel. 335 5634941 | email: info@marcheselucaspinola.it
www.marcheselucaspinola.it

Viticulture: Certified organic
Hectares: 15 | **Bottles no.:** 60.000 | **Owner:** Andrea Spinola
Winemaking mgmt.: Vincenzo Munì
Agronomic mgmt.: Matteo Tasca

90

GAVI DEL COMUNE DI GAVI MASSIMILIANO LIMITED EDITION 2022

White DOCG - Cortese 100%
Alc. 14% | € 25 | Bt. 3.000 | Ferm. steel | Mat. steel 12 months
Straw-yellow with golden highlights. Intense notes of ripe apricot, yellow peach, blanched almond and citron alternate with withering white and yellow flowers, a bouquet of aromatic herbs and herbal, menthol-like hints. Generous and full-bodied on the palate, characterised by long-lasting fresh and savoury notes. Maltagliati pasta with courgette flowers and prawns.

1985

PIEMONTE

Marchesi Alfieri

Two significant developments characterise the San Martino sisters' winery in this edition of the Guide. Barbera Superiore Alfiera 2023 will be released next year, as its short period of bottle ageing has not yet allowed it to reach its full potential – a sign of the winery's commitment to excellence and its pursuit of the highest quality. The other new development is the debut of a white wine, produced from the Timorasso vineyards acquired in Monleale – an investment that opens up new prospects and exciting future developments for the winery, confirming a dynamic vision focused on seeking out diverse and inspiring experiences.

Piazza Alfieri, 28 - 14010 San Martino Alfieri (AT)
Tel. 0141 976015 | email: info@marchesialfieri.it
www.marchesialfieri.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 22,5 | **Bottles no.:** 130.000 | **Owner:** Giovanna, Antonella and Emanuela San Martino | **Winemaking mgmt.:** Mario Olivero, Christian Carlevero | **Agronomic mgmt.:** Piero Roseo

90

TERRE ALFIERI NEBBIOLO RISERVA COSTA QUAGLIA 2023

Red DOCG - Nebbiolo 100%
Alc. 14% | € 20 | Bt. 4.200 | Ferm. steel | Mat. small barrels 12 months
Intense garnet colour. The nose is broad and captivating, with a herbal opening of eucalyptus that evolves into spicy notes of juniper and liquorice, finishing with delicate hints of raspberry and violet. On the palate, it is enveloping, with a pleasant herbal freshness and dense, well-integrated tannins. Risotto with white truffle.

2008

PIEMONTE

Mura Mura

In keeping with the exceptionally clear entrepreneurial vision of Guido Martinetti and Federico Grom, and their entire team, the Mura Mura project has, in a very short time, achieved a truly remarkable standard of quality. The range of wines is still evolving, as is the acquisition of new, large vineyards: Currà is a striking example of this. We are particularly delighted to find, in this vintage, a captivating Grignolino – an expression of absolute originality within the Grignolino landscape, a unique interpretation that stands apart from current styles, and of exceptionally high quality.

Strada Madonnina, 24 - 14055 Costigliole d'Asti (AT)
Tel. 0141 1852673 | email: info@muramura.it
www.muramura.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 15 | **Bottles no.:** 60.000 | **Owner:** Guido Martinetti and Federico Grom
Winemaking mgmt.: Guido Martinetti
Agronomic mgmt.: Vittorio Sandrone

92

GRIGNOLINO D'ASTI GARIBALDI 2023

Red DOC - Grignolino 100%
Alc. 14,5% | € 28 | Bt. 3.335 | Ferm. large barrels | Mat. large barrels 12 months and terracotta 6 months
A vibrant carmine red with garnet highlights. The opening is characterised by rich fruitiness, sweet yet fresh with notes of red wild berries, a hint of pepper and a herbal undertone. The palate is round and rich, with well-integrated tannins and generous warmth. A long finish. Porchetta di Ariccia.

1670

PIEMONTE

Angelo Negro e Figli

Try finding another winery that, in a region inevitably characterised by low production volumes, offers so many bottles, all of great character and quality. The Negro family never puts a foot wrong and is always introducing new labels. Making their debut in this edition of Vitae are the 2022 and 2024 vintages of a Barolo from the Cerretta vineyard in Serralunga d'Alba and a superb interpretation of Valmaggiore, one of the historic crus of Roero. Sette Anni remains as splendid as ever, one of the first wines to demonstrate Arneis's ability to age gracefully.

Frazione Sant'Anna, 1 - 12040 Monteu Roero (CN)
Tel. 0173 90252 | email: negro@negroangelo.it
www.negroangelo.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 70 | **Bottles no.:** 450.000 | **Owner:** Giovanni Negro
Winemaking mgmt.: Angelo Negro, Gianfranco Cordero
Agronomic mgmt.: Gabriele Negro

92

ROERO ARNEIS SETTE ANNI RISERVA 2019

White DOCG - Arneis 100%
Alc. 13% | € 45 | Bt. 4.300 | Ferm. steel | Mat. steel 3 months and concrete 3 months
Still straw-coloured to the eye and equally youthful and fresh on the nose. It offers pulpy yellow fruit, bitter citrus, broom, aromatic herbs and distinct sulphurous notes. On the palate, it is consistent, rich, flavourful and has excellent length. Turkey roll with apples and aromatic herbs.

2023

PIEMONTE

Cascina Penna Currado

Elena Penna and Luca Currado are brimming with enthusiasm. Work on the new project is progressing rapidly and the famous Lazzarito farmhouse, once owned by Marchesi Falletti, is shining once more. It is home to a developing wine production, partly sourced from the vineyards of San Sebastiano, a hamlet in the municipality of Monforte, but also from Verduno and the Tortona area. The wines are excellent, characterised by elegance and balance. But the best is yet to come, because maturing in the large barrels of the farmhouse's cellars is what will become Currado's Barolo, and we are already looking forward to it.

Via Alba, 7 - 12060 Serralunga d'Alba (CN)
Tel. 0173 328285 | email: info@cascinapennacurrado.com
www.cascinapennacurrado.com

Viticulture: Integrated pest management
Hectares: 12 | **Bottles no.:** 35.000 | **Owner:** Elena Penna and Luca Currado Vietti
Winemaking mgmt.: Elena Penna, Luca Currado Vietti

91

NEBBIOLO D'ALBA SUPERIORE SAN SEBASTIANO 2024

Red DOC - Nebbiolo 100%
Alc. 14% | € 43 | Bt. 5.000 | Ferm. steel | Mat. large barrels 12 months and concrete 3 months
This is a distinguished Nebbiolo, dark in colour, with a rich bouquet of red fruit and subtle spices, violets and lavender. On the palate, it is generous, flavourful, smooth and beautifully structured. A Nebbiolo that 'has a touch of Barolo about it'. Sweet and sour suckling pig.

1989

PIEMONTE

Elio Perrone

Stefano Perrone is a dynamic and enterprising winegrower who, in Castiglione Tinella, continues to broaden the horizons of his winery. Following the excellent results achieved with his Barbera da appassimento (partially dried grapes) and the planting of Nebbiolo, from 2024 he is embarking on a new venture dedicated to Rhine Riesling, which has been growing for six years in the vineyards surrounding the winery (see app). Furthermore, the estate has completed a major refurbishment, featuring a modern winemaking area and new reception facilities, confirming its steady growth and commitment to investing with ambition and a focus on quality.

Via San Martino, 2 - 12053 Castiglione Tinella (CN)
Tel. 0141 855803 | email: perrone@elioperrone.it
www.elioperrone.it

Viticulture: Conventional
Hectares: 22 | **Bottles no.:** 300.000 | **Owner:** Stefano Perrone
Winemaking mgmt.: Nicola Tucci, Stefano Perrone
Agronomic mgmt.: Stefano Perrone, Patrizio Gasparinetti

93

NO 2024

Red - Barbera 100%
Alc. 15,5% | € 37 | Bt. 5.000 | Ferm. steel | Mat. small barrels 14 months
Dense, ruby-red colour. The bouquet is fresh and lively, with hints of plum, cherry, blackcurrant and blackberry, followed by notes of vanilla, chocolate, coffee, wilted rose and dried violet. On the palate, it surprises with its freshness, which balances the robust alcohol content, resulting in a well-balanced wine. Roe deer civet with mushrooms.

PIEMONTE

1974

Podere Rocche dei Manzoni

The 2022 harvest is 'weighing heavily' on the Podere Rocche dei Manzoni range: they have decided not to release any single-vineyard Barolos, instead focusing their best efforts on the traditional Barolo, the quality of which certainly does not go unnoticed. We therefore take comfort in two familiar favourites from PoderieRocche dei Manzoni, two brilliant creations by Valentino Migliorini: Quatr Nas, a blend of France and Piemonte varieties (first vintage 1996), and a superb Bricco Manzoni, the most classic of the Langhe wines (first vintage 1976!). Finally, the highlight: Brut Zero 2012, a magnificent sparkling wine with the bearing of the greats. At the very top.

Località Manzoni Soprani, 3 - 12065 Monforte d'Alba (CN)
Tel. 0173 78421 | email: info@rocchedeimanzoni.it
www.rocchedeimanzoni.it

Viticulture: Conventional
Hectares: 70 | **Bottles no.:** 250.000 | **Owner:** Rodolfo Migliorini
Winemaking mgmt.: Riccardo Morra

90

LANGHE BRICCO MANZONI 2019

Red DOC - Nebbiolo 80%, Barbera 20%
Alc. 14% | € 40 | Bt. 18.000 | Ferm. steel | Mat. small barrels 24 months
Rich, warm and enveloping, with an embrace of sweet red and black fruits, Oriental spices and deep vegetal notes, with herbal undertones of undergrowth. A full-bodied palate offering rare satisfaction, with a succulent finish of luscious ripe berries. Lamb cutlets with herbs.

PIEMONTE

1977

Luigi Spertino

Mauro Spertino continues to be a leading figure in terms of the distinctive character and identity of the wines he produces. Each label reflects a production philosophy based on showcasing the local area and striving for the highest possible quality. In recent vintages, he has expanded his scope, selecting the most suitable areas for certain wine types, with the aim of further refining the results. In the winery, he is assisted by his son Andrea, who is mastering a craft built on experience and precision, inheriting the meticulousness that Mauro himself learnt from his father Luigi.

Strada Lea, 505 - 14047 Mombercelli (AT)
Tel. 348 3583052 | email: luigi.spertino@libero.it
www.luigispertino.it

Viticulture: Conventional and integrated pest management
Hectares: 6 | **Bottles no.:** 25.000 | **Owner:** Mauro Spertino
Winemaking mgmt.: Mauro Spertino
Agronomic mgmt.: Mauro Spertino

90

GRIGNOLINO D'ASTI MARGHERITA BARBERO 2025

Red DOC - Grignolino 100%
Alc. 14,5% | € 35 | Bt. 1.500 | Ferm. steel | Mat. terracotta 10 months
It retains a fresh, fruity profile of wild strawberries and redcurrants, enriched by floral notes of rose and acacia. On the palate, it is savoury, harmonious and elegant, with a very long, fruity finish. Risotto with gorgonzola cheese.

PIEMONTE

1976

I Vignaioli di Santo Stefano

The estate established by the Ceretto family for the cultivation and winemaking of Moscato continues to stand out for the high quality of its wines. Even during a challenging period for the appellation, characterised by ongoing reviews of vineyards and production yields, Vignaioli di Santo Stefano maintains high-quality standards and a solid market presence. This achievement stems from a philosophy focused on excellence, capable of tackling difficulties through investment, vision and consistency, whilst never compromising on the promotion of the local area.

Località Marini, 26 - 12058 Santo Stefano Belbo (CN)
Tel. 0141 840419 | email: info@ivignaiolidisantostefano.it
www.ivignaiolidisantostefano.it

Viticulture: Certified organic
Hectares: 24 | **Bottles no.:** 250.000
Owner: Famiglia Ceretto, Gianpiero and Andrea Scavino
Winemaking mgmt.: Gianpiero Scavino, Andrea Scavino
Agronomic mgmt.: Gianpiero Scavino

90

MOSCATO D'ASTI 2025

White DOCG Sweet Sparkling - Moscato Bianco 100%
Alc. 5,5% | € 15 | Ferm. steel
Intense straw yellow. On the nose, it reveals a rich bouquet with notes of sage and rosemary, followed by fruity hints of vineyard peach, apricot and yellow plum. On the palate, savouriness dominates the taste, leaving a long and pleasant fruity finish that prolongs its persistence. Crema catalana.

PIEMONTE

1879

Vigneti Massa

Having conceived the 'Great Contemporary White' – a wine that develops over time thanks to the evolution of its aromatic precursors and an acidity that guarantees longevity – and having devised a winemaking method involving long periods on the lees, the 'Era of the Great Heat' broke out, penalising the sunniest exposures and negating the benefits of temperature fluctuations. So, back to square one? No, Timorasso has the antibodies: Walter Massa has planted it in the north and harvests it with a view to enhancing its acidity and aromatic nuances. The result? Specchio del Sole: the future of Piemonte's greatest white wine.

Piazza G. Capsoni, 10 - 15059 Monleale (AL)
Tel. 0131 80302 | email: massa@vignetimassa.com

Viticulture: Conventional
Hectares: 35 | **Bottles no.:** 160.000 | **Owner:** Famiglia Massa
Winemaking mgmt.: Walter Massa, Filippo Alutto Massa
Agronomic mgmt.: Walter Massa, Edoardo Alutto Massa

93,5

SPECCHIO DEL SOLE 2022

White - Timorasso 100%
Alc. 14,5% | € 50 | Ferm. steel
A deep straw yellow, verging on amber. It offers notes of honey, resin and flint. On the palate, it is warm, enveloping and very persistent, with a finish reminiscent of the world of medicinal herbs. Risotto with squid ink and crispy cuttlefish.

LOMBARDIA

1951

Banino

The name of the monk San Colombano spreads, like a wave, across places and people: it refers to the village where the Banino winery was founded, and where the inhabitants themselves are known as 'banini'. A wave from which, similarly, the hilly landscape originates: it emerged here during the Miocene, when everything was still covered by seawater. Among the vineyards we find corals and shells, whilst the soil texture changes abruptly within a few steps, shifting from white limestone to sandy or silty areas. This diversity, combined with a strong winemaking tradition, is clearly and expressively reflected in the wines featured in the Guide.

Via Vittoria, 13 - 20078 San Colombano al Lambro (MI)
Tel. 0371 898795 | email: vinobanino@hotmail.com
www.banino.it

Viticulture: Integrated pest management
Hectares: 5 | **Bottles no.:** 32.000 | **Owner:** Antonio Panigada
Winemaking mgmt.: Antonio Panigada
Agronomic mgmt.: Antonio Panigada

94

AUREUM 2023

White IGT Passito - Malvasia di Candia 100%
Alc. 12% | € 19 (0,375l) | Bt. 1.600 | Ferm. small barrels
Mat. small barrels 24 months
Brilliant straw yellow. An intense bouquet of honey, raisins, candied fruit and almond brittle; floral notes of lily of the valley, camomile and angelica; finally, citrus notes of mandarin and orange. On the palate, it offers balance in a dynamic interplay of roundness, savouriness and freshness. A long and elegant finish, with floral and citrus notes lingering on the palate. Neapolitan pastiera.

LOMBARDIA

1961

Guido Berlucchi

The Guido Berlucchi winery was founded at Palazzo Lana, following a meeting between two young visionaries: Guido Berlucchi, a wine producer, and Franco Ziliani, an oenologist, who were united by the revolutionary idea of producing a great Italian Traditional Method wine. Today, the winery – led by Arturo, Cristina and Paolo Ziliani – is not only synonymous with Franciacorta, but also with modern research and advanced, sustainable oenological experimentation. In 2024, it was awarded the title of 'Historic Brand of National Interest', reserved for companies that have left their mark on the history of Italian entrepreneurship.

Piazza Duranti, 4 - Località Borgonato - 25040 Corte Franca (BS)
Tel. 030 984381 | email: info@berlucchi.it
www.berlucchi.it

Viticulture: Undeclared
Hectares: 598 | **Bottles no.:** N.d. | **Owner:** Famiglia Ziliani and soci
Winemaking mgmt.: Ferdinando Dell'Aquila, Arturo Ziliani
Agronomic mgmt.: Diego Cortinovis

92

FRANCIACORTA VINTAGE NATURE ROSÉ DE NOIRS 2019

Rosé DOCG - Pinot Noir 100%
Alc. 12,5% | € 50 | Ferm. steel | 60 months on the lees
Brilliant coppery colour, with a fine and persistent perlage. It opens with hints of Saturn peach, red fruits and cherry, alongside notes of peach blossom and Damask rose, thyme, bay leaf, bread dough and red pepper. Enveloping and elegant, with good body and a pleasing balance; freshness and savouriness are well harmonised. Scottona fillet in puff pastry.

LOMBARDIA

1886

Bersi Serlini

A visit to Bersi Serlini is a journey through the history and beauty of the Franciacorta landscape. These lands have belonged to the Cluniac monks of the nearby Abbey of San Pietro in Lamosa since the 11th century and passed to the Bersi Serlini family in 1886. Today, the wines, produced according to the SoloUva method (with no added external sugars, using only the must from the grapes themselves), represent one of the most authentic expressions of Franciacorta. This year, Brut Nature Mia Riserva 2007 stands out as one of the finest of the entire denomination.

Via Cereto, 7 - 25050 Provaglio d'Iseo (BS)
Tel. 030 9823338 | email: visite@bersiserlini.it
www.bersiserlini.it

Viticulture: Organic
Hectares: 15 | **Bottles no.:** 150.000 | **Owner:** Famiglia Bersi Serlini
Winemaking mgmt.: Nico Danesi
Agronomic mgmt.: Sergio Bonomelli, Agostino Migliorati

91

FRANCIACORTA DOSAGGIO ZERO PINOTÈN 2019

White DOCG - Pinot Noir 100%
Alc. 12,5% | € 40 | Bt. 5.000 | Ferm. steel | Mat. steel 6 months
60 months on the lees
A brilliant straw-yellow colour, lively foam and an extremely fine perlage. It entices the nose with aromas of dried fruit, petit fours, the scent of bread and notes of flint. A balanced, captivating palate, characterised by freshness, a briny edge and depth. From a single vineyard, the triumph of Pinot Noir in Franciacorta. Spaghetti with tuna and tomato.

LOMBARDIA

1980

Gianfranco Bertagna

Gianfranco Bertagna's story is one of tenacity, intertwined with the agricultural transformation of the morainic hills of Cavriana, where viticulture has gradually reshaped the landscape. From this journey emerges an identity that prioritises expressive immediacy and precision of flavour, capable of interpreting a borderland through wines with a distinct territorial character that make the most of the generous raw materials. Montevolpe Rosso and Rosso del Chino represent two interpretations of the same vision, a repeated affirmation of a stylistic signature where character and rigour find their finest expression.

Strada Madonna della Porta, 14 - Località Bande - 46040 Cavriana (MN)
Tel. 0376 82211 | email: info@cantinabertagna.it
www.cantinabertagna.it

Viticulture: Integrated pest management
Hectares: 12,5 | **Bottles no.:** 200.000 | **Owner:** Gianfranco Bertagna
Winemaking mgmt.: Marco Simonetti
Agronomic mgmt.: Enzo Corazzina

92

MONTEVOLPE ROSSO 2020

Red IGP - Cabernet 40%, Merlot 40%, Corvina 20%
Alc. 15% | € 20 | Bt. 10.000 | Ferm. steel | Mat. steel 6 months and large barrels 18 months
Bright garnet colour. Aromas of dried blueberry, cherries in alcohol and juniper; delicate hints of vanilla and sweet wood, against an intriguing woody backdrop. It pulsates with fruity fragrance on the palate. Consistent and satisfying, it seduces with admirable balance and discreetly invites the next sip. Braised beef with olives and leeks.

1998

LOMBARDIA

Bosio

Cesare and Laura Bosio, brother and sister, run the family business with passion; it was founded in the 1990s with the aim of producing quality wines whilst showing the utmost respect for the environment. The vineyards currently in production cover an area of around twenty hectares, all situated on hillsides with varied exposures, suitable not only for the cultivation of Chardonnay and Pinot Noir – for the production of Franciacorta wines, which have enjoyed extraordinary success in this year's Guide – and white wines, but also for red grape varieties used in the production of still red wines.

Via Mario Gatti, 4 - Località Timoline - 25040 Corte Franca (BS)
Tel. 030 9826224 | email: info@bosiofranciacorta.it
www.bosiofranciacorta.it

Viticulture: Organic
Hectares: 22 | **Bottles no.:** 150.000 | **Owner:** Cesare and Laura Bosio
Winemaking mgmt.: Marco Zizioli
Agronomic mgmt.: Cesare Bosio

94

FRANCIACORTA PAS DOSÉ GIROLAMO BOSIO RISERVA 2018
White DOCG - Pinot Noir 70%, Chardonnay 30%
Alc. 12,5% | € 60 | Bt. 2.000 | Ferm. small barrels and steel
Mat. steel 6 months and small barrels 6 months | 80 months on the lees
A wine with golden hues, an aristocratic perlage and a complex bouquet of white currant, yellow peach, toasted almond, thyme, marjoram and dried lavender. The palate is consistent, smooth yet with a pleasant briny edge. A long finish with fruity notes. Risotto with sausage and Taleggio cheese.

2000

LOMBARDIA

Castello di Cigognola

The Traditional Method takes centre stage at Castello di Cigognola, which, having shed its role as a 13th-century defensive stronghold protecting the Scuropasso Valley, is now dedicated – under the guidance of Gabriele Moratti – to the production of wines of excellence and, in particular, sparkling wines. The grapes grown in its vineyards are cultivated according to the principles of precision viticulture and organic farming. Elegance is the hallmark of its wines, thanks in part to the expertise of the French oenologist Nicolas Secondé, who has defined their distinctive style.

Piazza Castello, 1 - 27040 Cigognola (PV)
Tel. 0385 284263 | email: info@castellodicigognola.com
www.castellodicigognola.com

Viticulture: Organic
Hectares: 25 | **Bottles no.:** 150.000 | **Owner:** Gabriele Moratti
Winemaking mgmt.: Federico Staderini, Nicolas Secondé
Agronomic mgmt.: Giovanni Bigot

91

OLTREPÒ PAVESE METODO CLASSICO PINOT NERO PAS DOSÉ MORATTI CUVÉE DELL'ANGELO 2020
White DOCG Metodo Classico - Pinot Noir 100%
Alc. 12,5% | € 60 | Bt. 6.000 | Ferm. steel | Mat. steel 8 months 60 months on the lees
Sparkling and mesmerising. The bouquet is delicate yet generous, with notes of jasmine, redcurrant and white pepper, unfolding in endless layers. Taut and vertical, with a perfect balance of freshness and savouriness and a finely chiselled effervescence. Scampi stew.

1960

LOMBARDIA

Villa Franciacorta

Villa Franciacorta is the kingdom of Roberta Bianchi and her husband Paolo, who uphold the rigorous philosophy of the founder, Alessandro Bianchi: the exclusive use of grapes from their own vineyards to produce only vintage wines, the product of a unique terroir characterised by marls and clays of marine origin. Villa is also a village with a long tradition of hospitality, which the property has preserved intact since the Middle Ages; today it features a farmhouse accommodation and a beautiful restaurant. This year, no fewer than four wines have scored over 90 points, with Curtefranca Rosso Gradoni 2020 proving a surprise hit, standing out for its great character.

Via Villa, 12 - Località Villa - 25040 Monticelli Brusati (BS)
Tel. 030 652329 | email: info@villafranciacorta.it
www.villafranciacorta.it

Viticulture: Organic
Hectares: 46 | **Bottles no.:** 300.000 | **Owner:** Famiglia Bianchi
Winemaking mgmt.: Angelo Divittini, Alessandro Gobbetti
Agronomic mgmt.: Pierluigi Donna

92

CURTEFRANCA ROSSO GRADONI 2020
Red DOC - Cabernet Sauvignon 35%, Merlot 35%, Cabernet Franc 30%
Alc. 15% | € 28 | Bt. 2.602 | Ferm. small barrels | Mat. small barrels 48 months
A luminous carmine colour with garnet highlights. A bold nose of cherry and plum jam, wilted violets, cocoa, coffee, sweet spices and liquorice. Full on the palate, enhanced by freshness and savouriness that blend with well-integrated tannins. A long finish with notes of root and humus. Roast guinea fowl with wild berry sauce.

1995

VENETO

Bellaguardia

"To prove that high-quality sparkling wines can be produced right here on our hill." This is the aim of Isidoro Maccagnan, who runs the Bellaguardia winery with his son and a partner. The hill in question is that of Montecchio Maggiore, the final rise before the plain. The soils are a mixture of limestone, clay and silt, lending the wines greater depth and complexity than those from the volcanic Lessinia region. L'Archivio, aged for over ten years on the lees and a further two years maturing in a cave, is proof of this. Zero, on the other hand, lives up to its name in every respect: no added sugar and no sulphites during disgorgement.

Via Ziggiotti, 8 - 36075 Montecchio Maggiore (VI)
Tel. 348 0000460 | email: info@bellaguardia.it
www.bellaguardia.it

Viticulture: With a low environmental impact
Hectares: 9 | **Bottles no.:** 40.000
Owner: Alberto and Isidoro Maccagnan, Marco Caltran
Winemaking mgmt.: Enrico Paternoster, Alberto Maccagnan

94,5

ARCHIVIO 1302 EXTRA BRUT
White Metodo Classico - Pinot Blanc 46%, Pinot Noir 33%, Durella 21%
Alc. 12% | € 104 | Bt. 3.356 | Ferm. steel | 120 months on the lees
A dark gold colour with crystalline clarity, criss-crossed by a fine perlage. Hints of saffron emerge, blending into dried yellow flowers, whilst notes of toasted hazelnuts alternate with dandelion and honey. It enters the palate with a decisive, juicy character and citrus freshness; its powerful savoury intensity ensures a very long finish. Fish ravioli with scallop sauce.

1949

VENETO

Cantina Colli Euganei

Cantina Colli Euganei combines technology and sustainability, creating wines that reflect the identity and volcanic nature of the soils from which they are born. The 'Quality Project' involves a rigorous selection of grapes from the best vineyards, some of which are managed directly by the winery. This project includes the well-established Rialto range, enhanced by new single-varietal Sauvignon and Carménère labels, and the two prestigious Reserve wines based on the iconic Bordeaux blend: the already celebrated Notte di Galileo and Sogno di Giotto 2016, currently the winery's flagship wine.

Via G. Marconi, 314 - 35030 Vo' (PD)
Tel. 049 9944102 | email: vendite@virice.it
www.cantinacollieuganei.it

Viticulture: Conventional
Hectares: 476 | **Bottles no.:** 5.000.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Giancarlo Benato
Agronomic mgmt.: Alberto Bizzaro

93

COLLI EUGANEI ROSSO SOGNO DI GIOTTO RISERVA 2016

Red DOC - Merlot 55%, Cabernet Sauvignon 45%
Alc. 14,5% | € 58 | Bt. 3.200 | Ferm. steel | Mat. wood 84 months
A deep carmine colour with a garnet rim. The olfactory finesse is immediately apparent, with hints of raspberry jam, mulberry, wilted violets, sandalwood, incense and eucalyptus. Refined on the palate: a finely chiselled tannic structure, a firm acidity and a pronounced savoury profile, all coming together in a long, harmonious finish. Quail stew.

2014

VENETO

Croda Rossa

Croda Rossa Tenute's pioneering journey is now firmly established; since 2014, Paolo and Martina have been committed to promoting resistant and local grape varieties in Valbelluna. Here, in a strategic high-altitude location, the Pavana grape finds its ideal habitat, producing a red wine of vibrant freshness and expressive clarity. Sasera White 2024 surprises with its substance and distinct personality; it is a rich, deep and multifaceted Souvignier Gris. A heroic project that pays tribute to mountain viticulture.

Frazione Colderù, 14 - 32020 Lentiai (BL)
Tel. 345 6605382 | email: info@crodarossa.it
www.crodarossa.it

Viticulture: With a low environmental impact
Hectares: 3 | **Bottles no.:** 10.000 | **Owner:** Paolo Remini
Winemaking mgmt.: Vlady Bortolin
Agronomic mgmt.: Marco De Bacco

90

SASERA WHITE 2024

White IGT - Souvignier Gris 100%
Alc. 13% | € 16 | Bt. 600 | Ferm. wood | Mat. wood 12 months
Sparkling antique gold. The broad aromatic spectrum begins with candied orange, dried fig and apricot, before evolving into quince, white chocolate, tonka bean and hints of rosemary and thyme. The taste and aroma, underpinned by freshness and herbal notes, intertwine endlessly. Sumptuous. Roast lamb shank.

2024

VENETO

Gabe Tenute

Gabe Tenute bears the signature of Gabriella Benedetta Vettoretti, who has transformed her homeland, Cartizze, into a laboratory of oenological style. Each bottle is the result of a dialogue between vineyard and cellar: expert hands select each bunch individually, whilst precision technologies preserve the aromas and freshness without compromising the character of the terroir. The result is a range of elegant sparkling wines that tell the story of the World Heritage hills from which they originate. The stars of the range are Clorofilla 2025, bright and crisp, and Estate Indiana 2025, a warm echo of those very same hills.

Strada Oltraval, 2 - 31049 Valdobbiadene (TV)
Tel. 0423 077874 | email: promozione@gabewine.it
www.gabewine.it

Viticulture: Conventional
Hectares: 11 | **Bottles no.:** 300.000 | **Owner:** Gabriella Vettoretti
Winemaking mgmt.: Massimo Dassiè
Agronomic mgmt.: Massimo Dassiè

92

VALDOBBIADENE PROSECCO SUPERIORE RIVE DI GUIA EXTRA BRUT CLOROFILLA 2025

White DOCG Charmat Method - Glera 100%
Alc. 11% | € 14 | Bt. 20.000 | Ferm. steel | Mat. steel 3 months
2 months on the lees
A creamy, pearlescent, ultra-fine foam. On the nose, it offers hints of lemon and bergamot, jasmine, white peach, mixed citrus juice, gooseberry, passion fruit and lesser calamint. On the palate, it captivates with its lively acidity, featuring lovely marine and chalky notes, whilst the finish is splendid and flavourful. Sushi and sashimi.

1984

VENETO

Le Fraghe

Kindness and determination are the defining traits of Matilde Poggi's character. A long-standing winemaker in the heart of the Bardolino DOC, she has made environmental protection and the promotion of the local area her hallmark. Organic viticulture with minimal intervention in the cellar, spontaneous fermentation, and the use of stainless steel and concrete tanks result in unpretentious wines that honestly and faithfully express the distinct terroirs of the estate's plots. Mediterranean charm in the savoury Chiaretto di Bardolino Trace di Rosa 2022. Wild strawberries and a fresh liveliness in Chiaretto di Bardolino Ròdon 2025.

Località Colombara, 3 - 37010 Cavaion Veronese (VR)
Tel. 045 7236832 | email: info@fraghe.it
www.fraghe.it

Viticulture: Certified organic
Hectares: 30 | **Bottles no.:** 150.000 | **Owner:** Matilde Poggi
Winemaking mgmt.: Alberto Delibori

93,5

CHIARETTO DI BARDOLINO TRACCIA DI ROSA 2022

Rosé DOC - Corvina 80%, Rondinella 20%
Alc. 12,5% | € 15 | Bt. 1.500 | Ferm. concrete | Mat. concrete 8 months
Antique rose gold. Magnetic and captivating in its multifaceted character: hydrocarbons infused with aromatic herbs, dried apricot, peat and dry hay; with notes of citron and saltiness in the background. Hints of smoky savouriness give way to a lingering freshness with almost tannic notes. It leaves a lasting impression. Chicken curry.

2022

VENETO

Redalmo

Redalmo is an acronym comprising the word 'Red' followed by the initials of the surnames of Elisa Dal Cero and Mattia Molinaro, a young couple living in the Soave region. Their innovative challenge is tinged with red: producing wine from the Marselan grape variety, which was planted years ago in the family's vineyards in the Berici Hills. "It's a very resistant variety," explains Mattia, who holds a degree in agriculture, "that is well suited to hot climates." Nalesram 2024, vibrant and succulent in texture, proves that the challenge has been met. Citrus freshness and savoury notes characterise Soave Classico 2025 from the vineyards in the Tremenalto Additional Geographical Unit (UGA).

Via Peraro, 2 - 37032 Monteforte d'Alpone (VR)
Tel. 333 6716461 | email: info@redalmo.it
www.redalmo.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 11 | **Bottles no.:** 25.000 | **Owner:** Mattia Molinaro and Elisa Dal Cero
Winemaking mgmt.: Mattia Molinaro
Agronomic mgmt.: Mattia Molinaro

90

NALESRAM-MARSELAN 2024

Red IGT - Marselan 100%
Alc. 13% | € 25 | Bt. 5.000 | Ferm. steel | Mat. steel 13 months
Deep, bright ruby red. It opens with notes of wild herbs and violets, followed by fleshy fruit of blackberry, plum and blueberry. Full-bodied and flavourful on the palate, with hints of liquorice, pepper and undergrowth, and dense, refined tannins. A wine of character that asserts its identity with authority, without seeking comparisons. Beef fillet in herb crust.

2008

VENETO

Venissa

The Lagoon in a glass: the uniqueness of Venissa – a bold project to which the Bisol family has devoted meticulous attention to every last detail, bringing back to life the ancient Venetian Dorona grape variety, which has survived the passage of time and the high waters of the Lagoon. Today, thanks to Matteo Bisol's determination and keen sensitivity, it takes centre stage in a wide range of wines that express the distinctive characteristics not only of the walled vineyard at Mazzorbo, but also of the vineyards on the islands of Torcello and San Maffio, offering a sensory journey through the nuances of the lagoon and varying salty notes with every single sip.

Fondamenta Santa Caterina, 3 - Isola di Mazzorbo - 30142 Venezia (VE)
Tel. 041 5272281 | email: info@venissa.it
www.venissa.it

Viticulture: Certified organic
Hectares: 3 | **Bottles no.:** 7.000 | **Owner:** Gianluca Bisol
Winemaking mgmt.: Matteo Bisol

91

VENISSA BIANCO ISM 603 2024

White IGT Macerated/orange - Dorona 100%
Alc. 12% | € 105 | Bt. 400 | Ferm. steel | Mat. terracotta 12 months
A veiled amber, like a sunset over the Lagoon. Sweet aromas of bergamot, broom, green tea and wild fennel: a superb bouquet. The astringency is noticeable and lends depth and density to the palate; whilst it is currently somewhat reserved, it will open up with time. Best kept for ageing. Swordfish baked in foil.

1982

TRENTINO

Revì

Ever since its inception, Revì has been closely associated with the Trentino Traditional Method. Founded in Aldeno by Paolo Malfer, the winery takes its name from an ancient place name which, according to tradition, is associated with a 'regal' wine, a true expression of local terroir. A clear and consistent production philosophy, dedicated exclusively to Trento DOC, has accompanied the winery's growth and the generational handover within the family. Today, Revì continues to interpret this denomination through a constant quest for balance, precision and territorial distinctiveness.

Via Pascoli, 10 - 38060 Aldeno (TN)
Tel. 0461 843155 | email: info@revispumanti.com
www.revispumanti.com

Viticulture: Organic and integrated pest management
Hectares: 10 | **Bottles no.:** 180.000 | **Owner:** Famiglia Malfer
Winemaking mgmt.: Paolo Malfer
Agronomic mgmt.: Winery staff

93

TRENTO BRUT PALADINO RISERVA 2020

White DOC Metodo Classico - Chardonnay 100%
Alc. 12,5% | € 45 | Bt. 2.000 | Ferm. steel | 56 months on the lees
A straw-yellow colour with golden highlights and endless perlage. Aromas of broom, Decana pear, gooseberry, helichrysum, freshly baked bread and lemon custard. A sharp and intense palate that strikes every chord of this harmonious orchestra. Backed withefish.

1979

ALTO ADIGE

Tröpfltalhof

In Caldaro, Tröpfltalhof is the project of Andreas Dichristin, a winemaker who has chosen biodynamics as the foundation for a free-spirited approach to viticulture that is deeply rooted in the local terroir. The vineyards, nestled in a biodiversity-rich ecosystem, are cultivated to promote natural balance and soil vitality. Sauvignon and Cabernet form the core of a limited production, far removed from conventional models. Spontaneous fermentation and extended ageing result in wines with an original, energetic and sometimes unconventional character, capable of conveying the essence of Caldaro through tension and authenticity.

Garnellenweg, 17 - 39052 Caldaro (BZ)
Tel. 335 5459267 | email. wein@bioweinhof.it
www.bioweinhof.it

Viticulture: Biodynamic
Hectares: 3,5 | **Bottles no.:** 13.000 | **Owner:** Andreas Dichristin
Winemaking mgmt.: Andreas Dichristin
Agronomic mgmt.: Andreas Dichristin

90

GARNELLEN 2019

White - Sauvignon 100%
Alc. 13,5% | € 62 | Bt. 1.900 | Ferm. terracotta | Mat. terracotta 14 months
A veiled golden-yellow colour. An intense and generous nose, with apricot, ripe citrus, medicinal herbs and smoky notes. The palate is textured and vibrant, underpinned by fresh tension, a hint of salinity and subtle tannins. The finish is long and distinctive, with notes of citrus zest and alpine herbs. Asparagus Risotto with Crispy Prawns.

FRIULI VENEZIA GIULIA

1984

Le Due Terre

Just a few hectares, so as not to lose touch with the vineyard, and the recent decision to expand the estate by a further 5 hectares, whilst leaving them as woodland and meadow with the aim of creating a biodiversity buffer to protect the productive area. For Flavio Basilicata and his family – his wife Silvana and daughter Cora – being a winemaker means, above all, respecting natural timescales and cycles. And without any rush, the 2023 Pinot Noir will also arrive from the hectare that Flavio tends with meticulous care. The vines are 60 years old, and of the grapes he says: "It's like holding a velvet in your hand".

Via Roma, 68/B - 33040 Prepotto (UD)
Tel. 0432 713189 | email: info@ledueterre.wine

Viticulture: Organic
Hectares: 3 | **Bottles no.:** 13.000
Owner: Silvana Forte, Flavio Basilicata and Cora Basilicata
Winemaking mgmt.: Flavio Basilicata, Cora Basilicata
Agronomic mgmt.: Flavio Basilicata, Cora Basilicata

92,5

FRIULI COLLI ORIENTALI PINOT NERO 2023
Red DOC - Pinot Noir 100%
Alc. 13,5% | € 40 | Ferm. steel | Mat. small barrels 30 months
A vibrant carmine colour of medium intensity. A complex bouquet with Mediterranean scrub intertwined with red and black berries, such as blackberry and blueberry. Rose, violet and black tea blend with herbal hints of resin, notes of aniseed and incense. A lively palate, defined by freshness with subtle tannins and a mentholated finish. Turkey roll with apples and aromatic herbs.

FRIULI VENEZIA GIULIA

1988

Podversic

Three of the six samples presented to the tasters reached the 90-point threshold: this fact alone would be enough to confirm the quality of Damijan Podversic's work. He is a winemaker who has become the undisputed benchmark for macerated white wines, with an obsessive attention to the development of the grapes in the vineyard so as to harvest them at the very best possible moment. This year, however, it is a red that takes the top spot: the Prelit blend, which combines Merlot and Cabernet Sauvignon in the Bordeaux style. And there is another surprise at home: Tamara, Damijan's daughter and future head of the winery, has given birth to Gregor.

Via degli Eroi, 33 - 34170 Gorizia (GO)
Tel. 0481 78217 | email: damijan@damijanpodversic.com
www.damijanpodversic.com

Viticulture: Organic
Hectares: 15 | **Bottles no.:** 51.500 | **Owner:** Damijan Podversic
Winemaking mgmt.: Damijan Podversic
Agronomic mgmt.: Damijan Podversic, Alessandro Zanutta

90

COLLIO PINOT GRIGIO RAMATO 2023
White DOC - Pinot Gris 100%
Alc. 14% | € 45 | Bt. 5.500 | Ferm. wood
A vibrant coppery colour. The nose opens with dried aromatic herbs, red fruit preserved in alcohol, dried fruit, tea, white tobacco and sweet spices. Full on the palate, with noticeable tannins; savoury and long-lasting, with notes of blood orange and ripe peach. Coniglio alla stimpirata (Sicilian sweet-and-sour rabbit stew).

FRIULI VENEZIA GIULIA

1962

Ronco Severo

Stefano Novello's winery is located in the hills of Prepotto, where the ponca soil and old vines form the foundation of a winemaking philosophy centred on respect for the land. Organic farming, spontaneous fermentation, the absence of filtration and extended ageing define a production style that prioritises complexity and the potential for evolution. Each wine is crafted using an artisanal approach, aimed at bringing out the character of the grapes and the distinctive traits of the Colli Orientali area through minimalist winemaking techniques and extended ageing periods.

Via Ronchi, 93 - 33040 Prepotto (UD)
Tel. 0432 713340 | email: info@roncosevero.it
www.roncosevero.it

Viticulture: Certified organic
Hectares: 11 | **Bottles no.:** 30.000 | **Owner:** Stefano Novello
Winemaking mgmt.: Stefano Novello
Agronomic mgmt.: Stefano Novello

92,5

RIBOLLA GIALLA 2024
White IGT Macerated/orange - Ribolla Gialla 100%
Alc. 13% | € 38 | Bt. 4.000 | Ferm. large barrels | Mat. large barrels 24 months
Shiny gold. A broad, layered profile in which mandarin juice emerges, embracing notes of honey, propolis and saffron; followed by resin, lime blossom, jasmine, acacia and toasted nuts. Full on the palate, supported by a structure that maintains the dynamic flavour profile. A lingering finish with hints of citrus. Spaghetti alla carbonara (Spaghetti with egg and bacon sauce).

FRIULI VENEZIA GIULIA

1987

Škerk

For Sandi Škerk, the meanings that emanate from a place constitute the central driving force behind his work. Perceived as ideals to be honoured and respected as a source of inspiration and foundation, they are in perfect harmony with the genius loci of the Western Karst, where limestone, with all its flaws and virtues, coexists with the community that has taken root here. The tangible expression of this can be found both in the red earth of the vineyards, amidst the traces of a break-in, and in the new marble vats of the cellar, where the wine will rediscover the stony nature that once nourished it.

Località Prepotto, 20 - 34011 Duino Aurisina (TS)
Tel. 040 200156 | email: info@skerk.com
www.skerk.com

Viticulture: Certified organic
Hectares: 8 | **Bottles no.:** 25.000 | **Owner:** Sandi Škerk
Winemaking mgmt.: Sandi Škerk

94,5

MALVASIA 2023
White IGT Macerated/orange - Malvasia 100%
Alc. 15% | € 33 | Bt. 6.500 | Ferm. terracotta
A luminous golden colour with amber highlights. Iridescent, intertwining aromas of peach, mango, lime blossom and broom play in harmony with sage, tobacco and cinnamon, creating an exquisite bouquet. On the palate, it is silky, with fine balance and elegance, and fruity notes that linger long in the memory. Risotto with porcini mushrooms and pumpkin.

FRIULI VENEZIA GIULIA

1967

Vini Belluzzo

Since 2015, the Graziano Belluzzo winery has offered a range of wines under the VB – Vini Belluzzo label. Over the last few years, the winery has expanded and committed to the very highest quality. For this reason, not all of its wines are released onto the market every year. Alongside the wines paying tribute to Luca's grandfather (Graziano) and his sister Eva (SolEva), who passed away prematurely, there are now wines dedicated to Azzurra and Lucia, Luca's daughters. The meticulous work in the vineyard aims not only to produce fine wines but also to promote the Tarcento area, the northernmost tip of Colli Orientali del Friuli.

via Tricesimo, 8 - Località Molinis - 33017 Tarcento (UD)
Tel. 389 8824698 | email: info@vinibelluzzo.com
www.vinibelluzzo.com

Viticulture: Integrated pest management
Hectares: 2,7 | **Bottles no.:** 5.500 | **Owner:** Graziano Belluzzo
Winemaking mgmt.: Luca Belluzzo
Agronomic mgmt.: Graziano Belluzzo

91,5

FRIULANO SOLEVA 2024

White IGT - Tocai Friulano 100%
Alc. 13% | € 31 | Bt. 1.022 | Ferm. small barrels and steel
Mat. small barrels 12 months
A delicate, lively straw-yellow colour. A floral opening with jasmine and acacia, followed by fruit notes of white plum, apple and almond. All set against a backdrop of medicinal herbs and delicate hints of white pepper. On the palate, the wine is fresh and flavourful, smooth and enhanced by perfect body. A long finish with floral and fruity notes. Seafood risotto.

LIGURIA

1998

Kà Manciné

In the very heart of Val Verbone, Maurizio Anfosso and Roberta Repaci are writing a new chapter in the Kà Manciné story. Having established the range of wines that has made them a benchmark for Dolceacqua, the winery is now looking beyond red wine with the planting of a new Pigato vineyard in the Beragna area – a project that will see this new addition cultivated in line with the winemaking philosophy of the renowned Tabaka. Among new projects and celebrated classics, Angé stands out for its expressiveness and character, as does Bugiardino, an original interpretation of Dolceacqua aged in amphorae.

Via Maciurina, 7 - Frazione San Martino - 18036 Soldano (IM)
Tel. 339 3965477 | email: info@kamancine.it
www.kamancine.it

Viticulture: Integrated pest management
Hectares: 5 | **Bottles no.:** 19.000 | **Owner:** Roberta Repaci
Winemaking mgmt.: Daniela Serra, Maurizio Anfosso
Agronomic mgmt.: Maurizio Anfosso

92

ROSSESE DI DOLCEACQUA BUGIARDINO 2024

Red DOC - Rossese 100%
Alc. 13% | € 28 | Bt. 1.200 | Ferm. steel | Mat. terracotta 9 months
Carmine with garnet highlights. On the nose, notes of blackberry, plum, candied violet, with hints of liquorice and white pepper; herbal undertones and bay leaf. Deep on the palate, with silky tannins in a dynamic mouthfeel; attractive and expressive, with lingering hints of bitter orange in the finish. Hare terrine with plum sauce.

EMILIA

1993

Cantina Il Poggio

Cantina Il Poggio is nestled in the hills around Parma, near the ancient Via del Sale. In the oldest vineyard, where the soil is characterised by a unique mix of clay, limestone and schist, black grapes are grown for the historic Poggio wine, the 2021 vintage of which stands out for its complexity, structure and elegance. Also noteworthy is the aromatic Malvasia di Candia, produced in various styles, but it is in the passito version – the wine known as 'Pensiero' – that it expresses its utmost elegance and refinement.

Strada Cangelasio, 199 - 43039 Salsomaggiore Terme (PR)
Tel. 0524 574200 | email: info@cantinailpoggio.it
www.cantinailpoggio.it

Viticulture: Integrated pest management
Hectares: 15 | **Bottles no.:** 50.000 | **Owner:** Tenuta il Poggiolo srl - Cantina Il Poggio
Winemaking mgmt.: Luca Gualdana
Agronomic mgmt.: Luca Gualdana

91

POGGIO 2021

Red IGT - Cabernet Sauvignon 50%, Merlot 34%, Barbera 12%, Croatina 4%
Alc. 15% | € 27 | Bt. 6.400 | Ferm. steel | Mat. small barrels 14 months
Carmine red with garnet hues, of considerable body. A sweet bouquet of cinnamon, mace and cumin, with sugary hints of cherry jam, saba (a local concentrated syrup of grapes) and honeydew honey. The finish features elegant, roasted notes of chocolate and coffee. A captivating and enveloping palate, where the tannins support and enhance the drinking experience. Fillet of venison with blueberries.

ROMAGNA

1965

Celli

The winery is a long-established name in the region, with its cellars situated just a stone's throw from the centre of Bertinoro. Mauro Sirri runs it with a commitment to producing wines that showcase the distinctive characteristics of their grape varieties, without any excesses resulting from invasive processing or ageing techniques. A prime example of this is the Bron & Rusèval range, which this year – in addition to Sangiovese Riserva, which has once again been confirmed as being of the highest calibre – is enriched by a new Albana, born from a project to re-evaluate the Gentile di Bertinoro clone, which has immediately claimed the top spot on the podium.

Viale Carducci, 5 - 47032 Bertinoro (FC)
Tel. 0543 445183 | email: celli@celli-vini.com
www.celli-vini.com

Viticulture: Certified organic
Hectares: 35 | **Bottles no.:** 250.000 | **Owner:** Mauro Sirri
Winemaking mgmt.: Mauro Sirri, Andrea Calisese
Agronomic mgmt.: Mauro Sirri

91,5

ROMAGNA ALBANA SECCO BRON & RUSÈVAL 2024

White DOCG - Albana 100%
Alc. 13,5% | € 17 | Bt. 2.603 | Ferm. steel | Mat. steel 4 months and concrete 4 months
A pale straw yellow colour with golden highlights. The nose offers aromas of flowering broom, camomile and myrtle, intertwined with peach and hints of white pepper. A flavourful palate, with fruit imbued with freshness and elegant structure. A persistent and satisfying finish. Lasagne with cardoons and savoury cheeses.

ROMAGNA

2017

Corbaia

This young winery, run by Paola Zucconi and her husband in the hills above Cesena, makes its debut in the Guide. Their desire to revive the family's winemaking tradition – long since abandoned – led them to plant just over one hectare of vines in the hamlet of Santa Lucia, set in a stunning location recognised at European level as a Natura 2000 SCI site. Only one wine is featured: Sangiovese Superiore Mattero, which, even in its first vintage, stands out for its precision and juiciness. Also worth noting are the estate's own resort and its production of olive oil and cherries.

Via Comunale Santa Lucia - 47522 Cesena (FC)
email: agricola.corbaia@gmail.com

Viticulture: Conventional
Hectares: 1,3 | **Bottles no.:** 1.800 | **Owner:** Pier Paolo Vecchi & C.
Winemaking mgmt.: Giovanni Brighi
Agronomic mgmt.: Luciano Rossi

90

ROMAGNA SANGIOVESE SUPERIORE MATTERO 2024

Red DOC - Sangiovese 100%
Alc. 13,5% | € 14 | Bt. 1.320 | Ferm. steel | Mat. steel 4 months
A carmine colour illuminated by ruby hues. The nose opens with notes of ripe red fruit, marasca cherry and blueberry, with hints of violet and undergrowth. On the palate, it is well-balanced and lively, characterised by satisfying freshness and a smooth, juicy tannic structure. It finishes with a lingering aftertaste featuring citrus notes. Cinta Senese pork knots stuffed with lard and baked.

TOSCANA

1973

Bruni

Situated in the foothills of Fonteblanda, with vineyards overlooking the nearby Tyrrhenian Sea, the estate was among the first to believe in the potential of Maremma – once a cursed and marshy land, now a bastion of biodiversity and high-quality agricultural produce. Founded in 1955 with the purchase of its first plots of land, Bruni has grown year on year, drawing from local and international grape varieties and centuries-old olive trees the very qualities for which it is now appreciated far and wide. Of particular note is Oltre Confine, a Grenache well worth trying.

Loc. Marta, 6 - Fraz. Fonteblanda - 58010 Orbetello (GR)
Tel. 0564 885445 | email: info@aziendabruni.it
www.aziendabruni.it

Viticulture: Converting to organic
Hectares: 46 | **Bottles no.:** 500.000 | **Owner:** Marco and Moreno Bruni
Winemaking mgmt.: Lorenzo Landi
Agronomic mgmt.: Lorenzo Landi

90,5

MAREMMA TOSCANA ALICANTE OLTRE CONFINE 2022

Red DOC - Grenache 100%
Alc. 15% | € 30 | Bt. 4.000 | Ferm. steel and concrete
Mat. wood 12 months
A vibrant carmine colour of medium intensity. It offers aromas of plum and blackberry jam, blood orange marmalade, iris, cinnamon and hints of eucalyptus. The palate is progressive, with a tannic structure that underpins the freshness, resulting in a wine that lingers on the palate with an herbal finish. Sliced beef with green pepper.

TOSCANA

1987

Canneto

Canneto is pursuing a path of growth based on the enhancement of its wine-growing heritage and an increasingly well-defined production vision. The consistent quality achieved across the entire range bears witness to an approach that is not limited to the best-known labels, but encompasses every expression of the estate. Whilst the Vino Nobile di Montepulciano Casina di Doro remains an essential benchmark for the winery's production, the success of Muffato highlights the company's ability to distinguish itself with authority even within a niche category, thereby expanding the winery's oenological narrative.

Via dei Canneti, 14 - Località Canneto - 53045 Montepulciano (SI)
Tel. 0578 757737 | email: cantina@canneto.com
www.canneto.com

Viticulture: Organic
Hectares: 31 | **Bottles no.:** 100.000 | **Owner:** Canneto
Winemaking mgmt.: Mauro Monicchi
Agronomic mgmt.: Ottorino De Angelis

90,5

IL MUFFATO 2022

White IGT Dolce - Malvasia Bianca 40%, Petit Manseng 30%, Sauvignon 20%, Riesling 5%, Gewürztraminer 5%
Alc. 15% | € 40 | Bt. 1.300 | Ferm. steel | Mat. steel 6 months and small barrels 24 months
Brilliant amber colour. It reveals aromas of candied apricot and citron, enriched with camomile, honey and dates. An enveloping palate where sweetness is balanced by acidity, with flavours of plum and a lingering finish featuring spicy notes of vanilla and saffron. Panforte cake.

TOSCANA

2000

Casadei & Cline

At the start of the new millennium, Stefano and Fred – let's call them by their first names, just to give the whole thing a 'friendly' feel – launched a joint project that emphasised a particular approach to winemaking, guided by the principle of ethical purity and respect for the natural environment. In their winemaking, they also opted for terracotta vessels, which was unconventional in Tuscany at the time, but the excellent results achieved – take Ansonaco, for example – may well have inspired others in the region. This year, Sogno Mediterraneo marks a rebirth.

Località San Rocco - 57028 Suvereto (LI)
Tel. 0565 1933605 | email: info@tenutacasadei.it
www.tenutacasadei.it

Viticulture: Organic and biodynamic
Hectares: 25 | **Bottles no.:** 170.000 | **Owner:** Stefano Casadei and Fred Cline
Winemaking mgmt.: Stefano Casadei

90

EVA 2025

Rosé IGT - Syrah 70%, Vermentino 30%
Alc. 12,5% | € 17 | Bt. 12.000 | Ferm. steel | Mat. steel 6 months
A highly fragrant bouquet, with notes of raspberry, Navel orange, daffodil and orange blossom. A captivating freshness with the delicacy of clementine and hints of savoury salinity. Seafood risotto.

TOSCANA

1965

Castello dei Rampolla

Castello dei Rampolla is one of the region's flagship estates, renowned for its rigorous quality standards and ongoing research. Founded in 1709, it embraced modern viticulture in the late 1960s, thanks to the decisive contribution of Giacomo Tachis. Among the most interesting aspects are the extremely high-density plantings, of up to 10,000 vines per hectare, which favour very low yields and great concentration. Experimentation also continues with terracotta amphorae and cocciopesto containers to refine winemaking methods that are increasingly respectful of the local identity.

Via Case Sparse, 22 - Panzano - 50022 Greve in Chianti (FI)
Tel. 055 852533 | email: info@castellodeirampolla.it
www.castellodeirampolla.it

Viticulture: Biodynamic
Hectares: 32 | **Bottles no.:** 70.000
Owner: Maurizia and Luca Di Napoli Rampolla
Winemaking mgmt.: Federico Staderini

92,5

TREBIANCO DI SANTA LUCIA 2025

White IGT - Trebbiano 50%, Chardonnay 20%, Sauvignon 15%, Malvasia 10%, Gewürztraminer 5%
Alc. 12% | € 22 | Bt. 1.678 | Ferm. terracotta | Mat. terracotta 8 months
Golden in colour. Aromas of gooseberry, medlar and passion fruit, magnolia, helichrysum and peppermint. A combination of lemongrass and exotic fruit lends freshness to the palate; a lively finish with hints of saltiness. Pumpkin and sage tortelli.

TOSCANA

1933

Col d'Orcia

The vineyards, situated on the southern slope of the municipality, benefit from the mild Tyrrhenian climate and are cooled by the imposing Mount Amiata and the sea breezes. Francesco Marone Cinzano has always championed a classic, Montalcino-style approach to winemaking, ageing his Brunello's in large casks to foster a wine with full-bodied structure and the potential for longevity. Riserva Poggio al Vento is a testament to this, combining aristocratic rigour with a recognisable potential for ageing. Chardonnay Ghiaie Bianche is a surprise.

Via Giuncheti - 53024 Montalcino (SI)
Tel. 0577 80891 | email: info@coldorcia.it
www.coldorcia.it

Viticulture: Certified organic
Hectares: 150 | **Bottles no.:** 750.000 | **Owner:** Francesco Marone Cinzano
Winemaking mgmt.: Antonio Tranchida
Agronomic mgmt.: Valerio Chechi

90,5

CHARDONNAY GHIAIE BIANCHE 2024

White IGT - Chardonnay 100%
Alc. 13,5% | € 25 | Bt. 3.744 | Ferm. small barrels | Mat. small barrels 6 months
It releases aromas of jasmine, pineapple and white peach, enhanced by white pepper and hazelnut. Freshness and savouriness punctuate an enticing fruitiness, finishing with a hint of citron juice. Grilled scampi.

TOSCANA

2001

Fattoria Dianella

With the arrival of Francesco and Veronica Passerin D'Entrèves, Fattoria Dianella has undergone a major transformation, evolving into a multifunctional enterprise focused on hospitality, with certified organic viticulture forming one of the cornerstones of the project. Whether classified as Chianti or IGT, the wines are appreciated for their genuine simplicity and drinkability, reflecting to some extent the tradition of the Vinci area. In this edition, we highlight Orpicchio, produced for several years now from the ancient and rare grape variety of the same name: a genuine, most pleasant surprise.

Via Dianella, 48 - 50059 Vinci (FI)
Tel. 0571 508166 | email: info@villadianella.it
www.villadianella.it

Viticulture: Certified organic
Hectares: 26 | **Bottles no.:** 150.000
Owner: Francesco and Veronica Passerin D'Entrèves
Winemaking mgmt.: Franco Bernabei
Agronomic mgmt.: Mauro Nosi

90

ORPICCHIO 2022

White IGT - Orpicchio 100%
Alc. 13,5% | € 40 | Bt. 1.500 | Ferm. steel | Mat. small barrels 12 months and concrete 3 months
Vivid straw yellow. A fragrant bouquet of broom, laburnum, lime, bergamot, white pepper, cumin, fenugreek, dried sage and cocoa butter. A flavourful and fresh palate of ripe yellow citrus fruits, with notes of salted caramel and bitter orange zest that linger for a long time. Salted sea bass on a bed of potatoes.

TOSCANA

1965

Il Sosso

Sustainability and the promotion of Sangiovese are the two guiding principles that steer the Ravaglioli family in the picturesque Tuscan village of Lucignano, between Arezzo and Siena. On vineyards with medium-textured soil, rich in tuff and situated halfway up the hillside, the viticultural process is meticulously managed to ensure the best possible grapes for winemaking. Alongside traditional vats, cocciopesto is often used – a method even more closely linked to antiquity – which, in this vintage, gives a boost to Albico, a white blend with a brief initial maceration and an appealing sensory profile.

Località Le Selve - 52046 Lucignano (AR)
Tel. 333 2524914 | email: info@ilsosso.it
www.ilsosso.it

Viticulture: Integrated pest management
Hectares: 27 | **Bottles no.:** 35.000 | **Owner:** Famiglia Ravaglioli
Winemaking mgmt.: Paolo Salvi, Tommaso Ravaioli
Agronomic mgmt.: Alberto Ravaglioli

91,5

ALBICO 2024

White IGT - Chardonnay 50%, Viognier 30%, Sauvignon 20%
Alc. 12,5% | € 20 | Bt. 1.400 | Ferm. steel | Mat. terracotta 8 months
A vibrant golden colour. A fragrant mosaic of quince, bergamot, broom, sage, lemon thyme, helichrysum, pittosporum and shortbread. An intriguing and flavourful palate, underpinned by the fresh juiciness of kumquat and nectarine, which develops from the mid-palate into a savoury profile, leading to a long finish of medicinal herbs. Fried moeche (soft shelled crabs).

2013

TOSCANA

Maestà della Formica

Maestà della Formica is a blend of heroism and sustainability, with vineyards situated at high altitudes – such as the Riesling vineyard, which lies at around 1,050 metres above sea level, above Careggine and the legendary Lake Vagli. This sustainability is achieved through a biodynamic approach and results in limited but decidedly high-quality production in an area between Alta Garfagnana and the Apuan Alps, where viticulture may well have been made possible by the climate changes of the last 30 years, but which nonetheless demands extraordinary passion and dedication. And it is the Riesling in particular that is most convincing.

Via della Stazione - 55031 Camporgiano (LU)
Tel. 349 6921806 | email: maestadellaformica@gmail.com
www.maestadellaformica.com

Viticulture: Biodynamic
Hectares: 2,5 | **Bottles no.:** 13.000 | **Owner:** Andrea Elmi and Marco Raffaelli
Winemaking mgmt.: Marco Raffaelli, Andrea Elmi
Agronomic mgmt.: Marco Raffaelli



90

RIESLING MAESTÀ DELLA FORMICA 2023

White IGT - Riesling 100%
Alc. 11,5% | € 40 | Bt. 1.000 | Ferm. steel | Mat. steel 12 months
A deep straw-yellow colour. Aromas of nectarine, pineapple, grapefruit and lesser calamint against a floral backdrop of broom, acacia, lily and verbena. The palate is characterised by vertical freshness and the savoury notes of citrus zest, which in the finish give way to nuances of fresh white almond. Shrimp ceviche.

2017

TOSCANA

Malgiacca

Not all revolutions are driven by new plantings. The revolution in Malgiacca stems from a decidedly unconventional decision to restore old vineyards in the Lucca area that others had long since abandoned. Saverio Petrilli, Lisandro Carmazzi and Luigi Fenoglio have made the biodiversity of these historic vineyards the hallmark of their project, preserving the ancient tradition of cultivating numerous varieties on the same plot. The result is a unique interpretation of this corner of Tuscany, producing wines that reflect the agricultural heritage and identity of Colline Lucchesi.

Via Leo Giuliani, 4 - 55051 Barga (LU)
Tel. 335 7780915 | email: info@malgiacca.com
www.malgiacca.com

Viticulture: Certified organic and biodynamic
Hectares: 10 | **Bottles no.:** 24.000 | **Owner:** Carmazzi, Fenoglio and Petrilli
Winemaking mgmt.: Saverio Petrilli
Agronomic mgmt.: Saverio Petrilli



90

TINGOLLI 2024

White IGT - Trebbiano 30%, Vermentino 30%, Malvasia 20%, Colombana 10%, Grechetto 10%
Alc. 13% | € 25 | Bt. 1.110 | Ferm. small barrels and steel and concrete and terracotta | Mat. steel 8 months and small barrels 8 months and concrete 8 months and terracotta 8 months
Bright gold. Elegant aromas of broom, apricot, camomile, ginger, chestnut honey, white pepper and toasted sesame. A fluid palate that bursts with juicy citrus acidity, becoming more pronounced with a savoury, briny salinity and fading out with a long, balsamic finish. Salmon with thyme.

1980

TOSCANA

Mormoraia

Over time, Mormoraia has forged an identity based on wines that interpret the San Gimignano area with consistency and an eye for style. The winery's stylistic signature is enriched by a new perspective: alongside the wines that have cemented its identity, with 'Opus' it offers a fresh take on Vernaccia, ageing it in cocciopesto to enhance its authenticity and character. A project launched with the 2021 harvest, which expands the company's narrative, offering a further interpretation of the identity of the region's white wine.

Località Sant'Andrea, 15 - 53037 San Gimignano (SI)
Tel. 0577 940096 | email: info@mormoraia.it
www.mormoraia.it

Viticulture: Organic
Hectares: 40 | **Bottles no.:** 100.000 | **Owner:** Famiglia Passoni
Winemaking mgmt.: Mirko Niccolai
Agronomic mgmt.: Giovanni Cerretelli



91

OPUS 2023

White IGT - Vernaccia 100%
Alc. 12,5% | € 35 | Bt. 1.300 | Ferm. terracotta | Mat. terracotta 5 months
Brilliant gold. A bouquet with a distinct personality, featuring notes of 'Goccia d'Oro' plum, white currant and jasmine, enhanced by hints of cardamom, thyme and almond. On the palate, it displays a citrusy character with notes of white grapefruit and savoury, briny undertones. Hints of peaches in syrup on the finish. Monkfish in potacchio sauce (white wine, tomato, onion, garlic and rosemary sauce).

2008

TOSCANA

Ornina

A young winery in the Casentino area, which, year after year, demonstrates its skill and potential in a region that has, until now, remained somewhat on the fringes of the better-known wine-growing areas. The grape varieties cultivated range from the Tuscan 'prince', Sangiovese, to international varieties such as Pinot Noir and Sauvignon Blanc. In Ornina 2021, Sangiovese reaches heights that few others do, whilst Viola di Ornina makes up for all the difficulties that a grape variety such as Pinot Noir presents to any winegrower. The trio is completed by the delightful Sauvignon Blanc, Flora di Ornina: the stylistic hallmark lies in wines that are certainly unconventional.

Strada per Ornina, 121 - 52016 Castel Focognano (AR)
Tel. 338 2381000 | email: info@ornina.it
www.ornina.it

Viticulture: Certified organic and biodynamic
Hectares: 6 | **Bottles no.:** 15.000 | **Owner:** Marco Biagioli
Winemaking mgmt.: Marco Biagioli
Agronomic mgmt.: Marco Biagioli



90

VIOLA DI ORNINA 2024

Red IGT - Pinot Noir 100%
Alc. 13% | € 18 | Bt. 1.800 | Ferm. steel | Mat. concrete 15 months
A luminous, pale carmine colour. Aromas of blackberry, raspberry, cranberry and pomegranate, followed by hints of graphite and pine resin. Juicy notes of blood orange and raspberry, with reminders of star anise and marjoram enliven the palate, accompanied by fine, well-integrated tannins. It finishes with hints of liquorice. Cinta Senese pork knots stuffed with lard and baked.

TOSCANA

2002

Pianirossi

Nestled between Monte Amiata, Montalcino and the hills of Maremma, Stefano Sincini has created a winery that suits him perfectly. His wines are, in fact, highly distinctive, thanks to a philosophy that favours polyphenolic extraction, resulting in a structure where the firm tannins foreshadow to the taster the potential for longevity and the elegant drinking character that make it an icon of the region. We find evidence of this both in Pianirossi, with its power and textural depth within a slender structure, and in La Fonte, with its tannic vibrancy and tension in a terroir that speaks for itself.

Podere Santa Genoveffa, 1 - Località Porrona - 58044 Cinigiano (GR)
Tel. 0564 990573 | email: pianirossisrl@gmail.com
www.pianirossi.it

Viticulture: Organic
Hectares: 14 | **Bottles no.:** 50.000 | **Owner:** Stefano Sincini
Winemaking mgmt.: Calogero Portannese
Agronomic mgmt.: Giorgio Patrizi

91,5

PIANIROSSI 2022

Red IGT - Petit Verdot 40%, Cabernet Sauvignon 30%, Montepulciano 30%
Alc. 14% | € 30 | Bt. 2.000 | Ferm. steel | Mat. small barrels 15 months
A deep carmine colour. The interplay of fruity and floral aromas shapes its appeal: blackcurrant, plum, iris and oleander, against a backdrop of rhubarb and conifer. Caressing and harmonious tannins, flowing with a fresh burst of blackcurrant, enhanced by a hint of liquorice and red pepper. Ossobuco alla milanese (veal shank).

TOSCANA

1901

Podere San Cristoforo

Along the Tuscan coast, in the Maremma area, in the village of Gavorrano, this beautiful estate showcases a more Mediterranean-style Sangiovese, where power gives way to vitality and pleasure, and amongst olive trees and centuries-old cork oaks, Petit Verdot reaches heights of great distinction. Once again this year, Ameri 2024 confirms how Sangiovese, when grown at latitudes historically recognised as ideal for the variety, is capable of delivering long-lasting and unexpected delights, whilst the internationally acclaimed San Cristoforo 2024, a 100 per cent Petit Verdot, represents a rarity not only for the production area but also for the result achieved.

Località Forni - Frazione Bagno - 58023 Gavorrano (GR)
Tel. 335 8212413 | email: info@poderesancristoforo.it
www.poderesancristoforo.it

Viticulture: Certified organic and biodynamic
Hectares: 17 | **Bottles no.:** 60.000 | **Owner:** Lorenzo Zonin
Winemaking mgmt.: Lorenzo Zonin
Agronomic mgmt.: Davide Elisei, Riccardo Spadavecchia, Filippo Paolicchi

92

MAREMMA TOSCANA SAN CRISTOFORO 2024

Red DOC - Petit Verdot 100%
Alc. 13% | € 45 | Bt. 4.000 | Ferm. steel | Mat. small barrels 10 months
Vivid, impenetrable ruby red. It opens with Vignola Moretta cherries, sweet violet, dried lavender, medicinal herbs, and hints of crusco pepper and blackcurrant. A smooth, fluid attack centred on dark fruit, framed by herbal notes. Smooth, refined tannins. It fades slowly with a mocha flavour. Veal royale with wholegrain mustard.

TOSCANA

2015

Podere Terreno

Fairly young, yet with a documented agricultural history dating back to the 1400s, Podere Terreno is the project through which Cristina Grilli and Giovanni Puccini have breathed new life into old vineyards, combining them with new plantings designed to uphold territorial continuity, in the quest for wines capable of authentically reflecting the land ('terreno' in Italian, nomen omen) from which they are born. This vision takes shape in Riserva 2017, which surprises with its explosion of aromas, revealing new nuances with every swirl of the glass, and in Vigna Cattiva, an authentic expression of the earthiness of Radda, with delicious fruity notes on the palate.

Via della Volpaia - Località Case Sparse - 53017 Radda in Chianti (SI)
Tel. 347 7953620 | email: info@podereterreno.it
www.podereterreno.it

Viticulture: Conventional
Hectares: 6 | **Bottles no.:** 25.000 | **Owner:** Giorgio Grilli
Winemaking mgmt.: Giovanni Puccini
Agronomic mgmt.: Giovanni Puccini

92,5

VIGNA CATTIVA 2022

Red IGT - Merlot 100%
Alc. 14,5% | € 36 | Bt. 1.300 | Ferm. steel | Mat. large barrels 12 months
Intense carmine red. Exhilarating aromas of Stanley plums, lilac and galangal, enriched with Tarocco blood orange, Sichuan pepper and Virginia tobacco, herald a refined palate with the juiciness of blueberries. The spicy tannins lead to a savoury finish, with hints of cocoa. Fillet of roe deer with blueberries.

TOSCANA

2008

Poggio al Grillo

What makes Poggio al Grillo unique is the story of its founder, Alessandro Scalzini, a cardiologist who turned his passion for wine into a project shared with his daughter, the oenologist Giulia. The winery is constantly experimenting with unusual grape varieties and alternative ageing methods. Examples include the Bolgheri DOC 'Guado delle Casaline', the rosé 'L'isola che non c'è' – made from Aleatico and aged exclusively in ceramic vessels without filtration – and 'Corvallo', created from the restoration of a seventy-year-old vineyard. A winery that loves to explore new avenues whilst maintaining its connection to the local area.

Località Poggio al Grillo, 90/B - 57022 Castagneto Carducci (LI)
Tel. 0565 763272 - 347 6607733 | email: info@aziendaagricolapoggioalgrillo.it
www.aziendaagricolapoggioalgrillo.it

Viticulture: Organic
Hectares: 4 | **Bottles no.:** 7.000 | **Owner:** Giulia and Alessandro Scalzini
Winemaking mgmt.: Giulia Scalzini
Agronomic mgmt.: Giulia Scalzini, Benedetta Del Rosso

91

L'ISOLA CHE NON C'È 2024

Rosé IGT - Aleatico 100%
Alc. 13% | € 200 | Bt. 333 | Ferm. steel and terracotta
Mat. terracotta 6 months
A pale coral hue. It opens with hints of ripe apricot, orange marmalade and yellow peach, intertwined with floral nuances and lime blossom honey. Its enveloping character blends with a fresh, savoury quality, lending dynamism and elegance to the palate, with a finish marked by a refined marine note. Cacciucco Livorno style.

1994

TOSCANA

Rocca di Montegrossi

Rocca di Montegrossi is one of the most fascinating estates in the Chianti Classico region, where the wine is born from the interplay between terroir and almost obsessive attention to technique. The secret lies in the Alberese soils, a compact limestone-marl formation that forces the roots to dig deep, endowing the wines with freshness, tannins and exceptional ageing potential. Today, the winery focuses on a more meticulous selection of plots and carefully calibrated ageing in large casks and tonneaux, with the aim of reducing the influence of oak and allowing the fruit and mineral notes to express the terroir.

Località San Marcellino - Fraz. Monti in Chianti - 53013 Gaiole in Chianti (SI)
Tel. 0577 747977 | email: roccadimontegrossi@chianticlassico.com
www.roccadimontegrossi.it

Viticulture: Certified organic
Hectares: 20 | **Bottles no.:** 110.000 | **Owner:** Marco Alessandro Ricasoli Firidolfi
Winemaking mgmt.: Attilio Pagli, Stefano Dini
Agronomic mgmt.: Dario Ceccatelli, Slavko Grabovac

92

RIDOLFO 2019

Red IGT - Cabernet Sauvignon 50%, Pugnitello 50%
Alc. 14% | € 150 (1,5l) | Bt. 1.628 | Ferm. large barrels
Mat. small barrels 26 months
An impenetrable carmine red. Toasted almond and coffee give way to evocative notes of sour cherry syrup, cherry chocolate and nutmeg. The juiciness of the ripe fruit, combined with the spicy character of the tannins, makes for a deeply satisfying sip. Roast pigeon with spring onions.

1890

TOSCANA

Tamburini

In wine-growing Tuscany, one can find a large part of the Italian and international ampelographic landscape, at least as far as the best-known grape varieties are concerned. Among the latest arrivals is Touriga Nacional, which, thanks to the joint venture between Emanuela Tamburini and Filipa Pizarro, made its official debut in 2019 with the 2015 vintage and around 1,000 bottles, and which features in this year's Guide with the 2022 vintage and a production volume 20 times greater. This partnership between Chianti and the Upper Douro Valley – giving rise to the charming name 'Douscana' – appears to be a real success.

Via Catignano, 106 – Località Il Castelluccio - 50050 Gambassi Terme (FI)
Tel. 0571 680235 | email: emanuela@agricolatamburini.it
www.agricolatamburini.it

Viticulture: Integrated pest management
Hectares: 30 | **Bottles no.:** 90.000 | **Owner:** Tamburini
Winemaking mgmt.: Andrea Bernardini, Emanuela Tamburini
Agronomic mgmt.: Matteo Betti

92,5

DOUSCANA 2022

Red - Sangiovese 50%, Touriga Nacional 50%
Alc. 14,5% | € 60 | Bt. 20.000 | Ferm. steel | Mat. small barrels 12 months
Vivid carmine red. It displays aromas of ripe black cherry and blueberry, wilted rose, black pepper, undergrowth, myrtle and dark chocolate. Intoxicating in its fresh, fruity vigour, combined with a progressive tannic structure and well-integrated alcohol, it leads to a finish of blood orange zest and carob. Voronoff beef fillet.

1989

TOSCANA

Tenuta di Artimino

Since 2022, Tenuta di Artimino has been undergoing a significant transformation. The project launched by the Olmo family has complemented the estate's historic production with a comprehensive programme of vineyard zoning and micro-vinification, culminating in the creation of the 'Diversamente Autoctoni' crus. These new single-varietal wines, the result of a collaboration with Riccardo Cotarella and research coordinated by Attilio Scienza, reflect a desire to move beyond the traditional distinction between native and international grape varieties, and to focus instead on the identity of the individual microzones best suited to wine production.

Via La Nave, 11 - Località Camaioni - 59015 Carmignano (PO)
Tel. 055 8718215 | email: wine@artimino.com
www.artiminowines.com

Viticulture: Conventional
Hectares: 70 | **Bottles no.:** 300.000 | **Owner:** Famiglia Olmo
Winemaking mgmt.: Riccardo Cotarella, Pierpaolo Chiasso

94

CABERNET FRANC POGGIPIE' 2022

Red IGT - Cabernet Franc 100%
Alc. 14% | € 49 | Ferm. steel | Mat. small barrels 24 months
An impenetrable carmine red. It opens with aromas of blackberry, plum, crème de cassis, and withered rose and lavender, followed by cinnamon, clove, tobacco and resin. The palate is soothing and alluring, with a spicy and gradually developing tannic structure. An exceptionally long finish with lingering notes of dark fruit. Peposo (beef stew).

1995

TOSCANA

Tenuta di Trinoro

An unmistakable style, unknown until about thirty years ago in this part of the Siena area of Tuscany – and beyond – centred on Sarteano, a town with little winemaking tradition. Richness, concentration, complexity and depth are the cornerstones of this style, which is certainly inspired by Saint-Émilion – if only because of the grape varieties used – but which embodies all the hallmarks, and all the beauty, of Tuscan character. Two single-vineyard Cabernet Franc wines are extraordinary this year, but one need only glance through the rankings to realise that excellence reigns supreme. Might we call it the 'Trinoro style'?

Via Val d'Orcia, 15 - 53047 Sarteano (SI)
Tel. 0578 267110 | email: info@vinifranchetti.com
www.vinifranchetti.com

Viticulture: Conventional
Hectares: 23 | **Bottles no.:** 100.000 | **Owner:** Mario Alberto Benjamin Franchetti
Winemaking mgmt.: Lorenzo Fornaini

93

BIANCO DI TRINORO 2024

White IGT - Sémillon 100%
Alc. 12% | € 55 | Bt. 3.100 | Ferm. wood | Mat. concrete 7 months
Pale straw yellow. Aromas of camomile, orange blossom, green apple, elderflower, peppermint and almond husk. Tantalising fruity freshness, white plum, a mid-palate with hints of salinity, and a finish of mint and lemon balm. Salmon with thyme.

1928

TOSCANA

Terre del Sillabo

The wines of Terre del Sillabo – or rather, those of Giampi Moretti – have always been brilliantly unconventional; some might even say they break the mould. The evolution of what it means to be wine in Val Freddana – and for those unfamiliar with the area, consider that the name 'Freddana' comes from the Italian for 'cold' – lies in respecting the purity and natural process of becoming wine. A wine that lives for itself and for the one who savours it, internalises it and stores it in the hippocampus and the amygdala; and as for the others, what can one say? Quite simply, as Dante put it: "Let us not talk of them, but look and pass".

Traversa V° di Via per Camaiore, 176 - Località Cappella - 55100 Lucca (LU)
Tel. 340 7048008 / 340 6725853 | email: mail@terredelsillabo.net
www.terredelsillabo.net

Viticulture: Organic
Hectares: 55 | **Bottles no.:** 15.000 | **Owner:** Giampi Moretti and Clara Cavina
Winemaking mgmt.: Winery staff
Agronomic mgmt.: Winery staff

93

SPANTE 2015

White IGT - Chardonnay 100%
Alc. 14,5% | € 55 | Bt. 2.000 | Ferm. steel | Mat. steel 120 months
Bright gold. Aromas of apricot and pineapple blend with delightful hints of peanut, guava, mugwort and helichrysum. It sparkles with the freshness of citron and clementine, the graceful savouriness of seaweed and a tantalising finish of saltiness. Linguine with lobster.

1986

TOSCANA

Torraccia di Presura

Torraccia di Presura surprises with a character that goes beyond the wine itself. The estate is surrounded by majestic maritime and Italian pines, an unusual landscape that lends an almost Mediterranean atmosphere to the heart of the Chianti Classico area. What makes it even more distinctive is the contribution of Laura, an architect, artist and the owner's wife, who designs all the winery's labels and graphics. Every bottle and every detail tells a family story, where art, creativity and identity, combined with winemaking, transform a visit into an authentic and fascinating experience.

Via della Montagnola, 130 - 50027 Greve in Chianti (FI)
Tel. 055 8588656 | email: torracciadipresura@torracciadipresura.it
www.torracciadipresura.com

Viticulture: Conventional
Hectares: 25 | **Bottles no.:** 200.000 | **Owner:** Paolo Osti
Winemaking mgmt.: Giovanni Cappelli
Agronomic mgmt.: Giovanni Cappelli

90

FOGLIA TONDA 2024

Red IGT - Foglia tonda 100%
Alc. 13,5% | € 22 | Bt. 1.500 | Ferm. steel | Mat. steel 12 months
Ruby red with carmine reflections. It offers complex aromas of wilted red roses, a compote of mulberries, bay leaves and carob, rounded off with liquorice and cherry chocolate. On the palate, it is invigorating, characterised by the juiciness of plums, which blends with the spicy and gradually unfolding tannins. Goat blue cheese.

2006

TOSCANA

Villanoviana

Within the Bolgheri landscape, Villanoviana stands out for its cutting-edge agronomic approach. In its vineyards, it employs the Bokashi method, a Japanese technique for fermenting organic matter that increases soil fertility, stimulates microorganicl activity and strengthens the vines' resilience. The winery also reflects this philosophy: the ventilated ceramic façade promotes thermal and hygrometric stability within the premises, reducing energy consumption. The project is rounded off by the Bolgheri Wellness programmes, which combine organic wine tastings with a spa experience.

Via Santa Maddalena,172/B - Bolgheri - 57020 Castagneto Carducci (LI)
Tel. 0586 1881227 | email: info@villanoviana.it
www.villanoviana.it

Viticulture: Organic
Hectares: 9 | **Bottles no.:** 40.000 | **Owner:** Marco Belli
Winemaking mgmt.: Nicolò Carrara, Pier Alessandro Accetta
Agronomic mgmt.: Mauro Carrara

93

MAREMMA TOSCANA VILLANOVIANA 2021

Red DOC - Cabernet Franc 100%
Alc. 14% | € 90 | Bt. 1.800 | Ferm. concrete | Mat. small barrels 18 months and concrete 3 months
Carmine red. A complex bouquet, with hints of blackberry jelly, grilled pepper, rhododendron, cloves, cocoa powder and a briny note. The zesty energy of orange and the juiciness of plum underpin the firm grip of the tannins. A long finish with flavours of roasted coffee. Bettelmatt cheese.

2014

UMBRIA

Annesanti

In the heart of Valnerina, Francesco Annesanti pursues a winemaking philosophy based on spontaneous fermentation, indigenous yeasts and minimal use of sulphur dioxide. Nestled between the Apennine mountains and the River Nera, the winery interprets a territory still largely unexplored from a winemaking perspective through wines that are unpretentious, direct and deeply rooted in their raw materials. This year, within a range of exceptional quality, the wines made in amphorae stand out most decisively. Above all, Colle Fregiara, thanks to an interpretation of the territory that reveals extraordinary character.

Vocabolo Colle Alvano, 2 - 05031 Arrone (TR)
Tel. 347 3151926 | email: info@annesanti.it
www.annesanti.it

Viticulture: Organic
Hectares: 7 | **Bottles no.:** 35.000 | **Owner:** Francesco Annesanti
Winemaking mgmt.: Francesco Annesanti
Agronomic mgmt.: Francesco Annesanti

94

COLLE FREGIARA 2024

White IGT - Trebbiano Spoletino 100%
Alc. 12% | € 28 | Bt. 1.300 | Ferm. terracotta | Mat. terracotta 10 months
A bright golden colour. The bouquet unfolds with notes of broom, white truffle, royal jelly, chalk, hazelnut, apricot jam and tarragon, followed by subtle hints of olives and flint. Roundedness and savouriness, in perfect balance, underpin a taut, rich and long-lasting palate. Roast guinea fowl.

2008

UMBRIA

Leonardo Bussoletti

For around 20 years, Leonardo has been combining the great local tradition with a modern vision, enhancing Umbria's wine heritage. The journey began with the revitalisation of a noble, forgotten grape variety, Ciliegiolo, which was later joined by two other key varieties from the region: Grechetto and Trebbiano Spoletino. This year, a new wine, 'Lo Speco', has been included in the Guide: a Ciliegiolo that pays homage to Sacro Speco in Narni, a site linked to St Francis and the miracle of the transformation of water into wine – an episode that serves as a symbolic reference point for the project.

Località Pianello - 05029 San Gemini (TR)
Tel. 0744 715687 | email: info@leonardobussoletti.it
www.leonardobussoletti.it

Viticulture: Certified organic
Hectares: 25 | **Bottles no.:** 70.000 | **Owner:** Leonardo Bussoletti
Winemaking mgmt.: Francesco Bordini, Leonardo Bussoletti
Agronomic mgmt.: Francesco Bordini, Leonardo Bussoletti

92

RÀMICI 2023

Red IGT - Ciliegiolo 100%
Alc. 13,5% | € 25 | Bt. 3.500 | Ferm. steel | Mat. large barrels 12 months
Sparkling garnet colour. The crisp bouquet reveals notes of mulberry, arbutus berry, Durone cherry, wisteria and violet, accompanied by rhubarb, pyrite and herbal undertones. The juicy freshness harmonises the fine tannins with the alcohol content. A lingering finish with fruity notes. Roast guinea fowl with wild berry sauce.

2009

UMBRIA

Cantina Cenci

The Cenci family's organic winery is consolidating its research efforts amongst the vineyards of San Biagio della Valle, focusing on winemaking techniques that enrich the story of their production without stylistic contrivances. This year's standout is Alago Ramato, a Pinot Gris made with skin contact, a wine of good depth and a contemporary profile, which complements an increasingly refined range. Leading the selection, however, is Piantata, a Sangiovese of substance – measured and distinctive – capable of evoking one of Umbria's most representative expressions.

Vocabolo Anticello - Località San Biagio della Valle - 06072 Marsciano (PG)
Tel. 380 5198980 | email: info@cantinacenci.it
www.cantinacenci.it

Viticulture: Certified organic
Hectares: 6 | **Bottles no.:** 35.000 | **Owner:** Famiglia Cenci
Winemaking mgmt.: Giovanni Cenci, Iacopo Tenerini
Agronomic mgmt.: Giovanni Cenci, Orazio Saveriano

90

ALAGO RAMATO 2024

White IGT - Pinot Gris 100%
Alc. 12% | € 14 | Bt. 660 | Ferm. large barrels | Mat. small barrels 12 months
A resplendent antique rose gold colour. Rhubarb root, Saturn peach, wisteria, yellow rose and currant sweets characterise a crisp nose. On the palate, it strikes a perfect balance between liveliness and body, with a slight, well-managed tannic roughness. The finish is lingering, with gentle fruity and floral notes. Fettuccine with chanterelle mushrooms.

2016

UMBRIA

Feudi Spada

On the volcanic hills of Viceno, a hamlet of Castel Viscardo, Feudi Spada cultivates vineyards at altitudes exceeding 600 metres – amongst the highest in the Orvieto area. A careful assessment of the soils' suitability and the specific microclimatic conditions guided the choice of grape varieties that are uncommon for this region, resulting in wines with a distinct identity. Two years after its debut in the Guide, Monte Alfina has established itself as the flagship wine of the estate's range, achieving excellence.

Vicolo della Costa - Località Viceno - 05014 Castel Viscardo (TR)
Tel. 349 3532424 | email: info@feudispada.it
www.feudispada.it

Viticulture: Residue-free certification
Hectares: 13 | **Bottles no.:** 70.000 | **Owner:** Alessandro Leoni
Winemaking mgmt.: Alessandro Leoni
Agronomic mgmt.: Alessandro Leoni

94

MONTE-ALFINA 2024

White IGT - Chardonnay 100%
Alc. 13% | € 65 | Bt. 1.500 | Ferm. small barrels | Mat. small barrels 9 months
A pale straw colour with luminous golden highlights. The nose opens with aromas of exotic fruit that blend with citrus, aromatic herbs, sweet spices and buttery notes. The palate strikes a perfect balance between warm sensations, freshness and savouriness. It concludes with a long finish featuring fruity and briny notes. Duck breast with orange.

1995

MARCHE

Casalfarneto

A prime example of harmonious integration with the landscape and cutting-edge technology, specialising in the production of Verdicchio, the winery adheres to a philosophy of sustainability and stylistic precision. The wines, ranging from the freshness of the vintage wines to the complexity of the reserves, are characterised by a clean, elegant sensory profile with meticulous attention to detail, confirming the winery's status as one of the most established and representative producers in its region. The new 30 Trenta is particularly captivating: with a late harvest and grapes slightly affected by botrytis, it pays fine homage to the winery's philosophy.

Via Farneto, 12 - 60030 Serra de' Conti (AN)
Tel. 0731 889001 | email: info@casalfarneto.it
www.casalfarneto.it

Viticulture: Organic and integrated pest management
Hectares: 43 | **Bottles no.:** 800.000 | **Owner:** Paolo Togni
Winemaking mgmt.: Stefano Chioccioli
Agronomic mgmt.: Danilo Solustri

94

30 TRENTA 2023

White IGT - Verdicchio 100%
Alc. 15% | € 34 | Bt. 2.040 | Ferm. small barrels and steel
Mat. steel 12 months and small barrels 6 months
Antique gold. Vivid notes of apricot and yellow plum with almond and orange zest. Hints of botrytis emerge in the aniseed honey and blond tobacco, followed by saffron and flint. Creamy, kaleidoscopic and captivating, brimming with freshness and velvety texture, eccentric, engaging and with a long finish. Foie gras in torchon.

MARCHE

2009

Tenuta Spinelli

The estate is deeply rooted in Montemisio, a place nestled on the slopes of Monte dell'Ascensione, where history, nature and viticulture have been intertwined for centuries. Vineyards cultivated at high altitude benefit from the cool climate and significant daily temperature variations, which foster aromatic complexity and a lively palate. On red, stony soils, Simone recognised the extraordinary potential of Pecorino, creating Artemisia, a wine that has become a benchmark for vigour, elegance and character. Exemplary, refined and excellent, on the other hand, is his interpretation of Pinot Noir, which has a great future ahead of it.

Via Lago, 2 - 63072 Castignano (AP)
Tel. 0736 821488 | email: info@tenutaspinelli.it
www.tenutaspinelli.it

Viticulture: Integrated pest management
Hectares: 18 | **Bottles no.:** 90.000 | **Owner:** Simone Spinelli
Winemaking mgmt.: Pierluigi Lorenzetti
Agronomic mgmt.: Luca Severini

94

PINOT NERO SIMONE SPINELLI PINOT NOIR 2022

Red IGT - Pinot Noir 100%
Alc. 12,5% | € 35 | Bt. 2.000 | Ferm. small barrels | Mat. steel
Carmine red with garnet highlights. On the nose, it offers black pepper and potpourri, set against a backdrop of fruit in syrup, vanilla, ground coffee and a briny note that rounds off the profile. On the palate, it is elegant and flavourful, with subtle tannins that hint at a touch of spiciness and accompany a long, refined finish. Fillet of venison with blueberries.

MARCHE

1988

Terra Fageto

The strength of this winery lies not only in a region ideally suited to viticulture but also in the strong bonds between family members and their shared goals. Michele and Angelo have succeeded in honouring and building upon the work first undertaken by their grandparents and then by their parents. This strength is reflected in their wines, where tradition and a contemporary interpretation blend to create a product capable of appealing to a diverse audience. This year, the elegance, finesse and length of P41 Extra Brut are particularly noteworthy.

Via Valdaso, 52 - 63827 Pedaso (FM)
Tel. 0734 931784 | email: info@terrafageto.it
www.terrafageto.it

Viticulture: Organic
Hectares: 45 | **Bottles no.:** 120.000 | **Owner:** Angelo and Michele Di Ruscio
Winemaking mgmt.: Franco Bernabei, Matteo Bernabei
Agronomic mgmt.: Claudio Di Ruscio, Angelo Di Ruscio

92,5

P41 EXTRA BRUT 2022

White Metodo Classico - Chardonnay 80%, Pecorino 20%
Alc. 12,5% | € 20 | Bt. 1.500 | Ferm. steel | 36 months on the lees
Straw-yellow in colour, with an unceasing perlage. Delicate aromas of lily of the valley, lemon and banana, enhanced by hints of bread crust, lime blossom and lemon verbena. On the palate, it is light and agile, with fine bubbles, enveloped in a lively and masterful freshness. Endless notes of lime and aromatic herbs linger on a slightly bitter finish. Boiled king prawns.

MARCHE

1990

Vignedileo

Azienda Agricola Tre Castelli upholds a winemaking tradition that has been passed down through the generations: today, Emanuele and Gianfilippo are passionately carrying on the family legacy. From this journey comes Vignedileo, the brand dedicated to their father Leonardo, which embodies experience, dedication and a love of viticulture. During the harvest season, it is worth noting that the grapes are picked at night to preserve their freshness and aromas. Issimo, with its very long ageing in stainless steel, is thrilling; it surprises with enthusiasm and goes straight to the heart without hesitation.

Via San Francesco 2/A - 60039 Staffolo (AN)
Tel. 0731 779283 | email: info@vignedileo.it
www.vignedileo.it

Viticulture: Conventional
Hectares: 56 | **Bottles no.:** 170.000
Owner: Emanuele and Gianfilippo Palpacelli
Winemaking mgmt.: Sergio Paolucci
Agronomic mgmt.: Emanuele Palpacelli, Gianfilippo Palpacelli

93

VERDICCHIO DEI CASTELLI DI JESI CLASSICO ISSIMO 2015

White DOC - Verdicchio 100%
Alc. 15% | € 45 | Bt. 2.600 | Ferm. steel | Mat. steel 84 months
A dense, luminous golden colour. An opening note of flint that develops into yellow-fleshed fruit, bergamot, almond paste, ginger and saffron. On the palate, it is unexpected and reveals a dual personality, balancing soft textures with a distinctly savoury character. A harmonious and captivating finish. Baked amberjack with capers and cherry tomatoes.

LAZIO

1986

Marco Carpineti

Situated in the heart of Monti Lepini, this winery is one of the estates that have contributed to the qualitative renaissance of Lazio wine. It combines respect for tradition with organic viticulture focused on promoting native grape varieties, such as Bellone, Greco Moro and Nero Buono. Its wines authentically express the territory and character of the volcanic soils of southern Lazio. In addition to wine production, the estate – through the creation of the Limito maze vineyard and the restoration of historic buildings in Cori – has emerged as a major cultural hub in the province of Latina.

Strada Provinciale Velletri-Anzio, 3 - 04010 Cori (LT)
Tel. 06 9679860 | email: info@marcocarpineti.com
www.carpinetiterrae.com

Viticulture: Certified organic
Hectares: 70 | **Bottles no.:** 400.000 | **Owner:** Famiglia Carpineti
Winemaking mgmt.: Francesco Silvi, Emiliano Rossi
Agronomic mgmt.: Mirco Raparelli

90

KIUS PAS DOSÉ 2017

White Metodo Classico - Nero Buono 100%
Alc. 13% | € 30 | Bt. 5.000 | Ferm. steel | 90 months on the lees
A bright straw-yellow colour with golden highlights and a fine perlage. On the nose, citrus notes of citron give way to floral hints of orange blossom, developed notes of dried fruit and hints of candy floss. On the palate, it is inviting and smooth, enlivened by a lively effervescence. The finish is long, with citrus notes in the aftertaste. Ravioli with butter and sage.

LAZIO

1967

Casale del Giglio

The Agro Pontino winery is a well-established centre of excellence for scientific research and the promotion of indigenous and international grape varieties. Its vineyards benefit from a favourable microclimate, thanks to their proximity to the sea, which ensures constant ventilation and helps to produce healthy grapes with excellent acidity and structure. The range of wines is extensive, and each year the estate's white wines stand out with particular charm: Radix continues to be a wine of excellence that transcends regional boundaries, whilst Faro della Guardia is made from grapes harvested on the Pontine Islands.

Strada Cisterna-Nettuno, km 13 - Località Le Ferriere - 04100 Aprilia (LT)
Tel. 06 92902530 | email: info@casaledelgiglio.it
www.casaledelgiglio.it

Viticulture: Integrated pest management
Hectares: 164 | **Bottles no.:** 1.700.000 | **Owner:** Antonio Santarelli
Winemaking mgmt.: Paolo Tiefenthaler
Agronomic mgmt.: Paolo Tiefenthaler



93

RADIX 2022

White IGT - Bellone 100%
Alc. 14% | € 53 | Bt. 3.000 | Ferm. steel | Mat. steel 6 months and wood 24 months and terracotta 9 months
A vivid straw yellow with golden highlights. A refined bouquet with aromas of ripe apricot, acacia, Mediterranean herbs, ginger and iodine hints. On the palate, it is enveloping, with a sumptuous balance between freshness and a delicately chiselled salty texture. A very long finish, with herbal echoes, candied citrus and toasted notes. Ponza-style rabbit stew.

ABRUZZO

1960

Pasetti

Twenty-five years ago, Pasetti read the future in the mountains. The vineyards, tracing their origins back to the Bourbon era in Francavilla, extend to the foothills of Gran Sasso, from Pescosansonesco to Ofena, where altitude, temperature variations and mountainous soils impart elegance, freshness and longevity. A choice that is now invaluable in the face of climate change, endorsed by CERVIM recognition and set to continue with the future winery in Capestrano. Testarossa Cerasuolo, born from the 'svacata' tradition of L'Aquila, takes its place on the podium. Portaparete makes its debut: a Trebbiano dedicated to an ancient gateway of Capestrano Castle.

Via San Paolo, 21 - Contrada Pretaro - 66023 Francavilla al Mare (CH)
Tel. 085 61875 | email: info@pasettivini.it
www.pasettivini.it

Viticulture: With a low environmental impact
Hectares: 75 | **Bottles no.:** 700.000 | **Owner:** Famiglia Pasetti
Winemaking mgmt.: Davide Pasetti
Agronomic mgmt.: Domenico Pasetti



92,5

CERASUOLO D'ABRUZZO SUPERIORE TESTAROSSA 2025

Rosé DOP - Montepulciano 100%
Alc. 14% | € 19 | Bt. 16.000 | Ferm. steel | Mat. steel 6 months
An intense, luminous peony pink, with ruby highlights. The nose offers notes of cherry, sour cherry and wild sour cherry, followed by rosehip, cyclamen, almond and aromatic herbs. The palate is bold and enveloping, underpinned by lively freshness and a subtle tannic structure. Its savoury character imparts vigour, leading to a long and memorable finish with hints of citrus. Roast leg of lamb with new potatoes.

ABRUZZO

1988

Praesidium

Artisans of expertise with a rich history behind them: these are the distinctive traits that set the Pasquale family apart. Theirs is a large winery, well worth a visit in the historic centre of Prezza: seven entrances, plus one for bottling, leading to caves carved into the rock that look like – and are – precious treasure chests. A cool, magnificent place, chosen for the wines to rest on their fine lees, which silently shape the character of the wines. What you then discover in the bottles is the perfect snapshot of a region, and it becomes a challenge to rank them in order of merit.

Via Nazzareno Giovannucci, 24 - 67030 Prezza (AQ)
Tel. 0864 45103 | email: info@vinipraesidium.it
www.vinipraesidium.it

Viticulture: Certified organic
Hectares: 7,5 | **Bottles no.:** 45.000 | **Owner:** Ottaviano Pasquale
Winemaking mgmt.: Ottaviano Pasquale
Agronomic mgmt.: Ottaviano Pasquale



94

LUCÌ 2024

White IGT - Trebbiano Abruzzese 100%
Alc. 13% | € 38 | Bt. 5.280 | Ferm. steel | Mat. steel 20 months
Gold in the glass. An intriguing nose of apricot, Golden Delicious apple and herbs, enhanced by hints of sea salt. The palate takes on a different character: a vibrant freshness amplifies its rhythm. A balanced and lively progression, culminating in a striking richness of flavour – the hallmark of this outstanding Trebbiano. Potato and salt cod ravioli.

ABRUZZO

2004

Tiberio

In Cugnoli, the Tiberio farm comprises 31 hectares of vineyards at an altitude of around 350 metres, in a soil and climate context that allows the grapes to express their full potential. At the helm are siblings Cristiana and Antonio Tiberio, who practise a style of viticulture focused on the grape varieties that form part of Abruzzo's heritage. Among their flagship wines, Cerasuolo d'Abruzzo stands out, produced from vines trained using the traditional pergola system, and has become a benchmark for precision and character. The range as a whole is of great distinction, dynamic and full of character, successfully combining freshness, depth and expressive clarity.

Contrada La Vota - 65020 Cugnoli (PE)
Tel. 085 8576744 | email: info@tiberio.it
www.tiberio.it

Viticulture: Integrated pest management
Hectares: 30 | **Bottles no.:** 80.000 | **Owner:** Famiglia Tiberio
Winemaking mgmt.: Cristiana Tiberio
Agronomic mgmt.: Antonio Tiberio



93

CERASUOLO D'ABRUZZO 2025

Rosé DOP - Montepulciano 100%
Alc. 13,5% | € 25 | Bt. 15.000 | Ferm. steel | Mat. steel 3 months
An unmistakable rosé that entices the eye from the very first glance. An intense aromatic profile with notes of strawberry, fresh cherry, juniper berries and red pepper. Vigorous freshness, savouriness and excellent structure: accompanied by an elegant, lingering finish with fruity undertones. Dynamic. Bucatini with sardines.

CAMPANIA

1970

Cantine dell'Angelo

Angelo Muto is the guardian and interpreter of the truest spirit of the Tufo appellation: a reliable benchmark for anyone wishing to explore the geographical and sensory characteristics of this DOCG. This year's new release has its roots in an ancient training system, as the name clearly suggests: Raggiere is a liquid and expressive testament to the historic coexistence of the Greco grape with Coda di Volpe, its long-standing companion in the vineyard. A winery range consisting entirely of white wines, all focused on the 2024 vintage, a year of great expressive balance.

Via Santa Lucia, 32 - 83010 Tufo (AV)
Tel. 0825 998073 - 338 4512965 | email: info@cantinedellangelo.com
www.cantinedellangelo.com

Viticulture: Conventional
Hectares: 7 | **Bottles no.:** 30.000 | **Owner:** Famiglia Muto
Winemaking mgmt.: Luigi Sarno

94

GRECO DI TUFO RAGGIERE 2024

White DOCG - Greco 95%, Coda di volpe 5%
Alc. 12% | € 18 | Bt. 3.000 | Ferm. steel | Mat. steel 12 months
Vivid golden colour. The nose opens with notes of toasted almond, ripe yellow plum, citrus honey and barley candy, with elegant hints of tobacco and a smoky touch. On the palate, it has a full-bodied and well-balanced profile, underpinned by a firm structure that lingers with persistent notes of citron. Duck breast with orange.

CAMPANIA

2001

Cantine Tora

Ancient farming knowledge and a contemporary vision are the strategic assets of a production philosophy aimed at showcasing the Sannio region's ampelographic heritage. The work of the two brothers, Giampiero and Francesco, with the oenological support of Angelo Valentino, is proving successful and receiving acclaim from both the market and critics. The Kissòs project is particularly commendable, having created a Falanghina del Sannio with the potential to evolve over time: in ancient Greek, the name refers to ivy, a plant symbolising loyalty and joy – the perfect foundation for a wine that aims to stand the test of time.

Località Tora II, 18 - 82030 Torrecuso (BN)
Tel. 0824 872406 | email: info@cantinetora.it
www.cantinetora.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 11 | **Bottles no.:** 90.000 | **Owner:** Famiglia Rillo
Winemaking mgmt.: Angelo Antonio Valentino
Agronomic mgmt.: Giampiero Rillo

95

FALANGHINA DEL SANNIO KISSÒS 2022

White DOC - Falanghina 100%
Alc. 14% | € 28 | Bt. 5.000 | Ferm. steel | Mat. steel 18 months
An intense straw-yellow colour with antique gold highlights. A bouquet of camomile, broom and yellow-fleshed fruit, opening up to hints of herbal notes, white pepper and vanilla. Rich and enveloping on the palate, with a balanced interplay of freshness and savouriness that sustains the taste right through to the long finish. Monkfish bites in an almond crust.

CAMPANIA

1986

Di Meo

Visionary tales illuminated by kaleidoscopic beauty: wine, art, photography and fashion – an emotional expression that transcends the realm of production and becomes a concept, a cultural idea with a heart from Irpinia and an international outlook. Roberto Di Meo is the architect of wine who knows how to wait for his oenological creations; this time, time is marked by two distinct moments, united in yet another new project that tells a story of memory, research and the future: Cuvée 100, a blend of ten different vintages of Fiano, created to celebrate the dual anniversary of the winery's 40th year and its winemaker's 60th.

Contrada Coccovoni, 1 - 83050 Salza Irpina (AV)
Tel. 0825 981419 | email: info@dimeo.it
www.dimeo.it

Viticulture: Conventional
Hectares: 40 | **Bottles no.:** 300.000 | **Owner:** Roberto and Generoso Di Meo
Winemaking mgmt.: Roberto Di Meo
Agronomic mgmt.: Winery staff

94

CUVÉE 100 ROBERTO DI MEO

White IGT - Fiano 100%
Alc. 13% | € 110 | Bt. 5.000 | Ferm. steel
Glimmers of antique gold. A diamond that sparkles with warm, sunny aromatic refractions: mango and papaya; magnolia, orange blossom and broom; bay leaf, saffron and medicinal herbs; sweet spices and burnt wood. A powerful, inviting and refreshing palate. The finish is endless, imbued with toasty notes. Bellavista style lobster.

CAMPANIA

2005

Fonzone

It is not uncommon for Campi Taurasini – a sub-zone of Irpinia DOC, with a production area that almost overlaps with Taurasi – to be regarded as a sort of 'spinoff' appellation of the latter. When tasted, however, this perception often vanishes, giving way to the conviction that it actually outperforms the model to which, in theory, it should aspire. This is certainly the case with Mattodà 2022, a high-altitude Aglianico which, through ageing in stainless steel, large oak casks and cocciopesto, displays surprising expressiveness and irresistible appeal.

Località Scorzagalline - 83052 Paternopoli (AV)
Tel. 0827 1730100 | email: info@fonzone.it
www.fonzone.it

Viticulture: Converting to organic
Hectares: 34 | **Bottles no.:** 120.000 | **Owner:** Famiglia Fonzone
Winemaking mgmt.: Luca D'Attoma, Francesco Moriano
Agronomic mgmt.: Luca D'Attoma, Francesco Moriano

94

IRPINIA CAMPI TAURASINI MATTODA' 2022

Red DOC - Aglianico 100%
Alc. 13,5% | € 21 | Bt. 21.000 | Ferm. terracotta | Mat. steel 10 months and large barrels 18 months and terracotta 18 months
Carmine red with a luminous garnet rim. Delicious aromas of strawberry jam, vanilla and cinnamon, refreshed by mentholated and resinous nuances of maritime pine. A dynamic palate offering a vibrant and juicy drinking experience, with well-integrated and refined tannins that allow for a prolonged, fruity finish. Veal cheek with aromatic herbs.

CAMPANIA

2002

Masseria Frattasi

A solid and reliable landmark for the entire slope of the Taburno massif, overlooking the Caudina Valley below – the scene of the famous act of submission by the Roman imperial troops to the fierce Samnite people three centuries before Christ. In the shadow of the famous Caudine Forks, in more recent times, the Clemente family has consistently achieved impressive results, often venturing – with courage and confidence – beyond the conventional boundaries of classification: this is the case with Chardonnay 2025, which has been selected as an innovative wine.

Via Frattasi, 1 - 82016 Montesarchio (BN)
Tel. 0823 797879 | email: info@masseriafrattasi.it
www.masseriafrattasi.it

Viticulture: Conventional
Hectares: 45 | **Bottles no.:** 180.000 | **Owner:** Beniamino Clemente
Winemaking mgmt.: Renato Ciaramella, Anna Oliviero
Agronomic mgmt.: Renato Ciaramella, Anna Oliviero

91

CHARDONNAY 2025

White - Chardonnay 100%
Alc. 12,5% | € 25 | Bt. 6.000 | Ferm. steel | Mat. small barrels 6 months
A bright and lively straw-yellow colour. It offers abundant aromas of camomile and citrus blossom, followed by citron, vanilla and Mediterranean scrub. A captivating and refined palate, moving serenely between acidic tension and a salty profile. A long finish, enriched by a delicate hint of exotic fruit. Luccio alla Gardesana (cooked pike with an aromatic anchovy-based sauce).

PUGLIA

2015

Amalberga

For some time, Dario De Pascale – oenologist, sommelier and entrepreneur – had been dreaming of bringing the grape varieties and wines of the Ostuni DOC back into the limelight. Ten years ago, he began to realise this project, thanks in part to his collaboration with a number of partners. He has restored vineyards and begun construction of a marvellous facility, with an underground cellar spanning two levels that extend to a depth of 15 metres. The most exciting wines are those that finally give a voice back to Francavilla, Impigno and Ottavianello.

SP 17 Ostuni-Cisternino dir. Cisternino, Km 6 - 72017 Ostuni (BR)
Tel. 0831 216372 | email: info@amalberga.it
www.amalberga.it

Viticulture: Organic
Hectares: 14,5 | **Bottles no.:** 70.000 | **Owner:** Vallegna Società Agricola srl
Winemaking mgmt.: Valentino Ciarla, Gloria Battista
Agronomic mgmt.: Dario De Pascale

90

FRANCAVILLA ICONA D'ITRIA 2025

White IGP - Francavidda 100%
Alc. 14,5% | € 25 | Bt. 2.600 | Ferm. steel | Mat. steel 5 months
A dazzling straw-yellow colour hints at Golden Delicious apple, fresh quince, pear, camomile, and then citrus, fennel and beeswax. On the palate, it displays volume and character; it is smooth yet assertive, animated by a vibrant, fresh and savoury dynamism. A pleasantly bitter almond finish. Spaghetti with bottarga (fish roe).

PUGLIA

2014

Ciatò

Castelluccio dei Sauri is a small yet charming town in the province of Foggia with fewer than two thousand inhabitants. From the foothills of the Dauno Sub-Apennines, it overlooks the lower Cervaro valley. It is home to a family-run winery, which has chosen to devote itself exclusively to the production of sparkling wine using the Traditional Method. The sole grape variety used is Nero di Troia, vinified as both white and rosé, with ageing periods lasting at least 36 months, though in some cases these can exceed 100 months.

Via Leonardo da Vinci, 9 - 71025 Castelluccio dei Sauri (FG)
Tel. 324 6892488 | email: divinventosrl@gmail.com
www.cantineciato.com

Viticulture: Conventional
Hectares: 4 | **Bottles no.:** 25.000 | **Owner:** Divinvento Società Agricola
Winemaking mgmt.: Cosimo Cristiano Chiloiro

91,5

CIATÒ BLACK EDITION EXTRA BRUT ROSÉ

Rosé Metodo Classico - Nero di Troia 100%
Alc. 13% | € 60 | Bt. 4.500 | Ferm. small barrels and steel
Mat. steel 7 months and small barrels 2 months | 132 months on the lees
A noble, coppery-pink perlage. Enchanting notes of wilted rose, mandarin and candied orange peel, combined with raspberries and wild strawberries macerated in alcohol, followed by an autumnal hint of dry leaves and wild mushrooms. The creamy bubbles envelop the palate with class, whilst a fresh, savoury wave leads to a crisp citrus finish. Catalan Crustaceans.

PUGLIA

1998

L'Astore Masseria

This family-run winery, owned by the Benegiamo family, takes its name from a bird of prey that soars high above the sun-drenched lands of Salento. We are in Cutrofiano, in the heart of Salento, an area with a strong tradition of wine-making: magnificent expanses of vineyards surround the typical 18th-century farmhouse ('masseria'), which houses a charming little rural church, a 19th-century underground oil mill and the modern barrel cellar. The wines, crafted with artisanal care and a modern sensibility, are a tribute to the region and its local grape varieties.

Via G. Di Vittorio, 1 - 73020 Cutrofiano (LE)
Tel. 0836 542020 - 393 2290830 | email: info@lastoremasseria.it
www.lastoremasseria.it

Viticulture: Organic
Hectares: 20 | **Bottles no.:** 50.000 | **Owner:** Famiglia Benegiamo
Winemaking mgmt.: Pietro Mandorino
Agronomic mgmt.: Pietro Mandorino

92

PASSITO DI Malvasia Nera 2024

Red IGP Dolce - Malvasia Nera 100%
Alc. 16% | € 20 (0,375l) | Bt. 600 | Ferm. steel | Mat. steel 6 months and small barrels 12 months
A splendid carmine hue verging on garnet captivates with waves of aromas of plum, violet, dark citrus, mint and cloves. The palate offers equal delight: it is sumptuous, with perfectly balanced sweetness, slender and silky in its tannic texture, and unfolds with class on a fresh citrus note. Ceglie biscuit (almond biscuit with cherry preserve).

PUGLIA

1972

Lamonarca

In 1972, the Lamonarca family expanded their traditional olive oil production to include winemaking. The winery is based in Ruvo di Puglia, in a fertile hilly area at the foot of the Alta Murgia, overlooking the Adriatic Sea and not far from Castel del Monte. The estate works with traditional grape varieties, whilst also experimenting with innovative interpretations. The Cinquefoglie native variety project and, even more so, the macerated white wine Velo di Sposa – made from a blend of local grapes – are examples of this approach.

Via Ravanas, 1 - 70037 Ruvo di Puglia (BA)
Tel. 080 3612170 | email: vinicola@lamonarca.it
www.lamonarca.it

Viticulture: Conventional
Hectares: 20 | **Bottles no.:** 1.000.000 | **Owner:** Famiglia Lamonarca
Winemaking mgmt.: Fiorella Paradiso, Rocco Lamonarca
Agronomic mgmt.: Rocco Lamonarca

92

VELO DI SPOSA 2024

White Macerated/orange - Bombino Bianco 35%, Malvasia Bianca 35%, Moscato Bianco 30%
Alc. 12% | € 15 | Bt. 2.000 | Ferm. steel and terracotta
Mat. terracotta 6 months
A splendid golden colour. The nose is a cascade of aromas: Golden Delicious apple, pineapple, melon, papaya, dried apricot and peach tea; these are followed by orange blossom, sage, marjoram and incense. The palate mirrors this richness, being enveloping with a hint of astringency; notes of orange zest, camomile and white chocolate are discernible. Camembert.

PUGLIA

1962

San Marzano

It is undoubtedly one of the most influential and best-organised cooperatives in Puglia and the whole of Southern Italy. Driven by the charisma of Francesco Cavallo, it has around 1,500 members and covers the same number of hectares of vineyards. Based in San Marzano, a small town in the Taranto area, it maintains exemplary links with the arts and the world of research, whilst also paying particular attention to wine tourism. Its range of wines includes tried-and-tested favourites as well as surprising new additions, such as the splendid white from Maresco grape.

Via Monsignor Bello, 9 - 74020 San Marzano di San Giuseppe (TA)
Tel. 099 9574181 | email: info@sanmarzanovini.com
www.sanmarzano.wine

Viticulture: Conventional
Hectares: 1500 | **Bottles no.:** 12.000.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Caterina Bellanova, Davide Ragusa
Agronomic mgmt.: Tommaso Galiotta

90

SULLA 2025

White IGP - Maresco 100%
Alc. 12,5% | € 16 | Bt. 15.000 | Ferm. steel | Mat. steel 3 months
Straw-yellow colour with green-gold highlights. A blend of papaya and pineapple with yellow rose and broom; followed by basil, bay leaf and lemon leaf. Lively on the palate with good body, featuring a long, savoury finish that enhances the fruit's persistence. Ricotta, butter and sage tortelloni.

PUGLIA

1999

Schola Sarmenti

The winery, founded just over a quarter of a century ago, is now owned by Luigi Carlo Marra. It is situated in the beautiful town of Nardò, in the province of Lecce, and proudly preserves and promotes an enviable heritage of old vineyards with bush-trained vines; these are mostly traditional grape varieties such as Primitivo, Negroamaro and Susumaniello. The winery was created by converting a 19th-century building: the style of the wines is unmistakable, emphasising refinement alongside opulence and concentration.

Via Generale Cantore, 37 - 73048 Nardò (LE)
Tel. 0833 567247 | email: info@scholasarmenti.it
www.scholasarmenti.it

Viticulture: Conventional
Hectares: 84 | **Bottles no.:** 630.000 | **Owner:** Luigi Carlo Marra
Winemaking mgmt.: Benedetto Lorusso
Agronomic mgmt.: Silvia Spedicato

93

CUBARDI 2024

Red IGP - Primitivo 100%
Alc. 15% | € 22 | Bt. 38.000 | Ferm. steel | Mat. small barrels 6 months
Carmine canvas with garnet embroidery. Intoxicating aromas of cherry, strawberry, black mulberry, early fig, bay leaf and cinchona, amidst waves of black pepper, cloves and chocolate. Sumptuous on the palate, it is dense and deep, with intricate tannins and fresh, savoury notes. The finish offers lingering echoes of sour cherry and roasted coffee. Roe deer with redcurrant sauce.

PUGLIA

2018

Terre di Maria

Thanks in part to its partnership with the well-known television journalist Roberto Giacobbo, this family-run business continues to demonstrate its great vitality and desire to grow and make its mark. It currently has around twenty hectares of organically farmed land in the countryside around Orta Nova, in the province of Foggia. It is led by Maria Pasquariello, assisted by her husband Cataldo Faretra and her son Alfonso. The range of wines is highly impressive, spearheaded by the excellent Primitivo Torreclava and the new addition Torreclava Gold, and featuring the delightful new addition of Traditional Method sparkling wines.

SP 79 - 71045 Orta Nova (FG)
Tel. 331 8255305 | email: info@terredimaria.it
www.terredimaria.it

Viticulture: Organic
Hectares: 20 | **Bottles no.:** 29.000 | **Owner:** Maria Pasquariello
Winemaking mgmt.: Tommaso Pinto
Agronomic mgmt.: Alfonso Faretra

93

TORRECLAVA PRIMITIVO 2024

Red IGP - Primitivo 100%
Alc. 14% | € 42 | Bt. 3.500 | Ferm. steel | Mat. steel 8 months and small barrels 4 months
A splendid ruby red evokes notes of cherries in alcohol and marasca cherries, raisins, dried figs and bay leaves, enhanced by dark chocolate, roasted coffee, sweet tobacco, black pepper and menthol. The palate is sumptuous yet airy and full of lively vigour, supported by velvety tannins; a grand, fruity and herbal finish. Tournedos Rossini.

BASILICATA

2000

Eleano

Eleano is one of the most representative wineries in the Vulture region. Situated on the picturesque hills of Contrada Piano dell'Altare, in the municipality of Ripacandida, the estate has forged its identity through a production philosophy based on meticulous work in the vineyard and precise winemaking in the cellar, with the aim of creating wines that strongly reflect their terroir. This high standard of quality is once again fully confirmed in this vintage, with Fedra 2025, a wine of exceptional depth of flavour and aroma, and Eleano 2021, an iconic wine destined to delight for years to come.

Strada Provinciale 8 - Contrada Pian dell'Altare - 85020 Ripacandida (PZ)
Tel. 345 0507827 | email: eleanovini@gmail.com
www.eleano.it

Viticulture: Conventional
Hectares: 15 | **Bottles no.:** 70.000
Owner: Alfredo Cordisco and Francesca Grieco
Winemaking mgmt.: Cristoforo Pastore, Rosaria Nigro

91,5

FEDRA 2025

White IGP - Malvasia Bianca di Basilicata 100%
Alc. 13,5% | € 16 | Bt. 9.000 | Ferm. steel | Mat. steel 6 months
Vivid straw yellow. Generous on the nose with hints of broom, citron peel, Fuji apple and nectarine, followed by aromatic herbs and hints of the sea. A fresh attack, followed by a satisfying, full-bodied and incisive palate, which ends with a savoury citrus finish. Paella.

CALABRIA

1784

Statti

One hundred hectares of vineyards lie nestled in a sun-drenched landscape, swept by breezes from the Ionian and Tyrrhenian Seas. The Statti family interprets this environment through a solid production structure and a distinctive style. Native grape varieties interact with international ones, which have been present for so long that they are now an integral part of the estate's history and the landscape. Under the careful and meticulous guidance of Nicola Colombo, the winery becomes a laboratory for the interplay between identity and openness, capable of combining aromatic finesse and varietal expression within a modern yet rigorous vision.

Contrada Lenti - 88046 Lamezia Terme (CZ)
Tel. 0968 456138 | email: info@statti.com
www.statti.com

Viticulture: Conventional
Hectares: 100 | **Bottles no.:** 500.000 | **Owner:** Alberto and Antonio Statti
Winemaking mgmt.: Nicola Colombo
Agronomic mgmt.: Antonio Malara

95

LAMEZIA MANTONICO 2024

White DOC - Mantonico Bianco 100%
Alc. 13% | € 22 | Bt. 4.000 | Ferm. small barrels and steel
Mat. large barrels 6 months
A delicate straw-yellow colour with silvery highlights and excellent shine. On the nose, it ranges from white peach and just-ripe pear to jasmine, clementine peel and freshly mown grass. The palate is consistent, admirably balanced and pleasant; a lively profile that carries the wine towards a finish of the highest calibre. Bouzigues oysters.

SICILIA

2001

Cantina Marilina

Cantina Marilina is celebrating its silver anniversary. The winery was founded on the vision of Angelo Paternò, who moved with his family to that strip of land south of Tunis to realise the dream he shared with his daughter Marilina: to promote the native grape varieties of the region, where, in addition to Moscato and Nero d'Avola, Grecanico is also grown. Visitors are welcomed with tours offering insights into viticultural practices, winemaking techniques and the family's history. An experience not to be missed! We are celebrating these 25 years with two wines that showcase the grape varieties of Val di Noto: Cuè, a white Muscat, and Rosso di Federica, a Nero d'Avola.

Contrada San Lorenzo - 96017 Noto (SR)
Tel. 391 4737844 | email: info@cantinamarilina.com
www.cantinamarilina.com

Viticulture: Certified organic
Hectares: 35 | **Bottles no.:** 100.000 | **Owner:** Marilina Paternò
Winemaking mgmt.: Angelo Paternò
Agronomic mgmt.: Angelo Paternò

92

CUÈ 2024

White IGT - Moscato Bianco 100%
Alc. 12,5% | € 28 | Bt. 10.000 | Ferm. concrete | Mat. concrete 6 months
A dazzling golden colour. An elegant bouquet, immediately aromatic, opening with scents of orange blossom and jasmine, plum and ripe yellow peach, followed by thyme, sage and iodine-like notes. On the palate, it is bold and enveloping, with citrus freshness that fades into a briny quality alongside a pleasant almond-like note in the long finish. Risotto with scampi, courgettes and saffron.

SICILIA

1970

Castellucci Miano

A leading name in Sicilian mountain viticulture, since 1961 it has brought together the efforts of numerous wine-growing members who safeguard a heritage of vineyards situated at altitudes ranging from 650 to 1,050 metres. The considerable work involved in dividing the land into numerous plots highlights the distinctive characteristics of each vineyard, giving the wines a marked sense of place. The winery is SOStain Sicilia-certified, reflecting its commitment to sustainable viticulture and the protection of the Sicilian high-hill landscape. Catarratto remains at the forefront with Shiarà, sourced from vineyards at over 1,000 metres above sea level.

Via Sicilia, 1 - 90029 Valledolmo (PA)
Tel. 0921 542385 | email: info@castelluccimiano.it
www.castelluccimiano.it

Viticulture: Conventional
Hectares: 70 | **Bottles no.:** 150.000 | **Owner:** Spa
Winemaking mgmt.: Tonino Guzzo

93

VALLEDOLMO - CONTEA DI SCLAFANI BIANCO SHIARÀ 2023

White DOC - Catarratto 100%
Alc. 13% | € 35 | Bt. 6.600 | Mat. steel 12 months
Bright straw yellow. The bouquet opens with aromas of broom and wisteria, green apple, pear and grapefruit, followed by fresh notes of mint and hints of almond. On the palate, it reveals a generous body; it is dynamic, with a savoury freshness that rounds off the finish with fruity notes, amongst which a citrusy undertone stands out. Turkey roll with apples and aromatic herbs.

SICILIA

1973

Gambino

In Linguaglossa, on the northern slopes of Mount Etna, amongst the woods of the Park and overlooking the splendid coastline of Taormina, Vini Gambino is a true family business, which for generations has been the proud guardian of one of the most fascinating and ideal terroirs on the volcano. Here, the vineyards boldly extend into the highest, east-facing part of the municipality, where rain and wind slow down the ripening process, lending acidity, structure and exceptional longevity to Nerello Mascalese – the grape variety from which the two sparkling wines dedicated to the founder are made, distinguished by their expressiveness and refined elegance.

Contrada Petto Dragone - 95015 Linguaglossa (CT)
Tel. 389 8525100 | email: info@vinigambino.it
www.vinigambino.it

Viticulture: Conventional
Hectares: 43 | **Bottles no.:** 250.000 | **Owner:** Fratelli Raciti
Winemaking mgmt.: Salvatore Rizzuto
Agronomic mgmt.: Francesco Di Bella

93

MARIA GAMBINO ROSÉ EXTRA BRUT 2021

Rosé IGT Metodo Classico - Nerello Mascalese 100%
Alc. 12% | € 26 | Bt. 6.000 | Ferm. steel | Mat. steel 5 months 34 months on the lees
A pale, brilliant coppery colour with a fine perlage. An enticing bouquet: aromas of mandarin and wild strawberries intertwine with notes of dog rose, sage, rosemary and hints of flint. Generous and creamy on the palate, it unfolds with liveliness and freshness, finishing slowly with a tantalising fruity savouriness. Pumpkin and lobster risotto.

SICILIA

1995

Planeta

With links to the island's agricultural tradition stretching back over five centuries, it has been a key player in the revival of Sicilian wine since the 1990s. Alongside wine production across various regions – from Menfi to Noto and Vittoria, and from Mount Etna to the Mamertino area – Planeta has developed a comprehensive wine tourism programme featuring La Foresteria and Insula, as well as the Ulmo and Sciaranuova estates, always placing wine, hospitality and the story of the region at the heart of the experience. Taking centre stage this year is the historic Chardonnay, marking the celebrated 30th anniversary of its first harvest.

Contrada Dispensa - 92013 Menfi (AG)
Tel. 091 327965 | email: planeta@planeta.it
www.planeta.it

Viticulture: Conventional and organic
Hectares: 379 | **Bottles no.:** 2.500.000 | **Owner:** Famiglia Planeta
Winemaking mgmt.: Alessio Planeta
Agronomic mgmt.: Filippo Riportella

92,5

MENFI CHARDONNAY DIDACUS 2023

White DOC - Chardonnay 100%
Alc. 13,5% | € 75 | Bt. 7.106 | Ferm. small barrels | Mat. small barrels 6 months
A lively straw-yellow colour. It seduces with aromas of white peach and melon, orange blossom and camomile, rosemary, and hints of saltiness. A refreshing start, followed by an enveloping palate, with a long finish featuring floral and iodine-like notes. Lasagnette with rabbit ragù and pea cream.

SICILIA

2005

Tenuta di Castellaro

Located in Lipari, on the plateau of the same name in the hamlet of Quattropani, and founded by entrepreneur Massimo Lentsch, Tenuta di Castellaro combines tradition and the age-old landscape of Aeolian viticulture with a designer, bio-architectural, underground winery, characterised by a judicious use of natural resources such as sun, wind and water, and perfect integration with the environment. It is one of the estates that has firmly committed to promoting the Corinto Nero grape variety, the traditional 'minority partner' of Malvasia, which, when vinified as a single variety, displays character, drinkability and elegance.

Via Caolino - Località Quattropani - 98055 Lipari (ME)
Tel. 090 9587713 | email: info@tenutadicastellaro.it
www.tenutadicastellaro.it

Viticulture: Certified organic
Hectares: 21 | **Bottles no.:** 70.000 | **Owner:** Massimo Lentsch
Winemaking mgmt.: Emiliano Falsini
Agronomic mgmt.: Alessandro Zanutta

92

CORINTO 2022

Red IGT - Corinto Nero 100%
Alc. 13% | € 42 | Bt. 3.300 | Ferm. wood | Mat. small barrels 12 months
A deep, luminous carmine. It releases aromas of sour cherry, plum and blackcurrant, set against a backdrop of wilted flowers, followed by mint, liquorice, black pepper, hints of herbal notes, tobacco and cocoa. On the palate, the wine unfolds full-bodied and well-structured, with fine, rounded tannins that support its velvety smoothness. The finish is savoury and enveloping. Hare salmì.

SARDEGNA

2001

Vigne Surrau

Located in the valley of the same name, the Arzachena-based winery boasts state-of-the-art facilities, solid oenological expertise and a strong inclination towards experimentation; all of which are geared towards a production philosophy that seeks to explore new interpretations of local grape varieties. In this context, Sciala Life Edition 2024 is particularly noteworthy: a Vermentino di Gallura Superiore aged partly in 225-litre glass containers, set to stand the test of time. The same philosophy inspires the Traditional Method Zero Dosage, a Cannonau-based blanc de noirs, remarkable for its structure and aromatic profile.

Località Chilvagghja - Porto Cervo - 07021 Arzachena (SS)
Tel. 0789 82933 | email: info@surrau.it
www.vignesurrau.it

Viticulture: Integrated pest management
Hectares: 70 | **Bottles no.:** 500.000 | **Owner:** Famiglia Demuro
Winemaking mgmt.: Giuseppe Caviola, Mario Siddi
Agronomic mgmt.: Fabio Isoni

91

SURRAU DOSAGGIO ZERO

White Metodo Classico - Cannonau 100%
Alc. 12,5% | € 30 | Bt. 13.000 | Ferm. steel | 36 months on the lees
A brilliant straw-yellow colour with a very fine, persistent perlage. On the nose, it offers refined notes of citrus, pineapple, apricot, hints of Mediterranean herbs and a subtle touch of baked goods. The palate is crisp, with excellent body and a pleasant freshness. Savoury and briny notes accompany the long, refreshing and fruity finish. Battered Sicilian red prawns.

100 Value for Money Wines

A selection of wines that highlights the importance of affordability in relation to high organoleptic value. We safeguard the economic sustainability of the passion for wine, a strategic element in counteracting speculative trends and the alienation of enthusiasts from the wonderful world of wine tasting.



1980

VALLE D'AOSTA

La Crotta di Vegneron

A constantly evolving cooperative, it is the first organisation in Valle d'Aosta to obtain Equalitas certification, integrating sustainability into its production. It is also in the process of obtaining recognition for its integrated pest management programme on its own land, serving as a model for its members. The cooperative has revamped the labels for its white wines and enhanced its visitor experience, thanks to vineyard tours and tastings under the outdoor pergola. Chambave Muscat Mines has performed exceptionally well this year, having been aged in the mines of Cogne for 12 months.

Piazza Roncas, 2 - 11023 Chambave (AO)
Tel. 0166 46670 | email: info@lacrotta.it
www.lacrotta.it

Viticulture: Equalitas certification
Hectares: 23 | **Bottles no.:** 180.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Andrea Costa
Agronomic mgmt.: Fabrizio Prosperi

92

VALLE D'AOSTA CHAMBAVE MUSCAT MINES 2024
White DOC - Muscat Petit Grain 100%
Alc. 14% | € 28 | Bt. 3.500 | Ferm. steel | Mat. steel 5 months
A flamboyant straw-yellow colour with golden hues. The intense and distinctive bouquet enchants with notes of nectarine and sage, followed by yellow rose petals and citrus fruits. On the palate, it captivates with its savoury verve, finishing with a taut and persistent finish evoking hints of aromatic herbs and fresh almonds. Asparagus risotto with crispy prawns.

1989

PIEMONTE

Anna Maria Abbona

In recent years, Anna Maria Abbona and her family have seen significant growth in the quality of their wines, the number of labels and their standing across various areas of the Langhe. Whilst Dolcetto remains their favourite grape variety – and once again this year, Maioli is the perfect embodiment of a quality Dogliani – the Barolo from the Monforte Additional Geographical Indication (MGA), Bricco San Pietro, never disappoints. This year's Alta Langa 2022 is still being bottled at the time of writing Vitae, so here is the 2021 vintage, aged for 45 months on the lees. The wines Nascetta Netta and L'Alman remain flawless, ranking among the finest Rieslings of the Langhe.

Frazione Moncucco, 21 - 12060 Farigliano (CN)
Tel. 0173 797228 | email: info@annamariabbona.it
www.annamariabbona.it

Viticulture: Integrated pest management
Hectares: 22 | **Bottles no.:** 100.000 | **Owner:** Anna Maria Abbona
Winemaking mgmt.: Giorgio Barbero, Lorenzo Schellino
Agronomic mgmt.: Franco Schellino, Giorgio Barbero

90

BAROLO BRICCO SAN PIETRO 2022
Red DOCG - Nebbiolo 100%
Alc. 15% | € 40 | Bt. 5.000 | Ferm. steel | Mat. steel 12 months and large barrels 24 months
Vivid garnet colour. Generous strawberry on the nose, deep spicy hints of cinnamon and woody herbal notes, with the recognisable rubbery note that often accompanies Monforte. Tannins of rare elegance and integration in a precise and slender palate. Cinta Senese pork knots stuffed with lard and baked.

1952

PIEMONTE

Aresca

The birth of Luigi, son of Fabio and Arianna, marks the beginning of a new chapter in the history of the Aresca family. Always deeply rooted in the winemaking tradition of the Tiglione Valley – and, in particular, in the Barbera grape – the estate has passed down a legacy of experience and passion through the generations. This common thread takes shape in a rich range of wines, each one an expression of a personal and compelling interpretation of the region's iconic grape variety. The new generation looks to the future, in the spirit of continuity and a renewed sensibility.

Via Pontetto, 8/A - 14047 Mombercelli (AT)
Tel. 0141 955128 | email: info@arescavini.it
www.arescavini.it

Viticulture: Integrated pest management
Hectares: 12 | **Bottles no.:** 200.000 | **Owner:** Famiglia Aresca
Winemaking mgmt.: Fabio Aresca, Domenico Perroncito
Agronomic mgmt.: Winery staff, Fabio Aresca

91

BARBERA D'ASTI SUPERIORE LA ROSSA 2023
Red DOCG - Barbera 100%
Alc. 14% | € 11 | Bt. 13.000 | Ferm. steel | Mat. steel 3 months and large barrels 6 months
Classic Barbera. Ruby-red colour. On the nose, it offers a broad and sustained bouquet, with hints of Ramassin plums, Durone cherries, blackberries and blueberries, enhanced by a delicate spiciness. On the palate, the fruity notes return, supported by a lively freshness that gives the wine its momentum and accompanies a long finish. Risotto with quail.

1974

PIEMONTE

Bel Colle

The work of Paolo Torchio, who brought fame to the Bel Colle winery in Verduno, has been carried on since 2015 by the Bosio group, represented by Luca, alongside Mario Albrito and Gianfranco Cordero. Production figures have risen, as has the range of wines, but the precise and faithful approach to the territory has remained unchanged, as has the expressive elegance of the finest wines. We have come to expect excellent results from Pajorè, one of the finest Barbaresco wines from that area, but the other crus are also noteworthy: Monvigliero, for example, among the Barolo wines. The two Alta Langa wines are impeccable.

Frazione Castagni, 56 - 12060 Verduno (CN)
Tel. 0172 470196 | email: info@belcolle.it
www.belcolle.it

Viticulture: Conventional
Hectares: 25 | **Bottles no.:** 280.000 | **Owner:** Bosio Vini
Winemaking mgmt.: Gianfranco Cordero, Mario Albrito, Luca Bosio
Agronomic mgmt.: Luca Bosio

90

BARBARESCO PAJORÈ 2023
Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 38 | Bt. 7.000 | Ferm. steel | Mat. steel 3 months and large barrels 24 months
Bright garnet colour. The sweet invitation of macerated strawberries, followed by alpine herbs, yarrow, dried hay, marjoram and liquorice. The palate is equally bright and elegant, juicy with wild berries, satisfying, with lively, still-youthful tannins and a precise definition of freshness. A long finish of redcurrant jelly. Braised veal cheek.

1946

PIEMONTE

Nicola Bergaglio

Gianluigi Bergaglio, his son Diego and their wines are the true expression of the Gavi wine-growing terroir. Vineyards set in a marvellous natural setting where nature is already bountiful in its own right, characterised by red clay hills, fully exposed to the sun and caressed by gentle sea breezes, which Gianluigi's skilled hands tend with respect and dedication. The result is always the same: unpretentious wines of the very highest quality, with a character that makes them extraordinary regardless of the year, as shown by vertical tastings of various vintages of Minaia.

Frazione Rovereto, 59 - Località Pedaggeri - 15066 Gavi (AL)
Tel. 0143 682195 | email: nicolabergaglio@alice.it

Viticulture: Conventional
Hectares: 21 | **Bottles no.:** 200.000 | **Owner:** Gianluigi Bergaglio
Winemaking mgmt.: Gianluigi Bergaglio
Agronomic mgmt.: Gianluigi Bergaglio

91

GAVI DEL COMUNE DI GAVI ROVERETO MINAIA 2025

White DOCG - Cortese 100%
Alc. 13% | € 15 | Bt. 75.000 | Ferm. steel | Mat. steel 5 months
Vivid straw yellow. A generous nose of Reinette apple, nectarine, lemon zest and blanched almonds, followed by alpine meadow herbs, sage, chlorophyll and the ever-present hints of sea salt. A full-bodied, savoury, fresh and lingering palate that plays on the precise balance of every sensation. Fillet of red snapper in potato crust.

1897

PIEMONTE

Fratelli Serio e Battista Borgogno

When one explores the history of Serio e Battista Borgogno winery, one encounters a landmark in the history of Barolo. From this year, however, the winery's vision is expanding to encompass the elegance of La Morra as well. Indeed, the Barolo from the Municipality of La Morra is being presented for the first time, an expression of a dynamic philosophy, eager to explore new horizons without compromising its identity. In the glass, one recognises the winery's signature style, yet the wine sensitively interprets the character of its new terroir.

Via Crosia, 12 - Località Cannubi - 12060 Barolo (CN)
Tel. 0173 56107 | email: info@borgognoseriobattista.it
www.borgognoseriobattista.it

Viticulture: Integrated pest management
Hectares: 11,3 | **Bottles no.:** 100.000 | **Owner:** Famiglia Borgogno
Winemaking mgmt.: Marco Bolla, Emanuela Bolla, Luca Sarotto
Agronomic mgmt.: Edoardo Monticelli

90

BAROLO ALBARELLA 2022

Red DOCG - Nebbiolo 100%
Alc. 14% | € 55 | Bt. 1.024 | Ferm. steel | Mat. small barrels 19 months
The bouquet is characterised by deep, intriguing notes of cocoa and coffee, enhanced by an elegant, spicy finish of liquorice. On the palate, it is full-bodied and velvety, with a long, intense and invigorating finish. Grana Padano Riserva cheese.

1961

PIEMONTE

Cagliero

The 'small' 2022 harvest did not affect the Cagliero Barolos, which once again this year have produced wines of impeccable character and quality. We are just outside the village of Barolo, amongst the vineyards on the Novello hillside; this is where this small family-run estate of just a few hectares is based – unknown to the general public but capable of producing wines of great interest. There are three Barolos, along with the typical Alba appellations; wines produced in a classic style, never mundane in their aromas nor predictable in their flavour profiles. Wines that have something to say with every sip.

Via Monforte, 34 - 12060 Barolo (CN)
Tel. 0173 56172 | email: info@cagliero.com
www.cagliero.com

Viticulture: Conventional
Hectares: 6 | **Bottles no.:** 50.000 | **Owner:** Famiglia Cagliero
Winemaking mgmt.: Roberto Cagliero, Stefano Cagliero
Agronomic mgmt.: Rosita Allara, Stefano Cagliero

90

BAROLO 2022

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 40 | Bt. 2.000 | Ferm. concrete | Mat. small barrels 36 months
A gentle opening of sweet fruit, cherry and raspberry, with distinct hints of iron. Well-structured on the palate, with fine tannins and good length. Excellent character. Venison chop with blackcurrant sauce.

1800

PIEMONTE

Ferro

A well-established and traditional winery, with vineyards in one of the finest areas for growing Barbera grapes. This grape is used to produce a range of wines of remarkable quality. Nizza stands out year on year for its depth, balance and power; the Barbera d'Asti Superiore wines are distinctive for their character and terroir, whilst Barbera d'Asti Giulia, more immediate and fresh, brings out the varietal traits. Chardonnay is also very interesting – the estate has been producing it for several years now – confirming the potential of the wines made from this noble grape variety on the hills of Asti.

Regione Salere, 41 - 14041 Agliano Terme (AT)
Tel. 0141 954000 | email: ferro.vini@tiscali.it
www.ferrovini.com

Viticulture: Integrated pest management
Hectares: 15 | **Bottles no.:** 40.000 | **Owner:** Carlo Ferro
Winemaking mgmt.: Giuseppe Rattazzo
Agronomic mgmt.: Raffaella Mirandola

91,5

NIZZA LA CORAZZIERA 2023

Red DOCG - Barbera 100%
Alc. 16,5% | € 25 | Bt. 3.000 | Ferm. steel | Mat. steel 6 months and small barrels 15 months
An impenetrable ruby colour. The nose is intense and rich: sour cherry jam, spices, toasty notes, dried tea leaves, caramel and coffee. On the palate, it is robust and very concentrated, with a full body that leads to a long finish, dominated by hints of overripe fruit. Stewed wild boar.

1856

PIEMONTE

Ettore Germano

Situated a stone's throw from the provincial road linking Alba to Serralunga, the Germano family's winery is one of the oldest family-run estates in these hamlets and, in the 1990s, thanks to the young Sergio, it was one of the first wineries in Serralunga to embark on the path towards producing wines of the highest quality. A benchmark for Barolo, then, but over the years the Germano family has been a pioneer in investing in Riesling and was certainly amongst the first to venture into sparkling wines. Hence the respect for Sergio Germano, who is now also President of the Barolo Protection Consortium.

Località Cerretta, 1 - 12050 Serralunga d'Alba (CN)
Tel. 0173 613528 | email: info@ettoregermano.com
www.ettoregermano.com

Viticulture: Integrated pest management
Hectares: 20 | **Bottles no.:** 170.000 | **Owner:** Sergio Germano
Winemaking mgmt.: Sergio Germano, Davide Marello
Agronomic mgmt.: Sergio Germano

90

BAROLO DEL COMUNE DI SERRALUNGA D'ALBA 2022

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 35 | Bt. 15.000 | Ferm. steel | Mat. large barrels 24 months
Bright garnet. The full nobility of Nebbiolo's varietal character: dried violets, sweet strawberries, a refreshing note of mint and cinnamon, and hints of vineyard peach. On the palate, it perfectly embodies Serralunga: precise, taut tannins; balanced yet unrelenting acidity; and a long finish of tart little berries. Wild boar with sweet and sour sauce.

1939

PIEMONTE

Giacomo Grimaldi

Elegance is the common thread that unites the wines of this small yet efficient Barolo winery, which has been the focus of attention for many wine enthusiasts for years. Elegance in the 'everyday' Nebbiolo and Barbera, elegance in the character of the splendid Barolos, elegance in the manner of Ferruccio Grimaldi, a skilled winemaker who, together with his son Alberto, carries on the family tradition. The wines are produced from historic vineyards: Le Coste, Ravera and Sottocastello – plots of exceptional quality that, even in the 2022 vintage, manage to deliver quality and finesse. And then there is the Riserva, which is always at the very top with every release.

Via Luigi Einaudi, 8 - 12060 Barolo (CN)
Tel. 0173 560536 | email: info@giacomogrimaldi.com
www.giacomogrimaldi.com

Viticulture: Integrated pest management
Hectares: 18 | **Bottles no.:** 85.000 | **Owner:** Alberto and Ferruccio Grimaldi
Winemaking mgmt.: Ferruccio Grimaldi, Alberto Grimaldi
Agronomic mgmt.: Ferruccio Grimaldi, Alberto Grimaldi

91,5

BAROLO 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 42 | Bt. 29.000 | Ferm. steel | Mat. steel 8 months and small barrels 12 months
Deep garnet hues, soft, mature red berry notes, dark hints of undergrowth, dry leaves, violets and mentholated undertones. On the palate, the tannins mark a firm yet refined attack, giving way to a rich trail of still-fruity notes, with hints of jam and a spice cabinet. Zampone (pig's trotter) with mashed potatoes.

1976

PIEMONTE

La Chiara

A few kilometres from the centre of Gavi, in the village of Vallegge, lies La Chiara, a dynamic winery run with a modern approach by siblings Simona and Dario Bergaglio, who have always followed the invaluable guidance of their father Roberto, who, with determination and great passion, still devotes himself to the work in the vineyard and the cellar. Vineyards situated in enviable locations give rise to wines that faithfully reflect the Gavi terroir, and when you come across a wine like La Chiara 2025 – iconic, superbly crafted and incredibly affordable – you cannot help but be enthralled.

Località Vallegge, 24/2 - 15066 Gavi (AL)
Tel. 0143 642293 | email: info@lachiara.it
www.lachiara.it

Viticulture: Integrated pest management
Hectares: 28 | **Bottles no.:** 230.000 | **Owner:** Dario and Simona Bergaglio
Winemaking mgmt.: Gianluca Scaglione
Agronomic mgmt.: Roberto Bergaglio

91

GAVI DEL COMUNE DI GAVI LA CHIARA 2025

White DOCG - Cortese 100%
Alc. 12,5% | € 10 | Bt. 140.000 | Ferm. steel | Mat. steel 3 months
Bright and vivid straw yellow. It releases aromas of acacia, orange blossom and alpine meadow flowers, followed by Reinette apple, vineyard peach, thyme, sage and subtle iodine-like marine notes in the background. The initial vibrant freshness on the palate blends with tantalising salinity and long, juicy floral and fruity finishes. Salmon with thyme.

1937

PIEMONTE

La Colombera

Elisa Semino's Timorasso wines are in superb form: the Montino cru and the 'basic' Derthona 2024 (both aged in stainless steel) comfortably cross the 90-point threshold, approaching excellence; this year, only Santacroce, the latest addition (partially aged in tonneaux), remains slightly below this level, but this is undoubtedly a trio of great value, and it will be a pleasure to explore their organoleptic differences over the years. The two Barberas are also of an excellent standard, with a special mention for Monleale.

Strada Comunale per Vho, 7 - 15057 Tortona (AL)
Tel. 0131 867795 | email: info@lacolomberavini.it
www.lacolomberavini.it

Viticulture: Conventional
Hectares: 30 | **Bottles no.:** 120.000 | **Owner:** Famiglia Semino
Winemaking mgmt.: Piero Ballario, Elisa Semino
Agronomic mgmt.: Davide Ferrarese, Piercarlo Semino

90

COLLI TORTONESI TIMORASSO DERTHONA 2024

White DOC - Timorasso 100%
Alc. 13,5% | € 18 | Bt. 35.000 | Ferm. steel | Mat. steel 9 months
Intense aromas of saffron, aromatic herbs and propolis, with an undertone reminiscent of the inorganic world. Fresh, savoury, intense and invigorating on the palate. A wine that is both lively and powerful, and highly versatile. Grouper roulade with rosemary potatoes.

PIEMONTE

1899

Marengo

The Marengo wines always stand out; produced on the hills of Serradenari, a hamlet of La Morra, they continue to be a hit with wine enthusiasts. The wines are excellent, regardless of the label or the quality of the vintage. Crafted with attention to detail and expression, they beautifully reflect the vineyard of origin and the character of the terroir. This is also true of the wines presented this year: Valmaggiore, as always, fragrant and floral; Barbera Pugnane, smooth and fruity; and the Barolos, fragrant and pure. Among these is a splendid and highly enjoyable Bricco delle Viole 2022.

Località Serradenari, 2/A - 12064 La Morra (CN)
Tel. 0173 50115 | email: marengo@cantinamarengo.it

Viticulture: Integrated pest management
Hectares: 9 | **Bottles no.:** 50.000 | **Owner:** Marco Marengo
Winemaking mgmt.: Giuseppe Caviola, Marco Marengo
Agronomic mgmt.: Paolo Ruaro

93,5

BAROLO BRICCO DELLE VIOLE 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 45 | Bt. 6.200 | Ferm. steel | Mat. small barrels 24 months
Dark in colour with rich, pulpy fruit, it displays blackberry and ripe raspberry, liquorice stick, fruit compote and subtle roasted notes. It also displays character and expressiveness on the palate: flavourful, with just a hint of tannin and a long finish. Mallard breast with balsamic vinegar.

PIEMONTE

1952

Moccagatta

Powerful, fully-ripened grapes, substantial extraction, and long ageing in 228-litre barrels to tame the wines' structural potential: this has been the Minuto family's defining style for years, a true hallmark – and so be it if it doesn't always align with the latest dictates of wine trends. These are robust, powerful and rigorous Langhe wines that one must not be afraid to give time, and which must be assessed without being overly influenced by the exhausting aesthetics of wine tasting. Focus on the substance instead: satisfaction is guaranteed.

Strada Rabajà, 46 - 12050 Barbaresco (CN)
Tel. 0173 635228 | email: info@moccagatta.eu
www.moccagatta.eu

Viticulture: Integrated pest management
Hectares: 12 | **Bottles no.:** 65.000 | **Owner:** Martina and Stefano Minuto
Winemaking mgmt.: Sergio Minuto, Martina Minuto
Agronomic mgmt.: Sergio Minuto, Stefano Minuto

92,5

BARBARESCO BASARIN 2023

Red DOCG - Nebbiolo 100%
Alc. 15% | € 48 | Bt. 5.000 | Ferm. steel | Mat. small barrels 18 months
A dark, deep colour, and a compact bouquet characterised by intense empyreumatic sensations, with notes of liquorice and blackberry. On the palate, it is massive and unyielding, extractive and unwavering, expressing all the power of Nebbiolo. Its tannin will stand the test of time. Hare terrine with plum sauce.

PIEMONTE

1900

Guido Porro

True and tireless farmers, the Porro family tend vast vineyards in Serralunga, the birthplace of great Barolos. Guido is a winemaker from a bygone era, meticulous and passionate, now joined by his son Fabio in a wonderful generational handover amongst the rows of the Lazzairasco vineyard. In the Langhe, time is always a tyrant: between the vineyards and the cellar, opportunities to relax and have a chat with Guido are extremely rare. Unfortunately, everyone is always in a hurry, and our paths end up crossing all too briefly. All we can do is take comfort in savouring the most sincere story of all: the one contained within his glasses.

Via Alba, 1 - 12050 Serralunga d'Alba (CN)
Tel. 0173 613306 | email: guidoporro@guidoporro.com
www.guidoporro.com

Viticulture: Conventional
Hectares: 10 | **Bottles no.:** 40.000 | **Owner:** Guido Porro
Winemaking mgmt.: Guido Porro
Agronomic mgmt.: Guido Porro

90

BAROLO GIANETTO 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 40 | Bt. 6.000 | Ferm. steel | Mat. large barrels 36 months
Delicate and luminous garnet hues. The nose is wonderfully fresh, with notes of wild rose, violet, small wild berries and vineyard peach, lightly punctuated by liquorice and distinct hints of cinnamon. Light on the palate, with precise, subtle tannins and crisp, juicy acidity. A long and elegant finish. Risotto with sausage and Taleggio cheese.

PIEMONTE

1958

Produttori del Barbaresco

The Riserve of Produttori del Barbaresco serve as a guide to exploring the microgeography of Barbaresco and the evolution of its viticulture. The 2021 vintage speaks for itself: Nebbiolo is adapting to the tropicalisation of climatic conditions: a higher polyphenol content, a 'warmer' balance tempered by an acidity that shifts the threshold of equilibrium. A powerful vintage that will captivate future generations of wine tasters at least as much as our own, bringing to the fore lesser-known crus such as Rio Sordo, which in 2021 has little to envy of the 'usual' Asili, Rabajà... Check back in thirty years.

Via Torino, 54 - 12050 Barbaresco (CN)
Tel. 0173 635139 | email: produttori@produttoridelbarbaresco.com
www.produttoridelbarbaresco.com

Viticulture: Conventional
Hectares: 120 | **Bottles no.:** 550.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Fabio Accomasso
Agronomic mgmt.: Fabio Accomasso

93,5

BARBARESCO ASILI RISERVA 2021

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 58 | Bt. 13.333 | Ferm. steel | Mat. large barrels 30 months
A wine of vibrant colour, carmine tending towards garnet, with notes of blackberry and wild strawberry, spicy and softened by hints of mint. The tannic vigour signals the wine's youth and heralds its sumptuous resilience over time: thirty years of brilliant evolution. Deer bites with black cabbage.

PIEMONTE

2000

Reverdito

As always, Reverdito are running late. However, this is not due to rudeness or a lack of attention. Quite the contrary. As they do every year, their Barolos wait patiently in the cellar and, whilst almost all other estates have presented the 2022 vintage, this La Morra winery has produced a vintage that is decidedly classic and as significant as the 2021. Snobbery? A desire to stand out from the crowd? Certainly not; it is simply a matter of respecting the natural timeline and a philosophy that offers wine enthusiasts more enjoyable and ready-to-drink wines. A special mention for a Pelaverga that is as delicious as it is exemplary.

Borgata Garassini, 74 - Frazione Rivalta - 12064 La Morra (CN)
Tel. 347 9166279 | email: info@reverdito.it
www.reverdito.it

Viticulture: Integrated pest management
Hectares: 26 | **Bottles no.:** 110.000 | **Owner:** Michele Reverdito
Winemaking mgmt.: Michele Reverdito
Agronomic mgmt.: Gianpiero Romana

OPEN

91,5

BAROLO ASCHERI 2021

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 35 | Bt. 4.200 | Ferm. large barrels | Mat. large barrels 18 months
Sparkling garnet. The nose is initially fresh and herbal, before evolving towards macerated sweet fruit, light spices, undergrowth, cocoa and sweet liquorice. On the palate, it is full of flavour with savoury tannins; balanced and moderately persistent, it is satisfying and invites repeated sips. Donkey stew.

PIEMONTE

1900

Saracco

2025 drew to a close with wonderful news for the Saracco family, who welcomed the birth of little Beatrice. We, too, wanted to celebrate this occasion during our traditional Christmas get-together, raising a glass of Moscato d'Asti Saracco. Alongside these family joys come some important business developments: thanks to the acquisition of further hectares of vineyards, Paolo has achieved complete self-sufficiency in his wine production. From this harvest onwards, all wines will be made exclusively from grapes grown in the estate's own vineyards, meticulously tended by a team of long-standing staff.

Via Circonvallazione, 6 - 12053 Castiglione Tinella (CN)
Tel. 0141 855113 | email: info@paolosaracco.it
www.paolosaracco.it

Viticulture: Equalitas certification
Hectares: 90 | **Bottles no.:** 900.000 | **Owner:** Paolo Saracco
Winemaking mgmt.: Paolo Saracco
Agronomic mgmt.: Paolo Saracco

OPEN

95

PIEMONTE MOSCATO D'AUTUNNO 2025

White DOC Sweet Sparkling - Moscato Bianco 100%
Alc. 5,5% | € 17 | Bt. 10.000 | Ferm. steel
A great Moscato. A brilliant straw-yellow colour with a persistent foam. The nose is rich and intense, opening with notes of aromatic herbs such as sage, oregano and marjoram, followed by hints of camomile and agave; it fades into scents of peach and apricot. On the palate, it is extremely fresh, perfectly balancing the sweetness. Chestnut.

PIEMONTE

1956

Schiavenza

There are many reasons to make the trip up to Serralunga d'Alba, including dining at Schiavenza or visiting their winery to discover their wines. Schiavenza has been a destination for wine tourism enthusiasts for many years. Their range includes the region's classic wines, amongst which are superb Barolos, produced from vineyards with exceptional terroir: Cerretta, Broglio and Prapò. The wines are fragrant, warm, smooth and expressive, produced through fermentation in concrete tanks, ageing in large Slavonian oak barrels and a great deal of passion. Passion – the genuine, infectious kind that makes great wine. Well worth trying.

Via Mazzini, 4 - 12050 Serralunga d'Alba (CN)
Tel. 0173 613115 | email: schiavenza@schiavenza.com
www.schiavenza.com

Viticulture: Integrated pest management
Hectares: 12,5 | **Bottles no.:** 55.000 | **Owner:** Luciano and Emanuela Pira, Walter Anselma, Maura and Enrica Alessandria
Winemaking mgmt.: Luciano Pira, Walter Anselma
Agronomic mgmt.: Luciano Pira

OPEN

93

BAROLO CERRETTA 2022

Red DOCG - Nebbiolo 100%
Alc. 15% | € 55 | Bt. 3.200 | Ferm. concrete | Mat. large barrels 30 months
A deep garnet colour; it appeals for its substance and generosity. The nose is very complex, warm and rich with notes of olives in brine, herbs, leather and iron. It then opens up to reveal ripe red fruits and jam-like notes. The palate follows the same profile: full-bodied and flavourful. Hare stew.

PIEMONTE

1671

Tenute Sella

The historic Tenuta Sella di Lessona remains a mainstay of Italian winemaking, offering a range of Lessona and Bramaterra wines of the highest calibre. At this winery, closely linked to the history of Italy, every vintage marks a steady improvement in quality. A decisive turning point in the production process is due to Riccardo Giovannini, director and oenologist, who has succeeded in establishing a profile of the very highest standard for the estate's great wines. He is supported by an outstanding team that ensures guests receive an impeccable welcome, thanks to Daniela's exceptional professionalism.

Via IV Novembre, 130 - 13853 Lessona (BI)
Tel. 015 99455 | email: info@tenutesella.it
www.tenutesella.it

Viticulture: Conventional
Hectares: 32 | **Bottles no.:** 180.000 | **Owner:** Famiglia Sella
Winemaking mgmt.: Riccardo Giovannini
Agronomic mgmt.: Riccardo Giovannini

OPEN

93,5

LESSONA 2022

Red DOC - Nebbiolo 85%, Vespolina 15%
Alc. 14% | € 25 | Bt. 11.000 | Ferm. steel | Mat. steel 6 months and large barrels 24 months
A bright carmine red. Small red fruits, wild strawberry and violet, followed by wisteria, graphite, aromatic herbs, orange zest and subtle menthol notes. On the palate, it is delicious, with subtle tannins supporting a dynamic, beautifully balanced finish. Rabbit porchetta.

1958

PIEMONTE

Travaglini

This year, once again, Gattinara from the Ronchi vineyard stands at the very top of the range: the 2020 vintage offers us a top-class wine alongside a selection of highly respected labels. As always, the traditional Gattinara is also an extremely enjoyable wine, featuring in a significant comparative tasting that saw the three types of Gattinara – 'Classico', Tre Vigne and Riserva – from the same vintage traced back over 25 years. Much to the surprise of those present, it was a truly exciting evening.

Via delle Vigne, 36 - 13045 Gattinara (VC)
Tel. 0163 833588 | email: amministrazione@travaglinigattinara.it
www.travaglinigattinara.it

Viticulture: Conventional
Hectares: 56 | **Bottles no.:** 250.000 | **Owner:** Cinzia Travaglini
Winemaking mgmt.: Sergio Molino, Massimo Collauto
Agronomic mgmt.: Massimo Collauto





90

GATTINARA 2023

Red DOCG - Nebbiolo 100%
Alc. 13,5% | € 30 | Bt. 140.000 | Ferm. steel | Mat. steel 6 months and large barrels 30 months
Vivid garnet colour. A warm opening, with wild berries in jelly, delicate floral notes of rose and violet, and iron-like hints ranging from rust to medicinal herbs. The freshness is textbook-perfect: incisive and elegant, offering a sip in which the overall flavour profile comes together like a jigsaw puzzle, creating thrilling sensory interplay. Milanese risotto with veal shank.

2011

PIEMONTE

Trediberri

Trediberri stands for excellent, distinctive wines, beautiful labels and reasonable prices. Once again at this year's tastings, the wines from La Morra have made a lasting impression with their great appeal. Federico, a seasoned winemaker, has once again proven his ability to manage the vineyard even in challenging vintages, producing wines of the very highest calibre. This year, his Dogliani impressed us with its depth and juiciness, but it is his Barolo that takes centre stage with its extreme elegance and great drinkability.

Località Torriglione, 4 - 12064 La Morra (CN)
Tel. 339 1605470 | email: info@trediberri.com
www.trediberri.com

Viticulture: Certified organic
Hectares: 12 | **Bottles no.:** 110.000
Owner: Nicola and Federico Oberto, Vladimiro Rambaldi
Winemaking mgmt.: Federico Oberto
Agronomic mgmt.: Federico Oberto





92,5

BAROLO DEL COMUNE DI LA MORRA 2022

Red DOCG - Nebbiolo 100%
Alc. 14,5% | € 45 | Bt. 36.000 | Ferm. concrete | Mat. small barrels 18 months
A light, luminous garnet colour. The nose opens with fruity notes: juicy, ripe red berries and strawberry jam, followed by fresh flowers, rose, wisteria and lavender. The palate is deeply satisfying, with firm yet very pleasant tannins; the finish offers a synergy between freshness and fruity notes that support a pleasant lingering finish. Lamb ribs in a walnut crust.

1979

LOMBARDIA

Antica Fratta

Fratta is the name that appears on the ancient Napoleonic cadastral maps of this small hamlet, located in the municipality of Monticelli Brusati, to the north of the denomination, amongst the morainic hills near Lake Iseo. Franco Ziliani transformed the cellar, dating back to 1850 and renowned for its vaults carved into the rock, and oversaw the restoration of the villa, giving rise to Antica Fratta. Both wines presented impressed with their high quality, which was particularly evident in Essence Nature 2021.

Via Fontana, 11 - 25040 Monticelli Brusati (BS)
Tel. 030 652068 | email: info@anticafratta.it
www.anticafratta.it

Viticulture: Integrated pest management
Hectares: 26 | **Bottles no.:** 280.000 | **Owner:** Famiglia Ziliani
Winemaking mgmt.: Francesco Ziliani
Agronomic mgmt.: Diego Cortinovis



93

FRANCIACORTA DOSAGGIO ZERO ESSENCE NATURE 2021

White DOCG - Chardonnay 70%, Pinot Noir 30%
Alc. 12,5% | € 30 | Bt. 40.000 | Ferm. steel | 48 months on the lees
A deep straw yellow colour, with a delicate bouquet that opens with aromas of gooseberry and redcurrant, followed by yellow apple, apricots and a hint of marzipan against a slightly oaky backdrop of dried flowers. The palate is characterised by savoury notes that linger for a long time in the pronounced fruity finish. Rabbit in white wine.

1905

LOMBARDIA

Ballabio

A century-old story, now cherished, shaped and passed down by the Nevelli family, with the noble Pinot Noir as its constant and absolute benchmark and the ongoing pursuit of quality as its shining beacon. Farfalla, the flagship vineyard located on the upper slopes of the San Biagio hill – so named for its distinctive shape – has now become an iconic symbol of quality. Standing out in this edition of our Guide are Farfalla Cave Privée and Farfalla Rosé Collection No. 14, refined expressions of pure, unblemished elegance.

Via San Biagio, 32 - 27045 Casteggio (PV)
Tel. 0383 805878 | email: commerciale@ballabio.net
www.ballabiowinery.it

Viticulture: Organic
Hectares: 38 | **Bottles no.:** 90.000 | **Owner:** Filippo and Mattia Nevelli
Winemaking mgmt.: Carlo Casavecchia
Agronomic mgmt.: Carlo Casavecchia





92

OLTREPÒ PAVESE METODO CLASSICO PAS DOSÉ CLASSESE FARFALLA CAVE PRIVÉE 2018

White DOCG Metodo Classico - Pinot Noir 100%
Alc. 12,5% | € 65 | Bt. 2.200 | Ferm. steel | Mat. steel 9 months and small barrels 9 months | 72 months on the lees
A bright straw-yellow colour with fine perlage. The bouquet reveals aromas of wild berries and citrus fruits, with pink grapefruit and orange standing out. Notes of dried grass and toasted hazelnut then emerge. On the palate, it is fresh and savoury, with a pronounced effervescence, citrus notes and toasted almond in the long finish. Linguine with seafood.

LOMBARDIA

1971

Fay

In the heart of Valgella, amongst the historic crus of Ca' Moréi and Carteria, lies the Fay winery: a place where rock and light sculpt the soul of Nebbiolo. Driven by a deep respect for the environment and a desire to restore the terraces to viticulture, the Fay family treats each plot as a microcosm in its own right, bringing out the best in its soils and altitudes. The result is elegant, deep and vibrant wines. A perfect balance between nature and human vision, capable of translating each harvest into the most authentic, proud and refined expression of the Alpine landscape.

Via Pila Caselli, 1 - Frazione San Giacomo - 23036 Teglio (SO)
Tel. 0342 786071 | email: info@vinifay.it
www.vinifay.it

Viticulture: Integrated pest management
Hectares: 15 | **Bottles no.:** 70.000 | **Owner:** Sandro, Elena and Marco Fay
Winemaking mgmt.: Marco Fay
Agronomic mgmt.: Sandro Fay

92

VALTELLINA SUPERIORE VALGELLA CÀ MORÉI 2022

Red DOCG - Nebbiolo 100%
Alc. 14% | € 33 | Bt. 9.604 | Ferm. steel | Mat. large barrels 24 months
Clear garnet colour. A cascade of ripe wild berries, herbal notes, humus, cocoa, black pepper, juniper and black olives. Soft and enveloping on the palate, powerful, balanced, fresh, savoury and with a long finish. Rabbit saddle with truffles and potato timbale.

LOMBARDIA

1991

Isimbarda

The Isimbardi were the marquises who, in the 17th century, became feudal lords of the Santa Giuletta estate. Wine production became firmly established in the 19th century, evolving to achieve the standards of excellence for which the estate is renowned today. This idyllic setting is carefully preserved by the current owners, who are committed to perpetuating the estate's historic spirit with an entrepreneurial mindset and the awareness of those who devote the utmost care to the land, a dedication that is then reflected in the bottle. La Fleur Riesling once again stands out brilliantly within a range of high-quality wines.

Cascina Isimbarda, 4 - Frazione Castello - 27046 Santa Giuletta (PV)
Tel. 0383 899256 | email: info@isimbarda.com
www.isimbarda.com

Viticulture: Organic
Hectares: 40 | **Bottles no.:** 135.000 | **Owner:** Claudio Battaini
Winemaking mgmt.: Daniele Zangelmi
Agronomic mgmt.: Daniele Zangelmi

92

OLTREPÒ PAVESE RIESLING SUPERIORE VIGNA MARTINA LA FLEUR 2024

White DOC - Rhine Riesling 100%
Alc. 13,5% | € 20 | Bt. 6.000 | Ferm. steel | Mat. steel 12 months
A vivid and inviting straw-yellow colour, with intense citrus aromas of kumquat and lime intertwined with floral notes of broom and mimosa; in the background, aromatic herbs and a subtle stony hint. Rhythm and tension on the palate; freshness and savouriness interact with natural balance, accompanying a kaleidoscopic finish. Stuffed turkey with potatoes.

LOMBARDIA

1836

Mosnel

To mark its 190th anniversary, Mosnel has presented an agroforestry project launched in 2016 and designed to tackle climate change in the years to come. In the vineyard that gives the estate its name – characterised by unique soil and climate conditions – two rows of hornbeams and hawthorns have been planted, arranged according to the Fibonacci sequence. Sustainability is thus translated into concrete action: the vineyard once again becomes part of a wider ecosystem that promotes biodiversity and natural balance, highlighting the deep connection between nature, people and the landscape.

Contrada Barboglio, 14 - Località Camignone - 25050 Passirano (BS)
Tel. 030 653117 | email: info@mosnel.com
www.mosnel.com

Viticulture: Organic
Hectares: 41 | **Bottles no.:** 250.000 | **Owner:** Giulio and Lucia Barzanò
Winemaking mgmt.: Flavio Polenghi
Agronomic mgmt.: Pierluigi Donna

94

FRANCIACORTA EXTRA BRUT EBB MILLESIMATO 2020

White DOCG - Chardonnay 100%
Alc. 12% | € 55 | Bt. 5.988 | Ferm. small barrels | Mat. small barrels 6 months
Lively and bright, with a fine perlage. A broad aromatic spectrum releases hints of Chantilly cream, peach, citrus, mint, sugared almonds, acacia and elderflower. An enveloping, rich palate with a long, fruity finish. Salmon with thyme.

VENETO

1973

Costadoro

The Lonardi family produces a wide range of local reds and rosés in the classic Bardolino area. In addition to wine production, the family has also established itself over time as a producer of Garda DOP olive oil; there is also a farmhouse offering stunning views of the nearby Lake Garda. A highlight this year is a superb La Rocca Bardolino, from one of the appellation's three sub-zones, characterised by rich aromas and a peppery palate. Bardolino Superiore is refined yet powerful, whilst Chiaretto di Bardolino Brut is irresistibly lively and tantalising.

Via Costa d'Oro, 5 - 37011 Bardolino (VR)
Tel. 045 7211668 | email: cantina@agriturismocostadoro.com
www.agriturismocostadoro.com

Viticulture: Conventional
Hectares: 19 | **Bottles no.:** 150.000 | **Owner:** Valentino Lonardi
Winemaking mgmt.: Valentino Lonardi
Agronomic mgmt.: Valentino Lonardi

93,5

BARDOLINO LA ROCCA 2024

Red DOC - Corvina 90%, Corvinone 6%, Molinara 2%, Rondinella 2%
Alc. 13% | € 16 | Bt. 1.500 | Ferm. concrete | Mat. concrete 12 months
It has the ruby-red colour of a precious gemstone. The glass releases a cascade of aromas: blood orange, tamarind, pomegranate, cyclamen, and a faint hint of rhubarb and ginger. The palate, fresh and precisely balanced, seduces with the pleasant pungency of pepper and the delightful bitter finish of dandelion. Toasted bread with goose foie gras pâté.

VENETO

1912

Fratelli Fraccaroli

Owned by the same family since the beginning of the last century, with vineyards rooted in the southern part of the morainic amphitheatre left behind by the glacier that would later form Lake Garda, the Fraccaroli brothers' estate has always pursued the vision of a single-varietal Lugana, produced by honouring the perfect harmony that has developed over the centuries between the Turbiana grape variety and this terroir; hence no use of other grape varieties, however permitted by the production regulations, and no attempt to chase trends or take shortcuts. The high standard of the wines tasted is particularly noteworthy.

Via Strada Berra, 4 - 37019 Peschiera del Garda (VR)
Tel. 045 7550949 | email: info@fraccarolivini.it
www.fraccarolivini.it

Viticulture: Conventional
Hectares: 100 | **Bottles no.:** 350.000 | **Owner:** Famiglia Fraccaroli
Winemaking mgmt.: Armando Vesco

93

LUGANA SUPERIORE CAMPO SERÀ 2024

White DOC - Trebbiano di Lugana 100%
Alc. 13% | € 17 | Bt. 20.000 | Ferm. steel | Mat. large barrels 8 months
Bright gold. A rich and complex nose of barley sweets, toasted almonds, candied citron and tropical fruit, with hints of enamel and balms. The generous, warm palate gradually reveals a dynamic, savoury character that balances the wine's smoothness and extends the finish immeasurably. Tiella casserole with rice, potatoes and mussels.

VENETO

1982

Franchetto

The business, which Antonio Franchetto started in 1982 – recognising the area's great potential to such an extent that he became its guardian in Val d'Alpone – is now run by his family: a bond forged by a love of the vineyard. The undisputed stars are Garganega and Durella, traditional grape varieties deeply rooted in the history of this area, grown respectively on the hills of Terrossa, in the municipality of Roncà, and on the hills of Vestenanova. A sip of elegance in Lessini Durello Metodo Classico 2018. Soave Superiore Recorbian 2023 is silky, long-finishing and unforgettable.

Via Binelli, 22 - 37030 Roncà (VR)
Tel. 045 7460287 | email: info@cantinafranchetto.com
www.cantinafranchetto.com

Viticulture: With a low environmental impact
Hectares: 23 | **Bottles no.:** 60.000 | **Owner:** Antonio Franchetto
Winemaking mgmt.: Antonio Franchetto

94

SOAVE SUPERIORE RECORBIAN 2023

White DOCG - Garganega 100%
Alc. 13,5% | € 26 | Bt. 6.500 | Ferm. steel | Mat. steel 12 months
Shimmering hues ranging from dark gold to topaz. Aromas of hydrocarbons, aromatic herbs and tea leaves emerge, followed by broom and propolis. On the palate, it surprises with a combination of silkiness and freshness, with salty undertones. It lingers long and leaves a lasting impression, inviting you to take another sip, thanks in part to its lingering umami note. Spaghetti with bottarga (fish roe).

VENETO

2005

La Frassina

Since 1939, La Frassina has tended a plot of land reclaimed from the lagoon, now brought to life by Lucia and Carlo Pasti. In the heart of the Lison Pramaggiore DOC, the vines draw on the energy of the soil and the breath of the sea breeze. It is here that each wine undergoes a patient evolution, transforming into a tale of finesse and elegance. An authentic sip, celebrating the unbreakable bond between the winery's artisanal spirit and the territory's distinctive character. Once again, this vintage of Lison, 2024, lives up to its reputation.

Strada Vallesina, 3 - 37121 Caorle (VE)
Tel. 333 2557529 | email: cantina@frassina.it
www.frassina.it

Viticulture: Conventional
Hectares: 13 | **Bottles no.:** 30.000 | **Owner:** Lucia and Carlo Pasti
Winemaking mgmt.: Walter Zamburlini
Agronomic mgmt.: Walter Zamburlini

91

LISON 2024

White DOCG - Tai 100%
Alc. 13,5% | € 12 | Bt. 6.000 | Ferm. steel | Mat. steel 15 months
Shiny gold. An unusual nose, opening with a sunny note of dried vegetation: straw, dandelion, verbena, followed by apricot and almond. The palate is smooth and rounded, with a pronounced briny savouriness that takes the edge off the acidity, though this remains clearly present. A long, almondy finish. Calamarata pasta with swordfish ragout.

VENETO

1914

Salvan

The Salvan company embodies the proud spirit of Colli Euganei. The cornerstone of the winery is Giorgio Salvan, an agronomist, pioneering winemaker and charismatic guardian of the land. With the curiosity of a true traveller, Giorgio transforms the vineyard into a cultural experience, blending biodiversity, hospitality and the revival of historic grape varieties. Here, wine is a living story: a promise of authentic emotions to be savoured, glass in hand, in the farmyard, amidst intense reds and sips of pure identity. One stands out above all: 2021 Merlot Riserva, which ages first in large barrels and then in concrete vats.

Via Mincana, 143 - Località Pigozzo - 35020 Due Carrare (PD)
Tel. 049 525841 | email: info@salvan.it
www.salvan.it

Viticulture: Conventional
Hectares: 40 | **Bottles no.:** 30.000 | **Owner:** Giorgio Salvan
Winemaking mgmt.: Giorgio Salvan
Agronomic mgmt.: Giorgio Salvan

91,5

COLLI EUGANEI MERLOT RISERVA 2021

Red DOC - Merlot 100%
Alc. 13,5% | € 18 | Bt. 3.400 | Ferm. steel | Mat. large barrels 18 months and concrete 12 months
A carmine colour with a garnet rim. A multifaceted nose with notes of red berry jam, blood orange, liquorice, cloves and toasted tobacco. Silky on the palate, it is a dialogue between softness and freshness that, on the finish, transforms into a long, savoury and satisfying aftertaste. Pheasant salmì.

VENETO

1957

Sartor Emilio

In the heart of Montello, in Venegazzù, the Sartor winery blends historical heritage with respect for the environment. Paolo and Carlo, following in the footsteps of their founder Emilio, cultivate historic vineyards blessed by a unique microclimate, where the soil enhances the deep identity of each grape variety through sustainable practices. From this connection come wines capable of stirring the emotions: the full-bodied, enveloping flavour of Campo del Pra 2023 and the silky elegance of Velluto del Montello 2024 stand out, pure expressions of a territory of excellence.

Via Monte Grappa - Frazione Venegazzù - 31040 Volpago del Montello (TV)
Tel. 0423 620567 | email: vinisartor@gmail.com
www.vinisartor.it

Viticulture: Conventional
Hectares: 34 | **Bottles no.:** 120.000 | **Owner:** Paolo and Carlo Sartor
Winemaking mgmt.: Paolo Sartor
Agronomic mgmt.: Paolo Sartor

90

MONTELLO COLLI ASOLANI CABERNET FRANC VELLUTO 2024

Red DOC - Cabernet Franc 100%
Alc. 13% | € 8 | Bt. 13.000 | Ferm. steel | Mat. steel 9 months
A deep, vibrant carmine red. The bouquet intertwines notes of small red berries, cherry and plum jam, followed by vanilla, cardamom, black tea and subtle hints of roasted coffee. On the palate, it is warm and enveloping, well balanced by a lively, fresh and savoury texture that lends it balance and vigour. Sweet and sour suckling pig.

VENETO

1938

Sordato

Lino Sordato is very fond of the Garganega grape. In Selva di Montebello, where the vineyards and winery are located, he uses this grape to produce all the wines of the appellation. Since the winery was founded in 1938, several generations have taken over and ambitions have expanded, with the purchase of land, including in Colli Berici. The passion and respect for traditions and the environment have remained unchanged. New technologies and larger premises have enabled production that is better suited to contemporary needs. Recioto 2022 remains a golden-amber vision with evocative, warm, spicy aromas.

Contrada Selva, 26 - 36054 Montebello Vicentino (VI)
Tel. 0444 649156 | email: sordato@sordatovini.it
www.sordatovini.it

Viticulture: With a low environmental impact
Hectares: 20 | **Bottles no.:** 60.000 | **Owner:** Famiglia Sordato
Winemaking mgmt.: Lino Sordato

91,5

RECIOTO DI GAMBELLARA CLASSICO 2022

White DOCG Passito - Garganega 100%
Alc. 13% | € 17 (0,5l) | Bt. 2.000 | Ferm. steel | Mat. small barrels 15 months
Golden in colour with amber highlights. A complex bouquet of broom and beeswax, acacia and dried figs, enveloped by hints of candied citrus. A persuasive and enveloping palate, with a non-intrusive sweetness balanced by savoury notes. A pleasant finish with notes of acacia honey and sweet almond. Orange tart.

VENETO

1986

Spagnol Col del Sas

There is an unbreakable bond between the Spagnol family, custodians of the Colbertaldo vineyards, and the Conegliano Valdobbiadene region. From the historic hillside vineyards, Rive di Solighetto Brut 2024 selection proves itself a sure bet for its precision and vigour. Next comes Quindici16 Extra Brut, an intriguing and dynamic blend of different vintages of Glera that captivates with its complexity. Rounding off the range is a Prosecco Superiore Brut of solid appeal, to be savoured in the cellar whilst admiring the UNESCO-listed hills.

Via Scandolera, 51 - 31020 Vidor (TV)
Tel. 0423 987177 | email: info@spagnolcoldelsas.com
www.spagnolcoldelsas.com

Viticulture: Conventional
Hectares: 41 | **Bottles no.:** 400.000 | **Owner:** Spagnol Orazio
Winemaking mgmt.: Stefano Spagnol, Marco Spagnol

92

VALDOBBIADENE PROSECCO SUPERIORE BRUT RIVE DI SOLIGHETTO 2024

White DOCG Charmat Method - Glera 100%
Alc. 11,5% | € 14 | Bt. 40.000 | Ferm. steel | Mat. steel 3 months 3 months on the lees
A decidedly brilliant pale green colour, with a fine, persistent foam. Floral elegance of wisteria and lily of the valley, followed by lemon balm, pineapple and green apple. On the palate, it is delicate and extremely pleasant, with the silky texture of the bubbles enhancing the intensity. It displays a linear balance and good length. Bellavista style lobster.

VENETO

1995

Tenuta Sant'Antonio

Tenuta Sant'Antonio was born out of a family passion that is as strong as it is enduring: four brothers with a shared vision – the pursuit of excellence – working with precision in the winery. The estate's aim is to create wines with a distinct personality, prioritising production methods that are as natural as possible and capturing the essence of the terroir in every glass. The wines express balance, elegance and finesse, combining expressive intensity and freshness. We find this freshness in the gastronomic Valpolicella Nanfrè 2025. Amarone della Valpolicella 2020 is subtle and vertical.

Via Ceriani, 23 - 37030 Colognola ai Colli (VR)
Tel. 045 7650383 | email: info@tenutasantantonio.it
www.tenutasantantonio.it

Viticulture: Integrated pest management
Hectares: 150 | **Bottles no.:** 2.000.000
Owner: Massimo, Armando, Tiziano and Paolo Castagnedi
Winemaking mgmt.: Paolo Castagnedi
Agronomic mgmt.: Massimo Castagnedi

92,5

VALPOLICELLA NANFRÈ 2025

Red DOC - Corvina 70%, Rondinella 30%
Alc. 12% | € 17 | Bt. 50.000 | Ferm. steel | Mat. steel 6 months
A brilliant pomegranate colour, with great clarity. An intriguing bouquet of wild strawberry, raspberry and red rose, with subtle hints of aromatic herbs. The palate is refined and dynamic, underpinned by good freshness, finely chiselled tannins and a delicate savouriness. Elegant vegetable notes accompany the finish. Risotto with chanterelle mushrooms.

TRENTINO

1863

Marco Donati

The history of the Donati family has always been intertwined with the winemaking tradition of Piana Rotaliana, where generations of winegrowers have helped to promote one of Trentino's most renowned wine-growing areas. Today, the winery continues this legacy through a production deeply rooted in the vineyard and the local identity. In 2025, the baton was passed from Marco Donati to his daughter Elisabetta, the sixth generation of the winemaking family, who continues the business whilst retaining the company's brand and the wealth of experience built up over time.

Via Cesare Battisti, 41 - 38016 Mezzocorona (TN)
Tel. 0461 604141 | email: info@cantinadonatimarco.it
www.cantinadonatimarco.it

Viticulture: Integrated pest management
Hectares: 20 | **Bottles no.:** 100.000 | **Owner:** Elisabetta Donati
Winemaking mgmt.: Marco Donati
Agronomic mgmt.: Marco Donati

90

TEROLDEGO ROTALIANO SUPERIORE SANGUE DI DRAGO RISERVA 2023

Red DOC - Teroldego 100%
Alc. 13,5% | € 27 | Bt. 10.000 | Ferm. steel | Mat. steel 5 months and small barrels 24 months
Ruby red with purple hues. On the nose, it offers intense aromas of violet, cherry and blackcurrant, enhanced by a spicy note typical of the grape variety. On the palate, it impresses with its lively character and crispness, before finishing with a pleasantly herbal aftertaste. Fillet of roe deer with blueberries.

ALTO ADIGE

2013

Von Blumen

In Salorno, Von Blumen, run by the Fugatti family, interprets Alto Adige through carefully selected vineyards and artisanal production. The project transcends the boundaries of a single estate, selecting plots that give voice to different grape varieties and terroirs. Chardonnay, Sauvignon, Pinot Noir and other varieties are interpreted with a contemporary sensibility, focused on purity and depth. The range expresses an understated and refined style, with wines of distinct character, in which aromatic precision, freshness, balance and tension form the common thread.

Via Dorna, 7/A - 39040 Salorno (BZ)
Tel. 349 3643036 | email: info@vonblumenwine.com
www.vonblumenwine.com

Viticulture: Environmentally sustainable
Hectares: 15 | **Bottles no.:** 120.000
Owner: Roberta, Cristina and Giuseppe Fugatti
Winemaking mgmt.: Mirko Maccani, Alessandro Corazzola
Agronomic mgmt.: Giuseppe Fugatti

94

ALTO ADIGE PINOT BIANCO FLOWERS RISERVA 2024

White DOC - Pinot Blanc 100%
Alc. 13% | € 38 | Bt. 4.500 | Ferm. small barrels | Mat. small barrels 10 months
Bright straw yellow. The nose is delicate and multi-faceted, with notes of white fruit, citrus, hints of iodine and a subtle smoky note. On the palate, it captivates with its energy and vigour: vibrant acidity, a juicy texture and remarkable length. Elegant and deep: clearly destined for ageing. Linguine with scampi.

FRIULI VENEZIA GIULIA

1968

Cantina Produttori Cormòns

Once again, it is the Collio Bianco made from traditional grape varieties that takes the top spot on the podium in our tastings, with a further leap in quality that sees its score exceed 90 points. This is yet another confirmation of the excellent work that the oenologist Alessandro Dal Zovo is carrying out at what is the most important producers' cooperative of Collio DOC, where the large scale of vineyard area and volume of bottles produced in no way detracts from the quality. Another blend, Collio Rosso Melograno, also achieved a remarkable score.

Via Vino della Pace, 31 - 34071 Cormòns (GO)
Tel. 0481 62471 | email: info@cormons.com
www.cormons.com

Viticulture: Conventional and integrated pest management
Hectares: 320 | **Bottles no.:** 2.000.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Alessandro Dal Zovo
Agronomic mgmt.: Alessandro Dal Zovo

90,5

COLLIO BIANCO DA UVE AUTOCTONE 2024

White DOC - Tocai Friulano 50%, Ribolla Gialla 40%, Malvasia 10%
Alc. 13,5% | € 20 | Bt. 15.000 | Ferm. steel | Mat. large barrels 16 months
A lively straw-yellow colour of medium intensity. The nose is captivated by a refined blend of spring flowers, white-fleshed fruit – including Williams pear and Saturn peach – fresh medicinal herbs and white pepper. The harmony on the palate is underpinned by a sustained freshness that leads to a savoury and fruity finish. Aubergine parmigiana.

FRIULI VENEZIA GIULIA

1981

Petrucco

In Buttrio, nestled amongst the hills of Colli Orientali, the Petrucco family cultivates a few hectares as if safeguarding a precious legacy, with low yields, careful selection of soils and minimalist winemaking techniques, executed with artisanal precision. The wines emerge clean, precise and crafted with finesse: every bottle reflects the character of the vintage, with taut, savoury whites and reds characterised by vegetal and well-structured notes, without any frills. The vineyard's identity, never forced, is allowed to emerge with modesty and consistency, like a landscape that reveals itself discreetly thanks to the hand of winemaker Flavio Cabas.

Via Morpurgo, 12 - 33042 Buttrio (UD)
Tel. 0432 674387 | email: info@vinipetrucco.it
www.vinipetrucco.it

Viticulture: Conventional
Hectares: 18 | **Bottles no.:** 70.000 | **Owner:** Lina and Paolo Petrucco
Winemaking mgmt.: Flavio Cabas
Agronomic mgmt.: Flavio Cabas

91,5

FRIULI COLLI ORIENTALI MERLOT RONCO DI PAOLO 2023

Red DOC - Merlot 100%
Alc. 14,5% | € 23 | Bt. 3.000 | Ferm. steel | Mat. steel 4 months and small barrels 24 months
Vivid carmine red. The nose unfolds elegantly with notes of ripe dark fruit, dried rose, tobacco, sweet spices and a subtle herbal hint. On the palate, it is full-bodied and juicy, with lively acidity supporting the well-integrated tannins. The finish is long and flavourful, with fruity notes and exemplary composure. Fillet of roe deer with blueberries.

FRIULI VENEZIA GIULIA

1950

Tarlao

In Aquileia, Tarlao continues to interpret the sandy and clayey soils of its DOC through a minimalist approach to winemaking, focusing primarily on white wines. The 2025 Pinot Blanc 'Poc Ma Bon' stands out this year for its balance and clarity, making the most of the fermentation and time spent in barriques without succumbing to the weight of the wood. All the wines demonstrate a consistent style, comprising straightforward, accessible wines firmly rooted in the plain near the Roman town, with the 2025 vintage rewarding precision and consistency even in the red grape varieties.

Via San Zilli, 50 - 33051 Aquileia (UD)
Tel. 0431 91417 | email: info@tarlao.eu
www.tarlao.eu

Viticulture: Integrated pest management
Hectares: 7,3 | **Bottles no.:** 38.000 | **Owner:** Francesco and Sabino Tarlao
Winemaking mgmt.: Francesco Tarlao
Agronomic mgmt.: Francesco Tarlao, Sabino Tarlao

91,5

FRIULI AQUILEIA PINOT BIANCO POC MA BON 2025

White DOC - Pinot Blanc 100%
Alc. 13,5% | € 14 | Bt. 10.000 | Ferm. steel | Mat. steel 8 months and small barrels 8 months
A deep, vibrant straw-yellow colour. On the nose, there are refined hints of pear, mandarin and wildflowers, followed by wildflower honey, cardamom and medicinal herbs. The flavourful palate unfolds with a fresh, briny texture, lingering silkily before finishing with a refined savoury and fruity aftertaste. Plateau royal of crudités.

FRIULI VENEZIA GIULIA

1972

Vigneti Pittaro

It is one of the leading producers of sparkling wines, a pioneer of the Traditional Method in Friuli, and this is strikingly confirmed this year with two different Chardonnay-based wines: the Etichetta Oro and the Etichetta Argento, both scoring above 90 points; the other three sparkling wines, which feature Pinot Noir and Ribolla Gialla, are also of a high calibre. Winemaker Stefano Trinco, assisted in the vineyard by Walter Clocchiatti, oversees the estate's entire extensive production, which also offers visitors the chance to explore the Wine Museum, housed in the picturesque wine cellar in Codroipo.

Via Udine, 67 - Località Zompicchia - 33033 Codroipo (UD)
Tel. 0432 904726 | email: info@vignetipittaro.com
www.vignetipittaro.com

Viticulture: Integrated pest management
Hectares: 35 | **Bottles no.:** 250.000 | **Owner:** Vigneti Pietro Pittaro
Winemaking mgmt.: Stefano Trinco
Agronomic mgmt.: Walter Clocchiatti

93

PITTARO TALENTO BRUT ETICHETTA ORO 2020

White Metodo Classico - Chardonnay 100%
Alc. 12,5% | € 33 | Bt. 10.000 | Ferm. small barrels and steel 60 months on the lees
A bright straw yellow colour with golden highlights and fine, abundant bubbles. It offers a rich palette of citrus fruits, aromatic herbs, flowers and lemon curd. On the palate, it is intense and direct: the initial creaminess and freshness are echoed by a lingering aroma with refreshing notes of lemon balm. Bouzigues oysters.

LIGURIA

1966

Cantine Lunae

The recent history of Ligurian wine cannot be told without mentioning the Bosoni family: Paolo, together with his children Debora and Diego, runs Cantine Lunae, a winery that has made a decisive contribution to promoting Vermentino and the Colli di Luni area. One of the region's most significant vineyards and a well-established production programme find expression in the estate's modern winery. This year, two masterful interpretations of Vermentino stand out: Etichetta Grigia and Numero Chiuso.

Via Bozzi, 63 - 19034 Luni (SP)
Tel. 0187 660187 | email: info@cantinelunae.com
www.cantinelunae.com

Viticulture: Conventional and organic
Hectares: 85 | **Bottles no.:** 650.000 | **Owner:** Famiglia Bosoni
Winemaking mgmt.: Paolo Bosoni
Agronomic mgmt.: Paolo Bosoni

93

COLLI DI LUNI VERMENTINO ETICHETTA GRIGIA 2025

White DOC - Vermentino 100%
Alc. 12,5% | € 17 | Bt. 200.000 | Ferm. steel | Mat. steel 3 months
Vivid straw yellow. It captivates with refined notes of elderflower, mandarin and citron, followed by thyme, sage and hints of sea salt. On the palate, it is dynamic and rewarding, with lively freshness and a briny flavour. The finish is endless, characterised by the typical lingering notes of citrus and aromatic herbs. Plateau royal of crudités.

EMILIA

2001

Cleto Chiarli

The family-run winery, now in its fifth generation, is a leading example in the Modena area, particularly for its ability to bring out the best in the various grape varieties, taking into account the different soil types and employing different winemaking methods. The excellent Lambrusco Grasparossa di Castelvetro Vigneto Cialdini, which stands at the pinnacle of the winery's production, is a classic example of a sparkling wine produced from a single vineyard and with secondary fermentation in large tanks. Lambrusco di Sorbara del Fondatore, the winery's historic wine produced using the Ancestral Method, also stands out.

Via Belvedere, 8 - 41014 Castelvetro di Modena (MO)
Tel. 059 3163311 | email: italia@chiarli.it
www.chiarli.it

Viticulture: Conventional
Hectares: 100 | **Bottles no.:** 1.000.000 | **Owner:** Famiglia Chiarli
Winemaking mgmt.: Filippo Mattioli

90

LAMBRUSCO GRASPAROSSA DI CASTELVETRO VIGNETO CIALDINI 2025

Red DOC Frizzante - Lambrusco Grasparossa 100%
Alc. 11% | € 10 | Bt. 70.000 | Ferm. steel | Mat. steel 4 months
A compact, lustrous amaranth colour, with a fleeting pink head and a continuous crown of bubbles. An intense bouquet of cyclamen, iris, blackberry and wild sour cherry, with hints of almond and graphite. On the palate, it opens with a fresh, lively attack, featuring light, rounded tannins. It develops notes of red fruits, enhanced by a subtle bitter note, and finishes with a long, dry aftertaste. Tagliatelle with ragù sauce.

1972

EMILIA

Gaggioli

Founded over fifty years ago, the winery is now run by Letizia Gaggioli, supported by cellar master Daniele Borsari and a close-knit team of young staff. The agriturismo is a go-to destination for those seeking traditional dishes paired with the estate's extensive range of wines: here, guests can book two tasting experiences, called Magnificat and Benessum. The ancient Via dei Brentatori passes through here, a historic route that has linked Bologna to the fortress of Bazzano since the 13th century. Colli Bolognesi Pignoletto Superiore 2025 is excellent, a fine expression of a great vintage.

Via Francesco Raibolini il Francia, 55 - 40069 Zola Predosa (BO)
Tel. 051 753489 | email: info@gaggiolivini.it
www.gaggiolivini.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 21 | **Bottles no.:** 120.000 | **Owner:** Famiglia Gaggioli
Winemaking mgmt.: Giovanni Fraulini
Agronomic mgmt.: Stefano Bongiovanni

90

COLLI BOLOGNESI PIGNOLETTO SUPERIORE 2025

White DOCG - Grechetto Gentile 100%
Alc. 13% | € 11 | Bt. 15.000 | Ferm. steel | Mat. steel 6 months
A straw-yellow colour with greenish highlights, showing good body in the glass. An intense nose of white peach, citrus, bergamot, acacia flowers and aromatic herbs, including thyme and sage. Fresh, savoury and well-balanced on the palate, with good length, finishing with notes of citrus and Mediterranean scrub. Rose-shaped pasta with béchamel sauce and cooked ham.

1965

ROMAGNA

Balducci

Situated between Castrocaro and Oriolo dei Fichi, in the foothills of the Forlì hills, the Balducci estate has been in operation since the 1960s and has been a leading name in Romagna winemaking for decades. In May 2025, Alessandro Balducci passed away: management has now passed to his son Ivan, who had launched the Traditional Method production. The Rosé Extra Brut IB, at the inaugural vintage, is already a compelling example of this, alongside the better-known Albana Secco and Sangiovese Vecchio Rovere Riserva. This year, it is precisely these last two wines that are vying for the top spots, a sign of continuity amidst the change in leadership.

Via Fiscalla, 5 - 47121 Forlì (FC)
Tel. 0543 753051 | email: info@balduccivini.it
www.balduccivini.it

Viticulture: Conventional
Hectares: 30 | **Bottles no.:** 50.000 | **Owner:** Alessandro Balducci
Winemaking mgmt.: Enrico Bortolini
Agronomic mgmt.: Ivan Balducci

92

ROMAGNA ALBANA SECCO 2024

White DOCG - Albana 100%
Alc. 14% | € 7 | Bt. 4.000 | Ferm. steel | Mat. steel 5 months
Bright golden yellow. The nose is rich with citrus fruits, acacia honey, sage, thyme, hints of plum and lime blossom. On the palate, it is full-bodied, with its richness well balanced by freshness. The finish is extremely long, with lingering notes of aromatic herbs and a hint of salinity. Rabbit porchetta.

1997

ROMAGNA

Pandolfa

A well-established name in the Romagna wine scene, Pandolfa continues on the path of quality it has embarked upon, aiming to realise the full potential of the Predappio area. Temperature variations and soils composed of calcareous clay enable the production of crisp wines, rich in aromas and with a lively palate: characteristics that are fully evident in Federico, which is fragrant and highly drinkable, and in Pandolfo, which is harmonious and rich in fruit. To expand its wine tourism offering, 'Casa di Noelia' has recently opened its doors, hosting events, food and wine experiences and cooking classes.

Via Pandolfa, 35 - Località Fiumana - 47016 Predappio (FC)
Tel. 0543 940073 | email: info@pandolfa.it
www.pandolfa.it

Viticulture: Certified organic
Hectares: 30 | **Bottles no.:** 100.000 | **Owner:** Marco Cirese
Winemaking mgmt.: Paolo Salvi
Agronomic mgmt.: Winery staff

90

ROMAGNA SANGIOVESE SUPERIORE PANDOLFO 2024

Red DOC - Sangiovese 100%
Alc. 13,5% | € 13 | Bt. 10.000 | Ferm. steel | Mat. steel 12 months and large barrels 12 months
A vibrant ruby red. Varietal aromas of cherry, pomegranate, tobacco and hints of eucalyptus characterise the nose, which is full and lively, as is the palate – balanced and juicy – where the supple tannins and freshness lend momentum to the fruity development. A long, citrusy finish. Rack of veal with aromatic herbs.

1890

ROMAGNA

Tenuta Colombarda

Nestled amongst the hills linking Cesena and Bertinoro, Tenuta Colombarda harbours a history that began in the late 19th century as a farm. Since the 2000s, wine has become the heart of the project, with a production that reflects the identity of Romagna through its iconic grape varieties. The quality of the work in the vineyard and cellar is confirmed once again this year by the excellent results achieved with Albana 2025, with its broad aromatic profile and balance on the palate, and with Ca' Manacca 2024, an elegant Sangiovese full of character.

Via Rio Acqua, 140 - Località San Vittore - 47522 Cesena (FC)
Tel. 0547 663688 | email: colombarda@colombarda.it
www.colombarda.it

Viticulture: Integrated pest management
Hectares: 20 | **Bottles no.:** 30.000 | **Owner:** Famiglia Dionigi
Winemaking mgmt.: Marco Lucchi
Agronomic mgmt.: Adriano Bernabei, Gabriele Casadei

93,5

ROMAGNA ALBANA SECCO 2025

White DOCG - Albana 100%
Alc. 14,5% | € 10 | Bt. 4.400 | Ferm. steel | Mat. steel 3 months
From a gleaming golden glass emerges a bouquet of apricot, yellow peach, broom flowers, camomile, sage and acacia honey. The palate is expressive, generous and enveloping, underpinned by a distinct savouriness and pleasant freshness. A long, pleasantly bitter finish. Rabbit porchetta.

TOSCANA

1960

Atrivm

At Podere Camera, Sangiovese from Val d'Orcia is taken very seriously, and with each passing year there is an ever-greater appreciation of the grape variety's potential. The range is quite diverse, covering virtually all the styles permitted under the Orcia DOC designation, which are brought to their finest expression this year in the Riserva – a wine with a distinctive personality and an iconic character. The Supertuscan Caccia Conti continues to make an excellent impression; this 100 per cent Merlot remains firmly among the very best, as does the generous Vin Santo dell'Orcia, true to tradition.

Podere Camera, 58 - San Giovanni d'Asso - 53024 Montalcino (SI)
Tel. 0577 834220 | email: info@atrivm.it
www.atrivm.it

Viticulture: Integrated pest management
Hectares: 7 | **Bottles no.:** 10.000 | **Owner:** Emilio Caliani
Winemaking mgmt.: Marco Mocali, Emilio Caliani
Agronomic mgmt.: Emilio Caliani

92

ORCIA SANGIOVESE RISERVA 2020

Red DOC - Sangiovese 100%
Alc. 14,5% | € 23 | Bt. 2.200 | Ferm. steel | Mat. steel 12 months and large barrels 24 months
Shiny garnet. A complex bouquet of blood orange marmalade, sour cherry, violet, rosemary, nutmeg, coriander and Virginia tobacco. On the palate, a harmonious blend of citrus freshness and spicy, savoury tannins, with a long finish of ginger and pomegranate. Wild boar with sweet and sour sauce.

TOSCANA

1974

Baldetti

Gianluca and Daniele Baldetti have now fully joined the winery's production team, working both in the vineyard and in the cellar. Pietraia has a mission: to become a cornerstone of Cortona Syrah. The progress made in recent years is now taking root; this is evident in Arenite 2022, which – due to drought and scorching heat – was expected to have a very concentrated, robust character, but instead possesses a completely different nature: freshness and savouriness. Further confirmation comes from Spazzanido: having made a quiet start, it is carving out a place for itself thanks to the special simplicity of being a Syrah that's easy to drink, yet classy.

Località Pietraia, 71/A - 52044 Cortona (AR)
Tel. 0575 67077 | email: info@baldetti.com
www.baldetti.com

Viticulture: Integrated pest management
Hectares: 15 | **Bottles no.:** 50.000 | **Owner:** Alfonso Baldetti
Winemaking mgmt.: Michele Cutò
Agronomic mgmt.: Marco Nerozzi

92

CORTONA SYRAH ARENITE 2022

Red DOC - Syrah 100%
Alc. 14% | € 60 | Bt. 3.000 | Ferm. steel | Mat. small barrels 24 months and concrete 12 months
Deep ruby red. Aromas of wisteria and green pine, garrigue and carob in a fruity blend of black chokeberry and myrtle; rounded off with notes of cumin and black pepper. On the palate, it is crystallised in its tannic richness, underpinned by rhythmic salinity and gentle freshness, with a long, fruity finish of blackberry and blood orange. Veal royale with wholegrain mustard.

TOSCANA

1957

Camigliano

Camigliano remains one of the oldest estates in the Montalcino area to this day, so much so that its coats of arms and symbols reflect its role as a favourite stopping place for pilgrims during the Middle Ages. Yet these ancient origins do not prevent the Ghezzi family from devoting themselves, alongside the production of Brunello di Montalcino of the highest calibre, to dynamic interpretations of fresh and fragrant white and rosé wines. After a year's hiatus, Paesaggio Inatteso 2021 returns to claim excellence, with a delightful 'unexpected' spark from Rosso di Montalcino 2024.

Via d'Ingresso, 2 - Località Camigliano - 53024 Montalcino (SI)
Tel. 0577 816061 | email: info@camigliano.it
www.camigliano.it

Viticulture: Certified organic
Hectares: 94 | **Bottles no.:** 350.000 | **Owner:** Famiglia Ghezzi
Winemaking mgmt.: Carlo Ferrini, Sergio Cantini
Agronomic mgmt.: Sergio Cantini

95,5

BRUNELLO DI MONTALCINO PAESAGGIO INATTESO 2021

Red DOCG - Sangiovese 100%
Alc. 15% | € 50 | Bt. 2.600 | Ferm. steel | Mat. large barrels 30 months and concrete 6 months
Carmine with garnet highlights. A mosaic of aromas featuring sour cherry, blackberry, lilac, aniseed and marjoram. A savoury and elegant palate, with citrus freshness and polished tannins, revealing notes of medicinal herbs and liquorice, leading to a finish of blackcurrant. Roe deer with porcini mushrooms.

TOSCANA

1500

Castello di Cacchiano

It has long been an established fact: in Tuscany, there are those who make wine by oscillating between old and new philosophies, and then there are those who take winemaking seriously, with a considered and strategic approach; here at Cacchiano, all of this has crystallised into the 'Cacchiano rigour'. Wine must be true to itself, rooted in the place where the vines ripen their grapes; in the cellar, this birth must be nurtured, so the ageing process involves a sparing use of oak, favouring large barrels. There is no Gran Selezione this year: never mind, there is a Riserva that astounds even itself, let alone us sommeliers.

Località Cacchiano - Frazione Monti in Chianti - 53013 Gaiole in Chianti (SI)
Tel. 0577 747018 | email: info@castellodicacchiano.it
www.castellodicacchiano.it

Viticulture: Integrated pest management
Hectares: 36 | **Bottles no.:** 100.000
Owner: Castello di Cacchiano Società Agricola S.r.l.
Winemaking mgmt.: Carlo Travagli
Agronomic mgmt.: Carlo Travagli

93

CHIANTI CLASSICO RISERVA 2021

Red DOCG - Sangiovese 95%, other varieties 5%
Alc. 14% | € 29 | Bt. 15.989 | Ferm. steel | Mat. small barrels 18 months
A deep carmine colour. It reveals the classic character of Sangiovese from Gaiole in its aromas of wild sour cherry, iris, blackberry and rosemary; mace and rhubarb enhance its character. Moderate in tannins, it is softened by glycerine-like roundness and a lively alcohol structure, lingering on the palate with sublime citrus notes. Oven-cooked meat.

TOSCANA

1950

Cesani

At Cesani, the vine is part of a broader agricultural balance, sharing the land with olive groves, woodland, arable fields and even saffron. A mosaic that reflects a vision of the land based on biodiversity and organic farming practices consistent with the estate's history, in which every crop contributes to preserving the identity of the place. From this balance springs a range of wines capable of expressing their own distinct character in every style, whilst maintaining a recognisable stylistic signature and an authentic connection to the land.

Località Pancole, 82/D - 53037 San Gimignano (SI)
Tel. 0577 955084 | email: info@cesani.it
www.cesani.it

Viticulture: Organic
Hectares: 26 | **Bottles no.:** 100.000 | **Owner:** Famiglia Cesani
Winemaking mgmt.: Fernando Sovali, Vincenzo Cesani
Agronomic mgmt.: Paolo Caciorgna, Letizia Cesani

90,5

VERNACCIA DI SAN GIMIGNANO SANICE RISERVA 2023

White DOCG - Vernaccia di San Gimignano 100%
Alc. 13,5% | € 24 | Bt. 10.000 | Ferm. steel | Mat. concrete 12 months
Bright gold. An initial hint of passion fruit, nectarine and broom meets whiffs of thyme, tarragon and white almond, leading to a delectable taste of Goccia d'Oro plum with a burst of citrus and ginger, and savoury notes in the almond-tinged finish. Risotto with courgettes, courgette flowers and saffron.

TOSCANA

1923

Fuligni

If there are Brunellos in Montalcino that embody a winemaking philosophy which inextricably links the past with the present, then this can be found at Fuligni. The winery is family-run, and the Brunellos they produce are an expression of a winemaking tradition that dates back to the first vintages in 1900. As they do every year when crafting their Sangiovese, they aim to preserve the fresh, fruity character of the acidity, whilst also nurturing the wine's ageing potential. The quintessential example of this is the 2020 Riserva, which one might describe as 'terrific'.

Via Soccorso Saloni, 33 - 53024 Montalcino (SI)
Tel. 347 6654529 | email: info@fuligni.it
www.fuligni.it

Viticulture: Conventional
Hectares: 16 | **Bottles no.:** 60.000 | **Owner:** Famiglia Fuligni
Winemaking mgmt.: Paolo Vagaggini, Jacopo Vagaggini
Agronomic mgmt.: Federico Ricci, Simone Bacconi

95,5

BRUNELLO DI MONTALCINO RISERVA 2020

Red DOCG - Sangiovese 100%
Alc. 14,5% | € 180 | Bt. 6.000 | Ferm. steel | Mat. large barrels 36 months
Vivid garnet colour. On this slope of the Montalcino hillside, the wine draws in aromas of iris, sour cherry in syrup, bay leaf and mace. Juicy, with a pulsating acidity of red fruits and gentle, firm tannins invigorated by the alcohol, it opens up on the palate, releasing a spicy finish. Hare salmì.

TOSCANA

1977

Grattamacco

Once again, Bolgheri Superiore takes its place on the podium; in the controversial yet surprising 2023 vintage, it displays vigour, crisp fruit and a compelling freshness. Among the established producers in the appellation, Grattamacco offers an interpretation that successfully combines the Bolgheri character of international grape varieties with a distinctive Tuscan touch, thanks in part to the inclusion of Sangiovese in the blend. The maturity of the vineyards and spontaneous fermentation, complemented by 18 months' ageing in barriques, bring out the balance, depth and character of the grapes.

Località Lungagnano, 128 - 57022 Castagneto Carducci (LI)
Tel. 0565 765069 | email: grattamacco@collemassari.it
www.collemassariwines.it

Viticulture: Organic
Hectares: 35 | **Bottles no.:** 200.000
Owner: Claudio and Maria Iris Tipa Bertarelli
Winemaking mgmt.: Luca Marrone
Agronomic mgmt.: Nico Corsini

90,5

BOLGHERI VERMENTINO GRATTAMACCO 2024

White DOC - Vermentino 100%
Alc. 14% | € 47 | Bt. 20.000 | Ferm. small barrels and steel
Mat. steel 6 months and small barrels 6 months
Straw yellow. Aromas of Mediterranean scrub, with a hint of lime and daffodil, enhance it. A savoury, salty palate with a heart of fresh grapefruit vibrancy and a briny finish. Baked turbot with Mediterranean flavours.

TOSCANA

1964

Il Poggiolino nel Chianti Classico

The estate is situated in the north-western part of the San Donato in Poggio Additional Geographical Unit (UGA), to the right of the River Pesa, with vineyards spread across soils rich in Pietraforte sandstone and Sillano limestone. This is reflected in the character of the wines which, at least in the case of Chianti Classico – predominantly made from Sangiovese – exhibit a rather distinct and juicy texture, with dense tannins and a decidedly austere and elegant profile. Gran Selezione Le Balze aptly represents this fresh Chianti character. Special praise goes to Vin Santo, which remains thrilling almost 40 years after the harvest.

Via Chiantigiana, 32 - Loc. Sambuca Val di Pesa - 50028 Barberino Tavarnelle (FI)
Tel. 055 8071635 | email: info@ilpoggiolino.com
www.ilpoggiolino.com

Viticulture: Conventional
Hectares: 20 | **Bottles no.:** 100.000
Owner: Alessandra Pacini and Alberto Fabbri
Winemaking mgmt.: Giacomo Cesari
Agronomic mgmt.: Gianluca Grassi

95,5

VIN SANTO DEL CHIANTI CLASSICO IL VINSANTO 1987

White DOC Passito - Malvasia 50%, Trebbiano 50%
Alc. 12,5% | € 100 | Bt. 3.000 | Ferm. wood | Mat. small barrels 300 months
Amber in colour. An enticing bouquet of raisins in alcohol, candied orange, dried walnut, toasted almond, hay, barley and salted caramel. The alluring sweetness gives way to a bold flavour with a velvety mouthfeel on the palate, fading into hints of curry and maple syrup. Wild berry tart with almonds and walnuts.

1986

TOSCANA

La Badiola

La Badiola is a Renaissance villa, like so many others in the Lucca area, originally built as a farm and summer residence. Today, it is an estate that combines farming, wine, olive oil and hospitality. Wine production follows the style of Colline Lucchesi: it blends local and international grape varieties, with wines crafted to make their mark on the market without overburdening its structure. Of particular note this year is Vin Santo 'Occhio di Pernice', a genuine, precious and rare gem, especially due to its use of Sangiovese alone and ageing in Tuscan oak casks.

Via del Parco, 868 - Località San Pancrazio - 55100 Lucca (LU)
Tel. 328 1510088 | email: info@labadiola.it
www.labadiola.it

Viticulture: Organic
Hectares: 12 | **Bottles no.:** 35.000 | **Owner:** Famiglia Butori
Winemaking mgmt.: Stefano Chioccioli
Agronomic mgmt.: Stefano Chioccioli

95,5

COLLINE LUCCHESI VIN SANTO OCCHIO DI PERNICE 2022

White DOC Passito - Sangiovese 100%
Alc. 12,5% | € 35 (0,375l) | Bt. 180 | Ferm. small barrels
Amber in colour, with rose-gold highlights. The bouquet is captivating, with notes of dates, dried figs, candied orange, turmeric, dried apricots and walnuts. It is the velvety smoothness that enhances the depth of the palate, with a delicate sweetness and fresh hints of sultanas and vanilla. Pears in red wine.

1954

TOSCANA

Losi Querciavalle

The passion of those who, 72 years ago, made the transition from sharecropping to direct ownership, when Tranquillo Losi acquired part of the estates surrounding the Certosa di Pontignano, in the municipality of Castelnuovo Berardenga, with a vision of an area of great potential for wine production. Encounters with Tancredi Biondi Santi and Giulio Gambelli shaped the winery's style: respect for the grape varieties and utmost attention to native ones, from Sangiovese to Malvasia, from Foglia Tonna to Canaiolo and Trebbiano. The wines produced are distinctive and of the highest quality, and it could not be otherwise given the circumstances.

Località Pontignanello, 6 - 53019 Castelnuovo Berardenga (SI)
Tel. 3486639471 | email: info@aziendagricolalosi.it
www.agricolalosi.it

Viticulture: Conventional
Hectares: 26 | **Bottles no.:** 120.000 | **Owner:** Pietro and Paolo Losi
Winemaking mgmt.: Pietro Losi
Agronomic mgmt.: Paolo Losi

90,5

VIN SANTO DEL CHIANTI CLASSICO QUERCIAVALLE 2011

White DOC Passito - Malvasia 50%, Trebbiano 50%
Alc. 15% | € 40 (0,5l) | Bt. 2.000 | Ferm. small barrels | Mat. small barrels 120 months
Amber in colour. A succession of flavours: peaches in syrup, orange zest, sultanas, acacia honey, withered broom and privet, curry, wood sorrel and almond paste. Sweet and invigorating, enlivened by the freshness of candied citrus fruits and a growing savoury depth leading to a finish of dried apricot, ginger and amaretto. Bonet.

2003

TOSCANA

Monteverro

With Monteverro and Chardonnay Monteverro, the team of professionals led by George Weber has now proven that it has created a Capalbio style, one that took its first steps inspired by Bordeaux and which, year after year, has built upon this foundation with stylistic expertise and a strategic vision to go beyond the model, beyond the icon, ultimately arriving at a style characterised by an exclusive and recognisable character. In the tasting of the two 2023 vintages, the eclecticism of Monteverro enchants, whilst the energetic character of Chardonnay captivates. Hypnotic wines, sonnets of a sublime composition.

Strada Aurelia Capalbio, 11 - 58011 Capalbio (GR)
Tel. 0564 890721 | email: info@monteverro.com
www.monteverro.com

Viticulture: Certified organic
Hectares: 40 | **Bottles no.:** 150.000 | **Owner:** Georg Weber
Winemaking mgmt.: Matthieu Taunay
Agronomic mgmt.: Simone Salamone

91

TERRA DI MONTEVERRO 2023

Red IGT - Cabernet Sauvignon 40%, Cabernet Franc 35%, Merlot 20%, Petit Verdot 5%
Alc. 14% | € 48 | Bt. 59.560 | Ferm. small barrels and steel
Deep ruby red. Black chokeberry, plum, lavender, fern, cardamom and cinchona. A warm, enveloping attack of ripe black fruits that unfold on the mid-palate within a tenacious tannic structure. A savoury finish with hints of cocoa and paprika. Manzetta ribeye steak with ginger sauce.

1971

TOSCANA

Morisfarms

This winery is amongst those that have contributed most to the success of quality wine-making in the Tuscan Maremma, through their example and commitment, and by demonstrating in practice that this magnificent, boundless region can produce wines that are every bit as good as those associated with the prestige of other well-known wine-growing areas in the region. The first vintage of the Super Tuscan 'Avvoltore' was 1988, and today, almost 40 years on, we count it amongst the finest examples of its type. Special mention should also be made of the range of Morellino wines.

Fattoria Poggetti - Località Cura Nuova - 58024 Massa Marittima (GR)
Tel. 0566 919135 | email: morisfarms@morisfarms.it
www.morisfarms.it

Viticulture: Conventional
Hectares: 73 | **Bottles no.:** 300.000 | **Owner:** Famiglia Moris
Winemaking mgmt.: Attilio Pagli
Agronomic mgmt.: Stefano Bartolomei

93

AVVOLTORE 2021

Red IGT - Sangiovese 75%, Cabernet Sauvignon 20%, Syrah 5%
Alc. 13,5% | € 38 | Bt. 40.000 | Ferm. concrete | Mat. small barrels 12 months
Carmine with ruby rim. An attractive bouquet of cherries in alcohol, raspberry jelly, violet, cinnamon, mace, garrigue, coffee and Mediterranean scrub. Juicy and alluring, with fruity notes clearly defined by spicy and progressive tannins, leading to a savoury, long finish of cinchona and black pepper. Roasted wild boar with chestnuts.

1997

TOSCANA

Petra

This year, all the structural harmony of the winery has come together in Petra: one might be tempted to quote the title of Sorrentino's film, The Great Beauty. This Petra is just that, and it too possesses an elusive charm. However, we'd like to highlight the Montebamboli range, officially launched in 2026, which some have described as a project focusing on high-altitude vineyards in Maremma: it shifts away from the traditional expressiveness of the region's winemaking towards less opulent styles, in order to recapture that vital verticality that defies climate change.

Località San Lorenzo Alto, 131 - 57028 Suvereto (LI)
Tel. 0565 845308 | email: info@petrawine.it
www.petrawine.it

Viticulture: Certified organic
Hectares: 103 | **Bottles no.:** 360.000 | **Owner:** Francesca Moretti
Winemaking mgmt.: Andrea Lonardi



95

PETRA 2023

Red IGT - Cabernet Sauvignon 60%, Merlot 30%, Cabernet Franc 10%
Alc. 14,5% | € 50 | Bt. 39.000 | Ferm. large barrels | Mat. small barrels 15 months
Deep ruby red. A complex bouquet with an intoxicating fruitiness of mulberries and blackcurrants, followed by blue iris and hibiscus, and a finish of cumin and star anise. The full-bodied tannins enrich the completeness of the structural aromas; there is a central enveloping quality and a tantalising freshness, whilst the finish is herbal. Veal royale with wholegrain mustard.

1974

TOSCANA

Pietroso

Pietroso is one of the wineries that have helped to cement the prestige of Brunello through a measured and terroir-driven interpretation of Sangiovese. In the vineyards, at an altitude of around 400 metres, on galestro soil, the result is an interpretation that emphasises finesse over power, with wines characterised by precision and ageing potential. Riserva 2020 represents the pinnacle of the estate's production; Brunello 2021 confirms its consistent quality, whilst Rosso di Montalcino 2024 rounds off the range with a compelling drinking dynamic.

Podere Pietroso, 257 - 53024 Montalcino (SI)
Tel. 0577 848573 | email: info@pietroso.it
www.pietroso.it

Viticulture: Integrated pest management
Hectares: 6,5 | **Bottles no.:** 40.000 | **Owner:** Famiglia Gianni Pignattai
Winemaking mgmt.: Alessandro Dondi, Andrea Pignattai
Agronomic mgmt.: Andrea Pignattai, Federico Becarelli



92

ROSSO DI MONTALCINO 2024

Red DOC - Sangiovese 100%
Alc. 14% | € 26 | Bt. 17.000 | Ferm. steel | Mat. large barrels 8 months
A deep ruby red. Aromas of cherry, violet, blood orange and pine resin, against a backdrop of cinnamon. An enveloping palate, where the juicy freshness of red fruits harmonises with the gradually developing tannins. It finishes with notes of cardamom. Tagliolini with pigeon ragù sauce.

2010

TOSCANA

Podere Capanno

A tiny patch of vineyards. This is how we might describe Podere Capanno – a tiny patch, yet one exquisitely embroidered with plots of terroir boasting impressive potential. And this is where the Cianettis come into their own: Massimo, Marco, Sabrina and Barbara. The wines seem to be the convergence of the ideas of four distinct personalities, who, whilst differing from one another, create a whole of excellence that blossoms in the Vignacasanova wines – which one might say are one of the most delightful surprises of this year's tastings. They are crafted with a mastery rooted in the past, resulting in a character that reaches beyond the future.

Via Cassia per Siena, 24 - Loc. Calzaiolo - 50026 San Casciano in Val di Pesa (FI)
Tel. 335 7376431 / 380 4199133 | email: info@poderecapanno.it
www.poderecapanno.it

Viticulture: Conventional
Hectares: 2,2 | **Bottles no.:** 5.500 | **Owner:** Galileo Cianetti
Winemaking mgmt.: Daniele Innocenti, Massimo Cianetti
Agronomic mgmt.: Daniele Innocenti, Marco Cianetti



94,5

VIGNACASANOVA 2022

Red IGT - Cabernet Sauvignon 80%, Sangiovese 20%
Alc. 14,5% | € 24 | Bt. 1.300 | Ferm. concrete | Mat. small barrels 24 months and concrete 12 months
Vibrant carmine red. Aromas of wisteria and black chokeberry interplay with thyme and mastic, in a harmonious blend of sweet spices and eucalyptus, culminating in notes of chocolate and liquorice. A fresh, tannic interlude at the start of the sip, followed by a delightful burst of savoury flavour in the mid-palate, and a finish with a spicy undertone. Madeira escalopes.

1983

TOSCANA

Pratesi

The Pratesi family's roots in Carmignano date back to 1875, but it was under Fabrizio that the estate took on its current identity. Since the late 1990s, the project has gained new momentum thanks to a major refurbishment of the vineyards and the winery, accompanied by a collaboration with Stefano Chioccioli. The result is a range of wines that rigorously interprets the region's historic vocation for the marriage of Sangiovese and Bordeaux grape varieties, enhanced by labels designed by the artist Marcello Scuffi, which have become a distinctive feature of the winery over the years.

Via Rizzelli, 9 - Località Seano - 59011 Carmignano (PO)
Tel. 055 8704108 | email: info@fabriziopratesi.it
www.fabriziopratesi.it

Viticulture: Certified organic
Hectares: 10 | **Bottles no.:** N.d. | **Owner:** Fabrizio Pratesi
Winemaking mgmt.: Stefano Chioccioli, Fabrizio Pratesi
Agronomic mgmt.: Stefano Chioccioli, Fabrizio Pratesi



92

CARMIGNANO CARMIONE 2024

Red DOCG - Sangiovese 70%, Cabernet Sauvignon 15%, Merlot 10%, Cabernet Franc 5%
Alc. 14% | € 30 | Bt. 25.000 | Ferm. steel | Mat. small barrels 12 months
Shiny carmine. The bouquet features notes of mulberry, sour cherry, plum, rose, juniper berries, Mediterranean scrub and dark tobacco. Warm and full-bodied on the palate, with bold tannins that hold their own against a savoury, cherry-like freshness. The finish is fruity and spicy. Roasted kid with aromatic herbs.

TOSCANA

1977

San Giorgio a Lapi

It was 1977 when a man from Trentino, captivated by the splendid hills of Siena, decided not to go any further and to rebuild his life here. That dream did not remain just a dream. With determination, that man's heirs have not only embraced his spirit, but, defying the passage of time, year after year, they continue to give voice and substance to his long-standing love, crafting wines that, more than a thousand words, tell the story of this dear and beloved corner of Tuscany. There are many excellent creations, but when faced with the outstanding Gran Selezione 2022, only one sincere word is called for: congratulations.

Strada di Colle Pinzuto, 30 - 53100 Siena (SI)
Tel. 347 9420836 | email: info@sangiorgioalapi.it
www.sangiorgioalapi.it

Viticulture: Conventional
Hectares: 50 | **Bottles no.:** 100.000 | **Owner:** Fratelli Simoni
Agronomic mgmt.: Iari Simoni

94

CHIANTI CLASSICO GRAN SELEZIONE EMPATHIA 2022

Red DOCG - Sangiovese 100%
Alc. 15% | € 44 | Bt. 3.000 | Ferm. steel | Mat. large barrels 6 months and concrete 20 months
Dense and lively carmine red. A rich array of notes: blood orange, sour cherry jam, dried violets, resin, aniseed, liquorice and chocolate. An enveloping palate, with a lively vigour underpinned by exceptionally fine tannins. An unstoppable herbal finish. Venison medallions with cooking reduction.

TOSCANA

2019

Tenuta Aquilaia

Daniele Prosperi, the owner, seems to have a particular fondness for using a single grape variety to make wine, especially white wine. In the difficult art of oenological simplicity, single-varietal wines are an excellent expression of a savoir-faire that seeks to highlight the soul of the fruit in its fragrance and integrity, offering a slender structure, full of immediacy and effectively paired with food. Of particular note is the Sauvignon Blanc, now in its second vintage, a wine that deserves attention today, and even more so tomorrow.

SP Aquilaia - 58054 Scansano (GR)
Tel. 055 769087 | email: info@tenutaaquilaia.it
www.tenutaaquilaia.it

Viticulture: Conventional
Hectares: 22 | **Bottles no.:** 50.000 | **Owner:** Daniele Prosperi
Winemaking mgmt.: Daniele Prosperi
Agronomic mgmt.: Francesco Rossi

91

MAREMMA TOSCANA SAUVIGNON BLANC 2025

White DOC - Sauvignon 100%
Alc. 13% | € 12 | Bt. 10.000 | Ferm. steel | Mat. steel 6 months
A pale straw colour with a hint of green. Mango and white peach, lime blossom and basil set the pace for a bouquet punctuated by box tree and hawthorn. A fresh and savoury flavour profile, with a juicy mid-palate of white grapefruit and star fruit, culminating in a delightful blend of lemongrass and almond. Maltagliati pasta with courgette flowers and prawns.

TOSCANA

2016

Tenuta La Batistina

Ten years on from what could be seen as a turning point for Tenuta La Batistina's winemaking – with Margherita and Irene taking the reins – the progress made has been substantial and highly visible. The quest to bring out the full expressive potential of the grapes from which the estate's flagship wines are made has now achieved outstanding results. Quantisassi is absent from this year's line-up, but the extraordinary performance of Nero Calestro and Colli ai Venti is worth noting, with a commercial value that few other products can match.

Località Ventoluccia, 157 - 57028 Suvereto (LI)
Tel. 331 4562711 | email: info@tenutalabatistina.it
www.tenutalabatistina.it

Viticulture: Organic
Hectares: 7,5 | **Bottles no.:** 30.000 | **Owner:** Margherita Brogi
Winemaking mgmt.: Riccardo Guarguaglini, Irene Batistini
Agronomic mgmt.: Riccardo Guarguaglini, Margherita Brogi

90,5

NERO CALESTRO 2023

Red IGT - Merlot 50%, Cabernet Franc 30%, Malbech 20%
Alc. 13,5% | € 16 | Bt. 3.600 | Ferm. concrete | Mat. concrete 8 months
A 'black' ruby colour, just like the wine's name. It exudes airy aromas of red rose and oleander, followed by plum, rhubarb and Mediterranean scrub. The delicately astringent tannins create a hint of ripe rustic character, whilst the salty note melts into the freshness of red citrus. A spicy finish. Oven-cooked meat.

TOSCANA

1937

Vecchia Cantina Di Montepulciano

La Vecchia Cantina is called 'vecchia' (old) because it is the oldest in Tuscany: in reality, it possesses an intellectual and productive vigour that places it at the forefront of the Italian cooperative movement. Despite its enormous production volumes, it has managed to strategically develop a range of wines that encompasses various styles, from affordable lines to the Cantina del Redi selections, and not least the Pievi range. The flagship wines are the Nobile di Montepulciano, all produced in the classic style, eschewing structural concentration and excessive body.

Via Provinciale, 7 - 53045 Montepulciano (SI)
Tel. 0578 716092 | email: info@vecchiacantinadimontepulciano.com
www.vecchiacantina.com

Viticulture: Conventional and organic
Hectares: 1000 | **Bottles no.:** 500.000
Owner: Società Cooperativa Agricola
Winemaking mgmt.: Lorenzo Landi
Agronomic mgmt.: Gabriele Pieraccini

90,5

VINO NOBILE DI MONTEPULCIANO RISERVA 2021

Red DOCG - Sangiovese 95%, other varieties 5%
Alc. 13,5% | € 19 | Bt. 30.000 | Ferm. steel | Mat. large barrels 18 months and concrete 12 months
Carmine red. It offers aromatic hints of marasca cherry jam, violet, wisteria, liquorice, nutmeg and blond tobacco. A smooth palate with flavours of ripe red fruits that shape the tannic grip and flow into an herbal finish. Roe deer with porcini mushrooms.

TOSCANA

1972

Vignaioli del Morellino di Scansano

The common misconception that a cooperative winery is an association of farmers who prioritise quantity over quality has long since been dispelled here. The Cooperative fully reflects the current demands of a contemporary wine offering, capable of attracting the new generation of wine enthusiasts. Despite its large production volume, it manages to produce a few gems that deserve close attention. Above all, Morellino di Scansano vintage wines always stand out for their outstanding value for money and quality.

Località Saragiolo - 58054 Scansano (GR)
Tel. 0564 507288 | email: info@cantinadelmorellino.it
www.cantinadelmorellino.it

Viticulture: Conventional and certified organic
Hectares: 700 | **Bottles no.:** 4.500.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Paolo Caciorgna
Agronomic mgmt.: Alessandro Fiorini

90

MORELLINO DI SCANSANO VIGNA BENEFIZIO 2024

Red DOCG - Sangiovese 100%
Alc. 13,5% | € 11 | Bt. 80.000 | Ferm. steel | Mat. small barrels 6 months
A medium-depth carmine colour. Varietal charm characterised by notes of Vignola Durone cherry, wilted violet and Tarocco blood orange, with hints of Virginia tobacco and cloves. It possesses a fluid elegance with the juiciness of pomegranate and progressive tannins, embodying the oxymoron of delicate power. Agnolotti with meat sauce.

UMBRIA

1973

Decugnano dei Barbi

A hill and a landscape that take shape amidst the Pliocene-era seabed, amongst fossilised shells and oysters that imbue the wines with savoury and briny notes. The ties to the local area are strong, and the philosophy that drives the winery consists of listening to the land and traditional farming wisdom through the passion and care devoted to the various stages of production. Among the wines presented, Mare Antico stands out for its defined bouquet and lingering finish, capable of evoking emotion. It was pleasing to see the return of Dosaggio Zero, a sparkling wine that never fails to live up to expectations.

Località Fossatello, 50 - 05019 Orvieto (TR)
Tel. 0763 308255 | email: info@decugnano.it
www.decugnanodeibarbi.com

Viticulture: Integrated pest management
Hectares: 34 | **Bottles no.:** 150.000 | **Owner:** Enzo and Marco Barbi
Winemaking mgmt.: Riccardo Cotarella, Pierpaolo Chiasso

95

ORVIETO CLASSICO SUPERIORE MARE ANTICO 2024

White DOC - Grechetto 55%, Chardonnay 20%, Vermentino 20%, Procanico 5%
Alc. 13% | € 20 | Bt. 40.000 | Ferm. small barrels and steel
Mat. steel 10 months
Golden in colour. Layered aromas of Saturn peach and mango, with citrus notes of citron and bergamot; hints of medicinal herbs, broom and pollen round out the profile. On the palate, it is fresh, juicy and dynamic in its development, without compromising on body and concentration. A long finish that echoes the aromatic profile. Chicken stew.

UMBRIA

1922

La Palazzola

Far from conforming to any standardisation, La Palazzola carries forward Stefano Grilli's winemaking vision through artisanal production based on respect for the wine's natural timeline and interpretative freedom. Time itself is one of the winery's defining features, evident in the extended ageing on the lees of its sparkling wines and, above all, in the Vin Santo which, after ten years of ageing in small oak barrels, achieves a unique depth of expression, once again establishing itself as the benchmark of the winery's production in this vintage.

Località Vascigliano, 45 - 05039 Stroncone (TR)
Tel. 0744 609091 | email: info@lapalazzola.it
www.lapalazzola.it

Viticulture: Certified organic
Hectares: 27 | **Bottles no.:** 100.000 | **Owner:** Stefano Grilli
Winemaking mgmt.: Riccardo Cotarella

97

AMELIA VIN SANTO 10 ANNI 2014

White DOC Passito - Trebbiano 70%, Malvasia 30%
Alc. 12% | € 30 (0,375l) | Bt. 3.500 | Ferm. small barrels
Mat. small barrels 120 months
Shiny mahogany. Gianduia, carob, tobacco, star anise, dried figs, dates, 'castagnaccio' (chestnut flour cake), beeswax and iodine make up an extraordinary complexity. An enveloping palate with autumnal notes, characterised by a sweetness perfectly balanced by acidity and savouriness. Endless finish. Pampepato cake.

UMBRIA

2008

Tenuta Bellafonte

Tenuta Bellafonte interprets the territory through a project centred on promoting the grape varieties historically grown in the area. The underground cellar, designed to utilise gravity in the winemaking process, represents a technical choice consistent with a production philosophy focused on minimising environmental impact. Whole-bunch vinification and spontaneous fermentation define the winery's style. In the absence of the prestigious Sagrantino Collenottolo, Montefalco Rosso Riserva and Trebbiano Spoletino confirm Peter's ability to get it right every time.

Via Colle Nottolo, 2 - Località Torre del Colle - 06031 Bevagna (PG)
Tel. 0742 710019 | email: info@tenutabellafonte.it
www.tenutabellafonte.it

Viticulture: Integrated pest management
Hectares: 10 | **Bottles no.:** 50.000 | **Owner:** Peter Heilbron
Winemaking mgmt.: Giuseppe Caviola, Luca Franchetti
Agronomic mgmt.: Luca Franchetti

93

MONTEFALCO ROSSO MAESTÀ QUATTRO CHIAVI RISERVA 2022

Red DOC - Sangiovese 80%, Sagrantino 20%
Alc. 13% | € 27 | Bt. 2.266 | Ferm. steel | Mat. large barrels 30 months
A carmine colour with garnet highlights. Blueberry, currant and blood orange combine with Damask rose, tobacco, red pepper, humus and undergrowth. On the palate, it stands out for its elegance, underpinned by a lively freshness and refined tannins. The finish is long, with lingering notes of small red fruits. Pigeon with porcini mushrooms and black truffle.

MARCHE

1959

Colonnara

A cornerstone of the Marche wine industry, it coordinates the work of numerous contributing members. A pioneer in the production of Verdicchio sparkling wine, it stands out for a production that combines significant volumes with consistently high quality. From high-altitude crus to Traditional Method sparkling wines, every label is a tribute to the region's distinctive character, interpreted with impeccable technical skill and a unique style that prioritises longevity. There are several noteworthy wines, but the one that really stands out this year is Luigi Ghislieri sparkling wine, which reaffirms the rigorous production standards of this historic estate.

Via Mandriole, 2 - 60034 Cupramontana (AN)
Tel. 0731 780273 | email: cantina@colonnara.it
www.colonnara.it

Viticulture: Conventional and organic
Hectares: 70 | **Bottles no.:** 700.000 | **Owner:** Società Cooperativa Agricola
Winemaking mgmt.: Giulio Piazzini

95

VERDICCHIO DEI CASTELLI DI JESI SPUMANTE BRUT LUIGI GHISLIERI

White DOC Metodo Classico - Verdicchio 100%
Alc. 12,5% | € 23 | Bt. 15.000 | Ferm. steel | 48 months on the lees
Straw-yellow with flashes of gold, and a refined perlage. It reveals notes of grapefruit and plum, lily of the valley, orange blossom and camomile, with hints of almond, lemon verbena and aniseed meringues. On the palate, it displays innate elegance, surprising with its vigour, balance and the creaminess of its effervescence. A long finish, rich in aromas consistent with the nose. Bellavista style lobster.

MARCHE

1990

Vicari

It forges a link between local heritage and contemporary interpretation by focusing on clean, distinctive wines. The winemaking approach prioritises techniques designed to preserve the fruit's fragrance and expressive vigour. Meanwhile, they have completed the planting of new vineyards, reaching over forty hectares, more than two-thirds of which are on a single plot in front of the estate, in the Pozzo Buono valley. After skipping the 2022 vintage, Verdicchio Oltretempo Riserva has been released once again, whilst an outstanding result has confirmed the quality of Lacrima Essenza, which has shown excellent balance.

Via Pozzo Buono, 3 - 60030 Morro d'Alba (AN)
Tel. 0731 63164 | email: info@vicarivini.it
www.vicarivini.it

Viticulture: Organic
Hectares: 43 | **Bottles no.:** 150.000
Owner: Nazzareno, Vico and Valentina Vicari
Winemaking mgmt.: Vico Vicari
Agronomic mgmt.: Nazzareno Vicari, Alessandro Sordoni

94

LACRIMA DI MORRO D'ALBA ESSENZA DEL POZZO BUONO 2025

Red DOC - Lacrima 100%
Alc. 13,5% | € 17 | Bt. 3.200 | Ferm. steel | Mat. steel 7 months
Ruby red with pronounced amaranth hues, dense yet brilliantly luminous. A distinct varietal profile, with notes of cranberries, wild strawberries, cherries, red rose, geranium and violet. On the palate, it is appreciated for its elegant balance and deep floral and fruity notes. Beef tartare.

MARCHE

1932

Produttori di Matelica 1932

The oldest producer in Alta Vallesina continues to champion the historic heritage of Verdicchio. The use of concrete tanks for most of the wines and the fact that three-quarters of production is organic further underscore the commitment to the local heritage. All the wines produced are true crus, with grapes sourced from individual vineyards. Meanwhile, work on the new cellar is also progressing. Virtually all the Verdicchio di Matelica wines presented at the tasting stood out, with Matérga Riserva showcasing great character.

Via Raffaello, 1/C - 62024 Matelica (MC)
Tel. 0737 84013 | email: info@cantineprovima.it
www.produttoridimatelica.it

Viticulture: Conventional and organic
Hectares: 130 | **Bottles no.:** 200.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Lucio Matricardi
Agronomic mgmt.: Pietro Zeppilli

91

VERDICCHIO DI MATELICA MATÉRGA RISERVA 2023

White DOCG - Verdicchio 100%
Alc. 14% | € 19 | Bt. 6.000 | Ferm. concrete | Mat. concrete 12 months
A straw-yellow background fading into gold. It boasts a rich and refined bouquet featuring mapo and bergamot, camomile and hawthorn blossoms, medicinal herbs and pine resin. Fresh on the palate, with a harmonious mouthfeel, marked by distinct savoury notes, and a long finish with delicate hints of almond. Spaghetti with tuna and tomato.

LAZIO

1993

Castel De Paolis

Located on the slopes of Vulcano Laziale overlooking Rome, the winery has always been at the very pinnacle of regional and national winemaking. Professor Attilio Scienza's original vision is now being realised under the guidance of Fabrizio Santarelli, who leads the estate with authority. The style is clear: native and non-native grape varieties, vinified in skilful blends. The defining feature must be the absolute quality of the wines produced. A remarkable interpretation of Viognier, which, in the form of Donna Adriana, offers one of the finest white wines in the country.

Via Val de Paolis - 00046 Grottaferrata (RM)
Tel. 335 5627667 | email: info@casteldepaolis.com
www.casteldepaolis.com

Viticulture: Conventional
Hectares: 11 | **Bottles no.:** 80.000 | **Owner:** Famiglia Santarelli
Winemaking mgmt.: Fabrizio Bono

94,5

DONNA ADRIANA 2024

White IGT - Viognier 80%, Malvasia Puntinata 20%
Alc. 14% | € 25 | Bt. 7.000 | Ferm. small barrels and steel
Mat. steel 12 months and small barrels 12 months
A brilliant golden hue. The nose opens with tropical fruit, peach and broom, with hints of vanilla and cardamom, empyreumatic undertones and notes of aromatic herbs. On the palate, it is intense and smooth, with an elegant, caressing mouthfeel and a distinctive savouriness. The finish is very long, revealing citrus nuances. Rigatoni with white meat ragù sauce.

LAZIO

2000

Damiano Ciolli

In the heart of the Ciociaria hills, at the foot of Monte Celeste, Damiano and Letizia preserve and carry on a centuries-old winemaking tradition. In the vineyards, located on volcanic soil that benefits from excellent ventilation thanks to the nearby Tyrrhenian Sea, wines are produced that delight every year. The Riserva is the embodiment of the deep love the couple have for these lands: a refined wine that encapsulates the soul of the limestone subsoil and gracefully interprets its character, leaving those who taste it with a vivid and lasting impression.

Via del Corso, 8 - 00035 Olevano Romano (RM)
Tel. 06 9563334 | email: info@damianociolli.it
www.damianociolli.it

Viticulture: Organic and biodynamic
Hectares: 7 | **Bottles no.:** 35.000
Owner: Damiano Ciolli and Letizia Rocchi
Winemaking mgmt.: Letizia Rocchi
Agronomic mgmt.: Letizia Rocchi

95

OLEVANO ROMANO CESANESE RISERVA 2022

Red DOC - Cesanese d'Affile 100%
Alc. 14% | € 25 | Bt. 4.500 | Ferm. concrete | Mat. large barrels 12 months and concrete 12 months
Carmine with garnet reflections. On the nose, notes of cherry jam, a potpourri of dark flowers, liquorice and coffee intertwine, followed by smoky hints and an intense herbal character. On the palate, it is enveloping, with extremely fine tannins and a freshness that leads to a very long finish. Coda alla vaccinara.

LAZIO

1982

Villa Simone

A long-established winery in the Frascati area which, thanks to the skilful work of its oenologist and owner Lorenzo, succeeds in combining finesse and expressiveness throughout its range. The white wines are all impressive for their intensity of aroma and lingering finish. As always, Vigneto Filonardi stands out as the finest, offering a wine that fully expresses the elegance of Lazio Malvasia and has now established itself as the flagship wine not only for the estate but for the entire appellation.

Via Frascati Colonna, 29 - 00078 Monte Porzio Catone (RM)
Tel. 06 9449717 | email: eventi@villasimone.it
www.villasimone.it

Viticulture: SQNPI (National Quality System for Integrated Production in Italy) certification
Hectares: 29 | **Bottles no.:** 200.000 | **Owner:** Lorenzo Costantini and Fulvia Stebellini | **Winemaking mgmt.:** Lorenzo Costantini
Agronomic mgmt.: Lorenzo Costantini

91

FRASCATI SUPERIORE VIGNETO FILONARDI RISERVA 2024

White DOCG - Malvasia Bianca di Candia 80%, Trebbiano Toscano 20%
Alc. 13% | € 16 | Bt. 8.000 | Ferm. steel | Mat. steel 7 months
A bright straw-yellow colour. An intense nose with notes of hydrocarbon, chalk, hints of iodine, exotic fruit and orange blossom. The attack on the palate is elegant and smooth, yet well-balanced by freshness and savouriness, which significantly extend its finish, characterised by pleasant salty undertones. Creamed cod.

ABRUZZO

1996

Il Feuduccio

Feuduccio is a wooden and brick treasure chest carved into the rock, emblematic of the Lamaletto family's pioneering vision. In the heart of Parco dell'Annunziata, the estate stretches amongst vineyards and olive groves, cradled by the Maiella mountain. From this landscape, wines with a distinctive personality take shape: the indigenous whites captivate with their aromatic intensity and unconventional profile, whilst Montepulciano stands out for its depth, richness and expressive authenticity, earning its place at the pinnacle of this year's selection.

Località Feuduccio, 1 - 66036 Orsogna (CH)
Tel. 0871 891646 | email: info@ilfeuduccio.it
www.ilfeuduccio.it

Viticulture: Certified organic
Hectares: 40 | **Bottles no.:** 150.000 | **Owner:** Famiglia Lamaletto
Winemaking mgmt.: Romano D'Amario
Agronomic mgmt.: Romano D'Amario, Fausto Cimini

90

PECORINO FEUDUCCIO 2025

White IGT - Pecorino 100%
Alc. 12,5% | € 14 | Bt. 20.000 | Ferm. steel | Mat. steel 3 months
Brilliant straw yellow. An intense sequence unfolds on the nose: it opens with fresh floral notes of camomile and broom, thyme and rosemary, followed by medlar, yellow peach and grapefruit. The palate is fresh and effortless, with savoury notes pleasantly prominent. Citrus notes return on the long finish. Rice and prawn timbale.

ABRUZZO

1960

Azienda Agroorganic Jasci & Marchesani

A hard-working and meticulous character emerges from this estate: that of a family driven by unwavering determination and a humble yet courageous spirit, dedicated to producing wines with a consistently recognisable style. Following the redevelopment of the vineyards – which over the years has involved uprooting, selecting the best exposures and studying the soils – the estate is about to inaugurate a major new winery that will mark the culmination of nearly 70 years of activity. The design work has been entrusted to Vittorio Moretti's team and will provide Abruzzo with an important landmark that embodies the region's identity.

Via Colli Albani, 3/C - 66054 Vasto (CH)
Tel. 0873 364312 | email: info@jasciemarchesani.it
www.jasciemarchesani.it

Viticulture: Certified organic
Hectares: 40 | **Bottles no.:** 450.000 | **Owner:** Nicola Jasci
Winemaking mgmt.: Vittorio Festa, Federica Di Blasio
Agronomic mgmt.: Nicola Jasci

90

MONTEPULCIANO D'ABRUZZO NERUBÈ 2023

Red DOC - Montepulciano 100%
Alc. 14% | € 18 | Bt. 10.000 | Ferm. steel | Mat. steel 6 months and small barrels 12 months
Carmine red. Wild sour cherry and blueberry lead an intense bouquet, enhanced by hints of violet. On the palate, it moves with vigour, supported by pronounced but already well-integrated tannins. A full-bodied red with a herbal finish, accompanied by liquorice and sweet spices that prolong its length on the palate. Braised beef with olives and leeks.

ABRUZZO

2005

Lidia&Amato

In the heart of Controguerra, nestled between the hills of Val Vibrata and the Adriatic horizon, Lidia & Amato embodies a tradition of winemaking that dates back centuries. A turning point came in 2022 with the arrival of the Di Florio family, who embarked on a path of growth based on investment in the vineyard, the winery and a commitment to organic farming. The new facility, modern and harmoniously integrated into the landscape, embodies a vision that celebrates natural balance and is also synonymous with hospitality: tours, tastings and events bring people together with breathtaking landscapes in a network of authentic connections.

Contrada San Biagio, 2 - 64010 Controguerra (TE)
Tel. 0861 817041 | email: info@lidiaeamato.com
www.lidiaeamato.com

Viticulture: Organic
Hectares: 15 | **Bottles no.:** 60.000 | **Owner:** Famiglia Di Florio
Winemaking mgmt.: Giorgio Ficerai
Agronomic mgmt.: Winery staff

92

CONTROGUERRA PECORINO DON ARMANDO 2024

White DOC - Pecorino 100%
Alc. 14% | € 37 | Bt. 3.300 | Ferm. steel | Mat. small barrels 3 months
Intense straw-yellow in colour with golden-green highlights. An enticing bouquet with fruity notes: exotic fruit, mandarin and camomile. Sage, thyme and rosemary follow. On the palate, it is structured and full-bodied, taut and balanced by pronounced freshness and savouriness. Citrus notes linger in the savoury finish. Monkfish bites in an almond crust.

ABRUZZO

2019

Nododivino

In Ortona, Nododivino was born from the fusion of local winemakers' expertise and a forward-thinking oenological vision, under the coordination of Riccardo Cotarella. Zonation, precision viticulture and micro-vinification enable a precise understanding of the territory's complexity and the distinctive characteristics of individual plots. A bespoke approach, in which technology and the human touch work in tandem to enhance the identity of the grapes and produce wines that are crisp, balanced and elegant. The Presentosa emblem featured on the bottles seals the bond with the culture and land of Abruzzo.

Località Caldari Stazione - 66026 Ortona (CH)
Tel. 085 9031517 | email: info@nododivino.it
www.nododivino.it

Viticulture: Conventional
Hectares: 90100 | **Bottles no.:** 120.000 | **Owner:** Nododivino
Winemaking mgmt.: Riccardo Cotarella, Davide Dias

90

MONTEPULCIANO D'ABRUZZO TORREPASSO 2022

Red DOC - Montepulciano 100%
Alc. 14,5% | € 40 | Bt. 10.000 | Ferm. steel | Mat. steel and small barrels 24 months
A deep carmine colour with garnet highlights. The bouquet is refined and complex, ranging from wild sour cherry jam to dried rose, star anise, cocoa and black pepper. The palate is full-bodied and fresh, with a warm core that foreshadows gradually developing tannins. It finishes with a lingering hint of cherries preserved in alcohol. Horse rib steak with rosemary potatoes.

MOLISE

1980

Serra del Parco

Francesco cultivated a diverse mix of crops: wheat, pulses and olive trees. His children, Daniele and Floriana, added vines: five hectares of Tintilia and Sangiovese – no monoculture. The yellow of summer and the wind, they say, mark the passing of the days. Serra del Parco is not a family name: it is a hill. In Palata, the most frequently told anecdote begins with the name. It was formerly known as Paludella or Palatella, a marshy hamlet of Acquaviva Collecroce. Today, the wines from this corner of Molise encapsulate that dual heritage in the bottle: Molise roots and a Dalmatian influence, fused into an identity that speaks of resilience and memory.

Contrada Coppere - zona Serra del Parco - 86037 Palata (CB)
Tel. 329 0211318 | email: contatti@serradelparco.it
www.serradelparco.com

Viticulture: Certified organic
Hectares: 3,1 | **Bottles no.:** 25.000 | **Owner:** Floriana and Daniele Di Vito
Winemaking mgmt.: Goffredo Agostini

91

TINTILIA DEL MOLISE 2024

Red DOC - Tintilia 100%
Alc. 13,5% | € 15 | Bt. 11.000 | Ferm. steel | Mat. steel 6 months
Bright ruby red. A classic and distinctly varietal bouquet: black pepper, tobacco leaf and liquorice against a backdrop of blood orange; subtler hints of sour cherry in syrup and resin. On the palate, the tannins are superbly integrated, with a flavourful, long finish blending spices and red fruits. Cinta Senese pork knots stuffed with lard and baked.

CAMPANIA

1997

Fattoria La Rivolta

The entire production chain, from the vineyard to the winery, has been certified organic since 2001, whilst the winery voluntarily joined the Swiss Delinat scheme ten years later; this scheme imposes extremely strict requirements regarding the preservation of biodiversity and environmental protection. The flagship wine is Sogno di Rivolta 2022, which might now be due for a name update: the challenge of blending Campania's three most famous white grape varieties is now a well-established reality, rewarding Paolo Cotroneo's project to promote the region's ampelographic heritage.

Contrada Rivolta - 82030 Torrecuso (BN)
Tel. 081 0362454 | email: info@fattorialarivolta.com
www.fattorialarivolta.com

Viticulture: Certified organic
Hectares: 30 | **Bottles no.:** 250.000 | **Owner:** Paolo Cotroneo
Winemaking mgmt.: Vincenzo Mercurio
Agronomic mgmt.: Vincenzo Mercurio

92,5

SOGNO DI RIVOLTA 2022

White IGP - Falanghina 50%, Fiano 25%, Greco 25%
Alc. 13,5% | € 17 | Bt. 6.000 | Ferm. small barrels | Mat. steel 12 months
A brilliant, sinuous antique gold. A bouquet of Mediterranean scrub, quince, peaches in syrup and beeswax, underpinned by iodine and briny notes. A generous, satisfying palate, well supported by a dynamic freshness interwoven with savoury undertones. A long finish with hints of aromatic herbs. Risotto with prawns and orange zest.

CAMPANIA

2001

Fattoria Pagano

Angelo Pagano is one of the leading figures of Massico's new wave, a generation of producers who have come together to discuss, exchange ideas and shape their shared future as a collective. This year, he is opening a new, elegant tasting room, designed to offer visitors a complete sensory journey, from the vineyard to the cellar. It is also time for Primitivo Voluptas, which offers an original flavour profile that creates a dialogue between body and structure – a contemporary interpretation that retains its distinct territorial character.

Via Provinciale per Falciano - 81030 Carinola (CE)
Tel. 0823 720550 | email: fattoriapagano@gmail.com
www.fattoriapagano.it

Viticulture: Organic
Hectares: 24 | **Bottles no.:** 220.000 | **Owner:** Angelo Pagano
Winemaking mgmt.: Roberto Fiore

91

FALERNO DEL MASSICO PRIMITIVO VOLUPTAS 2024

Red DOP - Primitivo 100%
Alc. 14% | € 14 | Bt. 14.000 | Ferm. steel | Mat. steel 24 months
Deep, dense ruby red. Attractive aromas of marasca cherries and black cherry jam, dried plums and blood orange, dark spices, tobacco and a basket of wilted violets. The palate is full-bodied and vertical: an energetic freshness softens the substantial tannic structure. A long citrus-tinged finish. Grana Padano Riserva cheese.

CAMPANIA

2004

San Salvatore 1988

Identity and the protection of biodiversity are the guiding principles behind Peppino Pagano's work. A man of exceptional entrepreneurial vision, he has radically transformed this estate, situated in the shadow of the temples of Paestum, into one of the most dynamic businesses in Campania, without sacrificing its connection to the local area: wine, buffalo, hospitality and catering all share the same geographical common denominator. 'Omaggio a Gillo Dorfles' and 'Pian di Stio', made from Aglianico and Fiano, are the products of the same production philosophy that has successfully showcased the natural resources of the Cilento National Park.

Via Dioniso - 84050 Giungano (SA)
Tel. 0828 1990900 | email: info@sansalvatore1988.it
www.sansalvatore1988.it

Viticulture: Organic and biodynamic
Hectares: 42 | **Bottles no.:** 350.000 | **Owner:** Giuseppe Pagano
Winemaking mgmt.: Riccardo Cotarella, Pierpaolo Chiasso
Agronomic mgmt.: Erasmo Mazzone

95

OMAGGIO A GILLO DORFLES 2020

Red IGP - Aglianico 100%
Alc. 14,5% | € 30 | Bt. 9.000 | Ferm. steel | Mat. steel 4 months
A deep, almost impenetrable ruby red. A crisp and penetrating profile, with aromas of red and black fruits that intertwine in a refined tapestry of pepper, liquorice and herbal notes. On the palate, it is balanced and enveloping, with a juicy mouthfeel that lends it dynamic flavour and length. Roast pork shank wrapped in smoked bacon.

CAMPANIA

1965

Villa Matilde Avallone

The arrival of Maria Cristina De Simone – daughter of Maria Ida and granddaughter of Salvatore Avallone – has now been fully realised, not only within the company team but also on the shelves, where we find the first labels bearing her name alone, having personally overseen the entire viticultural phase and the winemaking process from start to finish. Her style is instantly recognisable, with a focus on creating wines that are easy to drink; in the case of Stregamora 2025, a Piedirosso that makes verticality its hallmark: a delicious wine that is perfect for the table and for sharing with friends.

SS Domitiana, 18 - 81030 Cellole (CE)
Tel. 0823 932088 | email: info@villamatilde.it
www.villamatilde.it

Viticulture: Integrated pest management
Hectares: 125 | **Bottles no.:** 500.000
Owner: Salvatore and Maria Ida Avallone
Winemaking mgmt.: Riccardo Cotarella, Mariacristina De Simone

91

STREGAMORA 2025

Red IGP - Piedirosso 100%
Alc. 12% | € 14 | Bt. 12.000 | Ferm. steel | Mat. steel 3 months
A light, luminous ruby colour with intriguing transparency, it hints at a slender yet assertive character. Delicious hints of wild strawberries and raspberries give way to a zesty menthol note. On the palate, it is fresh and dynamic, striking a lively balance between the fragrance of the fruit and briny notes. Risotto with courgettes, courgette flowers and saffron.

PUGLIA

1959

Cantina Vecchia Torre

Founded in 1959 in Leverano, in the Salento region, by 44 founding members – including two women – this cooperative winery has come a long way. Today, it has more than 1,100 members, produces three and a half million bottles, and exports to three continents. The range of wines on offer is extensive, with pride of place given to traditional grape varieties, which are showcased in various styles; a smaller but nonetheless significant place is also given to international varieties.

Via Marche, 1 - 73045 Leverano (LE)
Tel. 0832 925053 | email: info@cantinavecchiatorre.it
www.cantinavecchiatorre.it

Viticulture: Conventional
Hectares: 1500 | **Bottles no.:** 3.500.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Ennio Cagnazzo
Agronomic mgmt.: Alessio Durante

91

CHARDONNAY 2025

White IGP - Chardonnay 100%
Alc. 12,5% | € 6 | Bt. 50.000 | Ferm. steel | Mat. steel 6 months
Straw-yellow in colour, intense and bright. The nose opens with notes of apple, melon, pineapple, mango and papaya; these develop into hints of white pepper and vanilla. On the palate, it impresses with its richness, balance and complexity; expressive and full of character, it finishes with a refreshing savoury note. Pappardelle with porcini mushrooms.

PUGLIA

1950

Rivera

The De Corato family-owned winery has followed an exemplary path, one that has accompanied and positively influenced the historical evolution of Apulian wine. Situated in the countryside around Andria, in the iconic area of Castel del Monte, it has established an exemplary model of organisation, hospitality and the ability to give expression to its territory and its characteristic grape varieties. The common thread linking all the wines stems from a blend of authenticity, finesse and drinkability.

SP 231, km 60,5 - 76123 Andria (BT)
Tel. 0883 569510 - 0883 569501 | email: info@rivera.it
www.rivera.it

Viticulture: Conventional
Hectares: 65 | **Bottles no.:** 1.250.000 | **Owner:** Famiglia De Corato
Winemaking mgmt.: Angelo Mauriello, Marco Bernabei
Agronomic mgmt.: Carlo De Corato



92

CASTEL DEL MONTE ROSSO IL FALCONE RISERVA 2021

Red DOCG - Nero di Troia 70%, other varieties 30%
Alc. 13,5% | € 18 | Bt. 120.000 | Ferm. steel | Mat. small barrels 14 months
Carmine with hints of garnet. Crimson with hints of garnet. Refined notes of red mulberry, plum and macerated cherry blend with hints of violet, red rose, eucalyptus and juniper berries, alongside hints of roasted notes. Warm and austere on the palate, defined by vigorous tannins, leading to a long-lasting and revitalising finish. Roasted kid with aromatic herbs.

PUGLIA

1937

Tenuta Viglione

Founded in 1937 by the grandfather of the current owner, Giovanni Zullo, the estate covers a vast area of the Santeramo in Colle countryside, in the Alta Murgia region, at an average altitude of over 400 metres above sea level. The limestone topsoil and clay subsoil, combined with good air circulation and significant daily temperature variations, allow Primitivo and other grape varieties to retain their finesse and freshness. Among the new releases, a fine limited-edition Marpione Riserva – the estate's flagship wine – is particularly worth mentioning.

SP 140, km 4,500 - 70029 Santeramo in Colle (BA)
Tel. 080 2123661 | email: info@tenutaviglione.com
www.tenutaviglione.com

Viticulture: Organic
Hectares: 200 | **Bottles no.:** 1.000.000 | **Owner:** Giovanni Zullo
Winemaking mgmt.: Tommaso Pinto
Agronomic mgmt.: Giovanni Zullo



93

GIOIA DEL COLLE PRIMITIVO MARPIONE LIMITED EDITION RISERVA 2017

Red DOC - Primitivo 100%
Alc. 14,5% | € 25 | Bt. 1.000 | Ferm. steel | Mat. large barrels 28 months
An impenetrable garnet colour reveals intriguing aromas of cherries in alcohol, plum jam and 'cotognata' (quince jelly), combined with conifer resin, black pepper and tobacco. The palate is enveloping and beautifully full-bodied, driven by silky tannins and invigorating freshness. A long finish with herbal notes. Boar bites with plum sauce.

PUGLIA

1998

Tormaresca

With Tormaresca in 1998, the Antinori family from Tuscany took the first steps in their project to produce great wines from Puglia's native grape varieties and to contribute to the region's wine industry. With this in mind, the Bocca di Lupo Estate in Minervino Murge, in the northern Murgia, and the Masseria Maime Estate in San Pietro Vernotico, on the Adriatic coast of Salento, were established initially; subsequently, the Carrubo Estate in the Taranto area and the Gioia del Colle Estate, in the hills of the Murgia near Bari, were created.

SP 86 per Torre San Gennaro - 72027 San Pietro Vernotico (BR)
Tel. 0883 692631 | email: tormaresca@tormaresca.it
www.tormaresca.it

Viticulture: Organic
Hectares: 380 | **Bottles no.:** 3.000.000 | **Owner:** Marchesi Antinori
Winemaking mgmt.: Renzo Cotarella
Agronomic mgmt.: Renzo Cotarella



93

TORCICODA 2024

Red IGP - Primitivo 100%
Alc. 14,5% | € 20 | Bt. 300.000 | Ferm. steel | Mat. small barrels 9 months
A sparkling ruby red with hints of purple. Initial notes of cherry, sour cherry and violet; followed by marzipan, incense, sweet spices and menthol. On the palate, it is full-bodied and enveloping, magnificently lively and juicy, with a subtle tannic edge; a notable finish with fruity and herbal notes. Grilled wild boar sausage.

PUGLIA

1950

Torrevento

The company's history began in 1949 with the purchase of an estate in Contrada Torre del Vento, at the foot of the manor house commissioned in the Middle Ages by Frederick II of Swabia. The estate included a 17th-century stone monastery, which was converted into a wine cellar, and vineyards covering more than 50 hectares: under the expert guidance of Francesco Liantonio, the area under vine has increased almost tenfold, as has the number of bottles produced, with the satisfaction of producing some of the most significant wines of the Castel del Monte DOCG and DOC appellations.

SP 234, km 10+600 - 70033 Corato (BA)
Tel. 080 8980923 | email: info@torrevento.it
www.torrevento.it

Viticulture: Conventional
Hectares: 450 | **Bottles no.:** 7.000.000 | **Owner:** Francesco Liantonio
Winemaking mgmt.: Leonardo Palumbo
Agronomic mgmt.: Luigi Tarricone



93

CASTEL DEL MONTE ROSSO VIGNA PEDALE RISERVA 2020

Red DOCG - Nero di Troia 100%
Alc. 13,5% | € 12 | Bt. 220.000 | Ferm. steel | Mat. steel 8 months and large barrels 18 months
A deep ruby red exudes notes of cherry jam, violets, red plums and pomegranate juice; these are followed by hints of mace, cinchona, rhubarb, mint and chocolate shavings. The palate is lively, rich and complex, interwoven with bold yet perfectly integrated tannins. A captivating finish with fruity and spicy notes. Grilled entrecôte with cheese shavings.

BASILICATA

1957

Cantina di Venosa

Cantina di Venosa, a cooperative that now has over 350 members, was founded in the beautiful town of Orazio. Innovation and a long-term vision are the pillars underpinning this exemplary organisation, which focuses on quality and promoting the local area. The extensive range of products offers consumers a wide choice, from approachable, pleasant wines to structured and complex ones. Although some labels are missing – as they are still undergoing the necessary ageing process – Gesualdo and Verbo Rosso stand out in this edition for their finesse and appeal, serving as convincing examples of the estate's style.

Via Appia, 86 - 85029 Venosa (PZ)
Tel. 0972 36702 | email: info@cantinadivenosa.it
www.cantinadivenosa.it

Viticulture: Conventional
Hectares: 800 | **Bottles no.:** 2.000.000 | **Owner:** Producers' cooperative
Winemaking mgmt.: Donato Gentile
Agronomic mgmt.: Rocco Casella

90

AGLIANICO DEL VULTURE VERBO 2023

Red DOP - Aglianico del Vulture 100%
Alc. 14,5% | € 12 | Bt. 100.000 | Ferm. steel | Mat. steel 20 months and small barrels 12 months
A deep ruby red. Intense aromas of marasca cherry, prune, dark chocolate, leather and tobacco blend with hints of Mediterranean scrub. On the palate, it is rich and deep, with tannins that are both firm and refined, and a long, captivating finish. Stuffed aubergines.

CALABRIA

1600

Santa Venere

On the hills of Cirò, just a stone's throw from the Ionian Sea, Santa Venere safeguards the family's lands, which have been in their possession since the 17th century. Federico established the modern winery in 1960; today, Giuseppe, alongside his brother Francesco, continues to produce wines exclusively from Calabrian grapes, using organic farming methods. The vineyards, bathed in sunshine and sea breezes, surround a diverse agricultural estate that includes olive growing and hospitality. Alongside still wines, there is also the challenge of producing Traditional Method sparkling wine from Gaglioppo grapes, but this year, Scassabarile rosé stands out once again, a testament to research and biodiversity.

Tenuta Volta Grande - 88813 Cirò (KR)
Tel. 0962 38519 | email: info@santavenere.com
www.santavenere.com

Viticulture: Organic
Hectares: 35 | **Bottles no.:** 160.000 | **Owner:** Famiglia Scala
Winemaking mgmt.: Massimo Bartolini
Agronomic mgmt.: Domenico Spataro

91,5

SCASSABARILE 2025

Rosé IGP - Marsigliana Nera 100%
Alc. 13% | € 11 | Bt. 8.000 | Ferm. steel | Mat. steel 3 months
Powder-pink in colour. A wonderfully generous bouquet, with wild strawberries, watermelon, plum, sage and a subtle hint of coffee. The palate is definitely satisfying, punctuated by pleasant notes of freshness and savouriness; the warmth of the alcohol is well integrated into the structure and accompanies a slow, long and voluptuous finish. Scampi tartare.

SICILIA

1999

Alessandro di Camporeale

This family-run winery, now in its fourth generation, is one of the most dynamic wine-producing estates in western Sicily. It operates in an area traditionally suited to viticulture, within the Monreale DOC, where it has played a key role in its revival. The vineyards, located between 300 and 600 metres above sea level on calcareous-clay soils, are home to indigenous grape varieties – primarily Grillo and Catarratto – alongside international varieties such as Syrah, which gives rise to some of the estate's flagship wines, such as Monreale Kaid 2023, which excels in tastings.

Contrada Mandranova - 90043 Camporeale (PA)
Tel. 0924 37038 | email: info@alessandrodicamporeale.it
www.alessandrodicamporeale.it

Viticulture: Certified organic
Hectares: 40 | **Bottles no.:** 270.000 | **Owner:** Famiglia Alessandro
Winemaking mgmt.: Benedetto Alessandro
Agronomic mgmt.: Benedetto Alessandro

92,5

MONREALE SYRAH KAID 2023

Red DOC - Syrah 100%
Alc. 14% | € 21 | Bt. 28.000 | Ferm. steel | Mat. small barrels 12 months
A shimmering carmine colour. A spicy opening with aromas of black pepper and cinnamon, followed by Mediterranean scrub, tamarind, blueberries, notes of undergrowth and humus, hints of herbal notes and cocoa. On the palate, it is full-bodied and alluring, with a dense, well-integrated tannic structure. Black fruits and spices return in the long, savoury finish. Beef goulash with sweet paprika.

SICILIA

2004

Barraco

True to his vision of creating a wine that stirs the emotions, Nino Barraco pursues his goal: to produce artisanal wines from indigenous grape varieties grown on land overlooking the Stagnone Lagoon. On the podium this year are two Grillo wines: one, Biancammare, which, true to its name, highlights freshness, salinity and varietal aromas; the other, Altogrado, made from overripe grapes, with maceration and lengthy ageing in chestnut barrels, which draws on the tradition of 'pre-British' wines. Two profoundly different yet distinctive and recognisable wines. Just like all Nino's wines.

Contrada Bausa - 91025 Marsala (TP)
Tel. 389 7955357 | email: info@vinibarraco.it
www.vinibarraco.it

Viticulture: Organic
Hectares: 18 | **Bottles no.:** 70.000 | **Owner:** Antonino Barraco
Winemaking mgmt.: Antonino Barraco, Giulio Cosentino
Agronomic mgmt.: Antonino Barraco

93

BIANCAMMARE 2025

White IGT - Grillo 100%
Alc. 11,5% | € 23 | Bt. 9.800 | Ferm. steel and concrete
Mat. steel 7 months
A dense, luminous straw-yellow colour. A lively nose with citrus notes, followed by aromas of white peach and plum, orange blossom and mimosa, aromatic herbs and a distinct briny note. Full-bodied and enveloping on the palate, elegant and balanced, thanks to the pleasant notes of salinity and acidity that accompany the long, iodine-tinged finish. Plateau royal of crudités.

2000

SICILIA

Caruso e Minini

The Caruso e Minini winery has made an original and exemplary choice in partnering with Laboratorio Zanzara in Turin – a cooperative promoting the integration of people with disabilities – to which it has entrusted the graphic design of the labels, created by young people on the theme of flora and fauna. Giovanna and Rosanna Caruso run the business alongside their father, Stefano, from their winery housed in a farmhouse dating from 1904 in the centre of Marsala. From grapes of native and international varieties grown on the hills of Trapani come six ranges of table and meditation wines, which are exported to 40 countries worldwide.

Via Salemi, 3 - 91025 Marsala (TP)
Tel. 0923 982356 | email: info@carusoeminini.it
www.carusoeminini.com

Viticulture: Conventional and organic
Hectares: 120 | **Bottles no.:** 600.000 | **Owner:** Stefano Caruso
Winemaking mgmt.: Giuseppe Clementi, Giuseppe Ferranti
Agronomic mgmt.: Stefano Caruso

92,5

SICILIA CABERNET SAUVIGNON CABIGNON 2024

Red DOC - Cabernet Sauvignon 100%
Alc. 13,5% | € 15 | Bt. 6.000 | Ferm. steel | Mat. small barrels 8 months
A carmine colour with amaranth highlights. Elegant aromas of ripe black cherry, blueberries, cassis, cinnamon and vanilla stand out, alongside herbaceous notes of mint and pepper and herbal undertones. On the palate, it is bold, enveloping and juicy, with integrated yet still vibrant tannins. A long finish with a pleasant return of fruit. Baked lamb with grilled vegetables.

2000

SICILIA

Feudo Disisa

Feudo Disisa has its roots in an ancient estate in western Sicily, where the Di Lorenzo family operates with a vision that combines tradition and innovation. The vineyards stretch across a vast hilly area that extends from the hinterland to the coast, offering varied soil and climate conditions, resulting in a diverse range of wines made from both traditional and non-native grape varieties. Granmassenti returns to the top, a wine that does justice to a grape variety – Perricone – which has long been neglected and was often sacrificed in the past to make way for international varieties.

Contrada Disisa - SP 30, km 6 - Frazione Grisì - 90046 Monreale (PA)
Tel. 091 6127109 | email: info@vinidisisa.it
www.feudodisisa.it

Viticulture: Conventional and certified organic
Hectares: 150 | **Bottles no.:** 250.000 | **Owner:** Famiglia Di Lorenzo
Winemaking mgmt.: Tonino Guzzo
Agronomic mgmt.: Santo Agnello

92,5

MONREALE PERRICONE GRANMASSENTI 2022

Red DOC - Perricone 100%
Alc. 14% | € 20 | Bt. 12.000 | Ferm. steel | Mat. small barrels 12 months
A deep carmine colour, dense with light. The bouquet opens with aromas of violet, marasca cherry and plum, surrounded by lively hints of juniper and rosemary, black pepper and liquorice. Full-bodied on the palate, driven by a lively tannic structure that guides the progression of flavours. Warm, fruity notes in the long finish. Ravioli with Chianina beef sauce and black truffle.

1878

SICILIA

Poggio di Bortolone

Founded at the end of the 18th century with the acquisition of the estate, Poggio di Bortolone has always belonged to the Cosenza family, who have passed down from father to son a passion for the land and for vines in particular. Two events mark the modernisation of the estate: the first bottling of wine and olive oil in the 1970s and the construction of the modern underground cellar in 2009. Now a leading producer of Frappato and Cerasuolo di Vittoria – available in three different versions – the winery also successfully produces wines from international grape varieties: Syrah, Cabernet Sauvignon and the rare Petit Verdot.

Via Bortolone, 19 - Frazione Roccazzo - 97010 Chiaramonte Gulfi (RG)
Tel. 0932 921161 | email: info@poggiodibortolone.it
www.poggiodibortolone.it

Viticulture: Integrated pest management
Hectares: 15 | **Bottles no.:** 70.000 | **Owner:** Pierluigi Cosenza
Winemaking mgmt.: Giuseppe Romano
Agronomic mgmt.: Pierluigi Cosenza

92,5

CERASUOLO DI VITTORIA CLASSICO 2023

Red DOCG - Nero d'Avola 60%, Frappato 40%
Alc. 14,5% | € 16 | Bt. 10.000 | Ferm. steel | Mat. steel 18 months
Carmine red colour. A rich and refined bouquet of sour cherry in alcohol and plum, wild strawberries and wilted rose, liquorice root, black pepper and cloves, and ground coffee. Warm yet graceful on the palate, with noble tannins integrated into the structure and supported by a fresh, savoury profile. An elegant, spicy finish. Coniglio alla stimpirata (Sicilian sweet-and-sour rabbit stew).

2008

SARDEGNA

Siddùra

The winery takes its name from the place name Siddùra, meaning 'saddle' in Gallura, a reference to the shape of the hill on which it stands. This topography creates a distinctive microclimate that supports the vineyards during challenging vintages, which have recently been marked by early harvests and adverse weather conditions. In just under two decades, the winery has established itself as a trusted interpreter of the authentic expression of the island's traditional grape varieties. Constant work in the vineyard yields deeply evocative wines, amongst which Maìa 2024 stands out – a Vermentino di Gallura Superiore that has emerged in splendid form.

Località Siddùra - 07020 Luogosanto (SS)
Tel. 079 6573027 | email: marketing@siddura.com
www.siddura.com

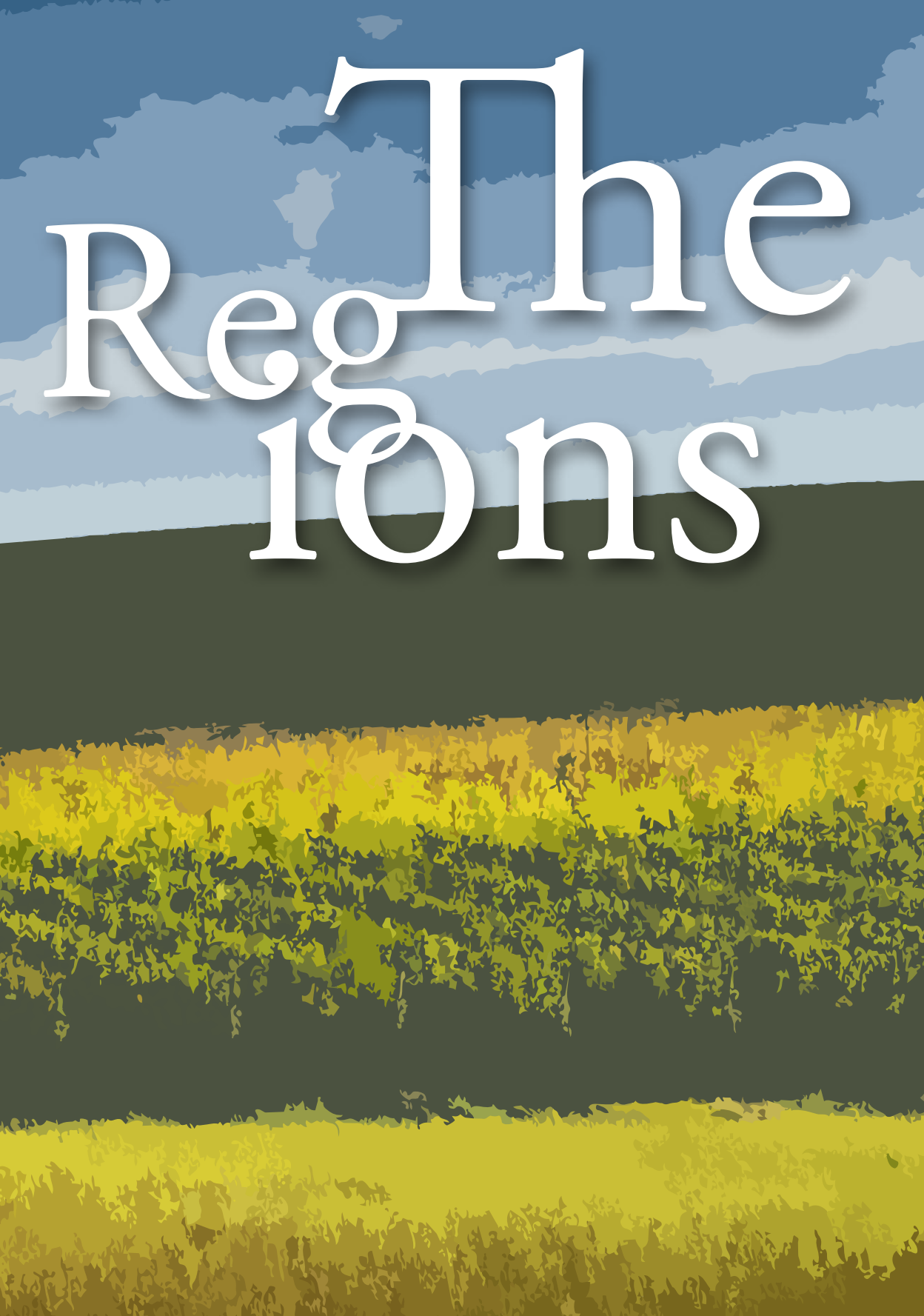
Viticulture: Integrated pest management
Hectares: 38 | **Bottles no.:** 250.000 | **Owner:** Nathan Gottesdiener
Winemaking mgmt.: Dino Dini
Agronomic mgmt.: Luca Vitaletti

90

VERMENTINO DI GALLURA SUPERIORE MAÌA 2024

White DOCG - Vermentino 100%
Alc. 13,5% | € 23 | Bt. 20.200 | Ferm. large barrels | Mat. large barrels 6 months
A rich straw yellow colour. A decisive first impression, with distinct notes of medlar, melon and toasted almond, enriched with helichrysum and flint. On the palate, it is dominated by fruity sensations and warm, velvety textures, with an appealing balance resulting from just the right blend of freshness and savouriness. The finish is composed of delicate hints of pastry. Stockfish stew with porcini mushrooms.




The
Regions


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The phoenix is amongst the rows of wines

AIS - Valle d'Aosta

This edition of "Vitae" has brought a number of satisfying results, confirmations and surprises that warrant further exploration in order to understand both the 2025 vintage (which is excellent) and the evolution of certain wines over time and, in particular, of certain grape varieties which, little by little, are returning to their former glory, drawing attention to our history but, above all, bearing witness to a changing world, and not just in terms of climate. Wine is culture – this is now clear – but it becomes particularly evident when, in our daily lives, we are confronted with a market that is changing, because its key players – the consumers – are evolving.

Today, the criteria sought in wine are no longer the same as they once were, as was already made clear in the previous edition of Vitae. It is true, in fact, that some grape varieties – which had disappeared over the years because they were unsuitable for the market of the past – are now, thanks to research, dedication, hard work and significant investments, making a resurgence with a certain brilliance and a distinct ability to carve out a clear identity.

The *Oriou Gris*, for example, a native Valle d'Aosta variety derived from Petit Rouge (our most representative grape variety) and once used only as a blending component, produces a wine that is light in colour but rich in aromatic complexity, with a distinct character, nuanced by varietal notes of herbal and sweet spices. This wine, which best reflects the increasingly interesting and contemporary terroir of Valle d'Aosta, now represents a venture heading towards modest yet significant production and, thanks in part to the decade of work carried out by Didier Gerbelle, has been deservedly recognised as the 'discovery wine' of the 2023 vintage.

Grape varieties that had long since disappeared are now, thanks to research, dedication and significant investments, making a resurgence with brilliance and a distinct ability to tell new stories.

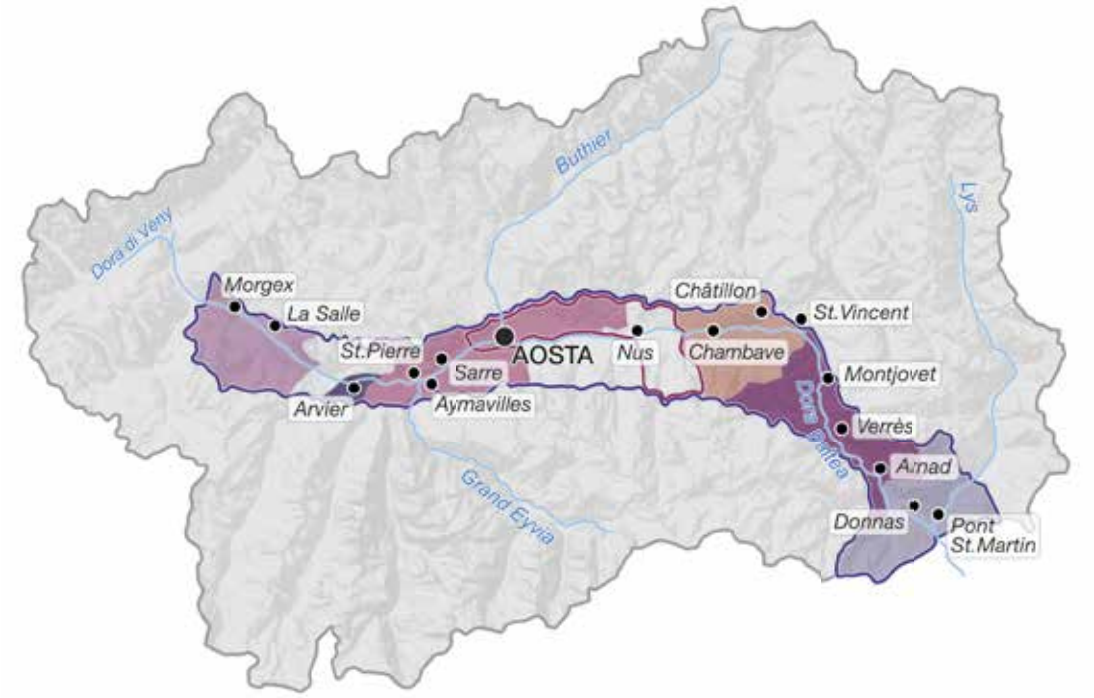
But let's talk a little more about the 2025 harvest. There are harvests in which every piece of the climatic jigsaw seems to fit together with surgical precision, giving us a vintage defined by composure and harmony.

Constant rain characterised the spring of 2025 and it seemed that, after the problems of 2024 caused by high humidity (and the resulting development

of fungal diseases), the current vintage would not be all that different.
However, rather than posing an obstacle, that excess water proved to be a providential water reserve, allowing the bunches to develop without any stress (Water stress is a common problem in Valle d'Aosta due to the limited annual rainfall compared to other Alpine regions (about 750 ml per year) and the particularly sandy, morainic soil, which tends not to retain water. For this reason, irrigation is permitted in the vineyards of our region) and guiding them towards a slow, steady and balanced ripening process.
The spring rain paved the way for a hot, dry and breezy early summer, followed by an autumn that was not excessively scorching, which slowed down the ripening of the red grapes and the later-ripening white varieties. This factor characterised the harvest, resulting in balanced technological and phenolic ripeness, which led to a truly interesting vintage. In short, a vintage of both quantity and quality, with well-preserved acidity and an appropriate alcohol content. These are wines with character – less full-bodied but lively, graceful, elegant and with particularly intense aromas, especially the reds.
All things considered, however, in some areas – given the resulting summer weather – it would have been advisable to thin out the bunches further; yet the challenges of 'heroic' viticulture and the difficult start to the growing season, particularly in areas such as Morgex where low pergolas predominate, did not make this sort of operation straightforward. It is precisely in the small area of Morgex that we find the most interesting results from our outstanding indigenous white grape variety, *Prié Blanc*, both for still wines and for the base wines used in sparkling wines, which are particularly crisp and mature in the development of their aromas and flavours.

There are vintages that nature chooses to etch into our memory, giving us wines that tell their own story through intense and deep aromas.

There are vintages that nature chooses to etch into our memory, giving us wines that tell their own story through intense and deep aromas; and, if well crafted in the cellar, these become unforgettable.
And so, like the mythological phoenix, in 2025 we shall rise from the ashes of the past through the rediscovery and promotion of small, long-forgotten local varieties, thereby placing Valle d'Aosta's wine sector amongst today's most sought-after and exciting regions, and making us constant ambassadors of the 'heroic' viticulture that sets our region apart.



Valle d'Aosta DOC

Blanc de Morgex et de La Salle

Enfer d'Arvier

Torrette

Nus

Chambave

Arnad-Montjovet

Donnas

Piemonte



Piemonte land of wine

AIS - Piemonte

This year's analysis of Piemonte wine is inevitably influenced by the quality of recent harvests, which have been of a high standard on average but inconsistent. Climate change and its effects on the vines have been felt across many areas: except for the 2025 harvest, the 2022, 2023 and 2024 vintages have put the winegrowers' skills to the test, requiring them to interpret the harvests differently. The 2022 harvest (that of Barolo), which was hot and extremely dry, was perhaps the most challenging, whilst the 2023 harvest, though still dry but less unpredictable, yielded excellent, albeit uneven, results, with Barbera and Barbaresco at times showing great promise and moments of excellence. The 2024 vintage, on the other hand, is more complex to assess, characterised by persistent rain in many parts of the region: a wet harvest, which will not be remembered fondly, but which has shown surprising promise in tastings of the early-ripening varieties. And then, as we know, 'cool' vintages are often preferred to hot ones.

These are therefore challenging vintages, affected by adverse weather conditions – high temperatures, drought, or excessive rainfall and humidity – compounded by extreme events such as hail and frost, which now regularly put the work and expertise of agronomists to the test. Yet another example of this is the 2026 harvest, which, as we write, is getting underway across Europe earlier than ever before. But let us analyse the growing areas, starting from the north.

Except for the 2025 vintage, recent vintages have put the winegrowers' skills to the test, requiring them to interpret each harvest differently.

Alto Piemonte continues to flourish, confident in its ability to produce great Nebbiolo: average scores are rising, the wines are expressing themselves more fully and, above all, the efforts of the new generation of winemakers are bearing fruit; from Boca to Lessona, they are demonstrating the full potential of an area that has historically been among the region's most suitable for winegrowing. Climate change, on the other hand, seems to be favouring the region's most extreme viticultural areas: the Ossola valleys, the Pinerolo area, the Saluzzo area and Alto Canavese itself are raising the bar in terms of quality and, despite being

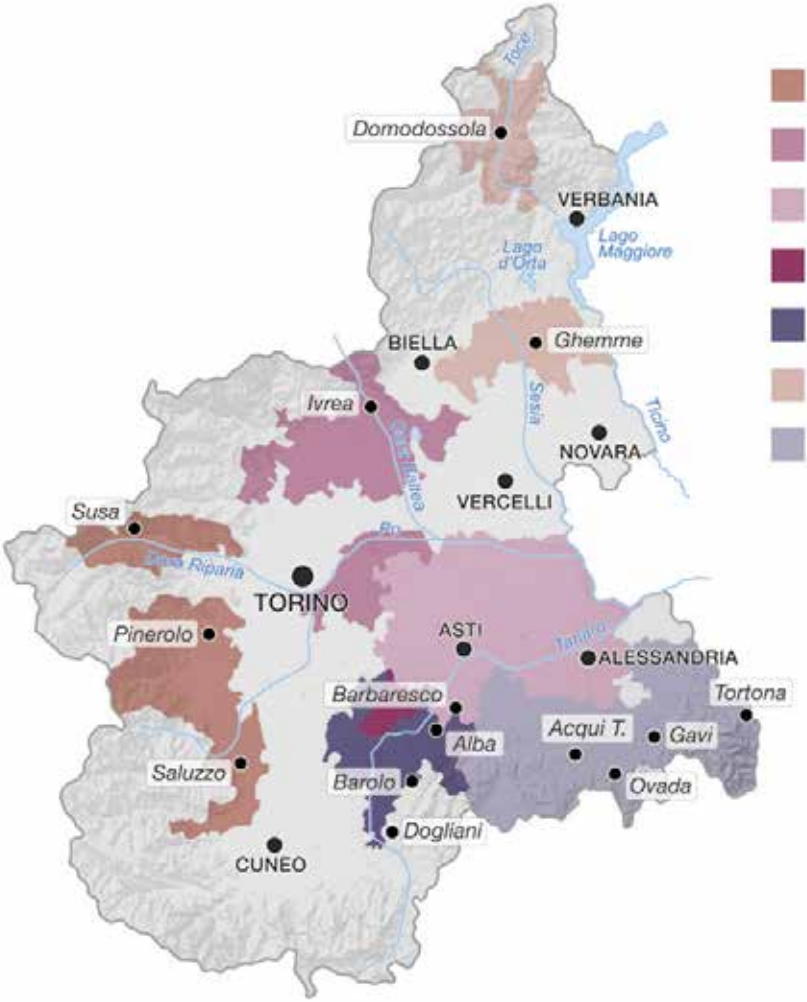
among the coldest areas in Piemonte, are paradoxically managing to produce wines with ever-greater character.

Alto Piemonte continues to flourish, confident in its ability to produce great Nebbiolo, whilst in the south, the Tortona area is the focus of attention, with the search for a potential that may still be unexplored.

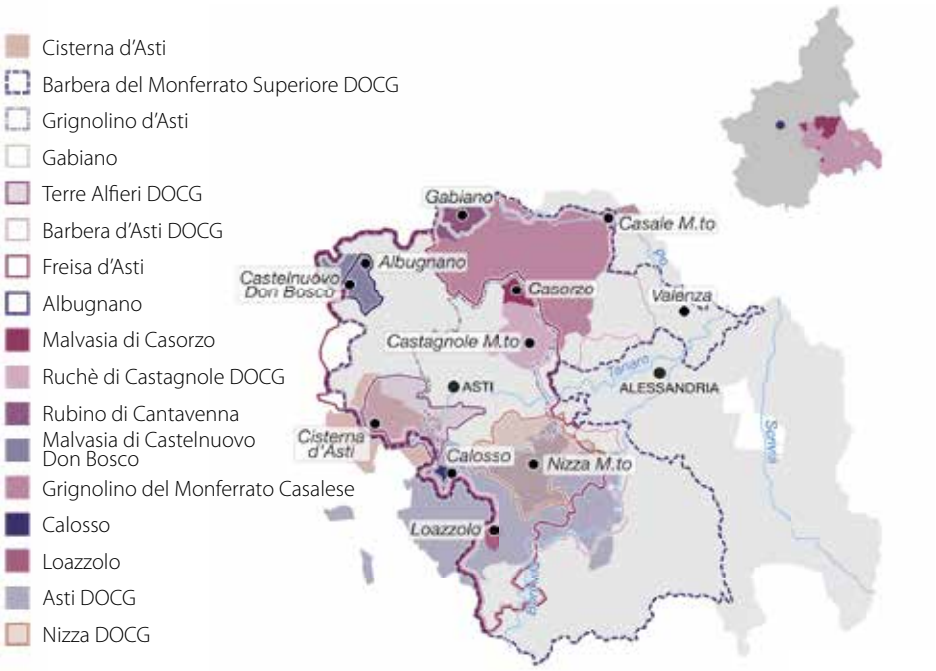
There is little new to report from southern Piemonte, except from the Tortona area, which is now more than ever at the centre of the market and critical attention. The 2025 harvest produced excellent Gavi wines; this is a growing appellation that now boasts production of more than 15 million bottles, the vast majority of which are exported. Equally excellent were the Moscato d'Asti wines, unique and fragrant like no other Italian sweet wine. The world of Barbera continues on the path of revitalising its image and positioning, with wines that, compared to the past, offer not only drinkability and freshness but also less predictable characteristics. And then there is Timorasso: the quality of the range is constantly improving, and the vigour of investment demonstrates just how much of the appellation's potential remains untapped. The Alta Langa region is growing in volume, approaching 4 million bottles, confirming strong interest from wine enthusiasts and a good average quality of production; however, more needs to be done, both in terms of quality and sales, particularly outside the region. Finally, the Cuneo area, the land of great reds. There is a buzz in Roero: the quality is remarkable, but what is truly exciting is the new generation of winemakers making a name for themselves – an enthusiasm that promises a bright future for the region, both for Arneis and for the red grape varieties. Despite market issues that have now become almost endemic, the world of Dolcetto continues to offer wines of refined quality, with sweet, full-bodied Dogliani and Diano. Finally, Barolo and Barbaresco: the 2023 harvest for Barbaresco was excellent. Following a mild and dry winter, the spring rains revitalised the vineyards which, despite the intense summer heat, produced perfectly ripe grapes, yielding balanced and fragrant wines. It may not be remembered as a great vintage, but it is undoubtedly very positive when compared with the previous year. The report on Barolo 2022, however, is quite different, the result of a very dry harvest and therefore difficult for winegrowers to 'interpret'. The lack of rainfall and the intense heat led to uneven yields across the various slopes, and the wines confirmed an irregular quality, described as 'patchy'. Some wines were found to be of only moderate quality, but there was no shortage of magnificent, supple and well-balanced wines, nor of wineries that chose not to bottle single-vineyard Barolo, focusing instead on blended wines.

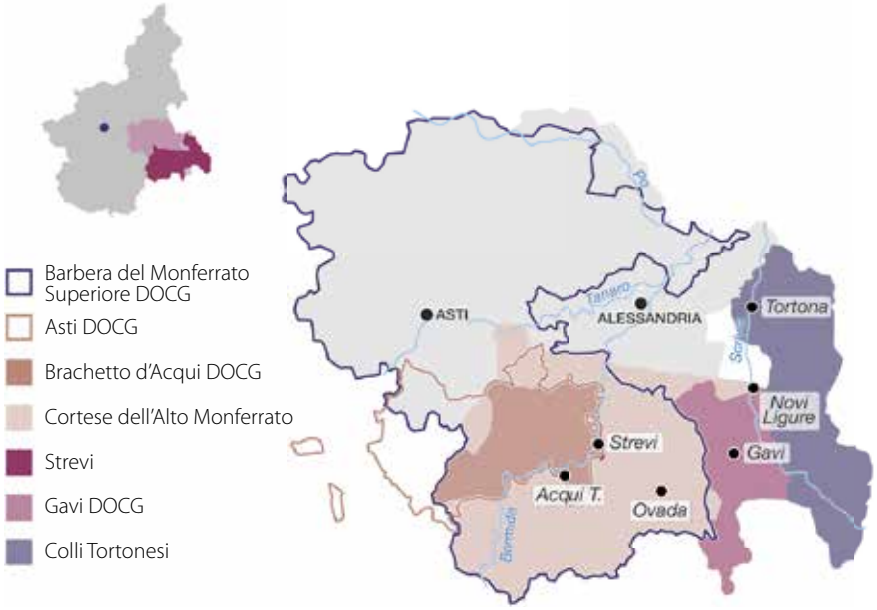
The 2022 and 2023 harvests in the Langhe were difficult to interpret, with 'patchy' results. The average quality was fair, but with the usual peaks of excellence.

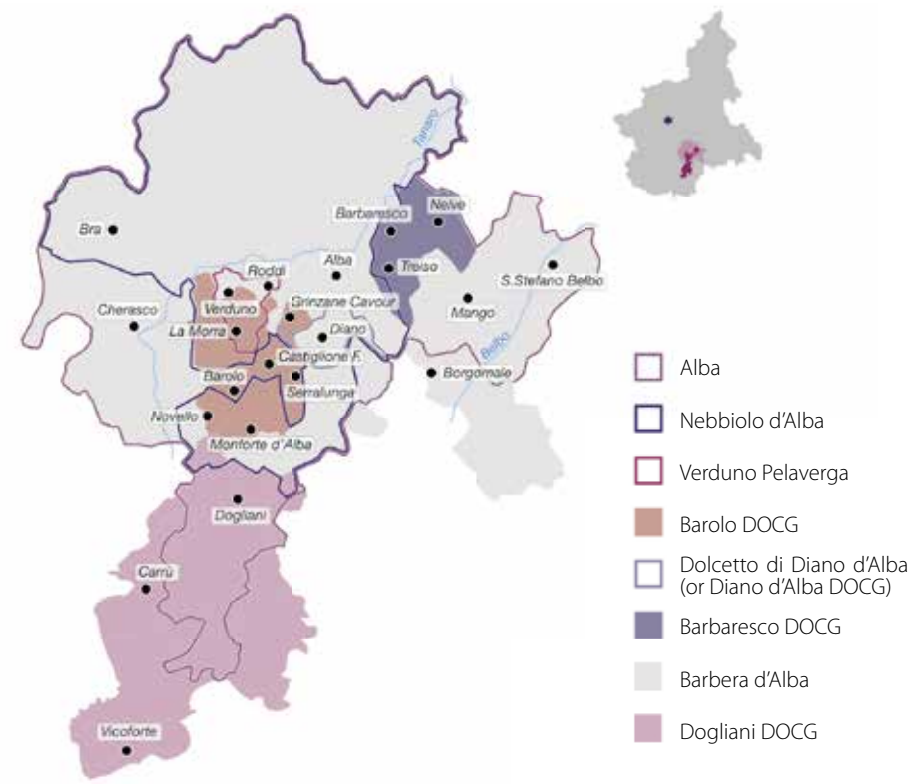
Ultimately, Piemonte's wine sector remains in good shape in terms of quality, but it will have to face the new challenges posed by the market and consumption crisis with courage. Wine production is increasingly influenced by changing climatic conditions, which are set to reshape the very way wine is made in the near future.

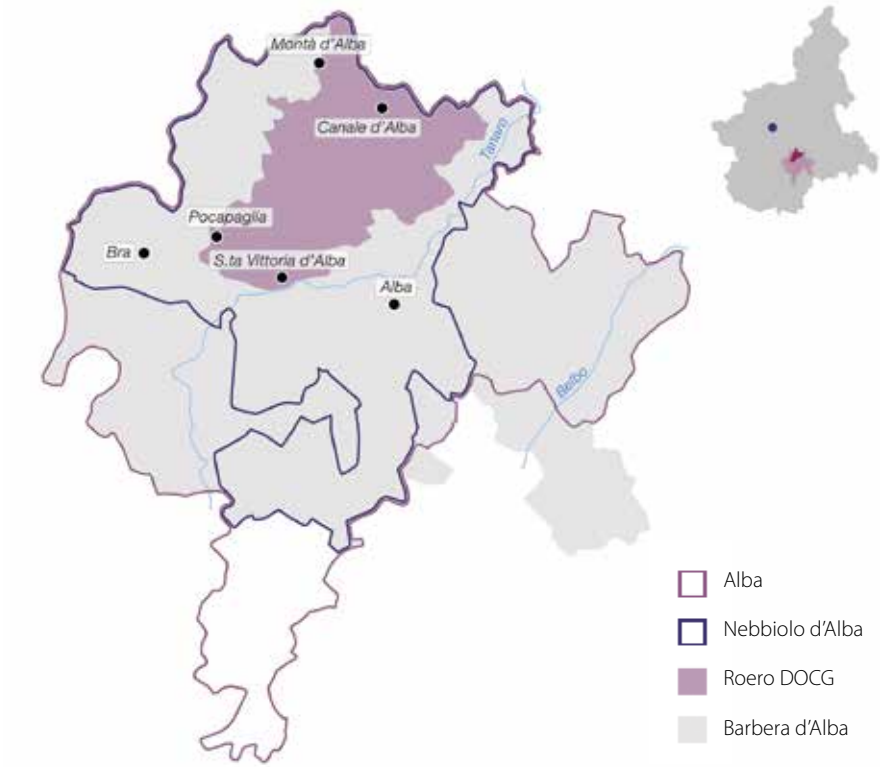


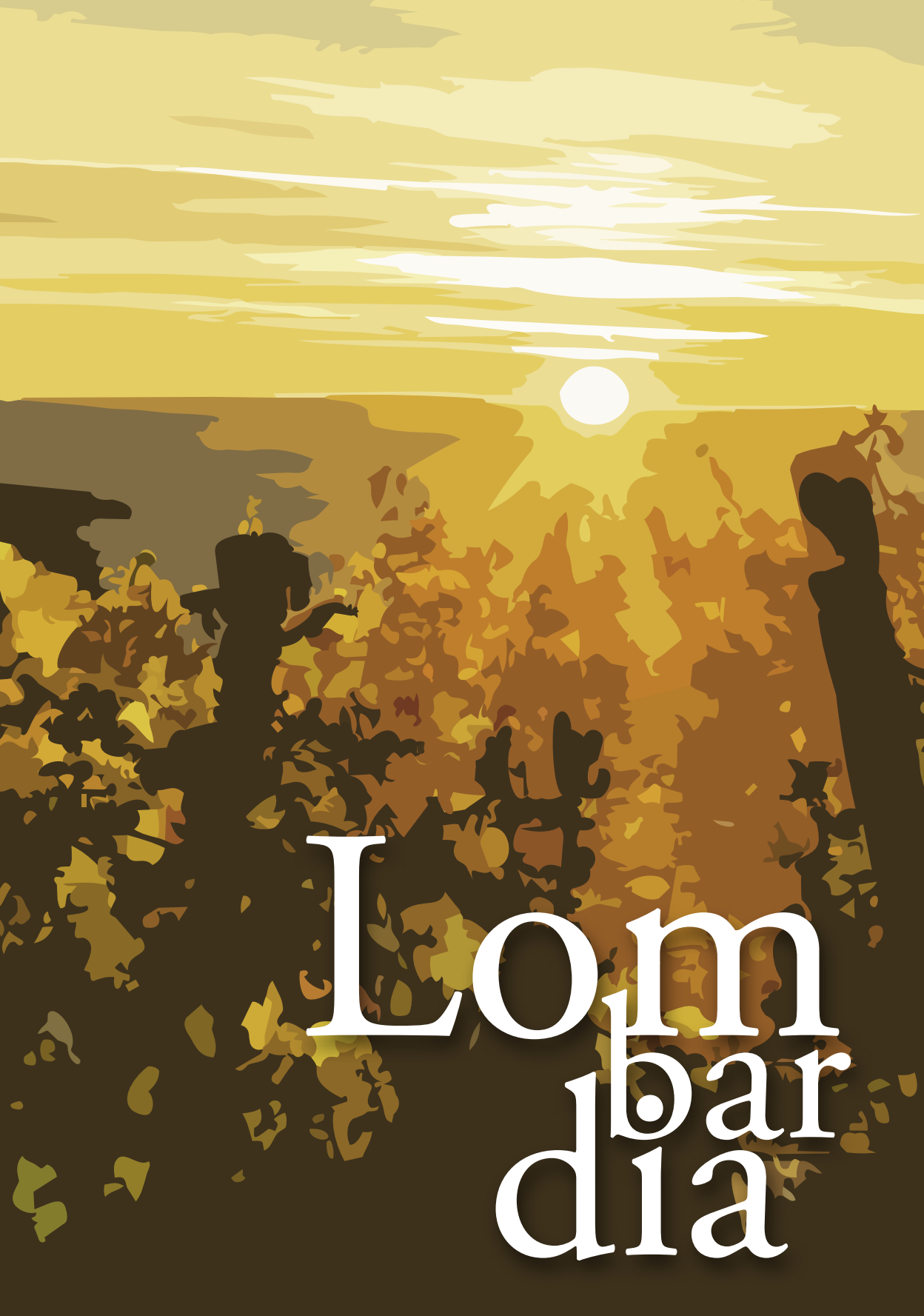
- Saluzzese, Pinerolese, Valle di Susa
- Torinese
- Monferrato Astigiano
- Roero
- Langhe
- Alto Piemonte
- Sudest alessandrino


Cisterna d'Asti
Barbera del Monferrato Superiore DOCG
Grignolino d'Asti
Gabiano
Terre Alfieri DOCG
Barbera d'Asti DOCG
Freisa d'Asti
Albugnano
Malvasia di Casorzo
Ruchè di Castagnole DOCG
Rubino di Cantavenna
Malvasia di Castelnuovo Don Bosco
Grignolino del Monferrato Casalese
Calosso
Loazzolo
Asti DOCG
Nizza DOCG
Gabiano
Casale M.to
Albugnano
Castelnuovo Don Bosco
Casorzo
Valenza
Castagnole M.to
ASTI
ALESSANDRIA
Cisterna d'Asti
Calosso
Nizza M.to
Loazzolo
Tanaro
Po
Bormida
Sorba


Barbera del Monferrato Superiore DOCG
Asti DOCG
Brachetto d'Acqui DOCG
Cortese dell'Alto Monferrato
Strevi
Gavi DOCG
Colli Tortonesi
ASTI
ALESSANDRIA
Tortona
Novi Ligure
Strevi
Gavi
Acqui T.
Ovada
Tanaro
Po
Bormida
Scrivia


Tanaro
Bra
Barbaresco
Neive
Alba
Treiso
S.Stefano Belbo
Rodd
Cherasco
Verduno
Grinzane Cavour
Mango
La Morra
Diano
Castiglione F.
Barolo
Borgomale
Serralunga
Novello
Monforte d'Alba
Belbo
Dogliani
Carrù
Vicoforte
Alba
Nebbiolo d'Alba
Verduno Pelaverga
Barolo DOCG
Dolcetto di Diano d'Alba
(or Diano d'Alba DOCG)
Barbaresco DOCG
Barbera d'Alba
Dogliani DOCG


Mantà d'Alba
Canale d'Alba
Tanaro
Pocapaglia
Bra
S.ta Vittoria d'Alba
Alba
Belbo
Alba
Nebbiolo d'Alba
Roero DOCG
Barbera d'Alba


Lombardia

Lombardy, the subtleties of the differences

AIS - Lombardia

Lombardy's wine draws its strength from the distance that separates – and at the same time unites – its territories. Altitudes, soils, exposures, grape varieties and climatic conditions vary; above all, the responses that the vine and man are called upon to provide vary. From the sparkling wine base grapes harvested in the height of summer to the Nebbiolo delle Alpi that ripens in autumn, Lombardy forms a mosaic in which quality stems increasingly from the ability to discern differences.

Nebbiolo delle Alpi offers expressions that combine structure and vigour, austerity and finesse, showing how contemporary mountain viticulture can be without losing its character.

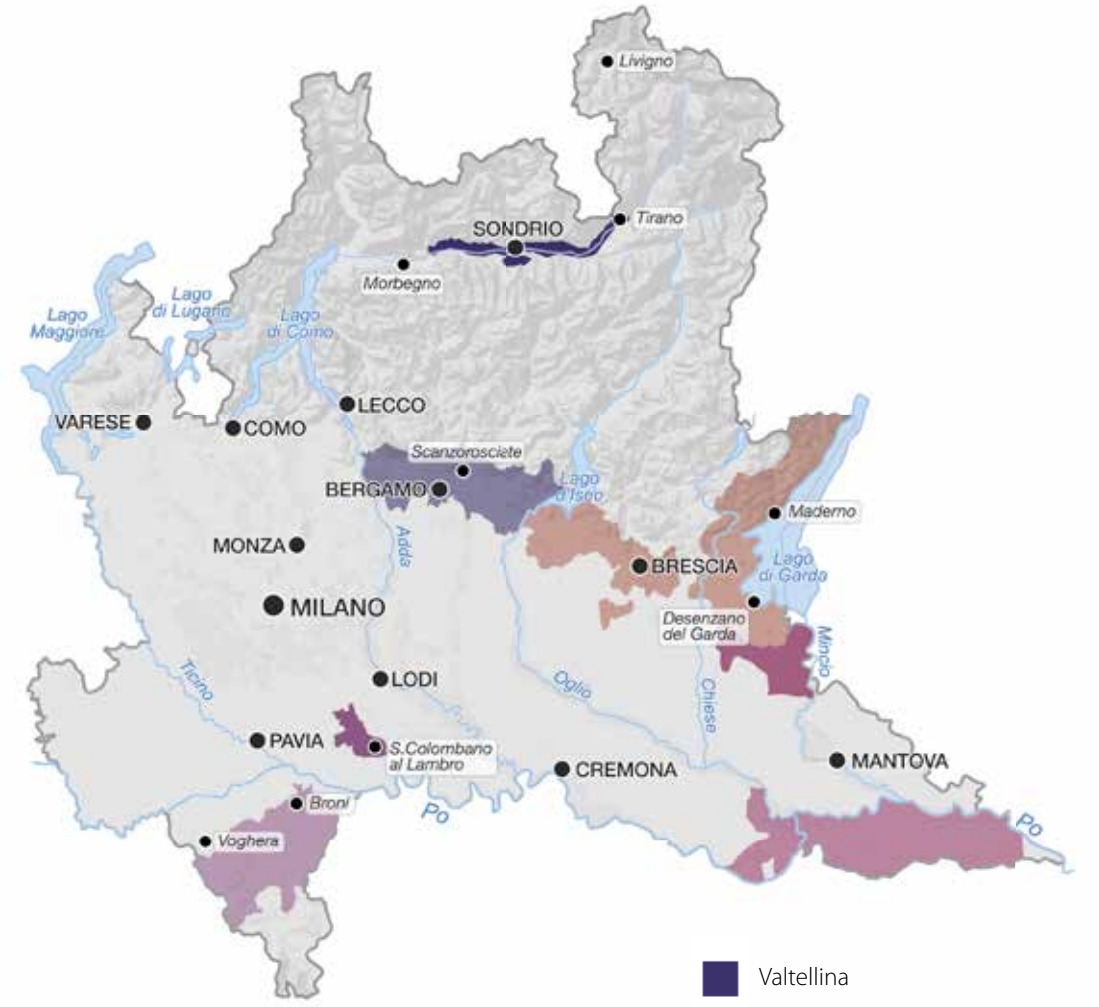
The 2023 and 2024 harvests have made this ability particularly evident. These were neither simple nor uniform vintages, and for this very reason they lend themselves poorly to generalised assessments. Rain, the threat of fungal diseases, localised hailstorms and often narrow weather windows demanded continuous work in the vineyard, rigorous selection and swift decision-making. In many cases, the quality of the final result speaks first and foremost to the expertise with which the wineries tackled the season.

The new edition of Vitae thus presents a Lombardy that is conscious of its diversity.

Phytosanitary issues have had varying impacts across different areas and vineyards. Where the grapes arrived at harvest in good health, the wines displayed balance, varietal character and a strong reflection of their respective terroirs. This is a vintage that invites us to distinguish rather than generalise, and to view the wine in the glass as an expression of individual growing areas, exposures and agronomic choices.

2025 also presented a challenging harvest. Rainfall in the spring and early summer increased the risk of plant diseases and, in some areas, significantly reduced yields. Subsequent drier and warmer spells facilitated the recovery of ripening, enabling the harvest of high-quality grapes from vineyards managed with greater precision. The result is a vintage in which quantity does not always equate to qual-

ity; indeed, even where production was lower, we recorded very positive results in terms of quality.
The tastings featured in the new Vitae Guide confirm the strength of the most established wine-growing areas whilst, at the same time, highlighting an increasingly widespread trend towards higher quality. Franciacorta maintains a consistently high standard and continues to explore the relationship between wine, sub-regions and individual vineyards. Oltrepò Pavese reaffirms the central role of Pinot Noir, both in the Traditional Method and in red wine production, accompanying this development with a clearer commitment to territorial definition and identity, which will be fully reflected in the Classese area.
Valtellina is particularly noteworthy. The tasting results reveal a region that is improving in terms of precision, consistency and complexity. Nebbiolo delle Alpi offers expressions that combine structure and vigour, austerity and finesse, showing how contemporary mountain viticulture can be without losing its character. Even the smaller appellations are showing



promising signs: Valtènesi continues to develop on Groppello and its own identity is both in rosé and red wines, whilst Botticino confirms that quality can be consolidated even within limited growing areas, provided the production approach is consistent.

The true common thread running through Lombardy's wines today seems to lie in the shift from a general definition of the territory to a detailed understanding of the vineyard. Zoning, mapping, and the study of soils and micro-plots are not merely descriptive tools: they enable a perceived potential to be transformed into a measurable, shared and communicable identity. In such a diverse region, the future does not lie in uniformity, but in an increasingly precise representation of differences.

The new edition of Vitae thus presents a Lombardy that is conscious of its diversity. A region in which the best-known areas continue to drive growth, whilst smaller areas seek a clearer voice. The common thread linking them is the desire to make the vineyard – even before the appellation – the place where the origin and value of every wine are recognised.




Veneto

Change as a culture

AIS - Veneto

Every major wine-producing region undergoes change. Veneto has learned to turn this into a catalyst for growth.

Over recent decades, this region has managed to transform every new challenge into an opportunity for development: it has understood international markets, promoted a wide variety of appellations, invested in research and tackled the effects of an increasingly unpredictable climate with pragmatism. Not to chase after the new, but to preserve what makes each territory unique. It is precisely this characteristic that best represents Veneto's wine-growing tradition: an agricultural culture built on hard work, observation and the ability to adapt.

This mindset is reflected in one of Italy's most diverse wine-growing regions. From the UNESCO World Heritage hills of Conegliano Valdobbiadene to the plains of Prosecco DOC, from the valleys of Valpolicella to the volcanic soils of Soave, from Colli Berici to Colli Euganei, right through to the shores of Lake Garda and the morainic hills of Custoza, Veneto brings together some of the most distinctive expressions of Italian viticulture. Each appellation preserves a heritage of grape varieties, landscapes and traditions that time has enriched, helping to build a distinctive and dynamic wine-growing system.

The 2025 vintage confirms that Veneto cannot be understood through a single lens. The consortia's press releases describe different growing seasons, all characterised by an increasingly variable climate and a greater focus on vineyard management. It is precisely the comparison between these experiences that reveals the true character of a region capable of interpreting each harvest through the distinctive features of its various territories.

The 2025 vintage confirms that Veneto cannot be understood through a single lens.

In the hills of Conegliano Valdobbiadene, April and May were the rainiest months of the entire season, without causing particular difficulties in tending the vines. A very dry and hot June was followed by the much-needed rainfall in early July. At the end of July, ripening began, aided by cool nights and little rainfall. After an initially very rapid phase, ripening returned to normal levels, with a slow build-up of sugars and aromatic compounds.

In the Valpolicella valleys, bud break and flowering occurred slightly earlier than the historical average, with good uniformity and bud fertility. Following a very hot June, with temperatures around 3°C above average and almost no rainfall, the summer was characterised by heavy rain, particularly between August and September. The harvest of grapes intended for drying began on 8 September, five days earlier than in 2024 and around ten days earlier than the historical average.

Further east, in the Soave region, the mild, dry winter was followed by a normal spring, with well-distributed rainfall. June saw high temperatures and frequent rainfall, whilst July remained hot. The slight delay in bud break and flowering compared with 2024 was made up for at the time of the harvest, with yields judged to be good to excellent. The wines of the new vintage stand out for their freshness, floral aromas, minerality and the typical almond finish characteristic of Garganega.

Not far away, in Colli Euganei, the alternation between hot weather, thunderstorms and significant daily temperature variations favoured the white wines, which were harvested slightly earlier in a vintage free from any particular phytosanitary issues. The situation for the reds was more complex: the persistent rainfall in September made the harvest more challenging.

In Colli Berici, the season proved to be more unpredictable: the early-ripening varieties, harvested before the end of August, yielded encouraging results, whilst hailstorms and severe weather events hampered the later-ripening varieties.

Around Lake Garda, the landscape changes once again, and with it, the way the season is interpreted. In the Lugana region, the ripening of the grapes was about ten days ahead of schedule until the end of August, before slowing down slightly due to heavy late-summer rains. The particularly hot month of June accelerated the phenological stages, whilst a cooler July and a stable, sunny August fostered an ideal balance between sugars and acidity. The Consortium describes a vintage of high-quality, with intense aromas, excellent acid balance and remarkable pleasantness.

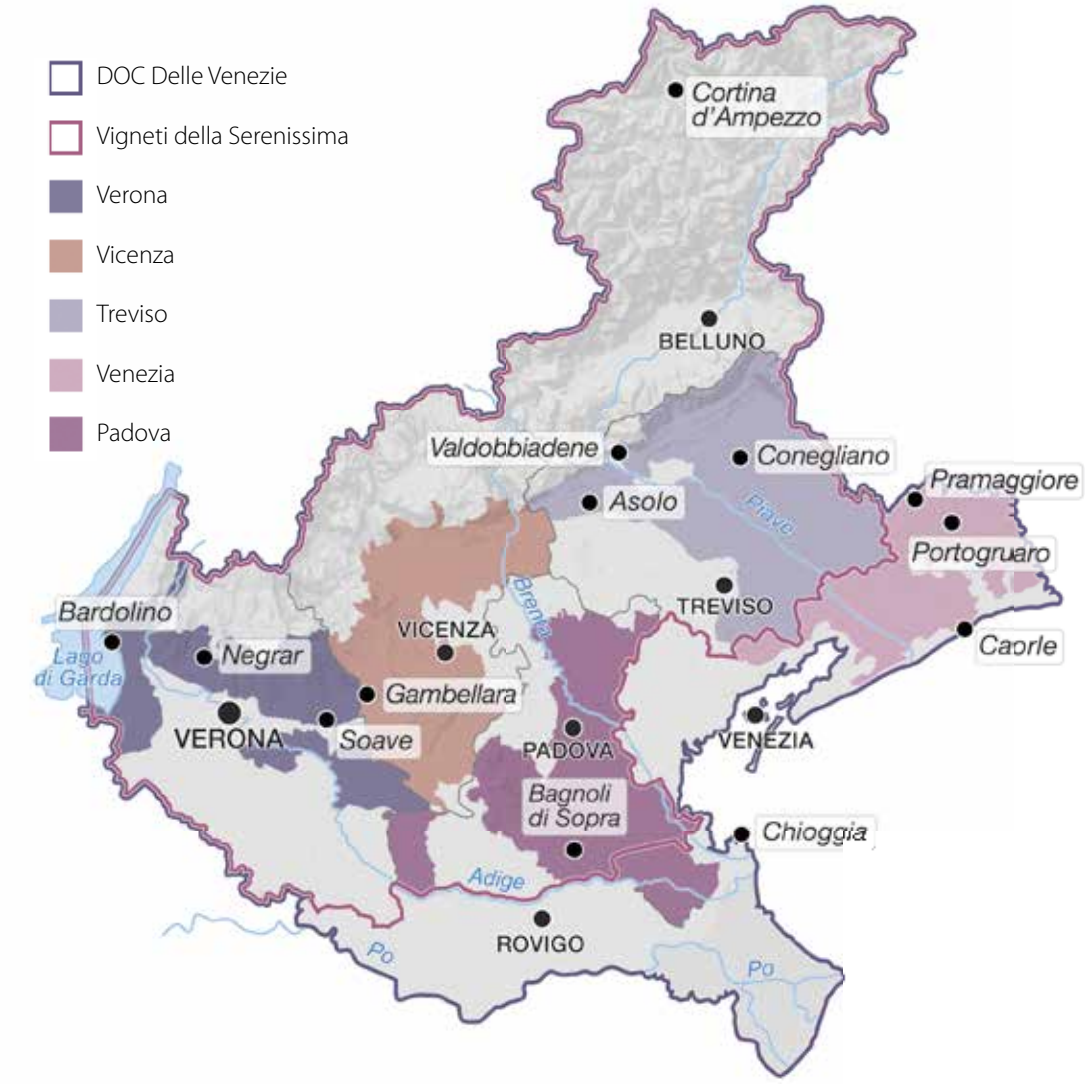
A few kilometres further north, the Bardolino region experienced a growing season that began well earlier than in 2024, though this was tempered by a drop in temperatures and bad weather in May. Subsequent thunderstorms and temperature fluctuations meant that the vegetative phases concluded six to seven days earlier than the historical average. A brief dry spell at the end of June required emergency irrigation, whilst rain during the harvest meant the grapes had to be picked quickly. The result is a well-balanced vintage, with the potential for fragrant, harmonious wines that remain true to the identity of the appellation.

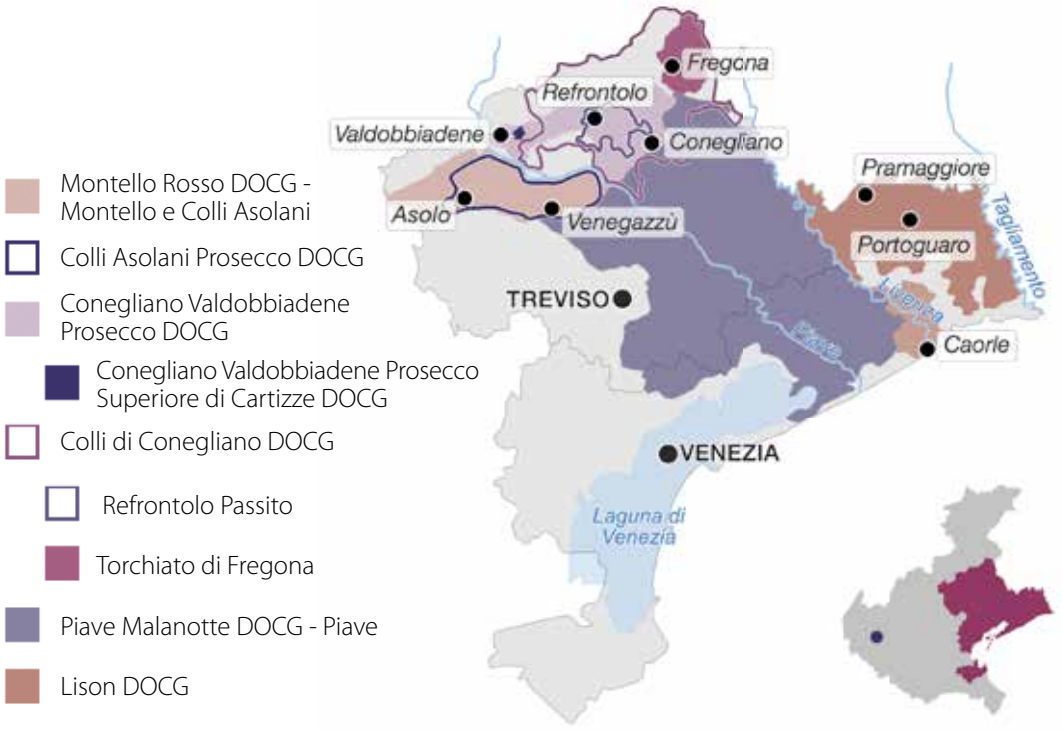
The 2025 vintage therefore tells the story of a Veneto that does not seek one-size-fits-all solutions, but continues to celebrate the differences between its various territories.

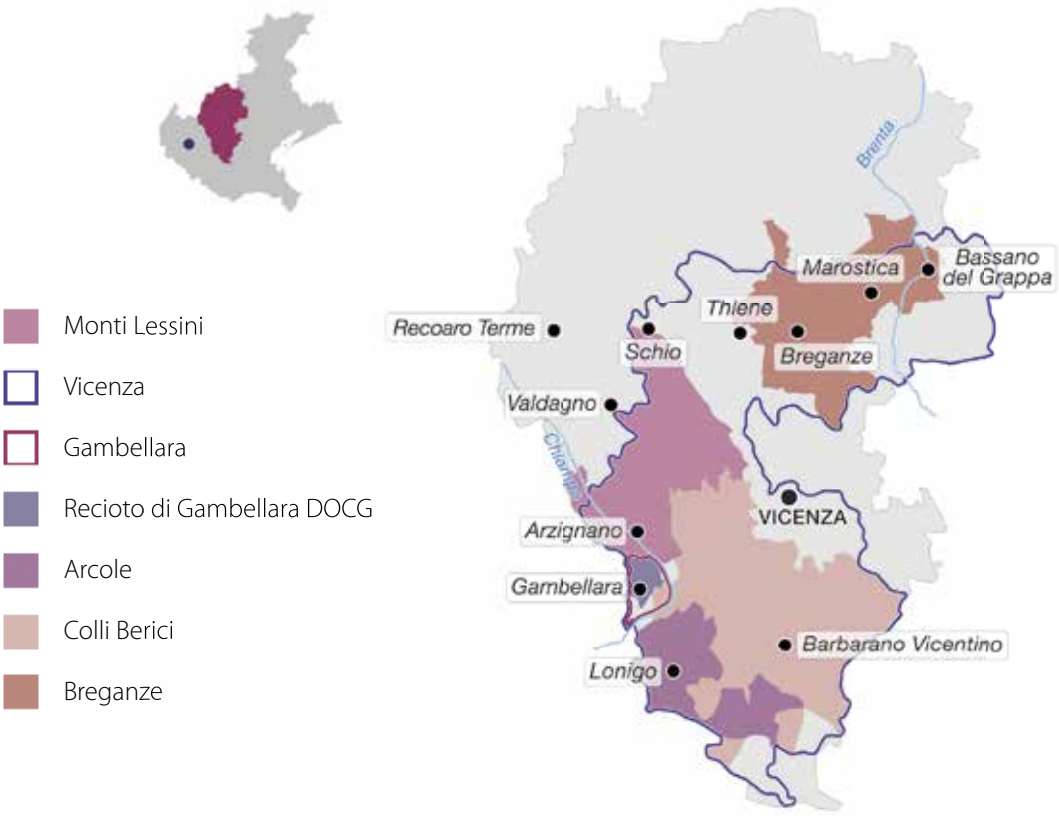
In the morainic hills of Custoza, a not particularly cold winter was followed by a dry spell that lasted until early spring, only partially offset by rainfall in April and May. Spring arrived early, whilst temperatures rose gradually between May and June; a cooler end to July preceded a grape harvest that began in dry conditions and concluded with heavy rain. Trebbianello, harvested around mid-August, reached full ripeness; Bianca Fernanda, Trebbiano and Garganega followed different timings, with the latter two varieties harvested a few days before full ripeness due to the arrival of rain during the harvest period. The 2025 Custoza wines are characterised by soft, brilliant colours and aromas of white flowers, unripe fruit, sweet spices and medicinal herbs, whilst on the palate they express freshness, savouriness, energy and tension.

The 2025 vintage therefore tells the story of a Veneto that does not seek one-size-fits-all solutions, but continues to celebrate the differences between its various territories. Each denomination has experienced the season in its own way, with harvest times and results that are never identical, yet held together by a shared commitment to meticulous vineyard management and the celebration of their own identity. This is a journey that looks to the future without forsaking its roots, and which draws its strength from the richness of the region's territories.

Thus, for Veneto, change is not merely a challenge. It has become a way of life.


DOC Delle Venezie
Vigneti della Serenissima
Verona
Vicenza
Treviso
Venezia
Padova
Cortina d'Ampezzo
BELLUNO
Valdobbiadene
Conegliano
Pramaggiore
Asolo
Piave
Portogruaro
TREVISO
Brenta
Bardolino
VICENZA
Lago di Garda
Negrar
Caorle
Gambellara
VERONA
Soave
PADOVA
VENEZIA
Bagnoli di Sopra
Chioggia
Adige
ROVIGO
Po
Po


Montello Rosso DOCG - Montello e Colli Asolani
Colli Asolani Prosecco DOCG
Conegliano Valdobbiadene Prosecco DOCG
Conegliano Valdobbiadene Prosecco Superiore di Cartizze DOCG
Colli di Conegliano DOCG
Refrontolo Passito
Torchiato di Fregona
Piave Malanotte DOCG - Piave
Lison DOCG
Fregona
Refrontolo
Valdobbiadene
Conegliano
Asolo
Venegazzù
Pramaggiore
Portoguaro
Tagliamento
Livenza
Piave
Caorle
TREVISO
VENEZIA
Laguna di Venezia


Monti Lessini
Vicenza
Gambellara
Recioto di Gambellara DOCG
Arcole
Colli Berici
Breganze
Brenta
Marostica
Bassano del Grappa
Thiene
Recoaro Terme
Schio
Breganze
Valdagno
Chiampo
VICENZA
Arzignano
Gambellara
Barbarano Vicentino
Lonigo


Tren
tino

Trentino.
Time as a raw material

AIS - Trentino

Last year, we described Trentino as a 'vertical' region: mountains, valleys and temperature variation. This year, the stories of the wineries featured in the tasting have suggested another perspective: here, the future is not just a topic of conversation; it is part of everyday life.

This is confirmed by Trentino's sparkling wines. Among the more than 130 labels tasted for this edition, the trend is clear: the longer a sparkling wine remains on the lees, the more the glass reveals precision, depth and ageing potential. This is not an isolated observation, but a trend that emerges tasting after tasting. More and more producers are choosing to wait well beyond the minimum recommended times, sometimes for many years, foregoing immediate gratification in exchange for a result that will only become apparent later on. Here, quality is not achieved: it is waited for.

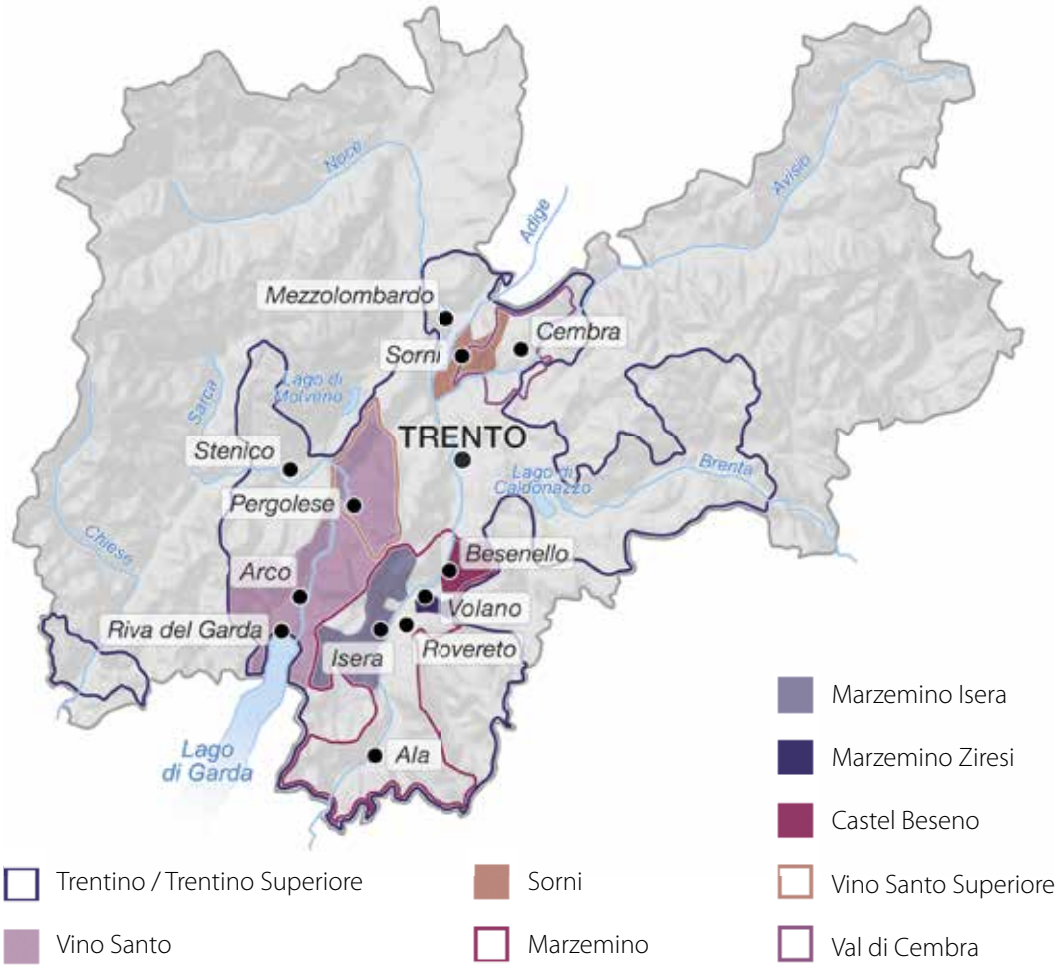
Sparkling wine teaches us that quality is not something you achieve: it is something you wait for.

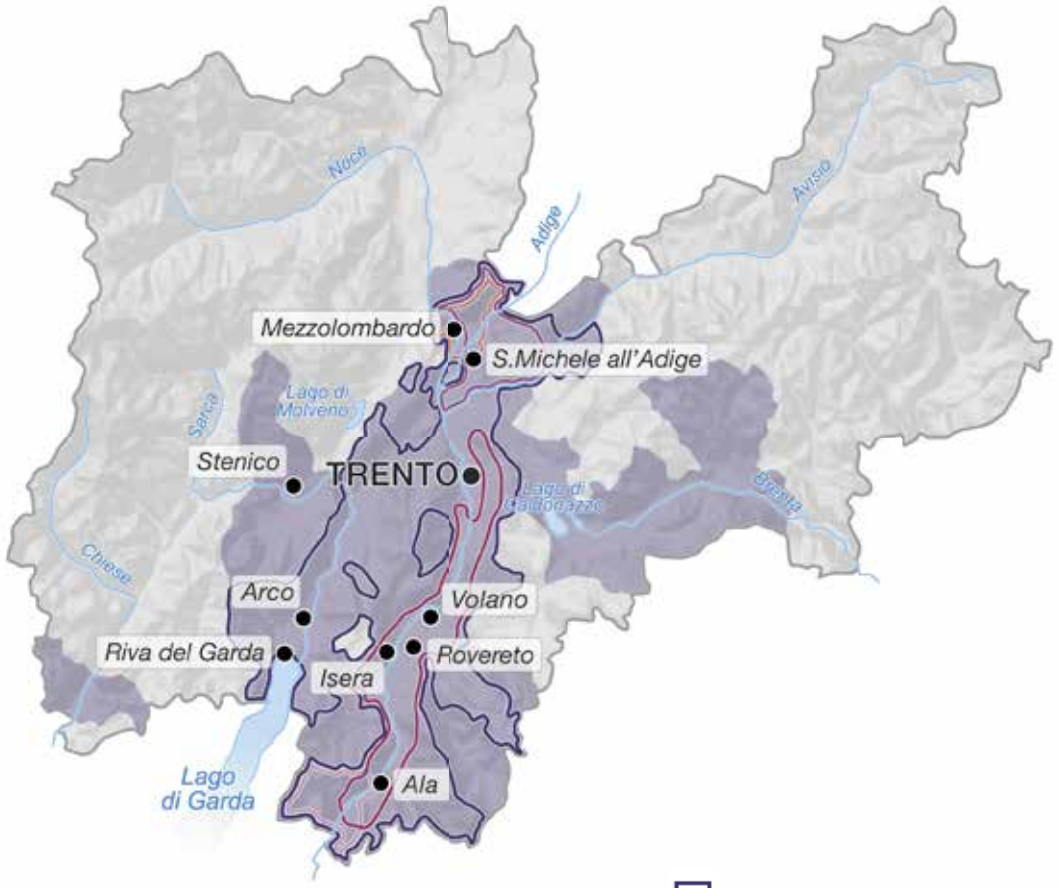
For the great red wines of Trentino, time seems to have taken on a new meaning. It is no longer merely a measure of ageing, but the space required for each wine to find its own identity. The most compelling expressions this year are not those that chase power, but those that allow the character of the grape variety and the terroir to emerge naturally. This is perhaps the most mature form of elegance.

More precise white wines despite early harvests: precision comes from the producers, not the climate.

Even white wines today tell us something about the relationship between time and change. In recent years, harvests have tended to come earlier and climatic balances have shifted, yet the glass often reveals wines of great precision and elegance. Not because the climate has become an ally, but because those who tend the vineyards have learned to listen to its signals with ever-greater attention, knowing that a few hours can alter the character of a wine. The same approach, applied to new varieties resistant to the main fungal diseases, is not yet a definitive solution: it is an experiment in the future, conducted with the patience of those who know that full results will only become apparent in a few harvests' time.

Finally, there is one change that this year's wineries convey more clearly than any technical data: today, wineries no longer define themselves by a single name, but by a sequence – who started it, who carried it on. This is not merely a matter of history; it is a form of intergenerational responsibility: not just passing on a business, but the conditions that will allow it to continue to thrive. It is proof that the true raw material of this region is not the vine, but the time that is passed on: vineyards designed for those who will come after, decisions made in the knowledge that judgment will come from other hands, in another season. Wine reminds us that the future does not arrive suddenly; it matures. Here, time does not simply measure wine: it shapes it.





Valdadige

Trento

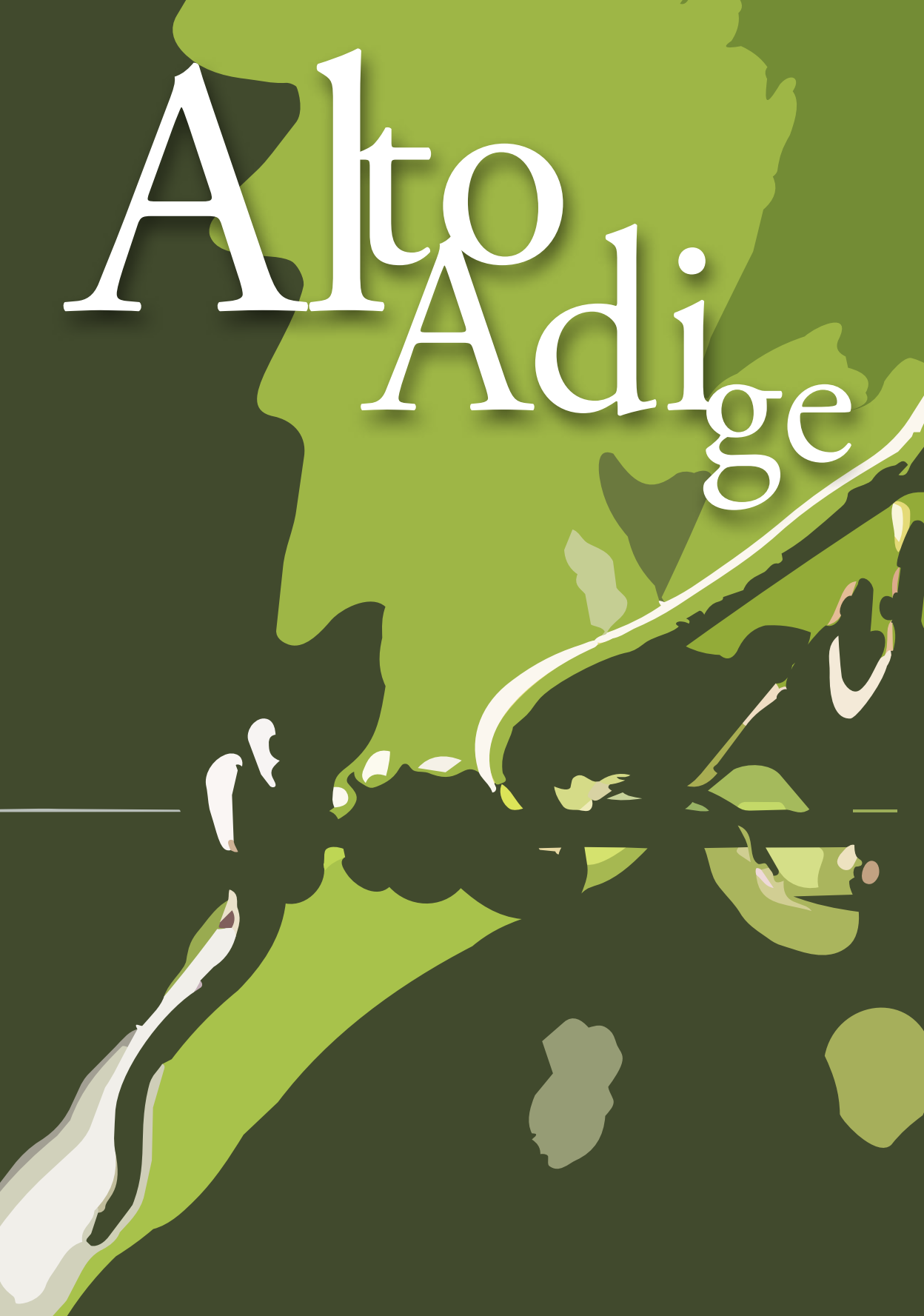
Teroldego Rotaliano

Valdadige Terradeiforti

Lago di Caldaro

Casteller

Delle Venezie (the whole province)


Alto
Adige

Precision and timing pay off in the 2025 harvest

AIS - Alto Adige

An early and intense vintage, characterised by rapid ripening and unsettled weather conditions. However, meticulous work in the vineyard has provided the wineries with high-quality grapes, capable of producing fresh, complex and age-worthy wines.

The 2025 grape harvest in Alto Adige will be remembered as one of the fastest and most demanding in recent years. Its character was shaped, first and foremost, by a mild spring, which encouraged rapid vegetative growth and abundant flowering, occurring almost simultaneously even in vineyards at different altitudes. Following the modest harvests of 2024, the vines showed good vigour, suggesting from the outset that yields would return to average levels.

The sunny, hot month of June accelerated the development of the bunches, whilst July – which was cooler and saw well-distributed rainfall – ensured an adequate water supply. These conditions favoured a slow and even ripening of the aromas, particularly in the white varieties. The dry, hot weather of the first days of August then contributed to the concentration and structure of the grapes, without causing them to overripen.

By the end of the summer, the grapes were healthy and showed no particular signs of plant disease. Even the most severe hailstorms had spared the majority of Alto Adige's wine-growing areas. The premises were therefore favourable: intact bunches, balanced yields and a harvest set to begin about a week earlier than the historical average. In the higher-altitude areas, the early start was even more pronounced.

However, the situation changed during the harvest. The almost simultaneous ripening of the various grape varieties, even at different altitudes, significantly reduced the usual time gaps between one area and another. Rainfall and constantly changing weather conditions further narrowed the available harvest windows, necessitating swift decisions and particularly efficient organisation.

The harvest, which was short and intense, required a steady hand, experience and a rigorous selection of the bunches.

Many wineries had to harvest several vineyards simultaneously, carefully deciding which variety to pick and which area to tackle first. Delaying by just a few days might have allowed the grapes to

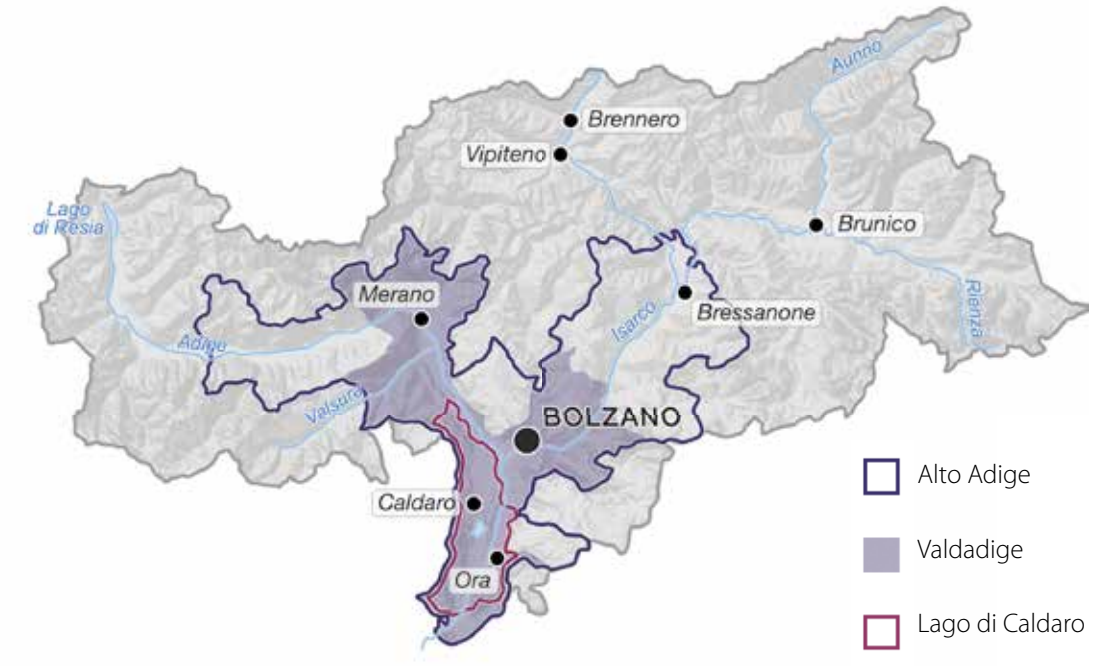
reach ideal ripeness, but it also increased the risk of rain and rot. Harvesting too early, on the other hand, meant sacrificing some of the aromatic complexity.
Hand-picking, a hallmark of Alto Adige's viticulture, proved once again to be crucial. Each bunch could be inspected directly in the vineyard and, where necessary, selected before arriving at the cellar. The result particularly favoured the best-exposed vineyards and those wineries that were able to act promptly. Indeed, 2025 highlights more marked differences than usual between the most suitable areas and the less favourable ones.

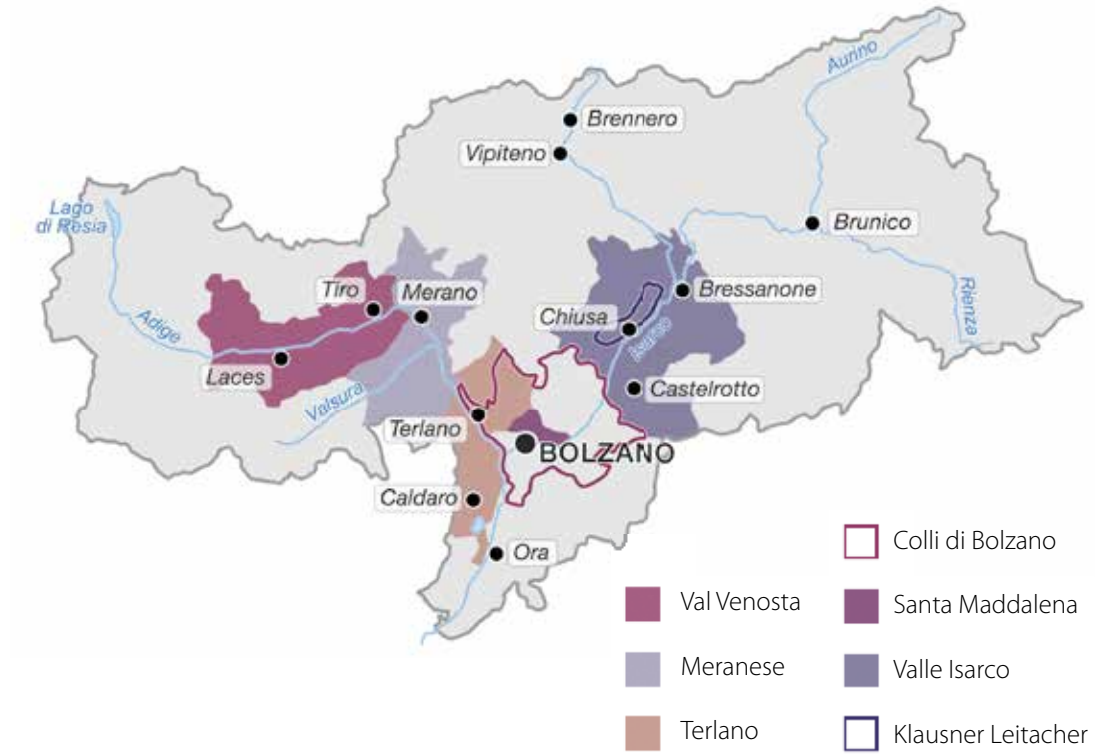
For Sauvignon, 2025 is shaping up to be a benchmark vintage, combining aromatic expression, tension and depth.

In terms of quantity, production has returned to average levels overall. Only in the Oltradige and Bassa Atesina regions were yields in some cases lower than expected, mainly due to sparser bunches. Gewürztraminer also recorded lower yields in some areas, though this did not compromise the overall balance of the vintage.
Initial impressions from the cellar suggest white wines that are slightly lighter in body than in recent vintages, with moderate alcohol levels and more pronounced acidity. This is not a sign of a lack of ripeness, but a stylistic profile consistent with the growing demand for fresh, dynamic and food-friendly wines. The aromatic profile is crisp, the fruit is distinct, and the structure is underpinned by a well-defined savouriness.
Pinot Blanc displays freshness, elegance and a distinct saline vein, accompanied by herbaceous and fruity notes. Chardonnay promises particularly impressive results in the best vineyard sites, where it was possible to wait for the ideal moment to harvest. Pinot Gris has achieved balanced ripeness, whilst Sauvignon is set to be one of the standout wines of the vintage: precise, mineral, smooth and intensely aromatic.
In the Isarco Valley, the white varieties reaffirm their Alpine character. Kerner is juicy, aromatic and mineral; Sylvaner combines finesse, fruit and an unusually incisive structure. Riesling, harvested in advance and with moderate sugar levels, is expected to produce wines with an alcohol content of around twelve per cent, characterised by vibrant acidity, savouriness and aromatic clarity.
The reds also offer very interesting prospects. The colours are intense, the fruit is deep, and the tannins are still young but well integrated into the structure. The wines appear less opulent and more dynamic, with a freshness that suggests they will age well over time.
Among the traditional varieties, Schiava and Lagrein are the real stand-outs of this year's harvest. The former displays deep fruity aromas, delicate yet pronounced tannins and a pleasant juiciness; for some producers, this could be the best vintage of the last four or five years. Lagrein, on the other hand, stands out for its colour, complexity and elegance, with a full body supported by vigorous tannins.
Pinot Noir displays finesse, freshness and structure; in the best-exposed vineyards, it has the potential to reach high standards of quality. Merlot is also promising, generally juicy and well-balanced, although results depend more on the specific area and the timing of the harvest.

The 2025 vintage favours indigenous grape varieties and the most suitable vineyard sites, yielding precise, savoury and elegant wines.

Quality remains Alto Adige's key strength: this was a vintage that brooked no hesitation; good harvesting meant observing, deciding and acting within a matter of hours. Those who were able to interpret the vineyards and carefully select the grapes were rewarded.


Aunno
Brennero
Vipiteno
Lago di Resia
Brunico
Merano
Bressanone
Isarco
Rienza
Adige
Valsura
BOLZANO
Caldaro
Ora
Alto Adige
Valdadige
Lago di Caldaro


Aunno
Brennero
Vipiteno
Lago di Resia
Brunico
Tiro
Merano
Bressanone
Chiusa
Adige
Rienza
Laces
Castelrotto
Valsura
Terlano
BOLZANO
Caldaro
Ora
Colli di Bolzano
Val Venosta
Santa Maddalena
Meranese
Valle Isarco
Terlano
Klausner Leitacher

Friuli Venezia Giulia



A comparison of wine vintages: 2024 and 2025. The impact of climate on the grapes and wines of Friuli Venezia Giulia

Giovanni Bigot
agronomist

In recent years, the region's viticulture has faced increasingly marked climatic instability, which has had a profound effect on the phenological stages of the vine and the quality of the final product. The 2024 and 2025 vintages are two prime examples of how contrasting weather conditions can result in equally diverse, yet equally valid, winemaking styles. The comparison below, based on climate data and agronomic observations carried out across the region, offers a useful insight into the trajectory of contemporary viticulture in the region. Two consecutive vintages, then, at opposite ends: a scorching summer with little rain, followed, twelve months later, by a cool season with plenty of rain. This fluctuation clearly illustrates just how much the climate has become the most difficult variable to plan for those who work the land, and how decisions in the vineyard – from canopy management and thinning right through to harvest time – now make the difference between a successful vintage and one that is simply endured.

2024 Vintage – Heat and Concentration

2024 has established itself as one of the hottest and sunniest vintages of recent decades. An analysis of the meteorological data for the months of August and September – crucial months for ripening – paints a clear picture:

- Minimum temperatures among the highest on record (3rd place), with warm nights that affected malic acid synthesis.
- Maximum temperatures at the top of the rankings, with a record average of 29.1°C, highlighting severe daytime heat stress.
- The widest daily temperature range in the last forty years (average of 11.1°C), but entirely concentrated at high values.
- Rainfall below average and significantly lower than the previous year, with a limited number of rainy days.
- Days exceeding 35°C: as many as 10, confirming a high and sustained heat index.

The 2024 and 2025 vintages are two prime examples of how contrasting weather conditions can result in equally diverse, yet equally valid, winemaking styles.

From an agronomic perspective, the grapes remained in excellent condition, thanks to the lack of rainfall during the ripening phase and good

summer ventilation. The berries, which were smaller due to limited water availability, favoured the concentration of sugars and polyphenols. The foliage developed in a balanced manner, providing shade and supporting photosynthesis right up to the harvest. There was a reduction in total acidity, particularly malic acid, which affected the freshness and tension on the palate. This has resulted in wines with higher alcohol content, greater density and structure, featuring ripe profiles and a broad aromatic range, though with less liveliness. The harvest of the red grapes, which often took place amidst intermittent rain in late September, required selective attention; however, the finest vineyards maintained high-quality standards. In short, the 2024 vintage produced intense, powerful and warm wines, capable of withstanding long ageing, particularly well-suited for red grape varieties: a season that favoured ripeness and density over elegance and freshness. In the cellar, this meant carefully managing the fermentation process, monitoring temperatures and extractions to avoid heavy wines and, where possible, opting for slightly earlier harvests to preserve a degree of freshness.

2025 Vintage – Rainfall and freshness

The 2025 vintage stands at the opposite extreme, characterised by cool and rainy conditions. During the summer months of July, August and September, rainfall was very heavy – around 60 per cent higher than in previous years – with some particularly intense downpours. Average temperatures, however, remained in line with historical averages, at around 22°C, with a difference of approximately -1°C compared to recent years: a rainy and cool summer, therefore.

In detail:

- Minimum temperatures well below the historical average (-0.8/-1°C).
- Maximum temperatures slightly above average (+1.1°C), but still in line with cool vintages such as 2020.
- Fewer hot days (above 30°C); there were still a few very hot days (above 35°C), confirming a generally cool summer.

The harvest period, between August and October, also saw rainfall 30-40 per cent above average and cool temperatures, with few truly hot days. Two spells of rain marked the month of September, one around the 9th–10th and one between the 24th and 25th, both coinciding with key stages of the harvest: the first with the white grape harvest, the second with the reds. This resulted in moderate water stress, which translates into wines with greater freshness, higher acidity and excellent ageing potential.

From an agronomic perspective, medium-to-high vigour and well-developed canopies were observed; these factors helped to maintain a stable and favourable acidity profile, alongside moderate, rather than high, sugar levels. Yields were average and relatively low, partly due to fruit drop and variety-specific regression during flowering. The grapes were very healthy, despite abundant rainfall, as the rain fell in short but intense downpours, without an excessive number of days of prolonged rain. In the cellar, the stable acidity and moderate sugar levels suggest well-balanced wines with good ageing potential and a vertical aromatic profile, emphasising freshness and precision rather than power and concentration.

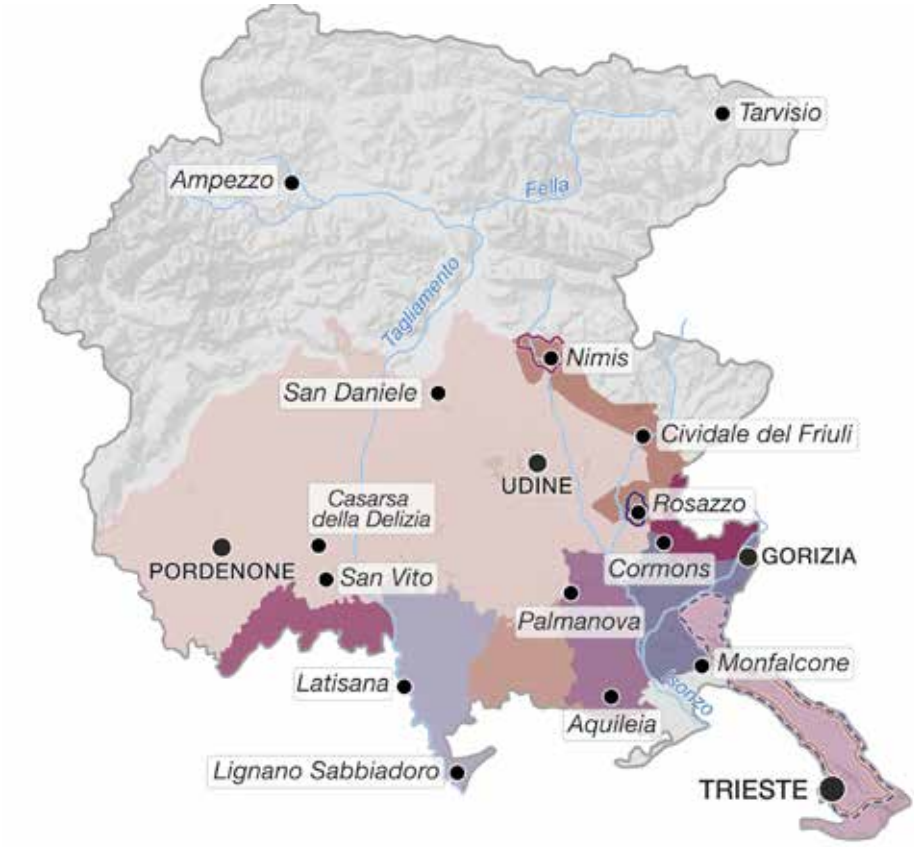
The 2024 vintage, particularly the reds, produced warmer, more enveloping and structured wines, with riper tannins and a higher alcohol content.

Conclusions

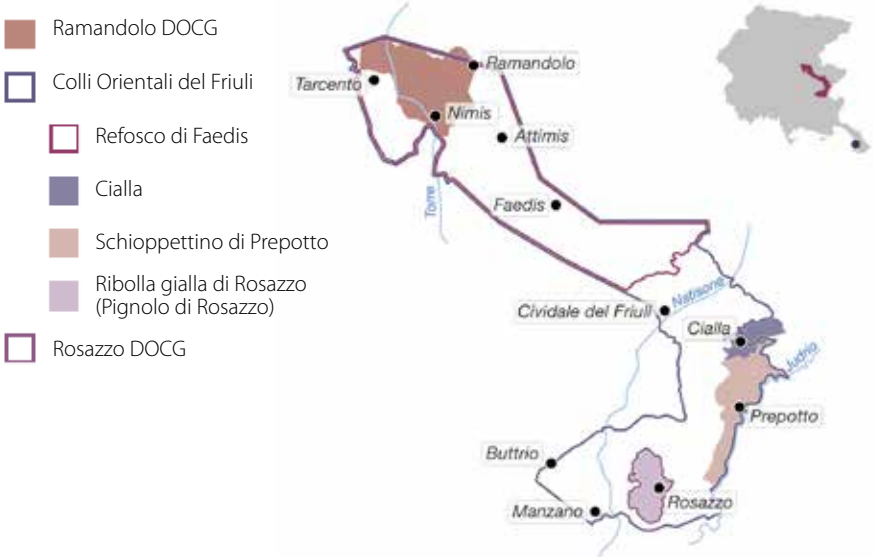
A comparison between 2024 and 2025 reveals two profoundly different vintages, both of which are significant for understanding the evolution of viticulture in the region. The 2024 vintage demonstrates the strength of its ripeness, concentration and structure; the 2025 vintage, by contrast, stands out for its freshness, acidity and ageing potential, the result of a rainy summer and moderate temperatures.

These two vintages demonstrate just how important the ability to interpret the vineyard and the flexibility of agronomic practices have become for producers. More than ever, wine proves to be a mirror of the climate: dynamic, changeable and resilient.

For the taster, comparing the two vintages offers a valuable exercise: the 2024 wines, particularly the reds, are warmer, more enveloping and structured, with riper tannins and a higher alcohol content; the 2025 wines, particularly the whites and the less structured reds, will instead display greater acidity, aromatic sharpness and a marked propensity for ageing. Each in its own way, the two vintages offer authentic expressions of contemporary viticulture in Friuli Venezia Giulia, balancing respect for nature with the pursuit of quality.



Friuli Grave
Friuli Aquileia
Rosazzo DOCG
Carso
Lison DOCG (Lison Pramaggiore)
Friuli Isonzo (or Isonzo del Friuli)
Colli Orientali del Friuli
Carso Terrano
Friuli Latisana
Ramandolo DOCG
Collio Goriziano or Collio
Carso Terrano Classico
Friuli Annia



Liguria



Liguria and its many facets: distinct identities, qualitative continuity and the maturity of its territories

AIS - Liguria

The 2025 vintage confirms that Liguria cannot be understood through a single lens. The fragmentation of the territory, the variety of microclimates, rainfall and the close relationship between the sea, altitude and exposure have led to very different outcomes from one area to another. Work in the vineyard has played a decisive role, rewarding producers capable of promptly adapting their vineyard management to the varying soil and climate conditions. AIS tastings thus paint a nuanced picture, in which each territory clearly expresses its own personality. The most significant finding to emerge from the tastings is not so much the presence of a few outstanding wines, but rather the high overall quality of Ligurian wine production. Even in the most challenging circumstances, the wines demonstrated balance and a clear connection to the terroir, testifying to the maturity achieved by the region's viticulture. In the Luni plain and on the hills, the growing season unfolded under almost optimal conditions, whilst the Sarzana area was more severely affected by rainfall and the resulting pressure from major plant diseases. Added to this, at a local level, was the damage caused by wildlife. Furthermore, climatic variability characterised the harvest. This assessment is clearly reflected in the glass. The Vermentino wines from Colli di Luni embody a harvest defined by elegance and harmony, prioritising finesse and drinkability over the pursuit of body. The aromatic profiles are well-defined, underpinned by a generally lower alcohol content. Whilst some wines show less depth than in the finest vintages, the average quality remains high, confirming the growing expertise of the appellation's producers. In eastern Liguria, the damp spring required particular attention to disease management in the vineyards.

Even in the most challenging circumstances, the wines demonstrated balance and a clear connection to their terroir, bearing witness to the maturity achieved by the region's viticulture.

The constant sea breeze benefited the coastal vineyards in particular, whilst in the inland areas of Val di Vara, the increased pressure from plant diseases necessitated more careful intervention. Once the most delicate phase of the season had passed, ripening proceeded smoothly, preserving the integrity and quality of the grapes. The distinctive charac-

teristics of this area are clearly evident in the glass. On average, the wines produced in Cinque Terre are of a superior standard. The unique topography of the area, strongly influenced by sea breezes, has enabled the vineyards to cope better with the climatic challenges of the season. Yields were slightly lower, but once the delicate spring phase had passed, ripening proceeded steadily and consistently. The result is wines in which savouriness and depth underpin a flavour progression of great character. The aromatic profile remains true to the appellation's traditional style – more restrained than exuberant – whilst still allowing room, in some cases, for pleasant fruity nuances. The result is some of the most compelling expressions of the entire vintage. In Golfo del Tigullio-Portofino and Genoa sub-regions, the growing season remained generally steady, with no particular issues during the final stages of ripening. The climatic conditions have fostered a good balance between vine growth and yield, resulting in wines that faithfully reflect the characteristics of their respective terroirs. The wines from this area tell the story of a vintage characterised by balance and consistent quality. Rather than seeking concentration or particular structure, they prioritise elegance, freshness and harmony, whilst maintaining a clear varietal identity. In the western Savona area, the course of the season led to lower yields, without compromising the leaf-to-fruit ratio. The grapes ripened evenly, producing Pigato wines in which concentration and elegance go hand in hand. The lower yield has favoured wines of appreciable completeness; however, a comparison with 2024 – a vintage that had yielded some of the most brilliant results of recent years – reveals a slight lack of punch in some of the appellation's flagship wines. These remain, however, wines of an excellent standard, characterised by their elegance and finesse. In the Rossese di Dolceacqua area, climatic conditions have favoured steady ripening, preserving the wine's aromatic integrity and balance. The daily temperature variations and constant breeze have helped to bring out the distinctive characteristics of one of the most iconic areas of Ligurian viticulture. Tastings confirm the potential expressed by the grapes. The 2025 Rossese di Dolceacqua wines stand out for their savouriness, finesse and a clearly recognisable floral and spicy profile, underpinned by an elegant tannic structure. The appellation's quality remains very high, placing it amongst the region's most authoritative expressions. Whilst the 2024 Rossese wines, intended for longer ageing, are among the standout wines in this edition of the Guide, the 2025 versions, which are ready to drink sooner, already display a very convincing profile; it will be the selections from the same vintage, presented later on, that will determine whether the vintage will yield equally impressive results. Seasonal conditions affected the various sub-regions of Alta Valle Arroscia in different ways.

Despite the differing climatic conditions between the western and eastern parts of the region, each terroir has consistently expressed its own identity.

Ormeasco effectively reflects these nuances: in vineyards less affected by rainfall, it displays greater concentration and depth, whilst in wetter areas, finer, more agile and elegant expressions emerge, without losing their distinctive character. Taken as a whole, 2025 highlights the strength that Ligurian viticulture has achieved. Despite the differing climatic conditions between the western and eastern parts of the region, each area has consistently managed to express its own identity, producing wines that remain true to the characteristics of their respective appellations. This is a sign of a viticultural sector that has now come of age, in which experience and knowledge of the vineyards enable seasonal variability to be transformed into an opportunity for qualitative improvement.



- Riviera Ligure di Ponente
  - Riviera dei Fiori
  - Finalese
  - Albenganese
  - Quiliano
  - Taggia
- Rossese di Dolceacqua
- Ormeasco di Pornassio
- Val Polcevera
  - Coronata
- Golfo del Tigullio - Portofino
- Costa dei Fieschi
- Colline di Levanto
- Cinqueterre
- Colli di Luni


Emilia

Emilia 2025: the harvest that strikes a balance between concentration and regional identity

AIS - Emilia

Emilia's wine-growing story is one of subtle nuances. It is a mosaic of landscapes, microclimates and traditions that stretches from the hills of Piacenza through the heart of the region along the Via Emilia to the Bologna area, then heads north-east towards Ferrara, bringing together vineyards that are profoundly different in terms of history, soils and production potential. Here, wine comes from the interplay between the vigour of the plains, the breath of the hills and the wine-makers' ability to interpret every climatic variation with sensitivity and precision.

Each harvest represents a new chapter in this story, and the 2025 vintage promises to be one of character, marked by climatic contrasts but also by an intriguing final balance. The data collected paint a picture of a season in which nature alternated between abundance and rigour: a mild winter with plenty of rainfall, a bountiful spring that was nevertheless challenging from an agronomic perspective, a summer characterised by intense heatwaves, and a ripening phase facilitated by significant daily temperature variations.

The result is a harvest that prioritised quality over quantity. Yields were generally lower than in 2024, with varying decreases across different areas, but the grapes delivered to the winery showed good health, concentration and a good balance between technological and phenolic ripeness.

The growing season began earlier than usual due to above-average temperatures. The mild winter encouraged the vines to bud early, whilst rainfall in the previous months supported vigorous growth. Spring, which was rainier than usual, required great care in managing the vineyard: the pressure from fungal diseases, particularly downy mildew, necessitated timely interventions and careful agronomic management. The work of the winegrowers was therefore crucial in ensuring a harvest of healthy, well-formed bunches.

Vin Santo di Vigoleno: between caratelli and ancient 'madri', the rare, great wine of slow-paced times.

The real challenge came during the summer. The high temperatures at the end of June and in mid-August put the vines to the test, particularly in vineyards with poorer water supply. However, the good water availability in the soil and the subsequent return to milder weather conditions allowed

the grapes to complete their ripening process. The temperature differences between day and night during the final stage helped to preserve the aromas and enhance the definition of the aromatic profile.

In the Piacenza area, the 2025 harvest can be summed up in one word: concentration. The region's signature varieties – Ortrugo, Malvasia, Barbera and Croatina – have shown above-average richness, with healthy grapes full of substance. The whites display a more Mediterranean character, with aromas leaning towards yellow fruit, peach and apricot; the reds have developed intense colours, aromas of ripe red fruit and a more balanced tannic structure. This is therefore a vintage particularly well-suited to still, structured wines, whilst the traditional production of sparkling wines required greater care to preserve freshness and liveliness.

The Parma area experienced a consistent growing season, characterised by steady development. The mild temperatures in July allowed the grapes to ripen gradually, whilst the August heat brought forward the harvest of the earliest-ripening varieties. The red grapes achieved excellent phenolic ripeness, resulting in structured, intense wines with good ageing potential.

In the Reggio Emilia area, weather conditions facilitated steady ripening and healthy grapes. The temperature fluctuations at the end of summer preserved freshness and aromatic intensity, resulting in exquisite, expressive wines that remain true to the identity of the region.

Between Modena and Bologna, the 2025 vintage stood out for its high quality. Spring rains mitigated the effects of summer water stress, promoting balanced ripening and an early harvest of undamaged grapes, from which harmonious wines with a distinct regional character were produced.

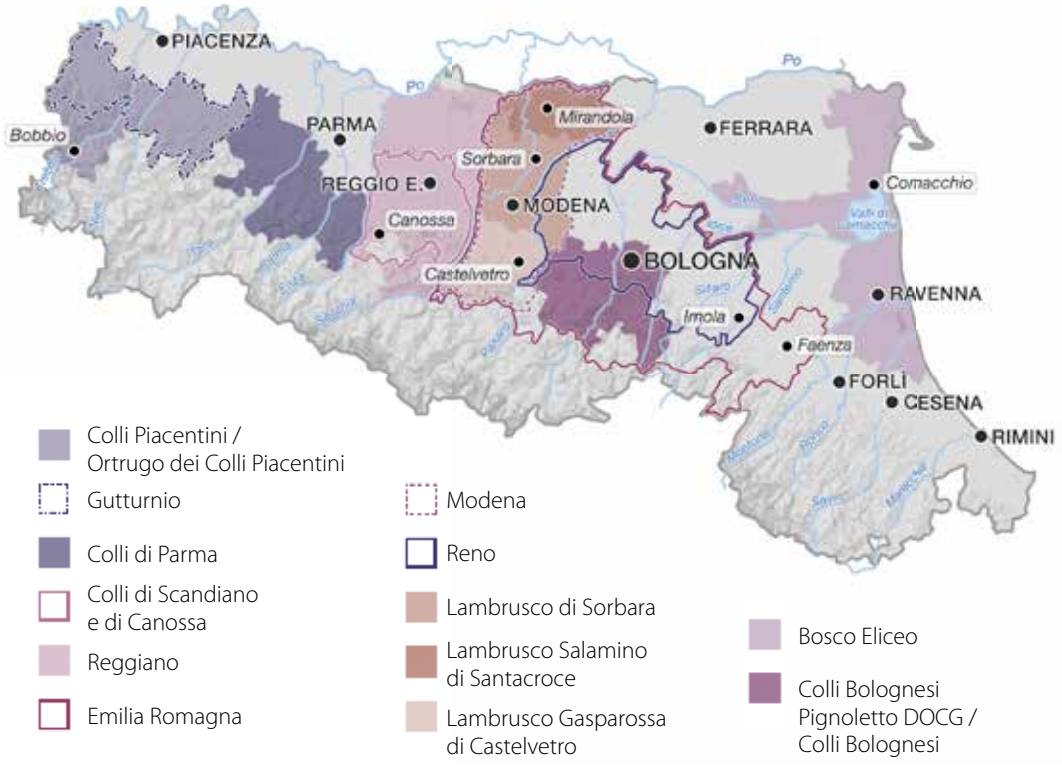
2025: Lambrusco Grasparossa and Pignoletto Superiore stand out for their excellent value for money.

The Ferrara area also benefited from the ability of the best-managed vineyards to cope with weather variability. In a context where environmental factors and proximity to the sea play an important role, vineyard management made all the difference, enhancing freshness and varietal identity.

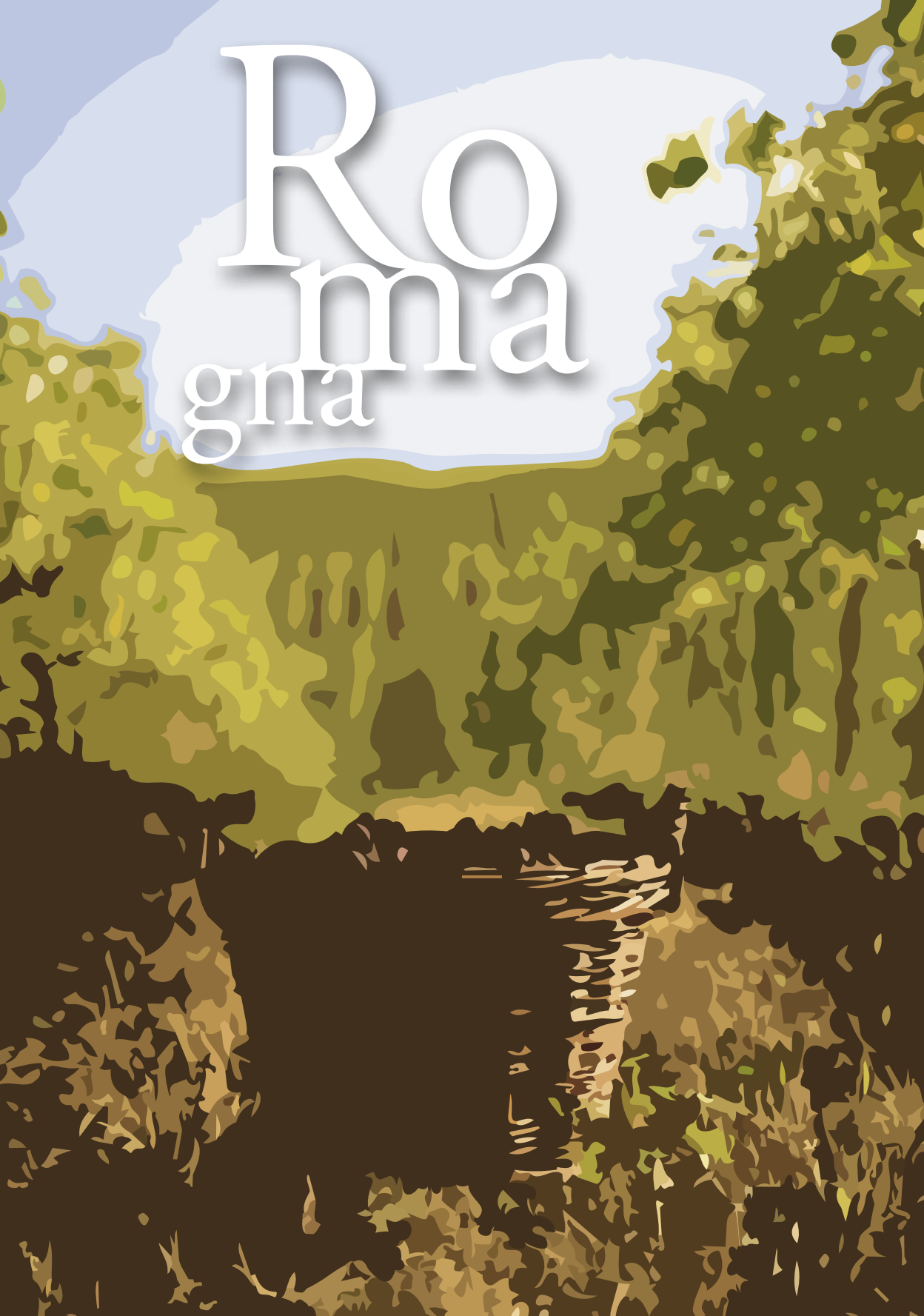
The 2025 harvest is therefore one of those vintages capable of leaving a recognisable mark. It was not a season of easy abundance, but a vintage in which human endeavour succeeded in transforming climatic challenges into oenological character. Compared with 2024 – a more complex vintage affected by rainfall during the harvest – 2025 yields wines that are generally more concentrated, structured and intense, reminiscent in many respects of the 2023 vintage.

In the glass, we can expect whites with greater aromatic breadth, deep and full-bodied reds capable of expressing phenolic ripeness and longevity, as well as sparkling wine bases which, thanks to timely harvests, will retain their elegance and precision.

Emilia 2025 demonstrates once again that the value of a region is not measured solely by ideal conditions, but by its ability to respond to challenges. It is precisely this capacity to adapt, together with the richness of its historic grape varieties, that makes this region one of the most interesting and dynamic corners of the Italian wine scene.


PIACENZA
Po
Bobbio
PARMA
Mirandola
FERRARA
Sorbara
REGGIO E.
Comacchio
MODENA
Canossa
BOLOGNA
Castelvetro
RAVENNA
Imola
Faenza
FORLÌ
CESENA
RIMINI
Colli Piacentini / Ortrugo dei Colli Piacentini
Gutturnio
Colli di Parma
Colli di Scandiano e di Canossa
Reggiano
Emilia Romagna
Modena
Reno
Lambrusco di Sorbara
Lambrusco Salamino di Santacroce
Lambrusco Gasparossa di Castelvetro
Bosco Eliceo
Colli Bolognesi Pignoletto DOCG / Colli Bolognesi


Mirandola
S.Felice sul Panaro
Medolla
Finale Emilia
Carpi
Crevalcore
Soliera
Ravarino
Nonantola
MODENA
S. Giovanni in Persiceto
Castelfranco Emilia
Formigine
Budrio
S.Cesario sul Panaro
Sassuolo
Medicina
BOLOGNA
Vignola
Prignano sulla Secchia
Monte S.Pietro
Sasso Marconi
Ozzano
Serramazzoni
Pianoro
Castel S.Pietro T.
Imola
Zocca
Marzabotto
Casalfiumanese
Faenza
Monzuno
Monterenzio
Brisighella


Roma
gna

Romagna's wine region: a strong identity, vintages that change with the times

AIS - Romagna

Imola, Forlì-Cesena, Ravenna, Rimini: from the administrative border with the 'sparkling wine' region of Emilia right down to the Adriatic coast, there are many wine stories that grow richer each passing year. Romagna's wine industry continues to demonstrate a resurgence in quality. A new generation of winegrowers has succeeded in bringing the region's indigenous grape varieties back to the fore, building a recognisable identity on three varietal pillars: Sangiovese, the undisputed king of the reds with 7,500 hectares under vine and sixteen Menzioni Geografiche Aggiuntive (additional geographical mentions); Albana, Italy's first white DOCG since 1987; and Rebola (Grechetto Gentile), a grape variety of Greek origin that represents the emerging excellence of the Rimini area. Surrounding these three mainstays is a range of lesser-known indigenous grape varieties, guardians of a biodiversity that remains the region's true added value.

The Terrain and Climate

The morphology of Romagna forms a gradient that rises gently from the Po Valley towards the Apennines, creating a mosaic of microclimates favourable to viticulture. There are three main geological zones: the alluvial plain, with sandy and silty soils; the hilly area, characterised by the famous 'spungone', the calcareous sandstone that runs from Imola to Cesena; and the gypsum vein, which crosses Brisighella, Riolo Terme and Casola Valsenio. Higher up, towards the Apennines, sandy marl and Pliocene clays predominate.

Spungone, gypsum vein and Pliocene clays: Romagna reads the signs of climate change in its soil.

The continental climate remains temperate, mitigated by the proximity of the sea, with daily temperature ranges that remain a valuable asset for the quality of the grapes. But the picture is changing: days with maximum temperatures above 30°C, once limited to a few areas, are now widespread across much of the region, whilst average rainfall is declining, with an increasingly irregular distribution of rain concentrated in intense downpours. Recent vintages – three in a row, each vastly different from the others – are the clearest evidence of how much viticulture in Romagna is now being challenged to adapt to a less predictable climate.

The grape varieties

Sangiovese remains the beating heart of the appellation, boasting the greatest varietal biodiversity in the whole of Romagna's wine-growing region. The sixteen recognised subzones offer a spectrum of expressions ranging from the highest hills of the Apennine hinterland, where the grape takes on a taut and vertical character, to the areas closest to the coast, which are warmer and more generous. Trebbiano Romagnolo, which has long been the subject of efforts to elevate its status, continues to reveal an unexpected personality characterised by freshness, minerality and savouriness in the hands of artisan winegrowers in the most suitable hilly areas. Albana, the indigenous grape variety par excellence, covers just over 800 hectares, yielding around one million bottles a year: rich in polyphenols and tannins, it demands rigorous work in the vineyard, but when well managed, it produces wines of a character rarely found amongst Italian whites. Rebola, documented as far back as 1378 in the statutes of Savignano sul Rubicone and revived by Rimini's winegrowers from the 1980s onwards, remains the flagship white wine of the Rimini area: the 'Rimini Rebola' project continues to work towards establishing it firmly amongst the great Italian white wines, in an increasingly close dialogue with the region's tourism sector.

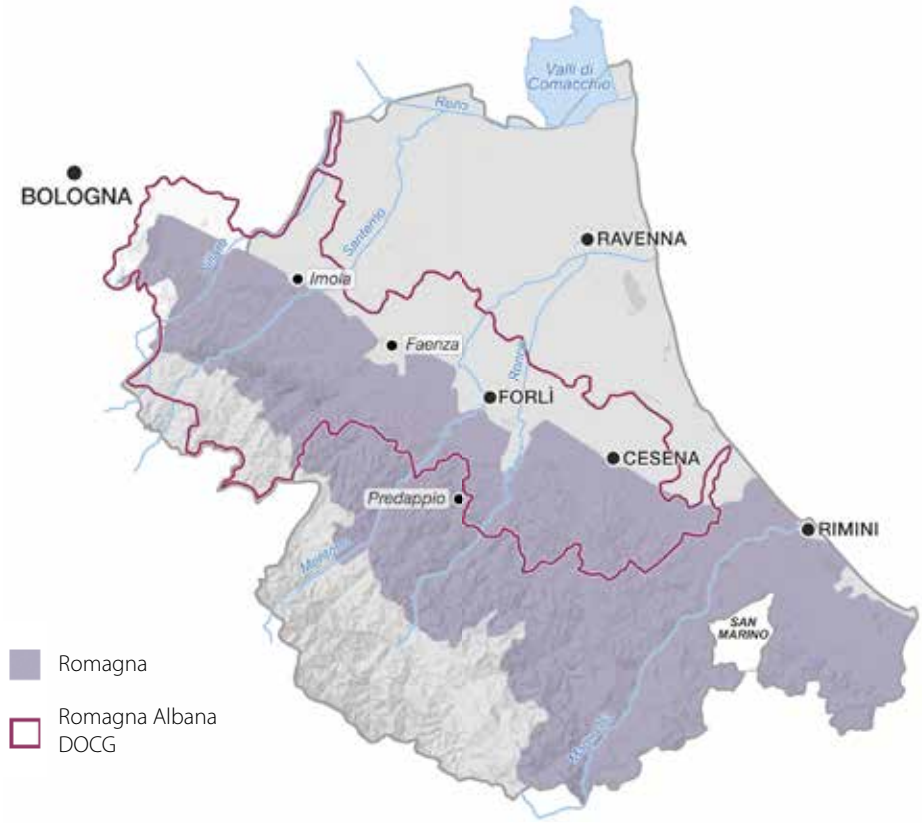
Sangiovese and Trebbiano, the mainstays; Albana and Rebola, the rising stars of white wine.

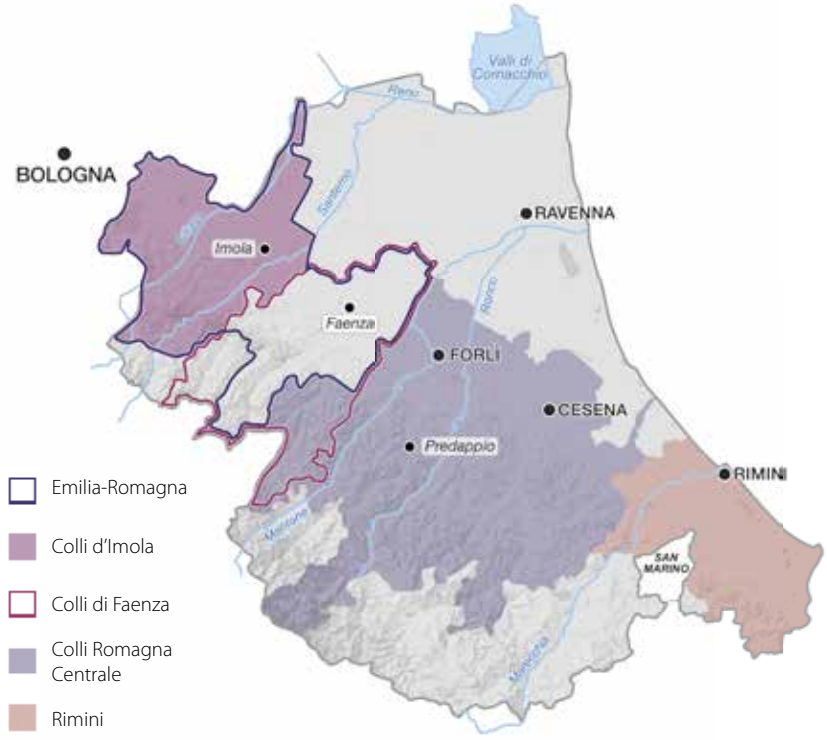
The Vintages

2023 Vintage: The vintage marked by the May floods has gone down in history as an *annus horribilis*, but the wine itself defied the predictions. The 'rollercoaster' weather produced bunches with low pH and high acidity. Sangiovese came out of it in excellent form, more compelling than in previous vintages, characterised by elegance, freshness and balsamic notes. Albana showed surprising resilience, with pronounced acidity and complex aromatic profiles. Rebola, favoured by the cool, damp conditions, displayed remarkable finesse and minerality.

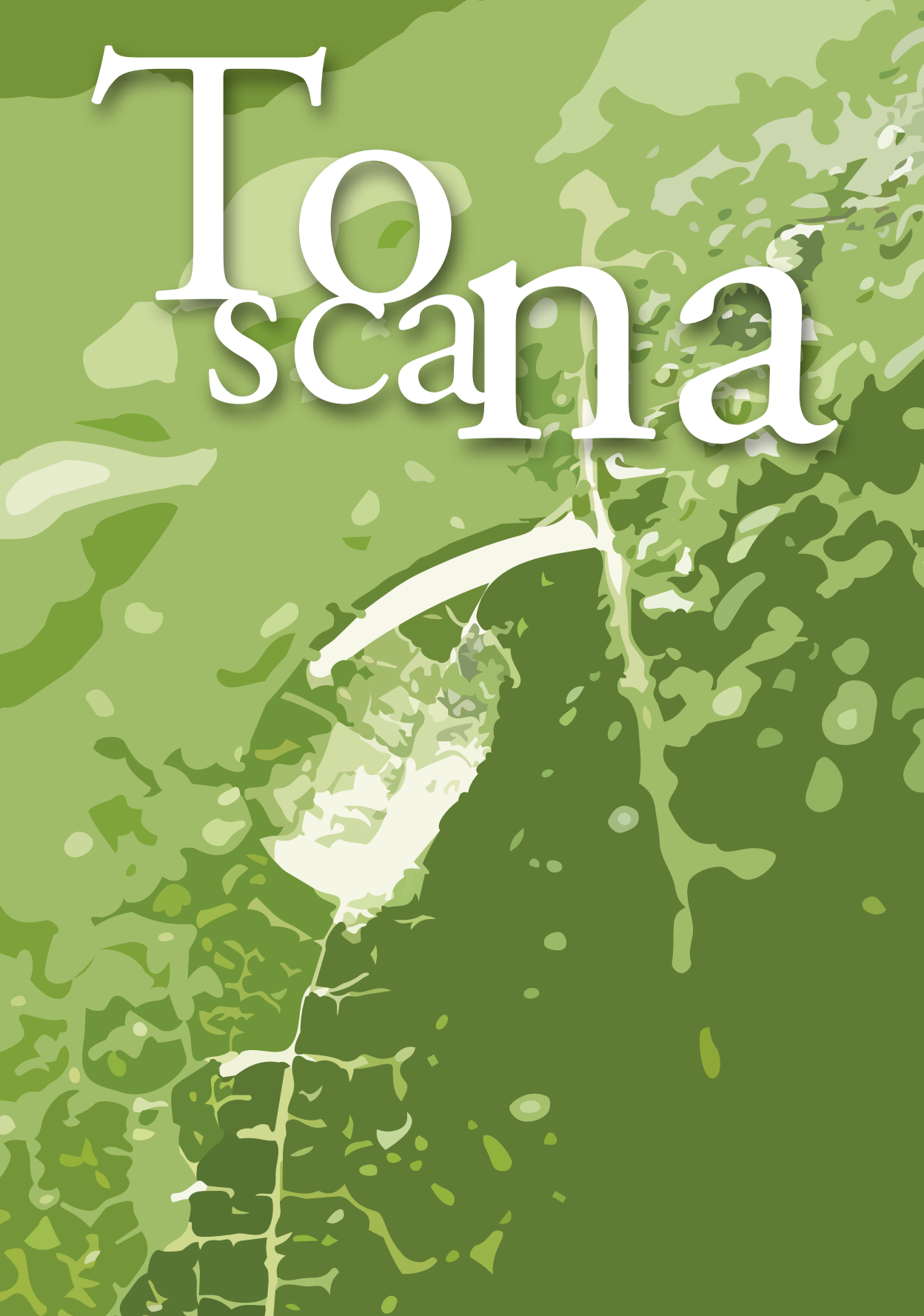
2024 Vintage: The real turning point came on 16 September, when cold, damp air currents abruptly brought the Mediterranean summer to an end. Sangiovese, harvested between late September and mid-October in the higher, cooler areas, yielded flavourful grapes but with enlarged berries, moderate alcohol content and a certain dilution of acids and tannins. Albana, which had benefited from the hot summer before the September rains, achieved balanced and harmonious ripeness. A vintage characterised by elegant clarity and moderate alcohol content, with the depth of flavour inherited from the previous summer.

2025 Vintage: The season began with slow and uneven budbreak, a consequence of sudden temperature swings on soils that were still cold and damp, which led to widespread retrogradations of the bunches to tendrils. In early April, a sharp drop in temperatures brought late frosts, one of the most worrying signs of global warming. In June, the arrival of powerful African high-pressure systems rapidly raised temperatures, creating conditions favourable to the spread of powdery mildew. The result was a vintage with two distinct profiles: rich and with darker notes in the warmer areas, elegant and characterised by transparency in the cooler areas, such as Modigliana, where Sangiovese produced citrus, woody and savoury notes. The harvest of the earliest-ripening white grapes began on 11 August; from 15 August, a prolonged spell of unsettled weather slowed down sugar accumulation whilst accentuating the daily temperature range, endowing the later-harvested grapes with aromatic complexity, brightness and graceful tannins.


Valli di Comacchio
Reno
Santerno
BOLOGNA
RAVENNA
Imola
Faenza
Ronco
FORLÌ
CESENA
Predappio
RIMINI
Marecchia
SAN MARINO
Romagna
Romagna Albana DOCG


Valli di Comacchio
Reno
BOLOGNA
Santerno
RAVENNA
Imola
Faenza
Ronco
FORLÌ
CESENA
Predappio
RIMINI
Marecchia
SAN MARINO
Emilia-Romagna
Colli d'Imola
Colli di Faenza
Colli Romagna Centrale
Rimini

Toscana



Can Tuscan wine withstand climate change?

AIS - Toscana

The weather conditions of the last five years have forced us to reflect on what is happening and what may happen in wine production. We wondered what lies ahead, having left behind some of the certainties that had become established and which we had absorbed through our experiences as wine tasters. Today's climate is undergoing what might be called a 'climate shift', which winegrowers must endure and counteract through adjustments in the vineyard and in the cellar. Whilst cellar work can draw on technological innovations resulting from systematic and pioneering research, the vineyard must be tended in a different way. There has been talk of precision viticulture, but what is happening with this erratic climate requires something else to avoid the risk of the wine going haywire: intuitive viticulture?
Looking at the 2020 and 2021 Brunello di Montalcino, the two vintages follow parallel but not equidistant paths. The 2020 vintage seems to have absorbed the heat: in Tuscany, it was the fifth hottest year since 1955. This heat – and here is the surprise – has been absorbed by Sangiovese and is reflected in the Riserva wines with aromatic facets of opulent depth that convey a complete sense of enveloping richness, evoking sensual nuances of 'warm spices' that unfold against a darker fruity profile and a floral note verging on the dried. Structurally, there is an effective balance between tannins and alcohol – something that would have been rather unlikely ten years ago – complemented by acidity that remains juicy, yet with a juiciness that brings out flavours of ripe fruit.

Montecucco Sangiovese: a dynamic example that embodies a character with woody notes.

In 2021, a slight dip below the climatic average was enough to steer Sangiovese towards a renewed freshness, with a vertical layering of acidity bringing out flavours of almost wild red fruits and the juiciness of blood orange, slightly wilted flowers, which are enlivened by hints of piquant freshness that give rise to 'fresh spices', finding their balance in the dynamism of the body, pleasantly tempered by the tannins, and which serves as an indicator of longevity. It seems as though Sangiovese battles against the climate and emerges victorious: could it possess a certain climatic chameleonic quality? Montalcino winemakers also emerge as victors, ca-

pable of embracing that 'carpe diem' spirit, placing their trust in the present moment every single time. More significant is the change in Sangiovese at Montecucco, where the traditional tannic tenacity – somewhat rustic and with a hint of herbal bitterness – seems to benefit from the heat, and the most recent vintages, 2022 and 2023, lend credence to the theory that Sangiovese can indeed withstand the impact of climate change. Next door, Morellino di Scansano manages to create a sort of barrier against the climate: this is evident in the Riserva version, where the winemakers' expertise has drawn out the very best from this grape variety.

This observation also applies to Sangiovese from Chianti Classico, in its Riserva and Gran Selezione versions from 2021, 2022 and 2023. These have been complicated and inconsistent years, but the excellent work in the vineyard has made it possible to produce wines with organoleptic characteristics marked by expressive bouquet profiles that highlight the variety's fruity and floral appeal, enhanced by a 'fresh spiciness' on the nose, whilst the structure crafts a harmonious, three-dimensional balance between acidity, tannins and alcohol. This suggests – albeit with a degree of caution – that the rustic and somewhat delightfully wild character that Sangiovese possessed a few vintages ago now seems to act as a natural defence against the scorching heat.

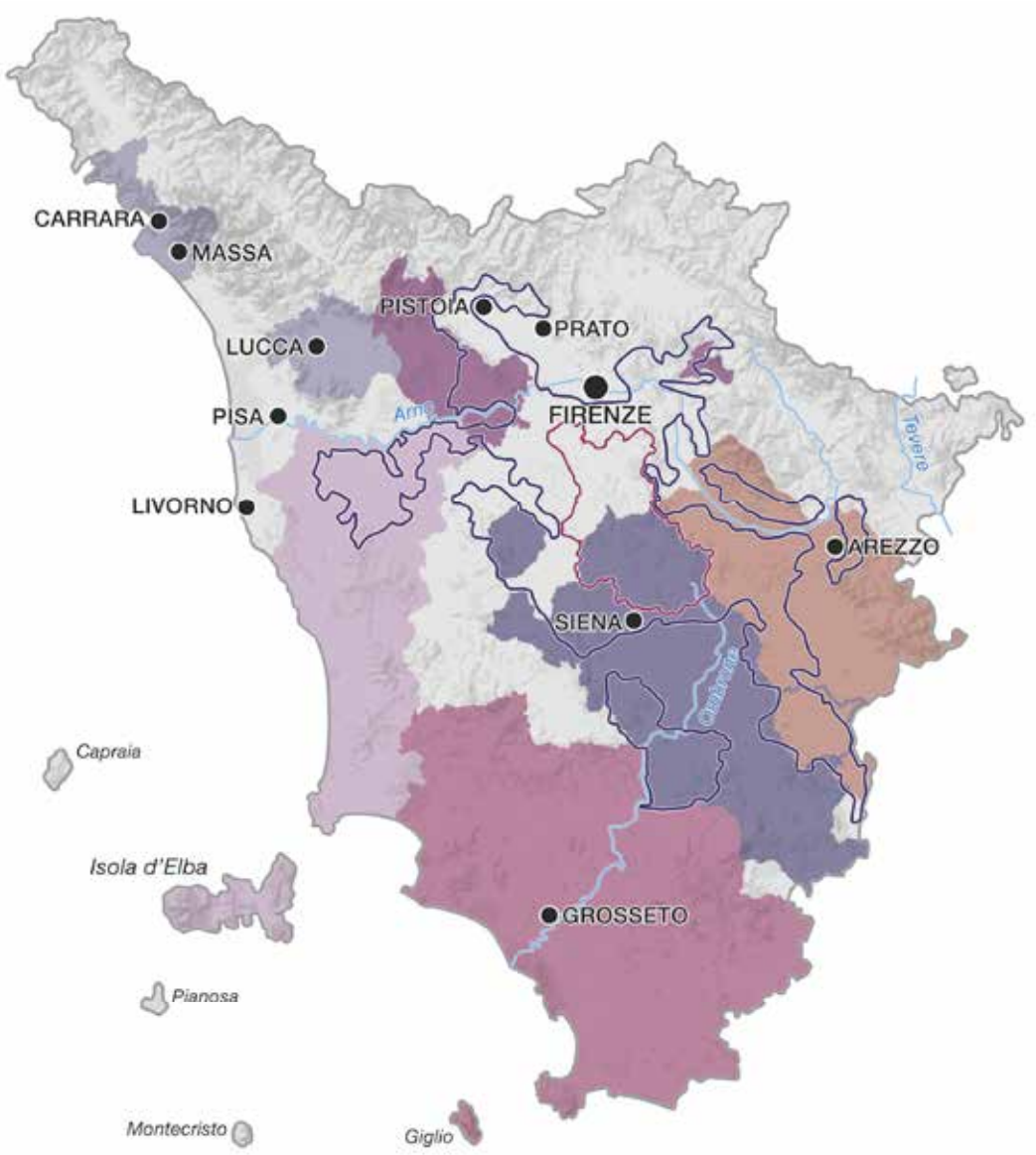
Whilst, on the one hand, the historic heart of Tuscany is holding its own with Vino Nobile di Montepulciano – particularly the 'Pievi' wines – other Sangiovese-based red wines, such as Chianti, Rufina and, to a lesser extent, Carmignano, have remained true to their traditional character.

A few organoleptic issues – albeit minor and requiring further verification – appear to have affected some versions of white wine. Vernaccia di San Gimignano has remained somewhat overshadowed over the last two vintages; whilst the explosive Vermentino is beginning to develop a more cohesive character across the various growing areas, revealing a clearer sense of distinctiveness and highlighting that varietal perfection which blends its delightful vegetal nuances with salty and briny aromas.

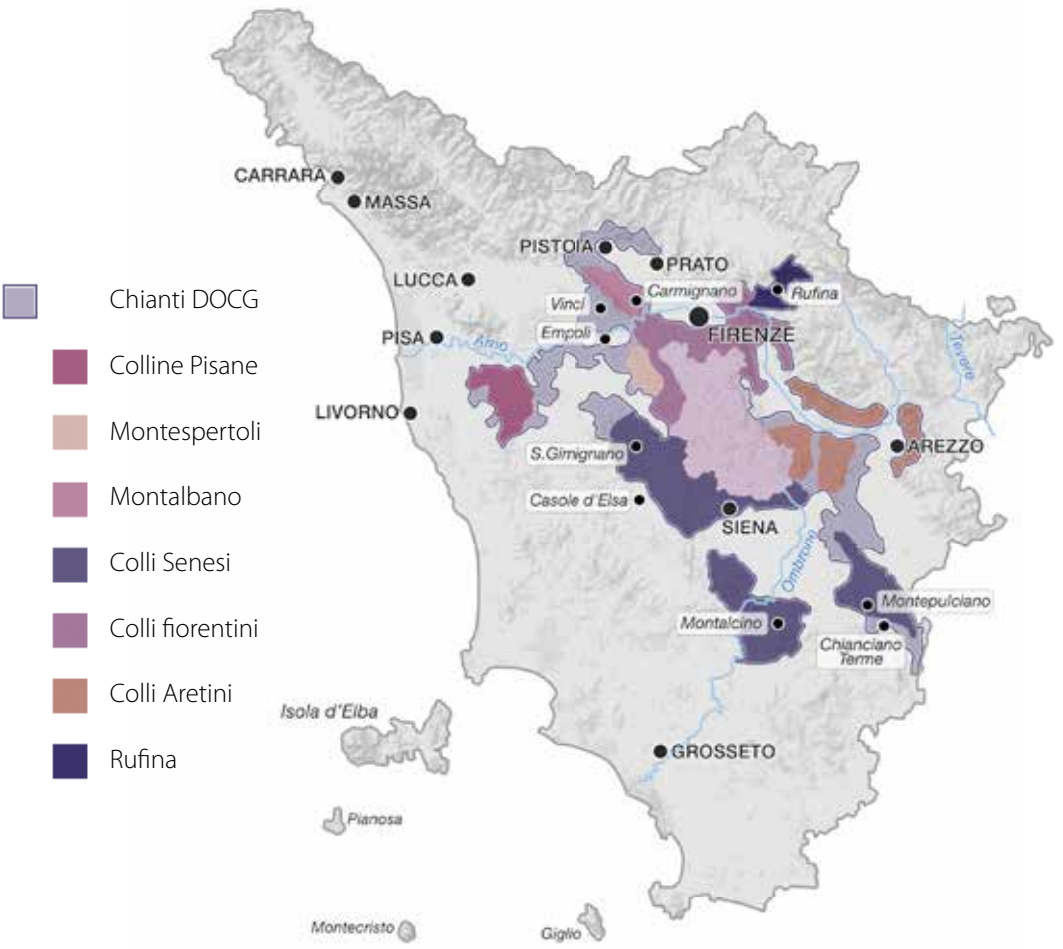
Those who are hurt by Vernaccia are also delighted by it, despite its reluctance to present itself as the 'Queen'.

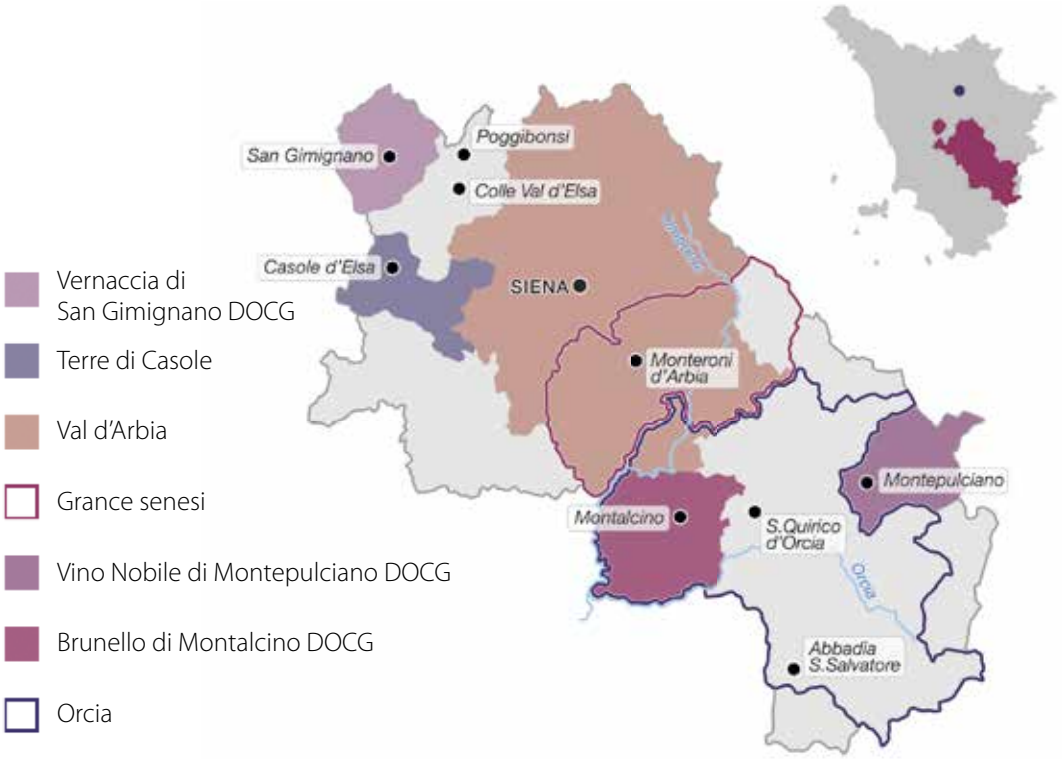
The coast, and western Tuscany more broadly, fared well, particularly in Bolgheri, where the 2022 and 2023 vintages of Bolgheri Superiore were not unduly troubled by the weather. The wines' organoleptic profile, which marries depth with opulence, is bolstered by the 'sweet' fruit of the non-native varieties and underpinned by the natural 'warm spice' that comes from barrique ageing. It stood up to the scorching conditions, while careful vineyard management delivered excellent results, at times with surprising outcomes for acidity.

Reflections on the wines presented are still imbued with optimism; convinced as we are – and because we recognise the value of our wine producers – that a region which has boasted such brilliant forebears as Dante, Leonardo da Vinci and Galileo Galilei, and enlightened oenologists such as Giulio Gambelli and Giacomo Tachis, need not fear this climate all that much, for they will know how to rise above it and sail fearlessly towards the future, just as Amerigo Vespucci and Giovanni da Verrazzano did; after all, are we not the 'land of saints, poets and navigators' – and, we might add, of great winemakers?



- Chianti Classico DOCG
- Chianti DOCG
- Colline Fiorentine-Pistoiesi-Pratesi
- Aretino
- Senese
- Costa Livornese and Pisana
- Costa settentrionale - Lucchesia
- Maremma and Grossetano


Chianti DOCG
Colline Pisane
Montespertoli
Montalbano
Colli Senesi
Colli fiorentini
Colli Aretini
Rufina
CARRARA
MASSA
PISTOIA
PRATO
LUCCA
Vinci
Carmignano
Rufina
PISA
Empoli
FIRENZE
Arno
Tevere
LIVORNO
S.Gimignano
AREZZO
Casole d'Elsa
SIENA
Ombrone
Montepulciano
Montalcino
Chianciano Terme
Isola d'Elba
GROSSETO
Pianosa
Montecristo
Giglio


Vernaccia di
San Gimignano DOCG
Terre di Casole
Val d'Arbia
Grance senesi
Vino Nobile di Montepulciano DOCG
Brunello di Montalcino DOCG
Orcia
San Gimignano
Poggibonsi
Colle Val d'Elsa
Casole d'Elsa
SIENA
Monteroni
d'Arbia
Montepulciano
Montalcino
S.Quirico
d'Orcia
Orcia
Abbadia
S.Salvatore

Umbria



Umbria's wine region and its sustainable identity

AIS - Umbria

Umbria's wine-growing region, compact in size yet geographically diverse, cannot be reduced to a single image. Soils and climatic conditions, despite the relatively short distances separating the different wine-growing areas, are capable of producing profoundly different wines. From the hills surrounding Lake Trasimeno to the central areas of Torgiano, Montefalco and Spoleto, and on to the southern regions of Orvieto, Amelia and Narni, the vine is set within a mosaic of landscapes, each with its own distinct character. The subsoil, too, reflects this complexity. Sedimentary formations, clays, marls, calcareous components, alluvial deposits and volcanic substrates alternate across the region, creating diverse conditions for grape varieties and production styles.

It is precisely within this diversity that, in recent years, the issue of sustainability has been taking on ever greater importance – not as an ancillary element of corporate communication, but as a structural component of regional viticulture. An analysis of Umbrian wineries, based on tasting records, highlights a growing trend towards organic farming practices – and in some cases, biodynamic methods – alongside a rising number of estates currently undergoing conversion. This transition is facilitated by favourable conditions: the widespread presence of hilly terrain, good ventilation and significant daily temperature variations make it possible to reduce the need for intervention and adopt agronomic practices that are more respectful of natural balances.

Climate change makes this transition even more significant. Higher temperatures, less predictable water availability and earlier ripening require increasingly precise agronomic decisions.

It is perhaps through this growing awareness that Umbria's wine sector is defining one of its most contemporary characteristics: interpreting an extraordinary variety of soils, landscapes and microclimates whilst seeking to preserve their integrity for the future.

Sustainability not as a slogan, but as a consequence of a growing awareness of the region.

With 12,700 hectares under vine – just under 2 per cent of the national total – Umbria maintains a modest scale of production, reflected in a portfolio of designations comprising 2 DOCGs, 13 DOCs and

6 IGTs. In terms of volume, production remains limited, ranging, depending on the vintage, between 1 and 1.5 per cent of the Italian total; however, this takes on a different significance when viewed in the context of the growing focus on quality and the identity of individual regions.

The diversity of Umbria's terroirs is equally evident in its ampelographic heritage, which appears to be moving towards increasing specialisation, reviving historic varieties and strengthening the link between grape variety and its region of origin.

Sagrantino retains a central role in Montefalco, where its structure, tannic texture and ageing potential have shaped its identity, whilst Sangiovese spans much of the region, taking on different expressions and finding its most authoritative interpretation in Torgiano. But it is above all around certain grape varieties, once less highly regarded, that the wine scene is showing particular vitality. Ciliegiolo has cemented its ties with the southern area between Narni and Amelia, whilst on the hills of Lake Trasimeno, Gamay – a biotype of Grenache – is now the star of an increasingly distinctive production.

Among the white grapes, Grechetto and Trebbiano Spoletino represent two distinct yet complementary paths. The former remains widely grown and forms part of the history of numerous appellations. The latter has gradually carved out a space of its own, establishing itself well beyond its area of origin thanks to its versatility and ability to lend itself to different styles, from traditional vinification to long macerations and even sparkling wine production. Alongside these, Procanico, Malvasia, Verdello and other varieties help to maintain the region's diverse white wine profile.

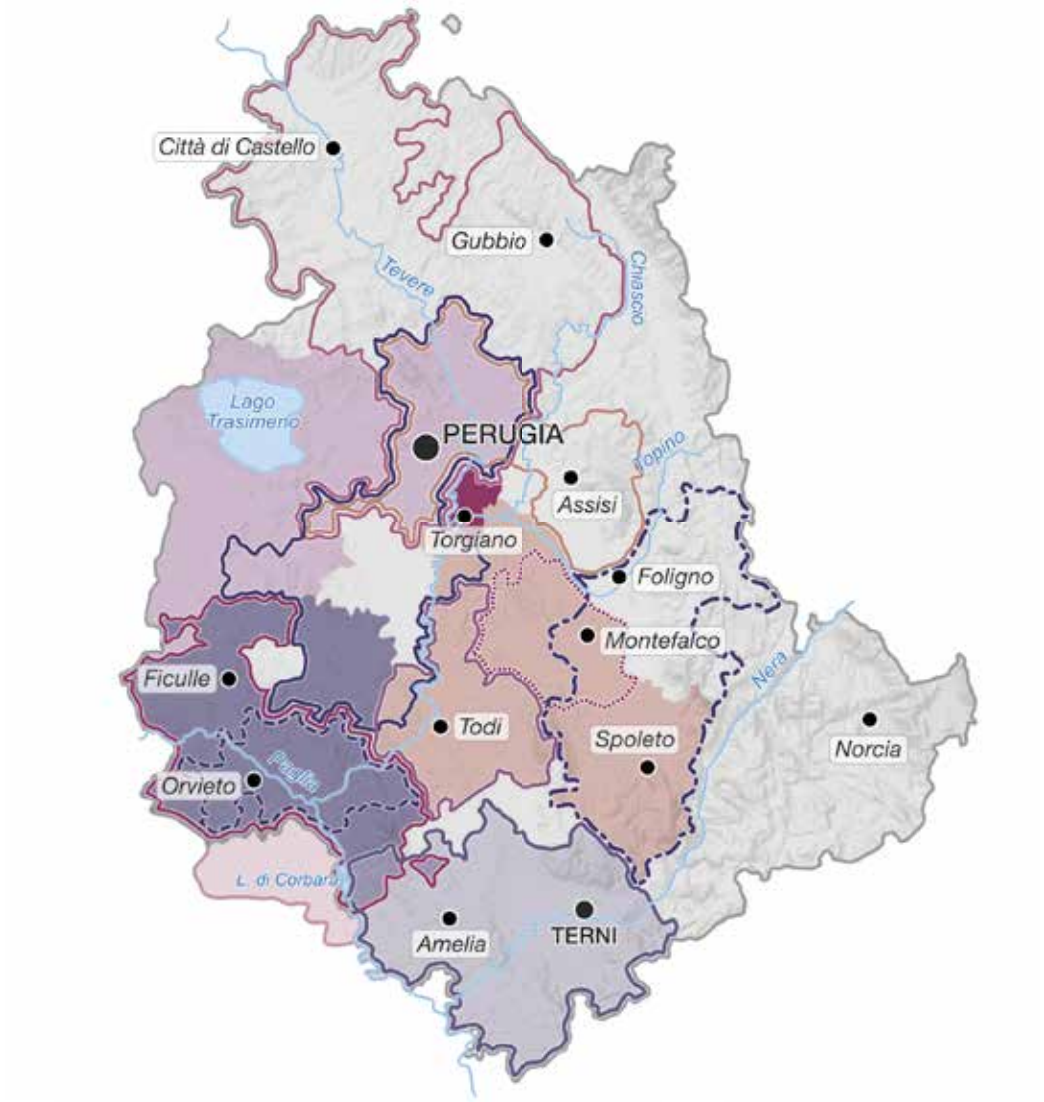
International grape varieties, which played a leading role in an important phase of Umbrian viticulture, continue to form part of it, though today they play a more measured role, tailored to the specific characteristics of individual territories.

Trebbiano Spoletino is expanding its horizons: from a rediscovered variety to an increasingly recognisable star of Umbrian wine.

The 2025 harvest serves as the most immediate point of reference for this edition, and the first wines tasted are showing decidedly positive signs. Grapes that reached harvest in excellent condition have produced crisp, well-defined wines, in which freshness and balance are accompanied by good varietal expression. A result which, beyond the inevitable differences between regions and harvest times, paints a picture of a consistent vintage of convincing quality.

For denominations requiring longer ageing, the focus naturally shifts to earlier vintages. In Montefalco, the 2022 Sagrantino takes centre stage, the product of a season that was initially dry and very hot, but which was brought back into balance during the middle of the season and by the rains in late September, resulting in intense wines with well-defined tannins.

In Torgiano, the benchmark for the Riserva is the 2021 vintage, whilst in Orvieto and Colli del Trasimeno the focus is mainly on 2023 and 2024, with convincing results in both vintages. Vintages differing in their course and character thus offer a broad overview of Umbria, where it is above all the ability of individual terroirs to interpret the vintage that determines the identity and balance of the wines.



- Colli Altotiberini
- Colli del Trasimeno
- Colli Perugini
- Assisi
- Torgiano Rosso Riserva DOCG - Torgiano
- Rosso Orvietano
- Orvieto
- Orvieto (in Lazio)
- Lago di Corbara
- Todi
- Colli Martani
- Montefalco Sagrantino DOCG Montefalco
- Spoleto
- Amelia


Marche

Marche: a journey striking a balance between man and nature

AIS - Marche

Marche embodies harmony and cultural beauty.

Harmony is found in the landscape formed by its hills and in the course of its rivers, which stretch like a comb from the Apennines to the Adriatic Sea, creating lush valleys. The constant sea breeze reaches right up to the inland peaks, painting clear skies with intense, soothing colours. Woods, farmland, fruit trees – wherever you look, you are captivated by scenes straight out of the Risorgimento, like postcards in which the winding roads and rolling hills seem to caress the eye. A tangible balance between man and nature.

Cultural beauty is embodied in these villages with their unique urban fabric, rich repositories of art, where time stands still, with the ever-present theatres that have been designated UNESCO World Heritage Sites for their distinctive communal history. You can breathe in history and read stories in the stones of the amphitheatres, in the clear traces left by past civilisations. The entire region is a map waiting to be explored, revealing treasures that remain etched in the memory.

The 2025 growing season was, on average, the fourth warmest since 1961, the year in which historical records for comparison began. Following a winter with relatively higher temperatures, there was fortunately an increase in spring rainfall compared with the previous year, which replenished water supplies. The summer saw a mix of heat and rain, slightly delaying the harvest, whilst the significant daily temperature fluctuations helped to preserve acidity and aromas. The grapes were healthy and of excellent overall quality – in some cases even outstanding – making this vintage one of the very best.

The entire region is a map waiting to be explored, revealing treasures that remain etched in the memory.

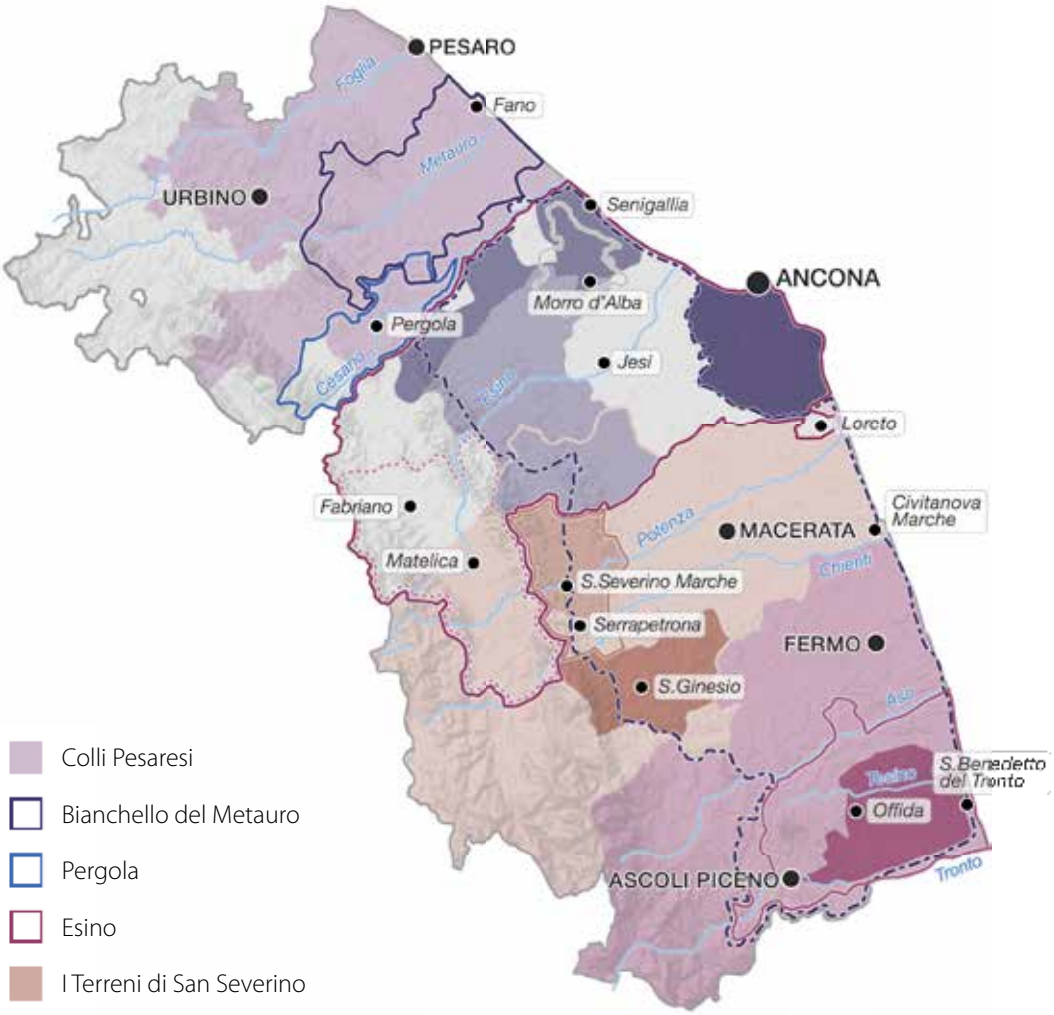
The Marche region is ideal for touring holidays. So let's imagine setting off on a journey to discover the distinctive features that emerged from the tastings carried out for this Guide. Starting in the north of the region, where Sangiovese continues to assert its personality and is establishing itself as an alternative red wine to the variety that has long been the hallmark of this area: Pinot Noir, which is showcased here through white winemaking techniques for the Traditional Method. A little further

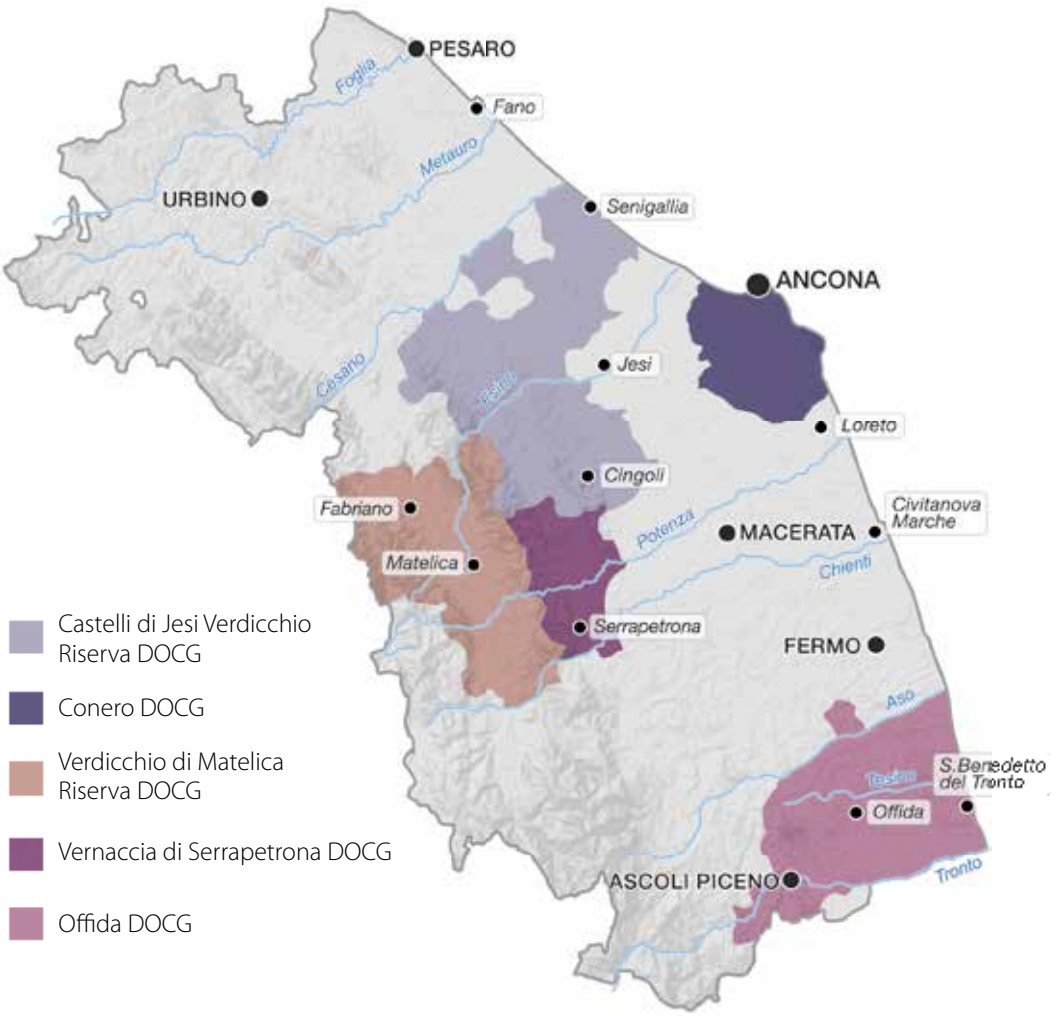
south, we come across the Bianchello area which, buoyed by new projects and slightly extended ageing periods, is proving that it is building an excellent reputation. Moving on into the vast Verdicchio region, encompassing both the Castelli di Jesi and Matelica areas, a door opens onto exciting horizons. Whichever version we tasted – Superiore, Riserva, Metodo Classico, Vendemmia Tardiva, Passito for the Jesi wines, and Riserva for the Matelica ones – all delivered fine results, confirming that the grape variety is superbly showcased in every possible winemaking style. And the most positive note comes from vintages considered difficult due to hail, downy mildew and drought, as if to underline the great qualities of Verdicchio and the enormous effort put in by the producers. A reputation consolidated over time, consistent and unassailable, such that it has earned it the status of the region's most important white wine and secured it the highest positions on the national and international wine scene. Moving on to the small area around the town of Morro d'Alba, we would like to make a special mention of Lacrima, which has benefited from the positive performance of the last vintage to showcase its varietal identity. Staying with the reds, we venture into Riviera del Conero. Here, whilst noting the inclusion in the Guide of the first official releases of the DOCG Rosato category, the Riserva version continues to bring prestige to the Montepulciano grown furthest north in Italy, on a limestone terrace overlooking the sea. Not far away, further inland, alongside the reaffirmation of another Marche white, Ribona, it is above all Vernaccia that surprises us this year with its clean nose and typical character. Continuing our journey, we leave the centre to enter the provinces of Fermo and Ascoli Piceno, where we encounter, along the way, gems of winemaking that derive their greatness from the harmonious symbiosis of grape variety and soil. We are talking about Grenache, which, year after year, never ceases to amaze and has once again proved its worth. A wine of noble character that has now become as much an object of desire as other great Italian wines.

A wine of noble character that has now become as much an object of desire as other great Italian wines.

Let's stick with the reds, because the southern part of the Marche region has, over time, established one certainty: this is where Montepulciano really comes into its own. Opulent, aristocratic, full-bodied – the adjectives to describe what you find in the bottle are endless: a rich structure that lends olfactory complexity and velvety, enveloping tannins. Wandering around these parts, we also come across two other reds – Merlot and Pinot Noir – which, although they may seem out of place, have proven through certain wines that they thrive here exceptionally well. This is also the main region for white grape varieties such as Trebbiano, Passerina and Pecorino, which Marche cultivates with pride, achieving outstanding results. We therefore feel compelled to make an exploratory stop to investigate Pecorino in particular: here it finds its ideal terroir, with forward-thinking and visionary producers who have enhanced it through their winemaking. It presents itself to us with a luminous, sometimes golden, appearance – a refined, intriguing wine. Whether still or sparkling, Pecorino has a character that reflects – and convinces – the enlightened visions of our *vignerons*.

All that remains, then, is for us to wish you, our curious explorers, a wonderful journey through Marche!


PESARO
Foglia
Fano
Metauro
URBINO
Senigallia
ANCONA
Morro d'Alba
Pergola
Jesi
Cesano
Esino
Lorcto
Fabriano
Civitanova Marche
Potenza
MACERATA
Chienti
Matelica
S.Severino Marche
Serrapetrona
FERMO
S.Ginesio
Aso
Tesino
S.Benedetto del Tronto
Offida
ASCOLI PICENO
Tronto
Colli Pesaresi
Bianchello del Metauro
Pergola
Esino
I Terreni di San Severino
Lacrima di Morro d'Alba
Verdicchio dei Castelli di Jesi
Verdicchio dei Castelli di Jesi Classico
Rosso Conero
Rosso Piceno
Rosso Piceno Superiore
Verdicchio di Matelica
Serrapetrona
San Ginesio
Colli Maceratesi
Falerio
Terre di Offida


PESARO
Foglia
Fano
Metauro
URBINO
Senigallia
ANCONA
Cesano
Jesi
Esino
Loreto
Cingoli
Fabriano
Civitanova Marche
Potenza
MACERATA
Chienti
Matelica
Serrapetrona
FERMO
Aso
S.Benedetto del Tronto
Tesino
Offida
ASCOLI PICENO
Tronto
Castelli di Jesi Verdicchio Riserva DOCG
Conero DOCG
Verdicchio di Matelica Riserva DOCG
Vernaccia di Serrapetrona DOCG
Offida DOCG


Lazio

Rediscovered identities as a new source strength for the future

AIS - Lazio

The growing awareness regarding the selection of the most suitable grape varieties for different terroirs, combined with the commendable work of oenologists and agronomists who are able to support even the newest small wineries, paints a picture of great cultural depth that has revived the region's ancient territorial identities.

Throughout the production process, despite the diversity of the terroirs, the focus has been on coping with yet another series of scorching summers, which have profoundly influenced agronomic strategies.

All the vineyards required careful management of the foliage canopy to protect the bunches from extreme heat peaks, ensuring a minimum level of shade to safeguard the berries from sunscald and the loss of aromatic precursors. The harvest period, on the other hand, was determined by the pattern of spring rainfall. Where there was sufficient rainfall, the vines grew normally and, despite temporary growth setbacks caused by the heat, it was possible to bring the harvest forward, yielding grapes with a good level of ripeness. Conversely, where the summer heat compounded a dry spring, harvests were later, with grapes that often failed to reach sufficient ripeness to produce wines rich in structure and expressive on the palate and nose.

2025 was characterised by very balanced weather conditions. Spring was rainy but without extremes, whilst summer was notable for the absence of long dry spells. Temperatures reached very high peaks, halting the ripening of the grapes for days but at the same time promoting excellent health. Finally, the lower temperatures recorded in October favoured the ripening of the late-ripening varieties, which promise to be remarkably expressive in terms of aroma.

Spring 2024 was rainy in its early stages, before becoming dry in June. During the summer, temperatures reached very high levels, with peaks of up to 36°C. The grapes found relief in September and October, which were characterised by below-average temperatures and good rainfall – conditions that favoured the production of wines that are less robust, fresher and with greater ageing potential.

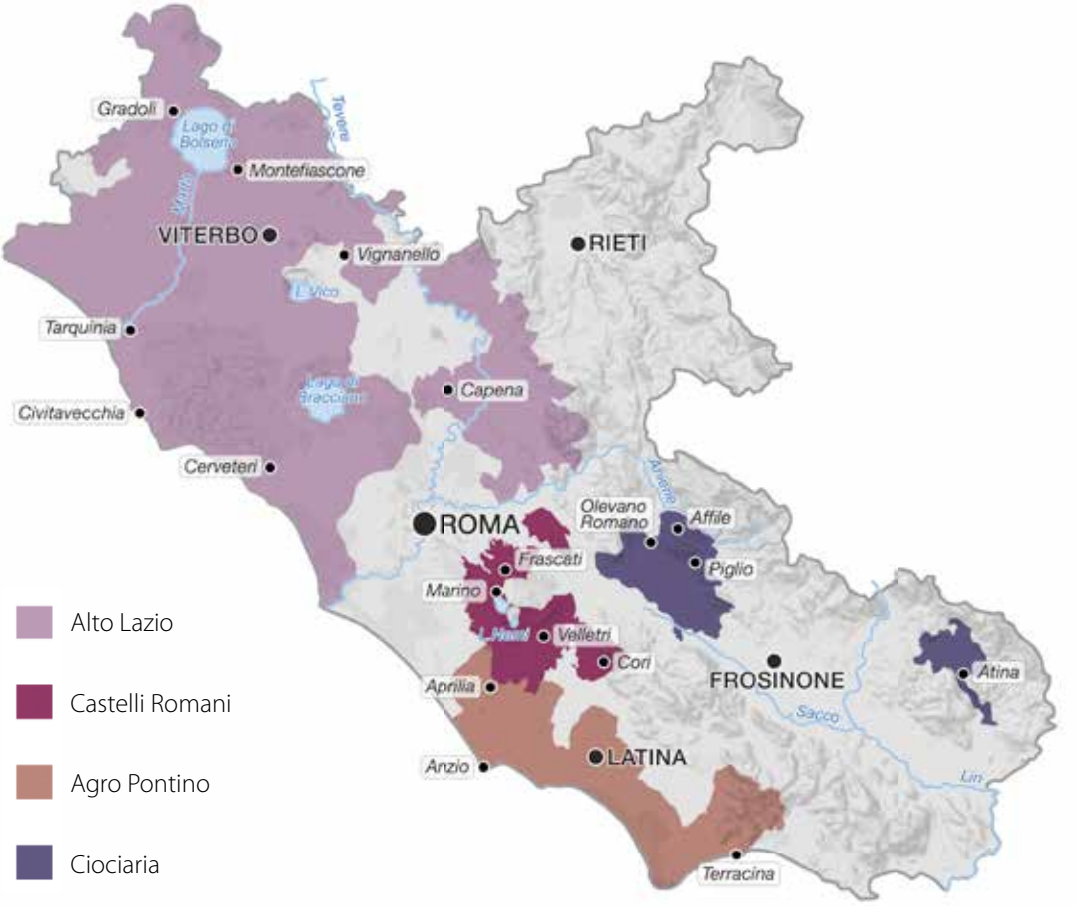
Caesanese is a great Italian wine.

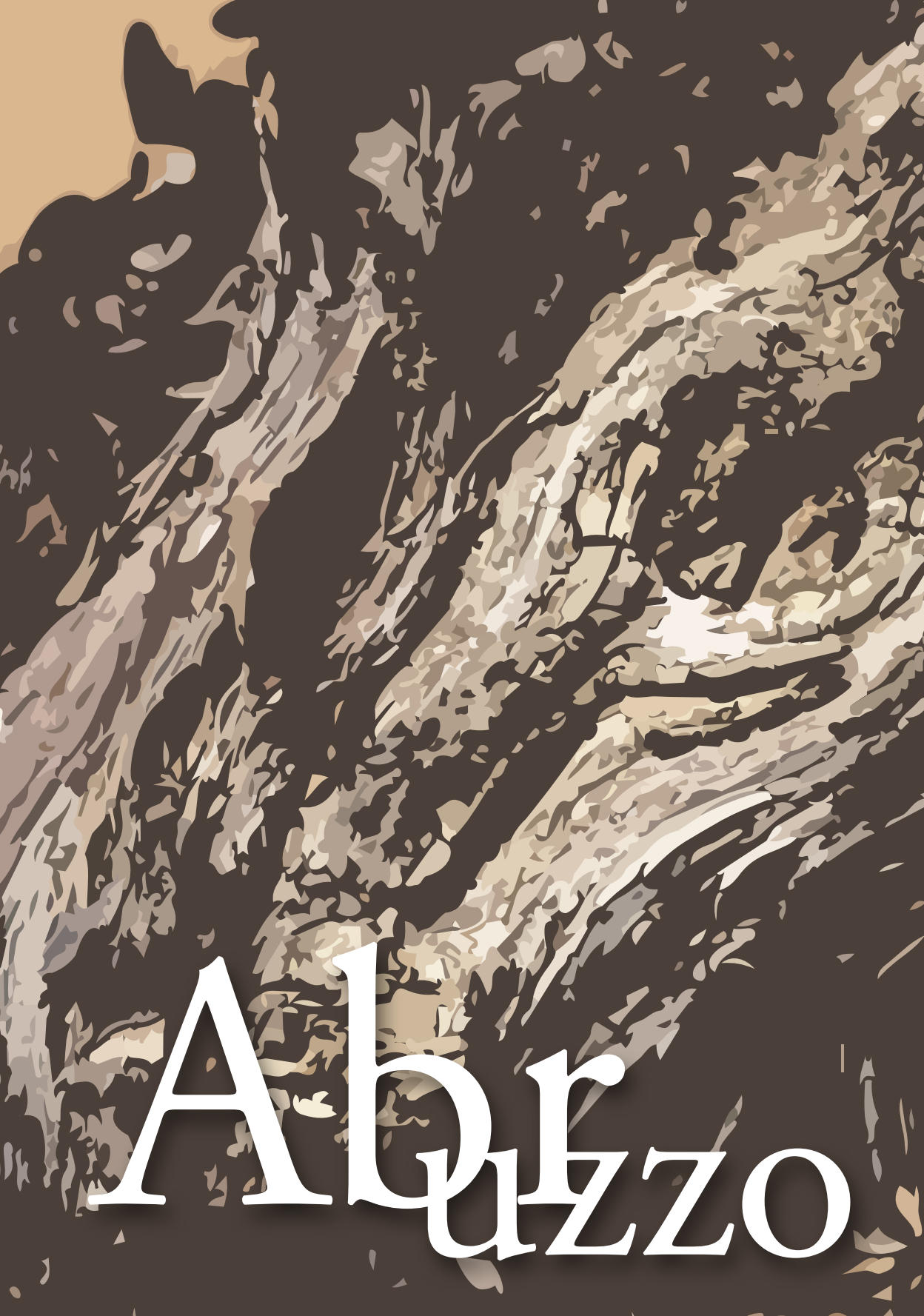
In the Cesanese area, the now well-established high standard of quality achieved by many producers is increasingly identifying this grape variety as

Rome's red wine, thanks also to a growing number of wineries that are making their mark on the market. It is no longer merely an oenological curiosity for visiting tourists, but a great Italian wine.
Looking ahead, the debate – shared by many – remains open regarding the establishment of a single DOC designation, which could simplify the current framework and provide greater recognition than the three existing designations, whilst retaining the indication of sub-zones, thereby highlighting the distinctive characteristics of each territory.
Frascati's wine producers are pressing ahead with determination to redefine the wine's reputation for quality and its distinctiveness. Having identified Malvasia del Lazio as the key grape variety and launched a programme to select virus-resistant clones, the development project continues with a proposal for zoning that distinguishes between the three different slopes and the various types of volcanic soil.
So many Supertuscians!
In Tuscia, despite the market currently being unfavourable for red wines, the high standard of quality – now firmly established over the years – of wines that uphold the region's reputation is striking, whether they showcase native grape varieties such as Violone and Aleatico, or rely on international varieties.
Grechetto, on the other hand, dominates the blends used in white wines, and particular mention should be made of those wines that have adopted the Stelvin cap, which has proven capable of best preserving the wine's youthful aromas whilst, at the same time, not hindering the development of tertiary aromas. The result is a bouquet and flavour profile of rare richness.
The closure of some cooperatives has prompted many grape growers to start producing their own wine. This has led to the emergence of numerous small wineries which, right from the start, have been able to produce wines with excellent organoleptic qualities. Having been established relatively recently, they also share a commitment to organic farming with a low environmental impact.
The results for wines from the province of Latina are also very positive, where Bellone is the key grape variety in the challenge every winery faces to best express the distinctive characteristics of its area. Low yields and a variety of winemaking techniques, subsequently brought together in the final blend, allow the grape variety to fully express the potential of its aromatic compounds.

The rediscovery of wine-growing on the Pontine Islands.

This year, wines from the Pontine Islands have come to the fore in a particularly striking way. The low yields from vineyards characterised by their rugged, heroic terrain and the volcanic subsoil – which imparts mineral ions that heighten the wines' acidity – have resulted in our final bottles possessing a striking, clear bouquet of aromatic herbs and a sharp savouriness, capable of delivering endless persistence.


Gradoli
Lago di Bolsena
Montefiascone
Tevere
Marta
VITERBO
Vignanello
L. Vico
RIETI
Tarquinia
Lago di Bracciano
Capena
Civitavecchia
Cerveteri
ROMA
Aniene
Olevano Romano
Affile
Frascati
Piglio
Marino
L. Nemi
Velletri
Cori
Aprilia
FROSINONE
Sacco
Atina
Anzio
LATINA
Liri
Terracina
Alto Lazio
Castelli Romani
Agro Pontino
Ciociaria


Abruzzo

Abruzzo: a land of certainty and new challenges

AIS - Abruzzo

The 2025 harvest was wonderful, a well-balanced season in which the soil, the roots and the vines were able to recover following the water stress of 2024; there was good bud break, with the foliage developing very well and in a balanced manner; although there was not a great deal of rain, steady rainfall ensured perfect soil hydration and, above all, the grass cover persisted for a long time, guaranteeing excellent water infiltration, thereby increasing organic matter and promoting microbial life in the soil. A cool summer characterised the growing season with cool evenings that allowed photosynthesis to proceed normally, resulting in skins of optimal thickness and a perfect balance between pulp and skin; in essence, a harmony between acidity and savouriness with low, stable glycerol content and pH levels. These are very fresh wines that will stand the test of time.

Another chapter concerns Montepulciano, which enjoyed perfect weather conditions that produced beautiful, juicy grapes. Phenolic ripeness was reached in the second ten-day period of October, yielding exceptional fruit, including for the production of Cerasuolo, the region's typical 'rosé', which Consorzio Vini d'Abruzzo is currently seeking to promote through changes to production methods and specific initiatives dedicated to this regional wine of excellence. This very distinctive wine originated as a farmer's wine: the grapes were crushed and destemmed, followed by immediate pressing, resulting in the classic cherry-red colour; farmers called it 'the fermented' (il fermentato) because only a small amount of skins were used to enhance structure and colour, and this always took place after pressing. In the early 1970s, some producers sold it in bulk in demijohns, but gradually they began to introduce grape skins during fermentation, and by the early 1990s they had started bottling and promoting it.

Abruzzo rosé: Cerasuolo.

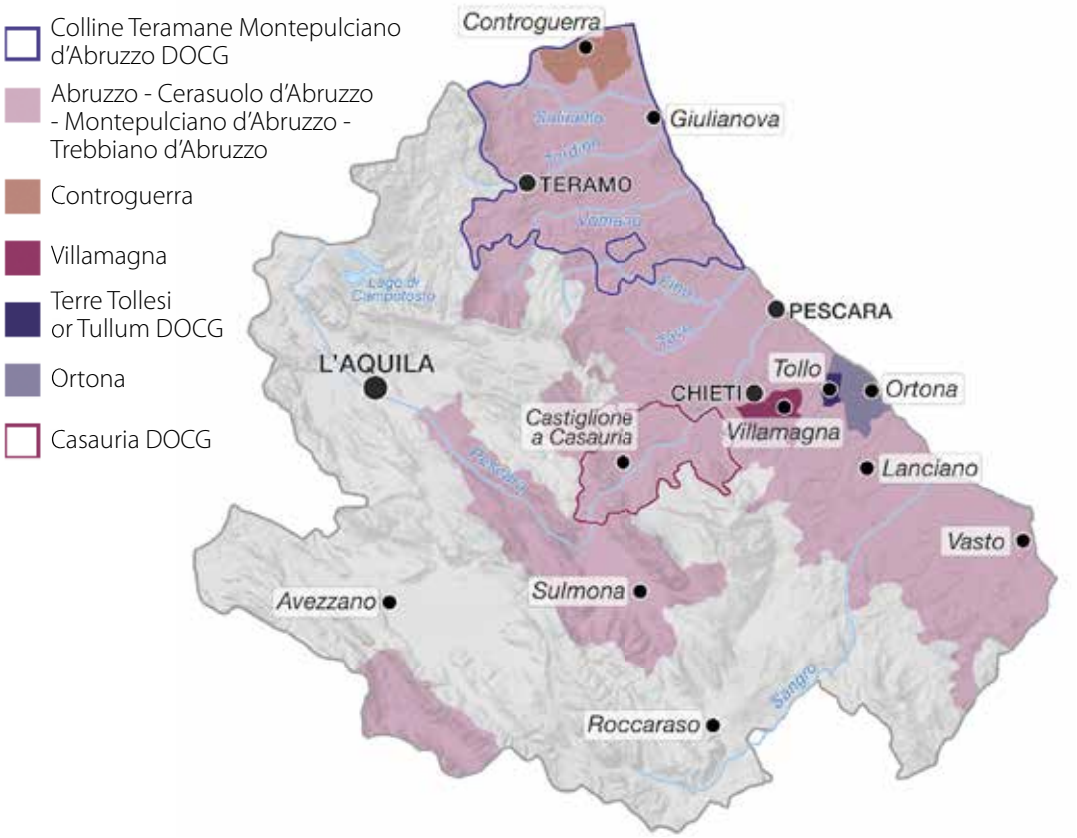
It has a beautiful cherry-red colour with luminous gold-copper hues, reminiscent of the colours of cherries and sour cherries, immediately dispelling any doubts: it is neither a timid, pale rosé nor a delicate red, but a wine that shines with its own light, reminiscent of the sunsets along the Trabocchi coast or those of the Teramo Riviera – a reflection cast between the sea and the setting sun with

its captivating brilliance. In the glass, it expresses grace rather than power; the charm of aromatic herbs blends with the scents of cherry and pomegranate, with subtle hints of red rose; every sip is a profound dialogue between savouriness and juiciness, between freshness and glycerine-like body. It is a wine that tells the story of an ancient land, where the mountains plunge steeply into the sea, with its vineyards nestled in the Teramo Hills or those of the 'fornace d'Abruzzo' – the famous Ofena Plain, situated at 500 metres – or the vineyards surrounding the historic Abbey of San Clemente a Casauria. Each sip conveys the values of a region that guards its soul with discretion, a poem written by nature where every glass adds a verse to every toast; it is the subtle song of a wine that evokes pleasure, succulence and emotion. Born of rural tradition, it has evolved over time and finds its fullest expression in 'dine-sharing' – this imperial table where wines, songs and poetry are shared. In short, a 'unique' wine produced from grapes with a distinct and easily identifiable 'terroir' that expresses the microclimates of the Abruzzo vineyards.

The story of these wines is written in the annals of Abruzzo's winemaking tradition, which dates back to 1966 – the year the Montepulciano d'Abruzzo DOC was first established. This marked the beginning of the creation of wines that would go on to become regional 'icons' and more besides: wines of the land with a close bond between soil, grape variety and producer; wines that evoke memory and a sense of belonging; hands that tend the vines and the soil without the need for words. It is wine that tells the story of who we are when we drink it, through the memory of a landscape captured in a glass. It is as if the earth were finding a way to ensure it is remembered.

Wines that tell the story of a territory.

And within these exceptional wines, memories emerge of figures from the world of vines and wine who helped to make a region "great" – figures who, in a subtle way, remind us of themselves, their land and their wine in a romantic and poetic manner. A few months after his passing, we wish to remember Emidio Pepe: a love story between a man and his land, who never sought to produce wines that would simply please, but rather wines that could tell the story of his Montepulciano; it is the stubborn poetry of a land and its people. This was Emidio Pepe, these were his wines, this is Abruzzo.


Colline Teramane Montepulciano d'Abruzzo DOCG
Abruzzo - Cerasuolo d'Abruzzo - Montepulciano d'Abruzzo - Trebbiano d'Abruzzo
Controguerra
Villamagna
Terre Tollesi or Tullum DOCG
Ortona
Casauria DOCG
Controguerra
Giulianova
TERAMO
PESCARA
L'AQUILA
CHIETI
Tollo
Ortona
Castiglione a Casauria
Villamagna
Lanciano
Vasto
Avezzano
Sulmona
Roccaraso

Molise



The rebirth of the Molise vineyards: the spirit of the Apennines and a nod to the Adriatic

AIS - Molise

Molise's wine scene proves that a region's size does not limit the stature of its wines. Nestled between the breath of the Adriatic and the austerity of the Apennines, the region has found its crowning moment in the 2025 harvest: a perfect synthesis of identity, technique and bold winemaking. Small, proud and unstoppable. Molise's wine sector is enjoying a veritable golden age, transforming itself from an offshoot of Abruzzo's wine industry into a laboratory of captivating quality and distinct identity. With a limited yet incredibly diverse area under vine, this region has managed to turn its geographical isolation into a strength, producing authentic wines that are winning over international critics. Following a 2023 marred by downy mildew and a 2024 characterised by a suffocating drought, 2025 was a year of balance and redemption for Molise's winemakers. The climatic conditions of 2025 saw a sufficiently rainy winter, which replenished the precious water reserves in the soil. Spring passed without any late frosts, allowing for uniform flowering. The summer, whilst hot, was punctuated by timely rainfall at critical moments in July and August, preventing water stress in the vines. The 2025 harvest, which began in late August on the coast with the base wines for sparkling wine and Falanghina, and concluded in late October inland with Tintilia, has been described by local agronomists as "exceptional in terms of health and acid-sugar balance". The absence of extreme temperature peaks during phenolic ripening resulted in red grapes with silky tannins and a highly elegant aromatic profile. The figures confirm the Molise vineyards' current state of excellence. In 2025, total wine production in Molise recorded an estimated increase of around +18 per cent compared with the previous year. Over 60 per cent of production is accounted for by red and rosé wines, led by Montepulciano and Tintilia, whilst white wines make up the remainder, with Molise Falanghina increasingly in demand on foreign markets.

From the peaks of the hinterland to the Adriatic breeze: the dual character of Molise.

The rugged hinterland and the dynamic coast form a territorial mosaic that offers unique temperature variations and wines with an unmistakable identity. To understand Molise wine, one must draw

an imaginary line dividing the region in two. The Molise hinterland: here, viticulture takes on a heroic, mountainous character. With altitudes easily exceeding 500-600 metres, the clay-limestone soils and marked temperature variations between day and night create the perfect microclimate for wines of great structure and exceptionally high acidity. Tintilia, the region's iconic native grape variety, produces complex, spicy reds with unmistakable notes of black pepper. Among the vineyards of Alto Molise, even white wines made from Falanghina and Trebbiano acquire an unexpected mineral freshness and longevity. On the Adriatic coast, as one approaches the sea, the landscape changes. The climate becomes typically Mediterranean, with constant sea breezes that dry the grapes and sandy-clay soils. Here, Montepulciano produces soft, enveloping and sunny reds, whilst Tintilia offers greater structure and full fruit, alongside a Falanghina that takes on a maritime character, savoury and rich in aromas of Mediterranean scrub and citrus. The coast is the region's main centre of production and export, but the quality has grown exponentially in recent years.

From near extinction to three Michelin stars – a condensed account of the last two years.

The last 24 months have marked a genuine socio-cultural and oenological turning point for the region. The global rise of Tintilia and the 'Biodynamic Case': over the last two years, Tintilia del Molise DOC has seen a boom in exports to the United States and Northern Europe, with a 25 per cent increase in sales. A little anecdote concerns a winemaker from the hinterland whose wine was featured on the wine list of a famous three-Michelin-starred restaurant in New York: American experts initially believed that Tintilia was a marketing ploy, only to change their minds upon learning of the unique genetic history of this grape variety, which was saved from extinction in the 1990s. The production of sparkling wine from indigenous grapes is also gaining significant momentum; the buzz surrounding sparkling wines has been a real highlight of the past two years. Several young producers between Larino and Isernia have begun producing sparkling wine from Tintilia using the Rosé Traditional Method and from Falanghina using the Charmat method, achieving very high scores in sector guides and creating a new market niche for indigenous aperitifs. Wine tourism along the 'Tratturi' (sheep tracks), boosted by UNESCO's certification of the Transhumance, has also given concrete form to the 'Vineyards along the Tratturi' (Vigneti lungo i Tratturi) project over the last two years. Molise's wineries have opened their doors to 'slow tourism': walks through the vineyards, sunset tastings along the ancient shepherds' paths and sommelier-led picnics. A phenomenon that has attracted thousands of young international tourists, transforming wine into the primary vehicle for telling the region's story.

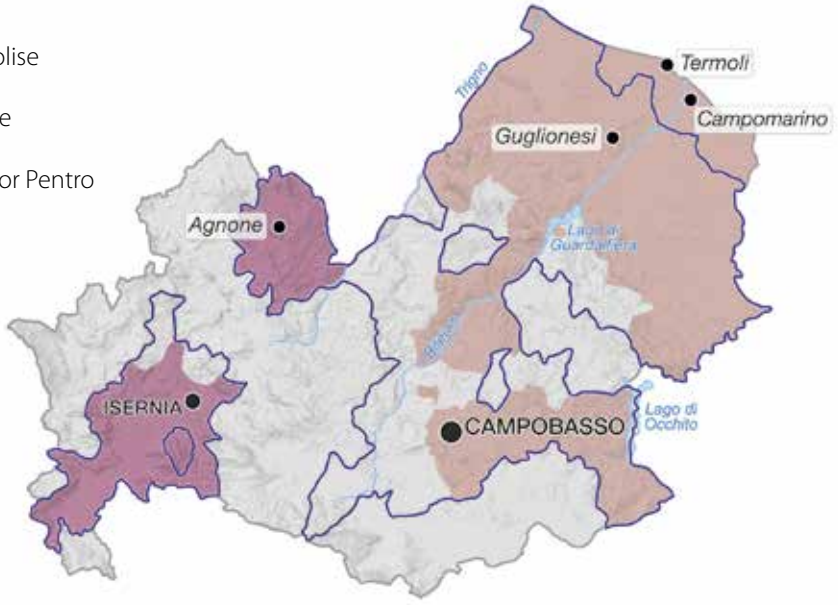
Molise's wine scene is no longer a surprise, but a well-established reality: a tiny region capable of producing exceptional wines.

Molise or del Molise

Tintilia del Molise

Pentro d'Isernia or Pentro

Biferno




Campania

Campania, sense and sensibility

AIS - Campania

'Sense and sensibility', as the writer Jane Austen would put it, with the former looking at the figures, analysing the data and examining trends and percentages: rational analysis which, unfiltered, confronts us with the stark but objective findings of the domestic and export markets – those showing a decline, that are a source of grave concern for the entire supply chain, from production to commercial distribution, with stock levels rising in the cellars and the mark-up bubble certainly doing nothing to help clear the surpluses; the second, on the other hand, urges us to put our hearts into overcoming the obstacle of the consumption crisis and to counter the decline in sales by seeking out new and alternative paths. We are in a phase that calls for calm and mindful attention: the near future of the wine world will be heavily influenced by the choices made at this historic moment; a crossroads that must be faced with the courage to venture beyond one's own boundaries, going further and overcoming barriers and conventions. Rethinking appellations and their regulations: in France, INAO is about to launch a review of many appellations; in a dynamic region such as Tuscany, the first Sangiovese vine has been produced using NGT (New Genomic Techniques), a tool for tackling drought and vine diseases. Is this the future? We shall see. In the meantime, we are exploring solutions that, whilst not a magic wand, nevertheless signal that now is the time to think, reason and act differently. Climate change, geopolitical instability and a profound generational shift in consumption patterns and habits urgently require the adoption of serious and effective countermeasures. Campania is responding to this situation by developing winemaking protocols in the cellar that are aimed at making the wine more approachable.

Time: Aglianico's ally.

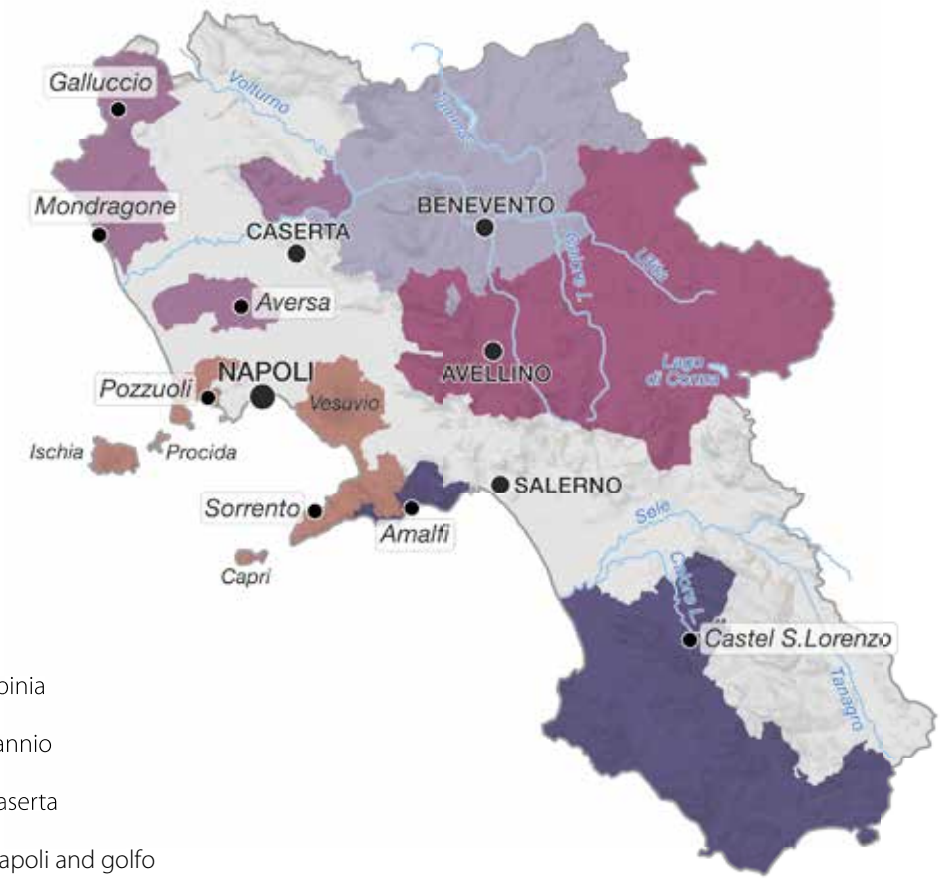
Aglianico red wines, partly due to market trends, find themselves somewhat in the hot seat; consideration is being given to production lines characterised by a moderate, natural reduction in alcohol content and a focus on reducing tannin levels; even the Irpinia Campi Taurasini laboratory, which is always quick to adapt, is experimenting with this approach; then there is the technological choice to reduce extraction for certain Taurasi wines by adjusting the temperatures and duration

of the process; this involves significantly extending the ageing period, even at the cost of incurring higher depreciation costs. Positive feedback for the other half of the wine world: regional white wines stand out for their vibrancy and structure, and are carving out an ever-greater place in the collective imagination of true enthusiasts of this style, with the added advantage of uncommon drinkability and ageing potential, as well as great versatility when paired with food. In short, they are not standing still; they are moving forward, in the knowledge that adapting to a more contemporary style does not mean losing our heritage of oenological memories and experiences, but rather having the vision and ability to adapt: essential qualities for growth and improvement. It is a question of adaptation, acknowledging that the context has changed; if we look at the regional situation in Campania, however, we can say that there are certain favourable factors which help mitigate the most disastrous effects of climate change: the topography of the land best suited to wine-growing; the enormous biodiversity of Campania's vineyards; and a vine density per hectare that is not too high. All things considered, the 2025 vintage followed a more consistent, uniform pattern than recent harvests, as confirmed by a 13 per cent increase in production over 2024 to 696,000 hectolitres.

The outlook is excellent for Fiano di Avellino and Greco di Tufo, which display great freshness and an easy-drinking quality. In the Sannio region, Falanghina has showcased all its fruity generosity, with a particularly expressive character; here, Aglianico displays a welcoming body and tannins with character, whilst in its rosé form, delicate floral nuances prevail; and Irpinia's Aglianico, too, offers a glimpse of sensory depth and ageing potential, with expressive and robust tannins. Vesuvio and Campi Flegrei, with both white and red wines, have a volcanic organoleptic profile, imbued with an intriguing savouriness, steeped in fire and sea. Cilento and the Salerno area produce wines characterised by warmth, structure and balance.

Fiano and Greco: the flagship wines amongst Campania's unmistakable varieties.

It therefore feels natural to look to the near future with greater optimism, dispelling the shadows that seem to cloud our thinking, and instead choosing with conviction the path of emotion – the one most in tune with our world, which is shaped and brought to life by extraordinary human experiences – whilst remaining mindful of the supreme cultural value of wine, an irreplaceable element of the Mediterranean community. Let us not forget this fundamental principle and let us work to foster greater connection and unity amongst all key players in the food and wine sector: institutions, protection consortia, HoReCa sector operators, sommeliers and consumers must work together in synergy to defend this collective heritage. Wine and food, our appellations and the many regional variations of Italian cuisine must unite in a battle for civilisation!


Galluccio
Volturno
Tammaro
Mondragone
CASERTA
BENEVENTO
Calore I.
Ufita
Aversa
NAPOLI
AVELLINO
Lago di Conza
Pozzuoli
Vesuvio
Ischia
Procida
SALERNO
Sorrento
Amalfi
Sele
Capri
Castel S.Lorenzo
Tanagro
Irpinia
Sannio
Caserta
Napoli and golfo
Salerno and Cilento


Ariano Irpino
Ufita
Tufo
Taurasi
Altavilla Irpina
Lapio
AVELLINO
Monteforte Irpino
Sabato
Calore
Lago di Conza
Irpinia
Fiano di Avellino DOCG
Greco di Tufo DOCG
Taurasi DOCG


Puglia

Looking beyond: biodiversity as a resource, the richness of regional diversity

AIS - Puglia

Whilst the 2024 grape harvest had shown clear signs of recovery in Puglia, as in the rest of Italy, compared with the previous year, the weather conditions in 2025 were particularly favourable. The vines' budding phase took place in ideal weather, with sunny days and temperatures moderated by the Tramontana wind. The subsequent phenological stages also progressed smoothly, almost always with significant daily temperature variations, enabling the vines to maintain excellent plant health. By the time of the harvest, the result was an improvement on the previous vintage, in terms of both quantity and quality, across all areas of the region. This had a positive impact on sparkling wine production, which saw a marked increase, as well as on the production of white, rosé and red wines intended for immediate consumption. As for red wines with medium to long ageing potential, all the conditions are in place for this vintage to be recognised as excellent, with some wines reaching the pinnacle of excellence.

Despite the difficulties of what has undoubtedly been a challenging period, Apulian wine producers have demonstrated remarkable vitality and an ability to adapt to change. The cooperative sector, which accounts for about 50 per cent of the region's total wine production, has shown itself capable of rising to the challenges. In the private sector, whilst some wineries have been acquired by large, long-established companies, a number of new small businesses have emerged.

In general, there has been a growing focus on promoting designations of origin, starting with DOCG and DOC wines, with a reduction in the proportion of generic wines.

Primitivo and Negroamaro have reaffirmed their prestige.

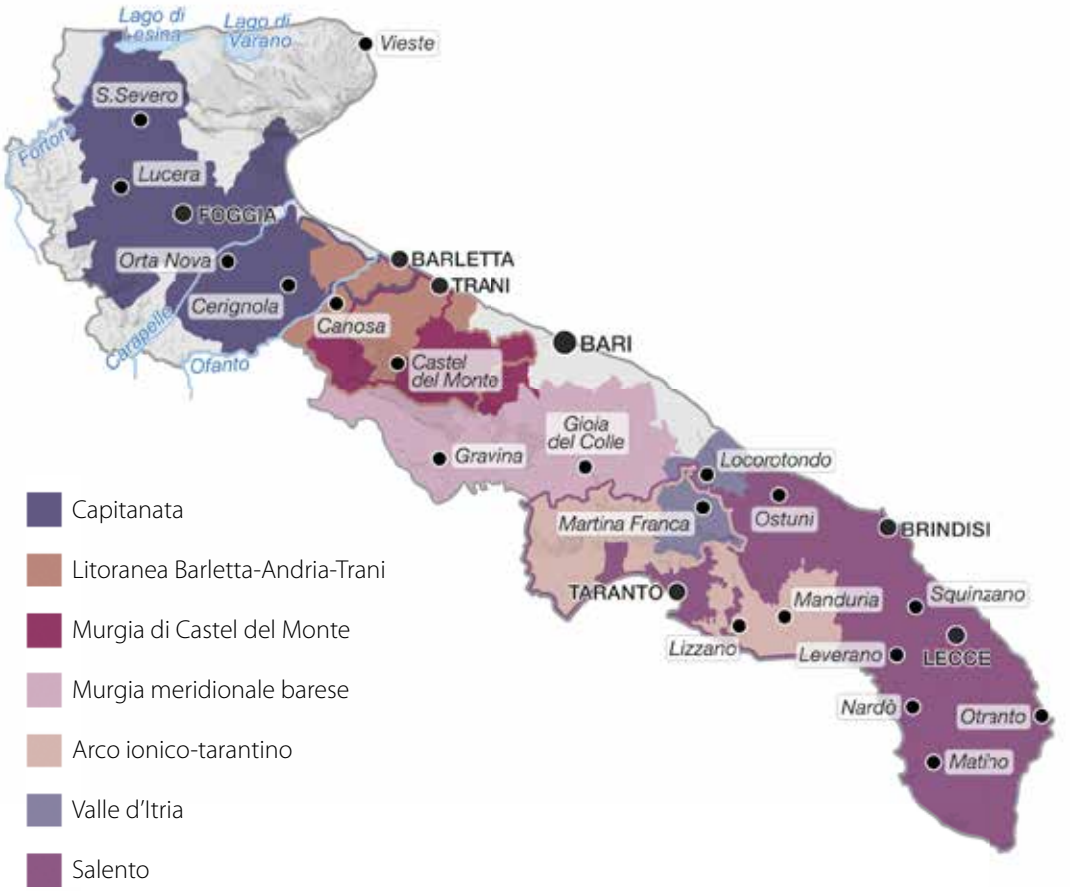
Among the red grape varieties, both Primitivo and Negroamaro have reaffirmed their prestige, producing remarkable wines not only in the reds – which now place less emphasis on concentration than in the past – but also in sparkling wines, rosés and even captivating passito wines. Nero di Troia and Susumaniello are showing extraordinary vigour, whilst Malvasia Nera, Ottavianello, Aglianico and Notardomenico are hot on their heels. The superb rosés made from Negroamaro are complemented by those made

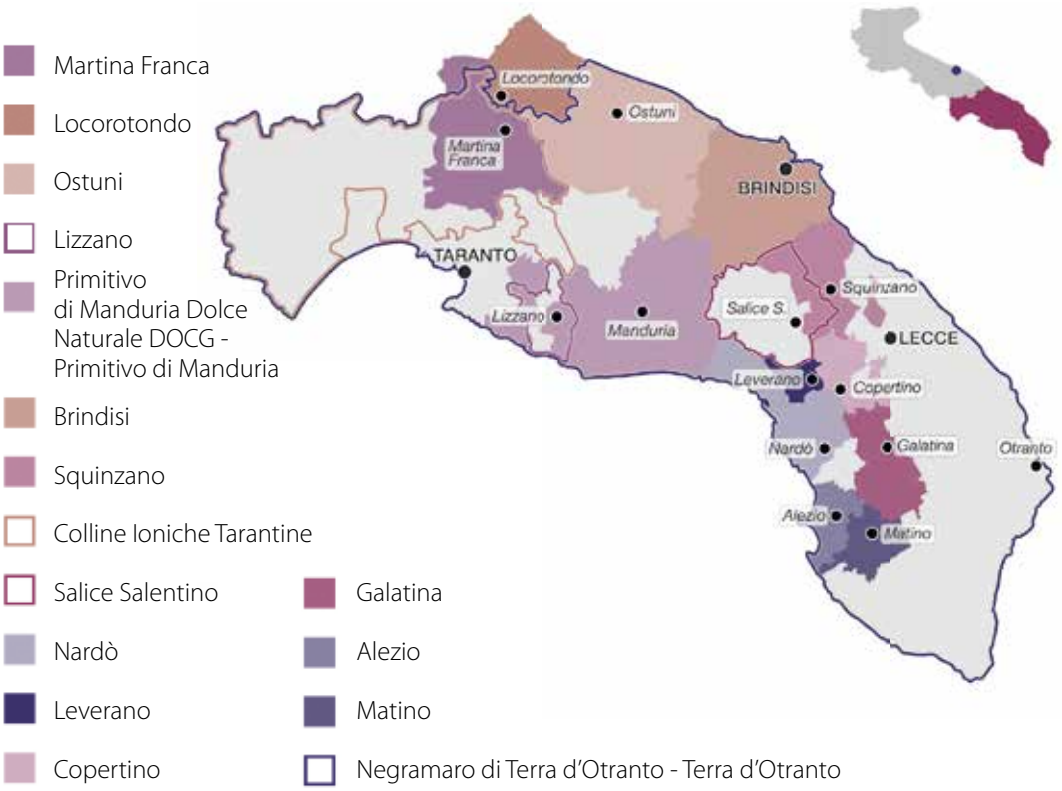
from Bombino Nero, Nero di Troia, Susumaniello and Primitivo.

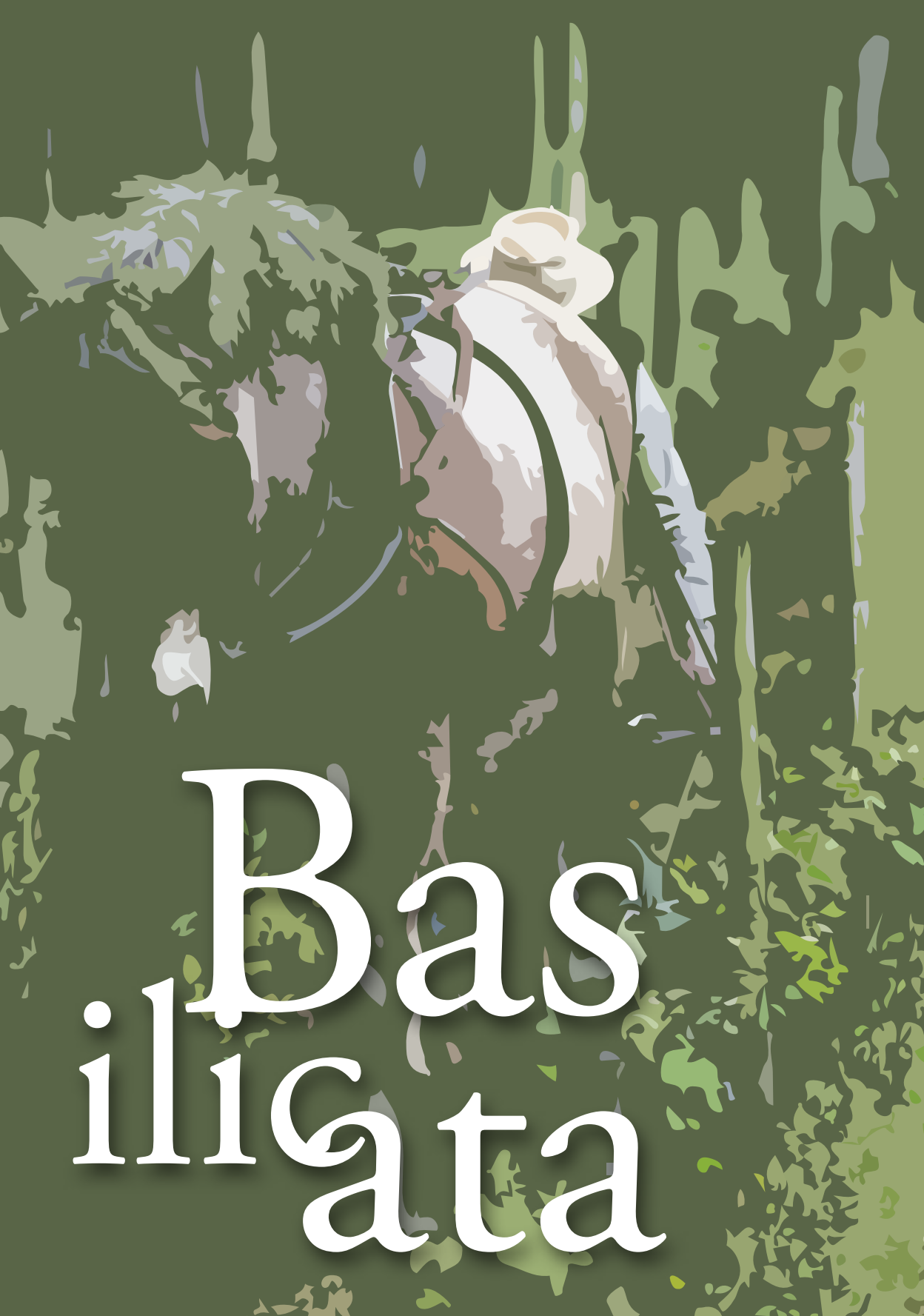
Efforts to promote white wines are intensifying, not only in areas traditionally known for their whites, but throughout Puglia. Whilst Bombino Bianco and Falanghina are gaining ground in Capitanata, Verdeca, Bianco d'Alessano, Maresco, Marchione and Minutolo are making their mark in Valle d'Itria and Murgia, whilst in the Ostuni area there is a renewed enthusiasm for Imigno and Francavidda; Tarantino and Salento bring particular prestige to Malvasia Bianca, Verdeca, Vermentino and Chardonnay, with a few successful forays into Maresco.

people are becoming aware of the extraordinary wealth of biodiversity.

There seems to be neither the time nor the inclination to complain; rather, people are becoming aware of the extraordinary wealth of biodiversity at their disposal, trying out new ideas and solutions, strengthening synergies and collaborations, and learning to work as a team. The highly varied landscape of Puglia and the mosaic of crops that make it up can prove to be crucial resources for looking to the future with confidence.




Martina Franca
Locorotondo
Ostuni
Lizzano
Primitivo di Manduria Dolce Naturale DOCG - Primitivo di Manduria
Brindisi
Squinzano
Colline Ioniche Tarantine
Salice Salentino
Nardò
Leverano
Copertino
Galatina
Alezio
Matino
Negramaro di Terra d'Otranto - Terra d'Otranto
Locorotondo
Ostuni
Martina Franca
BRINDISI
TARANTO
Squinzano
Salice S.
Lizzano
Manduria
LECCE
Leverano
Copertino
Nardò
Galatina
Otranto
Alezio
Matino


Basilicata

The world of wine is changing, even in Basilicata

AIS - Basilicata

We had already noted some initial, tentative signs in previous editions of the Vitae Guide; now, many producers' top priority is the clear realisation that they must change course or, at the very least, start exploring alternative avenues – no longer on an experimental basis, but with a firm commitment to seeking out new trends and market opportunities.
The crisis currently affecting the world of wine and the general decline in consumption – particularly of red wines – has accelerated this process of repositioning and strategic shift amongst winegrowers who, fortunately for our region, began diversifying their production several years ago. They have done so not by copying passing fads, but by steadfastly pursuing the same goal: quality and the finest expression of the region's terroir in their wines.
What, then, might be the innovative response to these needs in a region that is 'red-wine-oriented' to its very core, and where Aglianico del Vulture and Primitivo di Matera hold almost absolute dominance? A carefully curated selection of whites, sparkling wines and rosés that are deeply rooted in their identity and which, through the glass, tell the story of the ancient, well-suited terroir from which they originate.
What is currently happening in the vineyards and cellars of Basilicata is the emergence of two trends that are having a positive influence on winemaking practices.

What is emerging is a different narrative about the region, centred on the promotion of new grape varieties and types of wine.

The Vulture region, which – thanks to its volcanic soil and extraordinary temperature variations – is increasingly recognising the potential of white grape varieties, such as Malvasia di Basilicata, whilst also rediscovering and promoting the historic ability of Aglianico grapes to produce excellent base wines for Traditional-Method sparkling wines of exceptional freshness, structure and finesse; Matera, on the other hand, and its DOC production area, where – thanks to its great appeal and popularity with international tourists – there is a fusion of styles between Primitivo and the various expressions of grape varieties such as Petit Verdot, Syrah, Merlot and Cabernet Sauvignon, whilst also constantly rai-

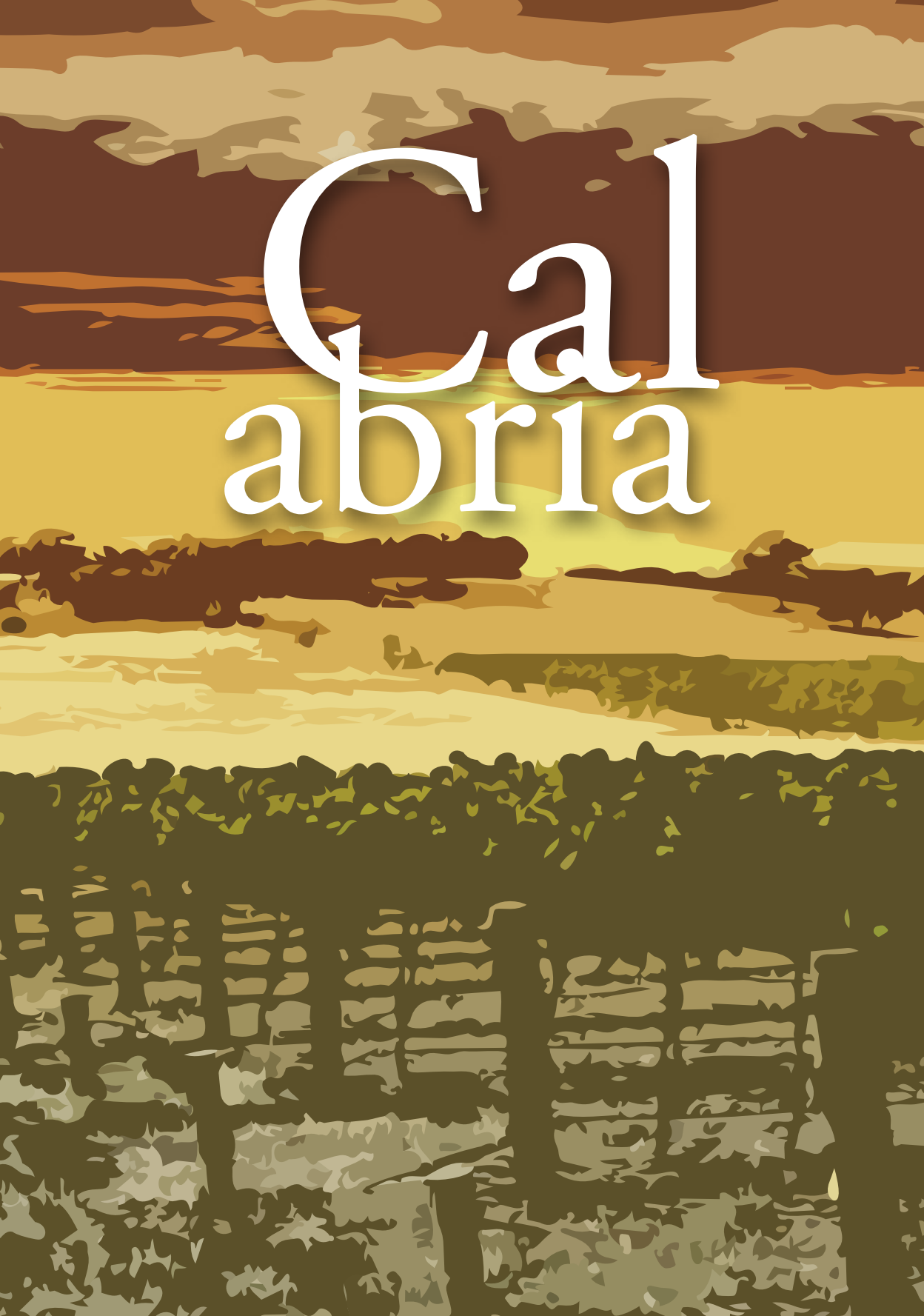
sing the quality of its rosé wines in the wake of its neighbours in Puglia.
The fact that Basilicata's wine scene is changing is also borne out by the final findings of the detailed report from the tasting panel of local sommeliers for this 2027 edition of the Vitae Guide: we make no secret of our surprise and satisfaction at finally seeing, for the first time, a white wine break through and surpass the 90-point barrier—which marks the threshold for wines with an excellent stylistic and organoleptic profile—and compete on equal terms with the great reds of Vulture, as well as tasting several rosés that came close to that threshold (an achievement that would have been unthinkable just a few years ago); if we add to this a wine from the province of Matera – a blend of international grape varieties – which has achieved one of the highest scores ever, or one of the 'discovery wines' that stands out for its interpretation of a pure Cabernet in a mountainous terroir, it is clear to everyone that a new chapter is being written for this region.

The growing interest in wine tourism will increasingly need to persuade producers to turn a visit to the winery into a unique and emotional experience.

Change and innovation in the vineyard and the winery – even in a region with limited production such as Basilicata – are, however, confined to a purely technical sphere, whilst an analysis of market trends suggests that these factors alone are not sufficient to bring about a genuine turnaround capable of generating positive and lasting economic benefits for wine-producing businesses.

At the same time, a new marketing strategy must be devised that links the product ever more closely to its region of origin, including through a narrative that presents the wine being tasted as unique, impossible to replicate elsewhere, and a testament to a millennia-old *genius loci*.
For many wineries in Basilicata, the turning point is finally beginning to take shape, following the example of what has been happening for years now in other Italian and European regions: focusing on wine tourism and, therefore, on welcoming the many wine lovers to the winery, successfully transforming a visit to the winery into a unique and emotional experience in direct contact with the people behind the wine being tasted, whilst immersed in the beauty of the landscape that produced it; and we would also like to attribute some credit for this shift in approach by the wineries to the constant commitment and training work that our association has carried out over recent years, working closely with producers to help them understand the importance of knowing how to tell the story of wine and, through the glass, to reveal the culture, tradition and passion behind an industry that represents one of the world's finest examples of 'Made in Italy' agri-food excellence.
We are therefore on the cusp of an era in which the wine sector in Basilicata and across the rest of the country will inevitably have to adapt its approach and strategies to meet new challenges and cope with the very real economic and consumer crisis. Thanks to its constant monitoring of vintage trends and the quality of wine production, the Vitae Guide is undoubtedly a privileged witness to this change, and we stand ready, with our usual professionalism and expertise, to report on it.


Lavello
Melfi
Barile
Rionero in Vulture
Bradano
POTENZA
MATERA
Lago di S. Giuliano
Basento
Viggiano
Grumento Nova
Agri
Moliterno
Sinni
Roccanova
Lago di Monte Cotugno
Maratea
Aglianico del Vulture
Terre dell'Alta Val D'agri
Grottino di Roccanova
Matera


Calabria

The fascinating maturity of Calabria's wine culture

AIS - Calabria

There is an unbreakable thread linking Calabria's millennia-old history to its most exciting period. A land nestled in the visceral embrace of the Ionian and Tyrrhenian Seas, where the imposing mountain ranges of Pollino, Sila, Serre and Aspromonte rise almost vertically from the coastline, proving themselves to be an extraordinary and fertile laboratory of biodiversity, contrasts and constant rebirth. Marked in its past by unjust marginalisation and the risk of oblivion – with its wines sometimes relegated to mere blending roles or trapped in the cliché of being passive guardians of an ancient myth – Calabria's wine-making heritage is now being rediscovered in a completely new light. Set within a mosaic of extraordinary microclimatic and geological complexity, comprising red soils, Ionian sands, clayey marl and marked temperature variations with altitude, the region no longer merely evokes its ancestral past, but speaks a contemporary language characterised by rigorous agronomic precision, respect for biological diversity and the absolute centrality of indigenous grape varieties. Today, Calabrian viticulture is spearheading a genuine cultural and identity-based revolution. The vine has once again become the economic, social and cultural driving force behind entire areas, from Pollino to Locride, from the narrow, windswept plain of Lamezia to the hills of Cosenza. A virtuous renaissance characterised by the rise of welcoming wine tourism, steady growth in exports, the patient restoration of old head-trained bush vines and a genuine commitment to sustainability – one capable of engaging authoritatively with international markets thanks to a contemporary yet deeply rooted style. In this pioneering and borderland region, a new way of presenting itself to the world is gaining ground: on the one hand, the spotlight of major events and festivals that echo and follow national brands; on the other, the intimacy of wineries that instead opt for a more intimate narrative rooted in their identity. A story woven from roots, hospitality and a family welcome, where the female influence is increasingly prominent and engaging. The 2025 vintage can, to all intents and purposes, be described as a vintage of rebirth and balance, marking a clear and welcome turning point following the complex and extreme conditions of previous seasons. The winter, whilst sufficiently mild, brought welcome rainfall that replenished the soil's underground water reserves, leading to a smooth spring. Although isolated late frosts affected some

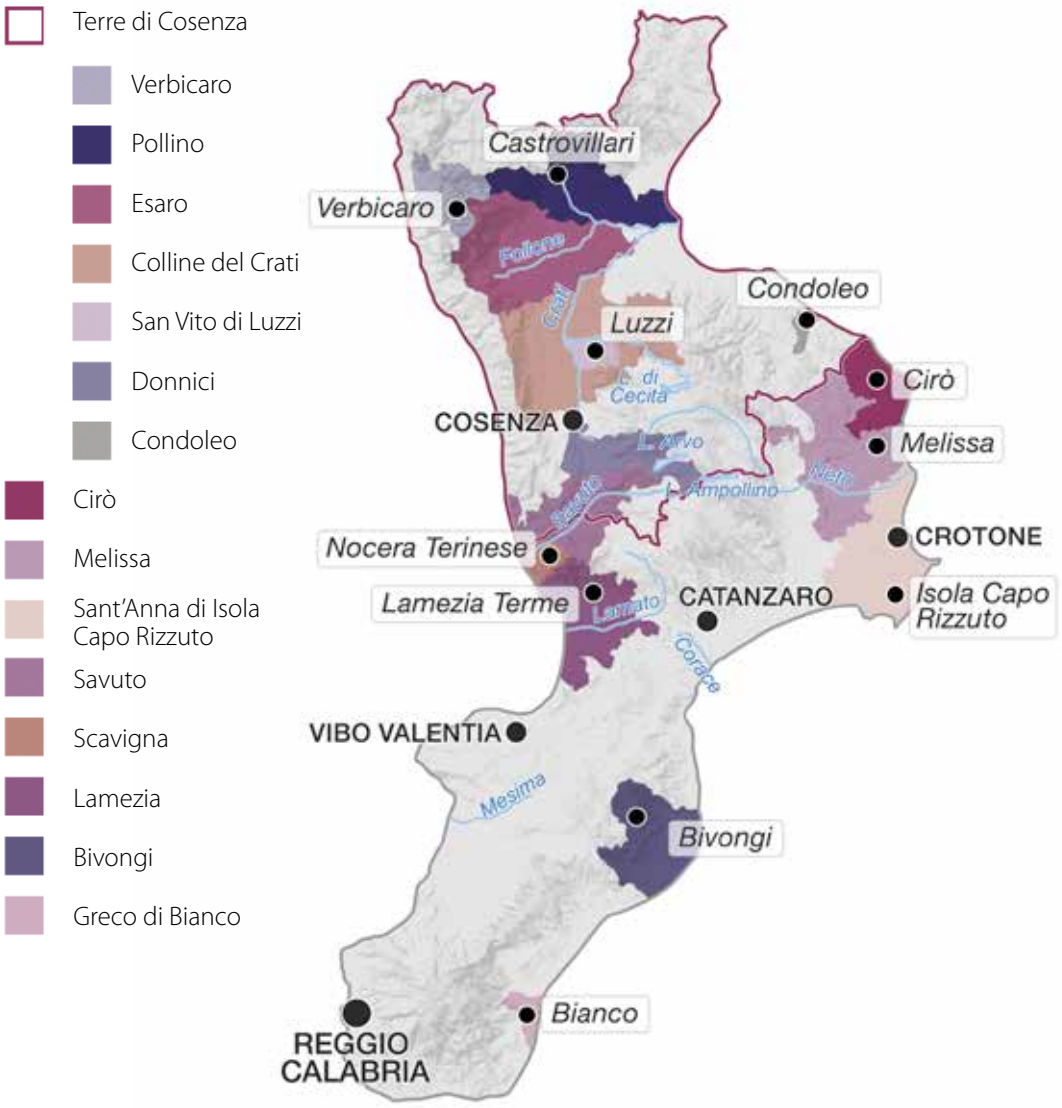
inland areas, the rest of the season proved exemplary. The summer brought warm, sunny days that were never stifling, constantly tempered by the beneficial sea breezes and the cool nights radiating from the Silane hills and other mountains. This temperature variation ensured impeccable ripening in terms of both sugar content and phenolic compounds, whilst the ideal health conditions also led to a general increase in production.

Horizons of Cirò Classico.

Whilst 2025 marks the definitive recognition of Cirò Classico with the award of the region's first DOCG status – the wine is expected to make its debut in glasses in 2028 – the momentum provided by the great reds remains the bedrock of the region's identity: a collective narrative rooted in traditional grape varieties, capable of interpreting with extraordinary fidelity both the harsh soil and climate conditions of the Pollino massif and the sun-drenched coastal breezes of the region's south. For a more accurate and multifaceted picture of the vintage, it is worth noting that the white wines from this harvest express a captivating vigour and a surprising depth of flavour.
However, it is above all in the rosé wine sector that Calabria demonstrates a high level of mastery and expressive power. Rosé in Calabria is much more than just a wine style: it is a cultural institution, a tradition rooted in the technique of short maceration, which finds its natural expression in the Gaglioppo grape. Accompanied by delightful and well-balanced wines made from Magliocco Dolce and Canino, alongside Greco Nero, these rosés boast a dynamic, savoury and rhythmic palate, offering extraordinary versatility when paired with food. Today, Calabria's wine industry looks to the future with a new and mature awareness.

The rosé soul of Calabria: diversity in the 2025 vintage.

The 2025 harvest unequivocally demonstrates that the region has finally found the perfect approach to showcasing its priceless treasures: no longer a pursuit of massive or excessive extraction, of now-outdated, heavy-handed concentrations, of overpowering oak or anachronistic stylistic standardisation of an international nature, but rather the constant, proud and elegant celebration of light, altitude and that visceral, indissoluble bond with the sea – a bond capable of delivering to our palates wines of exceptional character, profound clarity and refined craftsmanship.


Terre di Cosenza
Verbicaro
Pollino
Esaro
Colline del Crati
San Vito di Luzzi
Donnici
Condoleo
Cirò
Melissa
Sant'Anna di Isola Capo Rizzuto
Savuto
Scavigna
Lamezia
Bivongi
Greco di Bianco
Castrovillari
Verbicaro
Condoleo
Luzzi
Cirò
COSENZA
Melissa
Nocera Terinese
CROTONE
Lamezia Terme
CATANZARO
Isola Capo Rizzuto
VIBO VALENTIA
Bivongi
Bianco
REGGIO CALABRIA


Sicilia

From the sea to the volcano: from July to November, the longest harvest

AIS - Sicilia

Whilst it is difficult to describe in just a few lines the production conditions of a 'continent' such as Sicily – which features extremely varied soil and climate conditions across its different wine-growing areas – the island's producers have managed, with varying degrees of success, to cope with the challenges of the 2023 and 2024 vintages, characterised by summer heat and drought, rain and cold in spring 2023, resulting in early harvests and falls in production.

The trends already highlighted last year have been confirmed.

2024 is proving to be a great vintage for red wines from the northern slopes of Mount Etna, where weather conditions were less extreme, with wines that manage to retain their elegance and drinkability despite their greater power and concentration. Doubts remain regarding the ageing potential of these wines. Only time will tell.

The production of reds in other areas was less impressive but of a good average standard, with several producers having postponed the bottling of that vintage's wines, as they were deemed not yet ready.

The significant presence at the top of the rankings of white wines from virtually all areas confirms the positive assessment already expressed for the 2024 whites in the previous edition.

For the 2023 vintage, alongside the confirmation of the high quality of the whites, red wines from the areas most affected by adverse weather conditions – Etna and south-eastern Sicily – have performed exceptionally well. Clearly, an extra year of ageing has borne fruit.

After two complicated vintages that were difficult to manage, 2025 has been ideal. Heavy rainfall during the winter ensured good water reserves and steady vegetative growth supported by further rainfall in May–June, which led to a summer without the heatwaves experienced in previous years. The weather was ideal during the harvest period, which proved to be the longest in Italy, lasting 100 days, from the western and southern regions right up to the high altitudes of Etna.

The first positive feedback is coming in for the white wines, which are achieving above-average scores, with some wines ranking among the very best. The average quality of the vintage reds – of which there are not many in Sicily – and the rosés is also good. A more comprehensive assessment is

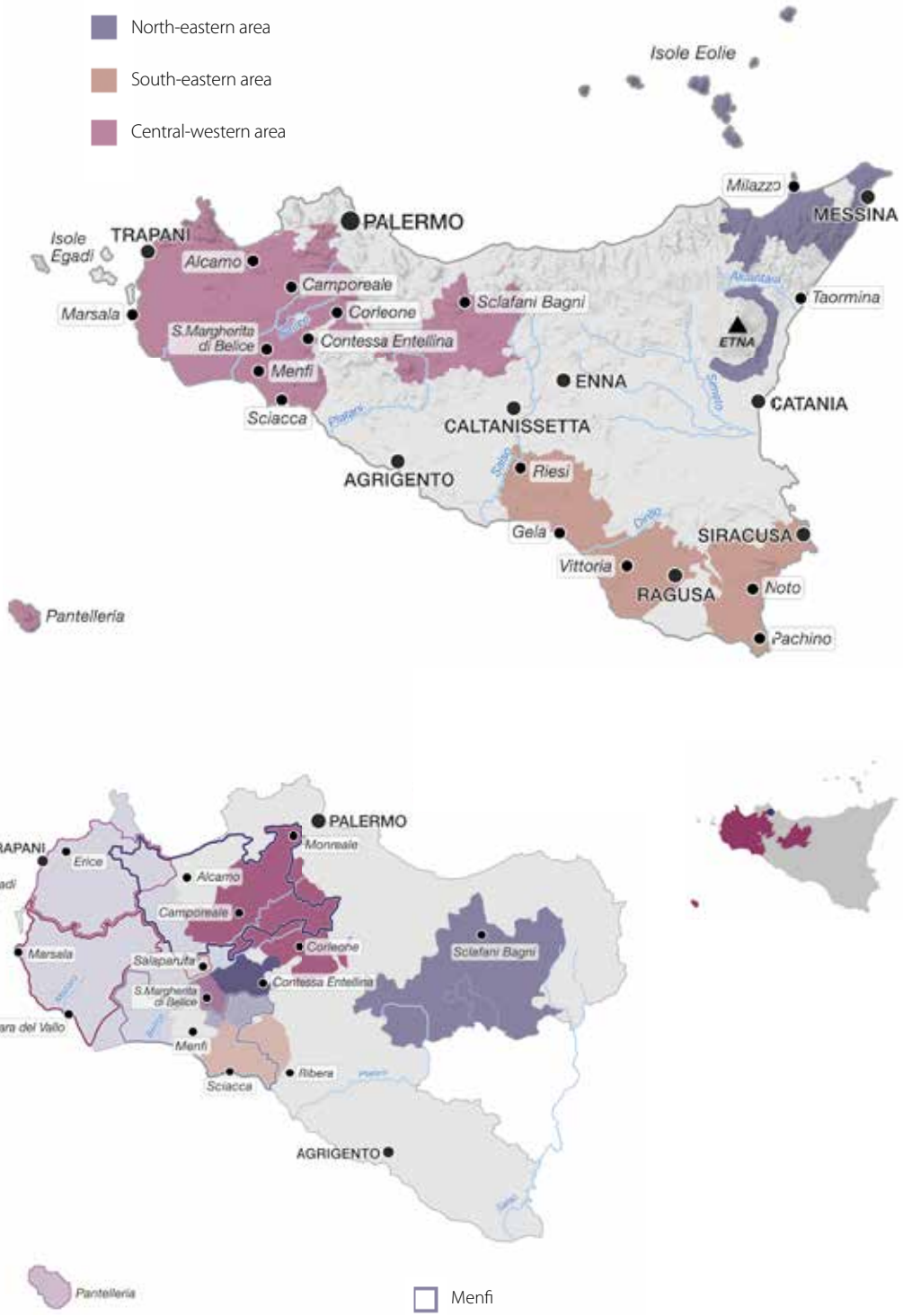
pending for the most important whites – Etna Bianco Superiore in particular – and the majority of the red wines.

Designations and grape varieties.

Wines from Etna DOC are gaining ever greater prominence, accounting for almost 30 per cent of wines scoring over 90 points, with a significant presence in the 'excellence' category.
The rapid growth of the volcano's white wines has already been highlighted, and this trend is confirmed once again in this edition, with the well-established leadership of the Etna Bianco Superiore wines produced in Milo on the eastern slope. However, with the 2024 vintage, red wines from the northern slope are back in vogue, achieving many top rankings and confirming the quality of one of the island's most promising terroirs.
Worth highlighting is the progress made in another striking volcanic region, the Aeolian Islands. Of particular note is Malvasia Passito, the islands' historic sweet wine, with two labels achieving excellence; but also the less conventional dry wines made from the grape varieties that comprise it – one from Corinto Nero and two from Malvasia di Lipari – which, amongst other things, bring prestige to the small Salina IGT.
The trend, already highlighted, towards promoting territorial designations remains significant in the Palermo and Trapani areas, even as it continues to spread; these designations are also used by the most established producers, often as an alternative to the more generic regional DOC designation, as is the case with Monreale, Noto, Menfi and Contea di Sclafani..
Alongside the confirmed prevalence of indigenous grape varieties amongst wines scoring 90 points, this year has seen a greater presence of international varieties. Chardonnay stands out in particular, with excellent results for some now-iconic labels, such as Tasca d'Almerita's Vigna San Francesco and Donnafugata's Chiarandà, whilst more recent creations such as Planeta's Didacus have also performed very well.

Passito wines, Marsalas, the new world of sparkling wines.

An important part of the island's wine-growing identity is represented by passito and fortified wines, which once again this year feature at the very top with the most significant varieties: Passito di Pantelleria, Malvasia delle Lipari and Marsala. Leading the way are wines from some of the oldest and most deeply rooted estates in the region, including classics such as Rallo's Marsala Vergine Soleras, Carlo Hauner's Malvasia Passito Selezione, and De Bartoli's Bukkuram Sole d'Agosto, which achieved the highest score in the tastings.
A non-traditional sweet wine deserves a special mention: the red passito made from Nero d'Avola, which is beginning to gain popularity – with enviable quality standards – in the hills of central Sicily, between Palermo and Agrigento. The coming years will reveal whether this is merely the initiative of a few producers or the emergence of a new variation on one of the wine styles that characterise the island.
Finally, as confirmed year after year by the 'Sicilia in bolle' (Sicily in bubbles) event, Sicilian Traditional Method sparkling wines continue to grow in popularity. The number of producers is on the rise, with quality levels showing a marked improvement, as the results demonstrate: six Traditional Method sparkling wines scored over 90 points, and ten producers presented top-tier sparkling wines. Leading the way are the Etna labels made from Nerello Mascalese, but sparkling wines made from Nero d'Avola, Grillo and Catarratto are also making their mark.


North-eastern area
South-eastern area
Central-western area
Isole Eolie
Milazzo
MESSINA
PALERMO
TRAPANI
Isole Egadi
Alcamo
Camporeale
Corleone
Sclafani Bagni
Marsala
S.Margherita di Belice
Contessa Entellina
Menfi
Taormina
ETNA
ENNA
CATANIA
Sciacca
CALTANISSETTA
AGRIGENTO
Riesi
Gela
SIRACUSA
Vittoria
RAGUSA
Noto
Pachino
Pantelleria
PALERMO
TRAPANI
Erice
Monreale
Egadi
Alcamo
Camporeale
Marsala
Salaparuta
Corleone
Sclafani Bagni
Contessa Entellina
S.Margherita di Belice
Mazara del Vallo
Menfi
Ribera
Sciacca
AGRIGENTO
Pantelleria
Marsala
Delia Nivolelli
Erice
Alcamo
Salaparuta
Monreale
Contessa Entellina
Santa Margherita di Belice
Menfi
Sambuca di Sicilia
Sciacca
Contea di Sclafani
Pantelleria

Sardegna



The strength of the local areas and the revival of indigenous varieties

AIS - Sardegna

The Sardinian wine sector shows substantial stability in production for 2025, bucking the trend of the significant increase recorded in Southern Italy. The most recent harvest proved challenging for Sardinian winegrowers, who had to contend with difficult weather conditions. Although the growing season was more balanced than the previous two years, temperatures were above average, with significant peaks in June.

Rainfall was within the normal range, although its distribution across the region was uneven, favouring the eastern and southern areas in particular. The heatwaves between June and July helped to limit the spread of fungal diseases, but reduced the size of the harvest. Despite this decline, careful agronomic management, the timely arrival of the mistral wind and significant daily temperature variations resulted in a thoroughly satisfactory harvest season. The timely decision to bring forward the harvest slightly made it possible to preserve the freshness of the aromatic profile and ensure an excellent balance in white wines. For the red grape varieties, the excellent health of the bunches, the superb exposure to sunlight and ideal ripening conditions have laid the foundations for red wines with a remarkable organoleptic profile, already evident in the vintage wines, and showing great promise for ageing.

Cagnulari and Bovale: from lesser-known grape varieties to stars in their own right; the producers' successful gamble that has won over the public.

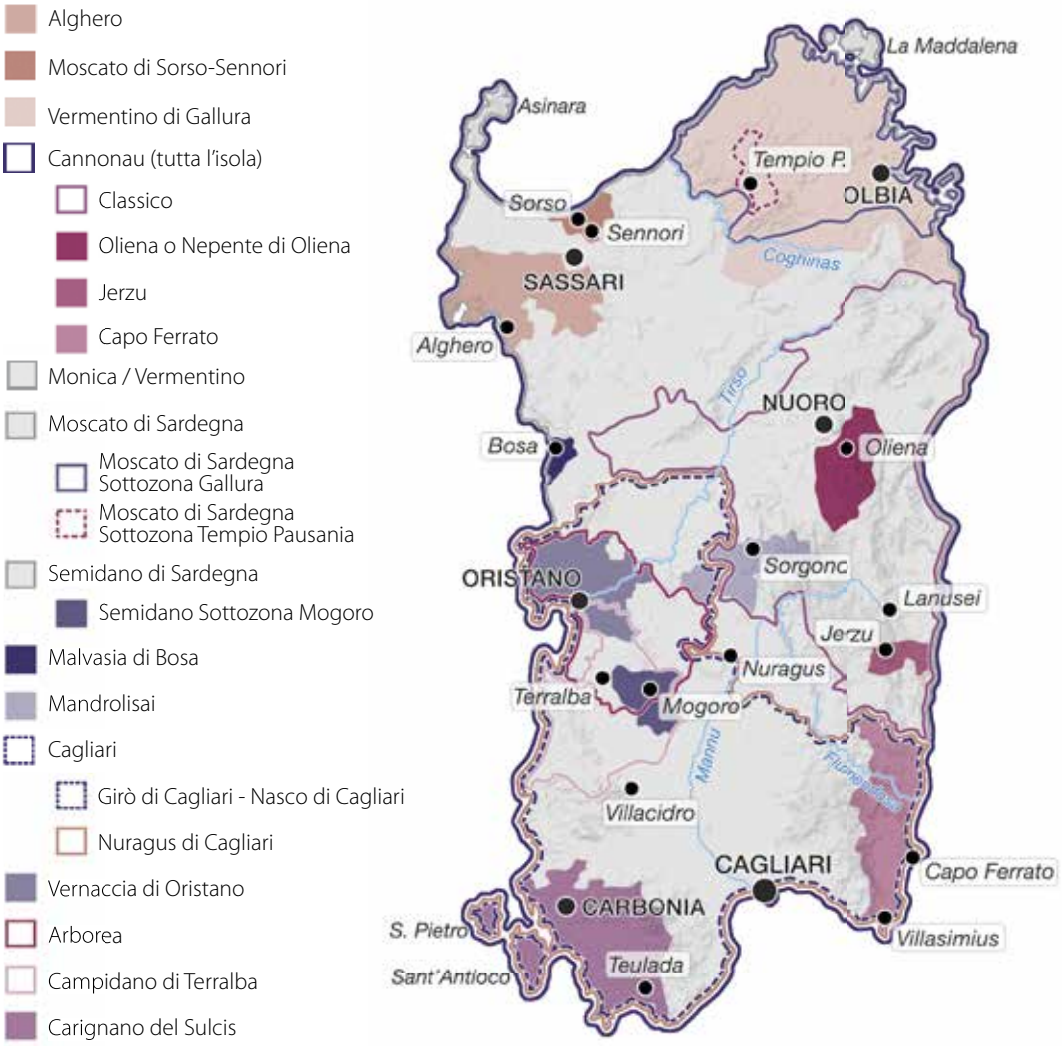
In this regard, the latest tasting sessions offer significant confirmations compared with previous years: the 2021 vintage stands out as a benchmark for red wines, narrowly ahead of 2022. The most reassuring aspect is that the most cautious producers have proven their ability to navigate the pitfalls of the climate, crafting wines of excellent quality even in less favourable seasons. Tangible proof of this can be found in the 2023 reds, which are of the highest calibre, and the 2024 whites, which show no signs of having been affected by an extra year of ageing. This trend *particularly* benefits Vermentino di Gallura, which is able to gain depth and complexity from a longer ageing period.

The most recent tastings offer further insights into the region's wine production. The first notable sign

is the consolidation of progress in sparkling wine production, including the use of the Traditional Method; a path on which, alongside the usual Vermentino and Torbato, interesting white and rosé versions of Cannonau are emerging, hinting at potential yet to be explored.
Rosé winemaking, as stipulated by certain DOC regulations, is also offering interesting prospects, particularly with regard to grape varieties such as Cannonau, Carignano and Nieddera.
The gradual rise of grape varieties such as Cagnulari and Bovale deserves close attention. We have already noted the marked improvement in quality of the former, the result of a more mature approach to agronomic and winemaking practices. Public appreciation is growing, as evidenced by the expanding number of producers, even beyond the traditional boundaries of Coros and the Alghero area, some of whom are experimenting with how the grape variety performs in areas other than its native one.

Cannonau beyond the regional DOC: the producers' drive to enhance the identity and character of individual growing areas.

As for the Bovale grape, particularly the Sardinian variety also known as Bovaleddu or Muristellu, it had been noted that its role as a supporting variety – or even a secondary one – was becoming too restrictive. Indeed, a growing number of wineries are now focusing on producing single-varietal wines from it, with very promising results, particularly in Mandrolisai, the Terralba plain and the hills of Alta Marmilla. In these areas, bottling takes place under the IGT designation; a further boost to the revival of the grape variety could come from greater recognition of the 'Campidano di Terralba' or 'Terralba' Bovale DOC, whose regulations stipulate a minimum Bovale content of 85 per cent. Such a scenario would be consistent with the encouraging trend emerging from the overall picture of this round of tastings: the tentative resurgence of DOC wines compared to IGT wines, evidenced by a higher percentage share in the top rating brackets. This same trend includes the rediscovery of appellations that were decidedly neglected until a few years ago, such as Cagliari Malvasia and Girò di Cagliari; a revival made possible by the foresight of certain producers who tenaciously believed in the relevance of relaunching them.
To complete the picture, it is worth reflecting on Sardinia's two most widespread grape varieties: Vermentino and Cannonau. As for the former, its critical and commercial success is a given; however, in the medium term, it is reasonable to expect growing competitive pressure from wine-producing areas outside the region – including overseas ones – that are ready to invest in this variety. The spotlight is particularly on the Gallura DOCG, which has historically been the driving force behind the growth of Vermentino. In this scenario, the strategic response lies in a further increase in quality standards, a process that inevitably also involves revising the production regulations. On the eve of the 30th anniversary of its approval, the debate on the changes to be made touches on various aspects: from strengthening the territorial identity – shifting the focus of communication onto the geographical designation rather than the grape variety – to the introduction of the 'Riserva' category to highlight the wine's ageing potential, right through to a restriction on yield limits. The discussion on possible solutions remains open, but the common goal is to give prominence to the distinctive characteristics of Gallura compared with other areas that share its grape variety profile.
Similar considerations apply to Cannonau, whose close link with the regional geographical indication sometimes risks overshadowing the distinctive organoleptic characteristics expressed by the diverse terroirs encompassed within the appellation. The challenge lies in highlighting the different nuances that the grape variety is capable of expressing, placing greater emphasis on the individual area of origin, including through specific details on the label. In this regard, there are already many commendable examples of producers who, over the years, have successfully enhanced the identity of specific areas, thereby boosting the recognisability and distinctive character of their wines.


Alghero
Moscato di Sorso-Sennori
Vermentino di Gallura
Cannonau (tutta l'isola)
Classico
Oliena o Nepente di Oliena
Jerzu
Capo Ferrato
Monica / Vermentino
Moscato di Sardegna
Moscato di Sardegna Sottozona Gallura
Moscato di Sardegna Sottozona Tempio Pausania
Semidano di Sardegna
Semidano Sottozona Mogoro
Malvasia di Bosa
Mandrolisai
Cagliari
Girò di Cagliari - Nasco di Cagliari
Nuragus di Cagliari
Vernaccia di Oristano
Arborea
Campidano di Terralba
Carignano del Sulcis
La Maddalena
Asinara
Tempio P.
OLBIA
Sorso
Sennori
SASSARI
Coghinas
Alghero
Tirso
NUORO
Bosa
Oliena
Sorgonc
ORISTANO
Lanusei
Jerzu
Nuragus
Terralba
Mogoro
Mannu
Villacidro
CAGLIARI
Capo Ferrato
CARBONIA
S. Pietro
Villasimius
Teulada
Sant'Antioco

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Associazione Italiana Sommelier