

Strictly Italian 22 March 2019

Prosecco La Gioiosa DOCG

This wine from a favourite majestic producer, La Gioiosa, comes from the premier area for Prosecco production; the hilly area between the towns of Conegliano and Valdobbiadene. Intensely fruity with a pungent nose of acacia flowers followed by a palate of fresh yellow apple and white peach. The wine possesses fine and soft bubbles and finishes with a hint of honey. This makes a perfect aperitif or is perfect with marinated herby fish.

Glera is a white variety of grape of Slovenian origin, which was brought to the village of Prosecco from Slovenia's Karst region. Glera was, until 2009, mostly referred to as Prosecco. Glera is a rather neutral grape variety which is mainly cultivated for use in sparkling Italian wine styles, frizzante or spumante, from the various Prosecco DOCG and DOC areas, although still wines also exist. It is grown mainly in the Veneto region of Italy, traditionally in an area near Conegliano and Valdobbiadene, in the hills north of Treviso.

Pinot Grigio Villa Vito 2017

Clean, fresh and thirst quenching this fab Pinot Grigio has brisk citrus and green apple flavours. It is delicate and balanced with a fine hit of acidity on the refreshing finish. A fresh fruity wine with lots of citrus and ripe pear flavours. Dry and crisp with refreshing finish. A perfect crowd pleaser, enjoy it on its own, with salads or seafood and fish dishes.

Pinot gris (pinot grigio) is a white wine grape. Thought to be a mutant clone of the pinot noir variety, it normally has a grayish-blue fruit, accounting for its name but the grapes can have a brownish pink to black and even white appearance. The word pinot could have been given to it because the grapes grow in small pine cone-shaped clusters. The wines produced from this grape also vary in color from a deep golden yellow to copper and even a light shade of pink and it is one of the more popular grapes for skin-contact wine.

Pietrariccia Fiano 2017 Surani

Masseria Surani is an estate dating back to the early 1900's, and is located just 6km from the Ionian coast in Apuglia, Italy's 'heel'. The Fiano grape is found almost exclusively in southern Italy and Sicily, and is thought to have its origins in ancient Greece. A bright lemon colour with a golden tinge. The nose offers an inviting mixture of citrus and tropical fruit with floral hints. Crisp acidity and good palate texture make for a refreshing, satisfying feel. Drink with a salad, generously dressed with olive oil, anchovies and pine kernels.

Fiano is a white Italian wine grape variety that is grown primarily in the Campania region of southern Italy and on the island of Sicily. In Campania, this fairly strong flavoured white wine grape is particularly noted around Avellino where the Denominazione di origine controllata e Garantita (DOCG) wine of Fiano di Avellino is produced. The grape has a long history in the Campanian region and is believed to have been the grape behind the ancient Roman wine Apianum. Even today, the name Apianum is permitted to appear on wine labels of the DOCG wine Fiano di Avellino.

Caruso e Minini Zibibbo 2018, Sicily

Made from grapes grown at altitude the wine produced is fresh and elegant with a mineral finish following on from crisp citrus and floral flavours.

Zibibbo, also known as Muscat of Alexandria, is a white grape variety of the Muscat family thought to originate from Egypt, specifically from the city of Alexandria hence the name, and widely planted in the Mediterranean basin, from Spain to Egypt and in Italy growth

mainly in Sicily and its islands. Zibibbo is mostly used to produce “passiti”, dessert wines, and its most famous expression is the Passito di Pantelleria from the Pantelleria island, but it is also found and made as still white wines.

Gavi 2017 Araldica

Gavi is a small town and winemaking sub-region in the far south-east corner of Piedmont, around 50km inland of the Med, famed for the Cortese grape which is indigenous to the north of Italy, and a popular feature in the restaurants of the Ligurian coast. Zippy, fresh and predominantly citrus-flavoured wine, with a racy lime-zest and nettle aroma. Refreshingly clean on the palate, with enduring, mouthwatering acidity. Drink with spaghetti genovese, or any fresh seafood dish.

Cortese is a white Italian wine grape variety predominantly grown in the southeastern regions of Piedmont in the provinces of Alessandria and Asti. It is the primary grape of the DOC wines of Cortese dell'Alto Monferrato and Colli Tortonesi as well as the Denominazione di Origine Controllata e Garantita (DOCG) wine of Cortese di Gavi. Significant plantings of Cortese can also be found in the Lombardy region of Oltrepò Pavese and in the DOC white blends of the Veneto wine region of Bianco di Custoza. Cortese has a long history in Italian viticulture with written documentation naming the grape among the plantings in a Piedmontese vineyard as early as 1659. The grape's moderate acidity and light flavors has made it a favorite for the restaurants in nearby Genoa as a wine pairing with the local seafood caught off the Ligurian coast.

Chianti Poggio Galiga 2016 Grati

The Grati family have been producing wine and olive oil for 6 generations. Their estate is located in the DOCG of Rufina, a zone identified as one of Tuscany's finest. This wine is made from 90% Sangiovese, blended with two other traditional Tuscan varieties. A lively ruby colour, this is a classic Chianti offering a nose of cherry-like fruit and subtle floral hints and a dry, harmonious palate combining lip-smacking acidity and fine tannins. At its best enjoyed with platter of mixed antipasti.

Sangiovese is a red Italian wine grape variety that derives its name from the Latin sanguis Jovis, "the blood of Jupiter". Though it is the grape of most of central Italy from Romagna down to Lazio (the most widespread grape in Tuscany, Campania and Sicily, outside Italy it is most famous as the only component of Brunello di Montalcino and Rosso di Montalcino and the main component of the blends Chianti, Carmignano, Vino Nobile di Montepulciano and Morellino di Scansano, although it can also be used to make varietal wines such as Sangiovese di Romagna and the modern "Super Tuscan" wines like Tignanello.

Surani Costarossa 2017 Primitivo di Manduria

Primitivo is a grape indigenous to Italy and the eastern Mediterranean, now more commonly known as Zinfandel. This wine is made by over-ripening the grapes on the vine, then harvesting and fermenting them over a lengthy 20 days, then oak-ageing to create a rich style. Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, with hints of sweet spice. Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish. Try with venison, or pan-fried calves' liver.

Primitivo (also known as Zinfandel) is a variety of black-skinned wine grape. The variety is traditionally grown in Apulia (the "heel" of Italy), where it was introduced in the 18th century. DNA analysis has revealed that it is genetically equivalent to the Croatian grapes Crljenak Kaštelanski and Tribidrag. The grape found its way to the United States in the

mid-19th century, where it became known by variations of a name applied to a different grape likely "Zierfandler" from Austria.

Nero Oro Appassimento 2017/2018

This rich fruity wine is made even richer by the use of dried grapes. Packed with dark fruit flavours that are almost amarone-esque this is a fabulous bargain!

Nero d'Avola is "the most important red wine grape in Sicily" and is one of Italy's most important indigenous varieties. It is named after Avola in the far south of Sicily, and its wines are compared to New World Shirazes, with sweet tannins and plum or peppery flavours. It also contributes to Marsala Rubino blends.

Valpolicella Superiore Ripasso 2016 La Casetta

From the beautiful hilly villages east of Lake Garda, Ripasso wines have had a portion of the fermented, dried-skins from Amarone added to them. Valpolicella Ripasso therefore combines the power and class of the Amarone with the bright fruit of the classic Valpolicella. A beautiful deep ruby hue and lots of almost confected cherry, plum and berry fruits complemented by vanilla hints. Fine and rounded, a velvety smooth palate bursting with intense and complex flavours. The perfect companion for all types of meat and seasoned cheeses.

Valpolicella is a viticultural zone of the province of Verona, Italy, east of Lake Garda. The hilly agricultural and marble-quarrying region of small holdings north of the Adige is famous for wine production. Valpolicella ranks just after Chianti in total Italian Denominazione di Origine Controllata (DOC) wine production.

The red wine known as **Valpolicella** is typically made from three grape varieties: Corvina Veronese, Rondinella, and Molinara. A variety of wine styles is produced in the area, including a recioto dessert wine and Amarone, a strong wine made from dried grapes. Most basic Valpolicellas are light, fragrant table wines produced in a novello style, similar to Beaujolais nouveau and released only a few weeks after harvest. Valpolicella Classico is made from grapes grown in the original Valpolicella production zone. Valpolicella Superiore is aged at least one year and has an alcohol content of at least 12 percent. Valpolicella Ripasso is a form of Valpolicella Superiore made with partially dried grape skins that have been left over from fermentation of Amarone or recioto.