

# DiWINEtaste

Wine Culture and Information

International Edition

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## The Future of European Wine

Wine is not going through a particularly favorable period, we have all known this for several months now. For a long time, in fact, the statistics and results relating to the production and marketing of wine, particularly in Europe, have been showing – so to speak – a gloomy picture characterized by important signs of crisis or recession. A condition that had already been highlighted in recent months by the short-term report published by the European Commission and in which it was highlighted, nevertheless, a future not exactly favorable for wine. Certainly determined by the economic conditions of recent years, no less, by the change in habits and preferences of consumers, certainly also conditioned by the policies undertaken at Community level on raising awareness of the consumption of alcoholic beverages. Furthermore, as a consequence of the orientation of the European Union, the reports published on the trend and forecast of wine production would seem, so to speak, *foregone*, with results that, perhaps, were no less *hoped for*.

On December 11, the Directorate-General for Agriculture and Rural Development of the European Commission published a forecast document for the next decade, covering the entire agricultural and production industry, including wine. What emerges from this document – and as already anticipated last spring – is the slow but unstoppable decline of wine, both in terms of consumption and production, and in marketing. The report, which, given the current trend of the wine industry in Europe, is certainly plausible, predicts a continuous and inexorable decline until 2035, with widespread drops in terms of consumption, production and market. Among the main causes of the decline, the European Commission report indicates the habit of young people to consume less alcoholic beverages and their presumed orientation towards healthier behaviors, more interested in drinks with little or no alcohol.

Furthermore, the report also highlights the clear change in habits and occasions for consuming wine, which is increasingly less consumed at home and, when it does happen, it is done in social contexts, such as in restaurants and wine bars. This habit does not only concern young consumers but also

adults and the elderly, since it is – so to speak – a social and cultural change, a phenomenon that concerns practically all the main European wine-producing countries. In this regard, it is interesting to note the increase in consumption, albeit marginal, by consumers in some countries not traditionally linked to wine consumption, such as the Czech Republic, Poland and Sweden. Furthermore, a clear change in consumer preferences is expected for the next decade, with a general decline in red wines and the consequent growth of *young and easy-to-drink* wines, particularly sparkling wines. Moreover, a growing increase in wine-based beverages is expected, especially those produced with dealcoholized wines, although with a decidedly marginal production volume.

Over the next decade, therefore, a decline in wine consumption is expected to be -1% per year with an annual per capita consumption of approximately 19.8 litres, compared to 22.3 in the period 2020-2024. No substantial changes are expected in other areas of wine usage – such as distillation and transformation into other products – estimated at approximately 30 million hectolitres per year. The contraction in consumption in Europe, as well as exports, combined with competition from other countries, will determine a drop in production of 0.7% per year until reaching 140 million hectolitres in 2035. These estimates – as indicated in the report – assume stable weather and climate conditions, however they could be different depending on the specific conditions of each individual territory. In this regard, it must be said that – in general terms – European producers have already shown excellent ability to adapt as a result of *climate change* in recent years, therefore it is not excluded that they will be able to do the same in the coming years.

As already mentioned, the forecasts of the report published by the European Commission also outline a decidedly negative future for wine exports and imports. In this regard, it should be noted that these two areas of marketing have been suffering from a situation that is not exactly positive for some years now. As is known, immediately after the COVID-19 pandemic pe-

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riod, wine exports benefited from a substantial recovery until 2022. In the last two years, also due to the change in consumer habits and the concomitant condition of excess stocks in wineries, export levels are currently declining and, according to this report, the trend will be confirmed in the coming years. The excess stocks will inevitably also affect wine imports, which are expected to decline as well. Therefore, for the next decade, the European Commission report predicts a decline in exports of 1.2% per year and 2.7% in imports.

The same report also signals an uncertain future for the entire agrifood industry, predicting the major critical issues related to climate change, the availability and consumption of essential natural resources, such as water and soil. These factors are expected to limit the development and yields of crops, while climate change could move agrifood activities towards Northern Europe, with inevitable negative consequences for the areas currently committed to this activity. These changes will inevitably force the study and adoption of new cultivation practices, in addition to crop selection. Viticulture will also inevitably be involved in these changes, in addition to the widespread and progressive decrease in consumption. The next ten years – apparently – will certainly be difficult and complicated for the entire European agrifood industry, predicting, no less, an inexorable decline of wine in every regard.

The current situation certainly makes one think of the need for a change or, better said, an adaptation of the production and commercial cycle that, perhaps, will inevitably lead to a radical change in wine compared to how we know it today and, I would add, how it has always been. The first of these, also in consideration of the current orientation of young consumers – that is, those who will determine the market in the coming years – is the alcohol content of wines that, very likely, will be destined to decrease in order to meet the new market needs, until becoming totally dealcoholized. A prospect, this, which certainly does not excite me, hoping that at least they will have the decency and good taste not to call it wine. If we then add the legal provisions that are progressively being introduced and that – as a matter of fact – discourage the consumption of wine, producers will inevitably be forced to create alcohol-free products also to counter the growing competition from *alternative* drinks and that are already enjoying considerable success. Perhaps the producers, exasperated by the continuous legal restrictions and the increasingly critical conditions of production and marketing, in ten years will have all converted their activity to

the production of something else. And again in ten years, who knows, we will think back with affection and nostalgia to these times when wine still existed, while sipping a healthy glass of water. Trusting that, in ten years, there will still be some to drink.

Antonello Biancalana

#### WINE TASTING

## Contrasts of Ortrugo dei Colli Piacentini and Sannio Coda di Volpe

Different grapes and territories for two equally different wines, a comparison between lightness and structure, in both cases characterized by pleasing elegance.

Emilia-Romagna and Campania are two very different regions in every regard, including winemaking. In both, are grown many grapes, a viticultural characteristic that sees, in general terms, a greater predilection for native varieties. The main wine productions of Emilia-Romagna and Campania are in fact represented by wines produced with native grapes, although in both *international* varieties are grown and are sometimes also admitted for the production of wines with Denomination of Origin, no less, even monovarietal, as in the case of Emilia-Romagna. The vocation of these two regions, like all those of Italy, is however mainly and predominantly for native varieties, exactly like the two wines that we are examining for the tasting by contrast of this month: Ortrugo dei Colli Piacentini for Emilia-Romagna and Sannio Coda di Volpe for Campania.

This month we are going to pour in our glasses two wines that, in many ways, can be considered typical and representative of their respective territories. Ortrugo is undeniably among the most significant white grapes of the Colli Piacentini Denomination of Controlled Origin and certainly the most consumed white wine in the area. Coda di Volpe – although it is widespread throughout Campania – is enjoying considerable success in the Sannio DOC area, together with other white grape varieties typical of the region. The wines in our tasting by contrast are decidedly different from each other. Ortrugo in fact makes wines with a light body and a prominent acidity, while Coda di Volpe is appreciated for wines with a decidedly greater structure than the Piacenza wine, together with a pleasing acidity – however less intense than that of Ortrugo – which finds greater balance thanks also to the effect of alcohol. We will therefore have in our glasses two expressions of white wines that are very distinct and different from each other.

### Ortrugo dei Colli Piacentini

The Denomination of Controlled Origin Colli Piacentini is

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❖ Typeset with L<sup>A</sup>T<sub>E</sub>X 2<sub>ε</sub> since 2002 ❖

mainly identified with Gutturnio for red wines, Ortrugo and Malvasia di Candia for whites. A native variety of the Piacenza area, Ortrugo seriously risked disappearing from the vineyards of these lands and only a recovery and enhancement process – during the 1980s – averted its extinction. The recovery of Ortrugo was thanks to the University of Piacenza, which, with a specific research study, highlighted the enological qualities of this variety. It must be said, in fact, that Ortrugo was used in the past as a blending grape, added as a *corrective* to the wines of the area, therefore not used alone for the production of wine. Even the name by which this variety was known in the Piacenza area would testify to its primary intended use. In the local dialect, in fact, this variety was known as *altruga*, a dialect term meaning “other grape”.

Documents from the early 1800s, where this variety is mentioned for the first time and with the dialectal definition, suggest that its primary destination was to make blending wines, therefore added to other wines. It must be said, in fact, that wines produced with Ortrugo are appreciated for their strong acidity, therefore suitable for correcting excessively *flat* or round wines. This grape is mentioned with its current name Ortrugo in 1927, when Professor Toni uses this name instead of the dialectal term, underlining – not least – that it was included among the main vines of the area. Ortrugo experienced a period of oblivion in the 1960s, so much so that it risked disappearing from the vineyards of the Colli Piacentini and, as mentioned, in the 1980s, thanks to the University of Piacenza, this grape was revalued until it became one of the most widespread and appreciated white grape varieties of the area today. Thanks to its characteristics, wines made from Ortrugo grapes are appreciated for their decisive crispness combined with a pleasing lightness, so much so that they are also suitable for the production of sparkling wines, styles which – today – are those mainly produced with this grape.

## Sannio Coda di Volpe

Coda di Volpe is one of the many native grapes of Campania and certainly among the oldest known. Widespread throughout the region, it takes its name from the shape of the bunch which resembles, in fact, the curvature of a fox’s tail (*Coda di Volpe* means “fox tail” in Italian). The first written mention is due to Pliny the Elder in his monumental *Naturalis Historia*, who lists it among the varieties suitable for cultivation with the pergola method. Just like Ortrugo, Coda di Volpe was also used in the past as a complementary grape combined with other varieties, therefore, as a blending grape. It was only in the 1990s that the winemaking history of Coda di Volpe changed and decidedly for the better. It was in fact in this period that the possibility of creating monovarietal wines with Coda di Volpe began to be studied, experimenting – not least – with different winemaking techniques, including fermentation and aging in cask. A change that, it should be noted, originated in the territory of Sannio, in the province of Benevento, and which was then taken up in other territories of Campania.

Although Coda di Volpe is present throughout the region, particularly in the Vesuvius area and in Irpinia, Sannio and Taburno are today considered the main areas in which this grape is capable of expressing its best in enological terms. One

of the characteristics that, so to speak, have penalized Coda di Volpe is its acidity which, compared to other white grape varieties, is evidently more modest. A quality that for years has made it considered only as a grape to be added to others, however, when properly grown and harvested, Coda di Volpe is capable of making wines of marked value and interest, a quality now proven by the enological results of recent decades and, in particular, in Sannio. Today, also as a result of the long experience gained in this territory, Coda di Volpe is mainly vinified in inert containers, in particular the steel tank, in order to favor the expression of the aromas of this variety and, not least, appropriately enhancing the acidity.

## The Tasting

We can start our tasting by contrast and, before pouring the wines into their glasses, we need to find the two bottles. Ortrugo dei Colli Piacentini and Sannio Coda di Volpe, outside their respective production areas, could present some difficulties in finding them, however, it will not be difficult to find them in any good specialized and well-stocked wine shop. As usual, we will make sure that the two wines are produced with their respective varieties only, as both disciplinary allow the use of other and possible grapes. As regards Ortrugo dei Colli Piacentini, we will also have to pay attention to the style and vinification. This wine, in fact, is often produced as a sparkling wine – definitely the most widespread style – while the one we are examining in our tasting must be “still”, therefore not sparkling. In both cases, we will make sure the vinification has been entirely carried out in inert containers, specifically, the steel tank. The two wines are poured into their respective tasting glasses at a temperature of 10 °C (50 °F).

We can now start this month’s tasting by contrast of Ortrugo dei Colli Piacentini and Sannio Coda di Volpe, first examining the appearance of the Emilian wine. We tilt the glass of Ortrugo dei Colli Piacentini over a white surface – a sheet of paper will do – and observe the base. We see an intense and bright greenish yellow color with a very high transparency. The nuance of the Piacenza wine, placing our attention towards the opening of the glass, confirms the greenish yellow base color. Let’s now move on to evaluating the appearance of San-



The color of Ortrugo dei Colli Piacentini

nio Coda di Volpe and, as with the previous wine, we tilt its glass over the white surface. Observing the base, we see an intense straw yellow color with a very high transparency. The nuance of the Campanian wine, observed towards the opening of the glass, confirms the straw yellow base color.

The olfactory profiles of wines produced with Ortrugo and Coda di Volpe differ significantly to the nose, including those produced in the Colli Piacentini and Sannio denominations. Ortrugo is appreciated for its aromas that mainly recall apple, pear and apricot, as well as floral aromas characterized by jasmine, acacia and white rose. Wines produced with this grape generally express olfactory sensations, so to speak, not bursting and imposing, with aromas that can be defined as *delicate* and certainly not *fully intense*. The intensity of the aromas which is expressed in a decidedly more powerful way is that perceived in wines produced with Coda di Volpe, including those from the Sannio area. From the glass can be mainly perceived aromas of white-fleshed fruits, such as apple and pear, as well as yellow and exotic fruits, such as peach and pineapple. In these wines are also perceptible aromas directly associated with the world of flowers, in particular hawthorn, broom and chamomile.

Let's resume our tasting by contrast and proceed with the evaluation of the olfactory profiles of Ortrugo dei Colli Piacentini and Sannio Coda di Volpe, starting – as in the previous phase – with the Emilian wine. By keeping the glass in a vertical position and without swirling, we proceed with the first smell in order to appreciate the opening of the wine, that is, the evaluation of the primary aromas. From the glass we can perceive, with a *gentle intensity*, aromas of apple, pear and apricot followed by floral recognitions of broom, acacia and, often, white rose and jasmine. After swirling the glass and proceeding with the second smell, the olfactory profile of Ortrugo dei Colli Piacentini is completed with plum, peach and grapefruit. Let's now move on to the evaluation of the opening of Sannio Coda di Volpe, therefore by keeping the glass in a vertical position and without swirling, we proceed with the evaluation of its opening. From the glass we appreciate aromas of greater intensity than the previous wine and in which we recognize apple, pear and peach, as well as aromas of hawthorn and broom. After swirling the glass and doing the second smell, the olfactory profile is completed with pineapple, medlar and plum, often followed by aromas recalling citrus fruits and hazelnut.

Let's now move on to the evaluation of the gustatory profiles of our wines, starting, as in the previous phases, with Ortrugo dei Colli Piacentini. Let's take a sip of this wine in order to evaluate its attack, that is, the primary sensations perceived in the mouth. Among the first gustatory qualities to be recognized, the crispness conferred by the acidity and a decidedly modest structure stand out, both determining factors in giving Ortrugo dei Colli Piacentini a pleasing and immediate character. The effect of alcohol, although perceptible, still leaves the acidity in good evidence in the overall balance and in the mouth the flavors of apple, pear and apricot are perceived. Let's now move on to the evaluation of the gustatory profile of Sannio Coda di Volpe, so let's take a sip of this wine and focus on its attack. In the mouth, compared to the previous wine, a greater sensation of structure and, at the same time, a lower intensity of acidity are immediately perceived. The balance of the wine is promptly obtained thanks to the effect of alcohol.

Finally, in the mouth we perceive the flavors of apple, pear and peach.

We conclude this month's tasting by contrast by evaluating the final sensations that the two wines leave in the mouth after swallowing, in particular the taste-olfactory persistence, the primary factor in the quality of a wine. The finish of Ortrugo dei Colli Piacentini is persistent, leaving flavors of apple, pear and apricot in the mouth as well as a marked sensation of crispness given by the acidity. In the mouth, moreover, a sensation of light structure continues to be perceived, giving the wine a pleasing elegance and immediacy. The finish of Sannio Coda di Volpe is equally persistent and in the mouth, the structure continues to be perceived, decidedly more intense than the previous wine, while the acidity is decidedly lower when compared to that of Ortrugo. In the mouth, the flavors of apple, pear and peach continue to be perceived as well as a pleasing note reminiscent of hazelnut. We now proceed to the final smell of the two glasses, first Ortrugo dei Colli Piacentini and then Sannio Coda di Volpe. The olfactory sensations are still distant and, in particular, their intensity, decidedly lighter the one which is perceived from the glass of the Piacenza wine.

## Wines of the Month

### Score legend

- ◇ Fair – ◇◇ Pretty Good – ◇◇◇ Good
- ◇◇◇◇ Very Good – ◇◇◇◇◇ Excellent
- ★ Wine that excels in its category
- 🌟 Good value wine

Prices are to be considered as indicative. Prices may vary according to the country or the shop where wines are bought



**Nizza Riserva Generala 2017**  
Bersano (Piedmont, Italy)

🍷 Barbera

Price: € 30.50

Score ◇◇◇◇◇ ★

👁 Intense ruby red and nuances of garnet red, little transparency.

👂 Intense, clean, pleasing, refined and elegant, starts with hints of plum, cherry and dried violet followed by aromas of

plum, blueberry, raspberry, cocoa, tobacco, licorice, leather, mace, undergrowth, vanilla and menthol.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing crispness.

 Persistent finish with flavors of plum, cherry and raspberry.

 12 months in cask, 12 months in bottle.

 *Broiled meat and barbecue, Roasted meat, Stewed meat with mushrooms, Hard cheese*



**Barolo Badarina 2015**  
Bersano (Piedmont, Italy)

 Nebbiolo

Price: € 47.50

Score    ★

 Brilliant ruby red and nuances of brick red, moderate transparency.

 Intense, clean, pleasing, refined and elegant, starts with hints of cherry, plum and dried violet followed by aromas of dried rose, raspberry, strawberry, cocoa, tobacco, licorice, leather, tar, vanilla and menthol.

 Properly tannic attack and however balanced by alcohol, full body, intense flavors, pleasing crispness.

 Persistent finish with flavors of cherry, plum and raspberry.

 At least 48 months in cask and bottle.

 *Game, Roasted meat, Braised and stewed meat, Hard cheese*



**Falanghina del Sannio Taburno Libero 2019**  
Fontanavecchia (Campania, Italy)

 Falanghina

Price: € 26.00

Score   

 Intense straw yellow and nuances of straw yellow, very transparent.

 Intense, clean, pleasing, refined and elegant, starts with hints of apple, plum and pineapple followed by aromas of broom, hawthorn, pear, peach, citrus fruits, medlar, lemon balm, honey, vanilla and mineral.

 Crisp attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Very persistent finish with long flavors of apple, plum and pineapple.

 A small part ferments and ages for 6 months in barrique.

 *Stuffed pasta with mushrooms, Roasted fish, Stewed white meat, Broiled fish, Mushroom soups*



**Aglianico del Taburno Riserva Grave Mora 2017**  
Fontanavecchia (Campania, Italy)

 Aglianico

Price: € 38.00

Score   

👁️ Deep ruby red and nuances of garnet red, little transparency.

👃 Intense, clean, pleasing, refined and elegant, starts with hints of plum, blackberry and black cherry followed by aromas of dried violet, blueberry, strawberry, cocoa, tobacco, leather, tar, licorice, mace, pink pepper, graphite, vanilla and menthol.

👄 Properly tannic attack and however balanced by alcohol, full body, intense flavors, pleasing crispness.

🍷 Very persistent finish with long flavors of plum, blackberry and black cherry.

📅 18 months in barrique, 12 months in bottle.

🍴 *Game, Roasted meat, Stewed and braised meat, Hard cheese*



**Alto Adige Gewürztraminer Nussbaumer 2022**  
Cantina Tramin (Alto Adige, Italy)

🍇 Gewürztraminer

Price: € 29.00

Score ♦♦♦♦♦

👁️ Intense straw yellow and nuances of golden yellow, very transparent.

👃 Intense, clean, pleasing, refined and elegant, starts with hints of grape, apricot and white rose followed by aromas of acacia, mango, melon, pear, apple, passion fruit, lychee, pineapple, peach, banana, nutmeg, saffron, ginger and sage.

👄 Crisp attack and however balanced by alcohol, good body, intense flavors, pleasing roundness.

🍷 Very persistent finish with long flavors of grape, apricot and mango.

📅 Aged in steel tanks. At least 3 months in bottle.

🍴 *Stuffed pasta with fish and mushrooms, Roasted fish, Roasted white meat, Broiled crustaceans, Hard cheese*



**Alto Adige Chardonnay Riserva Troy 2020**  
Cantina Tramin (Alto Adige, Italy)

🍇 Chardonnay

Price: € 80.00

Score ♦♦♦♦♦

👁️ Brilliant straw yellow and nuances of straw yellow, very transparent.

👃 Intense, clean, pleasing, refined and elegant, starts with hints of banana, apple and acacia followed by aromas of chamomile, passion fruit, pear, peach, citron, grapefruit, pineapple, plum, butter, hazelnut, honey, praline, vanilla and mineral.

👄 Crisp attack and however balanced by alcohol, good body, intense flavors, pleasing roundness.

🍷 Very persistent finish with long flavors of banana, apple and passion fruit.

📅 Fermented in barrique. 11 months in barrique, 22 months in steel tanks, 4 months in bottle.

🍴 *Pasta and risotto with fish and crustaceans, Stewed fish, Stewed white meat, Vegetable and mushroom flans, Dairy products*



**Franciacorta Satèn Brut 2019**  
Ricci Curbastro (Lombardy, Italy)

🍇 Chardonnay

Price: € 30.00

Score ♦♦♦♦★

👁️ Pale straw yellow and nuances of straw yellow, very transparent, fine and persistent perlage.

👃 Intense, clean, pleasing, refined and elegant, starts with hints of banana, acacia and bread crust followed by aromas

of hawthorn, broom, citron, apple, pineapple, pear, grapefruit, plum, hazelnut, butter, croissant, praline and hints of vanilla.

 Crisp and effervescent attack, however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of banana, citron and hazelnut.

 Fermented in barrique. Refermented in bottle and aged on its lees for about 40 months.

 *Pasta and risotto with fish and crustaceans, Sauteed white meat, Sauteed crustaceans, Roasted fish*



**Franciacorta Dosaggio Zero Gualberto 2014**  
Ricci Curbastro (Lombardy, Italy)

 Pinot Nero (65%), Chardonnay (35%)

Price: € 43.00

Score 

 Brilliant straw yellow and nuances of straw yellow, very transparent, fine and persistent perlage.

 Intense, clean, pleasing, refined and elegant, starts with hints of apple, banana and bread crust followed by aromas of grapefruit, melo, tangerine, pear, pineapple, plum, peach, hazelnut, butter, croissant, praline, beeswax, mineral and hints of vanilla.

 Effervescent and crisp attack, however balanced by alcohol, good body, intense flavors, agreeable.

 Very persistent finish with long flavors of apple, banana and grapefruit.

 A small part of the base wine ferments in barrique. Refermented in bottle and aged in its lees for at least 80 months.

 *Pasta with fish and mushrooms, Roasted fish, Roasted white meat, Stewed fish with mushrooms*



**Vermentino di Gallura Superiore Maia 2023**  
Siddura (Sardinia, Italy)

 Vermentino

Price: € 22.95

Score 

 Intense straw yellow and nuances of straw yellow, very transparent.

 Intense, clean, pleasing, refined and elegant, starts with hints of apple, plum and pineapple followed by aromas of hawthorn, broom, citrus fruits, pear, medlar, peach, linden, almond and vanilla.

 Crisp attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of apple, plum and pineapple.

 Fermented in cask. Partially aged in cask.

 *Pasta with fish, Mushroom soups, Stewed fish, Sauteed white meat, Stuffed pasta*



**Tiros 2017**  
Siddura (Sardinia, Italy)

 Sangiovese (85%), Cabernet Sauvignon (15%)

Price: € 36.50

Score 

 Deep ruby red and nuances of garnet red, little transparency.

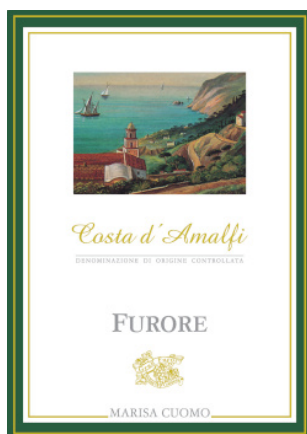
 Intense, clean, pleasing, refined and elegant, starts with hints of plum, black currant and black cherry followed by aromas of dried violet, peony, blueberry, cocoa, licorice, tobacco, leather, undergrowth, vanilla and menthol.

 Properly tannic attack and however balanced by alcohol, full body, intense flavors, agreeable.

 Persistent finish with flavors of plum, black currant and black cherry.

 12 months in barrique, at least 3 months in bottle.

 *Game, Roasted meat, Braised and stewed meat, Hard cheese*



**Costa d'Amalfi Furore Bianco 2023**  
Marisa Cuomo (Campania, Italy)

 Falanghina (60%), Biancolella (40%)

Price: € 20.00

Score  ★

 Brilliant straw yellow and nuances of straw yellow, very transparent.

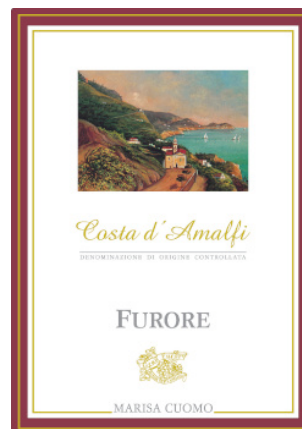
 Intense, clean, pleasing, refined and elegant, starts with hints of pear, apple and citrus fruits followed by aromas of hawthorn, broom, plum, peach, pineapple, medlar, hazelnut, almond and mineral.

 Crisp attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of pear, apple and plum.

 4 months in steel tanks.

 *Pasta with fish, Sauteed fish, Fried fish, Sauteed white meat, Dairy products*



**Costa d'Amalfi Furore Rosso 2023**  
Marisa Cuomo (Campania, Italy)

 Aglianico (50%), Piediroso (50%)

Price: € 20.00

Score 

 Intense ruby red and nuances of ruby red, little transparency.

 Intense, clean, pleasing and refined, starts with hints of black cherry, plum and rose followed by aromas of violet, pomegranate, raspberry, blueberry, blackberry, carob and vanilla.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of black cherry, plum and pomegranate.

 6 months in barrique.

 *Pasta with meat and mushrooms, Stewed meat with mushrooms, Cheese*

EVENTS

## News

In this column are published news and information about events concerning the world of wine and food. Whoever is interested in publishing this kind of information can send us a mail to the address [Events@DiWineTaste.com](mailto:Events@DiWineTaste.com).

NOT JUST WINE

## Aquavitae

Review of Grappa, Distillates and Brand



### Grappa Stravecchia di Barolo Le Riserve 9 Anni Magnoberta (Piedmont)

 Pomace of Nebbiolo

Price: € 30.00 - 70cl

Score     



Brilliant straw yellow, limpid.



Intense, clean, pleasing, refined and elegant with aromas of plum, violet, cherry, raspberry, praline, tobacco, vanilla and chocolate with almost imperceptible alcohol pungency.



Intense flavors with perceptible alcohol pungency which tends to dissolve rapidly, good roundness, balanced sweetness.



Persistent finish with flavors of plum, cherry and praline.



Batch distillation with steam operated alembic still. Aged in cask for 9 years.

## Wine Guide Parade

October 2024

The best 15 wines reviewed in our Guide and voted by DiWineTaste readers

| Rank | Wine, Producer                                                                     | Votes |
|------|------------------------------------------------------------------------------------|-------|
| 1    | Sartarelli Brut 2022, Sartarelli                                                   | 14817 |
| 2    | Friuli Colli Orientali Rosso Riserva Santuari 2019, Valentino Butussi              | 14123 |
| 3    | Chianti Classico Riserva 2020, Castello di Querceto                                | 13409 |
| 4    | Verdicchio dei Castelli di Jesi Classico Superiore Balciana 2021, Sartarelli       | 11521 |
| 5    | Friuli Colli Orientali Rosso Riserva Godje 2016, Valentino Butussi                 | 11327 |
| 6    | Spinello dei Falconi 2022, Cupertinum                                              | 10762 |
| 7    | Copertino Rosso Riserva Settantacinque 2013, Cupertinum                            | 10117 |
| 8    | Chianti Classico Gran Selezione La Corte 2020, Castello di Querceto                | 9823  |
| 9    | Copertino Rosso 2020, Cupertinum                                                   | 9657  |
| 10   | Castelli di Jesi Verdicchio Riserva Classico Milletta 2021, Sartarelli             | 9579  |
| 11   | Negroamaro 2021, Cupertinum                                                        | 9216  |
| 12   | Gattinara 2020, Travaglini                                                         | 8818  |
| 13   | Friuli Colli Orientali Sauvignon Blanc Genesis 2021, Valentino Butussi             | 8177  |
| 14   | Friuli Colli Orientali Pinot Grigio Ramato Madonna d'Aiuto 2019, Valentino Butussi | 7921  |
| 15   | Ribolla Gialla Brut, Valentino Butussi                                             | 7883  |