

DiWINEtaste

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September 2025: Exports Still Going Down

One might say it was all predicted, and unfortunately, the prediction has been confirmed by the results of the latest surveys released by the *Istituto Nazionale di Statistica* (Italian National Institute of Statistics, ISTAT). I am continuing – ideally – to address the topic of last month's editorial, in which I was talking about the negative forecast expected with the September 2025 results. Wine, as has sadly been known for some time now, is certainly not going through its best moment. Consumption has been declining for some time, also due to the *new culture* emerging regarding the consumption of alcoholic beverages, without any distinction and which – in my opinion – unfairly treats any beverage equally, regardless of its alcohol content. It is a bit like comparing a *squib* to an atomic bomb: both explode if triggered, therefore dangerous and devastating to the same degree. The power of generalization, which blindly reaps victims without distinction or exception.

The downward trend in exports, evidently and primarily determined by current trade relations and conditions between various countries, certainly does not help navigate this unfavorable period. This trend is confirmed by the wine export results recorded at the end of September 2025, which show negative values, even compared to 2024. This comparison, no less, attests to the difficulty wineries face in selling wine beyond national borders, a situation that has been occurring for several years now. Furthermore, it must be considered that, for wineries, wine sales and exports in September take on significant importance and value, as they relate to the market corresponding to the end-of-year holidays. In other words, what is sold in September is uncorked during the Christmas and New Year holidays. These are, as is easily understood, significant periods since, throughout the world, during the end-of-year period, corks pop most frequently and easily.

The new results and estimates from recent surveys conducted by ISTAT (Italian National Institute of Statistics) reveal – once again, and unfortunately – a challenging time for Italian wine. We are not alone, of course, as other wine-producing countries are also experiencing challenging times,

both in terms of the market and management. The new results, updated to September 2025, show a further decline compared to the same period in 2024. In the first nine months of 2025, Italian wine exports worldwide amounted to 5.7 billion euros, a decrease of 2.2% compared to the same period in 2024. Things are no better in France, where exports fell by 5% in September and 3% in October, with an overall decline of 2.5% in 2025. The decline in exports is not solely due to the market conditions that have been prevailing for some time with the United States of America, although these are decidedly significant, especially when compared to previous years.

These results are further aggravated by the stocks currently held in wineries, which – also by considering the increase resulting from the last harvest – should make everyone think about overproduction compared to the real needs of the *new market*. It should also be noted that, while exports are experiencing a less than positive period, the same is true for domestic sales, especially in large-scale retail channels. This is another sign of the social and cultural changes taking place in our country, with wine consumption declining, a trend that – however – also affects alcoholic beverages in general. Nothing lasts forever and everything certainly changes, however it is *funny* to see that a country like Italy – in words strongly and proudly tied to its traditions, especially when it comes to food and drink – is evidently *denying* wine, that is, the main and most traditional of the drinks that, historically, has always distinguished *Italian culture*.

Returning to the Italian wine export data collected in September 2025, it is clear that the negative result is not solely due to sales to the United States of America, although they still represent a significant share. Exports to the United Kingdom, Germany, and Canada also recorded a negative result. Regarding the specific situation in the United States of America, it is worth noting that the result achieved in September 2024 was largely determined by fears regarding the introduction of tariffs. This, in fact, favored procurement and the accumulation of significant stocks, thus satisfying the market with more advantageous prices. This explains the negative comparison with

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September 2025, since – without the need to build up inventories due to the fear of imminent tariffs – this has, so to speak, brought the market conditions back to “normal”. Despite this mitigating factor, exports for the first nine months of 2025 are still negative.

Looking at the data specifically, in the first nine months of 2025 and compared to the same period in 2024, the United States of America recorded a -2% decline in volume and -4% in value, with a drop of 30 million euros. Germany recorded a -8% decline in volume and -2% in value, while the United Kingdom recorded a -1% decline in volume and -2% in value. Switzerland also showed negative results, recording a -4% decline in both value and volume. Positive signs, however, came from France, recording an +8% in volume and +2% in value. Remaining within Europe, Belgium recorded a +2% in volume with a -2% decline in value, while Sweden recorded a -4% decline in volume and 1% in value. Beyond Europe, Canada recorded a -5% decline in value, while Russia recorded a -32% decline in volume and -23% in value. In the Asian market, China recorded a 20% decline in volume and a 25% decline in value, while Japan recorded a 6% decline in volume and an 8% decline in value. In Latin America, Brazil recorded an 8% decline in volume, with a virtually stable value.

Further complicating the situation for Italian wine is the stock held in wineries, which, as of November 30, 2025, recorded an 8.6% increase compared to 2024. Specifically, over 53.4 million hectoliters of wine, 9.5 million hectoliters of new wine still fermenting, and 9.7 million hectoliters of must. The geographical distribution of the country remains unchanged, with 60.7% of wines held in the northern regions, particularly Veneto. Of these, 54.6% belong to the Protected Designation of Origin (PDO) category, 26.5% to the Protected Geographical Indication (PGI), 17.3% to other wines, and 1.7% to varietal wines. In conclusion, in case further confirmation were needed, the survey of Italian wine consumption and the market reveals a critical situation that, at least for now, shows no signs of improvement. This includes the progressive increase in stocks, which will certainly make the situation even more critical in this new 2026. With a continually declining market and consumption showing no signs of recovery, it seems inevitable to rethink and scale back wine production for the coming years. This is understandably painful, yet essential, especially to avoid far worse consequences. This situation could also prove useful for relaunching wine in a world that is

evidently and radically changing its habits and priorities, especially those which see wine as something distinctly different from the past and from everything it signifies and has signified.

Antonello Biancalana

WINE TASTING

Contrasts of Elba Ansonica and Ischia Forastera

Two important Italian wine-producing islands are compared in the glasses of this month's tasting by contrast, with two interesting white wines.

Wines produced on islands, especially those with a decidedly small surface area, are undeniably characterized by a unique and special charm. Often rare due to the small quantities produced, they are mostly made with grape varieties often used for winemaking almost exclusively on the island. These are, in the majority of cases, varieties introduced to the area, where they have adapted perfectly and proved their ability to produce excellent wines. In these small paradises surrounded by seawater, vineyards – inevitably – share, and therefore take away, land and surface areas from the social activities of inhabitants, a factor that necessarily makes these wines even more precious, special, and rare. Furthermore, the specific conditions of life and production typical of small islands further complicate the entire wine production, from vineyard cultivation to winemaking.

The islands of Ischia and Elba, of course, are no exception, with vineyards cultivated even on areas which are not exactly favorable and suitable for cultivation and harvesting. Although the total surface area of the two islands cannot be considered modest or small – especially Elba – the areas dedicated to vineyard cultivation are still “modest” when compared to the wine-growing regions of the mainland. This, however, allows for an extremely varied and rich wine production, with wines virtually belonging to every style, from whites to reds, as well as wines made from dried grapes. The allure of the wines produced on the islands is further enhanced by historical reasons, as – very often – their wine production boasts ancient origins and roots. Last but not least, the vineyards cultivated on the islands, with modest or small surface areas, are strongly influenced by the particular climate that develops as a result of the sea. This condition also significantly influences the character and organoleptic qualities of the wines.

Elba Ansonica

Viticulture and wine production on the island of Elba – in the province of Livorno, Tuscany – has always been a vital activity, dating back to the times of the ancient Etruscans. The wines produced on the island were so famous and highly regarded that they fostered a flourishing production, with sales

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and exports representing a significant source of profit for the economy of the island. This activity continued through Roman times and until the second half of the 19th century, when the dreaded phylloxera plague reached the island, causing extensive damage, compromising viticulture and wine production, as well as the entire economy of the island. Until the early 20th century, Elba was considered one of the main and prestigious wine-producing areas of Tuscany, a position that – over the course of the last century – declined dramatically, reaching just 100 hectares of vineyards by the 1970s. The revival of Elba wine took place in 1967 with the recognition of the *Denominazione d'Origine Controllata* (Controlled Denomination of Origin, DOC), which helped revive interest in wine production on the island, with the consequent increase in wineries and vineyards.

The current ampelography of Elba is strongly influenced by the changes that occurred during the Renaissance, when many of the grapes that still distinguish the wines of the island today were introduced. Trebbiano Toscano, Sangiovese, and Aleatico were introduced from inland Tuscany, the latter now considered the primary representative of Elba. From Sicily came Moscato Bianco and Ansonica, the variety we will examine in the tasting by contrast of this month, known there as Inzolia. Finally, Vermentino was imported from Liguria and Corsica, which, along with Trebbiano Toscano and Ansonica, makes up the white wine (*bianco*) of the island. Ansonica, thanks to its thick, fragrant skins, is also used in the production of sweet wines from dried grapes. The dry table wine style is, however, the best-known and most widely produced with this grape, and it is the one we will pour in our glasses. The most common interpretation is that of vinification in inert containers, in particular steel tanks, a practice that allows the best expression of the organoleptic qualities of Ansonica.

Ischia Forastera

Viticulture and wine production on the island of Ischia boasts a history dating back to ancient times, evidenced by important finds dating back to the colonization by the ancient Euboeans, around 770 BC. The famous Nestor's Cup, dating back to this period and engraved with a tribute to the quality of the island's wine, is a proof of the ancient origin. Viticulture on the island of Ischia developed primarily thanks to the influence of Greek viticultural practices and has always been an important activity in the economy of the island. Due to the unique morphology of the land, viticulture is practiced on the steep slopes using terraces supported by dry-stone tuff walls. This characteristic, in addition to distinguishing the island's viticultural landscape, increases the difficulty of cultivation and harvesting operations, so much so that it can be properly defined as *heroic viticulture*. The island's white wines have always been an important commercial resource, so much so that they were even exported – as early as 1500 – to Dalmatia.

Although the island of Ischia boasts a native variety – San Lunardo, now rarely grown on the island – the primary white grapes used in winemaking are Biancolella and Forastera, the latter used in the wines we are going to evaluate this month. These two varieties, which together constitute the island's white wine (*bianco*), are often vinified as a single varietal,

demonstrating excellent winemaking capabilities with remarkable results. Forastera – the grape we are examining in the tasting of this month – takes its name from the Latin *forasterus*, meaning “foreigner”, therefore a variety introduced to the island, presumably from the Mediterranean, although its exact origins are unknown. Forastera is nevertheless today considered a native variety of the island of Ischia, as well as being one of the primary representatives of the white wines of this land. Forastera – which belongs to the *Denominazione d'Origine Controllata* Ischia – Denomination of Controlled Origin, DOC – is primarily produced in inert containers, a characteristic that enhances its specific organoleptic qualities and makes it extremely suitable for pairing with local cuisine.

The Tasting

Before pouring the wines of the tasting by contrast of this month into our glasses, we will be sourcing the two bottles. In both cases – given the limited production and the number of wineries on the islands of Ischia and Elba – purchasing the two wines may be difficult in large-scale retail stores. It is certainly more likely to find Elba Ansonica and Ischia Forastera in wine shops, especially the more well-stocked ones. Furthermore, as required by their respective production disciplinary, these wines can be produced with a minimum of 85% of the varieties indicated on the label, so we will make sure that Elba Ansonica and Ischia Forastera are made entirely and exclusively from their respective grapes. We will also make sure that both wines are vinified using inert containers, preferably steel tanks. Regarding the vintage, we will purchase bottles from the latest harvest. The two wines are poured into tasting glasses at a temperature of 10 °C (50 °F).

We pour Elba Ansonica and Ischia Forastera into their respective glasses and finally begin the tasting by contrast of this month. The first sensorial characteristic we examine is appearance, and it should be noted that these two wines do not present any substantial visual differences. The first wine we examine – specifically, its appearance – is Elba Ansonica. We tilt the glass over a white surface – a sheet of paper is enough – and observe the base. The color of this Tuscan wine is a brilliant, intense straw yellow. We now evaluate its transparency, so we place



The color of Elba Ansonica

an object in contrast with the white surface, a quality that is very high in Elba Ansonica. We now observe the wine toward the opening of the glass, at its narrowest point, and evaluate the nuance, revealing a greenish yellow color. Let's move on to evaluating the appearance of Ischia Forastera: in this case too, the color is an intense and brilliant straw yellow, with very high transparency and a greenish-yellow hue.

The olfactory profiles of Elba Ansonica and Ischia Forastera express similar qualities in the glass, albeit with distinct intensities and characters. They are predominantly characterized by yellow and white flowers, along with white and yellow-fleshed fruit, often with citrus notes. Wines produced with Ansonica in the Elba Island are appreciated on the nose for aromas of apple, pear, plum, and peach, along with floral notes of hawthorn and broom. Hints of exotic fruit are also present, particularly pineapple, along with a hint of almond. Wines produced with Forastera grapes are primarily appreciated for aromas of white and yellow-fleshed fruit, such as apple, pear, peach, and plum, along with citrus notes, particularly citron and grapefruit. Among the floral notes, Ischia Forastera is primarily characterized by hawthorn and broom. Both wines also express aromas reminiscent of aromatic herbs, such as rosemary. Finally, the effect and influence of sea breezes give these wines mineral and brackish sensations.

Let's resume our tasting by contrast and proceed with the evaluation of the olfactory profiles of Elba Ansonica and Ischia Forastera, starting – as in the previous phase – with the Tuscan wine. Holding the glass in vertical position, without swirling, we proceed with the first smell to assess the opening of the wine, that is, its primary and identifying olfactory sensations. From the glass, we can appreciate intense, clean, and pleasing aromas of apple, pear, and hawthorn, an opening also found in wines produced with this grape in Sicily. Now, swirling the glass, which favors the development of the remaining olfactory sensations, we proceed with the second smell. Elba Ansonica completes its olfactory profile with broom, plum, peach, pineapple, and sensations reminiscent of citrus and almond. Let's now move on to evaluating the opening of the Ischia Forastera. Holding the glass in vertical position, we proceed with the first smell. On the nose, intense, clean, and pleasant aromas of apple, pear, and peach are perceived, along with a floral note of hawthorn. After swirling the glass, the Ischian wine completes its aromatic profile with broom, cedar, grapefruit, plum, and occasionally rosemary. Both wines also frequently express mineral and brackish sensations.

Let's now move on to evaluating the gustatory profiles of the two wines, starting, again, with Elba Ansonica. We then proceed with evaluating the attack, that is, the main sensations the wine expresses in the mouth upon first sip. We immediately perceive in the mouth a pleasing crispness, provided by the acidity, a quality which is balanced by the effect of the alcohol. Elba Ansonica has good structure, and flavors of apple, pear, and plum are perceived on the palate, thus expressing a good correspondence with the nose. Furthermore, in the mouth is also perceived a slight but appreciable roundness, a quality that contributes to the balance of the wine. Let's now move on to evaluating the gustatory profile of the Ischia Forastera. We take a sip of the Campanian wine and then evaluate its attack. The pronounced crispness provided by the acidity is immediately noticeable on the palate, again perfectly balanced by the

pseudo-caloric sensation of the alcohol. The flavors of apple, pear and peach are also perceived in the mouth, thus confirming a good correspondence with the nose.

We are just about to conclude this month's tasting by contrast, so let's move on to evaluating the final sensations the two wines leave in the mouth after swallowing, particularly their taste-olfactory persistence. The finish of Elba Ansonica is persistent, and the flavors of apple, pear, and plum are still clearly perceptible in the mouth, as well as the unmistakable, slightly bitter hint reminiscent of almonds. Furthermore, the pleasing crispness provided by the acidity continues to be noticeable on the palate, along with a sensation of good structure. The finish of Ischia Forastera is persistent, and the flavors of apple, pear, and peach are perceptible on the palate, along with a crisp and acidic sensations reminiscent of citrus fruits, such as citron and grapefruit. The pleasing structure of the wine continues to be perceptible in the mouth, well-supported by the crispness provided by the acidity. We conclude the tasting with a final nose of the two wines, first Elba Ansonica and then Ischia Forastera. Although the wines share common olfactory sensations, their respective profiles are very distinct and different.

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



Collio Malvasia 2023
Schiopetto (Friuli-Venezia Giulia, Italy)

🍷 Malvasia Istriana

Price: € 30.00

Score ◇◇◇◇ ★

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

👂 Intense, clean, pleasing, refined and elegant, starts with hints of apple, citron and hawthorn followed by aromas of

broom, chamomile, plum, pear, peach, pineapple, linden, mint, honey, almond and flint.

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

 Persistent finish with flavors of apple, citron and plum.

 8 months in steel tanks, at least 5 months in bottle.

 *Fish and crustacean appetizers, Pasta with fish and crustaceans, Sauteed fish, Sauteed white meat*



Collio Sauvignon 2023
Schiopetto (Friuli-Venezia Giulia, Italy)

 Sauvignon Blanc

Price: € 30.00

Score  ★

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

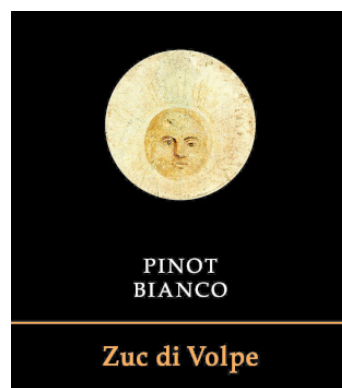
 Intense, clean, pleasing, refined and elegant, starts with hints of gooseberry, peach and elder flower followed by aromas of broom, passion fruit, citron, pineapple, pear, grapefruit, nettle, sage, tomato leaf and bell pepper.

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

 Persistent finish with flavors of gooseberry, peach and passion fruit.

 8 months in steel tanks, at least 5 months in bottle.

 *Vegetable and crustacean appetizers, Risotto with crustaceans and vegetables, Sauteed fish, Sauteed crustaceans, Vegetable flans*



Friuli Colli Orientali Pinot Bianco Zuc di Volpe 2022
Volpe Pasini (Friuli-Venezia Giulia, Italy)

 Pinot Bianco

Price: € 30.00

Score  ★

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

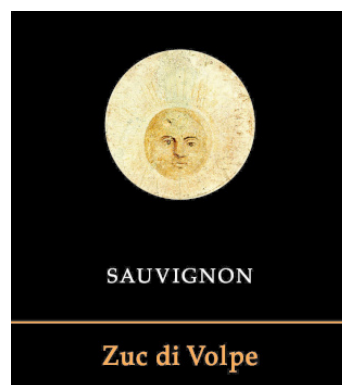
 Intense, clean, pleasing, refined and elegant, starts with hints of apple, peach and plum followed by aromas of hawthorn, white rose, chamomile, citron, pear, pineapple, grapefruit, hazelnut and mineral.

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

 Persistent finish with flavors of apple, peach and plum.

 Aged in steel tanks.

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



Friuli Colli Orientali Sauvignon Zuc di Volpe 2022
Volpe Pasini (Friuli-Venezia Giulia, Italy)

 Sauvignon Blanc

Price: € 30.00

Score  ★

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

Intense, clean, pleasing, refined and elegant, starts with hints of gooseberry, peach and elder flower followed by aromas of broom, citron, pear, apple, pineapple, plum, grapefruit, nettle, bell pepper, sage and flint.

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

Very persistent finish with long flavors of gooseberry, peach and citron.

Aged in steel tanks.

Crustacean appetizers, Fried fish, Pasta and risotto with crustaceans and vegetables, Vegetable flans, Dairy products



Bello Mio 2024
Fondo Antico (Sicily, Italy)

Moscato d'Alessandria

Price: € 11.50

Score ♦♦♦♦

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

Intense, clean, pleasing and refined, starts with hints of grape, peach and jasmine followed by aromas of orange blossom, broom, citron, bergamot, apple, pear, grapefruit and pineapple.

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

Persistent finish with flavors of grape, peach and citron.

5 months in steel tanks.

Risotto with crustaceans, Sauteed crustaceans, Sauteed fish, Stewed crustaceans with mushrooms, Mushroom soups



Per Te 2022
Fondo Antico (Sicily, Italy)

Perricone

Price: € 12.50

Score ♦♦♦♦★

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

Intense, clean, pleasing, refined and elegant, starts with hints of black cherry, blueberry and plum followed by aromas of violet, blackberry, raspberry, carob, chocolate, mace, pink pepper, thyme, graphite and hints of vanilla.

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

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

3 months in cask, about 9 months in steel tanks, 3 months in bottle.

Stuffed pasta with meat and mushrooms, Broiled meat and barbecue, Roasted meat, Stewed meat with mushrooms, Cheese



Brigà 2020
Ferraia (Emilia-Romagna, Italy)

Merlot (50%), Cabernet Sauvignon (50%)

Price: € 20.00

Score ♦♦♦♦★

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

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

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

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

 About 12 months in barrique.

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



**Colli Piacentini Malvasia Acino d'Oro 2021
Ferraia (Emilia-Romagna, Italy)**

 Malvasia di Candia Aromatica

Price: € 12.00

Score  

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

 Intense, clean, pleasing, refined and elegant, starts with hints of grape, apricot and hawthorn followed by aromas of white rose, melon, peach, medlar, pear, banana, citron, apple, plum, sage, nutmeg and honey.

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

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

 Aged in steel tanks.

 *Crustacean appetizers, Risotto with crustaceans, Sauteed crustaceans with mushrooms, Sauteed fish, Dairy products*



**Trento Brut Morus Millesimato 2021
Cantina Mori Colli Zugna (Trentino, Italy)**

 Pinot Nero (71%), Chardonnay (29%)

Price: € 21.50

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 apple, grapefruit and bread crust followed by aromas of hawthorn, pear, raspberry, plum, tangerine, banana, honey, butter, croissant and hazelnut.

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

 Persistent finish with flavors of apple, grapefruit and bread crust.

 Refermented in bottle and aged on its lees for at least 36 months.

 *Pasta and risotto with fish and crustaceans, Stewed crustaceans with mushrooms, Stewed white meat, Stewed fish, Mushroom soups, Dairy products*



**Trento Brut Rosé Morus Millesimato 2021
Cantina Mori Colli Zugna (Trentino, Italy)**

 Pinot Nero

Price: € 22.90

Score  

 Pale cherry pink and nuances of onion skin pink, very transparent, fine and persistent perlage.

 Intense, clean, pleasing, refined and elegant, starts with hints of cherry, raspberry and bread crust followed by aromas

of cyclamen, dog rose, pink grapefruit, apple, strawberry, kiwi, plum, tangerine, hazelnut and mineral.

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

 Persistent finish with flavors of cherry, raspberry and pink grapefruit.

 Refermented in bottle and aged on its lees for at least 36 months.

 *Pasta with fish, Sauteed white meat, Stewed fish with mushrooms, Vegetable flans, Dairy products*



Riviera Ligure di Ponente Rossese 2024
Laura Aschero (Liguria, Italy)

 Rossese

Price: € 15.00

Score 

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

 Intense, clean, pleasing and refined, starts with hints of cherry, strawberry and rose followed by aromas of cyclamen, raspberry, blueberry, plum, blackberry, arbutus berry and thyme.

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

 Persistent finish with flavors of cherry, strawberry and raspberry.

 Aged in steel tanks.

 *Pasta with meat and mushrooms, Roasted white meat, Fish soups, Mushroom soups*



Riviera Ligure di Ponente Vermentino 2024
Laura Aschero (Liguria, Italy)

 Vermentino

Price: € 17.00

Score 

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

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

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

 Persistent finish with flavors of apple, plum and almond.

 Aged in steel tanks.

 *Pasta with fish, Stewed fish with mushrooms, Sauteed white meat*



A' Mare 2024
Siddura (Sardinia, Italy)

 Cannonau, Other Grapes

Price: € 21.90

Score 

 Brilliant pale pink and nuances of pale pink, very transparent, fine and persistent perlage.

 Intense, clean, pleasing and refined, starts with hints of cherry, raspberry and strawberry followed by aromas of dog

rose, cyclamen, pomegranate, blueberry, arbutus berry, peach and tangerine.

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

 Persistent finish with flavors of cherry, raspberry and strawberry.

 Refermented in closed tank.

 *Fish appetizers, Pasta and risotto with fish, Sauteed fish, Vegetable flans, Dairy products*



Vermentino di Gallura Spera 2024
Siddura (Sardinia, Italy)

 Vermentino

Price: € 14.90

Score  ★

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

 Intense, clean, pleasing, refined and elegant, starts with hints of apple, plum and pear followed by aromas of hawthorn, broom, peach, grapefruit, pineapple, tangerine, rosemary and almond.

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

 Persistent finish with flavors of apple, plum and almond.

 Aged in steel tanks.

 *Pasta with fish and crustaceans, Fried fish, Sauteed fish, Dairy products*

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.

NOT JUST WINE

Aquavitae

Review of Grappa, Distillates and Brandy



Gin London Dry
Giovi (Sicily, Italy)

 Juniper Berries and Other Essences

Price: € 40.00 - 70cl

Score 

 Limpid, colorless and crystalline.

 Intense, clean, pleasing, refined and elegant with aromas of juniper, pink pepper, angelica, lemon peel rosemary, orange peel, oregano, coriander, laurel and lesser calamint with almost imperceptible alcohol pungency.

 Intense flavors with perceptible alcohol pungency which tends to dissolve rapidly, agreeable.

 Very persistent finish with long flavors of juniper, pink pepper and lesser calamint.

 Distilled in batch alembic still.

Wine Guide Parade

October 2025

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

Rank	Wine, Producer	Votes
1	Nettuno Cacchione Neroniano 2023, Casa Divina Provvidenza	15271
2	Alto Adige Terlano Bianco La Contessa 2023, Manincor	14387
3	Sara 2020, Calabretta	13952
4	Pinot Nero 2020, Calabretta	13555
5	Antica Fontana 2019, Casa Divina Provvidenza	13243
6	Contro Corrente Pinot Grigio 2024, De Vigili	13041
7	Le Petit 2021, Manincor	12028
8	Teroldego Rotaliano Tonalite 2022, De Vigili	11376
9	Trento Brut Art, De Vigili	10742
10	Modena Pignoletto Ancestrale 2023, Francesco Bellei	10419
11	Lambrusco di Sorbara Metodo Classico Brut Rosso 2022, Francesco Bellei	10273
12	Feudo 2024, Casa Divina Provvidenza	9809
13	Metodo Classico Brut Nature, Francesco Bellei	9535
14	Metodo Classico Blanc de Noirs Brut Cuvée 101, Francesco Bellei	8785
15	Nerello Cappuccio 2020, Calabretta	8434