

DiWINEtaste

Wine Culture and Information

International Edition

www.DiWineTaste.com

Volume 23 - Issue 251, June 2025

Wine, Stocks and Market

I always follow with interest the research and surveys conducted on wine, not least, also for my passion for numbers and mathematics in general. A number, as well as a set of numbers linked, in some way, by a common criterion or relationship, can tell a lot. Lately, I admit, in this sense the world of wine is giving me a lot of satisfaction. The succession of surveys and research of the last few months, in fact, attract my attention, also for the results that, often, seem to contradict similar studies, even substantially. This is true, of course, for statistical studies, with results notoriously determined by the reference group and model in addition to the survey method. Not at all true, however, when it is about a summary of numbers referring to finite and determined quantities and entities, while nevertheless admitting – even in that case – the possible questionability of the counting method and the inclusion of the elements that make up the total.

In recent months, there have been a series of studies and statistical surveys on the wine market and consumption, with results that are sometimes contradictory and certainly do not help to understand the real condition of the object of reference of the study. “Wine sales are sharply increasing”, but immediately afterwards “there is a sharp drop in sales”. “This category of consumers loves wine madly and cannot live without it, buying and consuming it in an obsessive and compulsive way”, but immediately afterwards “This category appreciates wine, but not that much, in fact, it buys it in decidedly marginal quantities and consumes it, sometimes, by pure chance, even denying having done so”. Irony aside, any result is always a function of the reference group used for the survey, therefore the results could also be contrasting. Even allowing for this *exception*, the fact remains that it is not always easy to get an idea of what is really happening in the world of wine.

Let's proceed in order. The Italian *Dipartimento dell'Ispettorato Centrale della Tutela della Qualità e Repressione Frodi dei Prodotti Agroalimentari (ICQRF)* (Department of the Central Inspectorate for the Protection of Quality and Fraud Repression of Agri-food Products) recently published the report 5/2025 “*Cantina Italia*” (Italian Cellar) with data

updated to April 30, 2025 and relating to wines and musts stocked in Italian wineries. According to what was detected by the electronic register, there has been a decrease in stocks, although still representing a decidedly high value, much higher than the quantity produced in an average harvest. The report indicates that as of April 30, 2025, in Italian winemaking factories there are 49.7 million hectoliters of wine, 3.5 million hectoliters of musts and 116,749 hectoliters of new wines still in fermentation. Compared to a year ago, wine stocks are down -0.5% and -14.1% for musts, while new wines still in fermentation are up +82.9%. Compared to March 31, 2025, wine stocks have dropped by 5.9%, -13.5% for musts and -23.5% for new wines still in fermentation.

As regards distribution, 58.5% is stored in wineries in Northern Italy, particularly in Veneto. 55.2% of the wine is DOP (Denomination of Protected Origin), 25.9% is IGP (Protected Geographical Indication), varietal wines constitute 1.4% of the total, while 17.5% is made up of other wines. Furthermore, the data relating to wines with Geographical Indication is significant, for which there is a concentration of stocks in just 20 denominations out of 526, representing – alone – 57.6% of the total. Specifically, as regards DOP/IGP wines, Veneto holds 28.6% of the stocks, followed by Tuscany with 13.6%, Apulia 8.9%, Piedmont 8.3%, Emilia-Romagna 7.3%, Sicily 5.9%, Trentino-Alto Adige 5.3%, Abruzzo 4.7%, Lombardy 4.4% and Friuli-Venezia Giulia 3.9%. In terms of quantity, as regards DOP wines, in Italy there are 27,436,351 hectoliters in stock (27,757,628 in 2024, with a decrease of -1.2%), 12,896,504 hectoliters of IGP wines (12,851,268 in 2024, +0.4%), 680,255 hectoliters of varietal wines (648,710 in 2024, +4.9%) and 8,705,541 hectoliters of other wines (8,689,766 in 2024, +0.2%).

In this period, two studies were also released regarding the trend of the wine market. The first of these was conducted by the *Osservatorio dell'Unione Italiana Vini (UIV)* (Observatory of the Italian Wine Union), which reports a recession in consumption and in the wine market. According to what

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was released by UIV, in the first quarter of 2025 there was a sharp decline, despite the illusion produced by the increase in stocks in the United States of America, in response to the tariffs recently introduced by that country. According to UIV, exports to non-European countries recorded, in the first quarter, a decline of approximately 9% (with a contraction of -0.1% in value) despite the +4% recorded in the United States of America. In case this increase had not occurred, the overall decline in exports would be just under -17%. As regards the first three Italian markets of large-scale distribution (United States of America, Germany and the United Kingdom), there are drops of 8%, corresponding to -5.5% of the value. Specifically, the United States of America -5.4%, Germany -11.8% and the United Kingdom -6.4%. All the main Italian denominations, except Prosecco, record drops in large-scale distribution of around 4%, predicting much greater decreases in the restaurant sector.

Echoing the UIV study is that of Coldiretti (an Italian farmer association), which emphasizes that, in the first quarter, Italian agri-food exports grew, recording an increase of 6%, despite the uncertainty of the tariffs implemented by the United States of America. Driving this success, again according to Coldiretti estimates, based on Istat (the Italian Institute of Statistics) data, would be the result achieved, specifically, in the United States of America, recording a +11%. According to these forecasts, it is estimated that Italian agri-food will set a new record in 2025, thus exceeding the 69.1 billion euros recorded in 2024. In short, if for UIV wine exports are not experiencing their best moment, for Coldiretti agri-food is sailing full steam ahead towards new successes, emphasizing that the +6% corresponds to double the general data of all sectors. In short, despite the *not so simple* economic conditions of these times, there are – at least – those who can celebrate great successes. Not only that, even predicting to reach 100 billion euros in value in 2030, conditions and commercial obstacles permitting.

We have known for some time that the fate of the wine market does not depend solely on economic conditions, including tariffs, but rather on cultural factors and new trends that see the progressive climb of other drinks and that, for some time, have caused wine to relegate from consumers' preferences. This, inevitably, is also reflected in sales in general, including exports. If we then add the recent denigrating attitude towards the consumption of alcoholic beverages, including wine, the

future is difficult to predict. Health is important – this is out of the question – and the abuse of alcoholic beverages is in any case deplorable, not only today, but always has been. Abuse, precisely, not conscious consumption. Time will tell us the future of wine, probably this period of uncertainty will also pass, despite the succession of new investigations and research, in their usual alternation of sensational and disastrous results, while continuing *to run with the hare and hunt with the hounds*.

Antonello Biancalana

WINE TASTING

Contrasts of Bianchello del Metauro and Vernaccia di San Gimignano

Marche and Tuscany are compared in the glasses of this month's tasting with two white wines, different and distant, both rich in ancient and prestigious history.

The fascinating history of Italian wines, many of which were created by the various peoples who inhabited this country in times now remote, has – fortunately and privileged for us – reached our times thanks to the many chroniclers and authors who have written so much about the events of their times. An enormous heritage that has walked along history, a very long tale of events and facts, including aspects that concerned the life and pleasure of those who preceded us, such as wine and food. These two topics – something which cannot be denied – have always fascinated and attracted men of all times, not least, for the not insignificant detail that they were often the symbol of well-being and wealth, to be flaunted with ostentation to the guests of one's banquet, precisely with the aim of affirming social, and therefore economic, status. Wines, undeniably, have always played this role, walking, so to speak, along the border between the *sacred* and the *profane*.

Countless authors of the past have left testimonies on the wines of their time, describing them in great detail, praising both their quality and their social and economic importance, sometimes even citing important and interesting details about their production. It was, no less and without a shadow of a doubt, an *advertising* that, from the praises of those pages, made the wines gain fame to the point of making them a prized and sought-after commercial commodity. Very often the viticultural and enological vocation of many territories is recounted, a fame which is certainly still alive today, although with enological practices and sometimes even different varieties, while the charm and enological value that their wines are still capable of expressing today remains unchanged. This is the case of the two wines that we are examining in this month's tasting – Bianchello del Metauro and Vernaccia di San Gimignano – wines that have certainly made the enological history of their respective regions, Marche and Tuscany, including that of Italy.

DiWINEtaste

Independent periodical of wine culture and information

Founded in 2002

Volume 23 - Issue 251, June 2025

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Bianchello del Metauro

Bianchello del Metauro is certainly among the oldest Italian wines known and, after having gone through a long period of less fame, today – thanks to the commitment of the many producers of this territory – it is regaining the favor of consumers and, with this, notoriety. It is one of the most well-known wines of the province of Pesaro-Urbino, in the Marche, and refers to the territories crossed by the Metauro, the main river of the region. Bianchello refers to the primary grape used for the production of this white wine, a local name with which the Biancame variety is identified. It is a wine with ancient origins, as is the grape with which it is produced, a variety of uncertain origins, perhaps a clone derived from the ancient Greco grape, and which has been grown in this territory since time immemorial. Although local tradition attributes the first mention of this wine to Tacitus – which excessive consumption by Hasdrubal's troops, on the occasion of the battle of the Metauro, a decisive episode of the Second Punic War which took place on 22 June 207 BC, which allowed the Romans to obtain victory – one of the first reliable mentions of the Biancame grape is attributable to Andrea Bacci in his *De Naturali Vinorum Historia*, written in 1596.

According to some, it would be a biotype of Trebbiano Toscano, others instead attribute affinity and kinship with Greco, however none of these hypotheses has yet found reliable confirmation. Regardless of the suppositions regarding the origin of the Biancame grape, the historical presence of this variety in this territory is absolutely certain, as is the production of the Bianchello del Metauro wine. In this regard, it should also be noted that it is one of the first wines to be recognized with the *Denominazione d'Origine Controllata* (Denomination of Controlled Origin, DOC) obtained in 1969. Bianchello del Metauro is a wine that is recognized for its pleasing crispness and immediacy, with a modest structure, a delicate sensorial profile, yet with a recognizable personality. These characteristics, in fact, suggest to producers the vinification in inert containers – in particular the steel tank – precisely to preserve and allow the expression of its organoleptic qualities.

Vernaccia di San Gimignano

The relationship between San Gimignano, the famous city of towers in the province of Siena, Tuscany, and viticulture has its roots in the Etruscan era. At that time, however, Vernaccia, the variety that today distinguishes the wines of San Gimignano, was not grown. This grape, in fact, was introduced to these lands from Liguria around 1200 by Vieri de' Bardi and it was his descendants – Zanobi and Angiolo Bardi – who committed themselves to its cultivation and wine production. Vernaccia di San Gimignano soon became an important commercial good, so much so that it was subjected to the payment of a *tax of three "soldi"* for each load of wine exported outside the territory of the municipality. The origin of the name of this grape is rather uncertain, exactly like the other grapes that are characterized by this name. According to some hypotheses, it derives from the Latin *vernaculum* – that is, of the place – perhaps from the Latin word *verno* or *vernum*, finally

from Vernazza, a town in the Cinque Terre, in Liguria.

Vernaccia di San Gimignano has always been recognized for its excellent quality, as demonstrated by many and famous literary citations, as well as being frequently served at the tables of nobles and banquets. Among the famous admirers of Vernaccia di San Gimignano in the past, in fact, there also was Lorenzo the Magnificent. Vernaccia di San Gimignano is today a wine with *Denominazione d'Origine Controllata e Garantita* (Denomination of Controlled and Guaranteed Origin, DOCG) – recognition obtained in 1993 – preceded by the *Denominazione d'Origine Controllata* (Denomination of Controlled Origin, DOC) obtained in 1966. A wine of enormous character and personality, Vernaccia di San Gimignano is often vinified in inert containers – with the aim of enhancing its qualities and crispness – however there are cases in which wooden containers are used, both casks and barriques. Even in these cases, Vernaccia di San Gimignano makes wines of notable quality without losing its recognizable personality and character.

The Tasting

Let's find the two bottles of the wines that we will pour into the glasses of this month's tasting. Of the two wines, Vernaccia di San Gimignano is certainly easier to find, both in specialized wine shops and in large distribution chains. A little more difficult, however, is finding Bianchello del Metauro – except in its production area and in neighboring areas – since it is a wine which is not always easy to see on the shelves of wine shops, but is certainly available in the best-stocked ones. In accordance with their respective production disciplinary, the composition of Bianchello del Metauro and Vernaccia di San Gimignano also permits the use of other grapes in addition to the identifying ones, a characteristic that is very common in almost all Italian DOC monovarietal wines. In both cases, we will make sure that they are produced exclusively with the primary variety – Bianchello (Biancame) and Vernaccia di San Gimignano – as well as choosing wines entirely vinified in inert containers, preferably the steel tank. As for the vintage, we will choose two bottles belonging to the most recent harvest and pour them into tasting glasses at a temperature of 10 °C



The color of Vernaccia di San Gimignano

(50 °F).

We pour Bianchetto del Metauro and Vernaccia di San Gimignano into their respective glasses and begin this month's tasting by contrast, starting with the evaluation of the appearance, that is, how the wines are seen to the eye. The first one we examine is Bianchetto del Metauro. We tilt its glass over a white surface – a sheet of paper is enough – and observe the base. We will notice an intense and brilliant straw yellow color and, by placing an object in contrast between the glass and the white surface, we will observe a very high transparency. The nuances of Bianchetto del Metauro – observed towards the opening of the glass – confirm the base color. We now move on to the evaluation of Vernaccia di San Gimignano, so we tilt its glass over the white surface. The color of the Tuscan wine does not differ much from that of the Marche, however it is sometimes possible to notice a more intense and golden hue. Here too, the transparency is very high and nuances confirms the base color.

The olfactory profiles of wines produced with Biancame and Vernaccia di San Gimignano grapes differ in some respects, however having many qualities in common. Bianchetto del Metauro is recognized by the nose for its aromas of white and yellow flowers, as well as white and yellow pulp fruits. The main aromas of Biancame are in fact pear, apple, plum and hawthorn. As for the world of flowers, in Bianchetto del Metauro can also be appreciated the aromas of broom, sometimes accompanied by elderberry, yellow rose and lime. Among the aromas attributable to fruit, in Bianchetto del Metauro can also be perceived medlar, pineapple, grapefruit, apricot, citron and peach. Vernaccia di San Gimignano is recognized mainly by the nose for the aromas of apple, peach, pear, hawthorn and, above all, almond. Furthermore, among the floral aromas, can be perceived broom, chamomile and, sometimes, mugwort. As for the world of fruits, can be perceived the aromas of pineapple, medlar and sensations recalling citrus fruits, such as citron and lemon.

Let's resume our tasting by contrast and proceed with the analysis of the olfactory profiles of Bianchetto del Metauro and Vernaccia di San Gimignano, starting – as in the previous phase – with the wine from the Marche region. By keeping the glass in vertical position and without swirling it, we proceed with the first smell in order to evaluate the opening of the wine, that is, its primary and identifying aromas. From the glass we can perceive aromas of apple, pear, plum and hawthorn, with a good intensity, however not excessively strong. After having swirled the glass, the olfactory profile of Bianchetto del Metauro is completed with broom, medlar, pineapple, peach and grapefruit, sometimes followed by pleasing aromas of elderberry and lime, as well as a hint of almond. Let's now move on to the evaluation of the opening of Vernaccia di San Gimignano. From the glass we can perceive intense and clean aromas of apple, pear, hawthorn and the unmistakable scent of almond, generally more intense than Bianchetto del Metauro. After swirling the glass, the olfactory profile of the Tuscan wine is completed with broom, pineapple, peach, medlar and, sometimes, hints recalling citrus fruits.

Let's now proceed with the evaluation of the gustatory profiles of the two wines, starting again with Bianchetto del Metauro. Let's take a sip of the wine from the Marche region, an operation that will allow us to evaluate its attack, that

is, the primary sensations perceived in the mouth. The first sensation we perceive is of an immediate and pleasing wine, with a modest structure, dominated by the crispness given by the acidity. The sensation produced by the alcohol is, in this case, not excessive, however enough to obtain the balance of the wine. In the mouth, we also perceive the flavors of apple, pear, peach and plum. Let's now take a sip of Vernaccia di San Gimignano and proceed with the evaluation of its attack. In the mouth, we perceive the evident crispness given by the acidity and, compared to Bianchetto del Metauro, a more intense alcoholic sensation as well as a decidedly fuller structure. The wine is balanced and in the mouth we perceive the flavors of apple, pear, peach and the unmistakable bitter touch of almond.

We have reached the end of our tasting by contrast and, therefore, all that remains is to evaluate the final sensations that Bianchetto del Metauro and Vernaccia di San Gimignano leave in the mouth after swallowing. In particular, we will evaluate the taste-olfactory persistence, one of the primary factors determining the quality of a wine. The finish of Bianchetto del Metauro is persistent, leaving in the mouth its pleasing sensation of immediate crispness and its delicate character, in addition to the flavors of apple, pear, peach and plum. The finish of Vernaccia di San Gimignano is decidedly persistent and in the mouth we continue to perceive the clear sensations of crispness conferred by the acidity and, compared to the wine from the Marche, a greater intensity of structure and alcoholic effect. In the mouth, moreover, can be perceived, clear and intense, the flavors of apple, pear and peach followed by the unmistakable bitter taste of almond. Before concluding the tasting, let's proceed with the last smell, first Bianchetto del Metauro and then Vernaccia di San Gimignano. The sensations perceived by the nose, despite the common recognitions, are very distinct and different, with a greater intensity perceived from the glass of the Tuscan 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



Valle d'Aosta Bianco Ensemblo 2020
 La Source (Vallée d'Aoste, Italy)

🍷 Traminer (50%), Moscato Bianco (40%), Müller Thurgau (10%)

Price: € 11.00

Score ◇◇◇◇ ★

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of grape, peach and pineapple followed by aromas of white rose, broom, hawthorn, apple, pear, citron, banana, plum, sage, thyme and mineral.

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

🍷 Persistent finish with flavors of grape, peach and pineapple.

🍷 Aged in steel tanks.

🍴 *Pasta and risotto with crustaceans, Broiled crustaceans, Stewed fish, Dairy products, Mushroom soups*



Valle d'Aosta Syrah 2017
 La Source (Vallée d'Aoste, Italy)

🍷 Syrah

Price: € 15.00

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 dried violet followed by aromas of black cherry, blueberry, blackberry, cocoa, leather, tobacco, mace, black pepper, thyme, vanilla and menthol.

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

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

🍷 1 year in cask.

🍴 *Broiled meat and barbecue, Stewed meat with mushrooms, Cheese*



Vittoria Frappato Vigna Biddine Sottana 2023
 Valle dell'Acate (Sicily, Italy)

🍷 Frappato

Price: € 23.00

Score ◇◇◇◇ ★

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

 Intense, clean, pleasing, refined and elegant, starts with hints of cherry, strawberry and rose followed by aromas of violet, cyclamen, raspberry, plum, arbutus berry, pomegranate, blackberry, blueberry, black pepper and pink pepper.

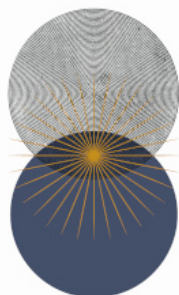
 Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing crispness.

 Persistent finish with flavors of cherry, strawberry and raspberry.

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

 Cold cuts, Pasta with meat and mushrooms, Sauteed meat, Stewed fish with mushrooms, Fish soups, Mushroom soups

IRI DA IRI
Cerasuolo di Vittoria
DOCG Classico



VALLE DELL'ACATE

Cerasuolo di Vittoria Classico Iri da Iri 2017 Valle dell'Acate (Sicily, Italy)

 Nero d'Avola (60%), Frappato (40%)

Price: € 51.00

Score     

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

 Intense, clean, pleasing, refined and elegant, starts with hints of plum jam, black cherry jam and dried violet followed by aromas of blackberry jam, blueberry jam, carob, tamarind, tobacco, cocoa, cinnamon, leather, licorice, mace, graphite, vanilla and menthol.

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

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

 24 months in cask, 18 months in bottle.

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



Greco di Tufo Riserva Raone 2022 Torricino (Campania, Italy)

 Greco

Price: € 18.00

Score     

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

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

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

 Persistent finish with flavors of apple, peach and medlar.

 6 months in steel tanks, 6 months in bottle.

 Stuffed pasta with fish and mushrooms, Roasted white meat, Roasted fish, Fish soups, Cheese



Taurasi Cevotiempo 2020 Torricino (Campania, Italy)

 Aglianico

Price: € 25.00

Score     

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

 Intense, clean, pleasing, refined and elegant, starts with hints of plum, blackberry and dried violet followed by aromas of dried rose, carnation, black cherry, blueberry, tobacco, cocoa, leather, licorice, mace, vanilla and menthol.

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

☞ Persistent finish with flavors of plum, blackberry and black cherry.

📅 24 months in cask, 12 months in bottle.

🍴 *Game, Roasted meat, Braised and stewed meat with mushrooms, Hard cheese*



Friuli Isonzo Chardonnay Jurosa 2019
Lis Neris (Friuli-Venezia Giulia, Italy)

🍷 Chardonnay

Price: € 40.00

Score ♦♦♦♦♦

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of apple, banana and flint followed by aromas of hawthorn, grapefruit, pear, pineapple, mango, peach, plum, croissant, praline, butter, beeswax and hints of vanilla.

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

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

📅 11 months in cask, at least 12 months in bottle.

🍴 *Stuffed pasta with fish, Roasted fish, Roasted white meat, Stewed fish with mushrooms*



Friuli Isonzo Bianco Lis 2019
Lis Neris (Friuli-Venezia Giulia, Italy)

🍷 Pinot Grigio, Chardonnay, Sauvignon Blanc

Price: € 48.00

Score ♦♦♦♦♦

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of apple, plum and flint followed by aromas of box flower, elder flower, grapefruit, pineapple, banana, pear, rosemary, honey, hazelnut and hints of vanilla.

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

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

📅 11 months in cask, 27 months in steel tanks and bottle.

🍴 *Stuffed pasta with fish and mushrooms, Roasted white meat, Roasted fish, Stewed white meat with mushrooms*

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

Wine Guide Parade

March 2025

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

Aquavitae

Review of Grappa, Distillates and Brandy



Le Creme Golose Liquore alla Panna Cupcake
Elena Borra Distillerie (Piedmont)

 Grappa added with milk cream and cupcake liquor

Price: € 20.00 - 50cl

Score 

-  Intense old rose, creamy.
-  Intense, clean and pleasing with aromas of milk cream, praline and cotton candy with almost imperceptible alcohol pungency.
-  Intense flavors with imperceptible alcohol pungency, pleasing sweetness and roundness.
-  Persistent finish with flavors of milk cream and cotton candy.
-  Grappa added with milk cream and cupcake liquor.

Rank	Wine, Producer	Votes
1	Amarone della Valpolicella Riserva 2017, Fattori	15862
2	Collio Malvasia Petris 2023, Venica & Venica	13650
3	Pas Dosé Metodo Classico, Gurrieri	13548
4	Collio Bianco Tre Vignis 2019, Venica & Venica	13433
5	Soave Motto Piane 2020, Fattori	13024
6	Frappato 2023, Gurrieri	12381
7	Donna Grazia Rosato 2022, Gurrieri	12215
8	Cerasuolo di Vittoria Classico Don Vicè 2019, Gurrieri	11711
9	Brunello di Montalcino 2019, Argiano	11687
10	Valpolicella Ripasso Superiore Col de la Bastia 2020, Fattori	11137
11	Lugana Sarah's 2023, Fattori	10734
12	Milàru, Gurrieri	10471
13	Ruber Artis, Gurrieri	8932
14	Donna Grazia Metodo Classico Brut, Gurrieri	8684
15	Collio Sauvignon Ronco delle Mele 2023, Venica & Venica	8625