

DiWINEtaste

Wine Culture and Information

International Edition

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The Culture of Wine

Wine is culture. This is certainly the statement with which, so to speak, I *grew up* in the world of wine and sensorial tasting. A thought that I have agreed to and supported since the beginning of my journey and, even today, I am absolutely convinced of it. Wine is culture. Certainly it is also much more but, undeniably – at least for me – it represents and constitutes a profoundly cultural expression, as well as a very noble one. The history and events of every country in which wine has always been produced, tell of a very deep bond with the beverage of Bacchus and man, in every social sphere and context. From the *sacred to the profane*, it is almost impossible to cite and count all the works – not only literary – dedicated to wine and the relationship that men have with this millenary drink. It is culture, history, evolution, art, philosophy, poetry, music, expression of genius and human thought and feelings, in the beauty of the joy of living and sharing it with others.

As I was saying, since I began to take an interest in wine, first for pure pleasure, then professionally, I have often heard *wine is culture*. This statement was not, however, something that was said “just to say”, as if it were a ready-made and repeated phrase because, at that time, it was the custom. It was always supported by facts, stories and circumstances unmistakably linked to cultural aspects. We also often ended up talking about technique, just because – inevitably – wine is also the result of technique and its application. In this regard, to those who associate *technique* with something cold, methodical and devoid, so to speak, of *any feeling*, I would like to remind that this word derives from the Greek *τέχνη*, that is *tékhnē*, with a broad meaning – depending on the context – but generally translatable as *art*. Therefore, technique, like technology, is art, hence culture.

Personally speaking, I am convinced that wine represents and expresses different cultures, not just one and directly associated to it. There are many cultures, each a significant expression of the context in which it is born and grows, although all are inex-

tricably linked to wine. Cultures change, for example, depending on the countries and social contexts in which they are expressed. All of them, undeniably, recognize wine’s profound identity and dignity, with a respect that, at times, even reaches veneration, as in religious and sacred contexts. But also, so to speak, in those profane, as in the peasant world of the past, where wine was respected as something sacred and wasting it was considered a sacrilege, not least, equated to a fortifying food, therefore a precious gift of the vineyard and the land for sustenance and life. Of course, there were cases – like today – in which the consumption of wine was abused, a deplorable habit of yesterday just as it is today.

Moreover, the culture that has developed over the course of the millennia of its history and that has recognized wine – independently of the social context – a precise dignity and identity, not least, a high social value as well as commercial. Anyone who recognizes and understands the culture of wine always treats it with respect, something that is also expressed with moderation, just because it is a precious and dignified element. Perhaps I have been lucky enough to have always frequented people who, in this sense, have shared my and our idea of wine culture, given that – after all these years – I am still convinced that culture is essential to wine. Perhaps also the good luck that, in every context in which wine was spoken and tasted, historical and cultural references were never lacking. I imagine, however, that this could be considered “boring” and “serious” for some, but it certainly is not for me.

Last but not least, it was, and is, also a good method to study and review that subject that – I seem to see – is almost forgotten and not studied at all in our civilized and modern times: geography. Every wine, in addition to culture, was also, so to speak, a journey to its land of origin, something that forced everyone to study, know and remember the geography of the places, their morphological – more precisely, geomorphological – hydrologi-

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cal, environmental and climatic characteristics, the composition of the soils and, since the main subject was wine, ampelography as well. All linked to the wine, specifically, what was in the glass at that moment – or the different ones poured into the glasses, as very often happened – and the result that all these factors allowed to create the wine, that very wine, including the techniques, skills and visions of those who had produced it. Furthermore, and no less importantly, the culture of wine was a concrete and determining factor that, undeniably, helped and supported its sale.

It is now a long time I have been wondering what the culture of wine is today. In my opinion, it has been greatly scaled down, belittled and limited, probably *put aside* also because of the recent market conditions, not exactly as flourishing as a few years ago. Since, according to some, “culture doesn’t sell”, probably also due to the fact that, in our society so attracted by superficiality and lightheartedness, it is no longer of interest. Or perhaps, the world of wine has convinced itself that it is no longer of interest. For example, in recent years, everyone has tried to win the favor of the younger generations, continuing to repeat that it is necessary to change, for example, the language of wine and make it more accessible to young people. As if these were persons with uncertain intellectual capacities, therefore to be treated as *poor fools* and with whom one must “dialogue” in a simple, banal and subtly persuasive way, exactly as one does with the ignorant and wants to manipulate them to one’s own advantage. Everyone is chasing the saving myth of *hic et nunc*, that is, “here and now”, as long as they buy wine and consume it without too many worries and who cares about culture.

I have said it on other occasions and I will repeat it again: the process of trivialization and simplification of wine, stripping it of its culture and identity, has brought it exactly to the level, without offense to anyone, of a common, insignificant and anonymous drink. Something that should be *drank just for the fun of drinking* with all due respect to everything else. This has perhaps brought immediate benefits, with wineries that, to satisfy this principle, in recent years have made an effort to create wines that, frankly, have nothing to share with what they usually make and their history. It will probably have allowed them to obtain an immediate economic profit, however today they are paying the consequences for having competed with products that, in their

sectors, are practically unbeatable. I understand, no less, that profit is fundamental for the *health* of any commercial activity, however the old Italian saying “*better an egg today than a hen tomorrow*” (which corresponds to the English saying “a bird in the hand is worth two in the bush”) is not always winning or true. Evidently it is not for “tomorrow”, because it is often wiser to live and think about “today” in terms of a “better tomorrow”.

I remain firmly convinced that it is essential to return to talking about wine culture and not only when trying to “educate” to moderate and conscious consumption which – let’s be clear – is always indisputably agreeable and fundamental. I mean real culture, not that of the usual, naive, often hypocritical fairy tales so dear and fashionable in the world of modern wine, told only with the aim of *selling the illusion of the moment*. Wine culture is essential for its understanding, appreciation and respect, also for those who consume it because it is essential to create a “healthy relationship”. If culture is not told in an honest and fair way, proposing instead superficial images and concepts, we cannot then blame young people if they have been educated to consider wine as a drink to be consumed in a mindless and superficial way. Without considering that, in this way, they do not even pay attention to what they have in the glass and forget it even before bringing it to their lips, since the nose, of course, is not involved in the slightest. Culture is fundamental – and not only for wine – because it is the essential and identifying element allowing a better knowledge and awareness. I truly hope that we can return to talking about the culture of wine, giving it back that identity and dignity acquired over centuries of history, because wine is culture and, without culture, wine is no longer wine.

Antonello Biancalana

WINE TASTING

Contrasts of Greco di Tufo Spumante Brut and Alta Langa Brut

The bubbles of Greco di Tufo compared with the primary grapes used in the production of classic method sparkling wines, in the Alta Langa interpretation.

Greco, the famous white grape used to make extraordinary wines, especially in Campania, is undeniably characterized by enormous enological versatility. Without any shadow of doubt, Chardonnay and Pinot Noir are no less, which, in addition to producing respectively amazing whites and reds, have always been the main varieties used for the creation of classic method sparkling wines. A very long history that began in French Champagne and has conquered the world, with very refined bubbles

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and has always been a point of reference for any other territory or producer involved in the production of sparkling wines with the method of refermentation in the bottle. It is no coincidence, evidently, that the main and most renowned classic method sparkling wines in the world are produced mainly with Chardonnay and Pinot Noir, something that is evidently also true in Italy, such as for example in the territories of Franciacorta and Trento.

The classic method sparkling wines produced in Alta Langa are no exception – one of the wines we are examining in this month's tasting – mainly produced, often exclusively, with Chardonnay and Pinot Noir. This wine, among the emerging classic method sparkling wines on the Italian wine scene, will be compared with one produced with Greco grape, specifically from the celebrated Greco di Tufo denomination. A comparison that, undeniably, allows highlighting the profound sensorial differences existing between the two wines, with the only common factor represented by the production technique of refermentation in the bottle. The grapes used respectively for the production of the two wines, in fact, highlight profound differences even in the interpretations of still table wines, therefore the comparison of the sparkling versions offers interesting elements of study and understanding.

Greco di Tufo Spumante Brut

Greco di Tufo is certainly one of the most significant wine lands of Campania and Italy. As is known, the wine takes its name from the variety with which it is produced – Greco – combined with that of the reference location, that is Tufo in the province of Avellino. A variety with very ancient origins, it has always been celebrated for the finesse and quality of its wines, as widely known and testified since ancient times. Many have in fact recounted the qualities of the Greco grape and its wines, including Pliny the Elder, Virgil, Cato, Varro and Columella. Its fame and value in ancient times are testified by a fresco dating back to the 1st century BC and found in Pompeii, in which the "Greco wine" is explicitly mentioned. This fresco also testifies that the cultivation of this grape was widespread at that time near the Vesuvius area and only later arrived in Irpinia, the territory corresponding to the current province of Avellino.

Recognized in 2003 as a *Denominazione d'Origine Controllata e Garantita* area (Denomination of Controlled and Guaranteed Origin, DOCG), Greco di Tufo is primarily known for its table and dry style, which is the most widely produced in the entire denomination. The production disciplinary moreover provides for the classic method sparkling style, also in this case obtained with at least 85% Greco grape and any remaining part of Coda di Volpe. In this regard, it should be said that most of the producers, for all the styles provided for the disciplinary, use exclusively the Greco variety. As for the sparkling wine – the style we are examining in this month's tasting – it is produced exclusively with the classic method. Also in accordance with the disciplinary, Greco di Tufo Spumante must be aged in the bottle on its own lees for at least 18 months, while for the reserve style this period cannot

be less than 36 months.

Alta Langa Brut

When speaking of the Langhe, in Piedmont, the first association that any wine lover imagines is certainly the Nebbiolo grape and its primary wine protagonists: Barolo and Barbaresco. This important wine-growing area is also much more than Nebbiolo and its wines, since in these lands other varieties are also grown and other wines are produced, all equally interesting. Including classic method sparkling wines, a production that in recent years has been establishing itself in the Alta Langa denomination, a vast territory that extends into the provinces of Cuneo, Alessandria and Asti. From a historical point of view, the production of sparkling wines in these lands – and in Piedmont – began towards the end of the 19th century and, at that time, the presence of Pinot Noir, introduced decades earlier, is certain. The sparkling wine production of those times made use of the classic method. However, it will not be the refermentation in the bottle to distinguish Piedmontese sparkling wines, which are notoriously and widely represented today by the refermentation in an autoclave – a method created by Federico Martinotti – and with Muscat Blanc grapes.

Alta Langa, however, takes up the primary sparkling wine tradition of the territory, when wines were produced using the classic method. The territory was recognized in 2011 as a *Denominazione d'Origine Controllata e Garantita* (Denomination of Controlled and Guaranteed Origin, DOCG) providing – for its production – the use of Chardonnay and Pinot Noir, alone or together, for a minimum of 90%. Any remaining quota can be made up of non-aromatic varieties cultivated in Piedmont. The disciplinary also provides for the white and rosé styles, in addition to the "riserva" for both versions. As regards the periods of refermentation and aging in the bottle, a minimum time of 30 months is required for Alta Langa, becoming 36 for the reserve style. Although the production disciplinary provides for a minimum quota of varieties other than Chardonnay and Pinot Noir, it should be noted that most of the producers use exclusively these two varieties, either alone or together, in accordance with the type of wine and style to be produced.

The Tasting

Let's start by finding the two bottles that we will pour into the glasses of our tasting by contrast: Greco di Tufo Spumante Brut and Alta Langa Brut. Of the two, the Campanian sparkling wine is probably the most difficult to find, since, compared to the dominant dry table style, it is produced in much smaller quantities. Alta Langa Brut is certainly more produced, although – it must be said – it is a sparkling wine that is gaining increasing notoriety, it is not always easy to find it on the shelves of shops. As usual, both wines can be found in any good wine shop, making sure to buy two bottles belonging to the most recent vintages. As for the composition, we will make sure that Greco di Tufo

Spumante Brut is produced exclusively with the homonymous variety, while for Alta Langa Brut we will choose a bottle produced with a prevalence of Pinot Noir and the remaining part Chardonnay. We will also pay attention to the amount of sugar present in the wines, choosing Brut for both styles. Greco di Tufo Spumante Brut and Alta Langa Brut are poured into their respective tasting glasses at a temperature of 10 °C (50 °F).

Let's pour our wines into their respective glasses and finally begin this month's tasting by contrast. We will proceed with the evaluation of the appearance, starting with the Greco di Tufo Spumante Brut. Let's keep the glass in vertical position and, without swirling it, let's observe from above the arrangement of the crown, well present and rich at the edge of the glass. Looking instead from the side, let's observe the development of the *perlage*, composed of numerous chains of bubbles of a decidedly very fine size. Let's now tilt the glass over a white surface and observe the base, where we see an intense straw yellow color and high transparency. Now looking towards the opening of the glass, where the thickness of the wine becomes thinner, the color that we see here is golden yellow. Let's now move on to the evaluation of the appearance of the Alta Langa Brut, starting with the examination of the crown and the *perlage*. Also in this case, looking from above, the crown is well present on the edge of the glass and, looking from the side, the *perlage* is decidedly excellent, with numerous chains of bubbles with very fine size. The color is intense straw yellow, generally lighter than the Greco di Tufo Spumante, with nuances of the same color.

The olfactory profiles of Greco di Tufo Spumante Brut and Alta Langa Brut are decidedly different, despite having in common the qualities that are normally conferred by refermentation in the bottle. The characteristics attributable to the grapes are evidently different, however considering the evolution that the wine undergoes during the aging in contact with its own yeasts – including their autolysis – alters the olfactory qualities of the grapes even substantially. On the nose, Greco di Tufo Spumante Brut expresses – apart from the qualities conferred by refermentation in the bottle – the typical sensations of the Greco variety,

in particular apple, pear, peach and plum with floral perceptions that recall hawthorn and broom, as well as a pleasing scent of almond and, often, hazelnut. The olfactory profile of Alta Langa Brut is very different. In this wine, the aromas of Chardonnay and Pinot Noir – depending on their respective percentages – dominate the olfactory profile. From the glass we can perceive aromas of banana, grapefruit, raspberry, apple with floral hints of hawthorn and acacia.

Let's resume our tasting by contrast and proceed with the evaluation of the olfactory profiles of Greco di Tufo Spumante Brut and Alta Langa Brut, starting – as in the previous phase – with the sparkling wine from Campania. We keep the glass in vertical position and, without swirling it, we proceed with the first smell in order to appreciate the opening of the wine. From the glass we perceive intense and clean aromas of apple, plum and bread crust, to which hawthorn is added. After swirling the glass, an operation favoring the development of the olfactory qualities, we proceed with the second smell. The profile of Greco di Tufo Spumante Brut is completed with pear, peach, pineapple, citron, medlar, as well as almond and hazelnut. Let's now proceed with the evaluation of the olfactory profile of Alta Langa Brut, starting with the opening. From the glass we can perceive, intense and clean, the aromas of banana, apple, raspberry and bread crust, with floral hints of acacia and hawthorn. After swirling the glass and taking a second smell, the olfactory profile of the Piedmontese sparkling wine is completed with grapefruit, tangerine and pear. In both cases can be perceived the typical aromas of classic method sparkling wines, such as bread crust and, often, butter and honey.

Let's now move on to the evaluation of the gustatory profiles of the two wines, starting in this case too with the Greco di Tufo Spumante Brut. We start with the evaluation of the attack, that is, the primary sensations perceived in the mouth at the first sip. The wine is immediately recognizable for its marked effervescence and pleasing crispness conferred by the acidity, finding immediate balance with the effect of the alcohol and, not least, the sensation of slight sweetness of the Brut style, together with good roundness. In the mouth can be perceived the flavors of apple, plum, pear, citron and pineapple, therefore excellent correspondence with the nose. Let's now move on to the evaluation of the gustatory profile of the Alta Langa Brut, starting from its attack. Let's take a sip of the Piedmontese sparkling wine: in the mouth we immediately perceive the intense effervescence conferred by carbon dioxide combined with the crispness of the acidity. Also in this case the wine reaches perfect balance thanks to the effect of alcohol and the hint of sweetness typical of Brut sparkling wines, in addition to the pleasing roundness, in this case given not only by time but also by Chardonnay. In the mouth can be perceived the flavors of banana, apple, raspberry and grapefruit, with excellent correspondence with the nose.

We have reached the final stage of this month's tasting by contrast, so let's proceed with the analysis of the final sensations that the wines leave in the mouth, in particular the taste-olfactory persistence. After swallowing Greco di Tufo Spumante Brut, in the mouth are still perceived the sensations of crispness, good body and pleasing roundness, with a good persistence. Furthermore,



The color of Alta Langa Brut

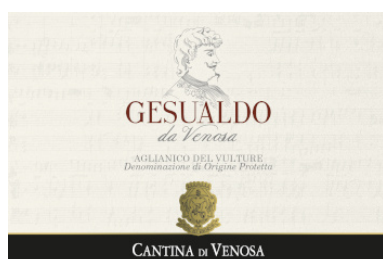
in the mouth we perceive the flavors of apple, plum, citron and pineapple combined with the pleasing bitter hint of almond. Let's now move on to the evaluation of the finish of the Alta Langa Brut. Also in this case in the mouth we clearly perceive the crispness as well as pleasing roundness and good body, together with excellent taste-olfactory persistence. We also perceive the flavors of banana, apple, raspberry and grapefruit. Before concluding, let's proceed with the last smell from the glasses of the two wines, first Greco di Tufo Spumante Brut and then Alta Langa Brut. Both wines express the typical qualities of classic method sparkling wines, however each clearly maintaining its own identity conferred by the respective grapes used for production.

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



Aglianico del Vulture Gesualdo da Venosa 2020
 Cantina di Venosa (Basilicata, Italy)

🍷 Aglianico

Price: € 16.00

Score ◇◇◇◇ ★

- 👁 Deep ruby red and nuances of garnet red, little transparency.
- 👃 Intense, clean, pleasing, refined and elegant, starts with hints of black cherry, blackberry and plum followed by aromas of dried violet, dried rose, blueberry, cocoa, tobacco, carob, licorice, leather, mace, vanilla and menthol.
- 👄 Properly tannic attack and however balanced by alcohol, full body, intense flavors, agreeable.
- 🍷 Persistent finish with flavors of black cherry, blackberry and plum.
- 📅 9 months in cask, at least 4 months in bottle.
- 🍴 Game, Stewed and braised meat, Roasted meat, Hard cheese



Aglianico del Vulture Superiore Carato Venusio 2017
 Cantina di Venosa (Basilicata, Italy)

🍷 Aglianico

Price: € 26.00

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 black cherry, blueberry, cocoa, cinnamon, tobacco, licorice, leather, 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.
- 📅 18 months in barrique, 12 months in bottle.
- 🍴 Game, Braised and stewed meat, Roasted meat, Hard cheese



Alto Adige Pinot Nero Riserva St. Daniel 2022
 Cantina Colterenzio (Alto Adige, Italy)

🍷 Pinot Nero

Price: € 19.90

Score ◇◇◇◇ ★

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of cherry, raspberry and plum followed by aromas of rose, strawberry, blueberry, arbutus berry, chocolate, tobacco, cinnamon, mace, vanilla and menthol.

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

🍷 Persistent finish with flavors of cherry, raspberry and plum.

📅 12 months in cask and barrique, 12 months in bottle.

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



Alto Adige Sauvignon Lafoa 2023
Cantina Colterenzio (Alto Adige, Italy)

🍇 Sauvignon Blanc

Price: € 27.90

Score ♦♦♦♦★

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of gooseberry, elder flower and peach followed by aromas of broom, yellow rose, box flower, apple, pear, pineapple, grapefruit, nettle, tomato leaf, green bell pepper, ginger, mineral and hints of vanilla.

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

🍷 Persistent finish with flavors of gooseberry, peach and grapefruit.

📅 Part of the wine ferments in barrique. Aged for 8 months.

🍴 *Pasta with fish, Sauteed white meat, Stewed fish, Mushroom soups, Fried fish*



Monteb Bruno 2020
Castello Poggiarello (Tuscany, Italy)

🍇 Cabernet Sauvignon

Price: € 35.00

Score ♦♦♦♦★

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

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

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

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

📅 24 months in barrique, 12 months in bottle.

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



Montechiaro 2019
Castello Poggiarello (Tuscany, Italy)

 Cabernet Franc

Price: € 35.00

Score 

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

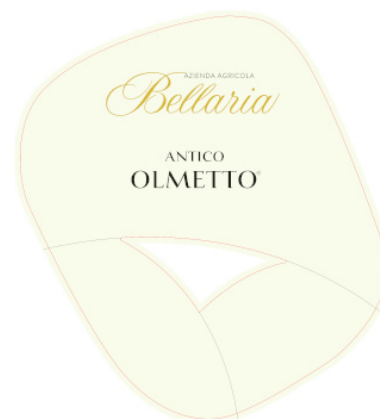
 Intense, clean, pleasing, refined and elegant, starts with hints of black currant, black cherry and plum followed by aromas of dried violet, blueberry, chocolate, tobacco, tomato leaf, bell pepper, leather, undergrowth, licorice, juniper, mace, vanilla and eucalyptus.

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

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

 24 months in barrique, 18 months in bottle.

 *Broiled meat and barbecue, Roasted meat, Stewed meat and mushrooms, Cheese*



Antico Olmetto 2020
La Nuova Bellaria (Lombardy, Italy)

 Merlot, Cabernet Sauvignon, Petit Verdot

Price: € 30.00

Score 

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

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

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

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

 10 months in barrique.

 *Broiled meat and barbecue, Stewed meat and mushrooms, Roasted meat, Cheese*



Vermentino di Gallura Spera 2023
Siddura (Sardinia, Italy)



Vermentino

Price: € 13.95

Score ◇◇◇◇ ★

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

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

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

 Persistent finish with flavors of apple, pear and almond.

 Aged in steel tanks.

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



Vermentino di Gallura Superiore Beru 2022
Siddura (Sardinia, Italy)



Vermentino

Price: € 35.50

Score ◇◇◇◇ ★

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

 Intense, clean, pleasing, refined and elegant, starts with hints of apple, plum and hawthorn followed by aromas of pear, mango, pineapple, passion fruit, butter, croissant, thyme, honey, almond, vanilla and flint.

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

 Persistent finish with flavors of apple, plum and almond.

 Fermented and aged in barrique.

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



La Gioia 2020
Riecine (Tuscany, Italy)

Sangiovese (80%), Merlot (20%)

Price: € 80.00

Score

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

Intense, clean, pleasing, refined and elegant, starts with hints of black cherry, plum and black currant followed by aromas of violet, blueberry, red orange, chocolate, face powder, tobacco, leather, licorice, mace, oregano, vanilla and menthol.

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

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

24 months in cask, 6 months in bottle.

Broiled meat and barbecue, Roasted meat, Stewed meat, Cheese



Chianti Classico Gran Selezione Vigna Gittori 2020
Riecine (Tuscany, Italy)

Sangiovese

Price: € 100.00

Score

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

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

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

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

24 months in cask, 6 months in bottle.

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



Etna Rosso Akraton 2018
Giovi (Sicily, Italy)

Nerello Mascalese (90%), Nerello Cappuccio (10%)

Price: € 25.00

Score

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

Intense, clean, pleasing and refined, starts with hints of cherry, raspberry and dried violet followed by aromas of plum, blueberry, carob, tobacco, licorice, graphite, vanilla and menthol.

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

Persistent finish with flavors of cherry, raspberry and plum.

24 months in cask.

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



Barolo del Comune di Serralunga d'Alba 2021
Boasso Franco Gabutti (Piedmont, Italy)



Nebbiolo

Price: € 45.00

Score ◆◆◆◆ ★

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of cherry, plum and violet followed by aromas of rose, raspberry, blueberry, cocoa, cinnamon, tobacco, mace, licorice, laurel, vanilla and menthol.

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

🍷 Persistent finish with flavors of cherry, plum and raspberry.

📅 24 months in cask, 12 months in bottle.

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



Barolo Gabutti 2021
Boasso Franco Gabutti (Piedmont, Italy)



Nebbiolo

Price: € 65.00

Score ◆◆◆◆ ★

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

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

👄 Tannic attack and however balanced by alcohol, full body, intense flavors, agreeable.

🍷 Persistent finish with flavors of cherry, plum and raspberry.

📅 18 months in cask.

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



**Biancanello del Metauro Superiore Tenuta Campioli
2024**
Fiorini (Marches, Italy)

Biancame

Price: € 8.00

Score

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

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

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

Persistent finish with flavors of apple, pear and peach.

5 months in cement tanks.

Fish and crustacean appetizers, Pasta and risotto with crustaceans, Stewed crustaceans with mushrooms, Eggs, Vegetable flans



Colli Pesaresi Sangiovese Riserva Luigi Fiorini 2020
Fiorini (Marches, Italy)

Sangiovese

Price: € 18.00

Score

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

Intense, clean, pleasing and refined, starts with hints of black cherry, plum and violet followed by aromas of rose, raspberry, blueberry, chocolate, tobacco, licorice, mace, leather, graphite, vanilla and menthol.

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

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

36 months in cask, 12 months in bottle.

Broiled meat and barbecue, Stewed meat with mushrooms, Roasted meat, 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.

NOT JUST WINE

Aquavitae

Review of Grappa, Distillates and Brandy



Grappa di Zibibbo
Giovi (Sicily)

Pomace of Moscato d'Alessandria

Price: € 30.00 - 50cl

Score

-  Limpid, colorless and crystalline.
-  Intense clean, pleasing and refined with aroma of raisin, dried apricot, hazelnut, pear, apple, honey and date with almost imperceptible alcohol pungency.
-  Intense flavors with perceptible alcohol pungency which tends to dissolve rapidly, pleasing roundness, balanced sweetness.
-  Persistent finish with flavors of raisin, dried apricot and honey.
-  Distilled in bain-marie batch alembic still.

Wine Guide Parade

April 2025

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

Rank	Wine, Producer	Votes
1	Valdobbiadene Extra Dry Rive di Santo Stefano Dirupo Nazzareno Pola Etichetta del Fondatore 2023, Andreola	15696
2	Vino Nobile di Montepulciano 2021, Salcheto	15130
3	Maso Toresella La Cuvée 2021, Cavit	14230
4	Trento Brut Blanc de Noirs Altemasi 2020, Cavit	13565
5	Trento Pas Dosé Altemasi 2019, Cavit	12004
6	Valdobbiadene Brut Rive di Refrontolo Col del Forno 2023, Andreola	11217
7	Taurasi Opera Mia 2017, Tenuta Cavalier Pepe	11067
8	Vino Nobile di Montepulciano Riserva 2021, Salcheto	9994
9	Valdobbiadene Extra Brut Rive di Col San Mar- tino 26° Primo 2023, Andreola	9900
10	Trento Riserva Brut Altemasi Graal 2017, Cavit	9825
11	Trentino Chardonnay Riserva Maso Toresella 2022, Cavit	9439
12	Chianti Biskero 2023, Salcheto	8545
13	Vino Nobile di Montepulciano Pieve Valardegna Vecchie Viti del Salco 2021, Salcheto	8421
14	Teroldego Rotaliano Superiore Riserva Maso Cervara 2021, Cavit	8325
15	Franciacorta Brut, Muratori	8280