

DiWINEtaste

Wine Culture and Information

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Italian Wine: Exports, Inventories, and Harvest

Wine is a vast, almost endless topic. There are so many things to talk about, and not just sensorial tasting, even though it has become a boring topic in recent years – so say the enlightened new prophets of communication – that keeps wine enthusiasts, old and new, away. There are so many things to talk about, however – alas – the events surrounding wine in recent years almost inevitably lead us to turn our attention to commercial and market developments, to which, given the time of year, we must also look at the forecast and outcome of the 2026 harvest. A vintage that promises to be “indecipherable”, at least according to the statements of producers, agronomists, and enologists. The sweltering heat of recent months has, in fact, significantly accelerated the grape ripening cycle, thus forcing early harvests, even into July, and not just for sparkling wine producers. It must be said that the same situation also occurred in other wine-growing countries in Europe.

Consumption is declining, export volumes are decreasing, including overall sales, with the only worrying increase being inventories. With the 2026 harvest now ended in many areas, winery inventories are evidently and inevitably destined to rise. This involves, at least initially, grape must, which will increase the so-called share of “new wine still fermenting” (“*Vino Nuovo Ancora in Fermentazione*”, VNAIF) however, in a few months, it will become fully-fledged wine, with the renewed hope of being sold. Just like the current inventories from previous vintages. The 2026 vintage, as mentioned, has already been defined as “indecipherable”, and no one feels it is worth risking making a prediction. This condition has been met almost unanimously in Europe’s top three wine-producing countries – Italy, France, and Spain – with producers, agronomists, and enologists remaining tight-lipped about the outcome of the 2026 harvest. These positions are clearly understandable, given the exceptional heat wave that, compared to previous years, has led to the grapes ripening extremely early, a condition that has, so to speak, been *never seen before* and is therefore difficult to interpret and predict.

Forecasts, or rather, no forecasts aside, according to the

“Cantina Italia” report, updated to July 31, 2026, wine stocks in Italian wineries amount to 42.6 million hectoliters, an increase of 6.9% compared to the same period in 2025. Furthermore, 3.1 million hectoliters of must and 42,027 hectoliters of new wine still in fermentation (Vnaif) are in stock. Compared to the same reference period in 2025, musts have increased (+31.5%) while new wine still in fermentation has decreased by -28.5%. Compared to the previous survey – June 30, 2026 – there have been declines of -8.6% for wines, -17.4% for musts, and -24.4% for “Vnaif”. As in the previous reports, the majority of stocks are held in Veneto wineries, accounting for 55.9%. Regarding the share of wine categories, 55.4% are DOP (predominantly red, accounting for 53.8%), 25.8% are IGP, varietal wines account for 1.7%, and other wines account for 17.1%.

As has been recorded for several years now, Prosecco DOC holds the record among the denominations, with a whopping 3.2 million hectoliters, equal to 9.4% of the entire country. Apulia and Tuscany IGP follow with 1.5 million hectoliters, equal to 4.4%, then Chianti DOCG with 1.2 million, equivalent to 3.6%. Furthermore, Montepulciano d’Abruzzo DOC with 1.13 million hectoliters – 3.3% – followed by Terre Siciliane IGP with 1.1 million, 3.2%, Sicilia DOC with 1.11 million, 3.2%, Salento IGP with 1 million, 3.1%, and finally Delle Venezie DOC with 963,000 hectoliters, 2.9%. These values, as already mentioned, are destined to rise with the 2026 harvest, which, although initially limited to the share of musts and new wines still in fermentation, will inevitably see the already high share of wines rise in the coming months. New inventories will inevitably – and I would add, truly hope so – need to be successfully reduced through the *natural* process of production, that is, sales. An undertaking that, at least for now, seems decidedly complex and fraught with uncertainty.

Starting with exports – a key component of the Italian and European wine market – which saw another decline in the first four months of 2026. According to results released by the Italian Wine Union (Unione Italiana Vini) – based on ISTAT data, the National Institute of Statistics – Italian wine exports fell 6.8% in value, equal to 2.34 billion euros. Volumes, of course,

Contents

Italian Wine: Exports, Inventories, and Harvest	1
WINE TASTING	
Contrasts of Dolcetto di Dogliani and Gattinara	2
Wines of the Month	5
EVENTS	
News	9
NOT JUST WINE	
Aquavitae	9
Wine Guide Parade	9

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- ▷ Home Page - www.DiWineTaste.com
- ▷ Wine Guide ▷ Aquavitae ▷ EnoForum ▷ Polls
- ▷ EnoGames (EnoQuiz - EnoGlass - EnoTemp) ▷ Events
- ▷ Serving Wine ▷ Back Issues ▷ Wine Place Guide
- ▷ MailBox ▷ Wine Parade ▷ Mailing List
- ▷ Tell a friend about DiWineTaste ▷ Alcohol Test

also declined 3.7%, to 641 million liters. This decline was seen both in the non-European market, down 8.7%, and in the European market, down 3.9%. In this context, for the first time in 10 months, the United States of America – following the well-known trade disputes – showed a tentative sign of recovery, with a 1.6% increase in April alone, but a 15.4% decline in the four-month period. Germany and the United Kingdom – primary importers of Italian wine – also recorded declines of 6.8% and 6.1%, respectively. Furthermore, Canada remained stable, while Switzerland closed the first four months with a 12.7% decline.

Things seem to be going better in some emerging markets, such as Brazil, where growth was +17.8% (corresponding to +36.4% for the entire Mercosur area), China, with +9.7%, and Russia, +28%. The Italian Wine Union also released updated data for May and, unfortunately, the final figures for the first five months of the year for so-called third-party countries show a decline of -7.5% in value and -3.9% in volume. In May alone, the United States of America recorded a 15% decline in value, with a corresponding 10% loss in the average price for 2026. In this regard, the president of the Italian Wine Union, Lamberto Frescobaldi, observes that «the increased presence in emerging and outlet markets, in addition to the reduction in production, are the two contextual directions that Italian wine must pursue. The current situation requires us to recognize that we are going through a phase in which it is not only necessary to further promote our wine, but also to recognize that large quantities released on the market do not help to enhance its value. We must aim for a balance between supply and demand that allows us to sustain the value of Italian wine, protecting business income and the competitiveness of the sector».

The market situation, of course, is not unique to Italy: France and Spain are also not providing encouraging data. One might say “misery loves company”, but in reality, it is simply “misery”. To this, as already mentioned, is added the uncertainty surrounding the 2026 harvest, for which none of the trade associations have commented on the forecast. The uncertainty surrounding the season, which is decidedly critical in all three countries, understandably requires caution, postponing any estimates until the end of the harvest, when the grapes are harvested and the winemaking process has begun, thus allowing for a definitive final outcome. The few who have made any predictions, note the good quality of the grapes and, given the scorching summer weather conditions, the obvious and nonex-

istent risk of downy mildew. Another sign detected in Europe’s major wine-producing countries – reiterated and confirmed – is the widespread decline in domestic consumption, with decidedly “not optimistic” forecasts. In my usual, incurable optimism, I still want to imagine that – sooner or later – wine will overcome this evident challenging moment. Perhaps by toasting renewed success with the 2026 vintage wines, which, in a few months, we will begin pouring into our glasses. Despite the lack of estimates and forecasts, they will certainly be capable of thrilling us. As always.

Antonello Biancalana

WINE TASTING

Contrasts of Dolcetto di Dogliani and Gattinara

A tasting by contrast, all Piedmontese, featuring wines made with two of the main grapes of the region, yet each with its own distinct character and remarkable personality.

Piedmont, without a doubt, is among the most important viticultural and enological regions in Italy, certainly among the most significant and important wine regions in the world. There are many reasons for this: not only an interesting ampelographic diversity, but also – and no less importantly – a wealth of wine-producing lands and styles. From northern Piedmont to the southernmost border with Liguria, the region extends across a variety of diverse soil compositions and rich and vast morphology. All this is further enhanced by a remarkably rich selection of grape varieties, specialized, so to speak, in producing the various styles typical of each area. Whites and reds, sweet and sparkling wines, Piedmont offers wine lovers a wide and prestigious selection of wines to pour into their glasses. Of all these, of course, it is the red wines that most and primarily identify this Italian region.

There will be, in fact, two red wines to be poured into the glasses of the tasting by contrast of this month, produced with different grapes – very different – both nonetheless significant in defining the winemaking identity of Piedmont. Among the red grape varieties of this region, a trio of enormous importance stands out, both in terms of their widespread use and their winemaking applications: Barbera, Nebbiolo, and Dolcetto. Of this important trio, we will leave out Barbera, a celebrated and widespread red grape variety, not only in Piedmont, as a matter of fact one of the most widely planted red grapes in Italy. Nebbiolo and Dolcetto, on the other hand, are concentrated mostly in Piedmont, although they are also grown – especially Nebbiolo – in other regions of Italy and, to a lesser extent, around the world. Of the many wines produced with these grapes, we will pour Dolcetto di Dogliani and Gattinara into our glasses, two stunning representatives not only of their respective grapes but also of Piedmont.

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Dolcetto di Dogliani

The panorama of Piedmontese wines produced with Dolcetto is decidedly rich, indeed, very rich. This important red grape variety is included in numerous Piedmontese production disciplinary, many of which are exclusively reserved for wines made with this grape. Among these, Dolcetto di Dogliani – or simply, Dogliani – is undoubtedly among the most famous and appreciated. Recognized for years as a *Denominazione d'Origine Controllata e Garantita* territory (Denomination of Controlled and Guaranteed Origin, DOCG) Dolcetto di Dogliani, after being granted DOC status in 1974, reached the pinnacle of Italian winemaking quality in 2005. Added to this is the important modification of 2011 that – as a matter of fact – merged the territories of the Dolcetto delle Langhe Monregalesi and Dolcetto di Dogliani denominations, thus decreeing the suppression of the former and extending the territory of the latter, which has always been recognized as a DOCG. In this regard, it is worth noting that Dogliani, in the Langhe region, in the province of Cuneo, boasts a long-standing connection with the Dolcetto grape, for centuries the chosen variety – along with Barbera – of the wines produced in this area.

Wine production in Dogliani has historically been documented as far back as the ancient Romans, however it is uncertain whether it was already being produced with Dolcetto grapes. The first reliable evidence of the presence of Dolcetto grape in Dogliani dates back to around the year 1000, with documents attesting to its trade. Dolcetto gradually assumed significant importance for the economy and viticulture of Dogliani, so much so that in 1593 the municipality issued a specific regulation, establishing, in particular, the start date of the harvest as September 21st. A grape that has always dominated the vineyards of the Langhe, along with Barbera and before Nebbiolo, wines made with Dolcetto have always been the primary representatives of local winemaking. The current production disciplinary for Dogliani, in addition to the Superiore style, also allow for the additional mention of “vigna” (vineyard) on the label, followed by the relevant toponym or traditional name. For all styles, the disciplinary provides for the exclusive use of Dolcetto grapes.

Gattinara

Gattinara is undeniably among the most celebrated wines of Piedmont, originating in the municipality of the same name in the province of Vercelli. A *Denominazione d'Origine Controllata e Garantita* wine (Denomination of Controlled and Guaranteed Origin, DOCG) Gattinara shares, with many other great wines of the region, the use of the Nebbiolo grape. A renowned and celebrated variety, capable of creating powerful wines with marked elegance, Nebbiolo, combined with the specific characteristics of the Gattinara terroir, lends a refined personality and class. Although the majority of current production is exclusively made with Nebbiolo, the production disciplinary provides for a minimum percentage of this variety – also known locally as “Spanna” – 90%. The remaining and additional quota may include Uva Rara and Vespolina. Furthermore, the production disciplinary also include the Riserva style, which requires a minimum aging period in wood of 36 months, in-

stead of 24. Finally, the disciplinary also allow the mention of “vigna” (vineyard) followed by the relevant toponym or traditional name, claimed as an *Menzione Geografica Aggiuntiva* (Additional Geographic Mention, MGA).

Nebbiolo, as in the rest of Piedmont, has a long connection with the Gattinara area. The same can be said for viticulture, evidence of which predates the arrival of the ancient Romans. The first records of wine, specifically its commercialization, date back to 1378, attesting to trade and exports, reaching the noble courts of Europe, in particular Spain. This success is primarily due to the Marquis of Gattinara, Cardinal Mercurino Arborio, who – in the early 1500s – used the local wine not only as a valuable trade good, but also as an effective tool for diplomatic relations. Compared to wines produced with Nebbiolo, particularly from the Langhe, those of Gattinara are characterized by greater finesse and elegance, while still maintaining its renowned power in the glass. Gattinara stands out, among Nebbiolo wines and not just those from Piedmont, for its distinct personality and elegance.

The Tasting

Before we begin evaluating the wines for our tasting by contrast, we will find the bottles of Dolcetto di Dogliani and Gattinara. These are fairly common wines and are often available in large-scale retail chains. As always, if they prove difficult to find, we can visit a reputable wine shop. Regarding the composition, Dolcetto di Dogliani is produced solely and exclusively with the eponymous grape, while for Gattinara, we will ensure it is made with Nebbiolo, without the presence of other complementary grapes required by its production disciplinary. Regarding winemaking practices, for Dolcetto di Dogliani, we will make sure it is fermented and aged in steel tanks, a very common choice for this wine, but not the only one. Gattinara, on the other hand, requires at least 24 months of aging in cask, so this is clearly a mandatory choice. Both wines belong to the most recent vintage on the market and we will pour them into tasting glasses at a temperature of 18 °C (64 °F).

We can now pour the two wines of the tasting by contrast of this month into glasses and proceed with evaluating the ap-



The Color of Gattinara

pearance of the Dolcetto di Dogliani and Gattinara. We will begin with the Dolcetto di Dogliani, then, tilting its glass over a white surface, we will observe the base to evaluate its color and transparency. Dolcetto is well known for its excellent coloring power, a quality that – evidently – is also confirmed in the Dogliani. Indeed, we observe an intense ruby red color with decidedly reduced transparency. Let's now move on to observe the nuance, towards the opening of the glass, where the wine becomes thinner. Here we detect a purple-red color, confirming both the coloring quality of Dolcetto and its youth. Let's now move on to observing the Gattinara, so we tilt the glass over the white surface. Here we observe an intense and brilliant ruby red color, with a much higher transparency than the Dolcetto di Dogliani. The nuance of Vercelli wine reveals a ruby red color, often tending towards garnet.

Wines made with Dolcetto and Nebbiolo express decidedly different and distinct aromas. Those in our tasting by contrast are no exception, of course. We should also consider that the aromas of Gattinara are enriched with tertiary aromas, obviously given by cask aging. Dolcetto is recognized on the nose by its intense aromas of dark-fleshed fruits, particularly black cherry, plum, blackberry, and blueberry, often also including red-fleshed fruits such as raspberry and strawberry. Among the floral notes, Dolcetto primarily expresses violet, although there are also subtler hints of geranium and rose, and occasionally even carnation. Another olfactory characteristic that often accompanies Dolcetto wines is the scent of almond. In the olfactory profile of wines made with Nebbiolo, intense aromas of cherry and plum stand out on the nose, always accompanied by floral sensations including violet and rose. Among the aromas identifying Nebbiolo, we also find raspberry, strawberry and blueberry.

Let's resume our tasting by contrast and evaluate the olfactory profiles of the two wines, starting – as in the previous phase – with the Dolcetto di Dogliani. Holding the glass in vertical position, without swirling, we take the first sniff to appreciate the opening of the wine. On the nose, we recognize – clear and intense – aromas of black cherry, plum, and blackberry, followed by a pleasing violet scent. After swirling the glass – an operation favoring the development of the wine's olfactory qualities – we proceed with the second sniff. The olfactory profile of Dolcetto di Dogliani is completed with blueberry, raspberry, and strawberry, occasionally pomegranate, often followed by the unmistakable almond aroma. Let's now move on to evaluate the olfactory profile of Gattinara and, holding the glass in vertical position without swirling, analyze its opening. On the nose, we perceive intense and clean aromas of cherry, plum, and violet, typical of wines made with Nebbiolo. After swirling the glass and taking a second smell, the aromatic profile of Gattinara is completed with rose, raspberry, and strawberry, along with a long sequence of tertiary sensations imparted by cask aging.

Let's now move on to evaluating the gustatory profiles of Dolcetto di Dogliani and Gattinara, starting – as in the previous phases – with the wine made with Dolcetto. The first quality we examine is the attack, that is, how the wine is perceived in the mouth after the first sip. The pleasing and gentle astringency imparted by the tannins is immediately noticeable, balanced by the alcohol, along with a hint of crispness and roundness. The palate perceives flavors of black cherry, blackberry,

and blueberry, along with raspberry and strawberry, sometimes followed by a sensation in which we recognize almond. Dolcetto di Dogliani has a good body and is appreciated for its pleasing immediacy. Let's now move on to evaluating the attack of the Gattinara. The Vercelli wine immediately presents a decidedly more intense sensation of astringency, as is the crisp acidity, which is very noticeable here. These two sensations find a prompt balance thanks to the effect of the alcohol and the moderate roundness conferred by the wood aging, with a decidedly robust yet very elegant body. On the palate, we perceive intense flavors of cherry, plum, and raspberry.

We now proceed to the final phase of the tasting by contrast of this month, namely, evaluating the final sensations the wines leave in the mouth after swallowing, particularly their taste-olfactory persistence. The finish of Dolcetto di Dogliani is persistent, leaving pleasing and intense flavors of black cherry, blackberry, plum, and raspberry – as well as the frequent *bitter touch* of almond – with a sensation of good body and pleasing astringency that combine with an agreeable crispness. The finish of Gattinara is equally persistent, and in this case, the sensation of structure we perceive in the mouth is decidedly more robust, a sensation that is combined with the crispness provided by the acidity, typical of Nebbiolo wines, along with the astringency. The flavors of cherry, plum, and raspberry are perceived – clear and intense – on the palate. Two decidedly different wines, in some respects even opposites, yet elegant and agreeable. Two grapes, Dolcetto and Nebbiolo, which also produce wines with distinct and different characters, not only because of the typical winemaking practices generally used in the production of Dolcetto di Dogliani and Gattinara.



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



Colli Martani Merlot Riserva Vigna San Martino 2018 Terre de la Custodia (Umbria, Italy)

🍷 Merlot

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 cherry, black currant and plum followed by aromas of dried violet, blueberry, tamarind, cocoa, tobacco, tar, leather, juniper, licorice, mace, vanilla and eucalyptus.

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

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

📅 24 months in barrique, 12 months in bottle.

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



Montefalco Sagrantino Exubera 2018 Terre de la Custodia (Umbria, Italy)

🍷 Sagrantino

Price: € 40.00

Score ◇◇◇◇◇ ★

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

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

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

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

📅 About 24 months in barrique, at least 12 months in bottle.

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



Montefalco Sagrantino Colle alle Macchie 2020 Tabarrini (Umbria, Italy)

🍷 Sagrantino

Price: € 50.00

Score ◇◇◇◇◇ ★

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of blackberry, plum and black cherry followed by aromas of dried violet, blueberry, chocolate, tobacco, tamarind, leather, licorice, pink pepper, undergrowth, vanilla and menthol.

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

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

📅 At least 36 months in cask, 12 months in bottle.

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



Montefalco Sagrantino Campo alla Cerqua 2020
Tabarrini (Umbria, Italy)

🍇 Sagrantino

Price: € 50.00

Score ♦♦♦♦★

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

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

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

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

📅 At least 36 months in cask, 12 months in bottle.

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



Negroamaro F 2021
San Marzano (Apulia, Italy)

🍇 Negroamaro

Price: € 26.00

Score ♦♦♦♦★

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

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

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

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

📅 12 months in barrique.

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



Primitivo di Manduria Sessantanni 2020
San Marzano (Apulia, Italy)

🍇 Primitivo

Price: € 26.00

Score ♦♦♦♦★

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

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

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

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

 12 months in barrique.

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



Brunello di Montalcino Vallocchio 2021
Tenuta Fanti (Tuscany, Italy)

 Sangiovese

Price: € 55.00

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, raspberry, strawberry, blueberry, cocoa, cinnamon, tobacco, licorice, mace, juniper, leather, vanilla and menthol.

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

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

 36 months in cask, at least 5 months in bottle.

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



Brunello di Montalcino Riserva Vigna Le Macchiarelle 2020
Tenuta Fanti (Tuscany, Italy)

 Sangiovese

Price: € 85.00

Score 

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

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

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

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

 48 months in cask, at least 18 months in bottle.

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



Aleatico Passito dell'Elba 2022
La Galea (Tuscany, Italy)

Aleatico

Price: € 38.50 - 375ml

Score ◇◇◇◇◇

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

Intense, clean, pleasing, refined and elegant, starts with hints of blackberry, black cherry and dried violet followed by aromas of dried rose, lavender, tamarind, strawberry, plum, blueberry, raspberry, carob, cinnamon, pink pepper, anise and nail polish.

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

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

At least 15 months in steel tanks, 2 months in bottle.

Jam and fruit tarts, Confectionery, Hard cheese



Murva Bianco 2022
Murva (Friuli-Venezia Giulia, Italy)

Sauvignon Blanc (95%), Chardonnay (5%)

Price: € 27.00

Score ◇◇◇◇◇ ★

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

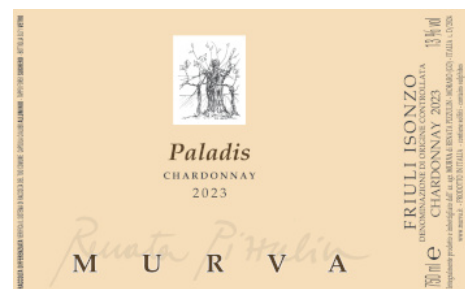
Intense, clean, pleasing, refined and elegant, starts with hints of gooseberry, apple, elder flower followed by aromas of hawthorn, passion fruit, pineapple, grapefruit, pear, citron, melon, honey, butter, linden and vanilla.

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

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

10 months in barrique, 24 months in bottle.

Stuffed pasta, Pasta with mushrooms and crustaceans, Roasted white meat, Stewed fish, Roasted fish



Friuli Isonzo Chardonnay Paladis 2023
Murva (Friuli-Venezia Giulia, Italy)

Chardonnay

Price: € 27.00

Score ◇◇◇◇◇ ★

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

Intense, clean, pleasing, refined and elegant, starts with hints of banana, apple and acacia followed by aromas of hawthorn, grapefruit, pear, pineapple, citron, plum, praline, cardamom, butter, honey, vanilla and flint.

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

Persistent finish with flavors of banana, apple and grapefruit.

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

Stuffed pasta with fish, Roasted fish, Roasted white meat, Legume soups, Stewed fish 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

Aquavitae

Review of Grappa, Distillates and Brandy



La Grappa di Aglianico del Vulture Affinata

Cantine del Notaio (Basilicata, Italy)

(Distiller: Distilleria G. Bertagnolli)



Pomace of Aglianico

Price: € 42.50 - 700ml

Score ◇◇◇◇☆



Brilliant amber yellow, limpid.



Intense, clean, pleasing, refined and elegant with aromas of black cherry, plum, blackberry, dried violet, tobacco, vanilla, cocoa, honey, caramel, hazelnut and licorice with almost imperceptible alcohol pungency.



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



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



Bain-marie batch distillation. Aged in barrique for 30 months.

Wine Guide Parade

May 2026

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

Rank	Wine, Producer	Votes
1	Monferrato Rosso Le Grive 2024, Forteto della Luja	15203
2	Sicilia Rosso Lanni 2024, Alagna	14709
3	Alto Adige Chardonnay Lafoa 2024, Cantina Colterenzio	13731
4	Duzì, Alagna	13153
5	Alto Adige Pinot Nero Riserva Lafoa 2022, Cantina Colterenzio	12638
6	Elcione Rosso 2023, Tenuta Vitalonga	12256
7	Solengo 2022, Argiano	12192
8	Alto Adige Chardonnay Since 83 2024, Cantina Colterenzio	11819
9	Vitalonga Chardonnay 2024, Tenuta Vitalonga	11644
10	Marsala Superiore Garibaldi Dolce Baglio Baiata, Alagna	11355
11	Alto Adige Gewürztraminer Lafoa 2023, Cantina Colterenzio	11200
12	Loazzolo Piasa Rischei 2022, Forteto della Luja	10580
13	Amarsa, Alagna	10458
14	Riri Extra Dry, Alagna	10400
15	Alto Adige Pinot Bianco Riserva Eppan-Berg 2023, Cantina Colterenzio	10153