

DiWINEtaste

Wine Culture and Information

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Who Likes Red Wines?

Consumer preferences for certain wine styles have always been constantly changing. The succession of new fads and trends is a phenomenon that affects all times and all moments, very often capable of changing and upending consumer habits. Wine, evidently, has always been subject to these phenomena, without exception. Over time, even going back centuries, every era and period has been marked by a preference for a particular wine style, a phenomenon that repeats itself cyclically in favor of one style to the detriment of others, or, no less importantly, of one in particular. In these unique and complicated times for the wine market, discussing consumption is a decidedly complex and “thorny” topic. Above all, from what recent consumption data shows, there is one style that seems to be struggling, although others are nevertheless enjoying consumer favor. This, as mentioned, has always been the case.

According to recent market and consumer surveys, it seems red wines have long been out of favor with consumers. Considered, at least until a few years ago, “important”, red wines are apparently going through a difficult period in terms of consumption. Evidently, this is also, or perhaps very likely, the result of information campaigns regarding the health effects of alcohol consumption, which inevitably involve wine as well. Personally, although I have no medical or scientific qualification in the field, I insist that it would be better to talk about abuse, thus restoring the proper meaning and measure of the word “consumption”. Besides causing a drastic decline in consumption, it has also favored the notion that certain “immediate” and “simple” wines are healthier than others, particularly reds, which are considered higher in alcohol and *heavier*. It is sometimes true that they contain a higher amount of alcohol, but it is equally true that this can also be found in other styles, including certain whites and rosés, for example.

As I have already written in the past, recent years have seen a general decline in the alcohol content of wines: undoubtedly

a necessary adaptation to new consumption trends. By remembering that it is always the sum – of the alcohol, in this case – that makes the total, the general tendency is to believe that certain modern wines, simpler and more immediate, but not alcohol-free, are less harmful to health. This also leads to the belief that several glasses of such wines can be consumed, when in reality it would be much less harmful to consume a single glass of red wine, including the so-called “important” or “heavy” ones. I am moreover aware, and convinced, that this is also the result of a certain “new culture” of wine, clearly devastated by an embarrassing superficiality and approximation. I understand that times are changing – they probably already have – however, I increasingly notice that, for many consumers, even those who call themselves enthusiasts, wine represents the act of pouring it into the glass, paying little or no attention to its characteristics – with the exception, in many cases, of the label – and then *simply drinking* it.

Furthermore, this scenario also includes the way wine is consumed, which has changed significantly in recent years. This is also because of the growing habit of eating away from home, often a forced choice for work reasons. On these occasions, being aware of the reprise of work commitments, particularly at the end of the lunch break, wine is rarely poured and other beverages are preferred. When work commitments are over, even in case one decides to have dinner at home, the preference for wine is still uncertain. This is especially true for individuals who live alone and, understandably, uncorking a bottle of wine means not consuming it completely and is therefore postponed to another occasion. If then one decides to spend the evening away from home, particularly in the now well-established trend of apéritifs-gatherings, the preference leans more toward light, immediate and easy wines, as well as certain sparkling wines.

Red wine, therefore, is declining in consumer preferences, not least because of its reputation for being a strong and structured

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wine, and therefore decidedly “heavy”. In recent years, in part to satisfy these new consumption habits, wineries have begun producing light, moderately structured red wines, with low alcohol content with simple and immediate aromas. Although the commercial push is understandable, when enjoying wine with friends, consumers tend to prefer whites, rosés, and sparkling wines, particularly those produced using the Martinotti or Charmat methods. Red wines are sometimes seen at restaurant tables, especially those occupied by decidedly older customers, belonging to the generation that usually associates the consumption of *important* red wines with equally important occasions and gatherings. Even in these cases, however, it is not common to see bottles of “robust” red wines at the table, also because of the proposals of certain modern cuisines, which have been lightened exactly like the wines.

If I think that, until a few years ago – say about ten – the idea of tasting a powerful, mature red wine was the prelude to a special occasion of sharing and dishes expressly prepared to enhance that wine were often served at the table. A habit, in truth, I still have today and happily follow whenever there is the right occasion and in good company. For me, no less, who have always appreciated, and continue to appreciate, those *important*, powerful, and undeniably elegant red wines, the occasion often turns into a sort of ritual. Let me be clear: I do the very same for any wine that comes to my table, not just reds, but, of course, them too. I understand I belong to a minority, given that consumption is now oriented in favor of “simpler” and “immediate” wines – however respecting their role and dignity – but which often end up going completely unnoticed and forgotten immediately after the first sip. So, who likes red wines? If we consider the current wine consumption, which is decidedly declining, with reds seeming to suffer the most from this condition, the answer might be “probably a few”.

Consumption trends and habits – including those of wine – are cyclical phenomena, alternating between success and oblivion. At this particular moment, red wine is struggling, while whites, rosés, and sparkling wines – but not all of them – are in vogue and riding high. A few decades ago, however, the exact opposite was true. The majority preferred reds, considered the quintessential wines, while the others, instead, were seen as

lesser sons of Bacchus. Although I obviously have my own preferences when it comes to wine, but definitely, no one in particular, since I consider them all worthy and deserving of attention, when I see a wine struggling, frankly, I feel sorry. In this sense, the most enduring disappointment, and one that will likely continue for a long time, is for fortified wines, capable of extraordinary and sumptuous sensorial emotions like few others, and unfortunately still too little considered and appreciated by the majority of consumers. Given the current preferences and consumption habits, predicting a recovery in red wine consumption is quite complicated. Despite having been “stripped” of certain heavy structures and complexity, thus appealing to the modern market – which favors light, simple, immediate, and carefree wines – reds seem today to be “too much wine” for simple consumers. Or perhaps, as has always been the case, and without me ever realizing it in all these years, red wines are for the few and definitely not for everyone.

Antonello Biancalana

WINE TASTING

Contrasts of Cirò Rosato and Etna Rosato

Calabria and Sicily, among Italy’s oldest wine-producing regions, compared in the tasting of this month with two rosés, made with Gaglioppo and Nerello Mascalese, respectively.

Calabria and Sicily are among the oldest wine-producing regions in Italy, rich in history and renowned wines, a path that has spanned the centuries to the present day with undiminished enological prestige. Both regions boast over two thousand years of history in which viticulture and enology have played an important role. Historical and archaeological evidence trace the origins of viticulture and wine production to the arrival of ancient colonizers – including the Greeks – who recognized the viticultural potential of these two lands and started wine production. As is well known, when the Greeks arrived in the part of Italy that now includes Calabria, they found such favorable environmental conditions that the place earned the significant name of *Enotria*, meaning “land of vines and wine”. Although the origin of this name is controversial – *οἶνος* (*oínos*) in fact means “wine” in Greek – it is believed that it actually derives from *Enotro*, a Greek mythological figure, who settled in these lands, which therefore took the name of “Enotria”.

The history of winemaking and viticulture in Sicily is no less fascinating, where the discovery of fossilized grape seeds suggests the presence of vines – and presumably wine production – as far back as prehistoric times. Furthermore, in addition to the influence of Greek colonists, wine production in

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Sicily also owes a fundamental contribution to the presence of the Phoenicians, who introduced advanced viticulture and wine-making techniques. These are, therefore, lands boasting ancient viticultural and winemaking origins and traditions, activities that have continued to shape the history of those lands through subsequent eras and, no less importantly, today. The tasting by contrast of this month examines wines produced in two important denomination of Calabria and Sicily – Cirò and Etna – respectively vinified with Gaglioppo and Nerello Mascalese, among the most interesting and significant grapes of these two regions. Furthermore, we will be pouring decidedly lesser-known styles, yet belonging to both denominations: rosés.

Cirò Rosato

Cirò has been the first Calabrian area to reach, in 1969, the *Denominazione d'Origine Controllata* status (Denomination of Controlled Origin, DOC) and is undeniably the most famous winemaking area of the region, as well as one of its most significant and representative ones. The production disciplinary includes red, white, and rosé wines, all expressions of the typical grapes of the region. Of these, the reds are undeniably the most renowned ones, produced with Gaglioppo, an extraordinary native Calabrian grape variety capable of producing wines of remarkable personality and quality. This interesting variety is also used to make the rosé wines of the denomination, also in this case giving interesting results of character and personality. In this regard, it is worth noting that the red wine from this region has been recognized with the *Denominazione d'Origine Controllata e Garantita* (Denomination of Controlled and Guaranteed Origin, DOCG), reserved to the wines produced in the *classical territory* only.

The denomination takes its name from the homonymous town in the province of Crotone, however production is also permitted in the Cirò Marina area as well as part of the municipalities of Crucoli and Melissa. The red and rosé wines of the denomination are primarily produced with Gaglioppo grape – for a minimum of 80% – and any additional part may consist of red grape varieties permitted in Calabria. In this regard, it is worth noting that almost all producers use Gaglioppo alone for both red and rosé wines, rightly favoring the expression and character of this variety, which is also the most widely planted in Calabria. Red wines of the Cirò denomination produced with Gaglioppo are generally vinified in casks or barriques, while rosé wines are made in inert containers, thus enhancing the characteristic fruit and floral aromas of the grape.

Etna Rosato

From a viticultural and enological perspective, the area around the Etna volcano is among the most significant and historic in Sicily. Furthermore, in recent years, this area has attracted growing interest from critics and enthusiasts, thanks – not least – to its unique environmental and climatic conditions,

which give extraordinary personality to its wines. The Etna area is recognized by the Italian quality system as *Denominazione d'Origine Controllata* (Denomination of Controlled Origin, DOC) established in 1968, the first to reach this status in Sicily and – therefore – among the oldest in Italy. The Etna denomination extends across the municipalities surrounding the Etna volcano, in the province of Catania. The production disciplinary include white, red, rosé, and sparkling wines, all produced with typical local varieties. Among the mainstays of the wine in this denomination is Nerello Mascalese, the main variety for red and rosé styles, as well as sparkling wines.

A grape with remarkable elegance and winemaking potential, Nerello Mascalese – according to the Etna DOC production disciplinary – must be used for at least 80% in red and rosé wines, with a possible complementary portion of Nerello Cappuccio and other non-aromatic red varieties permitted in Sicily. Nerello Cappuccio, in particular, despite its interesting winemaking qualities, is often sacrificed in favor of Nerello Mascalese, which is, in the majority of cases, used alone. This variety has nevertheless gained favor with both producers and consumers, thanks in part to its sensorial qualities of remarkable finesse and elegance, characteristics that are strongly influenced – not least – by the environmental, climatic, and soil conditions typical of the lands near Mount Etna. This elegance is certainly also evident in the rosé wines of the denomination, which, in order to express the unique and characteristic qualities of Nerello Mascalese, are primarily vinified in inert containers.

The Tasting

Before pouring Cirò Rosato and Etna Rosato into the glasses of our tasting by contrast, let's find the two bottles. While the primary style of these denominations – red – is quite popular and widespread, rosé is decidedly more difficult to find. They are likely to be hard to find on the shelves of large retailers, while they are much more likely to be found in well-stocked specialized wine shops. For both wines, their respective production dis-



The color of Cirò Rosato

disciplinary require a minimum of 80% of the primary varieties – Gaglioppo and Nerello Mascalese, respectively – in most cases, Cirò Rosato and Etna Rosato are made from these varieties alone. Although this is the preferred method of most producers, we will make sure the wines we are going to pour are exclusively made from Gaglioppo and Nerello Mascalese. We will also select two bottles belonging to the most recent harvest and pour them into their respective tasting glasses at 12 °C (54 °F).

Let's begin the tasting by contrast of this month. The first sensorial characteristic we will examine is appearance, that is, how the wines are seen to the eye in terms of color and transparency. The first wine we evaluate is Cirò Rosato, so – after having tilted the glass over a white surface – we observe the base in order to examine the color. The Calabrian wine presents itself to the eyes with a bright cherry pink color, and the nuance – observed at the edge of the glass toward the opening – confirms the same hue. The transparency of Cirò Rosato, assessed by placing a contrasting object between the glass and the white surface, is decidedly high. We now proceed with the analysis of the appearance of Etna Rosato, so, by tilting the glass over the white surface, we observe an intense and bright cherry pink color at the base, generally darker than Cirò Rosato. The nuance of the Sicilian wine confirms the base color, and its transparency, in this case too, is quite high.

The olfactory profiles of Cirò Rosato and Etna Rosato share – besides their style – some red fruit and floral aromas. The differences are expressed in terms of quality and intensity, making the two wines recognizable and distinct. Moreover, Etna Rosato generally expresses a fresher aroma, as well as sensations of minerality, which are generally absent in Cirò Rosato. Furthermore, environmental and climatic conditions influence the olfactory profiles of the two wines, in particular temperature, soil composition and vineyard altitude. In both wines, as already mentioned, aromas of red fruit can be detected, in particular cherry, raspberry, and strawberry, as well as hints of other fruits, which are not always common in the two wines. As for the floral olfactory qualities, Cirò Rosato and Etna Rosato primarily express aromas of rose and cyclamen.

Let's resume our tasting by contrast and proceed with the analysis of the olfactory profiles of Cirò Rosato and Etna Rosato. As in the previous phase, the first wine of which we will evaluate aromas is the Calabrian one. Holding the glass in vertical position, without swirling, we proceed with the first smell in order to appreciate the opening of the wine, that is, the primary and identifying olfactory sensations. The nose perceives – intense and clean – aromas of cherry and raspberry, along with floral notes of rose and cyclamen. We now proceed with swirling the glass in order to favor the development of the remaining aromas, and do the second smell. The olfactory profile of Cirò Rosato is completed with blackberry, strawberry, plum, and peach, occasionally followed by sensations reminiscent of carnation and anise. Let's now move on to evaluating the opening of Etna Rosato. By holding the glass in vertical position and without swirling, the nose perceives aromas of cherry, raspberry, and strawberry, followed by rose. A distinct minerality is evident from the first sniff. After swirling the glass, the aromatic profile of the Sicilian wine

is completed with apple, peach, arbutus berry, mandarin, and cyclamen, occasionally followed by blueberry and blackberry.

We now proceed with the evaluation of the gustatory profiles of the two wines, starting – as in the previous phases – with Cirò Rosato. The first gustatory quality we analyze is the attack, that is, the primary sensations perceived in the mouth upon the first sip. The Calabrian wine is immediately recognizable for the pleasing crispness given by the acidity, which quickly finds balance thanks to the effect of the alcohol. The structure is moderate, with a modest yet perceptible roundness; the flavors of cherry, raspberry, and blackberry are clearly perceptible in the mouth. The attack of Etna Rosato is distinguished by the marked crispness given by the acidity, in this case too immediately balanced by the effect of the alcohol. The roundness is moderate and, generally speaking, less intense than Cirò Rosato. The flavors of cherry, raspberry, strawberry, and arbutus berry are clearly perceptible in the mouth, along with a hint of citrus, including mandarin.

We have reached the end of the tasting by contrast of this month, therefore we can now evaluate the final sensations the two wines leave in the mouth after swallowing, in particular their taste-olfactory persistence. The finish of Cirò Rosato is persistent, with flavors of cherry, raspberry, and blackberry well perceivable in the mouth, along with a pleasing sensation of crispness and moderate structure. The finish of Etna Rosato is also persistent, with flavors of cherry, raspberry, and strawberry clearly perceivable in the mouth, as well as arbutus berry and a citrus note reminiscent of mandarin. The sensation in the mouth is also of pleasing crispness, well-balanced by the effect of alcohol. Before concluding the tasting, let's take a final sniff, first of Cirò Rosato and then of Etna Rosato. On the nose, we can still perceive the olfactory qualities common to both wines, yet with completely distinct expressions that make them recognizable on the nose.



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



Alto Adige Terlano Bianco La Contessa 2023 Manincor (Alto Adige, Italy)

🍷 Pinot Bianco (55%), Chardonnay (28%), Sauvignon Blanc (17%)

Price: € 18.90

Score ◇◇◇◇ ★

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of apple, plum and apricot followed by aromas of chamomile, hawthorn, broom, pear, citron, banana, nettle, linden, vanilla and flint.

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

🍷 Persistent finish with flavors of apple, plum and apricot.

🍷 Fermented in cask, 9 months in cask.

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



Le Petit 2021 Manincor (Alto Adige, Italy)

🍷 Petit Manseng

Price: € 50.00 - 375ml

Score ◇◇◇◇◇

👁 Brilliant amber yellow and nuances of amber yellow, transparent.

👃 Intense, clean, pleasing, refined and elegant, starts with hints of raisin, dried apricot and lychee followed by aromas of peach jam, mango, date, dried fig, medlar, quince jam, citrus fruit peel, honey, saffron, ginger, powdered sugar and hints of vanilla.

👄 Sweet and round attack, however balanced by crispness, good body, intense flavors, agreeable.

🍷 Very persistent finish with long flavors of raisin, dried apricot and lychee.

🍷 Fermented and aged in cask.

🍴 *Confectionery, Jam and dried fruit tarts, Hard cheese*



Roma Rosso Riserva 200 Anni 200 Casa Divina Provvidenza (Latium, Italy)

🍷 Cesanese, Montepulciano

Price: € 40.00

Score ◇◇◇◇ ★

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

👃 Intense, clean, pleasing, refined and elegant, starts with hints of black cherry, blueberry and dried violet followed by aromas

of carnation, plum, blackberry, cocoa, tobacco, licorice, leather, mace, black pepper, cinnamon, vanilla and menthol.

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

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

 At least 24 months in barrique.

 *Game, Roasted meat, Stewed meat with mushrooms, Cheese*



Nettuno Cacchione 200 Anni 2021
Casa Divina Provvidenza (Latium, Italy)

 Bellone

Price: € 40.00

Score 

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

 Intense, clean, pleasing, refined and elegant, starts with hints of quince, dried apricot and mango followed by aromas of hawthorn, broom, pear, medlar, plum, peach, grapefruit, praline, honey, almond, rosemary, vanilla and mineral.

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

 Very persistent finish with long flavors of quince, dried apricot and mango.

 Fermented and aged in barrique.

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

DE VIGILI 

Terre Bianche.

CHARDONNAY RISERVA



Trentino Chardonnay Riserva Terre Bianche 2023
De Vigili (Trentino, Italy)

 Chardonnay

Price: € 20.00

Score 

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

 Intense, clean, pleasing, refined and elegant, starts with hints of banana, apple and acacia followed by aromas of broom, chamomile, citron, pear, grapefruit, peach, plum, hazelnut, mint, flint and vanilla.

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

 Persistent finish with flavors of banana, apple and citron.

 Fermented in barrique, 12 months in barrique.

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



Teroldego Rotaliano Superiore Riserva Ottavio 2020
De Vigili (Trentino, Italy)

 Teroldego

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, blackberry and violet followed by aromas of blueberry, plum, carob, tobacco, cocoa, licorice, mace, leather, undergrowth, graphite, vanilla and menthol.
-  Properly tannic attack and however balanced by alcohol, full body, intense flavors, pleasing crispness.
-  Persistent finish with flavors of black cherry, blackberry and blueberry.
-  15 months in barrique, 12 months in bottle.
-  *Game, Roasted meat, Stewed meat with mushrooms, Cheese*



Nerello Cappuccio 2020
Calabretta (Sicily, Italy)

 Nerello Cappuccio

Price: € 35.00

Score     ★

-  Brilliant ruby red and nuances of garnet red, little transparency.
-  Intense, clean, pleasing, refined and elegant, starts with hints of cherry, plum and pomegranate followed by aromas of carnation, raspberry, blueberry, red orange, blackberry, carob, laurel, hay, tobacco, graphite, vanilla and menthol.
-  Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing crispness.
-  Persistent finish with flavors of cherry, plum and pomegranate.
-  18 months in barrique.
-  *Broiled meat and barbecue, Roasted meat, Stewed meat with mushrooms, Cheese*



Sara 2020
Calabretta (Sicily, Italy)

 Nerello Mascalese

Price: € 35.00

Score     ★

-  Brilliant ruby red and nuances of garnet red, moderate transparency.
-  Intense, clean, pleasing, refined and elegant, starts with hints of cherry, plum and rose followed by aromas of violet, raspberry, red orange, strawberry, arbutus berry, carob, chocolate, tobacco, laurel, graphite, vanilla and menthol.
-  Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing crispness.
-  Persistent finish with flavors of cherry, plum and raspberry.
-  Fermented in cask, aged in barrique.
-  *Stuffed pasta with meat, Roasted meat, Broiled meat and barbecue, Stewed meat with mushrooms, Cheese*



Metodo Classico Brut Nature
Francesco Bellei (Emilia-Romagna, Italy)

 Pinot Nero

Price: € 27.00

Score     ★

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

 Intense, clean, pleasing, refined and elegant, starts with hints of apple, cherry and bread crust followed by aromas of hawthorn, grapefruit, raspberry, pear, peach, plum, kiwi, tangerine, marzipan and honey.

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

 Persistent finish with flavors of apple, cherry and grapefruit.

 Refermented in bottle and aged on its lees for 18 months.

 *Fish and crustacean appetizers, Pasta and risotto with fish and crustaceans, Sauteed fish, Sauteed white meat with mushrooms, Dairy products*



Metodo Classico Blanc de Noirs Brut Cuvée 101 Francesco Bellei (Emilia-Romagna, Italy)

 Pinot Nero

Price: € 32.00

Score    

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

 Intense, clean, pleasing, refined and elegant, starts with hints of apple, raspberry and bread crust followed by aromas of hawthorn, pink grapefruit, cherry, strawberry, pear, tangerine, blueberry, plum, hazelnut, honey and mineral.

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

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

 Refermented in bottle and aged on its lees for 60 months.

 *Pasta with fish, Stewed fish with mushrooms, Stewed white meat, Mushroom soups, Legume soups*

  

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 Aglianico del Vulture Cantine del Notaio (Basilicata, Italy) (Distiller: Distilleria G. Bertagnolli)

 Pomace of Aglianico

Price: € 35.50 - 700ml

Score   

 Limpid, colorless and crystalline.

 Intense, clean, pleasing and refined with aromas of cherry, raspberry, plum, blackberry, violet and hazelnut with almost imperceptible alcohol pungency.

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

 Persistent finish with flavors of cherry, raspberry and plum.

 Distilled in bain-marie batch alembic still.

Wine Guide Parade

Summer 2025

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

Rank	Wine, Producer	Votes
1	I Mori 2022, Ippolito	14387
2	Sodole 2020, Guicciardini Strozzi	13922
3	Vino Nobile di Montepulciano 2021, Bindella	12532
4	Cirò Rosso Classico Superiore Riserva Colli del Mancuso 2021, Ippolito	12096
5	Ardore 2022, Bindella	11290
6	Calabrese 2023, Ippolito	10881
7	San Gimignano Vin Santo 2014, Guicciardini Strozzi	9848
8	Rosso di Montepulciano Fossolupaio 2023, Bindella	9734
9	Cirò Bianco Mare Chiaro 2024, Ippolito	9164
10	Vino Nobile di Montepulciano I Quadri 2021, Bindella	8856
11	Maremma Toscana Rosso Momi 2020, Guicciardini Strozzi	8018
12	Vino Nobile di Montepulciano I Quadri 2022, Bindella	7946
13	Chianti Colli Senesi Titolato 2023, Guicciardini Strozzi	7929
14	Cirò Rosso Classico Superiore Liber Pater 2023, Ippolito	7820
15	Vino Nobile di Montepulciano 2020, Bindella	7643