

DiWINEtaste

Wine Culture and Information

International Edition

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Wine from the Abyss to the Stars

It is always interesting, as well as pleasant, to read and learn about the research carried out on wine and in all its productive aspects, from the vineyard to the glass. Likewise, certain *experiments* attempting to make – and reproduce – the wines of the past are equally interesting, trying to use, not least, the same techniques, with the aim of understanding the history of wine and what made it as we know it today. Anyone who knows me knows I do not have any *nostalgia* about certain wines of the past and certain methods or criteria now considered obsolete – of course, a wine when it is good it is so no matter the production method – but it is certainly interesting in terms of historical knowledge and personal culture. Likewise, I also find interesting the research and experiments towards the opposite direction, that is the research, development and progress of wine science and technology, as I am convinced that in wine there is still much to be discovered and to understand, despite the extraordinary developments that have occurred since the discoveries of Louis Pasteur until today.

Recently two events about wine have made news and, in some respects, are opposed regarding their enological purposes: one aimed to the understanding of certain wines of the past, the other one looking to the future and decidedly “very high” and up above. In the first one, in fact, wine has been produced by following a technique used by the ancient Greeks and which involves immersing the grapes in the sea; in the second one, wine bottles have been sent to space in order to study aging and evolution in a gravity-free environment. In the past it has already happened someone immersed wine bottles in sea water, not least, even reaching the bottom, however immersing the grapes to be later used for making a wine, I do not think it has been done before, at least in recent times. It must be said, in fact, there have already been conducted other experiments about the aging of wine in sea water, properly sealed in bottles, and then to make

them re-emerge after a certain period of time. Instead, sending the wine to the exact opposite side of the earth, not only in the sky, but even in space, it is the first time.

The experiment of immersing the grapes in the sea was conducted near the Elba Island (Italy) by Arrighi winery with the collaboration of Prof. Attilio Scienza – a figure of primary importance in the world of wine and professor of Viticulture at the University of Milan – Professors Angela Zinnai and Francesca Venturi, in addition to Dr. Naomi Deaddis of the Viticulture and Enology class of the University of Pisa. To carry out this interesting experiment, have been used bunches of Ansonica grapes – a white berried grape typically found on the Elba Island – and considered similar to two ancient Greek varieties common in the Aegean territory: Rhoditis and Sideritis. Ansonica was chosen for the thickness of its skin and that allowed it to remain in the sea without suffering any damage. The experiment wanted to replicate an ancient Greek winemaking technique and used 2500 years ago in the Isle of Chios, which provided for the immersion of whole bunches in the sea, therefore recovered and crushed, thus obtaining the must to be transformed into wine.

The wine made in this experiment, belonging to 2018 vintage, is called “Nesos” and is produced in 40 bottles by Arrighi Winery in Elba Island. The process began by filling wicker baskets with Ansonica grapes and then leaving them immersed in the open sea – at a depth of about ten meters – for five days. This has allowed the salt water of the sea to *wash* the skin of the grape, in particular, removing the superficial layer of *pruina* (notoriously made of, among other things, from waxy substances) and allowing a small quantity of salt to penetrate inside the grape due to osmosis. The grapes were then dried in the sun, then pressed and the must fermented in terracotta amphorae – that is, like the ancient Greece did – then aged in bottle. The presence of salt, thanks to its antioxidant and disinfectant effect, made it possible to avoid

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the use of sulfur dioxide. The chemical-sensorial analysis carried out in this wine revealed the total phenol content is twice as high as a “conventional” wine and, from a sensorial point of view, a higher sapidity and a lower acidity can be perceived because of higher quantity of ashes in the wine. Moreover, the experiment was filmed and made a documentary entitled “Vinu Insulae” directed and produced by Stefano Muti.

Of completely different scientific purposes, the experiment that is being carried out *above our heads*, that is, in the remarkable heights of space. The experiment has been promoted by a Luxembourg company which sent 12 bottles of French wine to the International Space Station (ISS). The goal is not to let the astronauts who are currently in the ISS to have some wine – I can understand their disappointment – indeed to study the effects of microgravity on the development of organoleptic qualities of wine. The 12 bottles will remain in orbit for 12 months and will then be compared – when they return to the earth – with 12 other bottles of the same wine, aged in our planet. Before reaching the space, the bottles have been properly inserted in special metal canisters, in order to avoid accidental breakage, and they will be kept at a temperature of 18 °C. The purpose of the experiment is to evaluate the effect of microgravity in the sensorial qualities of wine, with the aim to apply the same technique to foods.

It is therefore a *preliminary experiment* and having much wider aims than wine, however it is interesting to note the first “element” object of the investigation was the drink of Bacchus. The organizers of the experiment are in fact convinced the wine aged in space can develop different organoleptic qualities compared to those kept in the ground, also assuming the development of a better taste and aroma. The organizers of the experiment also assume the development of sensorial qualities impossible to obtain on earth, thus obtaining new aromas and flavors. All this is supposed, because of the effect of microgravity and space radiations on the organoleptic qualities, as well as on the bacteria and yeasts present in the wine, conditions absent in the earth’s surface. There is no precise information on the wine that was chosen for the experiment: it is said to be *quality* French wine, specifically Bordeaux. Two different destinations – the depths of the sea, the heights of space – both aimed to get a better knowledge about wine, between past and future. Although imagining

the disappointment of the ISS astronauts who, by seeing as many as 12 bottles of wine arriving on board, they cannot even taste it. All in the name of the noble purpose of science. Look, but don’t touch. Bon voyage, wine: your history – which is already long, noble and prestigious – does not end today and not even tomorrow. Of course, it does not end here.

Antonello Biancalana

WINE TASTING

Contrasts of Riviera Ligure di Ponente Pigato and Frascati Superiore

Liguria and Latium compared in the glasses of this month’s tasting by contrast with two of their most representative white wines

Two regions having in common, besides being in Italy, the initial letter of their name and in which are produced, in enological terms, very distant wines. Liguria and Latium are also distinguished by a decidedly different viticultural condition as the main and dominant varieties in the vineyards of these two regions are completely different. Also from the historical point of view, the two regions have had decidedly distant viticultural and enological events which led to the birth of different styles and cultures. However, Liguria and Latium share the predilection for white wines – although in both regions the production of reds is obviously interesting – and this style of wine is, not only the one mainly produced, but also the most representative and known. The difference of the grapes cultivated and, not least, the diversity of the territory, give life to wines with very different characteristics and personalities.

In the comparison between Liguria and Latium, we are going to examine two territories – and therefore wines – among the most famous and significant in the respective regions: Riviera Ligure di Ponente Pigato and Frascati Superiore. It is, as is well known, two white wines differing, among the others things, for the composition of the grapes. Frascati Superiore is the result of the union of many white grape varieties – mainly Malvasia Bianca di Candia and Malvasia Puntinata del Lazio – while Riviera Ligure di Ponente Pigato is produced with the homonymous grape. The wine from Latium, because of its composition, has enological similarities with the white wines of central Italy, which production is often the result of the union of different varieties. A characteristic that has its roots in the tradition of this part of Italy – although with important exceptions – in which there have always and historically been *multi-varietal* white wines and, in some cases, also made from over five different grapes.

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Riviera Ligure di Ponente Pigato

Pigato is, without a doubt, one of the best known and representative grapes of Liguria, a white grape variety mainly common in the western territory of the region, in the provinces of Imperia and Savona. In this territory are also cultivated other varieties, both white and red, of which the most famous and renowned one certainly is Pigato. It is believed the development of viticulture in these lands, and therefore in the entire territory of Liguria, was favored, during the Middle Ages, by sailors and traders, who – thanks to their travels – brought with them the grapes of other places. The same fate is believed to be true for Pigato, which is supposed to have been introduced into the region from Corsica, here imported from Spain. In any case, it is just a theory as there is no reliable information on the origin of this variety. Even its name – Pigato – does not help to understand its origin as it comes from the dialectal word *pigau*, that is “speckled”, due to the small speckles present in the skin of its berries.

Researches conducted on this variety have shown similarities with Vermentino, to the extent that some support the idea that – in fact – it is the same grape. As a result of these researches, today Pigato is considered as a clonal variation of Vermentino, created over the time by a series of migrations and adaptations that had Liguria its final stage. Moreover, these differences can also be detected in the organoleptic analysis as the wines produced with Pigato and Vermentino reveal different sensorial qualities. Pigato is, in any case, one of the most important varieties of Denomination of Controlled Origin Riviera Ligure di Ponente, and it is the most cultivated grape in this area. This important DOC of Liguria – which belongs to the provinces of Imperia and Savona – also includes Albenganese, Finalese and Riviera dei Fiori sub-areas. Pigato, usually vinified in inert containers, makes wines with a straw yellow color and in which can be appreciated aromas of yellow and white pulp fruit, sometimes with hints of musk, and in the mouth it expresses a pleasing minerality and frequently a slightly bitter finish.

Frascati Superiore

Talking about Frascati means, in many respects, talking about the enological history of Latium and, in particular, of the famous wines of *Castelli Romani*. In the common imagination, in fact, when talking about the *wine of castles* (*vino dei castelli*, in Italian), which joyfully accompany the tasty cuisine of the capital of Italy, the reference is mainly to Frascati. The wines of this famous and historic wine-growing area on the outskirts of Rome is not, of course, the only representative one of the considerable *river of white wine* produced in the Roman castles, but it is certainly the most famous and significant. In this regard it must in fact be noted that right here are found two of the three Denomination of Controlled and Guaranteed Origin areas of Latium: Frascati Superiore and Cannellino di Frascati. Moreover, it must be considered the entire territory of Frascati is recognized as a Denomination of Controlled Origin wine.

Land of white wines since immemorial time, in Frascati dominate Malvasia Bianca di Candia, Malvasia Puntinata del Lazio and other varieties found in the territory since a long time and, among them, Bellone grape is one of the most important ones. For completeness, in Frascati wines are also used the following grapes: Trebbiano Toscano, Trebbiano Giallo, Greco Bianco and Bombino Bianco, as well as other grapes allowed in Latium region. However, the main part is represented by Malvasia grapes which must be at least 70% of the total. In this regard, it should be noted – especially in the last recent years – producers rightly tend to favor the use of Malvasia Puntinata del Lazio, a choice giving Frascati wines greater personality and finesse. Frascati wines have been known since the times of ancient Rome and many are, in this sense, the mentions of authors of the past. Apart from the events that have characterized the production of the last decades, with wines not exactly significant and making of the enormous produced quantity the main characteristic – besides some notable exceptions of *enlightened and noteworthy producers* – today Frascati seems at last to live a new and important period in the name of a renewed enological quality.

The Tasting

Before pouring the wines into our glasses, we proceed with the choice of bottles to be evaluated in the tasting by contrast of this month. In both cases, we will make sure the wines are produced with the same wine making technique, specifically, fermented and aged in inert containers, possibly in a steel tank. The choice of Riviera Ligure di Ponente Pigato is obviously simpler, as it is a wine in which this variety represents almost the only grape used. It should however be noted the production disciplinary of this wine allows the use of up to 5% of other varieties, therefore we will make sure it is exclusively produced with Pigato. The choice of Frascati Superiore is more difficult, because of the number of grapes allowed in its production. In the wine we will choose, we will pay attention Malvasia Puntinata del Lazio is dominant on the Malvasia Bianca di Candia – while consider-



The color of Riviera Ligure di Ponente Pigato

ing both represent, alone or together, 70% of the composition – and, as for the remaining quota, it can be used Bellone, Bombino Bianco and Trebbiano Giallo. Both wines belong to the most recent vintage and are poured into tasting glasses at a temperature of 10 °C (50 °F).

After having poured the Riviera Ligure di Ponente Pigato and Frascati Superiore into their respective glasses, let's begin the tasting by contrast, taking into consideration the color and transparency of the Ligurian wine. We hold the glass over a white surface – like, for example, a sheet of paper – and evaluate the color and transparency of the wine by observing the base of the glass. At the sight, Riviera Ligure di Ponente Pigato shows a brilliant and intense straw yellow color as well as a high transparency, characteristic – the latter – common in most of white wines. Let's now observe the edge of the wine, towards the opening of the glass, where the wine becomes thinner, and evaluate the nuance. The Ligurian wine confirms the straw yellow color and in which can sometimes be seen a greenish yellow hue. Let's move on to the evaluation of Frascati Superiore, by evaluating its color and transparency. Even in the wine from Latium it is observed a straw yellow color, intense and bright, in some cases tending to greenish yellow. The nuance, observed at the edge of the glass, reveals a straw yellow color with evident greenish yellow hues.

The olfactory profiles of Riviera Ligure di Ponente Pigato and Frascati Superiore give distant and distinct sensations to the nose. The two wines may have common elements in the expressions of flowers and white and yellow flesh fruits, however we must consider the aromatic nature of Pigato, as for the Ligurian wine, and of the Malvasia, as for the wine from Latium, the latter capable of expressing, under certain conditions, aromas sometimes recalling the *gentle* touch of grape juice. Wines produced with Pigato express to the nose aromas of fruits, in particular apple, pear and peach, sometimes apricot, as well as flower aromas, including hawthorn and broom, often accompanied by sensations reminiscent of musk and honey. The olfactory profile of Frascati Superiore is strongly influenced by Malvasia grapes making it, as – at a sensorial level, and not only olfactory – Malvasia Bianca di Candia and Puntinata del Lazio make very different wines. In both, however, we can perceive aromas of apple, peach and pear, combined with flowers, such as hawthorn and broom, in addition to the characteristic scent reminiscent of almonds and a vague hint of grape juice.

Let's continue the sensorial analysis of the two wines, therefore evaluating the respective olfactory profiles, starting – just like the previous phase – from Riviera Ligure di Ponente Pigato. Hold the glass in vertical position and, without swirling, proceed with the preliminary smell, which will allow us to appreciate the opening of the wine, that is the aromas emerging from the glass at the preliminary evaluation, sometimes called *primary nose*. From the glass we perceive clear and intense aromas of apple, pear and peach, accompanied by the pleasant scent of broom. Let's now swirl the glass – operation allowing the development of the other aromas – and proceed with the second smell. The profile of Riviera Ligure di Ponente Pigato is completed with apricot, musk, honey as well as hints of exotic fruit and in which

we recognize pineapple. Let's now examine Frascati Superiore and do the first smell in order to evaluate its opening. From the glass we perceive intense and clean aromas of apple, peach and pear, as well as hawthorn and hints of almond. After having swirled the glass, the scent of Frascati Superiore is completed with plum, citrus fruits and medlar, as well as hints of exotic fruit in which we recognize pineapple, accompanied by the characteristic almond aroma.

After having evaluated the aromas of the two wines, let's proceed with the gustatory analysis, starting – like in the previous phases – from the Riviera Ligure di Ponente Pigato. Let's take a sip of this wine in order to evaluate its attack, that is the first gustatory sensations perceived in the mouth. In Riviera Ligure di Ponente Pigato is appreciated the pleasing crispness of acidity as well as the effect of alcohol, a quality contributing to the balance of the wine. In the mouth is perceived a good structure in which can be appreciated the flavors of apple, pear and peach, with hints of apricot. Let's now pass to the evaluation of the attack of Frascati Superiore and therefore take a sip of this wine. The wine from Latium is characterized by a pleasing crispness and it is balanced, also in this case, by the effect of alcohol. The structure of Frascati Superiore does not differ much from Riviera Ligure di Ponente Pigato, however in the mouth we perceive decidedly different flavors and in which we can recognize apple, plum, medlar and the characteristic bitter hint recalling almond.

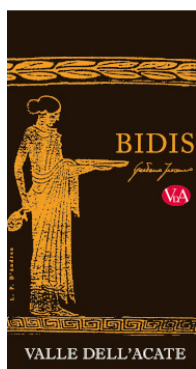
Our tasting by contrast ends with the evaluation of the sensations the wines leave in the mouth after swallowing, in particular, the taste-olfactory persistence, which length and finesse represent one of the fundamental criteria of quality. The finish of Riviera Ligure di Ponente Pigato is characterized by a good persistence, in which we continue to perceive the crispness and structure, in particular, flavors of apple, pear, peach and apricot, as well as a hint of bitterness, a quality often perceptible in wines produced with Pigato. The finish of Frascati Superiore is equally persistent and in the mouth can be perceived its pleasing crispness, a sensation of structure that seems to be similar to that of Pigato, leaving in the mouth flavors of apple, medlar and pear, often a hint of exotic fruit – pineapple, in particular – and the characteristic bitter taste reminiscent of almonds. Before concluding the tasting by contrast of this month, let's evaluate again the aromas of the two wines, proceeding with the smell of Riviera Ligure di Ponente Pigato and then Frascati Superiore. Differences and nuances of the aromas, after the tasting, are even clearer and, at the same time, distant.

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



Bidis 2016
Valle dell'Acate (Sicily, Italy)

🍇 Chardonnay

Price: € 18.50

Score ◇◇◇◇

- 👁️ Brilliant golden yellow and nuances of golden yellow, very transparent.
- 👃 Intense, clean, pleasing and refined, starts with hints of apple, banana and plum followed by aromas of acacia, hawthorn, orange, hazelnut, pear, butter, honey and vanilla.
- 👄 Crisp attack and however balanced by alcohol, good body, intense flavors, pleasing roundness.
- 🍷 Persistent finish with flavors of apple, plum and banana.
- 📅 12 months in barrique, 6 months in bottle.
- 🍴 *Roasted fish, Stuffed pasta with mushrooms, Roasted white meat, Mushroom soups*



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

🍇 Nero d'Avola (60%), Frappato (40%)


Price: € 16.00

Score ◇◇◇◇

- 👁️ Brilliant ruby red and nuances of ruby red, moderate transparency.
- 👃 Intense, clean, pleasing and refined, starts with hints of black cherry, plum and blackberry followed by aromas of violet, raspberry, blueberry, geranium, strawberry, carob and vanilla.
- 👄 Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing roundness.
- 🍷 Persistent finish with flavors of black cherry, plum and blackberry.
- 📅 12 months in cask, 9 months in cask.
- 🍴 *Stuffed pasta with meat, Roasted meat, Broiled meat and barbecue, Stewed meat with mushrooms*





Rosso di Montalcino 2017
Tenute Silvio Nardi (Tuscany, Italy)


 Sangiovese


Price: € 16.00


Score 


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

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

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

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

 30 months in cask, 12 months in bottle.

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





Brunello di Montalcino 2015
Tenute Silvio Nardi (Tuscany, Italy)

 Sangiovese


Price: € 38.00


Score 


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


 Intense, clean, pleasing, refined and elegant, starts with hints of black cherry, plum and raspberry followed by aromas of vio-

let, rose, blueberry, anise, cinnamon, chocolate, tobacco, mace, vanilla and menthol.

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

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

 12 months in barrique, 12 months in cask, 6 months in bottle.

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





Vino Nobile di Montepulciano Riserva Vallocaia 2015
Bindella (Tuscany, Italy)


 Sangiovese (90%), Colorino del Valdarno (10%)


Price: € 32.00


Score 


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

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

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

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

 2 years in cask, 1 year in bottle.

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



Vino Nobile di Montepulciano I Quadri 2016
Bindella (Tuscany, Italy)

Sangiovese

Price: € 27.00

Score

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

Intense, clean, pleasing, refined and elegant, starts with hints of black cherry, plum and violet followed by aromas of blueberry, raspberry, blackberry, rose, peony, cocoa, tobacco, cinnamon, mace, pink pepper, vanilla and menthol.

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

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

20 months in cask, 12 months in bottle.

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



Moscato di Sardegna Passito Nuali 2016
Siddura (Sardinia, Italy)

Moscato Bianco

Price: € 20.50 - 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 peach jam followed by aromas of lychee, lavender, passion fruit, date, citrus fruit peel, dried fig, candied fruits, quince, honey, thyme and nail polish.

Sweet and round attack, however balanced by alcohol, good body, intense flavors, pleasing crispness.

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

Aged in steel tanks.

Dried fruit and jam tarts, Confectionery, Piquant cheese



Aglianico del Vulture La Firma 2014
Cantine del Notaio (Basilicata, Italy)

Aglianico

Price: € 31.20

Score

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

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

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

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

12 months in cask, 12 months in bottle.

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









Aglianico del Vulture Il Sigillo 2013
Cantine del Notaio (Basilicata, Italy)

 Aglianico

Price: € 34.90

Score 

-  Deep ruby red and nuances of garnet red, little transparency.
-  Intense, clean, pleasing, refined and elegant, starts with hints of blackberry, plum and dried violet followed by aromas of black cherry, blueberry, black currant, cocoa, tobacco, carob, licorice, pink pepper, leather, mace, vanilla and menthol.
-  Tannic attack and however balanced by alcohol, full body, intense flavors, pleasing roundness.
-  Very persistent finish with long flavors of plum, blackberry and black cherry.
-  24 months in cask, 24 months in bottle.
-  *Game, Roasted meat, Braised and stewed meat, Hard 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 dell'Etna
Giovi (Sicily)

 Pomace of Carricante and Nerello Mascalese

Price: € 18.00 - 50cl

Score 

-  Limpid, colorless and crystalline.
-  Intense, clean, pleasing and refined with aromas of apple, pear, hazelnut, plum, cherry, raspberry and violet 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 apple, plum, raspberry and hazelnut.
-  Distilled in bain-marie batch distiller.

Wine Guide Parade

September 2019

The best 15 wines reviewed in our Guide and voted by DiWine-Taste readers

Rank	Wine, Producer	Votes
1	Montefalco Sagrantino Colle alle Macchie 2014, Tabarrini	11741
2	Lessini Durello Metodo Classico Non Dosato Roncà 60 Mesi 2012, Fattori	10244
3	Lessini Durello Spumante Brut Roncà di Roncà, Fattori	8325
4	Montefalco Sagrantino Campo alla Cerqua 2014, Tabarrini	8203
5	Passerina San Basso 2018, Tenuta Cocci Grifoni	8147
6	Montefalco Rosso 2016, Bocale	8097
7	Rosato Tarà 2018, Tenuta Cocci Grifoni	8074
8	Lessini Durello Metodo Classico Brut Roncà 60 Mesi 2012, Fattori	7795
9	Terre di Offida Passerina Passito San Basso 2013, Tenuta Cocci Grifoni	7656
10	Montefalco Sagrantino 2015, Bocale	7482
11	Amarone della Valpolicella 2013, Fattori	7319
12	Falerio Pecorino Tarà 2018, Tenuta Cocci Grifoni	6985
13	Sauvignon Vecchie Scuole 2018, Fattori	6983
14	Trebbiano Spoletino 2018, Bocale	6849
15	Bocca di Rosa 2018, Tabarrini	6657