

The Wine Regions of Italy



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The Wines of Lombardy

The region's most productive zone, Oltrepo Pavese, also ranks as the most anonymous, since much of its wine is sold in bulk to restaurants in nearby cities. But they still produce the robust Barbera, Bonarda and Oltrepo Pavese Rosso, plus fruity white Rieslings and Moscatos. Better known Valtellina, produces Valtellina Superiore, which are austere Nebbiolos, but have a deceptive lightness. Some have the strength and stamina to improve for well over a decade.

Rosso

Nino Negri Quadrio, Valtellina Superiore DOCG 2004 49-

Canaletto, Pinot Noir di Piave IGT 2006 26-

Moletto, Merlot Piave TGT 2005 35-

Castello di Luzzano, "Carlino" Bonarda Oltrepo Pavese DOC 2007 62-

The Wines of Piedmonte

Piedmonte is considered a giant of Italian wine. Barolo and Barbaresco are admired as cult wines, and at one time, thought too elaborate for modern palates. But the combination of favorable vintages & perfection of techniques is changing that image. They have retained their ample dimensions while becoming better balanced and more approachable than before. The Alba area is know for its smooth supple Dolcetto and most recently the ubiquitous Barbera. Piedmonte is also the leading producer of sparkling wines, foremost among them is Asti, the world's most popular sweet bubbly wine. Gavi, a still white shows a crisp, yet elegant style, and is thought best with seafood.

Sparkling & Dessert

Banfi, Princepessa Gavi Perlante 2006 54-

Banfi, "Rosa Regale" Brachetta d'Acqui 2005, 2006 (375ml) 38-

Banfi, "Rosa Regale" Brachetta d'Acqui 2004, 2006 65-

Mondoro, Asti N.V. 31-

Ceretto, Moscato d'Asti 2007 54-

Michele Chiarlo, Moscato d'Asti DOCG 2006 (375ml) 33-

Bianco

Banfi, Princepessa Gavi DOCG 2006 43-

Pio Cesare, Piodilei (Chardonnay) DOC 2005 81-

Pio Cesare, L'Altro Chardonnay DOC 2003 (375ml) 27-

Veglio, Langhe Chardonnay DOC 2005 29-

Villa Sparina, Gavi DOC 2006 29-

Pio Cesare, Cortese di Gavi 2003, 2005 37-

Castlevero, Cortese 2007 31-

Ceretto, Blangé Langhe Arneis DOC 2006 51-

Elvio Cogno, Anas-Cetta Bianco DOC 2006 77-

Ferrando, "La Torrazzo" Erbaluce DOC 2006 51-

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Elvio Cogno Anas-Cetta, Bianco DOC 2006 77-

Ferrando, "La Torrazzo" Erbaluce DOC 2006 51-

The Wines of Piedmonte

Rosso

Pio Cesare, *Barolo DOCG 2001* 111-
Pio Cesare, *Barolo "Ornato" DOC 1999* 209-
Ceretto, *Barolo "Zonchero" DOCG 2001* 87-
Masi, *Brolo di Campofiorin 2001* 69-
Gaja, *Sperss Barolo DOC 1998* 310-
Gaja, *Sperss Barolo DOC 2001* 275-
Veglio, *Barolo DOCG 2003* 62-
Ceretto, *Barbaresco "Asij" DOCG 2004* 85-
Pio Cesare, *Barbaresco "Il Brico" DOCG 2000* 204-
Pio Cesare, *Barbaresco DOCG 1999 (375ml)* 65-
Gaja, *Costa Russi Barbaresco DOC 2001* 375-
Gaja, *Costa Russi Barbaresco DOC 2003* 395-
Gaja, *Barbaresco DOCG 2003* 225-
Pio Cesare, *Barbera D'Alba DOC 2004* 44-
Colle dei Venti, *Tufo Blu Barbera D'Alba DOC 2003* 38-
Castlevero, *Barbera DOC 2006* 31-
Michele Chiarlo, *Barbera D'Asti Superiore DOC 2005* 30-
Travaglini, *Tre Vigne Gattinara DOCG 1998* 103-
Sergio Gattinara, *Gattinara DOCG 1997* 69-
Fontanafredda, *"Eremo" Langhe Barbera/Nebbiolo IGT 2005* 38-
Pecchenino, *Dolcetto di Dogliani "San Luigi" DOC 2001* 38-
Pio Cesare, *Dolcetto D'Alba DOC 2007* 48-
Ceretto, *Dolcetto d'Alba "Rossana" DOC 2005* 55-
L'Ardi, *Dolcetto d'Acqui 2006* 27-
Ceretto, *Monsordo Langhe Rosso DOC 2001* 68-
Prunotto, *Occhetti Nebbiolo d'Alba DOC 2003* 79-
Bruno Giacosa, *Nebbiolo d'Alba DOC 2005* 88-
Veglio, *Nebbiolo Langhe DOC 2005* 37-
Pio Cesare, *"Il Nebbio" Nebbiolo DOC 2002* 39-
Veglio, *Sinfonia Nebbiolo* 34-
Veglio, *Baric Nebbiolo* 34-
Bric Millon, *Bonarda Negro 1998* 52-
Ruche di Castagnole Monferrato,
'Na Vota Cantine Sant' Agata DOC 2006 49-
Ferrando Carema, *Azienda Vitinicola DOC 1996* 76-
Vini di Bacco, *Rosso (Montepulciano/Sangiovese)* 26-

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Pio Cesare, *Barolo DOCG 2001* 111-
Pio Cesare, *Barolo "Ornato" DOC 1999* 209-
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Gaja, *Barbaresco DOCG 2003* 225-
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Colle dei Venti, *Tufo Blu Barbera D'Alba DOC 2003* 38-
Castlevero, *Barbera DOC 2006* 31-
Michele Chiarlo, *Barbera D'Asti Superiore DOC 2005* 30-
Travaglini, *Tre Vigne Gattinara DOCG 1998* 103-
Sergio Gattinara, *Gattinara DOCG 1997* 69-
Fontanafredda, *"Eremo" Langhe Barbera/Nebbiolo IGT 2005* 38-
Pecchenino, *Dolcetto di Dogliani "San Luigi" DOC 2001* 38-
Pio Cesare, *Dolcetto D'Alba DOC 2007* 48-
Ceretto, *Dolcetto d'Alba "Rossana" DOC 2005* 55-
L'Ardi, *Dolcetto d'Acqui 2006* 27-
Ceretto, *Monsordo Langhe Rosso DOC 2001* 68-
Prunotto, *Occhetti Nebbiolo d'Alba DOC 2003* 79-
Bruno Giacosa, *Nebbiolo d'Alba DOC 2005* 88-
Veglio, *Nebbiolo Langhe DOC 2005* 37-
Pio Cesare, *"Il Nebbio" Nebbiolo DOC 2002* 39-
Veglio, *Sinfonia Nebbiolo* 34-
Veglio, *Baric Nebbiolo* 34-
Bric Millon, *Bonarda Negro 1998* 52-
Ruche di Castagnole Monferrato,
'Na Vota Cantine Sant' Agata DOC 2006 49-
Ferrando Carema, *Azienda Vitinicola DOC 1996* 76-
Vini di Bacco, *Rosso (Montepulciano/Sangiovese)* 26-

The Wines of Trentino-Alto Adige

Production of the numerous varietal wines is centered in two large zones: Trentino in the south and Alto Adige. Historical emphasis has been on reds. The dominate vine variety is Schiava or Vernatsch which is the source of light, bright reds that mainly are exported to the northern German-speaking countries. Alto Adige's native Lagrein and Trentino's Teroldego stand with northern Italy's most distinguished vines, making wines of singular personality.

Bianco

Ca' Montini, Pinot Grigio DOC 2006 42-

Santa Margherita, Pinot Grigio DOC 2007 52-

Kris, Pinot Grigio IGT 2006 35-

Canaletto, Muller Thurgau DOC 2006 26-

Santa Margherita, Chardonnay IGT 2007 29-

Rosso

Cavit, Pinot Noir ITG 2007 24-

Lechthaler, Pinot Nero DOC 2006 46-

Santa Margherita, Cabernet Sauvignon DOC 2006 43-

Cavit, Merlot DOC 2006 24-

Santa Margherita, Merlot "Versato" IGT 2005 39-

Kris, Heart Merlot IGT 2004 39-

Campo Maseri, Marzemino Albarel DOC 2006 45-

Campo Maseri, Teroldego Rotaliano Superiore Riserva DOC 2004 45-

The Wines of Friuli-Venezia Giulia

Friuli has built a glowing reputation for white wines made by relatively small wineries and estates. The whites have long been dominated by Tocai Friulano. The Friulian style in whites favors the exquisitely fresh and fruit, with delicate fragrance and flavor that express clear varietal character. Friulian reds are traditionally light and fruity, best to drink within two to five years of the harvest.

Bianco

Livio Felluga, Tocai Friulano 2007 57-

Collio Roncus, Tocai Friulano DOC 2004 69-

Colle Duga, Tocai Friulano DOC 2003 57-

Collio Attems, Pinot Grigio DOC 2005 39-

Conti Formentini, Pinot Grigio Collio DOC 2005 44-

Colle Duga, Pinot Grigio DOC 2005 46-

Livio Felluga, Pinot Grigio DOC 2006 56-

Santi, Sortesele Pinot Grigio IGT 2007 39-

Ruffino, Lumina Pinot Grigio IGT 2006 32-

Voga, Pinot Grigio IGT 2007 25-

Livio Felluga, Sauvignon Blanc DOC 2005 56-

Colle Duga, Bianco DOC 2006 27-

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Ca' Montini, Pinot Grigio DOC 2006 42-

Santa Margherita, Pinot Grigio DOC 2007 52-

Kris, Pinot Grigio IGT 2006 35-

Canaletto, Muller Thurgau DOC 2006 26-

Santa Margherita, Chardonnay IGT 2007 29-

Rosso

Cavit, Pinot Noir ITG 2007 24-

Lechthaler, Pinot Nero DOC 2006 46-

Santa Margherita, Cabernet Sauvignon DOC 2006 43-

Cavit, Merlot DOC 2006 24-

Santa Margherita, Merlot "Versato" IGT 2005 39-

Kris, Heart Merlot IGT 2004 39-

Campo Maseri, Marzemino Albarel DOC 2006 45-

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Collio Attems, Pinot Grigio DOC 2005 39-

Conti Formentini, Pinot Grigio Collio DOC 2005 44-

Colle Duga, Pinot Grigio DOC 2005 46-

Livio Felluga, Pinot Grigio DOC 2006 56-

Santi, Sortesele Pinot Grigio IGT 2007 39-

Ruffino, Lumina Pinot Grigio IGT 2006 32-

Voga, Pinot Grigio IGT 2007 25-

Livio Felluga, Sauvignon Blanc DOC 2005 56-

Colle Duga, Bianco DOC 2006 27-

Rosso

La Chiesta, *Schioppettino DOC 2005* 41-
Conti Formentini, *Merlot Collio DOC 2002* 44-
Colle Duga, *Merlot Collio DOC 2004* 53-
Livio Felluga, *Merlot DOC 2005* 56-
Conti Formentini, *Cabernet Franc Collio DOC 2004* 44-
Tenuta Luisa, *Refosco DOC 2006* 40-
Cantina Rotaliana, *Terelodego DOC 2005* 38-
Battistotti, *Marzemino DOC 2005* 45-

The Wines of Veneto

From the region of Veneto, Verona's classic wines are bona fide natives. Soave, the third most popular of Italian dry whites, is usually dry and still. Valpolicella is noted as a hearty red to drink fairly young, though it's grapes can also be partly dried and made into the rich, dry Amarone della Valpolicella or the sweet Recioto della Valpolicella. Bardolino from the same grapes as Valpolicella, is easy to drink. Veneto is also noted for the popular Prosecco, a dry to softly sweet white, almost always bubbly.

Sparkling & Dessert

Moletto, *Frizzante Raboso IGT N.V.* 37-
Italo Cescon, *Prosecco N.V.* 35-
Mionetto, *"il" Prosecco N.V. (375ml)* 26-
Moletto, *Prosecco Frizzante IGT N.V.* 41-
Maschio, *"Ciao" Prosecco N.V.* 32-
Zardetto, *Prosecco Brut N.V.* 37-
Mionetto, *"il" Moscato N.V. (375ml)* 26-
Moletto, *Rosa IGT N.V.* 32-

Bianco

Italo Cescon, *Pinot Grigio DOC 2006 (375ml)* 24-
Aldegheri, *Pinot Grigio del Veneto IGT 2006* 33-
Stellina di Notte, *Pinot Grigio delle Venezie IGT 2006* 35-
Bolla, *Pinot Grigio IGT 2007* 24-
Bracco, *Pinot Grigio IGT 2005* 35-
Canaletto, *Pinot Grigio IGT 2006* 22-
Oggi!, *Pinot Grigio IGT 2007* 25-
Esperto, *Pinot Grigio 2006* 30-
Zonin, *Pinot Grigio IGT 2007* 25-
Italo Cescon, *Chardonnay DOC 2003* 30-
Bolla, *Chardonnay IGT 2006* 24-
Stival, *Chardonnay IGT 2006* 28-
Italo Cescon, *"Cesura" Chardonnay DOC 2005* 41-
Posenato, *Soave Classico DOC 2006* 32-
Trabucchi, *Margherita Bianco Organic 2003* 41-

Rosso

La Chiesta, *Schioppettino DOC 2005* 41-
Conti Formentini, *Merlot Collio DOC 2002* 44-
Colle Duga, *Merlot Collio DOC 2004* 53-
Livio Felluga, *Merlot DOC 2005* 56-
Conti Formentini, *Cabernet Franc Collio DOC 2004* 44-
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Moletto, *Prosecco Frizzante IGT N.V.* 41-
Maschio, *"Ciao" Prosecco N.V.* 32-
Zardetto, *Prosecco Brut N.V.* 37-
Mionetto, *"il" Moscato N.V. (375ml)* 26-
Moletto, *Rosa IGT N.V.* 32-

Bianco

Italo Cescon, *Tralchetto Pinot Grigio DOC 2006 (375ml)* 24-
Aldegheri, *Pinot Grigio del Veneto IGT 2006* 33-
Stellina di Notte, *Pinot Grigio delle Venezie IGT 2006* 35-
Bolla, *Pinot Grigio IGT 2007* 24-
Bracco, *Pinot Grigio IGT 2005* 35-
Canaletto, *Pinot Grigio IGT 2006* 22-
Oggi!, *Pinot Grigio IGT 2007* 25-
Esperto, *Pinot Grigio 2006* 30-
Zonin, *Pinot Grigio IGT 2007* 25-
Italo Cescon, *Chardonnay DOC 2003* 30-
Bolla, *Chardonnay IGT 2006* 24-
Stival, *Chardonnay IGT 2006* 28-
Italo Cescon, *"Cesura" Chardonnay DOC 2005* 41-
Posenato, *Soave Classico DOC 2006* 32-
Trabucchi, *Margherita Bianco Organic 2003* 41-

The Wines of Veneto

Rose

Folonari, *Pink Pinot Grigio* 2007 26-

Italo Cescon, *Raboso Rose IGT* 2007 35-

Rosso

Masi, *Serego Alighieri Vaio Amarone della Valpolicella DOC* 2000 143-

Masi, *Costasera Amarone Classico DOC* 2003 95-

Sartori, *Amarone della Valpolicella DOC* 2003 81-

Zonin, *Amarone della Valpolicella DOC* 2004 93-

Bolla, *Bardolino DOC* 2005 24-

Bolla, *Sangiovese di Romagna DOC* 2006 24-

Trabucchi, *Cereolo Valpolicella Superiore DOC Organic* 2000 79-

Sartori, *Valpolicella Montegradella* 2004 37-

Secco-Bertani, *Valpolicella Ripasso DOC* 2005 39-

Luigi Righetti,

Campolieti Valpolicella Ripasso Classico Superiore DOC 2005 41-

Santi, *Solane Valpolicella Classico Superiore DOC* 2004 35-

Allegrini, *Valpolicella Classico DOC* 2006 35-

Masi, *Bonacosta Valpolicella Classico DOC* 2006 64-

Masi, *Modello delle Venezie Rosso IGT* 2005 30-

Aldeghehi, *Sengia Rossa Rosso IGT* 2001 55 -

Italo Cescon, *Cabernet Sauvignon DOC* 2005 24-

Belmondo, *Pinot Noir IGT* 2006 35-

Astoria Caranto, *Pinot Nero IGT* 2004 33-

Italo Cescon, *Piave Merlot DOC* 2005 30-

Oggi!, *Merlot IGT* 2006 25-

Stella, *Merlot IGT* 2007 25-

Moletto, *Colmello Rosso IGT* 2001 62-

The Wines of Emilia-Romagna

Emilia-Romagna's wines might be considered northern Italy's most eccentric, different on the whole from their neighbors', often facile in style but always refreshingly individualistic. In Emilia the premier wine is Lambrusco, in frothy shades of purple to pink, made from grapes grown on high trellised vines, mainly in the flatlands south of the Po. Romagna's wines come primarily from the native Sangiovese, Trebbiano and Albana, the variety the accounted for Italy's first white DOCC.

Sparkling

Lo Duca, *Reggiano Lambrusco DOC N.V.* 26-

Bianco

Castello di Luzzano, *Malvasia DOC* 2007 62-

Tenuta Bonzara, *Pignoletto DOC* 2006 60-

Rosso

San Patrignano, *Aulente Sangiovese IGT* 2006 59-

The Wines of Veneto

Rose

Folonari, *Pink Pinot Grigio* 2007 26-

Italo Cescon, *Raboso Rose IGT* 2007 35-

Rosso

Masi, *Serego Alighieri Vaio Amarone della Valpolicella DOC* 2000 143-

Masi, *Costasera Amarone Classico DOC* 2003 95-

Sartori, *Amarone della Valpolicella DOC* 2003 81-

Zonin, *Amarone della Valpolicella DOC* 2004 93-

Bolla, *Bardolino DOC* 2005 24-

Bolla, *Sangiovese di Romagna DOC* 2006 24-

Trabucchi, *Cereolo Valpolicella Superiore DOC Organic* 2000 79-

Sartori, *Valpolicella Montegradella* 2004 37-

Secco-Bertani, *Valpolicella Ripasso DOC* 2005 39-

Luigi Righetti,

Campolieti Valpolicella Ripasso Classico Superiore DOC 2005 41-

Santi, *Solane Valpolicella Classico Superiore DOC* 2004 35-

Allegrini, *Valpolicella Classico DOC* 2006 35-

Masi, *Bonacosta Valpolicella Classico DOC* 2006 64-

Masi, *Modello delle Venezie Rosso IGT* 2005 30-

Aldeghehi, *Sengia Rossa Rosso IGT* 2001 55-

Italo Cescon, *Cabernet Sauvignon DOC* 2005 24-

Belmondo, *Pinot Noir IGT* 2006 35-

Astoria Caranto, *Pinot Nero IGT* 2004 33-

Italo Cescon, *Piave Merlot DOC* 2005 30-

Oggi!, *Merlot IGT* 2006 25-

Stella, *Merlot IGT* 2007 25-

Moletto, *Colmello Rosso IGT* 2001 62-

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Sparkling

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Bianco

Castello di Luzzano, *Malvasia DOC* 2007 62-

Tenuta Bonzara, *Pignoletto DOC* 2006 60-

Rosso

San Patrignano, *Aulente Sangiovese IGT* 2006 59-

The Wines of Tuscany

The most famous and popular wine from this region is by far Chianti. All Chianti is made from one major grape variety - Sangiovese. From good vintages, pure Sangiovese wines are rich in body and intricate in flavor with deep ruby garnet colors. Tuscany's appellation of greatest stature is Brunello di Montalcino. Brunello producers also make Rosso di Montalcino, a younger wine from Sangiovese, the sweet Moscadello di Montalcino (from Moscato) and a range of wines that carry the appellation Sant'Antimo. Not far from Montalcino is Montepulciano with its Vino Bovile, made from a type of Sangiovese. Rosso di Montepulciano is a younger alternative. The production of upscale alternative wines, beginning as a trend in the 1970s, became an essential factor in the general improvement of Tuscan reds. These cult wines have become known as "Super Tuscans". The granddaddy of all Super Tuscans is Sassicaia - a pure cabernet that convinced the world that Italy could make modern reds of international appeal. Antinori's Tignanello, also served as a model for Tuscany's new style of red wine aged in small oak barrels or barriques instead of ancient casks. More recently, Castello Banfi has become a leader in creating exceptional "Super Tuscan" wines to fit a wide variety of tastes and budgets. Today, the Super Tuscans rank among the most esteemed and expensive red wines of Italy.

Sparkling & Dessert

Banfi, Brut Metodo Tradizionale Classico 1999 50-

Villa Branca, Vin Santo, Riserva DOC 2000 (500ml) 88-

Pietrafitta, San Gimignano Vin Santo DOC 1997 (500ml) 88 -

Banfi, FloruS Moscadello di Montalcino 2003 (500ml) 59-

Bianco

Ruffino, Orvieto Classico DOC 2007 24-

Baroncini, Orvieto Classico DOC 2007 24-

Pietrafitta, Vernaccia di SanGimignano DOC 2006 46 -

Banfi, San Angelo Pinot Grigio IGT 2006 44-

Banfi, Le Rime (Pinot Grigio/Chardonnay) IGT 2007 24-

Banfi, Fontanella Chardonnay DOC 2005 44-

Banfi, Fumaio (Sauvignon Blanc/Chardonnay) IGT 2007 29-

Antinori, Bianco IGT 2006 28-

Villa Calcinaia, Comitale Bianco IGT 2006 28-

Rose

Banfi, Centine Rose IGT 2005 35-

Rosso

Castello Banfi, Poggio al Oro Brunello di Montalcino 1996 (Magnum) 530-

Fontevicchia, Brunello di Montalcino DOCG 2003 111-

Baroncini, Brunello di Montalcino DOCG 2002 104-

Castello Banfi, Brunello di Montalcino DOCG 1993 125-

Castello Banfi, Brunello di Montalcino DOCG 1994 125-

Castello Banfi, Brunello di Montalcino DOCG 2003 125-

Castello Banfi, Rosso di Montalcino 2006 50-

Castello Banfi, Rosso di Montalcino 2006 (Magnum) 152-

Podere, La Vigna Rosso di Montalcino DOC 2004 48-

Poggio San Polo, Rosso di Montalcino DOC 2005 55-

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Sparkling & Dessert

Banfi, Brut Metodo Tradizionale Classico 1999 50-

Villa Branca, Vin Santo, Riserva DOC 2000 (500ml) 88-

Pietrafitta, San Gimignano Vin Santo DOC 1997 (500ml) 88 -

Banfi, FloruS Moscadello di Montalcino 2003 (500ml) 59-

Bianco

Ruffino, Orvieto Classico DOC 2007 24-

Baroncini, Orvieto Classico DOC 2007 24-

Pietrafitta, Vernaccia di SanGimignano DOC 2006 46 -

Banfi, San Angelo Pinot Grigio IGT 2006 44-

Banfi, Le Rime (Pinot Grigio/Chardonnay) IGT 2007 24-

Banfi, Fontanella Chardonnay DOC 2005 44-

Banfi, Fumaio (Sauvignon Blanc/Chardonnay) IGT 2007 29-

Antinori, Bianco IGT 2006 28-

Villa Calcinaia, Comitale Bianco IGT 2006 28-

Rose

Banfi, Centine Rose IGT 2005 35-

Rosso

Castello Banfi, Poggio al Oro Brunello di Montalcino 1996 (Magnum) 530-

Fontevicchia, Brunello di Montalcino DOCG 2003 111-

Baroncini, Brunello di Montalcino DOCG 2002 104-

Castello Banfi, Brunello di Montalcino DOCG 1993 125-

Castello Banfi, Brunello di Montalcino DOCG 1994 125-

Castello Banfi, Brunello di Montalcino DOCG 2003 125-

Castello Banfi, Rosso di Montalcino 2006 50-

Castello Banfi, Rosso di Montalcino 2006 (Magnum) 152-

Podere, La Vigna Rosso di Montalcino DOC 2004 48-

Poggio San Polo, Rosso di Montalcino DOC 2005 55-

Rosso (continued)

Banfi, *ExcelsuS (Cabernet/Merlot) DOC 2003* 139-
La Vite, *Lucente IGT (Sangiovese/Merlot) 2005* 55-
Villa di Capezzana, *Carmignano (Sangiovese/Cabernet) DOCG 2003* 105-
Ruffino, *Fonte al Sole (Sangiovese/Merlot) IGT 2004, 2006* 31-
Banfi, *Col di Sasso (Cabernet/Sangiovese) 2005,2006* 28-
Antinori, *Solaia (Cabernet/Cabernet Franc/Sangiovese) 2003 (Magnum) 442-*
Antinori, *Solaia (Cabernet/Cabernet Franc/Sangiovese) IGT 2004* 220-
Banfi, *SummuS (Cabernet/Syrah/Sangiovese) 2004* 119-
Antinori, *Guado al Taso*
 “Bolgheri” Superiore (Cabernet/Merlot/Syrah) DOC 2003 167-
Ruffino, *Modus (Sangiovese/Cabernet/Merlot) IGT 2005* 76-
Banfi, *Cum Laude (Sangiovese/Cabernet/Merlot/Syrah) 2004* 79-
Antinori, *Tignanello (Sangiovese/Cabernet/Cabernet Franc) IGT 2004* 176-
Altesino, *Rosso di Altesino (Sangiovese/Merlot/Cabernet) IGT 2006* 48-
Tenuta dell’Ornellaia,
 Le Volte (Sangiovese/Cabernet/Merlot) 2005 62-
Tenuta dell’Ornellaia,
 Le Serre Nuove (Cabernet/Merlot/Cabernet Franc/Petit Verdot) 2005 127-
Tenuta I Muracci, *Fortediga Maremma Toscana*
 (Syrah, Cabernet Sauvignon) IGT 2005 48-
Banfi, *Centine (Sangiovese/Cabernet/Merlot) 2006* 36-
Damiani, *Barricato (Sangiovese/Merlot/Cabernet Sauvignon) IGT 2003* 59-
Banfi, *CollePino (Sangiovese/Merlot) IGT 2006* 28-
Antinori, *Toscana Super Tuscan IGT 2004* 46-
Antinori, *Toscana Super Tuscan IGT 2002 (375 ml)* 44-
Poggiotondo, *The Blend IGT 2004* 29-
Villa Pillo, *Bogoforte Rosso 2004* 26-
Castello di Gabbiano, *Per Ania (Sangio-Grosso) 1993* 55-
Biondi-Santi, *Sassoalloro (Sangiovese) IGT 2003* 85-
Cecchi, *Vino Nobile di Montepulciano DOCG 2000* 50-
Val delle Rose, *Morellino di Scansano Riserva DOCG 2004* 44-
Capezzana, *“Conti Contini” Sangiovese IGT 2005* 34-
Cecchi, *Bonizio Sangiovese di Maremma IGT 2007* 27-
Tenuta Farneta, *Selezione di Bongoverno IGT 2003* 41-
Ruffino, *Chianti Classico Riserva Ducale Oro DOCG 2003* 103-
Antinori, *Tenute Marchese Chianti Classico Riserva DOCG 2003* 85-
Ruffino, *Chianti Classico Riserva Ducale DOCG 2005* 57-
Banfi, *Chianti Classico Riserva DOCG 2004* 47-
Nozzole, *Chianti Classico Riserva DOCG 2004* 51-
Tiziano, *Chianti Classico Riserva DOCG 2004* 42-
Villa Cerna, *Chianti Classico Riserva DOCG 2005* 60-

Rosso (continued)

Banfi, *ExcelsuS (Cabernet/Merlot) DOC 2003* 139-
La Vite, *Lucente IGT (Sangiovese/Merlot) 2005* 55-
Villa di Capezzana, *Carmignano (Sangiovese/Cabernet) DOCG 2003* 105-
Ruffino, *Fonte al Sole (Sangiovese/Merlot) IGT 2004, 2006* 31-
Banfi, *Col di Sasso (Cabernet/Sangiovese) 2005,2006* 28-
Antinori, *Solaia (Cabernet/Cabernet Franc/Sangiovese) 2003 (Magnum) 442-*
Antinori, *Solaia (Cabernet/Cabernet Franc/Sangiovese) IGT 2004* 220-
Banfi, *SummuS (Cabernet/Syrah/Sangiovese) 2004* 119-
Antinori, *Guado al Taso*
 “Bolgheri” Superiore (Cabernet/Merlot/Syrah) DOC 2003 167-
Ruffino, *Modus (Sangiovese/Cabernet/Merlot) IGT 2005* 76-
Banfi, *Cum Laude (Sangiovese/Cabernet/Merlot/Syrah) 2004* 79-
Antinori, *Tignanello (Sangiovese/Cabernet/Cabernet Franc) IGT 2004* 176-
Altesino, *Rosso di Altesino (Sangiovese/Merlot/Cabernet) IGT 2006* 48-
Tenuta dell’Ornellaia,
 Le Volte (Sangiovese/Cabernet/Merlot) 2005 62-
Tenuta dell’Ornellaia,
 Le Serre Nuove (Cabernet/Merlot/Cabernet Franc/Petit Verdot) 2005 127-
Tenuta I Muracci, *Fortediga Maremma Toscana*
 (Syrah, Cabernet Sauvignon) IGT 2005 48-
Banfi, *Centine (Sangiovese/Cabernet/Merlot) 2006* 36-
Damiani, *Barricato (Sangiovese/Merlot/Cabernet Sauvignon) IGT 2003* 59-
Banfi, *CollePino (Sangiovese/Merlot) IGT 2006* 28-
Antinori, *Toscana Super Tuscan IGT 2004* 46-
Antinori, *Toscana Super Tuscan IGT 2002 (375 ml)* 44-
Poggiotondo, *The Blend IGT 2004* 29-
Villa Pillo, *Bogoforte Rosso 2004* 26-
Castello di Gabbiano, *Per Ania (Sangio-Grosso) 1993* 55-
Biondi-Santi, *Sassoalloro (Sangiovese) IGT 2003* 85-
Cecchi, *Vino Nobile di Montepulciano DOCG 2000* 50-
Val delle Rose, *Morellino di Scansano Riserva DOCG 2004* 44-
Capezzana, *“Conti Contini” Sangiovese IGT 2005* 34-
Cecchi, *Bonizio Sangiovese di Maremma IGT 2007* 27-
Tenuta Farneta, *Selezione di Bongoverno IGT 2003* 41-
Ruffino, *Chianti Classico Riserva Ducale Oro DOCG 2003* 103-
Antinori, *Tenute Marchese Chianti Classico Riserva DOCG 2003* 85-
Ruffino, *Chianti Classico Riserva Ducale DOCG 2005* 57-
Banfi, *Chianti Classico Riserva DOCG 2004* 47-
Nozzole, *Chianti Classico Riserva DOCG 2004* 51-
Tiziano, *Chianti Classico Riserva 2004* 42-
Villa Cerna, *Chianti Classico Riserva DOCG 2005* 60-

Rosso (continued)

Villa Calcinaia, *Chianti Classico Riserva DOCG 2004* 67-
Monsanto, *Chianti Classico Riserva DOCG 2004* 45-
Castello d'Albola, *Chianti Classico DOCG 2005* 39-
Villa Calcinaia, *Conti Capponi Chianti Classico DOCG 2003* 38-
Querciabella, *Chianti Classico DOCG 2003* 67-
Rocca delle Maci, *Chianti Classico DOCG 2004 (375ml)* 27-
Melini, *Borghi d'Elsa Chianti Classico DOCG 2007* 24-
Villa Branca, *Chianti Classico DOCG 2003* 43-
Bracco, *Chianti Classico DOCG 2005* 88-
DaVinci, *Chianti Classico DOCG 2005* 29-
Tenuta Farneta, *Chianti DOCG 2005* 26-
Castello di Querceto, *Chianti DOCG 2006* 24-
Monrosso, *Chianti DOCG 2006* 28-
Antinori, *Santa Cristina Sangiovese IGT 2006* 32-
Donna Laura, *"Ali" Sangiovese IGT 2006* 28-
Ruffino, *Romitorio di Santedame (Colorino/Merlot) IGT 2000, 2001* 149-
Petra Zingari, *Toscana IGT 2004* 60-
Ruffino, *"Il Ducale" Rosso IGT 2004* 55-
Banfi, *Colvecchio Syrah DOC 2001* 69-
Banfi, *Tavernelle Cabernet Sauvignon DOC 2003* 83-
Banfi, *Mandrielle Merlot DOC 1997* 84-
Villa Calcinaia, *"Casara" Merlot IGT 2001* 85-
Villa Pillo, *Vilvaldia Cabernet Franc IGT 2001* 34-
Castello di Bibbiano, *Casalone Rosso IGT 2004* 41-
Rosso Pesce, *Toscana IGT 2005* 24-

The Wines of Liguria

The legend among Liguria's wines is Cinque Terre, a white made around the "five lands", a series of fishing villages nestled in the cliffs along the coast north of La Spezia. Vines there have been planted since antiquity on scarcely accessible terraces, some close enough to the Ligurian Sea to catch the spray from breaking waves. Most Cinque Terre is dry, though the sweet Sciacchetra is coveted by those in the know.

Bianco

Colli di Luni, *Lunae Vermentino DOC 2005* 38-
Colli dei Bardellini, *Pigato DOC 2006* 52-

Rosso (continued)

Villa Calcinaia, *Chianti Classico Riserva DOCG 2004* 67-
Monsanto, *Chianti Classico Riserva DOCG 2004* 45-
Castello d'Albola, *Chianti Classico DOCG 2005* 39-
Villa Calcinaia, *Conti Capponi Chianti Classico DOCG 2003* 38-
Querciabella, *Chianti Classico DOCG 2003* 67-
Rocca delle Maci, *Chianti Classico DOCG 2004 (375ml)* 27-
Melini, *Borghi d'Elsa Chianti Classico DOCG 2007* 24-
Villa Branca, *Chianti Classico DOCG 2003* 43-
Bracco, *Chianti Classico DOCG 2005* 88-
DaVinci, *Chianti Classico DOCG 2005* 29-
Tenuta Farneta, *Chianti DOCG 2005* 26-
Castello di Querceto, *Chianti DOCG 2006* 24-
Monrosso, *Chianti DOCG 2006* 28-
Antinori, *Santa Cristina Sangiovese IGT 2006* 32-
Donna Laura, *"Ali" Sangiovese IGT 2006* 28-
Ruffino, *Romitorio di Santedame (Colorino/Merlot) IGT 2000, 2001* 149-
Petra Zingari, *Toscana IGT 2004* 60-
Ruffino, *"Il Ducale" Rosso IGT 2004* 55-
Banfi, *Colvecchio Syrah DOC 2001* 69-
Banfi, *Tavernelle Cabernet Sauvignon DOC 2003* 83-
Banfi, *Mandrielle Merlot DOC 1997* 84-
Villa Calcinaia, *"Casara" Merlot IGT 2001* 85-
Villa Pillo, *Vilvaldia Cabernet Franc IGT 2001* 34-
Castello di Bibbiano, *Casalone Rosso IGT 2004* 41-
Rosso Pesce, *Toscana IGT 2005* 24-

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Bianco

Colli di Luni, *Lunae Vermentino DOC 2005* 38-
Colli dei Bardellini, *Pigato DOC 2006* 52-

The Wines of Marches

In the region of Marches, Verdicchio di Matelica, is grown in limited quantities, which have a moderate body and strength. The red wines of the Marches are based chiefly on Sangiovese and Montepulciano. Rosso Piceno, is dominated by Sangiovese; Rosso Conero, dominated by Montepulciano; both are made to drink within two to four years, when they are round and fresh in flavor.

Bianco

Garafoli, *Serre del Conte Verdicchio dei Castelli di Jesi Classico DOC 2003 27-*

Colonnara, *Lyricus Verdicchio dei Castelli di Jesi Classico DOC 2004 27-*

Conti Degli Azzoni, *Grechetto IGT 2006 36-*

Umanchi Ronchi, *Verdicchio dei Castelli di Jesi Clasicco DOC 2006 48-*

Rosso

Colonnara, *Lyricus Rosso Piceno DOC 2005 27-*

Saladini Pilastrri, *Rosso Piceno DOC 2004 27-*

Conti Degli Azzoni, *Rosso Piceno DOC 2005 36-*

The Wines of Umbria

In Umbira, the modern Orvieto is one of Italy's best-selling whites. Prociano (a local species of Trebbiano) and Malvasia prevail in Orvieto. The most prestigious Umbrian wine is the red Torgiano Rosso riserva - based on Sangiovese. Under the name Rubesco, it has been known to age to unique splendor for two decades or more. Vin Santo, pressed from semi-dried Grechetto or Malvasia grapes is usually sweet and most prized.

Bianco

La Carraia, *Orvieto Classico DOC 2005 27-*

Sportoletti, *Assisi Grechetto DOC 2004 34-*

Stella, *Pinot Grigio 2006 25-*

Rosso

Luna di Luna, *Sangiovese/Merlot IGT 2005 26-*

Falesco, *Umbria Merlot IGT 2006 37-*

La Carraia, *Tizzonero (Montepulciano) IGT 2005 32-*

Antonelli, *Montefalco Rosso IGT 2002 44-*

Antonelli, *Sagrantino di Montefalco DOCG 2002 88-*

Lungarotti, *Rubesco Rosso di Torgiano DOC 2004 49-*

Falesco, *Vitiano Rosso (Cabernet/Merlot/Sangiovese) IGT 2006 27-*

Poggio Bertaiio, *Stucchio Sangiovese IGT 2002 49-*

Falesco, *Sangiovese IGT 2007 32-*

The Wines of Molise

Molise, which was once an appendix of Abruzzi, gained official status in wine in the 1980s with the DOCs of Biferno and Pentro di Isernia. The aptitude for vines on the sunny hillsides between the Apennines and the Adriatic indicates that Molise's wine producers could match on a small scale the quality of their neighbors in Apulia or Campania.

Dessert

Di Majo Norante, *Apiane Moscato Reale DOC 2004 (500ml) 67-*

Rosso

Di Majo Norante, *Aglianico Contado DOC 2002 42-*

Di Majo Norante, *Don Luigi Montepulciano Riserva DOC 2004 111-*

Di Majo Norante, *Cabernet Sauvignon DOC 2007 34-*

Di Majo Norante, *Sangiovese IGT 2005 29-*

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Bianco

Garafoli, *Serre del Conte Verdicchio dei Castelli di Jesi Classico DOC 2003 27-*

Colonnara, *Lyricus Verdicchio dei Castelli di Jesi Classico DOC 2004 27-*

Conti Degli Azzoni, *Grechetto IGT 2006 36-*

Umanchi Ronchi, *Verdicchio dei Castelli di Jesi Clasicco DOC 2006 48-*

Rosso

Colonnara, *Lyricus Rosso Piceno DOC 2005 27-*

Saladini Pilastrri, *Rosso Piceno DOC 2004 27-*

Conti Degli Azzoni, *Rosso Piceno DOC 2005 36-*

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La Carraia, *Orvieto Classico DOC 2005 27-*

Sportoletti, *Assisi Grechetto DOC 2004 34-*

Stella, *Pinot Grigio 2006 25-*

Rosso

Luna di Luna, *Sangiovese/Merlot IGT 2005 26-*

Falesco, *Umbria Merlot IGT 2006 37-*

La Carraia, *Tizzonero (Montepulciano) IGT 2005 32-*

Antonelli, *Montefalco Rosso IGT 2002 44-*

Antonelli, *Sagrantino di Montefalco DOCG 2002 88-*

Lungarotti, *Rubesco Rosso di Torgiano DOC 2004 49-*

Falesco, *Vitiano Rosso (Cabernet/Merlot/Sangiovese) IGT 2006 27-*

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Rosso

Di Majo Norante, *Aglianico Contado DOC 2002 42-*

Di Majo Norante, *Don Luigi Montepulciano Riserva DOC 2004 111-*

Di Majo Norante, *Cabernet Sauvignon DOC 2007 34-*

Di Majo Norante, *Sangiovese IGT 2005 29-*

The Wines of Abruzzo

The native Montepulciano, not to be confused with the town of that name in Tuscany) becomes a red of irresistible character, full-bodied, even robust, with a capacity of age but with such supple smoothness that it can be eminently drinkable even when young. As for the whites, the Trebbiano is based on the Tuscan variety, which makes light, acidic whites of subtle aroma and flavor.

Bianco

Stella, Trebbiano d'Abruzzo DOC 2005 24-

Masciarelli, Trebbiano d'Abruzzo DOC 2007 29-

Rosso

Masciarelli, Montepulciano d'Abruzzo DOC 2005 29-

Testa, Montepulciano d'Abruzzo DOC 2006 26-

Dragani, Montepulciano d'Abruzzo DOC 2006 32-

Stella, Montepulciano d'Abruzzo DOC 2006 24-

Canaletto, Montepulciano d'Abruzzo DOC 2005 26-

The Wines of Latium (Lazio)

Latium's hills, favored by ample sunshine on fertile volcanic soil, seem to be naturally suited to the production of white wines based on various types of Malvasia and Trebbiano grapes. Led by Frascati and Marino, they are pleasingly soft though not so sweet as to overwhelm the flavor of food. They were easy, every day wines not designed to last long or travel far. Latium's reds vary in composition - mostly based on Montepulciano and Sangiovese.

Dessert

Falesco, Pomele IGT (500ml) 65-

Bianco

Fontana Candida, Frasati Superiore DOC 2006 24-

Falesco, Est! Est!! Est!!! (Trebbiano/Malvasia/Roschetto) DOC 2005 24-

Bigi, Est! Est!! Est!!! di Montefiascone DOC 2005 24-

Fontana Candida, Orvieto Classico DOC 2005 24-

Falesco, Ferentano IGT 2006 57-

Cascale Cinque Scudi, "Antorida" Bianco IGT 2007 29-

Rosso

Cascale Cinque Scudi, Syrah IGT 2006 29-

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Bianco

Stella, Trebbiano d'Abruzzo DOC 2005 24-

Masciarelli, Trebbiano d'Abruzzo DOC 2007 29-

Rosso

Masciarelli, Montepulciano d'Abruzzo DOC 2005 29-

Testa, Montepulciano d'Abruzzo DOC 2006 26-

Dragani, Montepulciano d'Abruzzo DOC 2006 32-

Stella, Montepulciano d'Abruzzo DOC 2006 24-

Canaletto, Montepulciano d'Abruzzo DOC 2005 26-

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Dessert

Falesco, Pomele IGT (500ml) 65-

Bianco

Fontana Candida, Frasati Superiore DOC 2006 24-

Falesco, Est! Est!! Est!!! (Trebbiano/Malvasia/Roschetto) DOC 2005 24-

Bigi, Est! Est!! Est!!! di Montefiascone DOC 2005 24-

Fontana Candida, Orvieto Classico DOC 2005 24-

Falesco, Ferentano IGT 2006 57-

Cascale Cinque Scudi, "Antorida" Bianco IGT 2007 29-

Rosso

Cascale Cinque Scudi, Syrah IGT 2006 29-

The Wines of Apulia

Apulian wines are widely appreciated for value. Apulia can be divided into roughly two viticultural sectors. To the north, the terrain is rolling to hilly and the climate is temperate. Dry wines from there tend to have moderate strength with impressive fruit, good acidity and ample bouquet. Red wines generally derive from the native Uva di Troia or Bombino Nero as well as Montepulciano and Sangiovese. The famous Primitivo, is said to be the grandfather of the American Zinfandel grape. It has the fullness of a Chianti, but a softer palate.

Dessert

Pellegrino, Moscato di Pantelleria 2003 (350ml) 44-

Bianco

Cantore di Castelforte, Chardonnay IGT 2003 30-

Tormaresca, Chardonnay IGT 2003 29-

Botromagno, Gravina Bianco (Greco/Malvasia) 2004 27-

Rosso

Cantore di Castelforte, Donna Elena Aglianico IGT 2002 27-

Tormaresca, Bocca di Lupo Aglianico DOC 2003 90-

Botromagno, Apulian Zinfandel Primitivo 2006 37-

Stella, Sangiovese IGT 2006 24-

Cantore di Castelforte, Salento Primitivo IGT 2002 27-

Cantore di Castelforte, Donna Maria Primitivo IGT 2002 27-

Torcicoda, Primitivo Salento IGT 2003 57-

A Mano, Primitivo 2006 27-

Feudo Monaci, Salice Salentino DOC 2003 30-

Leone de Castris, Salice Salentino Riserva 2004 42-

Cantore di Castelforte,

Negroamaro Salento "Masseri Tre Torri" IGT 2002 27-

Tormaresca, Rosso Puglia

(Negroamaro/Cabernet Sauvignon) IGT 2005 27-

Cantore di Castelforte, Rosso Puglia IGT 2003 27-

The Wines of Basilicata

The Greeks brought the Aglianico vine to Basilicata. Grown on the slopes of the extinct volcano, Monte Vulture, it makes a robust, deeply colored wine that can improve with age, becoming increasingly refined and complex in flavor. There are also young versions of the wine, some semisweet or even sparkling. Aglianico is also used for wines under the regions single IGT of Basilicata. White wines of interest are the sweet Moscato and Malvasia.

Dessert

Cantina di Venosa, Terre di Orazio Dry Muscat IGT 2004 42-

Rosso

Cantina di Venosa, Vignali Aglianico del Vulture DOC 2002 39-

The Wines of Apulia

Apulian wines are widely appreciated for value. Apulia can be divided into roughly two viticultural sectors. To the north, the terrain is rolling to hilly and the climate is temperate. Dry wines from there tend to have moderate strength with impressive fruit, good acidity and ample bouquet. Red wines generally derive from the native Uva di Troia or Bombino Nero as well as Montepulciano and Sangiovese. The famous Primitivo, is said to be the grandfather of the American Zinfandel grape. It has the fullness of a Chianti, but a softer palate.

Dessert

Pellegrino, Moscato di Pantelleria 2003 (350ml) 44-

Bianco

Cantore di Castelforte, Chardonnay IGT 2003 30-

Tormaresca, Chardonnay IGT 2003 29-

Botromagno, Gravina Bianco (Greco/Malvasia) 2004 27-

Rosso

Cantore di Castelforte, Donna Elena Aglianico IGT 2002 27-

Tormaresca, Bocca di Lupo Aglianico DOC 2003 90-

Botromagno, Apulian Zinfandel Primitivo 2006 37-

Stella, Sangiovese IGT 2006 24-

Cantore di Castelforte, Salento Primitivo IGT 2002 27-

Cantore di Castelforte, Donna Maria Primitivo IGT 2002 27-

Torcicoda, Primitivo Salento IGT 2003 57-

A Mano, Primitivo 2006 27-

Feudo Monaci, Salice Salentino DOC 2003 30-

Leone de Castris, Salice Salentino Riserva 2004 42-

Cantore di Castelforte,

Negroamaro Salento "Masseri Tre Torri" IGT 2002 27-

Tormaresca, Rosso Puglia

(Negroamaro/Cabernet Sauvignon) IGT 2005 27-

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Dessert

Cantina di Venosa, Terre di Orazio Dry Muscat IGT 2004 42-

Rosso

Cantina di Venosa, Vignali Aglianico del Vulture DOC 2002 39-

The Wines of Campania

In Campania, a majority of producers strive to make the most of native vines, including an honor roll of so-called “archaeological varieties” which date back to antiquity. The noblest of red varieties is Aglianico, which makes the red Taurasi, which has been called “the Barolo of the south” due to its size and ability to age. Campania’s DOC zones also include the islands of Capri and Ischia, as well as Penisola Sorrentina and Costa d’Amalfi.

Bianco

Montesole, *Lacryma Christi Bianco* DOC 2003 39-
Caputo, *Lacryma Christi del Vesuvio* DOC 2005 39-
Caputo, *Ferscine Asprinio di Aversa* DOC 2004 44-
Mastroberardino, *Nova Serra Greco di Tufo* DOCG 2004 55-
Aminea, *Greco di Tufo* 2002 49-
Caputo, *Greco di Tufo* DOCG 2004 47-
Ocone, *Greco Taburno* DOC 2006 41-
Mastroberardino, *Falanghina* DOC 2003 37-
Ocone, *Falanghina Taburno* DOC 2006 38-
Mastroberardino, *Radici Fiano di Avellino* DOCG 2003 37-

Rosso

Aminea, *Taurasi Baiardo (Aglianico)* DOCG 2000 70-
Mastroberardino, *Lacryma Christi del Vesuvio* DOC 2004 38-
Ocone, *Aglianico del Taburno* DOC 2003 41-
Ocone, *Piedirosso Taburno* DOC 2006 38-

The Wines of Calabria

Calabria’s best-known wine is Cirò, which grows in low hills along the Ionian coast between the ancient Greek cities of Sibari and Crotona. Local legend has it that Cirò descended directly from Krimisa, the wine Calabrian athletes drank to celebrate victory in an early Olympiad. The classic Cirò is red, which in the reserve version has the capacity to age beyond a decade from certain vintages. There is also a rosato to drink young and a bianco from Greco grapes that can show impressive youthful freshness.

Bianco

Librandi, *Critone (Chardonnay/ Sauvignon Blanc)* IGT 2005 32-

Rose

Librandi, *Cirò Rosato* DOC 2004 29-

Rosso

Librandi, *Cirò Rosso Classico* DOC 2006 29-

The Wines of Campania

In Campania, a majority of producers strive to make the most of native vines, including an honor roll of so-called “archaeological varieties” which date back to antiquity. The noblest of red varieties is Aglianico, which makes the red Taurasi, which has been called “the Barolo of the south” due to its size and ability to age. Campania’s DOC zones also include the islands of Capri and Ischia, as well as Penisola Sorrentina and Costa d’Amalfi.

Bianco

Montesole, *Lacryma Christi Bianco* DOC 2003 39-
Caputo, *Lacryma Christi del Vesuvio* DOC 2005 39-
Caputo, *Ferscine Asprinio di Aversa* DOC 2004 44-
Mastroberardino, *Nova Serra Greco di Tufo* DOCG 2004 55-
Aminea, *Greco di Tufo* 2002 49-
Caputo, *Greco di Tufo* DOCG 2004 47-
Ocone, *Greco Taburno* DOC 2006 41-
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Rosso

Librandi, *Cirò Rosso Classico* DOC 2006 29-

The Wines of Sicily

Sicily boasts one of the most progressive wine industries and has more vineyards than any other region. The majority of production is of Marsala, but some of the finest wines come from native varietals, notably Nero d'Avola. The reds are predominately rich and robust, but not overwhelming. Great with meats and pastas with red sauces.

Sparkling & Dessert

Zonin, *Prosecco Special Cuvee (Black Label) N.V.* 32-

Zonin, *Baccorosa Spumante N.V.* 32-

Bianco

Mandra Rossa, *Fiano Sicilia 2007* 25-

Terre, *Grillo IGT 2005* 25-

Santa Tresa, *Rina Lanca Grillo Viognier IGT 2006* 43-

Feudo Arancia, *Pinot Grigio IGT 2006* 24-

Zonin Principi di Butera, *Insolia 2005* 38-

Baglio del Sole, *Inzolia IGT 2006* 41-

Tenuta Rapitala, *Casalj (Catarratto/Chardonnay) IGT 2004* 34-

Rosso

Feudo Arancia, *Pinot Noir IGT 2005* 24-

Tenuta Rapitala, *Nadir Syrah IGT 2005* 40-

Tenuta Rapitala, *Nuar Nero d'Avola/Pinot Nero IGT 2005* 47-

Terre, *Nero d'Avola IGT 2005* 27-

Corvo, *Nero d'Avola IGT 2005* 25-

Feudo Arancio, *Nero d'Avola IGT 2005* 27-

Santa Tresa, *Nivuro Nero d'Avola/Cabernet IGT 2004* 44-

Feudo Arancia, *Cabernet Sauvignon IGT 2005* 30-

Duca di Salaparuta, *Terre d'Agala IGT 2003* 42-

The Wines of Sardinia

Sardinia has been influenced as much by the Spanish and French as by the Italians due to its mid-Mediterranean location. It's most notable wine is Vernaccia di Oristano - a sherry-like aperitif or dessert wine made from grapes of the same name.

Bianco

Argiolas, *Vermentino di Sardegna Costamolino DOC 2006* 37-

Argiolas, *Selegas DOC 2005* 37-

Meloni, *Omarus Vermentino 2005* 47-

Rose

Argiolas, *Serra Lori Rosato IGT 2006* 37-

Rosso

Argiolas, *Costera IGT 2006* 46-

Argiolas, *Perdera IGT 2005* 37-

Meloni, *Le Chiaie Rosso DOC 2001* 51-

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Sella & Mosca, *Cannonau di Sardegna Riserva DOC 2004* 36-

Appellations

DOCG: Denominazione di Origine Controllata e Garantita

This designation guarantees the authenticity of the elite DOC wines. In 1980, six wines were promoted to DOCG, including Barolo and Barbaresco in Piedmont and Brunello di Montalcino and Chianti Classico in Tuscany. Today, 25 wines have been awarded the prestigious DOCG status.

DOC: Denominazione di Origine Controllata

The controlled wine appellation system, known in Italy as Denominazione di Origine Controllata, was created in 1963. This designation clearly defines a delimited geographic zone identified by the name of the wine, by the oenological name of the territory, or both. DOC verifies the wine's authenticity of origin and basic character. Wines must be made under specific conditions: from pre-determined yields per hectare, clearly defined grape varieties, and by traditional vinification methods. DOC indicates quality but does not affirm it. One really must rely on the talent of the producer and the quality of the property. Today over 300 wines qualify for DOC status.

IGT: Indicazione Geografica Tipica

IGT is represented by the geographical name used in denomination vino da tavola (table wine) and corresponding to a zone of major viticultural dimensions such as a region, a province, a borough or a river valley. Currently, 120 territories qualify for the IGT designation.

Vintage Chart

Wine	1996	1997	1998	1999	2000	2001	2002	2003	2004
Barbaresco DOCG	****	****	****	****	****	***	*	***	***
Barolo DOCG	****	****	****	****	****	***	*	***	***
Brunello di Montalcino DOCG	***	****	****	****	***	***	***	***	****
Chianti DOCG	**	****	**	****	***	***	*	***	***
Barbera d'Asti DOC	***	****	***	****	****	***	*	***	***
Bolgheri & Bolgheri Sassicaia DOC	***	***	***	****	****	***	**	**	***
Dolcetto d'Alba DOC	***	****	****	****	***	***	*	***	***
Montepulciano d'Abruzzo DOC	*	****	***	**	***	***	**	***	***
Sangiovese di Romagna DOC	**	****	***	***	****	***	*	***	***
Valpolicella DOC	***	****	**	**	***	**	*	***	***

* = not one of the best years. enjoy as a table wine

** = a solid vintage. drink now.

*** = an excellent vintage, drinkable now or cellar for moderate aging.

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Select Wines From Greece

Bianco

Domaine Gerovassilou, *Malagousia 2005 (Macedonia) 47-*
Malagousia originated in the region of Nafpaktos in Western Greece.
Gerovassilou's Malagousia is bright blond and has an expressive aroma
of exotic fruits together with white peach, melon, jasmine and herbs.

Mercouri, *Foloi 2005 (Western Pelopponese) 35-*
The Roditis (Ro dee' tees) grape, used to make the Foloi. Possesses a
rose tinted skin. Mercouri's wine is a young fresh wine with herbal and
citrus undertones. It is well balanced with aromas of fresh greens,
thyme and lemon flowers.

Mario's Italian Wines by the Glass

STELLINA DI NOTTE, <i>Pinot Grigio 2007</i>	8.00
STIVAL, <i>Chardonnay 2007</i>	8.00
BOLLA, <i>Riesling 2007</i>	8.00
BELMONDO, <i>Pinot Noir 2006</i>	8.00
BANFI, <i>Col di Sasso (Sangiovese/Cabernet) 2006</i>	9.00
STIVAL, <i>Merlot 2007</i>	8.00
PIEGAIA, <i>Chianti Classico 2006</i>	9.00
AMANO, <i>Primativo 2006</i>	8.00
LO DUCA, <i>Sparkling Lambrusco Rosso</i>	7.00

*Your Server will present today's
specialty wine by the glass selections*

A cask of wine works more
miracles than a church
full of saints.

Italian proverb

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