

ITALIAN WINES FOR EVERY TASTE

Key: W = White, R = Red, Sp = Fully Sparkling, Fz= Lightly Sparkling, Sw = Sweet, Rs = Rosato, L = Light Body, M = Medium Body, F = Full Body

A word on Flavors and Tasting Notes: Flavor recognition is highly subjective. The listed flavors are suggestions of typical possible aromas and tastes only. Every wine has over 1000 flavor compounds, and detection and recognition of these flavors is highly dependent on an individual's physiology and psycho-emotional background. Additionally, flavors vary by producer, style and vintage. Your best strategy will be to try these wines for yourself and develop your own flavor recognition markers for each one.

VENETO, LOMBARDIA

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|--|---------------------------------------|-------|--|
| Prosecco DOC | Glera | Sp | Pear, Melon, Crisp Green Apple, Crisp and acidic |
| Conegliano Valdobbiadene Prosecco DOCG | Glera | Sp | Pear, Melon, Crisp Green Apple, crisp and acidic |
| Soave Superiore DOCG | Garganega | W, M | Young Flavors: Lemon rind, Pear, Honeydew, Almond, White peach Aged Flavors (4 yr+): Honey, Baked Apple |
| Recioto di Soave DOCG | Garganega | W, Sw | |
| Valpolicella Classico DOC | Corvina | R, L | Tart Cherry |
| Valpolicella Ripasso DOC | Corvina | R, M | |
| Amarone della Valpolicella DOCG | Corvina | R, F | Black Cherry, Fig, Chocolate, Brown Sugar |
| Recioto della Valpolicella DOCG | Corvina | R, Sw | Black Cherry, Fig, Chocolate, Brown Sugar |
| Bardolino DOC (Chiaretto) | Corvina | Rs | Tart Cherry |
| Franciacorta DOCG (Metodo Classico) | Chardonnay Pinot Nero Or Bianco | Sp | Delicate peach and honey, can have Yeast, bread. Creamy mouth feel. |

PIEMONTE

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|-------------------------------|----------|------------------|---|
| Roero DOCG | Arneis | W, F | Floral, Hazelnut, Pear, Apricot |
| Asti DOCG | Moscato | W, Sp, Fz, Sw | Tropical fruit, orange, dried apricot |
| Dogliani DOCG | Dolcetto | R, M | Black Cherry, Licorice, Bitter Almond |
| Dolcetto di Diano D'Alba DOCG | Dolcetto | R, M | Black Cherry, Licorice, Bitter Almond |
| Barolo DOCG | Nebbiolo | R, F | Tar & Roses, Highly tannic, can have orangeish color |
| Barbaresco DOCG | Nebbiolo | R, F | Tar & Roses, Highly tannic, can have orangeish color. Softer tannins than Barolo. |

TOSCANA

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|--|--------------------------------------|----------------------|--|
| Bolgheri DOC Bolgheri Sassicaia DOC | Cabernet Sangiovese Merlot, ++ | R, F | Ripe black cherry, herbs, raisins, smoke, |
| Vernaccia di San Gimignano DOCG | Vernaccia | W, M or F | Citrus, Nutty, Crisp and Acidic Riserva style: Full bodied and Floral |
| Chianti DOCG | Sangiovese | R, M | Red & Black Cherry, Medium acid and tannin |
| Brunello di Montalcino DOCG Rosso di Montalcino DOC | Sangiovese | R, M | |
| Vino Nobile di Montepulciano DOCG | Sangiovese | R, M | |
| Morellino di Scansano DOCG | Sangiovese | R, M | |
| Vin Santo del Chianti DOC | Malvasia Or Sangiovese | W, Sw Or R, Sw | |

UMBRIA

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|----------------------------|-----------------------|-------|---|
| Orvieto DOC | Grechetto Trebiano | W, L | Dried Peach, White Flowers, Crisp Acid |
| Montefalco Sagrantino DOCG | Sagrantino | R, F | Blackberry, Black Cherry, Spice, Earth, Highly tannic |

MARCHE

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|--|-----------------------------|-------|--|
| Verdicchio di Matelica DOC Or di Castelli di Jesi DOC | Verdicchio | W, L | Herbs, Fresh apples, crisp acid |
| Cònero DOCG | Montepulciano Sangiovese | R, M | Red plum, sour cherry, boysenberry, oregano and tar |

ABRUZZO

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|--------------------------------|---------------|-------|--|
| Montepulciano d'Abruzzo DOC | Montepulciano | R, M | Red plum, sour cherry, boysenberry, oregano and tar |
| Cerasuolo d'Abruzzo DOC | Montepulciano | Rs, M | Red plum, sour cherry, boysenberry, oregano and tar |

PUGLIA

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|--|------------|-------|--|
| Primitivo di Manduria DOC | Primitivo | R, M | Black Licorice, black raspberry, coffee, black pepper |
| Primitivo di Manduria Dolce Naturale DOCG | Primitivo | R, Sw | Black Licorice, black raspberry, coffee, black pepper |
| Salice Salentino DOC | Negroamaro | R, M | Dark berry, earth tones, cloves, cinnamon |

CAMPANIA

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|---|-----------|-------|--|
| Fiano di Avellino DOCG | Fiano | W, L | Hazelnut, tropical fruit, spice, minerality, lively acidity |
| Greco di Tufo DOCG | Greco | W, M | Aromatic lemon, pears, almonds, crisp |
| Taurausi DOCG Aglianico del Taburno DOCG | Aglianico | R, F | Raspberry, plum, dark cherry, tobacco, coffee and leather. Highly tannic |

SARDEGNA / SICILY

| Wine Name / Region Name | Grape | Style | Flavors and Tasting Notes |
|----------------------------|-----------------------------|----------|---|
| Vermentino di Gallura DOCG | Vermentino | W, L - M | White blossoms, peach, lemon peel, herbs |
| Cannonau di Sardegna DOC | Cannonau | R, M | Dried Strawberry, grilled plum, wild herbs, leather, tobacco, licorice, chocolate |
| Cerasuolo di Vittoria DOCG | Nero d'Avola Frappato | R, M | Red berries, cherry, plum, pomegranate |