

# Wacky, Whimsical, Wondrous White Wines of Italy



## PROSECCO

Locals often say that Pucinum (the wine that was beloved by the Romans) was the ancestor of what we know today as Prosecco. However, today's historians disagree.

Prosecco is produced with a minimum 85% Glera with the addition of no more than 15% Verdiso, Bianchetta Trevigiana, Perera, Glera lunga, Chardonnay, Pinot Bianco, Pinot Grigio and/or Pinot Nero (vinified in bianco)

Spumante styles that may be produced are

Brut 0–12 grams per liter residual sugar

Extra Dry, Extra Sec, Extra seco 12–17 grams per liter residual sugar

Dry, Sec, Seco 17–32 grams per liter residual sugar

Demi-sec, Semi-seco 32–50 grams per liter residual sugar

Frizzante wines may also produced

### Types of Prosecco

Maschio offers the two classifications of Prosecco: D.O.C. and D.O.C.G.

**D.O.C. Prosecco** must come from the zone that includes 9 provinces in the Veneto and Friuli Venezia Giulia. It must be made from a minimum of 85% Glera.

Vinification, production and bottling must follow strict government rules and guidelines and must meet strict standards.

**Conegliano Valdobbiadene Prosecco, D.O.C.G.** is born in the extremely delimited Valdobbiadene – Conegliano zone, which lies between the towns of the same names. Like the DOC, the wine must

contain a minimum 85% Glera. Superiore may be used on the label if these wines follow even more stringent production standards. The wine may also note the “rive” or specific slopes or hillsides where the grapes are born such as Rive di Colbertaldo or even the hillside of “Cartizze”, another sub designation.

## PROSECCO/GLERA

Prosecco likely takes its name from the town where this vivacious wine was said to have originated. Over time, the name Prosecco was used interchangeably as the name of the grape, the town, and the wine. The ancient varietal that has always been used in the production of Prosecco is called “Glera.” As of August 2009, the Italian government decreed that Prosecco will now refer only to the Denominazione di Origine Controllata (DOC)/ Denominazione di Origine Controllata e Garantita (DOCG) or zone of origin and will no longer be used as a grape name.

**Glera** is the name of the predominant grape that produces the wine Prosecco. As mentioned above, some suggest that a sparkling wine produced with the Glera variety was first born around the town of Prosecco in Friuli Venezia Giulia and over the years the name of the town was used interchangeably with the grape variety. This “Prosecco” then made its way to the Veneto region next door.

Ian D’Agata’s *Native Wine Grapes of Italy* suggests that some experts say the grape originated as indicated above but others believe it was born in the Colli Euganei or even Slovenia or Croatia. But, no matter where this grape variety or wine originated, “the variety and its wines was it was highly thought of”. D’Agata goes on to say that “in reality this is a group of varieties and biotypes long cultivated in Veneto and in Friuli Venezia Giulia as well as in Slovenia and Croatia.”

For a while it was believed that there were three main clones. Prosecco Tondo (round berries), Prosecco Lungo (oblong almost oval berries) and Prosecco Nostrano (local or our). However Prosecco Nostrano’s DNA shows that it is really Malvasia Bianca Lunga.



**MASCHIO PROSECCO**  
BRUT TREVISO DOC

Cantine Maschio is one of Italy's leading Prosecco producers, with a proud 200-year heritage of family winemaking experience. Prosecco Brut embodies the finest traditions of Prosecco while accommodating modern, sophisticated tastes.

**SOIL**  
Alcaline sandstone with a fair amount of stone.

**PRODUCTION TECHNIQUE**  
Gentle pressing of the grapes to extract only the freshest juice from the heart of the berry. Then the juice is left to rest in stainless steel tanks and after approximately 12 hours the limpy part of the must has separated from the deposit and fermentation begins. Vinification takes about 15-20 days and is completed in stainless steel vats kept at a constant temperature of 18-20° C (65-68° F) to develop a natural sparkle.

**BOUQUET**  
White peach and orange blossoms.

**TASTE**  
Fruit forward, with peach and almond flavors.

**FOOD PAIRING**  
Ideal as an aperitif, it also pairs wonderfully with antipasto and hors d'oeuvres, light fish dishes, sushi and sashimi, fresh fruit, and pastries. Serve chilled at 42-56° F.

**ORIGIN**  
Treviso, north of Venice

**VARIETIES**  
100% Glera (Prosecco)

**ANALYSIS**

Alcohol	11% Vol
Total Acidity	5.5 g/l
Residual Sugar	13 g/l

**SIZE(S)**

750ml	0 80516 06604 2
187ml	0 80516 06609 7

**PACK(S)**

750ml 6pk
187ml 12pk, 24pk

©2018 Vigneti, Cantine Maschio, Treviso. All rights reserved.

[maschio-usa.com](http://maschio-usa.com)
[/cantinemaschio/](https://www.facebook.com/cantinemaschio/)
[/cantine\\_maschio](https://www.instagram.com/cantine_maschio/)
[/cantine\\_maschio/](https://www.youtube.com/channel/UC...)

## **PINOT GRIGIO DELLE VENEZIE DOC**

- The new DOC, Italy's 335<sup>th</sup>, is known as the Delle Venezie DOC and is approved for Pinot Grigio (still as well as sparkling) and white blends (bianco).
- The delineated zone includes the entirety of the Veneto and Friuli-Venezia Giulia regions, as well as the province of Trentino (does not include Alto Adige).
- The super-star wine of the DOC will undoubtedly be its Pinot Grigio. A large majority of the varietal Pinot Grigio produced in Italy comes from this area, and much of it will now qualify for DOC status. Delle Venezie DOC will be used with the release of the 2017 vintage.
- In line with EU standards, Pinot Grigio Delle Venezie DOC will be required to be at least 85% Pinot Grigio. The remainder may be any white grape allowed to be grown in the region, which includes Chardonnay, Friulano (aka Tai), Garganega, Müller-Thurgau, Pinot Bianco, and Verduzzo, among others. Sparkling Pinot Grigio Delle Venezie DOC must be tank-fermented, and must contain less than 32 g/L of residual sugar.
- Blended white wines (bianco) of the DOC will be allowed to be made with any aromatic white grape that is permitted to be cultivated in the area, as long as at least 50% is comprised of one or more of the following: Chardonnay, Pinot Bianco, Müller-Thurgau, Garganega, Verduzzo, or Friulano (aka Tai).
- The protected geographical indication formerly known as the IGT/P delle Venezie will now be known as the IGT/P Trevenezie.

## **PINOT GRIGIO**

Pinot Grigio is a natural mutation of the Pinot Noir grape variety.

There are actually more than a 1000 registered clones of Pinot whose true origins are unknown. It is thought that Pinot may have originated from wild grapevines, however, no genetic link has yet to be found.

Many believe the name Pinot was used to identify the grape as the clusters of this variety resemble a pine cone – Pineau, Pin, Pigna. An alternative theory is that Pinot originated could have originated in France around a town of the name Pinos or Pignols

It has been determined by DNA that Pinot Gris/Grigio is a natural mutation of Pinot Noir that likely occurred in Burgundy hundreds of years ago. A farmer noticed that certain rows of his Pinot Noir (black) grapes were not expressing their traditional deep dark color, he realized that they had naturally mutated in the vineyard and he called the new mutation Pinot Gris(gray) because of the blue-gray/reddish-gray color of the grapes. When this variety made its way to Italy in the late 1800's, by way of Italy's northeast corridor, the Italians kept the name Pinot but used Grigio (their word for gray).

Pinot Grigio delle Venezie is a new DOC. The DOC encompasses Friuli Venezia Giulia, Veneto and Trentino (but not the ALTO ADIGE portion of the Trentino Alto Adige region). Delle Tre Venezie will be the new IGT for varieties other than Pinot Grigio.



*Brilliant straw yellow color, with delicate, lingering perlage. Distinct fruity and floral aromas of white flowers, apple, and pear. Lively, round, well-balanced, and structured, with notes of fruit and minerality, and a fresh, vivacious, lingering finish.*

## BOLLA PINOT GRIGIO DELLE VENEZIE DOC SPUMANTE EXTRA DRY

Since 1883 Cantine Bolla has flown the flag for good Italian wine worldwide thanks to its wide range of Verona, Veneto and Friuli Venezia Giulia labels.

**SOIL**  
Medium-mixture or alluvial soils.

**PRODUCTION TECHNIQUE**  
The grapes are crushed and pressed very softly to extract the free-run juice. Alcoholic fermentation takes place in stainless steel tanks at controlled temperature (16°C-18°C). The wine thus obtained undergoes a second fermentation at 15°C-16°C, with selected yeasts (Charmat Method).

**BOUQUET**  
Distinct fruity and floral aromas of white flowers, apple, and pear.

**TASTE**  
Lively, round, well-balanced, and structured with notes of fruit and minerality, and a fresh, vivacious, lingering finish.

**FOOD PAIRING**  
Excellent as an aperitivo, or served with salads and fish, and a versatile companion to pasta, risotto and poultry dishes. Serve chilled.

**ORIGIN**  
Selected vineyards in the hills of the Val d'Adige, located in Veneto and Trentino Alto Adige.

**VARIETIES**  
100% Pinot Grigio

**ANALYSIS**

Alcohol	12% Vol
Total Acidity	XX g/l
Residual Sugar	13 g/l

**SIZE(S)**  
750ml 0 80516 67244 1

**PACK(S)**  
750ml 6pk, 12pk, 15pk

©2018 Bolla Winery, Chiasso, Italy. All rights reserved. No other wine is allowed to be sold in this region.

[bolla.com](http://bolla.com)

[/bollawine](https://www.facebook.com/bollawine)

[/BollaWine](https://www.instagram.com/BollaWine)

**SOAVE** is produced in both DOC and DOCG Superiore versions. The requirements for all Soave is that they contain a minimum of 70% Garganega with no more than 30% Trebbiano di Soave and/or Chardonnay. Additionally 5% of the 30% may use other local white non aromatic grapes. The DOCG Superiore wines cannot be released before November 1 of the year following the harvest while the DOC wines can be consumed as of December 1 the year of the harvest.

**SOAVE**, could take its name from the "Suavi" people who inhabited the area in the region of the Veneto or, if you prefer to believe tradition, was the name given by Dante to the town because of the "suavity of its wines"...or it has even been attributed to Romeo! It was said, that after a tryst with Giulietta, a servant saw Romeo swirling and sipping from a glass of white wine and overheard Romeo whispering, "Soave, Soave, Soave". The servant wasn't sure if Romeo was murmuring about the lusciousness of the wine or the "suavity" of Giulietta's kisses. Whatever the case, Soave is a delightful white based on the indigenous Garganega varietal. Soave was said to be a favorite of the poet Gabriele D'Annunzio who once observed, "Soave is the wine of youth and love...I drink it in homage to the past. If it can't restore me to age of twenty, it can at least reawaken memories of that time" It is one of the best known of Italian wines.

But, likely, Soave takes its name from the town around which grapes like Garganega grow to perfection.

**GARGANEGA** is one of the oldest and most important of Italian grape varieties. Genetic profiling indicates that Garganega is identical to Grecanico Dorato of Sicily and Malvasia de Manresa from Spain (no longer cultivated). DNA also suggests similarities with Corvina Veronese, Oseleta, and Rondinella, among others, likely confirming that Garganega has its roots in the area.

**TREBBIANO DI SOAVE** is identical to Verdicchio Bianco. The earliest mention of Trebbiano appears to be in Pliny's Natural History...where it is recounted that a wine made from an ancient variety "agro

Trebulanis” was found in Trebula in Campania. Others claim the name Trebbiano derived from a town in Etruria called Trebulanum while others suggest the name represented grapes born around the Trebbia river in Liguria or one of the many villages found throughout Italy that are named Trebbo or Trebbio. During the 13<sup>th</sup> and 14<sup>th</sup> centuries, Trebbiano wines were luxury items. Perhaps, on of the reasons why, Trebbiano has countless members in its family and involved adding the place of origin to the name of the grape.

**CHARDONNAY** did not become common until the end of 19<sup>th</sup> century but it more than likely originated in between Lyon and Dijon in central eastern France. They say the variety may actually take its name from the village of Chardonnay in Maconnais in southern Burgundy. DNA tells us that Chardonnay is a natural cross of Pinot and Gouais Blanc (one of the most ancient and prolific wine grapes of Europe.) Today Chardonnay is one of the most versatile wine grapes in the world. Early budding makes it prey to spring frosts and thin-skin make it susceptible to diseases like powdery mildew and coulure.

## LOVE STORY

*A stylish sparkling, with classic characteristics of apple and crusty bread. This expression of Soave truly tells of Sartori's love of Verona.*



### LOVESTORY SOAVE SPUMANTE DOC

Sartori di Verona is a 4th generation family winery driven by a profound love for their city of Verona. For over a century, Sartori has made wines that respect local tradition yet embrace innovation. Ownership in premium vineyards allows for control from vineyard to bottle with a steadfast focus on quality.

**SOIL**  
Calcareous alluvial

**PRODUCTION TECHNIQUE**  
After the first fermentation, of which 30% is in wood, the cuvee is prepared and the second fermentation takes place. This stage takes over three months at a controlled temperature of 60° F in order to obtain a fine and persistent perlage. A short bottle aging will complete the process and the wine is ready to be enjoyed.

**BOUQUET**  
Complex aromas of ripe apples, bread crust and a touch of vanilla.

**TASTE**  
Flavors of apples with fine, persistent bubbles.

**ORIGIN**  
Vineyards within the Soave DOC in the Colli Arosi, Italy

**VARIETIES**  
100% Garganoga

**ANALYSIS**

Alcohol	11% Vol
Total Acidity	5.5 g/l
Residual Sugar	10.5 g/l

**SIZE(S)**  
750ml 0 80516 26834 7

**PACK(S)**  
750ml 6pk

FONDATA NEL 1883  
**BOLLA**



## BOLLA SOAVE DOC

*Pale yellow in color with greenish hues, Bolla Soave has aromas of melon, ripe apple, and pear. The small amount of Trebbiano di Soave grapes adds body and complexity. The finish is crisp and balanced.*

Bolla wines have stood for the passion and creativity identified with quality Italian winemaking dating back to 1883. Bolla remains committed to delivering wines of superior quality, with a fresh approach to producing them.

**SOIL**  
Volcanic soils, rich in calcium, potassium and magnesium.

**PRODUCTION TECHNIQUE**  
Hand harvested grapes are crushed and gently pressed. Fermentation takes place at controlled temperatures in stainless steel tanks for three weeks and the wine remains on the lees as long as possible, before bottling. The wine is bottled young to retain its freshness.

**BOUQUET**  
Melon, ripe apple, and pear.

**TASTE**  
Crisp, fresh, and balanced.

**FOOD PAIRING**  
Bolla Soave is ideal for appetizers, grilled seafood, chicken, fish based pastas, entrée salads, and also makes a perfect aperitif.

**ORIGIN**  
Hills of the Soave DOC zone, Italy

**VARIETIES**  
95% Garganega  
5% Trebbiano di Soave

**ANALYSIS**  
Alcohol 12.0% Vol  
Total Acidity 5.3 g/l  
Residual Sugar 4.5 g/l

**SIZE(S)**  
1.5L 0 80516 85092 0  
750ml 0 80516 85094 4

**PACK(S)**  
1.5L 6pk  
750ml 12pk

©2018 Bolla, All Rights Reserved. All other names, logos & images are trademarks of their respective owners.

[bolla.com](http://bolla.com)

[/bollawine](https://bollawine)

[/BollaWine](https://BollaWine)

## GAVI

**GAVI/CORTESE DI GAVI DOCG** is a white wine that must be produced with 100% Cortese grapes grown in the province of Alessandria. Still, sparkling and Riserva (aged at least until 14 October of the year following harvest) are produced.

Gavi takes its name from the town around which the Cortese grape grows to perfection. By law Gavi may not be fermented or aged in wood. There is a charming legend about the origins of the name "Gavi." It is said that in the Dark Ages there was a golden-haired princess, the daughter of Clodimir, King of the Franks. Her name was Gavia. She fell in love with a young man who was a servant in her father's court. When the two approached the King to marry, Clodimir, of course, objected. Very much in love, the young couple eloped and made their way to a far part of the Kingdom in Lombardy. Finding the climate there inclement, they headed south towards Liguria and the Italian riviera. On the way there, they stopped at a small village where they found the wine to be exceptional and decided to remain there.

A local innkeeper befriended them, they confided their predicament to him and, as it happens, he did not keep their secret. The king was informed and, with his knights, went to bring back the hapless lovers. The story ends happily as King Clodimir, upon seeing his daughter, forgave her and, as a gesture of love, bequeathed to the young man as part of his daughter's dowry, the town where she was found. The townspeople so taken with the couple and their romantic story, renamed the town after the beautiful young princess and the Mariani family did the same when they named their winery after the Principessa Gavia!

Others suggest that the name Gavi was born from the Latin word cavatum meaning cavern which later became gavio and then Gavi.

Cortese as a variety is said to be extremely ancient, yet evidence of its existence was first noted in 1798 by the Agrarian Society of Turin. Count Nuvolone wrote of Cortese that the variety has “rather elongated clusters and somewhat large grapes. When they are ripe, they become yellow and are good to eat. They make good wine and in substantial quantity. And it keeps well.” Cortese, whimsical name may refer to the fact that the wine can be supple, subtle or almost “courteous” on the palate.



**BANFI**  
*Diamond*

**PRINCIPESSA GAVIA**  
GAVI DOCG

*Pale straw in color and an intense, fresh and fruity bouquet, with hints of pineapple and green apple. Crisp with gentle acidity and a dry, balanced aftertaste.*

**ORIGIN**  
Principessa Gavia single vineyard located in the classic Gavi region of Novi Ligure

**VARIETIES**  
100% Cortese

**ANALYSIS**  
Alcohol 12.0% Vol  
Total Acidity 6-6.5 g/l  
Residual Sugar 5.0 g/l

**SIZE(S)**  
750ml 0 80515 16534 9

**PACK(S)**  
750ml 6pk

**SOIL**  
Rocky clay and marl.

**PRODUCTION TECHNIQUE**  
Following a rigorous selection of Cortese grapes, the clean must is gently pressed and fermented at a controlled temperature of 64°F for 20 days before the new wine is clarified and then bottled.

**BOUQUET**  
Intense, fresh, with aromas of pineapple and green apple.

**TASTE**  
Well-balanced, with gentle acidity and a delicate, dry finish.

**FOOD PAIRING**  
An aperitif wine, excellent with hors d'oeuvres and seafood.

[castellobanfi.com](http://castellobanfi.com)
[/CastelloBanfiUSA](https://www.facebook.com/CastelloBanfiUSA)
[/castellobanfiusa](https://www.instagram.com/castellobanfiusa)

**TOSCANA, IGT** represents wines that are white, red, or rose, still or frizzante, and/or made with dried grapes or grape that have been late harvested.

## VERMENTINO

It was originally thought that Vermentino was introduced from Spain to Sardegna and Corsica between the 14<sup>th</sup> and 17<sup>th</sup> centuries, though the grape variety has never been found in Spain and DNA finds no connection with Spain. Vermentino likely was mentioned in Piemonis in 1658 as *fermentino*. Some scholars say the name Vermentino from the word vermene, a local dialect word describing a young, flexible shoot. However, it is likely based on *fermentino*, referring to the fizzy character of young wine.

Vermentino today in Piemonte, is known as Favorita, the favorite one. It is called Pigato in Liguria after its “pigmented” skin...at harvest the grape develops freckles or measles which don’t interfere with the taste but the skin is definitely “pigmented or Pigato”.

La Pettegola Vermentino is a delightful white made with Vermentino grapes grown along the Tuscan Maremma and in the Montalcino Zone. La Pettegola has its own whimsical story. The word Pettegola actually has two meanings. One is the local word for the small birds that fly along the seacoast (sandpipers). They say when the Sandpipers flock together, they chatter, almost as though they are gossiping to one another. Interestingly, the name given to the beloved grandmothers who gossip outside their homes after the day's chores have been done, is also "pettegola".

We know that when you taste our La Pettegola, you, too, will "gossip" about its captivating perfumes and flavors.



**BANFI**  
TUSCANY

**LA PETTEGOLA**  
VERMENTINO TOSCANA IGT

*Pale yellow in color, crisp and delightfully fresh with an intense fruit-forward bouquet of exotic fruit and spices typical of the Mediterranean coast.*

La Pettegola's translation take on a double meaning. The first representing the name of the coastal sea birds and the second meaning, the gossip. Think of the sweet little old ladies in the square chatting about the goings-on of town. Once you taste it, everyone will be talking about La Pettegola.

**SOIL**  
Sandstone soil with a strong presence of friable rock.

**PRODUCTION TECHNIQUE**  
Following a very soft pressing, the fermentation takes place for about 13-16 days in temperature-controlled stainless steel tanks.

**BOUQUET**  
Delightfully fresh with an intense fruit forward bouquet of exotic fruit and spices typical of the Mediterranean coast.

**TASTE**  
Fresh, crisp with well-balanced acidity and clean finish.

**FOOD PAIRING**  
Lovely as an aperitif, ideal with seafood, salads, sandwiches and vegetable dishes.

**ORIGIN**  
Maremma, Tuscany

**VARIETIES**  
100% Vermentino

**ANALYSIS**  
Alcohol 13% Vol  
Total Acidity 6.13 g/l  
Residual Sugar 4.5 g/l

**SIZE(S)**  
750ml 0 80516 41054 8

**PACK(S)**  
750ml 6pk

[castellobanfi.com](http://castellobanfi.com) | [/CastelloBanfiUSA](https://www.facebook.com/CastelloBanfiUSA) | [/castellobanfiusa](https://www.instagram.com/castellobanfiusa)

©2018 Banfi Winery, Old Bridgeville, PA. Information may change without notice.



## SAN ANGELO PINOT GRIGIO (for info on Pinot Grigio, see above)

San Angelo Pinot Grigio is unique. It was the first 100% Pinot Grigio ever produced in Tuscany. In fact, when the Mariani family arrived in Tuscany in 1978 and purchased property, they decided that along with Sangiovese and Moscadello which were the two local grapes that had been traditionally planted, they would also bring in varieties like Pinot Grigio, Cabernet, Merlot, Syrah, Chardonnay, Pinot Noir and Sauvignon Blanc among others.

We were told that planting white grapes was folly, that everyone knew that grapes such as Pinot Grigio, needed cool climates like those of northeastern Italy. The Mariani's found that we had 29 different soil types and over 100 different microclimates and were determined to experiment with non-traditional varieties. The rest is history. We are proud that today in the Montalcino zone, the above grapes, through our research are now considered traditional and can be planted by all producers. The warmth of the Tuscan sun brings out not only a perfume of flowers and peach but also a richness on the palate, so unlike most Pinot Grigio, making San Angelo a uniquely beautiful example of this beloved grape.



### SAN ANGELO TOSCANA IGT

San Angelo Pinot Grigio is an elegant wine. Lush tropical fruit aromas and flavors, balanced with crisp citrus notes, reflect its unique Tuscan character and distinguish San Angelo Pinot Grigio from its northern counterparts.

**SOIL**  
Yellowish brown, clay topsoil, slightly calcareous.

**PRODUCTION TECHNIQUE**  
Starting with selective grape harvest, the temperature-controlled fermentation (59-64°F) of the free-run juice is immediately followed by storage at a low temperature, which leaves a light and natural effervescence. The wine is bottled a few months after the harvest, before the new year ends.

**BOUQUET**  
Fresh bouquet with notes of pear, peach, anise and honey.

**TASTE**  
Fruity and crisp, very refreshing.

**FOOD PAIRING**  
San Angelo Pinot Grigio is a delightful complement to light dishes, such as grilled vegetables and pasta primavera, as well as a range of seafood. It also makes a superb aperitif.

**ORIGIN**  
Montalcino, Southern Tuscany, Italy

**VARIETIES**  
100% Pinot Grigio

**ANALYSIS**

Alcohol	12.5% Vol
Total Acidity	5.3 g/l
Residual Sugar	2.5 g/l

**SIZE(S)**  
750ml 0 80516 04904 5

**PACK(S)**  
750ml 12pk

*Pale yellow-straw in color. Fresh, fruit-forward bouquet with notes of pear, peach, anise, and honey.*

[castellobanfi.com](http://castellobanfi.com) [/CastelloBanfiUSA](https://www.facebook.com/CastelloBanfiUSA) [/castellobanfiusa](https://www.instagram.com/castellobanfiusa)

©2018 Castello Banfi, Inc. All rights reserved. Information may change without notice.

**FRASCATI** – is the wine of Rome. This lovely white is produced in and around the towns of Frascati, Grottaferrata and Monteporzio Catone, located just outside the city of Rome. It is said that the winemakers of Frascati were the first franchisers of bars/restaurants/fastfood chains in the world. The producers, purchased properties in Rome and then would lease them out to bartenders, chefs, cooks with the explicit instructions that only their wines would be served. Today, Rome is still the largest outlet for the wines of Frascati.

**Frascati** is produced with a minimum of 70% Malvasia (di Candia and del Lazio) along with a maximum of 30% other local white varieties such as Bombino, Trebbiano, Bellone and Greco.

## **MALVASIA**

Malvasias along with Grecos may be the most confusing of all grape varieties. In Italy we have 18 official varieties named Malvasia and some of them are red!!! Between the 1300's and 1600's Malvasia was likely the world's most famous wine. The popularity of this wine was due to Venice's domination of the Mediterranean Sea and its trading routes and their love for the wine and the grape. Malvasia's can be found in every shade from white to pink to almost black.

Early on it was suggested that the name Malvasia came from the Greek island of Monemvasia where they suggest the grape originated. However, the Greek origin of Malvasia is NOT supported by DNA studies.

The Italians offer a somewhat wondrous legend about how the grape/wine found its name. They say that over the centuries, Italy was invaded by everyone and during Spain's (or maybe even Arab) tenure in Sicily, the Spanish (or Arab) governor of the island decreed that all the first pressing (best) wine must be given up to the governor under penalty of death. The locals were able to keep the poor wine made from the second pressing. They say there was a young man who decided to keep a few amphora of the most delicious, luscious wine he had ever produced. Under cloak of darkness he set off to bring a bottle to his local priest and then one to his own father. Unfortunately, for the young man, he came upon the governor while carrying these two special bottles. The governor stopped the young man and demanded to know what he was carrying. The young man lied and said it is "mallow juice." The governor not believing the man and desiring to make an example of him, grabbed for the two bottles. The young man saw his life flash before his eyes, and as he handed over the bottles, the young man looked to heaven and prayed to God to transform the juice and , "let it be mallow". The governor then tasted and spat out the really bad wine. A miracle had occurred, what moments before had been the most unctuous of wines was now bitter and the wine became known as "let it be mallow" or "Malvasia".

## **MALVASIA di CANDIA**

Candia is the ancient name of the island of Crete where the grape supposedly originated. However, DNA does not support that theory. The grape variety is also called Malvasia di Alessandria and Malvasia a Sapore di Moscato (Flavor of Moscato), those names refer to the aromatic varietal and Malvasia Bianca di Candia refers to the non-aromatic varietal.

## **MALVASIA del LAZIO**

Malvasia di Lazio is also known as Malvasia Puntinata as its berries are covered with rusty looking spots or "punti". Puntinata in Italian means "dotted". Ian D'Agata suggested that Malvasia del Lazio is one of

Italy's greatest white grapes. Recent DNA shows that this grape is a cross between Muscat of Alexandria and Schiava Grossa. The crossing likely took place in Lazio. Malvasia del Lazio and Muscat of Hamburg share the same parents, so they are full siblings.

## GRECO

Most Italian Greco's are Greek imports likely first brought to southern Italy by Greek colonists. However, some of these so called "Greek" imports took their names from the fact that they reminded one or tasted like "Greek" wines. The two most famous of these "Greek" grapes are Greco and Greco Bianco which isn't a Greco at all, Greco Bianco is actually Malvasia di Lipari!

Greco ripens late and offers low vigor and quantity. For winemakers it oxidizes easily. In the best of circumstances, it produces wines that are big and well structured.

## BOMBINO

Some suggest that Bombino was born in Spain but others believe the grape is indigenous to Italy. One thought on the name is that it means little bomb while another is that the cluster of grapes reminds one a tiny baby (bambino) with outstretched arms.



**FONTANA CANDIDA**

**FONTANA CANDIDA**  
LUNA MATER FRASCATI SUPERIORE DOCG

*Bright yellow in color, with an intense and full bouquet, Luna Mater is dry and generous in flavor, soft and enveloping on the palate, with a lingering pear and bitter-almond finish.*

Luna Mater Frascati sets a new standard for Rome's most renowned white wine. As mystifying and enigmatic as its namesake, Mother Moon, it reflects the wine's close ties to nature and its vineyards with an average age of 50 years. A blend of indigenous white varieties, it is a tribute to the tradition of the region yet crafted with contemporary winemaking technique. The label, designed by Roman artist Domenico Bianchi graphically conveys the unique beauty and mystery of this wine.

**ORIGIN**  
Select hillside vineyards in the DOC zone in Frascati and Monteporzio Catone (Lazio, Italy)

**VARIETIES**  
50% Malvasia di Candia  
30% Malvasia del Lazio  
10% Greco  
10% Bombino

**ANALYSIS**  
Alcohol 14.5% Vol  
Total Acidity 5.0 g/l  
Residual Sugar 2.0 g/l

**SIZE(S)**  
750ml 0 80516 66514 6

**PACK(S)**  
750ml 6pk

**SOIL**  
Loose, porous, volcanic soils, rich in minerals.

**PRODUCTION TECHNIQUE**  
Handpicked grapes are divided into two lots. One is cooled before pressing to maintain aroma. The other is fermented on the skins in small oak barrels to preserve varietal character. A subsequent harvest, a few days later, adds hand destemmed whole grapes to the must to enhance aromas and flavors. The wine is aged in bottle in a naturally cool and humid tuffaceous rock cellar.

**BOUQUET**  
Intense with exotic-fruit aromas.

**TASTE**  
Dry, full flavored, soft and savory, with a lingering ripe-pear and bitter-almond finish.

**FOOD PAIRING**  
Perfect with white meats and fish, Luna Mater is the ideal companion to the famous pastas of Rome: Cacio e Pepe, all'Amatriciana, Carbonara, and, of course, Fettuccine Alfredo.

[fontanacandida.com](http://fontanacandida.com) [/fontanacandida](https://www.facebook.com/fontanacandida) [/FontanaCandida](https://www.instagram.com/FontanaCandida)

©2019 V&S Imports, Old Beach, NY. Information may change without notice.

**Colli Aprutini, IGT** is a designation used for white, rose and red wines made from allowed grape varieties that grow in and around the Aprutini hills. If one grape variety is used on the label, the wine is required to use at least 85% of that specific grape variety.

**PECORINO** is a white grape which takes its wacky name from *Pecora* or *sheep*. It may have originated in the Marche in Central Italy. In Calabria, a grape also known as Pecorino is identical to Greco Bianco also known as Pecorello Bianco. Some suggest the grape variety Pecorino was domesticated from wild grapes. It is said that this grape was known as the Uva delle Pecore or Uva Pecore referring to the sheep herders who ate the grapes while accompanying their sheep up and down the hills and valleys while searching for food.

Generally speaking, wines made from Pecorino are delicately herbal but can be quite concentrated like that of Cortalto.



**CERULLI SPINOZZI**  
PECORINO "CORTALTO" COLLI APRUNTINI IGT

*A unique white wine from Abruzzo. A phenomenal choice for interesting whites.*

Eloving the picturesque Abruzzi region through superior winemaking.

**SOIL**  
Clay and sand.

**PRODUCTION TECHNIQUE**  
This classic white from Abruzzo is made from the native Pecorino grape, which gets its name from the local sheep that love to snack on them. The wine is fermented in stainless steel. Fermentation lasts about a month and contrary to most whites, there is no malolactic fermentation. This is done to preserve the bright acidity which is key to this lovely wine. The wine then rests on the fine lees and is bottle aged for a minimum of two months.

**BOUQUET**  
Subtle aromas of white flowers, peach, citrus.

**TASTE**  
Crisp and well balanced on the palate with flavors of peach, apricot and orange. A hint of bitter almond on the lingering finish.

**FOOD PAIRING**  
Ideal with fish and seafood, poultry, veal, pork, goat cheese; or simply as an aperitif.

<b>ORIGIN</b>	Colli Aprutini, Abruzzo, Italy
<b>VARIETIES</b>	100% Pecorino
<b>ANALYSIS</b>	Alcohol 13.0% Vol Total Acidity 6.15 g/l
<b>SIZE(S)</b>	750ml - 0 806 16 26404 2
<b>PACK(S)</b>	750ml 6pk

©2018 Tenuta Cerulli Spinozzi. W. Information: [www.cerullispinozzi.it](http://www.cerullispinozzi.it)
[cerullispinozzi.it](http://cerullispinozzi.it)
[/tenutacerullispinozzi/](https://www.facebook.com/tenutacerullispinozzi/)
[/TorreMigliori](https://www.instagram.com/TorreMigliori)

### TREBBIANO (see above)

**TREBBIANO MODENESE** is found in Emilia Romagna in the province of Reggio Emilia. The wines produced with this grape are usually light and fresh with delicate herbal and lemony aromas and flavors, sometimes with a hint of honey on the finish.

**TREBBIANO ROMANGNOLO** is the most widely cultivated of the Trebbiano's in Emilia Romagna and always offers a bright vein of acidity.

**TREBBIANO TOSCANO** is Italy's most commonly planted white grape. The grape is blessed with high acidity and can be intensely aromatic and flavorful.

**MOSCATO** is a wondrous grape variety producing myriad wines from still to fully sparkling, dry to sweet.

Moscato or Muscat is a name for over 200 distinct varieties of white, pink or red-skinned grapes that all share a distinct “musky” character. The name likely derives from that “musky” aroma that is produced by the Musk deer in southern Asia, that as early as the fifth century AD was used to create a rare perfume.

Moscato Bianco is the most common of all of grapes in this family. It is sometimes called Moscato di Canelli in Italy and likely what we know as Moscadello in Montalcino is also Moscato Bianco. This varietal’s most recognizable trait, is its haunting fragrance of “musk”. It is the terpenes of linalool, geraniol and nerol which form the aromas of orange blossom, pineapple, honey, sage and rose that are so typical of the Muscat varietals.

Moscato Bianco is definitely the most floral of all Moscato varietals and offers hints of white peach, apricot and honey.

While some suggest that this grape variety was brought from Asia Minor by the Phoenicians more than 3000 years ago, some theories suggest a Greek influence, but it is now thought that the Moscato Bianco actually originated in Italy on her peninsula. The name may come from “mosca” or fly. The haunting fragrance and sweetness of the grapes attracted both flies and bees (“apianae”) which some suggest was the original name of the wine in the days of the early Romans.



**Riunite**

**RIUNITE  
TREBBIANO MOSCATO**

Riunite wines have been one of America’s most-loved, best-selling wines for 5 decades – an unparalleled accomplishment in wine history. Best when served chilled, Riunite’s refreshing wines are perfect for any occasion.

**SOIL**  
Medium mixture, alluvial soil located approximately 100 meters above sea level.

**PRODUCTION TECHNIQUE**  
After a soft pressing, the must is quickly separated from the skins. Fermentation at 38-40°F is followed by preservation in thermo-conditioned casks. A second fermentation of several weeks’ length elicits the slight sparkle. Isobanc bottling.

**BOUQUET**  
Fruity with the haunting fragrance and flavor of the seductive Moscato grape.

**TASTE**  
Soft, lively and sweet.

**FOOD PAIRING**  
A fruity and aromatic wine, Riunite Trebbiano Moscato is a perfect companion for spicy cuisines, especially Tex-Mex, Indian Thai and Chinese Szechuan cuisine. Serve chilled.

**ORIGIN**  
Emilia Romagna, Italy

**VARIETIES**  
Moscato and Trebbiano

**ANALYSIS**

Alcohol	8% Vol
Total Acidity	6 g/l
Residual Sugar	60 g/l

**SIZE(S)**

3L	0 80516 13540 3
1.5L	0 80516 13542 7
750mL	0 80516 13544 1
187ml	0 80516 13549 6

**PACK(S)**

3L	4pk
1.5L	6pk
750ml	12pk
187ml	24pk

©2014 Wine.com, LLC. All rights reserved. For information, please contact us at [www.wine.com](http://www.wine.com)

[riunite.com](http://riunite.com)
[/Riunite](https://www.facebook.com/Riunite)
[/RiuniteOnLine](https://www.instagram.com/RiuniteOnLine)
[/Riunite](https://www.youtube.com/Riunite)

**MOSCADELLO di MONTALCINO** is a white wine produced with Moscadello grapes that have been grown in Montalcino since the days of the Renaissance. It was suggested that the “salty” sea air only about 18 miles away produced a grape that was more highly regarded than any other Moscato. However, phylloxera destroyed most of the vineyards and it was not until the Mariani family arrived in Montalcino in the late 70’s that Moscadello di Montalcino was actually brought back to life. The wine may be produced in everything from a light and fizzy style to the rich and unctuous character of FloruS.

**MOSCATO (ADDITIONAL INFORMATION, SEE ABOVE)**



## CASTELLO BANFI FLORUS MOSCADELLO DI MONTALCINO LATE HARVEST DOC

*A late harvest dessert wine with a perfect balance of fruit, body and bouquet. Rich and golden in color. Elegant, harmonious with hints of apricot, honeysuckle, raisins and honey. The taste is unctuous, with dried-apricot, raisin and honey flavors. Subtly sweet. Long finish with nuance of almond and honey.*

Florus is one of the classic DOC wines from the acclaimed growing region of Montalcino, Tuscany. It is a rare masterpiece of fruitness and balance.

**SOIL**  
Clay topsoil, very calcareous.

**PRODUCTION TECHNIQUE**  
Made with grapes that naturally dry on the vine until mid-October and beyond. The ripened grapes are crushed and pressed; the juice is slowly fermented at 59°F for several months until 14-15% alcohol content is reached. A small portion of the wine is aged for one year in barriques of French oak and then blended with the balance in stainless steel before bottling and release.

**BOUQUET**  
Elegant, harmonious with hints of apricot, honeysuckle, raisins, and honey.

**TASTE**  
Unctuous, with dried-apricot, raisin, and honey flavors. Subtly sweet. Finishes with nuances of almond and honey.

**FOOD PAIRING**  
Florus is ideal for dipping biscotti or as an accompaniment to aged or ripe cheeses, particularly Tuscan Pecorino.

**ORIGIN**  
Montalcino, Southern Tuscany, Italy

**VARIETIES**  
100% Moscadello

**ANALYSIS**  
Alcohol: 13.5% Vol  
Total Acidity: 6.0 g/l

**SIZE(S)**  
500ml 0 80516 02035 2

**PACK(S)**  
750ml 6pk

©2015 Castello Banfi, Inc. Montalcino, Italy. All rights reserved.

[castellobanfi.com](http://castellobanfi.com)

[/CastelloBanfiUSA](https://www.facebook.com/CastelloBanfiUSA)

[@castellobanfiusa](https://www.instagram.com/castellobanfiusa)

**MALVASIA delle LIPARI, DOC** is one of the most ancient of Sicilian wines. In the first century BC historian Diodorus wrote that the grape variety, Malvasia, was introduced to the island by the Greeks, though DNA studies do not support that hypothesis. It is a white wine that by law is produced in a passito and liquoroso style. The wine must be produced with a minimum of 95% of Malvasia with a maximum of Corinto Nero grown in the Aeolian (Lipari) islands in the province of Messina. The wine may also be produced in a Passito (dried grapes) or Liquoroso (fortified) style.

Malvasia delle Lipari is one and the same with Malvasia di Sardegna, Greco Bianco di Gerace, Malvasia di Sitges (Spain), Malvasia Candida (Madeira) and Malvasia Dubrovacka (Croatia).

**MALVASIA (ADDITIONAL INFO, SEE ABOVE)**



## CANTINE FLORIO MALVASIA DELLE LIPARI DOC

*Intense gold, with copper reflections. Lush and ample bouquet with scents of honey and herbs. Sweet full and smooth taste, with hints of wild Mediterranean herbs, plump raisins and dried apricots.*

25 miles off the coast of Sicily lies an archipelago. Lipari, the largest island in the chain, lends its name to the denomination of the Malvasia wine made there, though the true center of production is the 2nd largest island, Salina. The ancient Greeks introduced the grape in the 6th century BC. Due to the extreme viticulture on steep, tiered slopes with warm volcanic and sandy soil, the vineyards must be tended manually.

**SOIL**  
Sandy and soils of volcanic origin.

**PRODUCTION TECHNIQUE**  
Harvested overripe after a rigid selection process, the grapes are placed on reed mats under the sun for about 15 to 20 days depending on vintage conditions. The plump raisins are then gently crushed and the skins left on the must for a brief pre-fermentative cold soak to add complexity and character; the rich must is then racked off the skins and fermented at controlled low temperatures until fermentation stops naturally.

**BOUQUET**  
Lush and ample with intense scents of honey, rosemary and oregano.

**TASTE**  
Sweet, full and smooth. Well-structured, pleasantly aromatic with intense scents of Mediterranean wild herbs, raisins and dried apricots.

**FOOD PAIRING**  
Florio Malvasia delle Lipari is a luxuriant dessert wine but also delightful with savories such as foie gras or blue cheese.

**ORIGIN**  
Malfa, island of Salina, archipelago of the Aeolian Islands

**VARIETIES**  
Malvasia di Lipari, Corinto Nero

**ANALYSIS**  
Alcohol: 14.0% Vol  
Total Acidity: 6.0 g/l  
Residual Sugar: 140.0 g/l

**SIZE(S)**  
500ml 0 80516 39417 6

**PACK(S)**  
500ml 6pk

©2015 Cantine Florio, Salina, Italy. All rights reserved.

[duca.it/en/cantineflorio/](http://duca.it/en/cantineflorio/)

[/CantineFlorio](https://www.facebook.com/CantineFlorio)