

Pipoli Bianco, Vigneti del Vulture

Origin: Campania, Italy

Pipoli Bianco is a vibrant white wine made from the Greco and Fiano grape varieties, hailing from the rolling hills of Campania. This wine is known for its refreshing acidity and bright citrus notes, making it an excellent pairing with seafood.

Food Pairing: Cuoppo di Mare

This traditional fried seafood dish from Naples, including shrimp, calamari, and small fish, complements the crisp, mineral character of Pipoli Bianco, creating a perfect balance between the sea and the refreshing wine.



Falanghina, Vesevo

Origin: Campania, Italy

Falanghina is one of the oldest native grape varieties of Campania, and the Vesevo expression is a prime example of this historic grape. The wine offers floral aromas with notes of ripe citrus, green apple, and a touch of minerality.

Food Pairing: Burrata and 'Nduja

This wine's fresh acidity and bright citrus flavors pair beautifully with the rich, creamy texture of burrata cheese, while the spicy, smoky kick of 'nduja sausage enhances the wine's fruit-forward profile, creating a wonderful contrast.



Specogna, Identità 2020

Origin: Friuli Venezia Giulia, Italy

The 2020 vintage was marked by heavy rainfall during winter and spring, with cold temperatures delaying budburst. Despite disease pressure, the vineyards avoided hail, and a warm, dry ripening period at the end of July allowed the grapes to reach optimal maturity, resulting in complex, balanced wines.

Food Pairing: Pasta Cacio e Pepe

The rich, creamy cheese and pepper of the traditional Roman pasta dish complements the bold flavors of Specogna's wine. The wine's structure enhances the creamy texture, while the spice in the pasta matches the wine's complexity.



Rosa dei Frati, Ca dei Frati

Origin: The Dal Cero family has turned their Ca' dei Frati estate on Lake Garda into a top Italian property, expanding from 12 to 160 hectares since 1987. Unlike many producers in the area, they focus on low vine training, higher planting density in newer vineyards, and lower yields. The fruit for this wine comes from two vineyards, 'I Frati' in Sirmione and 'La Tur' in Desenzano, with soils made up of chalky clay, sand, and limestone. The vines are trained using single and double Guyot methods.

Food Pairing: The light, crisp profile of Rosa dei Frati pairs wonderfully with a charcuterie board, which includes cured meats and cheeses. The wine's acidity and freshness cut through the richness of the meats and complement the saltiness of the cheeses, making it a versatile and delightful match.





Mandrarossa, “Timperosse” Petit Verdot 2022

Origin: The Mandrarossa wines, first produced in 1999, come from a selection of top sites within Cantine Settesoli’s 6,000 hectares in southwestern Sicily. The vineyards, mapped for their diverse soils, are managed by consultant winemaker Alberto Antonini and head winemaker Mimmo De Gregorio. With the guidance of soil expert Pedro Parra, they focus on 500 hectares near the sea, where varied soil types, sunlight, and sea breezes create ideal conditions for high-quality grapes.

Food Pairing: The earthy, umami flavors of pizza topped with mushrooms pair beautifully with the structured, complex nature of Petit Verdot. The wine’s bold character complements the richness of the mushrooms, while its tannins balance the savory, cheesy goodness of the pizza.



Organic Chianti Riserva 2018

Origin: Chianti Riserva is a premium wine from Tuscany, made primarily from Sangiovese grapes. It is aged longer than regular Chianti, giving it a deeper, more complex flavor profile. Expect aromas of ripe cherries, dried herbs, and a hint of leather, with a full body and well-integrated tannins.

Food Pairing: Brasato (braised beef) with mashed potatoes and garlic purée is a hearty, flavorful dish that pairs perfectly with the rich, structured Chianti Riserva. The wine's acidity cuts through the richness of the beef, while its tannins complement the deep, savory flavors of the braised meat and the creamy, garlicky potatoes.

