



Ten
excellent
Italian wines

to gift and enjoy
over the holidays.

Due Spaghetti

Red Wine

Barolo



Produced from the Nebbiolo grape in the Langhe winemaking region of Piedmont in northern Italy, Barolo is a classic Italian wine meant to impress.

One of our favorite Barolos is Cordero di Montezemolo's Barolo Monfalletto, a big and powerful, yet graceful wine from a storied, 19-generation producer.

Barolo pairs well with red meat, wild game, mushrooms, aged cheeses, and complex dishes.

Red Wine

Barbaresco



Barbaresco is another red wine from the Langhe region of Piedmont.

Like Barolo, Barbaresco is made from the Nebbiolo grape, but with softer tannins and more finesse. Thus, Barbaresco is more approachable than Barolo. It pairs with rich, savory dishes typical of the Piedmont region, such as truffle, grilled meats, and aged cheeses.

We love the Barbaresco produced by Fontanabianca, a family-run winery of good winemakers and good people.

Red Wine

Amarone



Amarone is a luscious, dry red wine from the Valpolicella, a wine-making region in the province of Verona, in northeastern Italy.

Amarone is known for its notes of ripe dark fruit, chocolate, coffee, and even leather. It pairs with game, roasted meat, and aged cheese, but is unique among Italy's powerful reds in that it can also be enjoyed alone, without food.

We recommend an Amarone from Nicolis, one of the region's premier winemakers.

Red Wine

Brunello di Montalcino



Produced from 100% Sangiovese grapes in the Montalcino region of Tuscany, Brunello di Montalcino is one of Italy's most prestigious and age-worthy wines.

Elegant and complex, Brunello pairs well with steak, other grilled or roasted meats, and aged cheeses.

Argiano's Brunello di Montalcino holds a special place in our hearts. The winery is 15 minutes from our home in Montalcino, and their 2018 release was named Wine Spectator's 2023 Wine of the Year.

The 2018 will be hard to come by, but any vintage is excellent.

Red Wine

Chianti Classico



Made primarily from Sangiovese grapes and produced in the heart of Tuscany in the hills between Siena and Florence, Chianti Classico is a versatile crowd-pleaser.

Chianti Classico DOCG, not to be confused with the lesser Chianti, can be recognized by the black rooster (Gallo Nero) on the neck of the wine bottle - a seal of authenticity.

We love Chianti Classico from Lamole di Lamole, a fantastic winery near one of our favorite restaurants in Chianti, Ristoro di Lamole.

Red Wine

Taurasi



While most of Italy's renowned red wines come from northern Italy and Tuscany, Taurasi is an important red from Campania, in southern Italy.

Made from the Aglianico grape which grows well in the region's volcanic soils, Taurasi is a powerful and tannic wine in its youth that becomes more elegant and complex as it ages.

Taurasi pairs well with with the rich, hearty food of southern Italy, such as pasta with meat sauce, salami, and aged cheese.

We recommend the Taurasi Fatica Contadina by Terredora Di Paolo, one of southern Italy's prominent producers.

White Wine

Arneis



Arneis is a white wine grape variety from Piedmont that was recently rescued from the verge of extinction and is now enjoying something of a revival.

Notoriously fickle and challenging to grow, the Arneis grape produces aromatic and crisp white wine, also called Arneis. It is the perfect accompaniment to appetizers, seafood, salads, and white meat.

Our favorite Arneis is produced by Cordero di Montezemolo, who also makes our preferred Barolo.

White Wine

Derthona



Derthona is made from 100% Timorasso, another rare white wine grape from the Piedmont region of northern Italy.

An elegant, medium- to full-bodied white wine with a bright straw-yellow color and a pronounced minerality, it pairs well with fish, poultry, and white cream sauces.

We are fans of Borgogno's Derthona. Important producers of Barolo since 1781, Borgogno purchased 3 hectares of Timorasso vineyards in the Tortona area and began producing Derthona in 2015.

White Wine

Etna Bianco



Etna Bianco DOC is made from 100% Carricante, an ancient grape indigenous to Sicily that grows in the volcanic soils of Mount Etna.

Etna Bianco has a distinct minerality, a bright and crisp acidity, and notes of citrus, green apple, and pear. It pairs beautifully with fish and seafood, goat cheese and salads.

A favorite Etna Bianco is the Cinniri by Terrazze dell'Etna, a winery situated at the foot of Mount Etna, 36 hectares of some of the highest-lying vineyards in the world.

Sparkling Wine

Franciacorta



Our go-to sparkling wine for holidays, celebrations, and even just an evening with friends is a Ca' del Bosco Franciacorta.

Italy's answer to champagne, Franciacorta is a sparkling wine with DOCG status produced using the traditional method from grapes grown within a designated geographical area near the city of Brescia, in Lombardy.

Elegant and effervescent, Ca' del Bosco pairs well with seafood and shellfish, cheeses, and light appetizers.