



Ezio Voyat, Moscato Rose, 'La Gazzella', Valle d'Aosta '19

The estate of Ezio Voyat is a multi-generation farmstead tucked into the foothills of the Alps. This is a unique alpine sparkler which offers the perfumed aromas of Moscato in a clean, floral, and fruity style which makes for a crowd pleasing, easy drinker.

Tastes like: White strawberry, peach, white apricot, lime, white flowers, wet stone, spun sugar, rose water, more softly effervescent.



Nicola Gatta, Chardonnay, '50 Lune', Franciacorta, Lombardia NV

A brilliant Blanc des Blanc style sparkling wine from the young and talented Nicola Gatta based in the famed region of Franciacorta. Made in the same style of Champagne and aged for 50 months in bottle. A stunning wine that matches the quality and style of Champagne.

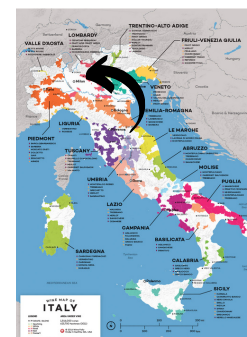
Tastes like: Meyer lemon, citrus rind, yellow apple, quince, chalk, toasted oats, honey, white flowers. Bone dry with firm bubbles.



Stefanago, Muller Thurgau Blend, Brut, Lombardia NV

A unique sparkling wine that comes from the rolling hillsides of southern Lombardia, one of the larger regions of Northern Italy. This is a blend of aromatic white grapes made in style of a Petillant (slightly lower effervescence) the perfect quaffer to start the meal.

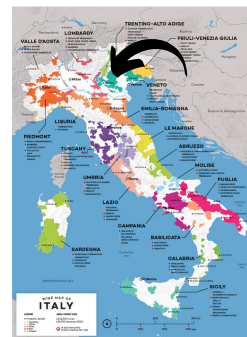
Tastes like: Honeydew, ripe yellow apple, preserved lemon, jasmine, chalk, orange blossom, toast. A hint of fruit on the palate finishing dry.



Ca dei Zago, Glera, 'Col Fondo', Prosecco, Veneto '19

A rare style of Prosecco known as 'Col Fondo' which is unfiltered, bone dry, and much more chalky and mineral in style. Ca dei Zago is a tiny artisanal producer making wines from organically farmed fruit, showcasing the small scale side of this massive zone of production.

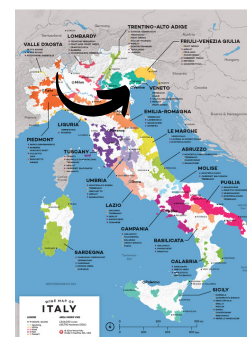
Tastes like: A blend of lemon and lime, tart green apple, white apricot, crushed stone, jasmine, honey. Bone dry, softer style of bubbles.



Armonia, Durella, 'Fizzi Pop', Veneto '18

A zesty and eccentric more 'natural' expression of sparkling wine hailing from the coastal portion of the Veneto. The native grape Durella is highlighted in a Pet-Nat style with subtle effervescence, a bone dry palate, and a hint of mineral funkiness.

Tastes like: Citrus, lemon pith, white cherry, flint, crushed stone, bread yeast, fennel. Snappy and dry with lighter bubbles.





Yeasteria, Vespolina Rose, 'Pinky Promise', Veneto '19

An earth driven yet refreshing style of 'natural' sparkling rose from a tiny organic farmstead based in the Veneto. Made in the style of Pet-Nat, this wine holds a lighter effervescence that absolutely jumps out of the glass in a unique blend of aromatics.

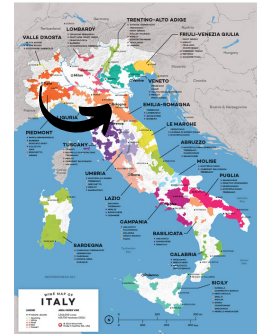
Tastes like: Blood orange, raspberry, cranberry, hibiscus, bakers yeast, crushed stone, red flowers. Bone dry and zippy.



Villa di Corlo, Lambrusco, 'Rolfshark', Emilia Romagna '19

A fun and friendly expression of Italy's famed sparkling red wine in Lambrusco. Organically farmed, smaller production, and much more dry than many others from this sprawling area. The perfect wine to pair with pizza, white sauce pastas, and just about anything else.

Tastes like: Blueberry, grape, blackberry, violets, clay, black pepper, sage, bubblegum. Fruity yet dry, slight tartness of tannin.





Oltrotorrente, Cortese Blend, 'Paderna', Bianco, Piemonte '19

A zesty white wine from a unique blend of native grapes to the south of Piemonte. This wine is aged in steel to keep its aromatic intensity and linear body. A fun white with just a hint of texture and mouthwatering acid. If you like Sauvignon Blanc you would love this wine!

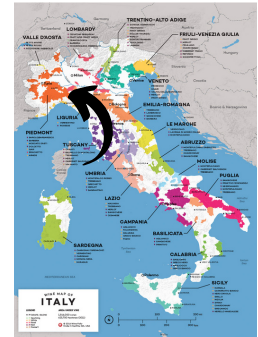
Tastes like: Green apple, quince, lemon rind, lime, wet stone, fines herbs, honey. Slightly oily texture with bright acid to clean the palate.



Cascina degli Ulivi, Cortese, 'Filagnotti', Gavi, Piemonte '18

A more 'natural' and earthy expression of the famed white grape Cortese, which is native to the region of Gavi. This is a slightly textured mid weight white with tons of acidity which makes it feel lighter on the palate. Comparable to a more natural expression of Chablis or Chenin.

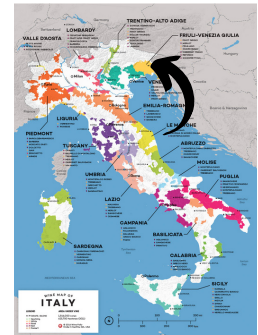
Tastes like: Yellow apple, and tart orchard fruits, white peach, lemon oil, mustard seed, herbs, flint.



Ferlat, Sauvignon Blanc, Friuli '18

A crowd pleasing take on one of the most recognized international grape, from the area of Italy which does it best. Organically farmed, in a style that absolutely jumps out of the glass with aromatics, drinks like warmer years of Sancerre, or colder years of Sauv B here in California.

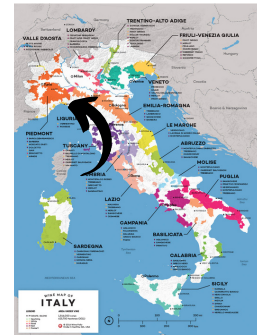
Tastes like: Starfruit, passionfruit, grapefruit, white & yellow flowers, mint, fresh grass, moderate yet present acid, fruity.



Bisson, Bianchetta, 'U Pastine', Portofino, Liguria '19

Bianchetta is a lesser seen white variety of Liguria typically used in blends across the region but rarely seen as a varietal wine. Bisson is the first producer to make a 100% Bianchetta, which takes on a zippy and herbal life of its own, somewhere between Vermentino and Sauv B.

Tastes like: Grapefruit, white peach, melon & honeydew, white flowers, sea salt, coastal scrub, bright and zippy, bone dry.



Villagrande, Carricante, 'Contrade Villagrande', Etna, Sicilia '17

A rare white grape native to the volcanic hillsides of Mount Etna in far eastern Sicily. Carricante is intensely bright and snappy with a subtle herbaceousness, working as a great conduit for the minerality of the soils. Think Chablis or Muscadet but grown on a still active volcano.

Tastes like: Lemon oil, lime, tart pineapple, fresh pear, almond blossom, chamomile, seashell, lemon verbena, flint, searing acid





Porto del Vento, Catarratto, Palermo, Sicilia '19

A mineral and saline light and crisp white wine hailing from the mountainous northwest of the island of Sicily. While Catarratto is the most planted white grape of Sicily, this wine takes on a higher quality expression that we like to call 'Mediterranean Chablis'.

Tastes like: Salted meyer lemon, fresh yellow apple, tart pineapple, sea salt, hazelnut, chalk, bone dry with sharp acid.





Pomodolce, Timorasso, 'Diletto', Colli Tortonesi, Piemonte '19

Timorasso stands as the most unique and often high quality white grape arguably across all of Italy. This stunning example is from an old vine organic single vineyard from the multi-generational estate of Pomodolce, aged in steel. Compare to a ripe styles of Riesling/Chenin.

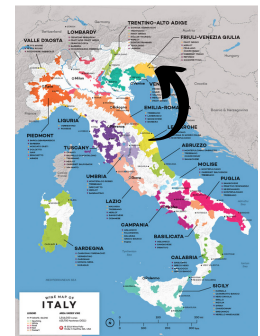
Tastes like: Ripe peach, dried pear, lemon oil, honey, wax, saffron, anise, a round white wine with searing acid to balance.



Ronco del Gnemiz, Sauvignon Blanc, 'Iris', Friuli '20

Sauvignon Blanc from the most high quality zone of production for the grape within Italy, just off of the border with Slovenia. Here the limestone rich soils highlight a more mineral style that doesn't shy away from ripeness. Somewhere between French and CA in style.

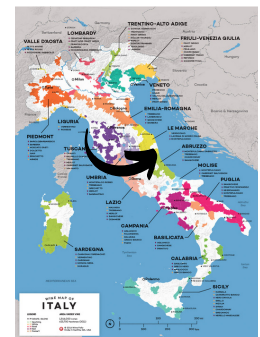
Tastes like: Ripe grapefruit, fresh passionfruit, ripe peach, spiced yellow flowers, fresh grass, wet stone. Fruity and herbal, round texture.



Vallorani Offida, Passerina, 'Zaccari', Lazio '15

A salty and oxidative white wine from the lesser known grape of Passerina. This delicious wine is aged in large neutral barrel for 18 months to soften the texture, and develop unique aromas not too dissimilar from Burgundian Chardonnay. Bright and fresh on the palate.

Tastes like: Preserved lemon, roasted pineapple, yellow pear, flint, toasted oats, fresh hay, round nutty palate with great acid.



Valentini, Trebbiano, Abruzzo '15

Everything from start to finish at the Valentini estate is dedicated to quality. Here the typically bland Trebbiano grape is taken to new heights, a perfect blend of layered texture seamlessly melded with acidity and minerality. Think white Burgundy meets the Adriatic.

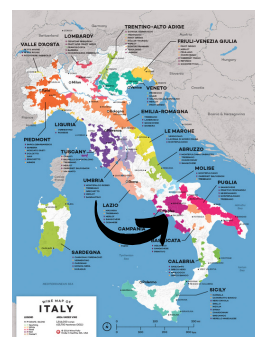
Tastes like: Meyer lemon, tangerine, unripe apricot, pineapple, flint, hay, sea salt, toasted oats, herbs. Round with firm acid, the best.



Contrada Salandra, Falanghina, Campi Flegrei, Campania '18

From gnarled old vines planted in the unique volcanic fields of coastal Campania known as Campi Flegrei. The tried and true southern Italian white grape of Falanghina sees new heights here, boasting ripe fruit and texture without oak. Think Chardonnay with a volcanic flare!

Tastes like: Roasted pineapple, mango, ripe banana, saffron, spicy yellow flowers, honey, flint, oily texture with enough acid to balance.





Arke, Arnies, 'Val di Sole', Roero, Piemonte '17

A wild wine not for the faint of heart, this is the Piemonte staple grape Arneis with a whopping 60 days of skin contact. The fruit picked here is the last pick of the estate leading to a rich, unctuous, perfumed orange with aromas of a sweet wine but bone dry on the palate.

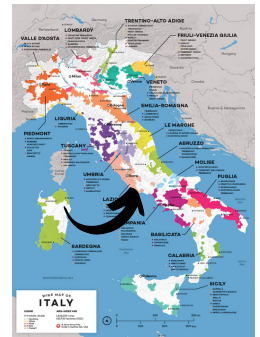
Tastes like: Dried apricot, quince past, roasted orange, saffron, curry spice, dried herbs, spiced flowers, sappy and rich with great acid.



Sete, Moscato, 'Flora', Lazio '20

The project of three young friends Sete is dedicated to revitalizing lost vineyards of southern Lazio. 'Flora' is an aromatic orange wine made from old vine Moscato, fermented on the skins for 5 days. A complex wine that walks the line of fruit, flowers, and a bit of funk on the palate.

Tastes like: Peach concentrate, dried apricot, candied lemon, honey, hops, pine resin, mixed flowers, wet hay, funk, low ABV with texture.



Luca Bevilacqua, Passerina, 'White Lab', Abruzzo '20

A more mineral expression of orange wine from sommelier turned winemaker Luca Bevilacqua. The lesser known Passerina takes on a starring role with a light two days of skin contact then aged in steel. A lean and flinty wine with more subtle 'orange wine' flavors.

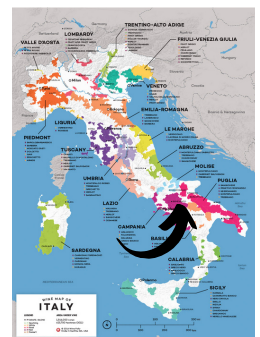
Tastes like: Mango skin, unripe papaya, tart honeydew, flint, crushed stone, cereal grain, salinity, light and bright.



Cantina Giardino, Field Blend, 'Na', Campania '20

A rustic style of orange wine from the deft hands of Cantina Giardino, located in the high altitude slopes of the Apennine Mountains. A field blend of Falanghina, Greco, and Code de Volpe with four days on the skins. Floral, and herbal on the nose with a bit of funk on the palate.

Tastes like: Dried apricot, mango skin, orange, wet hay, crushed stone, yellow flowers, saffron, slightly textured, bone dry.



L'Archetipo, Fiano, Salento, Puglia '18

A stellar representation of orange wine from a sprawling biodynamic farm sitting in Puglia's Salento peninsula. Fiano, one of the tried and true southern Italian white grapes sees a more gentle maceration on the skins, aged in steel tank. A more subtle orange wine in style.

Tastes like: Dried yellow apple, ripe apricot, mango skin, grassy, yellow flowers, pine, a fresh, slightly texture wine that balances body and acid.





Barbacan, Nebbiolo Rose, Valtellina, Lombardia '19

An intensely complex rose which shows the more savory side of the category from the alpine valley of the Valtellina. Nebbiolo and a mix of native grapes see a short skin contact before aging in steel tank, made completely naturally. Quite funky and mineral, NOT Whispering Angel :)

Tastes like: Blood orange, unripe strawberry, tart cranberry, flint, sulfur celery salt, hay, potpourri. Tart, bone dry, natural in flavor.



San Giovanni, Gropello, 'Il Chiaretto', Lombardia '19

The region of the Valtenesi is as far north in Italy as olive trees grow giving a similar Mediterranean feel to the terroir as the famed rose producing region of southern France. This wine does a great job of emulating that style, fruit forward, floral, and salty, a crowd pleaser.

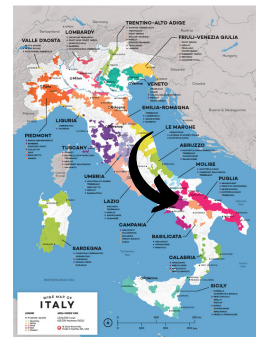
Tastes like: Grapefruit, peach, strawberry, spun sugar, flowers, saline, textured & fruity, think Provencal rose.



Cantina Giardino, Aglianico, 'Tu', Campania '19

A downright lip smacking natural rose made from a blend of Aglianico and red grapes. Two days of skin contact gives a deeper hue and a serious feel while hitting with high toned and candied fruits balanced with herbs and earth. ALMOST a light red in style, SO GOOD.

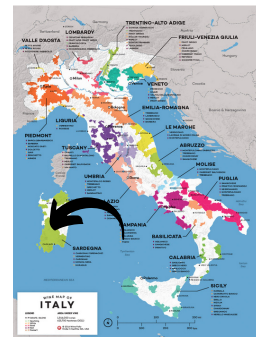
Tastes like: Red plum pomegranate, blackberry, red licorice, hibiscus, dried herbs, fresh earth, a touch of tannin.



Sannas, Cannonau, 'Maria Pettena', Sardegna '19

A unique natural expression of rose hailing from smack dab in the center of the island of Sardegna. The native red grape Cannonau (Grenache) is pressed and fermented then aged on the skins of native white grapes in older barrels for six month, natural and funky!

Tastes like: Peach pith, cantaloupe, blood orange, flint, red licorice, searing acid and minerality. Bone dry.



Petracavallo, Negroamaro, Salento, Puglia '19

A slightly funky naturally minded rose which hails from the lesser seen region of Puglia. The dark Negroamaro grape sees 24 hours of skin contact to take on a deep and dark profile that opens up nicely as the wine breaths. A fun 'funky', slightly weighty rose option for all.

Tastes like: Dried cherry, cranberry, red peach, sea salt, flint, crushed stone, hard herbs, wet hay. A textured rose with bright acid.





Barone di Villagrande, Nerello Mascalese Rose, Etna, Sicilia '20

A beautiful high elevation Mediterranean red wine hailing from the famed still active volcano of Mount Etna, Sicily. This is a classic blend of the famed red grape Nerello Mascalese amongst others, direct to press then aged in steel tank for freshness. Think Provencal rose.

Tastes like: Nectarine, grapefruit, watermelon, wet stone, mint, crushed rock, spun sugar, bright, fruity, and fresh.



Lamoresca, Frappato Blend Rosé, Sicilia '20

One of the most special bottles of rose that you will find across the world of wine. The aromatic Frappato is blended with Nero d'Avola in a dark hued rose that absolutely hops out of the glass. A great balance of juicy fruit and herbs that takes you to the coastal Mediterranean.

Tastes like: Fresh raspberry, pomegranate, unripe blueberry, sage, lavender, thyme, violets, aromatic, fresh, and juicy.

