



WHITE WINE

Key of common terms found on Italian wine labels

IGT– Typical Geographic Indication: these are often the entry level wines of a region, made with the authorized grapes of the production zone, a winery might also use the IGT category to experiment with higher quality wines that do not meet the restrictions of their DOC or DOCG areas. The most common example of this is the “Super Tuscan” trend of Tuscany in recent years.

DOC– Controlled Denomination of Origin: a smaller growing area with more restrictive growing standards and varietal selection, these wines have distinctive, higher quality characteristics

DOCG– Controlled and Guaranteed Denomination of Origin: these areas are smaller and subjected to stricter regulations than DOC wines, it’s the top classification for Italian wines

Classico- refers to a more restricted growing area within a DOC or DOCG that is particularly suited for production, and is historically recognized as such, Chianti Classico is the best example

Superiore- refers to a higher alcohol level produced from exceptionally ripe fruit

Riserva- indicates a longer aging period, the specifics of which are defined by the particular growing region

Brut- a French term adopted internationally, indicates a sparkling wine is dry, without sweetness

Amabile- translates as “friendly” and indicated a semi-sweet style of wine

Roero Arneis, Vietti
Piemonte DOCG 2015 44
Full-bodied white made from the local Arneis grape, pear, apricot, almond and mineral

Gavi “Salluvii”, Castellari Bergaglio
Piemonte DOC 2015 38
Fresh and crisp, 100% Cortese, notes of honey, citrus zest, and refreshing stony mineral

Pinot Grigio, Gaierhof
Trentino DOC 2016 39
Fresh, elegant and fruity with aromas of pear, green apple and white flowers

Kerner, Abbazia di Novacella
Alto Adige DOC 2014 42
Very aromatic, medium/full body, floral notes with citrus accents and rich, elegant texture

Orvieto Classico Superiore “Terre Vineate”, Palazzone Umbria DOC 2015 40
Medium Body, notes of citrus, peach, and tropical fruit, a lively and persistent finish

Verdicchio dei Castelli di Jesi Classico, Brunori Marche DOC 2015 35
Zesty and fresh, lighter body with notes of tangy citrus, fresh herbs, and crisp mineral

Pecorino, Marramiero
Abruzzo DOC 2016 39
Ripe and fragrant, medium-bodied, notes of tropical fruit, grapefruit, melon with spicy accents

Vermentino di Gallura “Thilibas”, Pedres Sardegna DOCG 2015 40
Fresh and minerally with aromas of pear and green apple, round texture with viscous petrol note

Fiano di Avellino “Radici”, Mastroberardino Campania DOCG 2015 42
A pretty wine with aromas of ripe pear, pineapple, honey, flowers and toasted nuts

Barbazzale (Insolia/Vioginer), Cottanera Sicilia IGT 2013 34
An interesting blend, full-bodied with aromas of peach, tropical fruit and fresh mineral

Grillo “Acanteo”, Civas Sicilia IGT 2014 32
Ripe and refreshing, palate of exotic fruits, and soft floral spices, with a clean lingering finish