

# Summer Breeze



Our 2022 Seasonal Wines

[www.undiscovereditalianwines.com](http://www.undiscovereditalianwines.com)

***We keep grinding our way through the hurdles of the new world supply chain.  
The consolidation of overseas transit companies means they  
set the terms of the market.***



One new vineyard of note:  
**Vicara**... our first vineyard  
from the renowned Piemonte  
in the northwest of Italy.

**<https://www.vicara.it/en/>**

We accentuated lighter  
summer-drinking red wines to go with a lovely  
array of refreshing whites and our favorite  
rosato from the Mt. Etna region of Sicily. As  
always, eclectic.

Please take a peek at our new web page:  
**[www.undiscovereditalianwines.com](http://www.undiscovereditalianwines.com)**.

The site allows you to get our latest news flash,  
refer to our current catalogue, see what we  
have in stock until the next shipment arrives,  
and lets you do as deep a dive as you prefer on  
our vineyards, grapes, and appellations. Kudos  
to McClarran & Williams 2.0 out of Cumberland,  
MD, for their great work.

And, yes, inflation has taken a toll on our  
producers as well. Your proven help over time  
to buy by the case helps us turn inventory and  
keep costs down.

**Please Email --- [polidorijack@gmail.com](mailto:polidorijack@gmail.com) --- or call me at (302) 545-6406 to reserve wines.**

***Please bear in mind that our big summer wine tasting will be June 25, 2022 – 6:30 pm  
outside at Ward's ... with the outstanding Chef Anthony Carnevale.***

# White Wines



## **Nature - \$19.99 Award Winner**

**Falerio DOC 2020 / Pecorino (Organic)**

**COLLEVITE – Marche / Province of Ascoli Piceno central Italy – Adriatic Coast**

*Hometown Favorite*

You've made this our best-selling wine for years! For the price, it remains steal. Heads up you Sauvignon Blanc lovers. From my cousin Cristiana's small cooperative. Pecorino, the old-fashioned way ... in an antique bottle ... no filtration, very low sulfites. Deep yellow and gold with green tints. Bouquet of citrus fruit and fresh cut flowers. Its crispness makes it work perfectly with sea food as well as grilled poultry and pork...or as the Marchegiani say, a 'red wine in a white dress'.



## **Villa Piatti Pecorino - \$16.49**

**Offida Pecorino DOPG 2021 / Pecorino (Organic)**

**COLLEVITE – Marche / Province of Ascoli Piceno central Italy – Adriatic Coast**

A lighter Pecorino designed and produced particularly for the delicate fish of the Adriatic Sea (e.g., sole, small branzino, baby clams/tiny squid). Light yet golden in color...floral, herbal, with hints of summer grasses and flower fields. Medium acidity with a very clean finish. In our household, this is our everyday white ... easy drinking, refreshing, and pairs with just about anything.

**SATOR**



## **Vermentino - \$15.99**

**Vermentino IGT 2021 / Vermentino (85%) and Fiano di Avellino (15%)**

**GIANNI MOSCARDINI / Tuscany (central Italy southwest of Florence on the Tyrrhenian Sea coast)**

The Vermentino grape's homeland is among the lands surrounding the northern Tyrrhenian Sea: Tuscany, Liguria, and the island of Sardegna. Refreshing and acidic. Straw-colored with aromas typical of sage, acacia flowers, and tropical fruits. A small dose of Fiano adds a fruity note. Fresh and a pleasant long-lasting taste. An everyday white.



### \*\*\*Pomice - \$25.49

**Terre Siciliane IGT 2020 / 60% Malvasia delle Lipari & 40% Carricante (Organic)**

**TENUTA DI CASTELLARO / Sicily (island of Lipari)**

The wine that put Tenuta di Castellaro on the map. Pomice is an incredible value for the price. Think summer and seafood. Yes, with lobster, crab and other shellfish. With your favorite grilled vegetables. A unique wine from the arid, windswept Aeolian Island of Lipari (off the tip of Calabria). Fresh and crisp, Pomice balances the aromatic structure of the indigenous Malvasia and the marine acidity of the Carricante. Fruity and floral, accented by a touch of honey and Amalfi lemon, pear, and salt touches. A tiny touch of oak helps create a long and complex wine ... one that finishes cleanly as well. Get it while it lasts.



### NEW Carricante - \$22.49

**Terre Sciliane IGT 2020 / Carricante (Organic)**

**MASSIMO LENTSCH /Sicily (north slope of Mount Etna volcano)**

This is an indigenous grape of eastern Sicily from the southeast side of Etna towards Catania. Carricante offers unique characteristics to the Sicilian and Italian wine scene, according to Massimo Lentsch. The grape vines are of low pH but the late harvest in September and early October elevates the acidity. It's stored in oak during the aging phase and that helps dampen the acidity. It is a core varietal of Sicilian white wine found in the Etna Bianco DOC. A low alcohol wine featuring citrus such as orange and grapefruit, with other notes such as anise seed and even hints of honey.



### Lavaflava - \$19.99

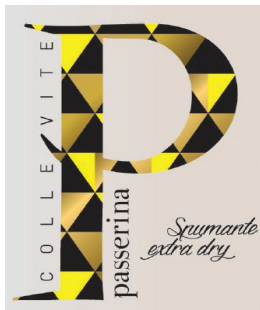
**Lacryma Christi del Vesuvio Bianco DOP 2020 / 70% Caprettone & 30% Falanghina**

**BOSCO DE MEDICI / Campagna**

One of two wonderfully unique indigenous white varietals from Campagna. The vineyard is in the volcanic soils immediately adjacent to Pompeii just west of Napoli. A fresh, clean, acidic arrival stimulates the palate, the perfect start for a seafood cuisine and various kinds of risotto. Also serves as a refreshing aperitif for salt-cured Italian dry meats such as soppressata, lonza, salami, or prosciutto.



# Sparkling Wine



## **NEW Passerina Spumante - \$19.99**

**Offida Passerina Spumante (Organic)**

**COLLEVITE – Marche / Province of Ascoli Piceno central Italy – Adriatic Coast**

Sparkling!!! Passerina is a lovely light and aromatic regional grape loved by the Marchegiani. Soft, citrus floral notes abound. Locally, the Passerina is known as the Queen of the White Grapes.



## **Futura - \$21.69**

**Trebbiano Spoletino VSDQ Brut Nature (Organic)**

**MADREVITE – Umbria**

A bubbly for your summer dining and imbibing pleasures. Nicola has tamed the 'boisterous' indigenous Trebbiano Spoletino grape for aperitif and light course purposes ... a pale straw yellow that offers hints of white fruits. We love it because it is so fresh, deep, and yes, creamy. The nose offers what the winemaker calls "hints of the Mediterranean scrub" (summer bushes). Treat yourself to something very different.

# Rosato Wine



## **OMA - \$20.49**

**Etna Rosso Rosato DOC 2021 / Nerello Mascalese (Organic)**

**MASSIMO LENTSCH / Sicily (north slope of Mount Etna volcano)**

This is an indigenous grape of Sicily grown on the slopes of the increasingly popular Etna region in the island's northeast. Low alcohol content also makes it perfect for a winter aperitif but it's summer! A pink wine rich in details ... reminiscent of the wild strawberries adorning the higher altitude vineyards on Etna's north slope. Soft pressed, manually-harvested grapes. Very cold maceration. Pale pink with orange reflections ... aromatic herbs such as lemongrass. Savory and fresh.

# Red Wine

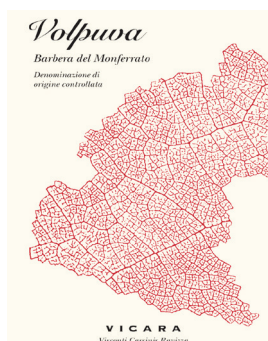


## Lavarubra - \$19.99

**Lacryma Christa del Vesuvio Rosso DOP 2020 / 60% Piediroso & 40% Aglianico**

**BOSCO DE MEDICI / Campagna**

A lovely everyday red. The ruby color reveals summer floral notes of iris and delicate fruity touches of cherry and blackberry. Excellent with classic Italian cheeses and dry sausages. The winemaker, showing his appreciation of Napolitano seafood cuisine, suggests it with grilled marinated calamari, red sauces with calamari or cozze (mussels) [over linguine]. Medium-body.

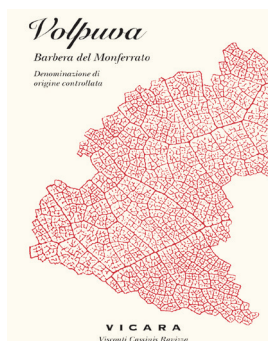


## \*\*\*NEW Barbera Vulpuva - \$19.49

**Barbera del Monferatto DOC 2016 / Barbera**

**VICARA / Piemonte**

Barbera with a bright ruby color. On the nose it reveals the typical red fruits of cherry and plum with a violet fragrance. It is a fresh, clean wine that is very pleasant to drink. Volpuva originates in the historic vineyards of Vicara, Sindaco (Mayor) and Massa. The soils are marlstone and clay and are maintained organically. It is a beautiful everyday Barbera.



## \*\*\*NEW Barbera La Rocca 33 - \$29.99

**Barbera del Monferratto 2020 / Barbera**

**VICARA / Piemonte**

One outstanding Barbera. This is a single-vineyard Barbera produced only in the best of years. From its dark red ruby color comes aromas of red fruits such as plum with notes of violets. To the palate arrives a powerful but fresh and balanced wine with a long finish. The vineyard lays atop a hill running for over four miles along a beautiful ridge that benefits the grapes to both full sun but cooling north breezes. It is a fascinating soil comprised of marine marlstone with sandy veins. Harvested in early October for 10 days, it is then left to mature in oak barrels for up to another 15 months followed by another year of rest in the bottle.



### \*\*\*NEW Grignolino Uccelletta - \$36.99

**Grignolino Monferrato Casalese 2016 / Grignolino**

**VICARA / Piemonte**

A pale rub red color which is the typical amber of the Grignolino grape. It presents a unique profile of rosehip accompanied by white pepper and fresh red fruit to the nose. The palate is elegantly mineral, fresh, and pleasantly tannic. Vicara remarks that the Grignolino is complex to vinify, calling it a "...rebellious and stubborn character" that "reflects the soul of our people." The Grignolino vineyards are in three locations, each of which brings different soil and climate conditions that results in a greater complexity and aromatic richness.



### \*\*\*Bron & Ruseval Sangiovese Riserva - \$22.49 / BEST BUY

**Romagna DOC Sangiovese Riserva Bertinoro 2018 / Sangiovese**

**CELLI / Emilia-Romagna**

We bring it only once per year, just after its early December release. A wonderful Romagna-style Sangiovese. Ready to drink but also can be laid down for 10 years. It is Mauro Sirri's signature wine. Ruby red and brilliant, the Riserva offers red berries, strawberry, and cherry introduced by sweet violet perfume. The grapes source from Celli's premier northeast-east facing vines resulting in low sugar (only 0.7 g/l). Elegantly structured and round with smooth entry and soft tannins (1 year in French oak).



### Bron & Ruseval Cabernet Sauvignon-Sangiovese - \$19.99 / BEST BUY

**Sangiovese-Cabernet Forli IGT 2018 / Cabernet Sauvignon & Sangiovese**

**CELLI / Emilia-Romagna**

We bring it only once per year, just after its early December release. A wonderful Romagna-style Sangiovese. Ready to drink but also can be laid down for 10 years. It is Mauro Sirri's signature wine. Ruby red and brilliant, the Riserva offers red berries, strawberry, and cherry introduced by sweet violet perfume. The grapes source from Celli's premier northeast-east facing vines resulting in low sugar (only 0.7 g/l). Elegantly structured and round with smooth entry and soft tannins (1 year in French oak).



### \*\*\*C'OSA - \$34.99

**Trasimeno DOC Riserva 2018 / Gamay del Trasimeno**

**MADREVITE / Umbria**

<https://www.forbes.com/sites/cathrinetodd/2022/05/21/an-italian-gamay-wine-calls-out-to-the-daring-wine-drinkers/?sh=1144e72158d7>

As featured recently (see above link) in Forbes magazine, this is a treasure of a wine ... Riserva quality at an extremely affordable price. We sold out completely at our January wine dinner that featured winemaker Nicola Chiucchiurlotto.