

Summer Breeze

Our 2025 Seasonal Wines

www.undiscovereditalianwines.com

Our Summer Solstice 2025 wines are now ready at Ward's Fine Wines.



There are five new wines on the list ... the bubbly will springboard your summer gatherings ... the whites are crisp and clean ... the reds are varied for any type of grilling that fits your fancy.

And our first ever Barolo is a real treat offered at an outstanding price.

Buon divertimenti!

Please contact us to place an order.

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Sparkling Wines

Domino (Vicara) / Monferrato - \$21.00

Fresh, fruity but deliciously dry rosato spumante from the Piemonte area in northwest Italy. Made from the Grignolino grape, the untamed cousin of the Nebbiolo.

Colli Impervi (Balan) / Prosecco DOC - \$17.00

Our first foray into the Valbiaddene, homeland of Prosecco. This is a very dry version of Prosecco, sourced from the Glera grape.

White Wines

Elve (Madrevite) / Trasimeno DOC - \$20.50

From the hills of northwest Umbria overlooking Lago di Trasimeno. The Grechetto grape is floral, crisp, light ... perfect summer wine.

Allegre (Barone Sergio) / DOC Sicilia DOC - \$18.00

The Grillo is Sicily's fish wine ... mildly acidic, floral, with a clean finish. Grilled tuna lovers will enjoy this accompaniment.

I Croppi (Celli) / Romagna DOCG Albana Secco - \$18.50

Medium body white wine that annually attains "Tre Bicchieri" (3 glasses) from Gambero Rosso. Its versatility plays well with grilled pork and poultry.

Bianco Pomice (Castellaro) / IGT Terre Siciliane Bianco - \$23.00

This is one heck of a deal ... we received a final shipment and suggest you take advantage. The grapes are from the volcanic island of Lipari (Sicily) off the Italian 'toe'.

Apifero (Francesca Fiasco) / Paestum Bianco - \$19.00

Francesca brings forth Fallanghina, blended with a couple of other whites, from the Cilento Mountains in southwestern Italy (the low reaches of Campagna).

Red Wines

Bonsalto (Bonsalto) / Toscana Rosso IGT - \$18.00

A classic blend for the Tuscany/northern Umbria ... it's a lighter version of the classic Sangiovese since it's blended with Malvasia Nera and Colorino, two local fave grapes.

Sergio (Barone Sergio) / Elora Nero d'Avola DOC - \$19.50

I love to call the Nero d'Avola, the 'Sangiovese of the South' due to its pleasant, round touch to the palette. Gently floral and fruity. Serve with a chill in summer.

Adesso (Camparo) / DOC Langhe Rosso - \$19.59

A light-bodied, floral, berry-noted red ... translucent like a Pinot Noir ... perfect summer red ... serve chilled ... for pizza, salumi (mixed Italian dried meats), and light red summer sauces.

Cantico all Crosia (Vicara) / Monferrato Superiore DOCG - \$24.00

This is the classic Barbera ... bigger, longer, notes of chocolate and fresh red fruit. We love this with the summer steaks on the wood-fired grill.

Il Debito (Emiliano Falsini) / Cabernet Franc IGT - \$34.00

From the renown Bolgheri region along the Tyrranean Sea in southwestern Tuscany. Emiliano Falsini is a highly-regarded enologist and now has brought forth the first of wines from this terroir ... a vino nobile.

Boilo (Camparo) / Barolo DOCG - \$48.00

Barolo at its best ... from the prime Nebbiolo area in Piemonte ... Monferrato. This 2018 vintage is ready to drink. The price couldn't be better.