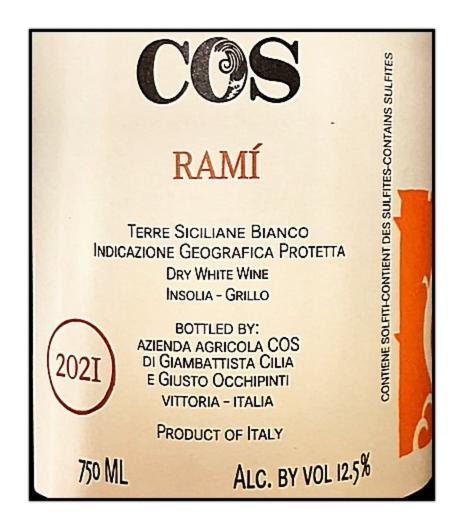


A 9 Bottle Tour of Italy

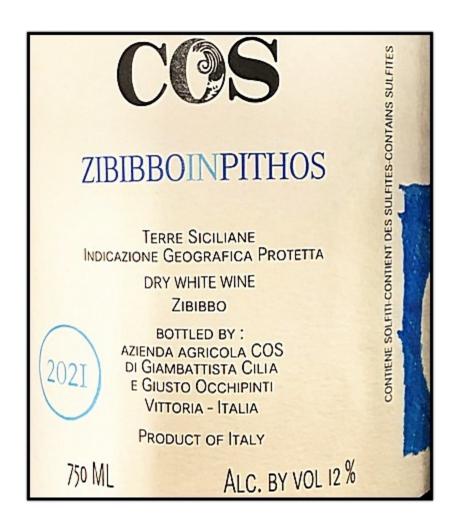
Some weeks we taste French wines, other weeks we taste wines from California. These past few days its been nothing but Italian. Here are our 9 new favorites from Italy. Savory Zibibbo from Sicily, Ligurian Pigato begging to be drunk with risotto, a Trebbiano Spoletino from Umbria with one year skin contact, and of course others.

Read, relax, enjoy!



Giusto Occhipinti of COS is a benchmark producer in the Vittoria appellation of Sicily, and certainly one of the most important, influential, producers in all of Sicily if not Italy as a whole. The winery was founded in 1980 by three friends, Giambattista Cilia, Giusto Occhipinti, and Cirino Strano. The initials of their last names form the winery's name.

This gorgeous white wine is a blend of Grecanico 50%, Insolia 50%. There's wonderful balance here with energy and dynamic aromatics. Silky orchard fruits mingle with gingery spice and honey notes. Citrus makes an appearance as the wine opens and the finish lengthens considerably towards the end of the bottle.



2021 COS Terre Siciliane Zibibbo in Pithos

(Italy, Sicily, Terre Siciliane) \$44

Zibbibo (the name for Muscat de Alexandria when grown in Sicily) is back! Why absent to long? SEVEN months skin contact in amphorae (pithos) plus time in the bottle before releasing of course.

Intense and expressive, with notes of candied and dried fruits, sweet spices and jasmine. Complex with a great personality. Love at first sip.



FLOORED!

2022 Ferrando Erbaluce di Caluso La Torrazza

(Italy, Piedmont, Northern Piedmont, Erbaluce di Caluso) **\$24**

Nothing spotlights a great wine more than when, after our first sip,

expletives erupt. "Dang", "Shoot", Whoooaaa". This rarely seen grape, Erbaluce, reaches new heights in the hands of the Ferrando family. Erbaluce is an ancient white grape originally form the alpine foothills of upper Piedmont, and while its versatility can take it from bone dry to sweet, this version is more like a great Mosel Trocken (dry).

The wine is bursting with notes of pear, apricot, apple, and honey.

Aromas of mineral, stone, and citrus fill the nose, while the palate has a zest of citrus on the finish. There's something deeply satisfying here.



One Winemakers Pigato...

2022 Laura Aschero Pigato (Italy, Liguria, Riviera Ligure di Ponente) \$35

My Pigato, My Vermentino, My Pigato, my Vermentino....In Liguria saying Pigato is the same grape as Vermentino is like stating Inter

Milan is the best futbol club in Italy. It just starts a verbal war. Let's skip the arguments and just agree that this wine is fabulous. More of a food wine to be enjoyed with pesto chicken (or butter noodles tossed

in pesto), goat cheese crostinis work nicely, grilled fish, risotto alla marinara, and surprising (or not) Thai dishes! Something to ponder.



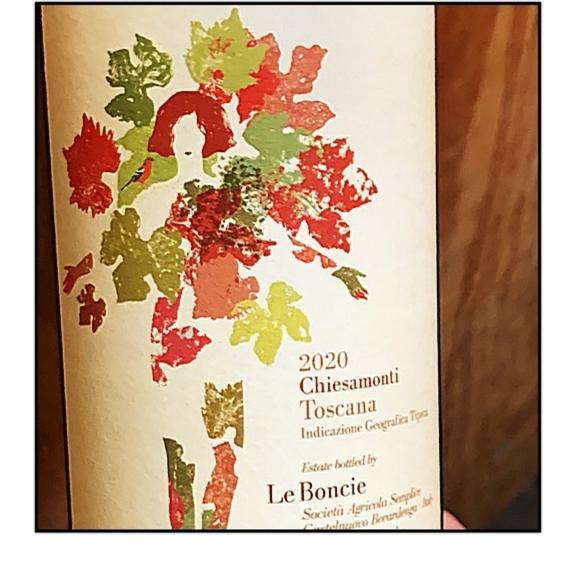
Umbria Mmmmmm

2020 Tabarrini II Padrone Delle Vigne (Italy, Umbria) \$24

Here's the winery tag line, and we don't disagree: "A wine for any occasion. As an aperitivo indoors or out or a simple lunch at home, it provides effortless pleasure."

A aromatic wine of melon, apple and citrus while on the palate there's good freshness, body and a delightful finish. A textural marvel (one year skin contact!).

A very typical pairing in Umbria would be pappardelle with black truffles.



2020 Podere le Boncie Chiesamonti (Italy, Tuscany, Toscana IGT) \$78

In time they will speak of Le Boncie in the same manner as Montevertine for Giovanna Morganti is creating some of the most exciting wines of her generation. A tiny 1.3-hectare parcel of stony soil adjacent to the town of San Felice produces outstanding Sangiovese along with a touch of Canaiolo. This "Chiesamonti" is exactly that. Silky, higher-toned fruit, devastatingly elegant, with a dreamy mineral heart. A treasure not treasured until tasted.

Sandy, Glacial, Moraine

2021 Institut Agricole Régional Vin des Chanoines

(Italy, Valle d'Aosta) \$26

The Institut Agricole Regional is a highly-respected agricultural university, working farm, professional technical school, and research center in the Valle d'Aosta region of northwest Italy. In addition, the IAR makes small quantities of textbook versions of wines from the



valley's varieties using biodynamic principles.

A blend of 40% Mayolet, 20% Cabernet Franc, and 20% Nebbiolo grown in sandy glacial moraine at 590-640 meters. This wine is an excellent introduction to the bright, nervy, alpine character of the Valle d'Aosta's reds. Serve at cellar temp. with alpine cheese for a grand experience.

Ciao Cialla!

2020 Ronchi di Cialla Rosso

(Italy, Friuli-Venezia Giulia, Friuli Colli Orientali) **\$40**

One of our favorite Friuli producers has a new wine. This one! A 50-50 blend of Schioppettino and Refosco. Medium in weight, dark



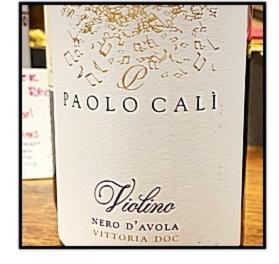
berry/plum fruit, pomegranate, rhubarb mingle with a subtle warm earthiness (forest floor if you will), savory minerality, citrus zest, and a brilliantly long finish. This is super-drinkable and has the versatility to pair with a myriad of dishes including pastas, polenta, roast chicken, truffles...

Nero d'Wonderful

2019 Paolo Cali Nero d'Avola Violino

(Italy, Sicily, Vittoria DOC) \$26

We round out today's line-up back in Sicily with an outstanding red wine. 100% Nero d'Avola. Light, clean, elegant cherry/raspberry



notes, beautiful floralality, spice that tickles your tongue, red currant emerge, with a savory zest on the finish. Truly lovely wine.

Call 805.568.1961 or email us to reserve your wines.

We appreciate your support!

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