

Renegade Wines

Retail • Storage • Events



Profound Wines from Italy

New Arrivals:

We've had the good fortune to taste a number of seriously good Italian wines lately. This newsletter highlights a few of the more 'profound' wines we've brought in to Renegade in the last few days.

Read, Relax, Enjoy!



2022 Paltrinieri Lambrusco di Sorbara Radice
(Italy, Emilia-Romagna) **\$28**

While you may find it hard to fathom that a mere Lambrusco could be profound, let us change your mind. This is a supremely elegant

example of Lambrusco full of exotic citrus, penetrating floral notes, ginger spice, and as this sparkler opens up notes of tangerine, pink grapefruit, blood orange, cranberry emerge. This is a blockbuster. One note: please enjoy in a white wine glass (or even red) and do not serve too chilled (cellar temperature is perfect). You don't want to miss an ounce of this beauty.



2020 Meroi Pinot Grigio

(Italy, Friuli-Venezia Giulia, Friuli Colli Orientali)

\$28

We've been fascinated with the wines from Meroi for a long time now. There's so much texture and precision, balance and energy. This is a Pinot Grigio like no other. That first sip is akin to wrapping yourself in a Shahtoosh robe. There's crushed stone and flint notes wrapped in peach and pear, heirloom melon and herbal tones. Dazzling vibrancy with a spicy twang on the finish. And about that finish: heroic!



2022 Pieropan Soave Classico La Rocca
(Italy, Veneto, Soave Classico) **\$50**

If there ever was an over-achiever this wine is it. The La Rocca vineyard is situated on the slopes of Monte Rocchetta, below the medieval castle which dominates the town of Soave. The vineyard benefits from a special microclimate which in turn produces a wine with great personality, a distinctive perfume and unique characteristics. We call it the benchmark of Soave.

Brilliant and intense with exotic fruit on the nose; soft and persistent on the palate, with hints of spice, length and elegance. Stunning with the famous Venetian dish Baccala; equal perfect with porcini risotto.



2022 Quintodecimo Greco di Tufo Jaune d'Arles
(Italy, Campania) **\$68.50**

Greco di Tufo came to Italy's Campania before the rise of Rome, brought by colonizing Pelasgians, an ancient people from Thessaly in Greece. For centuries it's been recognized as one of Italy's great white grapes, especially when grown on the sulfur rich, volcanic, soils of central Campania. It gives a wine of deep golden color and generous pear and lemon fruit and exotic accents of salty stone, ginger, spice and wild herb. Pretty much every year over the past half decade, this is the most highly rated Greco di Tufo in Campania.

We first encountered this wine after Vin Italy had come to a conclusion in Antica Bottega del Vino in the heart of Verona. It stunned us then, and continues to do so vintage after vintage.



2021 Borgo del Tiglio Studio di Bianco
(Italy, Friuli-Venezia Giulia, Collio) **\$135**

Nicola Manfredi is a highly regarded winemaker throughout Italy for his ability to bring out the textural complexities of white varietals from Friuli. This wine may be his masterpiece. A one of a kind blend of Sauvignon and Riesling with a hint of Friulano. It's transportive, thought provoking, philosophy in a bottle.

Ideally you should spend three days with this entity, setting aside an hour in the early evening and contemplating a small glass of this elixir.

On the other hand you could track down a La Ruchotte chicken, roast it to perfection and enjoy the entire bottle in one sitting.



**2019 Tenuta di Gracciano della Seta
Vino Nobile di Montepulciano
(Italy, Tuscany) \$32**

We received a phone call the other day from a very perplexed gentleman asking a profound question: Why are the wines from Vino Nobile di Montepulciano so hard to find? Are they not good?

We thought about it for a minute and finally realized that with appellations like Brunello and Chianti perhaps Vino Nobile was simply overshadowed, or more likely their marketing budget was a sliver of what others had in Tuscany.

That being said we answered the gentleman caller honestly. We regularly carry an excellent Sangiovese from Vino Nobile, and had for many vintages. It always struck us as a wine that outshined many of its fellow Sangioveses from more 'regarded' appellations.

This 2019 is as good as it gets; a perfect accompaniment to Florentine steak.

Call 805.568.1961 or email us to reserve your wines.

We appreciate your support!

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