



# THE WINES



## 2024 Cantina Roccafiore Fiordaliso Grechetto

Grechetto is the most cultivated indigenous white grape in Umbria and boasts intense aromatics and tangy acidity with aromas and flavors typically described as white flowers, tropical, stone, and citrus fruits, as well as traces of herbs and nuts. Roccafiore does an exquisite job showcasing this grape's brightness and delicacy. It's a perfect picnic wine, or one to share at a sunny Sunday lunch. **Quencher.** \$25



## 2020 Arnaldo Caprai 25 Anni Montefalco Sagrantino

Sagrantino also lives in my top 5 reds, and Arnaldo Caprai is one of the OGs. This label comes from hand-selected grapes that are rotated in barrels daily during fermentation for a softer extraction of tannins. It's still a dense, and concentrated wine with dark fruits, warm spices, and volcanic minerality. It's probably not one you want to sip on a patio under Umbrian sun, but believe me there are worse ways to spend a summer. **Bold and Beautiful.** \$140



## 2024 Masciarelli Villa Gemma Cerasuolo d'Abruzzo

I haven't stopped thinking about this wine (or the views from this estate). It's a refreshing candied cherry elixir with lip smacking acidity, juicy red strawberries, and garden herbs with a dusting of rose petals to make it all the more mysterious and exciting. It's got verve and energy and just might leave you with some too. **Joyous.** \$20



## 2021 La Valentina Montepulciano d'Abruzzo Spelt Riserva

Montepulciano d'Abruzzo wines have long been a "Tuesday night" go-to. They are as drinkable as they are pleasurable, and this one is a perfect example. It's both fruity and herbaceous with spice, blood orange, and mocha. As a Riserva it's a step up in complexity, but still a fab value.

**A staple.** \$30