

*La Dolce Vigna's*  
**12 ITALIAN WINES  
FOR 2023**

**RED**

LIGHT TO FULL

- Brachetto d'Acqui DOCG
- Ruché DOCG
- Cagnulari
- Morellino di Scansano DOCG
- Taurasi DOCG
- Conero DOCG
- Gioia del Colle Primitivo

**ROSATO**

- Chiaretto di Bardolino

**WHITE**

- Lugana
- Blanc de Morgex e de la Salle
- Passito di Pantelleria (dessert)

**SPARKLING**

- Valdobbiadene Superiore di  
Cartizze

# La Dolce Vigna's 12 ITALIAN WINES FOR 2023

(IN ORDER OF APPEARANCE)

## **Brachetto d'Acqui DOCG**

Hailing from Acqui Terme in Piedmont, legend has it Cleopatra was gifted this aromatic red wine (or at least *vinum aquenese*) by Caesar and Marc Antony. Floral and fruity; both dry and dessert versions exist.

## **Ruché di Castagnole Monferrato DOC**

Whether native to the Asti province of Piedmont or brought in from Burgundy, Ruché is a captivating, medium-bodied red wine with complex aromas of pepper, rose, violet and berries.

## **Cagnulari**

Often described as like walking through a Moroccan spice market, this rare grape variety probably arrived to Sardinian shores via the Spanish. Lovely aromas of baking spices and herbs, along with dark berries.

## **Morellino di Scansano DOCG**

Translated as "the little dark one", Morellino is a Sangiovese-based wine from Tuscany's Maremma coast that is redolent of dark cherries, pomegranate, spice and earth. Powerful, but balanced.

## **Taurasi DOCG**

As complex and structured as Italy's most famous red wines, Taurasi somehow stays under the radar. Made from mainly Aglianico grapes grown in the volcanic soils of Campania, it boasts firm tannins and flavors of dark cherry, raspberry, plum and underbrush.

## **Conero DOCG**

This deeply-hued, Montepulciano-based wine from Marche, made on the slopes of Mount Conero, offers big structure with notes of black cherry, licorice and dried herbs.

## **Gioia del Colle Primitivo DOC**

This wine is made from 100% Primitivo grown in the rocky clay and limestone soil of Puglia's inland Gioia del Colle region. Juicy, big, but not without a good acidity to keep the alcohol in check.

## **Chiaretto di Bardolino DOC**

Found to the east of Lake Garda in the Veneto, Bardolino and its rosé version (Chiaretto) share the same principal grape varieties as its neighbor Valpolicella: Corvina, Rondinella and Molinara. Pale pink and delicate with strawberry and citrus notes.

## **Blanc de Morgex e de la Salle DOC**

The Blanc de Morgex, or Prié Blanc, grapes that create this mineral-driven white wine, are cultivated at an elevation of over 3000 feet in the tiny, mountainous region of Aosta Valley. Racy acidity with aromas of lemon peel and herbs.

## **Lugana DOC**

This white wine is made in the morainic hills south of Lake Garda, right where the Veneto and Lombardy meet. The Turbiana grape, a close relative of Verdicchio, offers a crisp wine redolent of citrus, stone fruit, waxy flowers and almond.

## **Passito di Pantelleria DOC (dessert)**

Sicily's windswept island of Pantelleria is responsible for giving us this top dessert wine. Made from dried Zibibbo, or Muscat of Alexandria, grapes, it is rich with apricot, melon and honey flavors.

## **Valdobbiadene Superiore di Cartizze DOCG**

Cartizze is a well-ventilated, hilly sub-zone the size of one square kilometer in the Veneto's Valdobbiadene prosecco region. It offers a bolder, more complex and slightly sweeter version of this everyday bubbly.