

Cantina Tramin 'Moriz' Pinot Bianco 2022 - Alto Adige, Italy

Retail: \$22.95 | Sale: \$20.66

Located in the heart of Alto Adige, in the town of Termeno on the south side of the Alps, Tramin comprises one of the oldest networks of farmers forming a winery. Rich in tradition, Tramin's wines are authentic expressions of a unique terroir, supported by a common philosophy of hard work, dedication, confidence and creativity among all participating members. Tramin operates on a human scale with a farmer-to-land ratio similar to that of a small estate, allowing for delicate hand-harvesting. Founded in 1889 by Pastor Christian Schrott, Tramin now boasts 270 members across approximately 620 acres in the communities of Tramin, Neumarkt, Montan and Auer. The town of Tramin – the German name for Termeno – is home to the aromatic grape, Gewürztraminer. The Traminer grape (as it is affectionately called here) is one of the oldest in the world and boasts a noble lineage. *Moriz smells of pear, citrus and dry fruits with light notes of butter. Fresh and rich on the palate, this Pinot Bianco boasts a full body with matching minerality, and a succulent and lengthy finish.* **100% Pinot Bianco**

Suavia 'Monte Carbonare' Garganega 2021 - Veneto, Italy

Retail: \$29.95 | Sale: \$26.96

The vineyards of Suavia are located in the center of Soave's Classico zone. This is the traditional, hillside terroir that has produced Garganega and Trebbiano di Soave for centuries. The Tessari family has been involved in doing so since the late 1800's, however, it wasn't until the early 1980's that the family redefined what growing quality grapes could be – tying clonal selection to site-specific areas, lowering Garganega's prodigious yields, and making the wines in tune with the terroir. The name Suavia harkens back to the pre-modern day references to Soave. The Svevia – later Suavia – were a Germanic tribe that settled in this part of northeastern Italy after the fall of the western Roman Empire. Without exception, Suavia is one of the leaders in quality and terroir expression in this small, hilly zone to the east of Lake Garda. The facility was designed specifically for the production of white wine with the most advanced technology available. Now run by Giovanni and Rosetta's daughters, Meri, Valentina, and Alessandra, Suavia's focus is on using their state-of-the-art facility to express the nuances of their native terroir through the lens of only those two grapes native to the zone: Garganega and Trebbiano di Soave. Monte Carbonare is the name of the hill upon which the vineyard that sources this wine is situated. The word Carbonare refers to coal and is used to describe this location because the volcanic soils here are black as coal. Produced from Garganega and exposed only to stainless steel in order to preserve freshness, the Tessari family describes this wine as "earth in a glass" a pure expression of their volcanic terroir. **100% Garganega**

Cantina Tramin Schiava 2021 - Alto Adige, Italy

Retail: \$19.95 | Sale: \$17.96

Schiava is ruby in color and is characterized by fine-grained tannins. Its bouquet is fresh and fruity and one distinctive feature is its roundness. *On the palate this medium-bodied wine recalls red berries and a light aroma of bitter almond. It is marked by a round and persistent finish.* **100% Schiava**

Di Majo Norante Sangiovese 2020 - Molise, Italy

Retail: \$12.95 | Sale: \$11.66

Founded in 1968, the Di Majo estate cultivates more than 200 acres under vine. In order to ensure consistent, high-quality production for all the estate's wines, Alessio Di Majo hired renowned oenologist Riccardo Cotarella as a consultant. In addition to producing quality wine at an outstanding value, the Di Majo family is dedicated to practicing environmentally sound agriculture. The Di Majo Norante winery sits on the estate of the Marquis Norante of Santa Cristina in the region of Molise, along the Adriatic Sea between Puglia and Abruzzo. The cultivation of vines in this area dates back to 500 BC, when the region was inhabited by two pre-Roman civilizations, the Sanniti and the Osci. The estate has been dedicated to growing vines since the 1800s. In the 1960s a modern cantina was constructed and vines were replanted in the Ramitello area. *Bright red in color, aromas of violets and red berries complement undertones of leather and anise. On the palate, this wine is dry and mellow with smooth tannins that make for a crowd pleasing, easy-to-drink red wine.* **100% Sangiovese**

