

Viva Italia Packia

From hip to heel, this set of six for **\$78.99** (before tax and after a **28% discount**) would normally sell for **\$110** (before tax)!

Sorry, no other discounts apply.



WINERY: Daniele Saccoletto
WINE: Freisa "Fiordaliso"
GRAPE: {organic} Freisa
REGION: Piemonte
COUNTRY: Italy
THE SKINNY: *Raspberry, Leather, Black Peppercorn, Pretty*

A relative to Nebbiolo, Freisa displays similar aromas of tobacco, leather, and floral notes, while presenting as distinctively more fruit-forward and gentle. This example showcases layered violet perfumes, wet leather, and peppery spice. Bright on the palate with taut tannic structure, tart raspberry and currant give way to red plum, blackberry, and dusty mineral on the lingering finish.

Serving Suggestions: Creamy truffle risotto. Red wine braised lamb shanks served over a bed of buttery cauliflower mash. Venison ragu with polenta.



WINERY: Fontanavecchia
WINE: Falanghina Del Sannio
GRAPE: {organic} Falanghina
REGION: Campagna
COUNTRY: Italy
THE SKINNY: *Peach & Passion Fruit, Expansive yet Bright*

Libero Rillo, his brother, Giuseppe, and father, Orazio work the hillside vineyards of Beneventano. Here, the rich, fiercely volcanic soils are famous for yielding dense, powerful reds. However, voluptuous whites made from the region's indigenous grapes are increasingly well-known. This Falanghina has wonderful acidity to balance intensely ripe, tropical fruit, resulting in a wine which is distinctly full-figured without being cloying. Bellissima!

Serving Suggestions: Pizza! Especially Margherita or w/ anchovies & garlic cloves. Shrimp baked w/ tomatoes, oregano, feta, & garlic.



WINERY: La Jara
WINE: Bianco Cuvée "Matho"
GRAPE: {organic} Prosecco Tondo (aka Glera)
REGION: Veneto
COUNTRY: Italy
THE SKINNY: *Lemon Curd & Green Apple, Delicate & Fresh*

This Brut Zero (aka Brut Nature) Prosecco is friendly, fresh, and bone dry – not to mention perhaps surprisingly elegant. Thirty miles north of Venice, the Marion brothers (Bruno & Massimo) represent the latest generation of many to farm their family's steep, beautiful vineyards overlooking the Piave River. While utilizing Prosecco's typical Martinotti / Charmat method, this lovely bubbly manages to rise above expectations for complexity.

Serving Suggestions: Chicken Makhani w/ lotsa lemon & crispy, flaky samosas. Quiche, croissants, and other savory pastries.



WINERY: Castello di Torre in Pietra
WINE: Lazio Blanco - Elephas"
GRAPE: {organic} Trebbiano, Vermentino, Fiano
REGION: Lazio
COUNTRY: Italy
THE SKINNY: *Stonefruit & Lemon, Savory Saline Suggestion*

This blend of Central Italian mainstays, Trebbiano and Vermentino, along with the more typically southern Fiano is begging for the beach. This estate can boast decades of forward-thinking, organic production of grapes, grains, and olives, all situated on a coast largely unchanged for the past six centuries. Labor-intensive methods in the vineyards and minimal intervention in the cellar result in strikingly sincere, surprisingly affordable wines.

Serving Suggestions: Spaghetti w/ clams & fish roe. Braised garlic & parsley-stuffed artichokes w/ white wine & lemon juice.



WINERY: Corte Majoli (Tezza)
WINE: Valpolicella
GRAPE: {organic} Corvina, Rondinella, Molinara
REGION: Verona, Veneto
COUNTRY: Italy
THE SKINNY: *Loganberry & Cassis, Bright & Bold, Herbs*

A beautifully evocative perfume of forest berries and dried flowers belies the no-frills-ish-ly guzzleable appeal of this bright and very flavorful yet gentle red. This is not quite at the opposite end of the Valpolicella spectrum from the massive Amarones and Ripassos of the region, but its relatively delicate frame makes it appeal to us by the gallon rather than the carafe...

Serving Suggestions: Roast pork w/ black pepper & dried cranberries or gojis. Triple cream cheese w/ dried mission fig, tart blackberry & pickled beet.



WINERY: Valle dell'Acate
WINE: Nero d'Avola "Tenuta Ibidini"
GRAPE: Nero d'Avola
REGION: Sicily
COUNTRY: Italy
THE SKINNY: *Dense Berry Character, Ash, Easy & Friendly!*

Tenuta Ibidini (pronounced 'bidini') takes its name from "Bidis", the ancient word for the early Hellenic settlers in the area, as tradition has it that Nero d'Avola was brought to Sicily by the Greeks. Regardless of its origins, it's the most planted variety on the island, producing deeply colored wines ranging from youthful and juicy to rich and complex.

Serving Suggestions: Roasted cod w/ a meat stock reduction sauce. Venison grilled w/ juniper berries. Sicilian caponata- fried eggplant w/ olive oil, tomatoes, onions, celery, olives, & agrodolce.