

When Dessert is Poured in Italy...



Fattoria Montellori Vin Santo

Grapes are dried on mats for months, then aged three years in small barrels...this is Vin Santo made the slow, traditional way. Dried apricot, almond and honey, with a dry-leaning finish that pairs beautifully with crisp biscotti or aged cheese.



Elio Perrone Sourgal Moscato d'Asti

At just 5% alcohol, this Moscato d'Asti leads with peach, orange blossom, and bright acidity...light, fizzy, and refreshing rather than cloying. Perfect alongside fruit tarts or cookies, or simply on its own when everyone's too full for a serious dessert.



Cesari Recioto della Valpolicella Classico

Made from dried grapes like Amarone, but with fermentation stopped early to keep the sweetness, Recioto is rich, concentrated, and intensely flavored. Pour it after dinner with something dark and decadent...it can handle it.



Lucchetti Visciola Cherry Wine

Made from 100% estate-grown visciola cherries fermented on Lacrima grapes, this is sweet and tart at once...like biting into a perfectly ripe sour cherry. Serve it slightly chilled after dinner and watch it disappear.



Elio Perrone Bigaro

A blend of Brachetto and Moscato (and the dessert wine we poured at our wedding), this fizzy, cherry-pink beauty leads with wild strawberry, raspberry, and rose at just 5% alcohol. Sweet, bright, and completely irresistible on its own or alongside chocolate or a berry tart.



Ercole Moscato d'Asti

Another Moscato d'Asti from Piedmont, but grown at unusually high elevation... which means the grapes ripen more slowly and the wine comes out crisper and more defined. Candied fruit, acacia blossom, and honey, bubbly and delicate at just 5% alcohol.

