

The “Mystery” Wines of Italy



Angelo Negro Onorata Langhe Favorita

This is the kind of white you reach for when the sun's out, the grill's warming up, and you want something that disappears faster than you planned. Bright, clean, and quietly refreshing, it's proof that Italy still has a few surprises up its sleeve.



Porta del Vento Altroverso Grillo

This Grillo leans more savory than fruity, with bright citrus and a clean, mineral finish that makes it especially good with food. It has enough weight to feel satisfying, but still finishes fresh, without feeling light or sharp.



Caruso & Minini Bio Grillo

This Grillo shows a riper side of the grape, with lemon and stone fruit up front and a slightly fuller feel on the palate. It's a good choice if you like whites that feel smooth and generous, but still finish dry and clean.



Cosimo Taurino Primitivo Settimo Ceppo

This Primitivo is deep and dark-fruited, with plenty of richness but enough structure to keep it from feeling heavy. It's a natural match for grilled meats and anything smoky, especially when you're in the mood for a red with some muscle.



Fuso 'CALX' Primitivo Puglia

This Primitivo is bold and concentrated, with dark fruit and a savory edge that gives it real presence in the glass. It's the kind of red that holds its own with big flavors...think grilled meats, spice, and anything coming off the barbecue.



Graci Etna Rosso

This Etna Rosso is light on its feet, with bright red fruit and a faint smoky note from Mount Etna's volcanic soils. It really shines with grilled vegetables, roasted chicken, or anything with a bit of char.

