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TASTING HIGHLIGHTS

8 Festive Value Wines for the Holidays

To complement your holiday dinners and online toasts, our editors have picked these new reviews of affordable wines from California, France, Italy and beyond



From vibrant whites to rich and creamy reds, wine can be a delightful addition to holiday dinners and cold-weather sipping. (LightFieldStudios/Getty Images)

By [Gillian Sciaretta](#)

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Tasting Highlights' wine reviews are fresh out of the tasting room, offering a sneak peek of our editors' most recent scores and notes to WineSpectator.com members.

Holiday season is in full swing, and while this year's celebrations may be smaller in scale or include virtual gatherings, it's comforting to know that delicious value wines are still within reach. This week, our editors have selected wallet-friendly wines for your festivities and winter days at home. From hearty reds to electrifying whites, they're sure to help ring in your happy holidays!



FEUDO MONTONI

Nero d'Avola Sicilia Lagnusa 2017

Score: 90 | \$22

WS review: This elegant red is medium-bodied and well-knit, with a hint of dried oregano layered with dried raspberry, rosehip and minerally iron flavors that show loamy earth accents. Light, taut tannins trim the well-spiced finish. Drink now through 2026. 10,000 cases made, 4,450 cases imported. From Italy. —*Alison Napjus*

Alison Napjus: If you're looking for a food-friendly red that also works as a sipper, this elegant wine from Feudo Montoni hits the mark. Sicily's vintners make several Nero d'Avola expressions, and this version highlights the grape's berry, herb and mineral notes in a harmonious frame. This is in contrast to some of the island's bigger and richer Nero d'Avolas. Feudo Montoni's red is made from 35-year-old, low-yielding vines in Sicily's Lagnusa *cru* ("*lagnusa*" means "lazy" in the local dialect), and shows concentration and finesse thanks to that site's high elevation and winemaker Fabio Sireci's expertise.