

ing acidity. Don't pass up a chance to try it, if you can find one of the 4,000 bottles that were made. *David Bowler Wines, NY*

90 | San Salvatore \$25
2019 Campania Aglianico Ceraso This lively aglianico, vinified entirely in stainless steel, shows flavors of tart red berries framed by raspy tannins. It's an appealing, mid-weight wine to serve chilled with a plate of salumi. *Banville Wine Merchants, NY*

88 | Mastroberardino \$21
2018 Irpinia Aglianico (Best Buy) The Mastroberardino family produces this aglianico with fruit from vines averaging 15 years of age. It aged for 15 months in oak barrels, gaining notes of vanilla and spice that accent the tart red-berry flavors. Rounded tannins make it accessible now, though it may be better in six months when the oak flavors have integrated. *Taub Family Selections, Boca Raton, FL*

87 | Ocone \$20
2016 Aglianico del Taburno Apollo (Best Buy) This wine offers juicy cherry and berry flavors edged with notes of grilled game. Warm, bristly tannins gird the fruit and call for pairings with braised meats. *Scoperta Importing Co, Cleveland Heights, OH*

87 | Villa Raiano \$19
2017 Campania Aglianico (Best Buy) Scents of lilacs lead into tangy blackberry and raspberry flavors in this fruit-forward aglianico. Its raspy tannins would match a juicy burger. *Wine Icons, Tewksbury, NJ*

PUGLIA



91 | Coppi \$32
2017 Gioia del Colle Primitivo Senatore This wine balances the ripeness of sun-soaked primitivo grapes with mouthwatering acidity and firm tannins. It drinks like a

well-structured zinfandel, finishing on warm spices and a hint of bitter chocolate. *Imports Inc./Chicago, Chicago, IL*

90 | Cosimo Taurino \$66
2013 Salento Negroamaro Patriglione Negroamaro grapes from the Patriglione vineyard fermented in concrete and aged in barriques (20 percent new) give a wine with deep flavors of black plum and licorice layered with notes of roasted mushroom and grilled nuts. Well-woven acidity keeps the flavors lively, while the leathery tannins accentuate the wine's earthy tones. The wine's combination of vibrant fruit and developed flavors put it in a prime drinking window. *Skurnik Wines & Spirits, NY*

90 | Masseria Li Veli \$21
2019 Salento Susumaniello Askos Puglia's native susumaniello grape has been gaining fans within the American sommelier community, and this bottling shows why. It opens with scents of violets that lead into juicy flavors of raspberry and plum edged with notes of orange zest, white pepper and a pleasant amaro bitterness. Mid-weight lively, with good freshness and balance, it's a playful wine and a versatile companion at the dinner table. *Dalla Terra, Napa, CA*

88 | Coppi \$15
2016 Puglia Primitivo Siniscalco (Best Buy) Scents of garden herbs and orange zest brighten this wine's juicy raspberry flavors. Vinified entirely in stainless steel, it shows good purity of fruit and lively flavors that make for a great by-the-glass selection. *Imports Inc./Chicago, Chicago, IL*

88 | Indigenous \$17
2019 Salento Primitivo (Best Buy) Flavors of raspberry jam, licorice and orange peel combine to make this primitivo a rich and warming choice for hearty pastas and braised meats. *Indigenous Selections, Fort Lauderdale, FL*

88 | Indigenous \$17
2018 Puglia Nero di Troia (Best Buy) This single-variety bottling of Puglia's native nero di Troia is worth a try for its tangy seeded-berry flavors and lively acidity balanced by some appealing earthy undertones. For salumi or salty cheeses. *Indigenous Selections, Fort Lauderdale, FL*

87 | A Mano \$15
2019 Puglia Primitivo Imprint (Best Buy) Harvested slightly overripe, this primitivo fermented at low temperature, then aged for

six months in concrete. It shows bold flavors of red raspberry tinged with notes of orange peel and cracked black pepper with plenty of lift and freshness. *Regal Wine Imports, Moorestown, NJ*

87 | Cantele \$16
2016 Salice Salentino Riserva (Best Buy) This negroamaro is earthy and dark fruited, with chewy tannins that frame flavors of dark chocolate, licorice and tobacco. Pull the cork when you're looking for savory flavors rather than fruity ones. *Winebow Imports, NY*

87 | Masseria Li Veli \$15
2019 Salice Salentino Passamante (Best Buy) Six months of barrique age has rounded out this wine's flavors of dried cranberry, cacao and licorice. Tangy acidity keeps the flavors buoyant as it finishes on a bright spray of orange zest. *Dalla Terra, Napa, CA*

87 | Paolo Petrilli \$15
2019 Cacc'è Mmitte di Lucera Motta del Lupo (Best Buy) Made in stainless steel tanks, this offers appealing scents of violets and flavors of mixed berries with punchy acidity and raspy tannins. It's a fun, affordable look at some of Puglia's native varieties—nero di Troia, montepulciano, sangiovese and bombino. *V.O.S. Selections, NY*

85 | Tenute Rubino \$11
2018 Salento Primitivo Punta Aquila (Best Buy) Flavors of blackberry jam combine with lively licorice notes in this primitive, a spicy companion for Sichuan stir-fry. *Soilair Selection, NY*

SICILY

MOUNT ETNA

95 | Tasca d'Almerita \$100
2017 Etna Rosso Tenuta Tascante Contrada Sciaranuova V.V. Last year, Alberto Tasca debuted four single contrada Etna Rossos and his team at Tenuta Tascante has followed up with another strong performance in the 2017 vintage. All four of the wines are recommended here; all are vinified in the same way (fermented with temperature control and aged one year in large oak casks) to highlight the expression of each contrada and its different era of lava flows. The V.V. (*vigna vecchia*, or old vine) grows at a parcel planted in 1961 on the terraced slopes of Contrada Sciaranuova. It's an exciting wine, brilliant translucent ruby in color and bursting with scents of fresh flowers and wild herbs. The red berry and cherry

flavors are concentrated yet lively, veined with dark mineral tones and supported by cool, ferrous tannins. It is a wine of impressive depth, evocative of Etna's rugged slopes. *Dalla Terra, Napa, CA*

95 | Terre Nere \$81
2018 Etna Rosso Calderara Sottana Marco de Grazia's wines from Terre Nere are consistently delicious from vintage to vintage. We recommended six of his Etna Rossos here, and you can't go wrong with any of them, though Calderara Sottana stands out for its soaring aromatics and weightless intensity. The wine's beautiful scents of cherry blossoms and freshly crushed cherries lead into penetrating red fruit flavors. Those flavors are concentrated yet lively and bright, wrapped in cool, polished tannins, balanced by undertones of smoke and minerals on the long finish. *Skurnik Wines & Spirits, NY*

94 | Graci \$58
2016 Etna Rosso Feudo di Mezzo Alberto Graci's wine from the dark volcanic soils of the Feudo di Mezzo contrada is powerful and complex, its plum and blackberry flavors layered with notes of licorice and wild herbs. Dense mineral tannins underscore the fruit tones, matching their intensity as the wine gains notes of smoke and tar on the way to a long, balanced finish. *Massanois, NY*

94 | Pietradolce \$44
2018 Etna Rosso Archineri Some of the pre-phylloxera vines at Archineri are 95 years old, the parcel covering five acres on Etna's northern slope, near the Pietradolce winery. Those ancient vines produced a densely concentrated wine wrapped in grippy, mineral tannins. The flavors begin to unfurl with exposure to air, revealing high-toned red berry flavors laced with notes of orange zest and cool herbs. It's a wine of great energy and complexity, with plenty of aging potential. *Empson USA, Alexandria, VA*

94 | Terre Nere \$64
2018 Etna Rosso Santo Spirito It's impossible to describe this wine without using the word pretty—a descriptor all of our panelists shared for it. The nose alone is reason to recommend, opening with beautiful scents of violets, cherry blossoms and wild herbs. The red berry and cherry flavors are couched in a smooth texture that belies the wine's underlying mineral power. Its intriguing combination of high and low tones converge in an exciting wine of contrasts. *Skurnik Wines & Spirits, NY*

93 | Tasca d'Almerita \$50
2017 Etna Rosso Tenuta Tascante Contrada Sciaranuova Fruit for this wine comes from Tascante's younger vines in Contrada Sciaranuova, planted in 2008 and reaching up some 2,400 feet above the sea on Etna's northern slope. Although less concentrated than Tascante's old-vine bottling from Sciaranuova (recommended above), it is also brighter, its high-toned flavors of plum and pomegranate lifted by hints of orange zest and imbued with saline energy. Notes of graphite and smoke emerge toward the finish, a reminder of Etna's distinctive terroir. *Dalla Terra, Napa, CA*

93 | Tasca d'Almerita \$50
2017 Etna Rosso Tenuta Tascante Contrada Pianodario Pianodario is Tascante's highest-elevation plot among its four single-contrada wines; the vines were planted in 2010 at up to 2,540 feet altitude. Those young vines yielded a vibrant and playful wine, less weighty and tannic than some of its siblings but juicy and inviting, with bright red-berry flavors and cool herbal tones that take on dark, tarry notes with exposure to air. *Dalla Terra, Napa, CA*

93 | Terre Nere \$64
2018 Etna Rosso Moganazzi De Grazia acquired a tiny parcel in Moganazzi in 2007 and bottled the two-barrel production as a charity project for a children's hospital. He was able to buy an adjacent parcel a few years ago, and this 2018 is the second vintage he has bottled under the Terre Nere label. It feels darker-fruited and more muscular than some of his other wines, with an exciting interplay of fruit and mineral tones, and may be even more compelling after a few years in the cellar. *Skurnik Wines & Spirits, NY*

93 | Terre Nere \$64
2018 Etna Rosso Feudo di Mezzo Il Quadro delle Rose Fruit from the Quadro delle Rose parcel in the large Feudi di Mezzo contrada yielded a beautifully fragrant wine in 2018, its violet scents accenting dusky dark-berry flavors woven with notes of tar and graphite. The fruit and mineral tones are complementary and expressive, dovetailing in a wine that is harmonious and ready to drink. *Skurnik Wines & Spirits, NY*

92 | Buscemi \$50
2017 Terre Siciliane Tartaraci Mirella Buscemi's plot in the Tartaraci contrada sits at over 3,200 feet of elevation, just outside the official Etna DOC border. Her 90-year-old vines include some 30 percent of granaccia

(grenache), which deepens the wine's hue and lends plush purple fruit tones to soften nerello mascalese's bright acidity and minerality. The wine smells as fresh as a wild meadow, its fruit flavors woven with notes of rosemary, mint and tarragon that evolve as the wine reveals its subtle power only toward the finish. *Massanois, NY*

92 | Graci \$33
2017 Etna Rosso (Best Buy) Alberto Graci ferments and ages this wine in concrete tanks, providing a pure expression of terroir with pronounced smoky notes that infuse the vibrant red-berry and cherry flavors. It's a pleasantly rustic wine, with raspy tannins and gamey hints that speak clearly of Etna. *Massanois, NY*

92 | Tasca d'Almerita \$50
2017 Etna Rosso Tenuta Tascante Contrada Rampante Tascante's vines in Contrada Rampante sit at a similar altitude to those of Sciaranuova, with vines planted in 2000 that give a wine with dark fruit tones and smoky, savory notes, as well as pronounced black-rock tannins. There's plenty of bright acidity running through the dark and gamey flavors; this wine may benefit from a year or two of cellaring. *Dalla Terra, Napa, CA*

92 | Terre Nere \$32
2019 Etna Rosso (Best Buy) Marco de Grazia makes this wine with fruit from vines as young as six years and as old as 50. It's a charmer, offering the characteristic floral scents found in Terre Nere's single-contrada wines, with bright cherry and orange-peel flavors and lightly raspy tannins that make it a versatile wine at the dinner table. *Skurnik Wines & Spirits, NY*

92 | Terre Nere \$64
2018 Etna Rosso Guardiola Marco de Grazia's plot in Guardiola is his highest-elevation vineyard, soaring up over 3,200 feet on Etna's northern slope. Tightly wound in its youth, the wine's brilliant acidity drives the red-cherry flavors as they gradually reveal notes of smoke and licorice; its muscular tannins will benefit from a few years in the cellar. *Skurnik Wines & Spirits, NY*

91 | Contrada Santo Spirito di Passopisciaro \$50
2018 Etna Rosso Animardente This 35-acre property, owned by Antonio Moretti Cuseri (of Tenuta Sette Ponte in Tuscany and Feudi Maccari in Noto, Sicily), somewhat confusingly shares a name with Contrada Santo

Spirito in which it is located. The wine is a fruit-forward rendering of Etna Rosso, immediately appealing for its flavors of sour cherry and plum. Those flavors take a savory turn with air as the wine's rustic tannins enclose the finish. *Kobrand, Purchase, NY*

91 | Tenuta di Fessina \$25
2019 Etna Rosso Erse (Best Buy) Erse shows plenty of youthful vibrancy in its red-berry and plum flavors, with notes of marzipan and toasted almond that round out the fruit tones. Warm, raspy tannins frame that fleshy fruit, offering an immediate appeal. *Vineyard Brands, Birmingham, AL*

91 | Pietradolce \$24
2019 Etna Rosso (Best Buy) Pietradolce is known for its mature vineyard plots; even this basic Etna Rosso is made with nerello mascalese from 40- to 50-year-old vines. The wine opens with scents of white blossoms that lead into juicy flavors—red and black cherry tinged with notes of smoke. Firm, ferrous tannins underline the fruit tones as salinity brightens the finish. At less than \$25, it would be hard to find a better introduction to the terroir-driven reds from Etna. *Empson USA, NY*

90 | Filippo Grasso \$38
2018 Etna Rosso Capu Chiurma di Ripiddu The Grasso family farms just shy of 15 vineyard acres on Etna's northern slope, all planted to native varieties. This wine comes from their oldest vines, averaging more than 40 years of age, and offers a rustic style of Etna Rosso, with fiery mineral tannins that grip a core of ripe red-berry and plum fruit flavors. Pour it with robust dishes of braised meats or wild game. *Shiverick Imports, Los Angeles, CA*



90 | Murgo \$18
2019 Etna Rosso Murgo makes a reliably bright and lively wine from Mount Etna, and the 2019 is no exception. Mouthwatering acidity infuses tangy red berry flavors that are balanced by hints of tar and dried herbs.

Serve it lightly chilled with antipasti. *North Berkeley Imports, Berkeley, CA*

90 | Tasca d'Almerita \$21
2018 Etna Rosso Tenuta Tascante Ghiaia Nera (Best Buy) Ghiaia Nera offers a consistently excellent and well-priced introduction to Etna Rosso. The 2018's bright cherry and plum flavors are juicy and easy drinking, yet the wine exhibits its origin in the dark tarry notes and raspy tannins so characteristic of Etna's volcanic terroir. *Dalla Terra, Napa, CA*

88 | Cottanera \$18
2019 Etna Rosso Barbazzale (Best Buy) The Cottanera family makes this Etna Rosso with fruit from their younger vines. Its smoke-tinged flavors of raspberry and plum are lean and angular, famed by raspy tannins that would play well with a fatty salumi, like mortadella. *Indigenous Selections, Fort Lauderdale, FL*

SICILIA REDS

94 | Feudo Montoni \$56
2016 Sicilia Vrucara Nero d'Avola Fabio Sireci makes this distinctive and delicious nero d'Avola with fruit from his oldest, pre-phylloxera vines, his vineyard surrounded by wheat fields in the center of Sicily. Dramatic diurnal shifts in the 2016 growing season preserved fresh acidity in the grapes and amped up this wine's gorgeous scents of lavender and eucalyptus. It's a complete wine, unfolding with juicy dark-berry and plum flavors couched in a velvety texture, finishing long and balanced on lingering spice notes. *Wilson Daniels, Napa, CA*

93 | Tasca d'Almerita \$70
2016 Sicilia Rosso del Conte This is about equal parts nero d'Avola and perricone culled from vines planted in 1965, and its complex flavors and fine structure showcase the best aspects of these two Sicilian varieties. The wine unfolds with flavors of juicy red and black berries laced with notes of licorice and lavender. Vibrant acidity propels the flavors as the wine gains depth and dimension, finishing balanced and lively on lingering wild herb notes. *Winebow Imports, NY*

92 | Feudo Maccari \$45
2018 Sicilia Saia Saia hails from Noto, Sicily's southeastern tip, where low-lying, alberello-trained vines bask in the heat and wind, yielding a wine with concentrated flavors of dark plum, black olive and dried herbs framed by leathery tannins. It's a robust and savory rendering of nero d'Avola, those

intense flavors balanced by lively acidity and bright salinity. *Kobrand, Purchase, NY*

92 | Feudo Montoni \$23
2019 Sicilia Nero d'Avola Lagnusa (Best Buy) Fabio Sireci culls fruit for this wine from 35-year-old vines propagated from his ancient Vrucara plot. He ages it primarily in cement tanks, accentuating the aromas of pink petals, balsamic herbs and fresh raspberries. Those fresh red-berry and wild-herb flavors create a bold and buoyant expression of nero d'Avola that reflects Sireci's wind-blown, high-elevation vineyards in central Sicily. *Wilson Daniels, Napa, CA*

92 | Morgante \$40
2017 Sicilia Riserva Nero d'Avola Don Antonio This is a rich rendition of nero d'Avola, its ripe plum and berry flavors layered with notes of licorice and dark chocolate. The wine rested in French oak barriques for one year, gaining notes of anise and clove along with a plush texture. For all that richness, the wine finishes fully dry with lingering saline notes. *Winebow Imports, NY*

91 | Planeta \$38
2017 Mamertino The Planeta team makes this blend with nocera and nero d'Avola culled from low-lying vines at the tip of Sicily's Capo Milazzo peninsula. The two varieties work well together, the robust and deeply-colored nocera (40 percent) bolstering nero d'Avola's plummy fruit tones and lively acidity. Hints of dark chocolate, licorice and dried herbs weave through the flavors as the wine moves to a saline finish. *Taub Family Selections, Boca Raton, FL*

91 | Planeta \$27
2017 Sicilia Noto Controddanza Grown in the chalky soils of Noto in southeastern Sicily, nero d'Avola combines with 15 percent merlot to give a briny wine, its red-plum flavors layered with notes of cured olives and dried herbs. This is a great partner for eggplant parmigiana. *Taub Family Selections, Boca Raton, FL*

91 | Planeta \$27
2018 Sicilia Noto Rosso Controddanza This 2018 is lighter and brighter than the 2017 Controddanza (also recommended here), its lively acidity dovetailing with fresh saline notes that buoy the ripe plum and black-olive flavors. Mid-weight and fresh, it's a versatile wine for the dinner table. *Taub Family Selections, Boca Raton, FL*

90 | Feudo Arancio \$30
2017 Sicilia Rosso Riserva Notes of licorice and carob weave through this nero d'Avola's flavors of dark plum and blackberry. Lush and layered, the wine gains hints of black pepper and sweet spice as it finishes on a savory note. *Prestige Wine Imports, NY*

90 | Hauner \$25
2017 Terre Siciliane Hierà Grown on Vulcano, one of several volcanic islands in the Aeolian Island chain off Sicily's northeast coast, this herb-inflected wine is packed with dark fruit tones and bright saline notes. A blend of nero d'Avola with 30 percent alicante and 10 percent nocera, the wine shows some feral notes and an amaro bitterness to balance the plummy fruit, evoking a sense of this wild terroir. *Empson USA, Alexandria, VA*

90 | Feudo Montoni \$27
2018 Sicilia Perricone Core Perricone can be a difficult variety to ripen fully according to Fabio Sireci, especially in rainy vintages, but in 2018 the bright sunshine and constant winds at Feudo Montoni gave a mid-weight wine with beautiful freshness. Meaty tannins frame flavors of dark plum, tobacco and carob, taking on notes of blood and iron that lend a pleasant rusticity to the wine. *Wilson Daniels, Napa, CA*

90 | Morgante \$20
2018 Sicilia Nero d'Avola (Best Buy) This nero d'Avola offers plenty of varietal character for the price, its flavors of blackberry and plum layered with notes of licorice and black olive. The wine aged in barriques for four months, gaining subtle hints of vanilla and spice and tannins that are soft and sweet. It finishes with a saline tang that would match up well with sun-dried tomato pesto sauce. *Winebow Imports, NY*

90 | Planeta \$25
2017 Sicilia Nocera This rare varietal bottling of nocera is made with fruit from the Capo Milazzo promontory in Sicily's northeastern coast, and it has a sunny, coastal profile in the salty tang that accents its flavors of ripe plum and dried cherry. Brightly acidic and lightly grippy, it's a match for Sicilian cuisine like eggplant caponata. *Taub Family Selections, Boca Raton, FL*

89 | Tasca d'Almerita \$18
2018 Sicilia Tenuta Regaleali Nero d'Avola Lamùri (Best Buy) This wine is smooth and juicy, its dark plum and licorice flavors framed by polished black-rock tannins and infused with fresh acidity, the product of fruit from the Regaleali estate's higher-elevation vineyards that can reach up to 2,460 feet above sea level. *Winebow Imports, NY*

88 | Planeta \$15
2018 Sicilia Nero d'Avola La Segreta (Best Buy) This nero d'Avola shows flavors of fleshy plum and dark cherry layered with notes of carob and orange rind. Its slightly sweet finish makes the wine a great by-the-glass choice, with or without food. *Taub Family Selections, Boca Raton, FL*

88 | Tasca d'Almerita \$15
2018 Sicilia Regaleali Nero d'Avola (Best Buy) This young nero d'Avola offers appealing floral scents and flavors of red plum and licorice couched in a smooth texture. It finishes with hints of dried herbs and would partner well with anchovy pizza. *Winebow Imports, NY*

88 | Tasca d'Almerita \$18
2018 Sicilia Tenuta Regaleali Perricone Guarnaccio (Best Buy) The grapes for this wine come from Tasca d'Almerita's Regaleali estate in western Sicily, where the perricone vines reach up to 1,580 feet of elevation, preserving tangy acidity and fresh lavender scents that accent the wine's juicy plum and tarragon flavors. *Winebow Imports, NY*

87 | Indigenous \$17
2018 Sicilia Nero d'Avola (Best Buy) Fruit-forward and lively, this nero d'Avola shows flavors of crushed berries and warm spices framed by light, sandy tannins that will match up well with rich pasta dishes. *Indigenous Selections, Fort Lauderdale, FL*

87 | Santa Tresa \$15
2019 Terre Siciliane Frappato Rina Russa (Best Buy) Rina Russa offers a pleasant introduction to frappato, its wild strawberry flavors laced with notes of orange peel and scrubby herbs. Pour it lightly chilled with a plate of salumi and cheese. *Vias Imports, NY*

85 | Feudo Arancio \$14
2019 Sicilia Nero d'Avola (Best Buy) This nero d'Avola shows a core of dark fruit enlivened by herbal accents and lively acidity. It's a solid by-the-glass choice for a pizzeria or a burger joint. *Prestige Wine Imports, NY*

85 | Nicosia \$17
2020 Sicilia Frappato Fondo Filara (Best Buy) Hints of green herbs accent this wine's flavors of seeded red berries. It finishes a bit warm and will benefit from a light chill before serving. *FX Magner, Shrewsbury, MA*



85 | Settesoli \$12
2018 Sicilia Nero d'Avola (Best Buy) A signature note of licorice enlivens this wine's flavors of black plum and raspberry. *Palm Bay Int'l, Port Washington, NY*

WINE & SPIRITS IMPORTER OF THE YEAR

Proudly representing
a great little list of legends

Dr. Loosen
Fritz Haag
Maximin Grünhaus
Zilliken
Robert Weil
Wittmann
Villa Wolf
Domaine de Bellene &
Maison Roché de Bellene
Gantenbein
Jim Barry
J. Christopher

LOOSEN BROS. USA
Wine Estates with History and Vision
loosenbrosusa.com

TOP 100 VALUES OF THE YEAR

Wine & Spirits

VALUE ALL-STARS

**TASTE
THE WORLD**
FOR \$20 OR LESS

June 2021
WINEANDSPIRITSMAGAZINE.COM
\$5.99 / CANADA \$6.99
DISPLAY UNTIL JULY 1, 2021



plus **PAIRING CHALLENGE: NOLA GUMBO & WINE**