

Sensational **SICILY**

Understanding the region's signature **GRAPES & WINES**

By **ALISON NAPJUS**

IT'S a golden age for the wines of Sicily. The Italian island's distinctive bottlings, many of them from native grapes, can firmly claim a place in the world of fine wines.

Fifty years ago Sicilian producers' primary focus was bulk wine. But beginning in the 1980s and '90s, a number of wine estates forged a new path, adopting modern techniques, and in the 2000s, interest from foreign winemakers in the potential of Mount Etna fueled a rebirth of quality wine production in the area.

There's a synergy to this success, says Alessio Planeta, whose family's Planeta winery has been a pioneer of quality production. Planeta cites awareness of the global market and promotion of the island's wines in that space, deeper understanding of Sicily's varied *terroirs* and native varieties, and healthy competition paired with a sense of community.

"In short, Sicily is an island," says Planeta, "But now it is joined to the world by a thousand invisible bridges."

U.S. consumers have taken notice. Today, Sicily exports 21% of its production to the U.S., and total exports to the U.S. market grew by 40% from 2016 and 2021, according to a 2022 Nomisma Wine Monitor report. *Wine Spectator* went from reviewing fewer than 50 wines from Sicily in the entire decade of the 1990s to more than 225 wines in 2021 alone, with close to half of them earning 90 points or higher.

Let this in-depth guide connect you to Sicily's grape varieties and wines.

GRAPES OF SICILY

Catarratto
Nero d'Avola
Carricante
Nerello
Mascalese

Nerello Mascalese thrives in the vineyards of Mount Etna.

WINE SPECTATOR

CATARRATTO

ALSO KNOWN AS: *Catarratto Bianco, Catarratto Bianco Comune, Catarratto Bianco Lucido, Catarratto Bianco Extra Lucido, Lucido*



The Di Lorenzo family and export manager Sal Romano (second from left) at their Monreale estate Feudo Disisa

RELATED to northern Italy's Garganega grape and referred to generically as Catarratto or Catarratto Bianco. For many years Catarratto Bianco Comune and Catarratto Bianco Lucido were thought to be two different varieties, but DNA testing shows that they are two clones of the same variety; Extra Lucido is a third clone. Referring to all Catarratto simply as Lucido is a recent rebranding of the grape, supported in particular by the Sicilia DOC consortium. At this time, most bottlings in the U.S. have not adopted the name change, but more will appear in the future.

Where is it grown?

Catarratto is Sicily's most widely planted grape variety and fourth in Italy as a whole. It is found throughout the island, but plantings are concentrated in the western half of Sicily, specifically in the provinces of Agrigento, Trapani and Palermo.

Catarratto performs well in calcareous soils, including sandy, lower-elevation sites along the coastline. But it also benefits from the diurnal temperature differences and chalk- and clay-based soils common to the inland hills, including the Alcamo and Monreale DOCs.

How is it made and what are its styles?

"Lucido can be found in two main styles," says Antonio Rallo, owner of Donnafugata. "An approachable, fruit-driven style with stone fruit and citrus notes, fresh and uncomplicated, made for early consumption; this usually comes from the coastal areas or lighter, sandier soils. Lucido is also capable of producing *terroir*-driven [wines], especially when cultivated at elevation and far from the sea."



Catarratto

"In the higher hill and mountainous areas, [at] over 1,300 feet, we obtain wines with great acidity, freshness and minerality, with remarkable notes of grapefruit, pineapple and sambuco flowers. The results show complexity and excellent aging power," says Sal Romano, export manager for Feudo Disisa. Winemakers working with Catarratto strive to preserve its aromatic profile.

This includes harvesting in late August or early September, and the use of inert gases and reductive conditions to preserve musts and wines from oxidation. Fermentation and/or aging in oak is rare; winemakers rely instead on stainless steel and/or cement vessels. Additional richness and complexity may come from extending skin maceration and/or additional lees contact.

What does it taste like?

Reputable producers have advanced their techniques in the vineyard and winery to produce smaller crops of more flavorful grapes that result in fresh, appealing wines. Today, the best examples are typically softly acidic and lightly fleshy, with flavors of citrus, tropical and/or stone fruit set in a light- to medium-bodied frame. Anise, white blossoms and fresh rosemary or thyme are common accents, and an underlying minerality often shows itself as a salty quality on the finish.

Why is it produced almost exclusively in Sicily?

Historically, this native variety was grown for use in the Marsala blend, one of Sicily's most important products in the 1800s. Through the first half of the 20th century, still wine made from Catarratto was sold as bulk wine to cooler climate, northern wine regions to blend in color, flavor and weight to the local wines. "The natural [separation] of Sicily as an island possibly reduced Catarratto's spread to other areas in the past. At the same time, Lucido is a truly Mediterranean cultivar requiring high levels of solar radiation, [recommending it] to Sicily," says Rallo.

Recommended Wines

Feudo Montoni	Catarratto Sicilia Masso 2021 (90, \$24)
Feudo Disisa	Catarratto Monreale Lu Bianco 2020 (88, \$18)
Casa Girelli	Sicilia Lamura White 2021 (87, \$10)
Feudo di Santa Tresa	Catarratto-Pinot Grigio Terre Siciliane Purato 2021 (86, \$15)
Donnafugata	Sicilia White Anthilla 2020 (86, \$18)



Donnafugata's Tenuta di Contessa Entellina estate



Feudo Montoni's Lagnusa cru

NERO D'AVOLA

ALSO KNOWN AS: *Calabrese*

THE ITALIAN National Registry of Vine Varieties records the official and historic grape name as Calabrese: "coming from Calabria." But today, a reported 98% of vine plantings are located in Sicily, making "Nero d'Avola" the more common moniker.

Where is it grown?

Nero d'Avola is widespread throughout Sicily, second only to Catarratto in total vineyard plantings. This adaptable grape variety thrives along the island's warm and dry southern shores as well as in the high-elevation inland mountains, and some places in between. Its Sicilian namesake is the town of Avola, located in the Noto DOC in the southeastern corner of the island. But essentially, Nero d'Avola is planted almost everywhere except Mount Etna.

How is it made and what are its styles?

Nero d'Avola is bottled as both blended and single-variety wines. Starting with the 2016 vintage, it can be sold only as a DOC or DOCG wine. This means no Nero d'Avola is bottled under Sicily's large Terre Siciliane IGT or as *vino da tavola*. Instead, look for it from the Cerasuolo di Vittoria DOCG, numerous small DOCs, and most typically, the Sicilia DOC.

Just as Nero d'Avola adapts to its *terroir* and local conditions, it also adapts in the winery and to its distinctive vineyard character. "At Montoni, we make a subdivision of the vineyard into different *cru*, [to] produce two completely different types of wine with Nero d'Avola. Winemaking is focused on allowing the strong identity of the grapes and the *terroir* to express themselves," says Fabio Sireci, owner of Feudo Montoni in central Sicily. Sireci

ferments both of the winery's Nero d'Avolas in cement tanks, but maceration times, stems or no stems, total aging and other decisions separate the Vrucara from the Lagnusa bottling. Others seeking a similarly neutral vessel utilize stainless steel.

Nero d'Avola's tannins often recommend it to oak fermentation and/or aging, including new oak. Very generally, Nero d'Avola with oak influence will feature darker fruit flavors, with more robust body and structure; bottlings that eschew oak will be brighter, often lower in alcohol and more medium-bodied.

What does it taste like?

Nero d'Avola is known for its juicy blackberry, black cherry and sometimes currant fruit flavors. Fragrant herb and spice, ranging from dried thyme to menthol to anise to black pepper, are common accents. It's medium- to full-bodied and tannic, with good acidity; structured, but not overly so. Syrah is a good comparison.

Many examples of Nero d'Avola from areas in southeastern Sicily and along the southern coast of central Sicily are darker in color, richer and more full-bodied, good candidates for oak fermentation or aging. Some of the inland areas of southeastern Sicily are more elegant in style, with softer tannins. This includes Cerasuolo di Vittoria, the island's only DOCG, which regulates a blend of 50% to 70% Nero d'Avola with Frappato. Bottlings from northwestern Sicily, including hillside sites south of Palermo, are more even-keeled, medium-bodied examples, bright and brambly. And at the heart of Sicily, the mountainous central area produces versions that are often slimmer and fresher, with more red fruits and mineral character.

Why is it produced almost exclusively in Sicily?

Through the 1800s and into the 1900s, Nero d'Avola was mostly produced as bulk wine to ship to northern European wine regions as a blending agent. The "fashion" for quality Nero d'Avola with a sense of place is relatively recent. A few dedicated local families throughout the island persevered with the production of quality Nero d'Avola in the second half of the 20th century, but its height has really come in the past two decades.

"Nero d'Avola is the 'father' of Sicilian vines—it represents Sicily in the world," says Carmelo Bonetta, co-owner of Baglio del Cristo di Campobello in northern Sicily. A handful of vines in California and Australia hint that Nero d'Avola might have a future outside Sicily, but for now it remains Sicily's own. "Nero d'Avola in Sicily finds a perfect marriage between the vine and the land, where it shows maximum expression of its kaleidoscope-like potential," says Sireci. "The variety is given the possibility in Sicily, with its diverse suitable zones, to develop its variables of expressions."

Recommended Wines

Morgante Nero d'Avola Sicilia Don Antonio Riserva 2018 (92, \$40)

Cusumano Sicilia Sagana Vigneto del Torrone Bianco Tenuta San Giacomo 2019 (91, \$50)

Feudo Montoni Nero d'Avola Sicilia Lagnusa 2020 (91, \$25)

Valle dell'Acate Nero d'Avola Sicilia Il Moro 2017 (90, \$30)

Zisola Noto 2020 (90, \$20)

Tasca d'Almerita Nero d'Avola Sicilia Saline de la Tour 2020 (89, \$16)



Diego (left) and Alberto Cusumano

CARRICANTE

ALSO KNOWN AS: *Catanese Bianco, Nocera Bianca*

ALMOST ubiquitously referred to as Carricante, sometimes with slightly altered spellings, occasionally called Catanese Bianco, and very rarely, Nocera Bianca. In the past, Carricante was sometimes confused with Catarratto.

Where is it grown?

The world's plantings of Carricante are found almost entirely on the slopes of Sicily's Mount Etna, where it has thrived in the mountain's volcanic soils since ancient times. Based on the star power of wines from Etna and the intriguing results from this distinctive grape, vineyard acreage for Carricante has surged in the past decade. The number of Etna and Etna Superiore white wines bottled increased 37% in the first half of 2022 versus the same six months in 2021, according to the Etna consortium.

Carricante excels in Etna's high-altitude vineyards, with many of the best examples from sites beginning at about 1,900 feet above sea level and rising to roughly 3,300 feet. Wines labeled as Superiore, the top category for Etna whites, are produced entirely from grapes harvested in the commune of Milo, with vineyards from roughly 2,400 feet to 2,950 feet above sea level.

How is it made and what are its styles?

Wines labeled as Etna or Etna Superiore account for the majority of bottlings from Carricante. For the basic Etna white category, Carricante must make up at least 60% of the blend; for the Superiore category, 80% is required. If a blend, Catarratto is a traditional partner for Carricante, but other white varieties such as Minella Bianca or Trebbiano are also allowed, choices that affect the resulting wine style.



Brothers Antonio (left) and Salvino Benanti with their father, Giuseppe

"Other schools of thought differ," says Benanti, "including blending Carricante with Catarratto and even using oak in parts of the vinification process. Obviously these choices will result in more fruity, powerful wines, with some toasty notes."

What does it taste like?

Racy acidity and minerality are the two characteristics that most impact the perception of Carricante on the palate. These components work within an overall citrusy profile—Meyer lemon, orange and grapefruit—with some stone fruits and notes of orchard blossom, fennel seed, eucalyptus and other herbs.

Depending on the *terroir*, minerality in the wine shows as an underlying flintiness or persistent streak of salinity, petrol or lanolin. "[These are] wines that may resemble a Chablis when they are young, but which acquire Riesling-like petrol and flint notes as they evolve," says Benanti.

Tóth says Carricante can also show considerable differences based on vineyard elevation and soil. "Starting from [1,950 to 2,300 feet] we find deeper, darker soils, with a softer, rounder, more complete profile [for Carricante] in its youth," she says, describing a warmer range of fleshy yellow fruit flavors with wild herb and floral notes. At higher elevations, with poorer soils, Tóth finds examples to be: "Linear, sharp, compact ... a real mountain white."

Why is it produced almost exclusively in Sicily?

Parts of Mount Etna are among the rainiest in Sicily, a contrast to the arid conditions found elsewhere on the island much of the year. Yet the mountain slopes receive ample sunlight, good

ventilation and dramatic temperature swings between day and night, factors tailored to Carricante, a slow-ripening variety that's high in acidity.

It's also a grape with the ability to reflect Etna's various soils. "Carricante from Mount Etna is capable of delivering vibrant, pure, ageworthy wines with a very clear volcanic sense of place," says Benanti.



Planeta's Feudo di Mezzo winery

Today, many producers choose for Carricante to dominate their Etna white blend, or eschew other varieties altogether. "We at Benanti have always produced Carricante as a varietal wine. We believe this allows us to present the most typical, finest and purest wine possible," says Salvino Benanti, co-owner with his brother Antonio and father, Giuseppe, of their family winery.

With the renewed interest in Carricante, Etna's producers are utilizing a variety of winemaking techniques to explore the grape's stylistic range. But most avoid new and/or toasted oak, especially small-format oak *barriques*. Stainless steel and larger, neutral oak containers are common. "In the cellar, we feel that less is more," says Planeta winemaker Patricia Tóth. Like Benanti, Planeta prefers stainless steel fermentation and aging, working carefully with the lees to ensure complexity. These versions are minerally and graceful.

Recommended Wines

Benanti Etna White Superiore Pietra Marina 2017 (93, \$128)

Tenuta delle Terre Nere Etna White Calderara Sottana Cuvée delle Vigne Niche 2020 (92, \$48)

F. Tomatore Etna White Pietrarizzo 2021 (92, \$60)

Idda Sicilia White 2020 (91, \$54)

Planeta Carricante Sicilia Eruzione 1614 2018 (91, \$27)



Tasca d'Almerita's Etna vineyards



Nerello Mascalese

NERELLO MASCALESE

ALSO KNOWN AS: *Negrella, Nerello Calabrese, Niureddu*

THE SUCCESS and attention given to Mount Etna's red wines over the past decade has led to the widespread use of Nerello Mascalese as the common name for this native Sicilian variety.

Where is it grown?

Nerello Mascalese shines brightest as the star of the Etna DOC red wines, where it must be at least 80% of the blend. In that appellation, its usual blending partner is Nerello Cappuccio. Nerello Mascalese also has a strong presence in the far northeastern tip of Sicily, near Messina. It is the primary grape variety from the Faro DOC, which produces only red wines, with Nerello Mascalese accounting for 45% to 60% of the blend. Outside of Etna and Faro the grape is not dominant, but it is planted throughout the island. From these sources it is often blended with other varieties and bottled under the Terre Siciliane IGT.

How is it made and what are its styles?

Nerello Mascalese is primarily produced as a red wine with a sense of finesse and restraint; it's well-defined and expressive without becoming muscular or exuberant. And with the desire to showcase the grape's restraint as well as its ability to express *terroir*, most producers limit the influence of oak, particularly new oak, when vinifying and aging it. Producers that do use oak during fermentation most commonly employ large-format vessels, neutral in character. At F. Tomatore, the winery's Etna reds are fermented in either stainless steel or cement tanks before aging in large oak *botti*.

"In the cellar, we follow the viticultural philosophy to respect our grapes without intervening too much and without influencing their character during winemaking," says Nawal Bouselham, export manager of F. Tomatore, a family estate owned by Francesco Tornatore and his wife, Nina Puglisi; Bouselham's husband, Giuseppe, is the next generation at the winery.

Nerello Mascalese also makes distinctive examples as bottlings of sparkling and still rosé. The still rosés are notable for their typically deeper hue—more of a light garnet or ruby color than the ubiquitous Provencal pink—and their lightly tannic structure, which recommends them to food.

What does it taste like?

Nerello Mascalese is often compared to Pinot Noir, specifically from Burgundy, for its ability to express nuanced yet concentrated flavor and *terroir* in an elegant, light- to medium-weight frame. These wines are fruit

forward, with red cherry, raspberry, strawberry, cranberry and/or red currant notes. There's a notable herbal overtone, including dried medicinal, Mediterranean or balsamico herbs.

Nerello Mascalese is relatively high in both acidity and tannins, creating a taut, refined structure for the flavor profile. Another component of Nerello Mascalese is its minerality, which ranges in character from a subtle earthiness to salinity to ashy or tarry smoke notes and beyond. Today Nerello Mascalese is prized on Mount Etna for its ability to express the variegated *terroir* resulting from this active volcano.

"Surely the soil is what makes Nerello Mascalese from Mount Etna so special," says Bouselham.

"These are mineral soils rich in obsidian, made up of layers of lava that alternate, with vineyards reaching up to 3,280 feet above sea level."

Etna's soils vary in consistency based on the site's elevation and the age of the eruption on which they are based. They range from fine, sandlike ash through to large pieces of deconstructed lava known locally *lapilli* or *ripiddu*. Vine roots dig through these porous soils to find water and minerals.

Why is it produced almost exclusively in Sicily?

Nerello Mascalese has evolved to thrive in its birthplace. Factors associated with elevation are key components to its success. Mount Etna's vineyards, rising to about 3,300 feet, and the hillside sites of the Faro DOC, up to about 1,200 feet, provide an environment in which it flourishes. "It is on Etna that [Nerello Mascalese] found its natural habitat," says Bouselham. "In addition to the characteristics of the soils, Nerello Mascalese loves the temperature variations between day and night that characterize the volcano."

The grape's affinity for volcanic *terroir* and its difficult nature in the vineyard have contributed to its limited spread outside Sicily. In fact, many Nerello Mascalese vineyards were abandoned or pulled during the 20th century; it's a low-yielding variety that's costly in the vineyard, requiring hand-harvesting and other labors. And as with all late-ripening varieties, there's a greater threat of disease while waiting for ripeness.

Recommended Wines

Vini Franchetti-Passopisciaro Terre Siciliane Contrada P 2019 (94, \$90)

Tenuta delle Terre Nere Etna Prephyllouera La Vigna di Don Peppino Vecchi Vigne 2019 (94, \$144)

Tasca d'Almerita Etna Tenuta Tascante Contrada Sciaranuova V.V. 2017 (93, \$120)

Giovanni Rosso Etna 2019 (93, \$51)

F. Tomatore Etna Pietrarizzo 2019 (93, \$60)

Emanuele Scammacca del Murgo Etna 2020 (90, \$22)

Terra Constantino Etna de Aetna 2020 (90, \$32)



Nina Puglisi and Francesco Tornatore of F. Tomatore

Mapping the WINES

At just over 9,900 square miles, Sicily encompasses one DOCG appellation—Cerasuolo di Vittoria—and 23 DOC areas. With the exception of the Etna and Sicilia DOCs, most of Sicily's DOCs are relatively small, with limited examples shipped to the U.S.

The majority of wine from Sicily is bottled under the Terre Siciliane IGT, followed by the Sicilia DOC. Both designations allow the production of sparkling, white, rosé, red and dessert wines. Both allow grapes sourced from anywhere in the region of Sicily, either blended wines or bottlings labeled as single-variety versions (85% or more of the listed variety) or multi-variety versions. The

differences between the two are subtle, and comparing Sicilia DOC to Terre Siciliane IGT tells a consumer less about where a wine is from and more about what went into the bottle. Terre Siciliane IGT can be produced from a long list of approved varieties; those from Sicilia DOC reflect a slightly shorter list.

Many producers consider wines labeled as Terre Siciliane to be their introductory examples. These will often source grapes from multiple vineyards, including sites in different parts of the island. Versions labeled Sicilia DOC will frequently source grapes from a more localized area, even a single *crù* or vineyard. Sometimes checking the wine's front or back label for the town in which the winery is located can be a very general reference to the style of wine you might expect based on Sicily's viticultural geography, broadly outlined below.

West

This area was historically important to the production of dessert wine from the Marsala DOC; today, more than two-thirds of the vineyards here remain planted to white varieties, albeit more commonly used for still wines.

Vineyards: Coastal sites rising to inland hills

Elevations: As high as 1,900 feet

Soils: Generally calcareous, mixing red clay in some areas

Central

Wine production is limited in the heart of the island, with some notable exceptions moving toward Sicily's coastlines, highlighted below.

Vineyards: From Palermo and running south, hillside vineyards are common, including the Alcamo, Contessa Entellina and Monreale DOCs. In north-central Sicily, a mountainous inland region encompasses the Contea di Sclafani DOC. To the south, roughly from the Menfi DOC to the Riesi DOC, vineyards hug the coast through to inland hills.

Elevations: South of Palermo, elevations rise to about 1,300 feet. In north-central Sicily, vineyard sites climb mountain slopes up to 2,900 feet. On the southern coast, vineyards are lower-lying, to about 800 feet.

Soils: The area encompassing the Alcamo, Contessa Entellina and Monreale DOCs are extremely chalky in some parts and can be summarized



as calcareous clay. In the Contea di Sclafani DOC, lower-elevation soils are clay dominant, mixed with iron; higher locations are a mix of sand and sandstone. Coastal vineyards to the south mix sedimentary and sandy.

Northeast & Mount Etna

Mt. Etna is the rainiest part of Sicily, with an average of 47 inches per year; the average for the rest of Sicily is about half that, with less than an inch of precipitation in July and August.

Vineyards: Limited vineyard plantings are found among the plain that lies along the northern coast, with a nota-

ble concentration of hillside sites in the Faro DOC, at Sicily's northeastern tip. The majority of Sicily's northeastern vineyards are planted on Mt. Etna's slopes as part of the Etna DOC.

Elevations: Up to about 1,200 feet in the Faro DOC and up to about 3,300 feet in the Etna DOC.

Soils: The coastal vineyards and the Faro DOC show a mix of sand, calcare and clay, depending on location. The Etna DOC is volcanic, from sand-like, compacted ash to pumice to gravelly pebbles to large chunks of deconstructed lava known as *lapilli* or *ripiddu* soils.

Southeast

This part of Sicily is extremely hot and dry, strongly influenced by the warm sirocco winds from Africa.

Vineyards: Primarily coastal locations.

Elevations: Low-lying elevations, up to around 450 feet.

Soils: Around Vittoria, home to the DOC of the same name and Sicily's only DOCG, Cerasuolo di Vittoria, soils are sandy, often red in hue due to mixed iron oxide, with white rocks and calcare. In the Noto DOC, the soil shows a strong limestone content, with some mixed clay, and large white rocks coating the surface of most vineyards.

Other White Grapes to Know

Grillo: Bright and citrusy, with subtle saline and herb accents. Shows good potential, with bottlings on the rise. Try: Zisola Sicilia White Azisa 2021 (89, \$15).

Inzolia (Inzolia): Lightly fleshy and

softly acidic, with floral, almond and spice character. Try: Feudo Montoni Inzolia Sicilia Fornelli 2021 (90, \$22).

Zibibbo (Muscat d'Alexandria): Fragrant orange fruit and blossom notes and a subtle spiciness. Celebrated from the Pantelleria DOC as a *passito* or dessert wine style. Try: Donnafugata

Passito di Pantelleria Ben Ryé (94, \$48)

Other Red Grapes to Know

Frappato: Lively, with abundant raspberry, strawberry and cherry accented by herb and spice. Blended with Nero d'Avola in the Cerasuolo di Vittoria DOCG. Try: Feudi del Pisciotto Terre

Siciliane Red Carolina Marengo for K&S 2019 (90, \$26)

Perricone: Earthy, with firm tannins and notes of red fruit and herb. Often blended with Nero d'Avola. Try: Tasca d'Almerita Sicilia Contea di Sclafani Tentata Regaleali Riserva del Conte 2016 (90, \$200)

Wine Spectator Buying Guide



Cabernet Sauvignon ages in French oak barrels within the cellars of historic Chilean winery Viñedo Chadwick.

Spectator Selections

- 87 Highly Recommended
- 87 Collectibles
- 88 Smart Buys
- 90 Best Values
- 88 About the Buying Guide

New Wines From Around The World

- 90 Argentina, Chile
- 92 Italy
- 96 New Zealand
- 98 California
- 106 Oregon

BY THE NUMBERS

The Nov. 15 Buying Guide features **51 classic wines** and more than **275 outstanding wines** from among reviews of nearly **450 new releases**. Members can access tasting notes and scores for those wines, along with **hundreds of additional wines** reviewed since our last issue, using the Wine Ratings search at WineSpectator.com.

93 Concha y Toro Marques de Casa Concha Etiqueta Negra Puente Alto 2019 \$40 Shows tremendous elegance and grace, with dried rose petal aromas as an entry to crunchy red currant and raspberry flavors, which fan out around fresh acidity and carry prominent notes of five-spice and white pepper to the finish. Delivers fine tannins and nice length. Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Drink now through 2032. 6,000 cases made, 1,000 cases imported.—A.R.



ENRIQUE TIRADO
Winemaker

93 Viña Tarapacá Etiqueta Azul Gran Reserva Maipo Valley 2020 \$45 Elegant yet well-structured, with a wonderful layer of chrysanthemum on display from start to finish, plus vibrant blackberry and plum flavors joined by subtle herb and spice details. Shows nice length around firm, chalky tannins. Cabernet Sauvignon, Syrah, Cabernet Franc and Malbec. Drink now through 2032. 3,500 cases made, 44 cases imported.—A.R.

93 Undurraga Cabernet Sauvignon Maipo Valley Founder's Collection 2019 \$50 A lush and fruit-driven style, but with enough structure to keep things in check, offering berry and plum flavors that carry a hint of hibiscus. The midpalate is enlivened with a fresh, mineral acidity that also gives length to the finish, where firm tannins and notes of cardamom and petrichor check in. Drink now through 2034. 2,500 cases made, 1,150 cases imported.—A.R.

92 Viñedo Chadwick Puente Alto 2020 \$350 A suave red, this opens with a backdrop of mocha that sets the table for a polished core of creamed plum and chocolate-covered cherry, with green herb shadings folding in around fine tannins. Drink now through 2032. 834 cases made, 58 cases imported.—A.R.

92 Viña Sefia Aconcagua Valley 2020 \$150 Suave and polished, featuring flavors of floral currant and plum preserves, with a mineral underpinning and fresh acidity. Ends with loam and spice nuances and firm tannins. Cabernet Sauvignon, Malbec, Carmenère and Petit Verdot. Drink now through 2032. 8,334 cases made, 590 cases imported.—A.R.

90 Primus Cabernet Sauvignon Maipo 2019 \$21 See Smart Buys, page 90.

89 Viña Tarapacá Cabernet Sauvignon Maipo Valley Gran Reserva 2020 \$19 Tightly worked at the moment, featuring abundant five-spice details that surround a concentrated blackberry core, with floral notes and vibrant, mineral acidity driving the finish. Concludes with structured tannins and a toasty mocha note. Drink now through 2034. 44,000 cases made, 220 cases imported.—A.R.

87 Undurraga Cabernet Sauvignon Maipo Valley T.H. Alto Maipo 2020 \$30 Opens silky but tilts toward savory, with olive and loam notes presiding over a ripe plum and cherry core. This has good acidity holding everything together, but the tannins really clamp down on the finish. Best after 2024. 3,300 cases made, 1,700 cases imported.—A.R.

85 Las Cartas Cabernet Sauvignon Maipo Valley The Crush 2020 \$11 Bright and crisp, with friendly mineral-laced cherry flavors and herbal nuances that fold in around fine tannins. Drink now. 4,000 cases made, 4,000 cases imported.—A.R.

ITALY Sicily / Red

93 Planeta Menfi Red Didacus 2017 \$130 An elegant red, medium- to full-bodied and tightly meshed, with a sense of restraint to the integration of sculpted tannins, revealing aromas and flavors of cassis, black tea leaf, figcake and iron. Long and fresh, expanding on the creamy palate and showing good potential for the cellar. Cabernet Franc. Best from 2023 through 2030. 370 cases made, 28 cases imported.—A.N.

92 Planeta Cerasuolo di Vittoria 2020 \$24 See Smart Buys, page 89.

92 Planeta Noto Santa Cecilia 2018 \$46 Fresh, loamy earth and sun-dried cherry and raspberry fruit flavors ride the silky palate of this focused, medium- to full-bodied red. Fresh acidity and an iron-laced streak of mineral provide focus and drive through the lightly chewy finish of herbs and spices. Nero d'Avola. Drink now through 2028. 3,650 cases made, 190 cases imported.—A.N.

91 Benanti Etna Contrada Cavaliere 2019 \$54 Delivers macerated cherry and strawberry fruit that's sweet and juicy, yet this light- to medium-bodied red is fresh and mineral overall, with a tarry underpinning. This reveals accents of dried thyme and spiced orange peel that linger on the chalky finish, where sculpted tannins emerge. Best from 2024 through 2029. 555 cases made, 200 cases imported.—A.N.

91 Cusumano Sicilia Noà Vigneto Sotto Le Case Tenuta Presti e Pegni 2017 \$60 This fresh red leads with tar and black licorice aromas on the nose that transition to the palate, accenting ripe black currant, plump cherry, cedar and black tea flavors. Dark in hue and creamy in texture, with sleek tannins well-meshed to a full-bodied frame. Nero d'Avola, Merlot and Cabernet Sauvignon. Drink now through 2030. 1,700 cases made, 100 cases imported.—A.N.

91 Cusumano Sicilia Sàgana Vigneto del Torrione Bianco Tenuta San Giacomo 2019 \$50 A deeply hued, purple Nero d'Avola, medium- to full-bodied, with flavors of macerated blackberry, iron, eucalyptus and violet. Fresh and focused, with creamy tannins showing on the tightly spiced mouth. Best from 2023 through 2029. 1,700 cases made, 100 cases imported.—A.N.

91 Feudo Montoni Nero d'Avola Sicilia Lagnusa 2020 \$25 This red delivers wild strawberry, raspberry and red licorice notes that are expressive and juicy, with elements of tea rose, thyme and tar and bright orange peel acidity. Long and creamy on the palate, with fine, chalky tannins. Drink now through 2030. Tasted twice, with consistent notes.—A.N.

91 Planeta Menfi Maroccoli 2017 \$43 Tightly meshed up front, with aromas and flavors of crème de cassis, ground coffee, loamy earth and olive tapenade slowly expanding on the palate. Fresh and focused, a medium- to full-bodied version, with creamy tannins and hints of dried mint and dark chocolate on the finish. Syrah. Best after 2023. 2,120 cases made, 85 cases imported.—A.N.

91 Tasca d'Almerita Cabernet Sauvignon Sicilia Tenuta Regaleali Vigna San Francesco 2018 \$60 Savory tobacco and green olive aromas and flavors meet ripe black and red currant fruit on the palate of this fresh and structured red, which offers hints of mineral iron and graphite, espresso and balsamico that underscore the flavor range, with fine, chalky tannins firming the finish. Drink now through 2028. 2,416 cases made, 25 cases imported.—A.N.

91 Zisola Noto Doppiozeta 2018 \$45 This harmonious red is bright and stylish, with a dark and juicy mix of ripe blackberry, plus fragrant accents of milled pepper, dried sage, ground coffee and iron. Silky tannins emerge on the mineral finish. Drink now through 2028. 1,660 cases made, 300 cases imported.—A.N.

90 Donnafugata Sicilia Mille e Una Notte 2018 \$93 A fragrant red, with green olive, chopped rosemary, stone and orange peel notes accenting macerated black raspberry and currant fruit flavors. Firm, sculpted tannins serve as a lightly chewy frame for this fresh, full-bodied version. Nero d'Avola, Petit Verdot and Syrah. Best from 2024 through 2029. 183 cases imported.—A.N.

90 Donnafugata Terre Siciliane Dolce & Gabbana Tancredi 2018 \$50 An exuberant red, with cedar, tobacco and spice notes exploding from the glass, serving as a fragrant overtone for sweet and juicy notes of raspberry coulis and macerated blackberry fruit. Chalky tannins firm the fresh, fragrant finish. This could use some short-term cellaring to bring everything together. Cabernet Sauvignon, Nero d'Avola and Tannat. Best after 2024. 334 cases imported.—A.N.

90 Feudo Montoni Sicilia Vucara 2018 \$55 An elegant red, with subtle juiciness to the flavors of baked cherry and raspberry, warm spice, mocha and loamy earth. Fresh and well-knit, with silky tannins and a lingering finish. Nero d'Avola. Drink now through 2028.—A.N.

90 Firriato Sicilia Quattro Vitis Red 2018 \$49 An elegant version, exuding fragrant dried rosemary and mineral, sun-dried black cherry and raspberry aromas and flavors, all well-meshed to plush tannins that offer definition and weight. Shows spice and graphite on the fresh finish. Nero d'Avola, Perricone, Frappato and Nerello Cappuccio. Drink now through 2027. 6,250 cases made, 1,070 cases imported.—A.N.

90 Planeta Etna 2020 \$32 A bright, light-bodied red, with fragrant hints of tea rose, star anise and mandarin orange peel accenting wild strawberry and ripe cherry fruit, dried thyme and tar. Fine tannins firm the fresh finish. Drink now. 3,750 cases made, 500 cases imported.—A.N.

90 Planeta Frappato Vittoria 2021 \$26 This light-bodied red is fresh and mineral, with light, fine-grained tannins enmeshed with raspberry, dried cherry fruit, Earl Grey tea leaf and a subtle streak of sweet smoke. Drink now through 2025. 4,000 cases made, 250 cases imported.—A.N.

90 Tasca d'Almerita Sicilia Contea di Sclafani Tenuta Regaleali Riserva del Conte 2016 \$200 An elegant, medium- to full-bodied red, with a pure beam of ripe black cherry gliding across the palate, while supple tannins lend definition and weight. Long and creamy, with accents of violet, eucalyptus, licorice twist, graphite and mineral creating a fragrant overtone that lingers on the juicy finish. Perricone and Nero d'Avola. Drink now through 2027. 583 cases made, 4 cases imported.—A.N.

90 Terra Costantino Etna de Aetna 2020 \$32 Balanced and fresh, this light- to medium-bodied red features fine, taut tannins and citrusy acidity, which frame a well-spiced range of plump cherry, Mediterranean scrub, tea rose and mineral iron and smoke. Nerello Mascalese and Nerello Cappuccio. Drink now through 2025. 3,200 cases made, 500 cases imported.—A.N.

90 Valle dell'Acate Nero d'Avola Sicilia Il Moro 2017 \$30 This well-balanced red is medium-bodied and fresh, with light, fine tannins and a mineral overtone of iron and smoke layered with flavors of black plum and currant, Mediterranean herbs and ground white pepper. Drink now through 2025. 1,600 cases made, 550 cases imported.—A.N.

90 Zisola Noto 2020 \$20

This elegant red is expressive and well-knit, offering a fresh and juicy profile of crushed black cherry and wild strawberry, dried sage and espresso. Medium-bodied, with creamy tannins and a subtle, mineral streak of smoke and spice that lingers on the finish. Drink now through 2025. 8,330 cases made, 1,500 cases imported.—A.N.



FRANCESCO MAZZEI
Co-owner

90 Zisola Terre Siciliane Effe Emme 2018 \$45

Harmonious, this medium- to full-bodied version features fragrant spice box and melted licorice accents, which enrich crème de cassis, herbed black olive and iron notes. Reveals light, fine tannins. Petit Verdot. Drink now through 2025. 333 cases made, 100 cases imported.—A.N.

89 Feudo di Santa Tresa Cerasuolo di Vittoria 2019 \$24

Bright and balanced, with medicinal herbs, ground clove and peppercorn spice accenting black currant, dried cherry and pomegranate puree fruit flavors. Light, fine tannins and a touch of fresh earth show on the finish. Nero d'Avola and Frappato. Drink now through 2025. 5,000 cases made, 1,000 cases imported.—A.N.

89 Feudo di Santa Tresa Frappato Terre Siciliane Rina Russa 2021 \$15

Light-bodied and juicy, loaded with aromas and flavors of wild strawberry, dried marjoram and thyme, red licorice and spiced orange. Fresh and appealing. Drink now. 5,000 cases made, 1,800 cases imported.—A.N.

89 Tasca d'Almerita Nero d'Avola Sicilia Vallier de la Tour 2020 \$16

A medium-bodied red, with generous dark berry and cherry fruit flavors and hints of licorice, spice box and tar. Light on its feet and fresh, this well-balanced version features fine tannins. Drink now. 5,833 cases made, 1,750 cases imported.—A.N.

89 Valle dell'Acate Cerasuolo di Vittoria Classico 2019 \$31

This juicy red delivers an aroma of mandarin orange on the nose that mixes on the palate, revealing a fragrant thread of Earl Grey tea leaf winding through black raspberry coulis, milled pepper, loamy earth and licorice twist. Gains nice definition and focus, courtesy of light tannins and fresh acidity. Nero d'Avola and Frappato. Drink now through 2025. 3,300 cases made, 1,100 cases imported.—A.N.

88 Colosi Nero d'Avola Sicilia 2021 \$17

This medium-bodied red is fragrant with fresh-chopped rosemary, bergamot oil and crushed pink peppercorn, which make for a zesty profile that accents dark, juicy flavors of pureed boysenberry and dried fig. Lightly chewy finish. Drink now. 25,000 cases made.—A.N.

88 Cusumano Nero d'Avola Sicilia 2020 \$19

Well-defined by light, taut tannins, this juicy red offers a pleasing mix of ripe black cherry and blackberry fruit backed by anise, marjoram and fresh, loamy earth. Drink now. 50,000 cases made, 20,000 cases imported.—A.N.

88 Donnafugata Sicilia Sedàra 2020 \$19

A lively, medium-bodied red, with a subtle fragrant overtone of cured tobacco and smoke, plus flavors of crème de cassis, black olive and mocha. Easy-drinking and balanced. Drink now. 747 cases imported.—A.N.

88 Feudo Arancio Nero d'Avola Sicilia Riserva 2018 \$24

A round, medium-bodied red, with dark berry and cherry fruit flavors laced with anise, chocolate and herbs. Creamy, with just enough juicy orange peel acidity for balance. Drink now. 5,000 cases made, 500 cases imported.—A.N.

88 Firriato Nero d'Avola Sicilia Chiaramonte 2019 \$19

Shows smoke and toast notes on the nose, which underscore the palate's flavors of black and red currant, tea leaf, dried fig and bacon fat. A fresh, chewy red, with a firm finish. Best after 2023. 40,000 cases made, 3,330 cases imported.—A.N.

88 Tasca d'Almerita Nero d'Avola Sicilia Tenuta Regaleali Lamuri 2019 \$20

Lively and balanced, this light- to medium-bodied red has hints of cured tobacco and spice on the nose, which accent the crushed black cherry and orange peel fruit on the palate. Drink now. 10,833 cases made, 2,000 cases imported.—A.N.

87 Poggio Anima Nero d'Avola Sicilia Asmodeus 2019 \$16

Lively and well-spiced, this light- to medium-bodied red shows herb-laced flavors of blackberry and white peach. Drink now. 5,000 cases made, 3,500 cases imported.—A.N.

87 Casa Girelli Sicilia Lamura Red 2021 \$10

A lively, light-bodied red, with kirsch and licorice flavors accented by mineral and spice notes. Drink now. 3,000 cases made, 1,160 cases imported.—A.N.

87 Cusumano Terre Siciliane Benuara Tenuta Prestie Pegni 2020 \$25

A medium-bodied red, with kirsch and crushed boysenberry flavors framed by light tannins. Fresh and lightly juicy, with hints of violet and spiced orange peel, ending with a moderate finish. Nero d'Avola and Frappato. Drink now. 10,500 cases made, 400 cases imported.—A.N.

87 Feudo Montoni Perricone Sicilia Core 2020 \$28

A dark, brambly, light- to medium-bodied red, with fresh earth and a touch of smoky bacon fat serving as a savory entry point, with fig cake and crème de cassis flavors on the subtle, lightly chewy finish. Dark and juicy. Drink now. 2,500 cases made, 550 cases imported.—A.N.

87 Feudo Montoni Frappato Sicilia Sabbie di Sutta 2021 \$20

A bright and juicy, light- to medium-bodied red, with a note of strawberry preserves accented by dried sage, toast and tar-tinged smoke. Drink now. 1,670 cases made, 1,000 cases imported.—A.N.

87 Tasca d'Almerita Etna Tenuta Tascante Ghiala Nera 2020 \$22

This fresh, light-bodied red is pale garnet in hue, with savory hints of dried herbs and fresh earth layered with dried cherry and strawberry fruit. Try this lightly chilled with grilled chicken. Drink now. 4,583 cases made, 3,250 cases imported.—A.N.

86 Stemmari Sicilia Cantodoro Riserva 2018 \$16

A juicy sipper, round and light- to medium-bodied, with hints of pureed boysenberry, chocolate and herbs. Nero d'Avola and Cabernet Sauvignon. Drink now. 4,000 cases made, 1,000 cases imported.—A.N.

86 Tasca d'Almerita Nero d'Avola Sicilia Regaleali 2020 \$15

A light- to medium-bodied red, with dried cherry, bitter plum fruit and cola flavors underscored by smoke and dried herbs, backed by light, grainy tannins on the finish. Drink now. 25,000 cases made, 2,700 cases imported.—A.N.

ITALY**Sicily / Other****94 Donnafugata Passi di Pantelleria Ben Ryé 2019 \$48/500ml**

This gorgeous sweetie is the color of burnished gold and melts like cotton candy on the palate. Exudes aromas and flavors of baked apricot, ground cardamom, mandarin orange jam, clover honey and a rich hint of graham cracker. Vibrant acidity frames the long and well-spiced, mouthwatering finish. Drink now through 2032. 425 cases imported.—A.N.

BIN²⁷**MADE TO BE
ENJOYED ANYWHERE****BIN27PORT.COM**

©2020 KOBRAND CORPORATION, PURCHASE, NY
WWW.KOBRANDWINEANDSPIRITS.COM
PLEASE DRINK RESPONSIBLY

93 Benanti Etna White Superiore Pietra Marina 2017 \$128 Bright and harmonious, with racy acidity and crackling saline and petrol notes wrapped in a finely woven cloak of poached pear, lemon oil, chamomile and Marcona almond flavors. Long and creamy, with a touch of honeycomb on the lightly mouthwatering finish. Drink now through 2032. 632 cases made, 200 cases imported.—A.N.

93 Planeta Menfi White Didacus 2019 \$122 An elegant Chardonnay, with creamy notes of baked pear, almond paste and mandarin orange accented by elderflower and fleur de sel. Finely meshed and just over medium-bodied in weight, with real presence on the palate without being weighty. Lightly mouthwatering acidity carries the rich flavor range on the lingering finish. Drink now through 2029. 583 cases made, 50 cases imported.—A.N.

92 Benanti Etna White Contrada Cavaliere 2020 \$65 This bright, well-cut white offers a core of nectarine and star fruit flavors but presents more as a savory version, with minerally petrol and saline overtones and notes of heather, oyster shell and fresh herbs. Long and linear, with a lasting citrusy finish. Drink now through 2030. 325 cases made.—A.N.

92 Benanti Etna White Superiore Contrada Rinazzo 2020 \$56 An enticing nose of almond oil and chamomile leads to flavors of white cherry, slivered almond and blood orange pith on the palate of this elegant white. Lithe and light- to medium-bodied, with sleek acidity and a salty underpinning driving the creamy finish. Drink now through 2030. 322 cases made.—A.N.

92 Planeta Chardonnay Menfi 2020 \$46 A toasty version for fans of the style, with chopped hazelnut, vanilla and biscuit aromas and flavors accenting a pretty range of glazed apricot and tangerine fruit, plus notes of lime blossoms and spice. A medium-bodied, bright and focused white, ending with a lasting, well-meshed finish. Drink now through 2027. 14,750 cases made, 2,500 cases imported.—A.N.

92 F. Tornatore Etna White Pietrarizzo 2021 \$60 A compact, light- to medium-bodied white, this shows a firm spine of acidity while remaining creamy and supple in texture. Opens in the glass, with fruit flavors of creamed apple, mandarin orange peel and kiwifruit, while accents of elderflower and salted almond gain momentum to sing on the finish. Caricante and Catarratto. Best from 2023 through 2028. 1,583 cases made, 1,000 cases imported.—A.N.

91 Donnafugata Etna White Sul Vulcano 2019 \$40 A round, creamy white, with pretty lime blossom and graphite aromas wafting through flavors of ripe, juicy creamed apple and pear, backed by rich hints of honeycomb, vanilla and lemon-infused pastry cream. This is backed by citrus peel acidity, which provides refreshing snap on the finish. Drink now through 2027. 120 cases imported.—A.N.

91 F. Tornatore Etna White 2021 \$35 Showing white blossoms and ripe fruit on the nose, this perfumed white is salty and mouthwatering on the palate, with a touch of lemon zest enlivening the flavors of Asian pear, blanched almond, chamomile and lemon oil. Drink now through 2027. 5,000 cases made, 3,300 cases imported.—A.N.

90 Al-Cantàra Etna White Luci Luci 2019 \$30 A supple, light-bodied white, with a finely meshed range of baked apricot and pear, fleur de sel and Meyer lemon zest, smoke and stone backed by lightly juicy acidity that enlivens the creamy finish. Drink now through 2025. 557 cases made, 54 cases imported.—A.N.

90 Benanti Etna Rosato 2021 \$26 Lightly tawny in color, this deeply hued rosé features flavors of dried macerated cherry and strawberry fruit, mineral accents of iron and smoke and a delicate overtone of cured tobacco. Fresh and balanced, with light, chalky tannins on the finish. Pair this with salumi or grilled chicken and fish. Drink now. 3,227 cases made, 400 cases imported.—A.N.

90 Feudo Montoni Catarratto Sicilia Masso 2021 \$24 A lithe and balanced, light- to medium-bodied white, framing ripe Asian pear and nectarine fruit flavors with lightly mouthwatering acidity and hints of elderflower, mineral and honeycomb. Drink now. 2,900 cases made, 200 cases imported.—A.N.

90 Feudo Montoni Inzolia Sicilia Fornelli 2021 \$22 Lithe and juicy, this light- to medium-bodied white is lightly chalky in texture, with a pleasing mix of ripe pear and peach fruit, chamomile, mineral and white pepper notes. Floral finish. Drink now. 2,300 cases made, 100 cases imported.—A.N.

90 Giovanni Rosso Etna White 2021 \$45 A subtle white, round, creamy and backed by tangy blood orange peel acidity, this offers well-knit notes of nectarine, lemon thyme, fleur de sel and melon that expand slowly on the palate. Drink now through 2025. 3,600 cases made, 200 cases imported.—A.N.

90 Tasca d'Almerita Chardonnay Sicilia Tenuta Regaleali Vigna San Francesco 2019 \$60 This bright, light- to medium-bodied white features a pretty waft of orchard blossoms on the nose, with a lively spine of lemony acidity and well-meshed flavors of poached apricot, wild strawberry, creamed almond and fleur de sel on the creamy palate, lingering on the lightly juicy finish. Drink now through 2025. 2,416 cases made, 25 cases imported.—A.N.

89 Benanti Etna White 2020 \$32 A balanced, light-bodied white, with dried apricot and white cherry fruit flavors that are juicy and appealing. Round and creamy, with accents of almond blossoms, honeycomb and sea salt. Subtle finish. Drink now. 8,733 cases made, 3,000 cases imported.—A.N.

89 Emanuele Scammacca del Murgio Etna White 2021 \$22 A snappy, light-bodied white, featuring an almond skin texture along with notes of green fig, grated ginger and yellow pear that are underscored by the tang of minerally saline. Caricante and Catarratto. Drink now. 6,000 cases made, 350 cases imported.—A.N.

89 Tasca d'Almerita Etna Rosato Tenuta Tascente Tefra 2021 \$22 A lithe, lightly mouthwatering rosé, with hints of stone and saline underscoring a delicate mix of white cherry, wild strawberry, blood orange peel and fresh herbs. Drink now. 750 cases made, 200 cases imported.—A.N.

89 Terra Costantino Etna White de Aetna 2020 \$32 A round, creamy, light- to medium-bodied white, with honeyed notes of creamed pear, white blossoms and blanched almond enlivened by soft orange peel acidity. Mineral finish. Caricante, Catarratto and Minnella. Drink now. 2,100 cases made, 500 cases imported.—A.N.

89 Zisola Sicilia White Azisa 2021 \$15 This version is bright and light on its feet, with hints of minerally saline and stone underscoring notes of pink grapefruit granita, cantaloupe melon, white blossoms and almond skin. Grillo. Drink now. 2,500 cases made, 1,000 cases imported.—A.N.

88 Poggio Anima Grillo Sicilia Uriel 2020 \$16 A creamy, light-bodied white, with hints of lemon oil and petrol on the nose wafting through flavors of melon rind, pineapple, thyme and blanched almond. This is juicy, with

a zesty finish. Drink now. 7,000 cases made, 1,500 cases imported.—A.N.

88 Cusumano Etna White Alta Mora 2020 \$35 A creamy, light- to medium-bodied white, with flint and graphite aromas on the nose underscoring subtle notes of yellow apple and pear, Meyer lemon zest, fresh herbs and smoke. Moderate finish. Drink now. 3,000 cases made, 2,000 cases imported.—A.N.

88 Tenuta di Fessina Etna White Erse 2020 \$25 A juicy white, balanced and light-bodied, with lively acidity and flavors of ripe yellow plum, jasmine and ground ginger. Reveals refreshing hints of fleur de sel and lemon pith on the finish. Caricante, Catarratto and Minnella. Drink now. 633 cases made, 567 cases imported.—A.N.

88 Feudo Montoni Grillo Sicilia Timpa 2021 \$25 A bright, elegant white, with juicy acidity buoying a pleasing range of pineapple, white peach and mandarin orange fruit flavors, plus hints of Thai basil and ground ginger. Drink now. 6,000 cases made, 2,450 cases imported.—A.N.

88 Tasca d'Almerita Etna White Tenuta Tascente Buonora 2021 \$22 This mouthwatering white is creamy and light-bodied, with a zesty edge to the flavors of yellow plum, Meyer lemon peel, melon rind, delicate herbs and minerally petrol and stone. Drink now. 2,500 cases made, 800 cases imported.—A.N.

88 Tasca d'Almerita Grillo Sicilia Tenuta Regaleali Cavallo delle Fate 2021 \$20 This fresh and accessible white offers juicy acidity, with pretty elderflower and anise aromatics layered with flavors of ripe green melon, fig and tangerine fruit. Drink now. 6,000 cases made, 500 cases imported.—A.N.

87 Casa Girelli Sicilia Lamura White 2021 \$10 This light-bodied white is creamy, with light and snappy citrus peel acidity for balance. Shows yellow apple and pear fruit, stone and floral notes. Catarratto. Drink now. 3,000 cases made, 828 cases imported.—A.N.

87 Donnafugata Grillo Sicilia SurSur 2021 \$22 A fresh, easy-drinking and light-bodied white, with a mix of creamy pineapple, fresh tarragon, wet stone and Meyer lemon peel flavors. Drink now. 550 cases imported.—A.N.

87 Tasca d'Almerita Nerello Mascalese Terre Siciliane Le Rose Regaleali 2021 \$15 A creamy rosé, with expressive aromas and flavors of dried apricot, strawberries and cream, dried herbs and blood orange zest underscored by wet stone and spice. Drink now. 14,583 cases made, 2,244 cases imported.—A.N.

87 Tasca d'Almerita Sicilia Regaleali White 2021 \$15 This floral white offers a delicate mesh of nectarine, blood orange granita and pickled ginger backed by soft citrus peel acidity. Shows stone and herbal notes on the finish. Inzolia, Catarratto, Grecanico and Chardonnay. Drink now. 91,666 cases made, 1,620 cases imported.—A.N.

86 Feudo Arando Grillo Sicilia Superiore Costa Rura 2021 \$16 Round and juicy, this light- to medium-bodied white offers an easy-drinking mix of ripe apple and pear fruit, with floral and spice notes. Soft finish. Drink now. 2,500 cases made, 500 cases imported.—A.N.

86 Feudo di Santa Tresa Catarratto-Pinot Grigio Terre Siciliane Purato 2021 \$15 A juicy, light-bodied white, with ripe pear and pineapple fruit, hints of Meyer lemon zest, peach skin and chalk. Easy-drinking. Catarratto and Pinot Gris. Drink now. 1,000 cases made, 2,753 cases imported.—A.N.