

Grillo. Sicily. 12.5%. £6.99. Aldi.

34

A straw yellow-white wine that's intense and vibrant on the nose. The fruity scents include aromas of Sicilian citrus fruits, including prickly pear and grapefruit complemented by delicate notes of basil. Grillo, also known as Riddu and Rossese Bianco, is a white Italian wine grape variety that withstands high temperatures and is widely used in Sicilian winemaking and, in particular, for making Marsala. Its origins are uncertain, but it may have been introduced into the island of Sicily from Apulia. Bone dry. Pair with seafood pasta and grilled vegetables.

Broglia Gavi. Cortese. Gavi, Piedmont. 13.5%. £9. Co-op.

4

Made by the esteemed Broglia family who have been concocting delicate and delicious white wines in northern Italy for many moons; they bought the estate in 1972 but the first records of wine from these vineyards date from AD 972! Despite being from a region more famous for red wines Gavi has carved out a well-deserved reputation for excellent, dry and refreshing whites - this alluring wine has a mouth-watering palate of white apple and almonds. Tasting notes include apple, peach, and pear, and also green and flinty notes. Award tasting note: "Light bodied, elegant wine with a subtle floral nose, and lemon zest, green apples and nectarines on the lifted palate." - *Great Value, International Wine Challenge*. Pair with pasta, shellfish, lean fish or cured meat.

Cortese is a white grape variety most famously associated with the crisp, lime-scented wines of [Gavi](#). The variety is known for its bracing [acidity](#) and its ability to retain freshness even when grown in warm environments. Apple, peach and honeydew flavors are commonly associated with Cortese wine, with lime, almond and light herbal or grassy aromas.

Freixenet. Pinot Grigio. Garda. 11.5%. £10. Morrisons.

6

This Pinot Grigio is an elegant white wine from the picturesque vineyards of the Garda region. It has a floral and delicate fruity character with subtle hints of crisp citrus.

This white-wine-producing mutation of [Pinot Noir](#) is enjoying a wave of popularity, even if it is relatively rarely known by its true French name [Pinot Gris](#). Pinot Gris is one of the darkest-skinned grapes producing white wine. The typical Italian version of this grape is entirely different from its counterparts in Alsace and Germany. Enjoy it chilled for an aperitivo or pair with seafood, vegetarian dishes, fried fish or sushi.

Colpasso. Nero d'Avola. Sicily. 14%. £9. Morrisons. D

This wine is the result of a careful selection of the very best Nero d'Avola grapes. Some of the grapes are partially dried prior to vinification, giving a wine with an incredible intense flavour. Colpasso Nero d'Avola is a unique rich and velvety Sicilian red that will capture your imagination at the very first sip. Western Sicily's most serious red wine grape, also known as *Calabrese*. Deep, purple/red with an incredibly intense nose featuring black pepper and spices. The palate offers layers and layers of fruit with bursts of dark berry fruit, offering excellent balance and complexity, with a soft, long finish. Perfect with roasts, red meats, game and mature cheese or pair with pasta or lamb.

Santodeno. Negroamaro. Puglia. 13.5%. £8.00 down from £10. Sainsbury's. 14

Rich, with plummy dark fruits and spices, this intense Negroamaro is packed with juicy fruit flavours and smooth tannins.

History: Negroamaro is a grape indigenous to Southern Italy and grown mainly in the Puglia region. Its name literally means 'bitter black' but there's no bitterness evident on this full, fruity style.

Regional information: The grapes for this wine are from the warm, sunny region of Puglia, known as the heel of Italy's 'boot'. This perfect climate for growing the traditional red Negroamaro grape results in a wine full of ripe wild berry fruit flavours and a hint of subtle spice.

Vinification: Following the harvest, the grapes were crushed and fermented in stainless steel tanks with a short period of maceration and bottled with no oak ageing.

A perfect match to serve with barbequed meats.

Piccini Leggero Appassimento. Negroamaro, Zinfandel, Sangiovese. Puglia/Apulia. 14%. £6.50 down from £9. Morrisons. 3

Piccini Leggero Appassimento (slight withering) comes from southeast Italy and is made using the traditional Appassimento method. The wine is full-bodied with a lingering taste and an intense aroma of dark berries and chocolate.

Appassimento is the process of natural partial dehydration of grapes to produce a greater concentration of colours, aromas and flavours in the wine. Since partially dried grapes also have a higher concentration of sugars, this system is often used to make sweet or very concentrated wines.

Goes well with Italian dishes, grilled meats and cheeses.