HEMISPHERES

2022 Beni Duilio Castelanni Montepulciano d'Abruzzo

Wine Summary

Experience the robust flavors of Montepulciano d'Abruzzo, a classic Italian red wine with rich black fruit, wood smoke, and tar notes. This hearty wine is crafted using traditional vinification methods for a warm, intense finish.

Wine Flavors

- Cherry
- Plum
- Oregano

Varietal

Montepulciano d'Abruzzo

Alcohol

13%

Appellation

Abruzzo, Italy

Pairing Suggestions

- Cheeses: Parmesan, Pecorino, Asiago
- Protein: Pork, Beef, Lamb, Game
- Vegetables: Eggplant, Tomato, Red Peppers
- Spices: Oregano, Basil, Black Pepper

Food Pairings

- Pizza with Parma ham and mozzarella
- Spaghetti Bolognese with grated Parmesan
- Grilled lamb chops with roasted red peppers

Abbazia Moscato Vino Dolce

Wine Summary

This Moscato from Northern Italy is a sweet, floral white wine perfect as an aperitif or paired with dessert. Its spritzy nature and vibrant flavors reflect Lombardia's cool and sunny climate.

Wine Flavors

- White flowers
- Honey
- Citrus
- Stone fruit

Pairing Suggestions

- Cheeses: Ricotta, Gorgonzola
- Protein: Light Fish, Prosciutto
- Fruits: Berries, Peaches
- Desserts: Fruit Tarts, Cheesecake

Varietal

Moscato

Food Pairings

- Ricotta cheesecake with berries
- Prosciutto-wrapped melon
- Peach tart

Alcohol

7%

Appellation

Lombardia, Italy

2022 Famiglia Peraccini Sauvignon Blanc

Wine Summary

The 2022 vintage of Famiglia Peraccini captures Veneto's essence with vibrant elderflower and mellow fruit aromas. This refreshing wine is balanced with crisp acidity, making it an elegant choice for any occasion.

Wine Flavors

- Elderflower
- Citrus
- Fresh herbs

Varietal

Sauvignon Blanc

Alcohol

12.5%

Appellation

Veneto, Italy

Pairing Suggestions

- Cheeses: Goat Cheese, Feta
- Protein: Lobster, Salmon, White Fish
- Vegetables: Asparagus, Artichoke
- Spices: Mint, Tarragon

Food Pairings

- Lobster salad with mint and lemon dressing
- Grilled salmon with asparagus
- White fish ceviche with citrus and herbs