

savoury straw and mineral nose. Mouthfeel is slightly nutty fruit. UK: £9; ToE. US: \$14; US\$

Friuli-Venezia Giulia

Aquila del Torre, Vit dai Maz Sauvignon Parcelle, Colli Orientali del Friuli 2008 (13.5%) D
Delicate fruit aromas mingling with honey, elderflower, vanilla, spices and dried flowers. Pleasant, crisp and refreshing, lots of chalky minerality. US: \$22; US\$DV

Marche

Belisario, Verdicchio di Matelica 2007 (13%)
Apricot and ripe citrus nose. Honeyed peach, creamy yet vibrant with lime and grapefruit shining through and a fabulous mineral tone. UK: £19.99; Lib, You

Fazi Battaglia, San Sisto, Verdicchio dei Castelli di Jesi 2007 (13.5%) F
Golden apple and white fruits with oak nuances. A creamy mouthfeel, honey and dried flower notes. Citrus and ripe pineapple aromas. UK: £21; Mon

Garofoli, Podium, Verdicchio dei Castelli di Jesi Classico Superiore 2008 (14%) E
Characterful nose of beeswax, honeyed melon and white fruits. Lightly spicy peach, apricot and nice harmony to green tropical fruit flavours. US: \$25; USOMN

Marks & Spencer, Santa Barbara, Verdicchio dei Castelli di Jesi Classico 2010 (12.5%) E
Banana, stone fruit and white flower aromas. Lovely ripe citrus, almond and grapefruit combination. Lightly spicy pear and pineapple, refreshing melon. UK: £7.49; M&S

Saladini Pilastrì, Falerio dei Colli Ascolani 2010 (13%) E
Floral, pear aromas with spices, walnut and banana. Lime zest, white and tropical fruits, fresh with fine minerality. Good finish. UK: £7; WSO

Trentino-Alto Adige

Bottega Vinaia, Gewurztraminer, Trentino 2010 (13%) E
Showing lots of varietal typicity with rose and lychee notes over an apricot and dried tropical fruit palate with balanced aromatics. UK: £9.50; BoW

Erste & Neue, Puntay Sauvignon Blanc, Lago di Caldaro 2009 (14%) E
Guava and herbaceous, citric notes with minerality on a multi-layered palate. Touch of spice under oak notes. Satisfyingly mouthfilling.

SILVER RED

Abruzzo
Lepore, Luigi Lepore Riserva, Colline Teramane, Montepulciano d'Abruzzo 2005 (13.5%) E
Elegant nose over a baked plum and black cherry palate with punchy aromatics. Rustic and leathery. Spicy finish, balancing savoury notes.

Friuli-Venezia Giulia

Marks & Spencer, Arrigo Bidoli Merlot, Friuli Grave 2008 (13%)
Classic Bordeaux style, leafy with smoky, herbal aromas, vanilla and graphite, blueberries, ripe plum fruit and sweet tobacco. UK: £10.99; M&S

Ponte del Diavolo, Refosco, Friuli Grave 2009 (12.8%) E
Red fruit and fresh cherry nose with sweet spice, herbal and beetroot notes. Fresh, juicy and soft on the palate. UK: £8.99; CWD, D&Y, Hig, Lib, Loc, SLP, You

Valpanera, Alma, Friuli Aquileia 2006 (13.5%) F
Perfumed with vanilla, dried fruit and flower aromas, liquorice and aniseed notes. Dark cherry jam, sweet spice and toasty vanilla.

Liguria

Lunae, Auzo, Colli di Luni 2008 (13%) E
Meaty, herby style with Garrigue flora, cloves. Raw, quite fresh and fruity with cherries, orange notes, black plum and wild berries. UK: £9.99; Arm. US: \$18.99; USLCO

Marche

Fattoria Colmone della Marca, Ciacco da Colmone, San Severino 2007 (13.5%) C E
Complex aromas of red fruits, figs, chocolate and dried violets. Rich, ripe blackberry with white pepper, aniseed and graphite. US: \$36; US\$AW

Garofoli, Camerlano 2007 (14.5%) E
Currant, red fruit and pepper aromas with chocolate, sweet spice and graphite. Leafy, sweet black fruit and red berry palate. US: \$35; US\$BEL

Saladini Pilastrì, Rosso Piceno 2009 (13%) C E
Floral, violet perfume to a red fruit character with blackberry brandy aromas, forest fruits and garrigue notes. Minerality on the finish.

Trentino Alto Adige

Kellerer Kurtatsch, Fauriegl Lagrein, Alto Adige 2007 (14%)
Black fruit, cassis and graphite with

quite spicy, leather and herbal notes on a full, well-structured style with great length. UK: £28; TGB

Umbria

Castello di Corbara, Lago di Corbara 2008 (14.5%)
Inviting, smoky dark fruit nose over a leafy, herbaceous black cherry palate with minerality, liquorice and tobacco notes. Delightful. UK: £17.61; Mon

Lungarotti, Rubesco, Torgiano 2008 (13.5%) E
Dark liquorice and bramble fruit nose, wild red berries and violets. Fine minerality, bright red and dark fruit. Ageing potential. UK: £8.50; Mon. US: \$14.99; USVDV

SILVER WHITE SWEET

Friuli-Venezia Giulia

Lis Neris, Tai Luc, Friuli Isonzo 2007 (11%)
Apricot jam and lime marmalade character with a lovely oily citrus and herbal edge. Honeyed and lemony with grapefruit notes. UK: £60/375ml; FMV

Scubia Roberto, Verduzzo Friulano Cràtis, Colli Orientali del Friuli 2007 (13%)
Coconut ice and fragrant mango aromas with white chocolate hints, orange marmalade and lovely caramel notes on an unctuous palate. UK: £19.99/375ml; IRL. US: \$32; USVM

Marche

Fazi Battaglia, Arkezia Muffo di San Sisto, Marche Bianco 2007 (13.5%)
Herbal aromatics to apricot, tinned lychee and mango aromas. Complex, layered with lemon confit, raisins and sultanas. Vanilla and botrytis notes. UK: £45; Mon

Trentino-Alto Adige

Cavit, Arele Vino Santo, Trentino 1998 (13.3%)
Lively, fragrant stone fruit with delicious apricot nuttiness and rose petal aromas. Raisins, hazelnut nougat and almond frangipane. Great length. UK: £36/500ml; BoW. US: \$65.99; US\$PBN

Some wines are not available in the UK or US. Other wines were entered under a price band, but without an exact price and/or stockist details. In both cases, we have listed the price band in which they were judged. A = up to £4.99; B = £5-£6.99; C = £7-£9.99; D = £10-£14.99; E = £15-£19.99; F = £20-£29.99; G = £30-£39.99; H = above £40; E = under-£10 wines

SILVER RED FORTIFIED

Trentino-Alto Adige

Pojer E Sandri, Merlino 08/94 NV (19%) H
Weird and wonderful with spicy, peppery black fruit, oranges, minty, herbal and liquorice notes.

BRONZE WHITE SPARKLING

Lombardy

Contaldi Castaldi, Zero, Franciacorta 2006 (12.7%) F
Roasted nut and breadcrumb aromas. Delicacy to sweet vanilla notes, warm ripe fruit and pears.

Castello Bonomi, Millesimato, Franciacorta 2005 (13%) D
Biscuity, butterscotch nose over a lively, quite rich orchard fruit palate

BRONZE ROSE SPARKLING

Lombardy

Guido Berlucchi, Cuvée Imperiale Max Rosé NV (12.5%)
Attractive, wild forest fruit and redcurrant nose. Lovely floral notes, fresh red fruit. UK: £20; Ann, Cnt

BRONZE RED SPARKLING

Emilia-Romagna

Cieto Chiarli, Vigneto Enrico Cialdini, Lambrusco Grasparossa di Castelvetro 2010 (11%) D
Charming, with fragrant forest fruits and spicy notes. Elegant mouthfeel of raspberries, marzipan and Morello cherries. US: \$17; USFRW

Cieto Chiarli, Pruno Nero, Lambrusco Grasparossa di Castelvetro NV (11%) D
Sachertorte aromas, slightly earthy over a robust, juicy Morello cherry palate. US: \$12; USFRW

Medici Ermete, Concerto Lambrusco, Reggiano 2010 (11.5%) E
Approachable style with Morello cherry character. Enjoyable. UK: £9.99; Bth, Evy, V&C, Vin. US: \$21; US\$S, USOMN

BRONZE WHITE

Abruzzo

Barone di Valforte, Passerina, Colli Aprutini 2010 (12%)
Fresh fruit-driven style with delicious lemon confit aromas, greengage and blossom notes. UK: £11.50; CLA

Cantina Bove, Safari Pecorino, Terre di Chieti 2010 (13%) D
Ripe yet lean, yellow citrus fruit palate - slightly honeyed and mineral.

Cantina Tollo, Pecorino, Terre di Chieti 2010 (13.5%) C E
Orchard fruit with hay and walnut. Lemon freshness and spicy complexity.

Masciarelli, Marina Cvetic, Trebbiano d'Abruzzo 2008 (14.5%)
Hazelnut aromas. Rich, spicy, honeyed tropical fruit, melon and citrus. Toasty oatmeal finish. UK: £22.49; C&D

Masciarelli, Castello di Semivico, Trebbiano d'Abruzzo 2007 (14%)
Aromatic, floral style with zesty apple, citrus, pineapple and mineral notes. UK: £23.50; C&D

Tenuta Ulisse, Unico Pecorino, Terre di Chieti 2010 (13%) C E
Baked fruit and mineral aromas. Lemon and grapefruit palate with spicy notes.

Emilia-Romagna

Gruppo Cevico, Italian Quarter Trebbiano, Rubicone 2010 (11%) E
Limongrass and mint aromas, fresh yellow and green fruits. Crisp, refreshing, lightly floral. UK: £6.24; Asd

Mondo del Vino, Moramari Trebbiano, Rubicone 2010 (12%) E
Lightly perfumed with fresh thyme and lemon, some dried herbs. UK: £6.48; Asd

Friuli-Venezia Giulia

Castello di Rubbia, Malvasia, Venezia Giulia 2008 (13%)
Dried fruit and apricot with slightly toasty, spicy and herbal notes. Creamy, vanilla, exotic fruit. UK: £14.45; CLA

Castello di Rubbia, Trubar, Venezia Giulia 2007 (14%)
Quite fresh and aromatic stone fruit with spicy, herbal notes, almonds and stony minerality. UK: £17.50; CLA

Eugenio Collavini, Broy Bianco, Collio Goriziano 2008 (13.5%) G
Ripe aromatics and lots of tropical fruit. Camomile, spices, vanilla oak.

Fantinel, Sant'Helena Pinot Grigio, Collio Goriziano 2010 (13%)
Pear nose infused with herb notes, fresh lemony citrus fruit. Understated. UK: £28; MCW. US: \$19; US\$S

Giovanni Biason, Casa in Bruma No 23 Pinot Grigio, Friuli Isonzo 2010 (13%)
Fresh, fruity nose with great Pinot

Regional Trophy: Red over £10

Cantina Peppucci, Alter Ego, Umbria 2007 E

CANTINA PEPPUCCI IS a relatively new estate but one with a long history. Filippo Peppucci's father bought the old Benedictine abbey of Sant'Antimo outside the hilltop town of Todì in the 1980s, and his mother, Luisa, planted the vineyards - 13 hectares of Grechetto, Sagrantino, Sangiovese, as well as Cabernet Sauvignon and Merlot. The estate is within the new DOC of Todì, but the Sagrantino can only be an IGT, as it lies just outside the DOCG of Sagrantino di Montefalco. Hence the name of the wine, Alter Ego.

Filippo Peppucci talks about Sagrantino passionately, observing that, 'it is only recently that people have started to appreciate its true qualities'. He believes it has great potential, but 'it can be criticised for being a little rustic and lacking in elegance', hence he sometimes adds a little Merlot. He would prefer not to do this, and certainly it should not be necessary once the vines are older. The wine is aged in French oak for 12 months, then requires some time in bottle to develop the rich, brambly



fruit with firm tannins that is the benchmark of fine Sagrantino. Peppucci is adamant that any oak must be carefully handled. Ideally when his vines are much older, he would like to make a Sagrantino aged only in stainless steel, but for the moment the vines are too young.

With the help of his oenologist, Lorenzo Landi, he also produces a Sagrantino passito, from grapes dried for several months on straw mats, and a blend of Sagrantino with Cabernet or Merlot, as well as a white Grechetto di Todì. But you sense that his energies are really directed towards his Sagrantino - a wonderful example of Umbria's most original grape. RG

Grigio typicity. Delicate pear and green apple. UK: £10; THH

Giovanni Biason, Casa in Bruma No 23 Friulano, Friuli Isonzo 2010 (13.5%)
Lively aromatic, herbaceous notes, buttery banana fruit and nectarines. UK: £10; THH. US: \$15; USK&L, USMET

Lis Neris, Confini, Venezia Giulia 2008 (15%)
Lychee and rose perfume with petrol notes. Fruit salad and orange. Creamy with good acidity. UK: £31.80; FMV

Marco Sclaris, Chardonnay, Collio Goriziano 2010 (13%) E
Buttery, honeyed pineapple nose with vanilla. Delicate, fresh apple palate, tutti frutti and spices. US: \$18; USMSC

Marks & Spencer, Sauvignon Blanc, Friuli Grave 2010 (12.5%) E
Very herbaceous with grapefruit and citrus notes, grassy and flinty. UK: £8.49; M&S

Tenuta di Biasig, Pinot Grigio, Friuli Isonzo 2010 (12%) D
Citric apples and pears with aromatic complexity, almonds, flinty minerality and spice. US: \$9.99; USTOU, USZan

Lazio

Casale Marchese, Frascati Superiore 2010 (13.5%) E
Fresh walnut, floral and citrus aromas over grassy fruit with lovely thyme notes and honey. UK: £8.50; Evy, Imb, Vin. US: \$10.50; USAve, USOMW, USTWW, USVMP, USVSC

Lombardy

Bruno Bulgarini, Ca Valbo, Lugana Superiore 2008 (14%) D
Cocoa powder, floral, honeyed lemon aromas. Crisp, fresh white grapefruit palate. Creamy and long.

Citari, Vigneto La Conchiglia, Lugana 2009 (13%)
Quite aromatic with floral, slightly herbal notes. Burred banana skin and nutty fruit. UK: £13.50; Fri

Provenza, Molin, Lugana 2009 (13%) D
Floral and honeyed with stony mineral notes. Quite rich and leafy.

Travaglino, Campo della Fojada Riesling, Otrepò Pavese 2008 (13.5%) D
Pretty, ambitious style. Floral, citrus nose with lychee notes. Rose water.

Marche

Belisario, Terre di Valbona, Verdicchio di Matelica 2010 (12.5%) E
Autumn leaves, fallen apple aromas. Delicately floral melon, pear and citrus, pine notes and refreshing acidity. UK: £7.99; Lib, P&S, PWK, Wrt

Belisario, Riserva Cambrugiano, Verdicchio di Matelica 2008 (13%)
Caramel apple, melon and white fruit aromas. Peach iced tea palate. UK: £18.99; Cmb, Lib, P&S, SLP

Borgo Paglianello, Vertis, Verdicchio di Matelica 2009 (13.5%) C E
Yellow fruit, acacia wood nose.

Sandalwood and spice palate, nectarine and rocket. Peppery, savoury finish.

Domodimonti, Li Coste, Offida 2009 (13%) D
Discreet citrus and soft oak notes plus stone fruit, wax and spices with wet stone minerality.

Fazi Battaglia, Rie Verdi 2009 (13.5%) E
Spicy, aromatic white fruit character with some finesse, light tropical notes, pineapple, apples and pears.

Garofoli, Macrina, Verdicchio dei Castelli di Jesi Classico Superiore 2010 (13%) C E
Smoky, gamey nose with white melon and apple over tropical fruit notes, sappy minerality. US: \$18; USOMN

Monte Schiavo, Pallio di San Fioriano, Verdicchio dei Castelli di Jesi Classico Superiore 2010 (13%) C E
Spicy lime leaf and nutty aromas. Mineral, apple fruit with happy acidity, smoky apple skin finish.

Piersanti, Zecci, Verdicchio dei Castelli di Jesi Classico 2009 (14%) C E
Citrus and acacia character with spicy, apricot aromas. Good minerality.

Trentino-Alto Adige

Bottega Vinaia, Sauvignon, Trentino 2010 (12.5%) E
Discreet kiwi and gooseberry fruit with greengage plums, passionfruit, hints of elderflower. UK: £8.50; BoW