

Wine Name	Year	Rating	Tasting Note
La Nebbia Col Fondo	2017	95	Employing the nebbiolo grape in a col-fondo-style sparkling makes for a stunning, exciting wine. Love the delicacy, the fineness, the mix of savoury and sunny notes that bring incredible energy to the glass. Copper-pink rosé hues introduce bright florals, musk, rose petal, cherry, dusty earth scents with anise/red licorice spice. Explores additional savoury citrus flavours – blood orange, tangerine – with cranberry and gentle spice to taste. No pushover; there's plenty of nebbiolo attitude here. Wow!
Pucino	20	94	This is the OG – the one that started the whole crazy, controversial movement towards prosecco in this country. It brings energy, zest, plenty of bubbly attitude and a just-glad-to-be-alive vivacity that can't fail to excite. Flavours are bright in red apple, lemon zest,
Fiano	2023	92	Fiano certainly likes its new home in the King Valley. The scent is of poached pears and stewed apples and anise spice, quince and citrus – at once vibrant but also warm and inviting. Moves smoothly across the tongue with some added attractive nougat oak notes. A versatile wine.
Garganega	2023	93	A new, exciting addition to the King Valley wine scene, garganega is going from strength to strength. Understated, savoury and so fresh, it shines in the '23 vintage. The undercurrent of preserved lemon is a real feature here as it traces the length of the wine in tandem with grapefruit, red apple, Asian pear, peach and a mineral tang that lifts the finish. Bright acidity brings that wave of freshness that excites and works the tastebuds.
Pinot Bianco	2023	92	Subtle, versatile, textural and oh so delicious, pinot bianco – a mutation of pinot noir – is one handy wine to keep around. Ripe aromas of white peach, pear, ruby grapefruit and spice offer a warm greeting. Spiciness leads the fruit-filled palate, smooth with an attractive grapefruit pithiness and fine line of acidity. Runs long.
Pinot Grigio	2023	93	Brings all the grigio brightness of fruit and zesty acidity to the glass that you could want. That blush colour indicates some skin contact, just a touch, which contributes added grip and flavour – a good sign. Spring flowers, jasmine, apple blossom, lime, quince and apple light up the palate. Racy acidity keeps it going strong. Plenty to like here.

Barbera	2022	92	More acidic backbone than usual – and barbera is gifted with naturally high acidity – which may reflect the vintage. It brings a taut firmness of structure upon which sour cherry, mulberry, plum, earth, herbs and spice play. Still a little quiet on the fruit front, but give it time. Brisk with energy to burn.
Nebbiolo	2022	91	Reaches out and draws you in. That glistening cerise-red colour is a start, followed by aromas of alpine herbs, rosehip, hibiscus, rose, pepper, anise, cherry and plum. It's a complex youngster, a good sign, tied firmly – but too much – to ripe cherry tannins that enliven the tastebuds and work the mouth. Oak is noted but not a feature. The main feature is the grape, and it is delivered with class.
Rosato	2023	92	Looks good, tastes good, with a light, dry savouriness that excites. Energy fit to burst in summer-fresh strawberry, raspberry and watermelon aromas with musk and a splash of pastille confection. This is dry, lipsmackingly so, with zippy, acid crunch and a touch of phenolic grip, perfect at the table with charcuterie.
L'Immigrante Contro	2022	95	Contro shiraz offers a nod – a convincing one – to the Northern Italian heritage of founder Otto Dal Zotto. Savoury is key here, taking the shiraz grape into some exciting territory, one seeped in dark fruits, undergrowth, smokehouse meats, earth, leather and wild fruits of bramble, black olive and dark plum. It's a wild ride accompanied by delightful herbs of sage, thyme and anise and presented in balanced but firm tannins. One to broaden the wine drinker's mind.
Sangiovese	2023	92	Always the versatile one, this fresh style of sangiovese is a major crowd-pleaser such is its focus on the delight of sun-filled fruit in aromas of black cherry, dried herbs, lively spice and a pinch of woodsmoke. Sinewy tannins offer a firm, focused direction across the palate, accompanied by a light savouriness that excites the tastebuds. Love the orange peel and fennel lift towards the finish.