

90 points Drink: 2016-2018

2013 Antonelli San Marco Trebbiano Spoletino

The 2013 Trebbiano Spoletino opens to a nicely saturated golden color. The wine is redolent of peach, apricot, tropical fruit and toasted pine nut. There are pretty mineral etchings at the back that add a greater sense of definition and focus. The weight and dimension of this Trebbiano are of particular interest. This is a medium, almost full-bodied white wine that would pair with shellfish, shrimp risotto or white meat.

Importer(s):

Omniwines Distributing Co. LLC., 29-16 120th St, Flushing , NY 11354 , (718) 353-8700 , www.omniwines.com

- Monica Larner (March, 2016)

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2008 Antonelli San Marco Montefalco Sagrantino Chiusa di Pannone

The delicious 2008 Montefalco Sagrantino Chiusa di Pannone sees fruit sourced from a single vineyard spot just beyond Antonelli's gravity winery. This is a dark, wintery and richly etched red wine that delivers bold intensity and tight tannic firmness. In fact, the tannins offer an extra point of astringency in this slightly cooler vintage. This is a dark and brooding red wine that needs time to evolve and soften. The wine is in no hurry and nor should you be.

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