



Italy

### W CONTESA PECORINO *light* 12% by volume £9:50

Pecorino is an early ripening, thin-skinned grape, native to central parts of Italy. The bunches tend to be very triangular in shape, reminiscent of a sheep's head, said to be the reason for the grape's name. Pale yellow, with a remarkably intense nose of citrus fruits, hints of hawthorn and orange blossom. Soft, clean, but persistent palate texture, with a pleasing mineral complexity. Try with nutty cheeses, such as the wine's sheep milk cheese namesake, or with simple cod dishes.

### W DLZ-IDEALYSTA CHARD FIANO *Full* 12.5% £12:00

The Pasqua name is synonymous with quality – and a firm favourite with Majestic customers. Their winemaking story began almost a century ago, when the first generation of the Pasqua brothers established a business in Verona devoted to the trade of wines from their homeland, Apulia. It's here on Italy's heel that this rich and textured wine is made. It's an addition to the much-loved 'Desire, Lush and Zin' range – so we just had to bring this blend of Chardonnay and Fiano to our shelves. Expect ripe notes of lemon, peach and orange with light floral hints. Its rich texture makes it an ideal pairing for creamy chicken dishes.

### W ROBERTO SAROTTO GAVI DI GAVI *medium* 12.5% £13:50

The Sarotto family settled in Piedmont in the 1800s, and Roberto is the latest generation to turn his hand to this historic winemaking region. This is his interpretation of the region's iconic white wine, known as The Chablis of Italy, Gavi di Gavi. It's made from 100% Cortese grapes on a 2-hectare vineyard and went through a long, cool fermentation process to draw out the grape's signature aromatics. Add a further three months resting on lees, and you're in for a seriously textured wine. Expect floral notes, with hints of pineapple, apricot and peach. Try it with fish tacos.

### R COSTAROSSA PRIMITIVO *Full* 14% £13:50

If you love ripe, bold reds then this is an absolute must-try. We think Puglia is underrated. It's right in the heel of Italy's boot – and you'd be forgiven for thinking the sun-baked vines could never produce a wine as silky and soft as this. But it's precisely that heat that Primitivo loves. The grapes are left on the vines until they're almost overripe – giving the flavours incredible concentration. Intense. Velvety. Ripe. It's full of plummy, red-fruit flavour with moreish spice. Ageing in oak for a year gives it an extra dimension of flavour, smoothing the plush tannins. With a distinctly Italian hint of woody herbs, it's ideal with pasta dishes.

### 2 BARDOLINO DOC CANT'GARDA *light* 12% £9:50

Cantina del Garda is one of most renowned cooperatives in all of Veneto, so who better to look to for a light and fruity Bardolino? Founded in 1958, they have over half a century of heritage and a wealth of winemaking experience. This elegant red is a case in point, made from handpicked grapes from plots in Bardolino between the east shores of Lake Garda and the Adige river valley. Here the unique terroir of glacial deposits and deep freshwater snowmelt gives the wine its classically mineral style. It's fermented and aged in stainless steel tanks to keep its fresh and fruity character. Elegant and vibrant, it's deliberately unoaked so you can expect fresh red-fruit flavours with notes of violet and white pepper. It's the ideal wine to enjoy with antipasti.

### R Fazi Battaglia Montepulciano amp *medium* 13.5% £10:50

They say not to judge a wine by its looks, yet this one's striking shape invites you to do exactly that... Fazi Battaglia's first produced the 'amphora' shaped bottle back in 1953, a symbol of Italian style and sophistication. Now, they've reimagined it, with a modern design that nods to the traditional Marche wine heritage. It's soft and smooth with black plum, cherry, blackberry, and sweet spices. Enjoy with Italian favourites like pizza, ragu, and aged cheeses.