

Make it an
ITALIAN
Summer

The home of Italian value

thewinesociety.com/italy

THE WINE
SOCIETY ¹⁸/₇₄

I love Italian wine...

...and tasting my way across the country is undoubtedly one of the best parts of my job as a buyer. There's so much to enjoy, but I know that this can leave members with an overwhelming amount of choice. Rather than trying to include everything, then, I've picked the wines I find myself recommending most often. These are the wines that consistently deliver, whatever the occasion, spanning weekday favourites to treat-yourself triumphs. And with a number of generous supplier-supported savings throughout the selection, there's never been a better time to get to know, and stock up on, these glorious wines.

Sarah Knowles MW Buyer for Italy



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KEY TO SYMBOLS

Vegetarian Vegan Organic Biodynamic
 Screwcap Synthetic closure The Society's Pioneer

WHITE WINE DRYNESS SCALE

Bone dry Dry but rich Medium dry
 Dessert grade sweetness

RED WINE BODY SCALE

Very light Light to medium Medium to full
 Full/very full

Stunning value

Italy's diversity and deliciousness are matched only by the value for money its wines can offer. Every wine in this selection is less than £30, offering you the pick of the country's best-value bottles for you to explore. Enjoy!

Italy Made Easy

One of the questions I'm asked most often by friends and family is, 'What Italian wine should I buy?' My answer is frequently the same: start with **The Society's range**. From classics aplenty to hidden gems, these wines offer an easy and delicious way to explore.

W H I T E

IT46371

The Society's Verdicchio Classico 2025

One of Italy's best buys, verdicchio makes vibrant, crisp and refreshing wines. This is from a beautiful and organic single vineyard and its grapefruit, lemon and mineral notes make it slip down easily with or without food. 12%

£9.50 £12.67/l | £99 dozen £11/l

SAVE £15 PER DOZEN

IT45921

The Society's Sicilian White 2025

This unique, bespoke blend is 80% grillo for apricot and peach notes, with 20% carricante to lift the freshness while adding an elegant mineral note. Especially tense and concentrated in 2025. 12.5%

£9.75 £13/l | £117 dozen £13/l

IT45831

The Society's Pinot Grigio 2025

This elegant pinot grigio, made exclusively for us, really hits the spot. With lemon and ripe conference pear on the nose, this is refreshing and bright with a crisp, slightly salty finish. 12.5%

£9.95 £13.27/l | £119 dozen £13.22/l

IT46071

The Society's Falanghina 2025

With tangerine and yellow apple flavours, this is a lovely, lively, dry and expressive wine. Deliciously tangy and fresh, it's made for us by La Guardiense, an important co-operative in the mountainous Benevento, inland from Naples. Drink now to 2028. 13%

£10.50 £14/l | £126 dozen £14/l

IT45841

The Society's Gavi 2025

A great go-to dry white with apple and aromatic herbs on the perfume and mineral weight on the lemony palate. Lovely by the glass or with dishes ranging from seafood to creamy pasta bakes. Drink this year and next. 12.5%

£11.50 £15.33/l | £138 dozen £15.33/l



SPARKLING

SG2201

The Society's Prosecco

A delicious grower's Prosecco from the best vineyards belonging to the Adami family. Pure, light and dry, zesty and mineral, with a delightfully crisp finish, this peach and pear-scented sparkling wine is an ideal aperitif. 11%  

£10.75 ~~£14.33/l~~ | £116 dozen ~~£12.89/l~~

SAVE £13 PER DOZEN

Equivalent bottle price £9.67



Try something different from our exclusive Bin Series range

NEW IT47351

Bin Series Marzaiola Lacrima di Morro d'Alba Marche 2025

A wonderfully characterful red from the rare lacrima grape, grown around the tiny hilltop town of Morro d'Alba in Le Marche. Bursting with floral, red-berry character, juicy cherry fruit and soft, silky tannins. Ideal lightly chilled.

£9.95 ~~£13.27/l~~ | £119 dozen ~~£13.22/l~~

RED

IT45171

The Society's Montepulciano d'Abruzzo 2024

This much-loved Montepulciano's ripe cherry and blackberry perfume leaps out of the glass, while the palate has a lovely fruit richness, accentuated by a twist of Mediterranean herbs and a refreshing, firm dry finish. 13%  

£8.95 ~~£11.93/l~~ | £107 dozen ~~£11.89/l~~

IT46081

The Society's Barbera d'Asti Superiore 2023

A juicy-fruited joy of a barbera from the beautiful Cascinone vineyard in Piedmont. Bursting with ripe red fruit, this medium-bodied red has had time in large old oak casks, softening the tannins perfectly. 13%

£9.95 ~~£13.27/l~~ | £119 dozen ~~£13.22/l~~

IT44861

The Society's Sicilian Reserve Red 2022

Bold yet balanced nero d'Avola, partly aged in French oak, this raspberry and cherry-flavoured wine is ripe and refreshing, with a rounded, spiced finish. 13.5%   

£9.95 ~~£13.27/l~~ | £99 dozen ~~£11/l~~

SAVE £20 PER DOZEN

IT46291

The Society's Primitivo 2024

Bright, unoaked, medium-bodied primitivo, offering ripe blackberry and plum, fresh Mediterranean herbs and a touch of dark chocolate. Drier and more refreshing than many primitivos, making it brilliantly versatile. Drink now to 2029. 13.5% 

£10.95 ~~£14.60/l~~ | £131 dozen ~~£14.56/l~~

IT44501

The Society's Chianti Rùfina 2022

This great-value wine comes from the cooler Rùfina sub region. Made for us by the Grati family, it has a cherry and leather scent, with leafy red-berry and balsamic character on the medium-bodied palate. Drink this year and next. 13% 

£11.50 ~~£15.33/l~~ | £124 dozen ~~£13.78/l~~

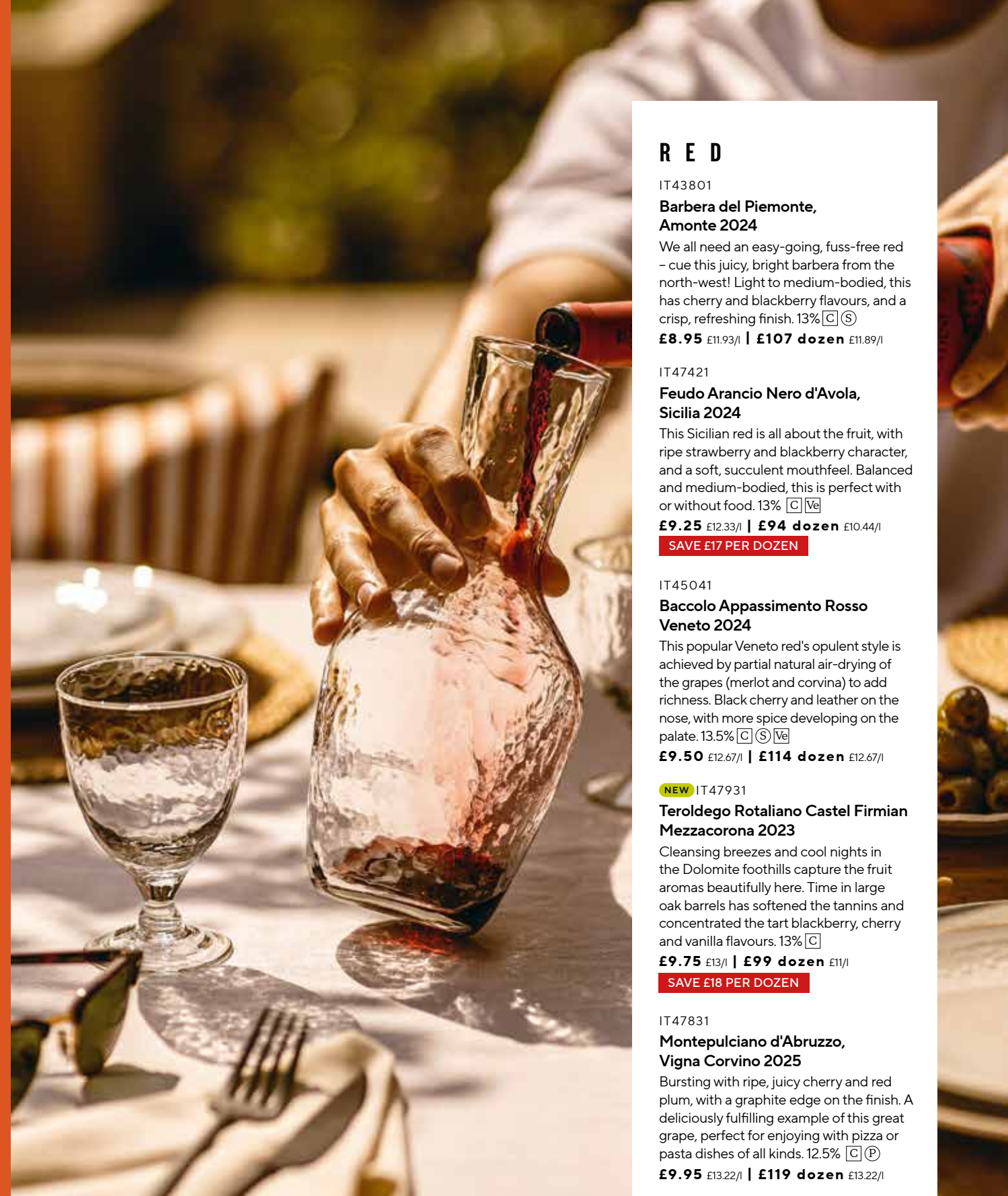
SAVE £14 PER DOZEN

IT43351

The Society's Valpolicella Ripasso 2022

Full-bodied blueberry and cherry-scented Ripasso where the wine has been 'passed over' the dried grapes that were used in the production of Amarone, adding richness and depth to this vibrant leather-spiced Valpolicella. Drink now to 2029. 13.5%  

£11.95 ~~£15.94/l~~ | £143 dozen ~~£15.89/l~~



Italian house wines

These honest, delicious bottles represent my Italian 'house' wines; and with some offering fantastic supplier-supported discounts, they couldn't be more tempting.

RED

IT43801

Barbera del Piemonte, Amonte 2024

We all need an easy-going, fuss-free red – cue this juicy, bright barbera from the north-west! Light to medium-bodied, this has cherry and blackberry flavours, and a crisp, refreshing finish. 13%  

£8.95 ~~£11.93/l~~ | £107 dozen ~~£11.89/l~~

IT47421

Feudo Arancio Nero d'Avola, Sicilia 2024

This Sicilian red is all about the fruit, with ripe strawberry and blackberry character, and a soft, succulent mouthfeel. Balanced and medium-bodied, this is perfect with or without food. 13%  

£9.25 ~~£12.33/l~~ | £94 dozen ~~£10.44/l~~

SAVE £17 PER DOZEN

IT45041

Baccolo Appassimento Rosso Veneto 2024

This popular Veneto red's opulent style is achieved by partial natural air-drying of the grapes (merlot and corvina) to add richness. Black cherry and leather on the nose, with more spice developing on the palate. 13.5%   

£9.50 ~~£12.67/l~~ | £114 dozen ~~£12.67/l~~

NEW IT47931

Teroldego Rotaliano Castel Firmian Mezzacorona 2023

Cleansing breezes and cool nights in the Dolomite foothills capture the fruit aromas beautifully here. Time in large oak barrels has softened the tannins and concentrated the tart blackberry, cherry and vanilla flavours. 13% 

£9.75 ~~£13/l~~ | £99 dozen ~~£11/l~~

SAVE £18 PER DOZEN

IT47831

Montepulciano d'Abruzzo, Vigna Corvino 2025

Bursting with ripe, juicy cherry and red plum, with a graphite edge on the finish. A deliciously fulfilling example of this great grape, perfect for enjoying with pizza or pasta dishes of all kinds. 12.5%   

£9.95 ~~£13.22/l~~ | £119 dozen ~~£13.22/l~~

IT47041

Tarantino Primitivo Segnavento, Pervini 2024

Primitivo is a great bet for anyday reds, and this one has gorgeous flavours of ripe blackberry fruit, plum compote and sun-ripened fig. With medium body and a refreshing finish, this is a super anyday drop. Drink now to 2028. 13.5%   

£10.50 ~~£14/l~~ | £126 dozen ~~£14/l~~

IT46091

Salice Salentino Riserva, Vallone 2022

These old, bush-trained negroamaro vines on Vallone's San Pancrazio vineyard in Italy's heel produce intense flavours. This ma has had time in large old oak to soften and has generous blackcurrant fruit and a full-bodied palate. Drink now to 2030. 13.5% 

£10.50 £14/1 | **£112 dozen** £12.44/1
SAVE £14 PER DOZEN

IT45221

Nerofino Rosso Vigneti delle Dolomiti, Castel Firmian 2022

An inspired blend of two Dolomite varieties, teroldego for blackberry and blueberry fruit and full body, and lagrein for juicy softness with hints of cocoa and spice. Aromatic, rich, and well-structured. Drink this year and next. 13%  

£10.95 £14.60/1 | **£115 dozen** £12.78/1
SAVE £16 PER DOZEN

IT44301

Rosso Piceno, Saladini Pilastrì 2024

Perfect for hearty Italian fare and all kinds of grills, this sangiovese with a dash of montepulciano is brimming with spicy cherry and hedgerow-berry scents, with supple tannins and a moreish, refreshing finish. Drink now to 2028. 13%  

£11.50 £15.33/1 | **£138 dozen** £15.33/1

IT41731

Aglianico del Vulture Le Ralle, Alovini 2021

A prime example of aglianico's lovely, wild scent, structured tannins and bracing acidity. Aromas include oregano, soy, ripe red cherry and blackberry, while the palate is tangy and velvety. Lovely with meaty stews or pizza. Drink this year and next. 13% 

£11.50 £15.33/1 | **£138 dozen** £15.33/1

IT44321

Chianti, Cerro del Masso 2025

With bright red-berry and tart cherry flavours, this expressive sangiovese has lift and zest with some spice developing on the finish. A splendid partner for salami, pizza and tomato-based pasta dishes. Drink now to 2029. 13.5% 

£11.50 £15.33/1 | **£138 dozen** £15.33/1

IT46851

Foresco Umbria, Barberani 2022

This well-judged blend of 80% sangiovese with 10% each cabernet sauvignon and merlot is fresh, tangy and bright, with flavours of red cherry, plum and dried Mediterranean herbs, and an earthy complexity. Drink now to 2029. 12.5% 

£12.95 £17.27/1 | **£136 dozen** £15.11/1
SAVE £19 PER DOZEN

R O S É

IT45811

Alpha Zeta Rosato Veronese 2025

Pale in colour, this strawberry and cherry-scented rosato is beautifully refreshing. If you're looking for the perfect aperitivo, search no further! 12.5%  

£8.25 £11/1 | **£99 dozen** £11/1

IT46161

Cerasuolo d'Abruzzo, Contesa 2025

This brightly coloured, beautifully delicate dry rosato from the east of Italy has lovely redcurrant and cranberry flavours with a little spice on the finish. 12%  

£9.95 £13.27/1 | **£107 dozen** £11.89/1
SAVE £12 PER DOZEN



Save
£18.80

£104
dozen

MX26193

ITALIAN DEALS CASE

Stock up for less with these fantastic supplier-supported savings.

RED

- The Society's Chianti Rufina 2022
- The Society's Sicilian Reserve Red 2022
- Feudo Arancio Nero d'Avola, Sicilia 2024
- Salice Salentino Riserva, Vallone 2022
- Nerofino Rosso Vigneti delle Dolomiti, Castel Firmian 2022
- Teroldego Rotaliano Castel Firmian Mezzacorona 2023
- Feudo Arancio Nero d'Avola, Sicilia 2024

ROSÉ

- Cerasuolo d'Abruzzo, Contesa 2025

WHITE

- The Society's Verdicchio Classico 2025
- Pinot Grigio delle Venezie, Castel Pietra 2025
- Grillo, Sicilia, Feudo Arancio 2025
- Verdicchio dei Castelli di Jesi Classico Superiore, Tenute Peralisi 2025
- Orvieto Classico Superiore Castagnolo, Barberani 2025

Vino della casa

I've always loved exploring the country's wine regions through the house wines poured in the backstreets of small hilltop and coastal towns. In these independent trattoria, incredibly proud proprietors choose their ingredients with the utmost care and consideration. The same tends to be true of the house wines, frequently made just down the road, sometimes by friends or neighbouring growers, from cherished local grape varieties. They are not selected for simply being inexpensive: they are wines that reflect local traditions and can be generously served by the carafe by an owner who would happily sit down and drink themselves. The Italian house wines selection in these pages was chosen to reflect that spirit.



Scan here to read the article

W H I T E

IT45861

Piemonte Cortese, Araldica 2025

A delightful introduction to cortese, the grape behind Gavi, grown across Piedmont in north-west Italy. Light, crisp, invigorating and dry with with pear, apple and lemon flavours. Perfect fridge-door white. 11%  

£7.95 £10.60/1 | **£95 dozen** £10.56/1

IT47191

** Catarratto Birgi Tre Venti Siciliane 2025**

The perfect, easy-going summer sipper from Sicily with a perfume of lemon, apple and oyster shell. Made from the local catarratto grape in stainless steel to preserve freshness. 12% 

£7.95 £10.60/1 | **£95 dozen** £10.56/1

IT47441

Pinot Grigio delle Venezie, Castel Pietra 2025

A pitch-perfect pinot grigio, dry and refreshing with flavours of ripe green apples and conference pears, and a chalky minerality. Well-balanced, easy-drinking anyday white. 12%  

£8.50 £11.33/1 | **£86 dozen** £9.56/1
SAVE £16 PER DOZEN

IT46141

Palladium Garganega, Veneto 2025

A lovely take on the Soave grape, garganega, showing delicate sage, pear and citrus aromas that continue on the light, dry palate. Bright, unoaked, fruity, refreshing and crisp. 12.5%  

£8.75 £11.67/1 | **£105 dozen** £11.67/1

IT45981

Vermentino Sicilia, Mandrarossa 2025

The vermentino grape loves the heat yet retains its natural acidity and freshness even in the sun-drenched vineyards of Sicily. This scented, peachy and lemony example comes from a brilliant co-operative. 12.5%  

£8.95 £11.93/1 | **£107 dozen** £11.89/1

IT46981

Grillo, Sicilia, Feudo Arancio 2025

Friendly, sunny Sicilian grillo showing apricot and pink-grapefruit notes with a touch of saltiness on the refreshing finish; unsurprising for vines grown so close to the sea! 13% 

£8.95 £11.93/1 | **£92 dozen** £10.22/1
SAVE £15 PER DOZEN

IT46121

Passerina Abruzzo, Contesa 2025

Appealingly fresh, characterful Abruzzi white. Dry and crisp with pear, nectarine and a hint of orange. Bright acidity carries through to a tangy, refreshing finish, making this easy, satisfying and versatile. 12%  

£9.95 £13.27/1 | **£119 dozen** £13.22/1

IT45971

Soave Classico Coste, Cantina di Monteforte 2025

Pristine, precise Soave from the leading Cantina di Monteforte co-operative. This displays ripe yellow plum and peach fruit, with a stony minerality bringing complexity. Bright and refreshing, with a touch of waxy texture on the finish. 13%  

£9.95 £13.27/1 | **£119 dozen** £13.22/1

IT47511

Gambellara Classico, Monopoli 2025

Elegant, crisp white wine from near to Soave, this Gambellara is an attractive citrus and pear-flavoured wine, with a dry, linear style and a moreish salinity. Lovely with pasta in creamy sauces. Drink now to 2028. 13%  

£10.50 £14/1 | **£126 dozen** £14/1

IT47951

Falerio, Saladini Pilastrì 2025

A delightful, original, full-flavoured white made from organically grown grapes from the south of Le Marche. Dry, bright, crisp and very vibrant with yellow peach, citrus zest and lemon verbena character. Drink this year and next. 13%  

£10.95 £14.60/1 | **£131 dozen** £14.56/1

IT46841

Verdicchio dei Castelli di Jesi Classico Superiore, Tenute Peralisi 2025

A precise, tense example of one of Italy's finest white grapes. Green-apple, grapefruit and saline notes all hold well on the upliftingly zesty finish. Perfect for any catch of the day, enlivened with herby marinades. Drink this year and next. 12%  

£11.50 £15.33/1 | **£122 dozen** £13.56/1
SAVE £16 PER DOZEN

IT47331

Cirò Calabria Greco, Santa Venerè 2025

Made from organically cultivated grapes on a beautiful hillside vineyard overlooking the sea, this is a delightful peach, lemon and oyster-shell-scented white with a clean, dry finish. Seafood pasta would be perfect. Drink this year and next. 12.5% 

£12.50 £16.67/1 | **£150 dozen** £16.67/1



Eat & Drink Italy

To brighten up a Wednesday evening or start the weekend in style, matching Italian wines with Italian dishes is one of the easiest routes to success. Italian food and wine features on my table several times a week. Here are some favourite anyday pairings.

RED

IT45251

Chianti, Poggiotondo 2024

Sangiovese always sings with richer meatier dishes. This Chianti's vibrant acidity and savoury character make it perfect with spaghetti and meatballs in tomato sauce or fennel sausage and herb dishes as well as, of course, partnering perfectly all manner of steaks (preferably doused in additional olive oil!). Drink now to 2028. 13%   
£13.95 £18.60/l | **£167 dozen** £18.56/l

IT46961

Dogliani, Luigi Einaudi 2024

Dolcetto is one of Piedmont's traditional lunchtime wines, valued for its vibrant purple-fruit character, gentle bitterness and food-friendly tannins. It shines with antipasti, salami, porcini mushrooms or a nourishing bowl of meaty tortellini in broth. Drink now to 2029. 13.5%  
£14.50 £19.33/l | **£174 dozen** £19.33/l

IT47611

Bardolino Le Fraghe 2025

Light, fragrant and full of red-berry charm, Bardolino is at its best served lightly chilled. Try it with a simple margherita pizza, caprese salad or grilled vegetables for an easy-going summer supper dreaming of the Italian Lakes. Drink this year and next. 12.5%   
£14.50 £19.33/l | **£174 dozen** £19.33/l

IT47701

Aglianico Anima Lavica, La Guardiense 2023

Aglianico's depth, dark-fruit character and firm structure make it ideal for richer dishes. Pair it with a Neapolitan-style pizza topped with spicy salami, aubergine parmigiana or a slow-cooked ragù, where the wine's intensity comes into its own. Drink now to 2028. 13% 
£14.95 £19.93/l | **£179 dozen** £19.89/l

IT45681

Barbera d'Alba Fisetta, Ciabot Berton 2024

Barbera is, for me, one of Italy's real hidden gems; a cherry-scented, brightly acidic grape that matches tomatoes so well. Perfect with simple pasta pomodoro or rich local tajarin ragù through to cherry-tomato-laden pizzas or slow-cooked, tomato-strewn lamb. Drink now to 2028. 13.5%  
£14.95 £19.93/l | **£179 dozen** £19.89/l

IT47611

Valpolicella Classico, Allegrini 2025

Bright cherry fruit and lively freshness make Valpolicella one of Italy's most naturally food-friendly reds. A real all-rounder, whether that's a margherita pizza, a classic lasagne, or finally my beloved pesto pasta. Drink now to 2028. 12.5%  
£15 £20/l | **£180 dozen** £20/l



SPARKLING

SG2231

Vecchio Moro Lambrusco Grasparossa Rinaldini

Few wines feel more at home with the cuisine of Emilia-Romagna than its sparkling red, Lambrusco. Its gentle sparkle, dark fruit and refreshing finish make it a superb partner for a rich lasagne or a generous plate of tagliatelle al ragù, cutting through the richness while complementing the savoury depth of the dish. This Bologna pairing seems to be finding a new home in the fresh pasta joints of London's foodie scene. 12% 
£12.75 £17/l | **£153 dozen** £17/l



W H I T E

IT46151

Greco Basilicata Le Ralle, Alovini 2025

Greco's generous stone-fruit character and easy-going nature make it wonderfully versatile. Pair it with a pizza topped with grilled vegetables and buffalo mozzarella. I always find this a great, moreish glass while cooking, too! Drink this year and next. 13% [2](#) [P](#)
£11.50 £15.33/l | **£138 dozen** £15.33/l

IT47741

Frascati, Principe Pallavicini 2025

The classic wine of Rome and one of Italy's great anyday food wines. Crisp, dry and subtly floral, it's a natural match for cacio e pepe, carbonara or a simple white pizza topped with mozzarella and prosciutto. Drink this year and next. 12.5% [1](#)
£11.95 £15.93/l | **£143 dozen** £15.89/l

IT47301

La Segreta Grillo, Planeta 2025

The bright citrus, saline and subtle herbal notes of grillo make it a natural partner for seafood. Try it with spaghetti alle vongole or a simple prawn linguine, where the wine's freshness comes to the fore. Drink this year and next. 12.5% [2](#) [S](#)
£12.50 £16.67/l | **£150 dozen** £16.67/l

IT46911

Verdeca, San Moro Puglia 2025

With its bright fruit and refreshing finish, verdeca is made for the flavours of Italy's sunny south. Enjoy with burrata and tomatoes, focaccia drizzled with olive oil or a pizza topped with fresh vegetables and basil. Drink this year and next. 13% [2](#)
£13.50 £18/l | **£162 dozen** £18/l

IT47961

Verdicchio di Matelica, Borgo Paglianetto Petrarà 2025

Verdicchio combines freshness with an almost savoury depth, making it particularly versatile at the table. Try it with courgette and pea risotto, freshly fired fish (and chips), or pasta tossed with olive oil, garlic and parmesan. Drink this year and next. 13% [2](#) [S](#) [O](#)
£14.50 £19.33/l | **£174 dozen** £19.33/l

IT47241

The Society's Exhibition Soave Classico 2025

Soave has long been one of Italy's most dependable partners for uncomplicated cooking. Its clear quality, gentle almond note and citrus freshness work beautifully most Sundays with my Italian-inspired, garlic and rosemary-scented roast chicken. Drink this year and next. 12.5% [1](#) [S](#) [O](#) [Ve](#)
£16.50 £22/l | **£198 dozen** £22/l



Smart Italian Classics

One of the reasons I enjoy buying Italian wine so much is the value it continues to offer. These are our Italian 'Small Wonders' – bottles from classic appellations and outstanding producers that overdeliver on character, complexity, balance and a strong sense of place.

W H I T E

IT46861

Orvieto Classico Superiore Castagnolo, Barberani 2025

Niccolò Barberani puts heart and soul into this brilliant blend, which has deservedly become the most popular of a very high-grade range of wines he makes, with its appealing citrus aroma and fresh, appetising, mineral-edged palate. Drink this year and next. 12% [2](#) [O](#) [Ve](#) [S](#)
£12.50 £16.67/l | **£135 dozen** £15/l

SAVE £15 PER DOZEN

IT47781

Pinot Bianco, Südtirol-Alto Adige, Hofstätter 2025

This white-peach and herb-scented white has great poise and crystalline purity on the palate. Elegant and understated with real appeal, freshness and character, it is a beautiful example of Alto Adige pinot bianco. Drink now to 2028. 13% [1](#)
£15 £20/l | **£180 dozen** £20/l

IT46801

Soave Classico, Ca' Visco, Coffele 2025

This is Soave Classico on a whole new level, with a complex array of pear, citrus, flinty mineral flavours and a long, intense finish. The 2024 has beautiful tension, linearity and energy, and promises to age gracefully. Superb. Drink now to 2028. 12.5% [2](#) [O](#) [Ve](#)
£17 £22.67/l | **£204 dozen** £22.67/l

IT47721

Roero Arneis Bric Ceniciurio, Pittatore Sacchetto Fiorella 2025

This producer is a specialist in the arneis grape, so well adapted to the sandy soils of Roero in Italy's Piedmont region. Concentrated lemon-rind, grapefruit, wax and mineral notes with great freshness and finesse. Drink now to 2029. 13.5% [1](#)
£17 £22.67/l | **£204 dozen** £22.67/l

IT45951

Gavi di Gavi Montessora, La Giustiniana 2025

Single-vineyard Gavi di Gavi with beguiling aromas of apple, lime and a touch of smokiness. The palate shows great drive, tension and steely acidity; bracingly fresh, with a persistent, mineral finish. Like Chablis? Try this! Drink this year and next. 13% [1](#) [Ve](#)
£18.50 £24.67/l | **£222 dozen** £24.67/l

IT47371

Etna Bianco, Pietradolce 2025

From Sicilian bush-vine carricante grown at 800m on the northern slopes of Etna, this is a beautifully elegant volcanic white. Delicately fragrant with lemon verbena, sage and salted pistachios, lifted by racy acidity and a linear precision. Drink now to 2029. 13% [1](#)
£23 £30.67/l | **£276 dozen** £30.67/l



R E D

IT43931

Santa Tresa, Cerasuolo di Vittoria, Sicilia 2022

Well-balanced Sicilian blend of nero d'Avola and frappato. A little of the former was allowed to raisin naturally on the vine to intensify the notes of Morello cherry and raspberry. Frappato adds freshness and spice to this full-bodied, velvety wine. Drink now to 2028. 14%

£13.95 £18.60/l | **£167 dozen** £18.56/l

IT47691

Valpolicella Superiore, Col de La Bastia, Fattori 2024

This vibrant, red-berry-driven Valpolicella has more body and drive than most, with abundant fruit and yet cooling black-pepper spice too. Perfect with classic Italian dishes, bolognese, pizza or mushroom risotto. Drink now to 2028. 13.5%  

£13.95 £18.60/l | **£167 dozen** £18.56/l

IT43331

Chianti Classico, Castello La Leccia 2022

Crunchy, vibrant, medium-bodied Classico from organic grapes, perfumed with redcurrant, red cherry and fresh tea leaves. Ripe red-berry fruit and balsamic spice on the palate are framed by fine-grained tannins and bright acidity. Drink now to 2028. 14%

£14.95 £19.93/l | **£179 dozen** £19.89/l

NEW IT46821

The Society's Exhibition Chianti Classico 2024

Made for us at the historic Castello di Brolio, this is a flagship Chianti from a great name. Dark cherry, plum, red apple and raspberry are complemented by leather, spice and firm tannins in a fresh, well-balanced, long-flavour wine. Drink now to 2030. 13.7%

£16.50 £22/l | **£198 dozen** £22/l

MAKE IT A MIXED CASE

MX26191

SMART ITALIAN CLASSICS

Six brilliant-value bottles that overdeliver on quality.

WHITE

- Etna Bianco, Pietradolce 2025
- Soave Classico, Ca' Visco, Coffele 2025
- Gavi di Gavi Montessora, La Giustiniana 2025

RED

- Chianti Classico, Filetta di Lamole 2022
- Dolcetto d'Alba, GB Burlotto 2024
- Rosso di Montalcino, Canalicchio di Sopra 2024

IT47801

Lagrein Alto Adige, Hofstätter 2024

This medium-bodied lagrein, a grape local to Alto Adige, has an inky violet and black-fruit nose, bright acidity and well-integrated tannins supporting the blackberry and savoury bresaola flavours that develop on the finish. Drink now to 2029. 13%  

£17 £22.67/l | **£204 dozen** £22.67/l

IT46341

The Society's Exhibition Langhe Nebbiolo 2023

A young-vine 'baby Barbaresco' from Enrico Dellapiana, showing all the perfume, elegance and purity you'd expect from its big brother. Aged in large oak barrels, it offers fragrant rose-petal, violet and red-cherry flavours. Drink now to 2030. 14%  

£17.50 £23.33/l | **£210 dozen** £23.33/l

IT46721

Rosso di Montalcino, Canalicchio di Sopra 2024

Elegant, energetic, and a superb introduction to the wonderful wines of the renowned Canalicchio di Sopra. Vividly fresh and layered, with red-cherry, rosemary, savoury spice and a stony-mineral edge. Real intensity and brilliant ageing potential. Drink now to 2029. 14.5% 

£24 £32/l | **£288 dozen** £32/l

IT44231

Chianti Classico, Filetta di Lamole 2022

One of Classico's highest sites, Filetta produces wines of rare fragrance and finesse, with well-balanced, silky flavour. Floral notes combine with bright blueberry and plum in a concentrated yet elegant wine with a hint of graphite on the finish. Drink now to 2032. 14%  

£27 £36/l | **£324 dozen** £36/l

£126
six

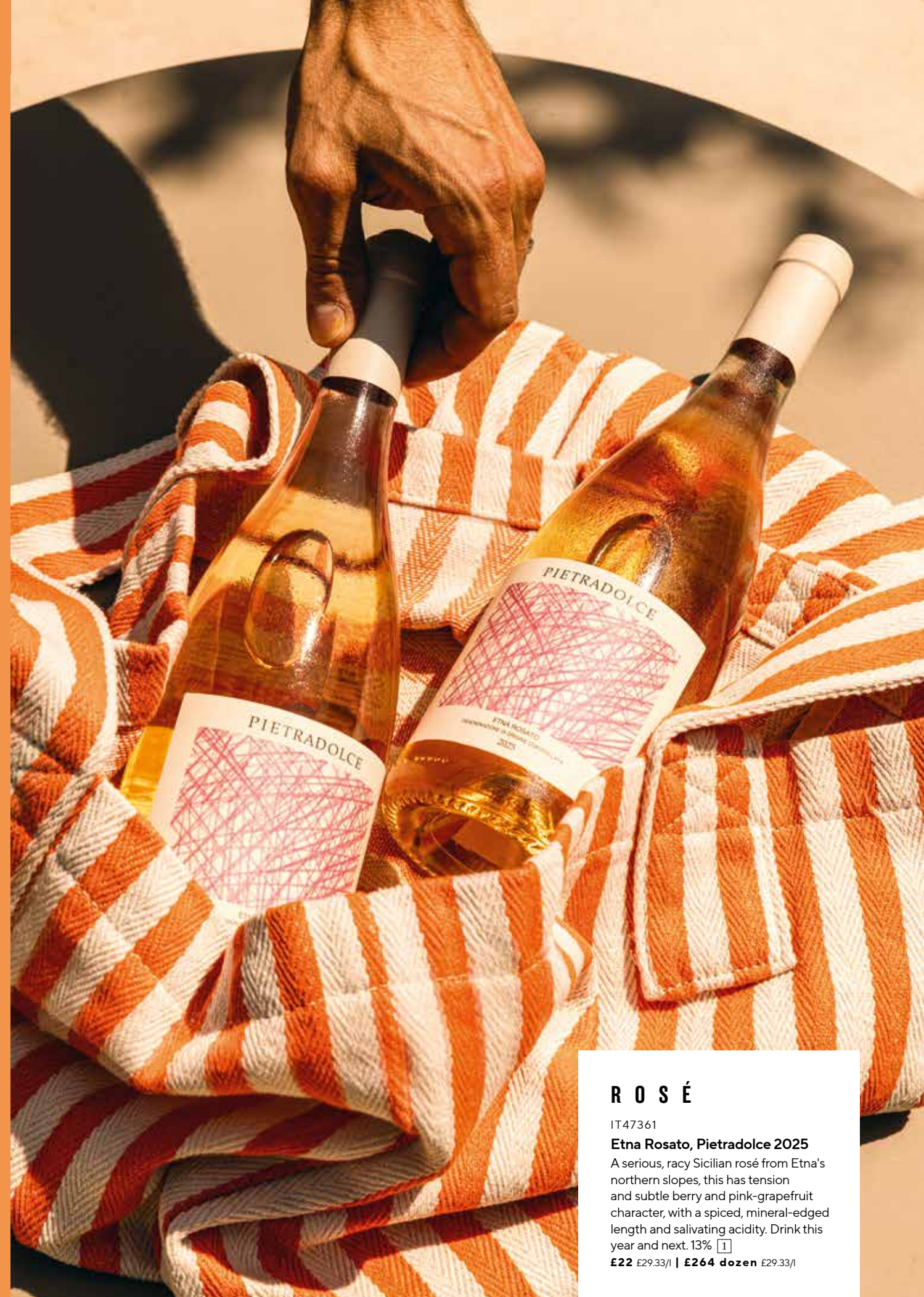
R O S É

IT47361

Etna Rosato, Pietradolce 2025

A serious, racy Sicilian rosé from Etna's northern slopes, this has tension and subtle berry and pink-grapefruit character, with a spiced, mineral-edged length and salivating acidity. Drink this year and next. 13% 

£22 £29.33/l | **£264 dozen** £29.33/l



Italy for explorers

One of Italian wine’s many joys is that there’s *always* something new to try. This selection celebrates wines that offer the same exceptional value and authenticity as the better-known names, but which come from lesser-known grapes and regions.



WHITE

NEW IT47981
Fontezoppa Porta Marina Ribona 2024

A beautifully fresh expression of Marche's native ribona grape, offering notes of white flowers, apple, citrus and distinctive saline freshness. Crisp, elegant and lightly textured, with a mineral finish, it's a natural with seafood and Mediterranean cooking. Drink now to 2028. 13% [1](#)

£13.50 £18/ | £162 dozen £18/

NEW IT47971
De Falco Fiordilava Falanghina del Vesuvio 2024

From the volcanic slopes of Vesuvius, this expressive falanghina combines peach, apple and citrus flavours with a refreshing saline twist. Textured yet vibrant, with a lingering mineral finish, it captures the distinctive character of this historic wine-growing region. Drink now to 2028. 13% [2](#)

£16 £21.33/ | £192 dozen £21.33/

IT47271
Timorasso, Boveri Luigi 2024

From a producer focused on the wonderful timorasso grape, this has gorgeous intensity immediately on the palate, of white and yellow peach, orchard fruit and Alpine herbs, with a beautiful salty freshness on the long finish. Drink now to 2029. 14% [1](#) [Ve](#)

£16 £21.33/ | £192 dozen £21.33/

IT47461
Vescovado Guardavalle Calabria Bianco, Santa Venere 2025

The native guardavalle grape of Calabria has produced this wonderfully individual, salted-apple and quince-perfumed medium-bodied wine. Aromatic and expressive, with wild herbs and lemon-balm notes, finishing with a tangy orange-peel finish and a twist of spice. Drink now to 2028. 13% [1](#) [O](#)

£16.50 £22/ | £198 dozen £22/

NEW IT47851
Spoletto Trebbiano Spoletino, Scacciadiavoli 2025

Fresh, characterful Umbrian white with notes of citrus, white peach and wild herbs. Bright and textured, with lively acidity and a subtle savoury edge, it is a distinctive expression of the increasingly prized trebbiano spoletino grape. Drink now to 2028. 12.5% [1](#)

£19.50 £26/ | £234 dozen £26/

IT46601
Zagreo Fiano, Roccamonfina, I Cacciagalli 2022

An amphora-aged surprise favourite at a recent tasting. This lime and peach-scented, vibrant fiano from Roccamonfina won us over on perfume alone. Diana Iannaccone's biodynamic approach and traditional methods yield truly exciting wines. Drink now to 2028. 12% [2](#) [O](#)

£20 £26.67/ | £240 dozen £26.67/



ROSÉ

IT47431
Scassabarile Marsigliana Nera Rosato, Santa Venere 2025

Bewitching and original rosé from organically cultivated native Calabrian marsigliana nera grapes. With aromas of wild red berries and flavours of ripe strawberries, this balances natural sweetness with bright freshness and is a rare delight. Drink this year and next. 13% [2](#) [O](#)

£16.50 £22/ | £198 dozen £22/

RED

IT46871
Aglianico del Vulture, Calice Donato D'Angelo 2022

Old aglianico vineyards at 500 metres on exposed volcanic soils lend this wine a vivid freshness and a ferrous minerality to balance the concentrated red plum and blackberry fruit. With powerful tannic structure and a dried herb lift, this is a full-bodied delight. Drink now to 2029. 13.5% [D](#) [Ve](#)

£13.50 £18/ | £162 dozen £18/

NEW IT47991
Fontezoppa Pepato Serrapetrona 2022

A fascinating expression of Marche's native vernaccia nera, offering flavours of wild cherry, plum and violet alongside the black-pepper spice that gives the wine its name. Fresh and energetic, with fine tannins and subtle complexity. Try with charcuterie and grilled meats. Drink now to 2029. 13.5% [C](#)

£15.50 £20.67/ | £186 dozen £20.67/

IT47311
Frappato Vittoria, Planeta 2025

Pale and juicy, this Sicilian frappato is a step up from simpler expressions, sappy, peppery and bursting with pomegranate, red-cherry and raspberry fruit. Supple, bright and refreshing, it's perfect lightly chilled. Drink this year and next. 12.5% [B](#) [O](#)

£16.50 £22/ | £198 dozen £22/



IT44791
Verduno Pelaverga, GB Burlotto 2024

This hugely distinctive wine is incredibly perfumed with aromas of raspberries, white pepper, violet, rosehip, and Mediterranean herbs. Try lightly chilling it to serve. Drink now to 2028. 13% [D](#) [Ve](#)

£17 £22.67/ | £204 dozen £22.67/

IT44911
Morellino di Scansano, Podere 414 2023

Generously flavoured, spicy red with the balance and structure to age well. 85% sangiovese and 15% bacca rossa from a small organically farmed estate, this offers red-berry fruit framed with cedar and a long, silky finish. Drink now to 2028. 14% [D](#) [O](#)

£18.50 £24.67/ | £222 dozen £24.67/



MAKE IT A MIXED CASE

EXPLORE ITALY

Take a trip through six of Italy's thrilling, lesser-known styles.

WHITE

- De Falco Fiordilava Falanghina del Vesuvio 2024
- Vescovado Guardavalle Calabria Bianco, Santa Venere 2025
- Spoletto Trebbiano Spoletino, Scacciadiavoli 2025

RED

- Morellino di Scansano, Podere 414 2023
- Aglianico del Vulture, Calice Donato D'Angelo 2022
- Frappato Vittoria, Planeta 2025

£100
six

Make it a MIXED CASE

See page 6
for the
**ITALIAN
DEALS
CASE**

£123
dozen

MX26201

UNDER-£12 ITALIAN REDS

Double up on six of the best-value reds in all of Italy.

- Baccolo Appassimento Rosso Veneto 2024
- Barbera del Piemonte, Amonte 2024
- Nerofno Rosso Vigneti delle Dolomiti, Castel Firmian 2023
- Salice Salentino Riserva, Vallone 2022
- Chianti, Cerro del Masso 2025
- Aglianico del Vulture Le Ralle, Alovini 2021

£123
dozen

MX26202

UNDER-£12 ITALIAN WHITES

Few countries can deliver such crisp, characterful whites at these prices. This case features two bottles each of

- Piemonte Cortese, Araldica 2025
- Vermentino Sicilia, Mandrarossa 2025
- Frascati, Principe Pallavicini 2025
- Verdicchio dei Castelli di Jesi Classico Superiore, Tenute Peralisi 2025
- Greco Basilicata Le Ralle, Alovini 2025
- Gambellara Classico, Monopollio 2025

MX26192

ITALIAN SUMMER DOZEN

An all-purpose summer dozen, brimming with fridge-door favourites and alfresco-friendly reds.

WHITE

- Frascati, Principe Pallavicini 2025
- Ciro Calabria Greco, Santa Venera 2025
- Timorasso, Boveri Luigi 2024
- Verdeca, San Moro Puglia 2025
- Soave Classico, Ca' Visco, Coffele 2025
- The Society's Verdicchio Classico 2025

RED

- Bardolino Le Fraghe 2025
- The Society's Exhibition Chianti Classico 2024
- Nerofno Rosso Vigneti delle Dolomiti, Castel Firmian 2022
- Morellino di Scansano, Podere 414 2023
- The Society's Sicilian Reserve Red 2022
- Barbera del Piemonte, Amonte 2024

£155
dozen

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