

- 1) For me, the interesting wines have to be tasted only when they are old when they start to take the taste of the terroir. When they are young their taste is what has been given to them by the enologist or by the manufacturer;
- 2) With typical Italian wines, like Nebbiolo, Sangiovese and Aglianico, you should not go overboard with the percentage of new wood.
- 3) It has been evident an Americanization process in Italy, now this phenomenon is ending.
- 4) The best wines for me are those in which the fruity side comes out only at the end of the tasting, the moment which can leave a positive impression in the mouth
- 5) Recently the wines have been suitable for the competition and not really to be drunk.
- 6) In the past we have tasted many weak Sangiovese, it has now been shown that this variety can give wines of structure, longevity and excellent quality.
- 7) Merlot and Cabernet vines have been planted everywhere but they are very delicate
- 8) You can invent a powerful model of Merlot, alcoholic and baked, but I think that is not the successful one.
- 9) The Syrah is not a Mediterranean grape, but a continental one, otherwise it is the Shiraz.
- 10) Sicily region is still the promised land, but for now I have not found it yet!
- 11) One of the finest red wines but less understood one is the Italian Refosco .
- 12 ) We have good examples of Sauvignon in Alto Adige and Friuli. But to achieve good results you must achieve two conditions: first, avoid too grass between the rows and never exaggerate with maceration.
- 13) In tastings, I would like to convince my friends to enjoy Italian whites after reds, on the contrary one fails to appreciate them much better.