MARY TAYLOR WINE

‘Fastest Growing Brands: $15-$25 Segment’ -Nielsen 2026

‘Excellent Values’ -The New York Times

SOFIA BRESCIA

Sofia Brescia is a name given to honor to the previous generation of wine growers, many of who were women that have been forgotten by historical naming conventions.

From the foothills of the Alps on the east side of the province of Vicenza, vineyards planted upwards of 30 years ago bear fruit of the Glera and Garganega grapes. The winery works sustainably, and in concert with the local eco-system. Grasses and flowers grow between the rows. The Glera grape is a long-standing synonym of northern Italy's Prosecco grape, and the name by which it is now officially known. This green-skinned variety has been grown for hundreds of years in the Veneto and Friuli regions, most famously to produce sparkling Prosecco wines. Garganega is best known as the white grape variety used to make Soave and Gambellara. In the early years of the 21st Century, DNA profiling revealed that it is the same variety as Grecanico Dorato found in Sicily. Frizzante wine is a lower pressure than Spumante. The bubbles are a result of the addition of tirage – in this case 15-25 g/l concentrated grape must is added as part of the liqueur d'expedition before secondary fermentation.



Veneto Frizzante IGT



60% Glera, 40% Garganega. Stainless steel. **Sustainable!**

Citrus, Asian pear, Acacia honey, Jasmine and a touch of sea salt all grace the nose and palate of this charming frizzante. This white wine is absolutely lovely and fresh, the ‘frizzante’ element of the wine expresses itself as a light spritz in the glass.

90 Points – Best Buy – Wine Enthusiast – *“This fun wine is full of enticing aromas that get the senses firing on all cylinders. Aromas of fresh lemon, lemon oil and wet slate with a leesy yeast note pour from the glass. The palate is packed with fresh, ripe orchard fruits and yellow roses to finish with a bright pop of acidity.”*