PICCOLO GOCCIO

Piccolo Goccio is a range of authentic Italian wines, the same kind of wines you would be drinking sitting in a cafè in Italy. ('Piccolo Goccio' means little sip, in Italian.) The wines are made from local grape varieties grown in different parts of Italy by some of our favorite producers who take great care in their grape-growing and winemaking. Each wine has been chosen as an excellent selection for food pairing and daily drinking. We have been exploring Italy for wines to import for more than 30 years and we love how well the local wines pair with local flavors. We feel strongly that the best examples of every grape variety are found in their historic regions and this selection of Italian wines represents just that. Our idea is to bring you a wine for every day of the week so you too can enjoy drinking your way around Italy, whether you are enjoying a classic Italian dish or your favorite local take-out. All of our labels are environmentally friendly. All paper for front and back labels is made from 40% recycled material with 55% environmentally friendly fiber (certified FSC®). The remaining 5% is cotton fiber.





2025 Pinot Grigio, Alto Adige

Altitude, Aspect, & Soil Type: 400 M, Lime with glacial deposits
Maceration & Fermentation: Controlled low temperature fermentation in stainless steel fermenters with selected yeasts
Aging: 4 months in stainless steel, on the lees
Finishing: Fined, filtered

It's an excellent everyday white wine, both flavorful and fresh, good by itself or with all kinds of food. In the glass it shows distinct pale yellow color, with aromas and flavors of ripe pear and apple, and hints of baking spices. **Organic!**



2025 Trebbiano, Abruzzo

Altitude, Aspect, & Soil Type: 150 M, N Facing, Clay
Maceration & Fermentation: Controlled low temperature fermentation in stainless steel with selected yeasts
Aging: 5 months in stainless steel, on the lees
Finishing: Fined and filtered, no cold stabilization

There are a number of Italian white grape varieties called Trebbiano; this wine is from the Abruzzo region, in central Italy. It's mostly made of two different Trebbianos, Trebbiano Abruzzese and Trebbiano Toscano. Shows aromas and flavors of apple and almond, with hints of citrus and herbs. Fresh, green-apple acidity makes it perfect by itself or with a wide range of foods. **Organic!**



2024 Barbera, Piedmont

Altitude & Soil Type: 250 M, S-SW Facing, Sandy with some clay, calcareous marl
Maceration & Fermentation: macerated for 6 days, fermented in stainless steel with selected yeasts
Aging: 5 months stainless steel, 3 months in bottle
Finishing: Fined, filtered, no cold stabilization

Barbera makes the perfect Wednesday night red wine. It goes with all sorts of different foods, from a wide range of pasta dishes to chicken or salmon, or tacos. The Piccolo Goccio variation is made by an excellent winery in the Asti area of Piedmont, which is Barbera's home region, and we selected this cuvée for its bright take on the variety. We find it extremely quaffable and chillable as well, showing bright fruit notes like cherry and raspberry, with fresh acidity and little tannin. **Sustainable!**



2024 Sangiovese, Tuscany

Altitude, Aspect, & Soil Type: 290M, N facing, silty sandy soil
Maceration & Fermentation: 10 days on the skins, 10-15% whole cluster, controlled low temperature fermentation in stainless steel with native yeasts Aging: 6 months in stainless steel on gross lees, 4 months on fine lees
Finishing: Unfined, unfiltered

Some of Italy's best and best-known wines are made of the Sangiovese grape, Chianti Classico and Brunello di Montalcino being the best-known examples. Our Sangiovese is grown and made for us by a Brunello producer, so it's from a noble area for the variety. Medium red in color, and shows classic varietal aromas and flavors - red fruits (wild strawberry, pomegranate), cedar and sandalwood, and hints of mediterranean herbs. Bright red-fruit acidity makes this an excellent choice with food, it would make all sorts of dishes sing, from pasta dishes to tacos. **Certified Organic!**



2024 Montepulciano, Abruzzo

Altitude, Aspect, & Soil Type: 150 M, S Facing, Clay
Maceration & Fermentation: 10 days on the skins, controlled low temperature fermentation in stainless steel with selected yeasts
Aging: 12 months in stainless steel
Finishing: Fined and filtered, no cold stabilization

Montepulciano is a grape variety native to central Italy that makes dark, deep, flavorful red wines. I think the best examples are from the Abruzzo region, and this one comes from a winery there, near Chieti. It's bottled for us by a winery we've known for years. **Organic!**