

Blog post

Wine of the week

Explore the world of wine



What is wine of the week?

Welcome to Wine of the Week — where we open a new bottle, share its story, and have a bit of fun along the way. Each week, we'll shine a light on a wine that deserves some attention — maybe it's a bold red from Italy, a zesty white from Spain, or a hidden gem that tastes way more expensive than it is. Whether you're a total wine geek or just someone who loves a good glass after work, this series is all about keeping things easy, honest, and enjoyable. No fancy talk — just real wines and real flavour.

In every video, we'll take a quick trip through the story behind the bottle — where it's from, who makes it, and what makes it stand out. You'll get a feel for the grape, the style, and what you can expect when you pour it. We'll talk tasting notes in plain English like "ripe cherries" or "hints of dark chocolate," not "nuanced expressions of tertiary character." You'll see why it's special, and maybe even pick up a new favourite along the way.

And because wine's best when it's shared, we'll chat about what to eat with it, when to drink it, and how to enjoy it. From cozy nights to sunny terrace afternoons, we've got a bottle for every vibe. So grab your glass, get comfy, and let's dive into this week's wine, one sip at a time. Cheers!

Week 1 - 2017 Speri Amarone della Valpolicella Classico Monte Sant'Urbano

This week's wine is the 2017 Speri Amarone della Valpolicella Classico Monte Sant'Urbano — a powerful yet refined red from the heart of Veneto, Italy. It's made by the Speri family, one of the region's historic producers, who craft this wine from their hillside vineyard in Fumane, sitting on limestone and volcanic soils. The grapes — mainly Corvina, Corvinone, and Rondinella — are handpicked and then dried for about 100 days using the traditional *appassimento* method, concentrating all that flavour before long aging in large oak barrels. On the nose, you'll find layers of dark cherry jam, dried rose, cinnamon spice, and a touch of cocoa and coffee. The palate is full-bodied, rich and warm, with flavours of ripe plum, dark chocolate, and sweet spice, framed by firm but silky tannins and a long, elegant finish. It's a wine that perfectly balances power and finesse. Pair it with braised beef, game, or aged cheeses — something hearty and slow-cooked. This bottle is a great example of Amarone at its best: bold, beautifully made, and deeply expressive of its place.

Week 2 - 2021 Castello di Neive Montebertotto Langhe Arneis

This week's wine is the 2021 Castello di Neive Montebertotto Langhe Arneis — a bright, aromatic white from the rolling hills of Piemonte in northern Italy. It comes from Castello di Neive, a historic estate known for combining traditional winemaking with a deep respect for the region's native varieties. The Arneis grapes for this wine are grown on the Montebertotto hillside, where sandy, mineral-rich soils help preserve freshness and enhance floral expression. After gentle pressing and cool fermentation in stainless steel, the wine rests briefly on its lees to build texture while retaining purity and vibrancy. On the nose, expect notes of white peach, pear, citrus zest, and delicate white flowers, with a subtle almond lift typical of well-made Arneis. The palate is crisp and refreshing yet rounded, offering flavours of ripe orchard fruit, lemon peel, and a stony, almost saline edge that brings the wine into beautiful balance. It finishes clean, elegant, and quietly complex — the kind of white that rewards slow sipping as much as casual enjoyment. Pair it with seafood crudo, fresh pastas with herbs, grilled vegetables, or soft cheeses; it shines alongside dishes that echo its freshness and finesse. This bottle is a wonderful example of what Arneis can be at its best: lively, expressive, and unmistakably rooted in the Langhe.

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