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Ring In The New Year With These 6 Italian Tipples



Nicole Trilivas Contributor ⓘ ⊕

Travel

Author of *GIRLS WHO TRAVEL*. I write about luxury travel and high-end food and drink.



Ring in the new year, Italian style GETTY

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From a lusciously honeyed Gewürztraminer grown high in the Dolomites in the north of Italy to a richly indulgent Passito from a small Sicilian island in the south, these Italian tipples will add some international flair to your New Year's Eve celebrations.



Ferrari Trento has been making "metodo classico" sparkling wine in Italy since 1902 FERRARI TRENTO

Ferrari Trento Blanc de Blanc Sparkling Wine

Bubbles are practically mandatory on New Year's Eve, and Italy has no shortage of fizz to enjoy. Adventure beyond Prosecco for something special, like a bright [Blanc de Blancs](#) from the heights of Trentino by one of Italy's most esteemed sparkling wine producers, [Ferrari Trento](#). Famed for bringing French champagne methodology to Trentino in 1902, Ferrari Trento makes award-winning [Trentodoc](#) Metodo Classico (classic method) sparkling wines, which can happily go head-to-head with France's finest.



Starlino is made in Turin, Italy in the historic Torino Distillati STARLINO

Starlino Arancione Aperitivo

A semi-dry aperitivo made with Sicilian blood orange peels and various other herbs and botanicals, Turin's [Starlino Arancione](#) makes for the perfect cocktail early in the night because it's low in alcohol. Try it on the rocks with a slice of orange or with tonic water (three parts tonic to one part Starlino Arancione).

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Tuscany's most famous DOCG, Brunello di Montalcino is a real occasion wine. INDEPENDENT WINE

Ridolfi Brunello di Montalcino DOCG 2015

Whether your New Year's Eve dinner is canapés or a full-blown Italian-style *cenone di Capodanno* (New Year's Eve feast) with all the trimmings, you're going to need a wine that can stand up to all that rich food and strong flavors. Enter Tuscany's boldest Sangiovese expression: Brunello di Montalcino. A Brunello, like the award-winning [Ridolfi Brunello di Montalcino DOCG 2015](#), is a real occasion wine with bold tannins and lots of red fruit up front. For other championship wines, check out [Independent Wines](#), the Italian wine specialists with a record number of award-winning wines stocked in their warehouse (plus they offer free next-day delivery, to most areas, and gorgeous complimentary gift wrapping).



Northern Italy's cool Alpine slopes are the home of Gewürztraminer. INDEPENDENT WINE

Kurtatsch Brenntal Gewürztraminer Riserva 2017

White wines from Alto Adige, in Italy's German-speaking, high-altitude north, are becoming more and more popular around the world. For a luxe New Year's Eve option, try the aromatic [Kurtatsch Brenntal Gewürztraminer Riserva 2017](#), which Independent Wines calls "Italian Christmas in a glass" thanks to perfumed notes of honey and candied orange peel, evoking extravagant slices of panettone.



With an extraordinarily rich aroma, Donnafugata Ben Ryé Passito di Pantelleria is a dessert wine ... [+]

B. PILOTTO

Donnafugata Ben Ryé Passito

Literally meaning “sweet,” an indulgent Sicilian passito—made from dried Zibibbo grapes—is an ideal post-dinner dessert wine to enjoy alongside cheese or dessert. The famed [Donnafugata Ben Ryé Passito](#) is the star of the category for its ultra-luxurious complexity that rivals a fine cognac. Crafted on the stark, dramatic island of Pantelleria northwest of the Sicilian mainland with ancient Zibibbo grapes (a variety of Muscat), Donnafugata Ben Ryé Passito is the ultimate treat with hints of candied fruit, toasted almonds, fresh herbs and a long finish that is anything but cloying.



With notes of marzipan, cherries and almonds, Stambecco isn't all bitter **STAMBECCO AMARO**

Stambecco Maraschino Amaro

From sweet to bitter, end the night with an amaro, which literally means bitter. The newly introduced [Stambecco Maraschino Amaro](#) is a bitter digestive, which uses local marasca cherries from Piedmont to make it slightly sweeter than other more traditional amari. Enjoy it on the rocks (garnished with cherries) or try a Stambhattan, with two parts Stambecco, one part rye and a dash of bitters. *Felice anno nuovo!*

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Nicole Trilivas

I'm an American currently living in London where I write about luxury travel and food and drink. I review restaurants for Time Out London, and I am the author of the...

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