

Meet the Judges

Brad Royale

As a beverage and event sommelier in Western Canada, Brad works with The Forks in Winnipeg, Hotel Grand Pacific in Victoria, 1st Street Market, and Major Tom in Calgary. He also owns Kitten Swish, a tiny wine negociant that is about to release a gnarly Chardonnay piquette. BradRoyale.com



ITALIAN SINGLE RED VARIETIES

**BEST IN
CLASS**



BATASIOLO 2018 BAROLO

Piedmont, Italy
\$31-35 CSCP 178541



JUDGES SELECTION

Duca di Saragnano 2021 Puglia Nero di Troia Puglia, Italy

\$24-28 CSCP 836921



Lagala Maddalena 2019 Rosso Basilicata, Italy

\$33-37 CSCP 890737



Santa Vittoria 2019 Barbera Piedmonte, Italy

\$20-24 CSCP 862419



Zorzettig 2016 Schioppettino Friuli, Italy

\$30-34 CSCP 807827



Torre Zambra 2019 Villamagna Abruzzo, Italy

\$45-50 CSCP 824812



Ciro 2019 Rosso Classico Superiore Calabria, Italy

\$28-32 CSCP 881592



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