



Milano Cellars

2021 MISTI BIANCO

winemaker notes

This is an alluring and complex white wine blend, with a sensuous offering of tropical fruits, white flowers and subtle spice. The nose is like a bouquet of flowers and jumps from the glass with ripe lemon, white peach and orange blossom followed by notes of toast and white pepper. On the tongue, lemon bursts forward with pineapple and other tropical fruit, with undertones of vanilla. The finish is bright and zingy and mellows with vanilla and subtle spices in its length.

Appellation: Napa Valley

Varietals: 83% Sauvignon Blanc | 12% Semillon | 4% Grenache Blanc | 1% Chardonnay

Alc: 14.3%

Released: September 2025



profile

Nose: Lemon | Peach | Orange blossom | Toast | White pepper

Mouth: Lemon | Pineapple | Tropical fruits | Light vanilla | Zingy



Serve: Cold

Aging: 2 - 3 years

Pairs well with: Creamy pasta dishes | Buffalo chicken pizza | Chicken korma | White bean dip | Goat cheese | Burrata | Paneer

Similar to: Milano Cellars Fiano and Family Ranch Albariño

Fun fact: Italian immigrants played a significant role in the early development of Napa Valley's wine industry, bringing their winemaking traditions to the area and establishing some of the earliest wineries.

About the Brand

Our Milano Cellars wines are created as a tribute to the heritage and tradition of the classic and timeless Italian lifestyle.



video,
awards
& more



8

servings

10m

prep

15m

cook time

try with

dry whites

Cacio E Pepe

Ingredients

8 cups (2 quarts) water
1 1/2 teaspoons McCormick® Sea Salt Grinder,
finely ground
1 pound (16 ounces) spaghetti
1 1/2 teaspoons McCormick® Black Pepper
Grinder, coarsely ground
2 1/4 cups fresh-grated pecorino cheese, divided
2 tablespoons butter

Directions

Bring water to boil in a large saucepan on medium-high heat. Reduce heat to medium, add salt and spaghetti. Cook, stirring occasionally, just until al dente, about 9 minutes. Transfer hot cooked pasta to large bowl using tongs, reserving cooking water.

Meanwhile, melt butter in large, deep nonstick skillet on medium-high heat. Add pepper; cook and stir 1 minute. Carefully ladle about 1 cup of the hot pasta water into pan, stirring to mix. Bring to simmer.

Place 2 cups of the pecorino cheese in medium bowl. Stir in 1/3 cup of the pasta water, mixing well to create a thick paste; set aside. Transfer hot pasta to pan with pepper sauce, tossing to blend with the sauce. Add 1 cup of the remaining pasta water to pan. Remove from heat. Add pecorino mixture and toss pasta to coat. Add remaining 1/4 cup cheese tossing until well blended. (The sauce should be smooth and creamy and stick to the pasta, but not thin and watery. Add additional pasta water, 1 tablespoon at a time, if pasta is too dry.) Serve immediately, sprinkled with additional grated pecorino and ground pepper, if desired.

It's best to purchase pecorino cheese cut from the wheel, and then grate fresh, just before using. For this recipe, we recommend grating the cheese fine, using the smallest side of your box grater, or even a microplane, to help create a smooth sauce.