

***Weekend Tasting February 17 & 18, 2012
Friday and Saturday 12-6pm***

***INDIE WINERIES – ITALIAN VARIETALS
Guest Presentation Saturday 3-6pm by
Brian Huse of Vinum Wine Importing & Distributing***

1. Rive Della Cheisa Prosecco Brut NV (Treviso) - \$15

A bubbly welcome! This dry Prosecco will surprise anyone who thinks Proseccos are “too sweet.” This Brut is produced with grapes from the higher altitude vines on the Montello hills. This greater exposure and larger range of temperature helps to maintain a lush ripeness while still retaining crisp acidity. Enjoy this wine without food, or use it to compliment fish or other lean dishes.

2. Toscana Rosso “Santippe” 100% Sangiovese (Tuscany) - \$15

Santippe is Italian for Xanthippe, who was the famed 'shrewish' wife of Socrates, and is a play on the finicky yet strong natured personality of Sangiovese. 100% Sangiovese from the youngest vineyards, this wine is stainless steel fermented, then malolactic fermented and refined in concrete. A beautiful nose that calls up ripe grapes and rich soil becomes an interesting juxtaposition of lite and bold on the tastebuds. Pair with risotto.

3. San Martino Aglianico del Vulture “Arberesko”(Basilicata) - \$22

100% Aglianico, this wine is a perfect example of why Aglianico del Vulture is often referred to as the Barolo of the south... and it is still a baby! With incredible structure and tannins that will soften over time, this wine will only become more and more pleasing and complex. Grapes from 50+ year-old vines give this wine spice and a full, round mouth-feel. Try it with simply prepared lamb.

4. Valdabella Perricone “Acamante”(Sicily) - \$19.75

Perricone, an indigenous ancient Sicilian varietal that is grown in limited quantities, makes up this medium bodied wine. Acamante is an incredibly aromatic and spicy wine, with pleasing and present tannins. Perricone is one of the varietals that is highest in natural antioxidant compounds resveratrol and piceatannola – so drink up, Acamante is particularly healthy! This friendly and well-balanced wine has minimal sulfites added and only 250 cases were produced. How lucky are we to have it!?!

5. Bocchino Langhe Rosso “Vino Rosso di Popolo” 2010 (Piedmont) - \$15

50% Nebbiolo/30% Barbera/20% Dolcetto (the three noble grapes of the region)
Translated “red wine of the people” this blend allows you to experience the character and glory of the Piedmonte. Dolcetto brings bright fresh fruit, Barbera a rich mid-palate and Nebbiolo the regal aromatics of Piedmonte in fall. It has bright fruit, but not too much, and brings cherries, orange zest and some sort of *chestnutty-plum thing* to the palate.