

Riccardo's Vin Italy Enoteca  
Wine Tasting December 17th, 2016

**Ferghettina Franciacorta Brut "Miledi" 2011**  
**Lombardia: 100% Chardonnay**

**\$54.95**



The Ferghettina Brut Miledi is composed of 100% Chardonnay and it spends 36 months on the lees before disgorgement. In Champagne terms, this wine would be classified as a vintage Blanc de Blanc. This super spumante has tiny persistent perlage that extends on the palate with notes of citrus fruit and *mineral* freshness and a long finish. *Bubbles at a different level for any celebration!*

*TASTING* \_\_\_\_\_

*NOTES:* \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Ferrari Brut Rose**  
**Trento: 60% Pinot Noir 40% Chardonnay**

**\$32.95**



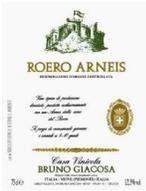
*The Ferrari winery was founded in 1902 at the beginning of the previous century by Giulio Ferrari. The winery is located in Trentino, a valley that stretches between the Veneto and Alto Adige. This rose sparkler is composed of 60% Pinot Noir and 40% Chardonnay. The wine has the color of rose petals with flavors of red currents and wild strawberries in the mouth. Ideal as an aperitivo, Ferrari Rose is the perfect way to start any meal or celebration. Salute!*

*TASTING* \_\_\_\_\_

*NOTES:* \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Bruno Giacosa Roero Arneis 2015**  
**Piemonte: 100% Arneis**

**\$29.95**



Bruno Giacosa is one of three producers that are credited with bringing the Arneis varietal back from almost near extinction over 25 years ago. Giacosa has always made top draw Arneis and with the return of consulting enologist Dante Scaglione in 2011, Giacosa is back on top in the Arneis category. The wine is delicate and powerful at the same time with gorgeous notes of flowers, lemon peel and apple on the nose. This is a white wine that can carry a meal from the first antipasti course on to many main course dishes including fish and poultry.

**TASTING**

**NOTES:**

---

---

---

---

**Olim Bauda Barbera d’Asti “Le Rocchette” 2013**  
**Piemonte: 100% Barbera**

**\$19.95**



*At Tenuta Olim Bauda, the Bertolino family makes this elegant Barbera d’Asti from old vines that were planted by the Bertolino children’s father in the 1950s. The grapes are harvested around the first week of October and after fermentation the wine spends about 18 months in small French oak botti. The wine is rich in fruit with lovely notes of cocoa, plum and spice. This Barbera is a real crowd pleaser for any red wine lover.*

**TASTING**

**NOTES:**

---

---

---

---

**Cigliuti Langhe Nebbiolo 2015**

**\$24.95**

**Piemonte: 100% Nebbiolo**



*The Cigliuti winery sits up on the Bricco di Neive overlooking the town of Neive on the Serra Boella slope in the production zone of Barbaresco. Their Langhe Nebbiolo is composed of grapes from younger vines or lots that are not ready to be made into their Barbaresco Vie Erte single vineyard bottling. This wine is fermented and held in stainless steel tanks for 5 months and then it is aged an additional 5 months in neutral botti before being bottled and aged for two more months before release. This Nebbiolo is made in a fresh fruity style that is meant to be consumed in the first 4 or 5 years after the vintage. A great match with roasted chicken or grilled pork as well as slightly chilled with oily fish such as our local Oregon Chinook salmon!*

**TASTING**

**NOTES:**

---

---

---

---

---

**Fontanafredda Barolo Serralunga 2011 (1.0lit)**

**\$39.95**

**Piemonte: 100% Nebbiolo (special holiday price, reg \$49.95)**



*Fontanafredda is one of the most historical estates in the Piedmont being that it was once owned by the first king of Italy Vittorio Emanuele II. He purchased the property in 1858 (a former hunting preserve) to produce Barolo wine for his own personal use. Today Fontanafredda is the largest contiguous estate in the Piedmont. Their Barolo Serralunga has the beautiful structure that comes from this commune and shows notes of vanilla, spices and the scent of withered roses. Estate wines from Fontanafredda always bare the stripes of the king on the label. A wine fit for a king and a perfect match to your steak tonight!*

**TASTING**

**NOTES:**

---

---

---

---

**Elio Grasso Barolo Chiniera 2007**

**\$77.95**

**Piemonte: 100% Nebbiolo**



*The Elio Grasso estate and winery is located in Monforte d'Alba which forms the South central section of the Barolo zone. Winemaker Gianluca Grasso makes the two single vineyard Barolo from different parcels on the estate. The Chiniera vineyard is located on the Gavarini slope and is the vineyard above and to the left of the house. It is very rare that we get to taste these wines with 8+ years of age on them. The 2007 was a warm classic year in the piedmont and we have the luxury of being able to offer this limited library release this holiday season. Mature and coming into its peak stage of drinkability, this wine should hang in a good place for another 5 to 7 years. A great match to wild game, roasted meats and venison!*

TASTING \_\_\_\_\_

NOTES: \_\_\_\_\_

**Olim Bauda Moscato d'Asti "Pian Centive" 2015**

**\$8.95**

**Piemonte: 100% Moscato**



*Moscato d'Asti is a specialty of Tenuta Olim Bauda. Winemaker and owner Dino Bertolino makes two Moscato d'Asti wines out of grapes selected from the "Centive" farmhouse vineyards. The "Pian Centive" section of the estate produces the very best Moscato fruit and in turn makes their top bottling of this lightly sparkling delicious sweet wine. Golden apple, pineapple and honey aromas persist on the nose with a creamy elegant texture in the mouth. Produced only in half bottles in very small quantities. A great match to fruit based deserts and lighter style cakes.*

TASTING \_\_\_\_\_

NOTES: \_\_\_\_\_

**Come join us for our next wine tasting**

**Saturday January 14<sup>th</sup>, 2017**

**Noon to 3pm**



