



Riccardo's Vin Italy Enoteca
Wine Tasting April 8th, 2017

Montaribaldi Roero Arneis "Capural" 2015
\$12.95

Piemonte: 100% Arneis



The Montaribaldi winery is now run by brothers Luciano and Roberto Taliano since taking over for their father in 1994. The family concern is focused on producing top quality wines. The Capural vineyard which is located in the Zezza d'Alba area of the Roero production zone was planted in 1983. The grapes are taken to the winery in 20 kg baskets to avoid breaking the berries before pressing. The wine is fermented in stainless steel tanks and then left on the lees for an additional month before it is bottled and sent out into the market sometime after the first of the New Year. The wine is rich and intense along with aromas of acacia flower, honey and chamomile. A great accompaniment to antipasti, light pasta dishes and seafood!

TASTING _____

NOTES: _____

Giovanni Almondo Roero Arneis "Bricco della Ciliegie" 2015 \$19.95
Piemonte: 100% Arneis



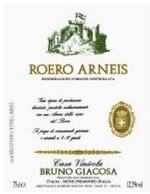
Giovanni Almondo's Bricco della Ciliegie is their best vineyard site which still has some cherry trees planted on the crest of the hill. Almondo is an Arneis specialist and their vineyards have a perfect east/southeast exposure with very sandy soil and strips of white clay running through it. These conditions are perfect for white wine production. The wine is fermented in a 100% stainless steel tanks. On the palate it has good weight and richness and the subtle flavors of white peaches and almonds. A great match to seafood and shellfish!

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: _____

Fattoria di Petroio Chianti Classico 2012
Toscana: 85% Sangiovese, 15% Colorino & Malvasia Nera

\$14.95



The Gianluigi Lenzi family has been the proprietor of Fattoria di Petroio for over three centuries and is currently being run by youngest daughter Diana Lenzi since 2008. Petroio is located 15 minutes north of the city of Siena in the Chianti Classico commune of Castelnuovo Berardenga near the little village of Quercegrossa. The Lenzi family produces a very traditional Chianti Classico that is aged in a mixture of large botti and tonneaux and they only blend local varieties with the core Sangiovese. Bright cherry fruit along with earth and spice are the hallmarks of this delicious drink. A great accompaniment to pasta, grilled sausages and Riccardo's homemade Lasagna!

TASTING

NOTES: _____

Castello della Paneretta Chianti Classico Riserva 2012 \$20.95
Toscana: 90% Sangiovese, 10% Canaiolo



Castello della Paneretta is a true 15th century castle that resides in the Chianti Classico commune of Barbarino Val di Elsa. Their riserva bottling is unique Chianti that speaks to the land from which it comes. In addition to the hallmark core of sweet cherry fruit, Paneretta Chianti has the scent of iodine and has salinity on the palate that sets it apart from all other Chiantis except for its closest direct neighbors in Barbarino Val di Elsa (Isole e Olena and Castello di Monsanto). The wine is aged in large French oak botti for 12 months before bottling and release. A great match to hearty pasta dishes and grilled meats!

TASTING

NOTES:

Vignamaggio Chianti Cls Grand Selezione Monna Lisa 2011 \$35.95
Toscana: 80% Sangiovese, 10% Cabernet & 10% Merlot



The top bottling of Chianti Classico from Vignamaggio is the Monna Lisa Grand Selezione. The Grand Selezione designation was new as of the 2010 vintage and is a step above riserva and requires 6 months extra aging in cask and the fruit for the wine must be all estate grown. Leonardo Di Vinci's Monna Lisa was part of the Gherardini family, founders of the estate and it is thought that she was born on the property. Made only in good to great vintages, this wine displays a grace and elegance that only the best Chianti Classico's possess. Rich and dense in color, the wine has 20% Cabernet and Merlot in the blend which gives it more power and structure. An excellent match to the classic Bistecca alla Fiorentina (porter house steak cooked on an open fire).

TASTING

NOTES:

Fonterutoli Chianti Cls Grand Selezione Castello 2010 **\$56.95**
Toscana: 92% Sangiovese, 8% Malvasia Nera & Colorino



The Castello bottling from Fonterutoli is their flagship wine carrying the Chianti Classico Grand Selezione designation and is a selection of some of their best grapes from all of their estate vineyard sources. Produced from 92% Sangiovese and 8% Malvasia Nera & Colorino, the wine is aged in small French oak barrels for 18 months before being bottled and then aged an additional 10 months before release. A wine of great power and finesse with very fine tannins and a smooth elegant finish that is rarely attained in Chianti Classico! A wine for the most important second courses on Riccardo's menu! Regular retail price for this wine is \$64.95

TASTING _____

NOTES: _____

***Come Join Us for our next Winemaker Dinner
Of the year
With Riccardo Tedeschi
From
The Tedeschi Winery in Valpolicella***



TEDESCHI

Thursday April 27th, 2017 at 6:30pm

***Come join us for our next wine tasting
Saturday May 13th, 2017
Noon to 3pm***

