



Wine Tasting
Saturday, November 11th
Noon - 3pm



Ferrari Rosé

Country: Italy

Region: Trentino

Grape Varieties: 60% Pinot Noir; 40% Chardonnay

Appellation: Trento DOC

Description: Ferrari was born over a century ago in 1902 through the efforts of Giulio Ferrari. After his studies in France, Ferrari returned to Trentino, Italy and planted Chardonnay, which no one had done before. Ferrari was convinced that through the combination of Trentino terroir, the innovative use of Chardonnay and the use of the traditional metodo classico, he could make world-class sparkling wines. By 1906, the awards started to roll in and Ferrari was well on its way to producing what would shortly become the most famous sparkling wine in all of Italy. In 1952, Giulio Ferrari, not having any children, chose Bruno Lunelli, a friend and local merchant as successor for his beloved business. Today the third generation of the Lunelli family is at the helm and the winery could not be in better hands as it continues to be a perennial Tre Bicchieri winner.

Vinification: Ferrari Rosé is made using the traditional metodo classico. After a hand-harvest in September, the wine undergoes a gentle pressing and macerates with the skins for a brief time to extract just the right amount of color.

Color: Salmon pink

Nose: Distinct and very refined, with the fresh fragrance of hawthorne flowers, red currants and wild strawberries.

Palate: Dry, clean and elegant, with a delicate finish of sweet almonds.

Serving Suggestions: A sparkling wine of pronounced finesse. Perfect served as an aperitif or with lighter dishes, especially seafood.



Antonelli Colli Martani Grechetto 2016

Country: Italy

Region: Umbria

Grape Varieties: Grechetto

Appellation: Montefalco DOC

Description: Grechetto Bianco (commonly abbreviated to just *Grechetto*) is a white grape variety grown in central Italy. Grechetto has been grown in Italy for so long that it is now widely regarded as being native to Umbria. Since the late 20th Century, its reputation has significantly improved and Grechetto is now regarded as one of the finest white wine grapes in the region.

Vinification: The grapes are handpicked in the third week of September. Soft pressed, cold static clarification; fermentation in stainless steel tanks at 18°C. Aged in stainless steel tanks, on fermentation lees for three months; then in the bottle for three months.

Color: Straw yellow in color.

Nose: Opens with elegance to the nose: fresh, fruity and floral with notes of citrus, peach, almond and hawthorn blossom.

Palate: The taste has good structure and is pleasantly fresh.

Serving Suggestions: Seafood appetizers, salami, fresh cheeses and first courses.

Girlan Indra Sauvignon, 2016



Country: Italy

Region: Trentino

Grape Varieties: Sauvignon blanc

Appellation: Alto Adige DOC

Description: Sauvignon is grown on the hillside vineyards of Cornaiano. The soil is rich in minerals, the result of ice age sedimentation. The influence of the Eastern Alps, give to this wine its intense, characteristic bouquet. The grapes grow in glacial moraine soils and are harvested at the peak of ripeness.

Vinification: The grapes are picked by hand and placed in small containers to prevent excess pressure on the grapes. Gentle whole cluster pressing and clarification of the must by natural sedimentation. Fermentation in stainless steel tanks at a controlled temperature. Aging on the lees for 6 months in stainless steel tanks without malolactic fermentation.

Nose: The intense smell of nettle and elderberry along with gooseberry and passion fruit.

Palate: Juicy & full, the minerality and the fresh acid balance out in the flavors. Freshness and vivacity in the mouth are typical of this wine.

Serving Suggestions: This wine pairs wonderfully with white-fleshed fish dishes, asparagus and other spring vegetables.



Antonelli Montefalco Rosso 2011

Country: Italy

Region:

Grape Varieties: 70% Sangiovese, 15% Sagrantino, 15% Montepulciano.

Appellation:

Description: Traditional wine made by blending Sangiovese, Sagrantino and other red grapes.

Vinification: It begins with hand-picked grapes; Merlot at the beginning of September, continues with Sangiovese towards the end of September and ends with Sagrantino and Montepulciano in October. Each varietal is separated and after fermentation and maceration the wine is aged in larger 25 hL oak barrels for 12 months, static clarification in cement vats for 6 months then bottle aging for at least 6 months.

Color: Ruby red in color.

Nose: Intense and fruity, with hints of cherry and wild berries.

Palate: Dry, balanced and well structured. The freshness provided by the Sangiovese gives it an excellent drinkability.

Serving Suggestions: A quality table wine that goes well with flavoursome first courses (ravioli, risotto, tagliatelle); red meat and mature cheeses.



Donnafugata Tancredi 2012

Country: Sicily, Italy

Region: Sicily

Grape Varieties: Cabernet Sauvignon, Nero d'Avola, Syrah

Appellation: Terre Siciliane IGT

Description: If you remember Alain Delon in the famous movie that Luchino Visconti made from Giuseppe Tomasi di Lampedusa's *The Leopard*, you will see that this wine reflects the elegance and ambition of that "revolutionary" man.

Vinification: Fermentation in stainless steel and maceration on the skins for 14 days at a temperature. Aged 14 months in oak barrique then 30 months in bottle.

Color: Deep ruby red.

Nose: A fragrant bouquet, notes of red fruit (cherry and cranberry) combined with complex spicy scents and sweet tobacco.

Palate: Good structure with soft and well-integrated tannins. An enveloping and persistent finish.

Serving Suggestions: It will find its best pairing T-bone steak, gourmet burgers and game.



PIANTATE LUNGHE "ROSSINI" 2011 ROSSO CONERO DOCG

Country: Italy

Region: Marche

Grape Varieties: Montepulciano

Appellation: Conero DOCG

Vinification: Hand-picked in October, the grapes are carefully pressed, stored and fermented before being poured in vitrified cement tanks. After a few days it is then passed immediately new barriques for 50% and second passage for the other 50%; then it is aged in the barriques for 17 months.

Nose: Intense nose of Black Forest fruits.

Palate: Smooth, fruity and very rich of grape favourite. A bit liquory aftertaste.

Serving Suggestions: Main dishes featuring red meat.



Antonelli San Marco Chiusa di Pannone, Sagrantino di Montefalco DOCG

Country: Italy

Region: Umbria

Grape Varieties: Sagrantino

Appellation: Sagrantino di Montefalco

Description: The traditional wine of Montefalco, made exclusively from Sagrantino grapes, vines grown for centuries on the slopes of the Umbrian hills characterised by great structure and longevity.

Vinification: Vinification using gravity feed; fermentation in contact with the skins for 25-40 days at 25-28°C. The wine clarifies spontaneously with no need for filtration. Aged in lightly toasted 500 L barrels for 6 months then in 25 hL oak barrels for 18 months, the wine settles in glass lined cement vats for 12 months; then bottle aged for 12 months.

Color: Deep garnet with bricking.

Nose: The nose is fairly restrained with mild spices, tangerine peel and leather aromas.

Palate: Typically characterized by notes of fruit and aromatic herbs, featuring citrus, cherry, wild berry, mint and oregano. On the palate this wine is very structured, with firm and persistent tannins. A wine that is best expressed with a long bottle aging.

Serving Suggestions: Grilled and roast meats, stewed red meats, game and mature hard cheeses.