

# A Peak at Piedmont Wine Tasting

Saturday, December 16<sup>th</sup>, Noon-3pm

## **Ferghettina Franciacorta Rose**

Franciacorta Rosé Brut (100% Pinot Nero) is on the informal side of the Franciacorta sparkling wine spectrum, but delivers loads of delicious fruit freshness. This attractive rosé sparkler offers a food-friendly personality that would pair with seafood, grilled tuna or sushi. The wine is fresh, forthcoming and versatile. Crisp acidity and silky perlage appears on the close.

## **Bruno Giacosa Roero Arneis, 2015**

The Bruno Giacosa 2015 Roero Arneis is a mineral-driven and beautifully fresh white wine. It sports a luminous golden color that seems slightly more intense in this vintage. The bouquet offers citrus, peach, dried sage and crushed oyster shell. In the mouth, the wine is tangy and crisp with green papaya, apple and lemon character.

## **Giovanni Almondo Arneis Bricco Ciliegie, 2015**

Delicate nose of white stone fruit, jasmine, acacia tree flowers and a hint of tropical fruit (papaya) due to the warm vintage. The mouth has good texture, balance and lift provided by bright acidity.

## **Brezza Langhe Nebbiolo, 2013**

Enzo Brezza crafts traditional wines of noted finesse that display elevated characteristics of the varied soil types present in commune. This wine displays a nose of primary aromas (floral, rose, violet, and citrus hints of orange peel), lighter on the palate and relatively easy to drink.

## **Elio Grasso Vigna Martina Barbera d'Alba, 2013**

From relatively old vines, aged for 15 months in barriquis (50% new). Explosive but cool notes of plum, dark and dark red cherries, some tobacco, sweet spices (cinnamon, licorice and vanilla). It's medium+ bodied but dense, with high super fresh acidity and medium tannin. Excellent length. A super fresh, pure and juicy Barbera.

## **Travaglini Tre Vigne, 2010**

Fragrant and polished, this offers enticing aromas of spiced plum, rose, aromatic herb and menthol. The elegant, linear palate doles out red cherry, crushed raspberry, anise, pipe tobacco and mineral set against firm, fine-grained tannins and bright acidity.

## **Fontanafredda Serralunga d'Alba Barolo," 2012**

The 2012 Barolo Serralunga d'Alba does its township proud. This wine offers broad shoulders with good structure and a rich texture. It opens to dark fruit nuances with blackberry and dried cherries. That dark fruit is enhanced by oak-driven tones of allspice, smoke and tobacco. The wine shows the potential to age, but it is also one of those Nebbiolo-based efforts that will offer satisfaction in the near-term just as successfully.

## **Antica Torino Vermouth**

A vermouth that caresses the palate with thirteen herbs (gentian, Aloe, Rosemary, Vanilla, Rhubarb, laurel, ginger, thyme, caraway, grapefruit, Genepy, oregano and Absinthe): after a long maceration in alcohol (30 days) they add brown sugar, muscat wine, and Trebbiano wine.