

# VinItaly Wine Tasting

Saturday, January 13<sup>th</sup>, 2018, Noon-3pm



## Tenuta Olim Bauda Gavi di Gavi DOCG, 2016

Cortese is a very subtle and gentle grape variety by its very nature. But in the right hands, that subtlety and gentleness can be nurtured into elegance and poise.

Lemon and mineral notes on the nose with soft but persistent citrus on the palate is underpinned by an overwhelming freshness and intensity.

Tenuta Olim Bauda has been in the Bertolino family since the 1960's and was the jewel in the crown of their négociant business. Tragically Sr. Bertolino died in 1985 leaving 3 very young children and no-one to run the business. Overnight, the thriving winery closed down and for 15 years the fruit from their fantastic vineyards was sold to other producers. In 2000 the siblings decided to revive the estate's fortune and have since managed to re-establish Tenuta Olim Bauda as one of Piemonte's top producers.

"It has a straw colour. A fine bouquet of good intensity and persistency with floral flavours. To the palate it is fresh soft, harmonious and well-structured with a well balanced minerality." - Dino Bertolino, Winemaker.



## Villa Russiz Friulano, 2015

A few swirls of the glass release alluring aromas of mature pear, bread crust and a whiff of yellow flower. Elegant and savory, the medium-bodied palate doles out ripe yellow apple, lemon zest and a pleasant note of bitter almond while a mineral note adds energy. It's fresh and understated, but it's also delicious and balanced.

- from Kerin O'Keefe

Friulano is a grape variety most famous for its role in the white wines of Friuli, northeastern Italy. These wines, usually varietal, are lively and fruit-driven with notes of citrus and almond, and often a touch of minerality.



## Tenuta Olim Bauda La Villa, Barbera d'Asti DOC, 2016

*This is one of the first wines that we made when we first embarked on our adventure. A young wine which sees no wood but reaches an exceptional level of quality. Try it with a salami sandwich, a pizza, a plate of tajarin with ragout, or traditional Piedmontese mixed boiled meats. It's my favourite wine for a barbecue with friends. Gianni*

**Grape variety:** 100% Barbera

**Tasting notes:** accentuated, bright ruby red colour accompanied by a bouquet with a nicely vinous and intense finesse, featuring pleasant scents of cherry and fruits of the forest. The palate is full of body, with a pleasant and lingering finish.

Barbera d'Asti is one of the most famous wines from the Piedmont region of north-western Italy. It became a DOC in 1970 and was upgraded to its DOCG classification in 2008, adding to Piedmont's impressive haul of DOCG titles (the highest level of Italian wine classification). The Barbera d'Asti title covers the area around the town of Asti, and exclusively focuses on red wines made from Barbera. Softer and more approachable in its youth than the Nebbiolo used to make Piedmont's most prestigious wines, Barbera is a firm favorite among winemakers and consumers.



## Castello Paneretta Chianti Classico Riserva, 2013

400 years of history... The Paneretta castle is situated in the Chianti Classico area on the western slopes of the dominating hills of the Elsa valley, looking towards San Gimignano, built around an ancient sighting tower.

Elegant with cherry and spice. A medium-bodied blend of 90% Sangiovese and 10% Canaiolo>

*“During the spring, we had heavy rain falls that delayed the development and the growth of the grapes; the summer was marked by frequent rain and low temperature compared to the previous years. Despite of a rainy and cool September we brought to the cellar healthy and ripe grapes. After racking the wine came out excellent.”*



## Speri Valpolicella Classico Superiore Ripasso 2013

The Valpolicella appellation is not so much a single valley as a number of small valleys fanning out towards the hills behind Verona. Its wonderful climate, abundant sources of water and gently rolling landscape have made this a densely inhabited territory throughout the centuries.

Classico is the Valpolicella appellation's historical core, covering a mere fifth of the DOC's total territory: select, elevated terrain on the Alpine foothills, enjoying a temperate climate you would not expect at this northerly latitude.

The centuries-old method of production of Amarone and Recioto della Valpolicella is unique in red wine production. The best bunches are carefully selected by hand and placed on traditional "arele" (mats) or on plastic plateaux (trays) and are left to dry for around 120 days in the well-ventilated fruttai (grape drying rooms) under controlled humidity conditions.

This completely natural process takes place in the winter period. The low temperature is fundamental in increasing the concentration, maintaining the original, aromatic qualities of the indigenous grape varieties. During this process, approximately 40% of the moisture is lost with a consequent concentration in sugars, tannin and other substances - the starting point for a great wine.

Deep ruby in color, the bouquet recalls red fruit, chocolate and spice, confirmed on a silky, well balanced, structured palate characterized by appealing roundness, sweet tannins and unique elegance.



## Capitel San Rocco Valpolicella Ripasso, 2015

The Tedeschi family boasts of an almost 4-century long history in the wine business and has always believed in the richness of Valpolicella wine production. They produce powerful, elegant, rich wines.

**Color:** strong ruby red. Clear and transparent.

**Bouquet:** ample and complex. Notes of cherry, raspberry and red currant give freshness to the wine.

**Flavor:** the wine is fruity, well-balanced and well-structured. Alcohol and acidity are in good armony. The wine is warm and round. The after taste confirms the character of the bouquet. This wine has a long-lasting and persistent flavor.

**Suited for ageing:** 12/15 years

**Combinations:** red meat, game and cheeses.