

**Red Feet Wine Market**  
**HANG TIME (NORTHERN ITALY)**  
**Thursday, February 19, 2009**

**PRICES ARE FOR:**

**1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing is OK!)**

**Di Lenardo Vineyards Toh! 2007 (Friuli)**

**100% Friulano grape**

**\$15 each - \$13.50 (6) - \$12.75 (12)**

Bright aromas of stone, grass, peach, pear and melon open the wine. The flavor is tart but round, with melon, pear, a bit of citrus pith, and minerals. The finish is very long, and the wine has a dynamic tension between fruit and minerality.

**Torrediluna Pinot Grigio 2007 (Trentino)**

**100% Pinot Grigio**

**\$13 each - \$11.70 (6) - \$11.05 (12)**

The soft-spoken nose offers lemon, citrus pith, papaya, and apple. The palate has good weight and roundness, with tropical fruits, apple, and citrus. Supple and crisp, this is a refreshing wine to pair with chicken piccata, stir fried vegetables, and friends.

**Elio Perrone Barbera d'Asti "Tasmorcan" 2007**

**(Piedmont) 100% Barbera**

**\$20 each - \$18 (6) - \$17(12)**

On the nose, there are rich, ripe cherries and boysenberries, a touch of tobacco, and violets. The palate provides delicious ripe cherries, smoke, blackberries, and minerals with good structure. This medium-weight wine has a long finish.

**Enfer d'Arvier 2005 (Vallee d'Aoste)**

**Petit Rouge, Mayolet, Pinot Noir, Gamay, Vien de Nuy  
grapes**

**\$20 each - \$18 (6) - \$17 (12)**

This unusual mix of grapes provides medium aromatics of earth, cocoa, and stewed red and black berries. There is some acidity in the flavor profile, along with tart cherries and blackberries in a complex mix of flavors. The tannins are slightly grainy, and with the acidity, make this a wonderful food wine. Try with pasta dishes, antipasti, and salumi.

**Allegrini Valpolicella 2007 (Veneto)**

**60% Corvina, 35% Rondinella, 5% Molinara**

**\$18 each - \$16.20 (6) - \$15.30 (12)**

Spicy, spicy nose—cinnamon, clove, and black pepper join blackberries and red cherry conserve. The palate is soft and ripe, with red fruit and roses supported by a bit of food-friendly acidity. Medium weight with a longer finish.

**See you next Thursday for HANG TIME!**

**Our subject will be "California Dreamin"**

**EXPLORE THE WORLD IN YOUR GLASS.**

Today's tasting spotlights five wines from five different Northern Italian regions. We feature two whites, one from Friuli in the far northeast of Italy and the other from an alpine region just to the west named Trentino. **Di Lenardo Vineyards' Toh!** gets its name from a white grape that was formerly called Tocai Friulano. That grape name was ruled out two years ago when EU countries agreed to respect one of the most famous dessert wines of all time, Hungarian Tokaji, by discontinuing any similar wine names. Thus, Toh! is now said to be comprised of "da uve Friulano," (the grape Friulano). It is at once minerally and round, creamy and subdued in its fruitiness. **Torrediluna Pinot Grigio** comes from Trentino and is the second label for a winery named Lechthaler (est. 1905). The Torrediluna wines are quality-made and yet approachably priced. We enjoy the 2007 for its ripe apple fruit and relatively rich style, yet it still has the typical crispness.

A commonality you will find in Northern Italian reds is fresh acidity due to their northern latitude and proximity to the mountains. Northern Italy borders the countries of Slovenia, Austria, Switzerland and alpine France. The climate is cool and the grapes struggle to ripen. The resulting crisp acidity means that these wines are best consumed with food, not drunk on their own. Try these medium-bodied selections with tomato-based dishes, cheeses, olives, cured meats, roasted vegetables, pasta, pork, chicken or roast beef.

Tonight's reds hail from three areas: the Veneto (the region which contains Venice), Piedmont (the mountainous home to the 2006 winter Olympics) and Valle d'Aosta (a little-known region at the border with the French Alps). The Allegrini family is one of the most respected in the Veneto. They have passed on their trade through many generations and are consistently recognized for quality throughout their range of wines. **Allegrini Valpolicella** is comprised of the typical three grapes for Valpolicella—Corvina, Rondinella and Molinara— vinified in stainless steel tanks. From Piedmont, tonight we have a **Barbera from Asti by Elio Perrone** called "Tasmorcan" which translates to "the badger," as badgers are rampant in the vineyard. This rich yet elegant wine comes from Asti where the best vineyard sites are reserved for Barbera, as opposed to nearby Alba where the best sites grow Nebbiolo. From the far northwest of Italy, in the Valle d'Aosta, comes Gianluca Telloli's **L'Enfer d'Arvier**, a blend of five grapes—Petit Rouge, Mayolet, Pinot Noir, Gamay, and Vien de Nus. The DOC gets its name "L'Enfer" meaning "hell" because the grapes are grown in a steep hillside bowl where daytime temperatures are as hot as an oven (yet it cools off considerably at night). The wine is fermented and aged in tank. It is medium weight with racy acidity and red fruit. Call it an alpine Cru Beaujolais with an Italian attitude. We only scratched the surface this evening—keep exploring Northern Italy's cool-climate wines.

**NORTHERN ITALY**