

Red Feet Wine Market
HANG TIME
“Under the Italian Sun”
Thursday, April 1, 2010

PRICES ARE FOR:

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

Tramin Pinot Bianco 2008 (Alto Adige)

100% Pinot Bianco

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

Enticing aromas of apples, orange rind, stone, and tangerine lead to orange blossom, lime, crisp apples, and tropical fruits, with flowers on the long finish. The wine is zesty, with firm acidity, a bit of minerality, and lovely freshness.

Azienda Agricola Inama Soave Classico 2008 (Trentino)

100% Garganega

\$16 each - \$14.40 (6) - \$13.60 (12)

A whiff of mint is joined by flowers, pears, even a hint of fennel. Green melon, sage, and apricot flavors, round and developed, lead to a long, sweet-almond finish.

Azienda Agricola Cascina Ballarin “Cino” 2008 (Langhe)

Barbera, Nebbiolo, Dolcetto

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

Earth and smoke, blueberry and cherry tease the nose. The palate is supple and winey; it holds together, with neither acid nor tannin in charge. There are flavors of cherry and raspberry as well as a hit of rose in this fresh and well-balanced wine. Try with sausage or hearty stuffed pastas.

Azienda Agricola Poggio Amorelli “Gode’ II” 2007 (Toscana)

80% Sangiovese, 20% Canaiolo

\$14.25 each - \$12.83 (6) - \$12.11 (12)

Complex array of farm, roasted red pepper, black cherry, and a hint of anise. The wine is tasty, with depth to its black cherry and plum fruit and a bit of pine on the finish. Silky and spicy, fairly full bodied, long finish.

Feudo Principi di Butera Syrah 2006 (Sicily)

100% Syrah

\$16 each - \$14.40 (6) - \$13.60 (12)

Rich aromas of black currant, blackberry, vanilla, and smoke lead to full flavors of mocha, red cherry, licorice, and small black fruits. Surprisingly elegant with balanced acidity, full bodied, long finish. Grill some steak!

See you next Thursday!

Our subject will be

“Treleaven Gems (King Ferry Winery)”

EXPLORE THE WORLD IN YOUR GLASS.

Italy is home to many different styles of wine, each typical of its locale. Italian wine law was developed in the 1960s using the French system as a model. It prescribes permitted grapes, styles, alcohol levels, vineyard practices, and winemaking rules (including ageing). There are four levels of specificity: *Vino da Tavola* (table wine, the most general); *IGT* (*Indicazione Geografica Tipica*, allowing for flexibility in grape selection while permitting producer, vintage, and varietal on the label); *DOC* (*Denominazione di Origine Controllata*, of which there are some 300); and the elite *DOCG* (*DOC e Garantita*). The system was intended to be a guide to quality, but was largely a failure due to its vagueness and inflexibility. Reforms in the 1990s improved the extent to which labels reflect quality. All *DOC* and *DOCG* wines must undergo chemical analysis and pass a tasting panel for quality and typicity.

Today we feature four wines from northern Italy and one from Sicily; three are *DOC* wines, two are *IGT* designated. Both whites come from northeastern Italy. The **Tramin Pinot Bianco 2008** is from the Alto Adige *DOC*. It's made by a co-op of local growers founded in 1898, and its wines have won Italy's top award twelve times. Bright and crisp, with hints of orange and tropical fruits, it pairs well with shellfish and Asian food. The **Inama Soave Classico DOC 2008**, made from Garganega, comes from a small family estate. Their goal was to make Soave “the way it used to be” when it was highly prized. This wine has the subtlety of chamomile, iris, and elder flowers, with a hint of sweet almond on the finish. Unusually, both of these wines have been through secondary (malolactic) fermentation.

The **Cascina Ballarin “Cino” Langhe Rosso 2008** is a blend of the Piedmont's three main grapes—Barbera, Nebbiolo, and Dolcetto. The Viberti family has been growing grapes and making wine on their estate since 1928. Blending in Piedmont is unusual, especially when older vines (20–40 years) are used. No Italian tasting would be complete without a wine from Tuscany.

Poggio Amorelli Gode’ II Rosso di Toscana IGT 2007 is named for the old monastery around which the grapes grow. The local name for the abbey was Godenano (“they enjoy”), suggesting monastic life amid vines was not too harsh. This is a blend of two major Chianti varietals, Sangiovese and Canaiolo. **Feudo Principi di Butera Syrah 2006** is an *IGT* from central Sicily. Most work on the estate is done by hand, and this attention to detail shows in the ebullience and intensity of this red-fruited wine. Try with game, stuffed pasta, or herbed cheeses.

There are many more exciting wines under the Italian sun that the Red Feet staff will be proud to show you!

Under the Italian Sun