

Red Feet Wine Market
HANG TIME
“Wines from Southern Italy”
Thursday, September 10, 2009

PRICES ARE FOR:
1 BOTTLE – 6 BOTTLES – 12 BOTTLES

Cantine Colosi Bianco 2008 (Sicily, Italy)

90% Inzolia, 10% Catarratto
\$11 each - \$9.90 (6) - \$9.35 (12)

The nose offers white flowers, lime, and a hint of nut and nut skin. Smooth and balanced on the palate, with flavors of lemon, lime, and white peach. Drink alone or with seafood.

Tola Catarratto 2008 (Sicily, Italy)

100% Catarratto
\$14.50 each - \$13.05 (6) - \$12.32 (12)

Apple and pear aromas lead to crisp pear, apple, and apricot flavors with a bit of appley acidity. Bigger than the Colosi, it, too, pairs with seafood—try calamari.

Valle Dell’Acate Il Frappato 2008 (Sicily, Italy)

100% Frappato
\$20 each - \$18 (6) - \$17 (12)

Bright and pretty as well as tremendously aromatic: roses, Bing cherries, strawberries, and a hint of clove and cinnamon. Fresh, lively flavors of grilled strawberries, raspberries, and cherries. This unusual light-bodied red has a finish that goes on and on. Pair with Cajun catfish or other spicy seafood.

Tratturi Primitivo 2008 (Salento, Puglia, Italy)

100% Primitivo (Zinfandel)
\$13 each - \$11.70 (6) - \$11.05 (12)

Aromas of both black and red fruits open this wine. The palate is more red-fruited than the nose suggests; the fruit is deep and complemented by blackberry, leading to a plummy finish. This is a well structured wine, medium bodied, and a great partner for BBQ anything.

Argiolas Costera Isola dei Nuraghi 2007 (Sardinia, Italy)

Mostly Cannonau, possibly with some Carignano and Bovale
\$17 each - \$15.30 (6) - \$14.45 (12)

This is a complex wine on the nose and palate. Upon opening, it exhibits aromas of earth and woodsmoke that morph into cocoa and coffee, olive, black fruits, and a hint of minty basil. The palate grows more generous with time; it’s dominated by black fruits and sweet wood. The tannins are fine but pronounced—this is just a pup, so decant or age. Drink with beef or sharp cheese.

especially Sardinia (Sardegna) and Sicily. The south is dominated by red wines, usually rich and full bodied; white table wines are increasing in importance in Sicily and Campania; and the Sicilian tradition of dessert wines is coming back to life. The last two decades have seen a *Risorgimento* of quality wines in Italy’s south, but even today less than 25% of the wine ever sees a bottle. Most wines are made from grapes indigenous to the south and rarely seen elsewhere.

This year’s tasting of southern Italian wines is dominated by Sicily, the largest island in the Mediterranean and Italy’s most productive wine region. The **Colosi Bianco 2008** is a blend of 90% Inzolia and 10% Catarratto; the **Tola Catarratto 2008** is 100% Catarratto. Not surprisingly, both are great seafood wines. Inzolia, a low-acid grape, has a certain nuttiness as well as a lovely aroma. Produced in western Sicily, it is a traditional component of Marsala; today, it is made into a varietal wine or blended with Catarratto. The latter is Italy’s most widely planted white, grown mostly in the province of Trapani; most is used for grape concentrate or distilled into brandy, but it can also make a crisp, interesting table wine.

Our reds are quite distinct. Eastern Sicily’s **Valle dell’Acate Frappato 2008** shows off this variety’s lively red-cherry-fruited, highly aromatic and floral profile. It is light in body and best drunk young. Our only mainland offering is the **Tratturi Primitivo 2008**. DNA profiling has shown Primitivo to be the same grape as Zinfandel, and Puglia is its home. Italian Primitivo tends to be lower in alcohol and silkier than most California Zins. This bottling was made for importer Doug Polaner by a local co-op. “Tratturi” are the wide trails used by drovers and shepherds throughout the south to bring their animals down from the mountains in the autumn. Sardinia also provides a red, the **Argiolas Costera IGT Isola dei Nuraghi 2007**, made from 100% Cannonau (a clone of Garnacha) grown as low-yielding bush vines (alberello trained). This is an intense, food-oriented wine that pairs well with beef and sharp cheeses.

The south of Italy is wine-rich and our tasting too brief to show all the famous varieties. Campania’s notable white grapes have been known since antiquity—Greco, Fiano, and Falanghina; Aglianico is the top red, Piediroso second. Basilicata’s production is tiny and based on Aglianico. Calabria, famed as a wine region under the Greeks, lags behind today. Red wines are based on Gaglioppo, whites on Greco. Puglia, one of Italy’s most productive agricultural regions, has a wealth of grapes. Eighty-five percent are red—Negroamaro, Primitivo, Montepulciano, Malvasia Nera, Bombino Nero, to name a few. Sicily’s most famed red grape is Nero d’Avola; international varieties such as Cabernet, Merlot, and Syrah are also a presence. Whites include Grillo and Moscato, the latter made into one of the world’s best dessert wines on the island of Pantelleria.

Ask the staff for more southern Italian choices!

See you next Thursday for HANG TIME!
Our subject next week will be “Wines made from Organic Grapes”

EXPLORE THE WORLD IN YOUR GLASS.

Southern Italy 2009

Southern Italy refers to the mainland regions of Campania, Calabria, Basilicata, and Apulia (Puglia)—the toe, arch, instep, and heel of Italy’s boot; it also includes the islands,