

**Red Feet Wine Market**  
**HANG TIME “Get to Know Piedmont”**  
**Thursday, June 26, 2008**

**PRICES ARE FOR:**

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

**Castelvero Cortese 2007 (from Monferrato Hills)**  
**\$11 each - \$9.90 (6) - \$9.35 (12)**

Apple, lime, and stone aromas lead to grapefruit, melon and grassy/flowery flavors in this crisp, refreshing medium-bodied summer wine.

**Deltetto Arneis San Michele 2006 (Roero)**  
**\$22.50 each - \$20.25 (6) - \$19.13 (12)**

Lovely nose of white flowers and almonds with a touch of pine nut; flowers, peaches, pears, and a bit of pine resin on the palate. Rich, complex, and concentrated with a long, soft finish.

**Azienda Agricola Rocca “Rosso di Rocca”**  
**80% Barbera, 10% Nebbiolo, 10% Cabernet Franc**  
**\$16 each - \$14.40 (6) - \$13.60 (12)**

Cherry, raspberry, mushroom and earth on the nose. The wine offers dried cherries with touches of chocolate and coffee, finishing with dark berries and a touch of cocoa powder. This medium-weight wine loves food.

**Fratelli Revello Barbera d’Alba 2006 (Alba)**  
**\$18 each - \$16.20 (6) - \$15.30 (12)**

Light aromatics open this modern-styled Barbera. Soft tannins structure the blackberry and plum fruits in this round, medium weight wine.

**Azienda Agricola Corno Dolcetto D’Alba 2006 (Alba)**  
**\$18 each - \$16.20 (6) - \$15.30 (12)**

This traditional Dolcetto has a nose of violets, earth, and dark berries. The flavors are a continuation of the nose, with black berry and currant, mineral notes, smooth tannins and great balance. Medium-bodied and serious for a Dolcetto.

**Guidobono Nebbiolo 2006 (Langhe)**  
**\$19.50 each - \$17.55 (6) - \$16.58 (12)**

A complex nose of black plum, licorice, violets, and nutmeg opens to a palate of blackberry and black cherry mingled with some red fruit, rich and fat, with noticeable but smooth tannin. Long, concentrated finish.

**See you next Thursday for HANG TIME!**  
**Our subject will be “Chillin’ and Grillin’”**  
**EXPLORE THE WORLD IN YOUR GLASS.**

**Get To Know Piedmont**

Located in Italy’s northwest, the Piedmont contains nine provinces, with the regional capital at Turin. The Alps form its borders with France and Switzerland, and the Apennines separate it

from coastal Liguria. This “foot of the mountain” area, with a continental climate (cold winters), is home to Italy’s densest grape plantings as well as her most famous wines. This is an area of small farms—most growers own about five acres. Reds dominate production, accounting for 70% of all wine. The Piedmont is known for food as well as wine. It is the source of white truffles, as well as superb hearty meats and cheeses.

**Whites**

The most widely planted grape is **Moscato**, from which both *spumante* (fully sparkling) and *frizzante* (fizzy) wines are made in styles ranging from off-dry to sweet. Most of us have had an Asti Spumante or perhaps a Moscato, lightly alcoholic and refreshing. **Cortese** is another important white grape, best known in the wines of Gavi. This dry white has a mild aroma, with citrus and apple notes, and a chalky peachiness. We offer Castelvero’s varietal bottling. The Castelvero winery was created in 1954 by a group of small growers; today it sources fruit from over 2,100 acres for a variety of wines. **Arneis** (“rascal”) grapes produce a lilted, floral, fruity wine with grapefruit and white flower smells and a full-flavored palate of apples, wildflowers and almond. The Deltetto Arneis comes from a single vineyard in the Roero area. A portion of the wine is fermented and aged in French oak, imparting a touch of vanilla.

**Reds**

**Barbera** is the workhorse of the Piedmont, the wine most often seen on tables with food. This vigorous grape is high in acid but low in tannins, and is readily blended. Its wines are bright, with red fruits on the nose and in the mouth, where spice and earth join the fruit. When yields are low and the wine spends time in oak, it is bigger, richer, and toastier. The Revello Barbera is a lighter, juicy, food-friendly style from a family-owned estate winery.

**Dolcetto**, the “little sweet one,” is a purple-violet color and the earliest of the reds to ripen. It is low in acid and possesses abundant sweet tannins. Known for its aromas of violets and wild roses and flavors of blackberries and licorice, it blends well. The Corno Dolcetto, from the famed Langhe area in the southwest, represents four generations of winemaking. Try it paired with cream soup, cured meat, and fresh cheese.

**Nebbiolo** is the star of the Piedmont. It is the grape used to make Barolo, the king of Italian wine, and Barbaresco, the queen. Even as recently as the 1980s, these wines were made in a style that required one or two decades of ageing to be approachable. Today’s styles are riper and richer, thanks to changes in the vineyards and especially in the cellar. Nebbiolo is intense but subtle—its characteristic aromas are tar, leather, and spice. Its flavors include licorice, coffee, tar, chocolate, fig, prune, and black fruits in a mélange that can be difficult to describe, but once experienced, is never forgotten. Less complex versions of this wine are bottled under the name of the grape (Nebbiolo) rather than the region (Barolo, Barbaresco, Gattinara). The Guidobono Nebbiolo is sourced from Alba, made in the modern style.

Finally, there are blends. We offer the Rosso di Rocca, from a producer known for his Barbaresco and his Harley Davidson. The fruit is organically grown, from low-yield vines. The wine is a blend of Nebbiolo, Cabernet Franc, and Barbera fermented in stainless steel. Because the wine contains Cabernet Franc, it cannot be labeled as a Piedmont product—that grape is not one of the permitted varieties. Instead, it’s just a “table wine,” but a very good one!