

Red Feet Wine Market
HANG TIME “Italian Faves from Marc de Grazia”
Thursday, September 11, 2008

PRICES ARE FOR:

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

Palazzone Orvieto Classico Superiore 2007

(Umbria) 20% Grechetto, 50% Procanico, 30%

Verdello, Drupeggio, and Malvasia (organic)

\$17 each - \$15.30 (6) - \$14.45 (12)

The nose offers a nutty quality followed by oil of lemon and honey. This medium-bodied wine is dry, yet round on the palate, with essence of almond oil, green olive, apricot, and a subtle, bitter nut peel finish.

Manzone Dolcetto d’Alba “La Serra,” 2006

(Piedmont) 100% Dolcetto

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

The nose on this wine is its biggest plus. Pretty aromas of violets, plum, wood spice, mocha and hazelnut extract are appealing. As typical, the wine is medium to lighter-bodied with fresh acidity and some tannins. This would be terrific at the table with a host of Mediterranean foods.

Seghesio Barbera d’Alba 2006 (Piedmont)

100% Barbera

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

This rich Barbera is indicative of the warm 2006 crop, which allowed a dense, ripeness in this wonderful wine. Aromas of plums and blackberries continue on the palate with fine tannins. Excellent quality for Barbera and a crowd pleaser due to its greater extraction.

Matteo Correggia Roero 2005 (Piedmont)

100% Nebbiolo

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

This is wine that prefers to be at table with a nice lamb sandwich or slice of duck or venison. Aromas are an asset, with appealing smells of orange, strawberries and flowers. The fruits are of ripe cherries and red berries; however, typical of young Nebbiolo, the tannins are quite prominent and yearn for a little fatty meat.

Mocali Morellino di Scansano, “Suberli,” 2005

(Tuscany) 85% Sangiovese, 12% Malvasia, 3%

Alicante

\$17 each - \$15.30 (6) - \$14.45 (12)

This wine showed well with its three years of age and rich, spicy character making it attractive all by itself. Cloves and cinnamon, along with ripe and rich, dark berries and currants make this a delightful option on a winter’s night. The powerful fruit easily stands up to some new wood.

La Spinetta “Il Nero di Casanova,” 2006 (Tuscany)

95% Sangiovese, 5% Colorino

\$22.50 each - \$20.25 (6) - \$19.13 (12)

This young red is structured and needs time to integrate and soften. The cherry-raspberry fruit that’s present is surrounded by a firm, tannic structure along with some acidity. Medium to full-bodied, with earthy aromas to start.

Marc de Grazia began importing Italian wine in 1980 and now represents 80 small Italian wineries with an emphasis on “terroir” and indigenous grape varieties.

Today, we show a smattering of Marc de Grazia’s wines poured by representative Tony Hanson. These come from 3 Italian wine regions: Umbria, Piedmont, and Tuscany.

UMBRIA:

Stephen Tanzer of International Wine Cellar called Palazzone “unquestionably, the number one small estate of Orvieto.” The estate began bottling in 1982 and continues to use the five different allowable grapes of Orvieto Classico, grown organically, to make its perfumed, nutty, elegant white wines.

PIEDMONT:

28% of Giovanni Manzone’s seven hectares of vines are planted with Dolcetto, using sustainable agricultural methods. His elegant and soft style of Dolcetto is aged for 8 months in stainless steel tanks.

Seghesio Barbera d’Alba is run by brothers Aldo and Riccardo Seghesio who began bottling their wine from their ten hectares of sustainable vineyards in 1988. The wine is matured in stainless steel for 12 months.

In January 2006, Robert Parker called the region of Roero “the most exciting and up-and-coming region in Piedmont today.” The Correggia estate is run by Ornella Correggia after the unexpected passing of her husband two years ago. The estate practices natural and sustainable agriculture, and uses as little sulphur as possible. The Roero wine is 100% Nebbiolo from a 7.5 acre parcel, aged for 6 months in seasoned barriques.

TUSCANY:

The Mocali estate has been managed by the Ciacci family since the 1950’s. These wines are particularly approachable and value-oriented. The Sangiovese-based Morellino di Scansano “Suberli” comprised of 85% Sangiovese and is aged for 10 months in 350-liter tonneaux, 30% of which are new.

The winery “Casanova della Spinetta” is the Tuscan arm of La Spinetta of Piedmont. Giorgio Rivetti ages his 95% Sangiovese and 5% Colorino wine for 9 months in French oak barrels and then bottles it unfiltered to make a wonderful entry-level wine.

Next time you’re shopping for Italian wine, turn the bottle around and look for “Marc de Grazia Selections” on the back—you’ll know it’s high quality wine in the bottle.

ITALIAN FAVORITES FROM MARC DE GRAZIA