

DiWINEtaste

Wine Culture and Information

International Edition

www.DiWineTaste.com

Volume 20 - Issue 213, January 2022

Wine Between Inflation and Shortage of Raw Materials

Two thousand and twenty-two, the year that has just begun, could be a difficult year for wine. It will not be – at least for the moment – because of what could happen in the vineyard as a consequence and effect of the weather, especially for the fact no one knows or can predict the meteorological conditions of 2022. Indeed, it could be because of what may happen inside the winery, when the wine is ready to be delivered to the glasses of wine lovers. The possible cause of difficulty for 2022 – this is what many believe – could be determined by the world economic condition and, not least, by the level of inflation and by the difficulty of producers in finding, therefore buying, raw materials and tools that make it possible to carry out the final stage of winemaking, that is, bottling. To this would also be added the lower spending power of people and that, inevitably, will force everyone to make choices and give up some “*non-essential*” goods.

The situation is further complicated for the fact, in addition to raw materials, it is necessary to consider the impact and cost of the energy required for both the production and distribution of the bottles. The energy factor, in fact, is by no means marginal, as any productive process or subsequent to production requires the use of energy, both electricity and generated by the use of hydrocarbons or gas. Including water, of course. The most obvious and easy consequence is that all these factors will inevitably affect the final price of any product, including wine. With these current premises, it is not just a matter of speculation, indeed of management and administration as the increase in production costs leads, more or less significantly, to a consequent increase in the final price. Unless producers decides to give up part of their profit margin – legitimate and understandable – they will inevitably be forced to increase the selling price in order to avoid or limit the economic loss.

According to the opinions that I have been able to personally

listen to by talking to various wine producers, the main fear for 2022 is for everyone about the increase in costs and the difficulty of finding the raw materials necessary for production. To tell the truth, the majority of those with whom I recently spoke to are happy with the market result of 2021, significantly up compared to past years, including 2019 – therefore before the period of the pandemic – in particular, export. A good sign, of course, widely confirmed by the sector data that have been released in recent months. The fear of producers – apparently and by now concrete – is that in 2022 it will not be possible to repeat the same result and the prevailing feeling is dominated by uncertainty. Wine producers, in fact, believe they will be forced to increase the selling prices of their wines because of the sharp increase in production costs, in particular, those of the essential materials for the distribution and identification of their wines, specifically bottles and labels.

Producers have admitted they already faced in 2021 a significant increase in the prices paid, specifically, for the purchase of bottles, wood, labels and distribution services. This trend will also probably be confirmed in the course of 2022, mainly and in particular, because of the increase in inflation, the cost of energy and the consequent shortage of raw materials. Indeed, it should be noted that, due to the general condition caused by the pandemic, the production of certain raw materials has suffered a substantial decline. With the reopening of the markets and the gradual recovery of commercial and production activities, there has therefore been a significant increase in requests for raw materials which, at this time, cannot be satisfied. This condition has therefore determined, in addition to the difficulty of obtaining these materials, an increase in prices due to the increase in fundamental production costs. The consequences, all too easy to understand, affect all productive sectors, including the supply of services.

This situation – caused by a series of events that inevitably

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involve the entire production chain – lead to an increase in sales prices, with an important impact for consumers. Producers predict that starting from this month – January 2022 – there will be an average increase in the selling prices of about 40%. A not exactly negligible raise, also considering this increase will occur again in the course of 2022. The situation is, so to speak, paradoxical. Producers, in fact, have large quantities of wine ready for bottling, but will be unable to carry out this operation because of the lack of the essential raw materials. If at the beginning of 2020 it was the pandemic that kept wine in casks, in 2022 it will be the lack of bottles, labels, wood, paper and cardboard. Without bottles, without labels, with the lack of “boxes”, capsules and “pallets”, it is obviously not possible to provide for the distribution and therefore the marketing of the wine.

The lack of these materials also signals a strong demand for the wine – which is quite high – and which has led producers to a greater and conspicuous “consumption” of bottles and anything else necessary for sale, in order to release their product to the market. This sudden and important demand for materials has caused their shortage, therefore the difficulty of finding and the consequent increase in prices. It is – after all – a banal law of the market, of supply and demand. Of course, over time, a certain “normality” will return, both in the procurement of materials, and in their production. For the moment, however, producers’ forecasts are not so optimistic and everyone believes the final wine prices will increase by about 40%, some even predict more substantial increases. The producers of raw materials needed by wineries for bottling and distribution, not least, complain about the same condition. For them too, in fact, there has been an increase of prices for raw materials, the energy needed for production and the services necessary for distribution.

In any case, it is undeniable that all this can be traced back to the consequences caused by the pandemic and the relative and continuous effects it has produced – and continues to produce – in the social, health and economic sphere. This, nevertheless, is also the proof of how all economic and productive activities, therefore also social, are so closely connected and interdependent. The criticality of each and any of the elements that make up this system inevitably produces an effect which, just like a chain, affects the efficiency and functioning of all the other ones. Wine,

which in order to be produced inevitably requires services, raw matters and materials produced and supplied by other activities, is certainly not exempt from this principle. To give an example, in order to distribute wine it is necessary to deliver it to a courier who, in turn, needs – at least – drivers, vehicles and fuel in order to be able to do their job. Without this indispensable service, it would be impossible for anyone to pour wine into their glasses. If the cost of distribution increases, because, for example, of the increase of fuel prices, the costs of distribution inevitably increase as well. For this reason, but not only for this, the price of wine too increases.

Antonello Biancalana

WINE TASTING

Contrasts of Cortona Syrah and Primitivo di Manduria

A grape considered allochthonous and widespread throughout the Italian territory, in comparison with one of the best known varieties in Italy. A meeting in the glasses between Tuscany and Apulia.

The importance and spreading of non-native varieties – also known as “international” – concern all wine-growing countries in the world and, of course, Italy is no exception. Cultivated and now well rooted in every region of Italy, the allochthonous grapes – in most of the cases, of French origin – have reached such an importance that they are used in many appellation wines of every Italian region. Their spreading is such that by now they have even become representative in many territories of Italy, often creating a solid and important bond such to be directly associated with these territories. The examples that could be given in this sense are many and are practically about all the *international* varieties that every wine lover knows or has tasted at least once. This is what also happened with Syrah – primary red berried grape of the Rhône Valley, in France – and which today represents a fundamental variety and intimately associated with Cortona denomination, in Tuscany.

If it is true that in Italy the presence of the so-called *international* grapes is important and significant, this certainly does not mean that the native grapes of the country are somehow penalized or less important. All too evident, Italy’s greatest and most prestigious enological interpretations – and for which it is famous all over the world – are mainly produced with native grapes. This is certainly true for every region of Italy and – of course – Apulia and its very important Primitivo variety are no exception. Although the origin of this grape is not exactly Apulia – today we know it was introduced from Dalmatia – Primitivo has created an indissoluble bond with this region and it is right here it expresses itself in an extraordinary way. In this regard, it should

DiWINEtaste

Independent periodical of wine culture and information

Founded in 2002

Volume 20 - Issue 213, January 2022

Published by
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be noted that although this grape is found throughout Apulia, Primitivo is however strongly and particularly linked with the territory of Manduria – in the province of Taranto – and in which the most representative wines of the region from this variety are produced.

Cortona Syrah

Syrah is the dominant red grape variety of the Rhône Valley, France, and its wines undeniably are the primary reference for this grape. Although it is widespread in this territory, its origin is still uncertain today. Some genetic researches carried out on this grape have however been able to determine it is a cross between Dureza – a red grape variety from the Ardèche region, in France – and Mondeuse Blanche, typical of Savoy. As for the name, it should be noted that Syrah is the one by which it is known in France, generally in Europe and around the world, while in Australia – as well as in other parts of the world – it is known as Shiraz. It should also be noted that, in the past, this variety was also called “Hermitage”, the name of the famous French AOC of the Rhône valley and which red wines are among the best known and most important Syrah references worldwide. The wines of Hermitage AOC were in fact the main responsible in determining the international success of Syrah, a model that – unequivocally – has been pursued and sought after by practically all Syrah producers in the world.

Syrah arrives in the territory of Cortona – in the province of Arezzo, in Tuscany – at the end of the 1960s and today it represents one of the most cultivated varieties of the vineyards in this appellation. A story of undeniable success and which required years of experimentation and study – in particular, those of prof. Attilio Scienza and the University of Milan – which have made it possible to create a quality enology model and based on Syrah. Thanks to these studies and researches, Cortona is today considered as the main reference territory for Syrah in Italy, reaching the recognition of *Denominazione d'Origine Controllata* (Denomination of Controlled Origin, DOC) in 2009. Syrah arrives in Tuscany in the early 1900s, probably introduced by the Count of Montecarlo of Lucca after a journey to France, then – after a few decades – it reaches Cortona. The interest for this variety in this area favored the study and experimentation of different clones with the aim of identifying the one that best suited the Cortona area, according to the local weather and soil conditions. The results were extremely positive and encouraging, so much that it has become – today – the most cultivated red berried variety in the territory of Cortona and to be considered the main Italian reference area for this variety.

Primitivo di Manduria

Primitivo is unequivocally associated to the viticulture of Apulia, however it is – so to speak – a variety which origins are far from this region, also reaching the west coast of the United States of America. When it comes to Primitivo, the association

with Manduria, in the province of Taranto, and Gioia del Colle, in the province of Bari, is inevitable. Talking about Primitivo, not least, also means referring to an important red berried variety of California and which, for years, was considered to be indigenous to this territory: Zinfandel. In reality, Primitivo is neither Apulian nor Californian, but Croatian, more specifically, originally from Dalmatia. Genetic research carried out on this variety has in fact made it possible to establish that it actually is Crljenak Kaštelanski, a red grape from Dalmatia, still cultivated in this area for the production of red wines. The presence of Primitivo in Apulia dates back to the second half of the 1700s, probably introduced in these lands by the Illyrians, a population of the Balkan region and notoriously committed to viticulture.

The first written records about Primitivo – although today it owes its fame to the wines of Manduria – lead to Gioia del Colle, in the province of Bari, a territory recognized as *Denominazione d'Origine Controllata* (Denomination of Controlled Origin, DOC) and which also provides for the use of Primitivo grape. This important variety takes its Italian name – Primitivo – from its characteristic of ripening in advance of the other red berried grapes of Apulia, being ready for harvesting as early as August. For this reason, it was initially called *Primiticcio* or *Primitive* – from the Latin *primativus*, meaning “precocious” – hence *Primitivo*. In this regard, it should be noted this variety was initially known by the name *Zagarese*, still in use today in Apulia. In the territory of Manduria Primitivo produces wines of particular finesse and body, used both for the production of dry table wines and sweet wines from dried grapes. A grape with an important coloring power and capable of giving its wines remarkable personality and structure, Primitivo di Manduria is in most cases aged in cask, a technique giving wines a pleasing roundness capable of balancing, associated to alcohol, the appreciable astringency of tannins.

The Tasting

Before pouring the wines of our tasting by contrast into their



The color of Primitivo di Manduria

respective glasses, we will search for the two bottles that we are going to examine. As opposed to the usual way of selecting wines and which we usually suggest – in particular, vinification carried out in inert containers – in this specific case our choice will be in favor of wines aged in cask. The reason for this choice is mainly due to what is usually done by the producers of these two wines, as in most cases, both Cortona Syrah and Primitivo di Manduria are aged in cask. In this regard, it should be noted that, according to the respective production disciplinary, this practice is not mandatory and aging in wood is required only for the Riserva styles. However, also in consideration of the specific qualities of Syrah and Primitivo grapes, producers generally prefer aging them in cask and, last but not least, in barrique. As for the composition, although their disciplinary provide for the use of the respective varieties for a minimum of 85%, we will make sure the two wines are exclusively produced with Syrah and Primitivo, both belonging to the most recent vintage and in any case not over three years. The wines are served in tasting glasses at a temperature of 18 °C. (65 °F)

We can now start this month's tasting by contrast and – as usual – we will begin with the evaluation of the appearance, that is, how the wine is presented to the eye in terms of color and transparency. The first wine we will examine is Cortona Syrah. Let's tilt the glass over a white surface – a sheet of paper is enough – and let's observe the base of the glass, at the point of greatest thickness of the liquid mass. The wine shows an intense and brilliant ruby red color, while transparency – evaluated by placing an object between the glass and the white surface – is rather low. The nuance of Cortona Syrah, observed at the edge of the glass, towards the opening, at the point where the liquid mass is thinnest, reveals and confirms a ruby red color. Let's now pass to the evaluation of the aspect of Primitivo di Manduria and, as for the previous wine, let's tilt the glass over the white surface. The color of the Apulian wine is deep and intense ruby red; its transparency – as for the previous wine – is decidedly low. The nuance of the wine reveals a ruby red color, sometimes tending to garnet.

The olfactory profiles of wines produced with Syrah and Primitivo are decidedly distant, although it is possible to perceive common aromas. In both cases, they are represented by dark-fleshed fruits, expressed with completely distinct intensity and quality. Syrah and Primitivo sometimes share some sensations typical to the world of flowers, always expressed with distinct intensity and quality. In wines produced with Syrah – as for the sensations belonging to the world of fruits – we can generally perceive aromas of black cherry, plum and black currant, often combined with blueberry. As already mentioned, in the wines produced with this grape can also be perceived sensations reminiscent of floral scents, generally expressed by violet and, sometimes, peony and lavender. Syrah is also famous for the typical spicy sensation in which can be recognized black pepper, notoriously produced by the rotundone sesquiterpene. Wines produced with Primitivo generally express decidedly more “mature” fruity sensations, in which we recognize plum, black cherry and blackberry, often raspberry and blueberry. The world of Primitivo flowers is mainly expressed by violet, last but not least, also

withered.

Let's resume our tasting by contrast and proceed with the evaluation of the olfactory profiles of Cortona Syrah and Primitivo di Manduria, starting with the examination of the Tuscan wine. Let's hold the glass in vertical position and, without swirling, let's proceed with the first smell in order to evaluate the opening of the wine, that is its identifying aromas and also defined as “first nose”. From the glass emerge intense, clean and pleasing aromas of black cherry, plum and black currant, followed by the scent of violet. Now let's swirl the glass – an operation favoring the oxygenation of the wine, therefore the development of the remaining aromas – and let's proceed with the second smell. The olfactory profile of Cortona Syrah is completed with blueberry, raspberry and pomegranate, often followed by peony. In addition to the aromas given by the aging in wood, it can also be perceived the unmistakable aroma of black pepper. Let's now pass to the evaluation of the olfactory profile of Primitivo di Manduria and proceed with the examination of its opening. From the glass we perceive clean, intense and pleasing aromas of plum, black cherry and blackberry, with a more mature *character* than Cortona Syrah. Moreover, we can perceive the pleasing scent of violet, sometimes withered. After having swirled the glass, the olfactory profile of Primitivo di Manduria is completed with blueberry and raspberry, to which often follows strawberry. Also in this case, the olfactory profile is characterized by the typical tertiary aromas given by the aging in wood.

The organoleptic qualities of Cortona Syrah and Primitivo di Manduria continue to express substantial differences also during the analysis of their respective gustatory profiles. The first wine of which we will examine taste is, just like in the previous phases, Cortona Syrah. Let's take a sip of the Tuscan wine in order to appreciate its attack, that is, the primary and identifying gustatory qualities perceptible in the mouth. Cortona Syrah has an attack expressing a proper astringency – the tannins are well perceptible – promptly balanced both by the effect of alcohol and the aging in wood, factors producing a proper roundness. In the mouth are perceived flavors of black cherry, plum and black currant, therefore expressing a good correspondence to the nose. Let's now pass to the evaluation of the attack of Primitivo di Manduria and, then, let's take a sip. In the mouth, the Apulian wine immediately expresses greater roundness than Cortona Syrah, with well perceptible astringency and perfectly balanced both by alcohol and by the effect of the aging in wood. In the mouth, moreover, we perceive the flavors of plum, black cherry and blackberry, also in this case expressing good correspondence to the nose.

We are now going to examine the final phase of our tasting by contrast, in which we evaluate the final sensations the wines leave in the mouth after swallowing, in particular the taste-olfactory persistence. The finish of Cortona Syrah is persistent and in the mouth we continue to perceive both the effect of astringency and of roundness, in particular of alcohol, in addition to the pleasing flavors of black cherry, plum and black currant. The finish of Primitivo di Manduria is also persistent and, compared to the Tuscan wine, the perception of roundness is decidedly stronger, while continuing to perceive the appreciable as-

tringency of tannins. Moreover, in the mouth we perceive the flavors of plum, black cherry and blackberry. Another significant aspect in these two wines is the contribution and effect of alcohol, much more powerful in Primitivo di Manduria. Cortona Syrah, on the other hand, leaves a slight sensation of crispness in the mouth and stronger than in the Apulian wine. Before concluding the tasting by contrast of this month, let's place the two glasses side by side and proceed with the last smell: the differences between the two wines are still evident and distant.

products

Wines of the Month

Score legend

- ◇ Fair – ◇◇ Pretty Good – ◇◇◇ Good
- ◇◇◇◇ Very Good – ◇◇◇◇◇ Excellent
- ★ Wine that excels in its category
- 🍷 Good value wine

Prices are to be considered as indicative. Prices may vary according to the country or the shop where wines are bought



Frascati Spumante Brut Casale Mattia (Latium, Italy)

- 🍷 Malvasia di Candia, Malvasia Bianca, Trebbiano Giallo, Bombino, Bellone, Other Grapes

Price: € 12.00

Score ◇◇◇

👁️ Brilliant greenish yellow and nuances of greenish yellow, very transparent, fine and persistent perlage.

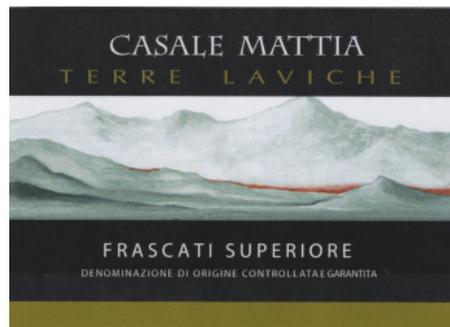
👃 Intense, clean and pleasing, starts with hints of apple, plum and citrus fruits followed by aromas of yeast, hawthorn, peach and pear.

👄 Effervescent and crisp attack, however balanced by alcohol, good body, intense flavors, agreeable.

🍷 Persistent finish with flavors of apple, plum and peach.

📦 Produced with the Charmat method.

🍴 *Aperitifs, Vegetable and crustacean appetizers, Risotto with vegetables and crustaceans, Sauteed fish, Sauteed white meat, Eggs, Dairy*



Frascati Superiore Terre Laviche 2020 Casale Mattia (Latium, Italy)

- 🍷 Malvasia di Candia, Malvasia Bianca, Trebbiano Giallo, Bombino, Bellone, Other Grapes

Price: € 8.50

Score ◇◇◇★

👁️ Intense greenish yellow and nuances of greenish yellow, very transparent.

👃 Intense, clean, pleasing and refined, starts with hints of apple, plum and broom followed by aromas of hawthorn, broom, pineapple and pear.

👄 Crisp attack and however balanced by alcohol, good body, intense flavors, agreeable.

🍷 Persistent finish with flavors of apple, plum and pineapple.

📦 Aged in steel tanks.

🍴 *Fish and vegetable appetizers, Risotto and pasta with fish and crustaceans, Sauteed white meat, Sauteed fish, Dairy products*

PRIMA FILA

Pecorello

2020



Prima Fila 2020 Tenuta Iuzzolini (Calabria, Italy)

- 🍷 Pecorello

Price: € 19.00

Score ◇◇◇◇

 Brilliant straw yellow and nuances of straw yellow, very transparent.

 Intense, clean, pleasing and refined, starts with hints of apple, peach and banana followed by aromas of broom, hawthorn, pear, mango, plum, hazelnut and vanilla.

 Crisp attack and however balanced by alcohol, good body, intense flavors, pleasing roundness.

 Persistent finish with flavors of apple, peach and hazelnut.

 2 months in steel tanks, 2 months in barrique.

 *Pasta with fish, Stewed fish, Stewed white meat, Legume and mushroom soups, Cheese*



Artino 2019
Tenuta Iuzzolini (Calabria, Italy)

 Gaglioppo (80%), Magliocco Canino (20%)

Price: € 19.00

Score 

 Intense ruby red and nuances of garnet red, little transparency.

 Intense, clean, pleasing, refined and elegant, starts with hints of plum, black cherry and violet followed by aromas of raspberry, blueberry, blackberry, tamarind, chocolate, tobacco, cardamom, mace, vanilla and menthol.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of plum, black cherry and raspberry.

 6 months in barrique, 2 months in bottle.

 *Broiled meat and barbecue, Roasted meat, Stewed meat with mushrooms, Cheese*



Donna Rosa 2020
Fattoria San Francesco (Calabria, Italy)

 Gaglioppo

Price: € 15.00

Score 

 Intense cherry pink and nuances of cherry pink, transparent.

 Intense, clean, pleasing and refined, starts with hints of cherry, raspberry and blackberry followed by aromas of cyclamen, carnation, strawberry, blueberry, peach and plum.

 Crisp attack and however balanced by alcohol, good body, intense flavors, pleasing roundness.

 Persistent finish with flavors of cherry, raspberry and blackberry.

 4 months in barrique.

 *Cold cuts, Pasta with fish, Roasted fish, Roasted white meat, Legume soups, Mushroom soups*



Villaroja 2019
Fattoria San Francesco (Calabria, Italy)

 Gaglioppo

Price: € 15.00

Score 

 Intense ruby red and nuances of purple red, little transparency.

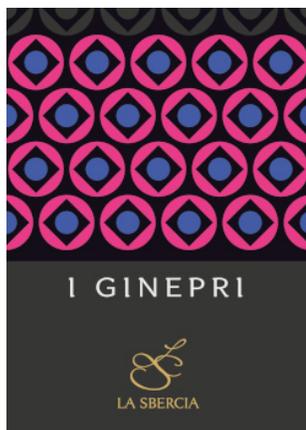
 Intense, clean, pleasing and refined, starts with hints of plum, black cherry and blackberry followed by aromas of violet, blueberry, raspberry, carob, black pepper, vanilla and menthol.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of plum, black cherry and blackberry.

 5 months in steel tanks, 4 months in barrique.

 *Broiled meat, Roasted meat, Stewed meat with mushrooms, Hard cheese*



Oltrepo Pavese Cabernet Sauvignon I Ginepri 2019
La Sbercia (Lombardy, Italy)

 Cabernet Sauvignon

Price: € 10.50

Score 

 Intense ruby red and nuances of ruby red, little transparency.

 Intense, clean, pleasing and refined, starts with hints of black currant, black cherry and plum followed by aromas of violet, cyclamen, blueberry, blackberry, raspberry, carob and bell pepper.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of black currant, black cherry and plum.

 Aged in steel tanks.

 *Broiled meat and barbecue, Roasted meat, Stewed meat with mushrooms, Cheese*

PUR
PUR
E 



Purpureo 2018
La Sbercia (Lombardy, Italy)

 Merlot

Price: € 10.50

Score 

 Deep ruby red and nuances of ruby red, little transparency.

 Intense, clean, pleasing and refined, starts with hints of black currant, black cherry and peony followed by aromas of violet, plum, blueberry, raspberry, pomegranate and carob.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing roundness.

 Persistent finish with flavors of black currant, black cherry and plum.

 Aged in steel tanks.

 *Pasta with meat, Broiled meat and barbecue, Stewed meat, Cheese*



POGGIO DI BORTOLONE®

Addamanera 2020
Poggio di Bortolone (Sicily, Italy)

 Syrah (70%), Cabernet Sauvignon (30%)

Price: € 10.50

Score 

 Brilliant ruby red and nuances of purple red, little transparency.

 Intense, clean, pleasing and refined, starts with hints of black cherry, black currant and blueberry followed by aromas of violet, raspberry, plum and black pepper.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of black cherry, black currant and blueberry.

 12 months in steel tanks, 4 months in bottle.

 *Stuffed pasta with meat and mushrooms, Roasted meat, Stewed meat with mushrooms*



Cerasuolo di Vittoria Classico II Para Para 2018
Poggio di Bortolone (Sicily, Italy)

 Nero d'Avola (60%), Frappato (40%)

Price: € 18.00

Score 

 Intense ruby red and nuances of garnet red, little transparency.

 Intense, clean, pleasing and refined, starts with hints of plum, blackberry and dried violet followed by aromas of geranium, raspberry, black cherry, strawberry, tobacco, carob, vanilla and menthol.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, agreeable.

 Persistent finish with flavors of plum, black cherry and raspberry.

 18 months in steel tanks, 10 months in cask, 6 months in bottle.

 *Broiled meat and barbecue, Roasted meat, Stewed meat, Cheese*



Ruchè di Castagnole Monferrato San Marziano 2020
Poggio Ridente (Piedmont, Italy)

 Ruchè

Price: € 15.10

Score 

 Intense ruby red and nuances of ruby red, moderate transparency.

 Intense, clean, pleasing and refined, starts with hints of strawberry, raspberry and rose followed by aromas of cyclamen, cherry, blueberry, plum, pomegranate and black pepper.

 Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing crispness.

 Persistent finish with flavors of strawberry, raspberry and cherry.

 Aged in steel tanks.

 *Cold cuts, Pasta with meat and mushrooms, Fish soups, Sauteed meat, Roasted white meat*



Barbera d'Asti Superiore San Sebastiano 2018
Poggio Ridente (Piedmont, Italy)

 Barbera

Price: € 13.70

Score 

👁 Intense ruby red and nuances of garnet red, little transparency.

👃 Intense, clean, pleasing, refined and elegant, starts with hints of cherry, plum and violet followed by aromas of cyclamen, blueberry, raspberry, blackberry, tobacco, chocolate, cinnamon, mace, vanilla and menthol.

👄 Properly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing crispness.

🍷 Persistent finish with flavors of cherry, plum and blueberry.

📅 12 months in barrique.

🍴 *Broiled meat and barbecue, Roasted meat, Stewed meat with mushrooms, Cheese*

EVENTS

News

In this column are published news and information about events concerning the world of wine and food. Whoever is interested in publishing this kind of information can send us a mail to the address Events@DiWineTaste.com.



NOT JUST WINE

Aquavitae

Review of Grappa, Distillates and Brandy



Grappa Riserva Botti da Porto Sibona (Piedmont)

🍇 Pomace of Nebbiolo

Price: € 28.00 - 50cl

Score ♦♦♦♦♦

👁 Brilliant amber yellow, transparent and crystalline.

👃 Intense, clean, pleasing, refined and elegant with aromas of cherry, plum, dried violet, raspberry, strawberry, tobacco, cocoa, hazelnut, licorice, vanilla, honey, praline and cinnamon with almost imperceptible alcohol pungency.

👄 Intense flavors with perceptible alcohol pungency which tends to dissolve rapidly, balanced sweetness, pleasing roundness.

🍷 Very persistent finish with long flavors of cherry, plum, honey, praline and cocoa.

👤 Batch distillation in bain-marie alembic. Aged for more than 2 years in casks followed by 24 months more in casks used for the production of "Vintage Port".

Wine Guide Parade

October 2021

The best 15 wines reviewed in our Guide and voted by DiWine-Taste readers

Rank	Wine, Producer	Votes
1	Maremma Toscana Rosso Momi 2018, Guicciardini Strozzi	13035
2	Agylla 2019, Paolo e Noemia d'Amico	10319
3	Sicilia Catarratto Medea 2020, Alcesti	10271
4	Frasca 2016, Fattoria Varramista	10233
5	Frappato 2019, Alcesti	9788
6	Sicilia Grillo Spumante Katria 2019, Alcesti	9417
7	Sicilia Chardonnay Bibesia 2020, Alcesti	9131
8	Vibrari 2019, Alcesti	8991
9	Sicilia Grillo Edesia 2020, Alcesti	8823
10	Vernaccia di San Gimignano Riserva 2018, Guicciardini Strozzi	8811
11	Villa Tirrena 2016, Paolo e Noemia d'Amico	8664
12	Sicilia Rosso Hèila 2018, Alcesti	8541
13	Atlante 2015, Paolo e Noemia d'Amico	8527
14	Sicilia Cabernet Sauvignon Fere 2018, Alcesti	8505
15	Sterpato 2017, Fattoria Varramista	8428