

# DiWINEtaste

Wine Culture and Information

International Edition

www.DiWineTaste.com

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## Your Tasting Notes Reviewed in DiWineTaste

Every wine lover knows the appreciation of the beverage of Bacchus goes beyond the simple act of “drinking”, he or she knows in a glass of wine there is more than a simple beverage. Wine is the result of many elements, a symphony of emotions expressed by means of aromas, flavors and sensations, something therefore requiring attention and awareness, something which is not drunk for the fun of it. The same is certainly true for distillates as well. For this reason, in order to remember the sensations felt in front of a glass, to compare them with new sensations and emotions - last but not the least - to becoming a better taster and a conscious consumer, it is very useful to take notes of the impressions, not only from a sensorial point of view, but also critically. This *exercise* is also useful in case one is about to taste the same wine or distillate, but of a different vintage, in order to evaluate the development, constancy and reliability over time of a certain producer.

DiWineTaste offers its readers two guides in which are published the results expressed by our tasting committee about wines and distillates: Wine Guide and Aquavitae. Tools which gained the interest and appreciation of our readers, as to count - today - an average of 3.500 daily accesses. We are aware our opinion cannot - and must not be - an absolute reference, it simply is an indication, just the expression of what we think about a wine or a distillate. For this reason we thought about asking the participation of our readers, offering them a place where to publish their impressions and opinions - sensorial, critical and of merit - of the wines and distillates found in our Guides. This is why we decided to let our readers add their tasting notes in our Guides, offering them a way to express their opinion and judgment about wines and distillates.

Moreover, we thought about offering our readers a tool in which organizing and keeping tasting notes, in order to have an easy way to organize and keep track of their tasting activity. This

new service is integrated to the functions of EnoForum, therefore reserved to all of our registered readers. On this regard, we remind registration to EnoForum is free and it takes few minutes to fill the registration form. Entering and publishing your tasting notes is very simple. In every review of the Guides you will find a new link “Write your review”, which will show a form where you can enter your impression and your judgment - expressed by means of DiWineTaste evaluation method in diamonds and stars - as well as price, tasting place and vintage. In few minutes your review will be published and all DiWineTaste readers will know your opinion and your judgment about a specific wine or distillate.

The organization and review of your tasting notes is implemented by new functions in EnoForum. By using the new function “My Tasting Notes” it will be displayed the list of your reviews and from which it is possible to select and update them. We also thought about “rewarding” the most active readers in their activity of taster: in a specific table will be displayed the ranking of the readers who have published the highest number of reviews. In case two or more readers have expressed their opinion about a specific wine or distillate, it will be shown - in the relative page - the average score, expressed in diamonds and stars, result of all the judgments expressed by our readers. This score is shown besides the one expressed by our tasting committee, which however remains a reference on its own. In this way producers will know what consumers really think about their products: another way to communicate with wineries and to express your satisfaction or disappointment.

Once again, DiWineTaste wants to join its voice with yours, as we are aware of the fact every opinion is respectable and worth to be expressed, even in case it is different from ours or from the one of others. We are also convinced the most important opinion is the one of consumers who, definitely, are the ones making the real market and really make a product big with their

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appreciation by means of purchase. We therefore believe it is right, honest and fair allowing the ones who trust producers by purchasing their products to express their opinion about a certain product. This is also a way to improve the quality of a wine and the ones who make it: we are convinced producers will benefit from your comments and opinions. Moreover, this is also good for all the community of DiWineTaste readers, as it is always useful to compare your opinion with the one of others, a way of growing up together.

Last but not the least, a tool for organizing your tasting notes and to keep track of them over time, a tool to keep track of your activity of taster and reviewer of wines and distillates. Your reviews will also be displayed in DiWineTaste's home page: in this way our readers will always know and read about the last ten published reviews. With this new tool, our magazine wants to offer our readers a new way to express their opinion and which is added to all the other ones, such as EnoForum and polls. We invite all of our readers who are already registered users to access EnoForum and to update their profile - there have in fact been added new information - as well as inviting our readers who are not registered users yet to fill in the relative form. DiWineTaste Wine Guide and Aquavivae are now your Guides. Express your opinion!

#### WINE TASTING

## Comparing Valpolicella Superiore

Valpolicella, one of the most renowned areas in Veneto, besides Amarone and Recioto gives other interesting and elegant red wines

Corvina, Rondinella and Molinara: these are the indisputable queens in vineyards of Valpolicella, one of the most famous and successful areas of Veneto for the production of red wines. Valpolicella is generally identified for the production of Amarone and Recioto - two magnificent wines internationally renowned - nevertheless this area is also mother of other interesting red wines, all being recognized as *Denominazione d'Origine Controllata* wines (DOC, Denomination of Controlled Origin) by the Italian quality system. In particular Valpolicella Superiore and Valpolicella Ripasso, two wines which, for their quality

and characteristics, are frequently considered as "lesser brothers" of Amarone. It is not in fact rare to find Valpolicella Superiore wines having consistency and structure almost reaching the levels of the celebrated Amarone, a result which has been obtained thanks to technological progress and, above all, to the adoption of quality viticultural and wine making techniques.

Just like Amarone and Recioto, Valpolicella Superiore is mainly produced with Corvina, Rondinella and Molinara grapes, to which can be added Corvinone, Dindarella, Forselina, Negrara and Oseleta, as well as other grapes whose presence is pretty marginal in Valpolicella. Of these grapes, Corvina certainly is the one playing the main role, however - in recent times - also Corvinone is progressively playing an important role in wines of Valpolicella at the expense of the other two "classical" varieties Rondinella and, in particular, Molinara. Corvina is a medium-late ripening variety, of good strength, main responsible of the structure and body of red wines in this area. Its origin are not known, despite the first documents mentioning this grape are dated back to the beginning of 1800s, it is believed its presence in Valpolicella is dated back to remote times. Also the origins of Corvinone are not known and it was once considered a clone of Corvina, however recent genetic researches have found out they are two different varieties.

## Wines of the Tasting

According to the production disciplinary, Valpolicella Superiore is characterized by an alcohol by volume of 12% and a lower acidity than "base" style, qualities making this wine rounder and smooth. Moreover, production disciplinary of Valpolicella Superiore requires at least one year of aging before being commercialized. The aging of this wine is generally done in wood container. Producers generally prefer the use of the traditional cask, however for the aging of Valpolicella Superiore some producers use barrique as well and, in some cases, both wood containers are used. Despite the production disciplinary requires at least one year of aging, most of Valpolicella Superiore is usually aged for a longer time than the ones set by law, also as long as - in some cases - two years.

Our comparative tasting will focus on three Valpolicella Superiore wines produced with different grapes percentages and varieties, although all being fermented and aged in traditional casks. The first wine of our tasting is Ca' Rugate's Valpolicella Superiore Campo Lavei, made with Corvina, Corvinone and Rondinella, aged in cask for 10 months. The second wine is Tedeschi's Valpolicella Classico Superiore La Fabriseria, made with the same grapes of the previous wine to which is added Oseleta, aged in cask for 18 months. The last wine of our comparative tasting is Speri's Valpolicella Classico Superiore Vigneto Sant'Urbano, mainly produced with Corvina and - in lower quantity - Rondinella, Corvinone and Molinara, aged in cask for 18 months, just like the previous wine. The tasting will be done - as usual - in three ISO tasting glasses and the wines will be evaluated at the temperature of 18°C (65°F).

## DiWINEtaste

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The three Valpolicella Superiore wines of our comparative tasting

## Appearance Analysis

The aspect of Valpolicella Superiore shows different characteristics, although most of the cases can be observed pretty intense colors and a moderate transparency. The main responsible of color in Valpolicella Superiore is Corvina, a variety having good coloring properties, however requiring quality viticultural principles with low yields for the production of wines having low transparency and deep and intense colors. In its youth - while keeping in mind according to the production disciplinary this wine must age for at least one year - Valpolicella Superiore shows an intense ruby red color and nuances of the same color, however this can also get evident garnet red hues. This will be the color, after some years of aging in bottle, to take the place of ruby red, and with time it will change into garnet red, qualities signaling in a red wine the development towards the peak of aging.

Let's pour the three wines in glasses, keeping them close one to each other in order to allow a proper comparison of appearance qualities. Let's start appearance analysis from Ca' Rugate's Valpolicella Superiore Campo Lavei. By keeping the glass tilted over a white surface, we will observe the wine at the base where it will be noticed an intense ruby red color as well as a moderate transparency. Nuances, observed to the edge towards the opening of the glass, will show a garnet red color. Let's now proceed with the second wine: Tedeschi's Valpolicella Classico Superiore La Fabriseria. The color is intense and brilliant ruby red, with a lower transparency than the previous wine. Nuances, also in this case, show a garnet red color. The aspect of the third wine - Speri's Valpolicella Classico Superiore Vigneto Sant'Urbano - is not different from the previous wine. Also in this case can be observed an intense and brilliant ruby red color, moderate transparency and garnet red nuances.

## Olfactory Analysis

Valpolicella Superiore expresses its olfactory profile with aromas of flowers and fruits to which are added tertiary qualities, result of the aging in cask. It will be aromas of blackberry and violet to mainly characterize Valpolicella Superiore, however we will also find aromas of plum and black cherry. Other fruit aromas found in Valpolicella Superiore include blueberry and cherry, whereas in flower aromas - besides violet - can be found rose and, marginally, cyclamen. Thanks to the aging in cask, as well as the aging in bottle, the aromatic profile of Valpolicella Superiore is also enriched by tertiary aromas, of which the most frequent one is vanilla as well as licorice, cinnamon, black pepper, mace, pink pepper, leather and chocolate. With time, fruit aromas will develop to equivalent jam aromas, aromas which can also be perceived soon after commercialization of the wine. Finally, in Valpolicella Superiore can be perceived balsamic aromas of menthol and eucalyptus.

Let's start the olfactory analysis of our comparative tasting, made of two distinct phases: in the first one, done with the glass in vertical position and without swirling, will be evaluated opening aromas, that is the qualities identifying a wine, whereas the second phase is done after having swirled the glass while keeping it tilted, operation which will allow the evaluation of all the remaining aromas. We will start from Ca' Rugate's Valpolicella Superiore Campo Lavei and, by keeping the glass in vertical position and without swirling, we will proceed with the first smell in order to evaluate opening aromas. From the glass will be perceived intense and clean aromas of black cherry, blackberry and plum, three qualities - in particular blackberry - frequent in Valpolicella Superiore. After having swirled the glass, we will keep it tilted and we will do another smell therefore completing the profile with aromas of blueberry and violet, as well as complex aromas of vanilla, tobacco, licorice, cinnamon, chocolate and mace. It should be noticed the pleasing balsamic touch of menthol and a slight hint of black pepper.

Let's now pass to the evaluation of the olfactory profile of the second wine of our comparative tasting: Tedeschi's Valpolicella Classico Superiore La Fabriseria. The opening aromas of this wine - evaluated without swirling the glass - is characterized by black cherry, plum and blackberry, not so different from the previous Valpolicella Superiore. After having swirled the glass, we will proceed with the second smell therefore completing the profile with the aromas of violet, blueberry, cocoa, vanilla, tobacco, black pepper and the pleasing balsamic touch of menthol. The evaluation of the opening of the third wine - Speri's Valpolicella Classico Superiore Vigneto Sant'Urbano - will allow the perception to the nose of the aromas of blackberry, black cherry and plum, intense and clean. After having swirled the glass, in order to oxygenate the wine and favoring the development of other aromas, it will be perceived aromas of blueberry, violet, raspberry, vanilla, chocolate, tobacco, licorice, mace and cinnamon, as well as the pleasing balsamic touch of menthol.

## Gustatory Analysis

For its characteristics - although it is a wine made with different wine making techniques while having the same grape varieties - Valpolicella Superiore has many qualities in common with the renowned Amarone. Frequently considered, together with "Ripasso", as the *lesser brother* of the famous red wine from Veneto, Valpolicella Superiore sometimes has a pretty robust structure, result which is obtained, as usual, by adopting quality viticultural and wine making principles. The attack of Valpolicella Superiore is frequently characterized by an appreciable astringency and high alcohol - it is not rare to have values higher than 13.5% - and a perception of good body. The wine is balanced by a pleasing roundness, result both of the aging in cask as well as the qualities of grapes, with a pretty low acidity. The mouth has very good correspondence to the nose and can be generally found the identifying flavors of the opening, that is blackberry, plum and black cherry.

The first wine of our comparative tasting we will evaluate is Ca' Rugate's Valpolicella Superiore Campo Lavei. The attack of this wine allows the appreciation of an evident astringency which is however balanced by alcohol. It should be noticed a low acidity in this wine and a pleasing roundness, as well as a good correspondence to the nose. The attack of the second wine - Tedeschi's Valpolicella Classico Superiore La Fabriseria - is characterized by an evident astringency, also in this case balanced by a high alcohol by volume, to which is also added a pleasing roundness. Also in this case, the correspondence to the nose is very good. Let's end the comparative tasting with the third wine: Speri's Valpolicella Classico Superiore Vigneto Sant'Urbano. Just like the previous wines, the attack is characterized by an evident astringency and a pretty high alcohol by volume, properly contributing to the balance of tannins. It will also be appreciated a pleasing roundness and a very good correspondence to the nose.

## Final Considerations

A quality which can be perceived in the mouth is the structure, which in all the three cases can be defined of good body, almost robust. The finish of Ca' Rugate's Valpolicella Superiore Campo Lavei is persistent leaving in the mouth intense and clean flavors of blackberry, black cherry and plum, flavors which can also be found to the nose and identifying Valpolicella Superiore. The finish of the second wine of our comparative tasting - Tedeschi's Valpolicella Classico Superiore La Fabriseria - is persistent, leaving in the mouth sensations similar to the previous wine and recalling black cherry, plum and blackberry. The finish of the third and last wine of the comparative tasting, Speri's Valpolicella Classico Superiore Vigneto Sant'Urbano, is persistent, expressing in the mouth intense and clean flavors of blackberry, plum and black cherry, also in this case, a characteristic of the wines in this area. Finally, it should be noticed the sensation of structure which can be perceived in the mouth after having swallowed the wine.

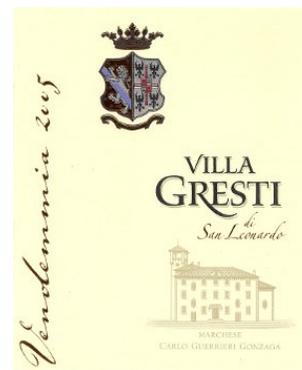


## Wines of the Month

### 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



### Villa Gresti 2005 Tenuta San Leonardo (Trentino, Italy)

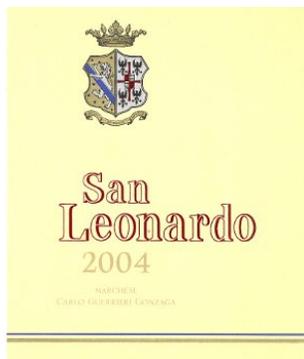
Grapes: Merlot (90%), Carmenère (10%)

Price: € 28.00

Score: ◇◇◇◇ ★

Villa Gresti shows an intense ruby red color and nuances of garnet red, little transparency. The nose denotes intense, clean, pleasing, refined and elegant aromas that start with hints of black currant, black cherry and plum followed by aromas of blueberry, violet, vanilla, tobacco, chocolate, mace, bell pepper, eucalyptus and pink pepper. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, full body, intense flavors, pleasing roundness. The finish is persistent with flavors of black currant, black cherry and plum. A well made wine. Villa Gresti ages for 14 months in barrique followed by at least 12 months of aging in bottle.

*Food match: Game, Roasted meat, Stewed and braised meat, Hard cheese*



**San Leonardo 2004**  
**Tenuta San Leonardo (Trentino, Italy)**

Grapes: Cabernet Sauvignon (60%), Cabernet Franc (30%), Merlot (10%)

Price: € 45.00

Score: ◆◆◆◆◆

San Leonardo shows a brilliant ruby red color and nuances of ruby red, little transparency. The nose reveals intense, clean, pleasing, refined and elegant aromas which start with hints of black currant, black cherry and plum followed by aromas of violet, blueberry, vanilla, tobacco, bell pepper, raspberry, pink pepper, cocoa, cinnamon and eucalyptus. The mouth has excellent correspondence to the nose, a tannic attack and however balanced by alcohol, full body, intense flavors, pleasing roundness. The finish is very persistent with long flavors of black currant, black cherry and plum. A well made wine. San Leonardo ages for 24 months in barrique followed by 12 months of aging in bottle.

*Food match: Game, Roasted meat, Stewed and braised meat, Hard cheese*



**Soave Motto Piane 2008**  
**Fattori (Veneto, Italy)**

Grapes: Garganega

Price: € 20.00

Score: ◆◆◆◆◆

Soave Motto Piane shows an intense golden yellow color and nuances of golden yellow, very transparent. The nose reveals intense, clean, pleasing and refined aromas that start with hints of apple, pear and peach followed by aromas of pineapple, citrus fruits, almond, plum, medlar, hawthorn and vanilla. The mouth has good correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors, pleasing roundness. The finish is persistent with flavors of plum, peach and almond. Part of Soave Motto Piane referments and ages in cask.

*Food match: Pasta and risotto with vegetables and crustaceans, Mushroom soups, Sauteed white meat, Sauteed fish*



**Recioto di Soave Motto Piane 2007**  
**Fattori (Veneto, Italy)**

Grapes: Garganega

Price: € 25.00 - 500ml

Score: ◆◆◆◆◆

Recioto di Soave Motto Piane shows a deep golden yellow color and nuances of golden yellow, transparent. The nose reveals intense, clean, pleasing and refined aromas which start with hints of raisin, dried apricot and almond followed by aromas of candied fruits, dried fig, honey, vanilla, quince jam, citrus fruit peel and nail polish. The mouth has good correspondence to the nose, a sweet and round attack, however balanced by alcohol, good body, intense flavors, agreeable. The finish is persistent with flavors of raisin, dried apricot, honey and almond. Recioto di Soave Motto Piane ages for 12 months in cask.

*Food match: Fruit and cream tarts, Hard cheese*



**Recioto della Valpolicella Classico La Roggia 2005**  
**Speri (Veneto, Italy)**

Grapes: Corvina (70%), Rondinella (30%)

Price: € 33.00 - 500ml

Score: ◆◆◆◆◆★

Recioto della Valpolicella Classico La Roggia shows an intense ruby red color and nuances of ruby red, little transparency. The nose reveals intense, clean, pleasing, refined and elegant aromas which starts with hints of blackberry, black cherry and plum followed by aromas of dried violet, blueberry, vanilla, tobacco, nail polish, pink pepper, cocoa, cinnamon and menthol. The mouth has good correspondence to the nose, a sweet and tannic attack, however balanced by alcohol, full body, intense flavors, pleasing roundness. The finish is persistent with flavors of blackberry, black cherry and plum. A well made wine. Recioto della Valpolicella Classico La Roggia ages for 18 months in barrique.

*Food match: Fruit desserts, Fruit tarts, Chocolate tarts*



**Amarone della Valpolicella Classico Vigneto Monte Sant'Urbano 2005 Speri (Veneto, Italy)**

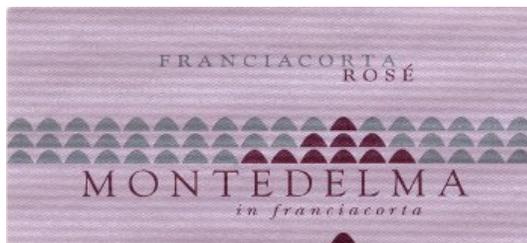
Grapes: Corvina (70%), Rondinella (25%), Corvinone (5%)

Price: € 45.00

Score: ◆◆◆◆

Amarone della Valpolicella Classico Vigneto Monte Sant'Urbano shows an intense ruby red color and nuances of ruby red, little transparency. The nose reveals intense, clean, pleasing, refined and elegant aromas which start with hints of blackberry, black cherry and plum followed by aromas of violet, dried rose, vanilla, blueberry, tobacco, mace, menthol, chocolate, leather, black pepper and licorice. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, full body, intense flavors, pleasing roundness. The finish is very persistent with long flavors of blackberry, black cherry and plum. A well made wine. Amarone della Valpolicella Classico Vigneto Monte Sant'Urbano ages for 36 months in cask.

*Food match: Game, Roasted meat, Stewed and braised meat, Hard cheese*



**Franciacorta Rosé Brut 2006 Montedelma (Lombardy, Italy)**

Grapes: Chardonnay (55%), Pinot Noir (45%)

Price: € 13.00

Score: ◆◆◆◆

Franciacorta Rosé Brut shows an intense pink salmon color and nuances of pink salmon, very transparent, fine and persistent perlage. The nose reveals intense, clean, pleasing and refined aromas which start with hints of cherry, raspberry and bread crust followed by aromas of strawberry, yeast, blueberry, pink grapefruit, tangerine and plum. The mouth has good correspondence to the nose, an effervescent and crisp attack, however balanced by alcohol, good body, intense flavors, pleasing roundness. The

finish is persistent with flavors of cherry, raspberry and strawberry. Franciacorta Rosé Brut referments in the bottle on its lees for more than 24 months.

*Food match: Roasted fish, Pasta with meat, Mushroom soups, Stuffed pasta*



**Franciacorta Satèn 2006 Montedelma (Lombardy, Italy)**

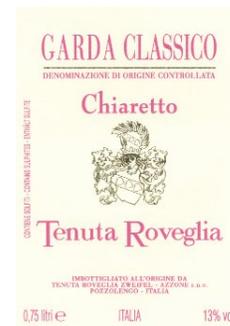
Grapes: Chardonnay (90%), Pinot Blanc (10%)

Price: € 14.50

Score: ◆◆◆◆

This Franciacorta Satèn shows a pale straw yellow color and nuances of greenish yellow, very transparent, fine and persistent perlage. The nose reveals intense, clean, pleasing and refined aromas which start with hints of pear, hazelnut and bread crust followed by aromas of yeast, banana, acacia, citrus fruits, hawthorn, apple and hints of mineral. The mouth has good correspondence to the nose, an effervescent and crisp attack, however balanced by alcohol, good body, intense flavors, agreeable. The finish is persistent with flavors of banana, apple and hazelnut. Franciacorta Satèn referments in bottle on its lees for 24 months.

*Food match: Aperitifs, Fish and vegetable appetizers, Risotto with crustaceans*



**Garda Classico Chiaretto 2008 Tenuta Rovaglia (Lombardy, Italy)**

Grapes: Gropello (40%), Barbera (20%), Marzemino (20%), Sangiovese (20%)

Price: € 7.00

Score: ◆◆◆

Garda Classico Chiaretto shows a brilliant pale pink color and nuances of pale pink, very transparent. The nose denotes intense, clean and pleasing aromas that start with hints of cherry, raspberry and banana followed by aromas of rose, blueberry and plum. The mouth has good correspondence to the nose, a crisp

attack and however balanced by alcohol, good body, intense flavors, pleasing roundness. The finish is persistent with flavors of cherry, raspberry and blueberry. Garda Classico Chiaretto ages in steel tanks.

*Food match: Meat appetizers, Pasta and risotto with meat and fish, Vegetable soups*



**Lugana Superiore Vigne di Catullo 2007**  
**Tenuta Rovaglia (Lombardy, Italy)**

Grapes: Trebbiano di Lugana

Price: € 11.00

Score: ♦♦♦ ☆

Lugana Superiore Vigne di Catullo shows a pale straw yellow color and nuances of greenish yellow, very transparent. The nose denotes intense, clean, pleasing and refined aromas which start with hints of apple, plum and hawthorn followed by aromas of almond, pear, broom and peach. The mouth has good correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors, agreeable. The finish is persistent with flavors of apple, plum and almond. Lugana Superiore Vigne di Catullo ages in steel tanks.

*Food match: Pasta and risotto with fish and crustaceans, Sauteed fish, Fried fish*



**Rosa Rosae 2008**  
**Guerrieri Rizzardi (Veneto, Italy)**

Grapes: Corvina (65%), Rondinella (20%), Marcobona (15%)

Price: € 9.50

Score: ♦♦♦ ☆

Rosa Rosae shows a brilliant cherry pink color and nuances of onion skin pink, transparent. The nose denotes intense, clean, pleasing and refined aromas that start with hints of cherry, raspberry and strawberry followed by aromas of peach, cyclamen,

rose and plum. The mouth has good correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors, agreeable. The finish is persistent with flavors of cherry, raspberry and strawberry. Rosa Rosae ages in steel and cement tanks.

*Food match: Stuffed pasta, Roasted fish, Fish soups, Sauteed white meat*



**Amarone della Valpolicella Classico Villa Rizzardi**  
**2004**

**Guerrieri Rizzardi (Veneto, Italy)**

Grapes: Corvina (36%), Corvinone (24%), Rondinella (22%), Barbera (10%), Sangiovese (8%)

Price: € 36.50

Score: ♦♦♦♦

Amarone della Valpolicella Classico Villa Rizzardi shows a brilliant ruby red color and nuances of garnet red, moderate transparency. The nose reveals intense, clean, pleasing and refined aromas that start with hints of blackberry, plum and violet followed by aromas of vanilla, black cherry, tobacco, chocolate, cinnamon, mace and menthol. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, full body, intense flavors, pleasing roundness. The finish is persistent with flavors of blackberry, plum and black cherry. Amarone della Valpolicella Classico Villa Rizzardi ages for 12 months in barrique, 24 months in cask and for 6 months in bottle.

*Food match: Game, Roasted meat, Braised and stewed meat, Hard cheese*



**Kerner Brut**  
**Carpenè Malvolti (Veneto, Italy)**

Grapes: Kerner

Price: € 11.80

Score: ♦♦♦

Kerner Brut shows brilliant greenish yellow color and nuances of greenish yellow, very transparent, fine and persistent perlage. The nose denotes intense, clean and pleasing aromas which start with hints of peach, jasmine and pear followed by aromas of apple, pineapple and hints of mint. The mouth has good correspondence to the nose, an effervescent and crisp attack, however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of apple, peach and pear. Kerner Brut is made with the Charmat method.

*Food match: Vegetable and crustacean appetizers, Vegetable flans, Eggs*



**Prosecco di Conegliano Cuvée Oro  
Carpenè Malvolti (Veneto, Italy)**

Grapes: Prosecco

Price: € 8.50

Score: ✧✧✧

Prosecco di Conegliano Cuvée Oro shows a brilliant greenish yellow color and nuances of greenish yellow, very transparent, fine and persistent perlage. The nose denotes intense, clean and pleasing aromas that start with hints of pear, apple and wistaria followed by aromas of hawthorn, peach and broom. The mouth has good correspondence to the nose, an effervescent and crisp attack with pleasing sweetness, however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of peach, pear and apple. Prosecco di Conegliano Cuvée Oro referments in tanks.

*Food match: Aperitifs, Semifreddo*

EVENTS

## News

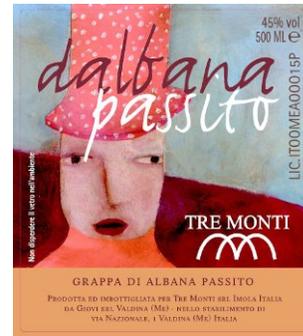
In this column are published news and information about events concerning the world of wine and food. Whoever is interested in publishing this kind of information can send us a mail to the address [Events@DiWineTaste.com](mailto:Events@DiWineTaste.com).

NOT JUST WINE

## Aquavitae

Review of Grappa, Distillates and Brandy

Distillates are rated according to DiWineTaste's evaluation method. Please see score legend in the "Wines of the Month" section.



**Grappa di Albana Passito Dalbana Passito  
Tre Monti (Emilia Romagna, Italy)**

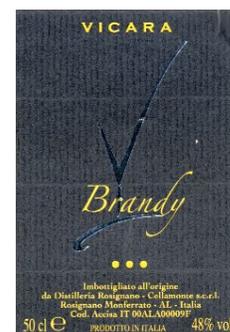
(Distiller: Distillerie Giovi)

Raw matter: Pomace of Dried Albana

Price: € 18.50 - 50cl

Score: ✧✧✧✧

This grappa is limpid, crystalline e colorless. The nose denotes intense, clean, pleasing and refined aromas of hazelnut, apple, pear, almond and praline with almost imperceptible alcohol pungency. In the mouth has intense flavors with perceptible alcohol pungency which tends to dissolve rapidly, good correspondence to the nose, balanced sweetness, pleasing roundness. The finish is persistent with flavors of apple, praline and almond. This grappa is produced with a discontinuous steam operated alembic still. Alcohol 45%.



**Brandy**

**Vicara (Piedmont, Italy)**

(Distiller: Distilleria Rosignano Cellamonte)

Raw matter: Barbera Wine

Price: € 20.28 - 50cl

Score: ✧✧✧✧ ★

This brandy is limpid and crystalline with a deep amber yellow color. The nose reveals intense, clean, pleasing, refined and elegant aromas of prune, dried fig, tobacco, vanilla, cocoa, black cherry, honey, praline, sandal wood and licorice, with almost imperceptible alcohol pungency. In the mouth has intense flavors with perceptible alcohol pungency which tends to dissolve rapidly, good correspondence to the nose, smooth and pleasing roundness. The finish is persistent with flavors of prune, praline, cocoa, honey and licorice. This brandy is made from the distillation in copper alembic still of aged Barbera wine and ages for three years in small oak barrels. Alcohol 48%.



## Wine Parade

The best 15 wines according to DiWineTaste's readers. To express your best three wines send us an E-mail at [WineParade@DiWineTaste.com](mailto:WineParade@DiWineTaste.com) or fill in the form available at our WEB site.

Rank		Wine, Producer
1	↔	Aglianico del Vulture La Firma 2004, Cantine del Notaio (Italy)
2	↗	Villa Gresti 2004, Tenuta San Leonardo (Italy)
3	↘	Sangiovese di Romagna Superiore Riserva Thea 2005, Tre Monti (Italy)
4	↗	Arkezia Muffo di San Sisto 2004, Fazi Battaglia (Italy)
5	↘	Moscato d'Asti 2007, Vignaioli di S. Stefano (Italy)
6	↗	Merlot 2004, Castello delle Regine (Italy)
7	↘	San Leonardo 2001, Tenuta San Leonardo (Italy)
8	↗	Barolo Bussia 2001, Prunotto (Italy)
9	↘	Sforzato di Valtellina San Domenico 2002, Triacca (Italy)
10	↗	Collio Bianco Col Disòre 2004, Russiz Superiore (Italy)
11	↘	Sagrantino di Montefalco Collepiano 2003, Arnaldo Caprai (Italy)
12	↗	Barolo Sorano 2004, Alario (Italy)
13	↗	Sagrantino di Montefalco Passito 2004, Adanti (Italy)
14	↘	Blanc des Rosis 2006, Schiopetto (Italy)
15	☆	Amarone della Valpolicella Classico Vigneto Monte Sant'Urbano 2004, Speri (Italy)

Legend: ↗ up ↘ down ↔ stable ☆ new entry