

# DiWINEtaste

Wine Culture and Information

International Edition

www.DiWineTaste.com

Issue 80, December 2009

## In Memory of Luigi Veronelli

November 29th, 2009 represents a significant date for everyone being interested in wine and for whom, without having the pretension to be compared to his greatness, wish to remember one of the most important figures of the job of "writing about wine": Luigi Veronelli. This date in fact represents the fifth anniversary of the passing of the great Luigi "Gino" Veronelli, a master and a reference for anyone who - today - writes about wine, trying to spread the culture of wine and enogastronomy. Considered as the pioneer of wine journalism, Luigi Veronelli was - with no doubt - the indisputable master and reference for most of the people who write about wine today. Master of many, with no doubt, and still today being unequaled - frankly speaking, hard to surpass - if we consider the quality and the style of most of the reports, books and comments we read about wine.

Luigi Veronelli had his style, unmistakable and frank, something being absolutely personal, something which certainly contributed to make his greatness as a journalist and as someone who write about wine and gastronomy. The style of Luigi Veronelli was his style and no one else's. It makes one smile, as not say something even worse, whoever tries to "emulate" that style - but we should better say, to copy - which in the "pen" of others simply looks like ridiculous and inappropriate, like a large and immense dress wore by someone who is clearly slender and thin, very thin. Because in that style, so personal, there also was something more, there was the courage to say things the way they were, the courage of also saying what many, too many, did not like to listen. Moreover, there was the courage and the frankness of doing, to do for real, not only with words, but also with facts. And if we look to what we see today, who is capable of showing that courage and that frankness, that honesty to say things, in absolute freedom, even at the cost of his or her own freedom? No one.

We should not forget Luigi Veronelli always had this courage, a courage he also paid with jail and with the exclusion from the scenes of Italian television. In 1957, for having translated and published "Historiettes, Contes et Fabliaux" written by Marquis De Sade, he was sentenced to three months in jail for publication of obscene material. All the copies of that book

were burned, in the yard of police headquarter in Varese, the last burning of books done by Italian censorship. A decision which would make everyone laugh today, by considering the doubt morality and the obscenities brutalizing our society almost daily. He was also sentenced to six months in jail and accused of having incited Piedmontese farmers - who then occupied the train station of Santo Stefano Belbo, Cuneo - only for having told them production disciplinary of wines mainly favored the interests and the monopoly of industries instead of the ones of farmers. And Veronelli did not have good feeling towards industrial products. One of his most famous opinions is in fact «the worst wine of a peasant is better than the best industrial wine». A provocation, a clear support for quality and authenticity.

Luigi Veronelli has always expressed his ideas for the support - sincere and passionate - of the world of wine and gastronomy. In particular of anyone being really and practically involved in the surviving of earth, of peasant world and the support of their products. Among his last *battles*, the support of "Denominazioni Comunali" (Communal Denominations) of gastronomical products, self-certification, source price and olive oil, conducted together with many social centers, as well as having contributed to the project "Terra e Libertà/Critical Wine". In particular, the proposal of "source price" is very interesting, something which certainly commercial firms involved in wine business do not like. The idea of "source price" invites producers to write in labels the price to which they sell their wines to distributors, therefore "forcing" an ethical and honest price policy, while understanding there must be a profit for anyone offering the service of wine distribution, including restaurants and wine shops.

Luigi Veronelli was born in Milan, in Isola quarter, on February 2nd, 1926. He graduated in philosophy, he was assistant of Emanuele Bariè and worked with Lelio Basso. He was also involved in politics, professing for all of his life an anarchic faith. Characterized by a personal and innovative journalistic style, he invented - for the world of wine - neologisms today widely used, such as "meditation wine". Luigi Veronelli has given Italy - being the first in this regard - the conscience of

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the greatness of their products, including, of course, wine. And he has also been the first one to start the “job of writing about wine”, an essential contribution which allowed anyone to start a field today considered fashionable, such as enogastronomy and wine. Considered as a “Master” by many, Luigi Veronelli had many *disciples*, some of them continuing today to praise his job and his “teachings”, some have completely denied him, in any case, no one has been as great as he was.

He was the first one to start a new course for information, by making Italian people understand the richness of our territory, Luigi Veronelli was also involved in the world of television. Among his most famous TV shows, a memory for those having today an age, like to say, considered as *mature*, “A tavola alle sette” together with Ave Ninchi, the great Italian actress who had, among the many things, a strong passion for cuisine. Luigi Veronelli - “Gino”, the name his friends used to call him - was capable of starting passionate debates also by using an intelligent polemics and provocation, qualities which gave him some “opponents”. Five years have passed since the day Luigi Veronelli has passed away, but he left us a remarkable heritage, his teachings and his honest frankness in saying what he thought. As a free man, because he truly lived as a free man. And today, we truly miss men like him, and not only in the world of wine and gastronomy. Five years have passed since Luigi Veronelli passed away, and we would like - with this modest and little contribution - to remember him and to thank him for everything he did for wine and food journalism and for Italian wine. Thank you again, Gino.

#### WINE TASTING

## Comparing Marsala Vergine and Vernaccia di Oristano

Two giants of Italian enology, wines of ancient and complex taste, wines frequently forgotten and undervalued, real and inimitable masterpieces

Italy, like everyone knows, is a land of great wines, associated to the traditions of every territory, today expression of the highest level of quality in the world. Among its many wines, many are today unjustly forgotten, or, better to say, they do not catch the interest of consumers, who frequently prefer wines having a more immediate and less complex character. Wines once being very successful, today play a “secondary” role and, despite the efforts of producers, the charm of *barrique* prevails



Marsala Vergine Baglio Bagliata and Vernaccia di Oristano Riserva of our comparative tasting

over the complex and endless character of these *ancient wines*, such as Marsala Vergine and Vernaccia di Oristano. Two great wines produced in the two main islands of Italy: Sicily and Sardinia. Wines who can stand, with no fear, to the passing of time like no other wine, while developing endless organoleptic qualities, certainly not immediate and direct like many other wines. Wines requiring the complete attention of nose, mouth and senses, wines which do not deserve superficiality or carelessness. Let your senses be ready, this month we are going to talk about two great wines: Marsala Vergine and Vernaccia di Oristano.

### Marsala Vergine

Marsala, in its many styles and amazing history, has been many times mentioned in the pages of DiWineTaste, therefore we will simply talk about its main qualities, in particular about *vergine* style. According to the ones who appreciate the great Sicilian fortified wine, Marsala Vergine represents the highest expression, in particular when it is produced with 100% Grillo grape. On this regard, we should remember - according to the production disciplinary - Marsala can be produced with Grillo, Catarratto and Inzolia grapes. Marsala is an ancient wine which is believed to be produced since remote times in the city where Garibaldi landed, since the times of ancient Romans. It should be said at those times, Marsala wine was very different from the one produced today. The modern style of Marsala is the result of the intuition of an English merchant - John Woodhouse - who decided, at the end of 1700s, to ship this wine to his homeland and, in order to save it from the stress of journey, he added grape brandy, therefore creating, as a matter of fact, a fortified wine, indeed, a masterpiece of fortified wine.

Despite “vergine” style is the one to be appreciated the most by connoisseurs, it is the least produced style - in terms of quantity - a quantity which is as low as 3% of total production. If it is true in the production of many styles of Marsala are allowed many wine making techniques, including the adding of the so called *mistella* as well as cooked must, for “vergine” style it is not allowed the adding of anything, with the exception of grape brandy, indispensable for fortifying. We can

## DiWINEtaste

Independent periodical of wine culture and information

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therefore say “vergine” style is the Marsala in its purest and highest interpretation, in which are not allowed “corrections” of any type and therefore requiring the highest rigor and quality level. According to production disciplinary, Marsala Vergine must age in cask for at least 5 years, whereas it takes 10 years of aging for the “riserva” (reserve) style. It should be remembered Marsala was the first Italian wine to have reached the Denominazione d’Origine Controllata status (DOC, Denomination of Controlled Origin), on July 12th, 1963, even though the current production disciplinary has been revised and updated on 1986.

## Vernaccia di Oristano

Vernaccia di Oristano is undoubtedly one of the most forgotten wines of Italy. One of those magnificent wines to deserve a higher attention. This great wine is produced in Oristano, Sardinia, and it probably is one of the most ancient wines of the world; its production is dated back to Phoenician times. Vernaccia di Oristano is produced with the homonymous grape and made from techniques pretty similar to the great fortified Spanish wines, in particular, Jerez, or Sherry, however, as opposed to them, it is not a fortified wine. Despite this, the alcohol by volume of Vernaccia di Oristano is frequently higher than 15%. A wine of great complexity and astonishing longevity, Vernaccia di Oristano is today produced by very few producers who, with stubbornness and passion, continue to keep high the glory of this ancient wine of Sardinia. Vernaccia di Oristano takes the origin of its name, just like every other “vernaccia” grape, from Latin *vernacula*, that is something typical of a place, in this case, a grape, therefore present since remote times. It is in fact believed Vernaccia di Oristano was cultivated by Phoenicians, something which is proven by archaeological findings in the ancient city of Tharros, near the modern city of Cabras, in the province of Oristano.

Others believe the name “vernaccia” comes from Latin *vernum*, that is “Springtime”. It was judge Eleonora d’Arborea who in the fourteenth century supported and encouraged the cultivation of Vernaccia di Oristano, by adopting the famous “Carta de Logu”, a group of laws which included - among the many - laws about the cultivation of vineyards and which was written by her father Mariano IV. One of the main characteristics of Vernaccia di Oristano is represented by the particular aging technique. Casks are intentionally left empty - for about 25% - in order to favor a strong oxidation of the wine while allowing yeast to go up to the surface, therefore forming a “layer”, commonly called *flor*. This “layer”, thanks to the metabolism of yeast of which it is made of, contributes to the development of organoleptic complexity of Vernaccia and - at the same time - protects the wine from an excessive oxidation, as well as contributing to a moderate oxidation. This process is similar to the one used for the production of the Spanish Jerez, wine with which Vernaccia shares many characteristics. With time, Vernaccia is racked in casks having progressive lower volumes, developing and refining its aromas and flavors. Vernaccia di Oristano was the first DOC wine of Sardinia, denomination recognized in 1972.

## Wines of the Tasting

Marsala Vergine and Vernaccia di Oristano are wines having very complex organoleptic qualities, a continuous discovery and surprise which can be appreciated from the glass. They are certainly not easy wines, they require attention and concentration and they worthily represent the category of *meditation wines*. The Marsala Vergine we will examine in our comparative tasting is Alagna’s Marsala Vergine Baglio Baiata, produced with Grillo and Catarratto grapes, aged for at least five years in cask and then continues its evolution with the *perpetuo* system, the ancient and traditional production system of the magnificent Sicilian wine. As for the as much magnificent wine from Sardinia, we will examine Josto Puddu’s Vernaccia di Oristano Riserva, of course produced with 100% Vernaccia di Oristano grape and aged with the traditional method of leaving the casks partially empty. Both wines will be tasted at the temperature of 14°C (57°F) and they will be poured in ISO tasting glasses. Thanks to strength of their aromas, a *moderate* temperature will attenuate the pungency of alcohol, while however allowing a full expression of aromas.

## Appearance Analysis

The quality which can be observed during the appearance analysis of Marsala Vergine and Vernaccia di Oristano are pretty similar. This is mainly because of the production techniques used for these excellent wines, in particular, the effects produced by oxidation. Both Marsala Vergine and Vernaccia di Oristano show pretty intense amber yellow colors, in which can also be appreciated brilliant nuances of golden yellow. As they are - in both cases - wines aged for a long time before being commercialized, periods which can also be more than ten years, in our glasses we will see wines with a pretty dark and intense colors. With time and with the aging in bottle, the color of these wines can also undergo a further development, therefore getting more intense and deep colors. We should however consider alcohol is a very good preservative, and in this wine it is found in pretty high quantity - an average of 15.5% in Vernaccia di Oristano, 19% in Marsala Vergine - therefore the evolution of color is pretty slow.

The appearance analysis of our comparative tasting will start from Josto Puddu’s Vernaccia di Oristano. By holding the glass tilted over a white surface - as usual, a sheet of paper or a tablecloth - we will observe the color of the wine at the base of the glass, at the point in which the liquid mass is thicker. We will notice a brilliant amber yellow color, while observing the wine towards the opening of the glass, where the thickness of wine is lower, we will appreciate amber yellow nuances. Let’s now pass to the evaluation of the appearance of Alagna’s Marsala Vergine Baglio Baiata. By holding the glass tilted over a white surface, we will observe a brilliant amber yellow color, not so different from Vernaccia di Oristano. Also the nuance of this Marsala Vergine, observed at the edge of the glass, is amber yellow. We can notice both wines have a pretty similar aspect and a high transparency, almost crystalline.

## Olfactory Analysis

The evaluation of the aromas of Marsala Vergine and Vernaccia di Oristano represents a pretty difficult exercise for the taster. These wines are in fact characterized by a high quantity of complex sensations, something completely different and distant from any table wine. The result of this amazing complexity and richness is mainly derived from the special production technique where, in both cases, it is favored oxidation, of course controlled and certainly not left to chance. Together with the aromas developed during the aging in wood, result of a patience wait for years, these wines develop divine olfactory qualities. One of the most unusual aromas - impossible to find in other wines - is the so called *rancho*. This aroma, hard to explain with words, develops in these wines as a consequence of the long and precious oxidation. In Oristano, for their Vernaccia, they usually call it, when it is particularly strong, "*murruau*", characterized by a strong flavor of almond and aromas of high complexity, result of the effects caused by the precious layer of micro organisms and yeast called *flor*.

Let's start the olfactory analysis from Josto Puddu's Vernaccia di Oristano Riserva. The first impact which can be perceived from the glass - of remarkable complexity - is the sequence of sensation derived from oxidation and the precious activity of micro organisms constituting the so called *flor*, with evident hints of almond. From the glass will be perceived, besides the typical and pleasing aroma of *rancho* - aromas of dried fig and honey, as well as date, hazelnut, vanilla, nail polish, leather, caramel and licorice: a profile of remarkable complexity and elegance. Let's now pass to the olfactory analysis of Alagna's Marsala Vergine Baglio Baiata. The opening of this glorious wine from Sicily allows the appreciation, besides the already mentioned *rancho*, of pleasing aromas of dried fig and almond. After having swirled the glass, the olfactory profile of this Marsala is completed by date, honey, citrus fruit peel, licorice, leather and vanilla. We will now compare the two wines, trying to identify in both the olfactory analogies produced by oxidation, quality contributing to enrich the aromatic complexity of wines.

## Gustatory Analysis

Gustatory analysis of our two wines is as interesting as the olfactory analysis. In wines like these, alcohol plays an important role for the organoleptic perception, an element which contributes not only to balance the indispensable acidity, but it also gives and increases roundness and strength. Thanks to the long aging time in wood containers, these wines are characterized by a pleasing roundness, and together with acidity, they will make a perfect balance. In fact, it will be acidity to keep the crispness of these wines *alive*. Both Marsala Vergine and Vernaccia di Oristano are completely dry wines, however - in some cases - the high roundness and the alcohol itself, can deceive the taster who can think about the presence of an appreciable quantity of sugar. On this regard, it should be noticed, according to the respective disciplinary of production, in both cases the quantity of residual sugar must be lower than 4 grams per liter. As for alcohol, the minimum allowed quantity for Vernaccia di Oristano is 15%, whereas for Marsala Vergine is 18%, in this case obtained through fortification.

Let's start the tasting from Josto Puddu's Vernaccia di Oristano. The attack of this wine is a pleasing balance between acidity and roundness, sensations perceived soon after the initial burning effect of alcohol, in this case of 15.5%. It should be noticed the good correspondence to the nose, in particular dried fig and almond, qualities frequently identifying - in the mouth - Vernaccia di Oristano. The finish of the wine is clearly persistent, leaving in the mouth pleasing flavors of dried fig and almond, very agreeable. Also the attack of Alagna's Marsala Vergine Baglio Baiata is characterized by a very good balance between acidity and roundness, sensations which can be clearly perceived after the initial effect of alcohol, in this wine being of 19%. Also the correspondence to the nose is very good, also in this case dried fig and almond. The finish is persistent, leaving in the mouth pleasing flavors of dried fig and almond, as well as hints of date. It should be compared the analogies of tastes in these wines, in which complexity is added to an impeccable elegance.



## 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



### Marsala Superiore Riserva Semisecco Ambra Donna Franca Florio (Sicily, Italy)

Grapes: Grillo

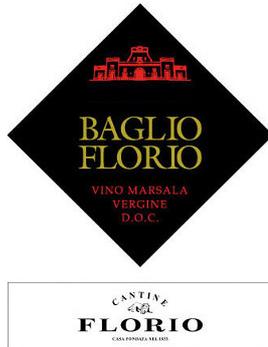
Price: € 25.00 - 50cl

Score: ❖❖❖❖❖

Marsala Superiore Riserva Semisecco Ambra Donna Franca shows a deep amber yellow color and nuances of amber yellow, transparent. The nose reveals intense, clean, pleasing, refined and elegant aromas which start with hints of dried fig, dried apricot, almond and date followed by aromas of raisin, caramel, vanilla, citrus fruit peel, nail polish, rancho, honey, rhubarb, walnut husk and licorice. The mouth has excellent correspondence to the nose, a pleasing sweet and crisp attack, however balanced by alcohol, full body, intense flavors, pleasing roundness. The finish is very persistent with long flavors

of dried fig, dried apricot, honey and almond. Marsala Superiore Riserva Semiseco Ambra Donna Franca ages for at least 15 months in casks followed by at least 6 months of aging in bottle.

*Food match: Dried fruit tarts, Chocolate, Hard and piquant cheese*



**Marsala Vergine Baglio Florio 1997**  
**Florio (Sicily, Italy)**

Grapes: Grillo

Price: € 21.50 - 50cl

Score: ♦♦♦♦♦

Marsala Vergine Baglio Florio shows a brilliant amber yellow color and nuances of amber yellow, transparent. The nose reveals intense, clean, pleasing, refined and elegant aromas which start with hints of dried fig, rancho and almond followed by aromas of honey, leather, vanilla, walnut husk, quince jam, cedar, tobacco, citrus fruit peel and nail polish. The mouth has excellent correspondent to the nose, an alcoholic attack and pleasing roundness, however balanced, full body, intense flavors, pleasing roundness. The finish is very persistent with long flavors of dried fig, almond and honey. Marsala Vergine Baglio Florio ages for more than 10 years in cask followed by at least 12 months of aging in bottle.

*Food match: Smoked fish, Roasted fish, Hard cheese*



**Cabernet Franc 2007**  
**La Rasenna (Latium, Italy)**

Grapes: Cabernet Franc

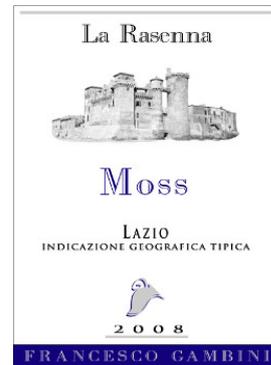
Price: € 11.00

Score: ♦♦♦♦★

This Cabernet Franc shows an intense ruby red color and nuances of ruby red, moderate transparency. The nose denotes intense, clean, pleasing and refined aromas which start with hints of black cherry, black currant and plum followed by aromas of blueberry, vanilla, violet, carob and bell pepper. The mouth has good correspondence to the nose, a slightly tannic attack and however balanced by alcohol, good body, intense

flavors, pleasing roundness. The finish is persistent with flavors of black cherry, black currant and plum. This Cabernet Franc ages for 12 months in cask.

*Food match: Roasted meat, Broiled meat and barbecue, Stewed meat*



**Moss 2008**  
**La Rasenna (Latium, Italy)**

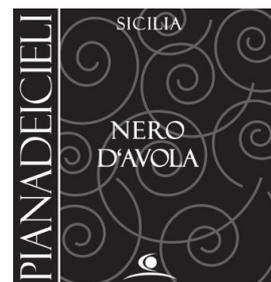
Grapes: Moscato d' Alessandria (60%), Sauvignon Blanc (40%)

Price: € 6.50

Score: ♦♦♦♦★

Moss shows an intense golden yellow color and nuances of straw yellow, very transparent. The nose reveals intense, clean, pleasing and refined aromas which start with hints of grape, peach and pear followed by aromas of apple, lychee, nettle, sage and elder. 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 grape, peach and lychee. Moss ages for 4 months in steel tanks.

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



**Nero d'Avola 2007**  
**Pianadeicieli (Sicily, Italy)**

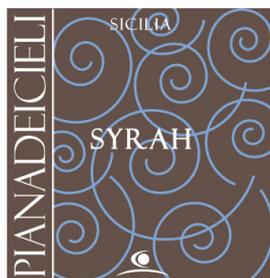
Grapes: Nero d'Avola

Price: € 8.00

Score: ♦♦♦♦🌟

This Nero d'Avola shows a brilliant ruby red color and nuances of ruby red, moderate transparency. The nose reveals intense, clean, pleasing and refined aromas which start with hints of plum, blackberry and black cherry followed by aromas of blueberry, violet, vanilla, carob, tobacco and mace. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, good body, intense flavors, pleasing roundness. The finish is persistent with flavors of plum, blackberry and black cherry. This Nero d'Avola ages for 8 months in barrique followed by 2 months of aging in bottle.

*Food match: Broiled meat with barbecue, Roasted meat, Stewed meat*



**Syrah 2007**  
**Pianadeicieli (Sicily, Italy)**

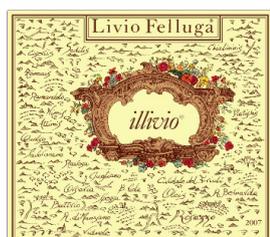
Grapes: Syrah

Price: € 8.00

Score: ♦♦♦♦

This Syrah shows an intense ruby red color and nuances of ruby red, little transparency. The nose denotes intense, clean, pleasing and refined aromas that start with hints of black cherry, black currant and plum followed by aromas of blueberry, violet, black pepper, vanilla, cocoa and menthol. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, good body, intense flavors, pleasing roundness. The finish is persistent with flavors of black cherry, black currant and plum. This Syrah ages in part in barrique.

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



**Colli Orientali del Friuli Bianco Illivio 2007**  
**Livio Felluga (Friuli Venezia Giulia, Italy)**

Grapes: Pinot Bianco, Chardonnay, Picolit

Price: € 21.00

Score: ♦♦♦♦

Colli Orientali del Friuli Bianco Illivio shows a brilliant straw yellow color and nuances of straw yellow, very transparent. The nose denotes intense, clean, pleasing and refined aromas which start with hints of apple, banana and plum followed by aromas of hawthorn, pear, hazelnut, grapefruit, honey, vanilla and mineral. 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 apple, plum and banana. Colli Orientali del Friuli Bianco Illivio ages for 10 months in barrique followed by 9 months of aging in bottle.

*Food match: Roasted fish, Roasted white meat, Stewed fish*



**Colli Orientali del Friuli Rosazzo Bianco Terre Alte**  
**2007**

**Livio Felluga (Friuli Venezia Giulia, Italy)**

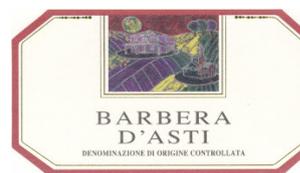
Grapes: Friulano, Pinot Bianco, Sauvignon Blanc

Price: € 40.00

Score: ♦♦♦♦♦

Colli Orientali del Friuli Rosazzo Bianco Terre Alte shows a brilliant straw yellow color and nuances of greenish yellow, very transparent. The nose reveals intense, clean, pleasing, refined and elegant aromas which start with hints of peach, pear and pineapple followed by aromas of medlar, almond, broom, nettle, hawthorn, apple, grapefruit, elder flower, plum 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 long flavors of peach, pear and pineapple. The grapes Pinot Blanc and Sauvignon Blanc age for 10 months in steel tanks, whereas the Friulano grape ages for 10 months in barrique.

*Food match: Roasted fish, Stuffed pasta, Stewed fish, Fish and mushroom soups, Roasted white meat*



*Fassino*

**Barbera d'Asti 2007**  
**Fassino Giuseppe (Piedmont, Italy)**

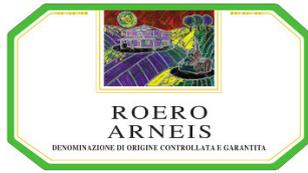
Grapes: Barbera

Price: € 6.00

Score: ♦♦♦

This Barbera d'Asti shows a brilliant ruby red color and nuances of ruby red, moderate transparency. The nose denotes intense, clean and pleasing aromas which start with hints of cherry, plum and blueberry followed by aromas of violet, blackberry, raspberry and cyclamen. The mouth has good correspondence to the nose, a slightly tannic attack and however balanced by alcohol, good body, intense flavors, pleasing crispness. The finish is persistent with flavors of cherry, blueberry and plum.

*Food match: Pasta with meat and mushrooms, Sauteed meat, Stewed meat*



**Roero Arneis 2008**  
Fassino Giuseppe (Piedmont, Italy)

Grapes: Arneis

Price: € 6.00

Score: ♦♦♦★

This Roero Arneis shows an intense greenish yellow color and nuances of greenish yellow, very transparent. The nose denotes intense, clean, pleasing and refined aromas which start with hints of apple, pear and broom followed by aromas of pineapple, peach, citrus fruits and hazelnut. 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, pear and peach.

*Food match: Fish and crustacean appetizers, Pasta and risotto with crustaceans, Vegetable soups*



**Gradiva Collectio 2006**  
Casa di Grazia (Sicily, Italy)

Grapes: Nero d'Avola

Price: € 16.00

Score: ♦♦♦★

Gradiva Collectio shows an intense ruby red color and nuances of ruby red, moderate transparency. The nose reveals intense, clean, pleasing and refined aromas that start with hints of black cherry, plum and blackberry followed by aromas of blueberry, violet, raspberry and carob. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, good body, intense flavors, agreeable. The finish is persistent with flavors of black cherry, plum and blackberry. Gradiva Collectio ages for 12 months in steel tanks followed by 6 months of aging in bottle.

*Food match: Stuffed pasta, Stewed meat with mushrooms, Broiled meat and barbecue*



**Emyriam 2006**  
Casa di Grazia (Sicily, Italy)

Grapes: Syrah

Price: € 18.00

Score: ♦♦♦♦

Emyriam shows an intense ruby red color and nuances of ruby red, little transparency. The nose denotes intense, clean, pleasing and refined aromas which start with hints of plum, black currant and black cherry followed by aromas of blueberry, violet, vanilla, tobacco, chocolate, anise, mace and eucalyptus. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, good body, intense flavors, pleasing roundness. The finish is persistent with flavors of plum, black currant and black cherry. Emyriam ages for 8 months in barrique followed by 5 months of aging in bottle.

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



**Dolcetto d'Alba Gattera La Foia 2008**  
Curto Marco (Piedmont, Italy)

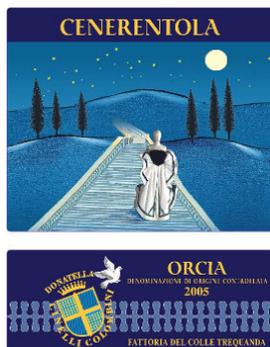
Grapes: Dolcetto

Price: € 8.00

Score: ♦♦♦♦

Dolcetto d'Alba Gattera La Foia shows an intense ruby red color and nuances of purple red, moderate transparency. The nose reveals intense, clean and pleasing aromas which start with hints of cherry, blackberry and raspberry followed by aromas of plum, blueberry and violet. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, good body, intense flavors, pleasing crispness. The finish is persistent with flavors of cherry, blackberry and raspberry. Dolcetto d'Alba Gattera La Foia ages in steel tanks.

*Food match: Pasta with meat and mushrooms, Sauteed meat, Roasted white meat*



**Orcia Rosso Cenerentola 2005**  
**Donatella Cinelli Colombini (Tuscany, Italy)**

Grapes: Sangiovese (65%), Foglia Tonda (35%)

Price: € 20.00

Score: ◆◆◆◆

Orcia Rosso Cenerentola shows a brilliant ruby red color and nuances of ruby red, little transparency. The nose reveals intense, clean, pleasing and refined aromas which start with hints of black cherry, plum and violet followed by aromas of blueberry, blackberry, vanilla, cinnamon, tobacco, chocolate and menthol. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, good body, intense flavors, agreeable. The finish is persistent with flavors of black cherry, plum and blackberry. Orcia Rosso Cenerentola ages for 12 months in cask and barrique.

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



**Brunello di Montalcino 2004**  
**Donatella Cinelli Colombini (Tuscany, Italy)**

Grapes: Sangiovese

Price: € 28.00

Score: ◆◆◆◆

This Brunello di Montalcino shows a brilliant ruby red color and nuances of ruby red, moderate transparency. The nose reveals intense, clean, pleasing and refined aromas which start with hints of black cherry, plum and violet followed by aromas of blackberry, blueberry, vanilla, pink pepper, chocolate and mace. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, full body, intense flavors. The finish is persistent with flavors of plum, black cherry and blueberry. This Brunello di Montalcino ages for 12 months in barrique and completes its aging in cask.

*Food match: Game, Roasted meat, Braised meat, Hard 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](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 Brunello di Montalcino**  
**Donatella Cinelli Colombini (Tuscany, Italy)**  
 (Distiller: Distillerie Bonollo)

Raw matter: Pomace of Brunello di Montalcino

Price: € 18.00 - 70cl

Score: ◆◆◆☆

This grappa is colorless, limpid and crystalline. The nose denotes intense, clean and pleasing aromas of cherry, plum, violet, beeswax and hazelnut. In the mouth has intense flavors, with perceptible alcohol pungency which tends to dissolve rapidly, good correspondence to the nose, evident sweetness, pleasing roundness. The finish is persistent with flavors of cherry and plum. This grappa is distilled with a discontinuous and steam operated alembic still and ages for 6 months in oak casks. Alcohol 42%.



**Grappa di Prosecco**  
**Carpenè Malvolti (Veneto, Italy)**

Raw matter: Pomace of Prosecco

Price: € 13.80 - 50cl

Score: ◆◆◆◆

This grappa is colorless, limpid and crystalline. The nose reveals intense, clean, pleasing and refined aromas of pear, apple, wistaria, hazelnut and pineapple, 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, balanced. The finish is persistent with flavors of pear, apple and pineapple. This grappa is distilled with a discontinuous steam operated alembic still. Alcohol 40%.



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

Legend: ↗ up ↘ down ↔ stable ☆ new entry