

DiWINEtaste

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Tocai Friulano Restarts From Italy

In the last few months an Italian grape has been subject of interest because of the sometimes strict and illogical rules of bureaucracy, a grape which was destined to disappear from the enological scene, at least in its name. We are talking about, of course, Tocai Friulano, the glorious grape from Friuli Venezia Giulia which is lately at the center of the attention because of a legal "diatribe" with the enological world of Hungary. The end of the story is known to everyone. On May 12th, 2005, the European Court decided that after March 31st, 2007 - as it was agreed in a document signed by Hungary and the European Union - it is forbidden to use the name "Tocai" for some Italian wines and, of course, European wines as well. The loss of identity for Tocai Friulano, a grape and wine so called and recognized since centuries not only in Italy, is certainly evident. For many aspects, it is like to restart writing a whole history from scratch, with consequences not only for the image of this wine and grape, but also for commercial ones.

After the almost endless debates which derived from the decision of the European Court, there have been many manifestations supporting the noble Italian grape, including the celebration - in a joking manner, of course - of the presumed funeral of Tocai Friulano. During all this time, there have been many proposals in order to obey to the decision of the European Court - as a matter of fact, to change the name of the grape - and many have been the alternatives in order to proceed with the "Christening" of the glorious grape from Friuli. Many names were proposed and the most probable ones were *Toccai* (to be noticed, written with double "c", a tribute to the homonymous creek flowing in the region and from which it is supposed to derive the grape's name), *Tai Friulano* (Tai means "glass" in local language) and *Friulano*, the name who seemed to be the winning choice. Everyone was then ready to celebrate the *Christening* of Friulano - with its first 2007 harvesting - when, suddenly, the story changed like in the best and amazing novels.

Bureaucracy, it is common knowledge, it is always characterized by rules sometimes denying one each other: when

a law sets something, most of the times it is found another law completely denying it or, at least, in part. When everything was ready to start harvesting and to welcome "Friulano 2007", by leaving back Tocai Friulano, someone continued to work for the safeguarding of the name of this glorious white grape. Before March 31st, 2007, there was who suggested the 1993 agreement on which the verdict of the European Court is based, was replaced by the TRIPS agreement signed within WTO (*World Trade Organization*) in 1994 at Marrakech. The paragraph 6 of article 24 of this agreement in fact recognizes, to the states having signed the document, the faculty of recognizing the homonymy among national wines and the geographical indications of other countries. This faculty is also recognized to regions, as they have the exclusive competence in agricultural matters in international relations and with the European Union, also in case the laws of the State are in contrast with them.

The last September 25th, although with some debates and opposite opinions, the council of Friuli Venezia Giulia region, by taking advantage of what was set by the TRIPS agreement, issued a law prolonging the "life" of Tocai Friulano. In the text of the new law 235 is in fact decided that «according to the article 117, paragraph 5 of the Constitution, by implementing the article 24, paragraph 6 of the Agreement on Trade Related Aspects of Intellectual Property Rights (TRIPS), ratified in Italy with law 29 of December 29th, 1994, number 747, the appellation "Tocai Friulano", heritage of the regional viticulture since many centuries, can be still used by wine producers of Friuli Venezia Giulia region, also after March 31st, 2007, to designate the wine, made from the homonymous grape, which is commercialized inside the Italian territory.»

According to the text of this law, Tocai Friulano seems to be "saved" only in Italy and not in the other countries, as it is expressly set the famous and renowned grape from Friuli Venezia Giulia can be called this way only in its homeland. A solution that - at the end - could make everyone happy, at least local viticulturists, as most of Tocai Friulano wine is commercialized in Italy. Although this law seems to *give new hopes* for the keeping of the name and the history of Tocai Friulano -

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in the Italian territory only - there are many skeptical opinions about the effectiveness of this law. Despite the law has been voted and approved by the majority, some believe this regional law will not be accepted by the European Union and therefore it will not be useful in saving the fate of Tocai Friulano, although in the Italian market only.

History and tradition of the renowned grape from Friuli Venezia Giulia certainly are values to be safeguarded in respect of a name which has always identified both the grape and the wine with their territory. However, it is also true a law like this could also be cause of confusion, as the same wine would be commercialized, known and recognized in Italy with his historical name "Tocai Friulano", whereas the production destined to foreign markets would be distinguished by a different name, presumably "Friulano". Despite the praiseworthy efforts of Friulan institutions, maybe a law like that could solely favor some confusion about the real identity of Tocai Friulano. Moreover, there is still the *uncertainty factor* concerning the approval of the law issued by the Friuli Venezia Giulia region by the European Commission. The game certainly is still on and it will probably need other and new events before we can write the words "the end". At this point, all we can do is to wish it will be a happy ending.

WINE TASTING

Comparing Brunello di Montalcino

Among the greatest glories of Italian enology, Brunello di Montalcino is one of the most famous wines in the world, a robust and elegant wine originating from Sangiovese Grosso grape

Brunello di Montalcino is one of the most famous wines of Italy. Known everywhere in the world, this great wine is produced at Montalcino - in the province of Siena, in Tuscany - and it is obtained from Sangiovese Grosso, a grape locally called *Brunello* which also gives the name to the wine. Typical grape in Montalcino, it gets the name *Brunello* (literally, "brownish") because of the dark color of its berries, having a bigger size than the ones of the more common Sangiovese grape. Despite its prestige and notoriety, Brunello di Montalcino has a pretty recent history. The path of this wine upwards the top of the enological Olympus begins in fact around 1870,



The three Brunello di Montalcino wine of our comparative tasting

when Ferruccio Biondi Santi decides to resume and complete the studies and experiments his grandfather Clemente achieved in "Il Greppo" family estate. At those times Brunello grape was not particularly famous, although it was mentioned in many documents, some of them dated back to the 1500s, in which were praised the enological qualities of this grape.

The first important results obtained by Ferruccio Biondi Santi arrived in 1880. It was the beginning of a new era for Brunello di Montalcino and, with it, for Tuscan enology as well. From that moment on, Brunello di Montalcino - taking advantage of Ferruccio Biondi Santi's tenacity and results and then of his son Tancredi - begins its unstoppable climb, becoming in a short period of time one of the most representative wines of Italian enology in the world: a prestige which is still today unaltered and growing. The example of Ferruccio Biondi Santi was then followed by other local producers, therefore contributing to the improvement of Brunello di Montalcino's quality. In fact, there are many producers who are involved in the production of this prestigious wine, not only wineries having a prestigious history, but also new ones which significantly contributed to the recent history of Brunello di Montalcino.

Wines of the Tasting

Brunello di Montalcino is produced with Sangiovese Grosso grape, locally known as *Brunello*. Sangiovese Grosso has a higher coloring capability than the more common Sangiovese Piccolo, however lower than other red berried grapes, such as Merlot or Sagrantino. Despite its average coloring capability, Sangiovese Grosso however has a quantity of polyphenolic substances such to make wines with a remarkable robust structure, such as in the case of Brunello di Montalcino. In this wine the structure is also increased by the aging in cask, which must be at least three years long, made both in large casks as well as in the barrique, of any volume. Thanks to its characteristics, Brunello di Montalcino has a pretty long life which can also last tens of years in case the bottle is kept in optimal conditions.

For our comparative tasting we chose three Brunello di Montalcino wines produced with three different aging times

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Address

WEB: www.DiWineTaste.com E-Mail: Editorial@DiWineTaste.com

Contributors:
Stefano Passerini

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and techniques. Two of these wines are in fact aged in cask, whereas for the third one, the producer chose the barrique. One of the goals of our comparative tasting - besides the study of Brunello di Montalcino's organoleptic qualities - is also the study of the influence of wood in this wine. The first selected wine is Lisini's Brunello di Montalcino Ugolaia, aged for 36 months in cask. The second wine is Mastrojanni's Brunello di Montalcino Vigna Schiena d'Asino, also in this case aged in cask although for a longer time: 42 months. The third wine of the comparative tasting is Casanova di Neri's Brunello di Montalcino Cerretalto, the only one of the three to be aged in barrique for 27 months. The three wines will be tasted at the temperature of 18° C (65° F), and will be poured - as usual - in three ISO tasting glasses.

Appearance Analysis

Sangiovese Grosso, the grape used for the production of Brunello di Montalcino, does not have a high coloring capability, certainly lower than Sangiovese Piccolo, that is the most common variety of this grape. It should however be noticed the color of a wine, besides the coloring capability of a grape, also depends on the cultivation methods and qualities - lower the yield, higher the concentration of color - as well as by the vinification techniques. Transparency in Brunello di Montalcino is pretty varied. It can be in fact noticed wines with a pretty low transparency as well as wines with a higher transparency, also in this case depending on the way grapes are being cultivated and vinified. During its youth, this wine shows an evident intense and brilliant ruby red color, therefore becoming garnet red after few years, a color which can also be observed in nuances during the first years of evolution. Thanks to its very good aging potentialities in bottle, as time goes by, Brunello di Montalcino gets a brick red color, a hue which can also be observed in nuances.

We will begin the appearance analysis from Lisini's Brunello di Montalcino Ugolaia. By holding the glass tilted on a white surface, such as a sheet of paper or a tablecloth, we will observe both the color and transparency at the base of the glass. The color of this first wine is brilliant ruby red with a pretty low transparency. By observing the edge of the liquid mass, towards the opening of the glass, we will appreciate the color of nuances, in this case being garnet red. Let's now pass to the evaluation of the second wine: Mastrojanni's Brunello di Montalcino Vigna Schiena d'Asino. The color of this second Brunello is brilliant ruby red with nuances of garnet red - similar to the previous wine - and, by placing an object, or simply a finger, behind the glass, we will observe a pretty low transparency. Let's now pass to the third wine of our comparative tasting: Casanova di Neri's Brunello di Montalcino Cerretalto. The color of this third wine is not so different from the previous ones: also in this case it is possible to observe an intense ruby red color and nuances of garnet red, with a pretty low transparency.

Olfactory Analysis

Thanks to the long period of aging defined by the production disciplinary, Brunello di Montalcino is a wine usually offering an interesting sensorial experience to the nose of the

taster. The olfactory profile of Brunello di Montalcino is not only the consequence of the aging in cask - rarely the barrique - but also of the specific and typical qualities of Sangiovese Grosso. To the nose, Brunello di Montalcino can in fact offer pleasing and interesting aromas of fruit and flowers - in particular black cherry, plum and violet - which are followed by more complex aromas produced by time and aging in wood and then in bottle. The type of wood container used for aging - as well as time - will give Brunello di Montalcino spicy and toasted aromas, including the typical hints of vanilla, licorice, cinnamon, mace, black pepper, cocoa, chocolate and coffee, as well as balsamic aromas of menthol and eucalyptus. Thanks to its very good capability of aging, after many years will be perceived pretty complex aromas such as tar, leather and game.

The first wine we will consider in the olfactory evaluation is Lisini's Brunello di Montalcino Ugolaia, aged in cask for 26 months. By holding the glass in vertical position and without swirling, we will proceed with the first smell in order to appreciate opening aromas, that is "lighter" aromas requiring a small quantity of oxygen in order to volatilize. From the glass will be perceived, intense and clean, aromas of violet and black cherry: a very typical opening for Sangiovese Grosso and Brunello di Montalcino. After having swirled the glass, in order to favor the volatilization of "heavier" aromatic substances, that is the ones requiring a higher quantity of oxygen to volatilize, we will proceed with the second smell, therefore completing the olfactory profile for this wine. From the glass will be possible to perceive an excellent sequence of aromas of plum - another typical aroma in this wine - blueberry and blackberry, followed by aromas of vanilla, tobacco, licorice, mace, cocoa and pleasing balsamic hints of menthol to which is added the complex hint of leather.

Let's now pass to the evaluation of the second wine: Mastrojanni's Brunello di Montalcino Vigna Schiena d'Asino, aged in cask, like the previous wine, although for a longer period of 42 months. The opening of this Brunello di Montalcino denotes intense and elegant aromas of black cherry, plum and blackberry, also in this case being very typical in Sangiovese Grosso, in particular black cherry and plum. After having swirled the glass, we will proceed with the second smell which will allow the perception of the aromas of violet, rose and blueberry, followed by spicy aromas of cinnamon, pink pepper and vanilla, as well as tobacco and pleasing balsamic hints of menthol. Also the opening of the third wine of our comparative tasting - Casanova di Neri's Brunello di Montalcino Cerretalto, aged in barrique for 26 months - reveals the typical aromas of plum, black cherry and blackberry, to which follow, after having swirled the glass, intense and clean aromas of violet, blueberry, vanilla, tobacco, cocoa, licorice, mace, coffee, clover and a pleasing balsamic hint of menthol. It is interesting to compare the difference in the three wines according to the aging time and, in particular, the differences given by the aging in cask and in barrique.

Gustatory Analysis

Brunello di Montalcino is a wine which usually impresses the taster not only for its elegance, but also for its full body. The structure of Brunello di Montalcino is not determined by Sangiovese Grosso grape only, but also by the long time

of aging which - according to the production disciplinary - must be of at least three years in casks of any volume. Another organoleptic characteristic of Sangiovese Grosso is represented by the appreciable crispness, also found in Brunello di Montalcino, and that has its balance both in the effects of the aging in cask as well as in the effects of alcohol, which is this wine is usually higher than 13% in volume. The attack of Brunello di Montalcino is therefore characterized by a remarkable structure and by the burning sensation produced by alcohol, usually followed by a pleasing crispness, more or less evident according to the production and aging technique used for the wine. Persistence in Brunello di Montalcino is usually very long, most of the times having very long finishes of more than 12 seconds.

We will begin the gustatory evaluation from Lisini's Brunello di Montalcino Ugolaia. The attack is characterized by the typical robust structure, as well as an appreciable astringency, well balanced by alcohol. It should be noticed the pleasing roundness, given by the aging in wood, as well as a pleasing crispness which - despite it is not so evident - is however well perceptible and balanced. Let's now pass to Mastrojanni's Brunello di Montalcino Vigna Schiena d'Asino which, like the previous wine, is characterized by an attack with a remarkable structure and astringency, also in this case well balanced by alcohol, crispness and a pleasing roundness. Also the attack of the third wine - Casanova di Neri's Brunello di Montalcino Cerretalto di Casanova - is characterized by a remarkable structure as well as an appreciable astringency, well balanced by alcohol and by a pleasing roundness. Also in this wine is possible to perceive the typical crispness of Sangiovese Grosso. It should also be noticed the excellent correspondence to the nose of the three wines, in particular the flavors of black cherry and plum.

Final Considerations

One of quality characteristics of Brunello di Montalcino is represented by a good, most of the times very long, taste-olfactory persistence. The finish of Lisini's Brunello di Montalcino Ugolaia is very persistent, leaving in the mouth long and clean flavors of black cherry, plum and blueberry, a finish which can be considered, together with blackberry, typical in Brunello di Montalcino. Also the finish of Mastrojanni's Brunello di Montalcino Vigna Schiena d'Asino is very persistent, leaving in the mouth long flavors of black cherry, plum and blackberry, very elegant and clean. The finish of the third wine - Casanova di Neri's Brunello di Montalcino Cerretalto - is very persistent and very similar to the previous one, with long flavors of black cherry, plum and blackberry, also in this case of remarkable elegance and finesse. It should be noticed the perception of the structure and crispness in these three wines, also after they have been swallowed and how these sensations are perfectly balanced by the aromas found both in the mouth and in the nose.

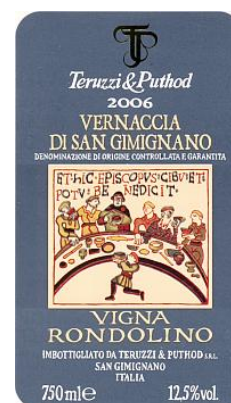


Wines of the Month

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



Vernaccia di San Gimignano Vigna Rondolino 2006 Teruzzi & Puthod (Tuscany, Italy)

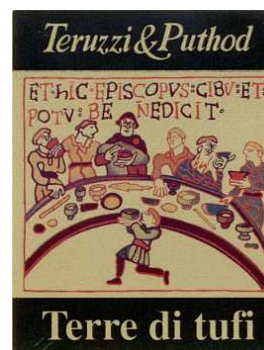
Grapes: Vernaccia di San Gimignano

Price: € 7.95

Score: ❖❖❖★

This wine shows a brilliant greenish yellow color and nuances of greenish yellow, very transparent. The nose denotes intense, clean, pleasing and refined aromas that start with hints of apple, pear and plum followed by aromas of almond, hawthorn, peach, lemongrass and pineapple. The mouth has good correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of apple, pear and plum. Vernaccia di San Gimignano Vigna Rondolino ages in steel tanks.

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



Terre di Tufi 2006 Teruzzi & Puthod (Tuscany, Italy)

Grapes: Vernaccia di San Gimignano, Chardonnay, Malvasia Bianca, Vermentino

Price: € 13.95

Score: ❖❖❖❖

Terre di Tufi shows a pale straw yellow color and nuances of greenish yellow, very transparent. The nose reveals intense, clean, pleasing and refined aromas that start with hints of apple, pear and plum followed by aromas pineapple, citrus fruits, hawthorn, almond, broom and vanilla. 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, pineapple and plum. Terre di Tufi ages for 5 months in barrique.

Food match: Pasta and risotto with fish and crustaceans, Sauteed white meat, Stewed fish



Alto Adige Sauvignon Puntay 2006
Erste & Neue (Alto Adige, Italy)

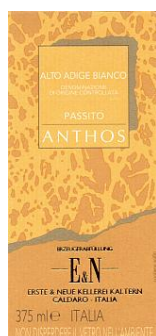
Grapes: Sauvignon Blanc

Price: € 18.20

Score: ♦♦♦♦♦

This Sauvignon Blanc shows a brilliant greenish 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, pineapple and bell pepper followed by aromas of elder, grapefruit, pear, nettle, apple, litchi, lemon, tomato leaf, banana and mineral. The mouth has excellent correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors, agreeable. The finish is very persistent with long flavors of peach, pineapple and lemon. Alto Adige Sauvignon Puntay ages for 3 months in steel tanks.

Food match: Pasta and risotto with fish and crustaceans, Sauteed crustaceans, Eggs, Vegetable flans



Alto Adige Bianco Passito Anthos 2004
Erste & Neue (Alto Adige, Italy)

Grapes: Goldenmuskateller, Gewürztraminer, Sauvignon Blanc

Price: € 27.40 - 375ml

Score: ♦♦♦♦♦

Alto Adige Bianco Passito Anthos shows a pale amber yellow color and nuances of golden yellow, transparent. The nose reveals intense, clean, pleasing, refined and elegant aromas that start with hints of raisin, apricot and litchi followed by aromas of honey, date, pineapple, ripe banana, peach jam, nail polish, dried fig, citrus fruit peel, almond, yellow rose and vanilla. The mouth has good correspondence to the nose, a sweet and round attack, however well balanced by alcohol, good body, intense flavors, agreeable crispness. The finish is very persistent with long flavors of raisin, apricot and litchi. A well made wine. Alto Adige Bianco Passito Anthos ages in barrique.

Food match: Dried fruit tarts, Hard and piquant cheese



Placido Rizzotto Bianco Centopassi 2006
Placido Rizzotto - Libera Terra (Sicily, Italy)

Grapes: Catarratto

Price: € 4.75

Score: ♦♦★

This wine shows a pale straw yellow color and nuances of greenish yellow, very transparent. The nose denotes intense, clean and pleasing aromas which start with hints of apple, plum and hawthorn followed by aromas of almond and pear. The mouth has good correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors. The finish is pretty persistent with flavors of apple, plum and almond. This wine ages in steel tanks. Placido Rizzotto Bianco comes from lands confiscated to the mafia and it is dedicated to the corleonese unionist who gave his life for the freedom of his land from mafia's oppression.

Food match: Fish and vegetable appetizers, Risotto with fish and crustaceans, Sauteed fish



Placido Rizzotto Rosso Centopassi 2006
Placido Rizzotto - Libera Terra (Sicily, Italy)

Grapes: Nero d'Avola (50%), Syrah (50%)

Price: € 6.00

Score: ♦♦♦

This wine shows an intense ruby red color and nuances purple red, moderate transparency. The nose denotes intense, clean

and pleasing aromas that start with hints of blackberry, black cherry and plum followed by aromas of violet, black currant, raspberry and blueberry. The mouth has good correspondence to the nose, a slightly tannic attack and however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of blackberry, black cherry and plum. This wine ages in steel tanks. Placido Rizzotto Rosso comes from lands confiscated to the mafia and it is dedicated to the corleonese unionist who gave his life for the freedom of his land from mafia's oppression.

Food match: Pasta with mushrooms, Sauteed meat, Broiled meat and barbecue, Stewed meat with mushrooms



Casavecchia 2004
Vesrini Campagnano (Campania, Italy)

Grapes: Casavecchia

Price: € 20.00

Score: ◆◆◆◆ ☆

Casavecchia 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 black cherry, plum and blackberry followed by aromas of blueberry, violet, vanilla, tobacco, pink pepper, licorice, 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, agreeable. The finish is persistent with flavors of black cherry, plum and blackberry. A well made wine. Casavecchia ages for 15 months in barrique.

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



Connubio 2003
Vesrini Campagnano (Campania, Italy)

Grapes: Casavecchia (50%), Pallagrello Nero (50%)

Price: € 35.00

Score: ◆◆◆◆ ☆

Connubio shows an intense ruby red color and nuances of ruby red, little transparency. The nose reveals intense, clean, pleasing, refined and elegant aromas that start with hints of black cherry, plum and blackberry followed by aromas of blueberry, violet, vanilla, chocolate, tobacco, pink pepper and menthol. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, full body, intense flavors, agreeable. The finish is persistent with flavors of black cherry, blackberry and plum. A well made wine. Connubio ages in barrique for 24 months.

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



Concabianco 2006
Poderi Foglia (Campania, Italy)

Grapes: Falanghina (70%), Pallagrello Bianco (70%)

Price: € 7.00

Score: ◆◆◆◆ 🌟

Concabianco shows a brilliant golden yellow color and nuances of straw yellow, very transparent. The nose denotes intense, clean, pleasing and refined aromas that start with hints of pear, peach and apple followed by aromas of anise, citrus fruits, banana, broom, almond and plum. The mouth has good correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of apple, plum and anise. Concabianco ages in steel tanks.

Food match: Pasta and risotto with meat and mushrooms, Broiled fish, Sauteed white meat



Concarosso R 2004
Poderi Foglia (Campania, Italy)

Grapes: Aglianico (70%), Pallagrello Nero (30%)

Price: € 13.00

Score: ◆◆◆◆

Concarosso R shows an intense ruby red color and nuances of ruby red, little transparency. The nose reveals intense,

clean, pleasing and refined aromas that start with hints of black cherry, plum and raspberry followed by aromas of blueberry, violet, cyclamen, blackberry, vanilla, tobacco, pink pepper and carob. The mouth has good correspondence to the nose, a tannic attack and however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of black cherry, plum and raspberry. Concarosso R ages in barrique for 18 months.

Food match: Roasted meat, Braised and stewed meat with mushrooms, Hard cheese



Frascati Superiore Racemo 2006
L'Olivella (Latium, Italy)

Grapes: Malvasia del Lazio (50%), Trebbiano Giallo (10%), Trebbiano Toscano (10%), Malvasia di Candia (20%), Bellone (10%)

Price: € 7.80

Score: ♦♦♦

Frascati Superiore Racemo shows a pale straw yellow color and nuances of greenish yellow, very transparent. The nose reveals intense, clean and pleasing aromas that start with hints of apple and hawthorn followed by aromas of pear, broom, plum and rosemary. The mouth has good correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of apple and plum.

Food match: Pasta and risotto with fish and vegetables, Sauteed white meat, Sauteed fish



Tre Grome 2005
L'Olivella (Latium, Italy)

Grapes: Malvasia Puntinata, Malvasia Rossa, Bellone

Price: € 9.60

Score: ♦♦♦♦

The wine shows an intense straw yellow color and nuances of straw yellow, very transparent. The nose denotes intense, clean, pleasing and refined aromas that start with hints of apple, plum and medlar followed by aromas of pineapple, hawthorn, almond, broom, grapefruit and vanilla. 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. Tre Grome is produced with late harvested grapes and ages in barrique.

Food match: Stuffed pasta, Pasta with fish and mushrooms, Broiled fish, Roasted white meat



Bellone 2006
I Pampini (Latium, Italy)

Grapes: Bellone

Price: € 6.50

Score: ♦★

This wine shows an intense golden yellow color and nuances of golden yellow, very transparent. The nose denotes clean aromas that start with hints of plum and apple followed by aromas of hawthorn, almond and grapefruit. The mouth has good correspondence to the nose, a crisp attack and however balanced, good body. The finish is pretty persistent with flavors of plum and almond. This wine ages in steel tanks.

Food match: Stewed fish, Sauteed white meat



Maroso 2005
I Pampini (Latium, Italy)

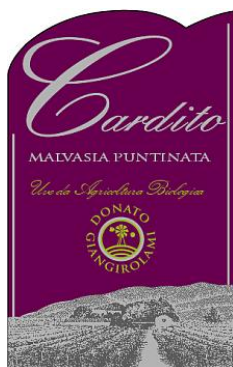
Grapes: Bellone

Price: € 8.50

Score: ♦♦

Maroso shows an intense golden yellow color and nuances of golden yellow, very transparent. The nose denotes intense and clean aromas which start with hints of apple and almond followed by aromas of hawthorn, citrus fruit peel and plum. The mouth has good correspondence to the nose, a crisp and round attack, however balanced by alcohol, good body. The finish is pretty persistent with flavors of apple and almond. Maroso ages for 6 months in cask.

Food match: Stuffed pasta, Roasted white meat, Broiled fish



Cardito 2006
Donato Giangirolami (Latium, Italy)

Grapes: Malvasia Puntinata

Price: € 6.00

Score: ◆◆◆

Cardito shows a brilliant straw yellow color and nuances of greenish yellow, very transparent. The nose reveals intense, clean and pleasing aromas that start with hints of apple, plum and almond followed by aromas of citrus fruits, medlar and hawthorn. The mouth has good correspondence to the nose, a crisp attack and however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of apple, plum and almond.

Food match: Pasta and risotto with fish and vegetables, Fried fish, Sauteed fish, Vegetable soups



Frascati Superiore Santa Teresa 2006
Fontana Candida (Latium, Italy)

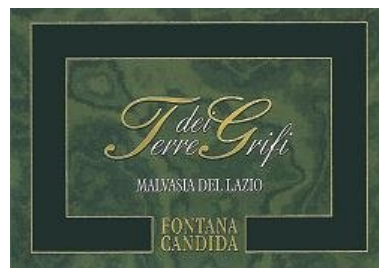
Grapes: Malvasia Puntinata del Lazio (30%), Malvasia di Candia (30%), Trebbiano Toscano (30%), Greco Bianco (10%)

Price: € 8.10

Score: ◆◆◆ ★

Frascati Superiore Santa Teresa shows a brilliant golden yellow color and nuances of straw yellow, very transparent. The nose reveals intense, clean, pleasing and refined aromas that start with hints of apple, peach and hawthorn followed by aromas of almond, pear, pineapple 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 apple, peach and plum. This wine ages in steel tanks.

Food match: Pasta and risotto with fish and meat, Stewed fish, Sauteed white meat



Terre dei Grifi 2006
Fontana Candida (Latium, Italy)

Grapes: Malvasia Puntinata del Lazio

Price: € 8.70

Score: ◆◆◆◆

Terre dei Grifi shows a brilliant 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, medlar and hawthorn followed by aromas of citrus fruits, almond, broom, peach, plum and praline. The mouth has good correspondence to the nose, a crisp attack and pleasing roundness, however balanced by alcohol, good body, intense flavors. The finish is persistent with flavors of apple, plum and almond. Terre dei Grifi ages for 2 months in steel tanks.

Food match: Pasta and risotto with fish and mushrooms, Broiled crustaceans, Sauteed white meat

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

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 or fill in the form available at our WEB site.

Rank		Wine, Producer
1	↗	Sforzato di Valtellina Canua 2001, Conti Sertoli Salis (Italy)
2	↘	Soave Classico Monte Alto 2004, Ca' Rugate (Italy)
3	↗	Barolo Cannubi Boschis 2001, Sandrone (Italy)
4	↘	Sagrantino di Montefalco Collepiano 2003, Arnaldo Caprai (Italy)
5	↗	Amarone della Valpolicella Classico 2000, Zenato (Italy)
6	↗	Barolo Bussia 2001, Prunotto (Italy)
7	↘	Amarone della Valpolicella Classico Costasera 2001, Masi (Italy)
8	↗	Collio Bianco Col Disôre 2004, Russiz Superiore (Italy)
9	↘	Don Antonio 2003, Morgante (Italy)
10	↗	San Leonardo 2001, Tenuta San Leonardo (Italy)
11	↘	Nero al Tondo 2001, Ruffino (Italy)
12	↗	Bradissimo 2003, Inama (Italy)
13	↘	Mater Matuta 2003, Casale del Giglio (Italy)
14	↗	Wine Obsession 2001, Vignamaggio (Italy)
15	↘	Chianti Classico Riserva Novecento 2000, Dievole (Italy)

Legend: ↗ up ↘ down ↔ stable ☆ new entry