



Name of Tasting: Unexpected Italy

Date: 6/24/2023

Rochester Chapter AWS Tasting Report

Committee Chair: Kevin Kourofsky

Committee Members: Kevin Kourofsky, Carolyn Kourofsky, Glenn Barlis, Teri Barlis, Tom

Bartolini

Number of Members Attending Tasting: 30

Names of Guests: Rebecca Hoyen, Andrew Hoyen

Names of New Members: N/A

Notes on the tasting: (briefly describe the topic, any discussion that occurred, points of interest, etc...)

The theme of the meeting was "Unexpected Italy 2". Wines that might be unfamiliar to many of the members were chosen from a number of Italian wine growing regions. The unexpected part we hoped the attendees to appreciate were the quality of the wines at very reasonable prices.

Food: (i.e. Types of Bread, Types of Cheeses, include any recipes of food presented)

Various cheeses, Prosciutto, Pimento tartlets, Antipasto, Italian bread

Send completed report, pictures, recipes, etc. To pvh12@me.com

Tasting Order	Wines - Name & Year	Price/ Purchased From	Voting Results
E	Gibele Zibibbo 2021	\$15.29 Parkway	All Control of the Co
l	Suavia Soave Classico 2022	\$13.99 Marketview	
2	Ronchi Verdicchio Dei Castelli Di Jesi 2019	\$16.99 Parkway	
	Castorani Montepulciano D'Abruzzo Cadetto	\$11.99 Lisa's	
	Velenosi Lacrima Di Morro D'Alba 2020	\$19.99 Parkway	
	Cesari Maria Valpollicella Siperiore Ripasso 2019	\$18.99 Parkway	
	Arnaldo Caprai Montefalco Rosso 2019	\$22.99 Parkway	
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Wine Evaluation Chart

Rochester Chapter - AWS - 6/24/2023 Italy, Part Two

Unexpected

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	Wine	Price	Appearance 3 Max	Aroma/ Bouquet 6 Max	Taste/ Texture 6 Max	Aftertaste 3 Max	Overall Impression 2 Max	Total Score 20 Max
Open- ng Pour 0	Gibele Zibibbo IGT 2021			,				
, 1	Suavia Soave Classico DOC 2022							
2	Ronchi Verdicchio Dei Castelli Di Jesi DOC 2019			W-				
3	Castorani Montepulciano D'Abruzzo Cadetto DOC 2017						£	
4	Velenosi Lacrima Di Morro D'Alba DOC 2020							
5	Cesari 'Mara' Valpollicella Superiore Ripasso DOC 2019							
6 *	Arnaldo Caprai Montefalco Rosso DOC 2019							-

Italian Wine Appellation System

EU classifications:

- Vini (Produced anywhere in the territory of the EU)
- Vini Varietal (Generic wines made with at least 85% of an 'international' grape or entirely from two or more of them)
- Vini IGP (Wines with Protected Geographical Indication, produced in a specific territory within Italy and following precise practices and authorized varieties)
- Vini DOP
- Vini DOC (Controlled Designation of Origin)
- Vini DOCG (Controlled and Guaranteed Designation of Origin)

Italy's traditional twists:

- Vino da Tavola (table wine)
- Vini Varietali
- IGT Protected Geographical Indication
- (like Super Tuscans)
- DOC. Protected Designation of Origin
- DOCG DOC+
- (Stricter analysis and tasting)

Unexpected Italy 2

- Italy is the world's largest (or second largest) wine producer, depending on the vintage.
- 20 wine regions
- More than one million vineyards under cultivation
- More than 350 "authorized" grape varieties; more than 500 other documented varieties in circulation.
- Roughly 2,000 native grape varieties: More than France, Spain and Greece combined!

Gibele Zibibbo IGT 2021



- Intense aroma of jasmine and lavender, with hints of green apple and citrus.
- Varietal: Zibibbo (Muscat of Alexandria)
- Region: Marsala, Sicily
- Alcohol: 12.5%

Suavia Soave Classico

Description

Stone fruits and white pepper-laced acidity. Lovely depth. Mid-weighted, highly versatile and saline across a long, succulent finish.

COUNTRY Italy

REGION Veneto, Soave

BRAND Suavia

TYPE Aperitif Wine, Single Varietal VARIETAL Garganega

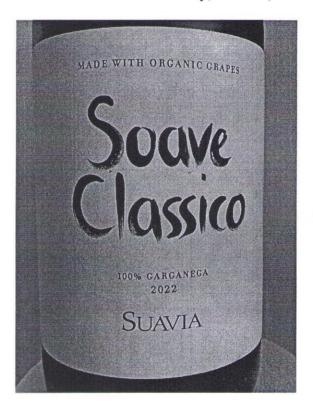
ABV 12%

VINTAGE 2022

POINTS 92 RATING SOURCE James Suckling

TASTING NOTES Light Body, Dry

FOOD PAIRING Poultry, Seafood, Risotto



Ronchi Verdicchio Dei Castelli Di Jesi DOC 2019



 Organically grown, straw yellow in color, with apple, lemon and bright acidity.

Varietal: Verdicchio

Region: Le Marche

Alcohol: 13%

2017 CASTORANI MONTEPULCIANO CADETTO 750ML

Ruby red with violet tones. Intense red fruit notes, with light hints of spices and chocolate. Medium bodied with mature tannins and notes of spices and chocolate.

ADDITIONAL INFORMATION

WINE TYPE

Red Wine

VARIETAL

Montepulciano

COUNTRY

Italy

REGION

Abruzzo

YEAR

2017

RATING

93

SIZE

750ml



Velenosi Lacrima Di Morro D'Alba DOC 2020



- Color is saturated purple, with savory notes, ripe berries and plum in the nose.
- Varietal: Lacrima (May contain up to 15% Montepulciano and Verdicchio)
- Region: Le Marche
- Alcohol: 12.5%

Cesari Mara Valpolicella Superiore Ripasso DOC 750ml

Region: Veneto

Cesari

Description - Fresh wine was refermented on the Amarone pomace to create a smooth, elegant wine with an aromatic bouquet of ripe cherries. Mara Valpolicella Superiore Ripasso boasts a persistent, warm finish with round tannins after aging in large Slavonian oak barrels for 12 months.

Producer Description- Cesari was founded in 1936 by Gerardo Cesari who set out to produce an Amarone capable of competing with the great red wines of the world. Joined by his son Franco in the early 1960s, operations were expanded in an effort to conquer the export market. As one of the first Italian wines to be exported to all five continents, the Cesari name quickly became synonymous with Amarone the world round. The winery continues to evolve while staying true to its regional roots. Franco's children, Gerardo and Deborah, have joined their father in upholding the pillars of traditional winemaking while introducing innovative technology at their two state-of-the-art cellars. Their estate holdings include more than 100 hectares of hillside vineyards located in premier sites in the Valpolicella appellation, including 3 single vineyards, primarily in the historic Classico area. An additional 10 hectares of 100% estate-managed vineyards under long-term lease are located throughout the Veneto region. All are primarily planted to indigenous varietals, with a small percentage of international grapes, carefully harvested by hand ensuring that only the best grapes are selected. In recent years, Cesari has adopted environmentally sustainable growing practices. Focused on quality, Cesari extensively ages their wines beyond the DOCG regulations. The Cesari portfolio is comprised of unique, elegant, and balanced appellation wines renowned for authenticity, respected for regional character and superior quality.



Arnaldo-Caprai Montefalco Rosso 2019

Red Blends from Umbria, Italy

Sangiovese 70%, Sagrantino 15%, Merlot 15%

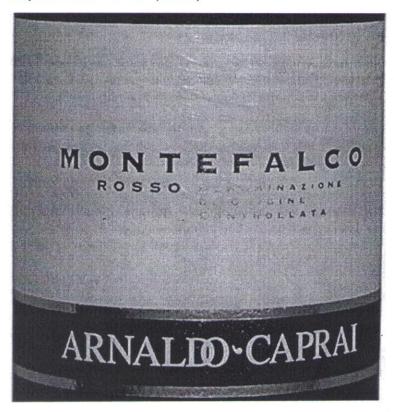
Range of Dishes: poultry, red meats, veal, charcuterie, and cheese

91 points James Suckling: "Aromas of blackberry, plum, dark cherry, bay leaf and chocolate. Full-bodied with firm, grainy tannins. Vibrant, with a chalky texture and a chewy finish with spicy chocolate undertones. Firm and tannic. Try from 2023. (8/13/21)"

91 points Falstaff Guide: "Ruby, violet hue. Fine earthy tones on the nose, of beetroot, blackberries, and candied violets, followed by a hint of leather and cassis. Radiant on the palate, with a pithy mouthfeel and lovely freshness, considerably powerful on the finish, concluding with grippy tannins. (Mar 2022)"

90 points *Wine Spectator*. "Medium-bodied and balanced, with chalky tannins and herb-laced flavors of wild cherry, pomegranate and spiced orange peel. Fresh finish. Sangiovese, Sagrantino and Merlot. Drink now through 2027. (2022)"

90 points Luca Maroni (8/6/21).





A historic producer open to change through innovation, Masi has a recognised expertise in the Appassimento technique. The Masi Expertise Appaxximento logo on wine labels attests to Masi's specialisation in Appassimento in the XXI century, guaranteeing the authenticity and quality of the wine.

Appassimento is the process of natural partial dehydration of grapes to produce a greater concentration of colours, aromas and flavours in the wine. Since partially dried grapes also have a higher concentration of sugars, this system is often used to make sweet or very concentrated wines. In the Veneto, where the technique dates back to the times of the Ancient Romans, grape drying is also regularly used for the production of dry wines, leaving them full-bodied, complex and relatively high in alcohol. Entirely made from grapes left to dry for a long period of time, Amarone is the supreme expression of the genre, while Recioto is its traditional sweet counterpart.

Grapes suitable for drying must be perfectly healthy, on bunches that are not too tightly packed. After picking, they are laid out on bamboo racks in special drying rooms (*fruttai*) for more than 100 days, during which they lose 30-40% of their weight. Some varieties will be affected by **botrytis**, the beneficial mold known as 'noble rot' that will give the wine a velvety softness, smoothness and distinctly spicy notes. Of the three varieties of grapes used in the traditional Amarone blend, Corvina is the most affected by botrytis in the appassimento process. The dried grapes are usually pressed between the end of January and the beginning of February. In the case of Amarone, the

Guide to Sangiovese Wine

It might surprise you to know that Sangiovese is actually quite scarse outside of Italy. In terms of world plantings, Sangiovese is less abundant than even <u>little-known Mourvedre</u>.

The Sangiovese grape is a bit of a chameleon; easily altering its genetics to fit the environment. There are many different mutations of the variety all over Italy, which results in very different tasting wines. From the delicate floral strawberry aromas of Montefalco Rosso to the intensely dark and tannic wines of Brunello di Montalcino, Sangiovese wine has something for everyone.

Learn the basic aromas and flavors as well as potential food pairings with Sangiovese wines. Also, get the proper pronunciation of the word "Sangiovese" so you can order with confidence. Ciao Bella!

The Ultimate Guide to Sangiovese Wine

Sangiovese Wine Profile

FRUIT: Tart Cherry, Red Plum, Strawberry, Fig.

OTHER: Roasted Pepper, Tomato, Leather, Clay, Brick, Tobacco, Smoke, Oregano, Thyme, Dried

Roses, Potpourri

OAK: Yes. Usually light oak aging in neutral oak barrels.

TANNIN: High ACIDITY: High

AGEABILITY: Yes. 4-7 years (normal) & 10-18 years (Brunello di Montalcino)

COMMON SYNONYMS & REGIONAL NAMES:

Vino Nobile di *Montepulciano*, Prugnolo Gentile, Sangiovese Grosso, Brunello *di Montalcino*, Nielluccio, Rosso di *Montepulciano*, Morellino, Rosso *di Montalcino*, *Montefalco Rosso*, *Chianti*, *Morellino di Scansano*

Sangiovese Wine Regions

~175,000 acres worldwide (70,820 hectares)

Italy (~155,000 acres) Toscana, Umbria, Campania

Corsica (4,800 acres) Patrimonio AOC (Nielluccio)

Argentina (2,010 acres) Mendoza

United States (~2,000 acres) California, Washington

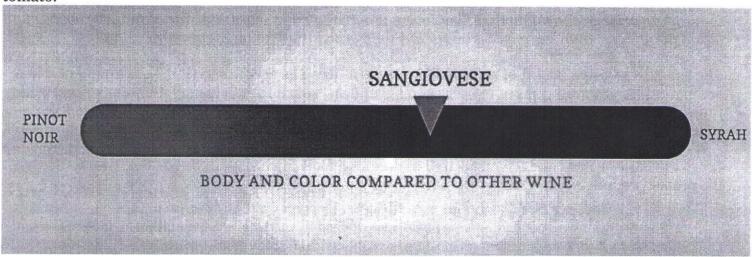
Romania, Australia and Chile

maceration and fermentation processes continue for 45-50 days, and the wine produced is left to age for at least three years in wood before bottling.

In the last fifty years, Masi and its Technical Group have used this method in an innovative way to create five Amarones and three Reciotos, the widest and most expertly created range on the international market. Moreover, using more lightly dried grapes, Masi has created a series of specially produced wines, the progenitor of which is Campofiorin with its cuvée, Brolo Campofiorin Oro, which form "a new category of Veronese wines" (Burton Anderson). Finally, Masi has developed its expertise outside its native area, both in Italy and in Argentina.

The Taste of Sangiovese Wine

Sangiovese is savory. Because of its ability to be a chameleon, Sangiovese wines offer a wide range of tastes from very earthy and rustic—as is the case with many Chianti Classico— to round and fruit-forward. Regardless of where it's grown, it always exhibits cherry flavors with more subtle notes of tomato.



They next time you try a Sangiovese, dedicate yourself to sit and sniff it for a while. Over time you'll find that aromas move towards dried cherries, figs and roses —especially if the wine is older.

Fruit Forward vs. Rustic

The most sought after Sangiovese-based wines have a balance between their fruit and earth components. So to say 'fruit-forward' is better than 'rustic' really doesn't do it justice. Suffice it to say, if you usually drink American wines, attempt to make your first Italian Sangiovese purchase a fruit-forward style. Heya.. How do you order Italian wine anyway?

The Many Names for Sangiovese

Sangiovese is Italy's most popular wine grape. It has several clonal variants and many regional names.

Regional Names

Brunello di Montalcino, Vino Nobile di Montepulciano, Chianti, Morellino di Scansano, Rosso di Toscana, Rosso di Montepulciano, Montefalco Rosso, Montecucco Rosso, etc.

Clonal Variants

The main variations are Sangiovese Grosso (big grapes) and Sangiovese Piccolo (little grapes). Prugnolo Gentile is a mutation of Sangiovese Grosso that makes the 100% Sangiovese wines of Brunello di Montalcino in Toscana



The brain key can and Grapes of Alary

The Wine Regions and Grapes of Italy Lombardy Trentino Chardonnay, Pinot Bianco, Riesling, Trebbiano di Lugana, Pinot Grigio, Nosiola, Alto Adige Barbera, Pinot Noir (Pinot Nero), Croatina (Bonarda), Pinot Bianco, Sauvignon Pinot Grigio, Pinot Bianco, Sylvaner, Nebbiolo (Chiavanesca) Blanc, Müller Thurgay, Kerner, Pinot Noir, Lagrein, Schiava TRENTINO FRIULI Pinot Noir (Pinot Nero), ALTO ADIGE Teroldego, Marzemino VENEZIA Friuli Val d'Aosta AOSTA GIULIA Sauvignon Blanc, Ribolla Gialla. Chardonnay, Blanc de Morgex, VALLEY Picolit, Malvasia, Tocai Friulano. Müller Thurgay, Gamay, Dolcetto. LOMBARDY VENETO Pinot Bianco, Pinot Grigio, Pinot Noir, Grenache. Veneto Refosco, Schioppettino. Nebbiolo (Picotendro) Prosecco (Glera), Pinot Bianco, Pinot Grigio, Tazzelenghe Chardonnay, Trebbiano, Garganega, Vespaiola, PIEDMONT Corvina, Molinara, Rondinella, Negrara Piedmont **EMILIA ROMAGNA** Emilia Romaana Arneis, Cortese, Moscato, Dolcetto, Albana di Romagna, Moscato, Malvasia, Cagnina di Barbera, Grignolino, Brachetto, LIGURIA Romagna, Sangiovese di Romagna, Lambrusco Bonarda, Vespolina, Nebbiolo (Spanna) Marche Liguria Umbria TUSCANY Verdicchio, Trebbiano, Passerina, Vermentino, Bosco, Albarolo, Ormeasco MARCHE Trebbiano (Procanico). Pecorino, Pinot Bianco, Sanajovese, (Dolcetto), Rossese di Dolceacqua Malvasia, Grechetto. Montepulciano, Lacrima di Morro Drupeggio, Verdello, UMBRIA Sangiovese, Sagrantino. Tuscany Abruzzo Merlot, Barbera, Cabernet Vermentino, Chardonnay, Malvasia, Vernaccia di San Trebbiano, Bombino, Sauvignon **ABRUZZO** Gimignano, Trebbiano, Sangiovese, Sangiovese Grosso Montepulciano (Brunello), Prugnolo, Morellino, Canaiolo, Cabernet Sauvignon, LAZIO Molise Cabernet Franc, Merlot, Syrah Lazio Trebbiano, Bombino, Trebbiano, Malvasia, MOLISE Montepulciano, Aglianico Merlot, Sangiovese, Montepulciano, **PUGLIA** Cesanese, Aleatico Puglia CAMPANIA Verdeca, Fiano, Bianco d'Alessana, Chardonnay, Campania Sardinia Malvasia, Trebbiano, Greco di Tufo, Fiano di Avellino, BASILICATA Vermentino, Vernaccia di Uva di Troia, Montepulciano. Falanghina, Verdeca, Coda di Oristano, Torbato, Sangiovese, Primitivo. SARDINIA Volpe, Piedirosso, Sciascinoso, Nuragus, Malvasia, Negroamaro Aglianico Moscato, Cannonau, Basilicata Monica, Carignano, Girò Moscato, Malvasia, Primitivo, Aglianico, CALABRIA Sangiovese Calabria Greco Bianco, Greco Nero, Gaglioppo Sicily Insolia, Cattarrato, Grillo, Chardonnay, SICILY Grecanico, Malvasia delle Lipari, Moscato di Pantalleria, Nero d'Avola (Calabrese). Nerello Mascalese, Frappato, Merlot, Syrah