

UNWINED Wine Club January 2010 Release An Italian Wine Sampler!

With hundreds of native wine grapes and dozens of imported ones, Italy produces a staggering array of wines. Its climate, which at its extremes can mimic North Africa in the south and Switzerland in the north, allows almost every known grape to thrive. Soils are as varied as the weather, and fine wines are made in almost every one of the twenty wine-producing regions.

Italy has an extremely long tradition of winemaking. When the Greeks conquered southern Italy they introduced grapes that are still being grown today. The Greeks called this area "Oenotria," which means, "land of wine".

While the quality of Italian wine gradually diminished over the centuries, this trend has been reversed over the past 50 years as both wine industry regulation and winemaker skills have improved.

The South and Islands

While southern Italy is mostly known for its huge amounts of bulk wine, this region has recently become known for its high quality wines. Some of Italy's most impressive red wines originate in the south. Examples include Aglianico from Campania; Basilicata, Negroamaro, Primitivo and Uva di Troia



from Puglia; Cannonau and Vermentino from Sardinia; and Nero d'Avola from Sicily.

Central Italy

The Sangiovese grape reigns supreme in Tuscany in wines such as Chianti and the renowned Brunello di Montalcino. The white Verdicchio and red Montepulciano grapes are predominate in the regions of Marches, Abruzzi and Molise along the Adriatic coast.

Northwest Italy

Northwest Italy (Piedmont, Emilia-Romagna and Lombardy) is the home to many high-quality varietals including the Barbera, Dolcetto and Nebbiolo (used to make Barolo and Barbaresco) red grapes and white grapes such as Gavi and Pinot Grigio. This region is also a leading producer of sparkling wines.

Northeast Italy

Northeast Italy (Veneto, Friuli-Venezia Giulia, and Trentino-Alto Adige) is leading the way in fine wine production. The best whites are made from Soave and Pinot Grigio, varietals that are popular worldwide. Leading red wine grapes include Corvina and Bardolino.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club – Red Only

1. Parusso 2007 Nebbiolo
2. Villabella 2005 Ripasso di Valpolicella
3. San Felice 2004 "Il Grigio" Chianti Classico Reserva

Flight Club – Red/White

1. Casale de Giglio 2008 "Satrico" White Blend
2. Parusso 2007 Nebbiolo
3. Villabella 2005 Ripasso di Valpolicella

Select Club – Red Only

1. Parusso 2007 Nebbiolo
2. Villabella 2005 Ripasso di Valpolicella

Select Club – Red/White

1. Casale de Giglio 2008 "Satrico" White Blend
2. Parusso 2007 Nebbiolo

Parusso 2007 Nebbiolo, Piemonte



This wine has a bright ruby red color with an intense flowery, perfume aroma with dark fruits. The palate displays raspberry, black-berry, blood orange and dried fruit with well-integrated tannins.

This wine was made from Nebbiolo grapes cultivated in vineyards located in Ornati and Mosconi in the area of Monforte d'Alba at an altitude of 1300 feet. It was aged in oak for 12 - 15 months.

The Parusso family has been making wine for four generations and the present owners, Marco and Tiziana

Parusso, now guide the winery to produce the finest wines possible.

Varietal: 100% Nebbiolo

Appellation: Langhe DOC

Winemaker: Marco Parusso

Website:

www.parussovini.com/Contenuti/chisiamo.asp?codL=EN

Maturity: Ready to drink now or over the next 3 - 5 years

Food Pairing: Meat roasts, truffle dishes, game and ripe cheese

Price: \$29.95

Club Price: \$26.95

Villabella 2005 Ripasso di Valpolicella, Veneto



This wine has a bright ruby red color with aromas of cherries, blackberries, blueberries and plums plus cinnamon and pepper. The palate shows rich red fruit flavors with traces of sour cherry, cinnamon, clove and pepper.

Vinification was done using the "ripasso" technique, which is a traditional method in Valpolicella. Fermentation is carried out at a controlled temperature of 25°C for 12 days. The skins and pips are kept immersed in the must -this is the so-called "submerged cap" technique- with the aim of maximizing the extraction of the grapes' various components. During the following spring, the Ripasso process is performed: the wine is fermented again, this time on the skins of the dried grapes used in the production of Amarone (which are still impregnated with sugars and aromatic components.) The result of this process is a wine of greater structure and complexity.

Varietal: 50% Corvina, 20% Rondinella, 10% Molinara, 10% Rossignola, 10% Negrara

Appellation: Valpolicella, Veneto

Winemaker: Randy Mason

Website:

www.vignetivillabella.com/home_e.html

Maturity: Ready to drink now or through 2012

Food Pairing: Pasta with Bolognese sauce, meat-filled ravioli, grilled meats, mature cheeses

Price: \$26.95

Club Price: \$24.26

San Felice 2004 “Il Grigio” Chianti Classico Reserva



This is a deep, full bodied, ruby red Chianti with lingering complex fragrances of sweet violets and wild red berry fruit. It has crisp acidity, lean flavors and a lingering finish.

The Chianti Classico region is located in the heart of the Chianti region of Tuscany. As a “Reserva,” the grapes were hand selected to make a wine of the highest quality.

Il Grigio is the grey-bearded medieval knight that is dramatically presented in local

stories in Tuscany, and depicted by Titian in the portrait used for the label.

Varietal: 100% Sangiovese

Appellation: Tuscany

Website:
www.agricolasanfelice.com/en/index.php

Maturity: Ready to drink now or through 2020

Food Pairing: Ravioli, Grilled meats and roasts, game, aged cheeses

Price: \$29.95

Club Price: \$26.96

Casale Del Giglio 2008 “Satrico” White Blend



This straw-yellow colored wine is fruity and lightly aromatic, yet mineral, on the nose. On the palate, there is a pleasant crispness and a long finish.

This white wine takes its name from the ancient pre-Roman city of Satricum. Traces of the earliest huts, which formed a village around a central place of worship on high ground near the river Astura, date from the Ninth Century B.C. This hillside settlement, later to become the acropolis of the city, was the site of a temple dedicated to the goddess Mater Maturta. Remains of her temple can still be seen today close to Casale del Giglio’s vineyards in the hamlet of Le Ferriere, near the town of Latina.

Varietal: 33% Chardonnay, 33% Sauvignon Blanc, 33% Trebbiano Giallo

Appellation: Latium (near Rome)

Website:
www.casaledelgiglio.it/INGLESE/indexflash.html

Maturity: Ready to drink now or over the next 2 - 4 years

Food Pairing: Fish dishes, salads, starter courses

Price: \$19.95

Club Price: \$17.96