

UNWINED Wine Club October 2007 Release A Sample of Italian Wines

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; wines such as 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 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 in 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 Soave and Pinot Grigio, varietals that are popular worldwide. Leading red grapes include Valpolicella and Bardolino.

Wine Selections (the numbers indicate suggested tasting order)

Flight Club – Alternating

1. Moris Farms 2005 Vermentino, Maremma, Siena, Tuscany
2. Marramiero "Anima" 2006 Trebbiano D'Abruzza, Abruzza
3. Venica "Ronco delle Cime" 2006 Tocai Friulano , Collio, Friuli-Venezia Giulia

Flight Club – Red Only

1. Bricco Maiolica 2004 Barbera d'Alba, Piedmont
2. Menhir "Nº Zero" 2004 Negroamaro, Puglia (Apulia)
3. Montesalaro 2004 Sangiovese, Montecucco, Tuscany

Select Club – White/Red

1. Venica "Ronco delle Cime" 2006 Tocai Friulano, Collio, Friuli-Venezia Giulia
2. Bricco Maiolica 2004 Barbera d'Alba, Piedmont

Select Club – Red Only

1. Menhir "Nº Zero" 2004 Negroamaro, Puglia (Apulia)
2. Montesalaro 2004 Sangiovese, Montecucco, Tuscany

Moris Farms 2005 Vermentino Maremma Maremma, Tuscany, Italy



This wine has an intense bouquet, with fruit driven aromas of apricot and peach blossom. On the palate, the apricot and peach blossoms come through. The finish is crisp and balanced. The wine is medium bodied with a very pleasant mouth-feel and crisp acidity.

The grape must was cooled to induce natural clarification and then racked. Fermentation took place at 64°F for 21 days. The wine was then aged in stainless steel tanks for 6 months

Varietal: 90% Vermentino, 10% Indigenous Varietals

Winemaker: Adolfo Parentini

Appellation: Tuscany – Massa Marittima

Website: www.morisfarms.it

Maturity: Ready to drink now or over 2 years

Food Pairing: Seafood, especially shellfish and white meats

List Price: \$23.95

Member Price: \$21.56

Marramiero “Anima” 2006 Trebbiano D’Abruzza Trebbiano d’Abruzza, Italy



This wine has a straw yellow color with a persistent, fruity and intense fragrance. On the palate you will find light fruit flavors of melon and grapefruit with a hint of almond. This wine has a long pleasant finish.

The Marramiero vineyards are located in the Pescara province along the Adriatic within view of the sea. The vineyard is backed by the Gran Sasso mountains. The soil is clay structure. The grapes

were processed with a soft vacuum press, soaked at 10°C for 24 hours and then fermented in stainless steel tanks. The finished wine was then aged in bottles for 6 months.

Varietal: Trebbiano (Bombino Bianca)

Winemaker: Romeo Taraborrelli

Appellation: Trebbiano d’Abruzzo D.O.C., Italy

Website: www.marramiero.it

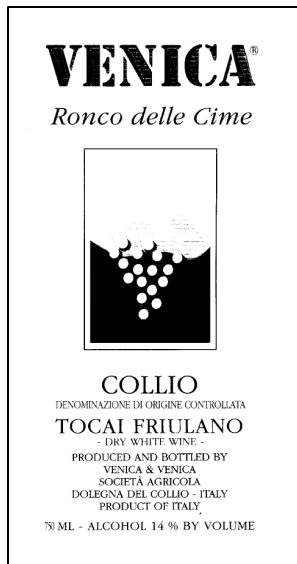
Maturity: Ready to drink now or next 3 years

Food Pairing: Delicate sauced pasta, fish soup, turkey

List Price: \$23.95

Member Price: \$21.56

Venica “Ronco delle Cime” 2006 Tocai Friulano Collio, Friuli-Venezia Giulia, Italy



This wine's bouquet is complex with varietal aromas exploding with the scent of fresh almonds, walnuts, candy, clovers and flowers. On the palate the taste has a velvety texture and good harmony with flavors such as quince peel. The long finish is reminiscent of curry and bitter almond.

“Ronco delle Cime” means “vineyards of the peaks,” and these vineyards are the

highest and oldest on the Venica property.

Varietal: Tocai Friulano

Appellation: Collio DOC, Friuli-Venezia Giulia, Italy

Website: www.venica.it

Maturity: Ready to drink now or over next year

Food Pairing: Pasta, Seafood, Shrimp

List Price: \$26.95

Member Price: \$24.26

Bricco Maiolica 2004 Barbera d'Alba Piedmont, Italy



This outstanding representation of Barbera is ruby colored and very fruity with a sensation of red currant, black cherry, blueberry, plum and mulberry. It is very velvety with little acidity and it has a long, pleasant finish.

The vineyard has been in the family since 1928, situated on a steep hill (“Bricco”) named “Maiolica” for the particular quality of soil. The family cultivates low-yielding vines to obtain healthy and well ripened grapes and pays great attention to the environment by not using chemical fungicides nor mildew killers.

Varietal: 100% Barbara

Appellation: Piedmont, Italy

Website: www.briccomaiolica.it

Maturity: Ready to drink now or over next 4-6 years

Food Pairing: Pizza, salami, barbecued meat and soft un-ripened cheeses

List Price: \$24.95

Member Price: \$22.46

Menhir “N° Zero” 2004 Negroamaro Puglia (Apulia), Italy



This wine has a deep dark purple color. The intense aroma of raspberry jam also includes smoky overtones. The palate, exhibits jammy raspberry and red fruit flavors, bright acidity and full tannins. The finish shows some spice and is long and pleasant.

The Menhir winery is situated in a tropical, sunny area of Puglia ideal for growing grapes such as

Primitivo and Negroamaro. It is also one of the only winemaking facilities in Apulia to be officially recognized by the “Region of Puglia”, meaning that they are recognized and admired for their commitment to regional production, indigenous grapes and preservation of local wine-making culture.

Varietal: Negroamaro

Appellation: Puglia, Italy

Winemaker: Caterina Bellanova

Maturity: Ready to drink now and the concentrated berry and fruit indicate this wine will serve well for the next 4-5 years

Food Pairing: Barbequed meats, steak, cheeses

List Price: \$17.95

Member Price: \$16.16

Montesalario 2004 Sangiovese Montecucco, Tuscany, Italy



This wine has a powerful fragrant, fruity and rich aroma with a toasty cocoa finish. Concentrated dark berry fruit is balanced by tobacco, spice and oak.

The winemakers of the Montecucco region have been producing wines of excellent quality from the Sangiovese Grosso grape for the past 10 -15 years. The Montecucco D.O.C. was officially established in 1999 to enable local producers to market their

wines and sell them at a price that would discourage them from selling grapes (illegally) to Brunello producers in the neighboring region of Montalcino. This is further proof that Sangiovese from this region is some of the best in all of Italy.

Varietal: 85% Sangiovese Grosso, 15% other varieties

Appellation: Montecucco DOC, Tuscany, Italy

Maturity: Ready to drink now or over the next 4-5 years

Food Pairing: Pasta with tomato and meat sauces, pork and lighter meats

List Price: \$34.95

Member Price: \$31.46