



TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



TOUR D'ITALIA - VINO ROSSO

Tuesday, October 17, 2006

Reception: 6:00 PM, Tasting to start @ 6:20 PM

The Ontario Club, 5th Floor, Commerce Court South, (Northeast Corner of Bay & Wellington Streets)
Toronto, Ontario Tel: (416) 862-1270

Join us for a Tour of Italy to sample 8 of the many red grapes gaining notoriety, as many producers begin to champion indigenous varietals recalling Italy's past as "Enotria, Land of the Vines." We're delighted to have **Julia Tingarov**, Sommelier/Sales at [Halpern Enterprises](http://HalpernEnterprises.com), as our guest speaker. Julia has an extensive background in the wine and food service industry and earned her Sommelier designation through George Brown College. Also included in the price of this event is an **array of anti pasti** to accompany the wines!

Our tour of Italy's grapes begins in Piedmont with the Barbera grape. The grape is marked by its loads of red fruits and high acidity, with an affinity for barrique ageing. We feature Giuseppe Braida, a pioneer and specialist in Barbera. In a top vintage like 1999, Braida suggests the wines can age 10 or more years. We move east to Trentino. Teroldego, almost exclusive to Trentino, can deliver a wine of cherry, plum, smoke, mulberry, leather and great minerality. Combined with moderate tannins and high acidity, Teroldego has potential for ageing. (Teroldego) Rotaliano is the name of the DOC for the best examples. In central Italy, Umbria's great (red) viticultural contribution is Sagrantino, a grape with the highest polyphenol concentration of any varietal (high level of tannins) and can deliver ripe, rich flavours. Arnaldo Caprai's pursuit of quality and tireless marketing have literally put Sagrantino on the map, and preserved this grape from becoming lost. Aglianico is a high-quality grape with great potential to age. Rarely oaked, it has plenty of natural tannins to support aging. For many years, Mastroberardino was the sole export producer of Taurasi, until its greater fame led contracted growers to seek independence.

Moving south and east to Italy's heel are 2 more grape varieties in Puglia. Primitivo has been established as California's Zinfandel. Characteristically, Puglia examples offer more rustic flavours. Tenute Rubino is a specialist in Primitivo. Negroamaro ("bitter black") is a dark, thick-skinned varietal that thrives throughout Southern Italy. Modern winemaking and longtime blending with Malvasia Nera are beginning to create more balanced wines. Gaglioppo is another ancient variety, finding its home in Calabria and qualitative peak in Ciro. Its resemblance to Aglianico is striking, giving wines of good colour, body and alcohol. In fact, its semblance to Nebbiolo saw tankers full of wine head to Piedmont, returning empty many years ago. Librandi is the dominant producer in Ciro, and we'll be tasting the top bottling. A short swim across the strait of Messina finds us in Sicily, where Nero d'Avola has become the signature grape. It bears some semblance to Merlot (including an affinity for oak but) with packs more acidity (this is an Italian grape, after all). Tasca d'Almerita's Rosso del Conte is the top bottling of Nero d'Avola, and has long been considered a benchmark for the grape.

NOTE: Capacity 72. First come basis; no telephone or e-mail reservations. Members have preference over non-members if we sell out. Deadline for reservations/cancellations without penalty is Oct. 13, 2006. To cancel, call 416-209-1442 or email events@torontovintners.org. Cheques payable to Toronto Vintners Club. Join us at 6 PM for a glass of reception wine prior to the formal tasting which will begin at about 6:20. The Ontario Club has a dress code of business casual (no jeans please).

Names:		
Bus Tel:	Home Tel:	
Email:		
_____ Member's assessment -	\$55.00 pp	\$
_____ Guest / non-member assessment -	\$63.00 pp	\$
TOTAL		\$
____ I would like to sit at the Newcomers' table with an experienced taster or to meet other members.		

**Oct 2006
Tour d'Italia**

Mail to:
Toronto Vintners Club
c/o S. Dorosh
PO Box 1023
TDC Postal Station
77 King St. West,
Toronto, ON
M5K 1P2

I understand & accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: _____ Date: _____

TORONTO VINTNERS CLUB INC.

THE BACK PAGE

1. Tomaresca, Masseria Maime Negroamaro, 2000, \$43

"Dark red, almost blood-like, with aromas of red fruit and spice. The palate was bursting with wild berries, dried fruit, fennel, and hints of dark chocolate. The finish was happily on the long side."

2. Librandi , 'Duca San Felice' Ciro Riserva, 1999, \$21

Made from 100% Gaglioppo grape. After harvest, the grapes were pressed and vinified in temperature controlled, stainless steel tanks. They were macerated in contact with the skins for 15 days, after which the wine was aged for 3 years. This Riserva is mature and full-bodied, with a lure of figs, dates and chocolate. Spicy flavors come through on the palate and balanced tannins lend potential for aging. A Mario Batali favourite according to one source.

3. Guiseppe Braida, Bricco dell'Uccellone, Barbera d'Asti, 1999, \$71

100% Barbera, aged in French oak for 15-17 months. One taster remarked that "robust brown spice aromas carry an expensive French oak accent. A rich entry leads to a well cut, moderately full-bodied palate with grippy tannins."

4. Foradori, Teroldego Rotaliano, 2002, \$34

One writer remarks, "even the traditional Teroldego ... has the character of a great wine. Purple in colour and spicy on the nose, with a subtly enjoyable earth and tar on the nose and palate, the distinguishing feature of Teroldego Rotaliano." *Decanter* suggests drinking the wine up to 6 years from release.

5. Conte Tasca d'Almerita, Rosso del Conte, 2001, \$44

Made from 95% Nero d'Avola and 5% Perricone. After fermentation, the wine was aged in 50% new French oak barrels for 1 year. *Wine Spectator* found "gorgeous aromas of raspberry jam and red licorice with hints of new wood. Full-bodied, with intense ripe fruit and a silky caressing texture. Long finish.

6. Mastroberardino, Taurasi 'Radici,' 2000, \$47

Made from 100% Aglianico grape; aged for 24 months in 40 hl oak barrels and barriques. According to one source, "Radici ... is the result of painstaking research into exposure, chemical and physical characteristics of terroir, and topography." The wine has deep, rich plum and blackberry flavors backed by a powerful minerality.

7. Arnaldo-Caprai, Sagrantino di Montefalco, 'Collepiano,' 2000, \$70

Caprai leaves the skins in contact with the juice for about 30 days, longer than most California Cabs. The 2000 Collepiano saw a long fermentation (nearly a month) before almost 2 years in French oak. "A deep ruby red, intense, penetrating, and expansive on the nose with potent raspberry/red currant fruit, richly spiced by the oak, its deep, concentrated, and powerful flavors, almost chewy in their richness but velvety in their texture, give an exceptional continuity and length."

8. Tenute Rubino, Visellio Primitivo, 2001, \$35

Widely recognized as one of the most important producers in Puglia. Under the guidance of oenologist Luca Petrelli and the renowned consultant Riccardo Cottarella, Rubino has invested in a state-of-the-art winery and a dense replanting programme in the vineyards. Wine is matured for 8 months *en barrique*. The wine is "dark in colour, is a *vin de grade*, profound and rich in extract. The nose, still a little closed, denotes typical plum and dried figs and a taste of high quality wood along with balsamic and spices aromas. In the mouth, a rich very elegant, fine wine of great complexity is found with maximum length."

TVC UPCOMING EVENTS

Nov. 14 – Dinner at Chiado Restaurant

Jan. 9, 2007 – Burgundy (2000 Vintage)

Other Events

Sept. 27 – "Uncover Australia" Wine Fair

<http://www.wineaustralia.com/canada/Content.aspx?p=233#>

Nov. 23 – 26 - Gourmet Food & Wine Expo, Metro Convention

Centre. <http://www.ticketmaster.ca/search?keyword=gourmet>

" . . . Italian wine is idiosyncratic, it has a flavour you can only get from an Italian wine. You cannot get the flavour of a real Chianti in any other place in the world. Or the flavour of a Barolo or a Barbaresco, or a Dolcetto, or a Rifosco. Italian wines have an individual character and you can scour the world and you come up with Carbenet Sauvignon, Pinot Noir and such but you cannot come up with these standbys that are so Italian. Italian wine like Italian food has a very distinct, satisfying character."

Victor Hazan, author of "Italian Wine"