

Friday, January 4th, 4-7 p.m.
A Taste of Tuscany
With Drew Murphy of A&B Imports

\$10 Tasting Fee



One of Italy's most important wine regions, Tuscany is home to the cities of Florence and Siena and the districts of Chianti and Brunello di Montalcino. Tuscany is also home to the indigenous Italian grape variety, Sangiovese, and most red wine from the region is made from this varietal.

However, a growing trend, begun by the renegade winemakers of "Super Tuscans," has been to incorporate more international

varietals such as Cabernet Sauvignon, Cabernet Franc, Merlot and Syrah.

2011 Doga delle Clavule Vermentino \$12.99

This straw yellow wine offers aromas of wild flowers and yellow peach. The palate is delicate, properly savory and shows good structure. Excellent as an aperitif, this wine also pairs well with white meat, roast fish, and shellfish.

2006 Scopone Sant Antimo Gregoriano \$24.99

This enjoyable Sangiovese-based wine has a splash of Petit Verdot for extra and color and pairs nicely with stay-home pizza or pasta. The wine offers bright and mouth-filling flavors of cherry and raspberry along with a touch of distant spice and smoke on its finish.

2010 Caparzo Rosso di Montalcino \$21.99

A dark ruby red, this wine offers a bouquet that's generous and varied, with hints of violet, raspberry and pomegranate.

"Rich and full of juicy plum, cherry and sweet berry notes, this red oozes charm without sacrificing varietal character. Harmonious and long." **90 Points, *Wine Spectator***

2010 Duemani CIFRA \$32.99

A departure from most other Tuscan reds, this wine is produced from Cabernet Franc, a grape usually considered typically French. The wine presents a bouquet of straightforward Cabernet Franc with loads of dark cherry fruit and a hint of poblano. Unoaked and fermented in concrete tanks, the wine is medium bodied, offering red fruit and darker components. It opens a bit sharp, but rounds out with air, warmth and food. It is also produced from grapes certified by Demeter International to be organically and biodynamically grown.

2006 Caparzo Brunello \$38.99

"The 2006 Brunello di Montalcino is a pretty, mid-weight offering graced with crushed flowers, dried cherries, spices and sweet herbs. Menthol, licorice and roses add complexity on the high-toned, feminine finish. Already pretty approachable, the estate's 2006 Brunello looks to be an excellent choice for near and mid-term drinking. The Brunello spent 36 months in large Slavonian and French oak casks. Anticipated maturity: 2012-2024." - **91 Points, *The Wine Advocate***

90 Points, *Wine Spectator*; 90 Points, *Wine Enthusiast*

2007 Villa I Cipressi Brunello \$64.99

This Brunello from the Ciacci family opens with a soft, perfumed nose with light savory berries, iris root and notes of cherry. The relatively simple and straightforward bouquet, gives the wine a frank, no-nonsense personality.

There is plenty of structured power here, balanced by supple dark berry fruit and flavors of spice, leather and tobacco that render more depth and persistency. This wine feels youthful, soft and chewy on the close with marked acidity and oak tannins on the finish.

Try this classically fresh and savory Brunello with fresh pasta and shaved black truffle or truffled olive oil.