Saturday, September 7th from 2:00 to 5:00 p.m.

Treasures from Italy’s Langhe Region

Cru Selections

$10 Tasting Fee



The Podere Ruggeri Corsini Winery was founded in 1995 thanks to a passion for the countryside and great wines.  Loredana Addari and Nicola Argamante, both graduated in Agriculture and specialized in wine-growing and enology, decided to change their lives, leaving their city jobs to buy a small farm business (which at the time only produced and sold its' grapes) in Monforte di' Alba, in the heart of the Langhe, Cuneo.  The winery was given the name "Corsini" as it represents the ancient hamlet in the Monforte d'Alba, made up of very old stone housed, whereas Ruggeri stems from Nicola's maternal side of the family, as his mother who strongly believed in him and Loredana.  
  
***2012 Langhe Bianco $18.99***  
  
Langhe Bianco is a blend of Arneis, Sauvignon Blanc and Chardonnay and spends 6 months in stainless steel to preserve the fruit purity. Charming medium-bodied white with a floral nose of melon, pear and wildflowers. Citrus on the palate with lifted fruit and a fleshy textured mid-palate and cleansing acidity.

***2011 Dolcetto d'Alba  $ 14.99***

There is a fuchsia sheen over deep, dark ruby. Dolcetto is noted for its supple body and its elegant perfumes, which can include scents of overripe cherries, blackberries, and, either floral or chocolate tones.  Dolcetto goes well with risottos and pasta dishes with meat, liver or mushroom sauces, as well as, stewed and grilled meats or vegetables.

***2011 Barbera d"Alba  $17.99***

Barbera-based wines are usually ruby-red in color, with purplish highlights when young. The nose is fresh, with soft scents of ripe plum, sensations that are carried through onto the palate. Lighter styles make a fine accompaniment to pasta and rice dishes. In Piedmont it is the wine par excellence for accompanying Bagna Càuda.

***2010 Langhe Nebbiolo $ 21.99***

This Nebbiolo is medium cherry-tinged ruby in color. The body is supple and the perfumes fresh and elegant. One finds violets, blue- berries, brambles, mint, and a touch black pepper on the nose and palate.  This wine is especially tasty with braised, stewed and roast red meat and game; aged cheeses.

***2010 Barbera d’Alba "Armujan"  $26.99***

Barbera Armujan wines are usually ruby-red in color. The nose is fresh, with soft scents of ripe plum, sensations that are carried through onto the palate. The lighter styles makes this a fine accompaniment to pasta and rice dishes. In Piedmont it is the wine par excellence for accompanying Bagna Càuda. Armujan, like Barolo, goes well with intensely flavored dishes based on mature and spicy cheeses.

***2009 "Russia Corsini" DOCG Monforte d’Alba  $48.99***

Medium-deep ruby red with garnet to orange overtones. There should be an exhilarating rush of fresh-ness on the nose, followed immediately by warming broader elements, which can include candied cherries, bitter cherries, plums, strawberries and raspberries. There are also darker tones of chocolate, hazelnuts, licorice, with herbs, cinnamon and vanilla as well.  The wine pairs well with braised stewed red meats, game (particularly wild boar). It also goes well with intensely flavored dishes based on mature and spicy cheeses.