

Wicked Cellars Tasting Notes
Friday, October 25th, 4-7 p.m.
Our Fabled Italian Piedmont Tasting
\$10 Tasting Fee

One of Italy's 20 major regions, Piedmont lies in Italy's northwest corner, sharing borders with France, Switzerland and the Italian regions of Lombardy, Liguria, Aosta Valley and Emilia Romagna. The name Piedmont means "at the foot of the mountains" probably because the region is surrounded on three sides by the Alps.

Castellari Bergaglio 2011 Gavi "Salluvi" \$18.99

Cortese di Gavi, or simply Gavi, is an Italian white wine produced within a restricted area of the southern Piedmont, close to the Ligurian border.

This stylish and graceful Gavi is far from commonplace. Floral nuances of hawthorn and lily complement fruitier aromas of banana, followed by subtly pungent citrus, hay, and mint. Beautifully balanced on the palate, it concludes with a tasty, fruit-edged finish enlivened by a refreshing crispness.

Marchione 2012 Langhe Arneis \$21.99

The white grape Arneis means 'Little Rascal' in the Piemontese dialect due to its difficulty to grow and its low yield but has been grown for centuries in the region.

Straw yellow in color, the wine offers an aroma adventure opening with the fragrance of caramel, tangerine and honeysuckle, followed by notes of acacia, green apple and cedar and finally subtleties of cotton candy and graham cracker. Your nose really gets a workout with this wine!

The wine is full bodied, smooth and crisp. Though its aromas are sweet, the palate is dry, showing notes of pear, stone fruit, cantaloupe, grapefruit and fresh almonds. The wine is fresh with great persistence on the finish.

Giacomo Grimaldi 2010 Dolcetto \$16.99

Vines tended by Ferruccio Grimaldi, third generation winemaker at Giacomo Grimaldi in the commune of Monforte d'Alba produce the grapes destined for his Dolcetto. Grown in the sandy clay soils of Giacomo Grimaldi's Monforte d'Alba with southern exposure, these grapes are handpicked and vinified in stainless steel. The resulting wine is packed with ample fruit flavors and an alluring spiciness. Rich enough to drink with roasted quail and creamy polenta; a wine that evokes this land at first taste.

Cantine Sant' Agata Barbera d'Asti Superiore "Altea" \$18.99

This medium-dark garnet Barbera shows fresh, vinous red fruit aromas, and woodland hints. It is dry and appealing to the mouth with a light acidity to whet and fascinates the palate. On the light side of medium-bodied and offering a supple texture and juicy red fruit going on to a fairly long finish, this is a wine for the entire meal.

Colle dei Venti 2009 Barbaresco \$43.99

This full-bodied red is visually dark and concentrated. In the mouth, it is round with excellent persistence with principal notes of spice with blueberry and blackberry jam and an undertone of rose. A structured wine with velvety tannins and a long and pleasurable finish, this elegant Barbaresco is a great accompaniment to many cheeses, pastas, meats and even the truffle-accented specialties typical of the Piedmont area.

Giacomo Grimaldi 2008 Barolo \$43.99

"The 2008 Barolo is very pretty in this vintage. Dark red cherries, flowers, mint and licorice are some of the many notes that take shape in the glass. Although feminine in style, this attractive Barolo has plenty of energy and focus. Hints of leather, plums, tobacco and spices wrap around the finish. Ferruccio Grimaldi makes his Barolo from vineyards in Terlo and Ravera. This is a terrific showing. Anticipated maturity: 2012-2018." -91 points, *Wine Advocate*, Apr 2012