

*Wicked Cellars Tasting Notes:*  
*Saturday, October 26th, 2:00 to 5:00 p.m.*  
*Our Tuscany vs. Abruzzo Tasting*  
*\$10 Tasting Fee!*

This Saturday, October 26th between 2 and 5 p.m. our good friend, **Ray Bloom** from **Vinum Wines** will be with us at Wicked Cellars as we explore the wines of two boutique Italian producers, Tenuta del Buonamico from the Montecarlo wine region in Tuscany and Contesa Wines in the province of Abruzzo.

*Tenuta del Buonamico:* The Tuscan Buonamico estate is located southwest of Montecarlo and covers an area of 38 hectares. While preserving the essential characteristics of ancient winemaking flavors, Buonamico winery has become one of Montecarlo's leading producers of fine wines.

*Contesa Wines:* Contesa is located in Abruzzo, 20 km from Pescara, on a southeast facing hill of Collectorvino at 250 meters above sea level. Here the local varieties such as Montepulciano, Trebbiano, and Pecorino are cultivated and winemaker Rocco Pasetti crafts wines with a focus on preserving the natural characteristics of these grapes.

***Buonamico 2011 Montecarlo Blanco \$13.99***

This unusual Italian white wine blends Trebbiano with Pinot Blanc, Sauvignon Blanc, Semillon and Roussanne to create a blend unique to the Montecarlo region.

The wine is yellow with green highlights and offers an intense, fresh and floral nose with pleasant fruit character. This wine is crisp, well structured and persistent on the palate.

***Contesa 2011 Pecorino Colline Pescaresi IGT \$16.99***

Next, we jump to Abruzzo to enjoy a taste of Contesa's Pecorino, a fresh and fruity white that opens with intense aromas of hawthorn and orange tree blossoms, succulent, ripe pear and apple fruit notes and some mysterious herbal hints that add intrigue to the wine.

This Pecorino offers a flood of natural ripe fruit sweetness and palate-coating viscous richness combined with a mineral structure that leads to a ripe citrusy finish of lemon zest.

***Contesa 2011 Vigna Corvino Montepulciano d'Abruzzo DOC \$11.99***

Rocco Pasetti has made an outstanding full-bodied smooth Montepulciano here: deeply colored and offering aromas of violets and ripe red fruit and a warm, generous palate showing concentrated black cherry fruit, gentle tannins and good length. This wine is impeccably made, with rich fruit and warm and generous flavors.

***Contesa 2009 Montepulciano d'Abruzzo DOC \$16.99***

Here's another level of Rocco Pasetti's Montepulciano d'Abruzzo. Also made from the Montepulciano grape, fermented in temperature controlled stainless steel tanks and aged twelve 12 months in smaller Slavonian oak barrels, it's given additional aging in the bottle.

***Buonamico 2010 "Etichetta Blu" Montecarlo Rosso \$13.99***

We're back in Tuscany again to enjoy the succulent plum and blackberry aromas, hints of cocoa and vanilla and fresh red fruit and cherry flavors of this Monte Carlo Rosso. A blend of Sangiovese, Syrah, Cabernet Sauvignon, Merlot and Canaiolo, this wine offers remarkable structure and an evident yet soft tannic texture.

***Buonamico 2010 Il Fortino Syrah Toscano IGT \$48.99***

This is 100% Tuscan Syrah, (not Sangiovese) fermented in stainless steel and aged in French oak for 18 months. It's red with violet reflexes and boasts intense, aromas of red fruits mixed with vanilla and pepper and licorice spices. The palate is full-bodied and fruity, well-balanced and showing great structure with a truly long lasting finish.

The previous 2009 vintage earned 94 points from the *Wine Spectator* and its 2008 vintage was a medal winner in the *Syrah du Monde* competition.