

*Wicked Cellars Tasting Notes*  
*Friday, December 20th, 4-7 p.m.*  
*The Wines of Italy's Lake Garda Region*  
*With Doug Giles of the Ambrosia Wine Group*  
*\$10 Tasting Fee*

This Friday, with Doug Giles of the Ambrosia Wine Group, we'll escape the madness of the shopping season and take a close look at the wines of Italy's Lake Garda wine region in the Province of Lombardy. A vacation destination since Roman times, Lombardy and Lake Garda lie caught between Piedmont on the west, Switzerland on the north, Trentino-Alto Adige and Veneto on the east and Emilia-Romagna to the south.

Produced from vineyards located just an hour's walk from scenic Lake Garda, these wines represent an intriguing wine region relatively unknown to us. Through the lens of wine estate Podore Selva Capuzzo, we'll examine several of the unique and classic wines that have grown this fascinating region's reputation in recent years. Among the wines to be tasted on Friday are:

*Selva Capuzzo Menasasso 2008 Lugana Superiore \$35.99*

The Selva Capuzzo wine estate is situated 4 km south of Italy's Lake Garda in the Province of Lombardy. The estate, which also hosts truffle grounds and an olive tree plantation, sits on the top of a hill in the middle of the three main Doc areas of Garda Classico, Lugana and San Martino della Battaglia.

With an intense and complex nose of citrus and pomaceous fruit, this Trebbiano based white wine presents light nutty and vegetal notes, yeasty hints with moderate oak and light mineral notes in the background.

The wine is elegant, showing lively acidity with clean, polished and creamy fruit on the palate and touches of nutty oak and elegant spicy vegetal notes and hints of flinty minerals before a very good finish.

## *Selva Capuzzo Garda Classico 2012 Gropello San Biagio \$21.99*

Gropello is one of the most important red grape varieties of Lake Garda region and produces red wines of character unique to the region.

This 100% Gropello displays an exuberant nose of red berries and light cherries with a soft yet lively palate of red berries and vegetal notes. Fine tannins and a delicate bite of acidity before an attractive and lingering finish conclude this enjoyable wine. It's a testament to how a lighter red wine can be enjoyed when a powerhouse wine would be out of place.

## *Selva Capuzzo 2010 Garda Classico Rosso Dunant \$21.99*

Produced from a traditional local blend of Gropello, Marzemino, Sangiovese and Barbera grapes, this Rosso is the classic red wine of the Lake Garda region.

A bright ruby in color, this enjoyable red offers an exuberant bouquet of cherry, blackberry and seductive spice. On the palate, the wine is warm, with a soft and round palate balanced by lively acidity and a sweet and persistent finish.

## *Selva Capuzzo 2009 Garda Rosso Superiore Mader \$34.99*

Crafted from blended Gropello, Marzemino, Sangiovese and Barbera grapes sourced from older vines, this wine presents a tart, fairly firm nose of mixed berries, preserved cherries, black pepper and marzipan with notes of spicy oak, herbs and earth. The polished palate of this elegant wine offers ripe, jammy fruit along with sweet oak and chocolate with mature tannins, vegetal, floral and additional earthy notes.

Not heavy or overly concentrated, this creamy wine has finesse, an appealing style but plenty of character and substance leading into a sweet and persistent finish.