

*Wicked Cellars Tasting Notes*  
*Friday, February 21st, 4-7 p.m.*

## *Fantinel Wines of Friuli* *With Patric Cappellini*

\$10 Tasting Fee

\$5 for Wine Club Members

Tasting Fee Refunded with Purchase of Three Bottles From the Tasting

Our tasting this Friday afternoon features Fantinel Wines North American Export Manager, the truly Italian Patric Cappellini, visiting us with Katie Ghenov from Unique Wines. Fantinel specializes in wines produced in the Friuli region of far northeastern Italy that are the truest and purest expressions of the microclimates from which they originate.

### *Fantinel NV Prosecco \$15.99*

The Fantinel Prosecco has an attractive straw-yellow appearance with a fine, persistent bead of bubbles. Delicate floral tones with hints of golden apples on the nose and a pleasantly soft, velvety mouthfeel combine to give this wine a supremely pleasurable feel. This sparkler is perfect for your next event or celebration and makes any ordinary night feel special.

### *Fantinel NV Brut Rosé \$17.99*

Since the Fantinel family made its way into wine through restaurants and hospitality, it's no surprise that their wines are strikingly food-friendly and delicious. This sparkling wine from IGT Venezia Giulia region in Friuli is crafted from 87% Pinot Noir and 13% Chardonnay and blushes a bewitching pink. A charming perlage (tiny bubbles), a palate of berries and cherries, and hints of bread and marmalade make this bubbly brim with fun.

### *Fantinel 2012 Pinot Grigio \$14.99*

This is 100% Pinot Grigio grown in the stony, gravelly soil of Italy's Friuli Grave DOC. It boasts a beautiful straw-yellow color with a coppery edge. This leads to a bouquet offering hints of citrus fruit that evolve into an even more mature bouquet with time. The wine presents a pleasantly dry and slightly tannic taste that soothes the palate.

### *Sant'Helena 2011 Pinot Grigio \$21.99*

A Fantinel wine from Collio DOC in Friuli, this 100% Pinot Grigio is grown in limestone and clay soil and fermented in temperature-controlled stainless steel vats.

This wine is a beautiful deep straw-yellow color with coppery reflections and offers creamy peach and sunny citrus, piquant spice, fresh acidity, and blooming wildflowers. Here's a wine that just might transport you to Friuli in summer, not a bad fate!

### *Fantinel 2010 Cabernet Sauvignon Grave Del Friuli" \$13.99*

From the Friuli Grave DOC, this elegant, 100% Cabernet Sauvignon is fermented in stainless steel and aged in French oak barrels. The wine is deep ruby with a tendency towards violet. The bouquet offers up notes of blackcurrant and mulberry and an intense suggestion of underbrush and spice. Positive acidity holds the fruit flavors to the finish, while well-integrated tannins give the wine a smooth texture with an excellent body and a pleasantly dry, well-structured taste.

### *Sant'Helena 2011 Refosco Rosso \$24.99*

Refosco is a very old, dark-skinned grape indigenous to the northern Italian regions of Friuli, Gavi, and Trentino. This Sant'Helena Refosco from Fantinel is garnet red in color with an intense and pleasant bouquet filled with aromas of undergrowth and spices. Aged slowly in oak barrels, this ancient cultivar is allowed its full expression on the palate: full-bodied, full-flavored and a bit tannic with a lingering finish suggestive of an elegant gentleness.