

Wicked Cellars Tasting Notes
Saturday, April 5th, 2 to 5 p.m.
An Italian Holiday: Veneto, Tuscany, Salentino
And the Piedmont!

\$10 Tasting Fee

\$5 for Wine Club Members

Tasting Fee Refunded with Purchase of Three Bottles from the Tasting

Tenuta Sant'Anna Cuvée Rosé NV \$18.99

This sparkling wine shows an intense pink color, vigorous, crystalline with a dense perlage (bubbles) that creates a fragrant creamy rose-colored froth. The bouquet offers aromas of roses, wild strawberries and red currants. Intriguing flavors of strawberry, rose petal and brioche nicely balance the tannins and a pleasantly acidity in a wine showing great structure.

Gran Passione Falanghina Beneventano 2012 \$12.99

The Gran Passione Falanghina displays rich aromas of orange blossom, apple, pear and lemon. Its medium body and creamy texture is surprising for such an aromatic variety. Additional complexities such as a chalky minerality are found on the crisp, clean palate.

Gran Passione Rosso Veneto 2012 \$12.99

This wine is full in body, dark in color, rich in berry flavors and soft in tannins. The Gran Passione is a blend of 60% Merlot and 40% Corvina, and the Corvina is allowed to dry using the appassimento method, causing the fruit concentration and sugar levels to increase. This is the same technique used to make Amarone, and it is rarely used in wines as nicely priced as this one!

Gran Passione Salice Salentino Riserva 2010

This Negroamaro-based wine displays a dark ruby red color that fades to a narrow garnet rim. The nose shows deep black fruits like cherry, plum and raspberry, supported by pretty floral notes like violets and notes of oak such as coffee and spice. The palate is forward and fruity, but complex with leathery notes, an array of sweet spices like cinnamon and clove and well integrated oak nuances.

Fattoria di Grignano Chianti Rufina Riserva "Poggio Gualteri" 2006 \$21.99

90% Sangiovese, the 'Poggio Gualteri' is rich black ruby red in color. Its bouquet is intense with red berry fruit overshadowed by cedar and spice. The palate is full-bodied, well structured, balanced with accents of oak and cedar on the finish. This Chianti pairs well with traditional Tuscan cuisine, grilled meats, pasta dishes with hearty sauces, and aged cheeses.

Poderi Colla Nebbiolo d'Alba 2009 \$29.99

In the glass, this Nebbiolo is a moderately intense ruby red. It's fragrant and shows great typicality. Soft and ripe red fruit and spice emerge along with hints of worn leather.

In the mouth, it is similarly excellent. Poderi Colla craft Nebbiolo of great balance and elegance and this 2009 vintage is no exception. Each component works well together with red fruit, spice and oak notes complimenting each other and creating multiple layers of flavor.

The palate is medium to full-bodied in character with the high level acidity (a typical aspect of Nebbiolo) and a rigid, but well integrated tannin structure again offers hope for the future development of this 2009 vintage. Its finish is persistent, but not overly so and offers notes of rose and lifted red fruit.