

*Wicked Cellars Tasting Notes*  
*Friday, April 11th, 4 to 7 p.m.*

## *Tuscan Wine Treasures With Taylor Kaska-Kohanek and Vinifera Imports*

*\$10 Tasting Fee*

*\$5 for Wine Club Members*

*Tasting Fee Returned with Purchase of 3 wines from Tasting*

### *Mormoraia Vernaccia di San Gimignano "Rezet" 2011 \$22.99*

San Gimignano is a walled town in the heart of Tuscany. Its most striking feature is the towers that have earned it the nickname "Manhattan of the Middle Ages." At the height of the town's prosperity wealthy families built these towers to show off.

Tenuta Mormoraia's "Rezet" is 100% Vernaccia di San Gimignano, a white wine with intoxicating aromas of orchard fruits, fresh hay and citrus oil. It is vibrant on the palate with flavors of pear, honey crisp apple, fresh fig and red currant backed by hints of toasted vanilla bean and white pepper. It shows beautiful saline acidity and intense mineral tones that cut through the lush and juicy fruit.

### *Castello Selvole 2011 Sangiovese Toscano \$15.99*

The Selvole Sangiovese Toscano is made from 100% Sangiovese and sees only stainless steel, no oak aging. Light, fruity, and easy drinking with good acidity, it's great with pizza or pasta as well as with cheese and cold cuts. This is an affordable value wine that's delicious with most dishes.

### *Bartali 2012 Chianti Classico "Ducetto" DOCG \$16.99*

Another 100% Sangiovese, this Chianti is produced from grapes grown in Tuscany's "Chianti Classico" region over 1,000 feet above sea level on soil formed from an

ancient seabed. The grapes experience long soaking during fermentation, ageing in oak barrels and refinement in bottles all of which enhance the characteristics of the region.

This wine is a deep ruby red and offers a fruity bouquet rich with aromas of red berry fruit. On the palate it is juicy with intense ripe fruit and cherry flavors with a touch of tannin to enhance the flavor, pairing nicely with roasts and braised white and red meats.

### *Tenuta Mormoraia 2012 Chianti Colli Senesi DOCG \$18.99*

This is Tuscan Sangiovese from the hills around San Gimignano. The wine experiences a long soak with the skins during temperature-controlled fermentation and is oak aged for at least four months before bottling. Intense ruby red in color, the wine offers up a perfume of ripe, spicy and plummy fruit with notes of tobacco before an enveloping palate that shows a long finish and mellow tannins.

### *Canalicchio di Sopra 2011 Rosso di Montalcino Regularly \$43.99, on Sale This Weekend for \$39.99!!*

Very much a “baby Brunello,” Canalicchio di Sopra's 2011 Rosso is a bright, plump and succulent expression of Sangiovese Grosso, offering succulent, juicy fruit, fresh, zippy acidity and really nice tannins, making it a serious contender, especially at its under \$40 price point.

This Rosso makes a great introduction to Canalicchio's style before you enjoy their Brunello. The estate's Rosso di Montalcino is an aromatic beauty, a wine that shimmers with vitality and approachability. In any year, the Canalicchio di Sopra Rosso is great to enjoy while you wait for your Canalicchio Brunello to age, but it's especially true in 2011, a vintage that made for a ripe, intense, complex, and dense wine.