



Wine Flight February 5, 2014

A Taste of Tuscany



The most prominent cooking additives in Tuscany are wine and olive oil. Tuscan and Umbrian oil is some of the finest in the world and comes in several gradients depending on the level of acidity. The more the olives are bruised before being pressed, the higher the acidity, which is why most olive picking is still done by hand. Olives are harvested and pressed in October, and the oil is best fresh.

2010 Poggio Capponi Chianti Riserva

Riserva on a Chianti means that the wine spends a minimum of two years in oak and three months in the bottle aging.



Tasting Notes:

With a pale garnet color and a nose of vanilla sweetness and hints of sherry, this dry, medium-bodied wine has sour cherries and minerality on the palate, and a chalky, long finish.

Food Pairings:

Sangiovese's natural acidity matches up with foods like tomatoes and citrus and cuts through rich dishes like roasted veal with lemon and anise. In the summer, pair with Panzanella, a cold salad made of stale bread soaked in water and vinegar mixed with diced tomatoes, onions, and basil, all sprinkled with olive oil.

PLCB 32984 @ \$12.99

2011 Carpineto Rossa di Montepulciano

This wine derives its name from the Renaissance town of Montepulciano, located in the province of Siena. The term "Nobile" means its production was reserved exclusively for the aristocratic families.

It is from vineyards planted to a minimum of 70% Sangiovese (Prugnolo Gentile) and a maximum of 30% of Canaiolo and other authorized grape varieties.

Tasting Notes:

This red has a brilliant ruby color with hints of garnet and a bouquet of violets and wood. Its taste is velvety with red fruits and a long finish.

Food Pairings:

Try with roasted quail stuffed with pate served in a puff pastry crust, rabbit stew, or pair with Tuscan kale and Cannellini beans.

PLCB 32869 @ \$12.99

Chianti, historically sold in *fiascos* (straw flasks surrounding the bottles) originate because glasses were easier to blow with a round bottom and the basket allowed it to be upright. They have fallen out of favor recently, despite their charm.

2010 Pratale Toscana Rossa

Tasting Notes:

On the nose, there are violet and blackberry notes with a touch of oak. On the palate dark plum, blackberry and Bing cherries intermix with shavings of cocoa and allspice. It is medium-bodied with well-integrated tannins and is a classic Tuscan red. It is 80% Sangiovese and 20% Merlot.



Food Pairings:

Pair this wine with Pappardelle and white truffles. Natural truffles come in both black and white varieties and Tuscany is blessed to have both kinds growing underfoot.

PLCB 32901 @ \$13.99

2010 Bolgheri "Sassello" Rosso

This wine is a Bordeaux blend of 60% Merlot, 20% Cabernet Sauvignon, 15% Cabernet Franc, and 5% Petit Verdot. Interestingly, none of these varieties are indigenous grapes to Italy. This blend gives the wine notes of earth, tobacco, and *macchia* (Mediterranean shrubs such as sage, juniper, and myrtle), which give it a savory mouth feel.

Tasting Notes:

This wine is packed with red and black fruit, and distinctive anise and licorice notes, but the Cab Franc also brings some peppery and spicy notes to the wine. This is a very nice wine, with medium tannins, well integrated oak, and an exceptionally long finish.

Food Pairings:

Pair this red with Fritto Misto, which is a mix of chicken, lamb, sweetbreads, artichokes, and zucchini dipped in bread egg batter and deep-fried in olive oil.

PLCB 32877 @ \$10.99