



Wine Flight
April 4, 2012

Northern Italian Wines



Photographs by Alfonso Cevola as part of his blog "On the wine trail in Italy."

2010 Tramin Pinot Bianco Alto Adige DOC*

Alto Adige, nestled beneath the Alps, is Italy's northernmost wine region, and is also known as Südtirol due to its bicultural Italian-Austrian heritage.

Tasting Notes:

With layers of perfumed fruit on the nose, this dry and crisp wine has the zesty acidity of green apples and white peaches on the palate. The finish is dry and long.

Food Pairings:

Northern Italian cuisine is characterized by less use of olive oil, pasta and tomato sauce and more use of butter, rice, corn (for polenta) and chesses for cream sauces. Main courses often reflect the people's pride in their unspoiled countryside and are likely to include rabbit, quail or grouse. Seafood and shellfish are very popular on the coasts and rivers and streams provide carp and trout.

If in Italy, try this white with sliced Trentino apples and *speck* (Alto Adige smoked ham, which is the direct German translation of bacon).

PLCB 519399 @ \$13.99

*This is an abbreviation for "Denominazione di Origine Controllata", or controlled place name. This is Italy's designation for wine whose name, origin of grapes, grape varieties and other important factors are regulated by law.

2010 Tenuta La Marchesa Gavi Piedmont DOCG*

Tasting Notes:

With aromas of wildflowers and ripe apples, this wine is fresh and lively on the palate with a dry finish. There is a definite taste of nuts - such as almonds - and it has good acidity with a pleasing bouquet of fruit.



Food Pairings:

Begin with antipasti with shaved white truffles, creamy cheese tarts, a vegetable flan and a delicate salad. This could be followed by agnolotti (stuffed pasta seasoned with the drippings from a roast) and risotto.

PLCB 513612 @ \$15.99

*This is an abbreviation for "Denominazione di Origine Controllata e Garantita", or controlled and guaranteed place name, which is the category for the highest-ranking wine in Italy.

2010 Prunotto Fiulot Barbera D'Asti Piedmont DOCG

Both of these grapes are grown in loose, sandy soils that give the wine a fragrant character that is best enjoyed young. "Fiulot" in the local dialect refers to a young man and this name identifies one of the winemaker's youngest wines.

Tasting Notes:

With a light, bright red color, this wine has flavors of raspberry jam, and a bit of scorched earth. It is well structured with lots of soft tannins that are typical of the Barbera variety.



PLCB 518426 @ \$15.99

2008 Allegrini Palazzo della Torre IGT* Veronese

This is a blend of 70% Corvina, 25% Rondinella and 5% Sangiovese. This wine is made in the Ripasso method. After the harvest, the grapes from the Palazzo della Torre vineyard follow two different paths: 70% of the grapes picked are vinified immediately, the remaining 30% are left to dry until the end of December. They are then vinified and refermented with the wine from the fresh grapes.

Tasting Notes:

This polished red offers juicy blackberry and black fruit flavors, backed by refined tannins and well-integrated acidity.

Food Pairings:

Try this red with Veneto's traditional dishes of Risi e Bisi (rice and peas), and Fegato alla Veneziana (calf's liver fried with onions).

PLCB 517517 @ \$21.99

*IGT is an abbreviation for "Indicazione Geografica Tipica", the lowest-ranking of the three categories of Italian wine regulated by Italian law.