



## Wine Flight November 7, 2012

### Italian Islands

Both Sicilia and Sardinia were invaded by the Italians, Spanish and Arabs, and it was thought that the Spanish first imported grape vines to the islands. However, recent genetic testing on Cannonau (known as Grenache elsewhere) grape pips and sediment has proven that native Sardinian wine vines date back to 1200 BC.



#### 2010 Terre Grillo IGT, Sicilia

Grillo is an ancient Sicilian variety typically grown along its southwestern coast, between Marsala and Trapani.

##### Tasting Notes:

With a gold color and a faint green cast, this wine has ripe apple and citrus aromas with pretty floral overtones. The flavor follows with strong nectarine that is backed up with good minerality in a fairly lengthy finish.

##### Food Pairings:

Serve with fish-based antipasto, grilled fish or shellfish, pasta with clams or mussels, and marinara sauce.

PLCB 521565 @ \$9.99

*Orgosolo, located on the island of Sardinia, is famous for its Cubist inspired murals; a sort of street art graffiti, where local artists paint the walls of the town with stories of its past and with tales reproducing the main events of Italy's history and world affairs. Many graffiti have strong political backgrounds, and are very controversial in the measure that they attack historical figures studied and considered as heroes by mainstream media and school textbooks. Visitors will find something new every year.*

#### 2011 Argiolas Costamolino DOC, Sardinia

Vermentino grapes marry lively acidity with stony minerality.



##### Tasting Notes:

This wine is lemon-green in color with intense yet delicate aromas of lemon oil, pineapple, honey and sea breezes. On the palate, the wine has a delightfully zesty acidity and a slightly chalky texture.

##### Food Pairings:

Pair with seafood of any kind. Try with grilled oysters with spicy tarragon butter, Manila clams with Soppresata and sweet vermouth or Ligurian seafood stew.

PLCB 520810 @ \$14.99

#### 2009 Tasca d'Almerita Regaleali Rosso Nero d'Avola IGT, Sicilia

##### Tasting Notes:

Bright ruby-red color, this wine offers layered notes of sweet balsamic, cherry, mulberry, raspberry and vanilla. On the palate, it is complex and supple, with ripe berry flavors framed by silky tannins. After decanting for a few hours, there are hints of spices and herbs, especially mint.

##### Food Pairings:

Try with local specialties such as Pannelle (fried chickpea polenta), Caponata (sweet and sour eggplant dish), or Tasca's own cheeses and olives, various pasta dishes and top off the feast with Cannoli, which is said to be mythical in Sicily.

PLCB SLO 526551 @ \$14.99



#### 2009 Argiolas Costera IGT, Sardinia

Costera is a blend of 90% Cannonau, 5% Carignano and 5% Bovale Sardo.

##### Tasting Notes:

With a Bordeaux red color, this wine is reminiscent of the sea. It has some blackberry fruit flavors, but mostly what comes through is a briny spiciness and a bracing dryness. True to form for a Mediterranean Grenache.



##### Food Pairings:

Costera is an excellent food wine that is best enjoyed with roast beef with herbs, filet mignon, Malloreddus (saffron gnocchi) and sharp cheeses like Sardinian pecorino.

PLCB 516438 @ \$15.99