

the Cabaret at the square

Wine Flight
April 6, 2011

An Italian Wedding



2009 Falesco Vitiano Bianco, Montecchio



Founded in 1979 by brothers Riccardo and Renzo Cotarella, Falesco is located in the municipality of Montecchio near the border of Lazio in the southwestern corner of Umbria. Flanked by the Tyrrhenian Sea on the west and Italy's mountainous center to the east, the dry, volcanic terroir of the region imparts a bold quality to this bottling.

Tasting Notes:

This wine is an attractive blend of Vermentino and Verdicchio. It is a crisp, floral white with balanced aromas of herbs, citrus lime, great minerality and a wonderful taste of ripe pears, peaches and honey.

Food Pairings:

The bright, lingering acidity of this wine's finish make it appealing with a myriad of foods; it is the perfect accompaniment to pasta with shellfish, summer casseroles and garden salads.

PLCB 10981 @ \$10.99

2009 Feudi Sanniti Taburno Falanghina, Campania

The Falanghina grape is believed to be related to Falerno, one of the most celebrated and acclaimed wines of ancient Rome. Falanghina produces white wines rich in spicy floral aromas contrasting with the wine's crisp pineapple and green apple flavors.

Tasting Notes:

This wine has a beautiful golden color, a pleasant floral nose, and a velvety mouth-feel. On the palate, it is acidic with flavors of apple and orange peel.



Food Pairings:

The wine pairs well with crostini with artichoke paste, fresh mozzarella and roasted tomatoes, spinach and prosciutto stuffed pizza rustica and garlic laced escarole.

PLCB 12926 @ \$11.99

2008 Capestrano Montepulciano, d'Abruzzo

The most popular red grape grown in d'Abruzzo is the Montepulciano although many other grapes are grown here, most notably Sangiovese. This wine is made from 100percent Montepulciano grapes.

Tasting Notes:

With deep ruby color, this wine has pleasing aromas of black cherry, blueberry, plum, carob and violet. On the palate, there are cherry and spice notes and earthy hints round out the ripe black cherry finish.



Food Pairings:

It pairs well with a variety of d'Abruzzo local dishes such as guitar pasta with lamb in pecorino egg sauce, polenta topped with sausage in a spicy tomato sauce, scamorza ravioli in saffron olive oil sauce or tuna filled artichokes.

PLCB 3468 @ \$11.99

2007 Vigneti Reale Rudiae Primitivo, Puglia

Primitivo is a clone of the Zinfandel grape of California and both are offspring of Croatia's Crljenak Kastelanski that is most commonly planted in Italy's Puglia region,

Tasting Notes:

With colors of deep red and purples, this wood-aged wine is round and complex. It has intense aromas of ripe berries and plum and has a dry cherry finish.

Food Pairings:

This wine is bold enough to pair well with jambalaya, roasted quail stuffed with pate and served in pastry, or braised beef al primitivo.

PLCB 20822 @ \$15.49



Might we suggest a bubbly finish to a blissful evening with Mionetto Prosecco, which has flavors of peaches and pears with a bright acidity and light body.

PLCB 9592 @ \$14.99