

## Wine & Cheese by TCC's April 2011 Wine Club

Italy is home to some of the oldest wine-producing regions in the world. This month we bring you wines from the regions of Veneto and Tuscany, a Pinot Grigio from Delle Venezie IGT and a Chianti Classico DOCG.

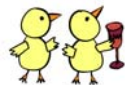
Wine classifications fall under the control of Italian law and are placed on a three-stepped quality ladder. On the first rung are wines classified IGT (Indicazione Geografica Tipica). Requirements in this category are less stringent than the other steps. Once regarded as the lowest quality wines, the IGT classification has allowed a number of wine producers that previously would have had to label their wine *vino da tavola* - table wine or the generic category for all other wines - to produce high quality, distinctive wines that are considered "rule breakers" by traditional wine making standards. The next step up the quality ladder classification is DOC (Denominazione di Origine Controllata). Drinking a DOC designated wine ensures that the wine meets a minimum standard with regards to its mix of grapes, alcohol content and origin of provenance. Last is the DOCG (Denominazione di Origine Controllata e Garantita), which was setup in 1980. Quotas for the production of a DOCG wine are lower, making them more expensive by nature of their limited availability. In addition, DOCG wines undergo expert tasting and chemical analysis prior to acceptance in the category.

Wine from Chianti was historically associated with a squat bottle enclosed in a straw basket, called a *fiasco* ("flask"). However, the *fiasco* is only used by a few makers of the wine now. For a wine to retain the region name of Chianti, it must be produced with at least 80% Sangiovese grapes. The Chianti region covers a vast area of Tuscany. Chianti Classico is the most popular type of Chianti wine and refers to wines produced from grapes grown in a strictly defined area of the Chianti hills between Florence and Siena, centered around Castellina, Gaiole, Radda and Greve. Chianti Classico wines tend to be medium-bodies with firm tannins and medium-high to high acidity.

In the following pages, there is some information regarding your wine club selections. First, you'll find a map\* showing the regions where the wines were produced. Next, you will see a description of each wine, some technical information on the wines, and food pairing suggestions.

As always, your feedback is encouraged. Please call us or stop by with your comments regarding our selections.

### The Gang at TCC

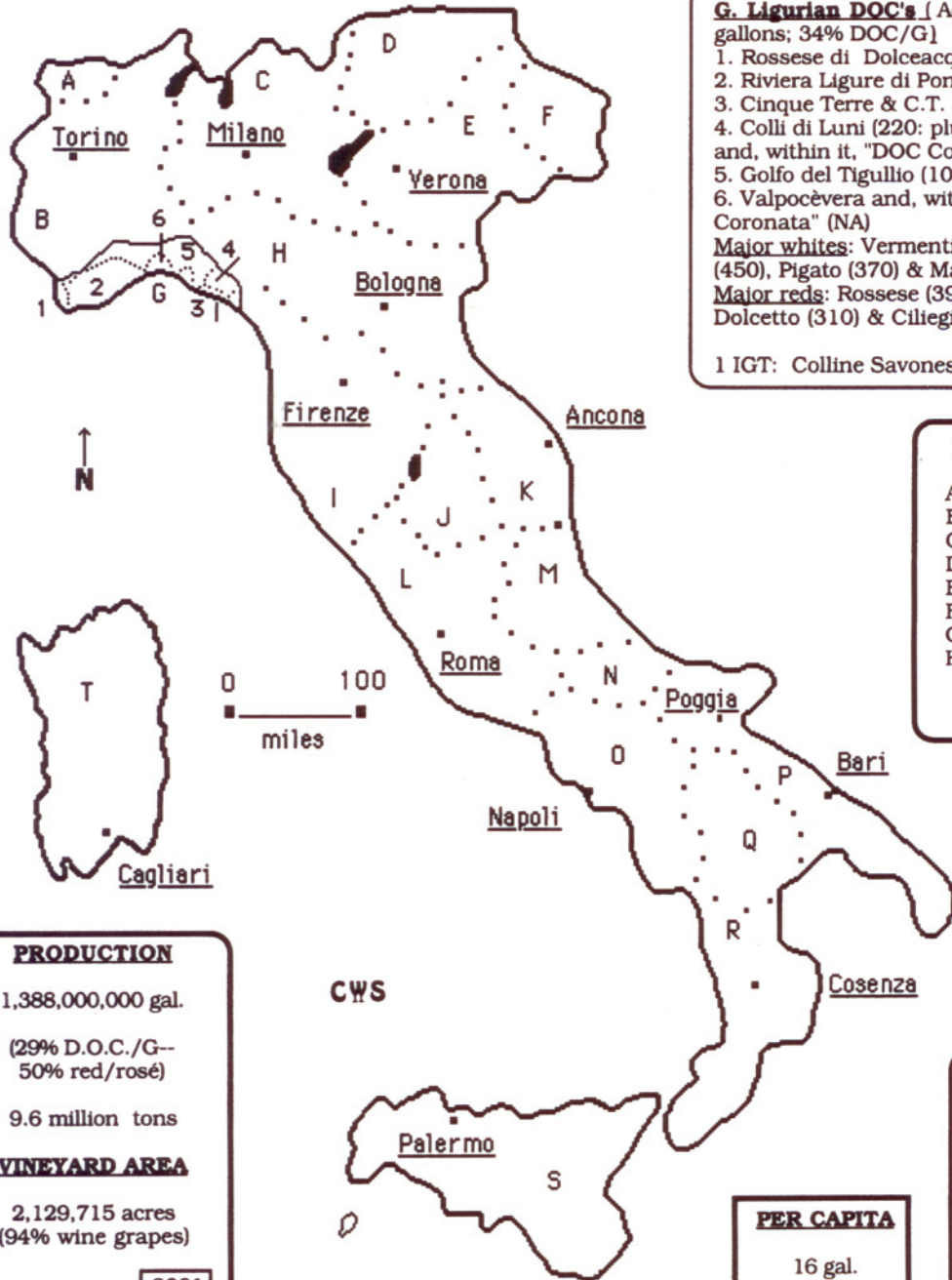


Wine & Cheese by TCC



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#60 -- ITALY



**G. Ligurian DOC's** [ Acres: 5,865 ; 2.4 million gallons; 34% DOC/G ]

1. Rossese di Dolceacqua (140 acres)
2. Riviera Ligure di Ponente (600)
3. Cinque Terre & C.T. Sciacchetra (170)
4. Colli di Luni (220: plus more in Toscana) and, within it, "DOC Colline de Levante" (65)
5. Golfo del Tigullio (105)
6. Valpocèvera and, within it, "Valpocèvera Coronata" (NA)

**Major whites:** Vermentino (905), Albarola (450), Pigato (370) & Manzoni (200);  
**Major reds:** Rossese (390), Sangiovese (330), Dolcetto (310) & Ciliegiole (135).

1 IGT: Colline Savonesi

**NORTHERN ITALY**

- A. Valle d'Aosta
- B. Piemonte
- C. Lombardia
- D. Trentino-Alto Adige
- E. Veneto
- F. Friuli-Venezia-Giulia
- G. Liguria
- H. Emilia-Romagna

48% of the total wine production.

**CENTRAL ITALY**

- I. Toscana
- J. Umbria
- K. Marche
- L. Lazio
- M. Abruzzo
- N. Molise

17%

**SOUTHERN ITALY**

- O. Campania
- P. Apulia
- Q. Basilicata
- R. Calabria
- S. Sicilia
- T. Sardegna

36%

**PRODUCTION**

1,388,000,000 gal.

(29% D.O.C./G--  
50% red/rose)

9.6 million tons

**VINEYARD AREA**

2,129,715 acres  
(94% wine grapes)

2001

**PER CAPITA**

16 gal.

**LEADING VARIETIES** (planted acres: 2000 census; BF = table grape)

**Reds:** Sangiovese: 172,345; Montepulciano: 73,705; Barbera: 70,020; Merlot: 63,295; Negroamaro: 41,415; Calabrese (aka Nero d'Avola: 28,195); Aglianico: 24,430; Cabernet Sauvignon: 19,875; Primitivo (aka Zinfandel: 19,650); Dolcetto: 18,125; Cabernet franc: 17,510; Malvasia (all: 15,895); Cannonau (aka Grenache: 15,540); Nebbiolo: 12,075; Corvina veronese: 12,025; Ancellotta: 11,060; Nerello Mascalese: 10,840; Lambrusco Salamino: 10,555; Gaglioppo: 9,145; Pinot nero: 8,190; Croatina: 8,105; Ciliegiole (7,600); Greco (7,495); Monica: 7,190; Rondinella: 7,100; Bonarda piemontese: 6,545; Damaschino: 5,895; Lambrusco Marani: 5,715 and Lambrusco gasparossa: 4,685.

**Whites:** Cataratto bianco comune: 106,860; Trebbiano toscano: 104,915; Malvasia (all: 59,595); **Italia:** 53,165; Trebbiano romagnolo: 49,470; Moscato bianco: 32,815; Chardonnay: 29,090; Garganega: 28,755; Manzoni: 23,610; Ansonica (aka Inzolia: 23,520); Trebbiano d'Abruzzo: 21,480; Prosecco: 20,125; Cataratto bianco lucido: 18,650; Pignoletto: 16,770; Pinot grigio: 16,475; Grecanico dorato: 12,780; Pinot bianco: 12,665; Tocai friulano: 11,610; **Regina** (aka Dattier: 10,760); Trebbiano giallo: 10,530; Albarola: 10,455; **Victoria:** 9,805; Verdicchio: 9,180; Sauvignon blanc: 8,385; Nuragus: 8,085; Cortese: 7,735; Vermentino: 7,410; Bombino bianco: 7,375; Albana: 6,920; Biancame: 5,140; Riesling italico: 5,015; Greco bianco: 4,500; Grillo: 4,470; Trebbiano di Soave: 4,455; Verduzzo trevigiano: 4,285 and Falanghina: 4,255.

# **Terra Gaie Clariss IGT Pinot Grigio**

Type:	White
Varietal composition:	100% Pinot Grigio
Vineyard Location:	Delle Venezie IGT, Veneto
Vintage:	2009
Country:	Italy
Alcohol:	12%
Age-ability:	Drink now or cellar for one year

## **Winemaking Philosophy and Vinification Details**

Grapes are harvested ripe, softly pressed and allowed cold skin maceration for 6-8 hours. A selected yeast is introduced to the must to induce fermentation in stainless steel tanks at a controlled temperature to preserve the primary aromatic characteristics obtained during cold maceration. After fermentation, the wine remains in stainless steel tanks at a temperature of 10-12°C before its bottling.

## **Tasting Notes**

This wine has straw yellow with light green notes with a fresh and pleasant bouquet. Full of fruit notes of pear and apple, this wine is fruity, elegant and round.

## **Pairing Suggestions**

A nicely balanced wine, it pairs well with a number of dishes. Try with your favorite pasta and gnocchi, cured meats and raw milk cheeses. Enjoy in our café with our Petit Paninos, Coconut Curry Shrimp, Baked Brie with Olive Tapenade and our Hummus Plate.

For this month's cheese club selection, pair with the San Simone smoked cheese. The apple and pear notes of the wine are a nice contrast to the buttery, smoky flavors of the cheese.

# Villa di Zano

## Chianti Classico DOCG

Type:	Red
Varietal composition:	100% Sangiovese
Vineyard Location:	Chianti Classico DOCG, Tuscany
Vintage:	2007
Country:	Italy
Alcohol:	14%
Age-ability:	

### Winemaking Philosophy and Vinification Details

After careful selection during October harvest, grapes are fermented in stainless steel tanks. A long maceration on the skins allows the firm tannins to be extracted. After aging 12 months in big Slovenian oak barrels, the wine reaches the right level of softness and a balanced body structure.

### Tasting Notes

The ruby red colored wine has an intense nose and flavors of red berries, dark plum and spicy notes with a touch of earthiness on the finish. On the palate, the rich flavors are combined with soft tannins and a balancing acidity that lead to a long, satisfying finish.

### Pairing Suggestions

A wonderful match to Minestrone soup, southern fried chicken, Irish stew, antipasto and Gorgonzola cheeses. Try with our new BLTCC (House cured bacon, spring greens, heirloom tomatoes and Irish cheddar cheese sandwich), Café Salad, Charcuterie and Roasted Chevre plates.

For this month's cheese club selection, pair with the Treccione smoked cheese. The dark plum fruit and spicy notes are a delicious complement to the fresh milk and smoke of the cheese.

Enjoy!