

Wine & Cheese by TCC's May 2010 Wine Club

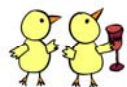
This month we are featuring two Italian wines, one from Sicily and one from Verona. Our first selection is the Lamura Organic Bianco di Sicilia IGT made from 100% Catarratto [kah-tahr-RAHT-toh] Bianco grapes. Catarratto Bianco is a white grape prominent in Marsala wine and planted primarily in Sicily. It is the second most widely planted grape after Sangiovese. Sicily is the second largest Italian island next to Sardinia and is "the image" of the Mediterranean. Vineyards, olive trees, rugged coastlines and sun symbolize the romance of Sicilian life. Sicily is Italy's second largest producer of wine (behind Apulia) and has the largest amount of vineyards. Oddly though, Sicily has Italy's lowest wine consumption per capita. Sicily's history is partially responsible for this contradiction. During the Roman rule, Julius Caesar had many of the vineyards ripped out and replanted with grain fields. Then, during the Moorish occupation wine was taboo, so the grapes were mainly used for making raisins. For many years, Sicily's reputation was built on sweet wines like Marsala. Not until recently has Sicily started to be recognized for quality dry red and white wines.

Our second selection is the Villalta Valpolicella Ripasso from Verona. A 16th-century scholar once wrote that to know Verona is to love her. In fact, there are many reasons to fall in love with this city once you get to know her. William Shakespeare used Verona as a setting for his legendary Romeo and Juliet and Two Gentlemen of Verona. Valpolicella is a viticultural zone of the province of Verona, Italy, east of Lake Garda. Valpolicella ranks just after Chianti in total Italian Denominazione di Origine Controllata (DOC) or origin-protected wine production. The red wine known as Valpolicella is typically made from three grape varieties - Corvina Veronese, Rondinella, and Molinara. Most basic Valpolicellas are light, fragrant table wines. However, the Valpolicella Ripasso (a technique meaning re-passed) is made by passing the wine over partially dried grape skins that have been left over from the fermentation of another wine called Amarone for full extraction of flavors.

In the following pages, there is some information regarding your wine club selections. First, you'll find maps* 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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#83--SICILIA / SICILY



0 30
miles



IGTs: Camarro, Colli Ericini, Fontanarossa di Cerda, Salerni, Salina, Sicilia & Valle Belice.

LEADING VARIETIES (acres: Census 2000--Table grapes are bold-faced)

White: Catarratto bianco comune (106,580, Inzolia (aka Ansonica: 21,720), Catarratto bianco lucido (18,580), **Italia** (17,525), Trebbiano toscano (15,825), Grecanico dorato (12,675), Albarola (6,870), Grillo (4,395), Manzoni bianco (3,820), Zibibbo (aka: Muscat Alexandria: 2,860), Trebbiano giallo (2,195), Pignoletto (1,825), Chardonnay (1,780), Trebbiano abruzzese (1,025) and Damaschino (830);

Red: Nero d'Avola (aka Calabrese: 27,685), Nerello Mascalese (10,530), Sangiovese (3,625), Nerello Cappuccio (3,230), Merlot (2,245), Syrah (1,955), Frapello/ Frapatto (aka Nero di Vittoria: 1,910), Cabernet-Sauvignon (1,730), **Red Globe** (1,615), Perricone (1,220), Greco (1,050) & Cabernet franc (775).

D.O.C.s (cultivated acres where known: 2000)

- | | |
|---|-------------------------------------|
| a. (Bianco) Alcamo (1,225) | j. Contessa Entellina (165) |
| b. Marsala (6,530) | k. Menfi (125) |
| c. Cerasuolo di Vittoria (275) | l. Santa Margherita del Belice (20) |
| d. Moscato di Noto (10) | m. Sambuca di Sicilia (60) |
| e. Moscato di Siracusa (2) | n. Contea di Sclafani (275) |
| f. Etna (685) | o. Eloro (65) |
| g. Faro (15) | p. Sciacca (35) |
| h. Malvasia delle Lipari (55) | q. Delia Novolelli (365) |
| i. Moscato di Pantelleria
& Passito di Pantelleria (1,195) | r. Monreale (NA) |
| | s. Riesi (NA) |

VINEYARD AREA

381,275 acres
(3% DOC/G)

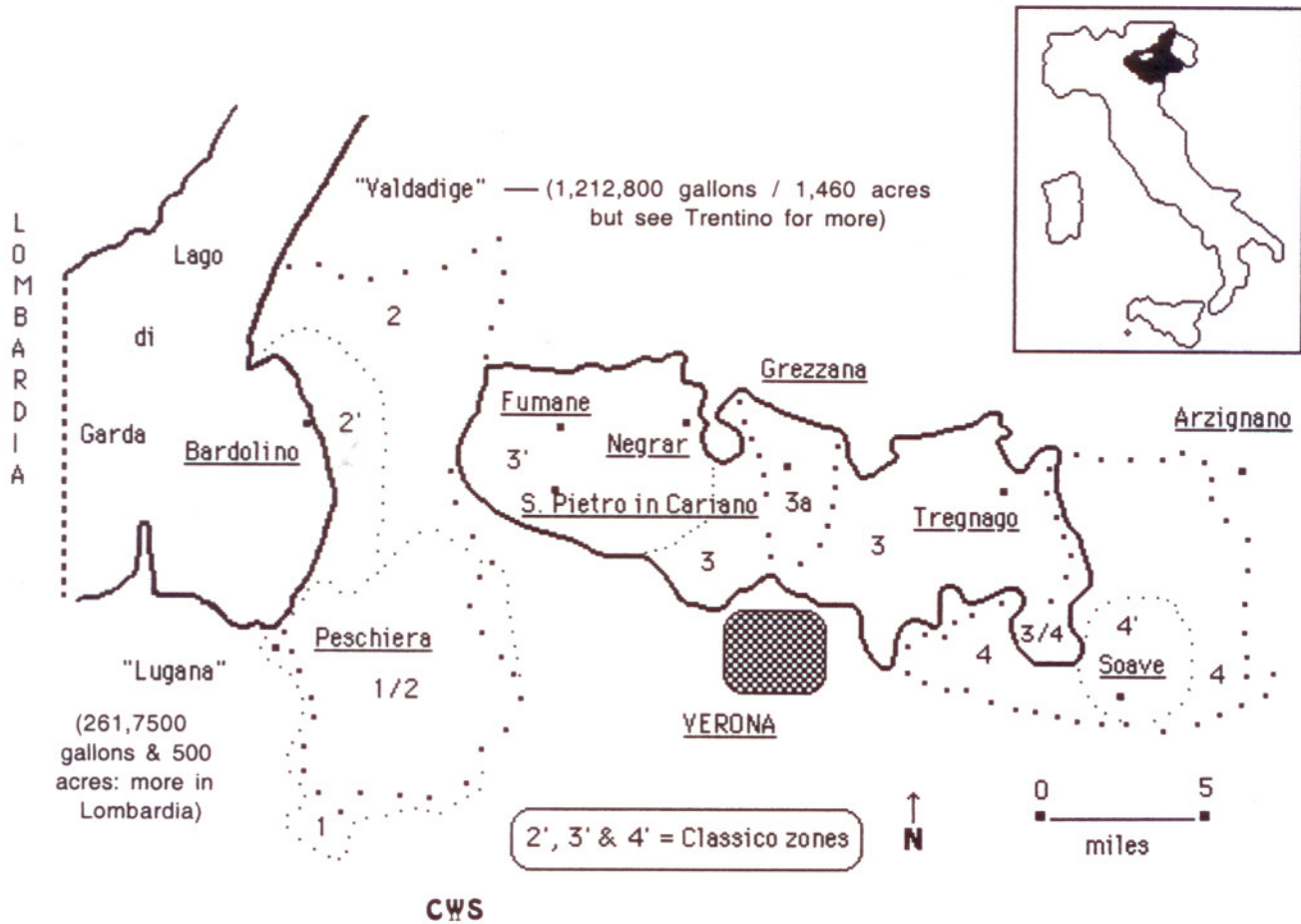
PRODUCTION

180 million gal.
(of which 75% is
white & 5% is DOC)

1,416,800 tons

2001

#68 -- THE PROMINENT D.O.C. AREAS OF VERONA



MAJOR DOC's & DOCG's * (with Production and Acreage Figures)

1. Bianco di Custoza (2000)

3,054,700 gal. / 3,575 acres

Trebbiano toscano, Garganega, Cortese, Trebbianello and Malvasia.

3. Valpolicella/ Amarone : 2001)

10,456,800 gallons / 13,455 acres
(30% Classico; 22% Amarone/Recioto)

55% Corvina & Corvinone, 30% Rondinella & 15% Molinara plus traces of others.

3a. Valpolicella Valpantena

(143,000 gal. / 600 acres)

2. Bardolino & Bardolino Superiore * (2000)

6,613,200 gal. / 6,625 acres

Corvina, Rondinella, Molinara, Negrara, Barbera, Sangiovese & Garganega; 47% in Classico zone.

4. Soave. Recioto di Soave * & Soave Superiore *: 2002)

14,347,000 gal. / 15,570 acres
(21% Classico & 0.3% Recioto)

Garganega predominates (87%) with small amounts of Trebbiano (6.5%) & Chardonnay (6.5%); 23% in Classico zone.

VINEYARD DATA: Province of Verona

55,360 acres of vineyards
75,757,500 gallons (59% DOC)

2000

Lamura Organic Bianco di Sicilia IGT

Type:	White
Varietal composition:	100% Catarratto Bianco
Vineyard Location:	Marsala and Salemi area
Vintage:	2008
Country:	Italy
Alcohol:	12.5
Age-ability:	Drinks best within one year

Winemaking Philosophy and Vinification Details

The harsh Sicilian sun is tempered by gentle, cooling Mediterranean breezes giving perfect conditions, ideal for making wines full of character. After de-stemming, the grapes are soft pressed in a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 18°C and lasts about 10 days. The first racking takes place after fermentation is complete. The wine is then left on the fine lees or dead yeast for several months to add complexity. The wine is carefully managed so that there is no malolactic fermentation so that no acidity is lost - particularly important in such a hot climate.

Tasting Notes

A perfect spring wine, this wine has aromas of citrus and tropical fruits with a hint of floral. Medium bodied, the aromas carry through to the palate. It is very drinkable with an excellent balancing acidity,

Pairing Suggestions

A perfect match to your favorite seafood, it also pairs nicely with antipasto, clams in white wine sauce, fresh mozzarella, and pecorino cheeses.

For this month's cheese club selection, pair with the Caprino Cremoso Erbe. The citrus and tropical notes of the wine are a great match to the tangy herbaceous flavors of the cheese.

Villalta Valpolicella Ripasso

Type:	Red
Varietal composition:	80% Corvina, 20% Rondinella
Vineyard Location:	Verona
Vintage:	2007
Country:	Italy
Alcohol:	13.5%
Age-ability:	Drink now or age for 3-5 years.

Winemaking Philosophy and Vinification Details

Grapes are harvested by hand at the beginning of October. Once in the cellar the grapes are de-stemmed. The fermentation takes place at 26-28°C and the grapes have contact with the skins for about 8-10 days, followed by racking and malolactic fermentation. The wine is then kept in stainless-steel until January when it is passed over the dried semi-dried grape skins of the estate's Amarone wine for 5-7 days. Part of the wine is then aged in oak barriques for 10-12 months while the rest remains in stainless steel.

Tasting Notes

Intense ruby-red color, with a complex bouquet, reminiscent of cherries, raspberries and red currants. The oak ageing adds a pleasant roasted and spicy aroma. On the palate, the wine is full-bodied with flavors of dark cherry, plum and licorice with hints of caramel oak on the long finish.

Pairing Suggestions

Pair with heartier fare such as filet mignon, roast lamb, cured meats, mushroom gnocci and assertive cheeses.

For this month's cheese club selection, pair with the Vera Pagliettina. The dark fruit flavors and caramel oak of the wine are the perfect match to the creamy, sweet fruit milk characteristics of the cheese.

Enjoy!