

Sound Technologies NJ Mobile Tour of Italian Wine

February 27, 2008

The Madison Hotel, Madison, NJ



1)

This wine is composed of 90% Garganega grapes and 10% Trebbiano di Soave. It is produced in the hills of the classic Soave region. This region is located in the Veneto Region wherein the town itself is surrounded by rolling hills that are almost exclusively used for wine-growing, unleashing the full power of nature's fragrances, colors and fruits. The vineyards of Cantina del Castello are situated about 250 meters above sea

level. The soil is generally Basaltic soil of volcanic origin but the vineyards are situated in areas with calcareous skeleton of coastal sedimentary origin. The grapes are picked in the second half of October and are fermented in water-cooled stainless steel tanks. The wine is then aged for 2 months in its bottles. This wine is straw yellow in color with greenish hues. It boasts rich and flowery nose with hints of acacia and wisteria. It is soft and harmonic on the palate with a persistent and smooth after-taste. Cantina del Castello Soave pairs nicely with hors d'oeuvres, pastas, soups, fish and light cheeses.



2)

Elio Grasso is one of the best producers of Barolo. His estate, a beautiful house and cellar surrounded by improbably steep vineyards, is outside the town of Monforte, on the eastern side of the Barolo appellation. Elio works mostly in the vineyards, increasingly leaving the cellar work to his son Gianluca, who recently graduated from the enology school in Alba. The Gavarini vineyard is wholly owned by the Grasso's. It produces this elegant, value-priced red. A dead ringer for a fine Barolo, and offered at a fraction of the price! **Rated 88 by Stephen Tanzer.** Medium cherry-red in color. Very ripe aromas of dried cherry, dried rose and nutty oak. Rich, broad and fine-grained, with juicy acidity enlivening the wine's rich texture. A very dense and ripe wine with substantial dusty tannins and a lingering nutty quality to the finishing flavors of red fruits.



3)

Zenato gives the name "Ripassa" to this wine, which shares many of the characteristics of our Amarone. As soon as the fermentation is completed of the dried grapes for the Amarone, selected lots of Valpolicella are then "re-passed" on the Amarone pomace, thus initiating a second fermentation which increases slightly the alcoholic content and gives the wine deeper colour, increased extract, and more complex aromas. After 6 months' bottle-

ageing, the result is a rounded, velvet-textured wine with rich, complex aromas of berries and an impressively lengthy finish that seems to linger forever. Ripassa represents one of the most important milestones in Zenato's winemaking evolution.



4)

Amarone is one of Italy's "bigger" wines, carrying a distinctly raisiny character. This comes from their unique production method, wherein the Corvina, Rondinella and Molinara grapes are laid out to dry on straw mats, where they stay for an average of three months, shriveling and concentrating their sugars and flavors. After pressing and fermentation, San Rustico ages their Amarone in Slavonian oak casks for four to five years. Open the bottle a few hours before serving to allow the wine to truly develop. It shows its best qualities after about five hours of air. At that point, the wine becomes full-bodied and soft, with velvety flavors of milk chocolate-coated raisins and dark cherries.



5)

The Rivetti brothers estate, headed up by the charming and ultra-talented Giorgio has become the estate in Barbaresco to watch. Giorgio Rivetti's single vineyard Moscato d'Asti Bricco Quaglia has heralded the return of this sparkler to the fine dining tables of the Italian cognoscenti. The grapes are all sourced from the Quaglia (Quail) vineyard, a south facing slope planted with 35 year old vines. This single vineyard is hand tended and harvested with a final selection of bunches at the winery before a short, cold maceration and fermentation in temperature controlled steel. These fermentation vessels are kept under pressure during the last stages of the fermentation at a cold temperature, which encourages the carbon dioxide, produced naturally as a by-product, to dissolve into the wine and create the lightly sparkling style. The vineyard produces on average 6,500 bottles per hectare. Moscato d'Asti Bricco Quaglia is the wine that made Giorgio Rivetti famous both in Italy and abroad. Offers pear and citrus fruit, with interesting notes of light honey and fresh ginger. Medium-bodied and medium sweet, with a gentle froth. Has lots of ginger on the finish. The Muscat grape produces everything from dessert wines to aromatic dry whites.