



Join us for Saturday afternoon wine tastings, 2 to 6:30 p.m.

This Saturday, April 24th

The Italian Portfolio of Vias Imports

Presented by Michael Petrizzo, New England Manager, Vias Imports

Whites

Suavia Soave Classico Superiore, 2008

Although Soave may have slipped from fashion a while ago, Soave is back, especially because of a handful of quality-minded producers like Suavia. Located in the heart of the Soave Classico region whose volcanic soils produce wines of uncommon character from the Garganega grape, the Tessari family has owned vineyards at the heart of the Soave Classico region since 1887. In 1982, Giovanni and Rosetta Tessari decided to stop selling their grapes to the cooperative because of the potential of their vineyards and make their own wine. The result has been wines that have been awarded Tre Bicchieri by Gambero Rosso, the highest rating from Italy's top consumer wine publication.

Reg. \$18.99 Special \$16.99

Terredora di Paolo Falanghina, 2008

Falanghina is a grape variety native to Campania (Naples, Mt. Vesuvius) and is most likely the grape that produced Falernum, the most famous wine of ancient Rome. While Falernum was sweet and oxidized having been aged up to 20 years in clay amphoras, modern-day Falanghina is one of the most vibrant and resonant white wines in Italy today. Aromas of peaches, apples and pineapple are complemented by flavors of pear, lemon and honey.

Reg. \$16.99 Special \$15.29

Reds

Produttori del Barbaresco Langhe Nebbiolo, 2008

From the long-established cooperative in Barbaresco that sets the quality bar for all other wine cooperatives. The members of the co-op grow only Nebbiolo, the grape of Barbaresco. This wine is produced every year by the Produttori del Barbaresco; it ranges from 10 to 30% of the total production depending on the quality of the vintage (the better the vintage, the less Nebbiolo delle Langhe produced). As declassified Barbaresco, this is made with Nebbiolo grapes from young vines or those vineyards which produce a wine that won't get the Barbaresco designation. It does have the quality standard to be a Barbaresco, but it is declassified in order to sell it younger and maintain the Barbaresco quality as high as possible. An excellent value.

Reg. \$22.99 Special \$20.69

Fattoria del Cerro Vino Nobile di Montalcino, 2006

One of the best Tuscan wines based on the Sangiovese grape, Vino Nobile is made entirely from the local variant of Sangiovese known as *prugnolo gentile* grown around the picturesque (aren't they all?) hill town of Montalcino. Fattoria del Cerro with 400 acres of vines, 35 acres of olive

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groves, woods and fields is part of this beautiful landscape and is dedicated to making *Vino Nobile*. A bit more robust than *Chianti Classico* but with similar structure, fruit and subtle earthiness, this has loads of Tuscan charm.

Reg. \$21.99 Special \$19.79

Ceuso Scurato Rosso, 2008

Nero d'Avola is the indigenous grape variety which, in the hands of talented winemakers, has helped bring recognition to Sicily as a source quality wine made from native grape varieties. Conversion of Sicily's vineyards to modern, quality winegrowing as well as the introduction of international varieties such as Merlot, Chardonnay, Cabernet Sauvignon and Syrah (which may be indigenous to the island) have been the first important steps to elevating the quality of wine from this ancient island. The second stage of development has been the rediscovery of the island's local grapes: Nero d'Avola, Nerello Mascalese, Inzolia, Grecale, Catarrato and Moscato among others. Currently, premium wines account for just 5% of the total production of Sicily. Scurati is 100% Nero d'Avola aged in cement tanks for approximately a year. (The cement acts as a neutral vessel that's very temperature stable.) Deep, dark color leads to black and red fruit flavors wrapped up in a sturdy structure of fine tannins.

Reg. \$19.99 Special \$17.99

- Jeff Gledhill

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