



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

This Saturday, June 12th

The Italian Portfolio of CM Selections

Presented by Mark Taylor, Principal, CM Selections

Sparkling

Varaschin Prosecco Rosé, Cuvée Brut, NV

Prosecco is now well established as a quality, anytime sparkler and Varaschin makes classic Prosecco. (Their Prosecco Cartizze, the "grand cru" of Prosecco is fabulous.) But Prosecco rosé in the dry, brut style is much less common indeed. A beautiful, rich salmon color, this is a blend of the Prosecco grape and a small amount of Moscato Rosa. Dry, lightly fruity and absolutely refreshing anytime.

Reg. \$15.99 Special \$14.39

White

Roberto Zeni Sorti, 2008

We have featured several of Roberto Zeni's brilliant white wines from the Trentino-Alto Adige region of northeastern Italy: his alpine clear Sauvignon, the unique variety Nosiola and one-of-a-kind Pinot Grigio Ramato. In Sorti, Zeni brings together Pinot Bianco (85%) and Riesling in a distinctive way. The Pinot Bianco is dried on rush mats for four weeks before crushing to intensify aroma and flavor. Barrel fermented and aged, it is blended the following spring with dry, single-vineyard, late-harvested Riesling fermented in stainless steel. Dry, fragrant and rich with orchard fruit flavors like peach, nectarine and pear, Sorti has complexity and texture that many Chardonnays would envy.

Reg. \$29.99 Special \$26.99

Reds

Barbolini Lambrusco Grasparossa di Castelvetro, Terre Estensi

Lambrusco? Sure, Lambrusco became notorious back in the bad old days of the '70s and '80s as the semi-sweet, fizzy soda pop of wine. While that image lingers still, dry, well-made Lambrusco of the quality that makes it the wine of choice in Emilia-Romagna is increasingly making its way to these shores and onto restaurant wine lists. Mark Taylor has found a terrific dry Lambrusco in the Terre Estensi. A "boutique" Lambrusco made from estate-grown Grasparossa (several grape varieties may be used to make Lambrusco) grown in the Castelvetro wine region, Terre Estensi foams in the glass in a purplish froth of bubbles, settling down to reveal deep color and a juicy, slightly earthy wine that shouts for pasta Bolognese, pizza or cured meats and cheese.

Lambrusco? Definitely.

Reg. \$17.99 Special \$15.99

Special pricing applies the day of the tasting only

10 Raymond Road, West Hartford, 860-233-1241, staff@westsidewines.com

Cantina Colle Moro Montepulciano d'Abruzzo, Mila, 2007

Located in the town of Guastameroli di Frisa in the Abruzzi hills 10 miles from the coast, Cantina Colle Moro is a non-profit cooperative of winegrowers founded in 1961. The red grape Montepulciano is the heart and soul of their production and Mila is a selection of grapes from southeast-facing hillsides 800 feet above sea level. Aged 12 months in small oak barrels, Mila has the dark, gutsy plum, cherry and mulberry flavors of Montepulciano rounded and smoothed by oak aging. A nice value in a hearty Italian red.

Reg. \$16.99

Special \$15.29

Paradiso di Frassina Frassina Rosso, 2009

Paradiso di Frassina, at the foot of the Montosoli hill just south of the Tuscan hill town of Montalcino, has been inhabited for over a thousand years. Rediscovered in 1999 by Carlo Cignozzi, he rejuvenated the vineyards based on organic practices and restored the ancient farmhouse and outbuildings. Carlo Cignozzi has also pioneered studying the effects of music-classical music- in vineyards in association with the University of Florence and University of Pisa. Since 2005 Bose Research is also a sponsor of this project and has provided their speaker technology. Interestingly the music, which plays day and night, seems to deter harmful insects.

Frassina Rosso is a modern Tuscan blend of Sangiovese, Cabernet Sauvignon, Syrah and the indigenous grape Ancellota. Delivering rich dark cherry flavors and just a hint of earth, Frassina Rosso has Tuscan soul played to more contemporary notes.

Reg. \$15.99

Special \$14.39

- By Jeff Gledhill

Special pricing applies the day of the tasting only

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