



The International Wine & Food Society

Oakville & Area Branch

A Taste of Veneto

June 3, 2008

Tommasi Chiaretto 2007

Rosé wine | 12% alcohol/vol | Sugar content: 1

Chiaretto, an Italian term for rosé, literally means, 'neither red nor white'. Made with the local Corvina, Rondinella and Dinderalla grapes, the wines are allowed only a few hours on their skins to extract the pleasant pink colour. Service this light and fruity wine with cold appetizers, cold cuts or pan-fried freshwater fish.

Prà Soave Classico 2006

White Wine, | 13,4 % alcohol/vol | Sugar content: XD

This estate [one of the best in Soave] is run by brothers Sergio & Graziano Prà. The former works the vineyards, whilst the latter operates the cantine. The estate occupies about 25 hectares of land in the Soave Classico DOC. The wines include a very good Soave Classico (Chris Kissack, www.winedoctor.com). Aromas of white peach, lime, grapefruit and mineral come to the fore here. On the palate, it is dry, crisp, racy, minerally/fruity and balanced. A wonderful aperitif, or serve it with pan-fried freshwater fish.

Tommasi Soave Classico Vigneto Le Volpare 2007

White Wine | 12 % alcohol/vol | Sugar content: 1

A single-vineyard Soave, made using nothing but Garganega grape, this wine has a terrific pedigree. The limestone soil, ideal vineyard location and proper grape clone selection have all led to the creation of this delicious lime- and pear-scented wine. It is dry, crisp and refreshing and demonstrates what can be done with Soave when yields are controlled and great care is taken in the winery. Try this with a variety of shellfish dishes.

Tommasi Valpolicella Classico Superiore Ripasso (V)

Red Wine | 13 % alcohol/vol | Sugar content: 1

This new addition to vintages essentials collection from the acclaimed Veneto producer, Tommasi, feathers a deep ruby-purple colour and aromas of plum, mushroom, cinnamon, leather and tomato leaf. It has an accessible New World nose and a very elegant flavourful European-wine palate. Dry, smooth and juicy, it is nicely balanced with a zippy acidity and supportive tannins. An excellent partner for meat and vegetable lasagna or roast pork in a reduction sauce.

Zenato Valpolicella Superiore Ripassa (V)

Red Wine | 13,5% alcohol/vol | Sugar Content: D

Founded in 1960 by Sergio Zenato, the winery's philosophy is to celebrate the region's traditions coupled with a desire to eclipse everything they have done before. This Ripassa consistently delivers on that philosophy with its aromas of blackberry, raisins, and rich chocolate. The palate is dry with plenty of fruity flavours, hints of licorice, ripe tannins and even more chocolate. A great match for pasta with meatballs and tomato sauce, roast beef or pecorinco cheese.

Tedeschi Amarone Della Valpolicella Classico (V)

Red Wine | 15,4 % alcohol | Sugar content: D

Amarone is a labour of love. The art of drying grapes creates in the finished wine sweet Port-like aromas of chocolate and plum that are very inviting. In addition, it is loaded with delectable currant, cherry, spice and tobacco aromas and flavours. Medium full-bodied with a very long finish, it is ready to drink now on its own, with Parmigiano-Reggiano cheese or good dark chocolate. It will also reward 3-4 years in a cellar.

Le Ragose Amarone Della Valpolicella Classico 2003

Red Wine | 14,5 % alcohol/vol | Sugar Content: D

Le Ragose is considered one of the leading producers in Veneto, producing high-quality, value priced Amarone. This wine lives up to their reputation. This dry, ripe and well-crafted Amarone displays attractive aromas of rich berry jam, licorice, new leather and chocolate. Lovely with braised beef or lamb dishes.

Roncolato Il Fiore Recioto di Soave 2003

White wine | 13,5 % alcohol | Sugar content: 12

This rich, after-dinner wine is a specialty of Veneto. Soave's traditional grapes, Garganega and Trebbiano, are dried on mats before they are gently pressed. Aged in oak, this sweet nectar is bursting with honey & floral flavours.