

U3A Castlemaine Wine Appreciation Group

4 October 2018-10-27

Wines presented by Trevor L

Food presented by Pam C

Italian immigrants - the next wave

A comparative tasting of varietals 'new' to Australia, against home country examples

FIANO

Fiano is a white wine grape variety that is grown primarily in the Campania region of southern Italy and on the island of Sicily. It is a fairly strong flavored white wine grape with a long history. Wine historians consider Fiano a "classical vine" of southern Italy that likely has its origins in ancient Roman viticulture.

Beyond its strong flavors and intense aroma notes, the Fiano grapevine is noted for low yields. It was for this reason that Fiano declined for most of the 19th and 20th century as growers uprooted the grape in favor of other varieties.

Fiano can produce an age worthy wine that has the potential to develop in the bottle for several years after the vintage date. In its youth Fiano is often intensely flavored and aromatic with honey notes that over time develop more spicy and nutty notes.

VIGNA BOTTIN FIANO 2017 (McLaren Vale)

This is the second release of this exciting new variety and we are delighted with the results.

It is a very fashionable fragrant, rich flavoured crisp dry white that's very easy to drink and it just connects with people. Served with cured meats, smoked fish, stuffed capsicums, cheese and crusty bread... "Got the idea"!

92 Points – James Halliday, *Wine Companion* 2017 Fiano – A good fiano. Apricot, lavender and lemon-scented spa salts abound, slung across a pithy thread of talc and mineral. Rewarding, though, is the juicy, effortless acidity and ambient fermentative funk.

Vintage: 2017

Palate: The flavours are dominated by pear, sweet lime, ginger, tropical flower notes with a fresh zippy acidity and a lovely soft mouthfeel that allows the after flavour to linger forever.

12.7% alcohol.

MOUNT TOWRONG FIANO 2017

The wine has a rich soft palate with flavours of juicy pear, peach and pineapple. It has a rich texture and a tangy lime finish.

Vintage: 2017

Growing region: Single vineyard, grown in upper Heathcote

Alcohol: 13%

VERMENTINO

Vermentino is a light-skinned grape variety. It is widely planted in Sardinia, in Liguria primarily under the name Pigato, to some extent in Corsica, in Piedmont under the name Favorita.

The most famous wine made from Vermentino is produced in the province of Olbia-Tempio, in the north of Sardinia. The grape is said to have been cultivated since the fourteenth century. The grape is also used for a variety of white wines, including sweet and sparkling variants.

LAMORESCA 2016

Sicily, Italy

Azienda agricola Lamoresca is a small agricultural farm in the heart of Sicily with 4 hectares of vineyard. Lamoresca" is located in the hills, at an altitude of 430 metres above sea level. The soil is of sandstone and clay. The climate is typical Mediterranean, dry, very warm in the summer, very little rain.

It is:

- Unfined and unfiltered.
- Organic/Biodynamic/Equivalent
- Total Sulphites: 50 mg/L
- Fermented with wild yeast.
- and has 13.5% alcohol.

This wine is natural and funky, so worth decanting. It has a slight egg shell character that blows off after a little bit of time. Lemon, dried herbs, mandarin peel, slight creaminess, racy acidity and a long finish.

TRENTHAM ESTATE - THE FAMILY – VERMENTINO 2016

The grapes are usually picked early to retain crisp acidity and produce wines with lively lemony characters. The 2016 growing season was ideal with warm, dry weather resulting in clean, well balanced fruit with great varietal character. Harvested in early February in the cool of the night. The juice was inoculated with yeast strains specially selected to enhance the naturally occurring fruit characteristics. After settling, the wine was stabilised and filtered before bottling in September 2016.

The Family Vermentino is light green in colour with lifted lemony aromas. A delicate and crisp wine showing fresh citrus flavours of lemon and grapefruit.

Enjoy this wine while it is young as a pre-dinner drink or with seafood or white meats.

ANALYSIS

Variety: Vermentino

Region: Murray Darling

Alcohol: 12.0%

Acid: 6.0 g/l

pH: 3.16

Sweetness: Dry

ARNEIS

Arneis is a white grape variety originating from Piedmont, Italy. It is most commonly found in the hills of the Roero, northwest of Alba, where it is part of the white Denominazione di Origine Controllata e Garantita (DOCG) wines of Roero. It can also be used to produce DOC wines in Langhe.

Arneis (literally: little rascal, in Piemontese) is so called because it is regarded as a somewhat difficult variety to grow. It is a crisp and floral varietal, and has been grown for centuries in the region. The white wines made from the Arneis grape tend to be dry and full bodied with notes of pears and apricots.

VIETTI ROERO ARNEIS 2017

Pale straw yellow color with fresh floral, citrus and melon aromas with hints of almond. An unoaked, dry, medium bodied white wine with crisp acidity, the Arneis is well-balanced, elegant wine with good complexity and a lingering finish.

Drink as an aperitif with light hors d'oeuvres, crudités, seafood, salads, light soups, simply prepared veal, pork, chicken and creamy cheese.

13.5% alcohol.

PIZZINI ARNEIS 2017

175 King Valley Road, Whitfield 3733

Alfredo and Katrina Pizzini built Pizzini Wines based on their passions and their commitment to family and Pizzini's Italian heritage. Their winemaking dream began in 1978 when they planted their first vines, then in 1994 their first wine under the Pizzini label was produced.

Today their four adult children Natalie, Joel, Carlo and Nicole all work in the business alongside Alfredo and Katrina.

The nose shows plenty of mountain fresh fragrance with fresh-cut pear, some quince, sweet white floral perfume and the merest hints of citrus and fresh almond. The palate is crisp, dry and fresh, with pear and apple flavour sitting bright and crunchy from start to mouth-watering finish.

13.9% alcohol.

NEBBIOLO

Nebbiolo is a red wine grape predominantly associated with its native Piedmont region, where it makes the Denominazione di Origine Controllata e Garantita (DOCG) wines of Barolo, Barbaresco, Roero, Gattinara and Ghemme.

Nebbiolo produces lightly-colored red wines which can be highly tannic in youth with scents of tar and roses. As they age, the wines take on a characteristic brick-orange hue at the rim of the glass and mature to reveal other aromas and flavors such as violets, tar, wild herbs, cherries, raspberries, truffles, tobacco, and prunes. Nebbiolo wines can require years of aging to balance the tannins with other characteristics.

IL PRINCIPE – LANGHE NEBBIOLO 2015

NAME: Langhe Nebbiolo DOC

GRAPE VARIETY: Nebbiolo

SOIL: Bluish-grey calcareous-clay marl from the Barbaresco area; loose, sandy earth from the vineyards of Roero

HARVEST: Manual harvest, preceded by summer thinning of excess bunches of grape

VINIFICATION: In steel tanks. 10 days of maceration with the skins, with a soft “shower” system of wetting the cap at a temperature between 32°C and 28°C. Malolactic fermentation in steel

REFINEMENT: Minimum of 12 months in steel, wood and bottle

COLOUR: Brilliant garnet red

NOSE: Ample and delicate with remarkable expressions of the Nebbiolo grape variety; perceivable notes of violet, red fruits and elegant fine spices

TASTE: Harmonious, with good structure, the presence of fine tannins and a good round finish

SERVING TEMPERATURE: 17-18°C

ACCOMPANIES: Pasta with ragù, turkey, medium aged cheeses

BOTTLE SIZES: 0,75 l. - 1,5 l.

CLOSURE: Cork

13.5% alcohol.

PIZZINI – LA VOLPE – NEBBIOLO 2015

Region: King Valley

Cellaring: Enjoy now 3-5 years

Nose: The nose is fresh and vibrant with hints of dried rose petal, violets, leather and some earthy, tarry notes.

Palate: The palate is soft and generous with wild herbs, raspberries, red currants and elegant tannin to finish.

Varietal

Composition: Nebbiolo

13.8% alcohol.