



Luscious Southern Italy Reds

Tuesday, March 17, 2020

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$92; Guests'/Non-Members' Fee: \$117

Faculty Club Members, your discount code is [76DDH](#); when registering online, select [Guest](#) and [PayPal](#) as your payment option for this code to work to receive the members' fee.

This month we travel to the toe and heel of the boot of Southern Italy and Sardinia to discover the luscious wines produced in these regions. The wines from these areas may not be as famous as their northern neighbours. Nevertheless, they are experiencing a renaissance that is catching a lot of attention. Southern Italy's vineyards are ancient and host hundreds of offbeat, native grape varieties. Our guest speaker, **Jay Whiteley**, an Italian Wine Educator with Ian D'Agata's 3iC school, will help us sort through the wines and grapes from Sicily, Calabria, Sardinia, Campania, Puglia, Abruzzo, and Basilicata.



In **Campania** and the northern part of **Basilicata**, winemakers have been finding success with the Aglianico grape. The slightly colder climate is ideal for this grape and produces wines that are garnet-colored with high tannins and acidity. Harsh when young, but after some aging they become elegant and complex, and reveal lovely plummy flavors with a hint of chocolate. **Sardinia's** terroir is a combination of hills and plains, coastal regions and inland areas offers useful diversity of topography and mesoclimates. To further these benefits, the available soils and bedrocks vary from granite, limestone and sandstone to mineral-rich clays and free-draining sands

and gravels. The wines are often powerful and spicy. **Puglia** enjoys a hot Mediterranean climate, persistent sunshine and occasional sea breezes which make for a near-perfect environment for viticulture. The wines made from the Nero di Troja variety are full bodied with high alcohol and moderate acidity. **Sicily** is blessed with consistently bright sunshine and reliably moderate rainfall, which makes it ideally suited to the production of wine grapes. It is hard to generalize about the terroir in Sicily as the vines grow in a variety of habitats, ranging from Trapani by the seaside on the western side of the island to Etna at 1,000 meters above sea level. **Abruzzo** boasts a winemaking tradition that dates to the sixth century BCE when the Etruscans introduced viticulture to the area. Abruzzo is a rugged, mountainous region with a lengthy coastline, scattered with national parks and forests. The Montepulciano variety is native here and typically provides deeply colored wine (which varies from ruby to purple) with low acidity and soft tannins.

This is a fantastic opportunity to sample and enjoy 8 high quality Southern Italian reds. We expect them to be big-bodied with aging power, with the oldest ones being eight- and the youngest four-years of age. The event price includes a reception wine, bread, appetizers and of course, our main wines. Please refrain from wearing scented products. Dress is business casual.

[REGISTER/ BUY TICKETS](#)

Register/buy tickets online at https://form.jotform.com/tvc_wine/s-italian-reds. You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again.



Tasting Notes and Information – Southern Italy Reds

Grape varieties shows in brackets

2012 Feudo Montoni "Vrucara" Cammarata Agrigent, Sicily (Nero d'Avola) \$58

"Bright ruby-red. Lovely floral red cherry, raspberry, violet and flint. Then delicately fresh, with a seamless quality to its tangy red fruit and smoky flavors. Finishes long and practically weightless. Not a blockbuster but rather a wine of noteworthy balance and refinement." Ian D'Agata Vinous.com 94 points.

2015 Tornatore "Tirmarchisa" Etna Rosso, Sicily \$53 (NeroMascalese/Nerello Cappuccio)

"Good full ruby. High-pitched and tightly wound in the mouth, with juicy and pure floral red berry flavors. This clean, sneakily ripe wine offers more fruit and herbal notes on the clean, building, long finish. A blend of 95% Nerello Mascalese and 5% Nerello Cappuccio planted in the Trimarchisa contrada in the Verzella zone sloping down to the Alcantara river on mostly lava-rich and calcareous soil." Ian D'Agata Vinous.com 91 points.

2013 Galardi "Terre Di Lavoro" IGP, Campania (Aglianico / Piedrosso) \$100

"The 2013 Terra di Lavoro shows pretty tertiary definition with lots of licorice, smoke, tar and resin. The primary fruit has faded to the background, leaving behind a very direct and linear style with integrated tannins and a long, glossy texture. The wine's color now has a bit of brick at the rim, and the quality of the aromas has evolved and softened with time. Given the pace of the wine's evolution, I am shortening the drinking window by a couple of years since the last time I tasted this wine in 2017." Monica Larner www.robertparker.com 94 points.

2016 Elena Fucci "Titolo" Aglianico del Vulture, Basilicata (Aglianico) \$59

"Elena Fucci's 2016 Aglianico del Vulture Titolo is a wine built for the long haul. Stitched together with enormous precision, the wine offers balanced intensity and a beautiful level of fruit purity that speaks both to the Aglianico grape and the extreme territory that shapes it. This vintage finishes on a dry note with fine texture and elegantly integrated tannins. The wine is aged in barrique for 12 months, of which 1/2 is new oak with various levels of toast. The vines range from 50 to 70 years old and are planted up to 650 meters above sea level." Monica Larner www.robertparker.com 94 points.

2014 Odoari "'GB' Giovan Battista" Calabria Rosso [Gaglioppo/Magliocco/Nerello/Cappuccio/Greco Nero] \$56

"Finely balanced and creamy, this bold red offers a rich range of black cherry coulis, fig cake, dried marjoram and oak spice flavors, layered with sculpted tannins. Long on the palate, with a lasting spicy mineral note. Drink now through 2027. 3,500 cases made. Top 100, 2017 - #97." [Wine Spectator](http://WineSpectator)

2015 Argiolas "Korem" Isola Dei Nuraghi, Sardinia (Bovale Blend) \$55

"Here's a very pretty and cheerful wine made at the heart of the Mediterranean. The 2015 Bovale Korem is a blend of mostly Bovale Sardo with Carignano and Cannonau in supporting roles. This is a dark and purposeful red wine that wants a dish of Sardinian maialetto allo spiedo (or suckling pig). It offers richness and attractive succulence that is significantly played up in a hot and sunny vintage such as this. The bouquet opens to dark fruit and cassis, but mostly you get those purely Mediterranean aromas of myrtle berry and wild bramble with salty seaside sensations at the back. Korem is about as Sardinian as a red wine can get." Monica Larner www.robertparker.com 93 points.

2013 Rivera "Puer Apuliae" Castel del Monte Nero di Troia Riserva, Puglia (Nero di Troia) \$38

"There's a focused sharpness to the nose, with aromas of red currant, cranberry and underripe red plum melding with shades of green tobacco and purple flowers. This is tense and linear on the palate, offering flavors tart red berries and peppery spice riding on a roaring river of acidity. Medium-grained, gripping tannins frame it all." Alexander Peartree WineEnthusiast 91 points.

2012 Fausto Di Berardino "Gabriel" Montepulciano d'Abruzzo Riserva (Abruzzo -Montepulciano) \$61

"Dark garnet-red colour with bluish reflections. The bouquet shows aromas of wild berries, blackberry, pomegranate, marasca cherry, black truffle. Spicy hints of pepper and cloves. Soft and velvety on the palate, great structure, long lasting. Rich sensations of cocoa on the finish." From [Fausto Di Berardino](http://FaustoDiBerardino) website (no professional tasting notes or rating available)