

CON'T....

COS >

'PITHOS' cerasuolo di vittoria docg > sicilia

nero d'avola 60% frappato di vittoria 40%

The Amphora are made of a blend of three types of clay and are completely untreated - so no varnish etc. It is completely natural. They are stored in a deep bed of gravel - underground - first for stability, amphora are almost eggshape, plus being submerged keeps the temperature constant and cool (more constant than in stainless steel).

No filtration before bottling. Pithos like all Ceuso wines, is a wine absolutely lacking in added substances. Only 1 g/hl of SO2 is added before bottling.

A blend of Nero d'Avola and Frappato di Vittoria, the wine is actually produced in terra cotta amphora buried in rock with the fermentation allowed to occur naturally without temperature control. The maceration and fermentation last 7 months. The beautifully perfumed nose is reminiscent of pure red fruits with hints of mineral, spice and earth. The palate is silky smooth, with bright cherry and plum, spice, and a hint of earth. This is an outstanding wine that exerts itself with grateful elegance as opposed to brute strength.

TORRE ROSAZZA >

Picolit cof docg > friuli

picolit 100%

From its charming location, at the very top of the hill, Torre Rosazza offers a stunning view: the Aquileia Basilica to the South where the sea breezes originate. To the North, the Alps protect the area from cold winter winds.

All around the villa, terraced vineyards are situated in two natural amphitheatres to maximize sun exposure. The estate owns 110 hectares (270 acres). The soil is Eocene marl and sand.

Picolit is notoriously difficult to grow, prone to disease and produces small, sparsely-berried bunches.

It can be used in a variety of white blends but its most classic expression is as a single varietal desert wine. In some ways dessert wine is a misnomer and vino da meditazione is a more accurate description. The wine is not luscious or rich, but rather elegant with a dry finish and delicate floral aromas, particularly acacia.

The wine is produced using the passito method. The grapes are picked in mid October and then air dried to concentrate the sugars before being pressed and vinified. Given the small yields and the elaborate vinification process, Picolit is produced in very small quantities and commands high prices.

Color a young golden colour. Layered aromas of ripe fruit, honey, raisins, pastry cream and white peaches. White wine with an intense golden yellow colour typical of wines made from raisined grapes. Intense, floral and fruity bouquet which is also extremely refined and complex: notes of meadow flowers fuse with fruity notes, with nuances of apple, jam and raisins. Sweet, luscious, velvety and harmonious palate with a substantial structure and usually whiff of botrytis smokiness.

Serving temperature: 14°C Food suggestions foie gras, frutti di mare, almond and cherry torte, hazelnut torte



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Society of Northern Alberta

(Friends of the land of wine)

WILD TANGERINE

June 6, 2011

The brother and sister team of Wilson and Judy Wu have delighted the palates of Edmontonians since the days of their original restaurant, Polo's. They continue to WOW at us with their amazing cuisine at Wild Tangerine!

Aperitif

TENUTA S.ANNA

'GOCCIA' CHARDONNAY DOP 2009

> VENETO

Spicy Pea Soup with Fried Pancetta

DEANGELIS

'PRATO GRANDE' CHARDONNAY IGT 2009

> LE MARCHE

Caesar Oriental Salad with Wild Mushroom Spring Roll

POGGIOBELLO

FRIULANO COF DOC 2009

> FRIULI

Pistachio Crusted Halibut with Masala Butter Sauce

COS

'RAMI' INSOLIA GRECANICO IGT 2010

> SICILIA

Slow-Cooked Beef Cheek with red wine-soya reduction & Gorgonzola-Creamy Polenta

COS

'PITHOS' CERASUOLO DI VITTORIA DOCG 2009

> SICILIA

&

MARROTI CAMPI

'ORGIOLO' LACRIMA DI MORRO D'ALBA UP DOC 2008

> LE MARCHE

Goat Milk Crème Caramel with mixed berries

TORRE ROSAZZA

PICOLIT COF DOCG 2004

> FRIULI

TENUTA S.ANNA >

'Goccia' chardonnay lison pramaggiore dop > veneto
chardonnay 100%

'GOCCIA' is the Italian word for 'DROP'... because everyone wants at least a drop of good wine in their glass! Also a drop represents the fact that the wine is made from the free run juice of the grapes. So, Goccia Chardonnay is made from the juices that comes from the grapes under the pressure of their own weight, and no outside pressure is applied. This results in is even-fresher and cleaner juice than first press juice. Since the skins and seeds are not pressed, the wine also has lower tannins as well.

Fresh and aromatic, and the palate is devoid of any of the bitter feelings that can be caused by the pressing of the skins and seeds. Inviting flavours, well-balanced, pleasing on the palate with fresh apple flavours, finishing with sensations of acacia flowers and a touch of licorice..

DEANGELIS >

'Prato Grande' chardonnay igt > le marche
chardonnay 100%

The grapes come from high-hill vineyards, situated around the village of Offida (an altitude of between 350 and 420 meters). The vineyards are South-facing, achieving optimal sunlight and ultimate maturation and flavour for the grapes. The vines are planted in soil of calcareous - tufaceous. Grape-picking by hand once the fruit has fully ripened, followed by soft pressing, the result of which makes up 50% of the total. The wine is then fermented under regulated temperature for 15 days and stabilized and sharpened in stainless steel for 6 months, of which 2 months are on yeast.

Tropical flavours; with a nice creamy soft mouth, fresh banana and pineapple. Soft notes of mineral and stone with pleasurable ripe fruit on the palette. Very well-balanced.

POGGIOBELLO >

Friulano cof doc > friuli
friulano 100%

The name Poggiobello (poh-joh -bel-loh) translates to 'beautiful little hill'. Poggiobello Estate is located near the town of Oleis di Manzano (Province of Udine). The site, also named Poggiobello, is not far from Cividale, an ancient roman town that at one point was the capital of the Longobard Empire. The vineyards cover an area of 110 hectares (270 acres). They are terraced and cover two large natural amphitheatres. The soil here is unique and extremely mineral.

Friulano is Friuli's most widely planted white vine, occupying a fifth of the vineyard area. It is also the most often drunk wine throughout the areas of the Friuli region. Its name is said to be derived from the local word for the small juice-style glass used to serve wine in Friulian taverns and restaurants. Its is a relative of Sauvignon Blanc also known as Sauvignonasse or Sauvignon Vert. In fact it was this variety that until quite recently constituted the great majority of plantings in Chile that were known as 'Sauvignon'.

This wine has amazing persistence and a plush texture. The aromas are honeycomb, apple and straw, some warm stone fruit notes and plenty of minerality. The palate is rich, the texture lanolin, mineral and honey/beeswax mingle with typical pithy citrus flavours. The finish is long and very bright.

COS >

'RAMI' insolia grecanico igt > sicilia
insolia 50% grecanico 50%

COS was established in 1980 by three young Architecture students: Giambattista Cilia, Giusto Occhipinti and Giuseppina Strano. The aim and principal force for all three was to produce wines of high quality and to restore genuine traditional methods.
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CON'T ...

COS > 'RAMI' insolia grecanico igt > sicilia

The three gradually built COS into by far the best Vittoria estate, the model others now try to emulate. They succeeded thanks to their passion that pushed them to create wines with a taste that is absolutely genuine and natural, particularly by managing to get the most from the fruit that nature can offer. Demand now regularly outstrips supply and the range has broadened with varietal Inzolia, Chardonnay and Cabernet and stunning, stunning Nero D'Avola

Inzolia is a native grape that's primarily found in Western Sicily and is also called Insolia. It is also found in Tuscany under the synonym 'Ansonica'. It is a part of the blend that also goes into both sweet and dry versions of Marsala, and is increasingly being used for dry table wines since it produces wines that can be perfumed and well-built with lots of structure and viscosity. Notes of almonds, citrus fruits and fresh herbs are common.

Grecanico is a white Italian wine grape grown primarily in Sicily. The grapes ripens late an inherent ability to retain acidity and can produce a wine with tangy acidity Grecanico grapes flourish in Sicily due to despite searing temperatures.

MAROTTI CAMPI >

'ORGIOLO' lacrima di morro d'alba doc sup > le marche
lacrima di morro d'alba 100%

The Marotti Campi Estate is situated near the ancient village of Morro d'Alba, developed around its castle walls with turret masts connected by a covered walkway called "La Scarpa". North of Jesi, Marotti Campi is located high on the hills facing the sea in the province of Ancona (within the region of Marche). Gentle, lush hills and fertile land have always been dedicated to viticulture, here in the centre of the DOC zone for Lacrima di Morro d'Alba and Verdicchio dei Castelli di Jesi Classico. For over a century, the Marotti Campi family have owned land, which over the years has been transformed into a very reputable wine-growing estate with around 52 hectares of vines.

In 1999 the family's passion for wine making drove them to build a modern winery. With this commitment they have started a road of continued investment aimed at quality wine making, during which they entirely control the whole process: from the vineyard to the bottle, since they make wine exclusively from their estate grown grapes. The Villa, their gracious residence, harmoniously fits into the landscape overlooking the vineyards. In 2006, with their great love for the land and its beauty, they decided to share this heavenly and peaceful place, and opened the Country House "Vigna Sant'Amico", a restored charming farmhouse overlooking the lovely Marotti Campi vineyards.

Intense ruby red with purple reflections. A nose wild roses, berries highly distinctive, spices, roasted coffee. Soft, velvety, full-flavoured persistent.

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COS' winery strictly adheres completely to bio-dynamic standards.

The Pithos is completely unusual - it is one of the few wines in the world to be vinified in amphora. Vinifying the wine in Pithos, a clay storage pot or amphora, COS fashions a sauvage, indelibly earthy interpretation of the blend. The Amphora breaths like wood but does not add the additional typical flavours tannins, toastiness and vanilla that wood would add. So then the Amphora is a neutral material and the wine becomes a more precise expression of the terroir and the earth that the grapes comes from.

Pithos is an expression of the earth - not an expression of the wood -which is so very important to the owners of COS.
con't....