

**A Wine Tasting Organized at
the Mayfair Golf & Country Club
June 15, 2011
in benefit of...**



**TABLE #3 Wines Presented
With Pride & Pleasure By**



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Ruggeri 'GIALL'ORO' EXTRA DRY [GOLD LABEL] PROSECCO di valdobbiadene



type: dry white sparkler **region:** Veneto Italy
grapes: Glera (Prosecco) with small quantities of Verdiso, Bianchetta & Perera
vinification: charmant method
flavours: well structured, dry, softly crisp, silky texture: penetrating and fleshy, zesty flavours of apple, peach, flower blossoms and hazelnut

"For my money, a good prosecco is better than a mid-level non vintage brut. Italy's Veneto region is producing some excellent sparkling wines from the Valdobbiadene appellation. Ruggeri is on of the most reliable producers there...." Los Angeles Times Jan 20, 2010

Fabiano 'LE COSTE' SOAVE



type: dry white **region:** Veneto Italy
grapes: Garganega 80%, Trebbiano di Soave 15%, Chardonnay 5%.
vinification: These grapes are soft pressed, yielding only 65% of the grape juice possible. The grape juice is then cold fermented for 20-25 days so as to maintain a subtle flavour.
flavour: The taste is dry and balanced, with intense golden delicious apple flavours and a slight tangy finish reminiscent of grapefruit and almonds. Mellow, delicious and elegant.

Wine Pick of the Week "there is Soave, and then there is Soave...Nicola Fabiano makes great Soave. ... Do not serve too cold, it will mask the beautiful flavours. This is easily the best Soave at this price." Gurvinder Bhatia CBC Radio Edmonton AM April 29, 2010

DeAngelis 'PRATO GRANDE' CHARDONNAY



type: dry white **region:** Le Marche Italy
grapes: Chardonnay 100%
vinification: 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 notes; with a nice creamy soft mouth, fresh banana and pineapple. Soft notes of mineral and stone with pleasurable ripe fruit on the palette. Super well-balanced.

89 pts When I think about wines with charm, this one certainly springs to mind. Expect aromas of pristine fruit - pineapple, white peach and pears, spring blossoms and a whiff of honey. It has just a faint prickle or vivace on the tongue and nice layers of sweet fruit, toasted spice and citrus peel. Creamy in the mouth with lovely weight and a long, smooth finish. Very good! Winediva.com sept 7, 2010

Capezzana BARCO REALE di CARMIGNANO



type: Dry Red **region:** Tuscany Italy
grapes: Sangiovese 70%, Cabernet Sauvignon 20%, Canaiolo 10%
vinification: Stainless steel fermentation and the aged in Allier Oak Barrels of 25hl for 6 months followed by at least 6 months in bottle.
flavours: Dry, pleasantly lively; medium bodied, ripe, plump succulent black fruit flavours, soft easy with a stylish, lengthy, persistent finish of sweet fruit

BEST OF THE REDS THIS WEEK MY TOP RED RECOMMENDATIONS "This bargain ticks all the boxes: real lift with lovely fragrance, freshness and balance. Super-appetizing..." Jancis Robinson, Financial Times FT.com Dec 4 2009
GREAT VALUE FOR A BABY SUPER TUSCAN "Bright colour, intense violet and ruby reds. Ripe aromas of black cherries, black berries, plums. Taste ripe black fruit, soft tannins very fresh and elegant, has a long lingering finish. Extremely well made wine with loads of character." Gurvinder's Edmonton CBC Radio AM Wine Pick. Gurvinder Bhatia, Wine Pick for July 22, 2010.

Fabiano 'SIGNATURE SERIES' VALPOLICELLA SUPERIORE



type: Dry Red **regions:** Veneto Italy
grapes: Corvina 65%, Rondinella 25%, Molinara 5%, Negrara 5%
vinification: 8 days of maceration at a temperature of 22-24°C. Soft pressing with a 63% yield.
flavours: Weighty, soft, velvety on the palate with luxurious cherry flavours, intermingling with nuances of plums and whispers of mineral notes; and almost imperceptible tannins that are wrapped in the generous round fruit flavours.

BEST BUY WINES: 20 UNDER \$20 "Many people consider Amarone their favourite wine, and drink it only on special occasions, forgetting just how tasty and food friendly a good, straightforward everyday Valpolicella can be. This Valp, with the Fabiano signature on the label, is medium bodied, juicy, and very refreshing. Have with pastas, beef and broccoli stir fry..." The Tomato Food and Drink May/June 2011

Fabiano 'I Fondatore' AMARONE



type: Dry Red **region:** Veneto Italy
grapes: Corvina 65%, Rondinella 35%, Molinara 5%
vinification: The grapes are dried on racks, until the first weeks of February, (to reduce water content which contributes to the richness & uniqueness of flavours). Soft pressing with yields of 49%. 40 days of maceration followed by 30 days of fermentation at 14OC. to 15OC. About three kilos of fresh grapes are necessary to obtain one liter of must.
flavours: Elegant, rich, round, suggestions of ripe black and red berries, finishing with soft chocolaty bitterness. Warm concentrated flavours with chocolate and treacle. Weighty mouthfeel with a lovely sweetness of fruit, leading to a very long finish.

90pts 'OUR TOP 100 CELLAR SELECTIONS OF 2009 "...pretty Amarone showcases loads of floral aromas that recall dried lavender and rose potpourri. You'll get cola tones and red berry fruit backed by soft, luscious mouthfeel and smooth tannins. Pair this with roasted lamb and cranberry chutney." Wine Enthusiast, Dec 1, 2009

COS Cerasuolo di Vittoria



type: Dry Red **region:** Sicily Italy
grapes: Nero d'Avola 60%, Frappato di Vittoria 40%
vinification: Fermentation in glazed Cement & Stainless steel tanks at 30-33C Nero D'Avola and 28 C Frappato in cement tanks. Aged for 18 to 24 months Oak Botti for the Nero d'Avola Cement Tank for the Frappato.
flavours: It has aromas of dried cherry, chocolate, smoke, herb and spice. It gains some licorice notes with time in the glass. Soft round fruity medium bodied palate with a good dose of acidity. The wines gives off dried cherry, truffle and smoky flavors in the mouth. Long finish.

90 pts & BEST BUY "... blends the candied cherry flavors of nero d'Avola with the leaner, strawberry edge of frappato. It strikes a balance between meatiness and lightness, between sweet fruit and earthy savor. Decant a bottle for roast lamb." Wines & Spirits June 2011