

## 4th Annual New Jersey Mobile Wine Tasting & Lecture Dinner

### Wine selection:



### 1. Prosecco:



Valdobbiadene: Prosecco vineyards

**Prosecco** is an Italian white wine — generally a dry sparkling wine — most often made from Glera grapes (previously also known as Prosecco grapes). Glera grapes are grown and Prosecco is produced mainly in the Veneto region of Italy, traditionally in an area near Conegliano and Valdobbiadene, in the hills north of Treviso.

Prosecco is known as the main ingredient of the Bellini cocktail and has more recently become popular as a less expensive substitute for Champagne.

Up until the 1960s, Prosecco sparkling wine was generally rather sweet and barely distinguishable from the Asti Spumante wine produced in Piedmont. Since then, production techniques have improved, leading to the high-quality dry wines produced today—According to a 2008 *The New York Times* report, Prosecco has sharply risen in popularity in markets outside Italy, with global sales growing by double-digit percentages since 1998, aided also by its comparatively low price. It was introduced into the mainstream US market in 2000 by Mionetto, now the largest importer of Prosecco, who also reported an "incredible growth trend" in 2008. Prosecco is protected as a DOC within Italy, as *Prosecco di Conegliano-Valdobbiadene*, *Prosecco di Conegliano* and *Prosecco di Valdobbiadene*. From 2009, this will be promoted to DOCG status. To further protect the name, an association of traditional Prosecco growers is advocating a protected designation of origin status for Northern Italian Prosecco under European law.

## 2. Vernaccia Di San Gimignano:



**Vernaccia** ("Vernatsch" in German) is a white wine grape that is found in many Italian wines but is most commonly associated the Tuscan wine Vernaccia di San Gimignano. Ampelographers have determined that the Vernaccia vine has many clonal varieties but is unrelated to some Italian vines known as "Vernaccia" such as the Sardinian varieties used in the Sherry-like wine Vernaccia di Oristano, the Trentino-Alto Adige/Südtirol red wine grape known as Vernatsch or the black grape used in the red sparkling wine of the Marche Vernaccia di Serrapetrona. A possible reason for this is that the root of the name Vernaccia translate to "vernacular" and can apply to any local grape. The white wine grape of Vernaccia di San Gimignano is the most well known variety of Vernaccia and produces crisp wine with good acidity and citrus fruit. It is sometimes blended with Trebbiano but is also seen as a varietal wine.

## 3. Montepulciano di Abruzzo:



**Montepulciano d'Abruzzo** is a type of red wine made from the Montepulciano wine grape in the Abruzzo region of east-central Italy. The grape is however recommended for 20 of Italy's 95 provinces. Up to 10% Sangiovese is permitted to be added to the blend. It is typically a dry wine with soft tannins, and is therefore often consumed young. The Montepulciano d'Abruzzo is classified as DOC and DOCG in Teramo (where it is officially called Montepulciano d'Abruzzo Colline Teramane). If aged by the winery for more than two years, the wine may be labeled "Riserva." This wine should not be confused with Vino Nobile di Montepulciano, a Tuscan wine made from Sangiovese and other grapes, but not the Montepulciano variety.

#### 4. Cannonau:



**Grenache** (pronounced *gren-ash*) (in Spanish, **Garnacha**, in Catalan, **Garnatxa**) is one of the most widely planted red wine grape varieties in the world. It ripens late, so it needs hot, dry conditions such as those found in Spain, the south of France, and California's San Joaquin Valley. It is generally spicy, berry-flavored and soft on the palate with a relatively high alcohol content, but it needs careful control of yields for best results. It tends to lack acid, tannin and color, and is usually blended with other varieties such as Syrah, Carignan and Cinsaut.

Grenache is the dominant variety in most Southern Rhône wines, especially in Châteauneuf-du-Pape where it is typically over 80% of the blend. In Australia it is typically blended in "GSM" blends with Syrah and Mourvèdre. Grenache is also used to make rosé wines in France and Spain, notably those of the Tavel district in the Côtes du Rhône. And the high sugar levels of Grenache have led to extensive use in fortified wines, including the red vins doux naturels of Roussillon such as Banyuls, and as the basis of most Australian fortified wine.

#### 5. Taurasi:



**Taurasi** and **Taurasi riserva** are red, still Italian wines based principally on the Aglianico grape variety produced in the Province of Avellino in the Campania region. They were awarded Denominazione di Origine Controllata (DOC) status in 1970 and Denominazione di Origine Controllata e Garantita (DOCG) status in 1993. Produced less than 40 miles (64 km) from the other Aglianico stronghold of Aglianico del Vulture in Basilicata, the volcanic soils of the Taurasi region demonstrate the potential the

Aglianico grape has to make wines on par with the Nebbiolo grape of Piedmont and Sangiovese grape of Tuscany. The popularity of the region's wine is a relatively recent phenomenon. Until the early 1990s, there was only one winery (Mastroberardino), producing wine for the export market. By the mid 2000s, there were over 293 producers in the Taurausi zone.

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*Chin Chin!*

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*E. Lindquist, Cuor di Bacco*