

Berman's Wine and Spirits

Wine of the Month Club Tasting Notes

Best of Italy – October 2011

2009 Terlano Pinot Bianco - Alto Adige

Located in northeast Italy, Alto Adige is in the foothills of the Alps where the climate and soils are ideal for white grape vineyards. Terlano is both the name of the winemaking cooperative and the town at the foot of Mount Tschöggel. The southfacing slopes are ideal for grape growing, the porphyry rocks accumulate warmth, and the porous soil allows good drainage, keeping the soil dry around the roots of the vines. Pinot Bianco produces a very smooth wine with softer acidity than found in most other white wines.

In Terlano, wine-making dates back more than 2000 years. The Cooperative of Terlano was founded in 1893, and today it has over 100 associates trained and specialized in natural viticulture. Together they keep the rich traditions alive while employing modern technology where appropriate. The wines are aged in modern cellars under strictly controlled conditions.

Serve with fish, shellfish, frittatas, vegetable risotto, and nearly any other vegetable dish.

2007 Antonelli Montefalco Rosso - Umbria

A blend of sangiovese, sagrantino, and merlot, the wine shows an abundance of light and dark fruit on the palate with lots of depth followed by a long finish with moderate tannins. It's a very versatile wine to pair with foods such as risotto, tagliatelle, ravioli, roasted and grilled meats and poultry, and mature hard cheeses.

Sagrantino is the predominant grape variety of Umbria, where it produces powerful tannic wines that can require significant bottle ageing. However, blending with sangiovese and merlot makes the wine softer and more approachable at a relatively young age.

2009 Mocali Rosso di Montalcino

Wines from Brunello di Montalcino are some of Italy's most prestigious and popular. Tiziano Ciacci's Mocali estate is considered one of Brunello's best. "Gambero Rosso", Italy's premier wine guide wrote. "Amazingly, all the wines that Tiziano Ciacci makes get better every year." Rosso di Montalcino is made from the same sangiovese grapes used to make Brunello. The difference is that the wine is aged for a total one year instead of the three years required for Brunello. Rosso di Montalcino is lighter, fresher, and juicier than its big brother Brunello.

Serve with red meats, grilled chicken, aged cheeses, and hearty soups and stews.