



# THE ITALIAN JOB

AUGUST 2013



woud wine club



## Alpha Zeta – 'P' Pinot Grigio 2012

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**Region:**  Veneto  
**Grape:** 100% Pinot Grigio (Pinot Gris)  
**Bottle Price:** £8.02      **Serve at:** 10 - 13°

Alpha Zeta is headed up by world renowned wine maker; Matt Thompson from New Zealand. He started producing wines in the hills outside Verona in 1999. Here, cool currents blow down the valley from the foothills of the Dolomites, which help to moderate the climate, enabling the grapes to ripen slowly. The longer growing season enables the grapes to retain their aromatic compounds and acidity producing elegant wines. Aromas of crisp pear and a slightly bready note lead into an approachable, juicy palate. An appealing citrus twist on the finish.

**Food Matches:** The classic citrus and pear characteristics of this wine line it up perfectly for summer salads, or spoil yourself with prawns or lobster.



## Tasca D'Almerita – Regaleali Bianco 2012

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**Region:**  Sicily  
**Grape:** 36% Grecanico, 34% Catarratto, 20% Inzolia,  
10% Chardonnay  
**Bottle Price:** £11.27      **Serve at:** 10 - 13°

The large Regaleali estate, high in the central Sicilian hills, has been in the hands of the noble Tasca family since 1830. Ever since, the property has been run according to the best principles of the agricultural aristocracy: with one eye firmly on quality, and the other on experimentation. A delicate fruity nose with apple, peach and pink grapefruit notes. The palate is quite intense and crisp, with plenty of fresh fruit flavours. The wine is unoaked and retains just 12% alcohol, so you will not fall over!

**Food matches:** Try a seafood pasta dish - cold if the sun is out, hot if it's not!



## Villa Belvedere - Valpolicella Classico Ripasso 2011

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**Region:**  Veneto  
**Grape:** Corvina, Rondinella, Molinara  
**Bottle Price:** £10.31      **Serve at:** 14 - 16.5°

A fantastic producer based in the Veneto hills just north of the city of Verona, Villa Belvedere produce wonderful fresh and exciting modern wines from this classic region. Deep ruby colour, with garnet tints. A distinctive and complex bouquet of cherry conserve, vanilla, floral and ripe fruit notes entice the nose. The flavour is warm and concentrated with an elegant and spicy finish.

**Food matches:** Slow cooked beef or better still venison rigatoni arrabbiata.



## Ponte del Diavolo - Refosco 2011

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**Region:**  Friuli-Venezia-Giulia  
**Grape:** 100% Refosco  
**Bottle Price:** £8.13      **Serve at:** 14 - 16.5°

The Ponte del Diavolo range takes its name from the spectacular medieval bridge in nearby Cividale. The story goes that the devil struck a bargain with the townspeople, promising to make them a bridge in return for the soul of the first living thing to cross it. The cunning citizens sent a dog or cat across, depending on the variation of the story, thereby saving themselves and gaining a wonderful bridge. It has a spicy, brambley perfume on the nose giving way to rounded ripe fruit on the palate. Refosco produces rich, rounded wines, with enough structure to support the juicy, blackberry fruit character.

**Food matches:** Great with venison, pork, sausages or salami.



## Gran Passione 2012

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**Region:**  Veneto  
**Grape:** 60% Merlot, 40% Corvina  
**Bottle Price:** £9.65      **Serve at:** 14 - 16.5°

As soon as we saw this wine, it looked like it had all the ingredients to go down as another great Waud Wine Club wine. A fantastically heavy bottle with a grand label - all it has to do was pass the taste test and it was in. Fortunately it passed with flying colours! You will notice an intense purple colour, there are pleasant notes of spices and vanilla. The wine has a very solid structure due to the elevated alcohol and the balance between soft sweet tannins and acidity. Take this along to a dinner party and you will be very popular indeed.

**Food matches:** Roasted and grilled meats. Ideal with game dishes. Excellent with mature hard cheeses.



## Mezzacorona - Teroldego Rotaliano Riserva 2009

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**Region:**  Trentino  
**Grape:** 100% Teroldego Rotaliano  
**Bottle Price:** £11.74      **Serve at:** 14 - 16.5°

Mezzacorona is a driving force behind the quality of Trentino wines with a state-of-the-art winery handling estate-grown fruit from the company's extensive vineyard holdings in the heart of the Dolomites in the Italian Alps. This indigenous variety is aged on oak for two years before bottling. The winery was recently named 'European Winery of the Year' by Wine Enthusiast Magazine. Complex, characteristic fragrance with a pleasant, ripe fruit aroma of prunes and blackcurrant. Full-bodied and well-balanced with a soft palate.

**Food matches:** Recommended with stews and roasted or grilled meats and aged cheeses.



## Poggiotondo - Bianco IGT Toscana 2010

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**Region:**  Tuscany  
**Grape:** 40% Vermentino, 30% Ansonica & 30% Malvasia  
**Bottle Price:** £8.89      **Serve at:** 10 - 13°

Toscana IGT is the most famous - and the most commonly used - of Italy's Indicazione Geografica Tipica (IGT) titles. The geographical region it indicates is, in short, Tuscany. Toscana IGT wines can be made in any village in any of Tuscany's 10 provinces (Arezzo, Firenze, Grosseto, Livorno, Lucca, Massa Carrara, Pisa, Pistoia, Prato and Siena). This fresh-as-a-daisy, screw-capped Tuscan white delights with apple and citrus fruit and distinct minerality. Snappy acid is countered by creamy texture from a couple of months on the lees. A harmonious vermentino, ansonica and malvasia blend that should be a daily staple.

**Food matches:** This pale and easy drinking wine will be perfect for your pre dinner aperitif of anti-pasta.

We hope you enjoy your latest members' tasting case. All of the wines in the case are available to buy from the Waud Wine Club online shop as well as the Members' Selection White and Red.

