

Alla salute, Italia

Alessandro Comin, Maitre D'Hotel, Mezzo Mezzo, JW Marriott, Mumbai shares 10 Italian wines that go perfectly well with various dishes.

1

**Zardetto
Prosecco Brut
NV, Treviso
DOC, Veneto
95% Glera, 5%
Chardonnay**

The Prosecco DOC Treviso Brut NV is a rich and creamy sparkling wine, yet very fresh. The fruity aromas lean towards ripe yellow peaches with scents of acacia flowers, wild strawberries and ripe golden apples. It is crystal clear with a fine perlage. The flavour is soft and harmonious. The finish is long, generous and nicely balanced.

Pairing: This is a lovely wine as an aperitif. It goes well with elaborate seafood and vegetable appetisers or, as is the custom in its production zone, enjoyed through the entire meal. Also, try it with sushi or sashimi, you will be surprised.



2

**St. Michael-Eppan Gewürztraminer 2008,
Alto-Adige DOC, Trentino Alto-Adige
100% Gewürztraminer**

A very special wine with a rich aroma and strength. Fine spices, cloves, lychees and a delicate rose scent characterise and emphasise the traits and elegance of this impressive drink. It is full-bodied in the mouth with considerable aromatic finesse and has a very long length.

Pairing: It is an excellent contrast to foie gras and other pâtés, and is classic with Quiche Lorraine or tarte à l'oignon (French onion tart), another Alsatian speciality. Additionally, it pairs extremely well with many exotic dishes from Thai and Chinese cuisine.

3

**Il Borro Lamelle 2008, Toscana IGT, Toscana
100% Chardonnay**

This is a straw yellow wine that has intense floral and fresh fruit notes such as yellow peach, on the nose. It also has delicate spicy hints of vanilla and white pepper. The palate is well balanced, fresh, elegant and persistent, thanks to its quick

passage in barriques.

Pairing: This is ideal with seafood as well as with beef Carpaccio. My recommendation would be either with 'Raw thin beef tenderloin, Arugula and Parmigiano Reggiano' or 'Grilled Lobster tail with lemon butter sauce, parsley puree'.



4

Antinori Castello della Sala Cervaro della Sala 2006, Umbria IGT, Umbria 85% Chardonnay, 15% Grechetto

Il Cervaro takes its name from the noble family who owned Castello della Sala during the 14th century. Antinori purchased the estate in 1940 and the first vintage of Cervaro della Sala produced in 1985, and released on the market in 1987. This wine has won countless prizes and received significant acknowledgements for the consistency of its high quality.

It displays a bright, very clear golden-yellow colour. The nose has great personality, with intense, clean, refined and elegant opening hints of banana, hawthorn and toasted wood, followed by aromas of acacia, pineapple, honey, hazelnut, pear and grapefruit. The palate offers a crisp entry, but it is well balanced with alcohol, a good body and intense flavours. The finish is very persistent.

Pairing: It goes perfectly with porcini mushroom risotto, sea bass, stuffed homemade pasta and roasted white meats among other dishes.

5

Masi Brolo di Campofiorin 2008, Rosso del Veronese IGT, Veneto 80% Corvina, 20% Rondinella

This is a deep and intense ruby red wine with violet edges. It has a very rich and fragrant nose of ripe fruit aromas

such as plums and cherry compote; as well as cinnamon and cloves. Soft and full-bodied on the palate, combining weight with elegance, good acidity, and juicy fruit and, well integrated smooth tannins. It has a long, velvety finish with hints of coffee and cocoa.

Pairing: A wine of unusual flexibility, it is perfectly paired with many different kinds of food such

as pasta with meat or mushroom sauces, grilled or roasted meats as well as cheeses. It is highly recommended with 'Pappardelle alla Bolognese'.



6

Tenuta San Guido Guidalberto 2002, Toscana IGT, Toscana 45% Cabernet Sauvignon, 45% Merlot, 10% Sangiovese

By the same producers of the famed "Sassicaia", the wine is named after Guidalberto Della

Gherardesca who lived in Bolgheri in the early 18th century and, who pioneered viticulture in this area. It was launched with the 2000 vintage; the first new wine to be released by the family since the launch of Sassicaia itself. The grapes are grown on lands adjacent to the Sassicaia vineyard and are vinified in a new cellar created especially by the Tenuta San Guido in the locality known as "Vecchio Frantoio" (Old Olive Press) not far from the town of Bolgheri.

The wine is characterised by a very intense violet colour.



On the nose, it is very long and persistent; the palate has an excellent, well-balanced structure that is well-rounded, gentle and delicate. Wonderful aromas of crushed blackberry and cherry follow through to a full-bodied palate, with velvety tannins and a long finish.

Pairing: It goes beautifully with mature cheeses, braised games and red meats. It would be a great match with 'pan fried Angus beef tenderloin, truffle mash potatoes, red wine sauce'.

7

**Antinori Tignanello
2007, Toscana IGT,
Toscana
80% Sangiovese, 15%
Cabernet Sauvignon,
5% Cabernet Franc**

Tignanello is made exclusively from the vineyard of the same name, which is situated on limestone and tufaceous soil on the Tignanello estate, covering 47 south-west-facing hectares at altitudes between 350 and 400 metres a.s.l. This was the first Sangiovese to be aged in barriques, the first modern red wine blended with non-traditional varieties like Cabernet, and one of the first red wines in Chianti not to use white grapes. Tignanello, originally "Chianti Classico Riserva vigneto Tignanello" was first made from a single vineyard in the 1970 vintage, when it contained 20% Canaiolo and 5% Trebbiano and Malvasia and was aged in small oak barrels. With the 1971 vintage, it became a Tuscan table-wine and was named Tignanello. In 1975, the



percentage of white grapes was definitively removed. Tignanello 2007 is a wine which presents itself with a great impact. To the nose, this wine opens with a pleasant concentration of aromas ranging from ripe red fruit to spiciness, with hints of vanilla and toasty notes, which compose a bouquet with great persistence and elegance. It is a wine of unquestionable personality with typical characteristics, which deeply

bond the wine with the land where it was born; exalting and rewarding this maximum expression of the wonderfully ripened sangiovese, so particularly optimal in this harvest.

Pairing: This is a good special occasion crowd-pleaser. It goes very well with earthy meat dishes as well as home pasta with meat ragout. It is wonderfully paired with 'Ossobuco with Risotto alla Milanese' as well as 'Porcini mushrooms Risotto'.

Il Borro Pian di Nova 2007, Toscana IGT, Toscana

75% Syrah, 25% Sangiovese

This is a ruby red wine with purple reflections. It has an intense nose of spice and ripe fruit, predominantly blackberry, with a hint of other wild berries. On the palate, it is full-bodied with a good balance of warmth and has tannins that compliment each other. Good persistence with a spicy, fruity finish.

Pairing: It is great when paired with traditional Italian Bruschetta, char-grilled lamb chops or classic homemade pasta with meat sauce. My recommendation would be pairing it with 'toasted barley risotto with wood fired roasted quail, pancetta and goat cheese' and 'prosciutto wrapped pork tenderloin with a port wine sauce'.



9 **Pio Cesare Barbaresco Il Bricco 2004, Barbaresco DOCG, Piemonte**

100% Nebbiolo

This is a single vineyard Barbaresco from very ripe grapes of several plots in the famous “Il Bricco” Estate, owned by the Pio family. This wine ages in French oak for 30 months, 70% of it in new barriques and 30% in 20 hectolitre casks. It is powerful and structured, rich and ripe fruit, opulent, spicy and with a very long life. It’s produced in small quantities and only in excellent vintages.

Pairing: Barbaresco is a powerful red wine that combines best with dishes that have a strong flavour. Subtle dishes will be overpowered by this wine and are better to combine with less stronger wines. Therefore, rich yet elegant, concentrated and intense but far from heavy, this wine matches perfectly well the ‘Ossobuco with Risotto alla Milanese’. It also goes well with typical dishes of the Piedmont cuisine such the ‘Risotto al tartufo bianco’, ‘Fonduta con tartufi’, ‘Taglierini con fonduta e olio di tartufo’ as well as many other traditional Piedmont dishes.



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10 **Allegrini Amarone 2006, Amarone della Valpolicella Classico DOC, Veneto**

80% Corvina Veronese, 15% Rondinella, 5% Oseleta

This is a well-structured, complex, elegant and velvety wine, with intense ruby red colour. It has a warm and spicy bouquet, with aroma of raisins. In fact, it is made from dried local grape varieties Corvina Veronese, Rondinella and Oseleta, by using the thousand-year-old technique of ‘Appassimento’ —after being harvested, the grapes are left to dry for three to four months. The wine can age for 20+ years.

Pairing: This wine is traditionally drunk with game, roasted and grilled meats, casseroles and well-matured strong cheeses. It is excellent with hearty dishes. Since the grapes are allowed to dry partially before fermenting, Amarone has a distinctive flavour which can also accompany new or exotic sweet and sour dishes. It is therefore also perfectly suited for drinking with Asian and middle-eastern dishes. My recommendation would be “Roasted Duck with wild berries sauce and creamy polenta” or the traditional ‘Risotto all’Amarone’.

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