



## Mediterranean Islands Tasting

October 2010

Please note that the list of wines below may change depending on availability.  
The venue and date are yet to be confirmed.

### WHITES

1. **Cantina Sociale Gallura, Vermentino di Gallura Superiore Canayli 2009 Sardinia**  
(Gallura)

A long, well-rounded, lemony finish make this wine the ideal partner for Sardinian-style braised young chicken with tomatoes, red bell peppers, crimini mushrooms, and pepperoncino, served with spicy roasted potatoes, eggplant and peppers; swordfish loin filled with shrimp, pecorino and caciocavallo cheeses, almonds and garlic or sautéed shrimp and fennel with pink peppercorns, caperberries and arugula sauce. If you can find the ingredients get cooking!

2. **Cos, Rami Bianco** **Sicily**  
(Vittoria)

A blend of Inzolia 50% and Grecanico 50%. Fermented in stainless steel it retains a certain leafy pungency on the nose, but is fairly restrained, with notes of almond and straw, and some of that citrus quality. On the palate it is brisk and decisive, with a concentrated fruit quality that has a real tell-tale Italian bitter almond, or even Campari-like edge, to cool pear and lemon fruit.

3. **Etienne Suzzoni, Clos Culombu White 2009** **Corsica**  
(Calvi)

Le Clos Culombu is situated between the Gulf of Calvi and the Montegrossu mountains, whose peaks reach 2000 metres and the vineyard has direct southern exposition; there are 15 hillside parcels and vines are planted in arena-shaped granite formations on terraces of clay-rich soils. The Vermentino is typically aromatic, combining notes of citrus, fresh grass, herbs, and almonds with a crisp and acidic framework. The Clos is structured with fine mineral notes, plus leesy creaminess, apricot and white chocolate undertones.

4. **Hatzidakis, Aidani 2009** **Greece**  
(Santorini)

Contains Aidani with a little bit of Assyrtiko from non-irrigated, ungrafted, organic old vines. Fermented and matured in stainless steel, this appealing white has pale yellow colour, medium body, with a delicate nose of muscat, roses and that warm, fleshy apricot fruit.

5. **Hatzidakis, Assyrtiko Cuvee 15 2009** **Greece**  
(Santorini)

Pure organic Assyrtiko from a mixture of old and new vines. After wild yeast fermentation the wine is briefly matured in tank. Bone dry with hints of apple skin and notes of melon, long and intense with lemony minerality, terrific acidity and salty nuances. This is a very pure, uncompromising, but rather wonderful Assyrtiko that relishes chargrilled baby octopus or red mullet. Pronouncing this wine is guaranteed to harden your arteries. Drinking it will unblock them.

6. **Marco De Bartoli, Grecanico Dorato Integer 2007** **Sicily**  
(Marsala)

Like so many of our producers, de Bartoli are striving to rediscover the natural flavours of wine by using native yeasts and low amounts of sulphur during vinification. From this ambition were born the Integrale wines. First impressions of the uncompromising purity of these wines – no corners have been cut, and no corners of the palate will remain unchallenged by this wine. The Grecanico has a complex nose, with a riot of aromatic notes: cinnamon, fennel, orange peel and marmalade, bruised apples and almonds. It is rich and round, with fresh peaches and ground almond, supported by a striking minerality.

7. **Marco De Bartoli, Pietra Nera 2008** **Sicily**  
(Pantelleria)

Marco De Bartoli is considered one of Sicily's winemaking pioneers for his long-standing commitment to the native Sicilian white grape varieties, Grillo and Zibibbo. It is an aromatic dry wine made from 100% Zibibbo (better known as Muscat of Alexandria); it is delicate, attractive and alluring and would make good company with fish soup, sarde a beccafico, grilled bream or cous-cous.

8. **AA Panevino, Alvas Bianco 2008** **Sardinia**  
(Isola Dei Nuraghi)

Alvas is an extraordinary white wine made with extended skin maceration (eighteen days). The motley cast of fragrant and spicy varieties features Retallada, Vernaccia, Nuragus, Seminano, Vermentino, Malvasia and Nasco. Alvas (meaning white – ha) is hazy-amber with a subtle nose of orange flowers, verbena, ricard and apricot skin. The wine smells warm, like bread dough just taken out of the oven. Smooth in the mouth, the wine picks up notes of apricot jam, ginger and white pepper (from the lees) as well as tannin and a faint nuttiness from the skin contact. In a word, Alvas is gorgeous.

9. **Benanti, Pietramarina Bianco Superiore 2007** **Sicily**  
(Etna)

Is a superb cru Carricante made from lower yields with densely planted 80 year old vines. The colour of the wine is pale yellowish with greenish tints, the scent: intense, rich and fruity suggestive of orange and lemon flowers, and ripe apple. It is dry, with pleasant acidity, great aromatic persistence and an aftertaste of anise and almond

10. **Tenute Dettori, Moscadeddu Moscato 2005** **Sardinia**  
(Sennori)

To understand the wines of Dettori, one must understand the land upon which the vines grow. On the hills of Sennori, the vineyards and olive groves rest at an altitude of 250 meters above sea level, the soil composition is calcareous. The Moscadeddu is a glorious wine with a beautiful bouquet of ripe bergamot, tangerine peel, raisins, acacia and hawthorn, impressively light and delicate, persistently exquisite.

## REDS

11. **Ceuso, Scurati 2008** **Sicily**  
(Alcomo)

This wine is very clean in nature with tastes of plum, black berries and a velvety chocolate finish. The wine would go well with grilled vegetables and even better with lighter meats. Otherwise try Maccu, broad beans sometimes eaten with wild chicory, sometimes with roasted tomatoes, fried peppers and broccoli and served as a thick soup.

12. **Caruso & Minini, Sachia Di Perricone 2007**  
(Marsala)

**Sicily**

For decades the Perricone, or the so-called pignatello, has been the undisputed leader of the red grapes in western Sicily. The grapes come from a small 2.1 hectare vineyard in Giumarella at 260 m altitude with a south east exposure on sandy clay soils. Careful selection of the grapes picked up by hand. Followed by maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation and ageing in stainless steel. This delicious fruity red has distinctive liquorice notes and combines weight and spice with a lovely freshness.

13. **Cos, Frappato 2009**  
(Vittoria)

**Sicily**

The colour is like a warm ruby, not especially dense but bright and truly red, without blue or purple tones, even though it is still a young wine. The aromas are charming: fragrant wild strawberries and the merest hint of candied orange peel and light spice, perhaps nutmeg or cinnamon. The polished texture is silky but definite, with a fine balance of clear fruit and structure (tannins and acidity) to give it depth and length.

14. **Etienne Suzzoni, Clos Culombu Red 2009**  
(Calvi)

**Corsica**

From 50% Nielluccio, 30% Sciaccarello 30%, Syrah 10% and Grenache 10%, the grapes undergo a pre-fermentation cold soaking for six days, followed by twenty-six day maceration with “pigeages”. Indecently purple, with a complex nose of red fruits, spice, jam and liquorice; it fills the mouth with rich fruit flavours and reveals good tannic structure.

15. **Cos, Cerasuolo di Vittoria 2008**  
(Vittoria)

**Sicily**

The nose denotes intense, clean, pleasing and refined aromas which start with hints of black cherry, blackberry and plum. This is followed by aromas of raspberry, blueberry, carob, violet, tobacco and vanilla. The mouth has good correspondence to the nose, a slightly tannic attack and pleasing crispness. However, this is balanced by alcohol, good body and intense flavours. The finish is persistent with flavours of black cherry, plum and blackberry

16. **Cantina Giuseppe Sedilesu, Cannonau Di Sardegna « Mamuthone » 2007**  
(Mamoiada)

**Sardinia**

Mamuthone is the name of a masked figure that is closely connected to the history and folklore of this village of Mamoiada. It was a term used by the locals to describe pirates who had come to the village to pillage it. The wine has a shiny ruby-red colour and plum fruity aromas as well as pomegranate and cherries. The Mamuthone is ideal for red grilled meats, on the spit, and with mild seasoned cheeses

17. **Cantina di Orgoloso, Cannonau Di Sardegna “Urulu” 2008**  
(Orgoloso)

**Sardinia**

The grape varieties for Urulu are 95% Cannonau, 2% Carignano, 2% Bovale and 1% other varieties that include Bacca Nera and Pascale di Cagliari. The vines are an average of 35 yrs old on 400m + metre slopes of decomposing granite mixed with schists, ideal soils for the Cannonau grape. The wine is fermented in stainless steel and then aged briefly in barrels. There is no filtration or fining.

18. **Cantina Giovanni Montisci, Cannonau Di Sardegna « Barrosu » 2007**  
(Mamoiada)

**Sardinia**

Giovanni, formerly a car mechanic by trade, inherited an old vineyard from his mother-in-law, became passionate about wine and the land and enlisted the help of a couple of seasoned growers and wine producers. The vines, on decomposed granites, are between 45-75 years old. Traditions are observed: the vineyard is tended with oxen and grapes are manually harvested. The wine has a sweet texture with intense aromas of blackberry, cherry and almonds.

## SWEETS

19. **Hatzidakis, Voudomato**  
(Santorini)

**Greece**

The Voudomato (the name of the grape means bull's eye) is a red sweet wine made from 500 year old ungrafted vines grown on sand and volcanic ash. After harvesting the grapes are laid out to raisin in the sun, before undergoing a slow 60-day fermentation in stainless steel tanks and subsequent five year ageing in old barrels. The colour of the wine is oxblood, the nose reminiscent of liqueur cherries and balsam.

20. **Marco De Bartoli, Bukkuram Passito**  
(Pantelleria)

**Sicily**

Made from sun-dried Moscato , it is a wine of orange blossom, apricot and honey. Legend has it that Apollo himself was successfully wooed by the goddess of love, Tanit, when she substituted Moscato from the volcanic island of Pantelleria for his daily ambrosia.

21. **Marco De Bartoli, Marsala Superiore 10 Year Old**  
(Marsala)

**Sicily**

Dark amber. Hints of caramel, bee wax, raisins and walnuts. A remarkably sweet attack is followed by a vinous palate with high acidity, to which the concentrated fruit stands up effortlessly. A clean, warm fragrant finish, which literally goes on for minutes.