

**"AN ITALIAN DINNER AT CAPPUCCINOS FEATURING
WINES FROM THE TUSCANY WINE REGION."**

Wednesday, April 18, 6:30 P.M.

Saluto Wine

2013 Campi Nuovi Montecucco Rosso (\$20)

Antipasta

2013 Fattoria di Basciano Chianti Rufina Riserva (\$25)

Polpette Di Mama

Momma's secret meatball recipe

Insalate

2016 San Angelo Pinot Grigio Toscana (\$18)

Poached Pear

White wine and honey poached Bosc pears, baby arugula,
Candied pecans, hand-dipped ricotta, raspberry balsamic reduction

Secondi

2015 Terre Nere Rosso di Montalcino (\$25)

2012 Terre Nere Brunello di Montalcino (\$50)

Veal Saltimboca

Veal Scallopini, Prosciutto di Parma, fresh sage,
White pan sauce, parmeson risotto

Dolci

Tiramisu

SEATING LIMITED TO 40 PERSONS

ALL PRICES BELOW INCLUDE

WINE, FOOD, GRATUITY AND TAX

\$70 for member and **\$70** for one guest.

\$75 per person for additional guests or non-members.

Reservations due by **Sunday, April 15th.**

No refunds given after **April 15th.**

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Ron Marcum, Board Member

Please join us for an Italian wine and food dinner at Cappuccinos Restaurant. We'll meet in their private dining room where my wife, Pat, and I will serve you the first wine to enjoy while mingling with fellow oenophiles. The wines, selected by Thad Cox, proprietor of Ashe's W&S, are all from the Tuscany wine region in central Italy. Tuscany is one of 20 regioni (states) in Italy, the top wine producing country in the world. Sangiovese, Italy's signature grape, is the most widely planted grape varietal in Italy.

Italian wines are divided into quality classifications, with the top two being DOC and DOCG (highest). Comparison of our last two wines, Rosso di Montalcino and its big brother, the renowned Brunello di Montalcino, produced at the same winery, may let you detect the quality difference between the classifications.

THE WINES

2013 Campi Nuovi Montecucco Rosso-DOC. 60% Sangiovese, 30 % Cabernet Sauvignon, 10% Merlot; 14.0% Alc. From Montecucco, a new wine region in southern Tuscany that was just awarded DOCG. "Intense with floral hints and a crisp fragrance. Blackberry, pepper and chocolate. A young and exuberant wine."

2013 Fattoria di Basciano Chianti Rufina Riserva-DOCG. 93% Sangiovese, 7% Colorino, 14.0% Alc. Chianti Rufina is the most famous of the seven subzones that fall under Italy's iconic Chianti DOCG. Rufina is a small town east of Florence. Riserva means the wine has been aged a specified period of time. "Black currant, black cherry, dusty herb and spice flavors highlight this rich, densely structured red. Balanced and long, with cedar, olive and herb notes lining the finish." Rated "91" Wine Spectator, Robert Parker, James Suckling.

2016 San Angelo Pinot Grigio Toscana-DOC. 100% Pinot Grigio (Italian name for Pinot Gris), 13.5% Alc. San Angelo is one of the Castello Banfi's constellation of single vineyards in Tuscany. "A fresh bouquet with notes of pear, peach, anise and honey. The palate is fruity, crisp and very refreshing. Excellent as an aperitif or accompaniment to light dishes."

Rated "91" James Suckling.

2015 Terre Nere Rosso di Montalcino-DOC. 100 % Sangiovese, 13.5% Alc. Younger than its famous Brunello sibling, not aged long enough to try for DOCG. Early releases like this may be for additional winery income. "Garnet reflections, expresses hints of maraschino and violet. Great fineness in the mouth with young tannins, excellent quality and freshness, leaves a delightfully fruity aftertaste."

2012 Terre Nere Brunello di Montalcino-DOCG. 100% Sangiovese, 15.0% Alc. One of Italy's most prestigious wines, sharing top spot with the ubiquitous Chianti. Among the top one percent of all wines in the world. Brunello is a local word for the large-berried form of the Sangiovese grape. "Aromas of roses and fresh mushrooms follow through to a medium body and dense fruit and tannin structure. Lovely cherry aftertaste. A complex and attractive Brunello. Drink or hold." Rated "93" James Suckling.

Compare Terre Nere's \$25 DOC and \$50 DOCG wines for quality. Is there enough difference to warrant the price increase? We'll survey.