

ITALY ★ AMERICA
CHAMBER OF COMMERCE SOUTHEAST

presents

ITALIAN GRAPES IN MIAMI



EXECUTIVE TASTING AND MEETING

MIAMI CULINARY INSTITUTE
TUESDAY – SEPTEMBER 14, 2021

A unique event for selected wine experts

RSVP@IACC-MIAMI.COM





SPUMANTE BRUT SPARKLING WHITE WINE

Main Grapes: White grapes suitable for the production of sparkling wine, in particular Trebbiano and Garganega

Production area: Grapes coming in particular from the Region of Veneto (North Italy) and Emilia-Romagna (Central Italy)

Soils: Well exposed, calcareous clayey soils, which give to the grapes a natural acidity ideal for the production of sparkling wine.

Harvest: Depending on the vintage harvest takes place between the end of August and beginning of September in order to ensure the right grape maturity and a good acid content. Vinification: Soft pressing of the grapes and fermentation in stainless steel tanks at controlled temperature in order to maintain the natural aromas of the grapes and obtain a basic wine rich in acids and perfumes.

The secondary fermentation (foam fermentation) takes place with the inoculation of selected yeasts in stainless steel tanks at controlled pressure and temperature (pressure-tank) following the Charmant method.

Colour: Brilliant straw yellow. Fine and persistent perlage.

Bouquet: In the nose is fragrant and harmonic, with pleasant fruity notes of apple, floral scents of white flowers.

Taste: Full and fresh in the palate, slightly acid and fruity. In the mouth it is dry with a pleasant almond after taste.

Food pairing: A very versatile proposal: perfect as an aperitif, the dry and full taste is excellent for any meal time, excluded desserts. Particularly suited to accompany appetizers, risotto, white meat, shellfish, raw or fried fish. Suggested with fresh cheeses, soft to medium-seasoned.

Serving suggestion: 5-6°C

Alcohol content: 11,5% vol



PROSECCO SPUMANTE DOC DOSAGE ZERO

Grapes: Glera

Yield per hectare: 140 Quintals / Hectare

Vineyard age: 15 years

Harvest period: Second decade of September

Collection System: Manual and Mechanical

Alcohol content: 11,5 %

Sugar residue: less than 2 g/l

Evolution: in stainless tanks, Charmat method

Sensory Analysis The color is bright straw yellow, communicates purity. The bouquet is harmonious and allows you to discover the delicacy and depth of this sparkling wine. The mineral note reminiscent of wet flint coordinates the aroma of wisteria acacia and white flesh fruit

Gustative analysis: It's very fresh on the palate. The evolutionary process of Zero Dosage leads the wine to communicate its identity: it is dry and at the same time enveloping in the mouth, thanks to the finely elaborated perlage.



VALDO

"CUVÉE 1926" VALDOBBIADENE PROSECCO
SUPERIORE DOCG

BACKGROUND

Valdo is the oldest winery of Prosecco in Valdobbiadene, founded in 1926 by the Società Anonima Vini Superiori and purchased by the Bolla Family in 1938. Over 90 years of continuous innovation with an ongoing quest for quality and devotion to respecting the vineyards & wine-making traditions of the region, has helped to secure Valdo's position as one of the leading and most trusted Italian wineries specialized in Prosecco and sparkling wines.

APELLATION

Valdobbiadene Prosecco Superiore DOCG, Veneto, Italy

VARIETAL COMPOSITION

Glera (90%) and Chardonnay (10%)

TERROIR & VINTAGE NOTES

A precise selection of grapes from the most prestigious areas of the DOCG territory are harvested during the second half of September. In Valdobbiadene, the vineyards sit at an altitude of 820 feet and are composed of calcareous/clay and morainic (glacially formed) soils. In Conegliano, the clay soils have an altitude of 263 feet.

WINEMAKING

The grapes undergo a short maceration on the skins (closed press) followed by soft pressing with free-run must. The wine is produced via Charmat method in an extra-dry style (16 g/L dosage). The second fermentation starts with natural yeasts and lasts 150 days in stainless steel tanks where the pressure develops up to 5 bars.

TASTING NOTES

Ripe apple, pear, peach along with tropical fruits such as banana and pineapple are accented by floral notes. A well-balanced, pleasant, and harmonious palate with a medium-body and a long, persistent finish. Perfect pairing with risotto, white meat and after the meal with fresh peaches.

WINEMAKER

Gianfranco Zanon

TECHNICAL DATA

Acidity
5.2 g/L

Alcohol
11.0%

Residual Sugar
16 g/L



VALDO

DAL 1926 A VALDOBBIADENE



"THE HEART OF
PROSECCO"



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VALDO

MARCA ORO PROSECCO DOC ROSÉ BRUT
2019

BACKGROUND

Valdo was founded in 1926 by the Societa Anonima Vini Superiori and purchased by the Bolla Family in 1938. Over 90 years of continuous innovation with an ongoing quest for quality and devotion to respecting the vineyards & wine-making traditions of the region, has helped to secure Valdo's position as one of the leading and most trusted Italian wineries specialized in Prosecco and sparkling wines.

APPELLATION

Prosecco DOC Rosé, Veneto, Italy

VARIETAL COMPOSITION

90% Glera, 10% Pinot Noir

WINEMAKING & VINTAGE NOTES

The production area for this wine is within the Prosecco DOC area, 80-100 meters above sea level with alluvial and clay soils. The grapes for the Pinot Noir were harvested at the end of August and Glera mid-September. The Pinot Noir has one day of maceration and a subsequent soft pressing and the Glera has a soft pressing, both followed by fermentation in temperature controlled tanks.

AGEING

The vinification is in stainless steel with three months Charmat Method secondary fermentation. The wine rests in the bottle before release.

TASTING NOTES

Marca Oro Prosecco DOC Rosé Brut has a lovely pink hue and persistent perlage. On the nose, inviting floral notes lead to apple, pear and small red berries.

The palate is delicate, fruity, pleasantly harmonious with a long finish. This is perfect as an aperitif, and it pairs perfectly with pasta, fish and tartare. Serve in a large stem glass at approximately 42-45°F.

WINEMAKER

Gianfranco Zanon

TECHNICAL DATA

Acidity
5.2 g/L

Residual Sugar
12 g/L

Alcohol
11.0%



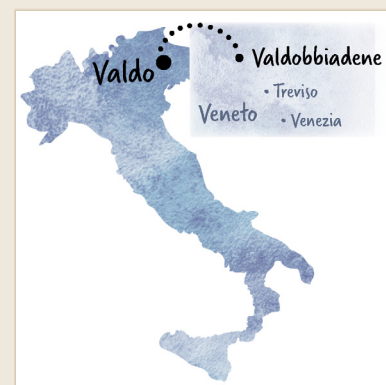
VALDO

DAL 1926 A VALDOBBIADENE



89 WINE SPECTATOR
March 2021
POINTS

89 PTS DECANTER 1/21



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CASA FARIVE CUVEE BRUT

Background

A **Cuvee Brut** with fresh, fruity, dry flavor, with a pleasant harmonious and fruity finish. The fruity characteristic is also present at the nose, with hints of white flesh fruits, where apple dominates, and hints of white flowers. It is excellent as an aperitif and throughout your meal, especially in combination with light dishes and fish.

Appellation

Veneto

Varietal Composition

Glera, Chardonnay

Winemaking

The Cuvee Brut is bottled after the wine undergoes two natural fermentation. The second phase is made with Italian or Martinotti method inside autoclaves, where the famous bubbles are originated

Tasting Notes

Color: Light straw yellow

Aroma: Deeply fruity with hints of apple and white flesh fruits.
Pleasant hints of white flowers.

Tasting Profile: Fresh, savory and dry with a pleasantly harmonic and fruity finish



Alcohol 11 %

Vintage NV

750ml



Orvino Wine imports, 11927 W. Sample Rd.
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Famiglia Staiti Prosecco DOC

Region

Vineyards situated on Prosecco DOC hills area

Grape variety

Glera (known as Prosecco) Yields

Max. 180 q/ha

Wine production process

Second ten days of September

Sparkling wine production process

Martinotti-Charmat method

Colour

Light straw yellow

Perlage

Fine and persistent

Aromas

Pleasantly fruity with hints of golden apple and elegant hints of acacia flowers.

Tasting

Fresh and smooth with a harmonic finish

Serving temperature

6°-8° C

Average data

Alcohol 11% vol sugars 16 g/l Acidity 5,6 g/l



Pigreco

Vintage 2018

Denomination: IGT Toscana

Grape: Red Blend Super Tuscan

Name of the Vineyards: Massa Marittima; Montalcino; Serre di Rapolano

Soil type: Sandy, rich in iron, with calcareous crusts; Marly; Silty-Clayey

Altitude: 100 m a.s.l.; 350 m a.s.l.; 300 m a.s.l.

Training system: Spur-Pruned Cordon

Planting density: 4.000 vines/ha – 7.200 vines/ha

Production: 1,10 kg/root-stock

Fermentation: Temperature Controlled, in Stainless Steel,
with the use of Selected Yeasts

Aging: 12 Months, in French Oak Barriques (50% new, 50% second use)

Bottles produced: 6.000



GREPPONE MAZZI

BRUNELLO DI MONTALCINO DOCG



Vineyards

Greppone Mazzi Estate vineyards in Montalcino.

Soil: high- and medium-lying hills with a clay-loam to loam-loam texture, rich in stones.

Altitude: from 210 to 460 meters above sea level.



Grape varieties

100% Sangiovese grosso, locally referred to as "Brunello"



Vintage 2015

An outstanding vintage. Winter and spring had plenty of rain to make up for the intense sun and heat during the summer: this allowed a perfect ripening of the grapes and a regular harvest.

First vintage: 1979



Vinification and ageing

The alcoholic fermentation and maceration aided by pumpover and délestage takes place in temperature-controlled stainless-steel vats. The wine ages for about 24 months in large casks. Before being bottled the wine rests for a short time in stainless steel vats.

Bottle ageing: a minimum of 4 months

Alcohol content: 15%



Tasting notes

Color: intense ruby red with garnet reflections.

Aroma: complex with hints of fruit such as plum, blackcurrant and cherries macerated in alcohol, enriched with notes of sweet tobacco and chocolate.

Tasting profile: opulent with distinctive red fruit, balanced between freshness and plush tannins. An elegant and enduring wine imbued with intensely spiced notes.



Why?

- This Brunello di Montalcino Docg exemplifies Ruffino's approach, based on century-long winemaking expertise coupled with artisan control over every step of production from vine to bottle.
- The vineyards are mostly located around the villa, in the so-called area of "Greppi" because of its landscape formed by steep, rugged hills. Other hectares of the vineyard are places in "Le Logge" area, in the southern area of the appellation.
- Sangiovese Grosso confers Brunello the power, longevity and elegance for which it is still famous in the world. Only the best grapes are selected for this wine.



Wine Spectator



JAMES SUCKLING.COM



Vinum EXTRA



SILVER MEDAL

Decanter World Wine Awards



RISERVA DUCALE ORO

CHIANTI CLASSICO GRAN SELEZIONE DOCG



Vineyards

Selected vineyards from the Ruffino Estates of Gretole and Santedame, located in the heart of Castellina in Chianti.

Soil: hilly land with impoverished soil of mixed clay and sand, abundant in stones and galestro.

Altitude: from 250 to 400 meters above sea level.



Grape varieties

Sangiovese 83%, Merlot 12% and Colorino 5%



Vintage 2016

A good vintage with a regular ripening and picking season.

First vintage: 1947



Vinification and ageing

Riserva Ducale Oro is produced with grapes meticulously selected during harvest. The alcoholic fermentation and maceration, aided by racking and délestage, took place in temperature-controlled stainless-steel vats for 21 days. The malolactic fermentation took place in concrete vats. Riserva Ducale Oro Gran Selezione was aged for about 36 months, including the first 12 months in concrete vats, followed by 12 months in large Slavonian oak casks and a final 12 months of aging in barriques used for four and more years.

Bottle ageing: a minimum of 3 months

Alcohol content: 14.5%



Tasting notes

Color: ruby red with garnet hues.

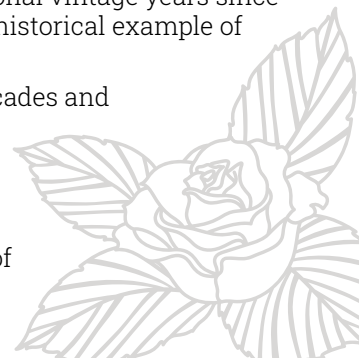
Aroma: intense notes of cherry, plum and violet stand out, unfurling a more complex bouquet with hints of eucalyptus, chocolate and black pepper.

Tasting profile: a wine of impressive structure with elegant tannins supported by nice acidity. The finish is characterized by pleasing sensations of sweet tobacco with a persistent finish that recalls clear hints of plum and balsamic notes. Riserva Ducale Oro will age gracefully for decades.



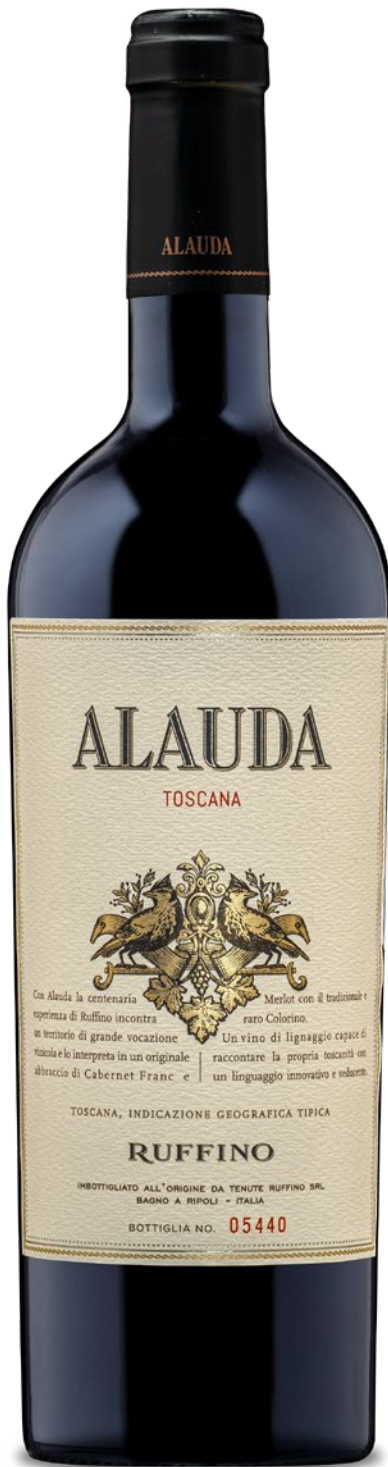
Why?

- Riserva Ducale Oro is released only in exceptional vintage years since 1947 and represents one of the best and most historical example of Chianti Classico Gran Selezione Docg.
- Riserva Ducale Oro is capable of ageing for decades and still today vintages from the 70's surprise the audience in vertical tastings.
- A multi-award-winning and international renowned wine, Riserva Ducale Oro is the truest expression of the Castellina subregion of Chianti Classico.



ALAUDA

TOSCANA IGT



Vineyards

The grapes come from single vineyards on the Poggio Casciano Estate: the Merlot from the Poggio al Mandorlo vineyard, Cabernet Franc from the Rapale vineyard and the Colorino comes from the Alexander vineyard.

Soil: abundant in clay, limestone and a small percentage of silt.

Altitude: variable from 290 to 450 meters above sea level.



Grape varieties

47% Cabernet Franc, 43% Merlot and 10% Colorino



Vintage 2016

A good vintage with a regular ripening and picking season.

First vintage: 2011



Vinification and ageing

The alcoholic fermentation and maceration aided by punching down and délestage takes place in temperature-controlled stainless-steel vats. The malolactic fermentation is carried out in new French barriques with repeated bâtonnage. Alauda ages in French barriques for about 24 months.

Bottle ageing: a minimum of 4 months

Alcohol content: 15.5%



Tasting notes

Color: deep red with hints of violet.

Aroma: intense ripe red fruit with complex secondary balsamic aromas.

Tasting profile: the Merlot yields overripe cherry and plum, while the Cabernet Franc gives herbal, smoky and spiced notes, and the Colorino balsamic overtones. The aging integrates the blend, providing gentle spices and elegant tannins. Alauda is an enduring wine with an impressive structure. This wine will age gracefully for decades.



Why?

- Alauda is the contemporary side of Tuscany's wine scene. A unique blend that expresses a unique terroir: three varieties from three crus and one soul for a wine that blends the past and the future.
- The story of Alauda started at the beginning of the new millennium, when Ruffino's agronomists identified a unique microclimate and soil types at the Poggio Casciano Estate, in Chianti Colli Fiorentini.
- Alauda is only produced in exceptional years to fully convey the traits of the terroir on top international grapes, while Colorino settles this wine in the timeless tradition of Tuscan reds.



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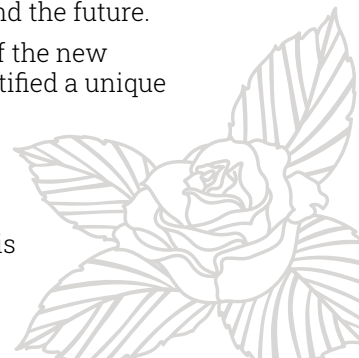


Best of Show

MUNDUS VINI



Wine Spectator 93



· SPIAGGIA · SPRITZ *Ready to drink*



SPIAGGIA SPRITZ APERITIVO ITALIANO - READY TO DRINK

Geographic area: Produced in our winery in San Pietro di Feletto (TV), in the heart of Prosecco area in the north east of Italy: Veneto Region.

Ingredients : Glera grapes with natural selected aromas.

Tasting notes: Sunset orange colour, at the nose it's refreshing and you feel the citrus notes and a pleasant fruitiness, when you taste it you can feel the fine bubbles and the special taste of the real italian craft Spritz.

Alcohol by volume: 8% vol.

Serving temperature: 5-7° C.

Serving suggestion: Spritz is a refreshing "aperitivo" served with ice and a slice of orange. It is always a good time to drink spritz.

Follow the steps:



Fill a wine
glass with
ice



Pour
Spiaggia
Spritz



Garnish with
orange slice
and enjoy!

DETAILS:

Bottle: 750 ml – glass bottle with mushroom cork

6 bottles case: 280 x 190 x 320 mm

Pallets: 80 x 120

Cases per layer: 16 cases

Cases per pallet: 96 cases

