

The North Hampshire Wine Society Blog



'New Italy'
Presenter: Eddie Lewis

22 July 2015

The very welcome return of Laithwaites' Eddie Lewis who brought along some modern Italian wines to highlight changes of style and improvements in quality – a great selection of modestly priced but very interesting wines

The wines

Whites

- 1. Alessandro Gallici Prosecco NV, Extra Dry** 11% £10.99
Nicely rounded slightly nutty palate, a relatively full mouthfeel for a Prosecco. (Extra Dry is not the driest style – that's Brut.) Mouthfilling and satisfying, nice and creamy, cut with a lemony tang. Very much liked around the room.

- 2. Trappolini 2014 Est! Est!! Est!!! di Montefiascone DOC** 12.5% £9.99
Zesty 'Italian' palate with some bitterness (in a good way) on the attack. Big acidity but reasonably well balanced with juicy fruit. Persistent, with a distinctively Italian almond finish. Some mild blossomy aromatics on the nose. Crisp, a bit like Muscadet but with a nuttier character.

- 3. Farnese Pecorino 2013, Terre di Chieti IGT** 13% £9.99
Noticeable legs on the glass. Restrained nose initially but it really opened out in the glass after a few minutes. Great balance on the palate between crisp acidity and fresh citrusy fruit, with a surprisingly soft herbal and hazelnut mid-palate. Elegant cool climate white with a persistent (though light) finish. Classy, much enjoyed by the group.

- 4. Villa Broglia 2014, Gavi di Gavi DOCG** 12.5% £12.49
There's some ordinary Gavi around, but not so here – I thought this was a revelation. Hand harvested with cool fermentation. The Cortese grape leapt out of the glass with minerality and almondy complexity. 'Floral nuts' and 'pears' were comments heard in the room. Rich nutty attack, bracingly fresh mid-palate, long finish. Splendid example at this price.

Rose

- 5. Collezione di Paolo Rosato 2014, Toscana IGT** 12% £8.49
Eddie told us an intriguing story about how the proprietor whose family name is Masi was compelled to remove his name from the label after representations from the more famous northern Italian producer with the same name. That aside, this is a lovely aromatic Tuscan rosata, 100% Sangiovese, fresh strawberry dominant on nose and palate, a pretty vibrant colour and a juicy finish. An uncomplicated but thoroughly well-made summer rosata.

Reds

- 6. Edizione Limitata Numero 3 2010, Chianti Classico DOCG** 13% £8.99
Deep morello cherry colour, perfumed cherry nose with some berry fruit. Big and full, 1 year in French oak. Smoky palate with a smooth dry (very Italian) finish and definite tannic grip. Spicy style, looks terrific value at this price as long as you're a fan of 'big' modern-style Chianti. 2010 was generally a v good vintage in Italy.
- 7. Fortium Salice Salentino 2013, DOC** 13% £5.99
Interesting comparison with the Chianti – the room felt this was an 'easier' wine to appreciate. 6m French oak, for drinking young. Opaque, dark ruby, v little rim. Soft ripe unctuous velvety palate, v little overt tannin, soft. 20% Malvasia softens the Negroamaro. Volcanic soil retains acidity. Hearty and concentrated but relatively uncomplicated. Liked in the room.
- 8. Farnese Ultima Edizione NV, Vino Rosso** 14% £10.99
Visually as black as any wine you've seen. Massive palate, dried fruit, herbs, spice, alcohol warmth on finish. Licorice. Smoky rather than oaky. A 'sticking plaster' character was noted in the room. Intense. A big ripe new world style user-friendly wine.
- 9. Paolo Monti Barbera d'Álba 2010, DOC** 15% £24.00
Overt nose leaps out of the glass. Northern Italian floral violetty palate, but modern and 'big'. Concentrated. For me, missing the delicacy of more traditional examples of Barbera d'Alba, but has all its characteristics, just writ large! 15% alcohol is massive even for 2010, and there's quite a lot of new oak in evidence here too. Could maybe do with a couple of years to see if it integrates more fully..

A really interesting selection of wines – a couple of the whites in particular showing the progress made in quality at these price levels.

The North Hampshire Wine Society Blog is by **Julia Shaw**