

Wines of Italy



St Ives Wine Club
October 20, 2022





VERNACCIA DI SAN GIMIGNANO DOCG

WINE DESCRIPTION

Vernaccia di San Gimignano represents the “Tuscany in White”, a century-old wine and the first DOC of Italy. Great care is taken to harvest the Vernaccia only when it has achieved complete physiological ripeness. The harvest is done entirely by hand and careful selection takes place in the vineyards before the grapes are transported to the winery on dry ice in order to preserve freshness until pressing.

TASTING NOTES

Straw yellow color. Complex nose featuring floral, citrus, tropical and mineral notes. A wine with a great structure, sapid, mineral, fresh and persistent.

FOOD PAIRING

Excellent with fish and white meat. Also suitable as an aperitif and with antipasti.



VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Vernaccia di San Gimignano DOCG
Vineyard size:	3 Ha
Soil composition:	Pliocene clayey soil with intrusion of calcareous sand
Training method:	Guyot, spur-pruning system
Elevation:	260 m a.s.l.
Vines/hectare:	2,800/Ha
Exposure:	South East
Age:	30 years
Harvest time:	Mid- End of September
First vintage:	1995
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	98% Vernaccia di San Gimignano, 2%, Trebbiano Toscano and Malvasia Bianca Lunga del Chianti
Fermentation container:	Stainless steel tanks (15 days at 16 °C)
Maceration technique:	Cold, before the fermentation, for 12 hours
Type of aging container:	Stainless steel vats of 30 Hl
Length of aging before bottle:	7 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	< 1.0 g/l
Acidity:	5.4 g/L
Dry extract:	19.9 g/L

PRODUCER PROFILE

Estate owned by:
Renato Spanu and Nadia Betti
Winemaker: Enrico Paternoster
Total acreage of vine: 29 (12 Ha)
Winery Production: 50,000 bts
Region: Toscana





FERRARI BRUT NV

The historic wine of Ferrari and a manifesto for the perfect combination of Trentino's terroir with Chardonnay grapes.

Denomination	TRENTODOC
grapes	100% Chardonnay, picked by hand between the end of August and the beginning of September.
length of ageing	Aged for an average of 24 months on lees, with yeasts selected from our own strains
production zone	Various communes in the Val d'Adige, the Val di Cembra and the Valle dei Laghi, in vineyards with south-eastern and south-western exposures on the slopes of the mountains of Trentino.
alcohol level	12.5% vol.
sizes available	0,375L ; 0,75L ; 1,5L
first year of production	1902

TASTING NOTES

appearance	A lively straw yellow with faint greenish highlights. Fine and persistent perlage.
nose	Fresh, intense, with a broad fruity note of ripe Golden Delicious apples, and wild flowers, underpinned by a delicate scent of yeast.
palate	Harmonious and well-balanced, with an attractive undertone of ripe fruit and hints of crusty bread.





CAMIGLIANO



SHEET
VINTAGE
2017BIO

Brunello di Montalcino

Sheet vintage 2017BIO

Controlled designation of origin



DESCRIPTION

SHEET VINTAGE 2017BIO

CLIMATE : The 2017 vintage was characterized by a mild spring with dry conditions, which contributed to anticipate the germination and flowering. From May the temperatures were higher than the seasonal average with no rain. The water stress, at first, impacted the vineyards in a positive way, especially the old ones, but the long lasting drought, together with peaks of temperature of 40 C and higher, challenged the grapes and their maturation. The positive aspect was that the grapes were very healthy, an essential precondition for organic production. The big heat of the summer had a break during the first week of August, with a decisive lowering of the temperature, what had a beneficial effect to the plants. The vintage 2017 can be considered a difficult one, as far as the quantity concerns, with a loss of production of about 25-30%. However, here in Camigliano, thanks to the job carried on in the vineyards during the spring and summer, and the precise selection of grapes during the harvest, we can assert that the vintage 2017 will be a very good one, as far as the quality concerns. The vinification were delicate, and the wines are expected to be fresh, intense and rich in polyphenols. The 2017 will be the first vintage officially certified organic

CONSORZIO DEL BRUNELLO RATING: 4 stars

HARVEST TIME: last week of September and first week of October

GRAPE: 100% sangiovese grosso

VINIFICATION: 5000 plants per hectare, cordon-trained and spur-pruned; fermentation in stainless steel at a controlled temperature with racking and delestage, maceration 21-25 days;

AGEING: 24 months in wood, French and Slavonian oak barrels from 30 to 60 hl

PRODUCTION: 170.000 bottles

ANALYSIS: ANALISI CHIMICHE: Alcool svolto(%): 15,03 Acidità totale (g/l.): 5,7, Acidità volatile (g/l.):0,64, SO2 Totale (mg/l.): 76 SO2 libera (mg/l.): 17 pH: 3,60, Estratto secco netto (g/l.) 33,9

DESCRIPTION: notes of ripe fruit that recall red plums, black cherries and black currant, accompanied by hints of licorice and bergamot. The Tannins are balanced, smooth and. proportionate to the vintage. The finesse, the acid component and the long persistence define the great aging potential of this wine.

GASTRONOMIC ACCOMPANIMENTS: : the elegance and harmonic body of the wine permit its combination with many complex and complicated dishes such as red meat, feathered and furry game also accompanied by mushrooms or truffles.

Brunello, in addition, is excellent with cheeses: aged tomes, parmesan, Tuscan pecorino. It also makes an excellent combination with meat dishes of international cuisine or with complicated sauces. Because of its characteristics, Brunello is also a pleasant meditation wine

2021



92

2017 MEDAGLIA D'ORO



2022



91

2021



92

2021



89





CHIANTI CLASSICO RISERVA



COUNTRY	Italy	APPELLATION	Chianti Classico DOCG
REGION	Chianti	WINEMAKER	Luca Francioni
GRAPES	90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot		

BACKGROUND

For well over 40 years, the Zingarelli family has dedicated themselves to crafting the finest wines, providing meticulous attention to the vineyards and championing Chianti Classico DOC. Established in 1973 by acclaimed Italian film producer Italo Zingarelli, Rocca delle Macie totals 600 hectares (1,500 acres) across six estates in Tuscany. Led today by Italo's son Sergio, his wife Daniela and two children, Rocca delle Macie is one of Tuscany's leading wine estates.

DESCRIPTION

COLOR: Ruby red tending towards garnet

NOSE: Rich, intense and complex notes of cherry, plum and spice

TASTE: Dry, soft, gently tannic with good structure

VINIFICATION

After careful selection, the grapes from Rocca delle Macie estates are vinified in the traditional method of Chianti Classico.

ANALYSIS

Alcohol: 13.5%

SERVING SUGGESTIONS

Decant one hour before serving. Serve at a temperature of 64°-68°F. Pairs well with red meat, roasts and game.

BOTTLE SIZES

750 ml



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Rosso di Montalcino

2020



Our Rosso Di Montalcino La Fiorita is made from Brunello vineyards grapes. They express a great introduction to Sangiovese from Montalcino and La Fiorita. Aged 20 months before being released, their balance will bring an experience of wanting to go further with our Brunello.

VINTAGE

2020

DESIGNATION OF ORIGIN

DOC

GRAPE VARIETIES

Sangiovese

PRODUCTION AREA

Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME

Poggio al Sole, Giardinello and 35% purchase grape from Poggio d'Arna ("in Fermage" Vineyard)

SURFACE

5 HA (PS & G) + 2 (PA)

EXPOSURE

South on all the vineyards

ALTITUDE (METER)

220 (PS) - 270 (G) - (450 PA)

SOIL

Tufo - clay (PS), Sandy Clay (G), Clay Loam (PA)

CULTIVATION SYSTEM

Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA

6500

GRAPE YIELD OF EACH PLANT

0,9KG

DATE OF HARVEST

September 9th (PS) - August 30th (PA) - September 15th (G)

TYPE OF FERMENTATION VATS

Concrete

FERMENTATION TEMPERATURE

Max 24°C

FERMENTATION AND MACERATION TIME

18 days

OPERATIONS DURING MACERATION

Delestage

TYPE OF YEASTS

Indegenious

TYPE AND CAPACITY OF AGEING CASKS

10 Months French oak Botte 37hl-26hl

AGEING TIME

12 months in wood, 2 months in concrete, 2 months in the bottle before release

NUMBER OF BOTTLES PRODUCED

18 000

~NOTES~



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