

CESARINI SFORZA - AQUILA REALE
RISERVA TRENTO D.O.C. 2001

A vintage Riserva made exclusively from Chardonnay grapes grown at 500 metres above sea level in the Maso Sette Fontane vineyard in the Cembra Valley. The soil here is detrital, lightly calcareous and not very deep, with a westerly exposure. The 2001 vintage was an outstanding one, with substantial differences between day and night temperatures in September that provided an excellent balance of acidity, sugar level, aromas and fruit.

Fermentation took place half in stainless steel and half in wood of various ages, while maturation on the yeasts lasted 72 months. The liqueur d'expédition was obtained from reserve wines kept in oak. With its fine perlage and rich bouquet, this is a Riserva of great refinement and elegance, but with a character that is undoubtedly typical of its origins in Trentino.

Rating: 92/100

www.cesarinisforza.com



A "BLACK" FERRARI FROM TRENTO

Trentino is confirming itself to be one of the most important areas in Italy for the production of Metodo Classico sparkling wines.

It produces over 8 million bottles of them each year and the production regulations are drawn up - and severely controlled - by a special Institute that safeguards the wines' quality.

Trentino has certain advantages in its favour: the position, altitude and conformation of its vineyards (all on foothill or mountainous sites); the presence for over a century of the doyen among Italy's sparkling wine makers; very powerful and well-structured cooperative groups, with a strong presence on international markets; and a vast network of small growers with vineyards that are essentially still cultivated entirely by hand.

Euposia has tasted the pick of the area's production, which you will find talked about in this newsletter.

Ferrari - Perlè Nero

For over a hundred years Ferrari has been "the" sparkling wine maker of Italy, and Chardonnay has always provided the base for its sparklers. But now things are not "only" that way. With the Perlè Nero, in fact, we have a Blanc de Noirs (therefore made from black grapes) that is positioned right at the top of the range. It is a superb, richly flavoured sparkling wine with great personality. Its fruity and toasty notes are perfectly balanced, making it very attractive and inviting. Definitely for drinking, right away. Serving suggestions: Seafood, fish, but also with mushrooms, cheese or meat dishes: in three words, "throughout a meal", especially if it is a refined one.

Denomination: Trento D.O.C.

Grapes: 100% Pinot Nero

Serve at: 10° C, as recommended by Mauro Lunelli

Producer: Ferrari F.lli Lunelli, Trento

Rating: 93/100

www.cantineferrari.it



METHIUS RISERVA 2002

The actual cellars of the company, situated at Mezzocorona in Trentino Alto Adige, date back to the beginning of the 20th century but the business started up by oenologists - and above all friends - Carlo Dorigati and Enrico

Paternoster was founded at the end of the 1980s. The Chardonnay, the principal variety used to make this Metodo Classico wine, is fermented in barriques. It offers a



pronounced, elegant nose: floral and vegetal notes of wild herbs are accompanied by a

faint and attractive balsamic nuance and by ripe fruit tones. The palate is rich and complex, with a finish reminiscent of hazelnuts and

almond pastries.

Long and persistent, it leaves a very satisfying sensation in the mouth.

Rating: 91/100

www.methius.it

CANTINA D'ISERA - 1907, TRENTO DOC.

Founded just over a century ago, the Cantina d'Isera's great strength lies in "its" indigenous variety par excellence, Marzemino. But its vineyards on the slopes of the Adige Valley also allow it to produce excellent Chardonnay for making high-quality sparkling wines. This one matures for no less than 38 months on its yeasts. It has a bouquet of flowers and crusty bread, and a long, persistent flavour. Its bubbles are fine and very appealing. Serving suggestions: finally, here is a wine that can really be drunk throughout a meal, even if you are not actually celebrating. With fish, seafood, white meats, salads, or even dry pastries: there are no limits!

Serve at: 10°-12° C

Grapes: 100% Chardonnay

Producer: Cantina d'Isera

Rating: 90/100

www.cantinaisera.it



NEXT NEWSLETTER WILL BE ISSUED ON 1ST FEBRUARY:
THE COMPLETE TASTING OF ALL THE AMARONE 2005

PODERE SAN CRISTOFORO,
CARANDELLE 2007

In the Province of Grosseto, in Tuscany, there is a newly-founded winery run by Lorenzo Zonin that is making products of great worth: it is called Podere San Cristoforo. The estate's 13 hectares under vine are cultivated without the use of herbicides or pesticides. This "Carandelle 2007 - I.G.T. Maremma Toscana ", produced entirely from Sangiovese grapes, was fermented in stainless steel and then matured for ten months in (used) barriques. On the nose, it reveals scents of bilberries and cherry preserve that mingle with more balmy, Mediterranean notes. It offers fresh, tangy fruit on the palate, with a minty, fruity finish. It goes splendidly with richly-flavoured pasta or rice dishes and soups, but also with the grilled meats that are typical of Tuscan cuisine, game and fairly mature cheeses.



Rating: 89/100
www.poderesancristoforo.it

TERRE DI LEONE - DEDICATUM, ROSSO
VERONESE I.G.T.

A new company has sprung up amid the gentle hillsides of the village of Marano di Valpolicella, in the Veronese denomination's Classico zone, which is interpreting the local grape varieties in a fascinating and innovative way.



Dedicatum is a wine containing no less than 14 types of grape, made from old vines - some of them growing wild - and from some rare, ancient cultivars present on the estate's property. The wine is fresh, with rich fruity nuances of raspberries, cherries and blackberries and strong spicy hints. It has an extremely easy-drinking style and reasonable length on the palate. Serving suggestions: red meats and local Lessinia cheeses,

in particular with moderately mature Monte Veronese D.O.P.
Blend: 14 varieties, all indigenous to the Valpolicella area
Denomination: Rosso Veronese I.G.T.
Serve at: 15° - 18°C
Producer: Terre di Leone, Marano di Valpolicella
Rating: 88/100
www.terredileone.it

LENA DI MEZZO, AMARONE CLASSICO 2005

At Fumane, in the heart of the Valpolicella zone - at 300 metres above sea level - the Monte del Frà company has taken over the Lena di Mezzo Estate, from which this Amarone comes. Its major qualities are its elegance, the sumptuousness of its aromas and perfumes and its very easy-drinking style. The Estate's technical staff is made up of Eligio Bonomo, oenologist Claudio Introini and agronomist Gian Piero Romana. Production is concentrated just on the typical wines of the terroir.

This Amarone Classico (there is also a single-vineyard Scarnocchio) offers, on the nose, notes of ripe red fruit (cherry in particular) as well as hints of spices and underbrush. On the palate it is rich, rounded and harmonious. Serving suggestions: It is very versatile: rich pasta and rice dishes, roast and braised meats, or fairly mature cheeses - but also with tuna steaks or octopus, obviously braised in Amarone!

Grapes: 80% Corvinone and Corvina, together with Rondinella and Molinara
Serve at: 18°-20° C

Producer: Monte del Frà, Sommacampagna

Rating: 92/100
www.montedelfra.it



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TASTING Ex...PRESS

"BRAND NEW AMARONE"

Vinitaly - Sunday April 5th, from 03.30pm to 5.30 pm
first floor - Palaexpo Veronafiere

Six youth wineries tell about the future of one of the most representative Italian wines. Translation service available

WHAT'S EUPOSIA?

Euposia-La Rivista del Vino is one of the most important Italian magazines dedicated to "wine". The word Euposia comes from ancient greek and it means "to drink well". It's a key-word, describing our philosophy, and all the passion and care we take in producing Euposia. Euposia magazine aims to describe the wine world and discuss the best wine producing methods - not only the Italian ones. Euposia talks about wine producers, who they are and where they come from. Euposia will show its readers their vineyards, cellars and wine-shops. This is Euposia's message since its first edition in December 2002.

Contact us on our website www.euposia.it or write us an email at redazione@euposia.it

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