

## Halesworth U3A Wine Group Dinner at the Olive Tree

### The Wines

#### **1) Montanha Reserve 'Love Pink' Brut Sparkling.**

Strong aroma of raspberry and blueberry. Produced in the Bairrada region of Portugal using the traditional (Champagne) method from a blend of Portuguese native grapes, Touriga Nacional and Baga. From the name, they are clearly targeting younger drinkers like us! Good with all starters and mains.

#### **2) Cento Cavalli. Grillo**

From the increasingly popular white grape Grillo and grown on hills overlooking Trapani in Western Sicily, this wine was fermented in stainless steel at cool temperatures to preserve the aromatic qualities of the fruit. Full bodied with citrus characteristics this will suit all the starters and mains although for some it might not work with the pork.

#### **3) Le Poggere Est Est Est**

From Lazio region of Italy, this blend of Trebbiano, Malvasia and the rare Rossetto produces a wine with aromas of apricot, pineapple, herbs, honey and marzipan. Nothing fancy here, just a pleasing refreshing fuller bodied white that will best accompany the lighter dishes tonight. But worth trying with the all the mains.

#### **4) Corvina Torre del Falasco**

A classic Italian red from Corvina grapes, the mainstay of Valpolicella, this wine was made by one of Italy's better cooperatives in the Veneto. Soft with good structure and the lovely bitter cherry notes expected from this variety, this will work well with the cured meats and all the mains, particularly the Spaghetti.

#### **5) Zolla Salice Salentino**

A Puglia blend of mainly Negroamaro with some Malvasia Nero. Having spent 8 months in second and third use barrels to soften the tannins this wine has notes of cherry, plum, spice and herbs and will work best with all the stronger flavoured mains.



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