

Tastings of Charlottesville



Presents:

FINE WINES OF ITALY AND AUSTRIA

Featuring:

VIGNAIOLI SELECTION



&

JWSIEGWINES



○ Denotes regions we are tasting tonight

De Conciliis

Donnaluna Fiano, 2007



Description: Mineral notes, honeyed with undertones of gooseberry. Aromas of peach, with an elegantly creamy finish.

Food Pairing: Perfect as an aperitif or with pasta, fish and white meats.

Weingut Sighardt Donabaum

S.DONA Gruner Vetliner Grand Select Atzber, 2006



Description: Attractive and exotic fruit aromas such as pineapple and mineral. Full bodied and intense. Good acidity and length on the finish,

Food Pairing: Seafood, chicken, veal, pork.

Weingut Sighardt Donabaum

S.Dona Riesling Grand Select Brandstatt 2006



Description: Concentrated tropical fruit aromas. Full-bodied on the palate. Good acidity level and long lasting, velvety finish.

Food Pairing: Excellent with sweet/sour dishes, Asian cuisine.

Peter Sölva & Söhne

Amistar Gewürtztraminer



Description: Aromas of roses, cloves and candied fruits. Full body with hints of honey on the palate and a long, dry finish.

Food Pairing: Shellfish, grilled fish and white meat and sushi.

Tenuta di Trecciano

Chianti Colli Senesi, 2007



Description: Deep ruby with violet hues. Scents of blackberries and marasca sour cherries. Soft, supple, velvety and substantial.

Food pairing: Excellent with simple meat dishes and pasta

Tenuta di Trecciano

I Campacci, 2003 Rosso di Toscana I.G.T.



Description: Beautiful nose showcasing the sangiovese's floral notes and berry fruit. Very dry with nice fruit and herbs. The merlot rounds out the edges for a smooth transitions and a 30 second elegant finish.

Food Pairing: Excellent with strong red meats, game and cold cuts.

Tenuta di Trecciano

Daniello, 2005 Rosso di Toscana I.G.T.



Tenuta di Trecciano



Description: Sangiovese and Cabernet blend with shades of pomegranate and purple. A persistent bouquet of violets and vanilla. Intense and fruity with a smooth and elegant finish. Suitable for long term aging.

Food Pairing: Strong red meats, game and well matured cheeses.

La Sala

Vin Santo di Chianti Classico, 2003



Description: Amber yellow, long and intense with undertones of dried fruit and spice. Full, harmonious and spicy.

Food Pairing: Drink on its own or pair with sweets.

Thank you for joining us this evening!
Don't miss this opportunity to purchase the
amazing wines you tasted tonight. Bill has
offered a generous discount for wine club
members, with further savings available if
any wine is purchased in quantities of 6
bottles or more. Please see the enclosed
order sheet.