

# Whoopee!

Winner of the

## ICON

monthly drawing for

**DINNER FOR 2:**

**EDWIN WALDBUSSER**

You can win, too.

Here's how:

Send an email with the subject line

### Glorious Food

Write **YOUR FULL NAME** and send to [trina@icondv.com](mailto:trina@icondv.com)

# Whoopee!

Winner of the

## ICON

monthly drawing for

**DINNER FOR 2:**

**HARRIS TURKEL**

You can win, too.

Here's how:

Send an email with the subject line

### Glorious Food

Write **YOUR FULL NAME** and send to [trina@icondv.com](mailto:trina@icondv.com)

wine

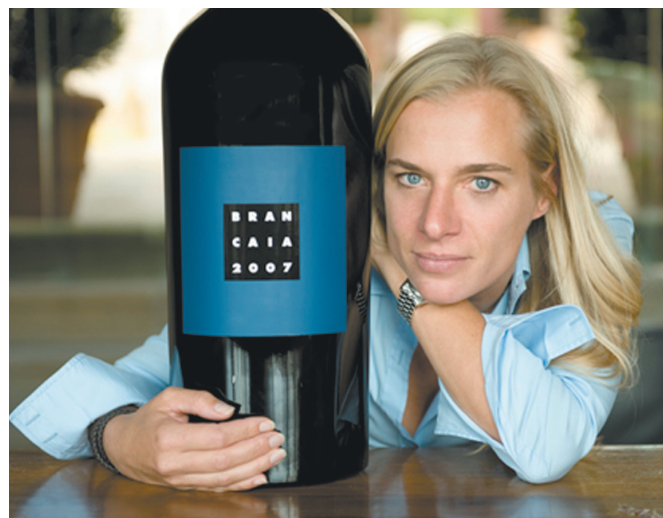
PATRICIA SAVOIE

## At Lunch with Four Italian Winemakers

DURING A TWO-WEEK PERIOD in March, four different Italian winemakers were in NYC showing their best wines. They all chose to host lunches at some of the city's top Italian restaurants. This is the best way to sample wine, which is at its best with food. Following are capsule descriptions of the wineries and of some of their nicest wines. An asterisk (\*) indicates a good value.

### BRANCAIA (Tuscany)

In 1981, Swiss couple Brigitte and Bruno Widmer fell in love with the abandoned Brancaia estate in Chianti and purchased it. Only two years later, Brancaia earned top honors in an important



Barbara Widmer.

Chianti Classico tasting. Now, they have three estates in Tuscany, including a winery in Maremma, near the Mediterranean coastline. Since 1998 Barbara Widmer, oenologist and daughter of the founders, has been responsible for the winemaking as well as for the vineyards on all three estates.

With Barbara at lunch at Del Posto restaurant in Manhattan, I tasted four of her red wines:

\*Tre 2010: A blend of 80% Sangiovese and 20% Merlot and Cabernet Sauvignon, the grapes come from the three estates. Dried cherries, dried flowers and spices and some smoke. Very easy drinking. (\$23)

Iltraia 2009: Made from 40% Cabernet Sauvignon, 40% Petit Verdot and 20% Cabernet Franc, this is a modern blend. It ages 18 months in French oak. Black currant, peach, plum, pepper. (\$50)

Chianti Classico Riserva 2009 – From their top Sangiovese grapes with about 20% Merlot, the wine ages 16 months in French oak. Black cherry, plum and a touch of dried herb. Smooth. (\$40)

Il Blu 2008: A blend of 50% Sangiovese, 45% Merlot and 5% Cabernet Sauvignon, the wine ages 20 months in French oak barrels. Black cherry, blueberry, black currant and herbs. (\$85)

### BERTANI (Agricola Gaetano Bertani e Figli) (Verona, The Veneto)

The Bertani family went through a sale of assets this past year to satisfy a family dispute, and now they have launched Agricola Gaetano Bertani e Figli (& Sons). The family has been making wine in the Veneto for over 400 years. In the 1850s, the Bertani family became the first to bottle and sell Veronese wines abroad, creating a worldwide demand for Soave, Ripasso and appassimento-style reds. Their focus is on "wines that are in every way a proud and true expression of the local terroir." Giovanni Bertani brought several of his wines for journalists to sample over lunch.

\* Tenuta Santa Maria Lepia Soave 2011: Fresh and clean, with pear, peach and herb notes. (\$21)

Tenuta Santa Maria Torre Pieve Chardonnay 2008: Nice tropical fruit notes from old vines, with a refreshing touch of acidity. (\$32)

\* Tenuta Santa Maria Valpolicella Ripasso 2009: Dry cherry fruit and dried rose petal, with some mushroom and forest notes. (\$32)

Tenuta Santa Maria Decima Aurea Merlot 2007: Made by the Amarone method, which means some of the grapes are dried somewhat before being crushed. Dried prunes, wild berries and hints of mocha and eucalyptus. (\$48)

### SCARBOLO (Friuli)

Valter Scarbolo is a legendary winemaker. From his 60+ acres of vineyards in Friuli he produces some fine wines from native varieties. I tasted several of his wines over lunch at Zampa, a small, still somewhat undiscovered Italian wine bar and restaurant in the West Village of Manhattan.

\* Pinot Grigio 2011: Meyer lemon, pear, apple and honey aromas and flavors with a tart edge. A fine Pinot Grigio. (\$15)

\* Friulano 2011: Tocai Friulano is a native here and this is a great representation of it. Almond and flowers. (\$17)

\* Pinot Grigio XL 2009: The shimmering copper color comes from the ageing of the wine with the grape skins for 9-12 months. Aromas of flowers and wild strawberry. Spice notes. Can be drunk as an aperitif or with seafood. (\$20)

Merlot 2010: Blackberry and violets. (\$15)

\* Refosco 2008: This is an ancient Friulian grape and Scarbolo makes one of the best. Earthy, spice, blackberry jam. (\$34)

### TENUTA DI BIBBIANO (Tuscany)

Tommaso Marrocchesi Marzi, an owner and winemaker at Tenuta di Bibbiano, entertained journalists at Maialino in Manhattan's Grammercy Park Hotel. His family has owned the estate, in the Chianti Classico region, since the mid-1800s. He and his brother are producing some top Chiantis, emphasizing the special character of the land.

\* Chianti Classico 2010: Sour cherry with a hint of tar. Earthy. (\$15)

\* Chianti Classico Montornello 2010: Fruity with some menthol notes. Lush and full bodied. (\$17)

Chianti Classico Vigna del Capannino Riserva 2009: Dry with very ripe black cherry. (\$25) ■

Patricia Savoie is a wine and culinary travel writer.  
Email: [WordsOnWine@gmail.com](mailto:WordsOnWine@gmail.com)