

Please join us on Friday, February 12th from 4-7PM for a taste of Italy!

These wine are from the Veneto Region of Italy.

Cost is \$25.00 for all six wines - remember you can share!

We'll have plenty of tasty morsels for you to enjoy with these wines!

We hope to see you here!!

Info. about Amarone:

Amarone della Valpolicella, usually known as Amarone, is a typically rich Italian dry red wine made from the partially dried grapes of the Corvina (40.0% ^ 70.0%), Rondinella (20.0% ^ 40.0%) and Molinara (5.0% ^ 25.0%) varieties. The Grapes are harvested ripe in the first two weeks of October, by carefully choosing bunches having fruits not too close to each other, to let the air flow. Grapes are allowed to dry, traditionally on straw mats. This process is called appassimento or rasiato (to dry and shrivel) in Italian. This concentrates the remaining sugars and flavors and is similar to the production of French Vin de Paille. The pomace left over from pressing off the Amarone is used in the production of Ripasso Valpolicellas.

Here are the wines:

N/V Trevisiol Extra Dry Prosecco \$14.50

A note on the Prosecco style: consistent with the Italian white winemaking tradition, sparkling wine from this region tends to be lighter and less cloying than French-style Champagne. Even the tiny „frizzante%” (as compared to larger „spumante%” style) bubbles further encourage Prosecco,s truly refreshing quality.

2007 Terre di Gioia Pinot Grigio \$14.50

This Pinot Grigio is crisp aromatic and refreshing; it has hints of melon and pineapples with an almond finish it comes from the Carnic Alps. Friuli in the North Eastern part of Italy. Perfect as an aperitif or with pasta/fish dishes.

2005 Cecilla Beretta Valpolicella Ripasso \$22.50

2003 Villa Borghetti Della Valpolicella Amarone \$30

2004 Bertani Villa Arvedi Amarone \$50.

Taste: The aromas carry through onto the dry, full bodied and well structured palate. An approachable Amarone, with vibrant red fruit flavors, soft, supple tannins and a memorable finish. Serving Suggestions: An outstanding match with roast meat and game, as well as hearty, flavorful cheeses served with figs and nuts.

2003 G. Lonardi Amarone della Valpolicella \$64.

Imported by Small Vineyards This is a rich, decadent and polished Amarone...come and give it a try!!!

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