



## The Wine Lovers Club of Malta and Gozo

### October Session Report

**Session Theme:** Sangiovese

**Date:** 25.10.2022

**Location:** Xara Lodge

**Number of diners:** 37

**Menu:**

- Chef's Selection of Two Cold Canapes
- Risotto Margherita - *Mozzarella di Bufala, Kalamata Olives, Tomatoes, Oregano*
- Textures of Butternut from the Xara Gardens
- Duo of Pork Fillet and Cheek - *Compressed Beets, Salsify, Carrots, Sauce Fuot*
- Buddha's Hand Savarin - *Ricotta, Pistachio, Berry*
- Petits Fours

**Food Scoring: 8.3/ 10**

		Wine	Region	Vintage	Varietal	Voting Out of 20	Retail Price	Importer	Consumption
Aprtf	Rose	Guerrieri Extra Dry	Metauro Marche	NV	Sangiovese 100%	15.6	€12.89	Briffa Wines	7
A	Red	Guerrieri Galileo Riserva	Colli Pesaresi Marche	2019	Sangiovese 100%	14.9	€14.50	Briffa Wines	7
B	Red	Despatch	San Niklaw	2012	Sangiovese 100%	16.5	€47.00	San Niklaw Estate	8
C	Red	Cepparello Isole e Olena	Toscana	2016	Sangiovese 100%	15.4	€89.00	Farsons	8
D	Red	Brunello di Montalcino La Poderina	Toscana	2017	Sangiovese 100%	15.3	€54.28	Marco Vella Wines	7
						<b>Average</b>	<b>15.04</b>	<b>Average per member</b>	1.0 bottles

**Wine selection team leader comments:**

Another well attended event with positive comments on the food and, more importantly for us, on the wines of the evening.

I thought that the menu offered again went very well with the wines we had planned. Sangiovese is a wine with a relatively high acidity and medium tannicity. This makes it a good accompaniment for meat dishes tending to be on the rich side as well as with tomato-based dishes.

Sangiovese – the name comes from Latin “the blood of Jupiter” is the dominant red grape of central Italy, particularly in Tuscany where it is the primary, if not the only grape in wines such as the Brunello and the Rosso di Montalcino, Chianti, Vino Nobile di Montepulciano, Morellino di Scansano and the modern Supertuscans. It is also grown in Corsica where it is known as Nielluccio, France, Tunisia, Greece, Israel, Turkey, Switzerland, California, Ontario, Argentina, Australia and of course Malta.

It was a pleasure for me to see that Malta's Despatch was your first choice with an advantage of over 5 percentage points over the second placed. This shows the usefulness of il-Qatra's Blind Tasting method where a Maltese wine 'beat' two important wines from the region the grape calls home – a kind of repeat “Judgement of Paris” or rather “the Judgement of Malta”

I also found that the sparkling Rose and the 'simple' Sangiovese Riserva from Guerrieri well made, enjoyable and very good value for money. It was our team's intention to offer such a wide range and it was interesting to note that between the lowest vote and the highest – again congrats John Cauchi – there was only just over 7.5 percentage points when the price difference between the cheapest and most expensive was 600%

Iro Cali-Corleo

# IL-QATRA

<b>Wine:</b> Guerrieri Extra Dry Rose (Sparkling)	<b>Region:</b> Metauro Valley, Marche, Italy	
<b>Vintage:</b> NV	<b>Varietal:</b> 100% Sangiovese	
<b>Alcohol Content:</b> 12%	<b>Price:</b> €12.89	
<p><b>Tasting Notes</b></p> <p>Light pink colour with delicate aromas and flavors of citrus, stone fruit and red berries and a hint of licorice. It has a high concentration of small bubbles that create a fine mousse</p> <p><b>Description</b></p> <p>Spumante Rosé Extra Dry is a crisp, fresh and elegant sparkling wine made from well-known classic Italian grape variety Sangiovese.</p> <p>The wine comes from the Guerrieri Family Vineyard, a family of wine producers in the Marche region on the east coast of central Italy, close to the city of Pesaro. The family has produced wine, olive oil, cereal, pasta and honey for 6 generations since 1800.</p> <p>The production per plant is 3 kg with an early harvest in the second half of August. Vinification and fermentation - soft pneumatic pressing to preserve the integrity of the grapes. Vinification in temp controlled steel. Charmat method is used to obtain the perlage.</p> <p>The Guerrieri motto is to produce wine with great respect for nature and the environment, working with sustainable production manifested by only using vegetal nitrogen fertilization and planting cover crops between the rows of vine. They are also fully self-sufficient in clean energy from their own solar panels.</p>		

<b>Wine:</b> Galileo Riserva DOC - Guerrieri	<b>Region:</b> Colli Pesaresi Marche Italy
<b>Vintage:</b> 2019	<b>Varietal:</b> 100% Sangiovese
<b>Alcohol Content:</b> 14%	<b>Price:</b> €14.16

**Tasting Notes**

A deep, ruby red color. On the nose, intense fruity notes of blackberries, cherries and some spices. In the mouth, the taste is fresh, with delicate tannins - a soft attack, full and well-rounded. Same impressions as in the nose with spiciness, some wood and cherry. Fairly persistent finish

**Description**

The Riserva *Galileo* red wine of the Guerrieri company is produced in the province of Pesaro and Urbino on an estate which, in addition to wine, has also been producing oil and cereals for many generations.

Production and harvest: early thinning of the grapes is carried out to obtain a production per plant of 1.5 kg. There is a late and hand selected harvest. The Sangiovese grapes first undergo a maceration on the skins for 15 days. Subsequently, the wine is vinified in controlled temperature steel and is aged in large Italian oak barrels (Botte) for 12 months, following which it is cellared for a further 12 months in the bottle.



# IL-QATRA

<b>Wine:</b> Despatch - San Niklaw	<b>Region:</b> Malta
<b>Vintage:</b> 2012	<b>Varietal:</b> 100% Sangiovese
<b>Alcohol Content:</b> 13.5%	<b>Price:</b> €47

**Tasting Notes**

The wine is a clean ruby red colour. The nose is elegant providing generous red fruit notes intertwined with spicy notes with particular prominence of fennel which is reminiscent of the Maltese countryside. On the palate this wine is well balanced and takes on pleasant oak aromas in the course of its aging which complement its fruit and spice notes making it a refined experience

**Description**

This wine is made from the Sangiovese Grosso clone and grown at the Ras il-Wied vineyard. The San Niklaw estate is a family-owned property located in the South-East of Malta. At its very heart sits a 17th century chapel dedicated to St Nicholas which is attached to a traditional country residence. The estate is composed of vineyards, an olive grove and a modern winery, including an underground cellar dating back to the late 19th century. The Cauchi family carefully select the grape varieties in order to obtain maximum expression within the context of the terroir. Syrah, Sangiovese, Mourvedre and Vermentino were planted to produce limited quantities of wine with an absolute drive towards top quality, and all the fruit used by the San Niklaw winery are grown exclusively on their own estate and hand harvested. San Niklaw are committed to the conservation of the land passed on to us by our forefathers which shows the respect, passion and hard work which produces such outstanding wines.



<b>Wine:</b> Cepparello - Isole et Olena	<b>Region:</b> Tuscany
<b>Vintage:</b> 2016	<b>Varietal:</b> 100% Sangiovese
<b>Alcohol Content:</b> 14.5%	<b>Price:</b> €89

**Tasting Notes**


This Cepparello is dense, dark and initially very closed in on itself. On the nose, black cherry, plum, lavender, spice and cedar. On the palate it is full bodied and elegant with notes of mature Marasca cherry, black plum, espresso, orange zest and spice while fresh acidity keeps it balanced with still fairly tight-knit tannins. floral and spice notes punctuate the super-refined finish

**Description**

The fruit was brought in during the second week of October, which was pretty much optimal at Isole e Olena. The 2016 spent 20 months in French oak, with a bit less than 30% new oak, and a few months in cask prior to bottling. This barrique-aged Sangiovese is classified as an IGT because at the time of its creation in the 1980s a wine comprising 100% Sangiovese could not legally be labelled as Chianti. This 2016 vintage was awarded 97/100 by Robert Parker, 95/100 by James Suckling and 3 Bicchieri by Gambero Rosso among many other similarly high awards.

The Isole et Olena Estate, run by Paolo de Marchi for 45 years, is a Tuscan property that has seen a dramatic rise in quality over the last few decades. Paolo's family, originally from Piedmont, purchased the estate in the 1960s. The estate was purchased by the EPI group recently, who have expertise in Tuscany, also owning the famed Montalcino estate Biondi-Santi.

The estate also produces a Chianti Classico and a Vin Santo, as well as some excellent wines on the Collezione de Marchi label, including a Syrah called Eremo, a Cabernet Sauvignon and a Chardonnay.



# IL-QATRA

<b>Wine:</b> Brunello di Montalcino – La Poderina	<b>Region:</b> Toscana
<b>Vintage:</b> 2017	<b>Varietal:</b> 100% Sangiovese
<b>Alcohol Content:</b> 14.5%	<b>Price:</b> €54.28

**Tasting Notes**

The nose is of intense forest fruits, espresso, and spice aromas The palate highlights this muscular yet structured wine which offers dark fruit raisins, liquorice and roasted coffee bean alongside tightly wound, grainy tannins. The finish is long

**Description**

Tenute del Cerro owns the La Poderina estate in Montalcino. They are an Italian wine producer with land in Umbria and Tuscany, covering around 600 hectares (1482 acres) of vineyard in total. This is divided into four wine estates: Fattoria del Cerro, La Poderina and Monterufoli in Tuscany, and Còlpetrone in Umbria.

The La Poderina estate in Montalcino, which makes a standard Brunello di Montalcino, the Poggio Abate Riserva (in exceptional years), a Rosso di Montalcino and a sweet Moscadello di Montalcino.

La Poderina is fermented in temperature controlled stainless steel vats with maceration carried out on its lees. It is aged for 20 months in steel and then for a further 24 months in oak barrels. James Suckling gave this 2017 94/100 and Robert Parker 92/100. Internationally it has won many awards including gold and silver medals

However, Fattoria del Cerro in Montepulciano is the core estate, and it is the largest private estate producing Vino Nobile di Montepulciano with 93ha (229 acres). The estate makes three wines under the Vino Nobile title – the regular wine, a Riserva, and the single-vineyard Antica Chiusina cuvée. Fattoria del Cerro also makes a Rosso di Montepulciano and a Chianti Colli Senesi as well as red and white wines under the Toscana IGT designation.

Near Pisa, the company owns Monterufoli, a country estate with vineyards that produce a Vermentino wine and the Monterufoli Val di Cornia red wine and in Umbria, the Còlpetrone estate produces two dry Sagrantino di Montefalco red wines, a sweet Sagrantino and a Montefalco Rosso. A second estate in Umbria is devoted to olive oil production.

