

IL-QATRA

April 2023 Session Report

Session Theme: Sicily

Date: 25.04.2023

Location: Xara Lodge – Rabat


Menu:

- Jerusalem Artichoke Risotto - Spinach & Parsley Puree, Pancetta Lardons, Parsnip Crisps & Parmesan
- Sticky Pork Belly - Kimchi Sauce, King Oyster, Celeriac Mush, Broccoli Rub
- Pan Seared Duck Breast - Braised Red Cabbage, Orange Scented Baby Carrot, Potato Terrine, Vanilla Jus
- Citrus Flavoured Savarin - Mango Cremeaux, Passion fruit Sauce, Fresh Berries
- Petit Fours

Food Scoring: 8.2 / 10

		Wine		Region	Vintage	Varietal	Voting Out of 20	RRP	Importer	Consump tion
Aptf	White	Occhipinti	SP 68 - White	Sicily	2020	Terre Siciliane	15.8	€23	Philippe Martinet	6
A	Red	Duca di Salaparuta	Duca Enrico	Sicily	2019	Terre Siciliane	16.0	€65	P Cutajar	10
B	Red	Terre Nere	Calderara Sottana	Sicily	2018	Etna Rosso	14.0	€51	Farsons	7
C	Red	Occhipinti	Grotte Alte	Sicily	2021	Cerasuolo di Vittoria	15.3	€63	Philippe Martinet	7
D	White	Tasca D'Almerita	Vigna San Francesco	Sicily	2016	Terre Siciliane	16.7	€42	Farsons	10
Average							15.6	€49	Average per member	1.21

Wine: Occhipinti - SP 68 - White	Region: Sicily - Terre Siciliane
Vintage:	Varietal: Moscato Di Alessandria 60% Albanello 40%
Alcohol Content:	Price: € 23
Tasting Notes Occhipinti SP68 Bianco 2018 is an aromatic and elegant white wine. The nose presents memories of Mediterranean herbs and white flowers accompanied by a fruity note that combines aromas of pink grapefruit, lychees and white peaches. On the palate it is a light and frank wine, with a fresh and almost herbaceous note and with a dry finish.	
Description Arianna Occhipinti is a vigneron in Vittoria, Sicily who inherited her passion for the vine and wine at the young age of 16 when she attended VinItaly with her vigneron uncle of another iconic winery, COS. Though Arianna studied oenology at the University of Milan and understands all the science and technical aspects of winemaking, for her, winemaking is all about farming. She began making wine in her home area of Vittoria, Sicily in her early 20s. The indigenous Frappato grape amazed her: she saw its potential for making high quality delicious red wines that were elegant and floral, lighter and fresher than the bold and ultra ripe Nero d'Avolas that had defined Sicilian wine up to that point. She has carved out a niche and defined her style as one of finesse, elegance and aromatics. When she released her first vintage in 2006 she was just 24 and had only one hectare of vines, which has since grown to the 18 hectares she farms today. She practices organic and biodynamic viticulture and takes a minimal approach to winemaking. She hand harvests only healthy grapes, relies on spontaneous fermentation, does not use new oak and uses minimal sulfur.	



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Wine: Tasca D'Almerita Vigna San Francesco	Region: Sicily - Terre Siciliane
Vintage:	Varietal: 100% Chardonnay
Alcohol Content: 13.5%	Price: € 42

Tasting Notes


"The 2019 Chardonnay Vigna San Francesco is luxuriously rich while painting within the lines of refinement, as gingery spice, crushed oyster shells, Italian buttercream and citrus-tinged pear form its seductive bouquet. This communicates a sense of opulence, but also harmony on the palate, casting silky, medium-weight textures across the senses, with mineral-tinged orchard fruits and pretty inner florals that cascade throughout. There's a sweet and sour interplay that lingers through the finale, as zesty green citrus and hints of Granny Smith apple slowly fade. There is simply so much pleasure to be had from this immaculately balanced Sicilian Chardonnay." VINOUS.

Description

The San Francesco vineyard was planted in 1985 by Lucio Tasca, in the lower portion of the slope, on a more fertile soil than the Regaleali average due to a deeper active layer and greater freshness, due to a lower drainage of the rain water. The clonal material comes in part from Burgundy. The parcel covers about 5 hectares, with a planting spacing of 2.60 meters by 1.20 meters (3,200 plants per hectare), at an altitude between 520 and 532 meters. The substrate of origin consists of clayey-sandy sediments, the texture is clayey, slightly calcareous, with a slightly alkaline reaction (pH 8.1). It is a very thick, well structured soil, but the roots do not exceed 70 centimeters in depth. The soil has a normal content of organic matter and is rich in mineral salts, magnesium and potassium in particular, with a good quality of phosphorus. The vines are espalier, with double Guyot training system. The fermentation of the grapes is carried out in 350 liter French oak barrels, with daily batonnage for the first 10-15 days, then weekly for the remaining 8 months of aging. Chardonnay is a very early variety and Regaleali usually reaches its ripeness between the end of August and the first days of September, with little variation from vintage to vintage. In 1985 Lucio Tasca d'Almerita decided to deal with the most celebrated white grape in the world. After an initial experimentation with rooted cuttings also arrived from Burgundy, he planted 5 hectares of Chardonnay in the lower part of the San Francesco hill, at about 500 meters above sea level, with rich soils originating from fluvial sediments suitable for white structured grapes. Able to combine the most savory and fresh part with a good balance.



Wine: Tenute delle Terre Nere - Calderara Sottana	Region: Sicily – Etna Rosso
Vintage:	Varietal: 100% Nerello Mascalese
Alcohol Content: 14%	Price: € 51
Tasting Notes Aromas of French oak, camphor and Mediterranean brush lead the nose. Reflecting the aromas, the linear palate features coconut, vanilla, raw oak and cranberry before a saline finish. Taut, fine-grained tannins provide support. <i>KERIN O'KEEFE</i>	
Description Tenute delle Terre Nere is the fruit of over 30 years of passion and work in the world of fine wine. And an extraordinary location, as well - this "island within an island" that is the Etna. A place where nature is prodigal but also severe. And here we try with all our passion to express as purely as possible the refined and multifaceted microcosm of this ancient volcanic land. With respect, care and hard farm work, always in organic balance. The estate's philosophy is simple. Given an extreme climate, in order to obtain the best and most consistent ripening, our attention must focus on vineyard management. The finest workmanship in all aspects of viticulture is the first thing that sets us apart. And what enables us, bringing home exceptionally fine grapes, not to be invasive in our cellar work. A work best described as aimed above all at expressing the character of our varieties in their specific terroir. A great team, a delicate hand and a heightened sensibility, as well.	



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Wine: Occhipinti – Grotte Alte	Region: Sicily - Cerasuolo di Vittoria
Vintage:	Varietal: Nero D'avola 50% Frappato Di Vittoria 50%
Alcohol Content:	Price: €63


Tasting Notes

Among the best and most subtle expressions of Cerasuolo di Vittoria, Grotte Alte is not by chance among the few to boast the maximum allowed by the Frappato disciplinary. Dark ruby red, the nose consequently expresses more subtlety and grace than fruit and sweetness, with a Mediterranean and deep outfit. The spicy, herbaceous, vegetable scents accompany the fruity notes, and are counterpointed by marine puffs, myrtle, earth, licorice, tobacco. In the mouth it is of extraordinary elegance, dynamic and taut, enveloping but fine and precise.


Description

Located in Sicily's south-eastern Val di Noto province, the Occhipinti family is synonymous with the Frappato grape that underpins Sicily's only DOCG: Cerasuolo di Vittoria. Arianna kicked off in 2004, making wines in a family farmhouse, before transferring, in 2013, to a purpose-built winery, where her 22 hectares of Frappato and Nero d'Avola, along with one-and-a-half hectares of intense Albanello and Zibibbo white grapes, are vinified using cement and Stockinger barrels (Slavonian, German, Austrian oak).

Grotte alte is a territory: the limestone ridges on which Vittoria, Arianna's hometown stands. But it is also a wine – Cerasuolo Di Vittoria – the result of Frappato (50%) and Nero d'Avola (50%) grapes. Arianna describes it as a mediterranean wine that preserves the taste of the sea and all the air and the Iblei Mountains thermal excursions. This is a harmonious wine which has experienced long ageing. An ambitious, elegant and proud wines.



Wine: Duca Di Salaparuta – Duca Enrico	Region: Sicily - Terre Siciliane
Vintage:	Varietal: 100% Nera d’Avola
Alcohol Content: 14%	Price: €65
Tasting Notes Aromas recalling French oak, underbrush and a whiff of eucalyptus lead the nose. On the rounded, medium-bodied palate, polished, fine-grained tannins accompany blackberry jam, carob and blood orange before a rather drying finish. Kerin O’Keefe" - 92/100, Wine Enthusiast	
Description This Nero d'Avola "Duca Enrico" from Duca di Salaparuta sicilian Winery is the flagship wine of the Company, produced on the SuorMarchesa estate in the central southern area of the island: the grape variety used for the production of this wine is 100% Nero d'Avola, the vineyards are located on soils of mixed limestone-siliceous composition located at about 200 m u.s.l and benefit from a climate characterized by mild winters and dry springs/summers. The harvest takes place only after the perfect ripening of the berries, followed by the phases of destemming and maceration at a controlled temperature for about ten days. Maturation takes place in French oak barrels for a minimum of 18 months, a phase necessary to ensure that the wine acquires its own distinctive character. The following further 18 months of bottle aging serve to complete the typical organoleptic bouquet of the product.	



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