

# IL-QATRA

## October 2024 Session Report

**Session Theme:** Amarone style

**Date:** 22.10.2024

**Location:** Quadro Restaurant

**Menu:**

- Smoke duck breast, foie gras bavarois, sour cherry compote, sea buckthorn gel.
- Braised Beef cheeks, ginger aquarelle risotto, caramelized carrots, apricot gel.
- Coconut Malibu cheesecake, pineapple gel, lime and pineapple sorbet.

**Food Scoring: 8.6/ 10**

		Wine	Region	Vintage	Varietal	Voting Out of 20	Retail Price	Importer	Consumption
Aprtf	Rose	Bardolino Fior di Rosa Rizzardi	Italy	NV	Blend	15.23	€9.50	Farsons	4
A	Red	Zenato Valpolicella Ripassa Superiore	Italy	2020	Blend	15.09	€26.99	M&Z	6
B	Red	Zenato Amarone della Valpolicella	Italy	2018	Blend	15.95	€52.00	M&Z	7
C	Red	Amarone della Valpolicella Villa Rizzardi	Italy	2016	Blend	17.14	€82.87	Farsons	7
D	Red	Primus	Malta	2018	Blend	15.77	€70	Marsovin	7
Average						15.84		Average per member	1.4

<b>Wine:</b> Bardolino Fior di Rosa Rizzardi	<b>Region:</b> Veneto, Italy
<b>Vintage:</b> NV	<b>Varietal:</b> 70% Corvina, 20% Rondinella, 5% Molinara & 5% Molinara
<b>Alcohol Content:</b> 12%	<b>Price:</b> €7.29
<b>Tasting Notes:</b>	
Clear orange colour. Redcurrant and cherry on the nose, followed by some peach and floral notes. Balanced and clear on the palate, tangy perlage, mouth-watering, delicately texture and well-integrated acidity, medium-long finish.	
<b>Description:</b>	
This family estate was founded in 1791 by Count Vincenzo Guerrieri who developed his wine and olive business in the inland areas of Bardolino. The estate remained in the family until the last descendant, Giuseppina Guerrieri, married Carlo Rizzardi in 1913 and the name Guerrieri-Rizzardi was created. The first vintage with that label was in 1914. After the second world war Count Antonio Rizzardi managed and developed the farms, moving from polyculture to growing grapes in a more progressive way. The Soave estate was purchased in the 1970s and included the cellar located in the rural village of Costeggiola, where the grapes from all their vineyards are still vinified.	



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<b>Wine:</b> Zenato Valpolicella Ripassa Superiore	<b>Region:</b> Veneto
<b>Vintage:</b> 2020	<b>Varietal:</b> Corvina 85%; Oseleta 5%; Rondinella 10%
<b>Alcohol Content:</b> 14%	<b>Price:</b> €26.99
<b>Tasting Notes:</b> The nose is expressive with a mix of ripe black cherry, dried plum, redcurrant, dried herbs and a hint of spice and black pepper emerge. On the palate it has velvety well-integrated tannins with flavours of juicy blackberry, cherry compote, and fig The wine has bright acidity to balance the fruit and ends with a medium length finish.	
<b>Description:</b> Zenato is an important producer in the Veneto region of northeast Italy, with estates in the <u>Lugana</u> and Valpolicella regions. It is particularly known for its Amarone della Valpolicella wines, although it makes a range of other wines, from Pinot Grigio and Soave to varietal Corvina wines. Valpolicella Ripasso is a fruity, complex red made using the ripasso method by combining leftover lees from Amarone production with standard Valpolicella wine for a second fermentation that slightly increases the alcohol content and gives the wine deeper colour and more complex aromas. Ripasso is refined in tanks for six months and then aged in French allier tonneaux for eighteen months. The wine spends an additional six months in bottle before it is released.	
Average critic review <b>91/100</b>	



<b>Wine:</b> Zenato Amarone della Valpolicella	<b>Region:</b> Veneto
<b>Vintage:</b> 2018	<b>Varietal:</b> Corvina 85%; Oseleta 5%; Rondinella 10%
<b>Alcohol Content:</b> 16.5%	<b>Price:</b> €52.00

**Tasting Notes:**

On the nose there are raisins, sour cherry and varnish. On the palate, there are fine-grained tannins that are mouth-filling and extremely long on the tongue. As expected it is very aromatic -dried red and black fruit, including dates, together with a spicy layer of nutmeg and pressed flowers. Full-bodied with a bright, saline mineral note that remains in the lengthy finish

**Description**

This Amarone della Valpolicella Classico wines is from the traditional Classico viticultural zone of Valpolicella and as is the case outside the Classico boundaries, the principal grape variety remains Corvina, backed up by Corvinone, Rondinella and Oseleta. All Amarone wines are made using the appassimento technique where grapes are partially dried, gently pressed and slowly fermented. They must spend at least two years maturing in wood. Amarone wines from the Classico zone tend to be the most elegant and aromatic.

This particular wine, again from Zenato, is considered the jewel of Zenato’s production and is made from a selection of top grapes grown in Sant’Ambrogio township. The grapes are dried for 4 months and crushing is not carried out until January. Slow fermentation with skin contact follows and then the wine is aged for 36 months in large-format Slavonian casks. It is then aged in bottle before being released

Average critical review **92/100**



# IL-QATRA

<b>Wine:</b> Amarone della Valpolicella Villa Rizzardi	<b>Region:</b> Veneto, Italy
<b>Vintage:</b> 2016	<b>Varietal:</b> Corvina 51%, Corvinone 24%, Rondinella 15%, Barbera 10%,
<b>Alcohol Content:</b> 16%	<b>Price:</b> €38.00


**Tasting Notes**

This wine has a complex bouquet, with intense hints of macerated fruit, aromas of cedar and notes of licorice and eucalyptus, On the palate it is fresh, harmonious, with dark fruit flavours, a good tannic texture and some unmistakable earthy notes and a very long finish.

**Description**

This wine is also from Guerrieri Rizzardi, The 2016 vintage was mostly excellent in most European regions. Villa Rizzardi is produced from rigidly selected and handpicked grapes from the Rizzardi family estate in Negrar di Valpolicella and produced using the standard appassimento method from 100% dried grapes, raisined naturally in small boxes in the centuries old drying rooms at the winery for 3-5 months. All grapes are destemmed and crushed before an alcoholic fermentation of one month in stainless steel vats (18-28°C). Malolactic fermentation occurs in barrel and after that 12 months in 225 litre oak barrels then 24 months in 25 hl oak barrels followed by several months in tank to harmonise followed by 6 months bottle refinement and so bottled 4 years after the harvest having spent at least 36 months in mostly French oak barrels. Villa Rizzardi Amarone Riserva is only produced in the better vintages and can be cellared for many years – 10 years +

Average critics score **90/100**



<b>Wine:</b> Marsovin Primus	<b>Region:</b> Malta
<b>Vintage:</b> 2018	<b>Varietal:</b> Ġellewża; Syrah
<b>Alcohol Content:</b> 15.5%	<b>Price:</b> € 70,00
<b>Tasting Notes</b> This wine is characterized by an intense aromatic bouquet displaying distinct aromas of dried fruit and amarena cherries. These fruits dominate the palate as well as new oak barrel flavours of vanilla, cinnamon and nutmeg ending a pleasing, lingering off dry finish.	
<b>Description</b> Just over 100 years ago Chevalier Anthony Cassar first started out as a small wine producer collecting grapes from local farmers and producing wine which was then sold and distributed to shops using horse-drawn carts. Throughout successive generations, technology and standards were developed into a more modern and superior quality winery now run by the 4 <sup>th</sup> generation of the family. Marsovin owns over 199 tumuli of land which make up five private estates in Malta and Gozo, specifically intended for the production of premium quality, single-estate wines. The wine cellars are situated in a building dating to the Order of St. John , home to over 220 oak barrels used for premium red wine Primus is the first Imqaddad Ta’ Malta wine to be ever produced, made from a premium blend of Ġellewża and Syrah grapes. The grapes are handpicked just as they reach full ripeness in September, then they are left untouched in the grape crates to sun dry at the winery. During this time, the grapes are naturally dehydrated by the elements, adding to the concentration of aromas, sugars and acids in the juice. Primus is a limited edition premium wine with an annual production of around 4,500 bottles. Average critics score <b>N.A/100</b>	

