

**Bookham Wine Club Monday August 12 2019**  
**'Nina's Italy' presented by Nina Cerullo**

**White Wines**

**The Wine Society's Falanghina 13.5%**

Tangy and fresh with generous citrus fruit, this is a seductive and versatile white from Campania in southern Italy. La Guardiense are the main producers of the Falanghina grape and we can choose the pick of the crop for our wine.

**Tre Fiore Greco di Tufo 12.5%**

Greco wines come from the classical and traditional area around Tufo. Made from Greco Bianco grapes, this wine is medium-bodied with soft apricot and pear flavours with a lovely, fresh acidity.

**Fiano Sannio Colle di Tilio 13.5%**

An excellent example of Fiano, a classy white grape native to Italy's Campania. Small bunches from hillside vines give real finesse and length of flavour.

**Fiano di Avellino Bechar Caggiano 13.5%**

Intense gold colour. On the nose this wine presents aromas of apple, pears and banana. On the palate it has a full bodied rich and persistent flavour of tropical fruit and a refreshing acidity.

**Red Wines**

**Aglianico Terradora 12.5%**

Deeply enticing red from a trailblazing family. The Terredora family have led the Renaissance of Campania's wines. This is a tremendously complex and intense example of one of the region's most celebrated grapes, Aglianico.

**Feudi Di San Gregorio Taurasi 14.5%**

100% Aglianico grape. Bright, ruby red, garnet tones. Fragrant aromas of black cherry, tart cherry, cinnamon, nutmeg, vanilla and anise. Full, balanced, soft and sweet tannins, good aromatic persistence. Excellent with red meats, chicken stew with Aglianico.