



## **The Wines of Sicily with Anna Midcalf DipWSET, SWS Monday April 17 2023**

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### **1. The Society's Sicilian Organic White**

A crisp, unique Italian blend created especially for The Wine Society by the Vescos from their organically tended vineyards, many of which overlook the pink salt pans of Marsala. 80% Grillo gives a lovely rich apricot and peach-fruit flavour while 20% Carricante lifts the freshness and adds an elegant mineral note.

### **2. Vermentino Sicilia, Mandrarossa 2022**

Vermentino, a grape variety that loves the heat yet retains its natural acidity, makes a refreshing, peach and lemon-scented, easy-drinking dry white. This comes from a brilliantly run co-operative in Menfi on the sunny island of Sicily.

### **3. Santa Tresa Cerasuolo di Vittoria**

This well-balanced Sicilian red blend is made of 60% Nero d'Avola and 40% Frappato. A small proportion of the former was allowed to raisin naturally on the vine to intensify the notes of Morello cherry and raspberry. The addition of Frappato adds freshness and spice.

### **4. Nero Oro Appassimento**

Definitely velvety-smooth and full of plush fruit. So what makes it so silky-smooth? Creator Stefano Chioccioli uses the appassimento style of wine making. After picking, his grapes are left to dry out in the warm sun, adding richness and intensity. It's full-bodied with concentrated flavours of cherry, damson and blackcurrant.

### **5. Pietradolce Etna Rosso DOC**

A remarkable Sicilian red made from 100% Nero Mascalese grown at 800m on the northern slopes of Mount Etna. Deceptively light-bodied and delicate, it has great poise and energy, with wild strawberry, floral, wet-stone and sour-cherry flavours, lifted by bright acidity.

### **6. Curatolo Arini Marsala Superior Riserva 10 Years Old**

A Marsala for the drinker, not the cook. Barrique-aged and layered with glacé fruit, candied peel and sweet spice, it's delicious cellar-cool with piquant shards from a wedge of old Parmesan or Pecorino, followed by your best after-dinner chocs.