



Wine Club Tasting Notes

July 2007

2006 Allegrini Soave

Veneto, Italy

Welcome to another SC summer, or should I just be a little more succinct and say welcome to HELL? There are some people out there who are convinced that a big, bold, Cabernet Sauvignon is a perfect quaffer for this time of year. I want to ask these people ARE YOU NUTS?? Perhaps that was too harsh, so let me back-pedal for a moment. I get asked the question all the time, “What is your favorite wine?” Being the lush that I am, I have never understood this question. (It’s like asking a parent, “Who’s your favorite child?”) I like all types of wine – red, white, pink, sweet, dry, etc. – and what wine I drink is heavily influenced by the weather. Needless to say, this time of year you’ll probably catch me drinking mostly whites and rosés. If I drink a red, it’s going to be lighter in style (we’ll get to the Valpolicella in this month’s bag in a minute.) Those of you who know me know that I’m not a big Chardonnay drinker, and that I prefer off-beat white wines instead. What a perfect time to introduce our white wine in this month’s selection...(Hey, I never said I made the best segues.)

Not since the very beginning of the Wine Club have we served up a Soave. The reason for this is that many of them aren’t very exciting. Or another way to put it is that many of them are just plain swill. BUT when Soave is made well, it is truly a delicious little wine. Allegrini is one of the star producers in the Veneto region and I’ve never tasted a poorly made wine from them. Actually, I’m not the only one who thinks this. Giovanni Allegrini was among the first to question local viticultural techniques, to revolutionize accepted practices, and to speak clearly about quality. And according to Gambero Rosso, Italy’s most important wine publication, Allegrini is a “Star” winery, a winery that has won at least ten “3-glass” awards. This rare honor is given to a select few of Italy’s top producers and recognizes them for consistently producing outstanding wines across many vintages. (In other words Bolla – a huge wine producer in the region – it ain’t.)

The vast majority of Italian wines are made from grapes indigenous to Italy, grapes most of us have never heard of, or much less can pronounce. But since these notes are supposed to entertain as well as enlighten, I’ll tell you the grapes that go into this wine, the first being Garganega (pr. Gahr-gah-NEH-gah) and the second, Chardonnay. (Soave wines are generally blend, with Garganega being the principal grape and the rest of the make-up being Chardonnay, Pinot Bianco or Trebbiano.) This particular Soave is bright straw yellow in color, offering a fresh bouquet of herbs and flowers on the nose. The crisp, citrus aroma lingers on the palate and is framed

by great acidity and minerality. It is perfect for light fish dishes, simply-prepared risotto and young, fresh cheese.