

Vintage Wine Tasting

December 13, 2007

Banfi Gavi Perlante Regale- A slightly frizzante wine with bright acidity. This wine is made from the cortese grape in the region of Gavi, of Piedmonte in northe west Italy. This is excellent as an aperitif or with light appetizers.

Banfi Le Rime 50% Chardonnay/ 50% Pinot Grigio- A medium bodied wine that is a unique blend of pinot grigio and chardonnay. A rich acidity is balanced nicely by the body of the chardonnay. This is an excellent match for lightly flavored fish or chicken dishes.

Banfi Centine Rosso- This red wine is a blend made predominantly with the sangiovese grape (the primary grape of Chianti), cabernet sauvignon, and merlot. Light in style with high acidity make this wine a classic match for red tomato based sauces and brichetto.

Banfi Cum Laude- This is a must try wine. This wine is Banfi's Super Tuscan wine. This wine is a blend of Cabernet Sauvignon (30%), Merlot (30%), Sangiovese (25%), and Syrah (15%). If you have never had a "Super Tuscan" you are in for a treat. This wine pairs great with full flavored dishes from rich steaks to game meats like venison.

Banfi Rosa Regale, Brachetto d' Aqui- A sweet sparkling red wine made with the Brachetto grape from the region of Aqui, located in the southern portion of Piedmonte. This wine is an excellent match for chocolate desserts, or as dessert by itself