

## Wine Description List

**Alicante:** A light bodied wine with hints of tannins, astringency and acidity. A wine that is not overpowering with flavorant characteristics. It is best when consumed while young. It has a beautiful, rich "brick red" color.

**Amarone:** "The great bitter" A dry Italian wine. This is a full bodied wine is very ripe, raisin, and has very little acid. This ruby purple wine will not disappoint any dry wine lover, especially with its unique flavors of licorice, tobacco and fig.

**Barbera:** Vivid hue of red which characterizes full fruity flavors. This wine has a minimal amount of tannins which means it will not be astringent. Taste perception can vary from fresh cherry to a plummy boldness. If aged, this wine can have a touch of spiciness.

**Bardolino:** A dry, soft, delicate Italian wine that exemplifies a bitter after taste. It has a delightful fruity aroma. Fun Fact: In the 1800s, Bardolino must was fermented in waterproof holes in the ground which were covered by stone slabs.

**Barolo:** Has a profound red color and is thick and complex with flavor. Barolo can have tasting notes of roses, fruits, oak, and licorice.

**Brunello:** A large grape variation of Sangiovese. It was the first wine in Italy to be recognized as having "high status". It has high acidity and a light body.

**Cabernet Merlot:** Flavors of black current and cherry, the Merlot blend smooths it. A full bodied wine and its pungent flavors linger on the palate.

**Cabernet Sauvignon:** Rich, Intense wine that has aromas of deep berry fruits and flowers. Has a smooth lingering finish.

**Chardonnay:** Tasting notes of apples, pears, lemons, peaches and grapes. Terroir has a significant influence on this variety's chemistry and flavors.

**Chianti:** Very young tasting. It has the fruity fresh appeal of Beaujolais and is usually a Sangiovese grape blend.

**Dolcetto:** "Little sweet one". Traditional styles are light purple in color with low tannins, cherry, raspberry, jammy flavors with hints of spice.

**Frascati:** Italian white wine which can be either dry or sweet. Has a citrus, floral flavor and striking acidity.

**Gewurztraminer:** One of Germany's best known varieties its name translates to "spice". It's naturally high in sugar and well balanced in acidity. Typically off-dry with aromas of roses, passionfruit and floral notes.

**Grenache:** Most widely planted red grape variety in the world. This wine is spicy, berry flavored and soft on the palate. Neither astringent nor tannic. It is mostly used as a blending grape because of its high yield and success in warm climates.

**Lambrusco:** An Italian wine known for its natural effervescence. A sweet medium bodied wine that has berry tasting notes and high acidity.

**Malvasia/Melavasia (Red, Blanc or Nera):** Typically a delicate, sweet wine with high alcohol content.

**Merlot:** Softer and fruitier than Cabernet Sauvignon but has many similar characteristics to it. It has black cherry, current, cedar, and green olive tasting notes.

**Montepulciano:** Hearty and acidic. It has dark fruity flavors and surprising hints of cocoa, chocolate and caramel.

**Muscat, Muscato, Muscatel Alejandria:** Has a sweet, floral aroma. Due to the high level of sugar it is commonly used for sweeter style wines, however, it can be used to make wine with high alcohol.

**Mixed Black:** A mix of popular big red wines such as Cabernet Sauvignon, Merlot, Barbera and Zinfandel.

**Nebbiolo:** A full flavored well-balanced, high levels of acidity and tannins. Its aroma is memorable with roses and tar.

**Petit Syrah/Petit Sirah:** Its blackberry and spice aromas make a robust wine with a dark inky color. Makes a well-balanced wine and can be described with scented flavors of carnations and violets.

**Pinot Grigio:** A soft, gently perfumed white with hints of honey nut to spicy musk. One of the most popular whites.

**Pinot Noir:** Aromas resembling black currant. Sweet fruitiness and low tannins. Aging brings out a spicy and smoky flavor. Its flavors are reminiscent of sweet red berries, plums, tomatoes, cherries and occasionally have a notable earthy or woody flavor-depending on growing conditions (terroir).

**Riesling:** A very aromatic grape variety that displays a flowery perfume. Usually makes a semi-sweet or dry wine. Fruit flavors may range from peach, green apple and citrus. It is a very "terroir specific" wine (influenced by its place of origin).

**Ruby Cabernet:** A full red color. It is big bodied with flavors of black currants, cherries and raspberries. It is a cross between Cabernet Sauvignon and Carignan.

**Sangiovese:** Ruby red color has a luscious red cherry character with hints of violet.

**Sauvignon Blanc:** Light to medium-bodied dry wine that develops an herbaceous bouquet & Spicy taste.

**Soave Classico:** Easy-drinking and food friendly white. It offers a naturally rich consistency and freshness that is never too biting or acidic. Depending on the vineyard site, it can deliver dry mineral tones as well as stone fruit, honey and dried sage. It can pair with shellfish or white meat.

**Syrah:** A dark, rich color and has ripeness that delivers a full zesty finish.

**Thompson Seedless:** A grape used to make sweet table wines. Has a greenish white color.

**Trebbiano:** An Italian wine grape, one of the most widely planted grape varieties in the world, It gives good yields and can be fresh and fruity.

**Valpolicella:** Made from three grape varieties: Corvina Veronese, Rondinella, and Molinara. This wine is light, fragrant table wine known for its sour cherry flavor.

**Vermentino:** Full bodied with scents of citrus, leaves and nuts. It can be high in acid.

**Vino De Casa:** Big house red blends, Similar to Mixed black.

**White Merlot:** Merlot grapes that are not macerated which results in a white or blush wine. Maceration is contact with the grape skin, which contact extracts color and give the wine a mild flavor.

**White Zinfandel:** Is the red Zinfandel grape- not fermented on the skins so the color of the wine is blush and fruity. It is usually on the sweeter side with less tannin.

**Zinfandel:** A deep red, spicy, peppery wine with a hint of fruit flavors of berries or dark cherries.

**Zinfandel Royal:** Deep red in color like an old wine Zinfandel but richer.

#### **Key-**

**Tannin(ic):** tannins are usually produced from the seeds and skin of the grapes (seed is 60% tannin).

**Astringent:** Astringency is the dry characteristic sensed when drinking wine. It is caused by tannins in the wine.

**Terrior:** terrior is considered the earthy flavorant influence by land on grapes. Mainly soil and weather determine a specific yield of grape.

**Effervescence:** The natural fizz/carbonation in wine. It can be caused by trapped gases from fermentation or the variety of grape used.