October 2026
Wine Club Tasting Event
“Back To Italy”

Del Webb Nocatee

Wine Club

Benvenuti!


BACK
TO ITALY
FLORIDA
DWNWC

Wine Tasting 101 – The 4-Step Tasting Method

Step 1: See (Look)

- Hold the glass against a white background or light. Check the color and clarity. Reds range from bright ruby to deep purple or brick-brown (older wines), while whites range from pale green-yellow to deep gold. Look at the "legs" or "tears" running down the glass—these indicate alcohol or sugar levels, not quality.





Step 2: Swirl

- Gently rotate the wine in your glass. This introduces oxygen, "waking up" the wine & releasing its trapped aromatic compounds.

Step 3: Smell (Nose)

- Stick your nose into the glass and take short sniffs. Try to identify primary aromas like fruit and flowers, secondary aromas from winemaking (like yeast or oak), and tertiary notes from aging (like earth, spice, or leather).





Step 4: Sip & Savor

- Take a small sip and let it roll across your tongue. Pay attention to four key traits:
  - ✓ **Sweetness**: Does it taste dry (no sugar) or sweet?
  - ✓ **Acidity:** Does it make your mouth water like crisp citrus?
  - ✓ **Tannin:** Does it create a drying, puckering sensation on your gums and tongue (common in red wines)?
  - ✓ **Body:** How heavy or rich does it feel in your mouth (like skim milk vs. whole milk or heavy cream)?
  - ✓ **Finish:** How long do the pleasant flavors linger after you swallow

Wine Tasting 101



YouTube: https://youtube.com/shorts/N8u_54hME-s?si=7YBqdCOW4IUR4VEP


DID SOMEONE SAY
ITALIAN WINE
TASTING
LET'S LEARN MORE
TOGETHER.

Italian Wines 101



https://youtu.be/JIO4WaexzNQ


Your first wine, a "2021 San Felo Viognier"
has an intense yet elegant scent with hints of flowers
and fruit on the palate that is intense with straw yellow color.
It reminds us of the time we were in your backyard.
Let's use our inside voices and learn more about this wine.

San Felo Viognier 2021

VARIETAL
- 100% Viognier

APPELLATION
- DOC Maremma Toscana; a wine appellation located in the southern coastal province of Grosseto, Tuscany (Central Italy).

WINEMAKING
- The San Felo Wine Estate is within an area of about 50 hectares with 33 hectares of vineyards. Sandy soil with a skeleton of sandstone.

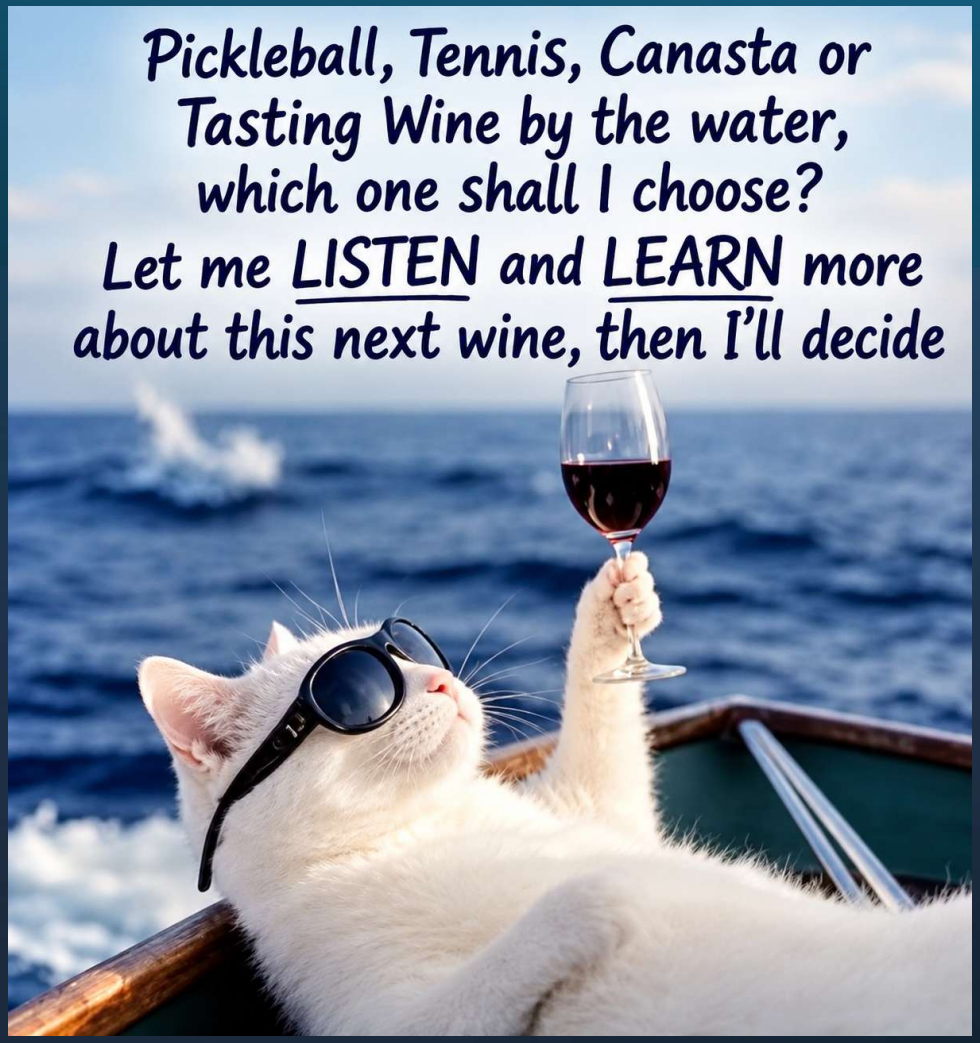
WINEMAKER'S TASTING NOTES
- **Flavor notes**: This Tuscan Viognier has an intense yet elegant scent with hints of flowers and fruit on the palate that is intense with straw yellow color.
- **Finish**: Full, round, and soft taste, balanced by a controlled fermentation process and partial aging on lees in large barrels with batonnage.
- **Ratings**: Rated around 90/100 by aggregate critic reviews on Wine-Searcher. Drinkers on Vivino frequently highlight its dominant apricot, peach, and pear characteristics alongside subtle citrus undertone.

PAIRING
- Event pairing: Caesar salad in a Pita
- Also pairs well with: White fish dishes, light seafood, shellfish, sushi, and lightly spicy or piquant cuisine dishes. Excellent as an aperitif.

Average Price:
- $13.50 to $23.00 per 750ml bottle

Winery Website: https://fattoriasanfelo.com/




Pickleball, Tennis, Canasta or
Tasting Wine by the water,
which one shall I choose?
Let me LISTEN and LEARN more
about this next wine, then I'll decide

Boroli Barbera D’Alba 2022

VARIETAL
- 100% Barbera



APPELLATION
- Boroli Barbera d'Alba DOC is a distinguished Italian red wine that captures the essence of the Piedmont region with elegance and depth. Crafted by the Boroli estate in Castiglione Falletto, in Piedmont's Barolo region (Northern Italy).

WINEMAKING
- **Vinification**: The wine undergoes fermentation in stainless steel tanks with a maceration period of 8 to 9 days to preserve its bright fruit characteristics.
- **Aging**: Aged for 6 months in French oak barrels to impart subtle structure without overwhelming the grape's natural purity.

WINEMAKER’S TASTING NOTES
- **Flavor notes**: Brilliant ruby red hue. The bouquet is elegant, vibrant and aromatic. The palate is teased with flavors of ripe dark fruit, pomegranate and a touch of citrus. Medium body, lively and fruit driven. Fresh and ripe cherry and blackberry aromas. Subtle floral hints of violet. Spicy undertones with a touch of black pepper. Juicy and vibrant red fruit flavors. Bright and lively acidity. Smooth, velvety texture with soft tannins.
- **Finish**: Long, elegant finish with plum notes. Hints of toasted oak adding complexity. Balanced and harmonious profile
- **Ratings**: holds an average user rating of around **3.4 out of 5 stars** on Vivino

PAIRING
- Event pairing: Italian Hero Sandwich
- Also pairs well with: Many different rich, savory dishes, thanks to its bright acidity; including:
  - **Meats**: Roasted duck, goose, or game birds.
  - **Italian Classics**: Tomato-based pasta dishes, charcuterie boards, or rich mushroom risottos.

Average Price:
- The 2022 vintage typically retails between **$19.95 and $24.00 USD** depending on the merchant.

Winery Website: https://www.boroli.it/en/wines/


I could be digging a hole in your backyard or finishing this excellent Italian wine, your choice.
Please, let's listen to the presenter!
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Mastrojanni Rosso di Montalcino DOC 2020

VARIETAL
- 100% Sangiovese Grosso

APPELLATION
- Montalcino, Tuscany (Central Italy).

WINEMAKING
- A highly regarded, 100% Sangiovese red wine produced by the historic Mastrojanni estate in Tuscany, Italy. Often referred to as a "baby Brunello", this specific vintage is crafted from the winery's younger vines, offering a fresh yet structured glimpse into the estate's celebrated terroir.
- Aged 6-7 months in oak barrels, followed by brief time in cement tanks or bottles.

WINEMAKER'S TASTING NOTES
- **Flavor notes**: Bright and brilliant ruby red color. A rich bouquet dominated by dark fruit like plum and blackberry, integrated with sweet spices, tobacco, dried herbs, and an elegant balsamic undertone.
- **Finish**: Medium-to-full body with a compact, ripe tannic structure and a vibrant, fragrant acidity. It delivers juicy sour cherry and red berry flavors, finishing with a long, savory, and mineral-driven finish.
- **Ratings**: Average Score between 89-90 points from critics like WinesCritic.com; alongside a strong user community rating of **3.9 to 4.1 out of 5 stars** on Vivino.



PAIRING
- Event pairing: Sausage and Pepper Stromboli
- Also pairs well with: Highly versatile, it pairs beautifully with an entire meal—especially Tuscan specialties like wild boar ragù, roasted dark meats, braised beef, or aged pecorino cheese.

Average Price:
- A standard 750ml bottle typically retails between **$40 to $45 USD**

Winery Website: https://mastrojanni.com/home/


That Mastrojanni Rosso
was so cool, just like me.
Now, I am going to chill
while I learn more about
this next Italian wine.
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Collefrisio Primitivo del Salento Igt DOC 2018

VARIETAL
- 100% Primitivo di Manduria 100%.

APPELLATION
- Indicazione Geografica Tipica (IGT), Salento

WINEMAKING
- Collefrisio Primitivo Salento IGT is a bold, full-bodied 100% Primitivo red wine. Produced by the Collefrisio winery. Aged in barrique for 12 months. From Puglia (Southern Italy). Collefrisio Winery is nestled in the hilly vineyards of their Wine Estate, in Piane di Maggio of Frisa, a municipality in the province of Chieti.

WINEMAKER'S TASTING NOTES
- **Flavor notes**: Intense ruby color with violet reflections. Fruity hints like blackberry, plum and chocolate on the
- nose. The taste is rich, fruity, round and full bodied.
- **Finish**: Rich and fruit-forward with a great body, solid structure, harmonious balance, and a smooth, satisfying finish.
- **Ratings**: Holds a high rating of **4.3 out of 5 stars** on Vivino based on community user review

PAIRING
- Event pairing: Chipwich
- Also pairs well with: Ideal with red meats (roasted or grilled), cured meats (charcuterie), and aged, mature cheeses.

Average Price:
- Generally, ranges from **$22 to $58 per 750ml bottle** depending on the retailer and vintage availability.

Winery Website: https://www.collefrisio.it/en/vini/primitivo-igt-salento/





Check out the DWN Wine Club website for more information

https://dwnwineclub.com/

Your DWN Source for Wine Education and Tasting Events