

A BORDEAUX BLANC...FROM ITALY

The Wine: Antinori Castello della Sala Conte della Vipera, 2018, Umbria, Italy

The Cost: \$19

The Shop: Jimmy's Food Store

Tasting Notes:

80% Sauvignon Blanc,
20% Semillon

Aromas: citric fruit notes of grapefruit, ripe apricot, herbs, flowers

Palate: zesty and fruity with delicate mineral notes

Finish: minerally, lip-smacking long finish



Region:

Umbria is one of the few completely landlocked regions in Italy. Sagrantino is the star red grape while Orvieto wine, usually a blend of Trebbiano and Grechetto, is the standout white varietal. Sagrantino often needs a good 5-10 years in bottle before it reaches its peak which has allowed these wines to often fall under the radar, giving them an almost cult-classic appeal. The town of Orvieto is the center of Umbria's white wine production and the anchor of the region's entire wine scene - producing over two-thirds of Umbria's wine.

Varietal:

Bordeaux White Blends typically consist of Sauvignon Blanc and Semillon and were popularized in Bordeaux, hence the name. This style of wine is often mimicked throughout both the New and Old World and can be light and crisp or rich and creamy. This blend from Italy is somewhere in the middle.

Producer:

The Antinori family of Florence, one of the world's oldest and most distinguishes wine producers, has lived in Tuscany since the 14th century and

celebrated its 625th anniversary as winemakers in 2010. The family has led a “Renaissance” in Italian winemaking by combining long traditions, a love of authenticity, and a dynamic innovative spirit. The company’s president states that the primary role of wine is to accompany food and enhance the dining experience. I couldn’t agree more!

Food Pairing:

White based foods are the place to start: think pasta, fish, shellfish, chicken, pork...you get the idea. Add some richness or acid and it’s a match made in heaven. This wine would love seafood risotto, fettucine alfredo, or any white meat with a beurre blanc or creamy & herby sauce.



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