

The International Wine And Food Society

Miami Chapter

Fourty Seventh Dinner

Marcella's Cucina Mia, May 18, 1971

Vino

Orvieto, Vaselli 1967

Frascati, Marino 1970
Estate Bottled

Lugana, Folonari 1967

Gattinaro, Mario Antoniola 1964
Estate Bottled

Amarone, Bolla 1964

Asti Spumiante, Cinzano

Sambuca - Fior d'Alpe

Munu

Piccoli Bocconcini

Antipasto Regionall - Misto

Tortellini - Verdi a La crema plus
Tortellini - alla Bolognese

Luppa Reale di tree Colori

Pesci alla Mugmaia "Ritieno"

Sorgetto di "Arancine all Palermittana

Vittella farcita arrosto all Italiana

Fromaggi all Italiana - Belpaese - Fontina -
Gorgonzola - Provolone

Mille Foglie - Santo Onorato - Babarese

Frutta della Stazgione

Caffe Espresso

Gelato - Sorbetti all Italian

Maitre'D Cesare Bruno
Chef: Walter Citterio

Host: Pat Cesarano

WINE NOTES

We, in this country, enjoy only a limited knowledge of Italian wines, despite the fact that Italy produces as much wine as does France; and there are about as many different types and labels. Unfortunately, our familiarity is principally with the well-promoted producers and labels: Chianti, Soave, Bolla, Asti, Orvieto, Cella etc. and the well known aperitifs.

Cyril Ray in his "Wines of Italy", makes the point that traditionally Italian wines have been made for home consumption with only a few vintners who have striven for quality with an eye toward export markets. He also indicates that many of the better white wines just don't seem to travel very well. In fact, Frascati, produced only 15 miles from Rome, does not taste the same there as in the little town of Frascati.

It is conceded that the white wines cannot compare with the best of Burgundy, and in the United States suffer even more by comparison. Out of the 12 wines we tasted the three we selected make an interesting choice for our menu.

In the red wines it's a different story. Although not in great numbers, there are several that compare very favorably with wines of the Cote D'Or and surpass some from the Maconnaise and Beaujolais regions. Such wines as Bardolino, Amerone, Riserva Ducale, Barola, Gattinara, Brolio, Falerno, Valtellina to name a few, have distinctive color, bouquet, body and taste. These wines actually require more age than Burgundies, wines younger than 1964 not yet ready. Furthermore, the much more constant weather conditions of Italy results in less variance between vintages as would be expected. We selected Gattimara 1964 probably one of the best available, and Amarone because the 1964 seems to be more advanced than the classic Chianti Riserva Ducale 1964 or the Barola 1964.

Italian Champagnes are generally very good, produced today by the "methode champenoise" by the vintners of northern Italy. However, with the sweet Italian tooth, the Spumianti is extremely popular, being quite sweetish, produced from the Moscato grapes in the Piedmont district. Spumante is produced by a different process - the Charmat or "cuve close" method. Don't compare Spumante with Champagne as you know it - this is an Italian specialty.