

Standard Wine Tasting A:

Sagrantino is the most prestigious grape variety of Umbria, highly concentrated, complicated, and powerful (normally, Sagrantino for Dry reds is harvest after 15th October, almost one month later than other dry reds in the same climate)

In this tasting, we will taste

1 a quality Sagrantino di Montefalco

(Sagrantino 100%)

<https://www.cantinasacciadiavoli.it/en/wine/montefalco-sagrantino-d-o-c-g/>

2 a typical Sagrantino blend

(Montefalco Rosso, a blend of Sangiovese + Sagrantino and small proportion of other grapes, in this case is Sangiovese 60% , Sagrantino 15% , Merlot 25%)

<https://www.cantinasacciadiavoli.it/en/wine/montefalco-rosso-d-o-c/>

3 A Sangiovese (or a blend predominantly Sangiovese) from the same terroir where Sagrantino comes from

<https://www.cantinasacciadiavoli.it/en/wine/umbria-rosso-i-q-t/>

4 Grechetto

an indigenous high quality white grape variety from Umbria

both Fragrant and structured, persistent , could be fresh and round at the same time

<https://www.cantinasacciadiavoli.it/en/wine/montefalco-grechetto-doc/>

5 a Surprise Wine *

More about underestimated Italian white wines

+ Optional: sweet Sagrantino Passito for 5 Euro/Person

<https://winesong.biz/index.php/wines/montefalco-sagrantino-passito>

Standard Wine Tasting B:

Sangiovese is a beautiful mess

Tuscany VS Umbria, pure and classical blends

Sangiovese is very changeable, sensitive to subtle variations and expressive of different terroir

<https://www.toutiao.com/i6813728628531003917/>

In this tasting, we will taste the typical Sangiovese from the 2 adjacent regions (Toscana VS Umbria) in Italy, including pure Sangiovese and typical Sangiovese blends from both regions

1 100% Sangiovese from Umbria (accordo)

2 100% Sangiovese from Tuscany

3 Typical Sangiovese blend from Umbria (a Montefalco Rosso)

4 Typical Sangiovese blend from Tuscany (a Chianti)

5 A Sangiovese from another region far away

Standard Wine Tasting C:

Gamay del Trasimeno: Grenache taste different in Italy

Gamay del Trasimeno is a very interesting local grape variety from [Colli del Trasimeno](#), a sub-region within Umbria, which shares the same DNA with Grenache, but developed its own unique character after arriving in Italy hundreds years ago.

<https://www.toutiao.com/i6813712967406715404/>

In this tasting, we will taste

1 a rosato made from Gamay del Trasimeno (martavello)

<https://winesong.biz/wines/martavello>

2 a blend of Gamay del Trasimeno with Sangiovese (bacio)

<https://winesong.biz/node/5825>

3 a blend of Gamay del Trasimeno with Sangiovese and Cabernet Sauvignon (Corniolo)

<https://winesong.biz/wines/corniolo>

4 a Gamay del Trasimeno Reserva (divina villa reserva)

<https://winesong.biz/wines/divina-villa-black-label>

5 Grechetto, the most prestiged white variety of Umbria

From the same terroir where Gamay del Trasimeno comes from

<https://winesong.biz/wines/nuricante-umbria-grechetto>

+ a Surprise Wine for 3 Euro/Person *

Standard Wine Tasting D

Orvieto classical

A Typical white blend from Orvieto, the ancient Etruscan capital and Pope's summer resort. Made from several local white varieties, mainly Grechetto and Trebbiano toscano. We will taste

1 dry Orvieto classical

2 semi-sweet Orvieto classical

3 100% Grechetto from the same region

4 a white wine made of an "international grape" from the same region

5 a bubbly wine (method classical) made from Orvieto classical blend

+ a Surprise Wine for 3 Euro/Person *

Standard Wine Tasting E

Grechetto, an indigenous high quality white grape from Umbria

both Fragrant and structured, concentrated and persistent, could be fresh and round at the same time

- 1 100% Grechetto dry
- 2 Orvieto classical, a blend predominantly made from Grechetto
- 3 Vin Santo Umbro, a sweet 100% Grechetto
- 4 Grappa made from Grechetto

*** The Hidden Theme**

The aging potential of Italian whites

- 1 Newly opened VS Opened 1 month ago
- 2 One year old VS 5 years old

¥ **Seasonal Themes / Themes for wine experts**

Wines Aged In different containers such as

lightly roasted barrels

cement tanks

amphorae

barrels made of other woods

amphorae and untoasted wooden barrels

<https://www.cantinascacciavioli.it/en/wine/spoleto-trebbiano-spoletino-d-o-c/>

Natural wines / Orange wine made of different grapes

same grape variety from same region aged in steel tank /big old barrels / small 255L barrels

Wine Food Pairings

Wine and Food Pairing (specific food + 2-3 wines)

- Ham and Salami with Bubbles (Scacciavioli Rosato)
- Baccalà with White and Red (Nuricante, Divina Villa Etichetta Bianca)
- The wine with Truffles (Sagrantino,
- lake fish, smoked fish, marinated fish (Lunato, Cilegiolo, Bubbles)
- Umbrian Goat cheese (Poggio della Macchia, Trebbiano Spoletino)
- Coratella, Artichokes and Wine
- The Pecorino board (Grechetto, Montefalco Rosso)
- Sausages, lentils and SanGiovese (Accordo, Cardeto, Chianti)