



WINE TOURISM  
— MAG —

**WINE TOURISM MAG**

**009**

EDITORIAL

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# WINE TOURISM MAG

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# EDITOR'S NOTE



## FROM EARTH TO SKY

One of the European countries that have been hit strongly hit the pandemic is clearly Italy. This edition of the magazine has a very special flavor. It represents the resilience of this country to major historical events like this crisis as well as amazing producers who are taking risks and pushing innovation further. I truly hope that the situation is getting better for our readers around the world as you read these words. This past year showed fewer opportunities to and discover the world. I wish you all the best wine tourism memories to come. For now, we can still dream about the wonders of Toscana, between mountain and sea. Right from your sweet home, you can still get a sense of place from a bottle. Producers such as Azienda Agricola Valentini and its magnificent Montepulciano, or the unique Trebbiano from Emidio Pepe have the ability to transport you far beyond borders. It is almost time to return to these magnificent places to meet unique characters and taste excellent products. Let's start by traveling in the bottle and soon we will be traveling in the air.

Alzo il bicchiere.

**MICHAEL MCDUFF**

## FEATURED BEST WINE TOURISM REGION

JURA



# HIGHLIGHT ON JURA

It's hard to imagine just how much Jura has to offer. As the smallest wine region in France, stretched only on 80 km, the production might be limited in quantity but definitely not in style. White, red, yellow, straw-colored, or sparkling, Jura has a unique take on all sorts of wine with great authenticity and personality in every bottle. These multifaceted wines born at the foot of the Jura Mountains are full of secrets and definitely underrated. Tucked between Burgundy and the Swiss border, the characterful wines of Jura might surprise you.

Jura wines are often associated with one specific style of wine that's exclusive to the region: Vin Jaune.

It is said that Vin Jaune was born by chance due to a barrel forgotten in a cellar. Nicknamed "the gold of the Jura," it is now one of the greatest white wines in the world. Made exclusively from the Savagnin grape, it is kept in oak barrels for at least six years and three months, without any intervention from the winegrower. It is this fermentation that causes its aromas of nuts, hazelnuts, almonds and spices. It is then put in a clavelin bottle, a special 62-centiliter (21-oz) bottle. Vins jaunes can be sold under the following appellations: Côtes du Jura, Arbois, L'Etoile and of course Château-Chalon (which is not a single estate but the name of a village). The wines must be 100% savagnin.

## JURA IN NUMBERS



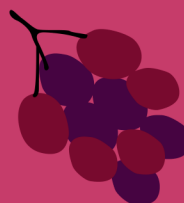
ONLY 13% OF  
JURA WINE  
PRODUCTION  
IS EXPORTED



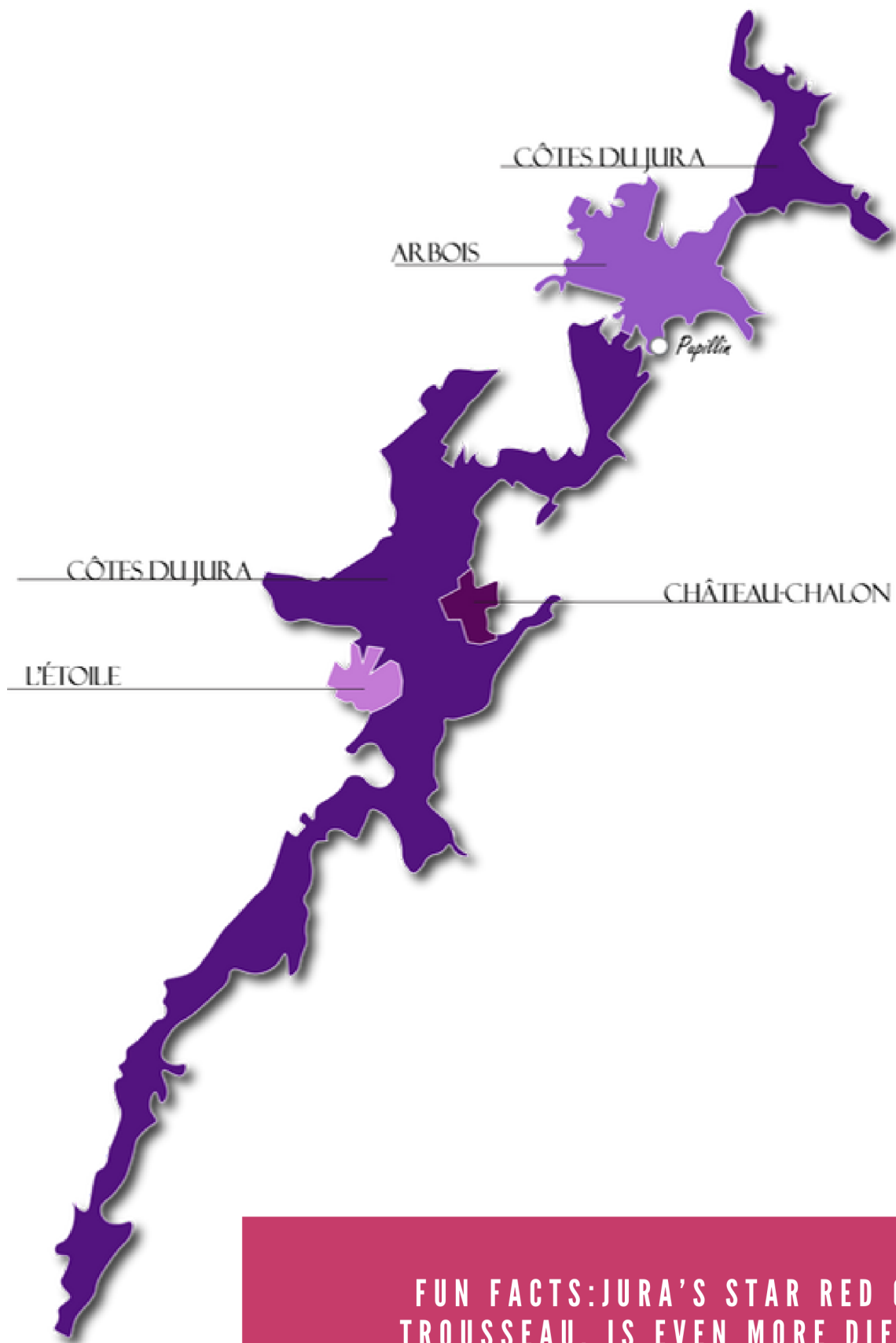
5 AOC



2000 HECTARES OF  
VINEYARDS



5 VARIETALS  
PINOT NOIR  
POULSARD  
TROUSSEAU  
CHARDONNAY  
SAVAGNIN



FUN FACTS: JURA'S STAR RED GRAPE, TROUSSEAU, IS EVEN MORE DIFFICULT, TEMPERAMENTAL, AND THIN-SKINNED THAN PINOT NOIR.

# VARIETALS



The Jura is famous for its eccentric varieties. Today there are five of them including three reds. At one time there may have been 40 or more.

PINOT NOIR: Similarly to its Burgundian neighbor, Pinot Noir is one of the few grape varieties planted in Jura. The wines are pale in colour, fragrant and characteristically on the earthy side. Traditionally pinot was used more as a component in a blend but there are more and more pure varietal pinots being made today.

POULSARD: Also called Ploussard may have originated from further south in the Bugey. Though a black grape, Poulssard has very thin skins with little colour pigment and very low tannins. The wines are very pale, even when macerating for a week, wines can sometimes show no colour at all.

TROUSSEAU: Trousseau is also known as Bastardo, one of the varieties used in the making of port! Colour remains pale but trousseau produces a full-flavored, quite full-bodied wine, often gamey, earthy but sometimes with hints of strawberry.

CHARDONNAY: Perfectly adapted to the heavy clay soils, chardonnay is now widely planted. At worst, chardonnay from the Jura can appear thin and lean. But the good wines have real character, some might even say 'attitude'. Acidities are higher than in Burgundy which is why in general wines are aged in oak for longer. At best they are wines of genuine complexity and richness. Chardonnay can also be aged under flor to create a vin jaune-like wine. More importantly, chardonnay is used as the base wine for the increasingly popular Crémant de Jura.


SAVAGNIN: Sometimes known as naturé or Fromentin, Savagnin is the most famous Jura grape responsible for making its greatest wines: vin jaune and Château-Chalon. This ancient variety, much admired in Switzerland where it is known as Heida, is probably identical to Traminer and thus related to its decidedly aromatic, pink-skinned variant, gewürztraminer.

Savagnin produces small pale berries with very irregular yields, sometimes almost nothing at all. It is well adapted to the climate and ripens very slowly and can even be picked as late as December in some years. It is not the easiest of vines to plant and growers only persist with it because of what it is capable of. Some Savagnin is made into wine in a conventional way and bottled on its own or sometimes it is blended with chardonnay. The wines are fresh, full with a hint of spice and bone dry. However, most Savagnin is reserved for vin jaune.

# JURA APPELLATIONS

## CÔTES DU JURA


A catch-all appellation covering any style or grape variety and covering the whole region, particularly the vineyards of the far north and all of the south where most of the Jura's chardonnay is planted.



## ARBOIS

The gorgeous town of Arbois in the north of the region, home to one of the great restaurants of France, gives its name to a large appellation covering all styles but with over half the production red and pousard the most important grape. The village of Pupillin, a mile or two up the hill from the town can add its name to make Arbois-Pupillin.


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## L'ÉTOILE

Named after fossilised starfish found locally, this small appellation is only for white wine. This is a source of very good chardonnay and exceptional vin jaune in a style that is fresher and a little lighter than Château-Chalon. This is the Chablis of the Jura.


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## CHÂTEAU-CHALON

This hill-top village is one of the loveliest in France. The original castle was built under Charles the Fat, from memory, but the key to the success of the wine was the Benedictine Abbey which looked after the wines and whose high-born nuns made sure that this extraordinary wine was distributed around all the courts. HM Queen Juliana was supposed to have enjoyed a sip on the day of her coronation. Henry IV of France was a frequent drinker and admirer. The appellation is only allowed for vin jaune. The wines are nutty, exceptionally complex and long and usually the longest living of all vins jaunes.

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# JURA STYLES

## CRÉMANT DU JURA

Sparkling wines have been made here since the 18th century. They are now produced from around 210 hectares (520 acres) of vineyards, under the Crémant de Jura appellation introduced in 1995. The palette of Jura wines would not be complete without crémant and its fine bubbles. If it can be made with the five grape varieties present in the Jura, its production must be done by the book. The grapes used to make Crémant du Jura must therefore be harvested by hand and then transported in perforated crates to prevent their juice from oxidizing. They are then pressed in whole bunches. Afterward, the Crémant undergoes a double fermentation, according to a method dating back to the end of the 18th century: the first one in vats or in barrels, and the second one in bottles.

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## VIN DE PAILLE

Straw (paille) wine is the other speciality of the Jura and so rare that it is bottled in specially sized half bottles. Chardonnay, savagnin or poulsard grapes are used and bunches are normally hung indoors or laid out on racks to dry and are then pressed before Christmas. The tiny quantities of very sweet wine are then aged in barrel, sometimes for several years, and the wines become deeply coloured and very complex with pronounced flavours of walnut and raisins.

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## MACVIN DU JURA

The name is derived from marc and vin and is a sweet vin de liqueur made from the blending of barely fermented grape must and aged marc where the origins of the grapes used for making the marc are from the same wine producer; an added complication but together with the aging process helps ensure high quality and authenticity. Macvin, like vin de paille has a walnut and raisin flavour with spice and a good deal of complexity.

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# *Discovering Maremma through the historic Castello di Montepò!*

Article by Joanie Metivier



**#DISCOVERINGMAREMMA**

Running from Bolgheri to Lazio, extending throughout the southern Province of Grosseto, Maremma's a wild and extended land that has now proven to be an immensely promising wine region. As unknown as it may be for now, the region's reputation actually used to be even worse. If we go back 20 years, people were saying that it was impossible to produce good wine in the Maremma and we go even further back in history, these gorgeous lands were mostly known as a coastal wilderness boasting a high incidence of malaria, not winemaking.



The change in perception and reputation couldn't have been more drastic. Today, not only has the region been recognized for the quality of their production, the unique character of its Sangiovese's expression, but also as a sunny destination. Previously, wineries would just use the juice from Maremma for other bottlings in Tuscany. Now the wines have their own claim to prestige.

The flexibility of Maremma's wine regulations makes it stand apart from Tuscany's other big names. The region is becoming an experimental playground for producers in search for new promising lands or experimentation. Investors and Tuscan big wine brands and names have been attracted by affordable land, inexpensive production costs and a warm maritime climate that can ensure good grape quality as well as the presence of great galestro soils and infinite possibilities. Here, the producers are hungry to push the limit, they have something to prove to the world and it makes them genuinely invested. To highlight the characteristics of this area, a new denomination MaremmaToscana DOC has been established, proudly bearing the name of the region. In 2011 it was added to the list of 39 PDO (Protected Designation of Origin) wines in the region of Tuscany. The DOCG in this region of Maremma is Morellino di Scansano, which roughly translates as the Sangiovese of Scansano--the nearby village. The wines from this appellation must contain 85% Sangiovese and to be labeled a 'riserva' the wine must have spent at least one year aged in barrel.

*Playful, pleasing and sunny, the wines of Maremma are wildly popular and still a nice value.*



# Castello di Montepò

One of the rising stars of the region, Jacopo Biondi Santi & Tancredi Biondi Santi are writing a new chapter in their family's history of winemaking excellence. Joining together their own heritage, their savoir-faire, and their own Sangiovese Grosso famous clone "BBS11", they started a new venture in the rich lands of Maremma by founding Castello di Montepò in the 1990s. The decision to purchase that land was based primarily on its richness and diversity of soil types—of which there are 17. At the time of purchase, the land was used primarily for planting grain and included a few acres (about one hectare) of grapevines, as well as 900 sheep. The winery is housed in the castle Montepò itself, a single fortress building dating back to the 11th century set on a rocky outcrop surrounded by woods and vines. It was once a surveillance and defense castle whose tactical geographic position offered both surveillance from the coast and the land.

The estate's 50 hectares of vineyards are exclusively dedicated to 3 varieties: (30%) Cabernet Sauvignon - Merlot and (70%) their own unique and precious clone: Sangiovese Grosso BBS11. The estate produces different labels, all holding a very strong Tuscan charm. Among the different wines, the "Sassoalloro" elegantly interprets the Sangiovese, offering a taste that is both full-bodied and elegant. Production also includes Schidione, a super-tuscan combining sangiovese, cabernet Sauvignon and Merlot. With a bold personality, strength, and pampered structure, Schidione shows amazing aging potential. The latest addition the portfolio is the Tuscan rosé "JeT" which is the epitome of quality rosé with rich and fragrant aromas and perfectly striking acidity.



# ELIO ALTARE

## - AND HIS INFLUENCES ON BAROLO HISTORY AND STYLE

By Joanie Metivier

Elio Altare is a living legend of the Piedmont region. He is the creator of one of the region's most renowned estates. A pioneer, he is one of the winegrowers who dared to settle in the Piedmontese hills, despite the difficult location, he forged the reputation of Piedmontese wines.

Originally from the town of Dogliani, the Altare family bought a 5 hectares farm in La Morra back in 1948, has since made history in the region, and became famous for producing wines of finesse and elegance. The vineyard was extended later, in addition to the La Morra hilly vineyards, was purchased or leased the Arborina vineyard at the top of the hill as well as top locations such as Canubi and Cerretta Vigna Bricco. The estate now works with exclusive and dedicated 12 hectares of premium lands, which are cultivated by the family with respect, care, all without the use of chemicals and pesticides.

# BAROLO BOYS

Elio Altare is a giant amongst the many great winemakers that pepper the hills of Piedmont; his pioneering efforts in changing production methods to gain a more expressive and approachable style of Barolo inspired a generation of producers to follow suit and, it must be said, the results have been a huge positive for the region and its wines in general.

In the summer of 1983 Elio Altare destroyed the old family barrels using a chainsaw. A first gesture to mark the beginning of a new era in Barolo. He was one of the Barolo Boys, a group of young winemakers, Voerzio, Boschis, Altare and Manzone that started to innovate in the region and that was glamorized in the documentary of the same name by Paolo Casalis and Tiziano Gaia. While Piedmont had always been very traditional, Elio Altare was one of the first to question the wines identity and the winemaking techniques normally used. They started to introduce modern cellar techniques, shorter fermentation times and ageing in French barriques and were therefore extremely successful. Their goal has always been to make Barolo as elegant and long-lasting as the famous Burgundy wines from which he brought the ideas.



Thanks to his intuition, the winery Elio Altare soon collects the first success in a few years and stood at the top of their field. From green harvesting to reduced yields, to aging his wines in French barriques in lieu of the classic botti, every tradition was questioned in the spirit of innovation, with the ultimate goal to raise the quality of the region's wines. With the adoption of many of these new winemaking techniques, Elio Altare quickly became known as the leader of the "modernist" movement.

# ARBOLINA



Alongside Angelo Gaja, and followed by many new wave winemakers, they dared to be different and by doing so, helped raise the standard of quality throughout the region. Constant innovation has remained the axiom at the Altare family estate which is now run with the same degree of enthusiasm and innovation by Elio's daughter, Silvia. Whether it's doing two completely different types of vinification for the same parcel as in the Barolo "Arborina" and Langhe "Arborina," or destemming bunches by hand for an experimental micro-cuvée, the goal remains to keep pushing forward and raising the bar, and to show that tradition and innovation are not mutually exclusive.

The wines of Elio Altare are reputed not only for the quality, but also for the concentration and depth that are unmatched. The wines are some of the most successful examples of "modern classic" you will find, preserving and showcasing the vibrancy and provenance of the vineyards while at the same time delivering those characteristics within limpid and supple textures. They are quite rightly regarded as one of the superstars of the Langhe.



# Gropello

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An Italian uncommon grape varietal to discover

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Gropello is a popular variety of red wine grape which is mainly planted and grown all along the region of the southwestern side of Lake Garda in the northern Italy.

The Gropello grapes belongs to the family of Groppelli , all originating in the area that goes from Lake Garda to the Val di Non in Trentino . Compared to other Groppelli , the Gropello cultivated in Lombardy produces more intense and full-bodied wines but often , the different sub varieties are mixed together. The Gropello name comes from lump ("node" in the Venetian dialect), as the berries of this variety are closely packed .

Gropello's main use is in the red wines of the Garda and Riviera del Garda Classico DOCs, in which it plays a dominant role (30-60 percent), complemented by Sangiovese, Marzemino and Barbera.

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ARTICLE BY JOANIE METIVIER



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The wines produced out of this red wine grape variety have the character of their own. The bouquet of this wine is noted to be having different notes of almonds, citrus as well as flowers.

The taste of these wines is infused with the undertones of cranberry and salt, which helps to round this wine which is medium as to its body.

The wines produced out of Gropello are best characterized as the beautifully colored wine that is infused with richness. These wines are fresh in terms of their taste and salty in terms of their notes.

The essence of these wines is very much similar to that of cranberry. The spicy and fruity taste together is very much relishing and can please even the most critical wine lovers. This wine shall be consumed early as in its early age it retains all its superior properties.

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PAIRING GROPELLO:

THE WINES PRODUCED OUT OF THIS RED WINE GRAPE VARIETY ARE VERY TASTEFUL AS WELL AS RELISHING IN NATURE. BECAUSE OF THE EASY AND LIGHT FLAVOR OF THESE WINES THEY ARE PAIRED WITH A LIGHTER VARIETY OF FOOD SUCH AS QUESADILLAS, COLD CUTS, SOFT CHEESES AS WELL AS SALADS.

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# FOUR VINEYARD HEROINES FROM TUSCANY AND THEIR OUTSTANDING WINES

By Filippo Magnani



Coralía Pignatelli della Leonessa



Elisabetta Fagioli



Dora Forsoni and Patrizia Brogi



Laura Brunelli and mam

## ELISABETTA FAGIUOLI - MONTENIDOLI WINERY - VERNACCIA DI SAN GIMIGNANO

A magic circle connects four wine gems of central Tuscany. Montenidoli in Vernaccia di San Gimignano, Castell'in Villa in Chianti Classico, Sanguinetto in Nobile di Montepulciano and Le Chiuse di Sotto in Brunello di Montalcino. I feel honored to share the story of four "vignaiole toscane women wine producers from Tuscany" who lead these wineries: Elisabetta Fagioli, Coralía Pignatelli della Leonessa, Dora Forsoni and Laura Brunelli.

Tales of women with character who dedicate their lives to making majestic wines, based on native grape varieties such as Vernaccia di San Gimignano and Sangiovese, through organic viticulture and environmentally sustainable practices. All these estates are located in beautiful spots, reachable by an easy drive for a wine travel itinerary

The first of these four 'vineyard heroines' is Elisabetta Fagioli. Her story with the Vernaccia di San Gimignano started in 1965 when she bought 500 acres of woodlands in the top hill of Montenidoli in front of the town of San Gimignano, with her husband Sergio Muratori who then passed away in 2012. Sergio the Patriarch, the 'Magister', was a simple teacher but a great healer for children, youngsters, adults, elderly folk. In 2014 Montenidoli set up Sergio the Patriarch Foundation, to continue the heritage of the great teacher. To go beyond borders and be together, to understand we are all part of the same family on our small planet, this is the aim of the foundation ([www.sergiothepatriarch.org](http://www.sergiothepatriarch.org)).

## THE WINES

Elisabetta, with love and passion, continued the work of restoring the wild area and started her wine production by using a strictly organic approach to her farming. The soil at Montenedoli is mainly chalky and full of marine fossils and shells, a perfect condition to produce great white wines. The property is surrounded by the forest, vineyards are planted with great attention to the terroir and in a full respect to nature. The land and its wines reflect the soul of Elisabetta in all her elegance and strong character. Her farming has been consistent throughout the decades, she has kept planting and growing the native varieties of Vernaccia, Sangiovese, Canaiolo, Trebbiano Gentile, and Malvasia Bianca... the traditional grapes of the Chianti area. Her method has paid off as now her Vernaccia di San Gimignano reached a cult status in the Tuscany white wine market.

They say that the grapes there have everything they need. The sun and the clean air are what make the Montenedoli vines healthy and resistant. 100% hand-picked Vernaccia, which macerates long on the skins, is pressed just before the fermentation to enhance the character and flavors of the land. Montenedoli Vernaccia has always been considered the 'red' of white wines because of the body, the climate in which it is sprung, and the aging potential. At Montenedoli, Elisabetta produces three different Vernaccia di San Gimignano, all pure, 100% Vernaccia. Tradizione is made in concrete tanks, it must macerate at length with the skins, then be pressed as soon as the fermentation begins. Fiore is made entirely in stainless steel and only from freerun juice. Both Tradizione and Fiore are aged 12 to 16 months. Carato is fermented in French barriques for up to seven or eight years; after 12 months in barrel, it ages another year in cement vats and two in bottles before release.

### **CORALIA PIGNATELLI DELLA LEONESSA - CASTELL'IN VILLA WINERY - CHIANTI CLASSICO**

The princess Coralia Pignatelli della Leonessa lives in a 13th century castle in a medieval hamlet on the Northeast side of Siena. She is the guide and the vibrant heart of the 300 hectare property atop the hill of Castelnuovo Berardenga, dedicated to the flagship Tuscan variety—the Sangiovese. The bottles from Castell'In Villa are highly renowned by the lovers of this variety. The owner, Coralia Pignatelli della Leonessa, has always been consistent in her traditional approach to winemaking, in fact the estate is known for producing some of the most classically crafted and long lasting wines in the appellation of Chianti Classico. The estate represents the territory and different microclimates in 8 vineyard sites. The soil is predominantly sandy, alluvial, and rocky, with the exception of the Poggio delle Rose vineyard, where there are also concentrations of clay and calcareous rocks.





## THE WINES

The biggest part of the winery production is made up by the Chianti Classico and the Chianti Classico Riserva. Both of these wines are made entirely with Sangiovese, using traditional methods and aged in the traditional wooden vats. The resulting wines are authentic, long ageing, and outstanding proof of the great potentials that Sangiovese holds given the right conditions. Poggio delle Rose is the most iconic wine from Castell'In Villa; it comes from a single vineyard and expresses a classic, elegant wine with a balanced structure that can last at least 40 years.

**DORA FORSONI -  
PODERI SANGUINETO -  
NOBILE DI MONTEPULCIANO**



Dora Forsoni is an authentic person, she is a wild boar hunter that runs the Poderi Sanguinetto I & II winery, taking care of 100% of the viticulture in her 6 hectares of vineyards. She works the soil, crops the vines, and takes care of the entire production process from plant to bottle. She is a true force of nature and waves you with all her spontaneity and passion, completely devoted to her land and countryside life. Today, Dora shares her passion with Patrizia Brogi, her life and business partner, maybe the one and only person she trusts with her precious vineyard. Everything started from her desire to maintain the commitment of her father, Federico Forsoni, to grow native red varieties such as Prugnolo Gentile, Mammolo, Canaiolo, and white varieties such as Malvasia, Trebbiano, and Grechetto. Their farming was always based on a strict organic method and with a real respect to the land's potential. Dora Forsoni's Sanguinetto makes one of the best Montepulciano of the denomination. She and her wines have the same spirit: a strong and tenacious character.

## THE WINES

The red wines age in concrete barrels or Slavonian oak, one year for the Rosso di Montepulciano, two years for the Nobile wine, and three years for the Riserva. There is no use of pesticides or synthetic plant protection. We are talking of land that was feeding vines since the Etruscans; there is no doubt that those old wild hills, with the help of its guardian Dora, can reflect that of the amazing terroir onto the wines.



**LAURA BRUNELLI -  
LE CHIUSE DI SOTTO - BRUNELLO  
DI MONTALCINO**

Laura's first step in the Siena territory was made with her husband Gianni Brunelli. In 1979, they opened together Osteria Le Logge restaurant with the intent to bring about a local cuisine of a high quality, careful and respectful of the great resources that those lands could offer. Osteria le Logge became famous quickly for the passionate service and the standard of their food. The couple, motivated by the charm of this territory's possibilities, decided to restore Gianni's family winery Le Chiuse di Sotto in Montalcino. Laura and Gianni committed themselves to the farm life, growing their own produce and cultivating their famed Sangiovese. The winery is located in one of the most outstanding spots of the Montalcino area, to arrive at le Chiuse di Sotto is like to travel back in time, you feel yourself in an old landscape painting. Since Gianni's passing in 2008, Laura has continued to uphold their values and methods in winemaking. She believes in an organic approach since the land meets all the needs of her beloved vines; with respect and care, natural processes follow. Le Chiuse di Sotto's popularity skyrocketed in the past fifteen years, nowadays their wines are among the most desired Brunello di Montalcino.

## THE WINES

The possibilities of this winery are endless. Their sites cover the appellation from north to south, allowing them to blend their Brunello di Montalcino and Brunello di Montalcino Riserva into balanced and complex wines. The vineyards of Le Chiuse Di Sotto, Vigna Quercia, Vigna Oliva, Vigna Gelso, Vigna Olmo; represent all the possible microclimates and soils that converge into the perfect and charming glass of fine wine.



# TROIS MOINEAUX

THREE FRIENDS, THREE BUSINESSMEN, ONE VISION

BY KRISTINE MANSUY

Trois Moineaux is the project of three Quebec-born friends, bons-vivants and wine lovers; Louis Dugas (Coteau Rougemont Winery), Francis Lorrain (Boating Club Restaurant, Lorrain Boucherie, Gigi's Deli & Pizza and Jean-Sébastien Besner (In Vino Veritas Agency).

They met during a wine class more than 10 years ago and realized in 2018 their common dream: making the greatest négociant wines from the Niagara Region in Ontario.

## THE STORY

Louis Dugas is the instigator and head winemaker of this audacious project. Passionate about Niagara wines for a decade, he found his land of predilection in the famous Twenty Mile Bench of the Niagara Escarpment appellation (recognized by UNESCO as a World Biosphere Reserve and one of the most prominent topographical features of southern Ontario).

With his numerous connections in the wine industry, Louis had the privilege to access premium fruit sources from the Bench's most pristine sites.

Aware of the huge potential of the region and after working closely with his mentor, the winemaker, and wine merchant Thomas Bachelder, Louis convinced his two partners to join the project.

While continuing their individual obligations, the three friends now spend part of their time on the project that launched his third Vintage this year with an annual production of approximately 6,500 cases.





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## THE VISION

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When we talk about négociant wines, the first image that pops in mind is these big wine merchants of the South of France who buy tons of bulk wines to commercialize them under one name at a cheap price and focus more on quantity than quality.

What if négociant winemaking was an opportunity to select the best vineyards and create a partnership between growers and winemakers who share the same vision?

Sourcing grapes would not only allow significant cost reductions but also provide an opportunity to stay ahead of the market as well as the new wine trends in harmony with the source availability.

Showcasing single vineyards and micro-climates wines will always be a priority. As Louis likes to say: "Without great terroirs, there is no great wine."

It's also one of the reasons why he has a low-intervention approach to winemaking, creating wines that express the purity of the fruits.

He uses natural yeast for his fermentations with only a minimum of added sulfites to the wines before bottling. Harvest is also done by hand followed by a second grape selection on the sorting table to optimize the quality.

Transparency and excellence are at the heart of Trois Moineaux's philosophy. The brand embodies hard work and the joy of sharing good wine with good friends!

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## THE WINES

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The following wines were tasted at the new Gigi's deli & Pizza restaurant from the Lorrain Family where we can find all the wines from Trois Moineaux.

The products are imported in Quebec by In Vino Veritas agency.

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### GRIS DE NOIRS, FOXCROFT VINEYARDS, 2019 (ROSÉ)

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100% Cabernet Franc with 12 hours of skin contact followed by a short aging in neutral oak barrels.

Delicate nose of strawberry, raspberry and grapefruit.

The palate is fresh and energetic with tasty citrus and white pepper undertones.

Pair with crunchy vegetable salads, sushis and goat or sheep cheeses.

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### GEWÜRZTRAMINER, MACÉRATION, LAKEVIEW VINEYARDS, 2019 (ORANGE)

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I fell in love with this beautiful orange-type wine.

100% Gewürztraminer with 10 hours of skin contact followed by a short aging in neutral oak barrels.

Aromatic nose of apricot, mandarin and orange blossom that reminds me of some Viognier.

The palate is grassy with a delicate creamy texture and subtle bitter orange notes on the final.

A gastronomic wine that will pair well with fish soups, seafood bouillabaisse and Italian antipasti platters.

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## CHARDONNAY, TÊTE DE CUVÉE, TWENTY MILE BENCH, 2018 (WHITE) \$35

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A blend of three different vineyards from the Twenty Mile Bench. Aged 18 months in French oak barrels. Savory nose of fresh butter and key lime pie (classical of Niagara Chardonnay). After a few hours of opening, the wine shows tasty notes of almond paste and quince. The palate is an explosion of ripe fruits with a juicy and rich texture with hints of minerality on the final.

A well-done Chardonnay that reflects the region's potential.

Enjoy with a fresh seafood platter (crab, lobster, scampi, sea urchin), vegetable curry, or pesto-based pasta.



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## PINOT NOIR, TWENTY MILE BENCH, 2018 (RED) \$35

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A blend of three different vineyards from the Twenty Mile Bench. Aged 18 months in French oak barrels.

Subtle notes on the opening of red and sour cherries.

Expressive mouthfeel with aromas of wild berries with undertones of coffee and black pepper. Delicate and refined tannins that compare to some Burgundy Côte de Beaune!

Try with a charcuterie and cheese platter, veal carpaccio Tonnato, or white meats with mushrooms sauce.

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## CABERNET FRANC, CUVÉE MILA, WISMER-FOXCROFT VINEYARD, 2018 (RED) \$35

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To my opinion, the flagship wine of the brand!

Elegant and perfumed nose of raspberry, dark chocolate, and violet. Rich and dense on the mouthfeel with a tight tannic structure. A little bitterness and minerality on the final with seductive aromas of potpourri and pomegranate.

Great balance on this age-worthy wine that we will find difficult to keep in the cellar! Decant for a few hours before serving to enjoy the best of it.

Excellent with grilled vegetable pizzas, pasta with meat sauce, grilled steaks, and burgers.

An inspiring story and stunning high-quality wines, what's in the future for Trois Moineaux?

Small lot bottle releases, original collaborations with local producers such as grapes skin contact ciders, beers, and PET NAT.

Gastronomic events with the delicious cuisine of Francis Lorrain.

A new cuvée made with Riesling that will be available soon at the SAQ.



# Da CAINO

## Culinary experience in the center of Montemerano

BY JOANIE METIVIER



Many travelers ask themselves about Tuscany's hidden gems: special places where they would love to discover "the real Tuscany" with its traditions and maybe a bit of folklore. There is a place that fits perfectly this request: it's a very small medieval village in Maremma called Montemerano.

Built on a hill by the powerful family Aldobrandeschi, Montemerano is a place where we can still breathe the air as if we lived in the Middle Ages. It belongs to the municipality of Manciano and today is one of the most beautiful hamlets in Italy.

Montemerano is a 12th-century town in the heart of Maremma, at 55 kilometers from Grosseto. Its heart-shaped historic center really is in the heart of the Maremma region, and the quaint town retains its Medieval character.

Montemerano was established in the 1200s by the Aldobrandeschi family, with the castle and accompanying village to serve it. It came under the Duchy of Orvieto then passed to the Republic of Siena, without losing its original character.

Ristorante Da Caino is the kingdom of Valeria Piccini, one of the ten-starred female chefs in Italy. It is her love for her land, the Maremma, that inspires her to create traditional peasant dishes, revisited in a contemporary way. It ranges from strong tastes, played on contrasts of aromas, textures, and temperatures in an alchemy of scents and colors. Valeria Piccini puts her heart, study, and creative flair into it.

# *A family history full of taste*

Childhood friends Maurizio Menichetti and Chef Valeria Piccini opened this restaurant in 1987 on the very same premises where Maurizio's parents once had a trattoria, in one of the stone houses overlooking the medieval village of Montemerano. Valeria's outstanding cuisine quickly became one of the most renowned in the country, due to dishes that sing the praises of the region. The Caino, with its nine tables, has the intimate atmosphere of an authentic Tuscan restaurant. In an Italy where female chefs are increasingly prominent, this unique gourmet spot is an absolute must.

Valeria's husband Maurizio plays his own role in the culinary empire. Underneath Da Caino is one of the most incredible wine cellars I have ever seen, and it's his life's work. With more than 20,000 bottles, it has every tittle you could imagine, including some very rare, very old, and very expensive wines. Maurizio is also responsible for making some of the wines himself.

It is located several meters above the ground, under the ancient town square. A spectacular environment, characterized by rooms, ravines, and underground corners: a casket where every detail is designed to keep treasures in a bottle. In addition to the wines of its own production, there is no lack of the best of Italian and foreign production. The collection is embellished with some absolute rarity and a series of special labels.

