

WINE, WONDERS & SONG

ITALY

Wine, Wonders & Song

Today we present to you *Bella Italia*, featuring wines, wonders, and music from many traditions in the Italian Peninsula.

Our Discoveries for Today:

How to make a basic evaluation of what's in the glass

Why certain wines go better with certain foods

The regional wines and cuisines of Italy

The basis for good wine matches

Lessons from the Naked Grape:

The complexity comes from a combination of the fruit and juice of the grape and skin contact - which is the basis for the color in red wines

All wine can be defined by:

COLOR: red, white, or rose

STYLE: table wine (under 15% alcohol, no sparkle)

sparkling wine (under 15%, but has CO₂)
fortified wine 18-24% alcohol (fortified with brandy)

DEGREE OF DRYNESS: Zero to sweet

The tasting steps:

SEE: Look down through the wine to a white background

Is the wine clear?

Is the color dull or bright?

Is there sediment in the glass?

Look for tiling (a light brown rim indicates aging - purple indicates youth)

SWIRL & SNIFF: Let the aroma come up to your nose, then think about what you sense

Is it pleasant?

Is it simple or complex?

Is it strong?

Is it long-lasting?

Is it fruity, or flowery, or woody, or spicy?

TASTE: Swirl it in your mouth to cover all the taste buds and get a Feel for it

Is it sweet, or sour, or salty, or bitter?

Do you get a lot of tannins? Are they soft or harsh?

Does it taste flat or round?

Does the taste agree with the nose?

SWALLOW:

Is the finish long or short?

Simple or complex?

Similar to or different than the taste?

All wines are named in one of three ways, although a combination may appear on the label:

- 1) *Varietal*: The variety of grape used, although almost all belong to the category *Vitis Vinifera*
- 2) *Generic*: The place where it came from
- 3) *Proprietal*: A brand name

All wines have four basic elements:

- 1) The grape type used
 - 2) The soil they were planted in
 - 3) The climate - in general for the area, but **specific** for the year (a better vintage)
 - 4) The care given to it by the little old winemaker (amount of time in barrels, type of barrels, how much oak toast)
- HOWEVER** the amount of acidity is important (ripeness at harvest vs. balanced acidity) and the degree of tannins from skin contact and length of time for fermentation

Wine with food accomplishes several things:

- 1) It provides complimentary flavors (although sometimes we want diversity)
- 2) It provides harmonic taste groups
- 3) Cleanses the palate
- 4) May improve the disposition
- 5) Please remember the benefits of moderation **and** the benefits of the French Paradox

Food Regions of Italy:

Northern: Butter, cheese from cow's milk, rice (risotto),

Barolo or Valpolicella wines

Southern: Olive oil, pasta, Marsala wine, mare's milk and buffalo milk cheeses

Tuscany (Florence): Chianti, Steak *Florentine*, white beans, spinach

Fresh vegetables, minestrone soup

Lombardy (Milan): *milanese*, butter, vegetable soups, osso bucco, Barolo

Veneto(Venice): Seafood & Fish, Austrian influence (pastries, veal)

Soave & Valpolicella

Emilia-Romagna (Bologna): Sausages, *bolognese*, pastas with butter

Campania (Naples): *Napolitana*, macaroni in tomato sauce

Apulia: Figs & melons

Calabria: *Calabrese*, eggplants, tuna

Sicily: Citrus fruits, fish *en papillote*,

Sardinia: honey, wild boar, ham

Pizza as peasant food - originally from the South

Pasta versus Rice (Risotto)

The Greek Influences in Sicily

Cheeses from the local source - Mozzarella

Warm (to the taste) spices from the South

Roman in the World: Veal saltimbocca - jumps up in the mouth

The influence of world-wide cuisine

Caterina di Medici

Venezia & Marco Polo

Alto Adige - northern & landlocked

These items just touch the surface of a very deep subject. Throughout the Italian peninsula and the islands fresh goods and long-established trading routes and patterns have created many interesting local variations of favorite dishes. Create your own variations and hand them on - that's really the essence of *a la famiglia* - cooking in the family tradition.

The Basic Wine Grapes (all are from the family "Vitis Vinifera")
and the generic places they are planted

White Wines:

Chardonnay (Burgundy)

Chenin Blanc (Loire)

Riesling (Germany, Alsace)

Pinot Gris (Italy, Alsace)

Muller-Thurgau (Germany)

Sauvignon Blanc (Bordeaux)

known also as Fume Blanc

Semillion (Bordeaux)

Gewurztraminer (Alsace)

Pinot Blanc (Alsace)

Red Wines:

Cabernet Sauvignon (Bordeaux)

Merlot (Bordeaux)

Cabernet Franc (Bordeaux)

Malbec (Bordeaux)

Petit Verdot (Bordeaux)

Pinot Noir (Burgundy, Champagne)

Gamay (Beaujolais)

Brunello (Italy)

Sangiovese (Italy)

Zinfandel (California/from Italy in 19th C.)

Mix and Match Rules for the Road:

A variety of wines makes for a more interesting occasion

Sparkling before still wines

Lighter food before heavier, and lighter wines before heavier

although a light red wine may be lighter than a heavier white - your palate is the judge
Watch out for: asparagus and artichokes - the chemical will alter perception of the wine

This doesn't mean don't use them - it means be judicious

Watch out for vinegar: This may alter your perception of the wine - but we like a nice glass of wine with a hearty salad and some bread.

Watch out for: Dessert - this is often a tough match and sometimes dessert should carry its own weight.

But a great match is Port wine with a heavy blue cheese for dessert

Our recipes are open for your alteration and suggestions. The techniques we have discussed today are very basic - change the ingredients to suit your own palate and select wines on the same basis.

When you find that great combination of a food and wine, please send us the following information:

Where it happened: (restaurant or at home) _____

Name of the Dish _____

Name and vintage of the wine _____

Who prepared the dish (and how) _____

Date of the match and conditions (warm, summer, on the beach, great cold evening in Minnesota, etc.) _____

Your name and address _____

Thank you for participating in:
the Disney Institute's Chef/Restaurant/Winery Wall of Fame

We will post your information and send a letter to both the restaurant (or home owner) and the winery.

send information to Wine Wonders and Song
c/o The Disney Institute
Walt Disney World Company
Lake Buena Vista, FL 32830-1000

Personal Wine Notes

White Wine #1

Wine Name: **FRASCATI**

Vintage: 1994

Producer: **FONTANA CANDIDA**

Region: **COLLI ROMANI**

SEE: Color:

Clarity:

Sediment?

Swirl & SNIFF: Aroma: Fruity or flowery or woody or spicy? (combo?)

SIP: Taste buds: sweet, salt, sour, bitter?

Mouth feel: dry? _____ tannic? _____ round or flat? _____

Total taste experience:

FINISH: Long or short? _____

FINALLY: Did you like it?

What food/occasions would it go with?

Personal Wine Notes

White Wine #2

Wine Name: **PINTO GRIGIO**

Vintage: 1995

Producer: **Castello d'Albola**

Region: **Friuli**

SEE: Color:

Clarity:

Sediment?

Swirl & SNIFF: Aroma: Fruity or flowery or woody or spicy? (combo?)

SIP: Taste buds: sweet, salt, sour, bitter?

Mouth feel: dry? _____ tannic? _____ round or flat? _____

Total taste experience:

FINISH: Long or short? _____

FINALLY: Did you like it?

What food/occasions would it go with?

Personal Wine Notes

Red Wine #1

Wine Name: **CHIANTI**

Vintage: 1994

Producer: Banfi

Region: Chianti (Tuscany)

SEE: Color:

Clarity:

Sediment?

Swirl & SNIFF: Aroma: Fruity or flowery or woody or spicy? (combo?)

SIP: Taste buds: sweet, salt, sour, bitter?

Mouth feel: dry? _____ tannic? _____ round or flat? _____

Total taste experience:

FINISH: Long or short? _____

FINALLY: Did you like it?

What food/opportunities would it go with?

Personal Wine Notes

Red Wine #2

Wine Name: **CHIANTI CLASSICAO**

Vintage: 1993

Producer: Castello d'Albola

Region: Chianti (Tuscany)

SEE: Color:

Clarity:

Sediment?

Swirl & SNIFF: Aroma: Fruity or flowery or woody or spicy? (combo?)

SIP: Taste buds: sweet, salt, sour, bitter?

Mouth feel: dry? _____ tannic? _____ round or flat? _____

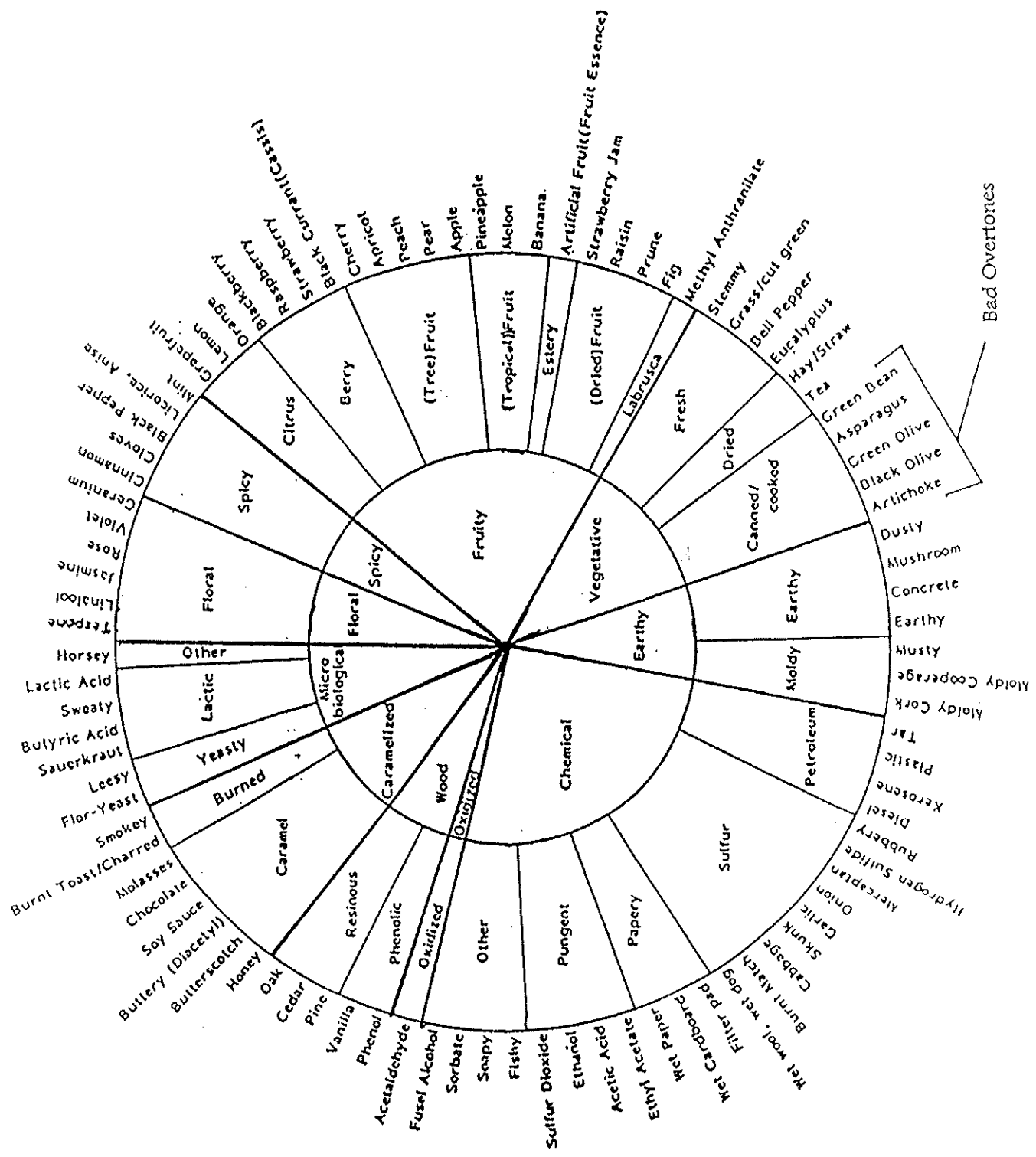
Total taste experience:

FINISH: Long or short? _____

FINALLY: Did you like it?

What food/opportunities would it go with?

Aroma Wheel showing first tier (class), second tier, and third tier terms.



Noble, et al. *Standardized Wine Aroma Terminology*. American Journal of Enology and Viticulture, 35 in press (1984).

