

## Wine Group Report April 2022

Our March meeting took place at Hamsterley (thank you, Stella & John) and was the first of a two-part look at wines of Italy. Our focus was on the north of the country with a range of medium-priced wines.

Our first of three whites was the Lombardy region's Pinot Grigio Garda DOP 2020 (12% and £5.49 from Lidl). This made a good first impression, living up to Lidl's claim of a 'Crisp fresh, fruity, zesty white.' Members remarked on the long, satisfying finish. The more expensive Piemonte region's Gavi DOCG 2020 (12% and £6.99 also from Lidl), for all the reputation of its Cortese grape, was by comparison weak and unexciting; little to say here. Our third white promised much: the saviour of the Marche region, our Verdicchio Dei Castelli Di Jesi DOC 2020 (12.5% and £7.00 from Sainsburys) was certainly strongly-flavoured, but, as one reviewer concluded, 'some say crisp, I say tart'! The Garda offering certainly won the battle of the white wines.

So it was back to Lake Garda, this time the eastern bank for our Rose sampling, the Bardolino Chiaretto Rose DOP 2020 (12% and £6.99 from Lidl). Very light in colour it lacked any particular merits. Made from the traditional Corvina & Rondinella grapes it was rather dry but lacked the 'oomph' factor (although the label's claim of 'refreshing' may have been true on a hot lakeside day in the Veneto region!). Our next region was Tuscany from where we sampled our first red, a Vino Nobile Montepulciano Toscana DOCG 2015 (13.5% and £9.99 from Lidl). This was regarded as 'not bad' but the effect faded rather when compared to our final red, a Marzemino Trentino DOC 2020 (12.5% and £8.50 from Sainsburys); even the non red-drinkers acknowledged that this was a very interesting number: the Trentino-Alto Adige region in the far north of Italy is gaining a good reputation for its flavourful red wines and the promised 'notes of ripe cherries' was delivered with spades. Our two recommendations then are for the Lidl Garda white and Sainsbury Marzemino; both represent great value for money.

Part 2 of the Italian tasting will be at the May meeting (there will be no session in April). Anyone wishing for more information should contact Tim Meacham via [simontimothymeacham@gmail.com](mailto:simontimothymeacham@gmail.com).