

Divine Wines, Inc.

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EDUCATIONAL WINE TASTING CLASS:



“Exploring Italian Wines”

**With Emanuele Magnani, Italian Wine Importer, Sunrise Wines
Two Seating's on Tuesday, February 21, 2012 @ 6:00PM & 8:00PM
\$15/Person • Reservations Required**

Manuel Magnani was born in Rome in 1966. When he was a child he was always interested in geography and learning about other cultures and when he had the opportunity to travel he moved to Muchen, Germany where he lived from 1988 to 1991. In 1993 he moved to Florida where his first job there was at Alfredo's Restaurant at Epcot Center, in Orlando. It was at Alfredo's that he fully developed his passion for wines.

In 1995 Maneul moved to Raleigh, North Carolina, where he continued to increase his knowledge of wine while working at Claudio's and Sorrento's Restaurants and then at Olive's Bistro. In 1998 he felt that he wanted to further pursue his passion for wine so he made a career change and he started as a wine consultant for Classic Wines (now Mutual Distributing one of our major wholesalers). Grateful for the opportunity he was given at Classic he was able to further his wine knowledge by getting a position as brand manager for Wines Unlimited. Finally, in 2004 his dreams and passions were realized when he founded Sunrise Wines importing company.

Today, after almost 14 years of working in the wine business, he still has the same passion as day one, and he is “amazed at the beauty and the vastness of the wine industry”. I have met Manuel two or three times since we opened Divine Wines and have seen first hand how committed he is to increasing his knowledge of Italian wines as well as the passion he exudes when he has the opportunity to present his new found discoveries to all of his customers and friends.

Currently Manuel imports wine from 11 different wineries located all over Italy and on Tuesday, February 21, 2012 he will share his explorations and experiences in Italian wines while we sample the following selections from his portfolio:

White Wines:

CORNALE 2010 CHARDONNAY VIVACE, VENETO, ITALY

Regular Price: \$10.49 – (\$7.86 After 25% Tasting Discount)

This white wine inspires with its bright shining colour and its inviting bouquet smelling wonderfully like tropical fruits and nuts. The Chardonnay captures the palate with a fine tart taste, accompanied with a discreet acidity. Suited to Asian cuisine, steamed fish and meat.

ALOVINI 2010 GRECO, BASILICATA, ITALY

Regular Price: \$19.49 – (\$14.61 After 25% Tasting Discount)

The grape variety named "Greco" was introduced all over the south of Italy by the Ancient Greeks. It has adapted particularly well to the conditions in Basilicata where in the right hands it can produce a wine with an orange blossom nose along with exotic peach and orange flavors which are usually the hallmarks of French Viognier. This wine is a great example of a well made Greco.

L'ARMANGIA 2009 ENNE ENNE BIANCO, PIEDMONT, ITALY

Regular Price: \$17.99 – (\$13.49 After 25% Tasting Discount)

This Sauvignon Blanc is pale straw in color with greenish hues along with aromas of bananas, bell peppers, coffee, honey, hay and herbs with notes of smoke. It is soft and full on the palate, with long persistence of the aromas. It is best paired with tasty and even rich dishes, as an alternative to medium-bodied red wines.

L'ARMANGIA 2009 PRATOROTONDO, PIEDMONTE, ITALY

Regular Price: \$17.99 – (\$13.49 After 25% Tasting Discount)

This Chardonnay has flowery scents with hints of banana, honey, vanilla and breadcrumb. Full-bodied and intense on the palate, it provides an ideal accompaniment for fish, shellfish, white meat, grilled meat, flans and vegetables.

Red Wines:

ALOVINI 2008 AGLIANICO, BASILICATA, ITALY

Regular Price: \$19.49 – (\$14.61 After 25% Tasting Discount)

Aglanico is capable of producing on the great red wines of Italy. Rich in color and tannin, these wines are capable of retaining high acidity even when very ripe. They can range from fairly fruity styles to majestic, ageworthy examples and while the deep plummy and wild cherry fruit is always evident it is usually complemented by nuanced earthy and cocoa tones and often reveals a strikingly deep mineral note.

ACCORDINI 2008 VALPOLICELLA RIPASSO, VENETO, ITALY

Regular Price: \$29.99 – (\$22.49 After 25% Tasting Discount)

Valpolicella is composed of 60% Corvina, 20% Rondinella, and 20% of Corvinoni. The technique used in ripasso is to re-fermented the best Valpolicella juice along with the grape skins that went into making Amarone. Typically, Valpolicella is allowed to re-ferment for 10-15 days. This wine is filled with aromas of fresh almonds and walnuts; it is full bodied and well structured and would pair well with white meats and roasts.

Red Wines - Continued:

LA QUERCE 2007 CHIANTI SORRETTOLE, TUSCANY, ITALY

Regular Price: \$17.99 – (\$13.49 After 25% Tasting Discount)

A blend of 80% Sangiovese and 10% Canaiolo and 10% Merlot that is inky black in color with pleasant fruit and cherry aromas along with flavors of cherry, graphite and vanilla. Very juicy, with rich ripe fruit and a very fine tannic finish.

COSTA ARCHI 2008 PRIMA LUCE ROSSO, EMILIA, ITALY

Regular Price: \$33.23 – (\$24.92 After 25% Tasting Discount)

Colli di Faenza is a DOC of the Emilia-Romagna wine region of northern Italy. Created in August 1997, the title covers both red and white wines. The reds are made from Cabernet Sauvignon, Merlot, Ancellotta, Ciliegiole and Sangiovese, and the whites from Chardonnay, Pinot Bianco, Trebbiano, Pignoletto and Sauvignon Blanc. The Prima Luce, or "at first light", is mostly Cabernet Sauvignon with a small amount of Sangiovese blended in.