

March 2025

At last some sunshine to cheer us on our weary way as we gather in The Kitchen for our monthly sampling of wine; what's this I hear you ask 'a map of Italy with a lot of Italian words on it' and some canapes – supplied by Ruth and Karen prior to their presentation.

The theme didn't take us long to work out; with the map showing us where each of the wines was produced – you just had to find out where.

Ruth started with three white wines:

1. **Prosecco Valdobbiadene , 10.5%, we paid £8.99**
2. **Verdicchio dei Castelli di Jesi, 11.5%, we paid £7.99**
3. **Fiano Maree d'ione, 12.5%, we paid £10**

The Prosecco was fresh and easy to drink, the Verdicchio was pleasant but the most popular was the Fiano. Voting was 4,6, 8.



Karen then presented the reds:

1. **Melini Chianti DOCG Riserva, 14%, we paid £10**
2. **Barolo DOCG Tovino, 13.5%, we paid £15.99**
3. **Recchia Amarone Della Valpolicella, 15%, we paid £19.99**

A strong alcoholic content for all the reds was well received but the undoubted favourite was the Recchia. Voting was 2,2, 14.

It is quite common with reds that the more expensive is the most popular and as we don't know the price beforehand this bears it out.

It was good to have a varied approach, the map and nibbles just made it a bit different and has hopefully set a standard for future presenters. There is no set format so please use your imagination!

Everyone thoroughly enjoyed the evening and hopefully learnt something.

Remember that a full write up of all the wines can be found on the Wine Group page.