

# Leaves book



TASTING  
TIPS

*FROM  
THE VINE  
TO THE  
CHIANTI*





# CANAIOLO

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## Canaiolo

The Canaiolo grape was once absolutely critical to the success of the Chianti region, as it was used in most every Chianti blend - sometimes amounting for 30-50% of the wine.

It is still used in Chianti wine today, but definitely takes second fiddle to Sangiovese.

The flavors are soft and neutral and slightly bitter and can produce a rather bland wine if not blended correctly.

Chianti's reformed DOCG laws today allow for only 10 percent in a Chianti blend.

The best Canaiolo's can be a nice combination of very ripe strawberries and leather in taste and smell, but the worst are used to soften the Chianti and not much else. Its future in Italy is unknown.

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## NOTES

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# MERLOT



As with Cabernet Sauvignon, Merlot is used as blending agent in the “Super Tuscan” style wines out of Italy and also in some modern Chianti’s.

Merlot has been used for hundreds of years because of its easy-drinking ‘calming’ quality.

The grape itself buds, flowers, and ripens early. Because of this, Merlot has a full body with lots of bright, black fruit, and aromas and flavors of chocolate and violet - similar to Cabernet Sauvignon.



# CABERNET SAUVIGNON

Although Cabernet Sauvignon is best known in the wines coming from Bordeaux, France, it plays a large part as a blending agent in Italy - especially in Tuscany. You will find Cabernet Sauvignon blended in very small amounts with Sangiovese to make the contemporary “Super Tuscan” style wine.

Because of the thick skins, the wines are highly tannic and can deal with great amounts of aging and oak - and once in bottle, they have great longevity. The wines are highly aromatic and have violet and cedar characteristics, and distinct flavors of chocolate, mint, and tobacco.



# MALVASIA

THE KING

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## Malvasia

Malvasia is the name widely used for a multifaceted set of grapes. It mainly produces white table, desert, and fortified wines, but also is found in red blends such as Vin Santo. Thought to be of Greek origin, it produces high alcohol wines with residual sugar.

White Malvasia Bianca is the largest piece of the production and is widely used in Tuscany, Latium, and Umbria.

The grape produces round, lushly fruity flavors and a plush texture. Most have a clean, crisp finish, and those aged in small barrels have light tannin flavors and hints of vanilla.



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## NOTES

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# 1 HARVEST

From late September to mid-October by hand with selection of the grapes in the vineyard

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# 2 CRUSH

Selection of the best grapes  
Max 90 quintals of grapes and  
63 hl of wine per acre



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# 3 FERMENTATION

Maceration of the crashed grapes on the skins for about 15-18 days at a controlled temperature

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# 4 REFINING

Stainless steel  
Big wood berrels (Tonneau)  
Barrique

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# 5 AGENING

Final refining in the bottle

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# 6 BOTTIGLING & LABELLING

it's time to stick the labels and pack the wine in 6 or 12 bottles cases



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# 7 ENJOY!

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# CHIANTI



**C**hianti has always been the quintessential Tuscan wine, a product which has made its region famous throughout the world. The rich clay and limestone soil together with a favorable climate, have proved ideal for the cultivation of vines since ancient times. As far back as the 1800s, rules were set up for the production of Chianti and since 1932 a disciplinary code establishes the number of vines for every hectare, the grape varieties and the organoleptic features. **VINEYARDS** Altitude: 300 meters above the sea. Plants per hectare: 4000/5000 with ages from 5 to 25 years. **SOIL** Pliocene origin, clayish - calcareous, with a good skeleton. **VINIFICATION** - Fermentation in red, with maceration on the skins for about 10 days at a controlled temperature. Maturation in stainless steel with light passage in large barrels. Ageing in the bottle for a month. **TASTING NOTES** Color: Ruby red. Aroma: Elegant, full, with hints of red berry fruit. Taste: Harmonious, dry, slightly tannic, with good structure.





# LANTI



# RISE



**C**hianti Petriolo Riserva represents the forefront in the search for harmony of flavours. Sangiovese, Merlot and Cabernet experience a careful refinement in barrique and make up the soul of this ruby red wine and its intense, refined taste. **VINEYARDS** Altitude: 300 meters above the sea. Plants per hectare: 4000/5000 with ages from 5 to 25 years. **SOIL** Pliocene origin, clayish - calcareous, with a good skeleton. **VINIFICATION AND REFINING PROCESS** - Fermentation in red, with maceration on the skins for about about 15-18 days at a controlled temperature. Maturation: at least 6 months in a large barrel and two further months in barriques. Ageing in the bottle for 2 months. **TASTING NOTES** Color: Ruby red with garnet-red shades. Aroma: Intense and complex with fruity notes of ripe cherries, blackberries and currants. Taste: Full-bodied with hints of vanilla - black pepper - fine tannins.

*BRVA*

A photograph of a cellar filled with large, dark wooden barrels. The barrels are arranged in a row, receding into the distance. Each barrel has a prominent, lighter-colored wooden hoop around its circumference. The barrels are supported by wooden blocks. The lighting is warm and focused on the barrels, creating a sense of depth and texture. The word "BRVA" is overlaid in a large, white, serif font on the left side of the image.

# TOS



**F**ree of any compromise, with a modern and yet entirely traditional taste, Venato means caring for the grapevine, understanding the scents of the grape yards and capturing them in this intense red wine, which has an authentic character and harmonic taste.

Venato is made with Sangiovese, Cabernet e Merlot grapes.

**VINEYARDS** Altitude: 300 meters above the sea. Plants per hectare: 4000/5000 with ages from 5 to 25 years.

**SOIL** Pliocene origin, clayish - calcareous, with a good skeleton. **VINIFICATION AND REFINING PROCESS**

**Fermentation:** The three grape varieties are fermented in red, separately for 10- 15 days at a controlled temperature. **Maturation:** Once gathered together the process continues in barrique for a period lasting from 6 to 12 months. **Ageing in the bottle for 3 months.**

**TASTING NOTES** Color: Intense red. Aroma: Elegant and satisfying. Spices, leather and ripe red fruits are the expression of an important and wide bouquet. Taste: Harmonious, soft and full.





# LANA

## **Regional Pairing**

The idea of a regional pairing is pretty fundamental. Imagine Italian wine and Italian food or an Oregon pinot noir with a cow's-milk cheese from the Willamette Valley. Regional matches aren't always the perfect pairing, however they provide a template for us to understand more about what's going on structurally with wine & food pairings.

## **Acid + Acid**

Unlike bitter, acidity can be added together with food and wine and will create the basis of what wine people think about when selecting a wine with dinner. If the wine has less acidity than the food, the wine will taste flat. An easy visualization for acids out-of-balance is a glass of oaked warm climate chardonnay with a vinaigrette salad. When pairing a dish with wine, consider the acid balance between the food and the wine.

## **Sweet + Salty**

If you love maple bacon, candied pecans and salted caramels, a wine and food pairing of a sweet wine with a salty food will probably delight you. Pair riesling with asian foods such as fried rice or Pad Thai, or try one of my favorite "low calorie" desserts of pretzels and tawny port.

## **Bitter + Fat**

Grab a big thick piece of fatty something-or-other and pair it with a wine with lots of tannin. This is the classic steak with red wine food pairing, however, I think we can do better than that. Take a red wine such as an Italian Sangiovese with lots of cherry flavors and pair the wine with an herbed potato croquette, roasted red tomatoes and rocket (a classic Tuscan Secondi). Suddenly you have a dish that has the tannin balanced with the fat in the croquette and a congruent flavor in the dish and wine (tomato and cherry) that elevate each other. I'm already drooling.

## **Acid + Fat**

Nothing like a glass of champagne to cut the fat. A high acid drink will add a range of interesting flavors to a lipid heavy dish. This is why white wine butter sauce is popular (you can watch a video of How to Make Buerre Blanc if you'd like) The white wine in the butter sauce livens up the whole dish. So when you are in a situation where there is something fatty like cheese cake, get a glass of something bubbly and zippy.

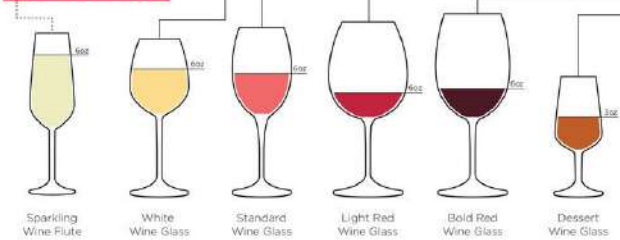
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# FOOD PAIRINGS

# BASIC WINE GUIDE



## Wine Glasses



120-160 CALORIES	110-170 CALORIES	110-170 CALORIES	120-180 CALORIES	150-200 CALORIES	190-290 CALORIES
Alcohol by Volume 9-14%	Alcohol by Volume 9-14%	Alcohol by Volume 9-14%	Alcohol by Volume 10-15%	Alcohol by Volume 12-17%	Alcohol by Volume 14-20%
Non-Vintage COOL 43°F (6°C)	Unchilled ICE COOL 43°F (6°C)	COOL 43°F (6°C)	COOL 43°F (6°C)	CELLAR TEMP 55°F (13°C)	COOL ROOM 60°F (15°C)
Wine opens 2 days	Wine opens 1 week	Wine opens 1 week	Wine opens 2 days	Wine opens 4 days	Wine opens 1 month

## Decoding a Wine Label

**The Producer**  
The winery's name is not always the obvious. Many bottles show the region name as the brand name, such as "Burgundy". It's also common to see the winemaker's name, such as "The Reserve". If you like the wine, learn what winery produced it.

**The Vintage**  
Every year, changes in weather affect the flavor of wine grapes. Some vintages taste better than others, so make note what vintages you enjoy.

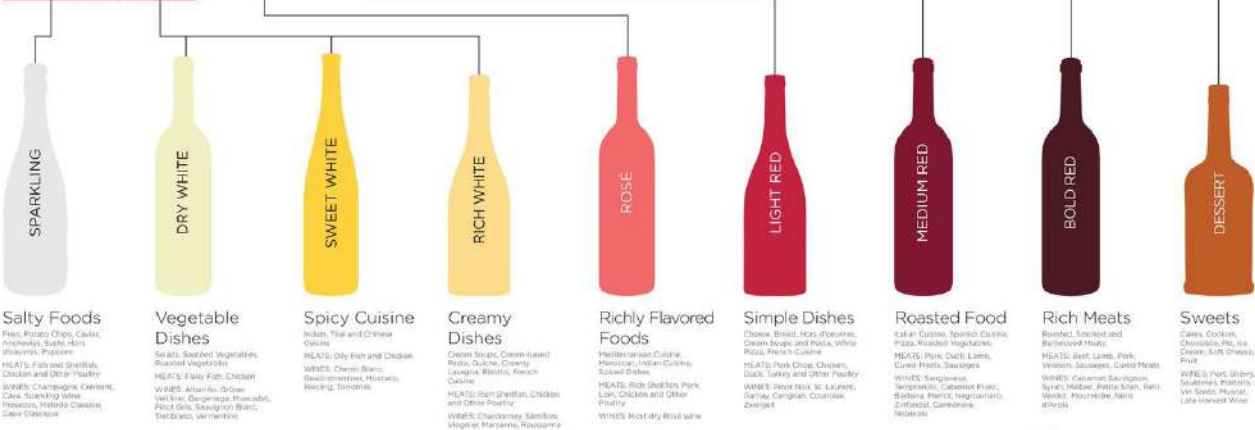
**The Variety**  
In the US, a wine must contain at least 75% of the listed variety. Some countries don't set the variety, instead they set the region. Learn your favorite region's season (in June in Tempranillo, Sangiovese in France and Pinot Sauvignon in France).

**The Region**  
The region can be from a general area like "California" or a specific vineyard name like "Napa". Most regions are known for the type of wine they produce. For example, Columbia Valley is known for bold red wines like Syrah.

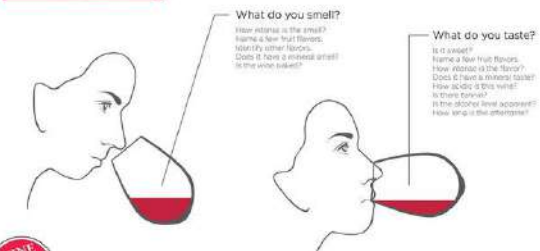
**Sulfites**  
By law, wines with over 10 ppm (parts per million) must say they contain sulfites. Most wines range from 20-250 ppm which is considered harmless to most commercially dried fruit.

**Alcohol Level**  
The alcohol level can help distinguish one wine from another. A red wine with 14% over 16% will taste stronger than a red wine with 12.5% ABV.

## Wine with Food



## Tasting Tips



## Aromas & Flavors

(WHITE) Fruit	(RED) Fruit
Lime, Lemon, Gooseberry, Passion Fruit, Grapefruit	Grapefruit, Cherry, Strawberry, Raspberry
Apple, Pear, Honey, Nectarine, Peach	Rum, Sweet, Currant, Blackberry, Strawberry, Blue
Plum, Pear, Apricot, Fig, Caramel	Bart, Sweet, Cherry, Caramel, Jammy
Flower/Herb	Flower/Herb
White Flowers, Rose, Orange Blossom, Honeysuckle	Cinnamon, Apple, Sage, Rosemary
Vanilla, Raisin, Tiramisu, Caramel, Vanilla Sugar	Vanilla, Pepper, Orange, Honey
Other/Oak	Other/Oak
Banana, Maple, Caramel, Almond, Vanilla Sugar	Smoke, Tobacco, Ashroom, Leather, Vanilla
Vanilla, Walnut, Coconut, Vanilla Sugar	Clove, Nutmeg, Chocolate, Sandalwood, Bacon Fat
Fruit, Raisin, Mushroom, Chalk Box, Cured Cream, Cheesecake	Oil, Bacon, Tap, Graphics, Dried Lemons, Coffee



