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## The Wines of Cantina Roeno Valpolicella, Italy

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### **Enantio 2006**

Enantio is a wild grape native to Trentino. In the first century AD, the Roman wine writer Plinio wrote about this grape. It was rediscovered again in the 20th century. Roeno's Enantio is a big red with a great tannic structure. On the palate the wine has dark fruits of berries, cassis and spice. The finish is long. I tasted this wine against a well-known California Cabernet and the Enantio had more power and complexity.

### **Riesling 2009**

An Italian Riesling...now you don't see that everyday. This is the first vintage for Cantina Roeno and they asked their friend and German winemaker, Andreas Bender to provide some of his expertise with Riesling in a consulting basis. The wine shows all the typical Riesling characteristics, but is a bit richer and fuller on the palate from its German cousins. This wine is a great option for Italian restaurants that want a Riesling, but they want an Italian one.

### **Gewurztraminer Trentino DOC 2009**

Another German varietal in the hands of an Italian winery, this Gewurztraminer is dry and very elegant. On the nose, the wine shows tropical fruit and hints of exotic spices. On the palate, the wine has juicy fruit and good acidity. It is not overpowering like some Gewurztraminers can be.

- The 'Roeno' Estate is set in truly magnificent countryside, at the foot of Monte Baldo, in the Adige Valley, not far from Garda Lake
- The estate was established by Rolando and Giuliana Roeno. Today, their children Cristina, Roberta and Giuseppe run the estate.



### **Spumante Mati Rosé**

A sparkling Rosé Bardolino from the shores of Lake Garda! This sparkler is a cornucopia of strawberry, red raspberry and sweet-tart cherry fruits and lime sorbet on the finish. The bubbles are soft so that it can accompany a wide range of foods, from rotisserie chicken to sushi.