



Italian Wine Discovery Series at the Griffin Museum

If you love Italian wines, would like to learn more about them, but don't know where to begin, the Italian Wine Discovery Series at the Griffin Museum of Photography can help. The Italian Wine Discovery Series will explore wines from five of the best regions of Italy. Each **two-hour** session will combine an overview of each region's geography, climate, and grape varieties with an opportunity to taste **six** of its best wines. **A sampling of foods** that complement each wine will be offered, and well as **copies of tasting notes and presentation materials**. By forging a link between the wines and the places from which they come, you'll attain a level of understanding that will help guide your future wine selections.

More than one third of the wine imported into the United States comes from Italy, mainly due to the popularity of Italian restaurants, where most people have had their first experience with Italian wine. Since these experiences are overwhelming positive, most are willing to try new ones. However, despite this popularity, Italian wines can be a somewhat mysterious. Most people are familiar with the names Chianti, Barolo, Barbera, and Montepulciano, but are they names of regions, grape varieties, or both? With over 2000 grape varieties and hundreds of wine-growing regions in Italy, so much diversity can be challenging to sort out.

Your guide through the world of Italian wine will be **Jack Korpi**, wine buyer for Berman's Wine and Spirits in Lexington. Jack has over 15 years of experience seeking out wines with personality that reflect the character of the land that created them. He hosts weekly tastings that have helped hundreds of people broaden their knowledge of wine, and has conducted numerous wine dinners that demonstrate how to pair wines with foods.

The cost of each evening is \$45 per person, 50% of which is a tax-deductible contribution to the Griffin Museum of Photography. You may attend any or all evenings. There is a 10% discount on subscriptions to all five.

Piedmont - Thursday, January 5, 2012 - 7:00 to 9:00 pm

Some of the finest wines in Italy are created from the Nebbiolo grape from Piedmont (Piemonte), including Barolo, Barbaresco, and Gattinara. It's also home to the Barbera and Dolcetto, grape varieties that produce lighter and more fruity red wines than those made from Nebbiolo.

Tuscany - Thursday, January 19, 2012 - 7:00 to 9:00 pm

Tuscany (Toscana) is one of the two most significant Italian wine regions (Piedmont is the other). Sangiovese is the predominant grape variety, but the styles of Tuscan wines are very diverse. Chianti is the most famous Tuscan wine region, but we'll also explore others, such as Montalcino, Montepulciano, and Morellino di Scansano.

Veneto - Thursday, February 2, 2012 - 7:00 to 9:00 pm

Names like Prosecco, Valpolicella, and Soave are all associated with the Veneto region in northeast Italy. It's home to some of Italy's most interesting white wines, as well as red wines made by the *appassimento* process that involves drying grapes indoors for several months before fermenting them to make wine.

Umbria - Thursday, February 16, 2012 - 7:00 to 9:00 pm

Located east of Tuscany, Umbria is much less well-known but produces some excellent wines from its native grape varieties of Sangrantino (red) and Grechetto (white). Orvieto, made from Grechetto, is the most famous Umbrian wine, and wines made in Montefalco from Sangrantino, sometimes blended with Sangiovese, offer great depth of flavor and the potential to age beautifully.

Sicily - Thursday, March 1, 2012 - 7:00 to 9:00 pm

Wine has been made in Sicily for thousands of years, and the island's diversity of soil types and micro-climates is ideally suited to viticulture. Even the slopes of Mt. Etna, an active volcano, are planted in vines to take advantage of their rich mineral content. Over the last 20 years Sicily has seen a renaissance in wine making, with an emphasis on quality rather than quantity. Winemakers have been selecting the best sites for native grape varieties, such as Nero d'Avola, Nerello Mascalese, and Grillo, and well as introducing international varieties like Syrah. The resulting wines are fresh and lively expressions of the land that produced them.

Call the Griffin at 781-729-1158 to sign up for the tastings.