

HOP ON YOUR VESPA  
AND JOIN THE APGA FOR A  
*TOUR OF ITALIAN WINES!*

"I'M IN A PRINCETON STATE OF MIND"



ASSOCIATION of  
PRINCETON GRADUATE ALUMNI

# Princeton Tour of Italy



## *Italian Wine Making*

Italian winemaking originated in the eighth century BCE with the Phoenicians, followed by a significant Greek influx. Then, the Romans massively expanded the practice, ultimately exporting winemaking throughout their widespread empire.

With this history, it is no wonder that Italy is the world's #1 wine producing country, with by far the most grape varieties, topping out around 2,000.

Despite this large scale, there are many small artisanal winemakers producing handmade wines from rare grapes.

For a window into the very complex world of Italian wines, we will explore both ends of the spectrum today.



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Her deep involvement with Princeton includes serving as Co-Chair of the Graduate Alumni Leadership Council, board member of the APGA, Chair of the Religion Department's Advisory Council, member of the Women in Leadership Steering Committee, and as a P-rade Marshall. She is currently President of the Princeton Club of Hilton Head, South Carolina.

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Graphic design by Cindy Drakeman '02

# Wines at a Glance



## La Marca Prosecco NV

**Why we're trying it:** Italy's signature sparkling wine dominates sparkling wine sales worldwide. Unlike Champagne, which is normally aged for a year or more, Prosecco is released immediately resulting in lots of fresh fruit flavor.

Try it fresh from the bottle or dress it up by mixing a Limoncello cocktail! Stir together *3 parts Prosecco to 1 part Limoncello*. Add a raspberry and mint leaf. For an artisanal twist, make your own limoncello (recipe attached).

## Pieropan Soave Classico

**Why we're trying it:** A classic Italian white, very different from the international grapes we are used to, such as Chardonnay. Produced by a prominent family of artisans.



## Tornatore Etna Rosso 2017

**Why we're trying it:** A rich red blend that is food friendly and ready to drink. Artisanal production of rare grapes and a great value wine.



# Quick Shopping List



## *Nibbles for Pairings*

- ⇒ Salted Marcona Almonds (for the Prosecco and Soave)
- ⇒ Robiola Bosina Cheese (for all three wines)
- ⇒ Pecorino Tartuffo Cheese (all three wines)
- ⇒ Mild Aged Cheddar (all three wines)
- ⇒ Raspberries (for the prosecco cocktail)
- ⇒ Fresh mint leaves (prosecco cocktail)
- ⇒ Limoncello if you don't want to make your own with the attached recipe (prosecco cocktail)
- ⇒ *For additional pairing suggestions, see the info sheet for each wine.*



# La Marca Prosecco NV



## *What is Prosecco?*

Sparkling wine from Italy that wine lovers can't seem to get enough of recently. After making a still wine, winemakers mix in additional sugar and yeast to initiate a second fermentation in a capped tank. The tank retains carbon dioxide, a byproduct of fermentation. Result: Fizz! The wine is bottled almost immediately and is ready to drink when released.



## *The Grape*

Glera, an ancient white variety. Prosecco is actually the name of a small town within the demarcated wine producing region where the grape likely originated. La Marca's fresh fruity, off dry style is the hallmark of this wine.



## *The Flavors and Pairings*

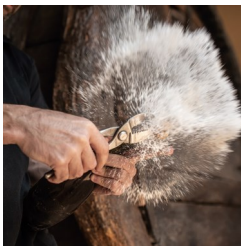
**Flavors:** Lemon, nutty, green apple, almonds.

**Pairings:** Try it with the **Marcona almonds**; **potato chips**; **popcorn**; **cheeses** such as Fontina, Robiola Bosina, and mild aged cheddar; and **fish**, especially [seared salmon](#).



## *The Region*

Northeastern Italy in the Veneto. Due to high demand, the Prosecco region has expanded dramatically in recent years.



## *When and How to Drink*

Non-vintage sparkling wines of any type, including Prosecco, are ready to drink upon release. They are at their peak within the first year and should be consumed by the end of the second year at the latest. The fresh fruit flavors will fade over time and the quality of the wine will decline. It can be difficult to determine the age of a bottle of sparkling wine in a wine shop. Some producers stamp the bottle when the process ends and the final cork is added. This is known as the disgorgement date.

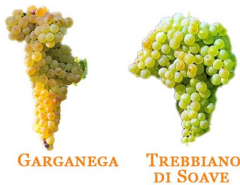
**Serving Temperature:** Serve well chilled.

# Pieropan Soave Classico 2019



## *What is it?*

A classic Italian white from the Northwestern Veneto, near Verona.



## *The Grapes*

Garganega 85%, Trebbiano di Soave 15%



## *The Flavors and Pairings*

**Flavors:** Lemon, nutty, mineral, herbal, salty

**Pairings:** Try it with the Robiola Bosina, Pecorino Tartuffo, and mild aged cheddar cheese; **fish**, especially shellfish; and **pasta** with pesto. [Click here for a dairy free pesto recipe.](#)



## *The Producer and Region*

Pieropan is considered the founding family of Soave, and they are benchmark producers. Wine making began in 1880 and they are credited with starting the quality revolution in Soave. Their vineyards are located in the Classico region, the original, highest quality area for this type of wine.



## *When and How to Drink*

Ready upon release. Drink within four years of the vintage. Although very flavorful, this wine does not have the intensity and acid structure to last well over a long period.

**Serving Temperature:** About 50°. Take it out of the refrigerator about 20 minutes before you want to drink it. If at room temperature, refrigerate for about two hours.

# Tornatore Etna Rosso 2017



## *What is it?*

A complex, savory red blend produced from signature Sicilian grapes grown on the slopes of Europe's most active volcano, Mount Etna.



## *The Grapes*

Nerello Mascalese and Nerello Cappuccio, both indigenous to Sicily. In high elevation vineyards, they produce lighter reds with complex flavors and moderate tannins.



### *Princeton Connection*

Morgantina: Princeton began a major excavation of this classical era archaeological site on the other side of Mt. Etna in 1955.



## *The Flavors and Pairings*

**Flavors:** Red berries, cherry, herbs

**Pairings:** A **hamburger** or any roasted meat; **pasta** with red sauce; **risotto** with mushrooms; **pizza** with tomato sauce. **Cheeses** like Pecorino Tartuffo, a Sicilian cheese that brings out the savoriness in this wine, and mild aged cheddar.



## *The Producer and Region*

The Tornatore family has farmed grapes in Sicily since 1865. A unique volcanic region, the vineyards are located high on the north-side of Mount Etna where it is cooler and grapes can reach their full potential.



## *When and How to Drink*

Drink within five years of the vintage. The wine will not develop much or improve over time. Its flavors will be freshest within the first few years after release.

**Serving Temperature:** Light red wines are best served slightly chilled, around 60°. Take it out of the refrigerator about 20 minutes before you want to drink it. If at room temperature, refrigerate for about an hour.



# Hilton Head Limoncello



## Recipe

- ⇒ 10 large very ripe Meyer lemons (I like the skins to take on a slight orange tint, with no green areas before harvest.)
- ⇒ 1 (750-ml) bottle Grey Goose vodka
- ⇒ 3 1/2 cups water
- ⇒ 2 1/2 cups caster sugar

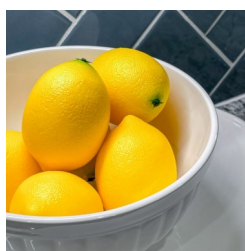
**Part 1:** Using a vegetable peeler or sharp knife, remove the peel from the lemons in long strips (You can use the lemons for something else). Using a small sharp knife, scrape away the white pith from the lemon peels; discard the pith. Place the lemon peels in a 2-quart pitcher. Pour the vodka over the peels and cover tightly with plastic wrap. Steep the lemon peels in the vodka for 10 -14 days at room temperature, away from light.

**Part 2:** When the maceration period ends, make a syrup to blend in. Stir the water and caster sugar in a large saucepan over medium heat until the sugar dissolves, about 5 minutes. Cool completely. Pour the sugar syrup over the vodka mixture. Cover and let stand away from light at room temperature overnight. Strain the limoncello through a mesh strainer. Discard the peels.

**Part 3:** Transfer the limoncello to bottles. Seal the bottles and refrigerate until cold, at least 4 hours and up to 1 month. (Alternately, I store it in the freezer where it will keep for a long time, up to several years.)

**Drink!** When you are ready to drink the limoncello, take the bottle out of the freezer about half an hour ahead of time. It will only be partially frozen because the alcohol does not freeze as easily as the water content. To obtain the right concentration of flavors and alcohol, you need to thaw it enough so that you can mix the two portions. We usually shake it. It's OK if it's a little slushy because it is very good when it is really cold. We have not noticed any problems with refreezing the unused portion.

*(This is an adaptation of an original recipe by Giada de Laurentis.)*





# European Wine Cheat Sheet



## What comes from where?

European wines are usually named for their region, instead of their grapes. Consequently, it can be difficult to identify a wine you would enjoy. Chardonnay, for example, is the main white grape of the Burgundy region in France, but the labels typically just name the towns and vineyards.

Here is a quick introduction to a few major wine regions and a list of their primary grapes to help guide your wine exploration.



## France

Most of what we think of as the international varieties originated in France.

**Bordeaux:** Cabernet Sauvignon, Merlot, Cabernet Franc

**Burgundy:** Chardonnay, Pinot Noir

**Champagne:** Chardonnay, Pinot Noir

**Alsace:** The exception! Grape names are on the bottle. The four Noble varieties are Riesling, Pinot Gris, Muscat, and Gewurztraminer.



## Italy

Italy boasts a wealth of indigenous varieties, so many that it is impossible to count accurately. D'Agata's comprehensive *Native Wine Grapes of Italy* puts the number at 2,000 with only about 400 used to produce wine in any quantity.

**Barolo, Barbaresco:** Nebbiolo

**Chianti, Brunello di Montalcino:** Sangiovese

**Super Tuscans:** Bordeaux style blends produced in Bolgheri on Tuscany's southern coast. Dominated by Cabernet Sauvignon, with Merlot and Cabernet Franc as the other primary grapes. A few famous ones include Tenuta San Guido Sassicaia (the original Super Tuscan), Ornellaia and Marchesi Antinori Solaia.

# With Thanks



I would like to thank E & J Gallo Wines, whose selection of *Lux Wines* provided the bottles we enjoyed today. Thanks especially to Grace Harrison, Sales Consultant, *Gallo Wine Sales of NJ*, who was a tremendous help organizing the wine shipments and printing the tasting notes for those who ordered in advance.



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Thanks to the Association of Princeton Graduate Alumni for sponsoring this Reunions Wine Tasting event, particularly the APGA Reunions Committee for coordinating everything so smoothly.