



The International Wine & Food Society

Toronto Branch

IW&FS Bb33 Tuesday, October 19th, 2010

MONTHLY HEADS UP



Tenuta Caparzo & Borgo Scopeto Wine Dinner
Featuring Owner **Elizabetta Angelina Gnudi**

Tuesday, Oct. 19th, 2010. Time: 6:30-10:30PM

Members \$125, Guests \$140

Located in the heart of Tuscany, the perfectly preserved Medieval village of Montalcino sits atop a hill over 500 meters high about 24 miles north of Siena, Italy.

With Brunello di Montalcino commanding prices of \$80 or more (per bottle!), Rosso di Montalcino offers an affordable alternative.

Both wines are made in the same region from the same grape variety, why the difference? Brunello di Montalcino is destined for lengthy aging (20 to 40 years), and Rosso is intended for consumption much sooner.

Restaurant Bb33

Delta Chelsea Hotel, 33 Gerrard Street West Toronto, ON M5G 1Z4, Canada

<http://www.bb33.ca/home.html>

[A how to get there MAP <<Click here>>](#)

To register on-line click on the link below:

[To register automatically <<Click here>>](#)

Through the courtesy of the distributor, wines will be available to purchase at the event for IW&FS members.

IW&FS 2010-2011 Planned Program

Brunello (the traditional local name for the variety of red grape that thrives on the hillsides of Montalcino and refers to its brownish color) is actually a clone of the Sangiovese grape, most famous in Chianti. The clone known as "Sangiovese Grosso" has much larger berries.

So Rosso is made from Brunello in Montalcino - capice?

Caparzo is the only estate-bottled producer to own vineyards on all five sides of the hill of Montalcino, ensuring that no matter what climatic challenges affect one side, the other vineyards can compensate.

The Caparzo vineyards cover an area of 125 acres around the village of Montalcino and 15 acres in the territory of Buonconvento. The soils are either sedimentary and made up of sand and clay or schist and sandstone which are looser and rich in fossils.

The climate in Montalcino is typically Mediterranean with rainfall in the spring and autumn. Winters are dry and harsh and summers are hot with rainfall rare.

Owner Elisabetta Angelina Gnudi, and winemakers Massimo Bracalente and Francesca Arquint ferment the Rosso in tanks then age it for a year in Slovenian oak barrels and in the bottle for another six months. Braised lamb with polenta or a risotto al funghi are ideal with this wine.

Please put the following dates aside for exciting IW&FS Events.

Monday, November 15th, 2010	Time: 6:30 P.M. - 11:00 P.M.
Monday, December 13th, 2010	Time: 7:00 P.M. Reception, Dinner 7:45 P.M
Monday, January 17th, 2011	Time: 6:30 P.M. - 11:00 P.M.
Monday, February 14th, 2011	Time: 6:30 P.M. - 11:00 P.M.
Monday, March 21st, 2011	Time: 6:30 P.M. - 11:00 P.M.
Monday, April 18th, 2011	Time: 6:30 P.M. Reception, 7:00 P.M. Dinner
Monday, May 16th, 2011	Time: 6:30 P.M. - 11:00 P.M.



Executive Chef Gino Guercio and His Team do amazing things with food. This is why we just keep coming back for more.

Additional Information: <http://www.iwfstoronto.org>

Accessibility: Wheelchair friendly