

ITALIAN WINE WORKSHOPS AND MASTERCLASSES
@ ITALIAN FESTIVAL AT IDIOM, SOMERSET WEST
SAT 2 AND SUN 3 MARCH 2024



BOOK MASTERCLASS SEATS ON IDIOM.CO.ZA - ONLY LIMITED SEATS AT DOOR
 NB. AN ADDITIONAL DAYPASS IS ALSO REQUIRED FOR ENTRY TO THE FESTIVAL

<p>SATURDAY MORNING 2 MARCH 2024</p>	<p>SUNDAY MORNING 3 MARCH 2024</p>
<p>CLASS 1 - 11h00-11h45 IS PROSECCO BECOMING MORE SERIOUS? - R150 pp The most successful export out of Italy for the last 15 years is rethinking its positioning in the international market. Last year, we visited the experts at the Consortium of Conegliano Valdobbiadene, the main DOCG area for Prosecco Superiore, to learn how this 18 kilometer stretch of Prosecco countryside has been divided into 19 sub zones and 43 Rive MGAs (or site specific banks). We discovered that the cutting edge of Prosecco is becoming far more serious, as the category looks to mount a long term challenge to Champagne. We learn that at least 10% more prosecco is now being vinified drier, either as brut or extra brut. Does this mean Prosecco is becoming less lovable? Our tasting navigates the territories and producers we represent. We explain what to look out for on the label and why one bottle costs more than another. Taste Prosecco DOC, and compare to Prosecco Superiore DOCG from the cru areas of Asolo, Conegliano-Valdobbiadene, its Rive, and Cartizze! Wines from La Delizia, Giusti, Bellenda, and La Tordera.</p>	<p>CLASS 4 - 11h00-11h45 IS PROSECCO BECOMING MORE SERIOUS? - R150 pp The most successful export out of Italy for the last 15 years is rethinking its positioning in the international market. Last year, we visited the experts at the Consortium of Conegliano Valdobbiadene, the main DOCG area for Prosecco Superiore, to learn how this 18 kilometer stretch of Prosecco countryside has been divided into 19 sub zones and 43 Rive MGAs (or site specific banks). We discovered that the cutting edge of Prosecco is becoming far more serious, as the category looks to mount a long term challenge to Champagne. We learn that at least 10% more prosecco is now being vinified drier, either as brut or extra brut. Does this mean Prosecco is becoming less lovable? Our tasting navigates the territories and producers we represent. We explain what to look out for on the label and why one bottle costs more than another. Taste Prosecco DOC, and compare to Prosecco Superiore DOCG from the cru areas of Asolo, Conegliano-Valdobbiadene, its Rive, and Cartizze! Wines from La Delizia, Giusti, Bellenda, and La Tordera.</p>
<p>CLASS 2 - 12h15-13h00 – TUSCANY PART 1 CHIANTI CLASSICO TURNS 100 – R200 pp Tuscany’s oldest, most powerful consortium, which carries the symbol of the Gallo Nero or Black Rooster on its bottles was established in 1924 and celebrates 100 years of existence this year. But the story doesn’t start there... We present a fascinating historical overview of Chianti going back to Etruscan, Roman, Renaissance and then modern times. We follow the trials and tribulations of the Chianti Wars which ultimately culminate in 2 DOC regions being formed – Chianti and Chianti Classico, the latter respecting the historic area that was decreed by Cosimo III dei Medici in Florence in 1716. Our tasting zooms in on Chianti Classico (CC) and we taste and compare Annata and Riserva wines from three different Chianti Classico MGAs. Try wines from historic producers Badia a Coltibuono (Gaiole in Chianti), Castello di Volpaia (Radda in Chianti) and Bindi Sergardi (Vagliagli). If there is time, we taste a Gran Selezione!</p>	<p>CLASS 5 - 12h15-13h00 – TUSCANY PART 1 CHIANTI CLASSICO TURNS 100 – R200 pp Tuscany’s oldest, most powerful consortium, which carries the symbol of the Gallo Nero or Black Rooster on its bottles was established in 1924 and celebrates 100 years of existence this year. But the story doesn’t start there... We present a fascinating historical overview of Chianti going back to Etruscan, Roman, Renaissance and then modern times. We follow the trials and tribulations of the Chianti Wars which ultimately culminate in 2 DOC regions being formed – Chianti and Chianti Classico, the latter respecting the historic area that was decreed by Cosimo III dei Medici in Florence in 1716. Our tasting zooms in on Chianti Classico (CC) and we taste and compare Annata and Riserva wines from three different Chianti Classico MGAs. Try wines from historic producers Badia a Coltibuono (Gaiole in Chianti), Castello di Volpaia (Radda in Chianti) and Bindi Sergardi (Vagliagli). If there is time, we taste a Gran Selezione!</p>
<p>SATURDAY AFTERNOON</p>	<p>SUNDAY AFTERNOON</p>
<p>CLASS 3 - 15h00-15h45 – TUSCANY PART 2 BANFI, MONTALCINO & THE OTHER TUSCANY – R200 pp Part 2 of our Tuscany feature focuses on unpacking and explaining the region’s other denominations and styles. Sangiovese is a versatile variety but some examples can be lean and austere, with high natural acidity. Drinking with food becomes imperative. One of the first Tuscan winemaking responses to give the grape more international appeal was to use a portion of raisined berries to intensify the flavours. This so-called ‘Governo method’ was the precursor to today’s famous appassimento style wines found in the Veneto region. Other solutions included blending Sangiovese with international varieties such as Merlot and Cabernet Sauvignon. In this tasting we compare some classic style Chianti to a Governo wine which is making a comeback, followed by some modern IGTs with more international appeal. We move on to tasting the two famous Montalcino wines, Rosso and Brunello. In the tasting we also focus on some of the wines from Castello Banfi, one of our benchmark producers. Just because we can, we might also throw in a South African Sangiovese for fun.</p>	<p>CLASS 6 - 15h00-15h45 – TUSCANY PART 2 BANFI, MONTALCINO & THE OTHER TUSCANY – R200 pp Part 2 of our Tuscany feature focuses on unpacking and explaining the region’s other denominations and styles. Sangiovese is a versatile variety but some examples can be lean and austere, with high natural acidity. Drinking with food becomes imperative. One of the first Tuscan winemaking responses to give the grape more international appeal was to use a portion of raisined berries to intensify the flavours. This so-called ‘Governo method’ was the precursor to today’s famous appassimento style wines found in the Veneto region. Other solutions included blending Sangiovese with international varieties such as Merlot and Cabernet Sauvignon. In this tasting we compare some classic style Chianti to a Governo wine which is making a comeback, followed by some modern IGTs with more international appeal. We move on to tasting the two famous Montalcino wines, Rosso and Brunello. In the tasting we also focus on some of the wines from Castello Banfi, one of our benchmark producers. Just because we can, we might also throw in a South African Sangiovese for fun.</p>
<p>SATURDAY EVENING</p>	<p>BOTH DAYS</p>
<p>- 17h00-20h00 DJ, BISTECCA FIORENTINA AND SANGIOVESE CELEBRATION Relax with our Italian lounge music as the Festival stays open late until sunset on Saturday. We will be serving Bistecca Fiorentina (T-bone steak tagliata) with a selection of Chianti, Chianti Classico, Rosso, Brunello and Super Tuscans – all available for enjoyment by the glass.</p>	<p>11h00-17h00 TASTE ITALIAN RESTAURANT SELECTION Available for tasting and purchase all weekend outside the wine tasting area will be a special selection of our most popular restaurant wines. From Frascati to Chianti, this is your chance to taste and try them so you know what to order next time you visit your local trattoria or ristorante</p>

FOR MORE FESTIVAL INFO, SEE WWW.IDIOM.CO.ZA or CALL 021 858 1088
 A LARGE SELECTION OF OTHER WINES FROM VINOTRIA’S IMPORTED ITALIAN PORTFOLIO OF
 250 WINES FROM 50 PRODUCERS WL BE OPEN FOR TASTING & PURCHASE AT THE FESTIVAL