

Week of 12-04-07

Red Bag Clues:

Grape –

- The name of this varietal is derived from the Italian word for FOG due to the fog that rolls over the hills of this region. Fog is necessary to the ripening of this grape.
- This varietal is well known for its singular use to produce the acknowledged “king of red wine”
- It is also used to make ghemme and spanna
- Characterized by being rich, full bodied and chewy, high alcohol content
- Substantial tannins easily supported by this grape’s hefty fruit flavors.
- Dark colored wines can be suggestive of chocolate, licorice, raspberries, truffles and violets.

Region –

- This DOC was approved in 1994.
- Much of the area overlaps other demarcated areas.
- Relaxed rules are allowing inventive wine makers in this region to make some great inexpensive wines.

Producer –

- Run by a husband and wife team, she is the winemaker while he is the vineyard manager.

Answer is – Podere Ruggeri Corsini Nebbiolo 2003 Langhe, Piedmont

Podere Ruggeri Corsini is small estate located in the village of Monforte d'Alba. Relatively big and alcoholic wines from the traditional triumvirate of Dolcetto, Barbera and Nebbiolo are the hallmark of this producer



