

Wine & More by Patricia Shapiro

Friday, April 22, 2016

The Beauty of Italian Wine #Vinitaly2016



Welcome back wine lovers!

I'm back at my office and ready to show you my journey in Vinitaly 2016. For those of you who are not acquainted with Italian wine fairs, Vinitaly was held in Verona from Sunday April 10th through Wednesday April 13th.

Vinitaly is very important as it is one of the biggest wine fairs in the world and it showcases the variety of Italian grapes from every region in Italy (and some international exhibitors as well).

So, Why Should You Attend Vinitaly?

The answer is very simple. For every kind of wine consumer, but especially for serious young consumers and collectors, Vinitaly doesn't just provide the opportunity of introducing you to new wineries, but most importantly it exposes you to a one on one experience with the wine producers themselves resulting in an authentic understanding of the wine and the message behind each brand.

Therefore, whether you are starting out your cellar or you are an avid collector, Italian wine acts as a unifier since it serves of great purpose for both consumers. Great Italian wine stands out from other wines around the world through its ability to be ready to drink as well as have great potential to age. Young consumers can presently familiarize themselves with the variety of Italian grapes and long-time wine collectors can enjoy the aging process of the wine a bit more by being able to compare their notes while enjoying the cases of wine year after year.

There are so many wine labels out on the market that I realize it can be very confusing and even overwhelming to go out of your comfort zone as consumers to invest your time in wineries you don't know much about. This is why I have provided you with the following interviews of some of the top Italian wine producers and also some small unique wineries to give you a broader perspective on labels you should keep an eye on for your cellar; but most importantly, to give you some insight on the faces behind the brand and how their view on wine making and unique distinct personalities are reflected on their wines.

About Me



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This page is for wine lovers and travelers! I will share with you

many places worldwide where you can enjoy great wine & spirits! Also, I will recommend and share with you different wine events around the world, and interesting must-see things for #WineLovers

A brief Summary of my wine background is that I have different wine certificates around the world, I graduated from WSET (London), I have taken wine Master courses in Europe, I'm very knowledgeable in old world wines, and I belong to the NASA association (North American Sommelier Association).

I'm doing private wine tours for exclusive clientele that love to expand their wine collection! For more information go to: www.patriciashapiro.com and click on the icon "Private Tours."

Also, my experience in marketing and sales throughout the western hemisphere spans two decades. My background includes working for prominent multi-national corporations; as well as undertaking several entrepreneurial endeavors. This broad-based skill-set is instrumental in developing and executing individualized marketing plans for companies that are organized and operate in a variety of ways and (want to increase their presence) in multiple countries. My ability to build relationships with people of varying cultures and backgrounds can help you establish a real foothold and prominence for your wines in vast, new markets.

For more information you can go to my website: www.patriciashapiro.com or contact me at (818) 983-1988 email: pshapiro@patriciashapiro.com facebook: www.facebook.com/wineand.more.3 Instagram: [wine_and_more](https://www.instagram.com/wine_and_more) Twitter: [@PshapiroWine](https://twitter.com/PshapiroWine)

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MARCHESI DI BAROLO

www.marchesibarolo.com

With Valentina Abbona



I had the pleasure of meeting the Abbona family and all of them have such wonderful personalities. They truly try to connect with the consumers on a personal level.

The interview will give you a better understanding of Marchesi di Barolo, what makes the brand so special, and what has led to their international success. Also, Valentina talks about their new label of white wine (Bric Amel Langhe 2015).

We did an interesting tasting whereby I was able to appreciate the evolution of their Barolos, comparing a Barolo from 1990 with the new release 2011.



Barolo Sarmassa 2011

Grapes: 100% Nebbiolo that came from a single vineyard.

Beautiful aromas of licorice, black fruit, plum, spices, and a touch of leather. On the palate, full body with a structured tannin and perfect acidity. Very powerful Barolo.

Special for Barolo lovers because it has a lot of character that will age beautifully in the cellar. Needs time to fully develop.



Barolo 1990

Grapes: 100% Nebbiolo

Notes: I'm impressed with the bouquet and the mouthfeel. Beautiful garnet color, perfect balance, everything is integrated in the right proportion. Delicious aromas of dried red roses, licorice, black spices, plum, tobacco, clove, and chocolate. On the mouth, full-bodied with great acidity, and silky tannin that has a delicious unique long finish. This Barolo has more years to develop in the cellar.

Bravo to the Abbona family!

A must-have in your cellar



New label release: **Bric Amel, Langhe 2015**

Fresh white wine that has a special character due to the combination of the three grapes Arneis, Chardonnay, and Sauvignon Blanc.

You should try it! It will be one of your go-to white wines this summer.

Salute!

