

“Life is too short to drink bad wine”...
drink Bacco’s!

The Bacco Wine Times

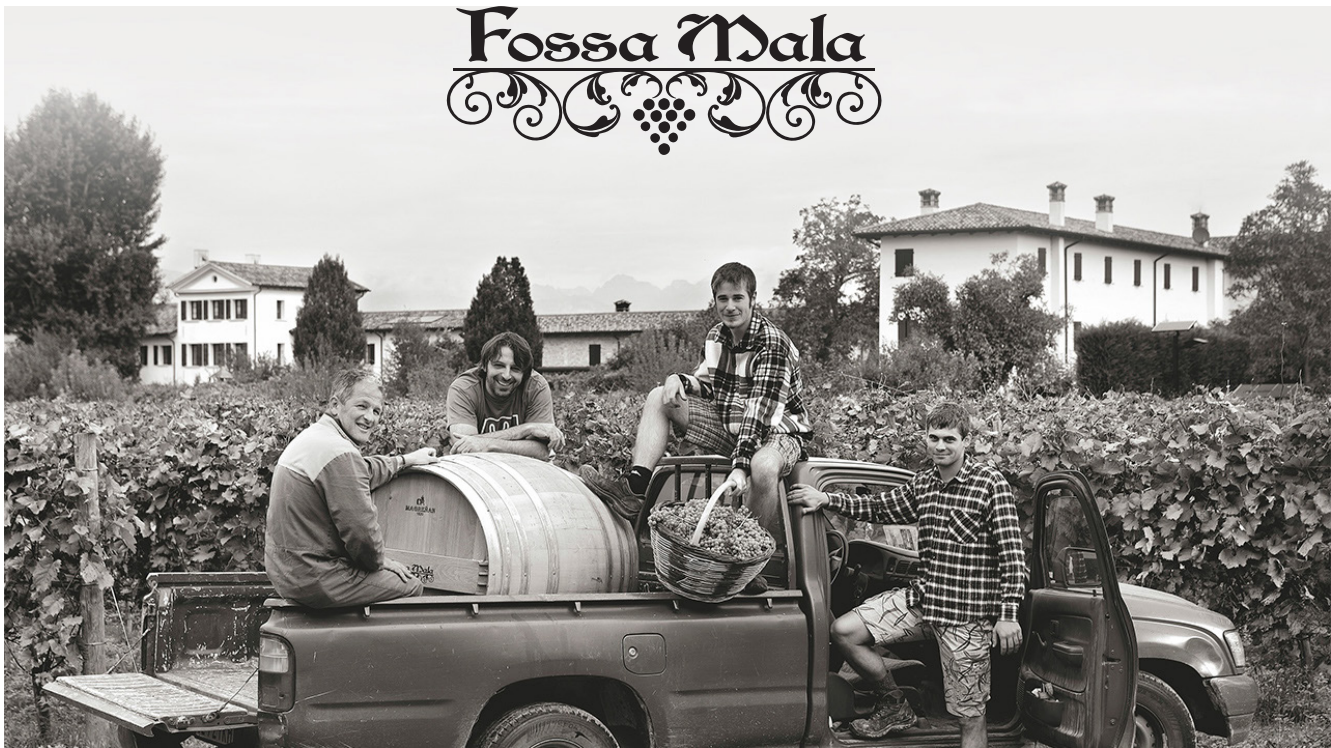
Who is Bacco?
Bacco Selections is based in Pinehurst NC. We are direct importers and independent distributors of fine Italian wines in the Carolinas. Bacco, nevertheless is also the Roman God of wine.

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Fiume Veneto, 12 May 2003: the Fossa Mala project began here, a young idea in a very old land, and one that was unique in its kind for the Grave del Friuli DOC. Initially 6 hectares, it soon reached the current size of 30 hectares: continual growth desired by the Roncadin family with the aim of producing important and unique wines, capable of eliciting strong emotions. The setting that encompasses and represents this passion is as unique as the intended results: an ancient villa in the Fiume Veneto plain, keeping vigil over the surrounding vineyards, over man’s labour and the gentle alternating cycle of the seasons which, together, have made the Fossa Mala a great wine.

Chardonnay

The grapes are harvested the first week of September: 50% of the wine is vinified immediately, the remaining 50% is macerated overnight (skins and juice).The must is blended and then fermented in temperature-controlled stainless steel tanks (80%) and in oak barrels (20%). Hints of elder flowers, golden apples and crust of fresh bread. Good balance between acidity, softness and structure. Served at 45 °F , it pairs great with entrées of fish, white meats and cold cuts.

Pinot Grigio

The grapes are harvested in early September in the cooler hours of the day and then vinified immediately. The must is fermented in temperature-controlled stainless steel tanks (70%) and in oak barrels (30%). Straw yellow with coppery highlights, the bouquet is of mature fruit. The flavour denotes good structure and freshness. It goes well with fish (both raw and cooked), first courses and white meats. Served at 45°F.

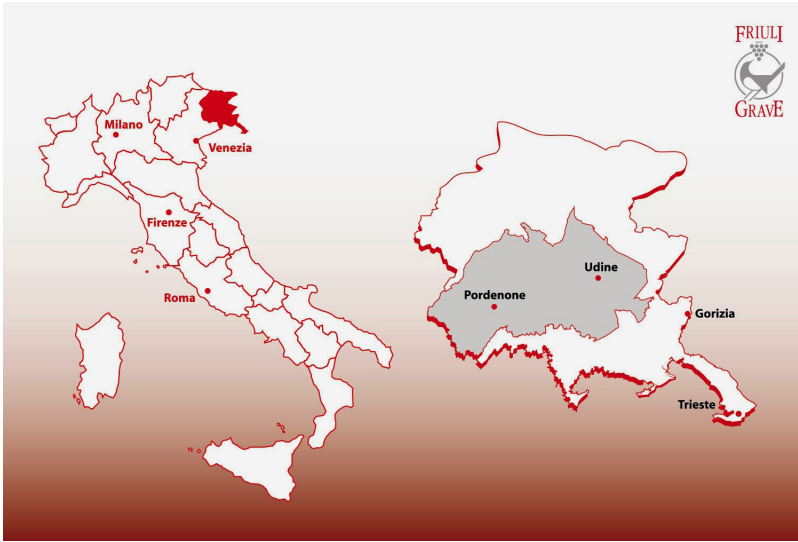
Sauvignon

The vineyard uses two clones: one that provides very fragrant wines, and one from which highly-structured wines are obtained. Straw yellow with greenish hues, the bouquet is aromatic with hints of fruit such as white-fleshed peaches and wild flowers. The taste recalls all the sensations on the nose. The wine goes well with fish or shellfish, either raw, steamed or fried and is excellent as an aperitif. Serve at 45°F.

Friuli Grave DOC

Friuli Grave – like its namesake Graves in Bordeaux – takes its name from the gravelly, alluvial soil that characterizes the zone. The stony, limestone-rich soil originated in the mountains and has been deposited across the plains over the years. The extensive stretch of stones beneath the vines reflects heat and light during the day to help the grapes ripen, as well as acting like a

radiator during the night to maintain a constant and even mesoclimate. Drainage is also excellent, mitigating the effects of any heavy rainfall. The Adriatic sea and the Julian Alps both have an influence on the climate here, especially depending on which is closer. In the northern part of the Friuli Grave viticultural zone, there is a cooler, rainier climate, while the south, closer to the coast, has a warmer, drier climate. The nearby Adriatic Sea tempers the heat of the plains, and the vineyards are also protected from the cold air currents coming from the north by the curve of the foothills of the Alps. Friuli Grave has a particular affinity for white wines, which are given varietal intensity and aromatic complexity by the particular terroir here. A large range of both international and local grape varieties are covered in the DOC, and Pinot Grigio is king here. Some red wines are also made under the Friuli Grave DOC, mostly from the Bordeaux stalwarts Cabernet Sauvignon and Merlot, as well as from the local red gem Refosco dal Peduncolo Rosso.



“Frico” recipe

Frico is a fantastic recipe made from cheese and potatoes. In the North East corner of Italy, Frico is a typical dish originated from the Friuli Venezia Giulia region of Italy. In some parts of the region people like to add onions, some others like to put an egg into the mix. In the end adjusts the frico recipe, often to follow their family tradition. The two fundamental ingredients for the frico recipe? Potatoes and cheese. The egg is required to increase the volume of the dish. Sometimes instead of boiling the potatoes, some people just grate the uncooked potatoes and carry on making the frico, like the Swiss potato rösti. For the frico recipe the cheese is really important; just use the type of cheese they made in Friuli region: Montasio cheese. So boil the potatoes, smashed with a fork and add half of the amount of fresh Montasio (about 2 months old) and half of a semi-aged Montasio (about 5 months old), otherwise use what you can get. A fresh cow’s milk cheese will be also good. You may find this type of cheese in an Italian deli shop or from a continental cheese importer. Try not to go cheap on the cheese! And please, if it is impossible for you to get a lovely Montasio, whatever age you can find it, then look for Asiago cheese. It is really good indeed and it will work as good as the Montasio’s one! If you are not kissed by the luck’s fairy, no panic at all! Just look for some good mild cow’s milk cheese. You can eat with rye bread (or German type bread) and a glass of any Fossa Mala wine!

