



ITALIAN WINES

Italy is home to a wide range of native or indigenous grapes with which they create some of the best-known wines in the world, but they are almost as comfortable with a great number of international varieties. On these pages, we have sangiovese based blends and Italian red blends. Sangiovese is often the core of the Italian wine experience and best known in Chianti for most drinkers, while our Italian Red Blends is all about the other red grapes, with a near-Bordeaux style blend as our best in class, and some delicious valpolicella which are well-loved by many. *Tom Firth*

CHIANTI AND SANGIOVESE-BASED BLENDS

Although offering a wide range of styles and classifications, Chianti and sangiovese based blends are almost always total crowd pleasers. They strike the perfect balance between rustic, earthy and sometimes savoury flavours, and fruit forward flavours like cherries, plums and figs. They're also incredibly food friendly; whether you're spending the day in kitchen putting together an elaborate feast or simply ordering a pizza from your favourite spot – Sangiovese will most definitely have a place at the table. *Erin Loader*

JUDGES SELECTION



Rocca delle Macie 2017 Chianti Classico Riserva
Tuscany, Italy
\$27-30 CSPP 296129



Tenuta Montecchiesi 2018 Preziosaterra
Tuscany, Italy
\$26-29 CSPP 756312



BEST IN CLASS

FATTORIA SAN MICHELE A TORRE 2018 CHIANTI CLASSICO
Tuscany, Italy
\$31-34 CSPP 833538

TOP VALUE

TOMMASI 2017 POGGIO AL TUFO ROMPICOLLO
Tuscany, Italy
\$20-24 CSPP 721783



Culinaire

VINE & DINE SERIES

Now we're able to safely run our pairing dinners again, many evenings are selling out with waiting lists, so don't delay in reserving your places.

Vine & Dine at Yakima

Saturday October 16, Friday October 22, and Saturday October 30

We're back at Yakima for three delicious pairing evenings in October. One of our favourite chefs has now taken over the helm in the kitchen, and we're excited for his new pairing menu!

Autumn in Italy: A Special One-Off, Premium Pairing Dinner at Franca's

Thursday October 28

We completely filled the restaurant twice in July for our six-course Vine & Dine pairing dinner, and now we're coming back for a special Fine & Dine 4-course pairing dinner with a sparkling reception!

A Special One-Off, Surf-Turf Premium Pairing Dinner at Big Fish Open Range

Thursday November 4

A fabulous one-off Fine & Dine evening celebrating dishes from both land and sea, starting with a sparkling reception and canapes, followed by a multi-course premium pairing dinner.

We try to cater for all allergies, so please let us know your dietary restrictions and we'll be happy to arrange an alternative dish.

Restaurants and menus are added regularly, so check out culinairemagazine.ca/events for details.

Contact Linda Garson, linda@culinairemagazine.ca, 403-870-9802 to book for upcoming evenings, and to request to join the list of people who hear about these very popular events before the rest of the city!

ITALIAN RED WINE BLENDS

By making a blended wine, the winemaker is seeking to produce a wine that has a balance of flavour through either a softening or strengthening of wine components, such as acidity. A wine that has a high acidity can be balanced by adding a wine that has a lower acidity level, making the end wine more palatable and flavourful. Some of my favourite blends are from the Valpolicella region of NE Italy, where corvina, corvinone, rondinella and molinara grapes are blended to make young Valpolicella red wines, Ripasso, or Amarone wines.

Andrew Paulsen



BEST IN CLASS

COLLAZZI 2018 LIBERTA

Tuscany, Italy
\$20-23 CSPC 738703

JUDGES SELECTION



Masi Costasera 2015 Amarone della Valpolicella
Veneto, Italy
\$52-55 CSCP 317057



Novaia 2019 Valpolicella Classico
Veneto, Italy
\$22-25 CSCP 797820

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