

*FRANCESCA
NEGRI*

*1001
WINES
TO BE TASTED
at least once in your life*

NEWTON COMPTON EDITIONS

***“Life is too short to drink poor wines”
(Johann Wolfgang Goethe)***

1001 wines to be tasted at least once in your life, more or less valuable, chosen from the endless wine list of the world production: starting from the 516 Italian labels going through the European countries (France, Spain and Germany firstly), until you get to some other continents (Usa, Australia, Chile, New Zealand, Lebanon, Israel). A compelling trip round the planet, discovering Bacchus nectars, able to gain a deep place in your heart, to tell stories of men and territories through 1001 sheets, representing real “identity cards” of the wine, containing all the information needed to enjoy it in the best way possible: ideal food pairing, serving temperatures, curiosities about the production estates. From bubbles up to sweet wines, passing through white, rosé and red ones: an essential vademecum thought to be used from wine connoisseurs, from future experts, or simply from people who want to be sure to drink good wine without spending a great amount of money.

FRANCESCA NEGRI, Italian journalist, writer, Wine woman, wine tutor of the daily programme “Detto Fatto” broadcasting on RAI2 (Italian TV channel), she takes part to local and national wine and food events, also does lead show cooking and takes care of her much followed blog www.geishagourmet.com, where you could get any further detail about her.

MY WINE-PLAYLIST

There are wines, which aren't only mere labels to be defined as bad or good bottles: each one of us could tell its story recalling a personal wine playlist.

According to my own one, there is my first white wine, the "Friulano" of Toros, drank on a warm summer night when I was eighteen in a restaurant in Cavallino near Jesolo, where I spent all my holidays during child and teen years. There's the "Luce" of Frescobaldi and Mondavi, ordered at a table in Piazza Grande in Arezzo. I sat there alone to celebrate my transfer in a town where at that time I didn't know anyone yet. Let's fly then to Brussels. I was over there for a university master degree. The first thing I did was to go in a restaurant in rue du Marché aux Peaux and taste both the famous "moules" and my first "Chablis" (of Domaine François Raveneau). With a "Lugana" Ca'dei Frati Brolettino I first kissed my future husband on a night of the full moon sliding down the Garda Lake waves just like a billiard ball. When we decided to marry we were on the beach in Formentera holding a chalice of "Enate" Rosado (at the marriage we toasted with "Champagne", Dom Pérignon exactly). Within the family again, the first chalice of wine I sipped to celebrate the birth of my son Leonardo James, had been a "Mumm Cuvée" Lalaou, while during my

pregnancy every now and then I drank a flute of “Theophile” of Giulio Ferrari or of Anna Maria Clementi (that is the reason why, someone says, Leonardo is fair-haired and so lively. Then I just can’t forget neither that glass of the Valpolicella “Amarone” I had to drink all at once to prove I could become Knight of the Sovereign and most noble Chantry of the “Amarone” and “Recioto” wines (test overcome), nor that Ruinart Blanc de Blancs I drank to celebrate my first book release, a huge dream, that has now come to eight volumes already published. Moreover there’s the wine of my terroir, the Gran Masetto of Endrizzi; there’s the literary wine, the Shearazade of Donnafugata in honour of my favourite heroin; there’s also such a wine you wouldn’t expect as the “Nerello Mascalese” of Passopisciaro or the “Pinot Nero” of Inmann Family; there’s the wine with the most brilliant gleam ever seen, the “Krug”; and then it comes a wine which takes your breath away and breaks new ground such as the “Grandama” of Sacrafamilia. The list is quite long and it certainly does not end now. The thing is, I think that the wine is much more than a mere definition on an oenological guide. It is recalling a sunset, a nice day spent doing shopping with some friends, the thrill of the first kiss, the toast for an unexpected goal yet achieved, a night spent enjoying the fresh air of your garden thinking under the kiwi leaves.

Yes indeed, because wine is not solely a pleasure, it is also our way of expressing, of living, of telling a story, of laughing.

795

SACRAFAMILIA

Grandama Arte della Luce

Provincia di Pavia IGP

NAME: *Grandama Arte della Luce*

SURNAME: *Sacrafamilia*

PLACE OF ORIGIN: *Lombardy*

The first Sacrafamilia wines were born in 2003 in Godiasco (a small village near Pavia besides the Po river) thanks to the precious labour both of Domenico Capeto and Anna Mercandelli, his wife. Their type of agriculture is more than an organic one. As a matter of fact the Sacrafamilia company has definitely excluded the use of mine sulphur from their own production, after discovering the Shumei organisation in 2008. Shumei is a non-profit association, regarded as a landmark in the so-called "natural" farming method as it was conceived from his founder Meishu-sama (Mokichi Okada 1882-1955). Sacrafamilia, a unique winery in Italy and all over the world, and Shumei, are nowadays connected through an international partnership aimed at sharing ideas and experiences to develop this farming philosophy.

AGING: *into fiberglass tubs.*

PARTICULARITY: *Grandama Arte della Luce is based on the concept of "Spiritual Agriculture" a concrete project experience made both of prayer and labour. "Wine is becoming a substance which does nourish not only our body but our spirit as well. This is the result of our hard labour and of our daily praise to God", as Anna and Domenico are telling us. Grandama is produced without using chemical devices both in the fields and in the wine cellar, no fertilizers and no herbicides. The yield is really very low, making a careful selection of the best vineyard berries in order to get the absolute purity of the wine.*

TASTING ELEMENTS: *Coming from Cabernet Sauvignon and Croatina grapes, the colour of this wine is intense garnet red. By the nose it is releasing a persistent bouquet which embraces the taster as the hug of a mother. It is then filling your mouth with a delicate sweetness, a rich and elegant aroma donating an hardly explicable experience.*

FOOD PAIRING: *Alone or together with finest and long cooked meats, great cheeses.*

SERVING TEMPERATURE: *18°C.*