



Wines and Vines of Sicilia

Wines and Vines

Grillo - Firriato Altavilla

It is soft pressed and fermented at controlled temperatures. It receives partial maturation in French oak. The result is an intense yellow color, displaying fruit of golden delicious apples and an underlying hint of toasted nuts.

Nero D'Avola - Firriato

Intense purple color, nose of black fruits and spices. The palate is round and complete with a natural balance of tannin, acidity, structure and length. The wine is fermented under temperature-controlled conditions and a portion of the wine receives 6 months maturation in barriques. Recommended with red meats, game, stews and grilled peppery white meats.

Darryl Beeson

Darryl is an international-level wine judge, who tastes professionally, writes and educates at all levels of the subject. As sommelier or cellar master of hotels such as The Gaylord Texan, The Mansion on Turtle Creek and The Adolphus Hotel's French Room, Beeson helped garner awards such as the *Wine Spectator's* Grand Award, *Food & Wine Magazine's* Best Wine List Award, and nomination for The James Beard Foundation's Award For Best Restaurant Wine Service. A Texas native, he is the "farthest flung" member of Cambridge University's Wine Society. Darryl is the American wine editor for the UK-based www.wineontheweb.com

SLOW FOOD DALLAS THANKS YOU

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- Slow Food Dallas volunteers**

Proceeds benefit Slow Food Dallas' Terra Madre participation

Wines and Vines of Sicilia

A Taste Workshop
December 6th, 2005

PROGRAM

6:30 - 7pm Reception

Food and beverage offered before tasting

7 - 7:45pm Slow Food Dallas Program

Michael Cox, Karen Silverston, Darryl Beeson, Andrew Banchetti

7:45 - 8:15 Tour (optional)

8:30 Farewell

Firriato Vinery

Salvatore Di Gaetano and Vinzia Di Gaetano founded Firriato Wines in 1985, based in Pacheco, in northwestern Sicily near Trapani. Winds come from both west and southwest and vines receive abundant sun. Firriato released its first production in 1994. The Di Gaetanos have dedicated themselves to producing wines from Sicily's native grapes which embody their sense of Sicily's spirit and history. Their plantings are dominated by Nero d'Avola, Perricone, Grillo, Catarratto.

Firriato Wines & Vines

Altavilla della Corte 2004, Grillo (tasted at the reception)

Santagostino *Baglio Soria* 2004, 70% Catarratto, 30% Chardonnay

Chiaromonte Rosso 2002, 100% Nero d'Avola

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Harmonium 2002, 100% Nero d'Avola

Santagostino *Baglio Soria* Rosso 2002, 50% Nero d'Avola, 50% Syrah

Camelot 2002, 60% Cabernet Sauvignon, 40% Merlot



The **Ark of Taste** rediscovers, catalogs, describes and publicizes forgotten flavors. It is a metaphorical recipient of excellent gastronomic products that are threatened by industrial standardization, hygiene laws, the regulations of large-scale distribution and environmental damage.

75% of European food product diversity has been lost since 1900. 93% of American food product diversity has been lost in the same time period. 33% of livestock varieties have disappeared or are near disappearing. 30,000 vegetable varieties have become extinct in the last century. The Slow Food Foundation for Biodiversity organizes and funds projects that defend the world heritage of agricultural biodiversity and gastronomic traditions.

The Ark of Taste protects 49 items from Sicily in these categories: Bread (1), Breeds (8 - 1 sheep, 2 cow, 2 goat, 1 pig, 2 donkeys), Biscuits (1), Cheeses (10), Cured meats (2), Fish (1), Fruits (13), Herbs and Aromas (1), Honey (1), Preserved Fish (1), Pulses (3 - 2 beans, 1 lentil), Vegetables (4), Vegetable Preserves (3).

Trapani Artisan Sea Salt
This unrefined artisan sea salt is produced by evaporating sea water in huge shallow pools near the seashore, near Trapani, on the coast of Sicily. Against a scenic backdrop of water, windmills and white pyramids that turn pink with the sunset, craftsmen work the piles of salt in the traditional way. Trapani Artisan Sea Salt seems saltier than commercial table salt, as the large flat flakes dissolve more quickly on the tongue, imparting a salty sensation faster than normal square crystals. This salt is actually more salty than table salt, as it contains more potassium and magnesium and less sodium chloride.

Production Area: Trapani, Paceco, Marsala (Province of Trapani)
Presidium Supported by: Sicilian Regional Authority Department of Agriculture and Forestry
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