UNCORKED

A EUROPEAN WINE JOURNEY

WINES OF NORTHERN ITALY

PROSECCO • GAVI • CHIANTI
RIPASSO • BARBARESCO

September 30, 2026

St. Cuthbert's Church & Community Centre
Oakville, Ontario



WENDY VOTTO

Wine Educator & Sommelier



PROSECCO



PROSECCO

Val d'Oca Prosecco

"VALDOBBIADENE"

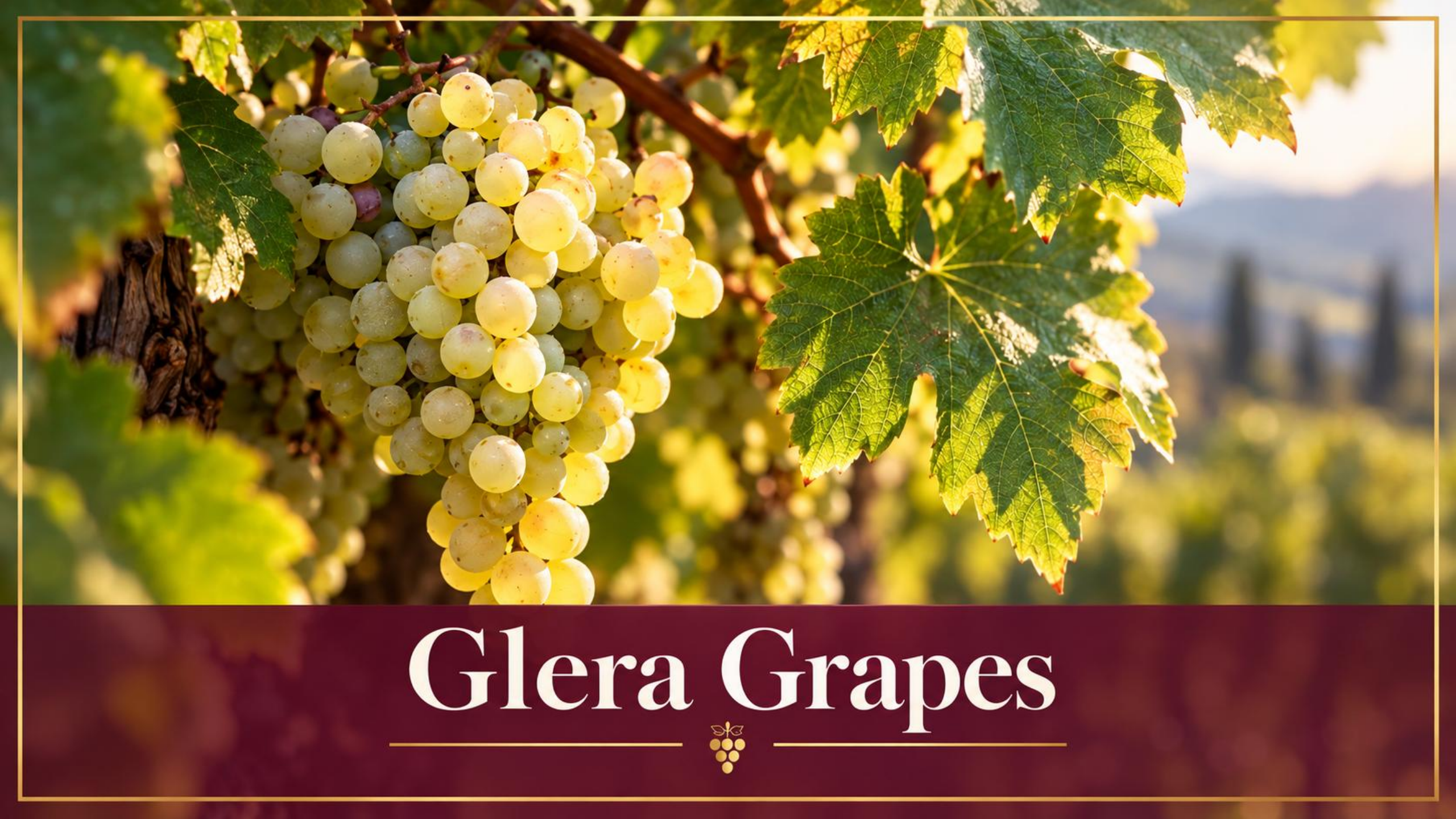
Veneto, Italy | DOCG

11.5% abv.

13 g/L sugar

Denominazione di Origine Controllata e Garantita which translates to "Controlled and Guaranteed Designation of Origin".

It is the highest and strictest quality tier in the Italian wine classification system.



Glera Grapes



Valdobbiadene

PROVINCE OF TREVISO

A breathtaking landscape of Valdobbiadene, where steep hills and endless vineyards create some of Italy's finest Prosecco.

Prosecco

Italy's north east corner in the Province of Venezia.

Prosecco from Valdobbiadene and Conegliano is considered the best.







PROSECCO 101

How Prosecco Is Made

The Charmat Method

1



GRAPE HARVEST
Sept/Oct

2



GRAPE JUICE
1st Fermentation

3



LIQUEUR DE TIRAGE
2nd Fermentation
Begins

4

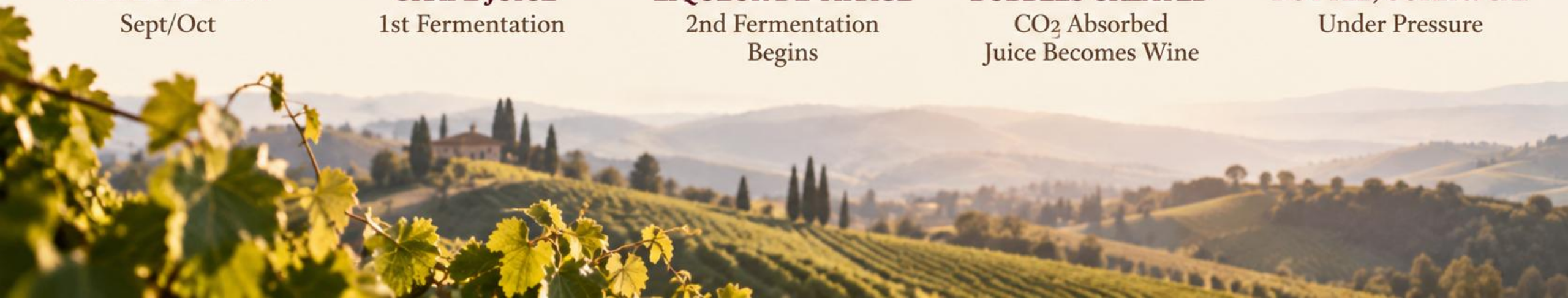


BUBBLES CREATED
CO_2 Absorbed
Juice Becomes Wine

5



BOTTLE, CORK & CAP
Under Pressure



Prosecco

Autoclave for second fermentation bubbles



Prosecco

THE BOTTLING PROCESS

Prosecco bottling is a specialized industrial system designed to **wash, fill, cork, and label sparkling wine** under pressurized, oxygen-free conditions.

Unlike still wine, Prosecco is **carbonated via the Charmat method** in large tanks and must be bottled under counter-pressure to retain its bubbles and freshness.





WASH



FILL



CORK



LABEL

PROSECCO WINE

TASTING NOTES



PEACH
Juicy & ripe



WHITE FLOWERS
Delicate & floral



HONEY
Subtle sweetness



LIME
Zesty & fresh



LEMON CANDY
Bright & citrusy

PERSONALITY

Fruity and lush with a bright, refreshing character.

PAIRS WITH

Light salads, seafood, and fruity dishes.



PROSECCO CAN ALSO BE A DELICIOUS INGREDIENT TO A COCKTAIL

Prosecco Cocktails

THREE REFRESHING WAYS TO ENJOY PROSECCO

Simple ingredients. Extraordinary flavor.

Bellini

SMOOTH | FRUITY | ELEGANT

Mix 2 oz fresh white peach purée with 3 oz chilled Prosecco.





2 oz white peach purée + 3 oz chilled Prosecco

Hugo Spritz

FLORAL | FRESH | AROMATIC

Combine 1.5 oz elderflower liqueur (like St-Germain), fresh mint leaves, lime slices, and top with Prosecco and a splash of soda.





1.5 oz elderflower liqueur (like St-Germain) + Fresh mint leaves + Lime slices + Prosecco + a splash of soda

Negroni Sbagliato

BOLD | BITTERSWEET | EFFERVESCENT

Stir equal parts sweet vermouth and Campari with double parts Prosecco over ice, then garnish with an orange slice.





1 part sweet vermouth + 1 part Campari + 2 parts Prosecco + Garnish with an orange slice

Mimosa

BRIGHT. REFRESHING. EFFORTLESS.

Pour equal parts fresh orange juice
and chilled Prosecco into a flute.



FRESH ORANGE JUICE + CHILLED PROSECCO = MIMOSA



Aperol Spritz

VIBRANT. BALANCED. ICONIC.

The classic cocktail is made using the 3-2-1 ratio:
3 parts Prosecco, 2 parts Aperol and 1 part soda water,
served over ice with a slice of orange.



3 PARTS PROSECCO + 2 PARTS APEROL + 1 PART SODA WATER + GARNISH WITH AN ORANGE SLICE


GAVI


BANFI
Principessa Gavia
GAVI
PIEDMONT, ITALY | DOCG
12.5% ABV | 5 g/L SUGAR
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
D.O.C.G.
PIEDMONT
Denominazione di Origine Controllata e Garantita (DOCG)
The highest and strictest quality tier in the Italian wine classification system, ensuring authenticity, tradition, and excellence.
VARIETAL
100% Cortese
REGION
Piedmont, Italy
ALCOHOL
12.5% ABV
SUGAR
5 g/L
Principessa Gavia
GAVI
DOCG
BANFI


Cortese
(Gavi)

Cortese Vineyards

GROWING GRAPES TO MAKE GAVI WHITE WINE
IN PIEDMONT, ITALY



PIEDMONT
(PIEMONTE)

Italy's northwest corner in the Province of Alessandria.

Gavi di Gavi is made from the grape **Cortese.**



LAKE MAGGIORE

TICINO

TURIN

ASTI

ROERO

CUNEO

BAROLO

BARBARESCO

Gavi

ALESSANDRIA

ALBA

LANGHE

LIGURIAN SEA

0 25 50 75 km



Cortese

THE GRAPE BEHIND GAVI DI GAVI

GAVI
(CORTESE DI GAVI)



Gavi, also known as **Cortese di Gavi**, is a highly regulated, protective white winemaking process designed to preserve the vibrant, crisp acidity and delicate floral-citrus profile of the **100% Cortese grape**, a thin-skinned, high-acid grape variety.

- FLORAL AROMAS
- CITRUS NOTES
- CIRISP ACIDITY
- 100% CORTESE

1 GRAPE HARVEST

Grapes are **handpicked** usually in **mid-September**. Timing is incredibly strict: picking too early yields aggressive, under-ripe green vegetal acidity, while picking too late causes the grape to rapidly lose its signature **crisp zesty freshness**.



2 COOLING & STORAGE

Harvesting often occurs in the **cool morning hours**. Many modern estates immediately place the whole clusters into a **cold store overnight** to chill the fruit before processing.





3

De-stemming & Gentle Pressing

The chilled grapes are fully de-stemmed and undergo a very **soft pneumatic pressing**, as light as a foot tread, to extract the purest juice.



4

Fermentation

The clear grape juice is transferred to stainless steel tanks, where fermentation is activated at a cool temperature—typically between **12°C and 18°C**, lasting about **5 weeks**.



5

Separation

After fermentation, the **yeast and sediments** are carefully separated to keep the wine clean, bright, and expressive of the Cortese grape's delicate character.



6

Resting *(Sur lie aging)*

The wine is kept resting for **3 to 6 months** with regular stirring (*sur lie*), which gives it a rounder mouthfeel and a subtle hint of almond on the finish.



7

Cold Stabilization, Filtration & Bottling

The wine undergoes cold stabilization, filtration and bottling. Gavi is bottled in the spring following the harvest and rests in the bottle for **2 to 4 months** before reaching the market, intended to be enjoyed fresh and young.



GAVI
PIEDMONT
ITALY



Cortese

Gavi wine is a bone-dry, crisp white wine from Italy's Piedmont region made exclusively from the **Cortese grape**, featuring bright citrus and stony mineral notes.

PRIMARY FLAVORS


Meyer Lemon


Gala Apple


Honeydew Melon


Sea Shell


Almond

TASTE PROFILE

Bone-Dry	
Light Body	
Low/None Tannin	
Medium-High Acidity	

11.5 – 13.5% ABV



THE CORTESE GRAPE

Cortese is a thin-skinned, high-acid grape variety that gives Gavi its vibrant freshness, delicate floral aromas and distinctive mineral character.





FOOD MATCHES

A well chilled Gavi wine pairs best with fresh seafood, vegetable-forward pasta dishes like **basil pesto**, and soft, mild cheeses due to its **crisp acidity** and **citrus notes.**

- FRESH SEAFOOD
- VEGETABLE-FORWARD PASTA (BASIL PESTO)
- SOFT, MILD CHEESES



Pesto alla Genovese

Pesto made with basil, toasted pine nuts, fresh lemon, Reggiano Parmigiano and good extra virgin olive oil, finish with cracked black pepper.

Garnish with fresh torn basil.

Buon appetito!


CHIANTI



943613 LCBO #

Ricasoli Rocca Guicciarda Riserva

CHIANTI CLASSICO

TUSCANY, ITALY | DOCG

13.5% ABV | 3 g/L SUGAR

Denominazione di Origine Controllata e Garantita (DOCG)

which translates to “Controlled and Guaranteed Designation of Origin”.

It is the highest and strictest quality tier in the Italian wine classification system.


Sangiovese
PICCOLO


Growing Sangiovese
in Chianti vineyards
IN THE SIENA REGION IN TUSCANY

Tuscany

ITALY

Italy's Tuscan region, middle north Italy, west coast, planted at elevations between 650 to 2,300 feet above sea level.



The Chianti Method of Winemaking



The Chianti method of winemaking follows strict regional regulations governed by **Italian DOCG laws.** Historically built upon the **1872 "Ricasoli Formula"**, modern production relies on controlled temperature fermentation, specific grape blending rules, and long aging processes to balance the natural acidity and sharp tannins of the Sangiovese grape.

1 Harvesting

LATE AUGUST – OCTOBER



Harvesting occurs between late August and October, depending on grape maturity and annual weather conditions.

2 Hand-Picked Grapes

HIGH-QUALITY ESTATES



High-quality estates favor hand-picking to prevent premature grape breakage.

3 Careful Handling

VINEYARD TO CELLAR



Grapes are rushed directly from the vineyard to the cellars to avoid spontaneous, uncontrolled fermentation.

THE Chianti METHOD OF WINEMAKING



4 Harvesting

Harvesting occurs between late August and October, depending on grape maturity and annual weather conditions.



5 Hand-Picked Grapes

High-quality estates favor hand-picking to prevent premature grape breakage.



6 Careful Transport

Grapes are rushed directly from the vineyard to the cellars to avoid spontaneous, uncontrolled fermentation.



7 Gentle Separation

Modern machinery gently separates the grapes from the bitter, tannin-heavy green stems and crushes the fruit into a pulpy mixture.



8 Chianti Classico DOCG Rules

Requires a premium minimum of 80% Sangiovese. White grapes are entirely prohibited. Remember the Chianti “Fiasco” bottle with straw around the base!



9

Fermentation

Fermentation takes 2 to 4 weeks. Yeasts consume the grape sugars, converting them into alcohol. Grape skins float to the top, so periodically juice from the lower tank is pumped over the cap.



10

Pressing

Once fermentation is complete, the juice and grape skins are gently pressed using a hydraulic press.



11

Aging

The wine is aged for a minimum of 12 months. Chianti Classico is traditionally aged in massive 2,000 to 5,000-liter Slavonian oak casks to preserve fruit purity.



12

Bottling

The wine is lightly filtered, bottled, corked, and given the government-regulated D.O.C.G. paper ribbon strip on the neck or the famous “Black Rooster” (Gallo Nero) label for Chianti Classico.





The Chianti Fiasco

A Chianti Fiasco is a traditional, bulbous Italian wine bottle with a round bottom wrapped in a hand-woven straw basket.

Generally, in the **1960 and 1970s,** it was thought to be an inexpensive Italian wine you drank with Pizza or Spaghetti.

The quality level was inferior to today's Chianti as cheap white grapes, *(Trebbiano & Malvasia Bianco)* were often blended with **Sangiovese**.

Now White grapes are not permitted in Chianti.

Chianti
Aging in *Botti*

Many classic producers age **Sangiovese** in large Slavonian oak or chestnut barrels, (*botti*) ranging from 2,000 to over 5,000 liters.

These large vessels soften the wine without overwhelming its bright cherry fruit and acidity with heavy wood flavors.



Chianti

PRIMARY FLAVORS

Sour Cherry | Red Plum | Raspberry | Tomato Leaf | Oregano & Thyme | Leather

ABOUT CHIANTI

Chianti wine has high, mouthwatering acidity with moderate-to-high tannins and a dry finish. Aromas and flavours of sour cherry, red plum, raspberry, and red currant with dried oregano, thyme, and tomato leaf.



TASTE PROFILE

Acidity	Medium-High
Tannins	Moderate-High
Body	Medium-Full
Dryness	Dry
Alcohol	11.5 – 13.5% ABV



FOOD MATCHES

Chianti pairs best with savory, acidic, and fatty Italian foods.

IDEAL PAIRINGS

Chianti's high acidity and firm tannins cut through rich fats and match the natural tanginess of tomatoes, making it a perfect partner for:



Tomato-based pasta dishes



Pizza



Grilled red meats

CLASSIC DISH: BOLOGNESE

Rich, slow-simmered meat sauces coat the palate, which the wine's grippy tannins refresh instantly.

TASTING EXPERIENCE



Sour cherry



Red plum



Raspberry



Red currant



Dried oregano, thyme, tomato leaf

Buon appetito!


RIPASSO

Remo Farina

RIPASSO

VALPOLICELLA CLASSICO SUPERIORE

VENETO, ITALY | DOCG



REGION
Veneto, Italy

APPELLATION
Valpolicella Classico Superiore DOCG

ALCOHOL
14% ABV

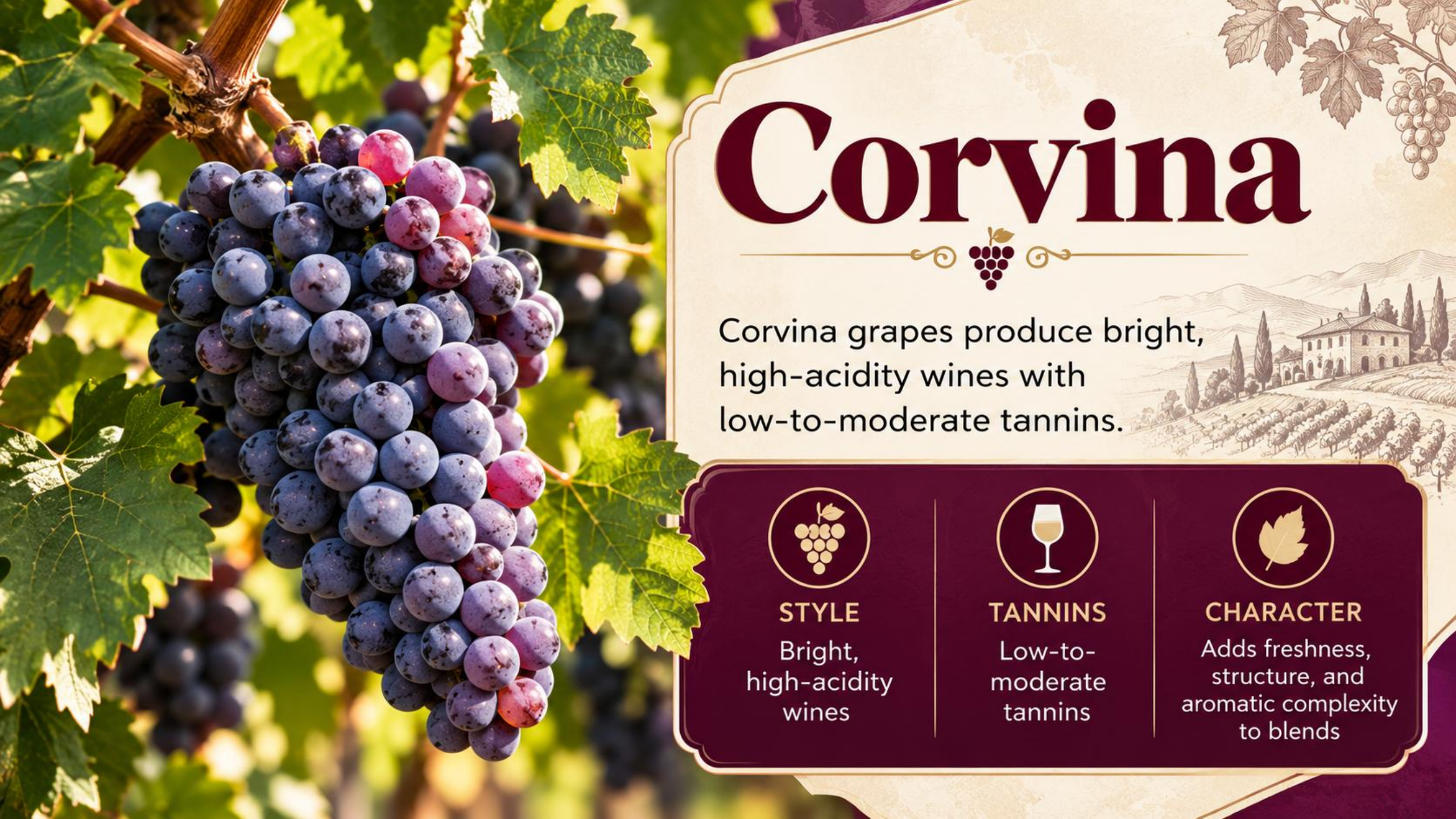
RESIDUAL SUGAR
7 g/L

ABOUT DOCG

D.O.C.G. stands for Denominazione di Origine Controllata e Garantita (literally Controlled Designation of Origin). It is the highest level of certification applied to Italian wines, ensuring strict quality standards and authenticity.

TASTING NOTES

- Sour cherry
- Red plum
- Raspberry
- Red currant
- Dried oregano, thyme, and tomato leaf



Corvina

Corvina grapes produce bright, high-acidity wines with low-to-moderate tannins.

STYLE
Bright, high-acidity wines

TANNINS
Low-to-moderate tannins

CHARACTER
Adds freshness, structure, and aromatic complexity to blends



Molinara

Molinara is a light-bodied, high-acidity red Italian wine grape native to the Veneto region, famous for adding freshness and a signature saline edge with velvety, soft tannins.

STYLE
Light-bodied, high-acidity red wine

REGION
Veneto, Italy

KEY CHARACTERISTICS
Adds freshness, a signature saline edge, and velvety soft tannins.



Rondinella

ITALIAN WINE GRAPE

Rondinella is a dark-skinned Italian wine grape variety from the Veneto region, prized by growers for its reliable, high yields and thick skins that resist disease.

ORIGIN
Veneto region, Italy

STRENGTHS
Reliable, high yields

THICK SKINS
Resist disease

VINEYARDS OF

VALPOLICELLA, RIPASSO, AMARONE & RECIOTO

VENETO, ITALY

Rolling hills, historic vineyards, and world-class wines from the heart of Venice's wine region.





VALPOLICELLA
Fresh, fruity and elegant



RIPASSO
Rich, smooth and full-bodied



AMARONE
Bold, powerful and complex



RECIOTO
Luscious, sweet and refined

VERONA & LAKE GARDA

VENETO, ITALY

Italy's Veneto region, in the north east of Italy, south of the Austria border, is home to the Valpolicella wine region. The vineyards range from **160** to **2,000 feet** (50 to 600 meters) above sea level.



WINE AREAS

1. Valpolicella
2. Valpolicella Classico
3. Valpolicella Valpantena
4. Soave
5. Soave Classico
6. Bardolino
7. Bardolino Classico
8. Custoza
9. Lugana

Ripasso della Valpolicella

— A TRADITIONAL ITALIAN WINEMAKING TECHNIQUE



Ripasso is a traditional winemaking technique from the Valpolicella region that re-ferments basic Valpolicella wine over the leftover grape skins (pulp) of Amarone wine.

1 First Fermentation

AUTUMN HARVEST



Freshly harvested Corvina, Rondinella, and Molinara grapes are crushed and fermented normally in autumn to produce a light, fresh, basic Valpolicella wine.

This wine is then stored in tanks or barrels until later in the winter.



Corvina



Rondinella



Molinara

2 Second Fermentation

THE RIPASSO METHOD



Separately, special grapes are dried for several months (the *appassimento* method) and pressed to make rich, high-alcohol Amarone wine.

Once the Amarone is drained off, the nutrient-dense leftover grape skins, seeds, and pulp are left behind.

The basic Valpolicella wine is then re-fermented over these warm skins, which still contain residual sugars, yeasts, and unfermented extracts.

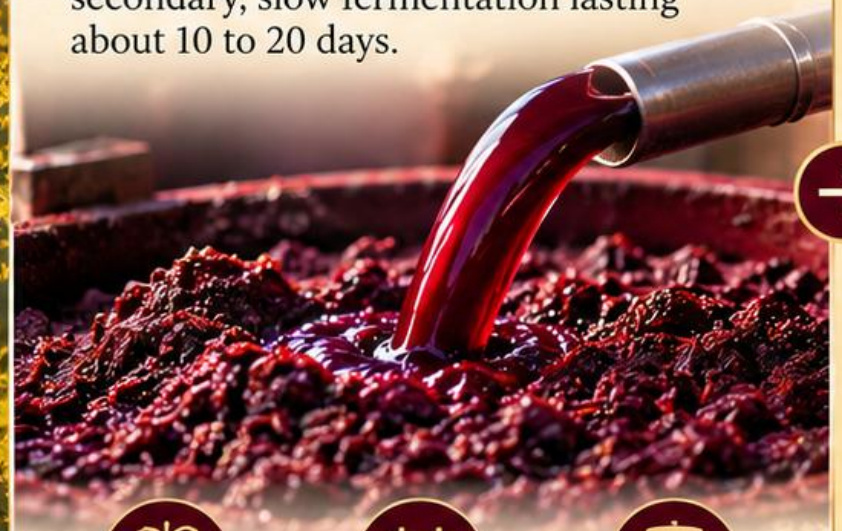
***Result:** a richer, more complex wine with greater depth and structure.*

The Making of Ripasso della Valpolicella

TRADITION · GRAPES · TIME · GREATER DEPTH

3 Secondary Fermentation on Amarone Skins

The young Valpolicella wine is poured directly over the fresh Amarone pulp (leftover grape skins). This triggers a secondary, slow fermentation lasting about 10 to 20 days.



- Poured over Amarone pulp
- Ferments 10–20 days
- Slow fermentation

4 Separation and Aging

After the secondary fermentation concludes, the wine is separated from the skins and transferred to oak barrels or large wooden casks (botti) to age for a minimum of 6 months.



- Separated from the skins
- Aged in oak barrels or large casks (botti)
- Ages for a minimum of 6 months

5 The Result: Ripasso della Valpolicella

The resulting wine is fuller-bodied, deeper in color, and more complex than basic Valpolicella, absorbing extra tannins, color, aromas, and residual sugars from the Amarone skins. It earns the nickname ***"Baby Amarone."***

- Fuller-bodied structure
- Deeper color
- More complex aromas and flavors
- Extra tannins and residual sugars



6 What "Ripasso" Means

PASSING OVER THE AMARONE GRAPES

"Ripasso" literally means to pass the light Valpolicella wine over the leftover grape skins (pulp) of Amarone, which triggers a second fermentation.

Ripasso is always ½ to a full degree **higher in alcohol**.



Light Valpolicella wine is poured over the Amarone grape skins (pulp).

↓

This triggers a second, slow fermentation lasting about 10 to 20 days.

↓

The wine absorbs extra tannins, color, aromas, and residual sugars from the skins.

7 Simply Put...

Ripasso is Amarone on a budget.





Valpolicella
(fresh & light)

RIPASSO METHOD



Ripasso
(richer & more complex)



VALPOLICELLA

VENETO, ITALY

PRIMARY FLAVORS

Tart Cherry

Cinnamon

Chocolate

Green Peppercorn

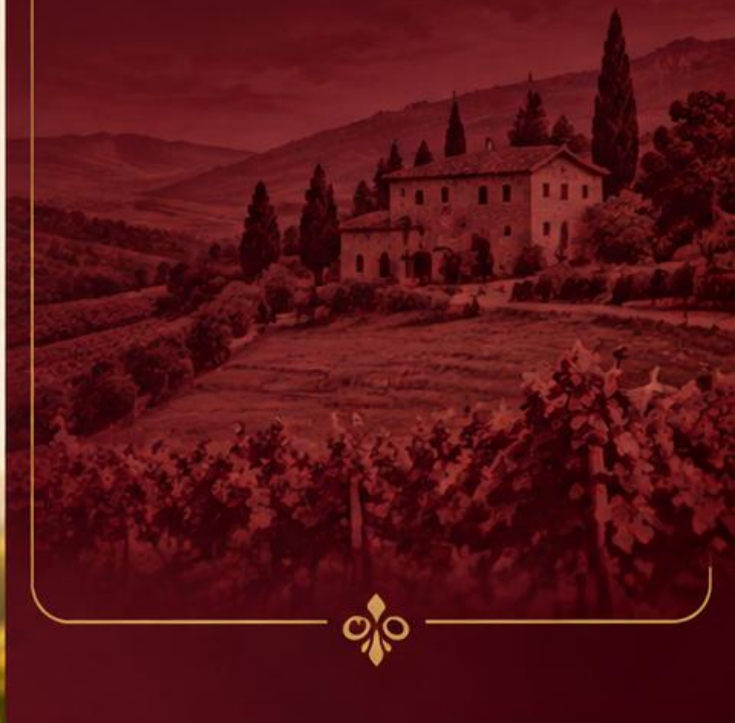
Almond

TASTE PROFILE

Dryness		Dry
Body		Medium Body
Tannin		Medium-Low Tannin
Acidity		High Acidity
Alcohol		11.5 – 13.5% ABV

Valpolicella Ripasso

Valpolicella Ripasso is a medium-to-full-bodied red wine offering a bridge between the bright freshness of standard Valpolicella and the rich, dried-fruit intensity of Amarone.



VALPOLICELLA RIPASSO

VENETO, ITALY

Valpolicella Ripasso is a **medium-to-full-bodied** red wine offering a bridge between the bright freshness of standard Valpolicella and the rich, dried-fruit intensity of **Amarone.**



PRIMARY FLAVORS


Tart Cherry


Cinnamon


Chocolate


Green Peppercorn


Almond

TASTE PROFILE

Dryness	Dry
Body	Medium Body
Tannin	Medium-Low Tannin
Acidity	High Acidity
Alcohol	11.5 – 13.5% ABV


BARBARESCO



CASTELLO DI NEIVE

BARBARESCO

PIEDMONT, ITALY

Region
Piedmont, Italy

Alcohol
14.5% ABV

Residual Sugar
3 g/L

DOCG

Denominazione di Origine Controllata e Garantita (D.O.C.G.)

D.O.C.G. stands for Denominazione di Origine Controllata e Garantita, which means a certification of origin applied to Italian wines. It represents the highest level of quality in Italy's wine classification system.

WINE STYLE
A medium-to-full-bodied red wine with elegance and depth.

GRAPE VARIETY
100% Nebbiolo
(typical of Barbaresco)

FLAVOR PROFILE
Complex aromas of red cherry, rose, earth, and subtle spice, with refined tannins and a long finish.

Nebbiolo

Nebbiolo is a high-quality red grape variety native to the Piedmont region of Italy, known for producing elegant, age-worthy wines such as Barolo and Barbaresco.

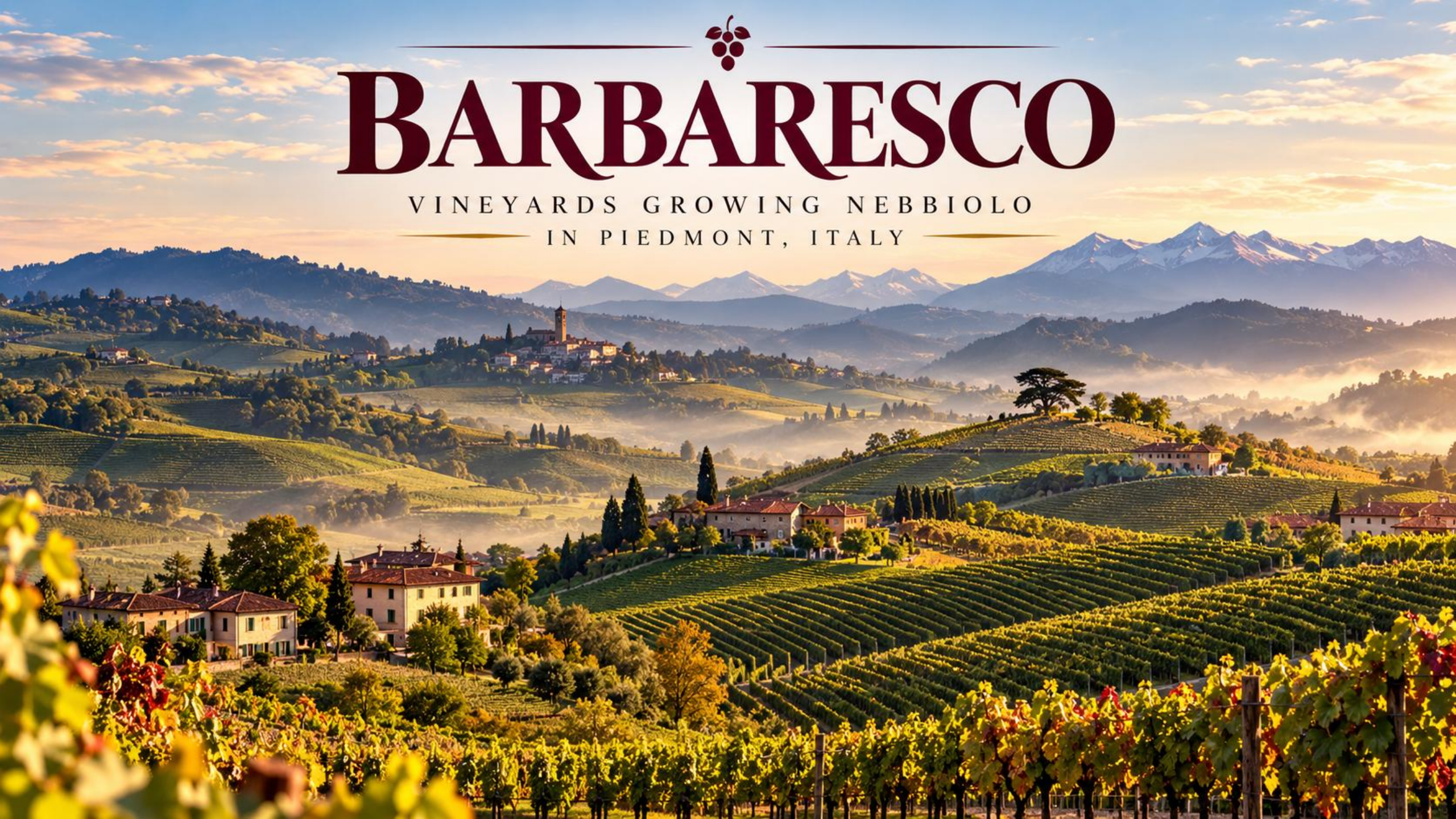


Grape Variety
Nebbiolo

Origin
Piedmont, Italy

Wine Style
Elegant, structured, age-worthy red wines

Famous Appellations
Barolo, Barbaresco


BARBARESCO
VINEYARDS GROWING NEBBIOLO
IN PIEDMONT, ITALY

PIEDMONT

ITALY





Casale Monferrato

Monferrato DOC

Alessandria

Asti DOCG

Asti

Tanaro River

Spigno

Nizza

Roero DOCG

Barbaresco

Barbaresco DOCG

Ovada

Gavi DOCG

Barolo DOCG

Langhe DOC

Monferrato DOC

Dogliani DOCG

BARBARESCO REGION

Italy's **Piedmont** region, in north west Italy, on the border with **France**.

The red wines of Barbaresco are made in the **Langhe hills**, located on the right bank of the **Tanaro River**.

The grape **Nebbiolo** comes from "Nebbia," which means fog.

The **morning fog** settles in the Langhe hills, creating ideal conditions for growing Nebbiolo.



Barbaresco

METHOD OF WINEMAKING

1 VINEYARD & HARVEST



Due to the **lower elevations and warm microclimate** moderated by the Tanaro River, Nebbiolo grapes for Barbaresco ripen earlier (about a week) than those for neighboring Barolo.

2 GRAPE SELECTION



The grapes are meticulously sorted to ensure only the **highest-quality, phenolically ripe fruit** enters the winery.

3 DE-STEMMING



The grape clusters are run through a **de-stemmer** to remove the stems.

4 CRUSHING



The berries are **gently crushed** to create a dense liquid mixture of juice, skins, and seeds.

5 FERMENTATION



The crushed grapes are placed into **temperature-controlled stainless steel tanks or large wooden vats.** Yeast converts the grape sugars into alcohol.

Barbaresco Winemaking & Aging

6 Maceration on the Skins



The juice is left in contact with the grape skins for an extended period—often **20 to 45 days.**

Nebbiolo skins are low in color pigment but exceptionally **high in tannins** and **acidity**.

7 Filtering & Aging Requirements



Once filtered, to meet the legal requirements of the **Barbaresco DOCG** laws, the wine must undergo a **rigorous aging regimen.**

Must age for a total of **26 months** before release, with a minimum of **9 months** spent in **oak casks**.

8 Traditional Aging in Large Oak Casks



Traditionalists prefer large, neutral Slavonian oak casks (*botti*) — **3,000 litres** — to preserve the grape's natural perfume.

Modernists may use smaller French oak barriques — **225 litres**.

9 Release & Further Aging



Therefore, the wine available for sale will probably be a **2022 or 2023 vintage.**

This wine can further age in your home cellar if kept cool, and will be best enjoyed **10 years from** its vintage date.



Barbaresco

PIEDMONT, ITALY

PRIMARY FLAVORS

Cherry · Truffles · Fennel · Earth

WINE PROFILE

Acidity	High
Body	Full-bodied
Tannin	Firm
Dryness	Dry
Alcohol/ABV: 13–15%	

Barbaresco is an elegant, full-bodied Italian red wine from Piedmont, made entirely from the **Nebbiolo grape**, known for its **high acidity**, **firm tannins**, and fragrant **floral and earthy 'tar & roses'** profile.

Nebbiolo Grape

Piedmont Origin

Floral & Earthy "Tar & Roses" Profile



FOOD MATCHES

Barbaresco

PERFECT PAIRINGS

Barbaresco pairs best with rich, savory, and protein- or fat-dense dishes like **truffle risotto**, **duck ragù**, and **beef** that soften its firm tannins.

Mushroom or Truffle Risotto

Earthy umami flavors from porcini or truffles highlight the forest-floor characteristics of Nebbiolo.



Buon appetito!

YOU'RE INVITED!

WINE TASTINGS *at Uncorked*

TWO NIGHTS. TWO REGIONS. A WORLD OF FLAVOR.

Join Us FOR TWO UNFORGETTABLE WINE TASTING EVENTS!



OCTOBER 28
SOUTHERN ITALY

Explore the bold and expressive wines of Southern Italy, paired with delicious regional bites.

- EXCEPTIONAL WINES
- DELICIOUS FOOD PAIRINGS
- A TASTE OF SOUTHERN ITALY



NOVEMBER 25
SPAIN & PORTUGAL

Discover the rich traditions and unique flavors of Spain and Portugal, paired with authentic small plates.

- EXCEPTIONAL WINES
- DELICIOUS FOOD PAIRINGS
- A CULTURAL JOURNEY

GET YOUR TICKETS NOW >

SPACES ARE LIMITED!