



NOVEMBER 2009 • VINI PER IL POPOLO

Cari Amici,

This month Friuli, Piemonte, Valdobbiadene, and Emilia-Romagna are in the house. Here at œnopole we have a weakness for Italian wines, and for good reason. How can you say no to the delicate bubbles of good Prosecco; the rich, aromatic whites of the north; the elegant nebbiolo of Barbaresco and the earthiness of sangiovese from Emilia-Romagna? Just say yes, and we will provide you with the right stuff for your much-needed apéro on a Friday end-of-day, or the perfect glass for your Sunday ragù...

PIÉMONT PRODUTTORI DEL BARBARESCO

Oddly enough, when I mention that we work with the wines of this amazing co-op, people give me a strange look and say, "*Co-op? How good can the wines be?*" They then take one sip, and order as many cases as they can. OK, I exaggerate slightly, but one thing is for sure: these wines are the best damn value in Piemonte, and here's why. The co-op respects the hard work of the vinegrowers and the soul of nebbiolo by paying for the *quality* of the grapes, not the *quantity*.



Aldo Vacca runs the place. He can wax eloquent on every square inch of each *cru* of Barbaresco, and enthusiastically reminds you that traditional winemaking is *de rigueur* here. Terroir is what it's all about; no marketing bullshit, just noble wines that are elegant, complex, and very age-worthy.

[Langhe 2007](#) • \$25,95 per bottle • [private import](#)
[Barbaresco 2005](#) • \$47,75 per bottle • [private import](#)
[Barbaresco Pora 2004](#) • \$56,25 per bottle • winter 2010 saq signature

FRIULI BORGO SAN DANIELE



Friuli can be an austere, greyish kinda place. It certainly does not have the postcard-perfect beauty of Tuscany, but the people are great and the winemakers passionate and sincere. They are a hard-working lot, and are blessed with a beautiful climate for making white wines. And we just so happen to work with one of the most talented winemakers in the North: Mauro Mauri of Borgo San Daniele.

Up in the hills near the border of Slovenia, Mauro and his sister Alessandra craft small quantities of superb whites and a smidgen of red. Their wines have that elusive combination of being rich yet fresh, and are aromatically fascinating. The Friulano this year has precise floral notes with hints of orange peel and a beguiling grassiness that almost reminds one of great sauvignon blanc from the Loire. The palate is very textured and layered, and finishes on a note of exotic fruit. *Bellissimo*...Try it with oven-roasted cod with a dash of olive oil, herbs, garlic and lemon

Isonzo del Friuli • [Friulano 2007](#) • \$37,25 per bottle • [private import](#)

VENÉTIE BISOL

The Bisol family has been making wine for a long, long time. Since 1542, in fact, and they do it well. They have carved out a beautiful vineyard in the hills of Valdobbiadene, and work their wines with a rare approach in the area: respect for the vintage and terroir. They also add a bit of pinot bianco to the blend, giving the wine a wonderful juiciness to it. And those delicate bubbles! Bravo!

We like to think it's the best on the market (how objective is that?), but you be the judge. Pound back a few bottles during a Sunday brunch (eggs Benedict) or have it before dinner as an apéro (nice with shrimp cocktail!) or after dinner with fresh fruit. Voila!



Prosecco di Valdobbiadene • [Crede 2008](#) • \$21,70 per bottle • [saq – 10839168](#)

By the way, did I mention that they also make a great rosé, *methode traditionnelle* style? Yeah baby, super good. 100% pinot noir, clean and fresh, like that date you're inviting over for dinner on Saturday night. Never mind Champagne (unless it's Lassaigne, of course). Pop one open with some Paolo Conti in the background, and get lucky!

[Rosé 2003](#) • \$39,00 per bottle • [private import](#)

EMILIE-ROMAGNE

SAN VALENTINO

Ah, our wonderful little sangiovese di romagna. The latest vintage, 2007, is killer with a heaping bowl of ragù Bolognese. Here's the real deal, adapted from Marcella Hazan:



- a little olive oil, some butter
- one cup diced celery, onion and carrot
- about a pound of ground beef
- salt, pepper, nutmeg
- 1 cup whole milk
- 1 cup dry white wine (and 2 for drinking while cooking)
- 1 can Italian plum tomatoes, torn into pieces, with juice
- fresh pasta (preferably tagliatelle)
- Parmigiano-Reggiano cheese

Put oil and butter and chopped vegetables in a heavy 3-½-quart pot and turn heat to medium. Cook and stir until it has become translucent. Add ground beef, a large pinch of salt and a few grindings of pepper. Crumble meat with a fork, stir well and cook until brown

Add milk and let simmer gently, stirring frequently, until it has bubbled away completely. Add a tiny grating, about 1/8 teaspoon, fresh nutmeg and stir. Add wine and let it simmer until it has evaporated. (Drink a glass while you're at it). Add tomatoes and stir thoroughly to coat all ingredients well. When tomatoes begin to bubble, turn heat down so that sauce cooks at the laziest of simmers.

Cook, uncovered, for 3 hours or more, stirring from time to time. To keep it from sticking, add a little water if necessary. Taste and correct for salt. Add butter to the hot pasta and toss with the sauce. Serve with freshly grated Parmesan on the side.

Most importantly, eat the pasta with a big glass of sangiovese....

Sangiovese di Romagna • [Scabi 2007](#) • \$19,30 per bottle • [saq – 11019831](#)

OENOPOLE CALENDAR

We are positively rocking out this month, check out these great events:

Bisol 5 à 7 at L'Original

Tuesday, November 3

We're free-pouring Bisol Crede at L'Original. Come practice your Italian, the booze is on us and Monika and Travis are offering great snacks.

L'Original

479 rue St-Alexis, Old Montreal

Grande Degustation de Vins d'Italie

Wednesday, November 4

12:30 am - 5:30 pm

Visit our stand to try the wines of Bisol and Produttori del Barbaresco where our winemakers will be on hand. A few lucky ones will be joining us for dinner at Graziella for a winemaker's dinner that evening.

Marché Bonsecours

350 rue St-Paul est, Old Montreal

If you'd like to attend, let us know so we can add you to the guest list

Salon des Vins La Convergente

Monday, November 9 and Tuesday November 10

11:00 am – 8:00 pm

The oenopole stand will be on fire with plenty of *vin vrai*. Bruno Schueller and Emmanuel Lassaigne will be joining us. A fearsome combination indeed.

5 à Sec with Schueller and Lassaigne

Tuesday November 10

Around 5:00 pm

A very special event, we're pouring vintage Schueller and Lassaigne brut, blanc de blancs.

Drop us a line if you'd like to come, very few places are available!

Bojo (pas) Nouveau at Pullman

Thursday, November 19

Around 6:00 pm

Never mind the gross Beaujolais that was popularized by mssr G.D. We love the REAL Beaujolais, and while there is some decent *nouveau* out there, we've got vintage. No banana and cherry candy in this wine!

Pullman

3424 Avenue Du Parc

[Click here for our full November listing](#)

Place an order by phone : **514.276.1818**

... by mail : info@oenopole.ca

www.oenopole.ca

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