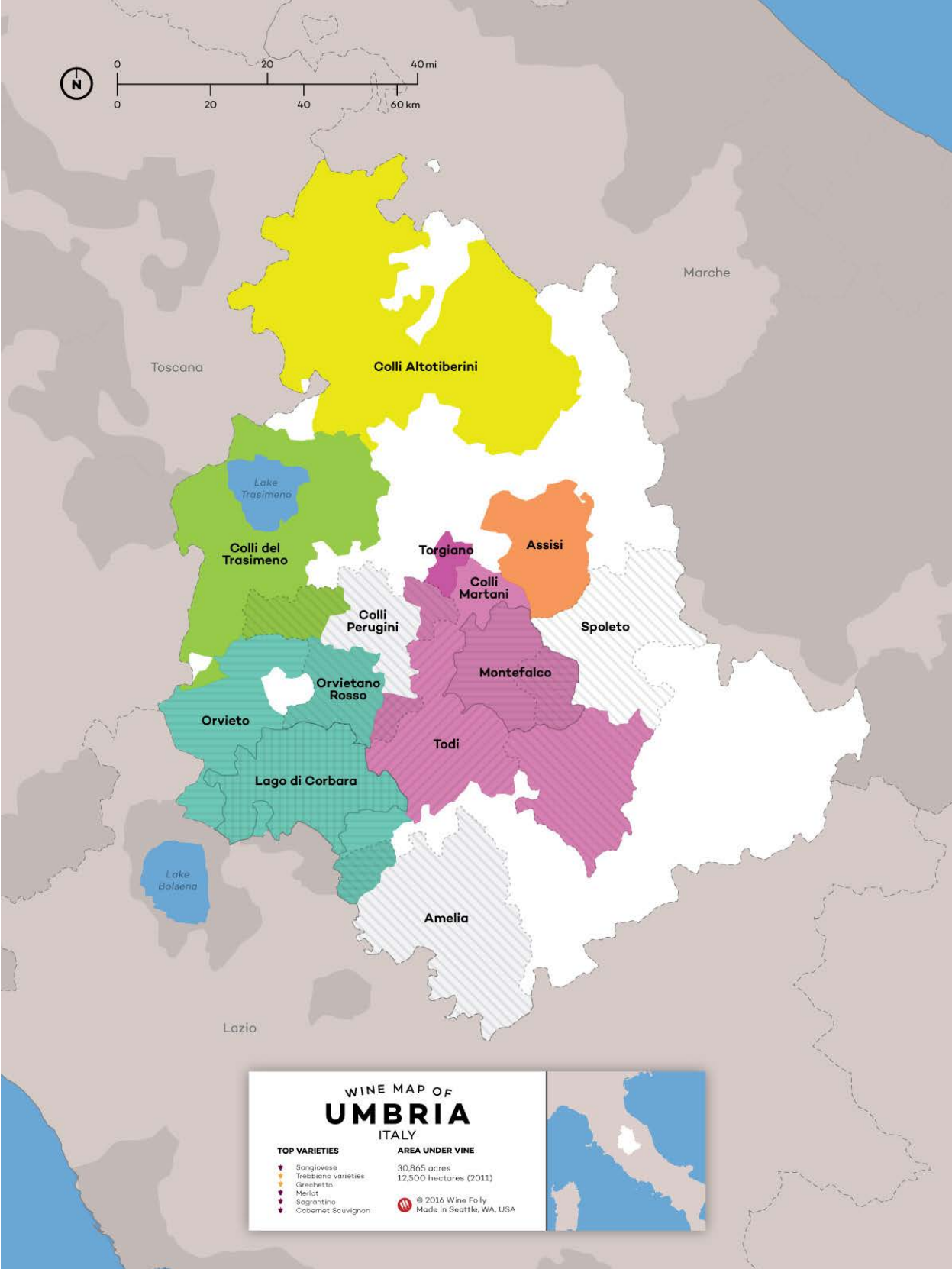


International Center for the Arts

Wine List



Wine Selections



The International Center for the Arts provides local table wine as part of its meal service at lunch and dinner. In the interest of providing an introduction to the outstanding wines of our region and those surrounding us, we also provide the option to purchase bottles of outstanding wines from nearby producers of noteworthy varietals and blends. We focus on D.O.C. and D.O.C.G. appellations, thus emphasizing both tradition and excellence in wines of this part of Italy.

Dry White Wine Offerings

Grechetto

A thick-skinned grape of Greek origin, Grechetto is an intense and full-bodied white wine with a straw-yellow color. It expresses an elegant aroma of citrus fruits, pears and acacia flowers that blend together with hints of vanilla to increase its complexity. It has a full and well-structured taste, almost salty with sweet notes of hazelnut butter and at the same time persistent, fine and mineral. It is destined to evolve and age very well. Typically, it matures 5 months in oak barrels.

Anima Umbra Umbria Grechetto - Arnaldo Caprai

A brilliant wine from the cellars of Arnaldo Caprai, the blend combines 85% Grechetto grapes with 15% Trebbiano, yielding a fragrant flavor of peach, with mineral notes, it is a dry wine with a distinct almond finish..... € 12.00

Montefalco Grechetto, D. O. C. - Antonelli

“Straw yellow in colour. Opens with elegance to the nose; fresh, fruity and floral with notes of citrus, peach, almond and hawthorn blossom. Taste has good structure and is pleasantly fresh.”..... € 12.00

Trebbiano

Maceratum- Fongoli

An intense, brilliant yellow, with beautiful tonality and lively reflections. On the nose, enveloping aromas that recall notes of honey and exotic fruits. At the first sip it appears very fresh, you can immediately savour its soft and decisive taste. Then comes the warmth of the alcohol and finally the pleasantness of a complex, rich wine..... € 25.00

White Blends

Frutto della Palomba – Passo della Palomba: Grechetto, Sauvignon, Chardonnay

13%

“Smooth taste with balanced acidity. Long aftertaste and good correspondence of taste and smell with markers of fresh yellow fruits like peach, apricot and pineapple. Contact with the skins was fairly long, approximately 15\18 days of maceration and batonage. Wines are then blended to rest 7 months in stainless steel before bottling” € 20.00

Castagnolo (Orvieto Classico)- Barbarani

This brilliant straw-yellow wine is fruity with an intense and complex bouquet. It is mineral in flavor and persistent with natural drinkability and structure..... € 18.00

Calcaia

Due to the thick fog that often envelops the vineyards, the Grechetto-Trebbiano grapes, in this particular micro-climate condition, are gradually affected by a particular rot, the “Botrytis Cinerea”. This microscopic fungus, that is usually harmful, transforms itself into the amazing Noble Rot only if certain fundamental weather occurrences take places: alternating humid mornings and sunny ventilated evenings. This Rot, tends to progressively dehydrate the grapes, concentrating sugar and acidity. The “Botrytis Cinerea” enriches and exalts the complexity of the wine, giving unique and unmistakable aromatic and tasting notes. The wine is golden yellow, and truly unique in flavor with an elegant and fascinating bouquet, with honey, spices and saffron. Harmoniously mellow in flavor slightly sweet and persistent..... €50.00

Macchia della Torre, I.G.P. – Conti Faina: Chardonnay and Verdicchio

Aged in steel vats, in color, this wine is intense-straw yellow with lime-green highlights. The aroma is of mature fruit and pineapple, with floral overtones. The flavor is dry, with excellent tanginess, freshness, and persistence..... €12.00

Montione- Conte Faina: Sauvignon Blanc and Pinot Nero

Fermentation without skins and aging in steel vats, produces a delicate straw-yellow wine with golden highlights. The aroma is of fresh fruit with floral overtones and the taste is dry and light with citrus hues..... € 10.00

Sparkling Wine

Senatore Zeffirino- Conti Faina: Pinot Noir and Chardonnay – Charmat Method

Fermentation without skins produces this straw-yellow wine with hazelnut notes and nuances of mature fruit with aromas of white flowers and citrus..... €12.00

Dry Red Wine Offerings:

Montefalco Rosso D. O. C.

With 10-15% Sagrantino, Montefalco Rosso has a deep color, lots of tannin, and rich plummy fruit. It has a pronounced blackberry flavor and nose. It also benefits from the added fruitiness of Merlot and Cabernet Sauvignon allowed in the blend. Many producers experiment with oak-aging technique to make Montefalco Rosso a delicious and unique wine:

Arnaldo Caprai Montefalco Rosso

One of the most renowned wine producers of Italy, Arnaldo Caprai, is one of the pioneers in the development of the Sagrantino grape. This blend is a classic!..... € 18.00

Montefalco Rosso D.O.G. – Antonelli

70% Sangiovese, 15% of the typical red grape from Montefalco and 15% other red grapes.

“Ruby red in colour. Olfactory impact intense and fruity, with hints of cherry and wild berries. To the palate it is dry, balanced and well structured. The freshness provided by the Sangiovese gives it an excellent drinkability.”€ 15.00

100% Sagrantino

Deep opaque color with notes of black plum, cocoa powder, blackberry sauce, violet, vanilla and sage. On the palate it's bold with notes of black fruits, minerals, and bitter greens with exceptionally high tannin.

Tudernum Montefalco-Sagrantino.....€ 20.00

An affordable 100% Sagrantino, this co-op cantina provides an opportunity to sample this unique grape at an affordable price.

Montefalco-Sagrantino – Antonelli

Intense ruby red in colour. To the nose rich and powerful, ethereal and very complex. Typically characterised by notes of fruit and aromatic herbs, featuring citrus, cherry, wild berry, mint and oregano. On the palate this wine is very structured, with firm and integrated tannins. A wine that is best expressed with a long bottle

ageing.....€ 35.00

Fracton – Fongoli

A dark garnet colour, this wine expresses an olfactory profile of rare elegance and nobility. Strong and majestic on the palate; warm, soft and full-bodied in structure. The tannins are very fine and the finish is of exemplary length.....€28.00

Sagrantino-Arnaldo Caprai

Arguably, the best example of a 100% Sagrantino wine, Arnaldo Caprai once again provides the standard.....€ 40.00

Torgiano Rosso Riserva, D.O.C.G.

One of two D.O.C.G. wines from Umbria. The wine is mostly Sangiovese (50-70%) and the Riserva level is required to age at least 3 years with a minimum of 6 months in bottle. The aging requirement is very similar to Gran Selezione classification – Chianti’s highest quality tier. The grapes for Torgiano Rosso Riserva are sourced from vineyards only in the elevated growing areas in Torgiano township (not in the flatlands) which means the wines offer elegant red fruit and floral characteristics with ample aging potential.

Lungarotti Torgiano Rosso Riserva, D.O.C.G. - Sangiovese

An elegant wine from a renowned wine-maker. It exhibits a solid structure, deep ruby color and a complex aroma that recalls black cherries and blackberries, followed by notes of violet, light mentholated hints and a spicy finish. A wine of great concentration, fruity and slightly balsamic, it has soft and velvety tannins with a long, lingering finish.....€ 50.00

Pinot Noir

Pinot Noir is the world’s most popular light-bodied red wine. It’s loved for its red fruit, flower, and spice aromas that are accentuated by a long, smooth finish.

1883 Pinot Noir Umbria – Conte Faina

“A classic Pinot Noir: Ruby-red with violet tones, with an aroma of forest fruits: blackberry, cherry, and red spices enveloped in gently notes of vanilla. The flavor is dry, elegant, and well-structured, with a long-tail.”€15.00

Cabernet/Sangiovese /Merlot Blends

Merlo della Palomba - Passo della Palomba: 65% Merlot e 35% Cabernet

Carefully produced and obtained by selected grapes from Passo della Palomba at Ceganibbi (Pg). Deep ruby red colour, intense bouquet with notes of cherry, chocolate red currant and licorice. Smooth taste with balanced acidity, and tannins of excellent making and long aftertaste and good correspondence taste and smell.....€15.00

Maletempo – Conti Faina: Merlot/Cabernet-Savignon

Fermentation with skins in wooden vats for 10- days yields a luscious, ruby-red wine with an aroma of mature forest fruits such as blackberry, red currant, and blueberry with gentle hints of leather and vanilla. The flavor is dry, robust, well-structured and with excellent length.....€15.00

Sweet Wines

Moscato Passito – Barbarini

Golden yellow with an elegant and fascinating bouquet, the luscious wine is rich in honey flavors with spices and saffron. Noble and persuasive, it has a harmonious and noble flavor – sweet and persistent.....€38.00

Decius – Fongoli: Sangrantino Passito

Ruby red, with garnet reflections, clear, consistent. Extraordinary olfactory impact in terms of elegance and complexity, sweet, ethereal scents, with clear notes of morello cherry and wild berries. Each sip is a concentration of flavour, sweetness and structure.....€ 50.00

Notes on Vintages

Weather Conditions and Vintages (courtesy of Cantina Antonelli)

1985

It was one of the coolest January ever, temperatures even lower than -10°C were common. While the rest of the winter was rather warm and rainy, as spring was. Summer and first part of Autumn were balanced in terms of temperatures but dry. Wines were really well balanced with an elegant complexity to the nose and ageable.

1988

A very well balanced and warm year, rains were well distributed throughout all seasons and general conditions for grapes ripening were just optimal.

1989

A pretty good vintage but conditioned by rains during harvesting time.

1990

Characterized by a balanced climate trend for an optimal ripening status of grapes, and wines so reached a peak in terms of quality.

1991

A well balanced season that led to a good complexity and aromatic intensity of wines.

1992

Characterized by too many rains at the end of summer and autumn.

1993

As the year before rains in September and October were excessive.

1994

An early harvesting after a well balanced and warm year, with rains well distributed throughout all seasons. Balanced, complex and intense wines.

1995

Beginning of summer was really hot and September rainy. October finally was dry and warm for an optimal final ripening process, wines had not a lot of body, but a great elegance.

1996

August and September were rainy, causing a delay in phenological phases and so a late harvesting. Not much body in wines, but they were characterized by a good balance and interesting and fine aromas.

1997

It would have been a well balanced season if there weren't the frosts we had in April. Those caused a lower production of grapes. Cool spring followed by a rainy month of June and then a rather dry summer. September and October were warm and dry, leading to an early harvesting and really well balanced wines.

1998

Both spring and summer were really dry, July and August were scorching and they were followed by a cool and rather rainy Autumn. Wines were bodied and tannic, really fine as for complexity of aroma. It was and still is considered a very ageable Sagrantino vintage.

1999

Characterized by limited availability of water and by a general warmer than average climate trend from May to October. Few rains at the beginning of September helped vines for the last part of phenological phases. Early harvesting. Regular fermentations with high abv percentages. Full bodied but balanced wines in spite of the warm vintage.

2000

While spring and first part of summer were warm and dry, July and August were really hot. September finally showed a wide temperature gap between night and day and a few rains. Very early harvesting. Fermentations were really long because of the high alcohol potential of grapes. Very full bodied wines, but balanced and really interesting from a complexity of aromas point of view despite the really warm vintage.

2001

A balanced vintage characterized by frosts in April that caused a lower than average production in terms of quantity. Even if July and August were really hot and dry a rainy winter and few rains between June and July helped the ripening process. September and October were just optimal. Regular fermentations, for wines that were not full bodied as the previous warmer vintages but really elegant and complex, especially for the Montefalco-Sagrantino.

2002

Winter was rather warm and dry leading to a drought in spring and June, but then the rest of summer was exceptionally cool and rainy. Ripening process so was difficult and delayed, and we had to apply a strict selection of bunches in order to get some healthy grapes. Very late harvesting. Regular fermentations for thinner than usual wine body and fine and crisp aroma.

2003

Summer was really hot with a severe drought. Very early harvesting. Fermentations were really long because of the high alcohol potential of grapes.

2004

May and June were rather cool and rainy, so the first phenological phases occurred later than usual. But a well balanced Summer followed, both in terms of temperatures and rains, so that initial delay was recovered. Late harvesting of really healthy bunches. Sagrantino was harvested in the second half of October. Fermentations were regular for wines that didn't show the body of warmer vintage, but had a very interesting and fine aroma. A really well ageable vintage.

2005

Characterized by a low production in terms of quantity because of a really hot first part of the summer, that became cool and rainy at the end of it. Another reason may be the cool March it was. Younger vineyards suffered for water scarcity. Late harvesting. Sagrantino was handpicked in the second half of October. Regular fermentation, good structure and body with an interesting aromatic richness.

2006

Characterised by cool temperatures throughout the year and subsequent phenological lag behind the norm. A rather dry and cold winter followed by a mild spring with little rain and a cool and rainy summer up to the end of August. Subsequently until mid-October there were higher temperatures and a dry weather which allowed optimal ripeness of the grapes.

2007

Characterized by warm temperatures throughout the whole season and by a lower production than average. Early harvest.

2008

Characterised by a cool and rainy spring that led to a phenological lag of about 10 days. During the summer there were average temperature and a dry weather, then in September and October we had northern winds which made the climate cool, dry and with a really low humidity, helpful for a healthy ripeness of grapes.

2009

A well balanced vintage throughout the whole year. Beginning of summer has been rather cool and rainy. Then the season has been characterized by a warm and dry weather until October.

2010

Characterised by a rainy spring that held to a lag in phenological phases. Summer has been rather cool until mid August. Subsequently until mid-October there were higher temperatures and a dry weather which allowed optimal ripeness of the grapes.

2011

Spring and first part of summer were characterised by a wide temperature range and few rains, so the ripening process was slow and irregular. Since the end of August and through the month of September climate has been dry and warm, with considerable temperature gap between night and day.

2012

It's been a dry vintage throughout the year, with few rains. Winter and spring were rather dry, but while winter was cold, in spring we had a mild weather even if there were occasional frosts between April and May. Summer has been warmer than average and really dry. The final part of ripening process in September and October has been optimal thanks to a cool weather, good temperature gap between night and day and just the right amount of rain.

2013

Spring and first part of summer were cool and rainy, while the rest of the season hasn't been too hot and characterised by a wide temperature gap between night and day. Beginning of Autumn has been rather rainy. Ripening process has been optimal but ended later than usual.

2014

Spring and first part of summer were rather cool and rainy, so that the beginning of the veraison happened around three weeks later than average. The rest of the summer has been regularly hot, with considerable temperature gap between night and day. Ripening process has been optimal, but later than usual.

2015

Very well balanced conditions throughout the whole production season. Winter has been rather rainy while spring has seen an high solar irradiation and lots of winds. Summer has been dry, hot and sunny. Low humidity values made easy controlling vines health. Finally we had the right amount of rain in September and October for an optimal final ripening process of grapes. Late harvesting.

2016

A well balanced vintage. Spring was rather cool with a perfect amount of rain, Summer has been dry, but not too warm. While in September and October we had less rain than average and a wide range of temperatures between night and day. Phenological phases occurred later than previous vintages, but ripening status has been optimal for all varieties. Late harvesting.

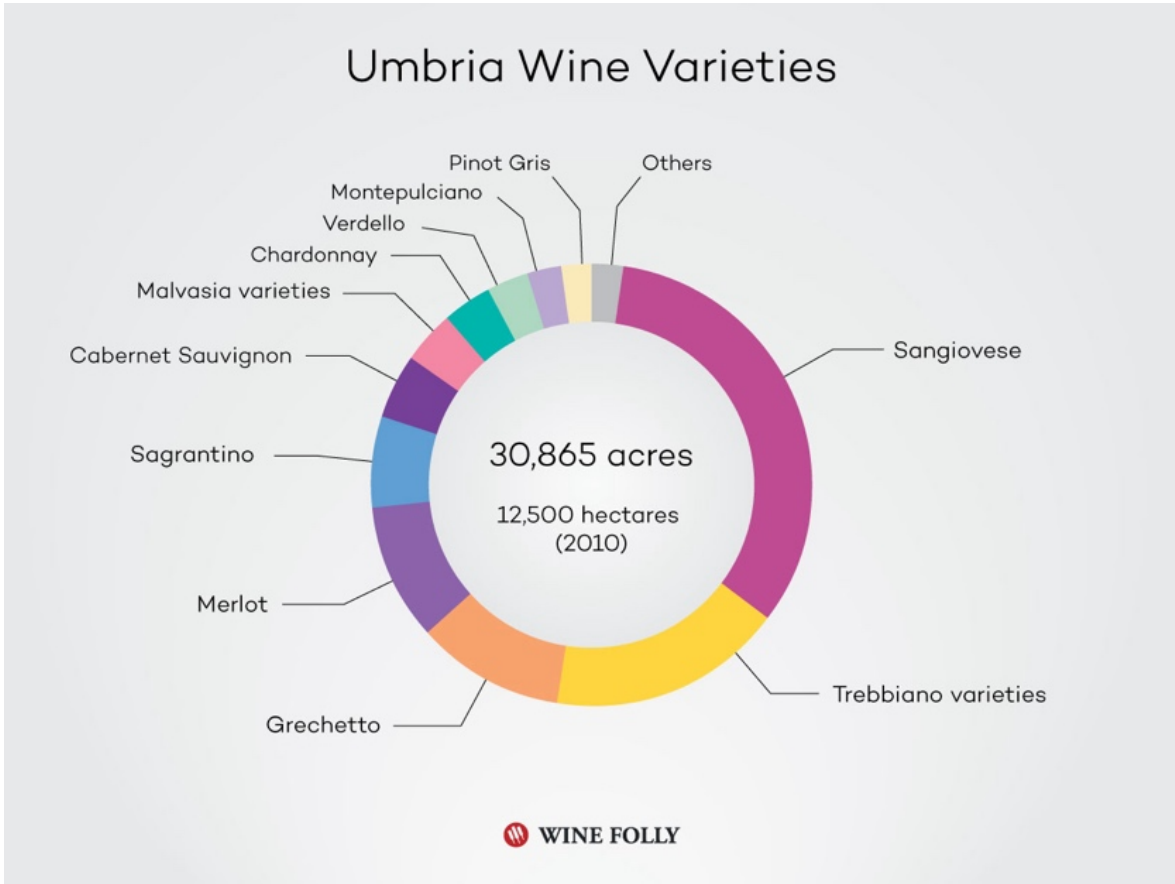
2017

Water scarcity was the key theme of the whole season. With drought conditions it rained little in winter and through the summer.

Very hot temperatures, especially in July and August. Some frosts at the end of April caused a reduction in yield. Auspicious rains at the beginning of September helped the grapes to complete their ripening in a well balanced and timed manner.

2018

Second half of spring has been rainy and rather cool, making the phytosanitary control over mildew a complex task to accomplish. Especially for us, as an organic winery. Summer has been balanced throughout the season, never being too warm. The final ripening season, in September, was dry, leading to an optimal ripening status of grapes.



Wine Map of Italy, courtesy of Wine Folly (winefolly.com)

