

## ROSSO VINO DA TAVOLA

## RECANTINA

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This wine has an intense and very pronounced ruby-red color and bright transparency – at the same time it is elegant and consistent which gives him a very attractive and inviting aspect.

In the nose is very fruity, flowery and spicy at the beginning. One can sense the sweetness of Amarena-cherries, mature raspberries, wild blueberries, enclosed by fresh nuances of violets and lilies; later one can notice white freshly ground pepper, licorice, fur and sweet tobacco.

On the tongue it is immediately warm and nice to drink with a significant perception of sweet and well-balanced tannins; it is full and sapid and it opens up to a sensation of fresh fruitiness; perfectly balanced, with a long finish and an elegant bouquet which integrates the impressions in the nose with those in the mouth in a pleasant way.

This wine goes perfectly with red meat: steak "alla Fiorentina", duck-breast with aromatic herbs, guinea fowl from the oven; very nice also with sharply roasted lamb chops and medium-mature cow-milk cheese.

## Eddy Furlan

As one of the most renowned experts of Italian wine Eddy Furlan is the only Italian Sommelier (he is also expert in the produce of wine as well as graduated in enology) who was nominated Chef Sommelier des Sommelier Francais. Born in 1951 and in the wine business since 1976 he was General Secretary of the Association de la Sommelerie Internationale (ASI) and National President of AIS (Italian Association of Sommeliers) from '96 to '99 and Vice President AIS for six years before that period. In 1980 he classified first at the competition for the best Italian Sommelier and in 1989 he was rewarded the Bronze Medal at the World Championships for professional Sommeliers in Paris. His field of activity within the AIS nowadays is Official Taster, examiner and lecturer.

