

FLINT WINES ²⁰¹⁹ PORTFOLIO TASTING



TUESDAY 15TH MARCH

Flint Wines Portfolio tasting

9.30 to 5.30pm

www.flintwinestasting.com

#flintwinestasting



FLINT WINES

2016 PORTFOLIO TASTING

TUESDAY 15TH MARCH 2016

4 HAMILTON PLACE

London W1J 7BQ Nearest tube: Hyde Park Corner

No.4
Hamilton
Place

*Tasting • The Italian Corner • Masterclasses
Seminar • Debate • Blind tasting competition*

Following last year's success, the Flint Wines Portfolio tasting is back and promises to be even bigger and even better. The day will be filled with exclusive masterclasses, winemaker-led discussions, a competitive blind tasting and a comprehensive selection of wines from our burgeoning portfolio. There will be a strong Italian presence this year to reflect our new range of top Italian estates with eight winemakers flying over. It promises to be a jam-packed day so book your place now!

Open-pour tasting from 9:30am to 5:30pm

- 9.30am** **Blind tasting techniques seminar**
*Presented by the UK's three newest Master Sommeliers
Arnaud Bardary MS, Clement Robert MS, Tobias Brauweiler MS*
- 10.45am** **Tuscany uncovered, North vs South**
*Presented by Alberto Tanzini (Az. Ag. Roccapesta,
Morellino de Scansano), Marco Ricasoli (Rocca di Montegrossi,
Chianti Classico)*
- 2.00pm** **Continuum Estate component
and Vintage tasting**
Presented by Continuum's Tim Mondavi
- 3.00pm** **The diversity of indigenous
Italian grape varieties**
*Presented by Valter Fissore (Elvio Cagno, Piedmont),
Gigliola & Viola Gorelli (Tenuta Le Potazzine, Montalcino),
Paolo Caciorgna (Az. Ag. Paolo Caciorgna, Mount Etna),
Raffaella Bissoni (Az. Ag. Raffaella Bissoni, Romagna)*
- 4.00pm** **Join the big debate – Italy's arguably
finest appellations: Barolo VS Brunello**
Led by Chris Delalonde MS

Other attending producers: Luca Sbernadoni (Palazzo Vecchio, Vino Nobile de Montepulciano), Mark Romak (Domaine Melody, Rhône)

PLUS WIN DINNER FOR TWO AND A CASE OF WINE AT OUR BLIND TASTING COMPETITION!

FLINT WINES 2019 PORTFOLIO TASTING

WINEMAKERS PRESENT AT PORTFOLIO TASTING

California:

- Tim & Carissa Mondavi, Continuum, California

Italy

- Marco Ricasoli, Rocca di Montegrossi, Chianti Classico DOCG
- Alberto Tanzini, Tenuta Roccapesta, Morellino di Scansano DOCG
- Gigliola & Viola Gorelli, Le Potazzine, Brunello di Montalcino DOCG
- Luca Sbernadoni, Palazzo Vecchio, Vino Nobile di Montepulciano DOCG
- Raffaella Bissoni, Az. Ag. Bissoni, Romagna DOC/Albana Passito DOCG, Emilia-Romagna
- Valter Fissore, Elvio Cagno, Barolo DOCG, Piedmont
- Paolo Caciorgna, Az. Ag. Paolo Caciorgna Mt Etna DOC, Sicily

Rhône

- Marc Romak, Domaine Melody, Rhône

EVENTS ON THE DAY

Winemakers briefing at 9.00am

- **Open-pour tasting:**
 - from 9.30am to 5.30pm
 - Over 80 wines from Flint's Portfolio
- **The Italian Corner:**
 - Over 30 wines from our Italian range
- **All day: Blind tasting competition, open to all.**

MASTERCLASSES

- 9.30am Blind tasting techniques seminar
- 10.45am Tuscany uncovered, North VS South
- 2.00 pm Continuum Estate component and vintage tasting
- 3.00pm The diversity of indigenous Italian grape varieties

- 4pm The big debate: Arguably Italy's finest two appellations, Barolo and Brunello go head to head.

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2019 PORTFOLIO TASTING

MASTERCLASS 3 = THE DIVERSITY OF INDIGENOUS ITALIAN GRAPE VARIETIES

- Presented by Presented by Valter Fissore (Elvio Cagno), Gigliola & Viola Gorelli, (Tenuta le Potazzine), Paolo Caciorgna, Raffaella Bissoni (Az. Ag. Bissoni)
- 3.00pm - will last 40 minutes
- Wines presented:

vintage	winery	wine
2013	Langhe Nascetta Bianco	Elvio Cagno
2013	Verdicchio Gino Bianco	San Lorenzo
2009	Cirsium Cesanese Olevano Romano	Ciolti
2009	Romagna Sangiovese Superiore	Bissoni
2013	Rosso di Montalcino	Tenuta Le Potazzine
2011	N'Anticchia Etna Rosso DOC Mount Etna	Tenuta di Aglaea/ Paolo Caciorgna

Angles/ themes for this Masterclass:

- Do Italian winemakers tend to follow the trend for international varieties?
- What importance have indigenous grape varieties to winemakers and markets?
- Which indigenous grape varieties should every Sommelier know?
- The finest examples of Indigenous grape varieties
- Are there varieties that should have a higher reputation than they actually have?
- Should there be more restrictions on international varieties or are you happy with the current IGT regulations?

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THE DEBATE: ARGUABLY ITALY'S FINEST TWO APPELLATIONS: BAROLO & BRUNELLO GO HEAD TO HEAD

- Chaired by Chris Delalonde MS
- 4.00pm - will last 1 hour
- 4 star wines presented

vintage	winery	wine
2009	Barolo Ravera	Elvio Cogno
2009	Brunello di Montalcino	Tenuta Le Potazzine
2010	Barolo 'La Pira'	Roagna
2013	Rosso di Montalcino	Tenuta Le Potazzine

Possible angles:

- Common characteristics
- What impresses / inspires each winemaker in the other region?
- Opinions on modern vs traditional winemaking / does the panel agree that there has been a change in the style of winemaking in the last years (for example barriques vs botti)?
- Has there been an improvement in the quality of vineyard work in both regions?
- Significance of Terroir
- How do different clones matter?
- The importance of vintage variation in both regions

Clones
Biodynamics
Altitudes
Micro-climates

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TUESDAY 15TH MARCH - DINNER

And finally, we will be delighted to take you out
for a relaxed dinner after this busy day!

SOCIAL MEDIA

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