

**WHITEWATER VALLEY WINE SOCIETY**  
**June 2025 Tasting**  
**Wines of Italy**  
**Presented by Marion Tardiveau of Thorman Hunt Ltd**

This month we welcomed Marion Tardiveau, who was presenting to us for the first time. Marion is a Customer Services Representative at Thorman Hunt, a family-run specialist wine shipper sourcing premium artisanal wine for restaurants and hotels in London and the UK. After studying English and Mandarin for three years, her fascination with wine led her to study in France, where she achieved two diplomas and a degree in International Wine Business. Marion moved to London 6 years ago. Italy is one of her favourite wine regions and it's wines from that country that we tasted this month. [Prices quoted are concessionary for Members].

The evening started with a well known sparkling wine - **Freccianera Franciacorta Brut 25, NV Lombardy** [12.5%, £24.80] made using the traditional Champagne method from 100% Chardonnay taking 25 months from harvest to glass. Bright straw colour with a fragrant nose this was a most pleasant [though pricey] start to our evening.

Our first white wine was a **Sarotto Gavi di Gavi DOCG Bric Sassi 2023 Piedmont** [13%, £13.00] that had a pale lemon colour, vinified from 100% Cortese grape. Sourced from 40 year old vines this wine was medium-bodied with a fragrant fruity nose. It was delicate on the palate with fresh flavours of peach and pear and a clean and refreshing finish. It was well received!

We stayed in Piedmont for our next white - a **Reverdito Langhe Nascetta 2022 Piedmont** [14.5%, £15.80] also pale in colour. It had delicate aromas of citrus, peach and pear with hints of herbs, leading to a core of lemon zest and orchard fruit on the palate, balanced with a hint of minerality. Pleasant but not as well favoured as the previous wine.

Our last white wine was a **Rivolta Falanghina Taburno DOP 2023 Campania** [13.5%, £17.10] that had a bright yellow colour from 100% Falanghina grape. Aromas of wild flowers, citrus and honeysuckle greeted the nose and the citrusy-fruity palate had hints of candied peel and spice. Another well received wine!

And then we welcomed the reds, the first of which was a **Reverdito Langhe Simone 2022 Piedmont** [14.5%, £16.00] that had Pinot Noir characteristics though made from 100% Nebbiolo grapes. Harvested late and vinified using traditional cellar techniques fermented in temperature controlled stainless steel tanks without yeasts, then aged in 1000 litre old barrels, this had a smooth, fruity palate with hints of liquorice and tobacco. It might have benefited from being slightly chilled?

It was followed by a **Sarotto Dolcetto DOC Angeli 2022 Piedmont** [14.0%, £13.50] acknowledged as the everyday wine of locals. It had a darker and denser dark-cherry colour compared to the previous red and chilling is recommended in summer. With a light fruity nose that continued onto the palate, it was soft and harmonious with a dry and lingering aftertaste.

We remained in the area for our next 100% Nebbiolo wine [entry level] - a **Reverdito Barolo Castagni 2019 Piedmont** [14%, £25.80] that was light in the mouth with a cherry red colour. It had a cherry aroma with a touch of earthiness that continued onto the palate with hints of plum and blackcurrant. It was well-balanced, refined and elegant but perhaps, a little disappointing for some?

What came next, 100% Sangiovese, was generally preferred - a **Cortesoni Brunello di Montalcino La Mannella 2019 Tuscany** [14.5%, £42.00] from grapes grown at 1000m altitude. Intense garnet-red in colour, the nose opens on notes of black cherry, fruit and soft spice. Blackcurrant and black cherry flavours dominate on the palate with an aftertaste of ripe fruit and minerals - well-balanced overall. This wine should last another 5 years.

And finally, another Tuscan wine, a **Monte Bernardino Tzingarella BIO 2022 Tuscany** [14.55%, £19.96] and our first blend of the tasting with 40/40/15/5% Cabernet Sauvignon/Merlot/Cabernet

Franc/Colorino, the latter a local grape giving colour and fruit. This medium- bodied, aromatic wine was fruity and complex, with smooth tannins and fresh acidity and should last another 10 years! What better way to end a most interesting tasting!

Members present extend their thanks to Marion for her most interesting selection of Italian wines that would not be found in either super-markets or most wine specialists; they were extremely good value for money for members present. Her enthusiasm for her work with wine was obvious throughout and almost contagious!