

**NEWTS**  
**20 OCTOBER 2017**  
**WINES FROM SICILY AND SARDINIA**

- 1 **ISOLA DEI NURAGHI (Sardinia).**  
Isola dei Nuraghi is the main geographic title meaning the entire island of Sardinia instead of one specific region and can be red, white or rose or any grape variety. This lightly sparkling white wine of the bacca bianca grape variety from the Alghero region has a soft fruity fresh flavour and makes an ideal aperitif. [ABV 11%]
  
- 2 **VERMENTINO DI SARDEGNA (Sardinia).**  
The vermentino grape is also grown around most of the western Mediterranean including southern France where it is known as rolle and in northern Italy where it is known as the pigato or favorita. With its refreshing acidity and attractive aromas of peach and lemon, it is undoubtedly Sardinia's most popular white wine. [ABV 12%]
  
- 3 **CONTE DI MATAROCCO ROSATO (Sicily).**  
Made from 50% nero d'avola and 50% merlot, this is a rich and fruit rose with fresh aromas and a good accompaniment for white meat, fish and a variety of pasta dishes. [ABV 11.5%]
  
- 4 **ETNA ROSSO (Sicily).**  
Made from the nerello mascalese and nerello cappuccio grapes grown on the foot hills and surrounding areas of Etna. Brilliant red in colour with an intense dry fruity flavour, this wine makes an ideal companion for red meat dishes and mature cheeses. [ABV 12.5%]
  
- 5 **CARIGNANO DE SULCIS (Sardinia).**  
A soft round flavoured red wine made from the carignan grape, it is grown only in the very south western corner of the island in the region of Sulcis. [ABV 13.5%]
  
- 6 **NERO D'AVOLA (Sicily).**  
Nero d'Avola is the most important red wine grape in Sicily and is one of Italy's most important indigenous. This full bodied red has been called Italy's answer malbec and a good companion to game meats and mature cheeses. [ABV 13%]
  
- 7 **CANNONAU (Sardinia).**  
Cannonau di Sardegna is a full bodied red wine. It is made from the cannonau grape which is the local name for the grenache. This one of Sardinia's most successful grape varieties, roughly one bottle in every five of Sardinian wine is a cannonau de Sardegna. High in anthocyanins and polyphenols, antioxidant rich compounds which have been linked to heart health. [ABV 13%]
  
- 8 **MARSALA (Sicily).**  
Masala wine, dry or sweet, comes from the Sicilian city of Masala. Masala is produced using the grillo, inzolia, catarratto and damaschino wine grape varieties which are indigenous to Sicily. Traditionally served between the first and second course of a meal. Contemporary diners will serve its drier versions with fruits or pastries as a dessert wine. [ABV 17%]

The wines have been provided by Saleh and Karen Bader and brought over from Italy.