



Sunday, May 4, 2008

## **Peter Sölva and Söhne Amistar Rosso 2004**

This is another interesting offering from our friends at Italian Wine Merchants ([www.italianwinemerchant.com](http://www.italianwinemerchant.com)).

### **EXPERIENCE**

The cork has massive amounts of spice (the aromatic kind, not the hot kind), full of clove and earth tones. The wine shares the same aroma and the taste comes through when you swallow. There is an even texture through till the very end, with a slightly bitter finish. The wine is complex, with overtones of clove and undertones of the wooden casks that it is aged in. It softens slightly when opening up, and is much less dramatic when paired with food. Very enjoyable with pasta.

### **VERDICT**

SHELL OUT for this wine if you want a really unique experience. This is the type of wine that you can sit and think about every time you take a drink. You just can't seem to pinpoint all of the flavors, particularly spices, that pop out at you. A few words of advice, drink this with a clear head and some time for contemplation!

### **FACTS**

Peter Sölva & Söhne is located in the Alto Adige region in Northern Italy, specifically in the village of Kaltern. Their Amistar Rosso (IGT) is made mainly from Lagrein, Merlot, and Cabernet Sauvignon, with small portions of Cabernet Franc & Petit Verdot. The wine is 100% aged in wooden casks.

