

# Drinking in the Past

## NOURISHING GENIUS: FOOD AND WINE IN THE TIME OF MICHELANGELO

### Tasting Notes



#### Principe Pallavicini Frascati Superiore 2018

*producing wine since 1670*

Production Zone: Frascati (province of Rome, Lazio)

Grapes: 70% Malvasia del Lazio

15% Trebbiano della Toscana

15% Greco

Aspect: Straw colored with glints of green and gold

Nose: Fruity/floral

Taste: Dry with notable fruit

Alcohol: 12.5%

Serving Temp: 40°F (5°C)



#### Villa Capezzana Carmignano DOCG 2015

*producing wine since 1925, on vineyards active since 804*

Production Zone: Carmignano (province of Prato, Tuscany)

Grapes: 80% Sangiovese

20% Cabernet Sauvignon

Aspect: Ruby colored with glints of orange peel

Nose: Fruity/floral/spicy

Taste: Dry with notable cherry, raspberry and watermelon

Alcohol: 14%

Serving Temp: 64-66°F (18-19°C)

TENUTA  
BELLAFONTE



Collenottolo

Montefalco Sagrantino  
Denominazione di Origine  
Controllata e Garantita

#### Bellafonte Collenottolo Montefalco Sagrantino DOCG 2013

*producing wine since 2007*

Production Zone: Bevagna (province of Perugia, Umbria)

Grapes: 100% Sagrantino

Aspect: Intense ruby colored

Nose: Blackberry, blueberry, currant, spice, cocoa

Taste: Rich in fruit with softening tannins

Alcohol: 15%

Serving Temp: 64-66°F (18-19°C)

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<b>NOURISHING GENIUS: FOOD AND WINE IN THE TIME OF MICHELANGELO</b>				
<b>Tasting Card</b>				
	How would you describe the color?	What fragrances do you detect when you smell, then taste?	How would you describe the flavor?	What herbs, spices, fruits or vegetables would you pair with this?
Principe Pallavicini Frascati Superiore 2018				
Villa Capezzana Carmignano DOCG 2015				
Bellafonte Collenottolo Montefalco Sagrantino DOCG 2013				

## **Renaissance Table Etiquette Gathered from Giovanni Della Casa's *Galateo* (1558)**

"It is not polite, while at the table, to scratch your head or somewhere else."

"A man should also, as much as possible, avoid spitting, but if he must, he should do it discreetly."

"Nor is it acceptable to rinse one's mouth with wine and then expectorate in public."

"Nor should one gnaw or chew such that you hear the sound or noises, since there is a difference between the eating of men and pigs."

"Also, you must not do anything to proclaim how greatly you are enjoying the food and wine, for this habit is for tavern keepers."

"It is also a barbarous habit to challenge someone to a drinking bout."

"Also inappropriate is the habit of putting one's nose over the glass of wine someone else is drinking or on top of the food others must eat, so as to smell it."

"Nor would I recommend that you offer your glass of wine to someone after you have had your lips to it and sipped, unless it were to someone more intimate than a friend. And even worse should you offer a pear or other fruit from which you have taken a bite."

"And don't be looking like you consider the things discussed above trivial and of small moment, for even light blows, if they are many, can kill."