August 2025

As an homage to David's great introduction last night

In the spirit of the good old days, we gathered not merely to sip, but to savour—to share in the craftsmanship of vintners whose labours yielded not just wine, but stories in a bottle. Each pour was an invitation to travel: across sun-kissed vineyards, through cellars rich with oak and history, and into the very heart of tradition.

We toasted not just to fine wine, but to finer company, and to the enduring joy of raising a glass together. So we took our time, engaged our senses, and remembered: wine, like life, is best enjoyed slowly, with a touch of reverence—and just the right hint of mischief.

We started with three whites:

- 1. Soave DOC TerreLunghe 2024 Vicentini Agostino, Cert. Organic, 12.5%, RRP £14.99
- 2. Lugana Le Fornaci 2024 Tommasi, 12.5%, RRP £19.99
- 3. Desiro Sauvignon Blanc, 12.5%, RRP £15.99

Unusually the voting was very evenly split with each wine garnering 6 votes!



Next the reds:

- 1. Corvina del Veneto 'C' 2023 Alpha Zeta, 12.5%, RRP £11.99
- 2. Rosso Veneto Appassimento 2021 Soprasasso, 13.5%, RRP £12.99
- 3. Neropasso Rosso IGT, Veneto 2021, Biscardo, 13.5%, RRP £14.99

Voting was much clearer- 0, 3,15 in favour of the Neropasso.

The theme was wine from Veneto and Lombardy, regions controlled by Austria before the unification of Italy. (Note: Part of Lugana falls within Lombardy). All wines were from Grape Expectations, Berkhamsted

Another enjoyable evening that past very quickly.

A detailed write up of the wines can be found on the Wine Group page.