

Friends & Family Barbeque - August 2016

by Ormond Smith

Despite the best attempts of Zeus, the mythological Greek God of Rain, the weather on Sunday 14th August remained bright, warm and most pleasant as Goustevin members, guests and children gathered in James and Heather Sheerin's spacious garden for the annual Friends & Family Barbeque. This very informal event is always popular and with tables spread across the garden, parties mingled as the barbeque was fired up.



The Refosco, Rosa Blu and sparkling Chardonnay wines from Vigne del Bosco

only fifty thousand bottles per annum and family member Giampiero proudly sells the wines direct from the vineyard here in Scotland. The tasting of what was described as "light, summery Italian wines" kicked off with a rather elegant lightly sparkling **Chardonnay** exhibiting good fruit and flowers on the nose, mellow with good acidity and balance as it slipped down.

With the food appearing on the tables Giampiero ambled



A succulent selection of steaks & burgers "cooked to perfection"!

Connétable Nicol welcomed the assembled patrons to the event before introducing Giampiero Giacomel who would be laying on a tasting of some of his family's wines from the Veneto in Italy. **Vigne del Bosco** is situated north-east of Venice along the edge of the thousand year old Olme forest, the 27 hectare vineyards benefitting from the rich soils around the forest. The range of organically grown, hand harvested grapes are carefully and lovingly crafted into a range of

some twelve different wines, in total around



A tranquil setting for an enjoyable afternoon!

around the garden dispensing **Rosa Blu**, a lightly sparkling Rose made from Refosco, Carmenere and Merlot grapes, with strong red berry fruits on the nose and pleasantly well balanced on the palate. With the "barbie" now up to temperature, there was a procession of carnivores waiting patiently to cook their choices of culinary delights to perfection.....or otherwise! As we enjoyed the results of our endeavours, we were offered **Refosco**, a red wine from grapes of the same name, late harvested for optimum ripeness, soft pressed and after fermentation, decanted into barriques for two years before bottling. Rich red fruit aromas assailed the nose backed up with full bodied,

delightful tannic flavours on the palate. As our “repasts” headed for the cheese selections, our glasses were charged with **Selva Dorea Raisin Wine**, made from 100% Verduzzo from Friuli grape. Late harvested grapes are put into cases and allowed to dry over three months resulting in higher sugar levels. Following fermentation the wine is barrique aged for 12 months, the resulting copper coloured wine displaying apricots, pears and candied orange on the nose with a full bodied sweetness with pears and lightly spiced honey on the palate, but not in the



A contented table as Giampiero (left) dispenses another glass of Refosco

least cloying, indeed a most pleasant wine. A very enjoyable finale to a most interesting tasting.



The Selva Dorea Raisin wine - a perfect way to end a meal!

a warm, sunny, thankfully, dry afternoon. Many thanks to James and Heather for their hospitality, to Giampiero Giacomel for giving us the opportunity of enjoying hand crafted wines from the Veneto and to the Conseil members who helped with setting up the marquee and barbeque.....and dismantling afterwards.