



DALZ
OTTO

La
Vite

La
Famiglia

Wine
Club

News
Wine

Winter
2009



A ~~WINE~~ Wine with Otto

Let me start by apologising for the repetitive nature of my last column. Over the years I have been known to repeat myself. For most of you this is nothing new. But for those who are rather new to the rants and raves I call gospel, Sorry. That being said it more than likely to happen again. Because over the years I have been known to repeat myself. So for most of you this is nothing new. But for those... just kidding I'm not that senile yet.

Since we last spoke so much has happened. The most obvious is the completion of vintage and our complete winery makeover. My insider's tip for the wines to watch are as follows. Arneis, Riesling and Prosecco! And now that Michael has a new winery to play in, we are ecstatic about how these wines will look when they are bottled later in the year.

Festival News - June Long Weekend. For all you lovers of pasta out there it's back, our Vino, Pasta e Basta Festival... a celebration of all things wine and pasta. Now I know what you must be thinking. Doesn't every Italian celebration involve food and wine? Well the short answer is yes. Not much more explanation needed. Anyway, Vino, Pasta e Basta is here again and this year we will be releasing the 2008 Sangiovese. And considering the last vintage was in 2006 this is pretty exciting. So if you're a lover of Sangiovese you won't want to miss this release. I've been showing a few people the wine (pre-release on the quiet) and the feedback has been sensational - they love it!

Also on the long weekend Sammy will be back with the famous Kid's Corner, a major attraction for all little folk (and I'm guessing parents too). And who knows, maybe I'll even get my face painted this year. Elena wants me to get a George Clooney... hmmm...

Other attractions include bocce, music and plenty of wine. Don't forget. If you're a La Famiglia Wine Club member your members discount applies. So you can buy more wine for less! And after hearing Wayne Swan's budget it will be quite handy.

Last but not least. I recently took a trip over to New Zealand with wife Elena and some friends of ours. And I can say with out of word of a lie that it is one of the most beautiful places I have seen. And I'm from Italy! But I still can't wrap my head around this Sauvignon Blanc phenomenon. Surely I cannot be the only one who thinks this way. I mean each to their own, but you can't tell me a Sauv Blanc is more enjoyable than a glass of Pinot Grigio or a bottle of Prosecco? I really think it's time for us Australian wine drinkers to open our eyes to the other wines out there... ahh but you wouldn't be reading this if you weren't doing that already... thanks again for your lovely support.

Ciao,
Otto Dal Zotto

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LA
FAMIGLIA

ANGELS AT OUR TABLE
THE AGE EPICURE

This story was a tribute to the most influential Italian Epicureans. Amongst the list were such names as Maurizio Terzini (Ex Caffè e Cucina, Icebergs, GAS and more), Guy Grossi and The Dal Zotto Wines Family. To be included in this impressive list is quite an achievement and one we are extremely proud of. We would like to thank all of you that have supported us throughout the years. And as we look forward we are very excited and hope you all continue to enjoy our wines. Salute

Vino Pasta e Basta

Information on the upcoming festival

Join us in the heart of Whitfield for our annual celebration of all things WINE & PASTA... the essentials to life according to many wise Italians. Adam of Rinaldo's will be creating all of our favourites including delicious Gnocchi and Ravioli... all matched to our own Dal Zotto wines, including the new 2008 Sangiovese. It's our best Sangiovese to date!

Other wines include Prosecco, Pinot Grigio, Barbera and more! Live music, bocce, and face painting for the kids and much much more... just bring your appetite for life! For the more serious foodies, join us on Saturday and Sunday at Rinaldo's for Molti Gusti, a 5 course degustation lunch with each course matched to current and new release Dal Zotto wines.

\$120 PER PERSON
BOOKINGS ESSENTIAL

How it All Began... Part 2

When I left you last I had just received the good news, my application was successful. I was going to Italy for vintage!

After kissing the kids goodbye and heading to the airport with Lynne, Jai and Lilly it all started to sink in... I would be away from my family for a month! I know some of you may be thinking you would give anything to be away from your partner for a month. And I'm sure Lynne thinks that of me sometimes. But it is not as easy as it sounds.

As I gave Lynne a kiss and said my last goodbyes to the kids I was trying to reassure Jai that four weeks will fly by and I'll be home before you know it. But he did not believe me. And with Jai yelling loud enough for me to hear as I was passing through duty free... Dad don't go... Dad don't go... I found it hard to leave.

But I held back the tears and did what all great men do when put under enormous emotional stress. I went to the bar and had a beer or two and phoned a mate. All the while Lynne was trying to get out of airport parking with two kids. One of which was screaming and to make matters worse Christian had taken the exit ticket for the car park (although to this day completely denies it). I bet she was really looking forward to the next four weeks. Which she later said felt like four years and if I ever leave her with the kids for Italy I'd better stay there!

On arrival in Venice I was greeted by Diego Tomasi from the experimental institute of viticulture, and also of course by many of my extended family.

After settling into my accommodation I decided to have a look around Conegliano and make myself familiar with the town that would be home for the next four weeks. That evening to assist in subduing the feelings of homesickness I found a small bar that made me feel like a local and enjoyed a plate of pasta and a couple of drinks. I don't know whether it was jet lag, the food I ate or the amount I drank but the next day I woke up with somewhat of a sore head. After a couple of espressos and a panadol I went downstairs to wait for Professore Gianni Marianni. He was going to be showing me around the local wineries. I must say 'thank you Gianni' as he really eased me into things on the first day. First stop was a local winery called Cecchetto which didn't specialise in Prosecco but a variety native to the Pieve area called Raboso, a full bodied red. Very pleasant with a full bouquet, reminiscent of wild cherries, wild blackberries, vanilla, leather, tobacco and violets. Don't know about you but I could do with a glass right now...



MICHAEL WITH THE WINEMAKER OF CANAVEL, ROBERTO

Here at Cecchetto I once again enjoy good old Italian hospitality involving a wonderful tour around their facility, finishing with a tasting of their wines.

The next stage was when I got right into exploring prosecco as I ventured into the heartland of Prosecco, Valdobbiadene and spent some time with the director of the consortium of Prosecco Giancarlo who gave me an overview of the growing conditions and area encompassing Prosecco. It was here I came to understand the importance they place on the continued development on new techniques both in the vineyard and the winery to ensure that Prosecco. The consortiums main role is to make sure the rules set out for the

production of prosecco are adhered to. They work closely with the producers from pruning right through to harvest to make sure that the fruit is the best it can be.

From the consortium we went to my first winery and what an introduction into the world of Prosecco! I arrived at Canavel where the winemaker Roberto took me through the processes from harvest to bottle and then most importantly tasting a wide range of wines all made from Prosecco. During my time with Roberto what became evident was the passion and dedication he held for Prosecco... a clear understanding of how good this sparkling wine can be and how to achieve it - very inspiring!

Opportunity comes knocking for Michael Dal Zotto

NEXT ISSUE - PART 3
WE CONTINUE THE JOURNEY WITH MICHAEL THROUGH PROSECCO COUNTRY!
WHAT SECRETS DOES HE UNCOVER?

"The Dal Zotto's are the first people in Australia to plant & make their own Prosecco & the result is wonderful: green apple-crisp & so refreshing"

MAX ALLEN
GOURMET TRAVELLER

Pink is the New Blue Gold Sydney International Wine Competition

"If there were more than just a few rosés made a la Dal Zotto, drinking pink could well become a national pastime"

PADDY KENDLER
HERALD SUN

The Trophy Winners at the 2009 Sydney International Wine Competition were announced the other month. The Show in its 28th year and under competition Director, Warren Mason and an expert judging panel, over 2000 wines from 14 different countries were tasted to arrive at the definitive list of the best international wines for 2009.

The Dal Zotto 2008 Rosato made more than a good impression. It seems this novel blend of Sangiovese & Barbera was a favourite with the

judges as it was awarded the Sydney International Wine Competition Perpetual Trophy for;

"BEST STILL ROSÉ WINE OF COMPETITION"

The Sydney International Wine Competition is one of Australia's best wine shows and the only major show to judge wine with food. And being Italian, this is what wine is all about for us. After all, the best wines are the ones that work with food.



PRIMO TASTING PACK

12 Bottles, 4 times per year with 15% discount.
Freight for 12 Bottles is free anywhere in Australia.

VINO ROSSO	QUANTITY
Cabernet Merlot	3
Cabernet Sauvignon	2
Shiraz	2
Barbera	3
Sangiovese / Cabernet	2
PACK PRICE	\$220.00

VINO BIANCO	QUANTITY
L'Immigrante Prosecco	1
Riesling	2
Pinot Grigio	2
Arneis	2
Chardonnay	2
Rosato	1
Brillando	2
PACK PRICE	\$220.00

VINO MISTO	QUANTITY
Cabernet Merlot	2
Barbera	2
Sangiovese / Cabernet	2
L'Immigrante Prosecco	1
Pinot Grigio	2
Riesling	1
Chardonnay	2
PACK PRICE	\$220.00

SECONDO TASTING PACK

6 Bottles, 4 times per year with 75% discount.

VINO ROSSO	QUANTITY
Cabernet Merlot	1
Cabernet Sauvignon	1
Barbera	2
Sangiovese / Cabernet	2
PACK PRICE	\$105.00

VINO BIANCO	QUANTITY
Pucino Prosecco	1
Riesling	1
Pinot Grigio	1
Arneis	1
Rosato	1
Brillando	1
PACK PRICE	\$105.00

VINO MISTO	QUANTITY
Cabernet Merlot	1
Barbera	1
Sangiovese / Cabernet	1
Pucino Prosecco	1
Pinot Grigio	1
Riesling	1
PACK PRICE	\$105.00



EVENTS



FEEDBACK

For those that don't know, we have a Feedback/Weblog page on the website, where you can make any comments you like, ask questions, read any of our latest vintage news and just find out a little more about each other. We'd love to hear from you!

KING VALLEY

FREE RANGE GOAT RAGÚ

500g King Valley Free Range Goat course mince
750 ml of brown stock (see separate recipe)
500 gms fresh peeled tomatoes, or good quality tinned Italian tomatoes
300 mls red wine
1 carrot - diced
1 stick celery - diced
2 star anise
½ cinnamon quill
4 cloves garlic
2 medium onions
3 Fresh bay leaves

BROWN STOCK

1 kg beef/chicken/duck bones
1 medium onion
100 gms carrots
40 gms celery
1 bouquet garni (bundle of herbs tied together such as bay leaves, thyme, rosemary & oregano)
6 peppercorns
2.5 litres water

(makes approx 2 litres)

GNOCCHI DOUGH

1kg starchy potatoes (eg Desiree)
4 free-range egg yolks
Approx 320gms plain flour (you may need a little more or less)
10 gms salt

(makes approx 1 kg)

3 sprigs of fresh sage
1 sprig fresh rosemary
2 tbsls roughly chopped oregano
Approx 100 mls 'EV' olive oil
Salt and Pepper
1 handful of finely chopped fresh parsley for garnish

Finely dice onions, herbs and garlic. Sauté onions, herbs (not parsley) and bay leaves in olive oil with salt and pepper until well cooked (beyond translucent). Add garlic and continue to fry for 1 minute. Add the goat to the pan and fry until golden brown. Add diced carrot and celery and continue frying for a further minute.

Remove any excess fat from the bones. Brown the bones in a roasting dish in a moderate oven. Turn them frequently to brown them evenly.

Lift the bones out of the roasting dish and put them in a stock pot.

Drain any fat from the roasting dish and swirl out any browned meat juices with 500 ml boiling water. Add to the stock pot.

Cut the washed and peeled vegetables into large pieces and fry in a little oil until coloured. Add these to the stock.

Gnocchi dough must be made while the potatoes are hot, so have all your ingredients ready before you start

Leave the potatoes whole, still in their skins. Cover with cold water and bring to the boil. Turn down the heat and simmer until soft (about 45 minutes to 1 hour, depending on the size).

While the potatoes are still hot, press them through a fine sieve or potato press into a bowl or straight on to your work surface. Make a well in the centre and add the egg yolks, salt and about three quarters of the flour. Mix well and as soon as the dough comes together, stop - only adding more flour if you feel you really need it. The dough will feel soft, light and still warm.

WHATS ON IN 2009

Vino, Pašta e Bašta - June Long Weekend (Queens B'day)

Wimeter Solstice Lunch @ Stefano's in Mildura
21st June - Bookings Essential
Telephone 03 5021 3627

La Famiglia Wine Club Dinners

Vino in Villa - 3rd Weekend in November

Wine No. 2 in the L'Immigrante Collezione released

Deglaze with red wine and simmer until the mixture has reduced by half.

Add the tomatoes and brown stock. Simmer for approximately 2 hours or until the sauce has reduced to a consistency that coats the back of a spoon. Season with salt and pepper to taste. Toss through chopped parsley to serve.

Serve with any pašta. This sauce can be made in advance. Reheat thoroughly before use.

Add the remaining water (cold) & bring to the boil, skimming off any scum.

Cut the onion in half and fry in a little oil until brown. Add the onion, bouquet garni and peppercorns to the stock and simmer for 4 - 5 hours.

Skim then strain into a clean container. Cool quickly, or keep very hot if required immediately. When cool, cover and store in a refrigerator. If the stock is not used within 36 hours, bring to the boil and simmer for 15 minutes before use. Stock can be frozen for up to 3 months.

Dust your work surface lightly with flour. Take your dough and flatten it down with the palms of your hands into a rough square about 1.5cms thick.

With a knife, cut the dough into strips about 1.5cms wide. Dust your hands with flour all the time

Roll each strip until it is cylindrical and with a knife cut the dough into pieces (1 - 1.5cms in width). Keep the pieces separate on a tray and dust lightly with flour.

The gnocchi is now ready to cook or freeze.

“Possibly the greatest name in the Australian wine industry, Otto Dal Zotto”

BEN CANAIDER
THE AGE EPICURE

What's in the next edition?

- Part 3 of Michael's Study trip. We continue the journey with Michael through Prosecco Country! What secrets does he uncover?
- Wine Tips from one of Australia's best.
- News on the new Bambino!
- And much much more.

NXT