

# La Voce della Dante

Published by the Dante Alighieri Society of Washington (DAS)

<http://das.danteseattle.org>

February 2012

## February English Meeting - Italian Gardens from the Renaissance to Today

*Presented by Louise Sportelli*  
Wednesday, February 8th, 6:30 pm

Louise Sportelli is a lover of gardens but has mixed results when it comes to her own property. Visiting gardens created and, more importantly cared for, by others is a hobby of hers. She has tromped through properties large and small in England, France, the United States and, of course, Italy. Over the years she has been to some well-known *giardini* in Italy, although the list is longer of those she would like to see.



Her presentation on "Italian Gardens" includes a brief history of garden design in Italy, a little bit about how the Italian tradition differs from the English tradition, and a more in-depth review of three of her favorite gardens in Italy: Villa Lante in Lazio (Renaissance), La Mortolo—Hanbury Giardino Botanico in Liguri (late 19th Century/early 20th Century garden), and Villa Massei in Tuscany (modern). There will be lots of pictures.

Louise and her husband, Domenic, have been Dante members for many years. They own a house in Capannori, near Lucca, and usually spend spring and fall there. When not in Italy they live on Whidbey Island.

## February Italian Meeting - Edmondo De Amicis "*Amore e ginnastica*"

*Presented by David Chapman*  
Wednesday, February 22nd, 7:30 pm, Headquarters House

David Chapman will introduce and discuss his recent translation of the Italian novel *Amore e ginnastica* by Edmondo De Amicis.

Nearly all Italians instantly recognize the name of nineteenth century author Edmondo De Amicis and his most famous book, *Cuore* (Heart)

(Cont'd on page 6)

## Upcoming Events

Wed, Feb 8th:

"Italian Gardens from the Renaissance to Today", presented by Louise Sportelli,

6:30 pm, Pre-Dante Pasta followed by Louise's presentation at 7:30 pm



Wed, Feb 22nd: Edmondo De Amicis—"Amore e ginnastica", presented by David Chapman, 7:30 pm



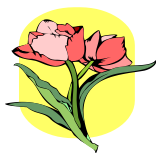
## New Activity Line Phone Number

Effective immediately, the phone number for DAS, including the Activity Line, has changed to:

425-243-7663

The email to make for pre-Dante pasta reservations remains the same:

[dante.reserve@gmail.com](mailto:dante.reserve@gmail.com)



**Welcome to  
Our New**

**Benvenuti  
Nuovi Membri**

**We thank you for your  
support of DAS.**

### **\* DAS Star List 2012\***

While we appreciate those who support our Society through membership dues & volunteering, stars are awarded to those making extra cash contributions which allows us to provide additional services.

Grazie Mille for supporting the Dante Alighieri Society of Washington.

#### **Bronzo up to \$25**

- \* Borriello, Rosa
- \* Gillett, Debra Rovetto
- \* Orsi, Catherine
- \* Schwartz, Peni

#### **Argento \$26 to \$50**

- \* Crawford, Dick & Barbara
- \* DeMatteis, Dan & Carol
- \* Forte, Giselda
- \* Hoffman, Pat
- \* Mascio, Marcella
- \* Napoli, Toni
- \* Tobe, Robert & Magdalena

#### **Oro \$51 to \$100**

#### **Platino—over \$100**

- \* Pietrafesa, Louise

*This begins a new list of donors from September 2011. Names will remain on this list through December 2012.*

## **From the President's Desk**

**W**ell, the year keeps hitting new highs for our society. The January 2012 English meeting, featuring Chris Zimmerman from Vias Wines, was over the top! Carol, Nancy, Shirley all did a wonderful job preparing a very special meal that paired perfectly with the wines of Piemonte which Chris brought to share with us. If you were not able to attend, look for pictures and a copy of the menu further in this edition of La Voce.

The January Italian program, "Italian Operas in 2012 - Seattle Opera Season", was presented by Seneca Garber of the Seattle Opera. I was lucky enough to attend the Opera when they had their Italian season a couple of years back and they were wonderful. Getting a preview and introduction by Seneca Garber is really something special. Our evening is always even more special as we all can visit and share. Many thanks to those who were able to come and to those who brought an antipasti, dolce, or bottle of vino to share.

We had a good board meeting in January. Thank you board members, committee chairs, and volunteers. If you are interested in a board or committee position, or in volunteering some other way next year, please let a board member know! We will be more than happy to find a role for you. Being involved on the board or a committee are the best ways to be connected to the organization.

Looking forward to next month, we have two great programs lined up. Our English program in February is entitled "Italian Gardens: from the Renaissance to Today" and will be presented by Louise Sportelli. The Italian program will be presented by David Chapman and is entitled "Edmondo De Amicis - Amore e Ginnastica". Both will be educational and delightful, and I hope you can make it to both!

One of the things I enjoy about writing this letter monthly is that it gives me a chance to do some research on the history and culture of Italy and to share the results with you. In previous February letters I wrote about Carnevale and the history and origins of Valentine's Day. This year I found a fun festival which takes place in Agrigento Sicily called the Almond Blossom Fair (Sagra del Mandorlo in Fiore). The fair, which lasts for a week, was first celebrated in 1934 and is traditionally held from the first to the second Sunday in February. The inspiration for the fair are the pink and white blossoms of almond trees which are said to appear like little clouds against the green fields and the bare hillsides. Their arrival is celebrated as a sign that spring is on its way. (After our snowy weather this January, spring sounds really good to me.)

Festival events include concerts and dances featuring traditional music and regional folk costumes, and an elaborate children's procession where the participants don colorful costumes. At the Temple of Giunone there are musical and theatrical performances by artists from all over Italy who come to perform during the festival. Throughout the festival traditional Sicilian sweets made with almonds and almond paste are featured and the town people decorate their balconies with flowers. The finale includes a Sicilian cart parade and a grand fireworks show.

While it is unlikely that I will be able to make it to Agrigento to attend the fair this year, it turns out that our February English meeting will take place right in the middle of the fair week so perhaps I can bring an almond dolce to share and help bring the fair to us.

*Frank Paterra*



## Language Program News by Giuseppe Tassone Italian Language Program Director

The 2011-12 school year for the Italian Language Program of the Dante Alighieri Society of Washington started on October 4<sup>th</sup> with about 60 students registered for our program. Thanks to the high demand for the elementary and intermediate levels, we were able to offer three sections of Italian: two at elementary level and one at intermediate level. Unfortunately, we had only a few students interested in the advanced level and we were not able to offer it for this year. However, students currently enrolled in the intermediate level are all eligible to take the advanced level next year after completing three quarters of Italian and we are predicting running at least one section of the advanced level next year.

The instructors for the 2011-12 school year are Daniel Zanchi, Michela Tartaglia, and Laura Ciroi. They are teaching, respectively, the elementary and the intermediate level. As in the past, our classes are held at Seattle University, where Italian is also offered for credit among other languages in the Modern Languages and Culture Department, and where students can obtain a minor in Italian language.

### Course Schedule for the remainder of the 2011 – 2012 school year:

*Winter Quarter 2012:* January 5<sup>th</sup> - March 13<sup>th</sup>

*Pre-registration deadline:* December 16<sup>th</sup>.

*Spring Quarter 2012:* March 29<sup>th</sup> - June 5<sup>th</sup>

*Pre-registration deadline:* March 16<sup>th</sup>.

*Location:* Seattle University Campus

*Class fee:* \$180 per quarter unless otherwise indicated

The Dante Alighieri - Italian Language Program is a non-profit self-sustaining program operating exclusively with the income from the tuition.

Thank you students for your support and Seattle University for hosting our courses.

Website: <http://www.danteseattle.org>

### DAS Star List

The names noted on the donation list on page 2 begins a new list of donors. These are those donations received from September 2011 through this publication date. These names will remain on this list through December 31, 2012.

Consider making a donation to DAS when you renew your dues as these donations help DAS maintain the excellent programs and activities sponsored. Everyone benefits!

### Time to Renew DAS Membership

It's time to renew your DAS membership. Membership runs from January 1 to December 31st of each year. However, if you joined after September 2011, your membership is good through December 31st, 2012.

Fill out the form on page 16 and send your dues to the address noted or better yet, send directly to:

Bruce Leone  
2522 2nd Ave West  
Seattle, WA 98119

**DUE NOW!**

### Board Meeting

The next board meeting will be March 7th, 2012. This will be the last board meeting until next fall.

Meetings are from 7:00-8:30 pm in the Community Room at Faerland Terrace, 1421 Minor Avenue in Capitol Hill. These meetings are open to members.



## La Voce

Winter seems to be here and hopefully, you weren't without power when Mother Nature struck with a vengeance. We've had some wild weather in Georgia too.

If you traveled and found something or a place interesting and related to the Italian culture, send photos or an article about your experience. Or maybe you've tried a great new Italian restaurant or read a great book. We would love to hear about it. These are all things that make a great La Voce so submissions are welcome. Submit, submit . . .

## Delivering La Voce to Members



Just a reminder that La Voce will not be sent to the membership via an email attachment. For many emails, the file size is too large. Instead, an email will be sent to members that includes a link to the current issue of La Voce on the DAS website. Just click on the link and you will have La Voce to read for your pleasure.

Adobe Reader is necessary to be able to view La Voce. You can download this program from the DAS website.

And be sure your email box isn't full.

## Inclement Weather Procedure

With winter here, weather can turn quickly. Let's hope there is no repeat of the last two weeks of snow, ice, wind, and all that Mother Nature impacted the Seattle area with. When schools, community centers, and businesses are closing early or remain closed, we will postpone any scheduled meeting for Headquarters House. We will do our best to have a message on the DAS reservation line, 425-243-7663, to let you know if our meeting needs to be canceled. If the weather is treacherous in your area, PLEASE DO NOT attempt to travel to Headquarters House, we want everyone to be safe.



## Reminder: New DAS Mailing Address

Please remember to use the DAS new post office box address that took effect last year:

Dante Alighieri Society  
PO Box 9494  
Seattle, WA 98109

Even better is to mail membership checks and new memberships or reimbursement requests directly to Bruce Leone, Treasurer, at:

Bruce Leone  
2522 2nd Ave West  
Seattle, WA 98119

## Membership Roster Available

DAS has a membership roster available for those interested. It's a pdf file that can be emailed as an attachment and then printed out.

To have one emailed to you contact Bruce Leone at:

[bruceleo@earthlink.net](mailto:bruceleo@earthlink.net)







## La Voce Needs You!

**T**ell a story, write an article, share your Italian heritage; send via email (as a Word document) to lthdesign@comcast.net. You can also mail it via regular mail to Linda Heimbigner, 4355 Little Falls Drive, Cumming, GA 30041. Keep things coming! Thanks to everyone who has contributed articles.

Article submission deadline:

<u>ISSUE DATE</u>	<u>SUBMISSION DEADLINE</u>
March 2012	February 20th, 2012
April 2012	March 20th, 2012

Let's see some articles come in this season!

### Dante on the Internet!

Check our website. It has links to our recent newsletters (including this one) as well as information on speakers and other matters of interest. Our web address is:

<http://das.danteseattle.org/>

## Pre-Dante Pasta

**J**oin us for the pre-Dante Pasta dinner preceding the English language programs. **To attend the dinner, reservations are required. The only way to make these reservations is by calling the activity line at (206) 320-9159 by 5 pm on the Monday before the meeting or send your request via email to: dante.reserve@gmail.com.**

*Please remember to bring your homemade Italian desserts to finish off this great meal.*

This is a communally prepared meal – the preparations start at 5:30 and the meal is served at 6:30. People who come early help with set up and cooking, those who come late help with the clean up.

Pasta dinner cost is \$8 per person, \$15 per couple, if reservations are received on the Activity Line by 5 pm on Monday before the meeting. Late reservations and walk-ins are charged \$10 per person and subject to availability. We meet at Headquarters House, 2336 15th Avenue, Seattle, WA. DAS will not be providing wine for the pre-Dante pasta dinners so bring your own wine to enjoy and share with others.



### Dante Alighieri Society of Washington

*"Società per la diffusione della  
lingua e della cultura italiana  
nel mondo"*

Mailing address:  
PO Box 9494  
Seattle, WA 98109  
(206) 320-9159

The Dante Alighieri Society of Washington is a nonprofit corporation organized to promote Italian language and culture within the state of Washington. Membership is open to anyone interested in the goals and ideals of our society regardless of ethnic origin. *La Voce della Dante* is published eight times a year by the Dante Alighieri Society of Washington. All rights reserved.

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*Language Program Director*



David Chapman

David Chapman has been interested in the history of sport and gender for four decades, and he has produced over a dozen books and many articles on the subject. About seven years ago Chapman began learning Italian at Seattle Central Community College (Student of Sandra Bordin) and at classes sponsored by Società Dante Alighieri at Seattle University.

Since then he has written on such diverse subjects as the history of Italian jazz, the role of gymnastics in post-Risorgimento Italy and aristocratic lady mountain climbers. He produced two books in 2011, *Love and Gymnastics* by Edmondo De Amicis and *Venus with Biceps*, a history of muscular women.

Chapman lives in Seattle and teaches history in Kent, Washington, but he spends as much time as possible in Italy where life is sweet and the literature is (for most Anglo-Americans) still a swirling, undiscovered galaxy.



(Cont'd from page 1 )

because it has been required reading for almost all school children in the peninsula since it first appeared in 1886. Few people realize, however, that this gentle, sentimental and comforting book has a more humorous, sophisticated, and sassier sister, “Love and Gymnastics.” The novel (first published in 1892) tells the story of “Don” Celzani, a mousey little ex-seminarian, who falls in love with Maria Pedani, a big, beautiful, muscular woman who is his neighbor in the Turinese apartment block where they both live. Unfortunately, Miss Pedani has only one love in her life: teaching physical education. Despite Celzani’s best efforts, the muscular teacher is as determined to avoid her timid but persistent suitor as he is to win the hand of his beloved Amazon.

This witty and intelligent meditation on devotion, hope, and persistence was almost forgotten until the great novelist and critic, Italo Calvino rediscovered the book in 1970. He wrote a brilliant and provocative introduction to a new edition of the novel, and almost at once the story took on a new life. Three years after Calvino’s essay appeared, director Luigi Filippo D’Amico made a faithful film adaption of *Amore e ginnastica*. The movie stars Lino Capolicchio as the lovelorn suitor, Senta Berger as La Pedani, and Adriana Asti as Signorina Zibelli, Pedani’s foolish and frilly roommate.

Several years ago Seattle resident David Chapman read the book and was surprised to learn that it had never been translated into English. He determined to share the joys of this little-known and minor masterpiece with English-speaking readers, and in January of last year the book was finally published by Hesperus Press of London. Chapman will introduce the book, explain a few of its themes and messages, and then he will show several excerpts from the 1973 film.

#### Quotes from book describing Maria Pedani:

Dio grande, quanto era bella! Non l’aveva mai vista bene come quella sera, seduta col busto eretto, come un’imperatrice sul trono, con quell’ampio petto fremente di vita...Egoli aveva osservato sulla tavola la sua mano un po’ ingrosata dagli esercizi ginnastici, ma lunga e bella, piena di forza e di grazia, e vi si sarebbe gettato su come un avvoltoio sopra una tortora.

(Great God, how beautiful she was! He had never seen her looking so well as she had that evening, sitting there with an erect torso like an empress on a throne with that ample bosom quivering with life...He had observed her hand, which was a bit thickened by gymnastic exercise, resting on the table; still it was long and beautiful, full of strength and elegance, and he had wanted to swoop down upon it like a vulture on a turtledove.)

Gran bel pezzo di donna! Quella sarebbe degna di sposare il più bell’uomo d’Italia. Scommetto che lei non regge con le braccia tese i due manubri che quella tiene con una mano sola. Chi avrà da sposarla, farà bene a far prima i suoi conti.

(What a big, beautiful girl she is!. She would be worthy of marrying the handsomest man in Italy. I suspect that you are capable of lifting overhead with both hands the two-dumb-bells that she lifts with only one hand. Whoever marries her will first have to take this into account.)





## Club Alpino Italiano (CAI) PNW



Club Alpino Italiano-Pacific Northwest invites Dante to a virtual visit of Calabria at our annual meeting and potluck. Share a good meal with CAI-PNW members, friends, and others interested in seeing what we've done last year and what we will be doing this year!

Join us Tuesday, January 31st in the upstairs meeting room of the downtown Seattle REI located at 222 Yale Avenue N. The following is the schedule for this presentation/potluck:

5:30 pm: Potluck dinner  
(Please bring a main dish or salad, wine or other beverage. Service, coffee, tea, and dessert will be provided.)

6:45 pm: CAI-PNW Summer Exchange with Cime Tempestoste "Stormy Peaks" Italian hikers, '11 Show & Tell

7:15 pm: Meeting and election of 2012 Council members with previews you won't want to miss of the upcoming 2012 Calendar of Events, Fall '12 Exchange with Australia in Seattle, and March '12 Cyprus trip

8:15 pm: CAI-PNW Calabria '11 (A virtual visit)

8:45 pm: End of get together

9:00 pm: REI closes and it's arrive-derci

Thank you REI for letting us use your meeting room.

Feb 11th: Snow Shoe Trip to Skyline Lake (Across from Steven's Pass ski area)

Classification: Moderate

Distance: 2 1/2 miles one way

Elevation Gain: 900 feet

Highest Point: 5000 feet

Contact: Clarence Elstad  
(celstad1@frontier.com)

There is a review of "Love and Gymnastics" in the Economist at:  
<http://www.economist.com/blogs/prospero/2011/10/found-translation-love-and-gymnastics>

# January 11th Wine Tasting Dinner



Pictures: Chris getting ready for his presentation; Terri Hanlon, Sylvia Shiroyama, Bruce Leone, and guests; Jane Cottrell and Dan DeMatteis preparing plates



Headquarters House was full for Chris Zimmerman's presentation on wines from Piemonte on January 11th. Again, everyone was treated to a night of great food and Chris's fun and interesting presentation about the wines of Piemonte.

Carol DeMatteis, Sharon Leone, and Nancy McDonald were the wonderful cooks who prepared the tasty meal that accompanied and complimented the wines.

## *Menu*

### *Grissini*

Toasted Hazelnuts

**Damilano Arneis 2010**

### *Peperoni alla Piemontese*

(Roasted Red Bell Peppers with Cherry Tomatoes, Cheese, & Capers)

**Broglia Gavi di Gavi "La Meirana" 2010**

### *Rotolini Salati*

(Prosciutto and Parmesan Filled Pastries)

### *Frittata di Spinaci*

(Spinach Frittata)

**Pecchenino Dolcetto di Dogliani 2009**

### *Tagliatelle with Tomato Sauce*

**Damilano Barbera D'Asti 2009**

### *Stufatino di Maiale alla Boscaiola*

(Braised Pork with Dried Mushrooms and Juniper Berries)

### *Polenta*

**Produttori del Barbaresco Barbaresco 2007**

### *Insalata Verde, Pane*

(Salad and Bread)

### *Sanguinaccio*

(Cinnamon Chocolate Pudding with Hazelnuts)

**Marenco Brachetto d'Acqui "Pineto" 2010**





# Wines Served at the January Wine Tasting

(The following information is from the handout Chris had about the wines tasted for the evening.)

**P**iemonte borders to the west with France and with Switzerland in the north, it occupies the northwest corner of the Italian peninsula. The region is divided into nine provinces, under the regional capital Torino (Turin). The Alps to the north are the source of the numerous rivers which cross the region. Their influence on the predominantly continental climate is a key factor for the flourishing agriculture of this modern region, rich in history. The Piemontese are noted for tenacity, hard work, and courtesy. The wines of the region are among the undisputed Greats of Italy. This is the one region which every real wine lover has to know. The most important feature of winegrowing in Piemonte is that region's vineyard areas are located exclusively on hillside sites. Soils also play a crucial role, but perhaps most important of all is a range of local grape varieties of outstanding personality. Red wines predominate, from the young, fresh Dolcetto of the Langhe through the tangy, full bodied Barbera of the Monferrato to the austere nobility of the Nebbiolo wines of Alba. There is a long tradition of barrel aging in the region, of which Barolo and Barbaresco are the classic examples. The most important white varieties are the sweet, aromatic Moscato which is often seen as a sparkling wine, the splendidly dry Cortese from the Gavi area and the rare Arneis of the Roero.

## 1. Damilano Arneis 2010 – 100% Arneis – D.O.C.

This winery has ancient traditions. Its origins go back at the end of 1800, when Giuseppe Borgogno, great-grandfather of the Damilano's, began to grow and vinify vines. Now, thanks to the work of the young members of the family, Damilano is enjoying a deserved success. They produce the classical Langhe wines, above all, a good Barolo including the great Cannubi. *Soil: Calcerous clay.*

## 2. Broglia Gavi di Gavi "La Meirana" 2010 – 100% Cortese – D.O.C.G.

La Meirana stretches for 100 hectares, 63 of which are specialized in the Cortese vine. The planting system is the traditional Guyot method. The name Meirana is connected directly to the history of Gavi. One of the first documents naming Gavi and dating back to 971 AD is kept in the state archive in Genova and tells of vineyards and chestnut woods in the area called Meirana. *Soil: Clay, sand rich soil with fossils and marine sediment.*

## 3. Pecchenino Dolcetto di Dogliani "S. Luigi" 2009 – 100% Dolcetto – D.O.C.

The Company was founded at the end of the nineteenth century, in an area where Dolcetto vineyards have been a typical feature for centuries, as is documented by a writing that dates back to 1432, which is kept in the communal archives. The farm has always been family run, and the land has passed from father to son throughout its history. The first historical evidence of the farm is from the beginning of the twentieth century, when the farm was led by Attilio Pecchenino (the grandfather) and had little more than 8 hectares of land. In the 70s, the farm was given to Marino Pecchenino (Attilio's son), and in 1987 to Orlando and Attilio (Marino's two sons) who currently own it and manage it. *Soil: Medium-textured loose-packed calcareous soil.*

## 4. Damilano Barbera D'Asti 2009 – 100% Barbera – D.O.C.G.

This winery has ancient traditions. Its origins go back at the end of 1800, when Giuseppe Borgogno, great-grandfather of the Damilano's, began to grow and vinify vines. Now, thanks to the work of the young members of the family, Damilano is enjoying a deserved success. They produce the classical Langhe wines, above all, a good Barolo including the great Cannubi. *Soil: Tuffeau, chalk, calcareous, limestone.*

## 5. Produttori del Barbaresco Barbaresco 2007 – 100% Nebbiolo – D.O.C.G.

Before 1894, Nebbiolo grapes were sold to make Barolo wine or simply labeled "Nebbiolo di Barbaresco". But, in 1894, Domizio Cavazza, headmaster of the Royal Enological School of Alba and a Barbaresco resident, created the first cooperative, the "Cantine Sociali", by gathering together nine Barbaresco vineyard

owners to make wine in the local castle that he owned. He understood well the differences between the same grape, the Nebbiolo, grown in the different areas of Barolo and Barbaresco and, for the first time, recognized it on the wine label. The “Cantine Sociali” was closed in the 1930s because of Fascist economic rules. In 1958, the priest of the village of Barbaresco, recognizing that the only way the small properties could survive was by joining their efforts, gathered together nineteen small growers and founded the Produttori del Barbaresco. *Soil: Clay soil that is rich in limestone.*

6. Marengo Brachetto D’Acqui 2010 – 100% Brachetto – D.O.C.G.

The history of the Marengo family is made of passion and of vineyards, of a bond between the land and the territory. As confirmed by the heraldic researches, the Marengo family has always been involved in agriculture, in the true wine making, because the best vineyards are always the most difficult to manage. Mr. Giuseppe Marengo, the present owner of the firm, started the evolution of this activity. He passed from the idea of the growing and of the selling of the grapes to the idea of the wine making and selling. Little by little, he supported his father’s small estate located in the Bagnario Valley – a very important zone for the production of the Moscato grapes, by other estates and farms, all very well positioned in the Strevi territory and in the bordering territories, reaching the present 80 hectares of which 65 hectares are occupied by vineyards. *Soil: “Tufacia” white chalk soil (limestone).*

Chris enlightened everyone with the following information about wines and wineries:

As a comparison, there are 700 wineries in Washington State, 400 in Oregon, 3000 in California whereas there are 1.6 million registered vineyards in Italy and 70,000 wineries.

Vias Imports represents 60 families, mainly organic growers, who use no chemicals or pesticides and imports about 300 Italian wines. Italy does dry farming unless there is a need due to drought, etc. What Chris enjoys about these family owned wineries is it’s all about the families and he has developed close relationships with these families.

Italy is 70% mountains and that’s what makes Italian wines the wines they are. Since the climate is cooler, the alcohol content is less. Alcohol in the mouth means weight. Warm climate wines like those from California or Argentina are more full-bodied wines. Italian wines are light to medium bodied as the grapes don’t get as ripe. Italian wines are lower in alcohol content but higher in acidity. It’s the acidity that marries well with the food.

The most produced white wine in Piemonte is Muscat, which is made into asti spumante. The most planted red grape in Piemonte is barbera. Piemonte wines are made of 100% of one variety whereas Tuscany, Chianti, and Bordeaux make blended wines.

Super Tuscan is the term used to mean breaking with tradition.

DOCG was created as a form of protection. It ensures authenticity, how the wine is made, and controls the yield that keeps the wine quality high. The wines chosen for DOCG were the most Italian, like asti spumante. People in the United States tend to serve champagne, which is very dry, at weddings, but asti spumante is a better choice.

Now prosecco outsells champagne and there are two villages in Italy that have a new DOCG for prosecco.

Italian wines can be labeled in several different ways instead of the region-first rule that dominates most of Europe. In the U.S. the wines are named by grapes. Italian wines may first, like the rest of Europe be labeled by the region they come from, or by the grape variety, or by a traditional name, which tells you absolutely nothing. So, one may scratch their heads when looking at Italian wine labels.

DOCG wines have red neck labels and DOC wines have green neck labels. All have a serial number. Wineries that produce DOCG or DOC wines are assigned the number of neck labels based on how many bottles they are allowed to produce.

Tomato sauce and barbera (wine 4) work beautifully together. It's a magic combo like white truffles and nebbiolo.

The star of Piemonte is nebbiolo (wine 5). It's a very finicky grape variety. Those who like pinot noir tend to love nebbiolo.

In 1894, nine farmers created a cooperative called "The Producers of Barbaresco" (Produttori del Barbaresco). There are now 50 families in this cooperative. The town population of Barbaresco (Was a Roman outpost situated on a cliff above the Tannero River) is 636 people. Treizo and Mauvee also produce barbaresco.

Barbarescos are aged a minimum of two years, but usually for three years. Riserva barbarescos are aged four years. Riserva means extended aging. Classico is a legal term that means it came from the historical center of the zone however one doesn't see Classico used to describe Piemonte winemaking.

Barbarescos age well. You can have one for 20 years and it can still improve. Barbarescos are 14.5% alcohol whereas American wines are 15-16% alcohol.

Nebbiolo's are known for high acidity and sturdy tannin. It screams for rich dishes.

Brachetto (wine 6) is simply created for chocolate. It can also be served with such desserts as blueberry pie and blackberry cobbler as well as chocolate desserts. It uses a single fermentation process rather than double like prosecco. It's only 5% alcohol and 5% residual sugar. Three sisters currently own this winery. Their father only had daughters who in turn, only have sons.

Wines featured at this wine tasting can be purchased at McCarthy & Schiering Wine Merchants, Inc. at either of their two locations:

Queen Anne Shop  
2401 Queen Anne Avenue North  
Seattle, WA 98109  
206-282-8500

Ravenna Shop  
6500 Ravenna Avenue NE  
Seattle, WA 98115  
206-524-9500





# Recipes from the January Wine Tasting

## Rolotini Salati

(Pinwheels of Puff Pastry with Prosciutto)

1 sheet of frozen puff pastry  
4-6 slices prosciutto  
grated Parmesan cheese  
freshly ground black pepper

Thaw the puff pastry and unfold on a cutting board. Place prosciutto slices all over the surface. Sprinkle Parmesan cheese in a generous layer, then grind pepper over the prosciutto and cheese.

Starting at a long side of the pastry, roll up tightly. Cut into ½ inch slices and place on a parchment-covered baking sheet. Bake in preheated 400 degree oven for 6-8 minutes. Watch carefully and remove from oven when they are a deep golden color.

If you wish to use the second sheet of puff pastry repeat with more prosciutto, cheese and pepper or refreeze the second sheet.



## Grissini

From Baking Illustrated cookbook by the editors of *Cook's Illustrated* magazine.

### Pizza dough

(Can be frozen)

½-cup warm water  
1 envelope instant yeast (2 ¼ tsp.)  
1 ¼ cups water, room temperature  
2 tablespoons extra-virgin olive oil  
4 cups (22 ounces) bread flour, plus more for dusting surface and hands  
1½ teaspoons salt  
Olive oil or nonstick cooking spray for bowl

1. Measure the warm water into a 2-cup liquid measuring cup. Sprinkle in the yeast and let stand until the yeast dissolves and swells, about 5 minutes. Add the room-temperature water and oil and stir to combine.

2. Process the flour and salt in a large food processor, pulsing to combine. Continue pulsing as you pour liquid ingredients, holding back a few tablespoons. If the dough does not readily form into a ball, add the remaining liquid and continue to pulse until a ball forms. Process until the dough is smooth and elastic, about 30 seconds longer.

3. Dough will be tacky; use a rubber spatula to turn onto a lightly floured surface. Knead by hand for a few strokes to form a smooth, round ball. Put the dough into a deep oiled bowl and cover with plastic wrap. Let rise until doubled in size, 1 ½ to 2 hours. Press the dough to deflate it.

### Additional ingredients for seasoning mixture:

1 tablespoon kosher salt  
2 teaspoons coarse-ground black pepper  
1 teaspoon fennel seeds, chopped fine (optional)

4. Adjust an oven rack to the middle position, and heat the oven to 350 degrees. Line a large rimmed baking sheet (17 ½ x 12 inches) with parchment paper.

5. Combine the salt, pepper, and fennel in a small bowl and set aside. Divide the dough into four equal pieces (9 to 10 ounces each). Work with one piece of dough at a time and keep the others covered with plastic wrap. Roll out the dough on a heavily floured work surface to a 12 by 8-inch rectangle.

6. Use a pizza cutter to slice dough into ¾-inch-wide strips. Working with one strip at a time, fold in half lengthwise, and on a slightly damp surface, roll it into a cylinder. Place on baking sheet.

7. Spray breadsticks with nonstick cooking spray or extra-virgin olive oil from a pump, and sprinkle with seasoning mixture.

8. Bake breadsticks until golden brown, 25 to 30 minutes. Slide onto a wire cooling rack and allow to cool completely before serving. Grissini are best eaten the same day they are made.

## Stufatino di Maiale alla Boscaiola

(Braised Pork with Wild Mushrooms and Juniper Berries)

From Marcella Hazan, *More Classic Italian Cooking*

1 pkg. dried wild mushrooms (6 to 8 oz.)  
2 Tb onion chopped fine  
1/3 c. olive oil  
1½ lb. boneless pork shoulder, cut  
into pieces about 1 x 2  
½ c. dry white wine  
2 Tb. wine vinegar  
3 anchovy fillets, chopped  
¼ tsp. marjoram  
1 or 2 bay leaves  
20 juniper berries, crushed  
Salt, pepper



1. Soak mushrooms at least 30 minutes in 1 ½ c. lukewarm water. When they have finished soaking carefully lift out the mushrooms without disturbing the water. Rinse them in several changes of cold water to rid them of any grit. Chop into pieces and set aside. Filter the soaking water through strainer lined with a paper towel and set aside.
2. Use a flameproof casserole that can later contain all the meat in no more than two layers. Put in onion and oil and turn heat to medium.
3. When onion is translucent put in the pork. Turn heat up to medium high and brown on all sides. Do this in two batches if necessary.
4. Add wine and vinegar, raise heat a little and let boil a minute or two.
5. Add chopped mushrooms, the strained mushroom liquid, chopped anchovies, marjoram, bay leaves and crushed juniper berries. Stir to mix and turn the heat down to low. Put in 2-3 pinches of salt, a good grinding of pepper, stir again and cover pan tightly.
6. Cook at very gentle simmer for 1 ½-2 hours or until meat is tender.
7. When meat is done, if juices in the pan are thin, uncover and turn up the heat to medium high. Reduce the juices until the fat separates. Transfer meat to serving platter. If there is an excessive amount of fat in the pan, tip pan and ladle off excess fat. Pour juices over the meat and serve over polenta.

Serves 4



Tagliatelle with Tomato  
Sauce

## Sanguinaccio

(Cinnamon Chocolate Pudding  
with Pine Nuts)

From *Holiday Foods* by Mario  
Batali

1 c. unsweetened cocoa powder  
1/3 c. all-purpose flour  
1 ½ c. sugar  
4 ½ c. whole milk  
12 oz. semisweet chocolate,  
coarsely grated  
1 tsp. vanilla  
1 tsp. cinnamon  
5 Tb. pine nuts, baked for 8 min.  
in a 400 oven

1. Mix the cocoa powder, flour and sugar in a mixing bowl.
2. Slowly whisk in a bit of the milk to form a paste, then add the remaining milk to make a thin batter.
3. Transfer to a large saucepan and, stirring constantly over medium heat, slowly bring to a boil.
4. Remove from heat and add the grated chocolate, vanilla and cinnamon. Stir to mix well.
5. When the chocolate is completely melted, fill ten 6-oz. ramekins and allow to cool. Sprinkle each with the pine nuts and serve or chill until serving time.

Note: This can be made a day before. Chopping the chocolate finely on a board was easier than grating the chocolate.



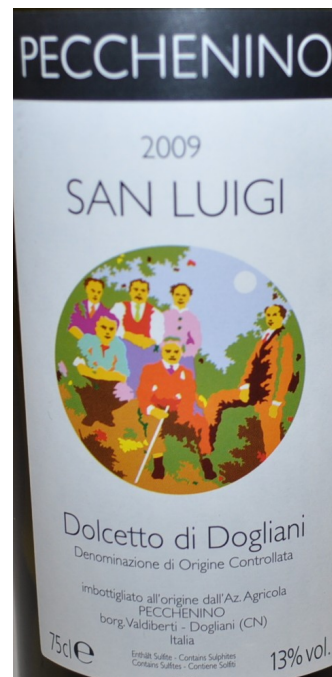
# Wine Labels from the Six Wines Tasted



Damilano Arneis  
2010



Broglia Gavi di Gavi  
"La Meirana"  
2010



Pecchenino Dolcetto di  
Dogliani  
2009

## How To Read an Italian Wine Label



Produttori del Barbaresco  
Barbaresco  
2007

Damilano Barbera D'Asti  
2009



Marenco Brachetto d'Acqui  
"Pineto"  
2010





# DANTE CALENDAR 2011-2012

Dante Alighieri Society of Washington

<p style="text-align: center;"><b>September 2011</b></p> <p>14 Anita Bingaman <i>Puglia, The Sturdy Heel of Italy</i></p> <p>28 Claudio Mazzola <i>Giuseppe Tornatore: From Cinema Paradiso to Baaria</i></p>	<p style="text-align: center;"><b>February 2012</b></p> <p>8 Louise Sportelli <i>Italian Gardens from the Renaissance to Today</i></p> <p>22 David Chapman <i>Edmondo De Amicis- "Amore e ginnastica"</i></p>
<p style="text-align: center;"><b>October 2011</b></p> <p>12 Julie Coen, Europe Through the Back Door <i>Tour of Venice</i></p> <p>26 Marcella Nardi, <i>Castles of Duchy of Parma &amp; Piacenza- Towns of Ravenna &amp; Gradara</i></p>	<p style="text-align: center;"><b>March 2012</b></p> <p>14 Dan DeMatteis <i>Shakespeare and Italy</i></p> <p>28 TBA</p>
<p style="text-align: center;"><b>November 2011</b></p> <p>9 Vicki Olson <i>Searching Italian Roots</i></p> <p>No Italian meeting in November</p>	<p style="text-align: center;"><b>April 2012</b></p> <p>11 Election night (no speaker)</p> <p>25 TBA</p>
<p style="text-align: center;"><b>December 2011</b></p> <p>3 Natale per i Bambini</p> <p>14 Christmas party</p> <p>No Italian meeting in December</p>	<p style="text-align: center;"><b>May 2012</b></p> <p>9 Joyce Ramee <i>Lecture &amp; Live Performance: Italian Composers</i></p> <p>No Italian meeting in May</p>
<p style="text-align: center;"><b>January 2012</b></p> <p>11 Chris Zimmerman, Vias Wine <i>Italian Wine Tasting</i></p> <p>25 Seneca Garber, Seattle Opera <i>Italian Operas in 2012 Seattle Opera Season</i></p>	<p style="text-align: center;"><b>June - August 2012</b></p> <p>Summer Break - No meetings held</p>

At the first meeting of each month (English program), pre-Dante pasta is communally prepared at 5:30 pm & served at 6:30 pm. Call the Activity Line (425) 243-7663 by the Monday before to reserve your spot(s) or email your request to: [dante.reserve@gmail.com](mailto:dante.reserve@gmail.com). Cost: \$8.00 per person or \$15.00 per couple

Unless otherwise noted, all programs are held at Headquarters House, 2336 15th Ave S, in the Beacon Hill neighborhood of Seattle. Directions are on the back page of La Voce.

## Membership Application

I (We) want to promote Italian language and culture and request membership in the Dante Alighieri Society of Washington. Enclosed is my (our) check in full payment of annual membership dues (\$40.00 for individual, \$50.00 for a family).

Mark one : ( ) **New Membership**      ( ) **Membership Renewal**

Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_

Telephone: \_\_\_\_\_ E-mail: \_\_\_\_\_

Amount Enclosed:

Membership Amount: \_\_\_\_\_

Contribution: \_\_\_\_\_

Total Enclosed: \_\_\_\_\_

Contribution Categories (For recognition stars):

Bronzo (bronze) - Up to \$25

Argento (silver) - \$26 - \$50

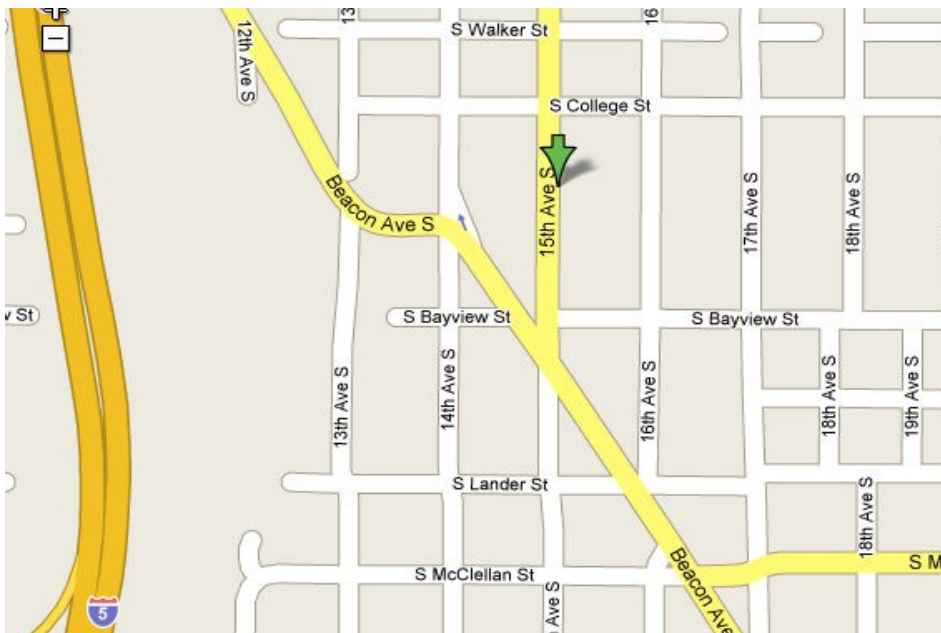
Oro (gold) - \$51 to \$100

Platino (platinum) - Over \$100

Please return completed membership application with check to:

Dante Alighieri Society of Washington  
PO Box 9494  
Seattle, WA 98109

If you have any questions, please call (425) 243-7663 and leave a message.



## Directions to Headquarters House

Headquarters House is located at **2336 15th Avenue South** in the Beacon Hill neighborhood of Seattle. From I-5, take the Columbian Way/Spokane Street exit, eastbound. Turn left at the first light, Spokane Street and left again at the next light, 15th Avenue S. After crossing Beacon Avenue, Headquarters House will be on the right side between Bayview and College Streets.