



TORONTO, September 22, 2021 – On Thursday, September 16th, 2021, the last masterclass of the “Great Italian Wines – Understanding Indigenous Grape Varieties” took place to conclude this 5-event series. This masterclass series was organized by the Italian Chamber of Commerce of Ontario Canada (ICCO Canada) as part of the True Italian Taste program, which is promoted and financed by the Italian Ministry of Foreign Affairs and International Cooperation, carried out by Assocamerestero in collaboration with the Italian Chambers of Commerce abroad to strengthen and to protect the authentic Italian products. True Italian Taste is part of “The Extraordinary Italian Taste” program.

This last masterclass featured Carricante and Nerello Mascalese, two very special wines of the Etna DOC appellation, situated on the iconic Mount Etna volcano, one of the world’s most active volcanoes. The Etna DOC appellation grapes grown on volcanic soils produce some of the most interesting and distinctive wines.

Certified sommelier Sandra Colosimo was joined by the two wine producers, Ciro and Stephanie Biondi of Azienda Agricola Biondi and Alberto Graci of Azienda Agricola Graci, who connected live from Sicily to be part of the masterclass. Sandra Colosimo is a certified Sommelier with the renowned Associazione Italiana Sommelier (AIS), and the Sales and Marketing Manager at Cavinona, Terroni’s exclusive wine agency. Throughout this masterclass we discovered a wine making area that a lot of people might not know, the Etna volcano in Sicily. Sandra and the two producers talked about the terroir, the unique characteristics and details of these wines and helped us to travel virtually to this special place. In recent years Etna wines have received more international attention because of the quality of the wines that are produced in the area and because it is one of the most interesting and important wine-growing areas in Italy.

To enhance the wines and to complete the experience the wines of the evening were also paired with a delicious appetizer plate of authentic Italian DOP and IGP products such as Prosciutto di Parma, Grana Padano, Capocollo, Pecorino Calabrese, Taralli and Caponata.





During this last masterclass participants were able to meet the producers of these great wines while virtually travelling to Sicily to experience this unique area and discover the outstanding wines that grow on the Etna volcano.

Throughout the class we had two separate Q&A moments and Sandra and the producers answered the questions and replied to the comments we received. Attendees took part in the tasting from the comfort of their homes and sent their feedback in the chat.

Also taking part in the masterclass and the tasting were a group of media, bloggers and influencers that shared their experience widely on their own social media channels. Each one of them received a kit with the presented wines, the products and informational material. Their positive feedback was widely shared among their followers as well.

This masterclass successfully concludes the 5-event series that ICCO Canada organized throughout 2021 in collaboration with Cavinona and sommelier Sandra Colosimo, during which we travelled through Italy and discovered its numerous indigenous grape varieties.

