

The Wine Society Dining Club Newsletter Italian Tutored Tasting with 3-course dinner

13th May 2026. 18:30 to 22:00/22:30
Bakers' Hall, Harp Lane, London EC3R 6DP

Members will recall that this year's Wine Tour is to the Veneto region in North-East Italy, so it seems very appropriate to hold an Italian Tutored Tasting.

Sebastian Payne MW needs little introduction to most Members as he has attended numerous Club events. For those not so familiar with Sebastian, he joined the Wine Society in 1973 and was Chief Wine Buyer 1985 to 2012. He passed his Master of Wine qualification in 1977. We are delighted Sebastian has agreed to return and to conduct our Italian tutored tasting.

We are trying another new venue, Bakers' Hall. The Worshipful Company of Bakers can trace its City of London origins back over 800 years – and that, for over 500 of those years, the Company has owned and occupied its Harp Lane site, just west of The Tower of London. Bakers are perhaps best known for allegedly causing the Great Fire of London in 1666. There was a baker's shop on Pudding Lane belonging to Thomas Farynor (Farriner) which caught fire. Whilst Farriner claimed to have extinguished the fire in his bakery oven and the Bakers deny he started the fire, many historians think that sparks from the oven ignited nearby fuel and flour, leading to the devastating fire. The Hall contains stunning contemporary John Piper stained-glass windows, depicting the Great Fire of London.

So please come and join us at the Bakers' Hall.

List of Wines

We will start with a Ferrari Maximum Blanc de Blanc Trentodoc NV which is a standout Metodo Classico Chardonnay from the slopes of the Dolomites around Trento. Pale straw in colour with a fine, persistent mousse. The nose is elegant and inviting, with ripe apple fruit complemented by notes of bread crust, hazelnut and a gentle yeasty complexity. The palate is poised and refined, combining fresh mountain acidity with a smooth, texture and subtle almond notes.

Our first white is Timorasso Derthona, La Colombera 2024. Timorasso, a rare Piedmontese variety, shines in La Colombera's Derthona. Citrus and pear, oyster-shell and fresh pastry aromas entice you to the crisp, linear palate of lemon, apple and mineral notes, savoury and subtly saline on the finish, with quiet depth and structure marking it out as a fine Timorasso with real ageing potential.

Our second white is Soave Classico Calvarino, Pieropan 2022. This wine is always the most linear of Pieropan's pair of single-vineyard Soave Classicos, the 2022 vintage has flavours of green apple, almond, blossom and oyster shell which are well held on this textured fine wine. Calvarino, aka 'Little Calvary', so named by local producers because of the steepness of the slope and the hard work that entails, has basalt soil which gives this fine Italian white wine its minerality and finesse. It remains on its lees in glass-lined cement tanks for a year, adding complexity and depth.

The first red is Chianti Classico Gran Selezione, Castello di Brolio 2016. An outstanding Chianti Classico, which is Castello di Brolio's flagship wine, created from a meticulous selection of estate-grown grapes from the three most representative soils in Brolio: Macigno del Chianti (sandstone), Scaglia Toscana (Galestro), Monte Morello (Alberese). The excellent 2016 vintage has matured gracefully, bringing harmony and finesse to the fore, and is now entering a superb drinking window. Silky and refined, with layered red fruit, savoury nuance and finely integrated structure, this is a complete and compelling wine that is truly singing today, while retaining the balance to evolve further in bottle.

Our second red, from our reserves, is Barbaresco Roncaglie 2013 from Poderi Colla. According to a 2005 article in Wine Spectator, Roncaglie is acknowledged to be one of the best crus in the whole of Barbaresco. A delightful Italian red with great balance, real complexity and impressive length. This is a lovely vintage for Barbaresco and the Collas' vines at Roncaglie show it to perfection.

For our third red, again from our reserves, is Barolo Terlo Vigna Costa Grimaldi Luigi Einaudi 2013. This wine opens with delicate aromas of rose petal, mocha and a whiff of sage. On the palate, there are notes of sour cherry, tobacco and star anise alongside taut fine-grained tannins and bright acidity. Exquisite Barolo with lovely scented red fruit and a fine velvety palate that refreshes as it seduces.

For our last red we will try from our reserves Barolo Baudana Luigi Baudana 2010. The Baudana family owns a small 10-acre estate, which comprises of prized vineyards in Serralunga d'Alba, a subzone of the Barolo DOCG. Since 2009, G. D. Vajra, small but one of Barolo's top producers, has been responsible for tending the vineyards and making the wines. A graceful Barolo of great class which will, with age, show its full gamut of glorious aromas and flavours. A superb violet-scented bouquet, supported by full and seductive perfumed flavour and gentle tannin.

For something sweeter we will finish with Calcaia Muffa Nobile Superiore 2022 from Barberani. Muffa Nobile is the Italian term for botrytis, and this wine is made from predominantly Grechetto grapes harvested over 4 to 5 triages. Expect elegance and intensity on the nose, with hints of honey, apricot and dried fruit. On the palate it is seductive, harmonious and soft with a long finish. It has been described as a cross between Sauternes and Tokay.

3-course dinner

New Forest Asparagus
Scottish Salmon Steak
Lime Hollandaise Sauce

Cannon of Scottish Lamb from Scalpsie Bay Isle of Bute

Thyme Jus
Celeriac Dauphinoise Potatoes
Roasted Summer Harvest Vegetables

Raspberry & Mint Crème Brûlée
Citrus Sorbet

Dress Code

For this event it's lounge suits

Tickets

Tickets are priced at £140 for members and £150 for guests. Please book early to ensure your place at this unique event.

Future Events

9th June AGM and Dinner at Haberdashers Hall

22nd -26 June North Italian Wine Tour

30th September Tutored Tasting at the Army and Navy Club

11th November Rhone Dinner at the Farmers and Fletchers

10th December Christmas Tasting and Raffle at the Army & Navy Club