



UNCORKED BY THE SEA



Everyday Club May 2021

2017 Zenato Valpolicella Superiore- Veneto, Italy

Valpolicella literally translates to the “valley of cellars” and is composed of a series of valleys that start in the pre-alpine Lissini Mountains and end in the southern plains of the Veneto. Valpolicella ranks the caliber of its red wines based on delimited production methods, and every tier uses the same basic blending grapes. After Classico, the next tier of reds is called Valpolicella Superiore, and represents a darker, more serious and concentrated expression of Valpolicella. The Zenato winery possesses a strong link to the richness of its local history and culture, and continues to develop this connection today. The estate is based in a territory that surrounds Lake Garda, with an extraordinary microclimate that allows for an optimal growing season. Sergio Zenato strived to eclipse past results. He crafted wines that are known for their quality and consistency. Ruby red in color, this Valpolicella Superiore offers fleshy aromas of wild berries, black currants, black cherries, and spices, with hints of chocolate. On the palate, the wine is dry and robust with velvety texture. 92 PTS JS, 90 PTS WS

Pairings: Pair this wine with antipasti, arrabbiata sauces, seared sashimi tuna, or orange-glazed duck, as well as with pasta with different sauces, white meat, roasted or grilled. It also pairs well with red meat, roast poultry and hard cheeses.

2019 Latium Morini Soave- Veneto, Italy

Inspired by the quality of the wines produced by their neighbor, Romano dal Forno, the seven brothers and cousins who own Latium Morini decided not to sell their grapes to the locale Cantine Sociale, as their forefathers had for years but to make their own wines instead. Latium originates from the Latin name for their hometown, Illasi, which lies in the eastern part of the Valpolicella district. Over 2000 years ago the Romans established the towns and villages in the area and planted vines and olive trees and so this land has a long viticultural tradition. The 2019 Latium Morini Soave is a white wine made with 80% Garganega and 20% Trebbiano di Soave. Fermentation occurs during weeks in stainless steel tanks and, upon completion, is allowed to stand the liquid in its lees. It is light crisp and refreshing white that is straw green in color. White flowers, apple and exotic fruits are on the nose to which follow a delicate, citrusy, dry with almondy flavor on the palate and a mineral finish. It is ideal at any time of day.

Pairings: Pair with fried fish and vegetables, pasta dishes covered in white sauces, lighter cheeses, salads or it is just wonderful on its own.