



UNCORKED BY THE SEA



Everyday Club May 2021

2018 Zenato Lugana San Benedetto Trebbiano- Veneto, Italy

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. Compared to other white wine-producing varieties, Trebbiano claims some of the most vineyard acreage on a global scale. There are six distinct varieties with Trebbiano as part of their name in Italy alone. This wine was made from 100% Trebbiano di Lugana harvested from the San Benedetto parcel on the south shore of Lake Garda. Bright citrus, aromatic herb and spring blossom aromas take center stage on this refreshing white. Pale lemon-green in color, San Benedetto Lugana offers appealing notes of peaches, citrus, bananas, and herbs, which are underscored by crisp acidity and supple body on the palate. 90 PTS WE

Pairings: An excellent aperitif, Trebbiano also pairs well with light pastas, poached fish, spicy meals, appetizers, chicken breast, squid, light fish, shrimp, crab, lobster, lemon, grapefruit, eggplant, basil, parsley, dill, tarragon, ginger, mild mustard, white cream sauces, and sushi.

2019 Latium Morini Soave- Veneto, Italy

Latium Morini was established forty years ago as a small winery, humble yet run with much enthusiasm. The grapes were delivered to the local Cantina Sociale (cooperative wine cellar). Seven brothers and cousins, inherited a business that they now run. The village dates back to the ancient Romans who, when passing through the area in the search for remote lands to conquer, found an ideal environment for the cultivation of grapes, olives and fruit trees. The 2018 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, allowed to stand the liquid in its lees. The aromas are mostly citrus notes accompanied by floral nuances. The fund is completely herbaceous, with a sweet touch and a trail of freshly cut grass. On the palate, it is very creamy and the flavors combine perfectly with the aromas, and the fruit. It has a long 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 just wonderful on its own.