



# UNCORKED BY THE SEA



## Cellar Club October 2021

### 2018 Isole e Olena Chianti Classico- Tuscany, Italy

One of the first wine regions anywhere to be officially recognized and delimited, the official name of Chianti was proclaimed upon the townships of Castellina, Radda and Gaiole, just north of Siena, by Cosimo III, Grand Duke of Tuscany in an official decree in 1716. Many Classicos are today made of 100% Sangiovese but can include up to 20% of other approved varieties grown within the Classico borders. Isole e Olena was formed in the 1950's when the DeMarchi family purchased two vineyards in the heart of the Chianti Classico region and combined them into one. Since the 1970's, Paolo DeMarchi has become a leading winemaker in the region by experimenting to improve the Chianti blends and by making wines from 100% Sangiovese (which he labels Cepparello). Jeff and Meridith spent several hours with Paolo in early September at his vineyard. This vintage mixes in canaiolo nero and syrah to shape this delicious 2018. This is a really authentic and beautiful Chianti Classico, offering cherries, orange peel and light undertones of nuts and bark. It's medium-bodied, very polished and integrated with a fresh, juicy finish. JS 93 PTS

Pairings: Light Meat, White Poultry, Pizza, Casseroles, Risotto and always- Pasta with red sauce like the meaty ragu or a spaghetti bolognese, or try pasta tossed with a sprinkling of cheese, fresh cracked pepper and olive oil.

### 2016 Avignonesi Vino Nobile di Montepulciano- Montepulciano, Tuscany, Italy

Montepulciano, to be confused with the red grape of the same name widely grown in Abruzzo and the Marche regions—was home to one of the first four Italian DOCGs granted in 1980. The village's prized wine called Vino Nobile di Montepulciano ranks stylistically in between Chianti Classico, for its finesse, and Brunello di Montalcino for its power. Avignonesi has become the largest regenerative wine estate in Italy. They foster the authenticity of its products. Virginie Saverys and her team have developed a modern style of wine refreshing, fruit-driven where elegance prevails. The wine shows garnet red hues, intense aromas of ripe, red berry fruit, such as red plum, pomegranate and red vine peach, sweet spices and Mediterranean herbs. On the palate the wine is well balanced, with generous pulp, seamless tannins and an endless finish. It's balanced, with bright acidity. JS 93 PTS, WE 93 PTS- Cellar Selection

Pairings: Pair with grilled meat, stewed meat, roasted meat, lamb or mushroom filet. Tomato-based pasta, and game, chicken in wine sauce, pancetta, prosciutto, and pizza are also great pairings. The particular notes of this wine make it pleasant also with savory cheeses as Tuscan pecorino or seasoned and spiced cheeses.