



UNCORKED BY THE SEA



Everyday Club September 2021

2016 Tenuta Regaleali Lamùri Nero d'Avola- Sicily, Italy

The microclimates on Europe's largest volcano, Mount Etna, are where vineyards grow on drastically steep hillsides. Nero d'Avola is the most widely planted red variety. Tasca d'Almerita family has been devoted to Sicily, its land, and its unique nature. They purchased Tenuta Regaleali in 1830, a green oasis spanning nearly 550 hectares in the center of the island. A mosaic of exposures, mixed soils and elevations create a viticulture laboratory where 25 red and white varieties are planted across 382 hectares of vines. This wine is made from a selection of Nero d'Avola grapes cultivated on the high hills. Different age barriques provide soft and elegant tannins, with subtle hints of wood. Lamùri (Sicilian for l'amore or love) is a pretty, medium-bodied version of Nero d'Avola from a cool, high-altitude site. Intriguing spice and ripe cherry aromas and a mouthwatering, fresh finish. The gentle tannins creep up on you at the finish, making it even more delicious. Good length and food compatibility. V 93 PTS, JS 92 PTS, D 92 PTS, RP 90 PTS

Pairings: Nero d'Avola pairs particularly well with rich meats, including steaks, burgers, pork chops, veal, meatloaf, and even barbecue! The bold, acidic flavor of the wine allows it to cut through the fats, oils, and richness typical of these foods.

2018 Nicodemi Montepulciano d'Abruzzo "La Murate" Colline Teramane, DOCG-Abruzzo, Italy

Fattoria Nicodemi is in Notaresco, in the heart of the Colline Teramane zone. The land has Mount Gran Sasso watching its back, and the sea ruffling the air with cool breezes in summer. The Montepulciano was first produced back in 1977. From 2014, this wine was elevated to a Montepulciano d'Abruzzo Colline Teramane DOCG, an authentic testimonial to this vineyard country and its cultivar. "Le Murate", named after one of Notaresco's old districts, is made from selected grapes from our legacy of Abruzzo pergola vines, planted in the 1970s. They abide by all the rules that organic farming demands, leaving wild grasses to grow around the rows, oxygenating and enriching the soil. They opt for renewable energy and today's winery runs on solar power. This wine has intense ruby hues announce a nose of sour cherry, blackberry and blackcurrant followed by rose petals and a touch of black pepper. The velvety tannins accompany a plush palate. The rich flavor fuses perfectly with a structure vaunting an acid note bringing freshness and length.

Pairings: Recommended with mature cheese and with hearty, savory dishes, such as beef brisket, hamburgers, beef Bolognese, tagliatelle, ragu, and high-protein pizzas. It's also a great option for grill enthusiasts, pairing well with smoked or barbecued meats.