



# UNCORKED BY THE SEA



## Everyday Club September 2021

### 2017 Quinta De Linhares Azal Vinho Verde- Minho, Portugal.

Vinho Verde region was established in 1908, though the area didn't receive its Denominação de Origem Controlada (DOC) until 1984. The wine is thought to have originated in the Minho province in the far north of Portugal. Quinta de Linhares is located in Penafiel, in the sub-region of Sousa, in the demarcated region of Vinho Verde. With a total area of 12 acres, this is where they produce their Vinhos Verdes, exclusively with the excellent grapes from their vineyard. Vinho Verde is a light, refreshing wine with lots of floral and green fruit notes. The wine often has a slight carbonation to it, though not enough that it could be referred to as a sparkling wine. This wine is produced from a very Portuguese variety- Azal White, a rustic and little-known grape variety, grown in the Vinho Verde region, mainly in the Penafiel, Amarante and Basto sub-regions. This wine has a delicate aroma, with slight notes of citrus fruits. In the mouth, it presents citric notes, with fruity aromas such as lime and pineapple. It is very fresh and with a good acidity.

Pairing: Because of the wine's bracing acidity and oceanic minerality, it should be considered to be the ultimate partner to raw shellfish. This bright, and zesty wine pairs beautifully with steamed clams, shell fish, fresh cheeses, poultry, salads and aromatic vegetable dishes. It's the perfect companion to your summer sport or relaxing hideaway.

### 2019 Casalfarneto Fontevecchia Verdicchio- Marche, Italy

Casalfarneto winery is nestled between the hills and medieval villages of the Marche region in central Italy. The name of the estate comes from a particular variety of oak tree which is found in the area and borders the vineyards. The "Fontevecchia" is one of the best known wines produced by Casalfarneto that is born in the vineyards of the property. The wine is 100% verdicchio, obtained with the white vinification technique with soft pressing of the grapes and fermentation at a controlled temperature. The refinement foresees six months in steel tanks and at least four months in the bottle. A wine of great territorial expression, Verdicchio dei Castelli di Jesi Classico Superiore DOC "Fontevecchia" is an elegant and very pleasant white wine. It is bright straw-colored, with greenish reflections. On the nose, it offers pleasant fruity and floral aromas: wisteria, jasmine, apple, an exotic touch of papaya, cedar, almond blossom and lemon balm. In the mouth, it has good warmth, but above all freshness and a notable acidity that stands out.

Pairings: Fresh as an aperitif, it goes very well with hot and cold appetizers, white first courses, dishes with mushrooms and truffles, white meats. Excellent with any seafood dish, even very elaborate.