



UNCORKED BY THE SEA



Everyday Club February 2022

2020 Zeni - Bardolino Chiaretto Classico Vigne Alte Rosé- Verona, Italy

Sitting in the hills of Bardolino, the Zeni family has spent the last 150 years dedicating themselves to producing some of the finest wines in Verona. With land holdings of 60 hectares of vines, the family operates two wineries, one located in Bardolino and the other in Valpolicella. Zeni's world renowned wine museum also draws attention to the company, receiving over 100,000 visitors a year. The grapes of Bardolino Chiaretto come from the selection "Vigne Alte" a hill area morainic origin from the eastern shores of Lake Garda. The harvest of the best grapes is done by hand at optimum ripeness, followed by a temperature-controlled fermentation in stainless steel tanks after a long maceration. From the eastern shore of Lake Garda, this is a stylish, and fresh Bardolino Chiaretto - the pink version of refreshing Bardolino. It's a traditional blend of Corvina and Rondinella, and it's bursting with ripe strawberry and cherry fruit and subtle hints of spice and herb. There is a palate-coating depth of cherry, raspberry and spice finish. A great Rosé for any season but especially perfect for Valentine's Day coming from the home of Romeo and Juliet.

Pairings: Serve the Bardolino as an aperitif or with fish starters, white meat, seafood risotto, pasta or crunchy salads.

2020 Villa Wolf Sauvignon Blanc- Pfalz, Germany

Founded in 1756, in the Pfalz region of Germany, Villa Wolf was a successful and highly regarded winery for more than two centuries. The Pfalz region is in the Rhine river valley in southwest Germany. Because it is one of the warmer and drier areas of cool-climate Germany, wine grapes do quite well here, where it is possible to achieve full ripeness in every vintage. Ernst Loosen, of the Dr. Loosen estate, took over the vineyards in 1996. Since 2011, Sumi Gebauer and Patrick Möllen-dorf have brought renewed energy and focus to the viticulture and winemaking at Villa Wolf. The Villa Wolf Sauvignon Blanc is produced from fruit that has reached optimum ripeness, but is not over ripe. And only clean, healthy fruit (no botrytis) is allowed. The sandy loam soils of the Pfalz region produce fruit with excellent purity and varietal expression, resulting in wines that are fresh and juicy, with aromatic character and a crisp backbone of acidity. Lifted aromas of citrus fruits, lime and grapefruit that leap from the glass. The flavors on the palate showcase fresh herbs, lemongrass and passionfruit. The intense fresh fruit concentration is balanced with zesty acidity and is perfectly thirst-quenching.

Pairings: This wine is suitable for plant based diets, so try with fresh salads featuring vibrant lemon zest, roasted hazelnuts or green herb accents. It is also excellent when paired with herb-driven Asian flavors such as Thai or Vietnamese cuisine.