



UNCORKED BY THE SEA



Cellar Club May 2022

2020 Mastroberardino Irpinia Aglianico- Campania, Italy

Mastroberardino is one of the leading wineries and wine families in all of Italy in terms of production, market impact, and innovation. This is one single family with a winemaking history which dates back to the early 18th century, and which is largely responsible for the viticultural success of Campania's remote Irpinia area. The Mastroberardino family have earned themselves a place in Italy's viticultural history as a guardian and protector of indigenous grapes of Southern Italy's Campania region. It was their dedication to these ancient grapes & traditions that essentially single handedly saved them from extinction. Aglianico is a red wine grape variety native to southern Italy. It is known to produce full-bodied red wines that show musky berry flavors with firm tannins and good aging potential. The nose shows vibrant black cherry, wild blackberry & violet notes with subtle touches of spice; the palate is elegant & soft with continued red fruit & fruit jam notes with lush tannins & a liveliness to the fruity finish.

Pairings: The wine almost feels built for pizza, it is from the home of pizza (Naples is located in Campania), aside from that amazing pairing think mushroom &/or truffle pastas with either red or cream based sauces, braised meat pasta dishes, or grilled red meats and roasted chicken.

2020 Mastroberardino Lacryma Christi del Vesuvio Rosso DOC Campania, Italy

The Mastroberardino family, leaders in Italian viticulture, ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varietals, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world class varieties. Legend has it that God cried when he found a corner of heaven, above the gulf of Naples, stolen by Lucifer. Where his divine tears fell, the vines of Lacryma Christi were born. It was the monks who popularized the wine in the Middle Ages and gave it its name. Located in the DOC of Vesuvio, the vineyards sit below Mt. Vesuvius, who, through its destruction, has nourished the land with mineral-rich volcanic ash and lapilli, small rock fragments that are from volcanos. Another interesting point is that the Mastroberardinios have been very involved in the Pompeii excavations, with a focus on uncovering the prominence of wine in this ancient society. A bright translucent cherry red in the glass. On the nose, it has aromas of cherries, raspberries, red plums, smoke, earth and black pepper. On the palate, the acidity is ripe, the tannins are plush with notes of sour cherries, strawberries, pomegranate, cinnamon and cloves

Pairings: Pair with salami, tomato and meat-based sauces, pizza Margherita and steak-like fish on the grill: swordfish, & tuna.