



UNCORKED BY THE SEA



Cellar Club May 2022

2020 Elena Walch Castel Ringberg Pinot Grigio- Alto Adige, Italy

Taking full advantage of direct sunlight exposure on its steep slopes, many of Alto Adige's best vineyards are planted at extreme altitude. Elena Walch is a leading Alto Adige wine estate, in family hands, and belongs to the elite in Italian wine production, with international success. Elena Walch stood at the head of the Alto Adige quality revolution and has gained local and international esteem for her efforts. The picturesque single estates of Castel Ringberg and Kastelaz are the heart of Elena Walch's vineyards. With sustainability being one of the core values at Elena Walch, the wines reflect the various terroirs they originate from. A clear straw yellow in the glass; the nose showcases a complex variety of fruit from ripe pears to lime blossom alongside nuances of spicy sage; the palate is at once elegant, structured & powerful with an overall sense of harmony, showing a continued range of diverse fruit that leads to a creamy, full finish.

Pairings: Pinot Grigio of this level are few and far between; sip while enjoying the sunset or reading a good book. In true Italian form it shines next to food; game meats roasted in the oven over fresh veggies; or a whole grilled fresh fish, stuffed with lemon, herbs & garlic served with fingerling potatoes.

2020 Mastroberardino Greco Di Tufo DOCG Campania, Italy

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Working primarily with Campania's ancient, native varieties, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world class varieties. The ancient Greco Bianco grape, of which Greco is a clone, was brought to the province of Avellino dai Pelagi in Campania, from Thessaly in Greece, in the first century BC. Perhaps the most prestigious clone, Greco di Tufo, is named after the town of Tufo in Avellino, where the grape thrives. Tufo refers to the soft, volcanic rock that makes up the subsoil of the region, which imparts minerality to the wine's profile. Greco di Tufo is one of the few white varieties with the ability to age. Fresh and lively, this Greco di Tufo sees only stainless steel to preserve its ripe fruit flavors. This wine is showing bright citrus, peach, pineapple & apricot notes on the nose leading to a fresh palate filled with continued citrus & stone fruit notes alongside a distinct textural element adding lift to the saline-like mineral notes & a touch of cedar-like earthiness on the finish.

Pairings: Greco calls for shellfish; particularly perfect with grilled shrimp marinated in chili flakes & lemon juice tossed with pasta, parsley & parmigiano; equally delicious with grilled fish & veggies or a nice risotto or the southern equivalent – grits