



# UNCORKED BY THE SEA



Everyday Club May 2022

## 2020 Zeni Fef Corvina Veronese, Veneto, 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. Since 1870 the Zeni Family have been dedicated to growing and producing classic Veronese wines. Fausto, Elena and Federica run the business following in their father Gaetano 'Nino' Zeni's footsteps. Only the best grapes result in wines with such a distinctive character that are true expressions of the unique terroir. Corvina is also the main grape variety in Bardolino, a light red from the southeastern side of Lake Garda, also in Veneto. Because of the dark and almost black coloring of its grape berries, Corvina takes its name from the Italian word, corvo, a local, jet-black raven. Fef is the acronym of Fausto, Elena and Federica. This is a delicious, modern expression is harmonious and shows off the local character and elegance of the Corvina grape. With its intense ruby red color, fragrances of ripe fruit and spices, a full-bodied, soft and long lasting taste this wine is a perfect match for traditional dishes like pasta with different sauces or grilled meat.

Pairings: This wine is a perfect match for traditional dishes like pasta with different sauces or grilled meat. Antipasti (salami), bruschetta, rich stews or fattier fish dishes pair well with this wine.

## 2020 Sartarelli Verdicchio dei Castelli di Jesi DOC, Marche, Italy

Stretching along Italy's eastern coast, Marche is a region with a varying climate from north to south. The Marche's local Verdicchio makes refreshing, crisp and light whites. Sartarelli is one of the few Italian wineries which focuses exclusively on a single varietal production, in this case Verdicchio. The Sartarelli winery is situated in Poggio San Marcello, a small precious gem surrounded by the beautiful rolling hills of the Marche region. He would devote his love, passion & energy to the primary local grape of the region, Verdicchio. It is rare for a winery to only focus on one grape or variety. To characterize their wines, they selected special antique clones of Verdicchio from their old vineyards to obtain a refined wine with its traditional varietal taste with extraordinary aromatic nuances. On the nose, it expresses immediately the vineyard and the land with fruity and grassy notes. This is the typical expression of Verdicchio wine, easy to drink, with character in the alcohol content and youth in the acidity's freshness.

Pairings: It is very versatile and excellent with seafood, hors d'oeuvres, moscioli di Portonovo spaghetti (spaghetti with typical mussels from Portonovo), risotto, mixed fried fish and vegetables. This wine expresses itself best when had together with cheese pizza, and with white meats and cheese fondue.