



UNCORKED BY THE SEA



Everyday Club May 2022

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.

2020 Wilhelm Walch Pinot Grigio "Prendo" Alto Adige, Italy

Wilhelm Walch is the patriarch & founder of this fifth generation historic winery based near the village of Tramin in Alto Adige. Wilhelm Walch was a successful restaurateur & distiller in Vorarlberg, Austria prior to venturing into the world of wine. He purchased vineyards in very promising areas of Tramin & Caldaro, eventually becoming one of the largest wine estates in the region. The Wilhelm Walch estate falls under the guidance of Elena Walch & her team; the story of the Elena Walch estate is really an extension and evolution that stems from Wilhelm Walch. Today the Wilhelm Walch estate acts primarily as a high-end cooperative sourcing fruit from roughly 100+ contracted growers, different from the Elena Walch wines, which are produced from estate grown fruit. Fermented in stainless steel, it offers up a nice mix of citrus and orchard fruit notes along with subtle floral and mineral notes. Bright, luminescent straw color in the glass; it offers gentle aromas of yellow fruits & soft citrus. The palate is clean & fresh with flavor notes of yellow apple, orange, & hints of soft herbs on the lively finish.

Pairings: A lovely aperitif wine, for starting the evening or sipping while you cook dinner. Great with grilled white fish (black seabass or flounder), grilled veggies or a simple dish of orzo pasta with feta, olives & grilled tuna.