



## Cellar Club December 2022

### 2017 Proprieta Sperino Coste della Sesia Uvaggio- Piemonte, Italy

This splendid 7.7-hectare hillside estate is situated in the small town of Lessona, near Biella in northern Piemonte. Paolo De Marchi, the owner of top Chianti Classico estate Isole e Olena, inherited Proprietà Sperino from his grandfather, Felice Sperino, a passionate viticulturist and professor in Turin. Since the 1970s, Paolo has dreamed of revitalizing the Sperino estate, a dream that has come to fruition with the help of his elder son, Luca, who now runs the estate and makes the wines with Paolo's guidance. Antonio Galloni says this about Sperino, "Paolo De Marchi and his son, Luca, make some of the most compelling wines readers will come across from the northern stretches of Piedmont." Grapes for this wine were grown in the Ormeccio, Castagnola and Belvedere vineyards in Lessona in the Orolungo region. The blend is approximately 80% Nebbiolo, 15% Vespolina, and 5% Croatina This wine is named Uvaggio in reference to the fact it represents a blend of the three grapes. The Uvaggio has a saturated cranberry red color, cooling to deep limpid garnet just at the edge. The nose of dark Amarena cherries, wild strawberries, dried rose petals, and tree mushrooms is seasoned with faint suggestions of black licorice, dried figs, rosemary, and vanilla. Vibrant ruby red in the glass, this wine has a very floral nose. The lifted palate is packed with attractive red fruit and has great texture thanks to the supple, approachable tannins and good acidity. More savory and mineral notes come through on the long finish.

Pairings: Pairs with foods that are acidic and fatty such as meaty beef pasta dishes, red meats, game, roasted pork, pork belly, chicken, and duck with acidic or wine sauces, mushrooms, truffles, and risotto.

### 2019 Cavallotto Langhe Freisa- Piedmont, Italy

Cavallotto Estate has been in the family for five generations and in 1948, the brothers Olivio and Gildo, who were continuing the work of their grandfather Giacomo, their father Giuseppe and their uncle Marcello, became the first people of the area to dedicate themselves to the production and trading of wines. These wines were obtained solely from the grapes of their own vineyards. The forgotten grape of Piemonte, Cavallotto's 100% Freisa is a real joy. So much fresh fruit and pure energy, and there's a slight crunchiness here too. There are notes of fresh thyme and plenty of grip of the finish complete the picture. This is a delicious red from one of the region's greatest names- well-structured and complex with intense bouquet of red fruits, particularly cherries and strawberries. It has aromas of flowers and spices. The wine has excellent aging potential up to 8 years.

Pairings: This wine finds its best matches at the table, with appetizers of sliced meats such as prosciutto, salami and bacon; also, Alba beef tartare and vitello tonnato. The wine is also good with pasta and pizza, simple red meat dishes in general, or with seasoned cheeses.