



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 Ormeggio, 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 wine sauces, mushrooms, truffles, and risotto.

2021 Silvano Follador Brut Nature Prosecco Superiore- Veneto, Italy

The young and talented Silvano Follador makes wines which are never obvious and can even be slightly daunting with their bone-dry intensity, but they have a subtle complexity which few other Proseccos can match. Prosecco di Valdobbiadene Extra Brut is the most representative sparkling wine by Silvano Follador, produced in small quantities according to the Charmat Method without sugar dosage. It has a clean, taut and fresh character, with perfumes of white flowers and a dry lively taste blend of Glera, Verdiso, Perera, and Bianchetta has aromas of delicate wild herbs on the nose, light and airy at first on the palate but then firm and long with an elegant tension between the dry savory tones and the peach and cherry fruit. This is the wine in which the delicate varietal aromas of the grape and the mineral notes from the soil are fully expressed. There are aromas of lemons and grape, ginger and honeysuckle that follow through to a full body with intense lemon-rind and citrus undertones. Some flavors of granite and minerals on the palate.

Pairings: Perfect for celebrating the New Year! Finger Foods, Warm Fish Appetizers, Pizza, Pasta with Vegetables Sauce and Fried Fish