



## Everyday Club December 2022

### 2020 Elena Walch LaGrein- Alto Adige, Trentino-Alto Adige, Italy

Elena Walch is a leading Alto Adige wine estate, in family hands, and belongs to the elite in Italian wine production, with international success. Encouraging quality and innovation, Elena Walch stood at the head of the Alto Adige quality revolution and has gained local and international esteem for her efforts. The philosophy of the estate is dedicated to its terroir – the idea that wines must be the individual expression of their soil, climate and cultivation in the vineyard – and that this must be maintained according to principles of sustainability and passed on to the next generation. Many of Alto Adige's best vineyards are planted at extreme altitude. It is sheltered by the Alps from cold northerly winds and certain locations experience warm and bright sunshine throughout the growing season, allowing for even ripening of grapes. Incredibly concentrated and uncommonly sturdy in character, Lagrein has roots in the Alto Adige area and has recently experienced a great renaissance in popularity. This Lagrein Elena Walch gleams invitingly with its intensive and dense garnet red color. The complex bouquet captivates with discreet spicy aromas, with cocoa together with wild berries and sweet cherries in the background. Distinctive tannin structure, smooth fullness, playful yet rustic elegance and youthful freshness as well as a long, juicy finish classify the palate.

Pairings: Lagrein pairs with chicken, game, veal, pork, lamb and heavier fish especially tuna and salmon, and shellfish with slightly acidic sauces. Some good pairings are venison stew, braised veal cheek, flank steak, porchetta, shepherd's pie, Philly cheesesteak, and Greek lamb gyro.

### 2021 Paolo Scavino Barbera d'Alba- Piedmont, Italy

An historic village situated right in between the famous regions of Barolo and Barbaresco, Alba is also the name for the larger wine region surrounding the village. Nebbiolo d'Alba is a softer, less tannic and more fruit-forward wine ready to drink within just a couple years of bottling. The Scavino family owns 30 hectares entirely in the Barolo area and vinifies grapes from their own vineyards located in the villages of Castiglione Falletto and surrounding areas. The approach to both viticulture and winemaking is scrupulous, respectful and is aimed at preserving and therefore enhancing the expression and peculiarities of each vineyard in the wines. This wine has floral, elegant and expressive aromatics, high toned texture, harmonious and lively acidity. The Barbera d'Alba is consistent expression of this local eclectic grape. This silky red is introduced with violet and boysenberry aromas, with cherry and berry flavors framed by succulent acidity. Elegant and charming, with excellent balance and length. 91 PTS WS

Pairings: Try rich dark meats, mushrooms, herbs, herbaceous cheeses like blue cheese, higher tannin foods like root vegetables & braised greens. Barbera d'Alba pairs best well with dishes featuring tomatoes such as Pizza, Lasagna, Chicken Parmesan, Bruschetta, & Penne alla Vodka.