



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.

Non- Vintage Sorgente Prosecco Brut- Veneto, Italy

Sorgente Prosecco comes from a six hectare parcel of Glera vines located in Friuli-Venezia Giulia, close to the Veneto border to the West. The proximity to the Alps, which begins no more than ten miles to the North, and the Adriatic brings an ideal temperature characterized by large diurnal swings from day to nighttime. This is crucial for the development of complex phenolics, fresh acidity and elevated aromatics—all necessary for a proper Prosecco to remain true to form: bright, fresh, and mineral-driven. Prosecco is famously an alternative to champagne that can be made in three levels of sweetness: Brut, Extra Dry and Dry all referring to the amount of residual sugar left over in the bottle after fermentation. The grape behind Prosecco, Glera, has yet to be planted in any quantity outside of Italy. Made with organic farming practices. Crisp and clean with notes of lemongrass, lemon zest, grapefruit, and salty minerality.

Pairings: The perfect New Year celebration wine! This is a food-friendly sparkling wine that goes great with antipasto, cured meats, almonds. It's also a natural pairing with spicy Asian food.