



Everyday Club December 2022

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.

2020 Borgo del Tiglio Milleuve Bianco- Friuli-Venezia Giulia, Italy

Borgo del Tiglio, located in Cormons, right in the heart of the Friulian Collio, is arguably one of the world's greatest wine estates and owner/winemaker Nicoa Manfredi, a former pharmacist, is one of Friuli's original trailblazers. He crafts brilliant, chiseled whites built on saline-infused minerality and energy that capture the essence of some of Friuli's most compelling terroirs. "Milleuve" translates as "a thousand grapes," but this wine is actually a blend of five, Chardonnay, Malvasia, Riesling, Friulano, and Sauvignon Blanc; a totally unique proprietary blend, the wine shows great elegance, structure, and personality. Nicola Manfredi champions the local grape varieties of Friuli to create his textured and complex wines. Borgo del Tiglio's Milleuve is a straw-yellow colored wine with golden reflections, it has fresh notes of citrus, white flowers and mineral hints. On the palate it is fresh, juicy, delicate and has an excellent persistence.

Pairings: Pair with pasta, rich chicken or pasta cream sauce dishes, shellfish, mature and hard cheese, lean fish and cured meats