



# UNCORKED BY THE SEA



Cellar Club June 2023

## 2019 Nicosia Monte Gorda Etna Rosso- Sicily, Italy

Sicily is a wonderful source of diverse, high quality red wines. Steadily increasing in popularity over the past few decades, Italy's fourth largest wine-producing region is finally receiving the accolades it deserves and shining in today's global market. Of particular note are the various microclimates of Europe's largest volcano, Mount Etna, where vineyards grow on drastically steep hillsides and varying aspects to the Ionian Sea. The more noteworthy red Sicilian wines that come from the volcanic soils of Mount Etna include Nerello Mascalese and Nerello Cappuccio. They share a racy streak of minerality and bear resemblance to their respective red Burgundies. Cantine Nicosia is one of the original Wineries to settle on Etna, and one of the few still shepherding their own grapes from vine to bottle. In respecting a land that has been in their family for over 120 years, Cantine Nicosia has obtained several organic certifications and are also part of VIVA for sustainability. The famous native Nerello Mascalese and Nerello Cappuccio grapes grown on high-elevation volcanic slopes of Mount Etna produce a rich and complex wine with a great minerality and flavor aromas such as red fruit, herbs, spices and licorice. On the palate, this volcanic wine is well-balanced, with refined tannins and a long balsamic finish. 94 PTS JS

Pairing: Etna rosso's, like pinot noirs, are versatile with food. Poultry, pork, salmon and tuna all go well, as would a wide variety of pastas. Tomato sauces are a natural pairing,

## 2021 Domaine Sigalas Santorini Assyrtiko- Santorini, Greece

The remains of an ancient volcano that erupted around 1600 BC, Santorini is one of the southern Cyclades islands and is most recognized for its white wines made from the fruity and mineral-rich, Assyrtiko. Domaine Sigalas was founded in 1991 by Paris Sigalas. Initially, Sigalas made his wine at the converted Sigalas family home. Sigalas has been a pioneer in the organic viticulture and participated in a government organic farming methods program since 1994. In 1998 a new vinification, bottling and aging unit was built in a privately owned area of Oia, on the northern part of Santorini and they were awarded Wine & Spirits Top 100 Wineries of 2021. This flagship 100% Assyrtiko, is unoaked and comes in at 14.6% alcohol. Ripe and delicious, this big and fruity Santorini is better today for its young fruit than its structure, but there is firmness underneath the initial blast of fruit. It rolls over the tongue and tastes great in its youth. The nose is quite austere, with acidity being the backbone of the wine with aromas of lemons, pineapples, white pepper and wild herbs. The wine is crisp and vibrant with a medium body and long, clean and mineral finish.

Pairings: Pairs well with strong salty cheeses like feta and haloumi. Its match is fried seafood and fried vegetables, as well as grilled fish, oysters, shellfish, and Mediterranean tomato-based dishes.