



UNCORKED BY THE SEA



Everyday Club September 2023

2021 Rosso Riva Destra, Vigna Lenuzza- Friuli Venezia Giulia , Italy

Vigna Lenuzza is a small family winery located in Prepotto engaged in the production of high quality organic wines. Owner and winemaker Daniele Lenuzza is a visionary and creator with a strong passion for winemaking, while his wife Tanika Paris-Lenuzza is the Export Manager with a keen eye for the right opportunities. This winery is organically certified, but more than that, they are organic producers by heart. They have never worked any other way; that is their philosophy. They continue to maintain a strong focus on sustainability and respecting their beautiful environment that they feel fortunate enough to cultivate their legacy in. As small family from Prepotto, Italy producing soulful, genuine organic wines; they feel part of something greater than themselves and they preserve this great passion for the next generations". This cuvée is a "Right Bank Bordeaux" style blend that spends one year in French barrels. It is 50% Merlot, 35% Cabernet Franc, and 15% Cabernet Sauvignon.

Pairings: Lean meats are an excellent pairing and you can pair it with chicken and pork. Tomato-based pasta or sauce dishes work well with this wine, It also pairs particularly well with roasted vegetables and mushrooms, and with gouda cheese, cheddar, parmigiano-reggiano, or goat cheese.

2022 Vigna Lenuzza Friulano- Friuli Venezia Giulia, Italy

Vigna Lenuzza is a young Organic wine producer in Prepotto, carefully working eight hectares of vineyards, with a strong focus on quality. They take time to vinify each very diverse blocks of vineyards separately, in order to fully respect the many micro climates that exist in their valley. With every vintage, they take time and patience to understand the special synergies between climate, soil, grape variety and human touch, helping them to create wines that continue to reflect what is beautiful and pure about their territory. This wine is 100% Friulano/Sauvignon Vert and is golden yellow in color. It is 15% aged in French Oak barrels and 85% aged in Stainless Steel tanks. It is floral, warm, delicate, elegant, and intense on the palate.

Pairings: Ideal with the whole meal, fish dishes, first courses with vegetables, white meat, and cheese. Try this wine with linguine with seafood and risotto with seafood