



UNCORKED BY THE SEA



Everyday Club September 2023

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

2020 Domaine Thet Montlouis-sur-Loire AOC Sec- Loire Valley, France

Domaine THET offers a unique experience of meeting traditional know-how and a new vision of viticulture. Their 10-hectare vineyard is rooted in the smallest appellation of the Loire Valley, in Montlouis-sur-Loire, at the heart of a world-renowned Loire heritage. They produce their wines from Chenin Blanc, a grape variety typical of the limestone soils of the region, and nicknamed Pineau de la Loire. This dry chenin has the Classic refreshing aroma of Chenin from Montlouis. The wine requires a little aeration to fully develop. High acidity, which is well balanced by the ripeness of the fruit. The barrel aging gives important body and silkiness to the wine. It has aromas of apple, acacia, quince, grapefruit, vanilla, butter. The finish is of medium length with a refreshing taste of apple.

Pairings: High acidity and no residual sugar make this wine an excellent pairing with seafood. Salty, sour and umami flavors will go great with this drink. This wine will pair well with salads and lighter meat-based dishes, including Ham, Roast Pork, Chicken Kiev, Grouper, Fish & Chips and Shrimp Scampi.