



UNCORKED BY THE SEA



Everyday Club April 2024

2022 Regaleali Cavallo delle Fate Grillo- Sicily, Italy

Regaleali is a vast Sicilian estate owned by the noble Tasca d'Almerita family since 1837 and best-known for its fine wines. Sicily's viticultural roots are some of the world's most ancient as the area supported vines as far back as five centuries before Christ. Full-bodied and delicately aromatic, Grillo is one of Sicily's most valued white grape varieties. While it is an important ingredient in Marsala, it also makes a delicious dry white on its own or does well blended. Somm Secret—Grillo is a natural genetic cross of Sicily's indigenous Catarratto with Muscat of Alexandria and typically grows well in the gobelet system (bush vines). This wine is produced by blending Grillo grapes picked at different times during harvest. The early harvested grapes instill freshness and hints of minerality, while the grapes harvested later provide structure and depth. A very expressive wine on both the nose and the palate, the 2022 Cavallo delle Fate exhibits notes of nectarine, white melon and citrus, combined with floral notes that culminate in a deep, slightly savory, incredibly enjoyable finish. 91 PTS WE, 91 PTS JS

Pairings: Seafood, raw fish, sushi, fresh cheese platters, buffalo mozzarella, and ricotta. First courses, both fish and vegetables, go perfectly with this wine. Grillo wine is perfect with carbonara pasta.

2022 Guerrieri-Rizzardi Soave Classico Ferra- Veneto, Italy

This vineyard, part of the crus of the Classic area of Soave, is located in a hilly area behind the Soave Castle. It was purchased by the Rizzardi family in 1977 and has always been an integral part of the estate. The soil is rich in volcanic stone and the rows enjoy a favorable southern orientation and exposure to the late afternoon sun. Furthermore, the position and height guarantee the beneficial effects of fresh ventilation. Ferra is only made in the best years for this particular Cru site, it shows depth and richness along with fine orchard fruits and a hint of oak in the background giving a silky and layered finish. This 100% Garganega wine is a bright, rich straw yellow. On the nose, it is fragrant, there are clear notes of cold smoke, ripe pineapple, mango, plus subtle hints of coconut milk and yellow peach, On the palate, it shows medium weight, pronounced yellow fruit, and a delicate finish.

Pairings: White meat, meaty fish: salmon, smoked fish, mushrooms, fish soups, smoked and goat's cheeses, mature hard chesses