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Everyday Club April 2024

2021 Bruni Maremma Toscana Poggio d'Elsa- Maremma, Italy

From Tuscany's Maremma region, a slice of western Tuscany that gets all of the brilliant "Tuscan sun" that makes Chianti so famous plus cooling breezes from the nearby sea. It's sometimes called the "California of Italy" because while Sangiovese (the main grape of Chianti and Brunello) is great here, so is Napa Valley's Cabernet Sauvignon. Here, the Bruni's blend equal parts Sangiovese and Cabernet Sauvignon and aged about 30% of the wine in French oak casks. The name of Poggio d'Elsa is given "in onore della nostra mamma Elsa," in honor of their mother, Elsa Bruni. To this day, Elsa remains the true heart and soul of the estate. This wine is made with 50% Sangiovese and 50% Cabernet Sauvignon. This super-Tuscan red blend shows notable density, gorgeous depth and richness, with soft tannins. Wet stone, fennel, wild herbs, grill smoke, strawberries and cherries all come together on the nose of this wine. A fruit-forward palate offers more red berries offset by crushed stones and herbaceousness. It's loaded with black cherry, plum, and black currant fruit aromas and flavors with a hint of cedar and tobacco for complexity. Juicy like Chianti, rich Cabernet Sauvignon. 90 PTS WE

Pairings: Pairs well with appetizers, all meat dishes and game.

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.