



UNCORKED



BY THE SEA

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2019 Corvina Antolini- Valpolicella, Italy

Since 1992 the Antolini brothers, Pier Paolo and Stefano, have managed the family-owned vineyard, located in a hilly area at Marano in Valpolicella. They decided in the 90s to become producers of Amarone. Antolini produces great wines in a classical style, elegant and always well balanced at the image of their Corvina or Amarone “Moropio”. Corvina is a typical grape from the region Veneto and is used in the blend to produce Amarone. The vines for this Corvina Veronese IGT are between 5 and 45 years old. The manual harvest takes place between the end of September and early October. A part of the grapes are then dried to provide a pleasant roundness to the wine. After the fermentation, part of the wine will age 12 months in oak barrels and stainless-steel tanks followed by 6 months in bottle. After a beautiful, perfumed nose reminding us of blackberry pie, mint, pencil lead & vanilla, you'll discover an excellent, soft and spicy mouthfeel complete with notes of violet, forest fruit, red apple and white pepper touches.

Pairings: Perfect for cured meat and hearty pastas/ grilled meats, red meats, steak tartare, lasagna, and flavored cheese, but also surprisingly easy to drink alone too, making it quite special.

2022 Colina San Ponzio Roero Arneis D.O.C.G.- Italy

Collina San Ponzio (from the name of this hamlet which from Vergne overlooks La Morra) is an ample farmstead, surrounded by vineyards. It was founded by Pietro Balocco, who continued a long tradition with his family in the field of winemaking from the early twentieth century and is now managed by his son Antonino Balocco. They use modern techniques to protect and respect the peculiar characteristics of their grapes. Arneis is a white Italian wine grape variety originating from Piedmont, Italy. It is most commonly found in the hills of the Roero, northwest of Alba. This wine is created from grape of Arneis farmed in the lands located to the left of the Tanaro river, in the area of Roero. Straw yellow color, with a bouquet of exotic fruits, white flowers, fruity, elegant, fresh and lightly bitter in the mouth.

Pairings: Try pairing Arneis with less-intensely flavored dishes such as creamy pastas, pasta with cheese, chicken, turkey, veal, shellfish or fish with creamy or buttery (savory) sauces. It is a great complement to fresh herbs like tarragon.