



UNCORKED



BY THE SEA

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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.

2021 Montenero Pinot Grigio- Sicily, Italy

Montenero Pinot Grigio comes from Sicily. Sicily, the largest island in the Mediterranean, served as a crossroads of ancient civilizations. Today, it boasts one of the most dynamic wine industries in Europe. Although the Greeks brought their advanced winemaking techniques, Sicilians have been making wine since 4000 BC. Its dry, warm climate is characterized by regular sunshine and moderate rainfall, making Sicily a prime candidate for organic farming.

Montenero Pinot Grigio is a fresh floral scent and aroma of spring flowers with hints of spices such as clove and cinnamon. It is characterized by an attractive floral scent of white spring flowers. The taste has a rich fruity aroma of ripe pears, nectarines and orange peel mixed with roasted almonds. On the palate you will feel the taste of pears and hints of exotic spices. This wine offers a complex creamy texture with a gentle refreshing acidity on the finish

Pairings: Italian Pinot Grigio pairs best with light dishes such as Clams, Fish, Prosciutto, Sushi, Chicken Alfredo, Salad, Lemon Chicken, and Antipasto. It is a great aperitif served chilled or in combination with lightly spiced Asian cuisine.