



UNCORKED BY THE SEA



Everyday Club October 2023

2022 Fratelli Alessandria Dolcetto d'Alba- Piedmont, Italy

Fratelli Alessandria produce wines from their own grapes only, and has kept the family-run management. They have a direct and personal relationship with each vineyards and each cask a sort of invisible thread that they wish will reach and move consumers as well. An historic village situated right in between the famous regions of Barolo and Barbaresco, Alba is also the name for the larger wine region surrounding the village. Piedmont is the most famous source of Barbera; those from Asti and Alba garner the most praise. Aged in steel and concrete, all the fruit and fragrance of the Barbera grape emerge to perfection. This wine expresses all the youthful energy and vitality of the region. Fratelli Alessandria's Dolcetto d'Alba is an excellent classic wine, easy to drink, perfect to sip during the whole meal. Characterized by fruity notes of raspberry, red beet and currant, it is excellent to match with typical Piedmont style dishes thanks to its pleasantly tannic mouthfeel.

Pairings: Given the high acidity, fatty foods work beautifully with Barbera wine. Think red meats and even salmon is a gorgeous pairing. Also because of the acidity, Barbera wine pairs well with pasta with a simple pasta in red sauce or a marinara.

2020 Domaine la Manarine Côtes du Rhône Rouge- France

Domaine la Manarine was founded in 2001 by Gilles Gasq, a longtime assistant at Châteauneuf-du-Pape's Domaine Monpertuis. Situated on the distinct terroir known as Le Plan de Dieu, noted particularly for its deep underlying layers of limestone galets, Gasq's vineyards are, combined with the dry climate, perfectly suited to the Grenache and Syrah he grows. The principal Côtes-du-Rhône rouge is made entirely of Grenache, This wine is 100% Grenache and produces a classically spicy, full-bodied wine that speaks clearly of the "garrigue" of the region. Domaine La Manarine practices organic viticulture. Work in the cellar is minimal with little intervention. Fermentations are left to start with indigenous yeasts, with no fining and only a light filtration is utilized if needed. A bit on the bolder side, this dry wine has a nice acidic and tannic touch to the palate. It has notes of red and black fruits with earthy, leathery, and smoky flavors to finish.

Pairings: A medium-bodied red wine like Grenache is possible to pair with a wide range of dishes, from relatively light poultry to more rich meat dishes. Grenache pairs beautifully with foods that have smoky or charred flavors, like savory, grilled meats, smokey BBQ sauces, and even grilled veggies