



UNCORKED BY THE SEA



Everyday Club September 2023

2021 Rosso Riva Destra, Vigna Lenuzza- Friuli Venezia Giulia, Italy

Vigna Lenuzza is a small family winery located in Prepotto engaged in the production of high quality organic wines. Owner and winemaker Daniele Lenuzza is a visionary and creator with a strong passion for winemaking, while his wife Tanika Paris-Lenuzza is the Export Manager with a keen eye for the right opportunities. This winery is organically certified, but more than that, they are organic producers by heart. They have never worked any other way; that is their philosophy. They continue to maintain a strong focus on sustainability and respecting their beautiful environment that they feel fortunate enough to cultivate their legacy in. As small family from Prepotto, Italy producing soulful, genuine organic wines; they feel part of something greater than themselves and they preserve this great passion for the next generations". This cuvée is a "Right Bank Bordeaux" style blend that spends one year in French barrels. It is 50% Merlot, 35% Cabernet Franc, and 15% Cabernet Sauvignon.

Pairings: Lean meats are an excellent pairing and you can pair it with chicken and pork. Tomato-based pasta or sauce dishes work well with this wine, It also pairs particularly well with roasted vegetables and mushrooms, and with gouda cheese, cheddar, parmigiano-reggiano, or goat cheese.

2021 Rinomata Cantina Tombacco Aglianico IGT Del Beneventano- Campania, Italy

For three generations the Tombacco Family has been producing and bottling Italian wines with genuine and intense flavors, in the best wine-making tradition. It is their mission to bring back to light the culture and tradition of good Italian wines. Aglianico is one of Italy's noble grapes which ranks alongside Barolo in quality and why it is often referred to as the Barolo of the south. This wine is clear and complex, with enjoyable hints of cherry and red berries fragrance, followed by a marked vanilla and spicy note. It is elegant and warm, sapid and full-bodied. It has good length and persistence that leaves an enjoyable soft sensation and a pleasant mouth which asks for another sip, with nuances of cherry, plum and spice.

Pairings: Aglianico combines very well with all roasted red meats and aged cheeses. It is a match for rich meats such as prime rib, venison, rabbit, and oxtail. Mushrooms, beans, and kale are all ideal pairings, as well.