



Langhe Favorita DOC

Contrada di Sorano – Serralunga d'Alba

Why We Chose This Wine

Contrada di Sorano is one of the smallest wineries in Barolo. I met this young couple when Cristina and Paolo were not even producing a Barolo yet. I have always wanted to support them from the very beginning. Paolo's father was always working for Fontanafredda and selling grapes. Unfortunately he left the family too soon and his son, who also worked on the tractor for the same winery, decided to start their own label from their very own grapes in Serralunga. They are now one of the smallest wineries in Barolo where you still do the tastings in their very own kitchen. Their love for each other and their wines shows when both of them sit down with you for the tasting every single time. It is a family affair! The labels are also stunning which were designed by a famous local artist Gianni Gallo (also did Vietti's, Vajra's, Bruno Rocca's etc.) and was originally intended for jams. Favorita is a local grape that is the Piemontese Vermentino. Unfortunately for this grape varietal, it has lost popularity to Arneis and is generally very pale with subtle flavors. However, Paolo couldn't help but observe how much flavor and beautiful color and substance there was in the grape skins. He thought it was a shame that such a light simple wine comes from beautiful grapes like these. For this reason he experimented with long maceration times on the skins to see what would come out of it. The result is a home run in my books. This is an extremely interesting version of Favorita coming from one of the most powerful areas of Barolo. Try it and see what you think!

Winemaking

Crio-maceration for 9 days at low temperatures near 3°C. This is followed by maceration on the skins for 10 more days in stainless steel. It is kept in stainless steel vats with temperature control until bottling.

Tasting Notes

Beautiful golden color with intense nose of aromatic herbs, citrus, ginger and pepper. Medium bodied with medium persistence.

Pairing

Charcuterie platters with blue cheese and fruit, fish and Asian chicken salad.

GRAPE VARIETALS

100% Favorita

VINEYARD LOCATION

Località Bruni in Serralunga d'Alba where the soils are cool and fertile

TOTAL PRODUCTION

2,000 bottles (160 cases)

AGE OF VINES

30 years old

DRINK OR HOLD?

Drink

SERVING TEMPERATURE

10-12°C / 50°-54°F





“Insubrico” Metodo Classico Pas Dose 4 grappoli (grape bunches score) Bibenda Tenute Sella – Lessona

Why We Chose This Wine

This summer we were able to go up to the Northern Nebbiolo region of Lessona and visit Tenute Sella on our way to Lago Maggiore which is not far away. My whole family was so warmly welcomed by the winemaker Riccardo despite our lack of punctuality and the kids' incessant need to speak at all times. He took us up to the breathtaking villa at the foot of the mountains where we could see the neighboring region of Valle D'Aosta and the nearby town of Biella. Miles and miles of green rice patties brightened the valley floors while just south in the Langhe the landscape was so much drier. After looking at the old vines up close we went back to see the historical cellar and taste their delicious wines. One of our favorites was a sparkling traditional method Nebbiolo with no added sugar, making it a Pas Dose. The cooler vintage of 2014 gives the wine the perfect crispness. Grapes of Nebbiolo come from the neighboring wine district called Bramaterra. Tenute Sella only has a limited production of 1,000 bottles total and we were lucky enough to order you some.

Winemaking

Destemmed and lightly pressed. Fermentation at low temperatures in stainless steel. Then second fermentation in bottle on lees for 32 months.

Tasting Notes

A sparkling wine with fine perlage and persistence. An intense and enticing nose with citrus and mineral notes and of course fresh baked bread. Its high acidity, citrus and saltiness makes it a refreshing wine to drink throughout an entire meal.

Pairing

Seafood appetizers and mixed grilled fish platters.

GRAPE VARIETALS

100% Nebbiolo

BOTTLES PRODUCED

1,000 bottles (83 cases)

VINEYARD LOCATION

Bramaterra – From reddish brown volcanic soils with high acidity and high quantity of iron

AGE

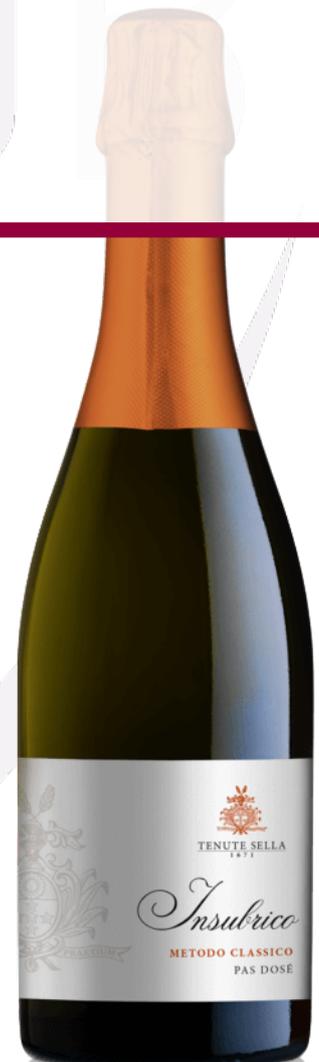
45+ years old

DRINK OR HOLD?

Drink

SERVING TEMPERATURE

8–10°C/46–50°F



La Vedetta – Barbaresco**Why We Chose This Wine**

From the moment Piemontese Marco met his German girlfriend Swantje, their lives changed. Marco, a fresh out of college business major was living the dream by working for international companies around Europe at such a young age. Once he met his German girlfriend, there was a strong calling to go back to his roots in Barbaresco. They decided to throw themselves back into the world of agriculture and winemaking in 2016. Luckily Swantje was up for the challenge of starting an official winery at the family farm, La Vedetta. In a competitive industry where so many winemakers believe that their way is the only way, Marco and Swantje are not afraid to experiment or look for the right answers. Family traditions are not holding them back, allowing La Vedetta wines to be pure honest expressions of the place and their own humble personalities.

Langhe Nebbiolo DOC is a step down on the DOC/G pyramid and allows producers to declassify their wines if needed. Nowadays that rarely happens as the vintages are very good and vineyard management has improved. Langhe Nebbiolos are attractive to winemakers because there are less rules about minimum aging requirements and vineyard positions. Legally it can also include 15% of another varietal! This wine is a fun “easy rider” as Marco describes it, made purely in stainless steel, making it easy to drink on any occasion! It simply comes from the cooler sites on the Barbaresco hill.

Winemaking

Selection of grapes is done in the vineyard and brought back for a short 10 day fermentation and maceration time of 10 days. Malolactic and aging in stainless steel with bottling in Spring.

Tasting Notes

Ruby red color with beautiful nose of red berries and violets. Full and smooth on the palate with just the right tannin and acidity to remind you of the flavors of Langhe.

Pairing

Gnocchi with cheese sauce or ragù, prosciutto panino.

GRAPE VARIETALS

100% Nebbiolo

VINEYARD LOCATION

From the cooler sites of the MGA Cru Ca Grossa in Barbaresco (Tre Stelle)

TOTAL PRODUCTION

3,500 (290 cases)

DRINK OR HOLD?

DRINK

SERVING TEMPERATURE

16-18°C/°60-64°F





“Papà Celso” Dogliani DOCG Slow Wine Selection & 3 Bicchieri/3 Gambero Rosso

Marziano Abbona – Dogliani

Why We Chose This Wine

Marziano Abbona named their most important Dolcetto after his father Papà Celso. Papà Celso was one of the perseverant men of his time who really believed in the capacity and potential of Dolcetto to be a great wine. It was thanks to him, that the vines for Abbona's Dolcetto are more than 50 years old. Celso planted the vines on the “Bricco” the best part of the hill, in the San Luigi area, now known for some of the best Dolcetto in all of Italy.

Although this production is a bit bigger than we are used to, this Dogliani has always been “fuori classe” (a standout!) year after year. If you taste it, you would swear it was aged in oak for its complexity. Most people think of Dolcetto as simple and necessary to drink in the current vintage. That is not the case for Papà Celso. You can age these and be surprised at how well they evolve!

Winemaking

Destemmed and fermented with native yeasts in stainless steel. Cold stabilized and kept in stainless steel after separated from the skins for malolactic fermentation. It stays in stainless steel until spring or summer and is usually sold out just as it is released!

Tasting Notes

Fruity aromas of blackberries, violets and plums as well as red fruits. On the palate it is rich with complexity and keeps its juicy fruity characteristic with bright acid and minerality.

Pairing

Great with mushroom tagliatelle, grilled meats, roasted chicken with mushrooms.

GRAPE VARIETALS

100% Dolcetto

VINEYARD LOCATION

Doliolo in Dogliani

AGE OF VINES

55 years old

DRINK OR HOLD?

Drink

SERVING TEMPERATURE

18–20°C/64–68°F



Tenute Sella – Lessona**Why We Chose This Wine**

This summer we were able to go up to the Northern Nebbiolo region of Lessona and visit Tenute Sella on our way to Lago Maggiore. My whole family was so warmly welcomed by the winemaker Riccardo despite our lack of punctuality and the kids' incessant need to speak at all times. He took us up to the breathtaking villa at the foot of the mountains where we could see Valle D'Aosta and the nearby town of Biella. On the flat areas at the bottom of the hills were miles and miles of rice patties which were bright green, so different than the drier Langhe just a few hours south.

Lessona is one of the lesser known Nebbiolo DOCS in Piemonte. It is a small appellation near Gattinara, Ghemme etc. and Lago Maggiore. Nebbiolo based out of the Lower Piemonte in Langhe like Barolo and Barbaresco, is usually bigger, more powerful and round. It is interesting to taste how Nebbiolo, which they call Spanna, behaves in the acidic sandy soils which come from the former marine basin. Because Lessona tends to be leaner and more aromatic, up to 15% of Vespolina a/o Uva Rara can be added to give it more color and body. Lessona actually used to be considered the most prestigious wines centuries ago for its unique earthy and savory flavors. In fact, the first vintage produced for the estate was 1671! We hope you enjoy this Nebbiolo from Northern Piemonte.

Winemaking

Destemming and then fermentation in stainless steel with an average maceration of about 24 days. It is then aged in large Slavonian oak barrels for 24 months.

Tasting Notes

Garnet red with a nose exhibiting red fruits and spices with a hint of vegetal notes. On the palate it is fresh and vibrant with light tannins. Harmonious with a nice finish.

Pairing

Sausage risotto, meat stuffed cabbage rolls.

GRAPE VARIETALS

80% Nebbiolo (Locally called Spanna) + 20% Vespolina

VINEYARD LOCATION

Lessona – one of the most acidic soils in all of Italy with high iron and manganese giving it its mineral character. Its hill position has a unique mediterranean micro climate that rarely suffers from frost or excessive snow.

AGE OF VINES

30 years old

DRINK OR HOLD?

Drink

SERVING TEMPERATURE

18–20°C/62–64°F





“Melia” Barbera d'Alba Superiore

E. Molino – La Morra

Why We Chose This Wine

First of all, how cool is this label? Second of all, when Sergio Molino said yes to our request I couldn't believe it and I still won't believe it until I see them sent off! This is one of the rarest wines we have ever put in our selection. Sergio from E.Molino is an under the radar producer who still uses an old basket press and old steamed barrels. His father started the winery in the 50s which is now run by Sergio and his sister. He finally just got his own “cellar”, a garage with 2 short rows of barrels after sharing the space with another well known producer from La Morra. He is a well-known enologist and consultant for very good wineries so it seems as though he doesn't want to step on anyone's toes by promoting his own artisan production. For this reason, Sergio tends to downplay his own wines, which is so exciting to us! He still does everything just like his father did, stomping on grapes, macerating in open barrels and punching down by hand. You need to gain his trust, even to make an appointment for a tasting! For me this Barbera is a standout! In a Barolo vintage release tasting early in the year, would you believe that this wine was one of our top picks even when compared amongst the Barolos? This will definitely be a Barbera you will want to cherish, whose complexity and layers of flavors will get you hooked and rethink Barbera. This honestly defines the local term “a Barbera barologgiante” (barolo-like). Unfortunately his 70 year old Barbera vines in the middle of Nebbiolo for Barolo are suffering from Flavescence Doree so we don't know how long this Barbera will be around. Yet another reason to cherish it!

Winemaking

Crushing and de-stemming in open tonneaux, 7 day cold maceration pre-fermentation. 10 days fermentation on the skins (native yeasts) with manual punch downs followed by an additional 5 day maceration post fermentation. 15 months aging in old tonneaux followed by 6 months bottle aging before release.

Tasting Notes

Intense ruby red with fruity aromas of plums, dark cherries and wild berries with violets, roses and graphite in the background. High acid with strong backbone for a Barbera where you can taste a myriad of flavors including tobacco and earth.

Pairing

Charcuterie boards, vitello tonnato, roast beef, cheese filled ravioli, roasted white meat.

GRAPE VARIETALS

100% Barbera

VINEYARD LOCATION

Northeastern facing in La Morra

AGE OF VINES

50 years old

AGING POTENTIAL

Drink or hold

SERVING TEMPERATURE

16-18°C/60-64°

