



Freisa d'Asti DOC

Delinquent – Castagnole delle Lanze

Why We Chose This Wine

We think that the new kids on the block Amanda and Gianni from Delinquent winery have been making outstanding wines for the last few years. Luckily we have good access to these limited quantities such as the Freisa with only 800 total bottles being made! Delinquent's Monferrato Rosso (Nebbiolo) and Grignolino d'Asti have already been featured in previous shipments and because of all the positive feedback, we are excited to try this new release together with you.

Amanda loves this rare red varietal and was thrilled that her dream of making their own Freisa, came true. In order to give this wine some pizzazz, they decided to find an edgy street artist to design the labels. His name is SOLOMOSTRY because he was known for his hard line style of painting monsters at techno parties and drawing behind the DJ stages. The label gives this unique wine a wild attitude that is so uncommon to find in the land of historical and noble estates.

Freisa is a grape that is the only varietal known to have some of the same DNA as Nebbiolo. It was often made and drunk fizzy so it could hide its natural bitterness and was also used for Vermouth in the past. You can imagine why it went out of fashion and nearly disappeared from the scene until recently. There is new wave of more structured, oak aged dry Freisas with a similarity to Nebbiolo.

Winemaking

Delinquent prides themselves on all processes of winemaking being organic. There is a 14 day fermentation and maceration in stainless steel followed by malolactic fermentation aged in wood casks. The Freisa will stay in the used casks for 9 months for aging.

Tasting Notes

Ruby red with a bouquet of wild red strawberries, forest fruits and spice with present tannins with well balanced complexity.

Pairing

Pub food and hamburgers.

GRAPE VARIETALS

100% Freisa

BOTTLES PRODUCED

800 bottles! (66 cases)

VINEYARD LOCATION

Grazzano Badoglio (Monferrato)

EXPOSURE

West

DRINK OR HOLD?

Drink now

SERVING TEMPERATURE

16–18° C/61–64° F





“Le Rapide” Alta Langa DOCG

Roberto Garbarino – Neviglie

Why We Chose This Wine

We met Roberto many years ago when he was just getting started with his own labels. His dream was to make sparkling wines in the land of reds. At the time we might have thought he was crazy but seeing how the times have changed and the local love for sparkling wines has grown, we could say he was a genius! In 2013 Roberto officially launched his winery with just a mere 2,000 bottle production, making him quite possibly the smallest winery in the Langhe!

Years later (just last Spring), while having lunch at a well known baker's home in Alta Langa, I was served this wine with so much enthusiasm by the host. He asked if I knew it and I said, “yes yes! I know Roberto!”. Then we sipped this wine together in good company with fresh made bread and olive oil from Molise. I would like to share his top tier spumante wine with you in the spirit of good friendship and perseverance.

Winemaking

Soft pressing of the grapes with first fermentation taking place in stainless steel vats at a low temperature of 14°C. Second fermentation in bottle where it stays on the lees for 30-40 months.

Tasting Notes

Yellow with pinkish hue, fine and persistent perlage. This wine has a great complexity with aromas of quince, jasmine, honey and bread crust. On the palate it is well balanced with an important structure and finish.

Pairing

Linguine alle Vongole, Garlic shrimp pasta, bruschetta.

GRAPE VARIETALS

Chardonnay & Pinot Noir

VINEYARD LOCATION

High altitude of 480 m

BOTTLES PRODUCED

5,000 (416 cases)

DRINK OR HOLD?

Drink

SERVING TEMPERATURE

6-8°C/42-46°F





“Omaggio a Quintino Sella” Lessona DOC

Tenute Sella – Lessona

Why We Chose This Wine

Tenute Sella has an incredible history that dates back to 1671 when the family first purchased vineyards in the Lessona area of the Northern Piemonte. Lessona was considered centuries ago as being one of the most prestigious wines of Piemonte and possibly all of Italy. In the 1800s the family expanded the estate by purchasing vineyards in the nearby DOC appellation of Bramaterra as well.

Claudio and I (and my family from the US) were able to taste two older vintages of this very special wine this summer on our way up to Lago Maggiore. Deciding on just one was a challenging task. What we did know was that we could not leave without the Riserva Lessona dedicated to an important family member, Quintino. He was an advocate for the unification of Italy, an incredibly cultured member of the family who served as Minister of Education and Minister of Finance during the Resurgence period of Italy. The winery now pays homage to Quintino with this wine which is only made in the best vintages. This would be considered the “Riserva of the Family”. 2011 was a warm year with supple tannins and still holds a fantastic freshness and minerality.

Winemaking

A selection of the highest quality grapes is done both in the vineyard and on the sorting table once in the cellar. Grapes are destemmed and lightly crushed. Fermentation in stainless steel. 26 day of fermentation and maceration. Malolactic fermentation is done in oak the following spring followed by a long aging of 48 months in large Slavonian oak barrels.

Tasting Notes

Brilliant garnet color with nose of delicate spices, incense and ripe red berries and a hint of mint. On the palate, the sensation is both powerful and elegant with fine tannins and bright acidity. Fruity and harmonious finish.

Pairing

Hearty meat dishes, polenta with wild boar or aged cheeses.

GRAPE VARIETALS

85% Nebbiolo called Spanna (min. for the DOC) 15% Vespolina

BOTTLES PRODUCED

1,500 (125 cases)

VINEYARD LOCATION

On the historical vineyards sites on the hills of Lessona where the soils are high in acid. The color of the soil is orangy yellow with high marine sand content

AGE OF VINEYARDS

Average of 50 years old with some up to 80!

DRINK OR HOLD?

Drink now or hold

SERVING TEMPERATURE

16–18°C/61–64°F





“Ca Grossa” Barbaresco 2019 DOCG

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 home 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.

The first Barbaresco was labelled with the single cru Cà Grossa, a small MGA vineyard right behind their beautiful house. No other winery puts this single vineyard name on the label so it is a fun way to discover the personality of the little known cru! Because there are so few grape growers on this hill, La Vedetta's vines benefit from the biodiversity with its surrounding woods and Marco's grandfather's hazelnut trees at the bottom of the hill. By the way, he used to sell those to Ferrero for Nutella!

This 2019 vintage is actually their first debut Barbaresco “classico” release. This means there is no single vineyard mention on the label and could come from a mix of different vineyards. However, this one is still coming from the same cru Ca Grossa but from a newly acquired plot. Although classic Barbarescos are often seen as a step down on the totem pole from the single crus, this has obviously been proven wrong by the beautifully crafted 2019 which we actually preferred! Let us know what you think.

Winemaking

Spontaneous fermentation and maceration for approximately 20 days. Aged in large oak barrels for about 20 months.

Tasting Notes

Garnet red with explosive aromas of red fruits, strawberry jam and beautiful pepper which is carried over to the palate in a lean yet intriguing manner. The tannins are present but silky and with a nice persistence.

Pairing

Risotto cacio pepe with hazelnut, pepper sausages with mashed potatoes.

GRAPE VARIETALS

100% Nebbiolo

VINEYARD LOCATION

MGA Cru Cà Grossa*

BOTTLES PRODUCED

2,500 (125 cases)

AGE OF VINES

30 years old

DRINK OR HOLD?

Drink

SERVING TEMPERATURE

18°C/65°F



Azelia – Castiglione Falletto**Why We Chose This Wine**

I thought it would be fun to put two different classic Barolos in the selection from the 2018 vintage because they have similar stories yet taste so different. One is from the West while this one comes from the East. Lorenzo (5th generation) and his father Luigi are meticulous about every step of the process from the work in the vineyard to the cellar and winemaking process, resulting in polished wines that speak the terroir.

2018 was a tough year for many producers because of the rain early on in the growing season. Although the 2018 Barolos are drinking beautifully, there will be no special riserva made from their 120 year old vineyards this year. The good news is that when they don't make riservas, the complex fruit from the old vines goes into this classic Barolo! A tough year doesn't mean it is bad, it just means that you have to trust in the quality producers that you love and know that they will come out with a top notch product even if the yields are low.

This Barolo has a great quality price ratio which includes old vine grapes coming from Serralunga and Castiglione Falletto. I chose this wine for its drinkability and finesse. It is so delicate that I think you could drink this at any time with or without food and not necessarily with the usual heavy dishes. You don't need to overthink the perfect occasion for drinking this Barolo but instead you can make the act of opening it, the special occasion!

Winemaking

Fermentation / maceration for 40 days with submerged cap and native yeasts. 24 months of aging in large oak barrels.

Tasting Notes

Pronounced nose of dark cherries, dried wildflowers and lavender. On the palate it is sleek with a delicate yet present tannic grip ending with a savory salty persistence.

Pairing

Grilled meats or agnolotti al pin roasted meat juice.

GRAPE VARIETALS

100% Nebbiolo

VINEYARD LOCATION

7 different parcels within the towns of (70% Serralunga d'Alba and 30% Castiglione Falletto)

AGE OF VINES

50 years old – 120 years old in this vintage when there was no riserva made.

DRINK OR HOLD?

Drink

SERVING TEMPERATURE

16–18°C/62–64°F





“Bricco Rocca” Barolo 2017 DOCG

E. Molino – La Morra

Why We Chose This

You won't find much information on this winery or their wines online, let alone find these wines available in the US. Sergio Molino from E.Molino is running his father's winery and just found a small garage like cellar where he can finally age just his wines the way he wants. He uses an old basket press and old casks. Sergio is a tough guy to get a hold of and this year I was lucky enough to have a tour and tasting at the “winery”. When I posted the pictures, many collector friends got jealous and upset that I was able to go and they hadn't even had replies from their emails. This shows how particular and hard it is to have any contact at all. Sergio is a friendly reserved man who is not into the frills and glamour of winemaking yet those in the Barolo know, are secretly searching for these under the radar wines. Bricco Rocca is also a nearly heard of MGA cru for Barolo in La Morra. It is on the lower part of the hill near the main road running into Barolo making it more similar to the soils of Castiglione Falletto. Acreage is small, yields are low and there is something magical about these wines. When I was at a main wine event where the new vintages were presented, it was just one of those days where nothing made me go WOW.. except the wines from E.Molino! I feel so lucky to have enough wines for the club and introduce you to this winery. We will also have a yearly allocation so if you like the wine, you know where to find it!

Winemaking

Pressed in an old basket press. Aged in neutral old barriques (which were made with steam rather than flame) for at least 18 months.

Tasting Notes

Unusually darker and deeper than your average La Morra Barolo, the nose shows plum, cherry and potpourri. On the palate it is grippy, juicy and full bodied. It is energetic and will change as it sits in the glass.

Pairing

Something smoky like ribs.

GRAPE VARIETALS

100% Nebbiolo

BOTTLES PRODUCED

Approx. 1,700 (140 cases)

VINEYARD LOCATION

MGA Cru Bricco Rocca

AGE OF VINES

70 years old

DRINK OR HOLD?

Drink or hold

SERVING TEMPERATURE

18°C/65° F Needs air or decanting

