

MARCH 2022 CLUB SELECTION



2018 IL BOTOLO BARBERA D'ASTI DOCG, PIEDMONT, ITALY

Il Botolo is located on the hills of Nizza Monferrato, in the heart of Piedmont. Named after the little dog who lives on the estate, the winery was founded in 2007 by Roberto de Silva, an entrepreneur from Monferrato who combined his dream to create quality wines with his love for the region and its culture. Together with his wife/winemaker Diana de Silva Bracco, the couple continues to manifest their commitment to excellence, producing wines from their fifteen hectares of vineyards in Colombaro and Le Coccole.



Barbera has been cultivated for over five hundred years, and is a leading grape variety in Piedmont, considered the "capital" of Barbera cultivation. In 2014 the vineyards of Monferrato became part of the UNESCO World Heritage Sites. We were so taken with Il Botolo's 2016 Barbera Nizza, that we featured it last month as part of our Red Cellar Trio, and we jumped at the opportunity to share its "little sister" as one of our March Monthly Club selections.



This bottling is 100% Barbera from 25+ year-old vines. The clusters were hand-harvested and fermented entirely in stainless-steel tanks. The resulting wine was aged for 5 months in stainless-steel and an additional 2 months in bottle, resulting in an intensely aromatic, well-balanced and approachable medium-bodied red.



Ruby red with concentrated aromas of tart red fruit, dried herbs and a hint of licorice. The palate shows brandied cherries, sour blackberry fruit and garrigue. The finish is long and elegant with a touch of spice and nicely balanced tannins. If you are not familiar with Barbera this charming red is a fine introduction.



MIXED AND RED SELECTIONS

■ RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30



■ SUGGESTED RECIPE: Fusilli with Fennel Sausage

MARCH 2022 CLUB SELECTION



2020 YOHAN LARDY 'LES BRUYÈRES' BEAUJOLAIS-VILLAGES BLANC AOP BEAUJOLAIS, FRANCE



In 2011, Yohan Lardy returned to his native village of Fleurie after spending almost a year in Chile, working harvest and winemaking. The following year he started his eponymous domaine with 2 hectares of old vines—planted in 1911 and 1950—on the heights of the Moulin-à-Vent appellation in the prestigious plot called "Les Michelons". At just 27 years old, Yohan is completely submersed in winegrowing. He is the fifth generation of a Beaujolais winemaking family, and both Yohan's father Lucien and sister Laura make wines under their own names.



Today, the estate consists of 7 hectares of vineyards. The fruit for this bottling was sourced from a plot of organically farmed Chardonnay located near Fleurie. The grapes were hand-picked and immediately pressed; the juice was barrel fermented at a low temperature with no SO2 using native yeasts, and then aged on fine lees for 6 months in stainless steel tanks.



Bright golden robe. Inviting aromas of ripe stone fruit set against chalky minerality. The palate is fresh, crisp and pure, showing an exotic medley of flavors: yellow peach, quince and dragon fruit, tempered with a charming floral note. Beautiful texture all the way through with mouthwatering acidity and a bright, juicy finish. A beautiful example of Chardonnay's potential for both delicacy and complexity!



MIXED AND WHITE SELECTIONS



- RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70
- SUGGESTED RECIPE: Pecorino-Crusted Chicken with Mushroom Salad

MARCH 2022 CLUB SELECTION



2018 LAS ESTELAS 'ALTO DE LAS PIEDRAS' MALBEC, TUPUNGATO MENDOZA, ARGENTINA

In 1940, Argentine Dr. Hector Perinetti acted on a longing to reconnect with his family's wine roots in Piedmont, Italy. He bought land in the high reaches of Tupungato, the northernmost section of Mendoza's Uco Valley, which he planted to Sémillon, thus founding Finca Mangato. Years later, his son, Dr. Hector Perinetti Jr., at the urging of his wife (also from a winemaking family) planted Cabernet Sauvignon, Merlot and, at its pinnacle—more than 4,200 feet above sea level—Malbec.



Today, third generation winemaker Estela Perinetti uses her family's 28 hectares of vineyards for her own wine label: Las Estelas. The name honors 3 generations - her mother, Maria Estela Armando, her grandmother, Fortunata Stella, and of course Estela herself. Perinetti's winemaking acumen spans the globe and includes over 20 years' experience working for the renowned families of Barons de Rothschild and the Catenas, leading (among others) the Escorihuela, Bodegas Caro, La Posta and Luca projects. "I came to the wine world through heritage, but also through love," she says. "The culture and complexities of wine caught me early on. Why I decided to start Las Estelas is simple. Having worked many terroirs around the world, and having made wines from innumerable vineyards throughout Mendoza, it was time to dedicate myself to my own vineyard in my preferred terroir, that of El Peral (the 'pear tree') in Tupungato."



Estela chose the stoniest and highest plots to produce this complex wine. The grapes were fully de-stemmed and crushed. A 3-day cold maceration preceded fermentation in stainless-steel tanks. The must saw an extended maceration before being carefully pressed. The resulting wine was aged for 10 months in a combination of 20% new French oak, 60% second used barrels and 20% stainless steel.



Opaque, dark plum robe with ruby rim. Enticing aromas of dark and blue fruits mingled with gravely earthiness. The palate is bursting with ripe blackberry, blueberry, cassis and plum skin. Sophisticated with ample acid, finely polished tannin and a gracefully tapering finish.



RED SELECTION

■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70



■ SUGGESTED RECIPE: Skirt Steak with Chimichurri Sauce

MARCH 2022 CLUB SELECTION



2020 CLAUDIO MORELLI 'LA VIGNA DELLE TERRAZZE' BIANCHELLO DEL METAURO DOC, MARCHE, ITALY



Claudio Morelli is a winemaker in the little coastal town of Fano in the Marche, where his family has been farming fruits and vegetables since the 1930s. In the 1950s, virtually all the farms in the area began focusing nearly exclusively on winegrowing, recovering and cultivating several native vines—and Bianchello in particular. This ancient varietal (also known as Biancame) is now grown exclusively on the hills overlooking the Metauro river. Today, the estate consists of 400 olive trees and nearly 22 hectares of vineyards planted to Bianchello del Metauro, Sangiovese, Montepulciano, Cabernet, and Vernaccia Rossa, in six distinct vineyards.



Morelli's La Vigna delle Terrazze is made from 100% organically farmed Bianchello. The fruit for this bottling comes from a terraced vineyard near the Adriatic Sea. This unique terroir is influenced by the Bora and Mistral winds that deposit sea salt as they move through the vineyards, and by the warm and dry Garbino wind that blows up the coast from northern Africa, encouraging optimal ripeness.



After harvest, the grapes underwent cryomaceration on the skins and low temperature fermentation in stainless steel with selected yeasts for 20 days. The wine was aged for a total of six months (3 months on the lees) in stainless-steel tanks and saw gentle filtration prior to bottling.



Pale yellow with a hint of green. Delicate aromas of citrus and spring flowers. The palate is both fresh and savory, showing grapefruit, pineapple and melon with notes of sage and tarragon, punctuated with a delicate saline minerality. An artfully balanced wine with a delightfully persistent finish.

WHITE SELECTION



- RETAIL: \$18.00
WINE CLUB MEMBER: \$15.30
- SUGGESTED RECIPE: [Seafood Stew with Saffron Zabaglione](#)