

Wine Club Tasting Notes

San Lorenzo Montepulciano

The vineyards from which San Lorenzo is produced are located on two estates in the Osimo and Ancona areas. The nature of the soils is predominantly clayey and calcareous. With its outstanding impact in terms of favour and the enfolding warmth of its rounded tannins, it is a wine which is intended to express all the potential of the combination between its terroir and the Montepulciano varietal. These characteristics are augmented by the contribution from the oak lasks which are kept in the picturesque cave at Osimo, in which San Lorenzo is aged.

"San Lorenzo" features a deep, vibrant ruby red color. On the nose, it stands out for its intense aromas of ripe red fruits, such as cherries and plums, with slight spicy notes and a hint of vanilla, the result of careful aging in oak barrels. The tasting reveals a full-bodied and round palate, balanced by significant freshness and soft tannins that lead towards a persistent and pleasantly harmonious finish.

*Varietal: 100%
Montepulciano
13.5% ABV*



October 2024

THE WINE VAULT

Wine Club Food Pairing

Beef and Mushroom Skillet

- 1 lb (450g) ground beef
- 8 oz (225g) mushrooms, sliced
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 tbsp olive oil
- 1 tbsp soy sauce
- 1 tsp dried thyme (or 1 tbsp fresh thyme, chopped)
- 1/2 cup beef broth
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish, optional)

- Heat the olive oil in a large skillet over medium heat. Add the ground beef and cook until browned, breaking it up with a spoon as it cooks. Drain any excess fat if needed.
- Add the chopped onion and sliced mushrooms to the skillet. Cook for about 5 minutes, until the onions are translucent and the mushrooms are tender.
- Stir in the minced garlic, soy sauce, and dried thyme. Cook for an additional 1-2 minutes until the garlic is fragrant.
- Pour in the beef broth and stir to combine. Let it simmer for about 5 minutes, allowing the flavors to meld and the sauce to slightly thicken.
- Season with salt and pepper to taste. Garnish with fresh parsley if desired.

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Wine Club Tasting Notes

Villa Sparina Gavi

A supreme expression of Gavi made using only Cortese grapes grown in the commune of Gavi. Fresh yet age-worthy, this unique wine is the result of blending quality, winemaking, design and lifestyle. This wine is fermented at controlled temperatures for three weeks in stainless steel tanks.

Bright yellow color, delicate bouquet of dried pineapple and peach. Full and rich in flavor, yet mineral and refreshing. Fine aromatic flavor to the end.

*Varietal: 100% Cortese
12.5% ABV*



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Wine Club Food Pairing

Herbed Goat Cheese Salad with Lemon Vinaigrette

For the Salad:

- 4 cups mixed salad greens (such as arugula, spinach, and baby greens)
- 1/2 cup cherry tomatoes, halved
- 1/4 cup red onion, thinly sliced
- 1/4 cup cucumber, sliced
- 4 oz (115g) goat cheese, crumbled
- 1/4 cup toasted pine nuts or walnuts (optional)

For the Lemon Vinaigrette:

- 1/4 cup extra-virgin olive oil
- 2 tbsp fresh lemon juice
- 1 tsp Dijon mustard
- 1 tsp honey or maple syrup
- 1 clove garlic, minced
- Salt and black pepper to taste
- In a large bowl, combine the mixed greens, cherry tomatoes, red onion, and cucumber.
- In a small bowl or jar, whisk together the olive oil, lemon juice, Dijon mustard, honey, minced garlic, salt, and black pepper until well combined.
- Drizzle the lemon vinaigrette over the salad and toss gently to coat the ingredients evenly.
- Top the salad with crumbled goat cheese and toasted pine nuts or walnuts if using.

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Wine Club Tasting Notes

Zenato Alanera

Alanera is a tribute to Sergio's legacy of bringing understanding, wisdom and rigorous work to viticulture in Valpolicella. Alanera's Three Swallows serve as symbol to these landscape elements as well to its trio of native grapes: Corvina, Rondinella and Corvinone.

Grape-drying comes naturally here, and in typical Veronese style, the appassimento process of partially drying grapes prior to fermentation achieves the desired effect of concentrating flavors and aromas.

On the nose, you will find flavors of dried and fresh cherries, coffee and sweet tobacco, supported by fresh acidity and soft tannins. On the palate, a fulsome Corvia, savory with mineral taste from the sharp tannins that bestow a pleurably long finale.

*Varietal: 55% Corvina, 25% Rondinella, 10% Corvione and 10% Cabernet Sauvignon and Merlot,
13.5% ABV*



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Wine Club Food Pairing

Herbed Pork Tenderloin

- *1 lb (450g) pork tenderloin*
- *2 tbsp olive oil*
- *2 cloves garlic, minced*
- *1 tbsp fresh rosemary, chopped (or 1 tsp dried)*
- *1 tbsp fresh thyme, chopped (or 1 tsp dried)*
- *1 tbsp fresh parsley, chopped (or 1 tsp dried)*
- *1 tsp Dijon mustard*
- *Salt and black pepper to taste*
- *1/2 cup white wine or chicken broth (optional, for deglazing)*
- Preheat your oven to 400°F (200°C).
- Pat the pork tenderloin dry with paper towels. This helps to get a good sear.
- In a small bowl, mix the minced garlic, rosemary, thyme, parsley, Dijon mustard, salt, and black pepper. Rub this mixture all over the pork tenderloin.
- Heat the olive oil in an ovenproof skillet over medium-high heat. Add the pork tenderloin and sear on all sides until golden brown, about 2-3 minutes per side.
- Transfer the skillet to the preheated oven and roast for 20-25 minutes, or until the pork reaches an internal temperature of 145°F (63°C).
- Remove the pork from the oven and let it rest for 5-10 minutes before slicing. This helps the juices redistribute and makes for a juicier pork.
- While the pork is resting, you can deglaze the skillet if you like. Place the skillet back on the stove over medium heat. Add white wine or chicken broth and scrape up any browned bits from the bottom of the skillet. Simmer for a few minutes until slightly reduced.
- Slice the pork tenderloin and serve with the pan sauce if desired.

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Wine Club Tasting Notes

Zenato Lugana

Made from 100% Trebbiano di Lugana harvested from the San Benedetto parcel on the south shore of Lake Garda. The grapes are fermented in temperature-controlled stainless steel tanks and refined for six months before being released.

Pale lemon-green in color, San Benedetto Lugana offers appealing notes of peaches, citrus, bananas, and herbs, which are underscored by crisp acidity and supple body on the palate.

*Varietal: 100% Trebbiano di Lugana
13.5% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Mediterranean Stuffed Zucchini Boats

- 4 medium zucchini
 - 1 cup cherry tomatoes, halved
 - 1/2 cup black olives, sliced
 - 1/4 cup red onion, finely chopped
 - 1/4 cup crumbled feta cheese
 - 1/4 cup fresh parsley, chopped
 - 2 cloves garlic, minced
 - 2 tbsp olive oil
 - 1 tsp dried oregano
 - Salt and black pepper to taste
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- Preheat your oven to 375°F (190°C).
 - Cut the zucchini in half lengthwise and scoop out the seeds with a spoon to create boats. Place the zucchini halves on a baking sheet, cut side up.
 - In a medium bowl, combine the cherry tomatoes, black olives, red onion, crumbled feta cheese, chopped parsley, minced garlic, olive oil, dried oregano, salt, and black pepper. Mix well.
 - Spoon the Mediterranean mixture evenly into each zucchini boat, packing it in slightly.
 - Place the baking sheet in the preheated oven and bake for 20-25 minutes, or until the zucchini is tender and the topping is slightly golden.

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