

MACCH

WINE COLLECTIVE

selected by Jacqueline Pirolo

MACCH

IALINA

IALINA

MAY 2021: ISLAND WINES

This month's theme is ISLAND WINES. Kick back, close your eyes, and imagine Mediterranean Sea breezes blowing through native grapes growing in volcanic soil.

Then, open a bottle, slightly chilled, and taste the stellar minerality that the land and sea has created. Perfect for drinking in Miami.

At Macchialina, all wine is served at cellar temperature. We suggest the same for your bottles at home. In this humidity, in this heat especially, you want a chill on the bottle no matter the color.

In this box, each bottle comes from a very small production of a native varietal. They have been influenced by salt and sun, and they'll pair well with seafood. As the old saying says,

"what grows together, goes together."

Cheers to island wines.

Remember there is always more! Shoot me an email if you'd like to purchase another bottle (or case) of something in your pack that you loved.

jacqueline@macchialina.com. Thank you!

#MacchInMyGlass

WINE 101

Don't serve white wine too cold, don't serve red wine too warm and you'll be able to taste every nuance of flavor.

The ideal cellar temperature is between 55-59 degrees.

We follow this idea closely at Macchialina!

KITCHEN NOTE

Don't serve food ripping hot. You'll taste more flavor at room temperature.

Pirolo's Pomodoro Sauce:

Fresh tomatoes are peeled, de-seeded and simmered for 45 minutes. Flavored with a garlic and basil oil. Enjoy.

#MacchAtMyHouse

MACCH
ALINA

ANTONELLA CORDA
NURAGUS DI CAGLIARI 2018

Producer: Antonella Corda
Name: Nuragus di Cagliari
Variety: 100% Nuragus
Vintage: 2018
Location: Serdiana, Sardinia, Italy
Follow: @cantina_antonella_corda

Antonella Corda took the reins of this winery in 2010 after attending school to become an agronomist. She grew up in a family of winegrowers that spans generations and founded her own with vineyards she inherited from her grandfather. She has been inspired to succeed in this business by her father, but her love for the land comes from her mother.

"Cultivating the soil means adding value to its fruits without exploiting it," says Antonella.

The Nuragus grape is intertwined with Sardinian identity and was once one of the most planted vines on the island. Some sources believe the grapes may have been cultivated on the sides of the Nuragus, an ancient edifice. This Nuragus expresses Sardinia's two faces: land and sea. This fresh, balanced wine is distinguished by characteristic flavor. Serve chilled.

MACCH
ALINA

ANTONELLA CORDA
VERMENTINO DI SARDEGNA 2018

Producer: Antonella Corda
Name: Vermentino di Sardegna
Variety: 100% Vermentino
Vintage: 2018
Location: Vermentino di Sardegna DOC, Sardinia, Italy
Follow: @cantina_antonella_corda

Antonella Corda took the reins of this winery in 2010 after attending school to become an agronomist. She grew up in a family of winegrowers that spans generations and founded her own with vineyards she inherited from her grandfather. She has been inspired to succeed in this business by her father, but her love for the land comes from her mother.

"Cultivating the soil means adding value to its fruits without exploiting it," says Antonella.

The Vermentino grape is Sardinia's most common white-wine grape, and the largest appellation on the island. This bottle of Vermentino brings the Mediterranean garden bouquet with orange, grapefruit, lemon blossoms, sage, and capers. Tingling acidity brightens its warmer, softer tones, and it pairs well with salty appetizers and fish.

Serve chilled.

MACCH
ALINA
BURA-MRGUDIC
'FRESH' PLAVAC MALI 2020

Producer: Bura-Mrgudić
Name: Fresh
Variety: 100% Plavac Mali
Vintage: 2020
Location: Pelješac Peninsula, Dalmatia, Croatia
Follow: @buramrgudic

The complex coastal area of Croatia on the Adriatic Sea has been a wine producing area for over 2,000 years. The Bura family has one of the longest traditions of winemaking in Croatia spanning over sixteen generations, since the year 1410.

Fresh is named for its vibrant, youthful example of Plavac Mali. This small, dark-skinned grape, native to the Pelješac Peninsula, creates one of Croatia's most full-bodied and age-worthy wines. Plavac Mali, it was learned in the 1970s is a descendant of Zinfandel.

This ultra-fresh version is light-to-medium in body, with high aromatics made up of a dark, but bright and vivacious, fruit bouquet of black current, dark cherry, a touch of chalkiness, and Dalmatian herbs. The palate gives you those typical Plavac Mali tannins paired with a ton of fruit and minerality.

Serve slightly chilled.

MACCH
ALINA
CARDEDU
'PRAJA' MONICA 2019

Producer: Cardedu
Name: Praja
Variety: 100% Monica
Vintage: 2019
Location: Sardinia, Italy

The Cardedu estate is located on the Southeast coast, in the most mountainous, and least populated place on the island of Sardinia. The Loi family's vineyards are filled with native grapes, and while they don't use herbicides or pesticides, they don't call themselves natural wine producers, in fact they are considered one of the better known traditional producers on the island.

The Monica varietal is found nearly exclusively in Sardinia, though it's thought to have Spanish origins from when the medieval kingdom of Aragon ruled the island. The vineyard source of this Monica is considered true country wine, and might be what you'd receive in the old country when pulling up to a winery on a horse to fill up a jug.

Praja is dry, gently tannic and rustic with earthy notes. Serve slightly chilled as an aperitivo or with lighter meals of seafood or vegetables.

MACCH

ALINA

CARUSO E MININI
INZOLIA 2018

Producer: Caruso e Minini
Variety: Inzolia
Vintage: 2018
Agricultural Technique: Organic
Location: Sicilia, Italy
Follow: CarusoeMinini

What began as an investment of growing grapes to sell to nearby Marsala factories in the 1800s has since been passed through several generations until Nino Caruso finally decided to begin making and bottling his own wine in the mid 1900s. In 2004, Stefano Caruso joined forces with Mario Minini to launch the present-day winery, producing wines from indigenous Sicilian varietals. The area is rich in large stones known as cuti, giving a distinct minerality to the grapes grown on them. A wonderful bouquet of peach and white flowers with a crisp minerality perfect for a mushroom pasta or grilled branzino. Served chilled.

MACCH

ALINA

DOLORES CABRERA FERNANDEZ
'LA ARAUCARIA' ROSADO 2019

Producer: Dolores Cabrera Fernandez
Name: La Araucaria
Variety: 100% Listan Negro
Vintage: 2019
Location: Tenerife, Canary Islands, Spain
Follow: @bodegalaaraucaria

After years of selling grapes to larger producers, Dolores Cabrera founded her own winery in 2013, in the heart of the Valle de la Orotava in Tenerife, the largest of Spain's Canary Islands.

The native grapes are Listan Negro. Plantings of Listán Negro are concentrated in the unique volcanic terroir of the Canary Islands, and vines are planted in small pits that are dug out of the ash-based soils. These pits look like the surface of the moon, they capture moisture and also provide some shelter from strong, dry winds. Listán Negro thrives in these volcanic soils and is not found in this form in quantity anywhere else in the world.

The 2017 'La Araucaria' comes from 100-year-old vines grown on Mount Teide, hand-harvested and destemmed, fermented in tank and aged in barrel. Fresh and soil-reflective, the wine is a benchmark for Listan Negro.

Serve slightly chilled.

MACCH
CALINA
DOMAINE COMTE ABBATUCCI
'CUVÉE COLLECTION ROUGE' 2013

Producer: Domaine Comte Abbattucci
Name: Cuvée Collection Rouge "CN"
Variety: 100% Carcajolu-Neru
Vintage: 2013
Location: Corsica, France
Follow: @domainecomteabbattucci

Carcajolo Nera (Carcajolu-Neru) is a grape native to Corsica that was abandoned to the point of near extinction before Jean-Charles Abbattucci defended its tradition. He worked for decades to produce vines from cuttings of indigenous grapes, sourced high up in the mountainous interior of the island.

He's adored far and wide, not only because of his lineage to a French Revolutionary hero, but also because he is known to drive his tractor out to his vineyards and play traditional Corsican polyphonic songs over loudspeakers to keep the plants happy. After the harvest he'll do the same in the cellar while his grapes ferment and come of age.

All fruit is harvested by hand and stomped by feet. His wines are biodynamic, and he has a poly-culture ecosystem in place, complete with herds of sheep foraging through his vines, groves of olive trees on ancient terraces, and untouched forests. This juice is a labor of love.

Serve slightly chilled.

MACCH
CALINA
DOMAINE SANTAMARIA
'PATRIMONIO ROUGE' 2014

Producer: Domaine Santamaria
Name: Patrimonio Rouge
Variety: 100% Nielluccio
Vintage: 2014
Location: Corsica, France
Follow: @domaine.santamaria

Nielluccio is Corsica's native Sangiovese grape in the appellation of Patrimonio. This bottle of Patrimonio Rouge is 100% Nielluccio grapes from a parcel of 25-year-old vines that sit near a lake that cools off the hot afternoon sun.

The majority of Patrimonio vines are located on the coast of the Gulf of Saint-Florent, whose clear blue waters attract crowds of tourists in the summer. As a result of this ready-made consumer base, only a small percentage of Patrimonio wine ever leaves Corsica.

Thomas Santamaria is the 6th generation of his family to farm this estate. He maintains strict organic farming principles, biodynamic treatments, as well as following the lunar cycle for all vineyard work.

Serve slightly chilled.

GARALIS
'TERRA AMBERA' 2020

Producer: Garalis
Name: Terra Ambera
Variety: 100% Muscat d'Alexandria
Vintage: 2020
Location: Lemnos, Greece
Follow: @garaliswinery

Wine has been made on Lemnos for centuries. Even Homer mentions the high quality of the island's wines in the Iliad. Hard to get better ancient Greek street cred than that, but also Hesiod and Aristotle praised the wines of the "Lemnia vine". We agree.

Terra Ambera is a natural, aromatic, orange wine made from the Muscat of Alexandria grape. The juice has five days of skin contact in a stainless-steel tank and undergoes spontaneous fermentation. An orange wine, by definition, sits with its skin, seeds, and sometimes stems for a period of time to macerate. The longer this maceration lasts, the darker the color will be, sometimes appearing orange.

This wine is an excellent place to start with skin-contact whites, or orange wine. It's light, mouthwatering, and easy to drink on its own or with lighter fare. Serve chilled.