MARCH 2021: WOMEN IN WINE
This month we travel through Italy, top to bottom, and to Germany and Spain to celebrate WOMEN IN WINE. Each of these bottles tells its own story, but they all align with a love and respect for the earth and for the future. These bottles are a singular result of work meant to celebrate the life inside each grape. With big flavors, high acidity, a little sediment and a slight chill, we hope you enjoy each choice. These super women are carving their paths, sometimes by hand with a sickle, and inspiring more and more vintners in these historic regions to follow suit. By honoring the land, they ensure we'll have these bright varietals for years to come, let's drink to that.

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
Cheers and thank you!

#MacchInMyGlass

The oldest winery that we know of is Armenian, dating to 4100 BCE. However, the Phoenicians spread wine around the Mediterranean in the tenth century BCE, introducing the drink to the ancient Greeks, who in turn inspired the Romans to become wine fanatics and grow grapes across their empire. We owe our modern wine culture to each of them.

KITCHEN NOTE
This month enjoy this luscious Coffee Cake by Alix Furjanic. A study on cravings, she really wanted that perfect, delicious, sour cream cake, with brown sugar laced through it, brown butter icing, and that nutty coffee flavor. So, she made it!
Enjoy the morning after you've consumed all this wine with a nice cup of coffee!
Stay tuned to @thecrumbchronicle and @macchialina for Alix's next Pop-Up!

#MacchAtMyHouse
In the Austrian wine game, Barbara Ohlzelt is taking everything and everyone by storm. Barbara is quiet, determined and impactful, and her wines are defying what Grüner's have always been expected to be. "Zobinger" is named after Barbara's home village, and along with smokiness, green apple, minerals and fresh herbs, she packs acidity, energy, and a sense of place into this wine. She does it by farming in lesser-known places than those traditional of the Kamptal denomination, and by forging forward into the future of what Austrian wine can be. A liter of goodness- serve chilled, enjoy the delicacy that she has brought to this varietal.

What is Pet-Nat? Although it may be a style gaining in popularity, it's far from being the new kid on the block, it actually dates back pre-Champagne. The wine is being bottled before fully completing its first fermentation allowing carbon dioxide to be produced by the natural sugars found in the grapes. Pet-Nat production is extremely variable and can be hard to control requiring a level of expertise on the winemaker's part. The end result is a raw, rustic, lively wine reflective of the terroir it came from.
Catherine Le Goeuil's courage is just one of the reasons she has become a pioneer in Cairanne, a little-known hilltop town, and home to some of the finest Grenache based red wines in the Rhone Valley. In 1993, with little experience and great determination, she and her family bought a six-hectare domaine. Soon after implementing one of their first chemical treatments on the vines, Catherine became very ill. The viticultural direction for the domaine became instantly clear. In her mind, farming as naturally as possible was the only way to go. Her devotion to organic and biodynamic farming, which she has been championing in France, is what has earned her some notoriety as a creative rebel of the best variety. She'll give the credit to the soil for the finesse and approachability of her wines, but it is her technique and grit that adds to the charm.

Cairanne belongs to the Côtes du Rhône Villages appellation and is widely regarded as the star among the seventeen villages that have the right to use this designation.

Serve slightly chilled.

The Durello grape is grown in the Ronca region of Italy, on volcanic land, in between Verona and Vicenza in the hills of the Lessini Mountains. The word roncâ comes from the Latin "runcare", originally meaning "to clear the land," but over time the word became "land turned over with a pruning hook." Today, a similar knife with a curved blade is used to tend the 30-year-old vines.

This creamy, citrusy, complex sparkling white wine begins in the summer sun, is hand harvested, fermented with stems on, and in their own words, "every step of the process has only one purpose: to distill the richness, the generosity, the history and the beauty of our hills in the glass of wine you are going to taste."
Santa Giustina is the kind of Italian winery that hipster dreams are made of. Situated in a 1,000-year-old town in the foothills of the Alps, but using modern minimal-intervention practices and polyculture (a form of agriculture in which more than one species is grown at the same time and place in imitation of the diversity of natural ecosystems) to create a biodynamic product.

The Ortrugo grape is native to Emilia Romagna. The variety was once almost wiped out in favor of Malvasia, although a push from local producers in the late 20th Century has led to Ortrugo now being one of the most planted varieties around its hometown of Piacenza in the northwestern corner of Emilia-Romagna.

Santa Giustina hand-harvests the Ortrugo at maximum ripeness, then it's pressed in clusters and rested at a low temperature before fermentation. Goals right? In the end this well-balanced, brightly acidic white has a natural "vivace" spritz in the glass. Perfect for toasting.