Sangiovese is a noble grape, widely planted in most major wine producing regions and is prized for its chameleon qualities. This month's box shows Sangiovese wines that are polar opposites, pulled in different directions by differences in terroir and winemakers.

Wherever this grape is grown, you can expect tart cherry, plum and tomato alongside a rusticity that makes it one of our favorite wines to eat with. A great Sangiovese has a marvelous balance between fruit and acidity as well, pairing well with just about any tomato-based dish but equally as drinkable on its own.

Remember, there is always more. Shoot me an email if you'd like to purchase another bottle (or case) of something that you loved. jacqueline@macchialina.com. Thank you! #MacchInMyGlass

#MacchInMyGlass

CANNELLINI BEAN SALAD

onions, cucumbers & dill

Cannellini beans are an Italian pantry staple that feature in many classic recipes like Minestrone or Cannellini Bean Salad, seen as this month's kitchen snack.

This nutty, earthy bean holds its shape and has a tender texture, making it a natural choice for a hearty salad!
Sangiovese is not only the most widely planted grape in Italy, it is also the key varietal in Tuscany's best red wines. At the dawn of the 21st century, Sangiovese was roughly one out of every ten vines grown on the Italian peninsula. It is the sole varietal permitted in the prestigious Brunello di Montalcino DOCG and provides the backbone to Vino Nobile di Montepulciano and Chianti, where it must account for 80 percent of the blend.

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**Montenidoli**  
***'Il Garrulo'***  
Chianti Colli Senesi

Producer: Montenidoli  
Name: 'Il Garrulo'  
Varietals: 75% Sangiovese, 20% Canaiolo, 3% Trebbiano & 2% Malvasia Bianca  
Vintage: 2018  
Location: San Gimignano, Colli Senesi, Toscana

In 1965 San Gimignano was abandoned land left to the birds. Olive trees grew unchecked and bushes overtook vine, but with time, and a little help from mother nature, rabbits and worms, this historic Tuscan town and its surrounding hillsides hold one of the Pirolo’s favorite wineries.

Owner and winemaker Elisabetta Fagiuoli is in her 80s and still just as passionate about respecting nature, days and seasons as ever – a topic she shares her thoughts on when she comes to Macchialina. On her last visit, with a rocks glass of Jack Daniels in hand, she tasted the staff on 'Il Garrulo' around 4 pm on a sun soaked afternoon – she said you must watch the grapes closely but not overthink it and let them do their thing. They call 'Il Garulo' the Chianti of once upon a time, and this winemaker is nothing short of a legend.

In their own words:  
"Our roots are in the earth: the simple, everyday life of the farmers testifies the energy of the soil. Our foundation wants to go back to our common Mother Earth and get stronger together. The earth giving and sharing a humanitarian experience, in an uncontaminated land."

Fun Fact: Fittingly, Il Garrulo is named after the bird seen on the wine label as the word Montenidoli itself means "nest of small birds".

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**Monte Rio Cellars**  
***'River's Edge' 2020***

Producer: Monte Rio Cellars  
Name: River's Edge  
Varietal: 100% Sangiovese  
Vintage: 2020  
Location: Sebastopol, Lodi, California  
Follow: @monteriocellars

Patrick Cappiello and Pax Mahle left behind successful careers at critically acclaimed restaurants to start making wine with a few specifics in mind – focus on location, soil, exposition, and plant material employing sustainable practices and with the help of dedicated growers. Many varieties of old vines grow in Lodi, an appellation found in the hills east of the San Francisco Bay. There they study their vines year after year to learn the best way for each varietal to express its uniqueness.

With 'River's Edge', grapes are harvested in whole clusters from 20 year old vines and undergo carbonic fermentation – they are fermented from the inside out. Sealed in large tanks the grapes react with added CO2 to breakdown sugars and malic acid within, while the tannins in their skins bleed into the pulp, turning them from white to pink. Once the alcohol level reaches 2%, the berries burst and release their juice naturally, after which a normal yeast fermentation finishes the job. The wine is then transferred to 8 yr old French Oak barrels to age and rest.

The result is a fresh, juicy, vibrant and zippy Sangiovese that should be served slightly chilled.
Producer: Agri Segretum
Name: 'Cinino'
Varietal: 100% Sangiovese
Vintage: 2020
Location: Umbria
Follow: @ agri_segretum

Lorenzo de Monaco and Eileen Holland were city people until they discovered their 'segreta' or secret spot in the heart of the Umbrian countryside. There they grow indigenous grapes and olive groves with extreme dedication to the lands and local traditions. The Mediterranean climate, 300m elevation and southwest facing slopes are perfectly suited to cultivate Sangiovese.

"Cinino" means young one in the Umbrian dialect, an allusion to this wine's youthful style. This single varietal Sangiovese uses the metodo ancestrale to create what's known more commonly as a 'pet-nat'. Gentle pressing of the grapes adds a soft coloring, while spontaneous fermentation gives the wine its first bubbles. The temperature is then slightly lowered to halt the yeast-consuming-sugar process so the wine can be bottled, crown capped and left to develop it's second bubble in bottle when the yeast continues to eat away at the sugar inside.

The end product is everything that's good in sparkling pink wine: bright fruit, vivacious mouthfeel and an enjoyable drink for any occasion, served chilled.

Pro-tip! Before opening, slowly and gently invert the bottle so the sediment interacts with the wine. Otherwise, it will all collect in the bottom and that last glass will have a different taste and texture.

Producer: La Selva
Name: Sangiovese Bianco
Variety: 100% Sangiovese Bianco
Vintage: 2019
Location: Maremma, Toscana
Follow: @ cantinalaselva

Hailing from Maremma, the birthplace of Tuscan viticulture, La Selva is surrounded by the untamed nature it takes it's name from. This wild and varied landscape ranges from the woods of regional parks to medieval villages and on to the sea. According to La Selva: "Grapes are nature; wine is culture." A culture which dates back to the ancient and sophisticated Etruscan civilization.

La Selva works with native vines with meticulous care and a deep love for ecology, aiming to produce authentic, sincere wines that reflect nature and the lands they come from. This wine is made from 100% Sangiovese Bianco, made by immediately removing the skins after pressing so no color or tannin is allowed to seep in, only pure fruit and freshness.

One of the first wineries in Italy to become certified organic back in 1980, La Selva has since made wines to the fullest expression of the region- a sense of boldness, conviviality and generosity.

Serve chilled.
PIETROSO
ROSSO DI MONTALCINO 2018

Producer: Pietroso
Name: Rosso di Montalcino
Varietal: 100% Sangiovese Grosso
Vintage: 2018
Location: Toscana
Follow: @ pietroso_montalcino

In the 1970s estate founder Domenico Berni began to work making his dream of crafting soulful Sangioveses a reality. He made wine for himself with barely an acre of land, located throwing distance from the center of Montalcino in the stunning Tuscan hills. His wines were so good friends encouraged Domenico to make wine for the world as well, and three generations and a few more acres later, his descendants continue their granduncle’s passion. Pietroso delivers true Montalcino wines made of Sangiovese that is elegant and suave, with aromas of red cherry, flowers and light spice.

Rosso di Montalcino is considered to be the younger sibling of Brunello. Rossos are only required to age for 1 year before release while Brunellos require 4, although both must be made from 100% Sangiovese. Brunello came first, until winemakers asked for a DOC that allowed them to make the most of the fruit from younger vines of their new plantings, resulting in a fresher style of wine that needed much less aging time to enjoy. Today, this DOC is known for its approachable yet vivacious and structured juice.

Serve slightly chilled.

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MONTEMELINO
'MALPASSO' ROSSO N.V.

Producer: Montemelino
Name: 'Malpasso'
Varietal: 100% Sangiovese
Vintage: N.V.
Location: Umbria
Follow: @ montelinovini

German born Marget Cantarelli has been making wines since 1961 with the help of her husband Guido, and recently handed over the reigns to her daughter Sabina, giving her charge of the Montelmino, an independent farm and winery that grows the native grapes of the tiny Colli del Trasimeno DOC. Found along Lake Trasimeno, the rich alluvial soils mixed with clay and limestone impart elegance to Montelmino's terroir driven wines.

Produced in a liter size, this young Sangiovese is aged in cement tanks for a year before bottling. Juicy cherry, earthy pepper and star anise are set against a balanced dryness that "takes crowd pleasing to arena-level status".

Serve slightly chilled.