

MACCH

LINA

WINE COLLECTIVE

selected by Jacqueline Pirolo

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MACCH
ALINA

Antonella Corda
Nuragus di Cagliari 2018

Producer: Antonella Corda
Variety: Nuragus
Vintage: 2018
Agricultural Technique: Organic, Sustainable, Vegan
Location: Sardegna, Italy

After studying agronomy Antonella Corda took over her mother's property and established her own label. She crafts two Vermentinos (one aged in amphora), a mouth cleansing Nuragus and a juicy Cannonau. The 40-hectare farm is broken down into 15ha of vineyard, 12ha of olive trees, and the rest is left open for crop rotation. Corda believes sustainable cultivation to be the best way for people to coexist with nature so it can be passed down to the next generation intact. All of this means that organic fertilizers, integrated pest control actions, and sustainable irrigation systems are utilized in the vineyards.

Sardinia is an island in the Mediterranean north west of Sicily. The Island has a variety of ecosystems from mountain ranges to plains, rocky coasts and sandy beaches. Nuragus di Cagliari is a DOC of Sardinia, which centers around the town of Cagliari. The soils here are sandy, loamy and rich with calcium, which brings out the freshness and floral bouquet of this wine. Medium body, with notes of sliced apricots makes this a perfect pairing for raw seafood.

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ALINA

Caruso e Minini
Inzolia 2018

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

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.

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CALINA

**La Viarte
Schioppettino del Prepetto 2010**

Producer: La Viarte
Variety: Schioppettino
Vintage: 2010
Agricultural Technique: Sustainable
Location: Friuli, Italy

From a young age Giuseppe Ceschin had a great passion for wine, studying enology and gaining experience working for wineries around Italy. With the support of his wife, Carla, he followed his dream to Friuli, where the couple worked for thirteen long years before seizing an opportunity to purchase land in Prepetto, near the border of Slovenia. In 1984, (after nearly a decade of vineyard work), the family finally celebrated their first harvest. Giuseppe and Carla's son, Giulio, firmly believes that children should experience the outside world before choosing their life's path, but his own search made him realize that he shared his father's passion. Today Giulio and his wife Federica have expanded La Viarte to 41 hectares, including 17 hectares of forest that he has conserved to maintain the area's ecological balance. Like his father he focuses on local varietals, such as Friulano, Ribolla Gialla, and Schioppettino, and he continues to use traditional methods in the vineyards and winery. Friuli is undoubtedly a white wine region first, and the red Schioppettino grape is sparsely planted and undervalued. Schioppettino favors cool, wet areas near forests or streams. The wines are a dark ruby color and characterized by non-fruit aromas, black tea, white pepper and clove. The tannins are soft and unobtrusive; acidity is bright and lively, a complex wine!

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CALINA

Meridio, "Liama" Rosso 2017

Producer: Meridio
Name: Liama
Variety: 50% Alicante, 30% Nero d'Avola & 20% Frapatto
Vintage: 2017
Agricultural Technique: Organic
Location: Sicilia, Italy

Meridio is the passion project of 3 friends- Gianni Salfia, Gaetano Luca, and Angelo Di Grazia. They began in 2007 making terroir driven wines from native Sicilian grapes. Organic fertilizers, green manure in alternate rows, sulfur and copper treatments, and complete manual interventions are the features of their vineyard management, to fully respect the environment and the wine-growing tradition of the area. 'Liama' refers to the strong grass used to tie the grape vines to their vine trellises, a sustainable alternative to using plastic. The 'Liama' is a blend of Alicante, Nero d'Avola and Frapatto. Alicante aka Garnacha, which offers ripe red fruit, spices and an aftertaste of almonds. Nero d'Avola is the most widely planted grape in Sicily, deep in color, with moderate structure, and juicy acidity. Frapatto, typically found in blends, offers subtle tannins and a floral perfume. Each of the varieties, in their respective percentages, provides the wine with its own identity thus giving it a well-defined character and structure.

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TALINA

Consorzio Vini di San Marino,
Sangiovese "Val Dragone" 2018

Producer: Cantina San Marino
Name: Val Dragone
Variety: Sangiovese
Vintage: 2018
Location: Borgo Maggiore, San Marino

San Marino is a land locked country within Italy! The smallest independent state within Europe - just 24 square miles with a population of just 33,500. Sammarinese varietals include sangiovese, ribolla & bianchetto which are produced in very small quantities. "Cosi piccolo, cosi unici" ("so small, so unique").

The Val Dragone is 100% sangiovese planted on higher hillsides in clay, sandstone and limestone soils resulting in a bright, light bodied, crunchy style.

MACCH
TALINA

Walter Massa, "Fuso" Barbera 2017

Producer: Walter Massa
Name: Fuso
Variety: Barbera
Vintage: 2017
Agricultural Technique: Sustainable
Location: Colli Tortonesi, Piemonte, Italy

Walter Massa (2011 Gambero Rosso Wine Grower of the Year) is most famous as the prophet of the Piedmontese varietal Timorasso (I'll be sure to include this in an upcoming collective). However, the area of Colli Tortonesi is better known for its long tradition of growing delicious Barbera. What began as a favor (Massa was asked to offer what he normally sells only to locals), his "Fuso" is made using all hand harvested, estate grown fruit, with native yeasts & aged in concrete tanks.

The results - a natural wine drinkers' everyday red, with notes of wild blueberries and woodsmoke, which is perfect with pizza or pasta.