

# WINE COLLECTIVE

selected by Jacqueline Pirolo

November 2022:  
Wines to be Thankful For!



This month we are showcasing wines that lend themselves to entertaining. These wines will satisfy Aunt Becky who shops for wine at Publix (no shade), but will also satisfy cousin Lorena who lives in Williamsburg and only drinks biodynamic wines (no shade). The juice included this November will be pleasing to all parties at the table AND drinks well with all the fixings.

With each bottle we will talk about when to open this wine, whether they are best as a welcome bottle with salty snacks, or if you should open it early but wait to serve it until later. After all the time you spend planning the menu for turkey day, don't sleep on how to pair wine with it. It's a long day, with a lot of flavors happening, we want to help you make sure the wine has its place at the table.

Enjoy and know that we are very thankful for you!!

Happy Thanksgiving.

# SPARKLING WINE 101

**Méthode traditionnelle**, or traditional method, is a way to make Champagne and sparkling wines where a secondary fermentation takes place inside the bottle, and that's where the bubbles come from. **Pétillant naturel**, or **pét-nat**, is a type of sparkling wine that also undergoes a fermentation in the bottle, simply bottled before the primary fermentation is complete. **Col fondo** is a term reserved specifically for Proseccos by starting with a base wine, then there is a secondary fermentation in the bottle. Both Col fondo and Pet-nat's are not disgorged.

**Disgorgement:** When making sparkling wine, this technique is used to remove frozen sediment remaining in the bottle after the second fermentation. Through the riddling process, the sediment settles in the bottle neck and the neck is then dipped into a brine solution and frozen. Working quickly, the bottle is turned upright, and the crown cap removed. The plug of frozen sediment is ejected by the pressure of the carbon dioxide.

## KITCHEN NOTE

### Red Pepper & Eggplant Dip

roasted red bell pepper, eggplant, tomato, garlic & calabrese chili

Eat right out of the jar with good bread or crackers, as a spread on a sandwich, or tossed in a pasta as a sauce.

#MacchAtMyHouse

MACCH

ITALINA

## Casa Belfi "Naturalmente Frizzante Rosso" 2021

---

Producer: Casa Belfi  
Name: Naturalmente Frizzante Rosso  
Variety: Raboso Del Piave  
Vintage: 2021  
Location: Piave DOC, Veneto, Italy  
Follow: @maurizio\_donadi

Maurizio Donadi of Casa Belfi is a biodynamic farmer and scrupulously natural winemaker going starkly against the norm of typical prosecco in Veneto, the motherland of prosecco. His hands-off approach follows the biodynamic calendar. Prosecco is a leading category not just in Italy, but worldwide these days, but Donadi does things the way they did in the old days.

His sparkling wines are col fondo method to keep in tune with the ancient winemaking traditions of his region. (SEE WINE 101, SPARKLING WINE 101 EDITION) This is a red sparkling wine, made up of Raboso Del Piave, a native grape to Veneto. Named after a river near where it's grown, this grape produces deep colored wine with high levels of acid and tannin. It is perfect for opening with salty appetizers. Perfect for charcuterie boards or any kind of mystery cheese dip brought by Aunt Edna. This juice is brand spanking new to the Miami market, and we are oh so thankful to have it.

Prior to opening be sure to turn gently upside down, in a couple rotations allowing that sediment to interact again. Serve chilled.

MACCH

ITALINA

## Folk Machine Chenin Blanc 2021

---

Producer: Hobo Wine Company  
Name: Folk Machine Chenin Blanc  
Variety: 100% Chenin Blanc  
Vintage: 2021  
Location: Clarksburg Merritt Island, Mendocino Co., California  
Follow: @hobowinecompany

Chenin Blanc is a crowd pleaser. It is a go to pick for Sommeliers because it has this sharp acidity and minerality that most wine geeks love, but it has a texture and lushness with it that can pair with a variety of foods that is pleasing to almost any palate. Serve this at dinner chilled as a lovely white option.

The Hobo Wine Company is the brainchild of Kenny Likitprakong. Kenny grew up at the winery, Domain Saint George, where his father Somchai worked as general manager since 1972. The "Hobo" name refers to Kenny's winemaking experiences traveling and working place to place. It applies now to the fact that Kenny does not own his own vineyards, but sources fruit from vineyard owners who he has longstanding relationships with around California, some of which he worked with before starting Hobo.

This winery has become notable for many varieties including their third Chenin Vineyard, the Wilson Vineyard on Merritt Island in Clarksburg. The 2021 is the fifth vintage of Chenin from the organically farmed Wilson Vineyard. Compared with previous vintages, the acid is higher, the wine is a bit more austere, but still savory and refreshing for sure. This juice is about texture. Still, assuredly, a California Chenin Blanc.

MACC  
CALINA

## Gian Luca Colombo "Nu" N.V.

---

Producer: Gian Luca Colombo  
Name: Nu  
Variety: 30% Pinot Nero, 25% Dolcetto, 25% Barbera, 20% Nebbiolo  
Vintage: N.V.  
Location: Langhe, Italy  
Follow: @gianluca\_colombovini

This is your classic Piedmontese red. Juicy and vibrant, with medium body and acidity, and it is a liter size bottle which is clutch when entertaining. This could be opened with or without food and can work with many different flavor profiles. It has an elegance and acidity that should be crowd pleasing. Serve slightly chilled, while people are still gathering, to sip on it while snacks are still being arranged. Gian Luca Colombo is one of the best young winemakers in Piedmont, a passionate advocate of sustainability in viticulture, and these wines are his personal project. In addition to farming biodynamically, he rears sheep, and plants trees and other plants to encourage biodiversity in a region which can frequently lack it. As for the wines: these are spectacularly pure, aromatic, individual styles while also being accessible and generous. With NU, which is new, the style is one of accessibility and charm, with a classic Piedmont profile of brambly dark fruits and freshness.

To quote Gian Luca: "No wine follows a production protocol, each wine follows its path at each harvest, I want my wines to be able to tell the vintage from which they come, the vineyard that generated them and that's it; that's why I love to produce wines of great finesse and depth. To make my wines I need great grapes, to get great grapes I had to stop being a winemaker to become a farmer." Each label is stamped individually with Gian Luca's fingerprint; confirmation of his personal commitment to every bottle that bears his name.

PS- It's a LITER - great for group gatherings!

MACCH  
CALINA

## Peter Dipoli "Iugum" 2009

---

Producer: Peter Dipoli  
Name: Iugum  
Variety: 80% Merlot, 20% Cabernet Sauvignon  
Vintage: 2009  
Location: Alto Adige, Italy

While we love exploration and learning, we also want to give the family what they want: Cabernet and Merlot. Open it up early and set it on the table when the bird hits. If you can't think of a single other reason, this bottle is plenty to be thankful for.

Peter Dipoli is producing wine in Alto Adige on a level beyond what anyone thought possible in this mountainous region. After much research and study, Peter determined that the steep, high-altitude slopes near Bolzano are ideal for the production of complex, age-worthy white and red wines.

Trentino-Alto Adige ("Al-tow AH-dee-jay") is Italy's northernmost region on the Eastern border and is divided into 2 regions - Alto Adige (predominantly German speaking) and Trentino (predominately Italian speaking). Both languages are accepted, in fact you'll typically see street signs offered in both. An area where you may find more goulash than pomodoro! The reason being - prior to WWI, this area was a part of Austria. During Mussolini's dictatorship Italianization was forced upon the German population. However, in 1946 Italy and Austria negotiated an agreement where both languages would be accepted and taught in schools.

With this juice you are experiencing the unique artistry of one of northern Italy's great talents, a secret largely guarded within Italy's borders, until now.

MACCH  
CALINA

## Peter Lauer "Barrel X" Riesling Feinherb 2021

---

Producer: Peter Lauer  
Name: Barrel X  
Variety: 100% Riesling  
Vintage: 2021  
Location: Saar, Germany  
Follow: @lauerwine

Florian Lauer is currently one of the greatest winemakers in the sacred place of Saar. Lauer's wines find their own balance. They tend to be more textural, deeper and more masculine. They have a preternatural sense of balance, an energy that is singular. Yet the hallmarks of the Saar are there: purity, precision, rigor, mineral. In most cases they have a bit more residual sugar than a purely dry wine, yet not nearly enough sugar to be considered sweet. Let's call it Feinherb: An unofficial term to describe an off-dry wine. This is Lauer's Platonic ideal of what a Saar Riesling should be.

For purists, there is nothing like the Saar. It is arguably one of the greatest, most unique wine-growing regions on earth. Frank Schoonmaker put it best in his 1956 tome *The Wines of Germany*: "In these great and exceedingly rare wines of the Saar, there is a combination of qualities which I can perhaps best describe as indescribable - austerity coupled with delicacy and extreme finesse, an incomparable bouquet, a clean, very attractive hardness tempered by a wealth of fruit and flavor which is overwhelming."

Serve this one chilled. Give it to grandma, who likes a bit of sweetness, and to the cousins from Williamsburg, to impress them. Tell them, "If we were in Burgundy this would be the equivalent of a Bourgogne Blanc. Sourced from multiple vineyards in three different villages of the Saar, this is a thrilling off-dry and a silly value." ;)

MACCH  
CALINA

## Zaro "Eazy" Refosk 2020

---

Producer: Zaro  
Name: Eazy  
Variety: 100% Refosk  
Vintage: 2020  
Location: Istria, Slovenia  
Follow: @zarowines

The Zaro family's ancestors settled Izola in 1348. Their vineyards and olive groves cover 50 acres of land on beautiful fertile slopes. You'll find breathtaking views of the coast of Slovenian Istria, the Gulf of Trieste and part of the Italian coast all the way to Grado, whose background is adorned by the majestic peaks of the Slovenian Alps, with the Italian Dolomites in sight on sunny days. In fact, if caught in an awkward conversation this Thanksgiving, just take a sip of Zaro and imagine sailing away into the Adriatic Sea, to turn around and see their stunning mountainside amphitheater of vineyards and olive groves stretching away from the sea while they offer you freshly caught fish and vintage wines.

This is Eazy.

The exceptional location of Zaro's vineyards on Pivotal has been prized, at least as long as Venice has stood. Zaro Refosk smells of fresh mountain berries, camphor, pepper, violets, charcuterie and pulverized rocks. It is simultaneously structured and refreshing. The fermentation was spontaneous without temperature control in Slovenian oak. The stony flysch soils combined with the windy, dry exposed position of the vines are so conducive to organic cultivation that certifying the vineyards was more a matter of paperwork than adjusting farming practices. This is the Pirolo's GO-TO RED for the holidays. One of mama Pirolo's most favorite wines, and she's a safer drinker. This also pleases the classic drinker (Mike), and the all-over-the-map drinker (Jacqueline). We all love this wine, and even more to be thankful for, this juice JUST became available. It is hot off the presses, new to the Miami market. Serve slightly chilled and open it with dinner, it shines with food, even seafood!