

TERROIR-BY-THE-GLASS

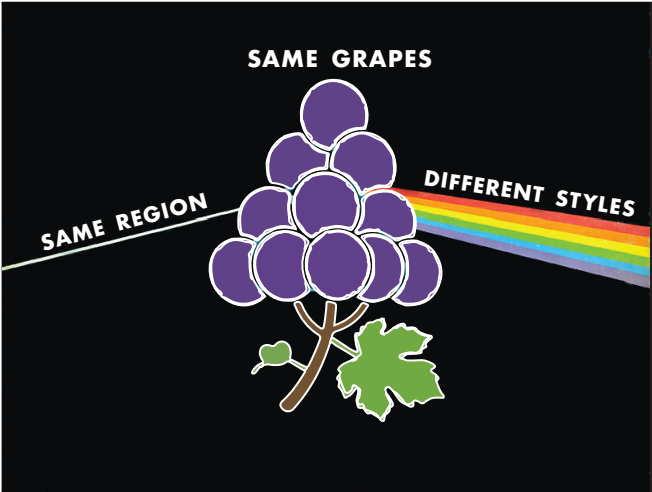


THE IDEA OF TERROIR ENCOMPASSES MORE THAN JUST SOIL TYPE, CLIMATE, GEOGRAPHY, VEGETATION & VARIETAL CHOICE. IT INCORPORATES THE HAND OF MAN, LOCAL HISTORY, CULTURAL TRENDS, CULINARY TRADITIONS & SOCIAL ECONOMICS.

DARK SIDE OF THE LAGOON

	STEM	GLASS	BOTTLE
CHAMPAGNE METHOD DURELLA - FONGARO - "VIOLA" - BRUT - LESSINI - 2017 THE FONGARO WINERY EXISTENCE IS ESSENTIALLY A DIRECT RESPONSE TO THE OVERWHELMING UBIQUITY AND UNDERWHELMING QUALITY OF PROSECCO IN VENETO. INSTEAD, FONGARO FOCUSES ON PRODUCING HIGH QUALITY CHAMPAGNE METHOD WINE FROM THE INDIGENOUS VARIETAL, DURELLA. THE SOILS IN THEIR REGION ARE PURELY VOLCANIC. THE 'VIOLA' BOTTLING SEES FORTY-TWO MONTHS OF AGING BEFORE RELEASE.		20	80
GARGANEGA - TAMELLINI - "LE BINE DE COSTIOLA" - SOAVE CLASSICO - 2023 IF YOU WERE GOING TO CHOOSE ONE OTHER THING BESIDES PROSECCO AND PINOT GRIGIO THAT VENETO DOES THE MOST OF, IT WOULD BE SOAVE. BUT NOT LIKE THIS! THIS IS PROPER SOAVE FROM THE HISTORIC CLASSICO ZONE. THIS BOTTLING ALSO COMES FROM A TINY THREE-HECTARE VINEYARD ON THEIR ESTATE. HARD-HARVESTED, THEN WHOLE-CLUSTER PRESSED INTO STAINLESS STEEL. FERMENTATION IS COLD & SLOW.		18	72
CHARDONNAY - DANIELLE PICCININ - MUNI - "LARION" - VERONA - 2022 FRENCH VARIETALS ARE ODDLY HISTORIC IN MANY NORTHERN ITALIAN STATES. THE NORTH ACTED AS PART OF THE TRADE ROUTE BETWEEN WESTERN EUROPE AND THE BALKANS/ASIA. SO, FRENCH GRAPES WERE BROUGHT THERE EARLY-ON. THIS WINE IS 85% CHARD AND 15% DURELLA. THE DURELLA IS DIRECT PRESSED AND AGED IN WOOD, WHILE THE CHARD COLD-MACERATES, THEN SITS ON LEES IN STEEL UNTIL BOTTLING.		15	60
TURBIANA - LE MORETTE - "VALERIO ZENATO" - LUGANA MANDOLARA - 2024 TURBIANA IS A VERY LOCALIZED VARIETAL FOUND ONLY IN THE VINEYARDS SURROUNDING LAKE GARDA. THE SOILS HERE ARE SEDIMENTARY DEPOSITS FROM GLACIAL AND LAKE MOVEMENTS OVER MILLENIA. THE MAKEUP IS MOSTLY CHALK MIXED WITH ALLUVIAL CLAY TO FORM A COMPACT MARL STRATIFICATION. THIS PARTICULAR BOTTLING IS AIMED AT SHOWCASING TURBIANA IN ITS PUREST FORM. IT DOES NOT SEE OAK.		17	68
BARDOLINO ROSÉ - LE MORETTE - CHIARETTO CLASSICO - 2024 THERE ARE TWO THINGS YOU WANT FROM LAKE GARDA: TURBIANA(ABOVE) AND CHIARETTO. CHIARETTO (MEANING 'LITTLE PALE ONE') IS ONE OF THE ARCHITYPAL ROSÉS OF THE WORLD. SALTY, DRY, HERBAL, WITH PRISTINE RED FRUIT. IN THIS CASE, IT PRESENTS WITH WHITE PEPPER AND CITRUS FLOWER AS WELL. THIS IS THE FIRST WINE ON THE MENU TO PRESENT THE ALL-IMPORTANT CORVINA, RONDINELLA, & MOLINARA VARIETALS.		16	64
NATO - MONTE DALL'ORA - "DISOBBEDIENTE RESISTENTE" - VALPOLICELLA 2023 MONTE DALL'ORA IS A HISTORIC PRODUCER IN VALPOLICELLA, MAKING A VERY EXPENSIVE & DELICIOUS AMARONE. HOWEVER, FOR THIS 'DISOBBEDIENTE' BOTTLING THEY WANTED TO BREAK WITH TRADITION AND APPROACH CLASSIC VALPO VARIETALS WITHOUT PRETENSION OR POMP, CREATING A CHILLABLE RED. GRAPES USED ARE THE TYPICAL CORVINA, RONDINELLA & MOLINARA - BUT ALSO CORVINONE & OSELETA.		18	64
CLASSICO - GAMBA - "LE QUARE" - VALPOLICELLA - 2023 NOW WE ARE GETTING INTO THE TRUE HEART OF VALPOLICELLA PRODUCTION. THE NEXT FOUR WINES WILL REPRESENT THE FULL GAMBIT OF WHAT IS POSSIBLE IN VALPOLICELLA, WITH THE GRAPES CORVINA, RONDINELLA, AND MOLINARA BEING THE FOUNDATION. I KEPT THE WINERY THE SAME AS A CONTROL. THE CLASSICO IS THE PUREST FORM OF VALPOLICELLA PRODUCTION, AS IT SEES NO EXTRA PROCESSING.		14	56
RIPASSO CLASSICO - GAMBA - "CAMPEDEL - VALPOLICELLA - 2019 TO UNDERSTAND RIPASSO, YOU HAVE TO UNDERSTAND AMARONE FIRST. SO, GO READ THAT AND THEN COME BACK TO THIS. OKAY, READY? RIPASSO MEANS TO REPASS. SO, THE PROCESS OF MAKING RIPASSO REQUIRES THE REPASSING OF JUICE THROUGH THE REMAINS OF AMARONE. WHAT HAPPENS IS THAT ONCE AMARONE IS MADE, YOU ARE LEFT WITH THE MUST, WHICH IS THEN ADDED TO CLASSICO JUICE & FERMENTED.		20	80
AMARONE CLASSICO - GAMBA - "CAMPEDEL" - VALPOLICELLA - 2018 EASILY ONE OF THE MOST EXPENSIVE AND COMPLICATED PROCESSES IN WINE. AGAIN, THE GRAPES ARE THE SAME, BUT THIS TIME THEY ARE TAKEN TO A BARN AND LAID OUT ON STRAW MATS TO DRY FOR MONTHS, UNTIL THEY LOSE ABOUT 50% OF THEIR WATER WEIGHT. DURING THIS TIME, THEY ARE ALSO AFFECTED BY BOTRYTIS. THE RESULT OF THIS PROCESS IS A CONCENTRATION OF ALL COMPONENTS IN THE WINE.		32	125
RECIOTO DE AMARONE - GAMBA - "LE QUARE" - VALPOLICELLA - 2020 SO, RECIOTO PRODUCTION IS THE EXACT SAME AS AMARONE PRODUCTION. IN FACT, MOST OF THE TIME THE GRAPES THAT GO INTO IT ARE FROM THE SAME LOT AND BATCH AS THE GRAPES THAT WENT INTO THE AMARONE. THE ONLY DIFFERENCE IS THAT RECIOTO IS NOT FERMENTED UNTIL IT IS DRY. THE ORIGIN STORY IS ACTUALLY THAT AMARONE ONLY EXISTS BECAUSE THEY FORGOT TO STOP RECIOTO FERMENTATION ONE YEAR.		15	N/A

SAME GRAPES, SAME REGION, DIFFERENT STYLES



A TASTE OF TERROIR

95
EXPERIENCE MAXIMUM TERROIR EXPOSURE
WITH A FLIGHT OF ALL TEN VENETIAN WINES

LAST MONTH FOR OUR EDUCATIONAL COURSE CALLED 'FLIGHT CLUB' AT LE VINTAGE WE FOCUSED ON THE NORTHEASTERN ITALIAN REGION OF VENETO. EXCEPT THAT WE DIDN'T, BECAUSE APPARENTLY I AM OLD NOW AND I THREW OUT MY BACK REACHING FOR A CUP OF COFFEE. SO...WE ARE FOCUSING ON VENETO FOR THE TERROIR MENU INSTEAD! WHICH IS ACTUALLY GREAT, BECAUSE VENETO PAIRS PERFECTLY WITH COLD WEATHER AND FALL CUISINE. VENETO IS MOST KNOWN FOR THE OCEAN OF PINOT GRIGIO & PROSECCO IT PRODUCES EVERY YEAR. AND AS THIS IS THE DARK SIDE OF THE LAGOON(VENICE), WE ARE PRESENTING NEITHER OF THOSE TWO THINGS. INSTEAD WE ARE FOCUSING ON INDIGENOUS VARIETALS, AND PARTICULARLY ON THE MANY COLORS(ANY COLOUR YOU LIKE) OF VALPOLICELLA.