

FERRY PLAZA WINE MERCHANT & WINE BAR

## APRIL 2019 ROSÉ WINE CLUB



### 2018 Azienda Vinicola Rocca di Montegrossi Toscano Rosato, Chianti, Italy

The Ricasoli-Firidolfi family has quite the extensive history in Tuscany, considering more than 37 (yes, that is correct!) generations have cultivated grapes and produced wines in the village of Monti in the municipality of Gaiole in Chianti, Italy since the twelve century. The 'Rocca' of Montegrossi originally served as a strategic post, high up on a plateau, providing shelter for traveling dignitaries and often times suffering serious damage during periods of conflict; at this point, 'Chianti' had not yet been established as a region nor a celebrated wine, and Tuscany was the scene of many a battle between warring families. In the nineteenth century, Baron Bettino Ricasoli, nicknamed the 'Iron Baron' due to his rigid austerity, created the original formula for Chianti Classico's blend of grapes (and fun fact: went on to become Prime Minister of a united Italy!). Today, Ricasoli's great-great-great grandson, Marco Ricasoli-Firidolfi helms the ancient estate, farming 50 acres of certified organic vineyards in addition to 50 acres of olive groves. With the help of enologist, Attilio Pagli, Marco crafts exquisite Chianti Classico in addition to a Toscano Rosso (Cabernet Sauvignon and Merlot blend), the sweet wine, Vin Santo, estate-grown olive oil and this beautiful Sangiovese rosato that we are thrilled to share with all of you!

This lovely rosato is a hand-harvested selection of Sangiovese from the estate's top vineyard, San Marcellino. Aromas are delicate yet fresh and floral, hinting at violets, wild raspberries and crushed stones. Despite the gentle fragrance, this is not a dainty rosé by any means. Rather, there are some light tannins present along with deeply concentrated red berry, Bing cherry and Blood orange fruit. Winemaker Marco Ricasoli-Firidolfi ages the wine on its fine lees for four months, lending the wine a beautifully lush texture, yet a zesty acidity cuts through the richness in the wine, providing perfect harmony. The depth of fruit and gentle muscle to this wine calls for something fairly hearty like grilled trout with white beans or a classic pizza margherita.

Rosé Wine Club

**\$22.00**

**\$18.70**

**Wine Club Member reorder price**



"We spit so you don't have to."

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### 2018 Bodega Garzón Pinot Noir Rosé, Garzón, Uruguay

Despite Bodega Garzón being a very young winery, founded in 2016 by international vintner, Alejandro P. Bulgheroni, it has quickly earned the reputation as a pioneer in winemaking innovation, varietal experimentation, modern technology and sustainability in Uruguay. Located in the town of Garzón in the coastal province of Maldonado, just 11 miles inland from the Atlantic, Bodega Garzón's 550 acres of vineyards benefit from moderating maritime breezes. Although focused primarily on Tannat, Uruguay's prized grape, the winery also grows Albariño, Sauvignon Blanc, Viognier, Pinot Grigio, Petite Manseng, Pinot Noir, Cabernet Franc, Petit Verdot, Marseland and Caladoc. Rocky hillsides with gently sloping aspects combined with mineral-intense, well-draining, ancient ballast soils yield exceptionally high-quality fruit; thanks to the oversight of talented consulting winemaker, Alberto Antonino of Antinori and Frescobaldi fame, the grapes are translated into pure and restrained expressions in the extensive Bodega Garzón portfolio. The state-of-the-art gravity flow winery is the first LEED (Leadership in Energy & Environmental Design) certified winery outside North America, fashioned for energy efficiency, reduced water consumption and low emissions. The Bodega Garzón wines have not only turned our heads, but just last year, the winery was awarded 'New World Winery of the Year' by Wine Enthusiast Magazine!

This cool-climate, Pinot Noir Rosé comes to us from a fairly young winery that is rapidly raising the bar for high quality, distinct wines in Uruguay. The ancient ballast soils on which the vines grow in this coastal region just 11 miles inland from the Atlantic lend a distinct minerality to the wine's fragrance which also showcases aromas of watermelon, ruby red grapefruit peel and Ranier cherry. Time spent on the lees in stainless steel tank contributes a creamy texture which is accentuated by notes of strawberry shortcake, honeydew melon and a faint whisper of cotton candy. Despite its creamy character and slightly sweeter flavors on the mid-palate, a fresh and lively acidity provides beautiful poise and a crisp finish. Enjoy this one on its own or with something of the sea such as tuna carpaccio or roasted salmon.

Rosé Wine Club

**\$18.00**

**\$15.30**

**Wine Club Member reorder price**



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