

FERRY PLAZA WINE MERCHANT & WINE BAR
AUGUST 2019 ROSÉ WINE CLUB



2018 Masseria Li Veli Salento Rosato IGT, Puglia, Italy

Masseria Li Veli is steeped in historical tradition. It was founded in the beginning of the 20th century by renowned Italian economist and professor, Marquis Antonio de Viti. In 1999, the Falvo family (with 40 years of wine experience in Tuscany) acquired the 128-acre run down Salento property on the southeastern peninsula or 'heel' of Italy and set out to rejuvenate the vineyards and cellar. Situated between the Ionic and Adriatic Seas, Salento offers a maritime climate with moderating sea breezes in addition to permeable karstic soils that lend roots access to underground water sources even during the driest of summers. The vines are cultivated in the ancient 'albarello' or bush-trained method, allowing the vines optimal sun and wind exposure yet providing an umbrella of vegetation to protect the berries from too much sun. Furthering the winery's deep commitment to Puglia's history, this rosato belongs to a line of wines known as 'Askos,' which is Greek for 'wine jar.' The Hellenic connection is important, as Salento is located on the 'Limitone dei Greci' ('Greek Border'), a fortified wall that marked the border between Lombard and Byzantine populations during the Middle Ages. The Falvo family is committed to preserving nearly extinct varietals, such as Verdeca and Minutolo for white wines and Negroamaro, Primitivo, Susumaniello (the varietal from which this rosé is made), Aleatico, and Malvasia Nera for red wines. The winery has been certified organic since 2005.

The initial nose of this rosato suggests pine, roasted fennel, cranberry, and sour cherry. Those aromas give way to fresh, ripe watermelon, strawberries, and rhubarb compote. Mouthwatering acidity and good tannin structure will allow this rosato to stand up to a wide range of foods. We loved this wine when we tasted a few months ago, knowing it would make a great wine to have on hand toward the end of summer and even into mid-autumn. Get a few extra bottles and enjoy as the weather cools down.

Suggested Recipe: Arugula, Watermelon, and Feta Salad

Rosé Wine Club

\$24.00

\$20.40

Wine Club Member reorder price



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

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Domaine de la Chanteuserie Bourgueil Rosé, Loire, France

Domaine de la Chanteuserie sits outside the village of Benais in the Loire Valley, within the AOC of Bourgueil. Only reds and rosés can be labelled 'Bourgueil' and Cabernet Franc is the primary varietal of the region (though some blending is allowed). Vineyards were planted here during the first century CE and were held in high esteem throughout the Roman Empire. Cabernet Franc, however, gained in popularity during the 17th century when Abbot Breton of Bourgueil Abbey cultivated Cabernet Franc with such excellence, other *vignerons* in the region replaced their vines with the varietal. His legacy lives on today as Cabernet Franc is known locally as *Breton*. Domaine de la Chanteuserie is run by Thierry Boucard and his wife, Christine, where wine has been made for seven generations.

The Boucards are committed to pure varietal wines: this Bourgueil Rosé is made from 100% Cabernet Franc, cultivated in siliceous clay. It is fermented in stainless steel and made by 30% saignée (a small amount of red wine is bled off) and 70% direct pressing method (a short maceration of the wine with skin contact). Saignée method brings more color, length, and complexity to the wine, while direct pressing brings more fruit aromas and gentle aromatics. Fermented to full dryness, it is clean, crisp, and refreshing with bright acidity. The nose and palate show white pepper, guava, peach pit, a bit of thyme, and wet stones. The blend of fruit, tannin structure, and acidity make this medium-bodied rosé a great companion to a wide range of food choices, but it can be just as easily enjoyed on its own.

Suggested Recipe: Smoked Salmon Tartine

Rosé Wine Club

\$16.00

\$13.60

Wine Club Member reorder price



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