

FERRY PLAZA WINE MERCHANT & WINE BAR

## OCTOBER 2019 ROSÉ WINE CLUB



### 2018 San Giovanni Pasini, *Il Charetto* Valtenise Charetto, Lombardy, Italy

Founded by Andrea Pasini in 1958, the Pasini San Giovanni Winery is now run by the third generation of the Pasini family. The family is simultaneously committed to tradition while actively maintaining and upgrading the winery to incorporate modern methods and best practices. Their modernization efforts extend to their commitment to sustainability: the entire winery is run on solar power and the farm is certified organic. The winery is located on the southeastern slopes of Lake Garda in Lombardy, which creates a warmer microclimate than surrounding areas. At about 1,100 feet deep, Lake Garda absorbs heat during the day and releases it at night. Furthermore, the Alps to the north protect the vineyards from cold winds. The result is riper fruit and a biodiversity of Mediterranean crops including citrus, olives, and cacti.

Charetto is used solely to describe rosé wines from Garda and comes from the word *chiaro*, meaning light or pale. While most Charetto is made from Corvina, the Pasini family makes their wine from several varietals: Gropello (65%), Marzemino (25%), and the remaining 10% comprises a blend of Barbera and Sangiovese. The Pasini family picks each varietal separately and uses different maceration techniques with each. Gropello, with its small, thin-skinned berries, spends about a day macerating on its skins, while Marzemino (late-ripening, with intense color) is pressed directly. The must is fermented in stainless steel and aged on its fine lees for about a year before bottling, adding texture and complexity to the wine. Aromas of ripe red raspberries, rose, and liquorice, along with crisp acidity makes this a great wine for food pairing. This Charetto is ready to drink now but will evolve further in the bottle and be delicious next spring!

*Suggested Recipe: Keftedes with Tzatziki*

Rosé Wine Club

**\$20.00**

**\$17.00 Wine Club Member reorder price**



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

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### 2018 Château Cavalier, *Marafiance*, Côtes de Provence, France

Château Cavalier is dedicated entirely to rosé production. The vineyards stretch over 300 acres in the foothills of the *Massif des Maures*, a small mountain range in the Var department of Provence, and are surrounded by natural woodlands. The vineyard has relatively cool nights, helping preserve acidity in the grapes while ripening fully. The Cavalier stream (from which the winery derives its name) runs through the vineyards, providing water for the vines and a cooling layer of fog that protects the grapes on hot summer mornings. The result is ripe grapes with high acidity and expressive aromatics. The wine team of Clement Brun and Olivier Daouga take advantage of the cool mist; machine-harvesting the vines at night to further protect the grapes from oxidization. The Cavalier team is committed to sustainable practices and the vineyard is *Terra Vitis* certified.

*Marafiance* is a blend of 6 different varietals, with Grenache and Syrah comprising 78% of the total. The Grenache is fermented using carbonic maceration (the grapes ferment intracellularly), lending light kirsch aromas to the wine. The Syrah, Rolle, Cabernet Sauvignon, and Semillon are cold soaked for about 2 weeks and the blended must is fermented at a cool 60°F to maintain aromatics. The wine is then aged on its gross lees for about 2 months, with the lees stirred occasionally (*bâtonnage*), then on its fine lees for another 4 to 8 weeks. The result is more body, with better protection from oxidization. Aromas of macerated raspberries, red cherry, and white pepper. Pairs well with a wide variety of foods.

*Suggested Recipe: Grilled Haloumi with Olive Tapenade*

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