

SEPTEMBER 2020 CLUB SELECTIONS



NV SCACCIADIAVOLI ROSÉ VINO SPUMANTE, MONTEFALCO UMBRIA, ITALY

Founded in 1884, the Scacciadiavoli (from scacciare “to banish”, and diavoli “devils”) winery takes its name from an exorcist that lived in a town that borders the property and who used the wine for his rituals. It was originally conceived by Prince Ugo Boncompagni Ludovisi as an imposing oenological complex, highly advanced for the time. In 1954 Amilcare Pambuffetti, then aged 71, bought the Scacciadiavoli property, where at the tender age of 14 he had worked as a farmhand. Upon his death in 1977 his sons Alfio, Settimio and Mario continued in their father’s footsteps. In the year 2000 the Pambuffetti brothers (Francesco, Carlo, and Amilcare), the children of Settimio, decided to take the winery into their own hands – the oldest of its kind in the area. A few years ago, the fourth generation of the family joined the activities (Amilcare, Lacopo, Liù, Romeo and Fiammetta).

Although the winery never stopped its production since 1884, the year 2000 saw the beginning of extensive renovations. These were undertaken without modifying the original building and preserving all the historical architectural structures, while introducing new technologies and modern machinery. The winery lies on a hill, with a vertical building on four levels, one of which is below ground, and all the production takes place by gravity-flow.

As it stands, the property consists of 130 hectares of which 40 hectares are dedicated to grapevines. The vines occupy various hillsides in the municipalities of Montefalco, Gualdo Cattaneo and Giano dell’Umbria, at an average altitude of 1300 feet above sea level. These sites are highly suited for the specialized viticulture of late-ripening vine varieties such as Sagrantino.

The grapes (100% Sagrantino) were carefully harvested, sorted, pressed and fermented in temperature-controlled stainless steel tanks. This remarkable spumante was created in the traditional Champagne method, wherein the effervescence is obtained through a secondary fermentation in the bottle. It was aged in the bottle “sur lies” for at least 24 months.

This sparkling wine has a bright tangerine hue with fine bubbles. Aromas of dried apricots and savory herbs complement a palate of apricot preserves, dried tamarind, dried fig and tarragon, with a hint of orgeat. The finish is long and tapering.

SPARKLING SELECTION

■ SUGGESTED RECIPE: Barbazza con Sagrantino e Salvias

■ RETAIL: \$40.00
WINE CLUB MEMBER: \$34.00

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NV RIVA DEI FRATI PROSECCO SUPERIORE DOCG VALDOBBIADENE, ITALY

Prosecco has reigned supreme for centuries in its heartland of the northeastern corner of Italy. The Prosecco DOCG production area covers the territory of 15 municipalities and extends from the hills to Piave river, from Conegliano to Valdobbiadene. When made with care and attention, it can be a revelation! The name “La Riva dei Frati” refers to a vineyard—a forgotten abbey on a steep slope once cultivated by 15th century Dominican Friars of San Nicolas from Treviso. It is now owned by Cesare and Marisa Adami. Led by enologist Paolo Berton, La Riva dei Frati combines tradition with technology and aspires to the make the best Prosecco wines possible using only grapes from their own vineyards.



The Riva dei Frati winery has about 4000 square feet of production space, housing tanks and pressure tanks with a total capacity of 25,000 gallons. The entire production cycle takes place within the facility, where ancient secrets and modern technology come together with the goal of producing noteworthy wines with character.



This Prosecco was made from 100% Glera that was harvested by hand. After gentle pressing, the juice was fermented in temperature-controlled stainless steel tanks with select yeast strains. The bubbles were achieved via the “Martinotti” or “Charmat” method, where additional sugar and yeast to induce a secondary fermentation are added to the wine in-tank and under pressure.



This sparkling wine has a pale yellow hue, delicate, clean floral aromatics with hints of white peach. Flavors of Asian pear, yellow apple, white nectarine and mandarin orange grace the palate, and it finishes with a fresh zippy acidity.



S P A R K L I N G S E L E C T I O N

■ SUGGESTED RECIPE: Chicken Saltimbocca with Crunchy Pea Salad



■ RETAIL: \$22.00
WINE CLUB MEMBER: \$18.70

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NV BERTRAND-DELESPIERRE 'ENFANTS DE LA MONTAGNE' 1ER CRU EXTRA BRUT, CHAMPAGNE, FRANCE

Founded by the husband and wife team of Didier Bertrand and Chantal Delespierre, this 24-acre estate is situated in the Montagne de Reims, the heart of the Champagne region, between the cities of Reims and Épernay. Between 2013 and 2016 their children assumed operations, and Bertrand-Delespierre is now run by the young brother-sister team. The totality of Bertrand-Delespierre's acreage is in Premier Cru vineyards, mostly in Chamery, with a few parcels in the villages of Ville-Dommange, Ecueil and Montbré. The estate is comprised of roughly 10 acres Pinot Noir, 7.5 acres Pinot Meunier, and 7.5 acres Chardonnay. The vines average more than 25 years in age, though there are some prized parcels that are well over 50 years old.



As an independent RM (Recoltant Manipulant = Grower-Producer), Bertrand-Delespierre farms its own vines and produces wines exclusively from estate-grown fruit. Farming is organic—some certified already, some in transition. It is an artisanal operation at heart and in practice, and the meticulous care taken in the vineyards and winery is evident in the exceptional quality of its Champagnes.



In the winery, grapes are delicately pressed in small lots using a traditional wooden basket press. Didier generally avoids malolactic fermentation to preserve freshness and aromatics, and occasionally employs barrel aging to impart added complexity. Non-vintage Champagnes typically spend 24 months minimum on the yeast sediment from the secondary fermentation, a period referred to as “en tirage”.



Assemblage: 35% Pinot Noir, 35% Chardonnay, and 30% Pinot Meunier, with 60% coming from the 2014 Harvest and 40% Reserve Wines (10/11/12/13). The wine spent 24 months en tirage before being disgorged in January 2020. Dosage: 4g/L



This Champagne has a pale golden hue with a light, frothy mousse. The nose shows red apple skin, butter poached pear, a touch of spice and hint of black walnut. The palate shows stony minerality, more baked yellow apple, quince, persimmon, a touch of wet stone and hints of oat bread. The medium finish is bursting with mouthwatering acidity and a lovely rounded mouthfeel.

SPARKLING SELECTION

■ SUGGESTED RECIPE: Scallops with Apple Pan Sauce

■ RETAIL: \$55.00
WINE CLUB MEMBER: \$46.75