

# disco kit

# august playlist



mostly  
**italian  
picnic**

**Put it in the basket!** Whether you're lounging on a breezy beach or frolicking in a grassy meadow, a proper bottle is essential accompaniment to a lazy summer afternoon. These (mostly) Italian elixirs were made for food and are sure to liven up your outing and satiate those tastebuds!



**Vetricchie Biancu Gentile**

domaine vetricchie - daniel barcelo

- Vintage:** 2021
- Location:** île de beauté - Corsica, FR
- Style:** White
- Grapes:** Biancu Gentile

The only non-Italian wine in the kit, we couldn't pass up this juice as a dazzling transition from alpine to coastline. *Biancu Gentil* translates to "pleasant wine" and the stainless steel treatment of the juice shows off the varietal's true, and very pleasant, characteristics: bright citrus and dried herb bouquet (see *maquis corse*), the palate is like citrus mâche, offering invigorating acidity and minerality. Great to start the meal as an aperitif, or with light pasta salads or shellfish.



**Etna Rosato**

murgo - famiglia scammacca del murgo

- Vintage:** 2020
- Location:** Etna - Sicily, Italy
- Style:** Rosato
- Grapes:** Nerello Mascalese

Versatility is the word of the day, and when it comes to food pairing, a good pink drink can highlight just about any cuisine that can fit in your basket - or pizza box. What makes a rosé good? (Ahem! *rosato* if you're asking any Italian). The big hit here is acidity. The volcanic soils and elevation of Sicily's Mt. Etna help maintain high acidity levels in the hot growing season. This juice is a pithy, racy, and savory treat!



**'Anthos' Vino Rosso**

matteo correggia - luca rostagno

- Vintage:** 2022
- Location:** Roero - Piedmont, Italy
- Style:** Red
- Grapes:** Brachetto (secco)

When it comes to pack-and-play adaptability, this juicy red is it! Brachetto is better known for its "sweet and fizzy" flair, but we're glad the folks at Matteo Correggia are giving it the dry treatment it deserves. 'Anthos' is Greek for 'flower' and stainless steel fermentation and élevage really pop the grape's vivid floral aromatics and highlight the bright fruit and herbal notes. Lightly chilled, this is a perfect playmate with everything from lighter fare to BBQ and burgers.



**Lambrusco Mantovano**

corte pagliare verdieri - mimma vignoli

- Vintage:** non-vintage
- Location:** Lombardy, Italy
- Style:** Frizzante Red
- Grapes:** Lambrusco Viadonese

It wouldn't be a proper day in the park without a bottle of bubbles. Red, dry, fizzy Lambrusco, is \*the\* picnic wine and it goes with just about everything. This particular bottle bridges the gap between the Alps and the Mediterranean by way of Lomardia (most are from Italy's food capital: Emilia-Romagna). A true charmer with juicy black fruit overtones - rustic and spicy with energetic bubbles and a bone-dry finish that'll have you reaching for more.



## Varietals (Grapes)

**Biancu Gentile** Once famed for its distinctive aromatics, this white grape is a native of Corsica that fell out of production under the anti-local craft and trade dictates of the French government. Recent generations of winemakers have restored the population of vines to popularity.

**Nerello Mascalese** A native of Sicily, this grape finds its best expression when rooted in the active volcanic soils of Sicily's Mt. Etna. Thought to be distantly related to Sangiovese, but is often described as a lighter-skinned analog to Pinot Noir. Significant tannin and pronounced minerality and spice make for a compelling light red or gripping rosato.

**Brachetto** Native to Italy's alpine Piedmont region, most often associated with the sweet frizzante *brachetto d'Acqui*. The highly aromatic and sapid red fruit also contribute to a versatile, youthfully quenching light and dry red wine.

**Lambrusco** With a name meaning 'wild grape' and thirteen different sub-groupings, this wild one certainly makes for compelling wine with a primary style: frizzante! Produced most familiarly in Emilia-Romagna in a full spectrum of color and at varying stages of sweetness, our selection this month comes from Lombardy, where *Lambrusco Viadanese* (known locally as *Grapello Ruperti*) takes the center stage. Pro-tip: locals claim the frothy, bright wine is a remedy for indigestion.

## Production & Environment

**Élevage** A French term that describes the period between the fermentation of the freshly expressed wine juice and the bottling of the finished wine. During this time, there are many factors that determine the finished product - all at the discretion of the winemaker - including choice of resting time, vessel, agitation, and any additions or amendments to achieve the desired outcome.

**Frizzante** An Italian term referring to a style of wine production that is slightly fizzy, though not as pronounced as a full sparkling wine. Can be made using the *Charmat* method or *metodo ancestrale* (similar to *pét-nat*)

**Maquis (Macchia) corse** A distinct composition of scrub vegetation that provides a dense under-brush cover found on Corsica, including *Arbousier*, *Myrtle*, *Immortelle d'Italie* (curry plant), olive and chestnut trees, pine trees, and more. The *maquis* is a highly aromatic component of Corsica's unique terroir, but is most famously known for hiding fugitive bandits who would find shelter under its dense cover.

## Places

**Corsica** The smallest of the Mediterranean islands is shaped under a complicated history of occupation, geology, and cultivation. Spanning from alpine heights of 8000ft to sea level, the winemaking history on the island began in 570bc with the Phocceans (Greek) traders, and continued to develop under the influence of Roman, Moorish, French, and Algerian settlers. Though French rule encouraged cultivation of continental varieties, recent generations of winemakers have sought to revitalize native grapes to promote a unique range of Coriscan expression.

**Etna** A wine zone in Sicily that is named for the active volcano that defines its boundaries. The elevation of the mountain creates a cooler alpine climate on an island defined by hot, dry summers, and provides some protection against the dusty *sirocco* that blows from North Africa. Known for light-bodied, strident reds with complex texture and minerality and snappy, mineral-driven whites.

**Roero** Located in the hills above Alba, Roero is a sub-region of Italy's famed Piedmont. Here vineyards are anchored along the right bank of the Tanaro river in sandy marine layers deposited by the ancient sea as it rolled back from the Alps. The combination of unique geographical features such as the *Rocche* and soil composition produce white and red wines that are known for their fragrant and fresh attributes.

**Lombardy (Lombardia)** A region known more for industry and fashion, there are notable areas worthy of attention for wine. Among them, the Mantovano stands out as the only region outside of Emilia-Romagna for Lambrusco production. Here it is required that all wines must contain at least 85% of the floral Lambrusco Viadanese.

## \* A Note on Pairing Wine with Food

The seems to be an infinite amount of advice when it comes to pairing wine with food. Two of my favorite pieces of advice (cliché, smiché!):

If it grows together, it goes together. Research what's on the plates of local wine cultures.

Match intensities - "pair great with great, humble with humble" (Karen MacNeil)

While much about preferred flavor is subjective, there are a few interactive impacts that can enhance (or detract) from your enjoyment of the combining of food and wine.

### Sweet, High Umami, and Spicy (hot) food:

Increase perception of bitter, acid, and alcoholic compounds

Reduce perception of richness, sweetness, and fruitiness

**Salt in food:** Increases perception of richness, reduces perception of astringency, bitterness and acidity in wine.

**Acidity in food:** Increases perception of sweetness, richness and fruitiness while downplaying acidity.

## game links

Vetricchie Bianco

WINE TASTING GAME



GAME CODE: 4N567133

Murgo Etna Rosato

WINE TASTING GAME



GAME CODE: FV729338

Correggia Brachetto

WINE TASTING GAME



GAME CODE: D7187802

Verdieri Lambrusco

WINE TASTING GAME



GAME CODE: 8E939469