



Little Treasures Wine Club - Seven Cellars

Welcome to the Little Treasures – Monthly Wine Club Subscription Box!

We're really glad you decided to join our club. Each month we will team with a theme - you may get wines from a particular region, country, or they may all have a specific link such as wines grown in volcanic soil, biodynamic wines or high-altitude wines. This month we bring to you 4 Italian beauties...

We want to share with you where the grapes are grown and where possible who made the wine. In most cases these will be from small farms and made proudly by families. They are often family businesses.

We would also like to give you a little back-ground information about the grape varieties and so generally increase your wine knowledge month by month. We hope you enjoy the selection and thanks again for joining the most exclusive club in Brighton & Hove.

Italian Classics

Falanghina

Viticoltori are an artisanal family-owned winery in Southern Campania which was founded in 1996.

Falanghina is an ancient grape variety with lots of character. The grape has become more popular in recent years. It is grown and consumed predominantly on the coast of Campania, just north of Naples, where it is often enjoyed alongside local seafood dishes. Falanghina wines tend to be pale and straw coloured with a delicate, fresh,

fruity palate and can be used in sparkling wines also – so something to look out for it if you can find one!

This particular wine can be described as “flinty” with notes of ripe peach, a touch of herbaceous fennel and a light, citrus finish. Ideal for pairing with seafood dishes.



The winery was formed in 1996, when siblings Luigi, Bruno, and Paola – pictured here in their winery convinced their father Alessandro to stop selling their grapes to co-operatives and take the decision to make their own wine. They own 15 hectares of vineyards, - all farmed organically, set in rugged coastal foothills with altitude and sea breezes balancing out the Mediterranean heat.

We love this wine and hope you do too.

[Gavi: Produttori del Gavi](#)

Located in the heart of the Gavi region in Piedmont, Northwest Italy, this winery produces top quality wines from this renowned area. This wine is made in a fantastic co-operative called Produttori del Gavi. The farmers send the grapes here to be produced into this delicious and versatile wine.

The grape variety used to make Gavi is known as Cortese.

Cortese is a native grape variety and according to the winemakers there it is an extremely difficult and fickle grape to grow. However, it is climactically very well suited to the particular conditions of Piedmont in north-western Italy. The vineyards pictured are the very vineyards your wine is from. We were really lucky to be invited to visit these vineyards earlier in the year where we visited the winery and the vines. In the centre of the picture of the vineyards is the Gavi Fortress – the winery overlooks it and has been making these wines for many years.

One of the things people say about Gavi is that it is the Italian equivalent of Chablis.

It is always dry, fresh, flinty and floral, with a crisp acidity and well-balanced nature. An easy drinker which is great paired with so many types of food. We hope you enjoy it.

Next time you want to try a Gavi – try the Gavi de Gavi. It is elegant and made in a tiny area in the centre of the permitted region. It tastes quite different to this version so it's well worth a try.



Primitivo

Grown in the foothills of Puglia, Primitivo is a staple of the area giving expressive, distinctive reds with plenty of flavour and texture. It is the signature red variety of the region.

We have included this in your wine box this month because it is a wine we keep returning to. It has that classic peppery and fruity note and silky texture that is just so delightfully moreish.

A bit of an FYI – Primitivo is also known as Zinfandel in the US.



This is the estate that makes the wine.



Sangiovese

Established in 1970, Caparzo is one of Montalcino's historic wineries, and is amongst those that contributed to the fame of Brunello di Montalcino. Purchased by the current owner Elisabetta Gnudi Angelini in 1998 after a period of dilapidation, she was determined to grow, improve, and develop the estate back to its former glory. Investment and modernisation of the vineyard, with the help of winemaker Massimo Bracalente, have all ensured that Caparzo is now enjoying a comeback as a top Brunello producer.

The Caparzo estate covers 200 hectares, including 90 hectares of vineyards where 9 are designated for Brunello. The 9 hectares of Brunello are distributed throughout different hillsides in the DOCG

The Sangiovese you have in your wine club box is sourced from three different estates of Elisabetta Gnudi Angelini. The vineyards are found in Montalcino, Castelnuovo Berardenga and Magliano in Tuscany.

To ensure optimum fruit quality, the grapes are harvested at different times and vinified separately. The juice undergoes a 15 day maceration on the skins before fermentation takes place in stainless steel to retain fruit and freshness. The wine goes through a spontaneous malolactic fermentation also.* The final blend is made just before bottling and the wine is aged for 1-3 months in bottle before being released.

The wine itself is a bright ruby colour with hints of violet. Intense, fruity, bouquet, with ripe blackberries, wild strawberries and spice. The palate has a warm brambly feel, full of soft ripe fruit and a persistent spice to the finish. Easy drinking

*Malolactic fermentation just means that the sharper malic acid (think granny smith apple) is converted to a softer lactic acid (the acid found in milk) this gives a creamier and more rounded mouthfeel and makes the wine more accessible. It is sometimes referred to as MLF.





Elisabetta Gnudi Angelini – also known as the 'Lady of Sangiovese!'

That's it for now. We really hope you've enjoyed this information. If you don't want the info – please let us know. We don't mind. However, if you did enjoy finding out a bit more about. The wines and how they arrived in your glass – then that's just fabulous. Also, we can email the notes if you would prefer.

Thanks very much

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