

## OCTOBER is for ITALY \$55 For the Pair



It's October. In the Arroyo Vino world, October means Italy as it is when we do our Grand Italian Tasting; so, we figured we'd have this month's Two-Pack match the theme. The October Two-Pack will highlight two of Italy's most famous red grapes: Nebbiolo, from the north, and Sangiovese, from Tuscany. If it hasn't been made obvious by now, we just can't get enough of Italian wine in all its forms, and the wines we are featuring this month are no exception. It also just so happens that both of this month's wines are imported by Giuliana – one of our favorite wine importers. One of the first things that we look at when we're out and about buying and tasting wines is the importer, it is one of the most effective ways to help select non-domestic wines one has never tasted: pick up off the shelf, turn it around, and find out which company is responsible for bringing the wine into the country. Importers tend to focus on themes and/or regions so there's a pretty good chance (no guarantee) that if you like one of their wines you'll like others that they represent as well. If you like Champagne, look for Skurnik; Burgundy, look for North Berkley; biodynamic/natural wines, look for Kermit Lynch and Louis Dressner; Italian wines, look for Giuliana...

### **Dirupi Valtellina Superiore Italy 2018 (regularly \$49)**

Named for the steep hills on which their vines are grown in Valtellina, Dirupi is a collaboration between Davide Fasolini and Pierpaolo di Franco. The pair have been farming and making wines in the extreme terroir of this sub-alpine D.O.C.G in Lombardy since 2004. Both men grew up in Valtellina. Their love for the land runs deep and is evidenced by the care and energy they put into their land, from practicing organic farming, to doing everything by hand; from repairing the thousand-year-old terraces that enable them to grow vines on hills that would otherwise be too steep, to harvesting and cellar work. Valtellina Rosso must be 100% Chiavanesca, the local name for Nebbiolo. Though here, the grape expresses itself differently than in Barolo and Barbaresco, the grapes more famous homes; here, the grape makes wines that have a soft, delicate tannin structure, bright red fruit, and the characteristic smell of roses is more prominent. The Dirupi 2018 Valtellina spent 20 – 35 days under maceration prior to a year in French oak. This wine is the perfect foray into the cool fall weather that is whispering in the air.

### **Fattoria di Petrognano "Meme" Chianti Superiore 2018 (regularly \$28)**

Chianti, Chianti. Some may say it's all the same, but how untrue that is; there's some that are bright and fresh, some that are deep and dusty, and then there's that stuff in the whicker fiascos. The Meme Chianti from Petrognano, with its stainless-steel aging, definitely falls into the first camp: fresh, ripe red fruits abound, and are bolstered by a fine, playful tannin structure. The Petrognano's are farmers first – four generations of them to be exact – with just 25 of their 85 hectares reserved for vineyards, all of which are farmed organically. The Meme, comprised of 90% Sangiovese and 10% Canaiolo, is the family's flagship wine and their agricultural history and love of the land shine through with every sip. As with the Dirupi, this Chianti provides a delicious foray into the first days of fall.