

January 2-Pack

PIZZA PACK!

\$25 for the Pair (regularly \$19 & \$16 respectively)

The holiday season is a beautiful time in Santa Fe, and we at Arroyo Vino are particularly grateful for all the delicious meals we shared with our friends and neighbors. With December now in the rearview mirror, we can all be excited about the quiet that January brings. Netflix ‘n’ Chill calls for easy and inexpensive indulgences, like our PIZZA PACK! This month we are highlighting a couple of our favorite crowd-pleasing Italian wines—one white and one red, both regularly great values, now even greater!



La Scolca ‘White Label’ Gavi 2023 (\$19 regularly)

In 1919 the Soldati family took over this property in the hills of southeast Piedmont, some 30 miles from Genoa on the Ligurian coast. At the time, the land was mostly uncut forest with some cereal cultivation; if any trend existed in regional viticulture at the time, it was in the farming of grapes for red wine production. Going against the grain, as it were, the Soldatis decided to plant Cortese, a white grape that had a local history but was, at the moment, out of fashion. Cortese, whose name is thought to derive from its “courtly” popularity in the 17th and 18th centuries, became the official grape of the Gavi DOC in 1974, which was replaced by the Gavi di Gavi DOCG in 1998. The DOCG itself takes its name from the village of Gavi in Alessandria province, around which Cortese cultivation—and Gavi production—are centered. The ‘White Label’ from La Scolca is a spot-on example of the DOCG style: fresh, lean, and mineral, with hints of white flowers and lemon zest. Freshly harvested grapes are brought directly into the cellar where they are promptly fermented at cool temperatures in stainless steel to retain the delicate aromatics. La Scolca then lets the wine rest *sur lie*, meaning the wine remains in contact with the yeast after fermentation, a technique that lends a delicate richness to the wine’s texture. All in all, it’s a textbook bottle of Italian white wine.

Monte Antico Toscana IGT 2019 (\$16 regularly)

Monte Antico was born of a partnership between longtime importers Neil and Maria Empson and their good winemaker friend Franco Bernabei in 1977 with the intention of highlighting the best of Tuscany for the American market. This “baby Super Tuscan” is predominately Sangiovese (85%), complemented by enough Cabernet Sauvignon and Merlot to bring the wine together. The grapes are sourced throughout Tuscany from subregions of Maremma, Colline Pisane and Colli Fiorentini, all known to produce world class red wine. After fermentation, the wine is aged for 12 months in a combination of old Slavonian oak barrels and French barriques, some of which are new. The result is a bright and juicy red with terrific underlying structure, substantial enough to stand up to dinner but refreshing and thirst-quenching enough to enjoy on its own. It has been a consistent favorite of ours since long before we knew each other (yes, there was a time before Brian and Hannah and Elizabeth knew each other!) and we are excited to share it with you now. Bring on the pizza!