

## featured flight of the week

2024 cerasuolo rosato [stainless] ♦ cherry | ripe | light-bodied  
tiberio | montepulciano, italy

\$16|\$58 [extra 20% off bottles to go]



50% Fonte Cal/30% Síria/10% Verdelho/10% Gouveio

Bright and racy, this white is all about tension and zip. Imagine slicing into a just-ripe peach, squeezing a lemon over it, then sprinkling a touch of sea salt — that's the vibe. There's a stony, almost chalk-dust edge that keeps the citrus fruit lean and precise, while the finish hums with clean minerality.

The blend leans into native Portuguese grapes — Síria [a.k.a. Roupeiro] and Fonte Cal — fermented in stainless steel. No oak, no fluff, just crisp fruit and mineral cut, the way the winemaker wants the granite soils to speak.

Beira Interior is one of Portugal's highest and most extreme wine regions, with vineyards up to 2,600 feet above sea level. That altitude gives wines a lift and freshness that feels almost alpine — think Swiss mountain air but with Portuguese soul.



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2024 lambrusco [stainless] ✦ wild strawberry | fizzy | savory  
paltrinieri 'solco' | emilia-romagna, italy

\$15|\$54 [extra 20% off bottles to go]



Pale, electric, and unapologetically refreshing, this is Lambrusco at its most charmingly dangerous. Think wild strawberry, sour cherry, and blood-orange zest, carried by a fine, energetic fizz that keeps the palate snapping to attention. Light-bodied but not flimsy, with lip-smacking acidity and a dry, saline finish that makes you want another sip immediately. Vinified entirely in stainless steel with a secondary fermentation to capture that fresh, frothy sparkle, keeping the fruit pure and the texture brisk. No oak, no weight—just precision and lift.

Paltrinieri is one of the reference-point producers for Lambrusco di Sorbara, a family-run estate farming some of the appellation's best sandy soils. Sorbara is the most delicate, aromatic Lambrusco grape, and Paltrinieri treats it like the serious [but very fun] wine it is.

Lambrusco was one of the most widely exported wines in the world in the 1970s—and then spent decades in the penalty box thanks to sweet, mass-market versions. Modern producers [like Paltrinieri] helped lead the revival, bringing Lambrusco back to its roots as a dry, food-loving, lightly sparkling wine meant for the table, not dessert.

## featured flight of the week

2021 susumaniello [*large oak*] ♦ *black plum* | *spice* | *velvety*  
*varvaglione* | puglia, italy

\$16|\$58 [*extra 20% off bottles to go*]



'Susumaniello' literally means 'little donkey', because the vine once carried such heavy fruit loads that farmers joked it was 'as burdened as a donkey.' As the vines age, yields drop dramatically, and the quality jumps — a classic case of less is more. Lush, dark, and velvety — ripe plum and black cherry roll into hints of cocoa, balsamic spice, and toasted almond. The palate is full and warm, framed by firm but polished tannins and a lingering finish that feels both rustic and refined. 2022 was a ripe, generous year in Salento, favoring concentration and plush fruit. Susumaniello's naturally high acidity kept everything fresh, balancing that southern intensity with surprising lift.

Destemmed fruit, 15–20-day fermentation at 24–26 °C, then full malolactic conversion. Aged ~6 months in large oak casks rather than barrique, softening the edges while preserving fruit purity.