

featured flight of the week

alessandra & claudio quarta vignaiolo
\$28 wine flight



Three wineries, three territories, a single objective: producing wines capable of ‘telling’ the emotion of the South. There is a common thread that unites and runs through the three wineries that make up the identity and brand of Claudio Quarta Vignaiolo. A thread that feeds on the beauty of the chosen territories, on the traditions that have animated those places for centuries, on the landscapes that surround the production places recovered from their history.

All three of the wineries are located in the heel of the Italian boot in Puglia and Campania. *Sanpaolo* winery is perched on the top of a hill, and it takes its name from the San Paolo di Tufo district overlooking Torrioni, a small village with ancient agricultural traditions completely immersed in the greenery of vines and woods. *Tenute Eméra* is the largest of the Claudio Quarta Vignaiolo wineries, with its 80 hectares of property: a large vineyard close to the Ionian Sea, in the heart of the PDO Primitivo di Manduria in Lizzano, Puglia. Finally, *Moros* winery is the very small boutique winery, a jewel of industrial architecture and wine history, born from a refined conservative restoration of an old Apulian factory from the 1950s that produces only an excellent cru.

Claudio’s winemaking story began in 2005 with the decision to abandon his lab coat and career as a Pharmaceutical Researcher and Entrepreneur in the United States, to take on the role of a winemaker. It is a return to his origins, to the Salento of his childhood, to the ritual of harvesting with his grandparents, but also a tribute to his lifelong passion for great wines.

Alessandra was still very young when in 2012 she fell in love with her father's project and decided to remain at his side, among the rows of native Southern vines. She studied, studied in depth, supported each phase of the production cycle and then made her debut as a producer of a wine that reconciles taste and territory with the themes that have always been dear to her: sustainability, innovation, rediscovery and protection of culture.

featured flight of the week

2022 fiano | avellina, campania

\$13|\$47



Perched on a volcanic hill surrounded by vineyards and woods, Sanpaolo's vineyards collect the legacy of a historical area and project it into the future with a contemporary vision and language.

Fiano is a grape variety with extraordinary characteristics, already known in the ancient Greek and Roman civilizations, which made it important. Docile, it has a strong adaptability to very different conditions, the peel is resistant and tenacious. It ripens late and develops a very peculiar aroma, such that some manuals classify it as semi-aromatic.

Bright straw yellow color, the nose is captivating for the complexity of the aromas: from the floral notes of broom, acacia, chamomile as well as a faint hint of mandarin, white pulp fruit, with a background of hazelnut, mineral and smoky notes. The palate is rich in fruit and balanced, a seductive acidity refreshes the palate, offering a long and vibrant finish. Wine with great aging potential.

featured flight of the week
2021 primitivo 'antica masseria' | manduria, puglia
\$14|\$50



Produced at Tenute Eméra, it is the most classic Primitivo by Claudio Quarta Vignaiolo and linked to tradition. In fact, the malolactic fermentation is carried out entirely in the concrete tanks of the cellar for 15 days, which do not alter the characteristics of the product and preserve its freshness. Brief aging in second and third passage French oak barriques, then in bottle for at least 6 months.

Intense nose of candied blackberry and cherry, lifted by pepper, violet and tilled earth accents; medium-bodied palate framed by rigid tannins, juicy acidity and plush dark fruit with a spicy finish.

featured flight of the week

2019 salento rosso 'sud del sud' | salento, puglia

\$20|\$72



35% Primitivo/35% Negroamaro/10% Petit Verdot
10% Merlot/10% Cabernet Sauvignon

With a blend of native [Negroamaro and Primitivo] and international vines [Syrah, Cabernet, Petit Verdot], grown in a single plot, Sud del Sud tells the story of the uniqueness of artistic creation and the essence of the culture of the South, which unites global cultures in the name of integration, acceptance and rebirth. On the label the sculpture that is a symbol of welcome, Germinazioni¹, created by Maestro Ercole Pignatelli and donated by the Quarta family to the city of Lecce.

Ruby red color with an impenetrable texture, medium-full body. Notes of vanilla and spices intertwine the mix of ripe fruit, blackberry, crème de cassis, espresso and aromas of black olive and herbs. Full and soft palate. Warm spice tones make themselves felt, with bright acidity and soft tannins holding everything together. Well assembled, juicy, it offers a rich and smoky finish. Aged 6 months in steel, 3 months in barrique.

featured flight of the week

2016 aglianico 'taurasi' | taurasi, campania

\$22|\$79



Aglianico, brought to Southern Italy by the Greeks, is the most important and representative grape variety of Southern Italy. It is a complex vine that requires great attention and knowledge for its processing. It gives life to the prized red wines of Southern Italy, often called the 'Nebbiolo of the South'. The harvest is carried out strictly by hand, the grapes placed in boxes and transported to the cellar, where they are selected during the destemming phase.

The aromas of Aglianico are enriched with warm notes of vanilla. The tannins soften to the delight of the palate. Volume, roundness and length, maintaining the characteristic acidity and dryness.

Magnificent ruby red color. Intense nose of cherry, blackcurrant, blueberry, with hints of sweet spices of cinnamon, black pepper, wet earth and dark chocolate. Fine, warm and enveloping sip with elegant and balanced tannins in a softness completed by a pleasant freshness on the finish. Ideal for tasty first courses, long-cooked red meats, semi-mature and mature cheeses. Aged 6 months in steel then 12 months in barrique.