

# the Culture Club!

Club Release October 2023

## P.O.P. (Yeah You Know Me)

### **Garofoli Spumante Brut Metodo Charmat, Italy**

*100% Verdicchio*

The NV Brut Spumante Metodo Charmat Verdicchio wafts up with a delicate display of yellow florals, apples and chamomile contrasted by a twang of fresh ginger. Its soothing bubbles and balanced inner sweetness are nicely contrasted by brilliant acidity and tart orchard fruits, making for a lovely interplay of contrasts. This cleans up nicely, leaving yeasty nuances, along with subtle spices and zests of lemon. It's worth seeking out. While there is no vintage stated on the bottle, you can locate it in the first two numerals of the lot number.

### **Santa Julia Brut Rosé, Argentina**

*100% Pinot Noir*

Elegant and delicate pink color with violet hues. On the nose, red fruits such as berries and strawberries typical of pinot noir. On the palate, has a kind sweet entry, creamy and fresh. Good volume in the mouth. Well balanced and long finish. Charmat method with dried selected yeast during 6 months.

### **Simonet Sparkling Rosé, France**

Made from primarily Syrah and Grenache. The first fermentation takes place after a brief maceration, which enhances the typical berry and red fruit aromas of the varieties. These intense, fruity aromas are preserved through the second fermentation, which takes place in large temperature controlled stainless steel containers.

The wine is loaded with flavors and aromas of small red berries. It is juicy and fruity on the palate, has a good pleasant acidity, and is long and delicate to the taste. Easy, refreshing, and lovely to drink!

A great paring for all desserts, macaroons and cookies. Barbecued dishes are always perfect for the wine, spiced dishes, and finally as a perfect aperitif on its own or in mixed drinks.