

“Quickly, bring me a beaker of wine, so that I may wet my mind and say something clever.”

— [Aristophanes](#)

Wine, food, friends, and stories are what characterize the early fall here in Oregon. The last of the sunny days and brisk, cool nights find us dining on grilled meats, rich pastas and Italian wines. Yes, Italian wines pair with food and a good story like no other beverage on the planet. The wonderful acidity in these wines makes them very food friendly. And the story part - well a good bottle of wine and great food open the mind and soul like nothing else... Below is the story of Gallo Nero, which we shared with friends while enjoying this month's red.

Almost everyone recognizes a small black rooster on the neck of the bottle of this month's red wine, but most don't know the story behind it. The legend of the Gallo Nero (black rooster) dates back to 1200AD. The Italian cities of Florence and Siena spent hundreds of years fighting over the area that is now the Chianti Classico zone. Both cities wanted to claim it as their own. The leaders (likely over a bottle or two of the regions finest) decided to settle the issue by a competition. Two knights were to leave their respective hometowns on horseback at the crow of the cock, and wherever they would meet, that exact spot would delineate the border between the two republics. The proud citizens of Siena raised a beautiful white rooster, which grew big and fat. The Florentines chose a black rooster and never fed him. On the fateful day the black rooster began to crow early, long before sunrise, as he was famished. Meanwhile the satiated Sienese white rooster took its time and began to crow at sunrise. The race was on, but the Florentine knight had a huge head start and met the Sienese knight in Fonterutoli—a mere twelve Kilometers north of Siena. The boundary lines were drawn and the majority of the Chianti Classico region fell under the jurisdiction of Florence. The infamous Black Rooster of Florence, which heralded the beginning of this legendary race, (and was immortalized by Giorgio Vasari when he painted it on the ceiling of the Salone dei Cinquecento in the Palazzo Vecchio) became the symbol of the Chianti Wine Consortium to certify a wine from the region.

Our first wine from this famed Chianti region is a great example of what the Italians do best - make wine that enhances whatever it is you are eating. We had the great pleasure of meeting the winemaker Jarkko Peränen, who was touring the states to promote the wines he makes with his wife, Josephin Cramer. He explained the process of making his Chianti Classico, comprised of 90 % Sangiovese and 10 % Merlot. The wine sat 12 months in oak barriques and then another 12 months in cement vats. The wine is transferred from barrel to cement vats in order to preserve the precise wine without any additional influences of oak and the flavoring that comes from extended oak aging. By transferring to vats, while still able to breathe, the wines remain just as the winemaker intended them. The vineyard is located in Tuscany in the heart of the Chianti Classico region and is farmed 100% organic. The wine is modern in style, yet classically Chianti with high cherry notes, medium weight and a smoky nuance. We had friends over to try our club wine this month and one of them remarked...“I can taste the Tuscan sunshine” We hope you can taste it too!

There is an area in Northwestern Italy at the foot hills of the Ligurian Apennine mountains where the Mediterranean coast abuts the arched strip of land called Liguria. The mountains protect the region from severe weather, where mild temperatures and plenty of rainfall make for good growing conditions. This tiny region is bountiful with crops of basil, artichokes, asparagus, and prized tomatoes grown alongside the Vermintino grape (known locally as Pigato). But earlier, the Ligurians feasted on bears that roamed these hills as long as 10,000 years ago. Our second wine produced by the Azienda Agricola Cordero (“heart of the bears”) pays tribute to the bears that provided food and warmth for the people of this region. Liguria shares its border with France and the Italian regions of Piedmont, Emilia-Romagna and Tuscany, but their cuisines do not overpower Liguria's strong local food culture – where pesto originated. This wine is made by the Ruffino family, using organic farming practices and good land stewardship. It pairs perfectly with many foods, particularly cheese or a lighter appetizer course.

Questions, Concerns, Suggestions, Extend your Subscription?? Please, speak your mind!!

Purevinewines.com, (877) 404-1121

Until next month,

Joe, Tom, & Andria

(over for recipe of the month)

“fighting for the soul of wine..”



This Month's Biodynamic® / Organic Selections

La Mise di Candialle Chianti Classico

90 % Sangiovese and 10 %
Merlot

Region: Chianti Classico,
DOCG

Vintage: 2010

Slight sour cherry and cranberry nose with notes of smoke, cinnamon, and sandalwood, liquorice, floral and chocolate. Expect a medium bodied and refreshingly structured palate with dusty tannins, tart cherry and red fruit. There is a slight oak touch towards the lengthy mineral finish. Ripe but deliciously tart at the same time. Classic Chianti!

Cordorso Riviera Ligure di Ponente Vermentino

100% Vermentino

Region: Liguria, Italy

Vintage: 2012

Characteristics of this varietal are classic Mediterranean: acid, citrus and mineral. These qualities are interwoven here with lemon peel, tangerine in particular and a dash of brininess. These refreshing wines are made to be drunk young while their bracing acidity sparkles and the citrus and mineral notes are still bright.

Hey, why did my wine come in a used box?

In conjunction with Portland Wine Storage and our commitment to the environment we re-use wine shippers as many times as possible making them 100% recycled on our end.