

SOSPIRO JOURNAL

September 5, 2024

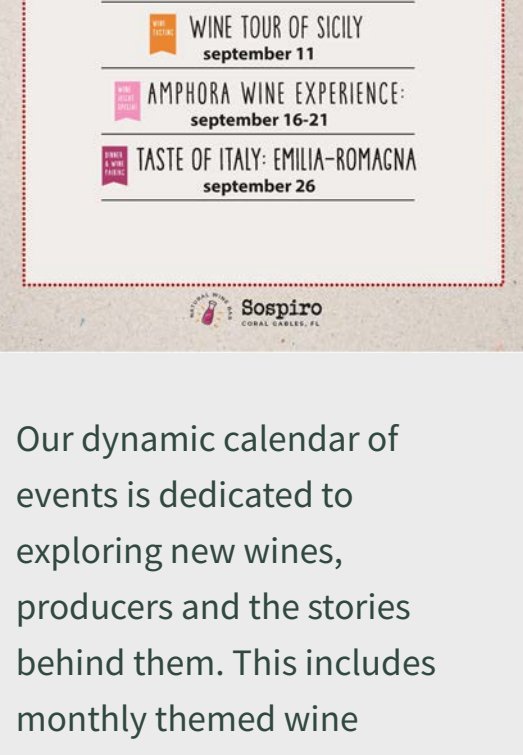


Welcome to the inaugural edition of Sospiro Natural Wine Bar's Wine Journal! Written in the form of a journal, our newsletters will uncork exciting updates on genuine wines, real people, and great stories.

I invite you to approach this brief reading in the spirit of my ancestors, the Greeks and Romans, who believed it essential for humans to carve out time for themselves—away from the demands of work and daily life. They defined this time as "skhole" or "otium," a period that encourages contemplation, gratitude, creativity, and friendship.

Get ready to raise a glass to your new go-to source for all things wine! Fabrizio

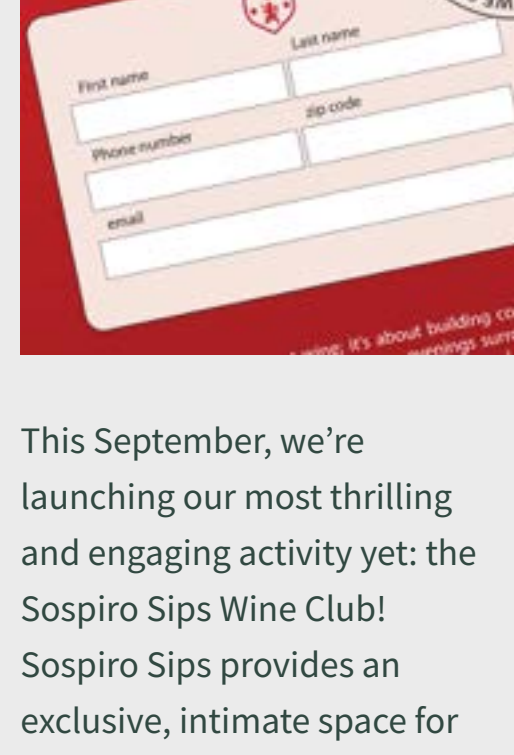
EVENTS



Our dynamic calendar of events is dedicated to exploring new wines, producers and the stories behind them. This includes monthly themed wine tastings, exclusive 'limited edition' wine flights, and a special wine and cheese pairing experience. Coming soon, we'll be launching 'Taste of Italy', an Italian regional themed dinner with a curated wine pairing.

Learn more ->

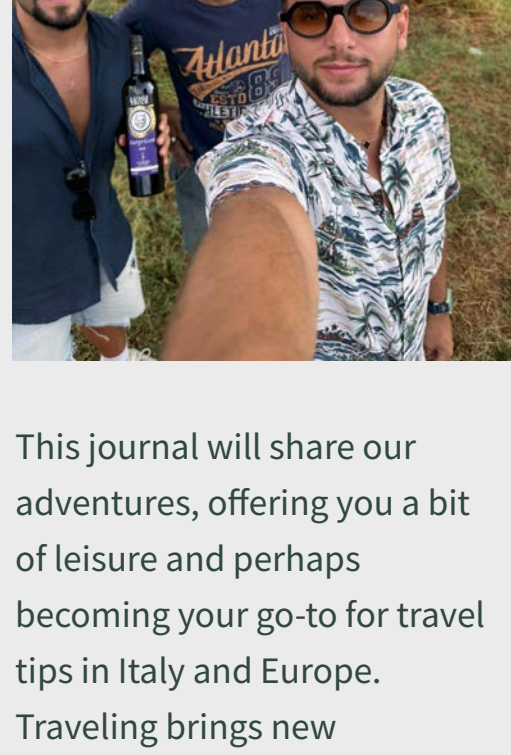
SOSPIRO SIPS



This September, we're launching our most thrilling and engaging activity yet: the Sospiro Sips Wine Club! Sospiro Sips provides an exclusive, intimate space for members to savor the stories behind each glass. My vision is for it to become a second home—a place to indulge, unwind, and connect.

Learn more ->

POSTCARD FROM...



This journal will share our adventures, offering you a bit of leisure and perhaps becoming your go-to for travel tips in Italy and Europe. Traveling brings new experiences and perspectives, and I'm excited to kick off this column by recounting a short trip to one of my favorite spots, made even more enjoyable by the company of Roberto, Giovanni, and Simone.

Learn more ->

WHAT'S NEW

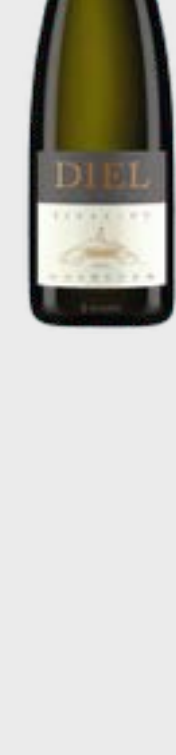
New Season = New Wines

We've expanded our wine collection with new masterpieces from Italy, France, Spain, Germany, and the US. As you may know (or if you don't yet... get ready to hear it often!), I have a special love for certain wines and grapes.

I'm crazy about Chenin Blanc, and that's why I'm proud to present Nicolas Joly and Domaine Belargus' wines to our collection. I'm excited to highlight the arrival of several Italian wines that are dear to my heart and always stocked in my cellar, along with a few cases of the rare Comando G, pioneers of heroic viticulture in Spain's Sierra de Gredos.

Riesling holds a special place in my heart. It's one of the most versatile grapes, capable of expressing a wide range of nuances. I'm thrilled that Sospiro now offers some newly arrived Riesling gems, thanks to our importers. Lastly, we have added a few amazing grower Champagnes to the list and more Italian finds including fantastic Barolos and Barbaresco Gallina.

IN THE SPOTLIGHT:

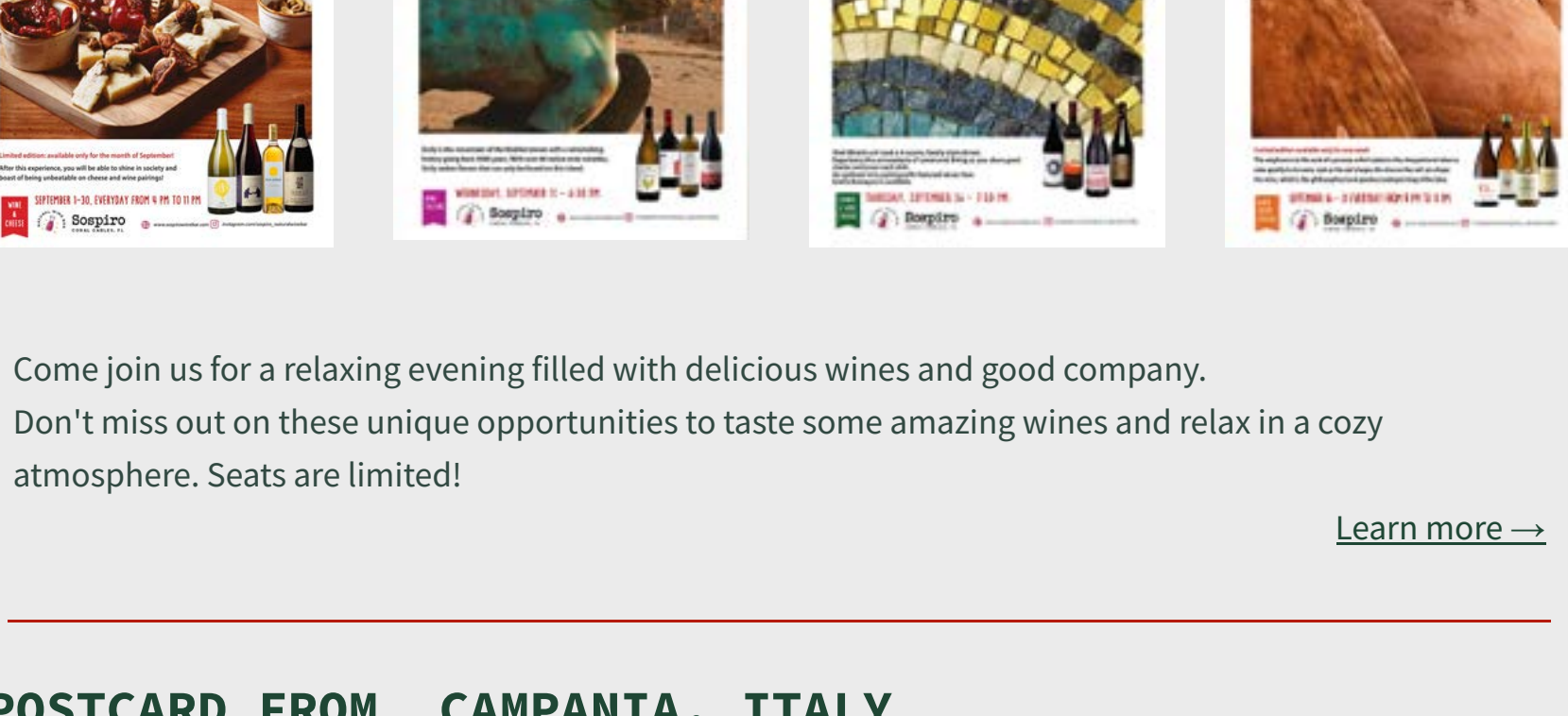


SCHLOSSGUT DIEL GOLDLOCH RIESLING GROSSES GEWÄCHS 2021

The Schlossgut Diel vineyards, castle and winery are of great historical significance. The 2021 Goldloch GG is generous on the aromatic yet refined and flinty nose that reveals deep, fresh and concentrated fruit intertwined with weathered wet stone aromas. Crystalline acidity, structure and remarkable finesse.

Origin: Germany
Appellation: Nahe
Cultivation: Organic
Vine Age: 30 to 80 year-old vine
Varietal: Riesling 100%
Tasting notes: notes of lemon verbena, orchard fruit, and an intriguing spice

Coming soon Events in September



Come join us for a relaxing evening filled with delicious wines and good company. Don't miss out on these unique opportunities to taste some amazing wines and relax in a cozy atmosphere. Seats are limited!

Learn more ->

POSTCARD FROM... CAMPANIA, ITALY

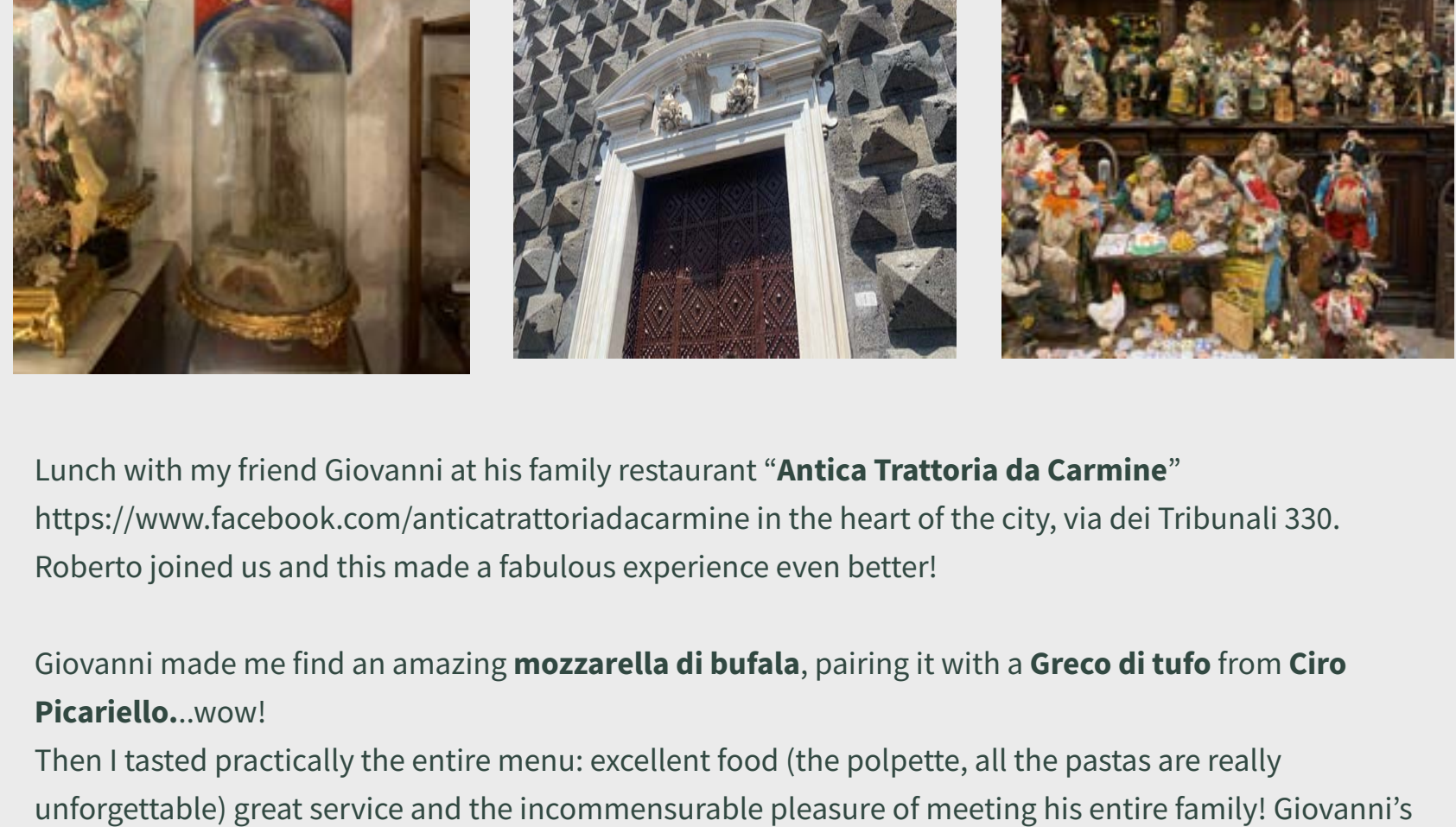
As soon as I return to Italy, I am yearning for a good mozzarella di bufala, dreaming it paired with a nice white wine from Campania. There are many good places in Rome where to buy buffalo mozzarella, but if I have a little time, the best choice is to go to Campania, home of the best mozzarella in the world (we will talk more about this topic in a future edition of the journal).

So I did: fast Frecciarossa train from Rome and after an hour I was already in Naples, a city that I love very much and whose energy and contradictions conquer me more and more.

First stop is cafe al Gambirino https://grancaffegambirino.com/en/ where tasting a good espresso is a true ritual.

Then walk through the alleys of the center, admiring this entirely Neapolitan mystique that mixes and confuses images, art, architecture and folklore in a unique way.

The characters of the "presepe Napoletano" from Ferrigno shop https://www.arte ferrigno.it/ are really unique!

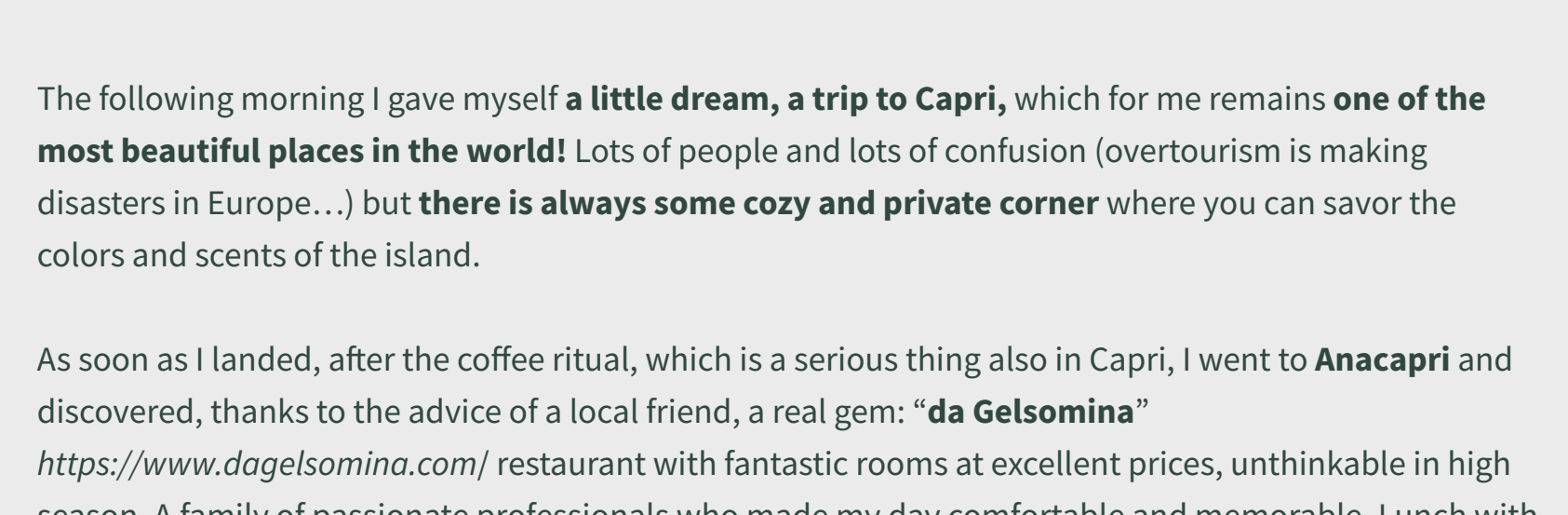


Lunch with my friend Giovanni at his family restaurant "Antica Trattoria da Carmine" https://www.facebook.com/anticatrattoriadacarmine in the heart of the city, via dei Tribunali 330. Roberto joined us and this made a fabulous experience even better!

Giovanni made me find an amazing mozzarella di bufala, pairing it with a Greco di tufo from Ciro Picariello...wow!

Then I tasted practically the entire menu: excellent food (the polpetta, all the pastas are really unforgettable) great service and the incommensurable pleasure of meeting his entire family! Giovanni's mom Adele is really the heart and soul of the place, a great professional and friendly host. We will see them soon in Coral Gables, I hope they will all come!

After this marvelous and long lunch, no dinner... but an excellent cocktail and some bites at L'Antiquario https://lantiquarionapoli.superbexperience.com/



The following morning I gave myself a little dream, a trip to Capri, which for me remains one of the most beautiful places in the world! Lots of people and lots of confusion (overtourism is making disasters in Europe...) but there is always some cozy and private corner where you can savor the colors and scents of the island.

As soon as I landed, after the coffee ritual, which is a serious thing also in Capri, I went to Anacapri and discovered, thanks to the advice of a local friend, a real gem: "da Gelsomina" https://www.dagelsomina.com/ restaurant with fantastic rooms at excellent prices, unthinkable in high season. A family of passionate professionals who made my day comfortable and memorable. Lunch with vegetables from their garden, mind-blowing homemade ravioli alla caprese, and delicious house wine: their beautiful property includes a small vineyard from which they produce a few bottles which can only be found in the restaurant: Biancolella and Falanghina both delicious!

Bravi!

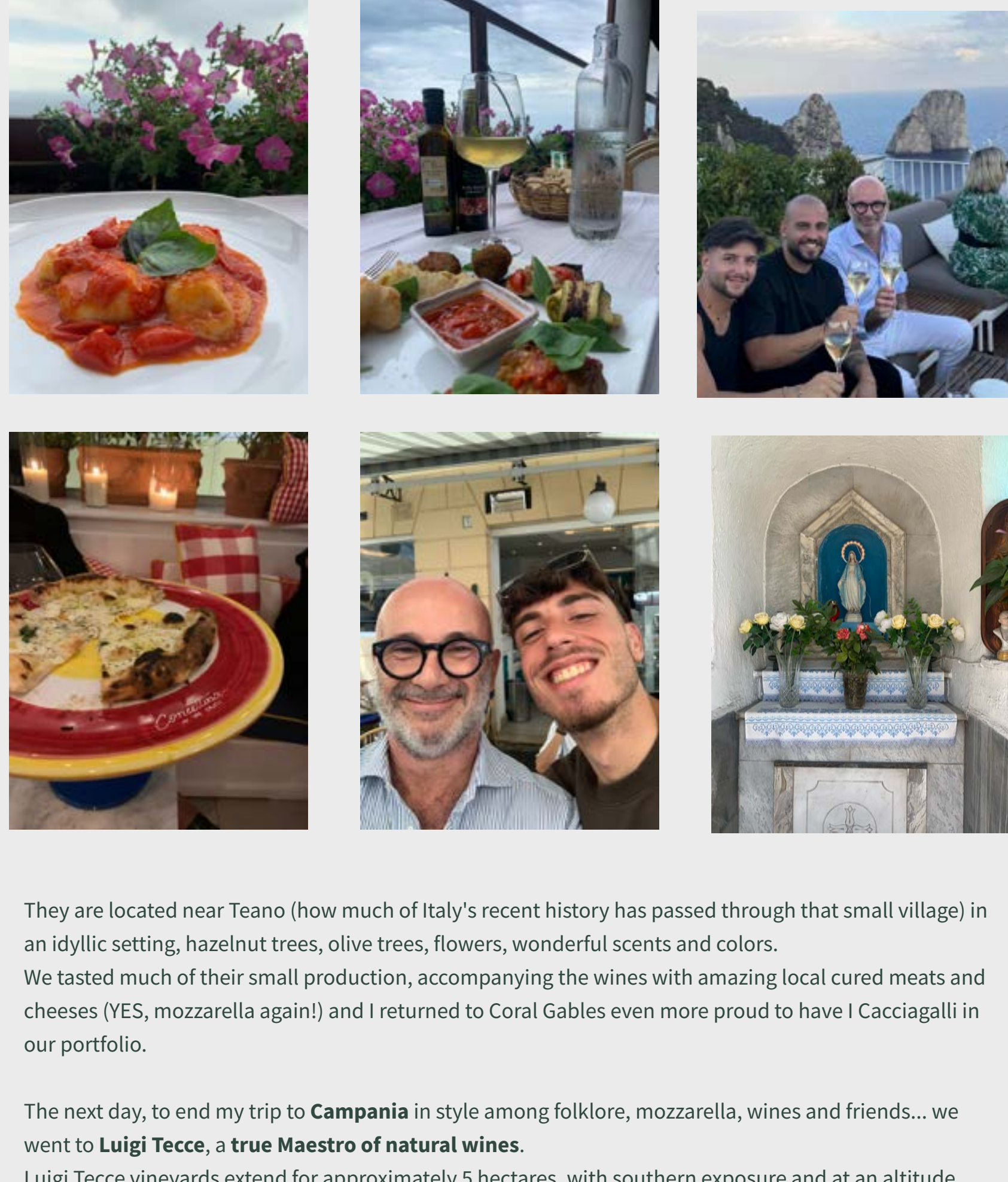
The evening was invigorated by the arrival from Naples of Giovanni and Roberto who joined me on the Luna hotel rooftop https://www.caprirooftop.com/ for an unforgettable aperitif (see attached photo to feel a bit of healthy envy...)

At night, a wonderful welcome and dinner at "Concettina ai Tre Santi" https://www.concettinaaitresanti.com/ where among a triumph of pizzas, one better than the other (my favourite: "Sott' e ngopp" pizza) and of course great mozzarella di bufala, our Simone and the sommelier Emanuele (who challenged us with a crazy blind tasting) made us have an awesome experience.

The next morning I woke up in Anacapri, admiring the quiet sea and the island of Ischia in front of me, the sound of cicadas filling the air all around... After my espresso, I took a walk immersed in the small forest of marine pines up to the 'belvedere' and I thought, do I really have to leave?

Well yes... duty called me 😊

A quick breakfast in the "Piazzetta" with Simone and then back to Roberto and Giovanni (them again, what a pleasure to be together!) we went to visit I Cacciagalli, a completely biodynamic farm that produces excellent wines from indigenous grapes.



They are located near Teano (how much of Italy's recent history has passed through that small village) in an idyllic setting, hazelnut trees, olive trees, flowers, wonderful scents and colors. We tasted much of their small production, accompanying the wines with amazing local cured meats and cheeses (YES, mozzarella again!) and I returned to Coral Gables even more proud to have I Cacciagalli in our portfolio.

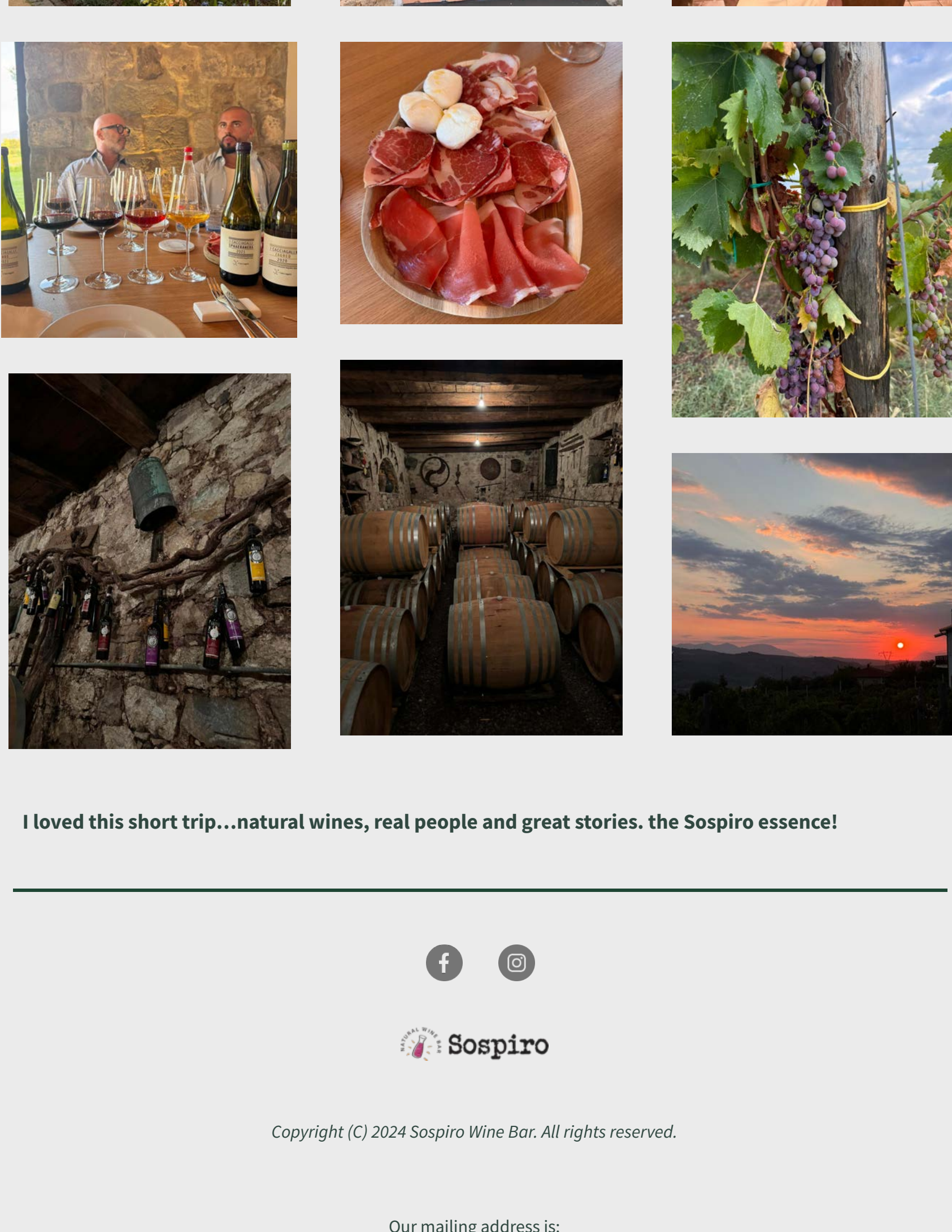
The next day, to end my trip to Campania in style among folklore, mozzarella, wines and friends... we went to Luigi Tecce, a true Maestro of natural wines.

Luigi Tecce vineyards extend for approximately 5 hectares, with southern exposure and at an altitude between 500 and 600 meters. They are divided into small plots of which the historical core is made up of centuries-old plants

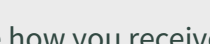
The goal is to best support nature, seeking a balance between plants, soil and climate. I can't find the words to describe the emotion and the great sense of admiration for a gentleman who inspires and teaches in his every gesture or word. He personally prepared food for us to accompany the tasting of his wines, allowing us to share unique stories and experiences.

Luigi is a poet of wine, a maverick by nature, who also transmits his character in the wines: the Aglianico "Satyricon", the Taurasi "Poliphemo" and the "Puro Sangue", are wines of great energy, which stand out in the panorama of the wines of Irpinia and contain the literary soul of Luigi. For me "Purosangue" is truly one of the greatest Italian wines.

After this memorable experience...I ran to catch the last train to Rome!



I loved this short trip...natural wines, real people and great stories. the Sospiro essence!



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