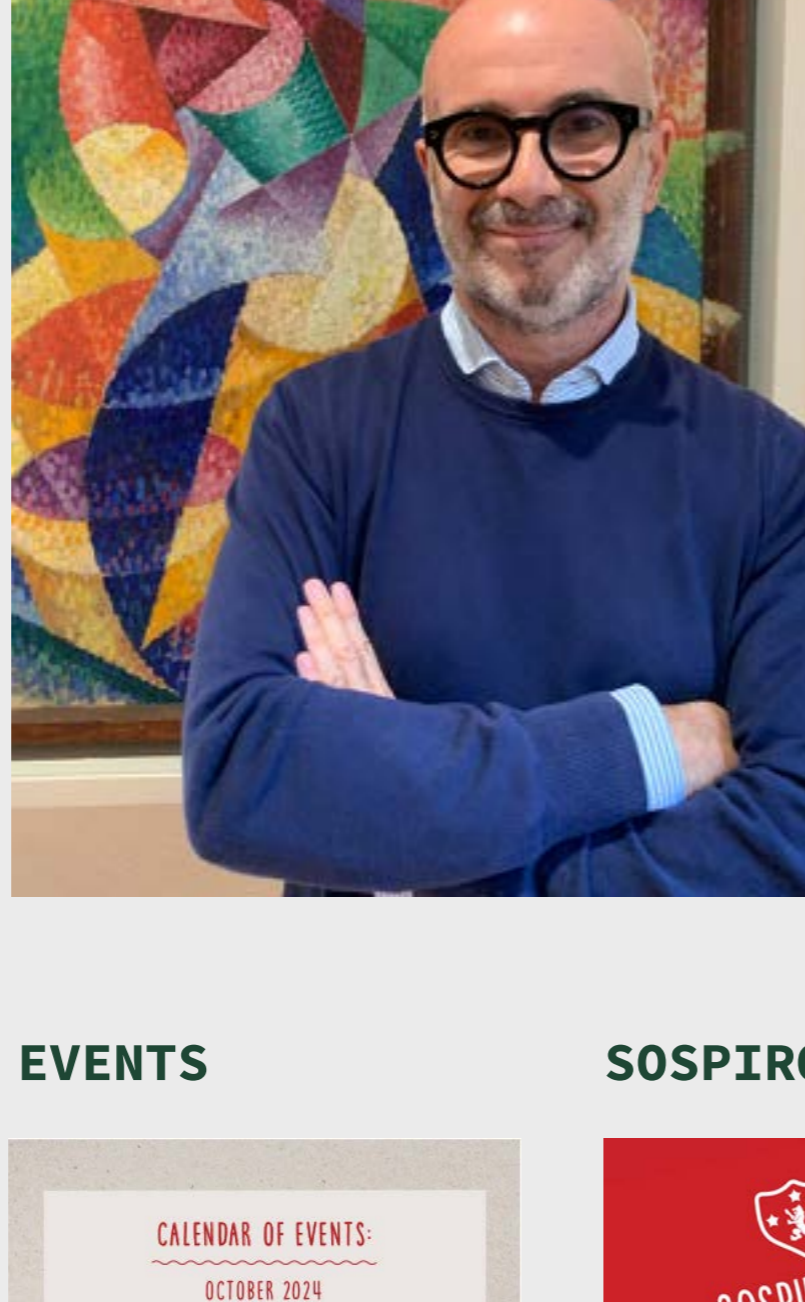


SOSPIRO JOURNAL

October 8, 2024



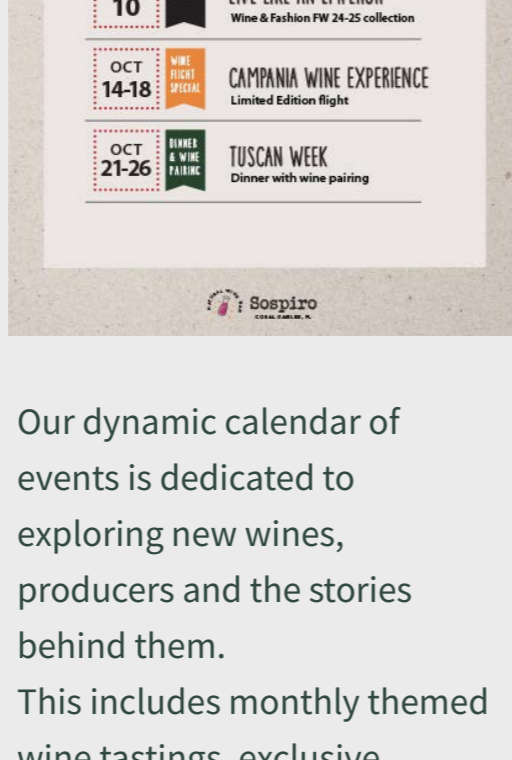
Welcome to the second edition of Sospiro Natural Wine Bar's Wine Journal!
Written in the form of a journal, our newsletters will uncork exciting updates on genuine wines, real people, and great stories.

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

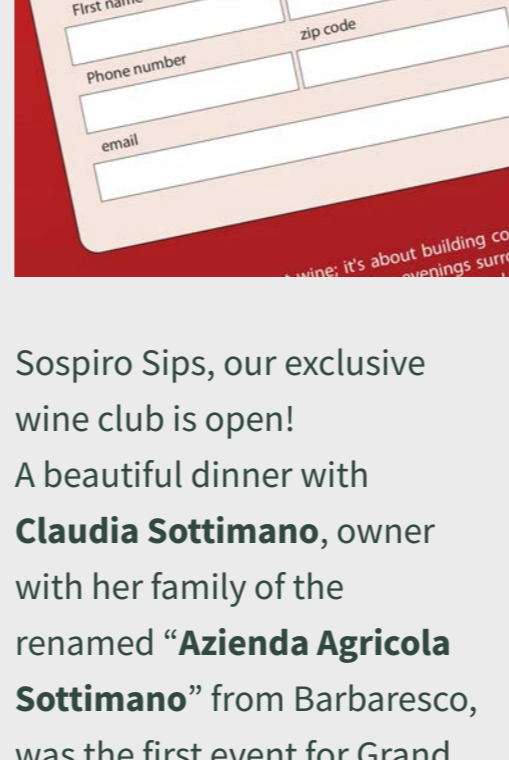


Our dynamic calendar of events is dedicated to exploring new wines, producers and the stories behind them.

This includes monthly themed wine tastings, exclusive 'limited edition' wine flights, and a special wine and cheese pairing experience. An exceptional wine tasting about the new wave of Portuguese viticulture and a week of celebration of Tuscan food and wine for the series "Taste of Italy" will be the highlights of October. A month dedicated to amphora wines (in this regard there is a big news...read below) and the launch of Sospiro's **first capsule fashion collection!**

[Learn more →](#)

SOSPIRO SIPS



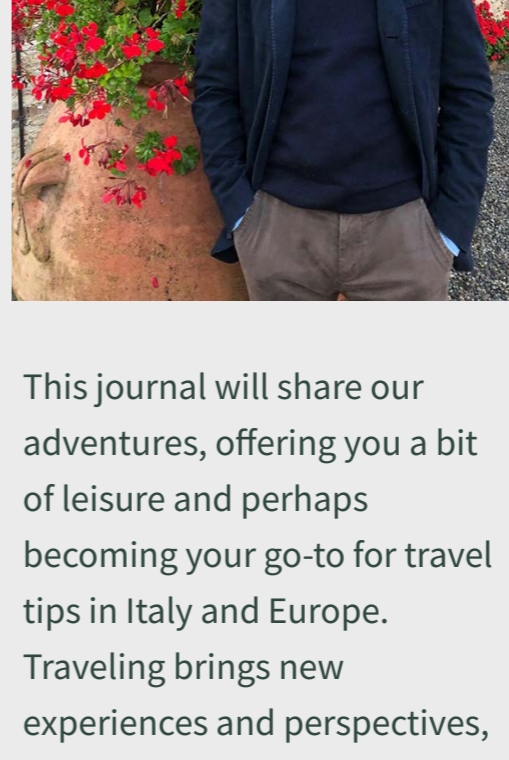
Sospiro Sips, our exclusive wine club is open!
A beautiful dinner with **Claudia Sottimano**, owner with her family of the renamed "**Azienda Agricola Sottimano**" from Barbaresco, was the first event for Grand Cru members.

Claudia brought rare bottles that we were able to taste over an intimate dinner where she explained her family's philosophy, where viticulture must respect the natural balance of the soil and the environment, so that the wines are a pure expression of that unique territory.

And this was just the first event, my vision is for the **wine club 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 some of my favorite spots, where every time I come back I discover something new and at the same time something very very old never fails to fascinate me!

[Learn more →](#)

WHAT'S NEW

New Season = New Wines

October's inspiring topic is that of amphora wines, an ancient but terribly avant-garde method!
"AMPHORA WINE EXPERIENCE: THE FUTURE IS ANCIENT" is the theme of our "Limited Edition" wine flight of the month, which features 4 amazing wines, all to be discovered.

One of these 4 is our first wine! **THE O PROJECT**, a completely natural wine that I produced in Spain together with Josep Pérez-Romero of Enovitis from Sumoll blanc grapes, an indigenous variety. Carefully hand-harvested. Fermented with the skins in a square stainless steel tank. Aged on fine lees for 6 months in ceramic amphora. A 100% terroir wine. Only 350 bottles. I really like it. I am curious to know your opinion!

From Italy, just delivered very few bottles of **PETROLO BOGGINA**: an extraordinary and rare Sangiovese (only 3,000 bottles a year) from 80 years old vines, fermented in amphora. The choice of the amphora has the historical meaning of getting closer to Tuscany's cultural roots. Terracotta in Tuscany always played a key role: since the early Etruscan craftsmanship, the art of creating and using vases of terracotta has evolved and refined over centuries.

Sticking with the theme, **COS ZIBIBBO** and my beloved **FORADORI MANZONI BIANCO**, wines where the use of amphora reaches unique heights of quality, are finally back in stock. A little gem that I discovered thanks to the tireless work on the ground by our friends "wine-scouters".

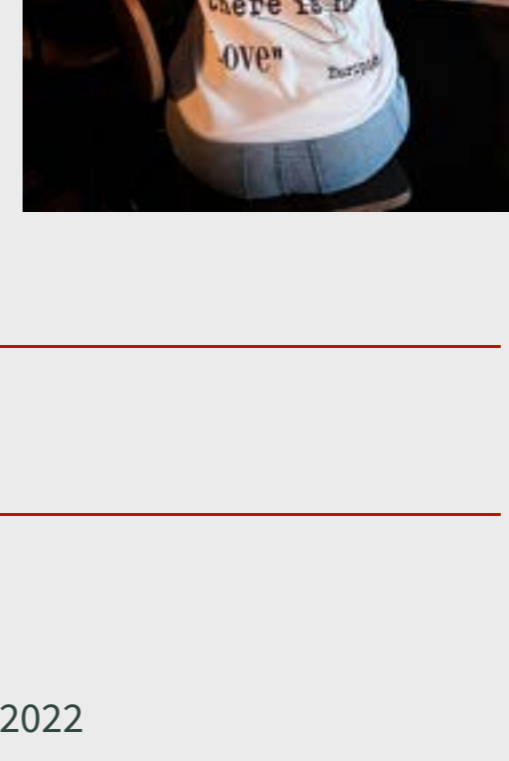
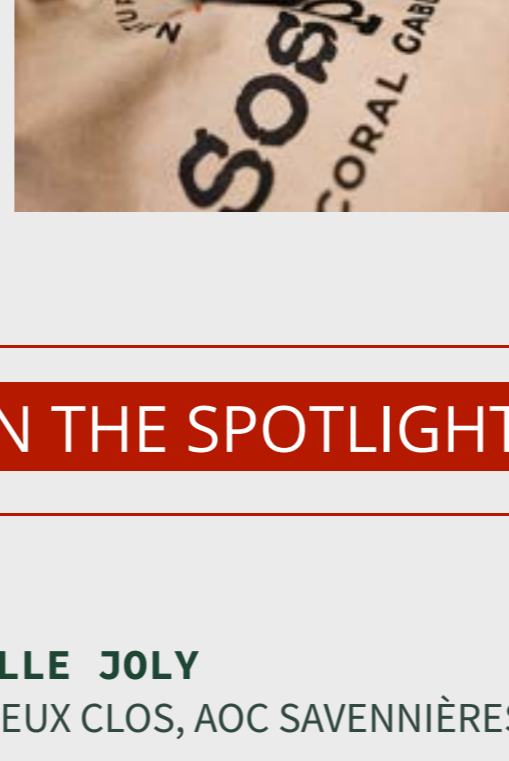
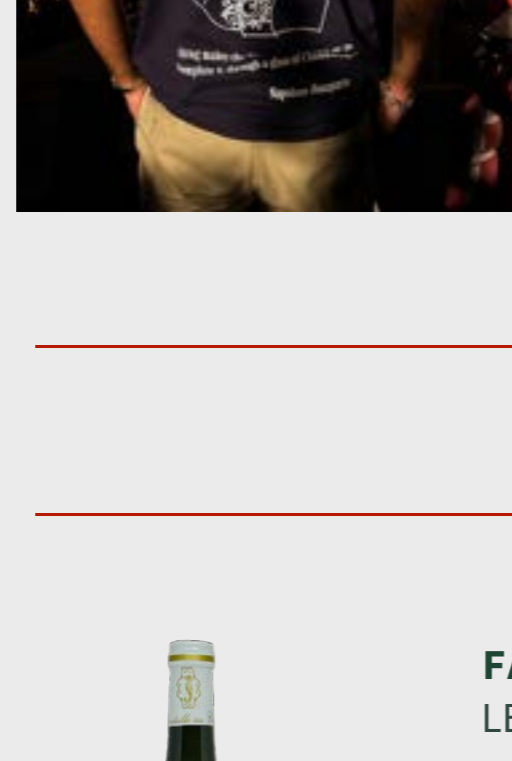
It is a great and value-for-money Nebbiolo (yes, this wine is also amphora!) **RONCHI 'IN AMPHORIS' NEBBIOLO**, from the Rocca family, whose wines are still somewhat of an insider's secret, representing some of the better values in Barbaresco. The production is only 1,000 bottles per year!

Last but not least, our collection of artisanal Champagnes continues to grow: I am very proud to have **VOUETTE ET SORBÉE "TEXTURES"**, an exciting and unique champagne from Pinot blanc grapes made in amphora...

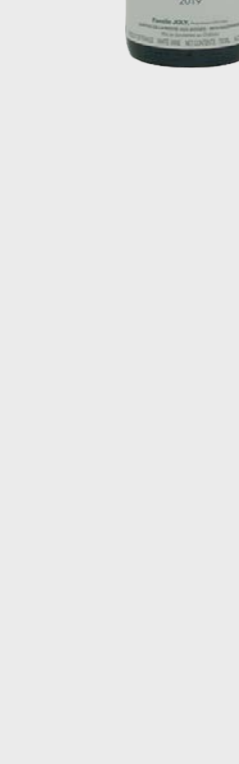
All these wines are available in very limited quantities, hurry up!

WINE MEETS FASHION

We wanted to have some fun and so the first Sospiro fashion collection was born, designed by Carlotta! The idea is to celebrate in a witty and light way wine, which is history and culture. I'm from Rome and for me emperors have a special charm, and some great emperors had excellent taste in wine. This first small collection includes tee shirts and tote bags, which are produced with highly sustainable processes, I hope you like them!



IN THE SPOTLIGHT:

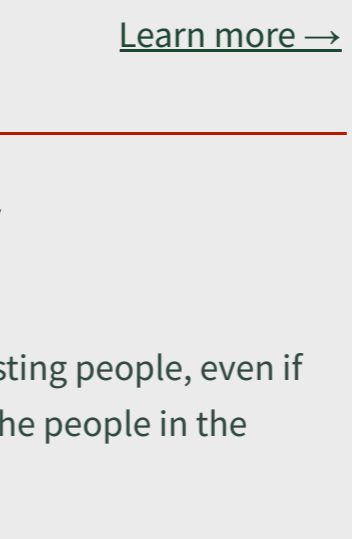
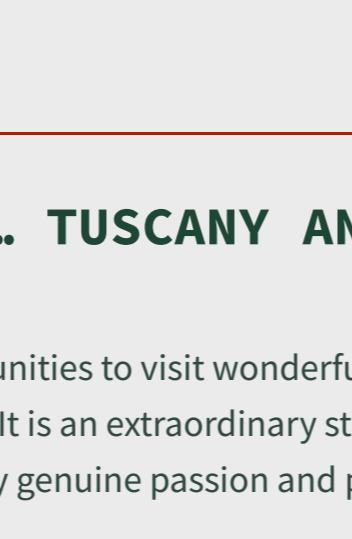
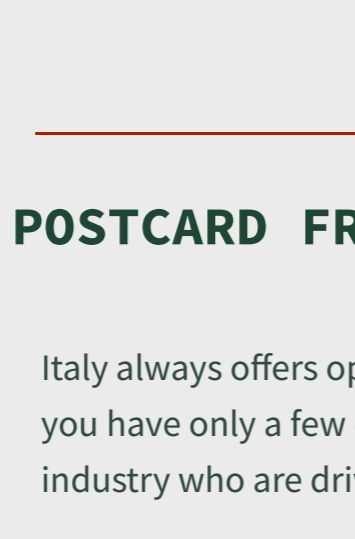


FAMILLE JOLY
LES VIEUX CLOS, AOC SAVENNIÈRES — 2022

Famille Joly is widely known as one of the greatest biodynamic wine producers in France, embodying the intersection of well-respected history and refined technique. Joly's pursuit is to emphasize each unique facet of his vineyards, from the age, health and typicity of the soil, to the vine's orientation and the micro-climate that surrounds them. Famille Joly wines are created to depict the balance of nature and its energy. Les Vieux Clos provides an inviting taste into the Famille Joly style. The 5.5 hectares vineyard is planted on light slopes facing east in the mountainous AOC Savennières appellation.

Origin: **France**
Appellation: **AOC Savennière**
Cultivation: **Organic - Ecocert & Demeter 1981; Biodynamic**
Vine Age: **35 year-old vine**
Varietal: **Chenin Blanc 100%**
Tasting notes: **exotic notes of ginger and coriander balanced with an accent of salinity**

Coming soon Events in October



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... TUSCANY AND VENEZIA, ITALY

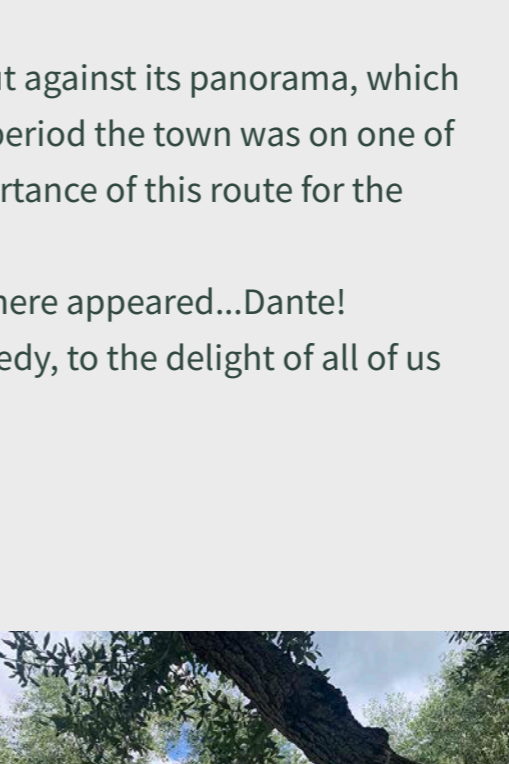
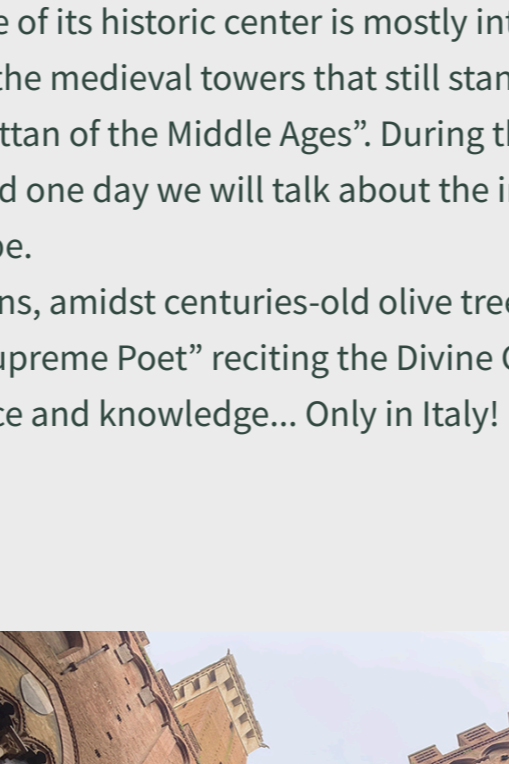
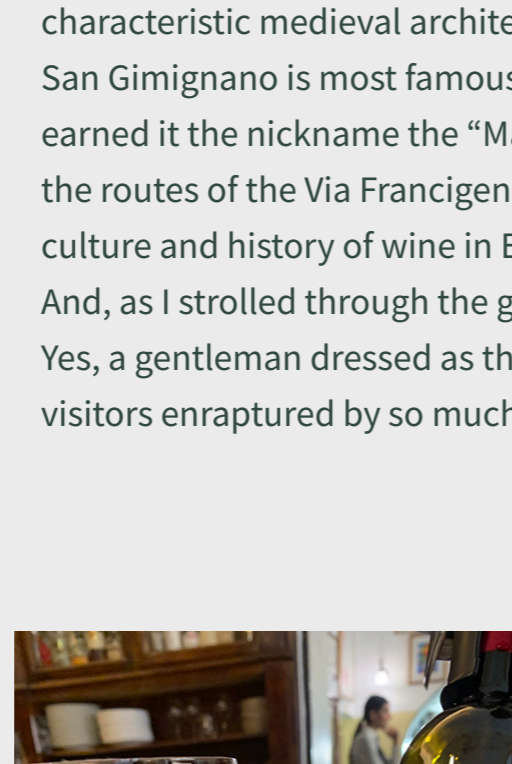
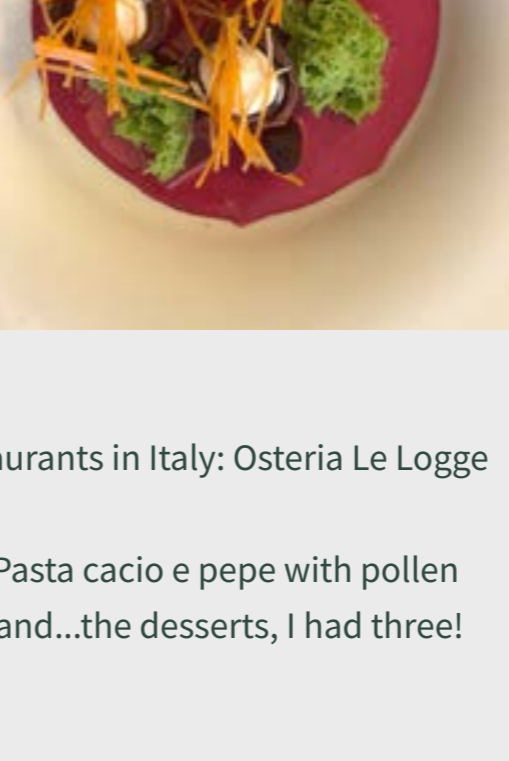
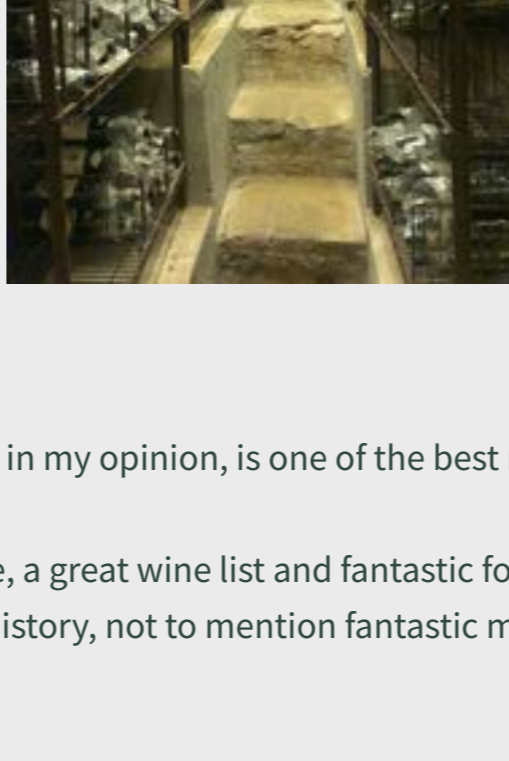
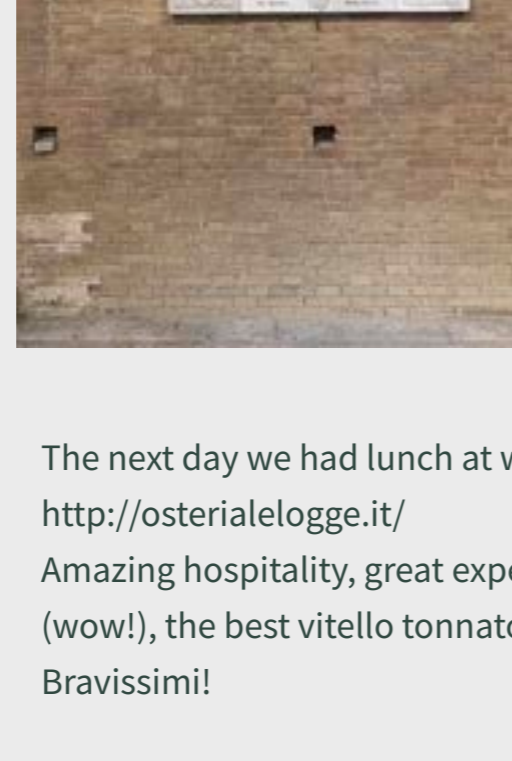
Italy always offers opportunities to visit wonderful places and meet real and interesting people, even if you have only a few days. It is an extraordinary stage for wines, producers, and all the people in the industry who are driven by genuine passion and pride in their work.

I organized a short trip to take the opportunity to taste great wines, first in Tuscany and then in Venezia.

From my city, Roma, a quick first stop in **Maremma**, a wild corner of Tuscany, to say hello to my friends at Ampeleia. They have been doing a truly remarkable work for so many years, and I am proud to have 3 wines from their fantastic production.

This is the month of skin contact and amphora wines at Sospiro, and Ampeleia Bianco is one of our best-sellers!
After a few glasses of wine with Francesco, we set off again for Siena. How wonderful, the city is a real gem.

In the afternoon I visited a wine cellar that holds a precious collection of Brunello di Montalcino and in the evening...a great tasting of Rosso and Brunello from the best producers. I had the chance to meet experts and enthusiasts and to update my knowledge!

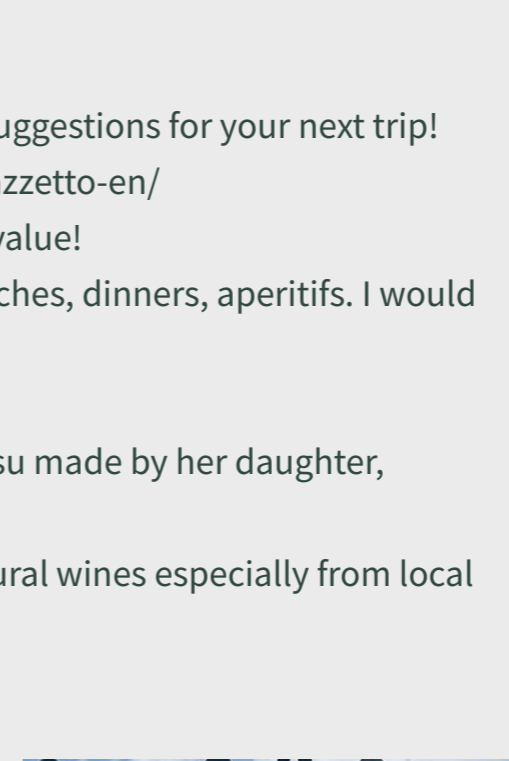
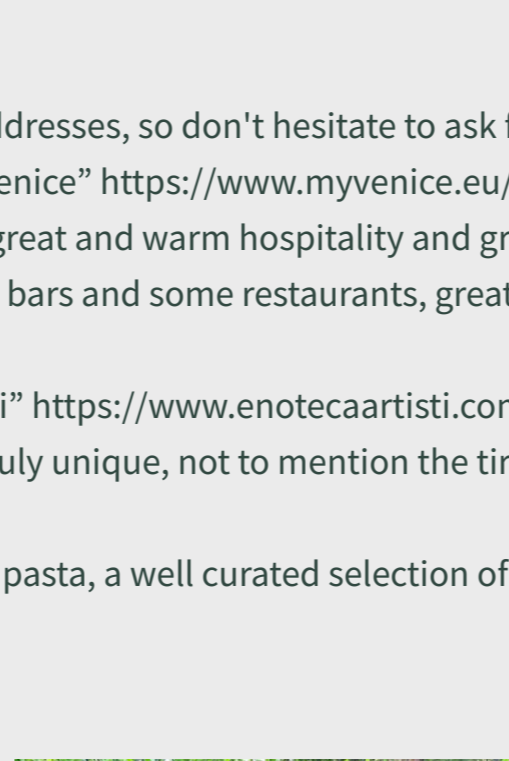


The next day we had lunch at what, in my opinion, is one of the best restaurants in Italy: Osteria Le Logge <http://osterialelogge.it/>
Amazing hospitality, great expertise, a great wine list and fantastic food. Pasta cacio e pepe with pollen (wow!), the best vitello tonnato in history, not to mention fantastic meat and...the desserts, I had three! Bravissimi!

Before going to Venice to take the train to Venice, we stopped for lunch in San Gimignano. The characteristic medieval architecture of its historic center is mostly intact.

San Gimignano is most famous for the medieval towers that still stand out against its panorama, which earned it the nickname the "Manhattan of the Middle Ages". During that period the town was on one of the routes of the Via Francigena, and one day we will talk about the importance of this route for the culture and history of wine in Europe.

And, as I strolled through the gardens, amidst centuries-old olive trees, there appeared...Dante!
Yes, a gentleman dressed as the "Supreme Poet" reciting the Divine Comedy, to the delight of all of us visitors enraptured by so much grace and knowledge... Only in Italy!



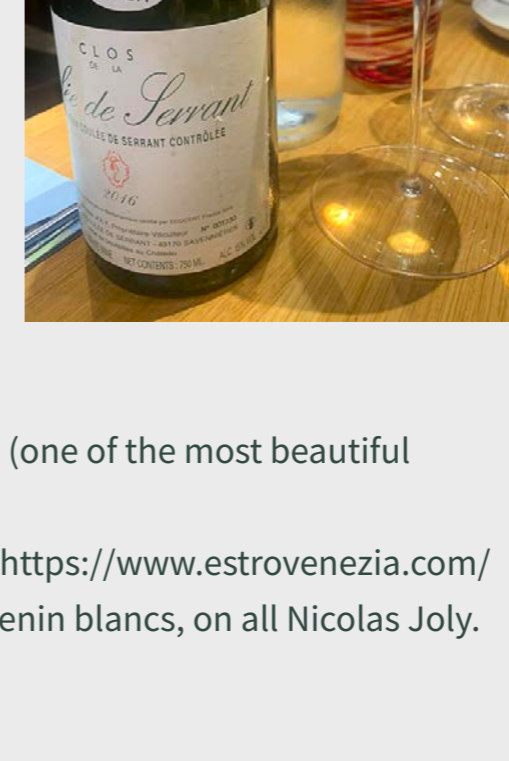
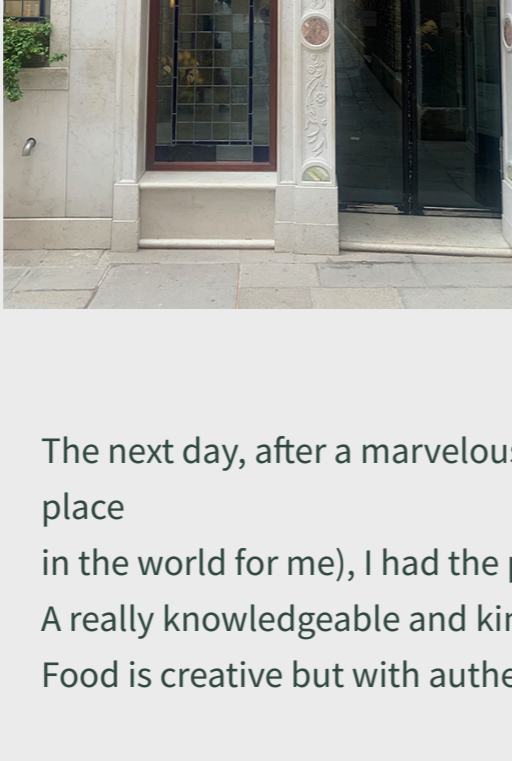
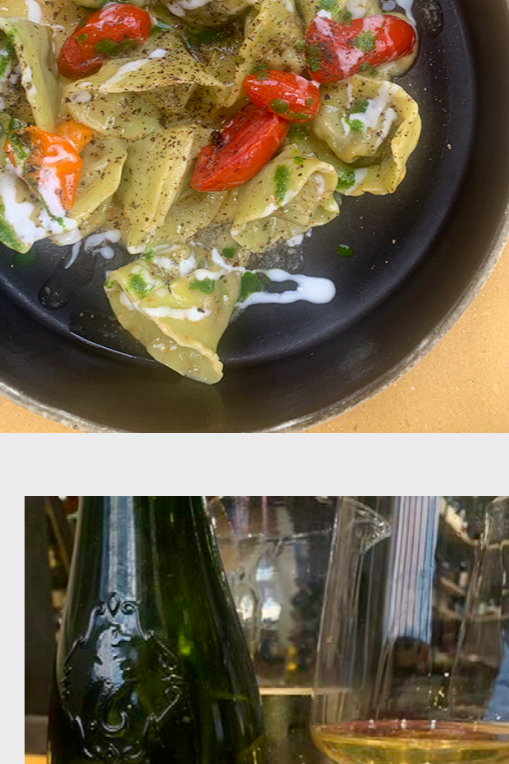
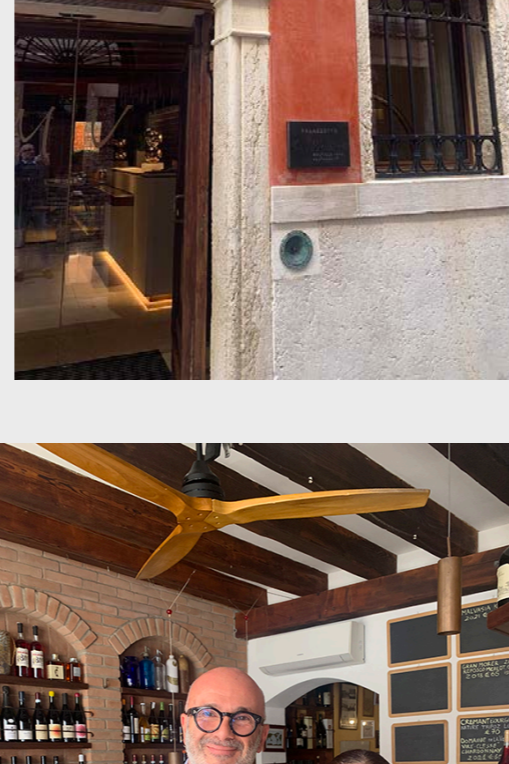
This very pleasant tour de force continued on to Venice.

I was curious to visit some restaurants / wine bars that are spoken highly of, and in some cases my expectations (I must admit, always a bit too high) were fully met. In a city that is perhaps the most damaged by overtourism, there are operators who work with grace and passion and give customers amazing experiences.

I've collected some really insider addresses, so don't hesitate to ask for suggestions for your next trip! The hotel I found... "Palazzetto My Venice" <https://www.myvenice.eu/palazzetto-en/>
New, very nice, family owned with great and warm hospitality and great value!

In just two days I visited many wine bars and some restaurants, great lunches, dinners, aperitifs. I would like to mention a few out of all.

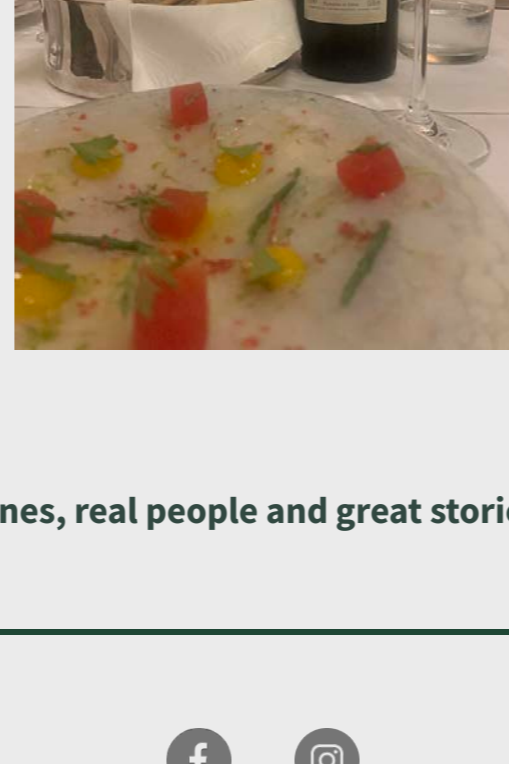
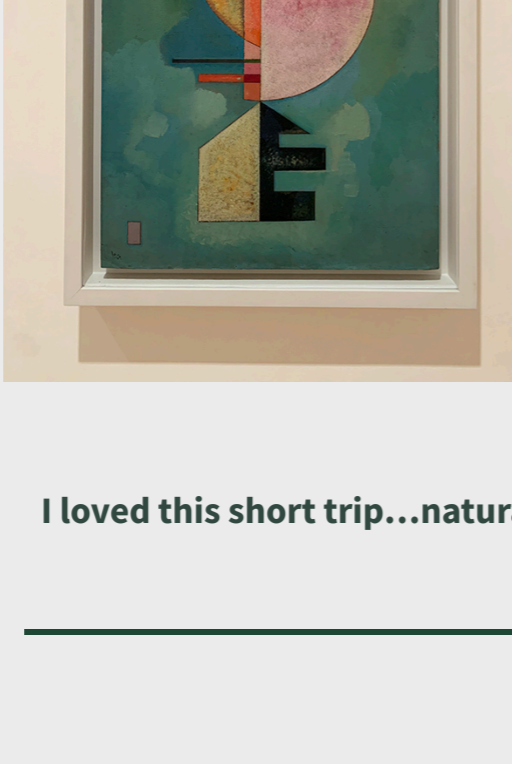
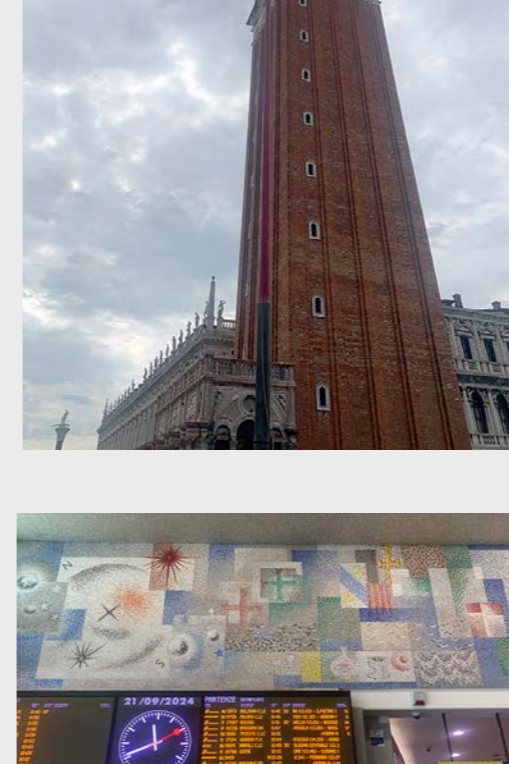
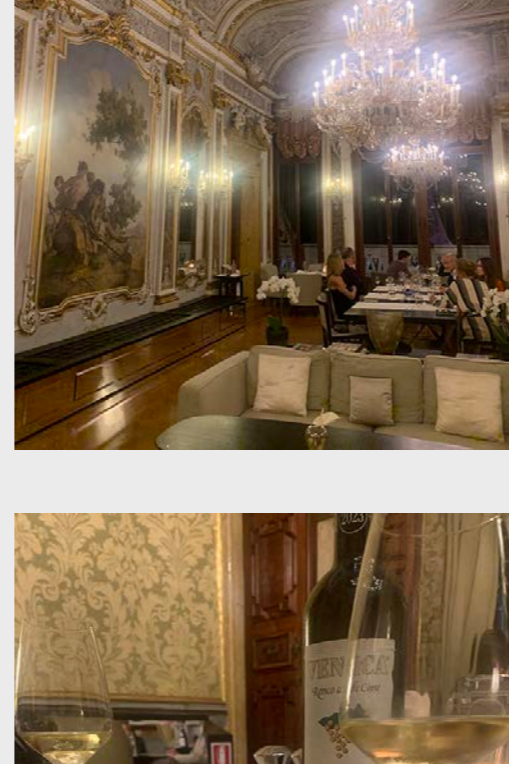
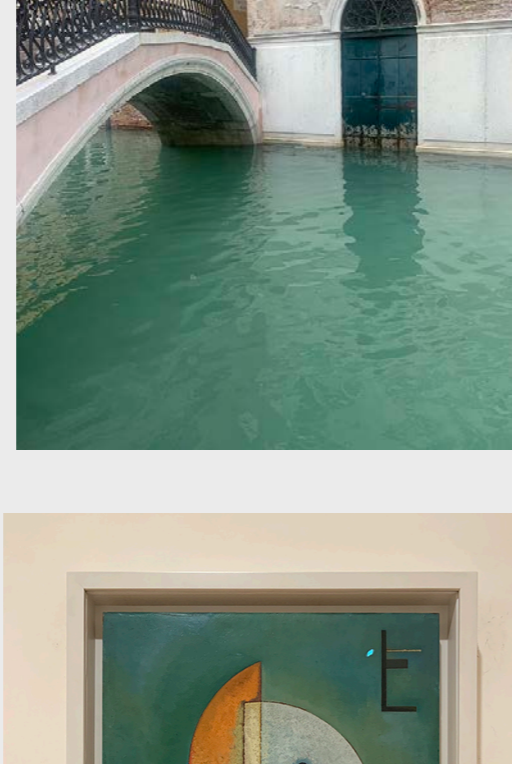
First of all "Osteria Enoteca Ai Artisti" <https://www.enotecaartisti.com/>
Signora Francesca's hospitality is truly unique, not to mention the tiramisù made by her daughter, simply outstanding! Delicious home made pasta, a well curated selection of natural wines especially from local small producers, what a restaurant!



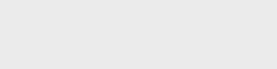
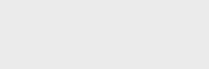
The next day, after a marvelous visit to the Peggy Guggenheim Collection (one of the most beautiful place in the world for me), I had the pleasure of dining at "Estro Vino e Cucina" <https://www.estrovinezia.com/>
A really knowledgeable and kind staff made me taste some wonderful Chenin blancs, on all Nicolas Joly. Food is creative but with authentic flavors, a great experience!

Another small suggestion I would like to make is about a place that is really special, where I could imagine and dream about the splendor of Venezia, for centuries one of the most important city of the world. The restaurant Arva. <https://www.arvabyaman.com/locations/arva-at-aman-venice>
inside the wonderful Hotel Aman, set in Palazzo Papadopoli, a monumental palazzo on the Grand Canal. Good food, good wines, but I would like to recommend it because embodies all that is sumptuous and sensuous about "La Serenissima", and it is the ideal place for an experience of times gone by, when elegance and good manners were way more relevant than nowadays.

The next morning off to Rome again... but since I was in Venice, I wanted to live a small luxury experience, a ride on a Riva motorboat to reach the train station!



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



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