



Welcome to the third 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 **blind wine tasting about Pinot noir** and a week of celebration of Neapolitan food and wine for the series "Taste of Italy" will be the highlights of November. A month dedicated to wines from Piedmont and the second drop of Sospiro's **first capsule fashion collection!**

[Learn more →](#)

SOSPIRO SIPS



Sospiro Sips, our exclusive wine club is open!

A dinner with Chris Mullineux, will be the event for Grand Cru members on November 25th.

Chris and his wife Andrea owns and manages Mullineux Family Wines, in the Swartland region of South Africa.

This dinner and the opportunity to meet in person with one of the world's most famous and celebrated producers collides perfectly with my vision for the wine club: a second home, a place to indulge, unwind, and connect.

[Learn more →](#)

POSTCARD FROM...



In this edition we will not be moving away from our beloved Coral Gables! I would like to send this postcard to all of you to tell even better what happens when REAL PEOPLE meet in Sospiro to taste GENUINE WINES and share GREAT STORIES, a magic that happens at every "Grand Cru" event of our wine club Sospiro Sips. This is a fascinating, different way to travel, thanks to the friends who visit us and give us their wealth of experience in the world of wine.

[Learn more →](#)

WHAT'S NEW

New Season = New Wines

November's inspiring topic is Piedmont.

**PIEDMONT EXPERIENCE WINE EXPERIENCE: THE GAME OF THRONES OF WINE** is the theme of our 'Limited Edition' wine flight of the month, which features 4 amazing wines.

More famous for reds, Piedmont can express fantastic white wines, especially Timorasso (along with Fiano, my favorite white grape in Italy!).

The TIMORASSO from WALTER MASSA is utterly unique, complex, capable of aging, and transparent to where it's grown. Walter Massa, the "contadino straordinario" is universally known as the Maestro of Timorasso: he rescued it from obscurity and near-extinction and now leads a mini-renaissance of the variety in the Colli Tortonesi.

True wine lovers appreciate the interplay between power and beauty that defines Nebbiolo-based wines. Nebbiolo can be compared to Pinot noir for its transparency or ability to convey a sense of place. Think of this: nobody has "cracked the code" of creating thrilling Nebbiolo outside of Italy!

In the Piedmont limited-edition wine flight we present 3 different expressions of Nebbiolo: first is NEBBIOLO ROSÉ "RUSIN" from GIORGIO IOPPA: a perfect choice for an aperitif, the color is bright strawberry, bouquet is super fresh, delicate and rich in fruit flavors. On the palate is dry, full-bodied, moderate acidity with a pleasant fruity finish. Second Nebbiolo is from CANTINA RIZZI: their Nebbiolo Langhe is one of the "Great Classics" in Sospiro's list, and the new vintage just arrived.

Third is BARBARESCO "VICENZIANA" from SILVIO GIAMELLO, one of these old school Langhe "vignaioli" who is impossible to find with no phone number or address listed and no sign on the door and likes it that way. Considering how good and rare these wines are, the prices are remarkable. The Vicenziana is a very serious Barbaresco. No mistaking it for anything else, this is the real thing. Tar, roses, black truffle and menthol on the big nose. Powerful attack and an expansive mid palate with ripe red and black fruit, firm but generous tannins and striking mineral purity.

Our collection of Barbaresco and Barolo continues to grow, and I would like to point out some truly remarkable new entries: BARBARESCO GALLINA 2006 from LA SPINETTA, BARBARESCO RONCHI from ALBINO ROCCA and great Barolos like BAROLO SERRALUNGA VIGNARIONDA RISERVA 2017 from ODDERO or BAROLO CANNUBI from ELIO ALTARE.

Finally, three small gems with excellent value for money: BAROLO LA MORRA 2019 from MARRONE (all women making great wines!), BAROLO SERRALUNGA D'ALBA 2019 from FERDINANDO PRINCIPIANO and the BAROLO COMUNE DI VERDUNO from FRATELLI ALESSANDRIA.

Piedmont also knows how to express great wines besides Nebbiolo, such as Barbera. We just received BARBERA NIZZA FAVÀ from TENUTA GARETTO, produced in very limited quantity with Barbera grapes from 80 years old vineyards.

MY WINE RECS FOR THANKSGIVING

Don't worry about pairing specific dishes with particular wines. The range of flavors is too wide and unpredictable to concern yourself, but follows us on instagram for some ideas that could make you look great among friends and family!



Barbaresco and its soft texture, playful mountain acidity and earthy, red-fruited profile is perfect with fall flavors will be a hit at your Thanksgiving feast.



Pinot noir from Burgundy is a great pick for classic Thanksgiving dishes with simple spicing or cream based dishes like creamy mashed potatoes or casserole.



Syrah from Cornas (and from a great producer like Gilles Guilleme) brings a unique peppery edge for the meat-focused characters on your Thanksgiving table!

IN THE SPOTLIGHT:

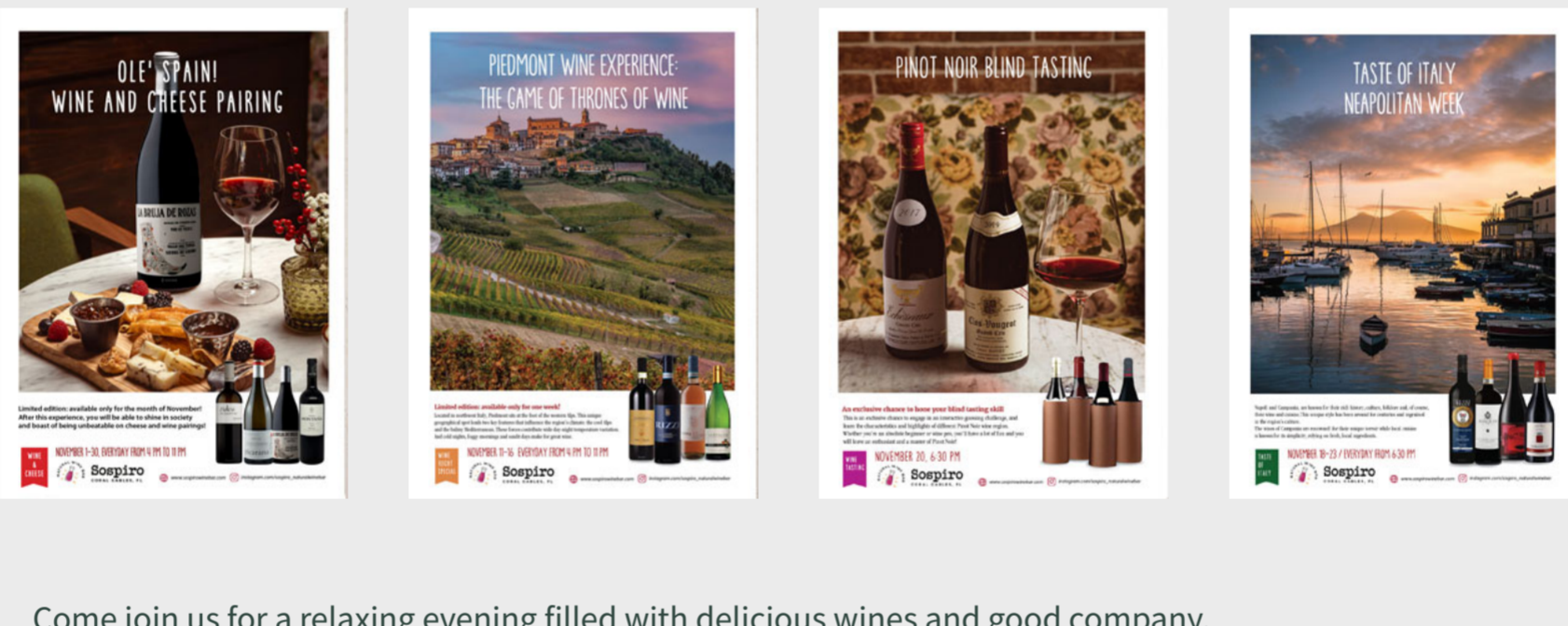


**COLOMBERA & GARELLA**  
BRAMATERRA 2019

300 million years ago, a volcano created the raw material for seven tiny but geographically complex appellations collectively known as Alto Piemonte, an area about two hours northeast of Barolo and Barbaresco, literally at the 'foot' of the Alps. After years of abandon, this once great bastion of Italian wines is now being revitalized by a few key producers. Cristiano Garella, native alto Piemonte wunderkind, is one of the master-keys of the area. Bramaterra's volcanic soil is composed of crumbly red-brown rocks made from porphyritic sand crystals. The resulting wines have a chiseled fruit, a deep salty/savoury minerality, and classic ferrous notes. There's something rough hewn about the minerality in these wines, but the tannins are noble Nebbiolo, especially in Cristiano's hands.

Origin: **Italy**  
Appellation: **Bramaterra (Masserano, Alto Piemonte)**  
Cultivation: **practicing organic farming**  
Vine Age: **25 to 55 year-old vine**  
Varietal: **Nebbiolo 80%, Croatina 10%, Vespolina 10%**  
Tasting notes: **flavours of red and black cherry, rose and garrigue herb, very Nebbiolo!**  
Annual production: **600 cases**

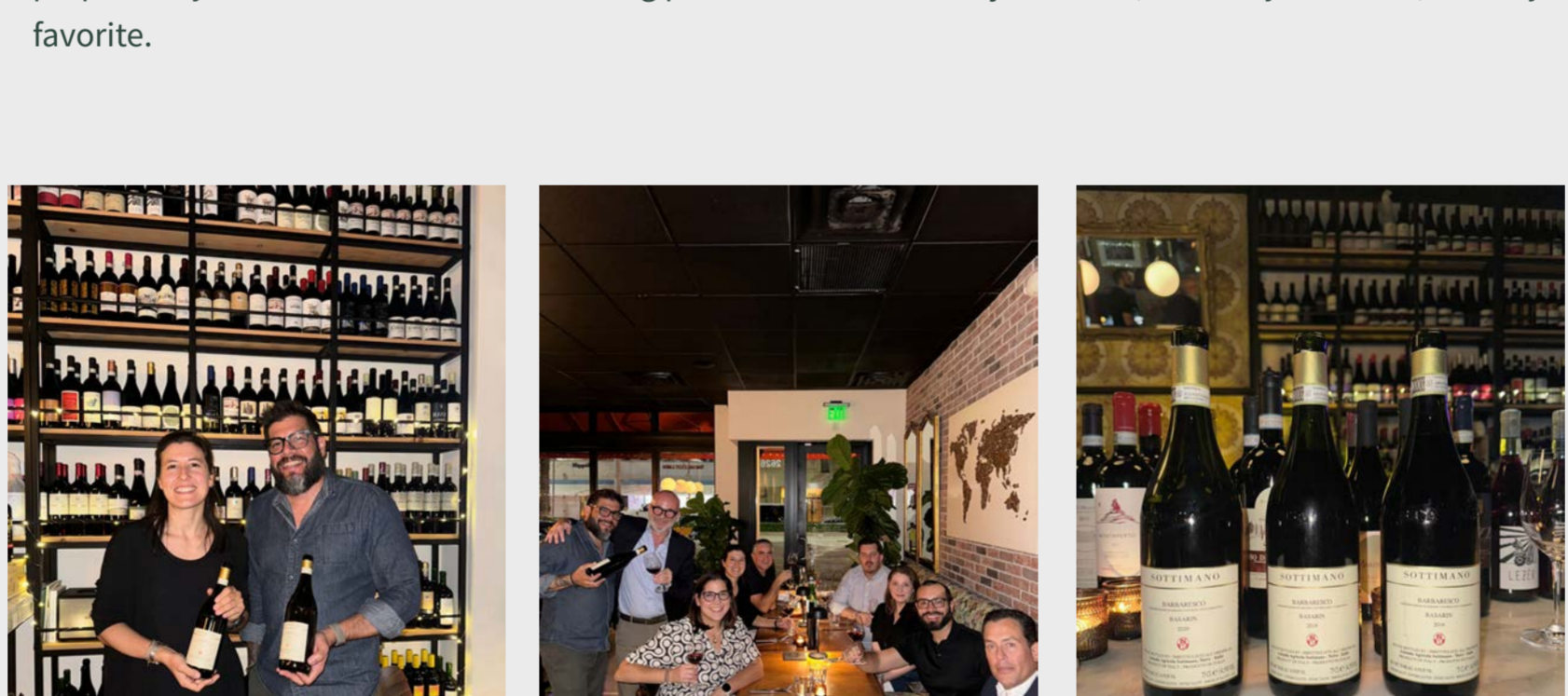
Coming soon Events in November



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 →](#)

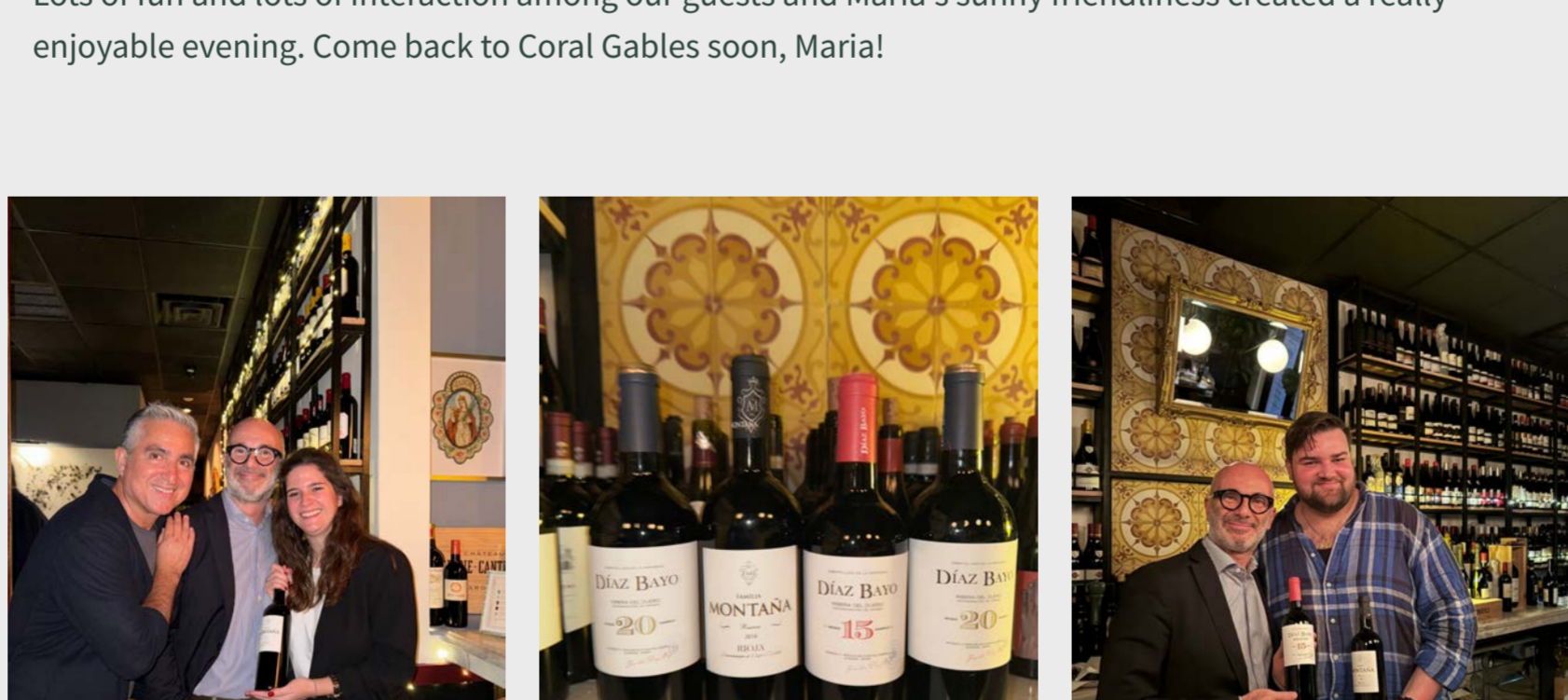
POSTCARD FROM... CORAL GABLES!

It is wonderful to host great people from the wine world and to give the members of the Grand Cru tier of the Sospiro Sips wine club these truly exclusive events. Our inaugural Grand Cru Wine Dinner was an unforgettable evening led by renowned cult producer **Claudia Sottimano of Sottimano Winery**, nestled in the picturesque Neive region of Langhe, Piedmont, Italy. Claudia's elegance and simplicity really charmed us. This intimate gathering offered wine club members an exclusive glimpse into the world of Barbaresco, one of Italy's most prestigious wines and a rare opportunity to engage directly with a leading producer. Claudia, representing the new generation of this family-owned estate, captivated guests with her passion for wine, and the unique characteristics of their vineyards shape their exceptional Barbarescos. Guests were treated to a tasting of Barbaresco vintages from 2016, 2018, and 2020. This curated selection showcased the ability of Nebbiolo grapes to express the nuances of each growing season, from the structured elegance of 2016 to the vibrant freshness of 2020. The great company and a tasty dinner prepared by chef Alberto made the evening perfect! Barbaresco Pajoré 2016 (from very old vines) was my favorite.



**Maria Montaña** with her freshness and enthusiasm told the stories of her family, which has been making wine for centuries. Tracing its roots back to the origins of the modern Rioja wine industry, the Montaña vineyards are renowned for their high average vine age, with many vines dating back to the immediate post-phylloxera period. Sospiro Sips wine club members got to sit down with this esteemed producer and enjoy a four course meal while learning firsthand about each featured wine. The wine pairing included including a 2016 Reserva Rioja, a 2019 Crianza Rioja, a 2021 Diaz Bayo15 Meses Crianza, and a 2015 Diaz Bayo 20 Meses Crianza, that I really enjoyed!

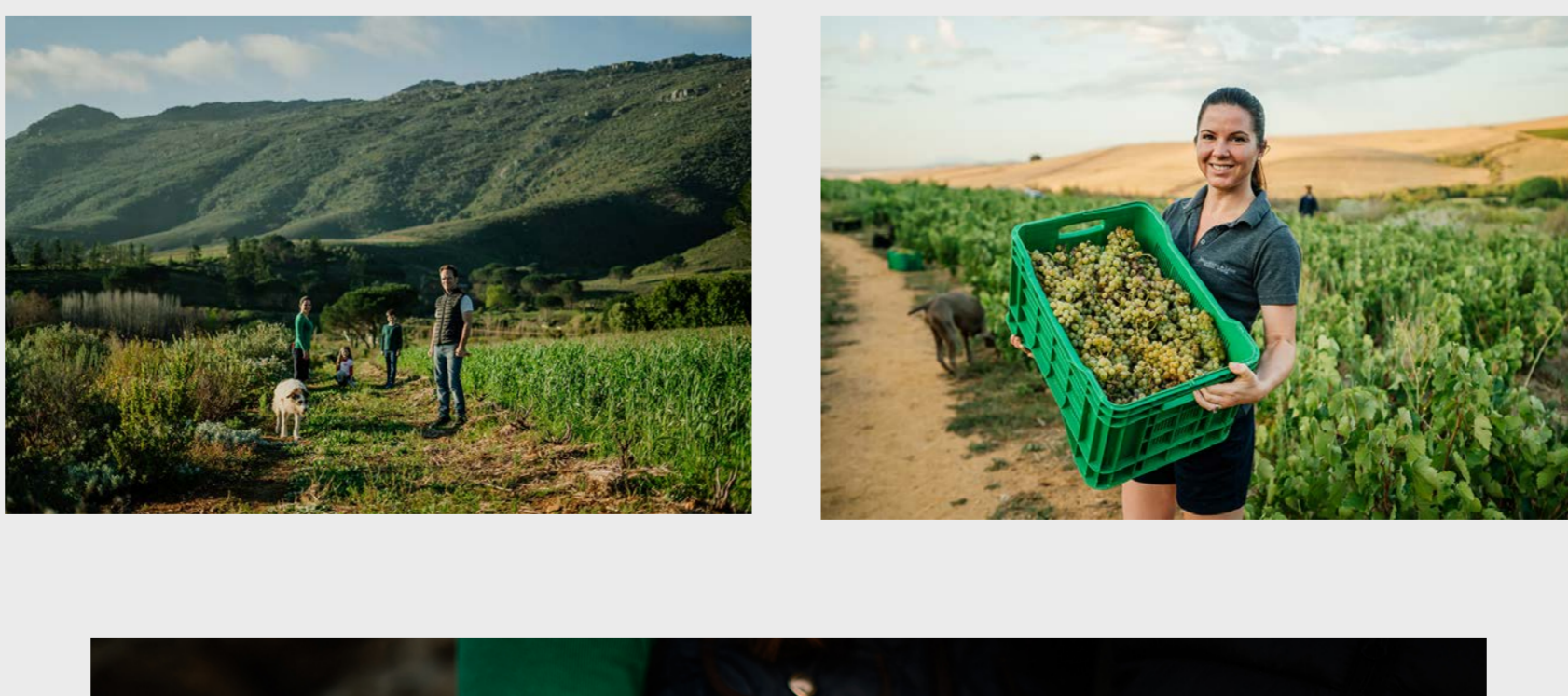
Lots of fun and lots of interaction among our guests and Maria's sunny friendliness created a really enjoyable evening. Come back to Coral Gables soon, Maria!



And...I'm looking forward to hosting **CHRIS MULLINEUX**, the star of the Swartland Revolution, on November 25!

Husband and wife winemaker team, Chris and Andrea Mullineux, set out in 2007 with a shared vision to create authentic Swartland wines that reflect the distinct terroir of the region while embracing reasoned, sustainable farming practices and modern minimalist winemaking. Their commitment to quality and their deep respect for the environment have earned them acclaim both nationally and internationally, and has led to Mullineux being awarded South African Winery of the Year an unprecedented five times by the highly respected Platter's Guide.

Seats are really limited and the event is reserved for Grand Cru members only, make a reservation or join the club if you haven't done so yet: intimate producer led dinners are just one of the many perks of Sospiro Sips Wine Club. Visit [our website](#) to learn more.



Let's all fall in love with... natural wines, real people and great stories. The Sospiro essence!

