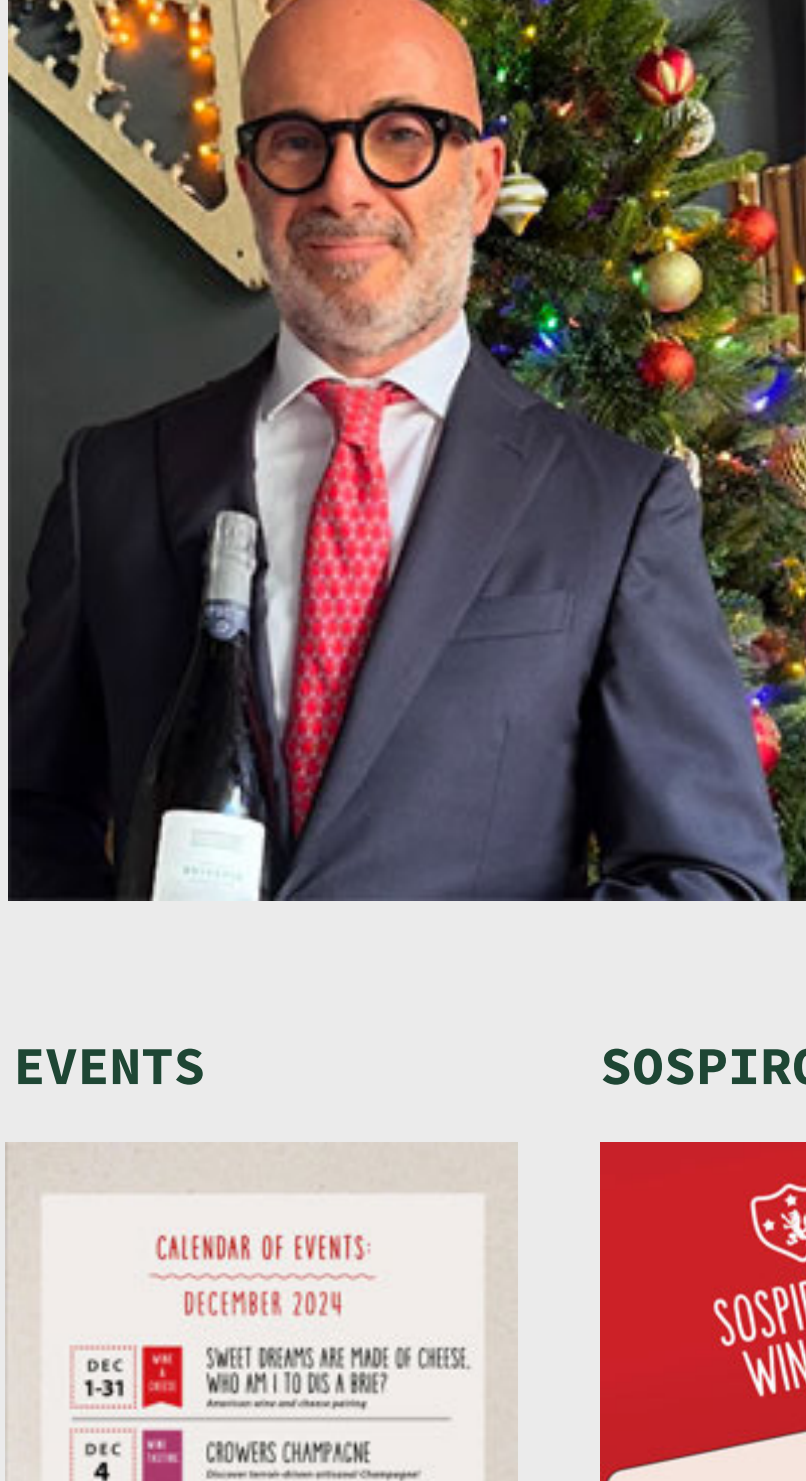


SOSPIRO JOURNAL

December 19, 2024



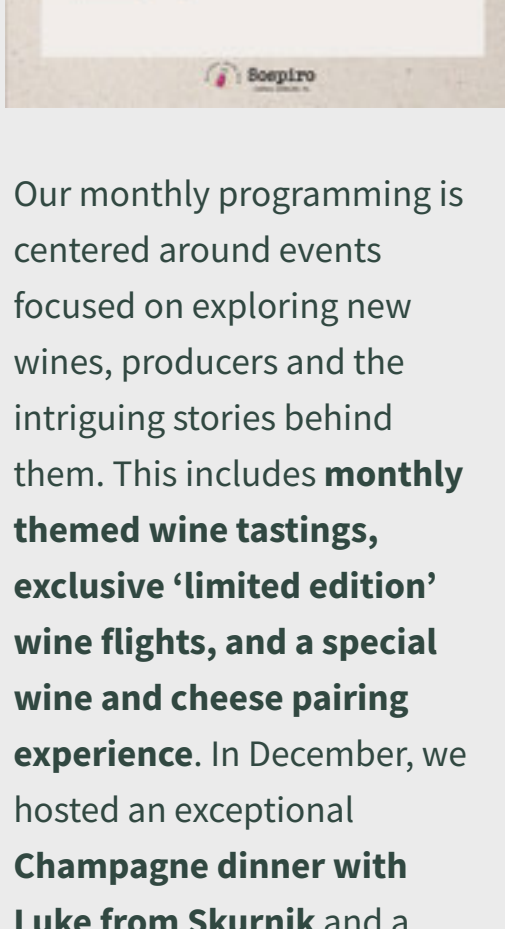
Welcome to the fourth edition of Sospiro Natural Wine Bar's Journal!

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, and to celebrate the magic of Christmas with joy and love! Happy Holidays!

Fabrizio

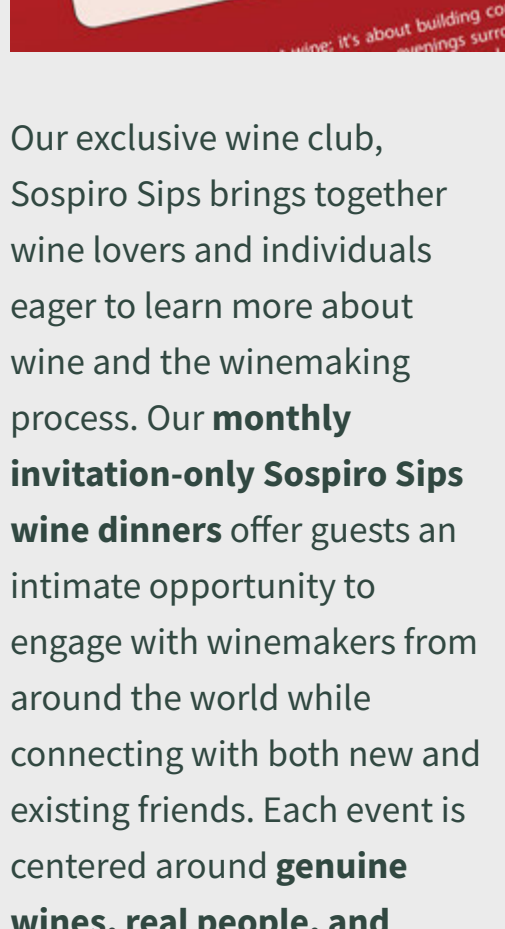
EVENTS



Our monthly programming is centered around events focused on exploring new wines, producers and the intriguing stories behind them. This includes **monthly themed wine tastings**, **exclusive 'limited edition' wine flights**, and a **special wine and cheese pairing experience**. In December, we hosted an exceptional **Champagne dinner with Luke from Skurnik** and a week of celebration of Roman food and wine for the series "Taste of Italy" are the highlights of December. **With the holiday season upon us, Champagne emerges as a prominent choice for festive gatherings. This December also highlighted a special focus on Champagne wines alongside the launch of Sospiro Sips Home Gallery.**

[Learn more →](#)

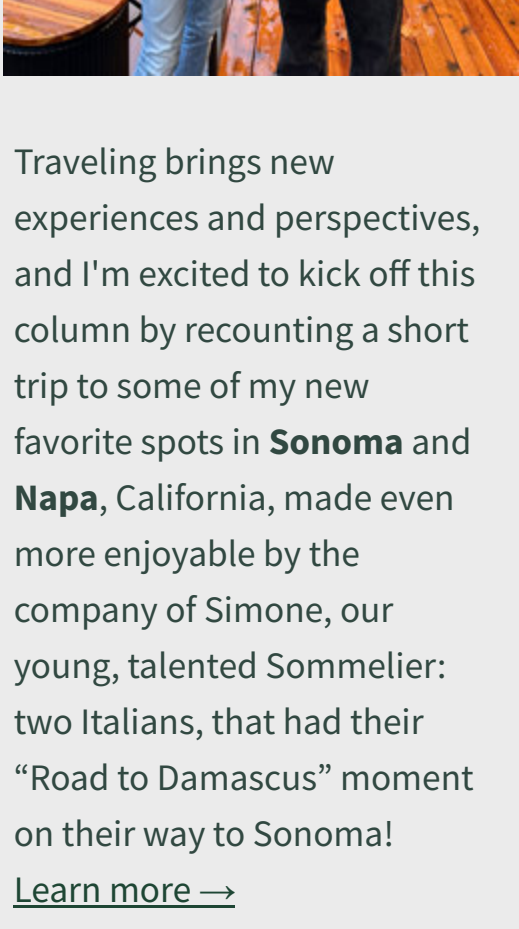
SOSPIRO SIPS



Our exclusive wine club, Sospiro Sips brings together wine lovers and individuals eager to learn more about wine and the winemaking process. Our **monthly invitation-only Sospiro Sips wine dinners** offer guests an intimate opportunity to engage with winemakers from around the world while connecting with both new and existing friends. Each event is centered around **genuine wines, real people, and great stories**, creating a unique atmosphere for shared experiences.

[Learn more →](#)

POSTCARD FROM...



Traveling brings new experiences and perspectives, and I'm excited to kick off this column by recounting a short trip to some of my new favorite spots in **Sonoma and Napa, California**, made even more enjoyable by the company of Simone, our young, talented Sommelier: two Italians, that had their "Road to Damascus" moment on their way to Sonoma! [Learn more →](#)

WHAT'S NEW

Holiday Season = Holiday Wines

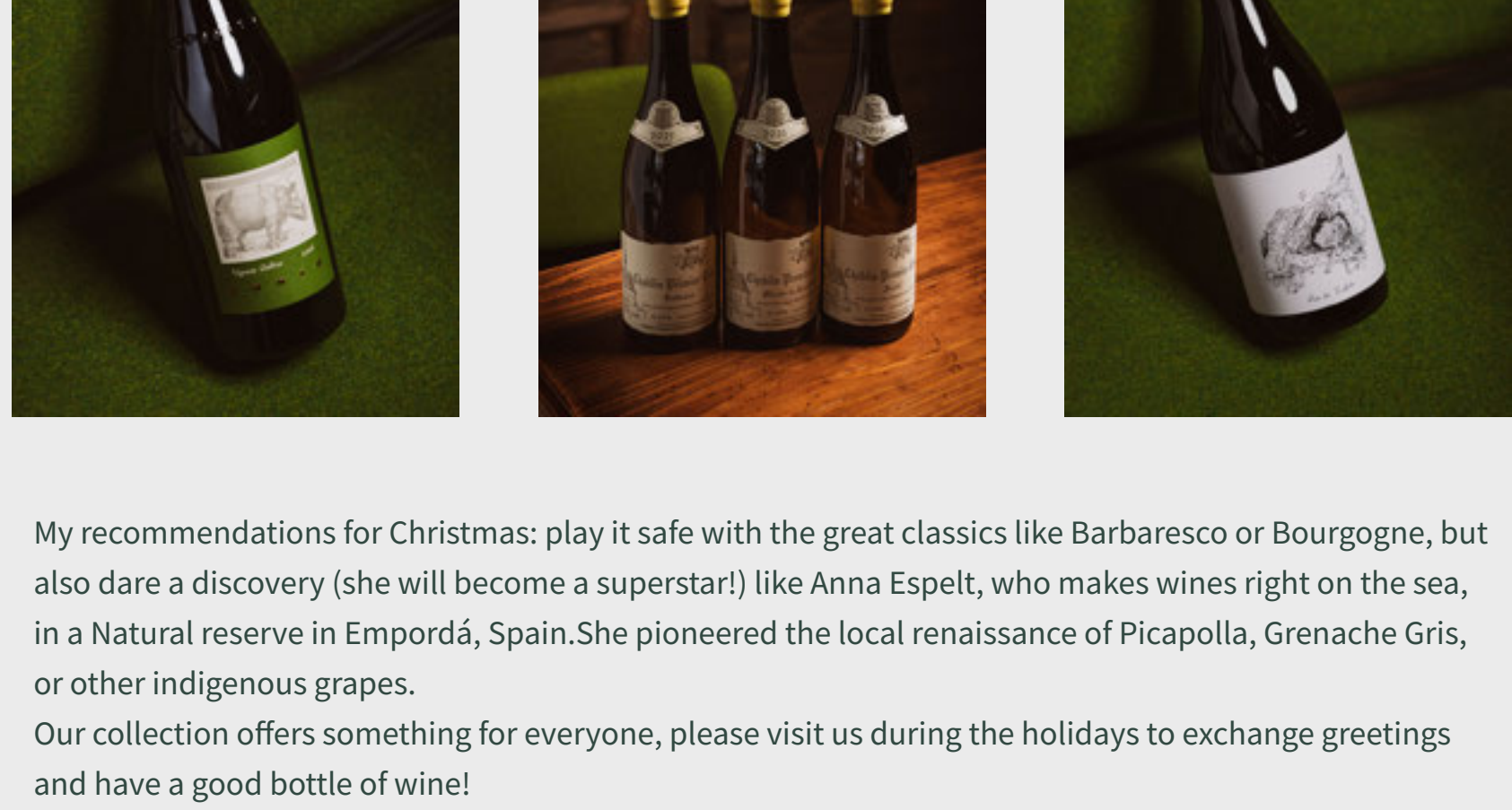
It's difficult to think of a drink that evokes more of a festive spirit than a sparkling wine. In particular, the holidays and New Year parties call for a bubbly drink to add to the cheer, and there's nothing quite like the allure of a good Champagne! At Sospiro we proudly showcase a collection of "Grower" or "Artisan" Champagnes, that are Champagnes produced by the estate that owns the vineyards where the grapes are grown, with a very minimal intervention and a great care and sensibility for the environment and the farming techniques.

I'm thrilled to announce the arrival of several rare Champagnes that hold a special place in my heart and are always a staple in my cellar.

This includes **PIERRE GIMONNET ET FILS** (the Premier Cru "Special Club" 2016 is outstanding!), **EGLY OURIET** (they are all amazing, but the "Grand Cru Brut Tradition" is really a world class wine), **VILMART & CIE**, that is not only the greatest grower-estates in Champagne, but one of the finest Champagne producers of any type, **DOMAINE DOYARD** (I really love its blanc de blancs), **VOUETTE ET SORBÉE** with its incredible "Textures", an experimental cuvée of Pinot Blanc aged in amphora or the "Blanc d'argile", mineral, nougat, salty and long – basically a Grand Cru Chablis with bubbles, and **DEHOURS ET FILS** with their rare and limited "Réserve Perpétuelle" from old vines. Finally a bright rosé Champagne,.... **H.BILLIOT FILS**, the "Grand Cru Ambonny Brut Rosé" produced by Laetitia Billiot, a charming, fantastic lady who farms just 5 hectares in Grand Cru sites in Ambonny. Her champagnes are very vinous, with a lot of strength, but they are also very fine, with delicacy and finesse.

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

FABRIZIO'S PICKS FOR CHRISTMAS



My recommendations for Christmas: play it safe with the great classics like Barbaresco or Bourgogne, but also dare a discovery (she will become a superstar!) like Anna Espelt, who makes wines right on the sea, in a Natural reserve in Empordà, Spain. She pioneered the local renaissance of Picapolla, Grenache Gris, or other indigenous grapes. Our collection offers something for everyone, please visit us during the holidays to exchange greetings and have a good bottle of wine!

WINE MEETS ART

During Miami Art Week, we launched our "home gallery," which is nothing but the living room of my apartment! The space is filled with works by contemporary Italian artists that I know or that our friends at the prestigious "Fabbrica Eos" Gallery in Milan <https://www.fabbricaeos.it> have made available to us. The "Home Gallery" will serve as a venue for special wine presentations and host the first episode of "The Sospiro Sips Supper Club".



IN THE SPOTLIGHT:

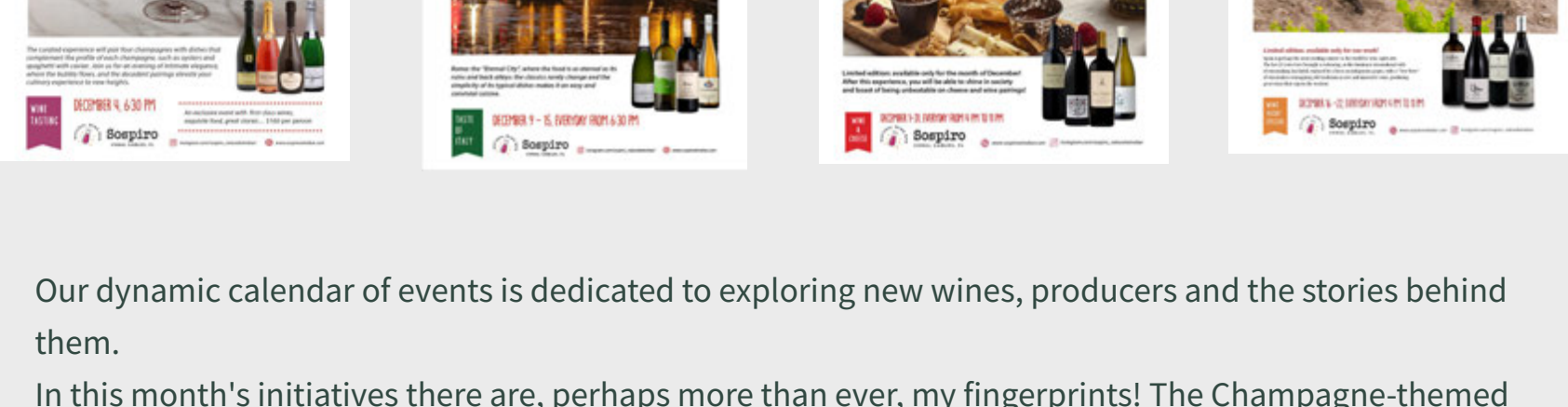
CHAMPAGNE DEHOURS ET FILS
LIEU DIT BRISEFER RÉSERVE PERPÉTUELLE EXTRA BRUT

Jérôme Dehours is a producer who is full of energy and life, who loves his work and the community of growers in Champagne; he's one of the founders of Les Artisans du Champagne, a group of growers formed to promote high-quality RM wines. He farms (completely organic) 42 different small vineyards in three distinct villages on the southern side of the Marne River. We are very excited to introduce you to the Dehours family and these outstanding Champagnes!

Origin: **France, Champagne**
Appellation: **Vallée de la Marne**
Cultivation: **Organic**
Vine Age: **35 to 60 year-old vine**
Varietal: **100% Chardonnay**
Production: **2000 bottles of 75 cl**

Tasting notes: **nose of baked apples and pears, lemon curd and toasted almond. On the palate the wine is deep, full-bodied, crisp and complex, with bright acids and impressive length.**

Events in December



Our dynamic calendar of events is dedicated to exploring new wines, producers and the stories behind them. In this month's initiatives there are, perhaps more than ever, my fingerprints! The Champagne-themed wine tasting with the most incredible grower Champagnes, which, without a doubt, are my favorite drink, the celebration of the cuisine from "the Eternal City" Roma, my hometown, and a special wine flight featuring wines from "The New Spain", cradle of growers I am appreciating more and more. Finally, the wine and cheese pairing is inspired by the trip with Simone to California.

Coming soon Events in January

The events we have planned for January are truly exceptional: a tasting featuring outstanding red wines and a dinner with the one of my favorite Italian producers as part of the Sospiro Sips wine club. We will also be launching the Supper Club and much more! Join us for a relaxing evening filled with delicious wines and great company. **Seats are limited, so be sure to secure your spot!** Stay tuned for more details!

[Learn more →](#)

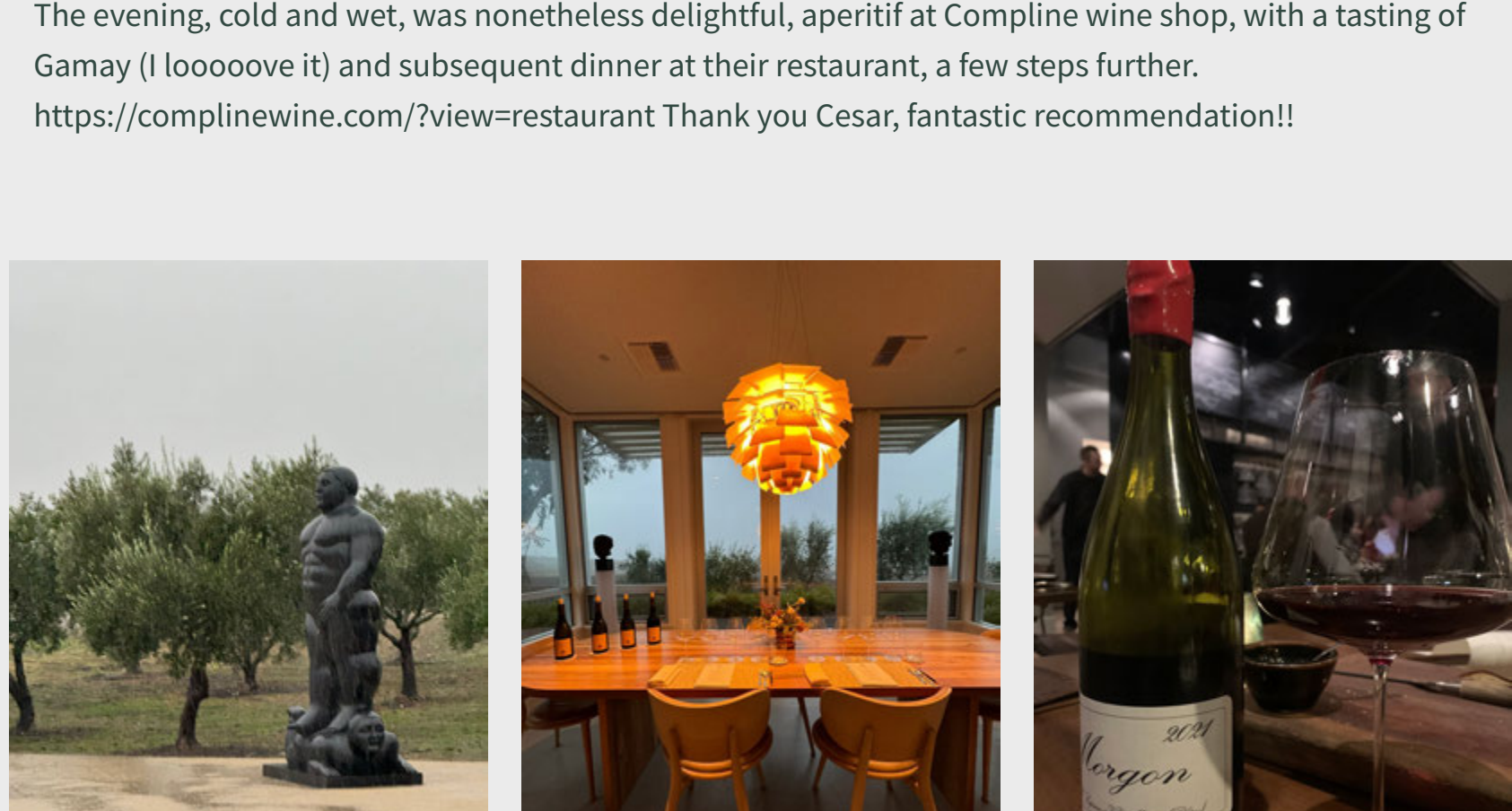
POSTCARD FROM... SONOMA AND NAPA, CALIFORNIA

Simone and I went to California to visit some boutique wineries whose wines we had already drunk, selecting them for our wine list because of their excellent level of quality. We remained a bit skeptical, however, about what we would encounter in person about the approach and philosophy of the local winemakers.

Well, it was a pleasant surprise! The producers we visited exhibited the same philosophy of the traditional European artisan winemakers we love: they aim to express the natural balance and beauty of the vineyards with respect and minimal intervention. The vineyards are farmed organically or biodynamically to emphasize each unique climate that surrounds them, from the age, health and typicity of the soil, to the vine's orientation and the micro-climate that surrounds them. These wines are created to depict the balance of nature and its energy.

Unfortunately, we encountered adverse weather conditions, with heavy rains and flooding that prevented us from walking through the vineyards, despite this, the visits were very interesting and the reception fantastic!

The first visit was to **MAYACAMAS VINEYARDS** in Napa, a winding road through beautiful scenery to reach one of the oldest wineries in America Founded in 1889, Mayacamas stands as one of the most storied vineyards and winery operations in Napa Valley. It is a special place, where every wall tells a story. The wines are really good and the tastings had been perfectly organized: a vertical of Cabernet Sauvignon with very old vintages was simply magnificent!



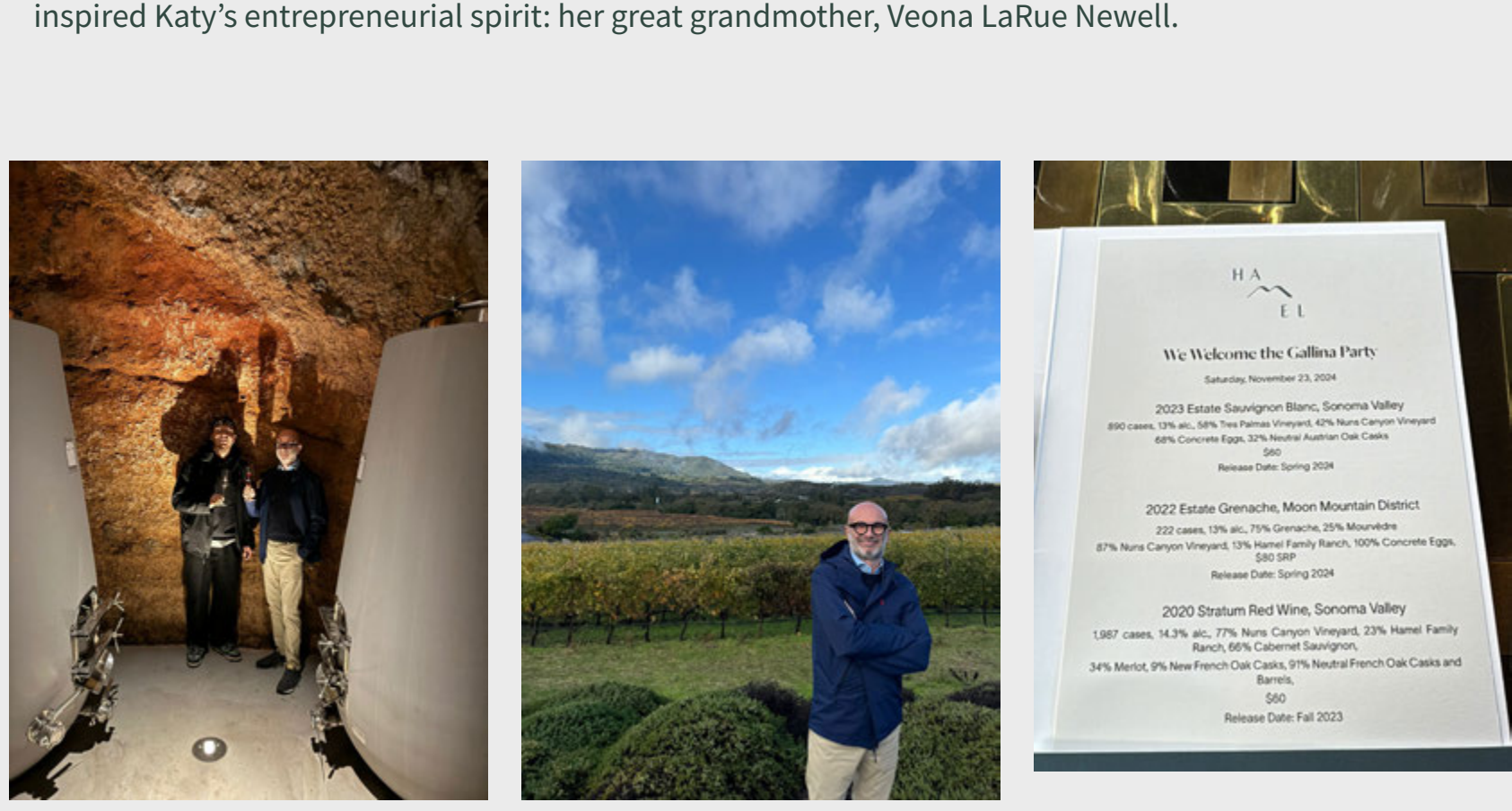
In the afternoon, under a really heavy rain, we went to Carneros, to see **DONUM ESTATE**. A visit to the Donum Estate is truly a holistic sensory experience. We were welcomed by monumental works or sculptures that are part of their private Art Collection. The wine tasting was delicious, with high end food to complement an amazing selections of Pinot noir and Chardonnay. That experience really elevated our palate and our soul! Thank you Eric!

The evening, cold and wet, was nonetheless delightful, aperitif at Compline wine shop, with a tasting of Gamay (I loooooove it) and subsequent dinner at their restaurant, a few steps further.
<https://complinewine.com/?view=restaurant> Thank you Cesar, fantastic recommendation!!



The next morning, with even heavier rain than the day before (sigh!) we went to **SCHUG WINERY** in Sonoma.

We met Axel Schug, a wonderful gentleman, who told us the story of the pioneers of the wine industry in California...His father Walter father practically founded the quality wine industry in Sonoma with Mr.Phelps and inspired many small producers: his legacy of crafting exceptional Pinot Noir is still very strong. European style wines and great hospitality, what a beautiful morning! Very nice lunch at LaSalette, Portuguese inspired restaurant in Sonoma.
<https://www.lasaletterestaurant.com/> Great recommendation from Simone!



The much-desired visit to the marvelous **OBSIDIAN** vineyards that are at nearly 3,000 feet in the Mayacamas Mountains was made impossible by rain, so we were invited to their tasting room in Sonoma. A beautiful place, elegant architecture with a very high end California rustic design. We spent 3 hours drinking great wines, and talking about the new California wave of viticulture and about soccer with Douglas, a real Arsenal fan and expert of two of my favorite subjects! The team is amazing!

Very nice dinner at Wit & Wisdom, in Sonoma <https://www.witandwisdomsonoma.com/>

The morning after a couple of hours without rain allowed us to be outside for a while, the places are really lovely and we went to a kind of paradise. **LAWEED VINEYARDS**. Wonderful! John Hamel has been switching things up in recent years, bringing on the one and only Pedro Parra as a vineyard consultant. The soil in this vineyards is really amazing and produces beautiful wines including Sauvignon Blanc, Cabernet and red blends, and an amazing Grenache, that blew our minds! Lovely wine tasting experience with a beautiful view of the valley. The visit to the cellar was really impressive: cement eggs, tanks and barrel of the best quality! Great expertise, I think Hamel will become a great producer, really to keep an eye on! Quick break for a hamburger (as always Italians must try a hamburger in every American city they visit...) and off to visit **LA RUE ESTATE** and owner and winemaker Katy Wilson whom we had already had the honor of hosting in Sospiro. She runs this small, yet great, winery and has been devoted to showcasing Pinot Noir and Chardonnay sourced exclusively from some of the top vineyard sites on the Sonoma Coast. The name, LaRue, pays tribute to the bold and independent woman who inspired Katy's entrepreneurial spirit: her great grandmother, Veona LaRue Newell.



Then off to San Francisco, coffee break in Sausalito, always beautiful and romantic. Long flight back home to Miami... happy to be here but we are looking forward to returning soon: even if in Miami the leaves aren't brown and the sky is not gray...everyday we dream of California and its Chardonnay!

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