



SOSPIRO JOURNAL

January 26, 2025



Welcome to the fifth edition of Sospiro Natural Wine Bar's Wine Journal! Written in the form of a journal, our newsletters will uncrack 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 great red grapes and a week of celebration of Sardinian food and wine for the series "Taste of Italy" are the highlights of January. A month dedicated to wines from Mediterranean islands, that express a certain joyfulness, a joie de vivre that is unique

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SOSPIRO SIPS



Our exclusive wine club, Sospiro Sips, organizes monthly invitation-only wine dinners, offering 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. This month's Grand Cru member dinner was with Francesco the winemaker from Ampeleia, a biodynamic grower from Maremma. He graced the evening with his expertise, friendliness and some fantastic bottles of the first vintages produced at Ampeleia. This dinner coincides perfectly with my vision for the wine club: a second home, a place to indulge, unwind, and connect.

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POSTCARD FROM...



Traveling brings new experiences and perspectives, and I'm excited to kick off this column by recounting a short trip to Europe where I enjoyed great wines and amazing food, as always! We had the chance to meet in person **Cristiana Tiberio**, from Azienda Agricola Tiberio, located in AbruZZo in central Italy, a mountainous region along the Adriatic Sea, east from Rome. And...when wine calls we answer! I had the chance to participate to a fantastic dinner at Noble Rot in London, where I had amazing wines from **Anne & Jean François Ganevat**, now available at Sospiro!

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WHAT'S NEW

New Year = New Wines

January's topic is "wine from Mediterranean islands".

Cultivation of the vine is thought to have originated in the south Caucasus, before spreading south into Mesopotamia and to Egypt. Archaeological records point to a subsequent northward migration into Greece, before the **ancient Greeks** did us the enormous favor of introducing vitis vinifera to Italy and ultimately France, via the port of Massalia (Marseille) in the 6th century BCE. The vine seems particularly well-adapted to its original heritage in the Mediterranean basin, where warm, arid conditions and bearably mild winters allow the plant to prosper and the crop to ripen on a regular basis. **The wines reflect the warmth and generosity of the people** who call these areas home—perhaps an effect of sunny climate on ripening fruit as well as the human psyche. And most importantly, they are a staple, an integral part of the local cultures and cuisines that have developed in these areas that so fortunately flank the sea. I am proud to be able to present the wines of **ARTEMIS KARAMELOGOS**, who represents the essence of the exquisite wines of Santorini, originating from a unique volcanic terroir (The **Santorini**, blend of indigenous grapes from 85 years old vines (90% Assyrtiko with 5% Athiri, 5% Aidani) immediately conquered me with its vibrant mineralogy. New additions in my beloved Sicilian wine list, with the introduction of **TERRE NERE**, a fantastic producer on the northern slopes of the volcano Mount Etna. The "**Calderara Sottana Prephyloxera**" is an outstanding 100% Nerello Mascalese from 150 years old vines, produced in less than 4,000 bottles a year (!!!) New vintages have arrived from our friends in Corsica, **YVES AND SANDRINE LECCIA**, who produce world class wines that are a must in our portfolio. Finally, big news: the wines of two extraordinary producers from **JURA: ANNE AND JEAN FRANÇOIS GANEVAT** and **FRANÇOIS ROUSSET-MARTIN** are back in stock (very few bottles). Their methodology goes far beyond the details of the average vigneron and to say that their grapes are spun into gold would not be far from the truth; their wines are entirely otherworldly.

IN THE SPOTLIGHT:



TENUTA DELLE TERRE NERE
CALDERARA SOTTANA PREPHYLOXERA LA VIGNA DI DON PEPPINO — 2022

Tenuta delle Terre Nere is the result of over forty years of passion and work in the world of fine wines. An extraordinary place where nature is prodigal but severe. And where Terre Nere expresses as purely as possible the refined and multifaceted microcosm of this ancient volcanic land. With respect, care and hard farm work, always in organic balance Proprietor Marco de Grazia is one of the pioneers of the Etna. Not only was he among the first producers to recognize the value of these once-forgotten, ancient terroirs, he also was the first producer to bring attention to the specific qualities of these vineyards by bottling single-parcel Nereellos that have become reference-point wines for the Etna.

Origin: **Italy**
Appellation: **Etna Rosso D.O.C.**
Cultivation: **Biodynamic**
Vine Age: **145 year-old vine**
Varietal: **Nerello Mascalese 100%**
Soil type: **volcanic, shallow, rich in rocks, traces of ash**
Annual production: **4,000 bottles**

Events in January



Our dynamic calendar of events is dedicated to exploring new wines, producers and the stories behind them. 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 →](#)

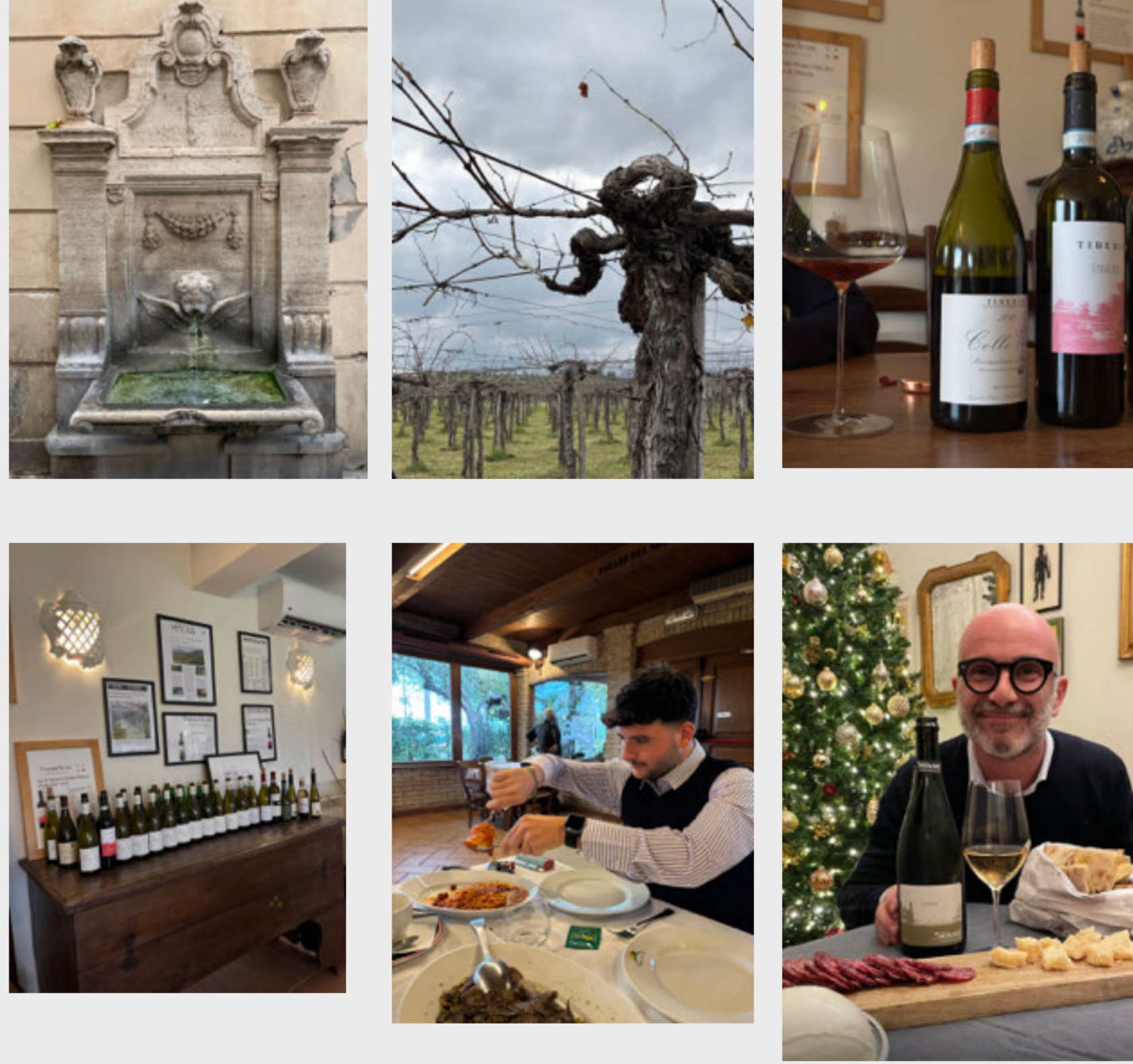
POSTCARD FROM... ROMA, ABRUZZO and LONDON (!)

Europe always offers opportunities to visit wonderful places and meet real passionate 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.

During my Christmas holidays in Rome, where it is always a pleasure to discover new trattorias and combine wines from small Italian producers with the simple cuisine of Roman trattorias, I had the opportunity to try the new vintages of wines from COS, masterpieces from the south-east of Sicily that will soon be in Sospiro!

With the team we visited the beautiful vineyards of **CRISTIANA TIBERIO**, who welcomed us with her grace and passion, showing us that little corner of paradise that is her small estate in Cugnoli in AbruZZo. Cristiana is a chemistry graduate and teaches college level winemaking chemistry and sommelier classes. She has an impressive list of training stints including Jacques Selosse in Champagne, Nicolas Joly at Coulee de Serrant, Egon Muller in the Mosel, and various producers in Chablis. While Cristiana has traveled the world, she believes "that you can only truly make a wine with the greatest expression of the place if you have lived there and really understand the climate and sense of the place." We had Trebbiano d'AbruZZo and Montepulciano to die for, a great young Pecorino and more...She was so nice and generous and we tasted many vintages!

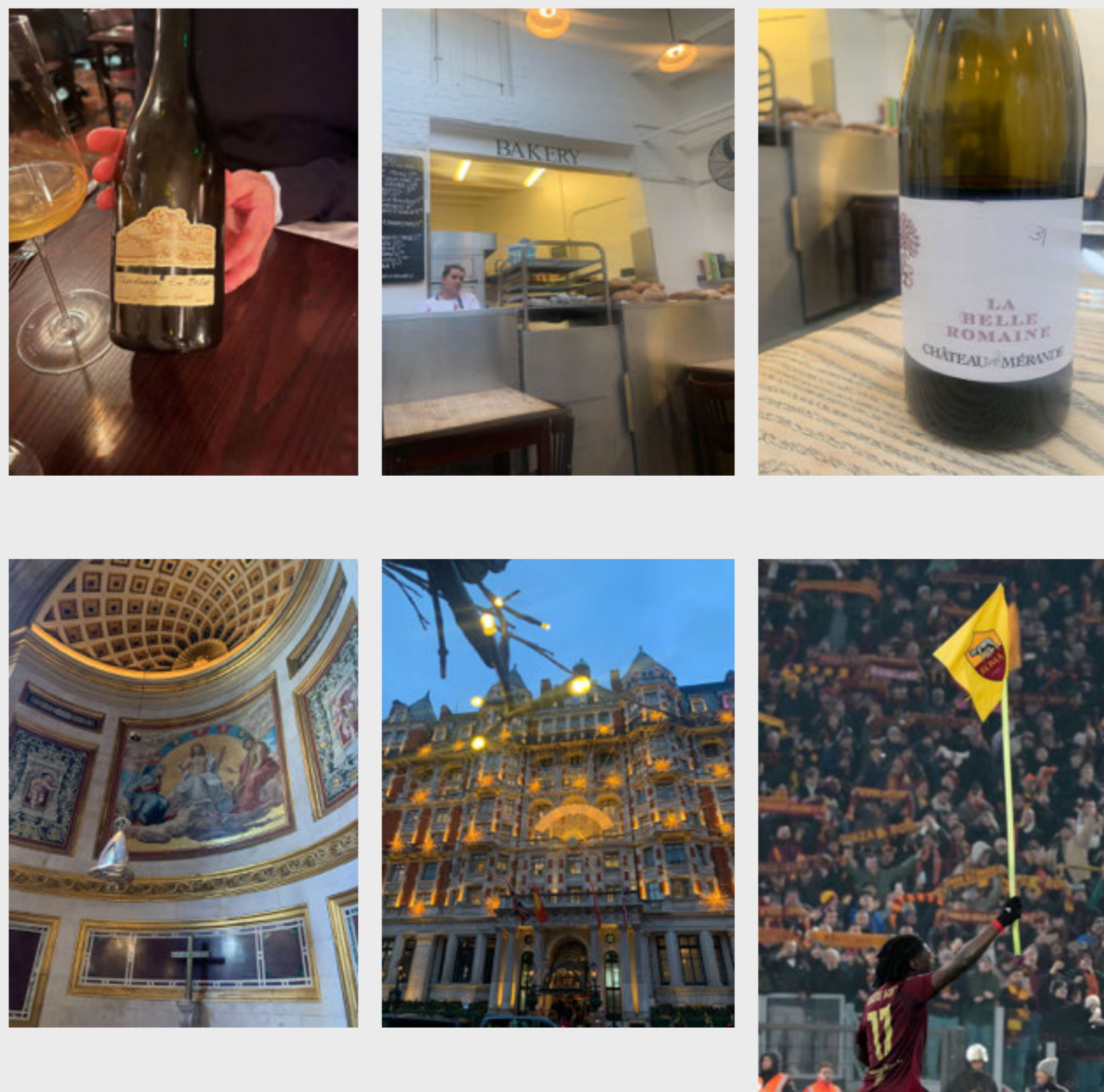
On the way back to Rome, we stopped at a typical trattoria **AL POGGIO DEL SOLE** <https://g.co/kg5/YkSSnSS> where we tasted some fantastic tagliatelle with truffle, that we really liked, as you can see from Giovanni's expression.



I was lucky enough to be invited to one of the most important wine bars in Europe, **NOBLE ROT** in Mayfair in London, where I was able to taste great Jura wines, in particular some rare bottles of Ganevat, one of the many rare gems you can find at Sospiro. London with Christmas decorations and lights is even more beautiful, even if...very very cold!

The wine culture is really important there, and the next day, after a visit at the Tate Modern (one of my favorite museums in the world), we had lunch at **ST.JOHN BREAD AND WINE**, a super cool little place in the area of Smithfield. We tasted French reds from small natural producers

that the **owner**, who is passionate about France and a great talent scout, had just received. Quickly back in Italy, time for a nice dinner with friends drinking my beloved **MOUSÉE ET FILS CHAMPAGNE**; at the end of January the entire assortment will be available in Sospiro. You all know that an Italian can't live without soccer, and what a fantastic game I got to see! My team, As Roma won a beautiful game against rivals Lazio, what a great joy! As always, every trip gives me many beautiful and interesting experiences to share with you!



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

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