

EXPLOR



ERS

DIWALD 2020 FRÜHROTER VELTLINER, WAGRAM, AUSTRIA

CL

We were intrigued by this wine at first because it is a varietal (100% Frühroter Veltliner) that we were previously unfamiliar with and it is always exciting for us, especially as seasoned wine professionals, to discover new grapes and producers. We fell in love with this wine when we tasted it. Frühroter Veltliner is not at all related to the substantially more famous Austrian varietal Grüner Veltliner but instead is a naturally occurring cross between the also obscure varietals Roter Veltliner and Silvaner.

UB

If this bottling of such an obscure varietal is emblematic of its flavor profile, we seriously have to wonder why more is not grown today in Austria. Ripe notes of red apple, green pear, stone fruit, and citrus pith waft from the glass all guided by a light bodied frame that finishes dry.

This is a perfect companion to light dishes like fruit salads or simple poultry dishes.

[Learn more](#)



AUGUST 2021

EXPLOR



ERS

CL

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WEINGUT ALDINGER 2018 “ALTE REBEN,” TROLLINGER, FELLBACH, GERMANY

Trollinger, is a varietal that was likely first originally cultivated in the wine regions of Südtirol and Trentino, Italy but today is almost exclusively cultivated on steep, sunny locations in the Württemberg region of Germany. It is primarily known under the synonyms Trollinger in Germany, Vernatsch in Südtirol and Schiava in other Italian regions.

From a 35 year-old plot of vines and given 12 months in used barriques, this is a mid-weight but strikingly aromatic wine that demonstrates the impact that Trollinger can make when deliberately constrained by low yields and the vinification is as serious as that accorded to Pinot Noir.

Alpine notes of spruce tips, wild mint, and rose petal intermingle with notes of ripe cherry making this wine as intriguing as it is enjoyable. Village VINO has the exclusive stock of this wine in San Diego, so if you like it, you know where to find it.

[Learn more](#)



AUGUST 2021

SURVEY



ORS

TIE IN: TROLLINGER

CL

UB

The Tie In: Both of these wines are made by the same producer, in the same region, and entirely of the same single varietal, Trollinger. While the vintages do differ between each, the main distinguishing factor is the manner in which both are treated after harvest by the winemaker. We found this cross comparison between a relatively rarely seen varietal to be quite fascinating and illuminating and hope you do too. Try pairing both these wines with the same or similar dishes such as herb infused pork roasts or chops.



AUGUST 2021

SURVEY



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AUGUST 2021

SURVEY



ORS

WEINGUT ALDINGER 2019 "SINE," TROLLINGER, FELLBACH, GERMANY

CL

The naked white label of the bottle helps to allude to the minimal intervention process utilized by the winemaker; "Sine" literally translates to "without." No de-stemming, added yeast, chaptalization, sulphur, or filtration occurred in the making of this wine. The result is impressively full for the relatively lighter bodied grape, even a little tannic, with a long, insistent finish. Already something of a cult wine in Germany, the distributor was only allocated 20 cases, 5 of which went to Village VINO for the Surveyors Club. Grab it while you can!

UB

When first opened this wine may display notes of damp, dank earth due to the natural process it is made in, within a short time (an hour of breathing) it should open up to show blackberry, nectarine, and even a hint of citrus rind alongside wild thyme and tarragon and a finish of hibiscus tea.

[Learn more](#)



AUGUST 2021

COLLECT



WINE

AYUNTA 2017 "CALDERARA SOTTANA," ETNA ROSSO, SICILY, ITALY

CLUB

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"This is Ayunta, a family owned, little grape farm & winery, running 2.8 hectares of old vineyards at almost 700 meters above the sea level on the northern slopes of the Mount Etna in Sicily, close to the little village of Randazzo, about one hour driving north the city of Catania. Our focus is to produce wines with the best personality of the terroir and the indigenous grapes from Mount Etna. We work manually in the vineyards, using no chemicals. In our wines we look for elegance, balance and freshness, to report the pure taste of the terroir and all the differences of every vintage in every single vineyard. Our winemaking protocol is very easy: only grapes and only time. We release our wines only once ready." - Filippo Mangione, Winemaker & Owner.

Growing up in Agrigento on Sicily's southern coast, Filippo Mangione had winemaking in his blood. For generations his family tended vines and made wine in their palmento until his grandfather passed away in the sixties. The vineyards and building were sold off; leaving his family without an estate.

After university, Filippo dove headfirst into the world of wine: working as a waiter, sommelier, journalist, and sales/export in both the US and the UK. The more he worked selling other peoples' wines, the more he felt the pull to revive his family's legacy and re-establish an estate of his own.



AUGUST 2021

COLLECT



WINE

CL

UB

AYUNTA 2017 “CALDERARA SOTTANA,” ETNA ROSSO, SICILY, ITALY

In 2011, after months of visiting and walking the slopes of Etna, Filippo happened to meet the old owner of a nearly abandoned vineyard in Calderara Sottana planted in the early 1900s behind a grove of chesnut trees. Too old to work the vineyards any longer, he was thrilled that Filippo wanted to continue his work, telling him “Take it. Don’t let this vineyard die.” Filippo spent his life savings to buy that vineyard and Ayunta was born.

The vineyards of Ayunta, now several parcels spread throughout the top terroirs (namely the contrada of Calderara Sottana) around Randazzo on northern Etna, total 2.8 ha. The vineyards are populated mainly by very old vines. Every vine is different which is why Filippo does all his farming either by hand or small machine. He doesn’t use any chemicals in his vineyards, preferring to allow the natural vitality of the soil to shine through in the wines. Yields are quite low: in a very good year he may get 40 hl/ha. Due to the altitude, 600-700+ meters, the harvest is late with the whites in early October and the reds in late October. The vines are planted mainly to Nerello Mascalese but interspersed throughout those vines are Nerello Cappuccio, Carricante and Cataratto, as well as nearly extinct varieties such as Minnella Bianca and Minnella Nera. The soil here is “ripiddu”, the local name for lapillus (a small black volcanic rock) and ash.



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ORS

AYUNTA 2017 "CALDERARA SOTTANA," ETNA ROSSO, SICILY, ITALY

Etna, a very active volcano, gives new soil during every eruption, a very rare occurrence that defines the unique minerality of Etna wines.

In the cellar, Filippo makes the wines very traditionally. The reds ferment spontaneously in an open-top concrete vat for about 3 weeks before pressing to mainly neutral barrels of larger sizes. No additives of any kind touch the wines during the elevage.

Once again, Filippo puts the importance of this vineyard more precisely and poetically than we ever could:

"Dealing with this vineyard is a terrific work: everything must be done separately and by hand. You can't be on a schedule, you just give to the vines the time needed, no rush, never stopping. It's a challenge of physical endurance against the booming fertility of the soil, non-stop delivering any kind of herbs among the vines, trying to slow down the unstoppable rush of the plant towards ripening, giving it the right rhythm, suffering together to delivery, both men and vines exhausted, the miracle of all the magnetic energy of the volcano in the grapes. This wine is liquid stone, this wine is our tribute to the Mount Etna."



CL

UB

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COLLECT



ORS

AYUNTA 2017 “CALDERARA SOTTANA,” ETNA ROSSO, SICILY, ITALY

CL

If you have ever wondered what a volcano tastes like, here’s one of the best examples we’ve found. This wine is a spontaneously fermented field blend composed of Nerello Mascalese, Nerello Cappuccio, and Alicante that is aged in large, local Chestnut barrels.

UB

This wine begs to be paired with charred meats that are crispy, and charcoal stained or wood smoked on the outside but still succulently moist on the inside. For vegetarians, any dish with roasted red peppers and rich goat or sheep milk cheese would be a good bet.

[Learn more](#)



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