



Vineyards at Clos Canarelli

2017 CORSE FIGARI BLANC CLOS CANARELLI \$52

When we first introduced Yves Canarelli to the US, we suggested keeping an eye out for great things to come—in the years since, he has risen above and beyond our expectations. We’ve seen clay amphora-raised wines (the first in Corsica since Roman times) and tasted ethereal and haunting wines made from 140-year-old pre-phylloxera vines of native Corsican varieties. Ever since returning from a stint in the First Persian Gulf War with the French army, Yves has been discreetly building his reputation brick by brick. He’s solidified an extremely loyal clientele, including the finest restaurants in Corsica and mainland France, and now in the US as well.

The Figari *blanc* is Yves’s bread and butter wine, and earned him the nickname of “Le Roi du Vermentinu.” One of the revelations—and great privileges—of visiting our growers in Corsica year after year has been discovering the surprising aging capacity of wines made from the Vermentinu grape. The transformation that comes with time is only just underway in this 2017 *blanc*. It displays the Canarelli signature tightrope walk between volume, richness, and a uniquely Corsican granite grain, but at four years old, it is beginning to show secondary notes of gunflint, crushed stone, almond, and petrol—all while retaining youthful aromas of blossoms and exotic fruit. You’ll welcome the added intrigue to what is often dismissed as a simple summer refresher.

Pair with a platter of cured meats, crostini topped with spring vegetables, ginger and lime marinated chicken kebabs, grilled swordfish, or fish soup.

2018 TERRE SICILIANE CARRICANTE “SCIARE VIVE” VIGNETI VECCHIO \$40







Few places can produce a white that is an island wine, a volcanic wine, and a mountain wine all at once. But when the vineyards are situated high on the slopes of Etna, the active stratovolcano that towers almost eleven thousand feet over the Mediterranean, the stage is clearly set for something special and totally unparalleled in the world of wine. Factor in ancient practices and own-rooted vines surpassing a century in age, and Etna is undoubtedly one of the most fascinating grape-growing regions on Earth.

Carmelo Vecchio and Rosa La Guzza’s white captures every element of this spectacular setting, from the fresh herbal and lively citrusy notes that come from being so high up, to the subtle grit and salinity only achievable from volcanic vineyards in the middle of the sea, to the textural intrigue born from a brief skin maceration, as Etna tradition dictates. Serve it cool—not cold—and let it breathe as it slowly uncoils and brings all its intricacies to the table.



Carmelo Vecchio © Dixon Brooke

Pair with pastas with anchovies, grilled asparagus, carnitas, pistachio pesto pasta, frittata, or artichoke carpaccio.

 2017 Corse Figari Blanc Clos Canarelli <i>Corsica</i>	 Vermentinu	 Vines planted in 1997 Granite	 Serve cold 48–52° F Decant optional	 Almond, gunsmoke, wildflowers, petrol Flinty, elegant, saline	 Drink now through 2027
2018 Terre Siciliane Carricante “Sciare Vive” Vigneti Vecchio <i>Sicily</i>	90% Carricante, 10% Minnella, Inzolia, Grecanico, Catarratto	Vines 40- to 100-years-old Volcanic, clay-limestone	Serve cool 52–56° F Decant recommended	Smoke, resin, wild herbs, fennel, honey Voluptuous, classy, ethereal	Drink now through 2025

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