# CELLAR EIGHT wine of who

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This month's collection is extra special — inspired by the incredible wines we discovered during our recent adventure through Italy. From the rolling vineyards of Piedmont to the sun-soaked hills of Tuscany, we tasted our way through hidden cellars, family-run estates, and more than a few misadventures (let's just say there were missed trains, wrong turns, and one "trafficking" misunderstanding we'll be laughing about for years). But the wines? They didn't miss a beat. Each bottle in this month's club captures a little piece of that journey - the warmth of the people, the beauty of the land, and the timeless magic of Italian winemaking. Whether you're sipping a bright coastal white or a bold Tuscan red, we hope these wines transport you right to those cobblestone streets and vineyard sunsets — minus the travel chaos.

the Cellar 8 Team

# Martoccia di Luca Brunelli "Poggio Apricale" Rosso Toscana, 2024

Tuscany, Italy - \$36

From one of Montalcino's highest hillside estates comes this bright, handcrafted red from winemaker Luca Brunelli, whose family has tended this land since the Middle Ages. His tiny, organically farmed vineyard sits atop quartz-laced soils that reflect sunlight back onto the vines, creating wines with both ripeness and refreshing lift. Made from Sangiovese Grosso with a touch of Merlot and Colorino, it's clean, vibrant, and full of Tuscan character — bursting with notes of morello cherry, sage, blackberry, and warm terra cotta. On the palate, it's supple and medium-bodied with flavors of cherry, raspberry, and black fruit, balanced by smooth tannins and a long finish.



We also found subtle hints of black pepper and balsamic, adding a savory twist to its fruit-driven core. This is the kind of hidden-gem Tuscan we love at Cellar 8 — rooted in tradition, farmed with care, and perfectly drinkable now yet structured enough to age a few years. Think rustic elegance — approachable, layered, and just a touch of spice, exactly how we like it.

Food Pairing: Zuppa Toscana, tomato-based pastas, herbed pork tenderloin, mushroom risotto, grilled lamb chops, or aged Pecorino cheese. Style Snapshot: Bright · Cherry & Blackberry · Sage & Terra Cotta · Black Pepper & Balsamic · Supple Tannin · Vibrant Acidity

# DOGLIANI BYOMENATIONE DI ORIGINA CINTERLETTE PRODUTTORI IN CLAVESANA

### Terra Dogliani, DOCG 2023

Piedmont, Italy - \$30

Tucked into the hills just south of Barolo, Cantina Clavesana is a collective of over 150 small family growers, most tending only a few acres of vines. Together, they've mastered the art of Dolcetto — Piedmont's "daily red" — crafting wines that are honest, refreshing, and full of local soul. Sustainably farmed and picked by hand, their vineyards sit between 300 and 500 meters above sea level on a clay-limestone mix that lends natural structure and minerality. The wine spends six months in concrete tanks, preserving Dolcetto's bright fruit and signature freshness.

In the glass, "Terra Rouge" shows cherry, baking spice, and anise, with a touch of dark earth and floral lift. It's a crushable, easy-drinking red that's vibrant yet soft — the kind of bottle that tastes just as good with dinner as it does slightly chilled on the patio.

Food Pairing: Pasta al Pomodoro · Roasted chicken with herbs · Antipasto boards · Mushroom risotto · Charcuterie and aged cheese · Wood-fired pizza

Style Snapshot: Bright  $\cdot$  Cherry & Anise  $\cdot$  Baking Spice  $\cdot$  Soft Tannin  $\cdot$  Clay-Limestone Minerality  $\cdot$  Crushable  $\cdot$  Even Better Slightly Chilled

# Cala Civetta Bianco di Pitigliano DOC 2024

Tuscany, Italy - \$28

From the coastal hills of southern Tuscany comes Cala Civetta Bianco di Pitigliano, a bright, seaside white that brings the Mediterranean sunshine straight to your glass. Grown in vineyards just inland from the Tyrrhenian Sea, the vines are rooted in mineral-rich volcanic soils that infuse the wine with a signature saline edge. Made from 80% Trebbiano and 20% Chardonnay, this sustainably farmed blend is fermented in stainless steel to preserve its freshness and expressive aromatics.

On the nose, it's floral and inviting, with delicate notes of honeysuckle, citrus blossom, and white peach, while the palate shows layers of green apple, lemon zest, and coastal minerality. The Chardonnay adds a touch of creaminess to Trebbiano's zesty acidity, creating a perfectly balanced, refreshing white that's both lively and elegant.

Food Pairing: Linguine alle Vongole · Seared Scallops · Grilled Sea Bass · Shrimp Risotto · Caprese Salad · Lemon Asparagus Risotto · Burrata with Olive Oil & Herbs

Style Snapshot: Floral · Honeysuckle & Citrus · Green Apple · Coastal Minerality · Crisp Acidity · Light Body · Refreshing & Balanced





## Tre Donne, Roero Arneis DOCG "Donna Chiara" 2024

Piedmont, Italy - \$33

From the rolling hills of Roero in Piedmont, this wine is an elegant expression of one of Italy's most captivating white grapes. The estate is run by three generations of remarkable women who mastered the challenge of crafting a wine from Arneis, a notoriously finicky and low-yielding grape that was once nicknamed "the little rascal" for difficulty in cultivation tendency to oxidize if not handled care. Through meticulous vineyard work and stainless-steel fermentation, they've transformed it into a beautifully expressive, modern Piedmontese white.

This 2024 vintage opens with a floral nose of honeysuckle and orchard fruit, followed by layers of pear, nectarine, and green apple on the palate. A vein of minerality and vibrant acidity carries through the finish, creating a wine that's both graceful and exciting.

Food Pairing: Grilled prawns with lemon and herbs · Ricotta-stuffed ravioli · Arugula and goat cheese salad · Burrata with citrus and olive oil

Style Snapshot: Floral · Honeysuckle & Orchard Fruit · Pear & Nectarine · Bright Minerality · Crisp Acidity · Elegant Texture · Refined & Balanced

### Wine Club Cancellation Policy

Cancellations must be made by the 15th of the month prior to the release month; after this date, your upcoming order will be processed as scheduled. Any cancellation received after the deadline will take effect the following release cycle.

# Recipe Ideas:

# Pasta al Pomodoro Paired with Terra Dogliani

Ingredients (Serves 4)

- 12 oz spaghetti, tagliatelle, or your favorite pasta
- 3 tbsp extra-virgin olive oil
- 3 garlic cloves, thinly sliced or smashed
- 1 small yellow onion, finely chopped or halved for a lighter flavor
- 1 can (28 oz) whole San Marzano tomatoes, or about 2 lbs of fresh ripe tomatoes (Roma or heirloom)
- Salt and freshly cracked black pepper, to taste
- Handful of fresh basil leaves
- 2 tbsp unsalted butter (optional, for richness)
- Freshly grated Parmigiano-Reggiano, for serving

### Instructions

- Bring a large pot of water to a boil. Cut a small "X" in the base of each tomato and blanch them for 30-45 seconds until skins loosen.
- Transfer immediately to an ice bath, peel off the skins, and roughly chop. (You can use canned San-Marzano Tomatoes in a pinch, just add a little sugar while simmering).
- Heat olive oil, garlic, and onion in a pan, then add the chopped tomatoes, salt, and pepper. Simmer for 25–30 minutes, stirring occasionally, until the sauce reduces and sweetens naturally.
- Cook pasta in salted boiling water until al dente. Reserve ½ cup of pasta water, then drain.
- Add cooked pasta directly to the simmering sauce along with a splash of pasta water. Toss over low heat until the sauce clings beautifully.
- Stir in butter and hand torn basil just before serving for a silky finish.
- Plate and top generously with grated Parmigiano-Reggiano and a drizzle of extra virgin olive oil.

### Optional Meat Variation

Add ½ lb Italian sausage or ground pork to the pan before the garlic and onion. Brown it well, then continue with the sauce as directed — this gives a rich, savory backbone.

This bright, fruit-forward Dolcetto is made for Pomodoro — its notes of cherry, baking spice, and anise harmonize with the tomato's natural acidity, while its soft tannins and hint of minerality keep each bite fresh and balanced.

# Zuppa Toscana Soup Paired with Mortoccia Poggio Apricale

Ingredients (Serves 4)

- 1 lb Italian sausage (mild or spicy spicy pairs beautifully with the wine's pepper notes)
- 4 strips thick-cut bacon, chopped
- 1 medium yellow onion, diced
- 3 cloves garlic, minced
- 4 cups russet potatoes, sliced into thin halfmoons (about 2-3 medium potatoes)
- 4 cups low-sodium chicken broth
- 1 cup water
- 1½ cups heavy cream (or half-and-half for a lighter version)
- 2 packed cups kale, ribs removed and torn into bite-sized pieces
- ½ teaspoon crushed red pepper flakes (optional, but delicious with the Poggio Apricale)
- Salt & freshly cracked black pepper, to taste
- 1 tablespoon olive oil
- Grated Parmigiano-Reggiano, for serving Instructions
- In a large Dutch oven or heavy pot over medium heat, cook the chopped bacon until crisp. Remove and set aside, leaving about 1 tablespoon of drippings in the pot.
- Add the sausage to the same pot. Break it apart with a spoon and cook until browned.
   Drain excess fat if needed, but keep a little for flavor.
- Add a drizzle of olive oil if the pot looks dry.
   Toss in the onion and cook until translucent (about 5 minutes). Add the garlic and cook for another 30 seconds until fragrant.
- Add the sliced potatoes, chicken broth, and water. Stir well and bring to a boil, then reduce to a simmer. Cook for 10–12 minutes, until the potatoes are tender.
- Lower the heat and stir in the heavy cream, kale, and red pepper flakes.
- Simmer gently for 5–7 minutes until the kale is tender but still bright green. Season with salt and pepper to taste.
- Ladle into bowls, top with crispy bacon, and sprinkle generously with grated Parmigiano-Reggiano.

The creamy broth and savory sausage bring out the Poggio Apricale's ripe cherry and blackberry notes, while the kale and pepper harmonize with the wine's earthy sage and black pepper spice. The slight balsamic depth in the wine cuts through the richness of the cream — making every bite and sip more balanced and vibrant.

Pro tip: Warm, rustic bread with olive oil and sea salt on the side makes this pairing sing.

# Lemon-Herb Roast Chicken Paired with Cala Civetta Bianco di Pitigliano

Ingredients (Serves 4-6)

Golden, juicy, and fragrant — infused with citrus, herbs, and garlic from top to bottom for pure Tuscan-style comfort.

- 1 whole chicken (3½-4 lbs), patted dry
- 1 large lemon, halved (plus 1 extra for slices)
- 1 head of garlic, halved crosswise (plus 3 extra cloves, smashed)
- 3 tbsp extra-virgin olive oil
- 3 tbsp unsalted butter, softened
- 2 tsp coarse salt
- ½ tsp freshly ground black pepper
- 1 tbsp fresh rosemary, finely chopped
- 1 tbsp fresh thyme leaves
- I tbsp fresh parsley, chopped (plus more for garnish)
- ½ tsp crushed red pepper flakes (optional)
- ½ cup dry white wine (a splash of your Cala Civetta works perfectly!)
- ½ cup chicken stock

### Instructions

- Preheat the oven to 425°F (220°C). Place a rack in the center and set a roasting pan or oven-safe skillet aside.
- Slice the extra lemon and scatter the slices across the bottom of the pan along with the smashed garlic cloves and a few whole sprigs of rosemary and thyme. Drizzle with a little olive oil — this becomes the aromatic base that perfumes the entire chicken as it roasts.
- Pat the chicken completely dry inside and out. Season the cavity generously with salt and pepper, then stuff it with the halved lemon, halved garlic head, and a few sprigs of herbs.
- Make the herb butter: In a small bowl, mix the softened butter, olive oil, chopped herbs, salt, pepper, and red pepper flakes. Gently loosen the chicken skin over the breast and thighs with your fingers, then rub half of the mixture under the skin and the rest all over the outside.
- Tie the legs together with twine and place the chicken on top of the lemon, garlic, and herb bed in the roasting pan. Pour in the white wine and chicken stock to things moist.
- Roast uncovered for 1 hour to 1 hour 15 minutes, or until a thermometer reads 165°F (74°C) in the thickest part of the thigh.
- Tip: Baste the chicken once or twice during roasting with the pan juices for extra flavor and shine.
- Transfer the chicken to a cutting board and let it rest for 10–15 minutes before carving. While it rests, strain the pan juices into a small saucepan and simmer for 3–5 minutes to concentrate into a gorgeous golden sauce.
- Carve and drizzle with the pan sauce, scatter with chopped parsley, and finish with a squeeze of fresh lemon and a drizzle of olive oil.
- Serve with: Roasted baby potatoes or crispy polenta rounds, Arugula salad with lemon vinaigrette and shaved Parmigiano or crusty bread to soak up the pan juices

This crisp coastal white — with its honeysuckle nose, citrus zest, and green apple notes — is the perfect match for lemony roast chicken. The wine's lively acidity brightens every bite, while its gentle roundness mirrors the buttery, herb-infused sauce. Bright, balanced, and effortlessly elegant — a true taste of Tuscany in every sip and bite. Also pairs beautifully with Tre Donne Arneis for a floral, elegant twist — perfect if you lean into herbs and buttery pan juices over sharp lemon.

### Roasted Butternut, Feta & Arugula Salad with Toasted Pine Nuts Paired with Arneis

Ingredients (Serves 4 as a side)

- 3 cups butternut squash, peeled and cubed (about ½-inch pieces)
- 2 tbsp olive oil
- Salt & freshly cracked black pepper
- 4 cups baby arugula
- ½ cup crumbled feta cheese (or goat cheese)
- 3 tbsp pine nuts, lightly toasted
- 1 tbsp honey (optional, to drizzle on squash while roasting)

### For the dressing:

- 3 tbsp extra-virgin olive oil
- 1 tbsp white wine vinegar (or apple cider vinegar)
- 1 tsp Dijon mustard
- 1 tsp maple syrup or honey
- Salt & pepper, to taste

### Directions

- 1. Preheat oven to 400°F (200°C). Toss the butternut cubes with olive oil, salt, pepper, and (if you like) a drizzle of honey. Spread on a parchment-lined baking sheet and roast for 25–30 minutes, tossing once, until golden and caramelized. Cool slightly.
- 2. In a dry skillet over medium heat, toast pine nuts until fragrant and golden, about 2–3 minutes. Watch closely they brown fast!
- 3. In a small bowl or jar, whisk together olive oil, vinegar, Dijon, maple syrup (or honey), and a pinch of salt and pepper for the dressing.
- 4. In a large bowl, combine arugula, warm roasted squash, and half the feta. Drizzle lightly with dressing and toss gently. Top with remaining feta and toasted pine nuts.
- 5. Plate the salad while the squash is still slightly warm for the best texture contrast — peppery greens, creamy feta, and sweet roasted squash in every bite.

The wine's honeysuckle and orchard fruit notes echo the sweetness of the squash, while its bright acidity cuts through the feta and balances the richness of the pine nuts. The result is vibrant, cozy, and harmonious — an autumn pairing that feels effortlessly elegant.

### Ferretti - Rosso di Montalcino DOC



When it comes to Tuscan reds, Ferretti's Rosso di Montalcino is that perfect middle ground between everyday drinkability and cellar-worthy grace. Crafted entirely from 100% Sangiovese Grosso, this wine hails from the southwestern slopes of Montalcino, where vines planted between 1985 and 1998 grow in clay-limestone soils rich with marine fossils. The elevation (around 460 m) and coastal breezes create a long, even ripening season — giving fruit that's both vibrant and deeply nuanced. Ferretti farms organically, harvesting every cluster by hand and

Ferretti farms organically, harvesting every cluster by hand and fermenting with native yeasts in stainless steel for 25–30 days before aging briefly in large Slavonian oak botti. The result is a Rosso that embodies the region's soul while remaining fresh and graceful — a true "baby Brunello" in spirit.

In the glass, it offers aromas of red cherry, dried cranberry, and rose petals, with hints of tobacco leaf, warm spice, and subtle forest earth. On the palate, it's silky yet energetic, showing layers of pomegranate, balsamic, and savory herbs framed by fine tannins and a lingering mineral finish.

This Rosso is beautifully versatile — elegant enough for refined dinners yet comforting with rustic fare. Try it with:

- Wild mushroom risotto or truffle-oil tagliatelle
- Roasted lamb chops with rosemary and garlic
- Grilled pork tenderloin with sage butter
- Hearty Tuscan bean stew or lentil ragù
- Aged Pecorino or Parmigiano Reggiano

For a cozy night at home, pair it with your favorite pasta al ragù or simply a board of cured meats and hard cheeses — it's a wine that makes even simple food feel like an occasion.

Style Snapshot: Elegant · Red Cherry & Cranberry · Dried Herbs & Tobacco · Clay-Limestone Minerality · Fine Tannins · Silky Texture · Organic Craftsmanship

# Pairing:

A rustic Tuscan board that brings out every nuance of this elegant Sangiovese.

Just like the Rosso di Montalcino itself — layered, earthy, and full of quiet sophistication — this board is all about balance: savory and sweet, creamy and sharp, rustic and refined. Serve it as a shared appetizer or a cozy "dinner board" with a loaf of crusty bread and a bottle of this silky red.

# Ingredients & Assembly Meats:

- Finocchiona (fennel salami) its subtle spice and herbal edge echo the Sangiovese's savory notes.
- Prosciutto di Parma paper-thin, meltin-your-mouth texture that complements the wine's elegant tannins.
- Capocollo or bresaola slightly smoky and rich, adding depth to each sip.

### Cheeses:

- Pecorino Toscano firm, nutty, and salty; a classic match for Tuscan reds.
- Aged Parmigiano-Reggiano crumbly and sharp; brings out the wine's minerality.
- Taleggio or Fontina creamy and mild for contrast.

### Accents & Pairings:

- Marinated olives or roasted red peppers for a briny note.
- Sun-dried tomatoes or a drizzle of balsamic glaze to echo the wine's balsamic and cherry undertones.
- Honey or fig jam for a touch of sweetness against the salt and spice.
- Toasted walnuts or Marcona almonds for texture and an earthy complement.
- Crusty Italian bread or rosemary focaccia for layering and soaking up olive oil.

Arrange everything casually on a wooden board, drizzle lightly with olive oil, scatter a few fresh basil or thyme leaves, and pour generous glasses of Rosso di Montalcino.

The Ferretti Rosso di Montalcino's balance of red fruit, earth, and spice shines against the salty-sweet interplay of cured meats and aged cheeses. The wine's acidity cuts through the richness, while its subtle tannins find harmony in the creamy and nutty textures. It's everything you want from Tuscany — simple, soulful, and unforgettable.