

## Cristiano Guttarolo, Miro 2022

The wines made by Cristiano Guttarolo stand out uniquely among those from Puglia. Founded in 2004 by his grandfather, the winery itself lies in an old *masseria* (a



restored, traditional farmhouse built entirely from local stone and surrounded by indigenous grape varieties) just outside the village of Gioia del Colle, where his seven hectares of vineyards and old olive trees are planted about 1200 ft above sea level over the rugged terrain of the Murge Plateau. With the help of a strong breeze from the Adriatic Sea, daytime temperatures are cooler than usual and bring fresh evenings

due to the elevation. Limestone surrounds the vineyard, and is used in and around Gioia for neighboring structures. Thanks to this unique terroir, we see a profound freshness and minerality in the wines, making his Primitivo not so Puglian. Cristiano Guttarolo's Miro is special because it encapsulates Cristiano's hands off approach and keeps the emphasis on terroir. *"My work is based on continuous research and the desire to experiment with various winemaking techniques stimulates me a lot. The wine makes itself, I follow it only until I obtain the result I want and which depends almost exclusively on the characteristics of the place where the plants grow."* - Cristiano Guttarolo (translated)

Primitivo is notoriously known for being massive and dark, accompanied by firm tannins and a boozy after taste. Thankfully, this is not Miro. It's bright, jammy yet structured, and packed with layers of earthiness and minerality. The grapes are fermented on the skins for 7 days before the wine is aged in stainless steel. Bottled young, Miro remains pure and vibrant, and pairs wonderfully with focaccia, or an orecchiette with broccoli rabe (add anchovies for enhanced flavor).



Hot take: I wish all Primitivo could be as cheerful as this one :)  
-August

Photos c/o Tutto wines

## Las Mujeres, Cider 2022

You may have noticed the Las Mujeres wines hanging around the shop over the last year or so: a couple ciders, a couple piquettes and an elusive red wine. They are made in Wisconsin by our friends Tony and Elise, with the help of their two kids, Paloma and Hugo. When I lived in Chicago, we were neighbors. During the pandemic, we "podded" together. As I write that awkward verb, the past piles up like a heap of compost in some remote corner of a country I've never visited. Digging it up, I recall with intense nostalgia making our first barrel of cider together in my backyard, crushing apples amidst an orgy of yellow jackets, grilling chicken quarters as we cleaned our tiny hydraulic press late into the evening, peeling the kids off the couch and wondering when things would get back to how they used to be. In many ways, they never did. Especially for us. Tony and Elise moved to



Wisconsin and started a farm, planting vines and tending to the wild fruit trees. I moved to California. We still chat on the phone often, discussing fermentation, parenting, Marxism and utopia.

In Tony's words: "Our agricultural practice is one of reforestation and rewilding, our winemaking uncompromisingly natural. We want the forest, its fruits, and their natural processes to reveal whatever is hidden in the earth." To that end, they do not use machines (a scythe is used for grass control), they do not spray anything, and they let fruit and nut trees grow amongst the vines, with the intention of having their interplanted hybrid grapes naturally trellis on the native vegetation. All of their ciders are fermented dry and bottled without any bubbles. They say this is because it best expresses their fruit (I agree), but I also think it's because

Tony studied philosophy in England, where still cider is the norm. The 2022 Cider is made from wild apples from their farm in Readstown and eating apples from their neighbors at Down Home Farm. More than 15 varieties. 3-7 day macerations, 9 months in barrel, and then aged in bottle for several more months.



I recommend two different pairings. If it's a coldish day, serve just below room temperature, not too cold, with a wedge of Pleasant Ridge Reserve and a thick-cut slice of sourdough bread slathered with salty butter. If it happens to be sunny and warm, or if you just want some refreshment say, after a trip to the gym—get this bottle ice cold, fill up a juice glass all the way to the top, and drink it fast. Then go about your day with that little extra jolt of electricity vibrating in your spine.



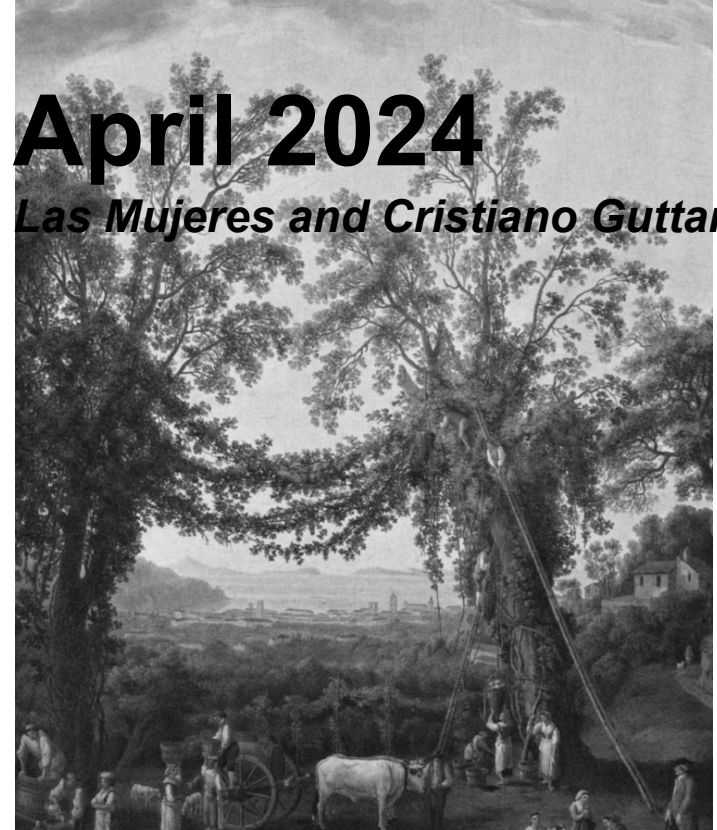
Photos from Tony

**TASTINGS!**  
**APRIL 2024**  
**(12-3pm):**  
04.07, A Boire  
04.14, Lucy Margaux  
04.21, La Sorga  
04.28, Celler Escoda

# DIVERSEY WINE CLUB

## April 2024

*Las Mujeres and Cristiano Guttarolo*



painting of some vines growing on trees by Jakob Philipp Hackert