

SAINT GOOSE

Volume 51: Home Turf Heroes

May 2026

This month's lineup is all about grapes that feel most at home right where they are. These are not international superstars. They are the bottles locals drink, the varieties that have been rooted in their regions for generations, shaped by climate, soil, and tradition. From Falanghina in Campania to Freisa in Piedmont and Aglianico grown at elevation, each wine tells a story of place first. The result is a lineup that is fresh, distinctive, and a little off the beaten path. These are wines that overdeliver, surprise people at the table, and remind you why exploring beyond the usual suspects is always worth it. Thanks for being a part of The Flock.

Wine #1 Herdade do Sobroso Branco 2024

Varietal: 30% Antão Vaz, 30% Arinto, 20% Verdelho, 20% Perrum
Region: Alentejo, Portugal
Taste: Citrus zest, white peach, melon, fresh herbs
Elevage: Stainless steel fermentation and aging to preserve freshness
Serve: Well chilled
Pairings: Grilled shrimp, lemon chicken, fresh goat cheese, summer salads

Herdade do Sobroso is a family-owned estate in southern Portugal focused on sustainable farming and expressive regional blends. Located in the warm Alentejo region, they balance ripeness with freshness by harvesting early and preserving natural acidity. Their wines are approachable, clean, and built for the table.

Wine #2 Masseria Frattasi Taburno Falanghina 2022

Varietal: 100% Falanghina
Region: Taburno, Campania, Italy
Taste: Green apple, citrus blossom, pear, mineral
Elevage: Stainless steel fermentation with short lees aging
Serve: Chilled
Pairings: Clams, fried calamari, mozzarella, light pasta dishes

Masseria Frattasi works in the foothills of Mount Taburno where elevation helps preserve acidity in southern Italian varieties. They focus on native grapes like Falanghina and Aglianico,

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combining traditional farming with modern precision. Their wines highlight freshness and regional identity.

Wine #3 Quinta da Pedra Alta Pedra Clarete 2022

Varietal: 32% Tinta Barroca, 20% Malvasia, 14% Gouveio, 18% Touriga Nacional, 11% Rabigato, 5% Donzelinho Branco

Region: Douro Valley, Portugal

Taste: Wild strawberry, red cherry, spice, floral lift

Elevage: Short maceration with gentle extraction, aged in neutral vessels

Serve: Slightly chilled

Pairings: Charcuterie, grilled vegetables, roasted chicken, tapas

Quinta de Pedra Alta is a historic estate in the Douro focused on expressing the versatility of the region beyond Port. Their Clarete style is a lighter, fresher interpretation made from traditional field blends, showing elegance over power while still reflecting the rugged Douro terroir.

Wine #4 Giacomo Fenocchio Freisa 2021

Varietal: 100% Freisa

Region: Piedmont, Italy

Taste: Tart cherry, raspberry, rose petal, light tannin

Elevage: Aged in large neutral oak casks

Serve: Cellar Temperature, slight chill works well

Pairings: Prosciutto, pizza, mushroom dishes, roasted pork

Giacomo Fenocchio is a traditional Barolo producer known for long macerations and aging in large casks. Alongside Nebbiolo, they champion lesser-known local grapes like Freisa, which shares a similar structure but offers a brighter, more approachable profile. Farming is rooted in tradition with minimal intervention.

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Wine #5 Masseria Frattasi Aglianico 2022

Varietal: 100% Aglianico
Region: Campania, Italy
Taste: Black cherry, plum, dried herbs, firm tannins
Elevage: Aged in a mix of stainless steel and oak
Serve: Cellar Temperature
Pairings: Grilled steak, lamb, tomato-based pasta, aged cheeses

Masseria Frattasi produces structured southern Italian reds from high elevation vineyards. Aglianico thrives here, developing deep fruit and firm tannins while retaining balance. Their approach respects tradition while aiming for polish and drinkability.

Wine #6 Castelnuovo del Garda Ripasso della Valpolicella 2019

Varietal: Corvina, Rondinella, Molinara
Region: Valpolicella, Veneto, Italy
Taste: Dark cherry, dried fig, cocoa, baking spice
Elevage: Ripasso method with secondary fermentation on Amarone skins, followed by oak aging
Serve: Cellar Temperature
Pairings: Braised beef, short ribs, lasagna, aged Parmesan

Castelnuovo del Garda sits within the Valpolicella zone where the Ripasso method enhances richness and depth. By re-fermenting the wine on Amarone skins, producers create a fuller, more complex style while maintaining balance. The result is a classic northern Italian red with both power and elegance.