

## Podere Sapaio

<< With the precious help of a friend and business mate, Roy Bernard, I arrived in Bolgheri in 1999 and I bought the first 8 hectars of land. Then I met Carlo Ferrini, who was fascinated by our project and started to work with us to build the vineyards. We planted Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot. In 2002 I moved to Bolgheri full time. The property has been developed and now Podere Sapaio has 40 hectars of land with 25 hectars of vineyards. From the beginning we decided to produce two wines, expression of both the “terroir” and Bolgheri DOC appellation: Volpolo Bolgheri DOC and Sapaio a Bolgheri Superiore. The names Volpolo and Sapaio derive from the names of two ancient Tuscan grape varieties (Volpola and Sapaia). They have been chosen to emphasize, starting with their appellatives, the local features of the products.



The crown, which is the logo of Podere Sapaio, pays homage to the nobility of the wine and the territory, a nobility fully respected by the job carried out both in the vineyard and in the cellar. The first vintage of both Volpolo and Sapaio was 2004. I believe that there are two main components in a wine: one natural and one intellectual. The terroir is the natural component. The intellectual component is the capacity of a winemaker to interpreter the terroir through his job, both in the vineyard and in the cellar. >>

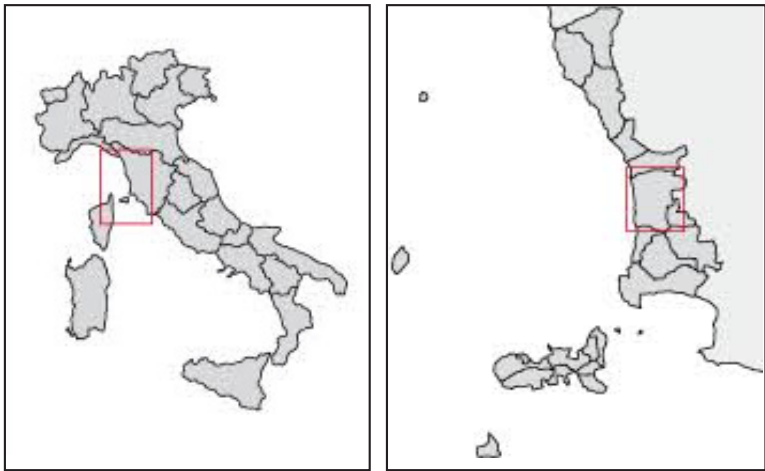
**Massimo Piccin**



## Bolgheri

Bolgheri, on the Tuscan coast just south of Livorno, is one of Italy’s most prestigious vineyard areas. Its winemaking zone is made up of sloping coastal vineyards at the foot of the hills between the town of Bolgheri, after which this DOC is named, and the southern part of Castagneto. Located in close proximity to the Tyrrhenian Sea, it has been described as ‘the golden oasis of the Maremma’ (an area of south-western Tuscany and northern Lazio).

**HISTORY** Mario Incisa della Rocchetta planted the first Cabernet vineyard in Castiglioncello di Bolgheri in 1944. According to the legend, the Marchese received the sprigs from Château Lafite. The wine was determined exclusively for private consumption. Over time however, Marchese Mario Rocchetta notices how good his house wine which originates from stony soil develops while ageing in the bottle. In 1965 he then plants two more vineyards, one with Cabernet Sauvignon and one with Cabernet franc. He bottles part of the 1968 vintage with the purpose of selling it for the first time. It is labeled a table wine because at that time none of the wine law paragraphs apply to the Bordeaux blend. Winemakers and vineyards start following his example in droves, planting Bordeaux varieties with an original and personal character and raced, the most famous of which are the result of a perfect adaptation of the Bordeaux grape varieties to the Bolgheri climate, a Mediterranean expression of Cabernet and Merlot, which is just as fascinating as the Atlantic expression. The area covered by the DOC Bolgheri certification has expanded rapidly in the last ten years, going from 250 hectares at the end of the 90s, to 1.200 hectares today. There are currently 40 members of the Consortium, out of 52 companies which operate in the territory. In the 1960s the Tuscan wine industry was in need of a shake-up, and Bolgheri became one of the avant-garde areas that helped bring this region back to life. One of the tactics was to start a new trend of non-DOC wines, and in 1968 an innovative style of wine was named the Super Tuscan. Eventually, in 1994, Bolgheri Sassicaia and Bolgheri DOC were born. The main focus of the Bolgheri DOC is the importance of terroir and for this reason, the Bolgheri Rosso and Bolgheri Superiore wines are labeled without the mention of grapes, as terroir is considered more significant than grape varieties. It is also why Bolgheri wines are reputed for their true expressions of terroir.



## “Caciucco” recipe

One of the most famous fish soups, always served with slices of Tuscan bread brushed with garlic. The most famous legend suggests that a family of fisherman in Livorno, after having lost everything in a storm, found themselves in total poverty. After three days of hunger, the children of the family, asked the other fishermen in the city to each donate them one fish. The children’s mother gathered some herbs and tomatoes from the garden and, with a little oil, prepared a sauce and added it to the fish. She then prepared a large bowl of soup with a piece of bread, upon which she placed the pieces of cooked fish and fish stock. The inviting aroma of the soup reached the family’s neighbors, who came over to ask for the recipes: and so cacciucco was born.

### Ingredients (4 servings)

- FOR STOCK
  - ¾ oz garlic, chopped
  - 2 oz extra virgin olive oil
  - ¾ oz parsley, chopped
  - 3 ½ oz dry white wine
- FOR FISH
  - 7 oz baby octopuses
  - 5 oz shrimp
  - 4 oz San Pietro fish
  - 5/8 lb tub gurnard
  - 3 oz ray fish
  - 5/8 lb mussels
  - 7 oz clams
  - 5/8 lb tomatoes, ripened
  - 1/8 oz chili pepper, fresh
  - ¼ oz salt
- FOR CROUTONS
  - 8 slices rustic bread
  - 1 clove of garlic
  - 2 tablespoons extra virgin olive oil

### Preparation

Lightly fry the garlic in oil in a pan, as soon as it browns, add the parsley. Add white wine and reduce. Add baby octopus after washing carefully, cook for 10 minutes. Add tub gurnard (or capone gallinella) and cook. Add San Pietro fish (or Dory) cut into chunks and the ray. Add crawfish. Add the clams. Finally, add mussels. Add diced tomatoes, add salt and chili and bake in oven for 30 minutes. Cut slices of bread, toast the slices and brush with olive oil and with fresh garlic. Serve in a soup dish by placing the bread slice on the bottom and covering with fish soup.

