

# Bridge Street Social

NOVEMBER '25 WINE FAM

Greetings awesome fam!

As the breeze cools down, bringing with it that all-too-familiar autumn chill, we begin to think about the holidays (okay, and football). And what do the holidays bring to mind? Food. Drink. Family/friends. Pretty much the pillars of life, right there. Again, we want to thank you for allowing us to procure 4 special wines for you. It's a labor of love, and I'm thankful and proud to share them with all of you.

This 4-pack was carefully curated with the holidays in mind and specifically focused on our (probably) most favorite wine country....ITALY. We've got a lovely Venetian white, a red from Puglia, a super Tuscan, and a barbaresco. We pictured these all sitting on your holiday dining table, each one easily complementing appetizers, side dishes, all the way to the entrees. We are hoping you'll agree we hit the mark.

We look forward to serving you at the restaurant during this meaningful time of the year. We understand time gets very limited around the holidays, so it means that much more when we have the pleasure of seating you at our table.

Cheers!

Mike Luther

owner/executive chef

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MUSELLA – Verona, Italy

'Bianco del Drago' Bianco Veronese IGT (2014)

We are excited to introduce you to a lesser known but very intriguing little grape from Veneto. Garganega is an uncommon white grape and over 95% is grown in Italy. Despite its relative rarity, Garganega is an important grape in Italian wine making. Believed to be native to Veneto, it has been cultivated since the Middle Ages.

Turning to the bottle in your pack, yes, this is an 11-year-old white and yes, we did this on purpose! Well-made Garganega like this one ages beautifully. In the glass this wine is a deep golden color with a slightly orange tint around the edges, an indication of the tiny amount of skin contact allowed when the grapes are first pressed after sorting. On the nose you will first notice a complex combination of almond, tree bark and fresh hay. That initial rustic-ness will give way to a bouquet of tropical fruits and florals. The palate is full bodied and rich, with a spike of acidity that quickly melts into a long, luscious finish. In terms of flavor, you will likely notice candied tangerine, lemon peel and notes of black tea, vanilla and wet leaves.

Overall, this might be the current season having undue influence over my perceptions, but while I was drinking this wine, I kept thinking about how well it would fit into the fall. The feelings it evokes are those of wet leaves after a fall rain, the smell of fresh air in the woods on the first really crisp morning in October. Its richness and complexity deserve to be savored, enjoy this with charcuterie and good conversation. Have fun, embrace the unknown and let us know what you think next time you're in for dinner. Until then: eat well, drink better and we'll see you soon.

Cheers.

-Rae

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ALBERTO LONGO 'MASSERIA CELENTANO' – Puglia, Italy  
'Ricaccio Cacc'e Mmitte di Lucera' (2022)

In the northern most section of Apulia, which is the southern region of Italy making up the heel of the boot. Is Masseria Celentano. Masseria meaning: fortified farmhouse, or a large agricultural estate, is home to Alberto Longo and his family.

A blend of 50% Nero di Troia, or sometimes listed as Uva di Troia. is a popular grape from the Apulia area, some 35% of this is Montepulciano. A classic grape from the Abruzzo region, often adding notes of pepper, spices, and a good tannic structure, and 15% Bambino Bianco. Surprised to see a white wine in the blend? It's a common, sturdy and reliable grape from southern Italy, adding soft, light, crisp notes.

Opened the bottle and I immediately got figs, bramble bushes, old leather, and that smell when you walk into an antique barn, where the dust has garnered a layer on everything.

The first few sips leant itself to notes of cinnamon, cracked pepper, cranberry, lemon zest, brown sugar, leather, dried herbs and tobacco. My brain went to sweet potato dishes, stuffing, cornbread, pot roast, cherry glazed ribs, butternut squash soup, chili, cinnamon rolls, and a surprising super basic classic, the peanut butter and jelly sandwich.

In my opinion this wine has a beautiful complexity. It has layers, and depth, but also doesn't take itself too seriously. I've had some great seasonal wines before, but this year, this is my number 1 pick to bring to family thanksgiving. But to be honest, this wine ticked a lot of boxes and I think I'll be drinking it for at least the next 6 months, or until I'm sick of it.

Saluti!

Samantha Robbe

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ALESSANDRO RIVETTO BARBARESCO DOCG- Piedmont, Italy  
Nebbiolo (2018)

Nebbiolo is one of Italy's top red wine grapes, as well as one of my favorite grape varieties to drink, so I am very excited to share this wine with you!

If you have not had the opportunity to enjoy a Nebbiolo wine before, allow me to share a fun quote that I found suitable for describing Nebbiolo: "Imagine getting kicked in the face by a ballerina". That visual summarizes the elegant brutality that Nebbiolo has to offer: a wine known for being light and delicate, with lovely red fruits and floral aromas but also contrasts that with rigorous, sky-high acidity and mouth-drying tannins. Barolo and Barbaresco are two common regions in Italy where Nebbiolo wines are produced. Both regions are DOCG designated (the highest of Italy's wine classifications to guarantee a quality product) and have regulations and laws on the style of wine made. Barbaresco DOCG produced wines must be made from 100% nebbiolo and aged for a minimum of 24 months, with at least 9 months in oak.

Alessandro Rivetto's 2018 Barbaresco is aged for 26 months, with 9 months in oak. Primarily ruby in color, there are also some notable shades of orange or tawny colors in the wine due to the wine's age. On the nose, bright red fruits like dried cherry, raspberry, and strawberry are the most prominent, lingering above the floral notes (rose petals) that Nebbiolo is known for. There are also subtle notes of leather, forest floor earth, and you might even get a whiff of barnyard towards the end. The fruit aromas of tart and dried cherry carry over to the palate, where you will also find dried cranberries, as well as notes of strawberries. As expected, this dry red wine is light bodied with insanely high tannins and acidity. I would definitely recommend decanting this wine for at least an hour, allowing this 2018 vintage to open up and breathe, bringing forth more of the aromas and giving room for the wine to become more expressive.

Foods with high fat content will pair perfectly with this wine. One option is creamy and/or cheesy dishes, like a truffle/mushroom risotto or a butternut squash ravioli. Fatty meats such as a ribeye steak, short rib, pork belly/shoulder, or lamb shank would also pair really well with the high tannins of this wine.

Enjoy! Ben



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TENUTA SAN GUIDO – Tuscany, Italy  
'Le Difese' Toscana IGT (2022)

Folks, I literally did a “happy dance” when I found out I was going to get an entire bottle to taste and review for you. This is one of my favorite red blends I’ve ever tasted, from one of the most beautiful vineyards in the world.

Tenuta San Guido is a family-owned wine producer with family ties spanning back to 1944, when the first vineyard was planted in the hills of the area of Castiglione di Bolgheri. This would also happen to be the birth of the award-winning Sassicaia—but we aren’t talking about Sassicaia right now.

In simpler, more succinct terms, this '22 'Le Difese' is a “Supertuscan”, which is a Tuscan red wine made from typical French grape varieties such as Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, and Petit Verdot; here, we have a 60%/40% blend of Cabernet Sauvignon and Sangiovese.

The first pour we’re greeted by a bouquet of gentle florality and sophisticated fruit notes. Ripe, almost bursting dark cherries and almost ripe, somewhat sour strawberries are punctuated with violet flowers and rosehip petals. There exists both a darker quality of fruit and florality in a bit of wild blackberry bushes on the nose. And the flavor! Rich, luscious, ripe dark cherries and strawberries; slightly immature blackberries; notes of black pepper and tobacco; rosehip, crushed violet, and blackberry flowers. Medium levels of acid, along with slightly softer levels of tannins, well-structured and integrated. This may be a slightly softer supertuscan—probably in part because of the Sangiovese blended in—but it is simply one of the most sophisticated and structured red blends I’ve ever had while still so friendly.

I happened to share this wine with a couple of good friends over dried, peppery salami with gouda cheese and orange and fig marmalade, and I have no regrets. I do believe this wine is quite versatile; it would pair excellently with many heavier dishes such as a hearty steak or porkchop, but is still perplexingly gentle enough to sip with a roast chicken or even a pizza. Folks, the world is your oyster with this bottle; savor every sip, and know that life is good.

Cheers!  
Remy