Enology Club Holiday Party

Sunday, December 6th 5PM

Spumoni Trattoria, 1101 Aviation Blvd., Hermosa Beach

Wine Menu

(First come, first served: select four, 3 oz pours throughout the evening)

Ianama 2024 Soave Classico Vin Soave *(white)*	**90pts Vinous**
Tommaso Bussola 2020 Valpolicella Ripasso Classico Superior *(red)*	**90pts Vinous**
Castello di Monsanto 2021 Chianti Classico Riserva *(red)*	**95 Wine Spectator**
Castello Romitorio 2022 Toscana *(red)*	**94 Wine Spectator**
Colpetrone 2016 Memoira Sagrantino *(red)*	**93 Wine Enthusiast**

Dinner Menu

Antipasto Welcome – *Italian cured meats, cheeses, artichoke hearts and roasted peppers served with fresh bread and olives on the side*

Salad

Hermosa Salad – *Fresh mozzarella, cucumbers, cherry tomatoes in balsamic dressing with mixed greens*

Primo

Penne Paesana – *Small tube pasta with chicken breast, broccoli, and sundried tomatoes in a creamy sauce*

or

Pacheri Amatriciana – *Jumbo tube pasta with minced onion, mild peppers, pancetta, Pecorino Romano cheese and plum tomato sauce*

Secondo

Prime Filet Mignon – *Hand-cut, 6oz center tenderloin seared over high heat, basted with herb butter, served with roasted garlic mashed potatoes and sautéed seasonal vegetable*

or

Chicken Saltimbocca – *Double chicken breast topped with prosciutto, mozzarella and sage in a white wine sauce*

Dolce

Spumoni Bomba – *Strawberry, pistachio and chocolate gelato with a dark chocolate coating drizzled with white chocolate*

or

Tiramisu – *espresso-soaked ladyfingers with mascarpone cream and dark cocoa dusting*

Choice of Café Americano or Tea

vinous 90 pts

Inama 2024 Soave Classico Vin Soave

Soave, Veneto

White wine from Italy

Drinking window: 2025 - 2027

The 2024 Soave Classico Vin Soave is sweetly scented, mixing mint, chamomile and lime zest with green melon. soft-textured yet energetic, it washes across the palate with ripe orchard fruits and crisp mineral tones, leaving a lovely saline tinge.

Eric Guido. Tasting date: September 2025

vinous 90 pts

Tommaso Bussola 2020 Valpolicella Ripasso Classico Superiore Ca' del Laito

Valpolicella, Veneto

Red wine from Italy

Drinking window: 2025 - 2030

The 2020 Valpolicella Ripasso Classico Superiore Ca' del Laito has an enticing bouquet that combines sweet sage and lavender with allspice, clove and dried black cherry. It is soothingly round and pliant, with juicy acidity and bright red berry fruit offset by a twang of sour citrus. Long yet incredibly fresh, the 2020 tapers off with rosy inner florals and a hint of nectarine, which I find wildly attractive.

Eric Guido. Tasting date: September 2025

Wine Spectator



CASTELLO DI MONSANTO

Chianti Classico Riserva 2021

This luscious, dense red is packed with cherry, blackberry, pomegranate and violet flavors. Its tannins are ripe and refined, while the vibrant acidity keeps everything focused. An iron streak weaves through the long, energetic finish. This is approachable now yet will be better in 2–3 years. Best from 2026 through 2045. 833 cases made, 400 cases imported. (Oct 31, 2024)

WineSpectator.com

Wine Spectator



CASTELLO ROMITORIO

Toscana Romitorio 2022

Blackberry, boysenberry, bacon fat and violet aromas and flavors highlight this supple red. Beautifully integrated, with polished tannins and lively acidity driving the fruit-stained aftertaste. Syrah and Petit Verdot. Best from 2026 through 2038. Tasted twice, with consistent notes. 4,160 cases made, 2,600 cases imported. (Oct 31, 2025)

WineSpectator.com

WINE ENTHUSIAST

93
POINTS

Editors' Choice

Còlpetrone 2016 Memoira Sagrantino (Montefalco Sagrantino)

This wine opens in waves, each one more rewarding than the last. Red fruit and dried roses drift over black tea, tobacco and a whisper of game before nearly a decade in bottle reveals its true hand, dried cherry, cola spice, turned earth and dried forest leaves threaded with fine herbs and spice. The tannins are elegant and composed and the wine is ready to earn its place at your next dinner party table.

—J.P. *Published 7/1/2026*