

07 MARCH
2025

NATTY WINE



RISTORANTE CONSORZIO - TORINO, ITALIA

WINE RELEASE EVENT AT RISTORANTE CONSORZIO.

WEDNESDAY, MARCH 5TH: OUR TEAM, THE WINEMAKERS OF BRACCIA RESE AND PARTICIPATING LOCATIONS IN THE EAST COAST USA ALL COORDINATED THE RELEASE OF THE SECOND EDITION OF

OUR “VINO DELLA CASA” SERIES. THIS TIME AROUND, WE PARTNERED WITH OUR FRIENDS AT RISTORANTE CONSORZIO IN THE CENTER OF TORINO CITY. IN TRANSATLANTIC COOPERATION WITH OUR EVENT AT BANCO IN

TURIN, A FEW OF OUR FRIENDS IN DIFFERENT US CITIES ALSO RELEASED THE “LOVE BABY BROTHER TINO” WINE. SEE BELOW FOR THE EVENT DETAILS AND PARTICIPATING LOCATIONS. (PG.2)

LOVE BABY BROTHER TINO

Just a little over a year ago, we were standing around at the counter of Ristorante Consorzio in Torino, pre-shift, tasting a few small batch wines by Braccia Rese to select for the next edition of the “Vino della Casa” wine collaboration series.



Everything was tasting great but we all quickly pointed unilaterally towards the unlabelled bottle marked ‘Chatùs,’ which is a “local” red grape variety that usually get’s blended with Barbera and other fuller bodied varieties. There are certainly other mono-varietal vinifications of *Chatùs*, but they typically go into oak for extended periods and can come off a tad heavy. This was our first time experiencing a modern and very fresh expression of *Chatùs*, so it fit perfectly in the type of work we like to represent in our house wine selections.

The city of Torino is embellished by its dining institutions, and we would gladly list them all given more space, but none have quite left an impression on us as Consorzio. The food is stunning, but there is an undeniable sensation that this humble dining room is home to the beating heart of the

Piemontese slow food revolution. As one of the top 50 restaurants in the world according to Discovery, it’s also worth noting that they were one of the first restaurants in Italy specializing in an expansive all natural wine list. I could go on praising them, but our hope is that you’ll visit Torino in the near future to experience the tajarin and carne cruda in the flesh. (Just don’t forget to reserve in advance).

MARCH 5TH WINE RELEASE



While we were opening the last 18 bottles of Love Baby Brother Tino last night at Banco in Turin, the following of our east coast American friends and family released the 120/300 bottles that arrived in the USA:

- **Brooklyn, NY** - [Stranger Wines](#) and [Maretta](#).
- **Baltimore, MD**: [Fadensonnen](#), [Angels Ate Lemons](#), and [Cookhouse Cafe Bar](#).
- **Washington DC**: [Tail Up Goat](#) and [Primrose](#).
- **Richmond, VA**: [Celladora Wines](#).
- **Virginia Beach, VA**: [Love Song](#)
- **Charleston, SC**: [Monarch Wine Merchants](#).



THE TALE OF TINO

Celestino ‘Tino’ Elice had a history of running away from his family’s olive farm in Liguria as a child, but his most consequential escape was to Miami via Paris in the 60’s. With a front of house persona and big aspirations of becoming a Hollywood film star, he relocated to Los Angeles and naturally got started working in restaurants. His auditions led to a couple of on screen roles; some of which were even screened back home in Italy, but in time he decided that the hospitality was the life for him and opened his own Restaurant in Central L.A.

The unrelenting showman that he is, as a gift for his big sister's birthday a few years ago, Tino printed his face on a white apron with the words “Love, Baby Brother Tino.” This apron’s design inspired the wine’s label, but Tino’s story felt familiar to our own migrational stories, to the finished wine going from Italy to the USA, as well as the migrational history of the Chatùs vine.



CHATÙS (NEBBIOLO DI DRONERO)

Once cultivated from the Savoie to the central Massif of France, the Chatùs red grape variety was later abandoned for complicated production reasons, only then to be reintroduced recently to the Ardèche, where it was said to have originated. At the time it was also said to have probably planted widespread in Piedmont, because it is found in small quantities throughout the Alpine arc of the region. Today it is almost exclusively grown near Dronero (hence it’s synonym “Nebbiolo di Dronero”), in the Saluzzesi hills and as well in the Pinerolese area. Chatùs is one of the most promising ancient traditional vines from an oenological perspective; it can be used either in blends with vines that give less structured products, or even in purity to



give wines with a propensity to refine in wood. The wines can tend to be intense and tannic when young, but age exceptionally well while maintaining lighter red shades and yield aromas and sensations of ripe red fruits and medlar.

Although the Chatùs vine is quite vigorous and tends to prefer later harvests and higher altitude siliceous soils, it’s highly susceptible to mildew and odium, which likely was one of the reasons for their scarcity and as to why the typical age in the area of any given vineyard is elderly to ancient.