

PREMIUM WINE CLUB

August 2022



2021 Paolo Scavino Sorriso Langhe, Italy

Paolo Scavino is a historical winery in the Barolo region. It was founded in 1921 in Castiglione Falletto by Lorenzo Scavino and his son Paolo. Farming has always been a family tradition and passion.

Enrico Scavino together with the daughters Enrica and Elisa, the fourth generation, run the family Estate. Enrico started to work full-time in the winery in 1951 when he was 10 years old. A young winemaker who inherited the passion and devotion for the land he belongs to. Through over 60 years of experience, his focus has been to invest in the important cru of the region and to show the uniqueness of each terroir.

Their work is inspired by the love and respect they have for their territory and they pursue purity of expression, complexity, and elegance for their wines from the three local grapes Dolcetto, Barbera, and Nebbiolo.

The Scavino family owns 30 hectares entirely in the Barolo area and vinifies grapes from their own vineyards located in the villages of Castiglione Falletto, Barolo, La Morra, Novello, Serralunga d'Alba, Verduno, Roddi, and Monforte d'Alba.

The approach to both viticulture and winemaking is scrupulous, and respectful and is aimed at preserving and therefore enhancing the expression and peculiarities of each vineyard in the wines.

Since 2000, the Langhe D.O.C. SORRISO®, is a blend of Chardonnay, Sauvignon Blanc, and Viognier. This fresh white wine is vinified and aged in stainless steel with distinctive character and finesse. A unique combination of these three varietals in the Langhe region comes from the belief in the noble terroir able to enhance the elegance and complexity of the grapes. This is the only white wine Paolo Scavino produces.

Viognier ("Vee-own-yay") is primarily known for its heady aroma, often compared to apricots and similar stonefruits, including peaches and honeysuckle. Its wines can also be very herbal, with aromas of chamomile, lavender, and thyme.

This has a fresh and charming nose with white flowers, sage, yellow and orange fruits in addition to mineral notes. The delicate flavors continue on the palate where a soft texture is combined with sapid and cleansing acidity. This would pair well with a citrus salad, orange chicken, or shellfish. Drink now.

Notes from www.paoloscavino.com



\$19.99/btl

Member discount on additional btls **\$17.99/btl**

We apologize for typographical or price errors. Prices subject to change without notice.

Summer Citrus Avocado Salad

This salad would pair perfectly with a light fish dish, like Grilled Dill-Mustard Salmon, or a juicy grilled chicken, like Blackberry-Glazed Grilled Chicken recipe.

Ingredients:

4 cups arugula
1/2 cup blackberries
1/3 cup diced jicama
2 navel oranges, segmented
1 blood orange, sliced or segmented
1 avocado, sliced

Citrus Dressing:

2 tablespoons fresh orange juice
1 tablespoons fresh lemon juice
2 tablespoons citrus (or reg) olive oil
1 teaspoon honey
1/2 teaspoon red pepper flakes
salt & pepper to taste

Directions:

In a large bowl, add arugula, blackberries, jicama, segmented oranges, blood orange, and avocado.
In a small bowl, add orange juice, lemon juice, citrus olive oil, honey, red pepper flakes, salt, and pepper to taste.
Whisk together until smooth.

Serves 2 or 4 small salads | Recipe <https://www.joyfulhealthyeats.com/summer-citrus-avocado-salad/>

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2019 Mocali Rosso di Montalcino Tuscany, Italy



Before the town of Montalcino achieved the fame by which we now know it, a small group of 25 vigneroni banded together to form a consortium that would eventually become an international symbol of the high quality of Tuscan (and Italian) wine. Dino Ciacci, the founder of the Mocali estate, was one of these 25 vigneroni who, in 1967, founded the Consorzio del Vino Brunello di Montalcino. The Consorzio now boasts over 200 producers, but the original members share a special honor: they believed in the terroir of Montalcino well before the rest of the world caught on.

The first vintage of Mocali Brunello was in 1990. Back then, average production was just 500 cases, but today, Tiziano and Alessandra farm 20 hectares in Montalcino and make about 5000 cases of Brunello. In 2000, the couple replenished their olive groves with a purchase just outside Montalcino in Monticello Amiata. And in 2001, they bought 20 hectares of land in the Maremma, in Magliano in Toscana. Here they produce a delicious Morellino di Scansano and also have an olive grove. Despite its growth, the estate is still family-run. Tiziano and Alessandra's daughter, Pamela, have recently joined the business, and together they oversee all aspects of production.

Rosso di Montalcino is found in the same defined area as its bigger brother, the Brunello di Montalcino D.O.C.G. Both are situated in the heart of Tuscany, in central Italy. This D.O.C. was created in 1984 in order to make the most of the fruit from younger vines of new plantings. The idea was to create a fresher style of wine that needed considerably less aging time (one year with only six months in oak) than its sibling. This would enable producers of Brunello to make money while waiting for their D.O.C.G. wine to age, as well as declassify any Brunello that had been aging for two to three years but had not quite reached the required standards.

The Mocali Rosso di Montalcino is fragrant with scents of small fresh fruits, a bit dry with aromatic and persistent scents. Rosso di Montalcino works with a number of things including pizza, pasta, mushrooms, risotto, sausage, and roast chicken, just to name a few. Drink now - 2025.

Notes from www.skurnik.com & www.wine-searcher.com

"A red with cherry and walnut character. Some bark, too. It's medium-bodied with pretty fruit and a spicy finish." James Suckling 91 points.



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Spinach and Mushroom Stuffed Shells

You can stuff the shells the night before and pop them in the refrigerator. Top with the sauce and cheese when you're ready to bake.

Ingredients:

1 1/2 tsp. kosher salt, plus more for the pasta
12 oz. jumbo pasta shells (25 to 30)
2 tbsp. olive oil
1 lb. cremini mushrooms, thinly sliced
2 tsp. fresh thyme, chopped
4 garlic cloves, minced

2 16-ounce containers whole-milk ricotta
3 scallions, chopped
1 large egg, beaten
2 c. shredded low-moisture mozzarella
3/4 c. grated parmesan
Black pepper, to taste
2 tbsp. salted butter

2 tbsp. all-purpose flour
1/2 c. dry white wine
3 c. half-and-half
1 5-ounce package baby spinach, chopped
2 tsp. grated lemon zest
Green salad, for serving

Directions:

Preheat the oven to 400°. Bring a large pot of salted water to a boil. Add the pasta shells and cook 1 minute less than the package directs for al dente. Drain and spread out on a baking sheet.

Heat the olive oil in a large skillet over medium high heat. Add the mushrooms and cook, stirring occasionally, until browned, 4 to 6 minutes. Reduce the heat to medium; stir in the thyme and half of the garlic and cook until the garlic is just golden, about 1 minute. Scrape into a large bowl and let cool for a few minutes.

Add the ricotta, scallions, egg, 1 cup mozzarella and 1/2 cup parmesan to the mushrooms and stir to combine. Season with 1/2 teaspoon salt and a few grinds of pepper.

Melt the butter in a large saucepan over medium heat. Add the remaining garlic; cook until sizzling, 30 seconds. Add the flour and stir to make a paste. Cook 1 minute, then stir in the wine. Bring to a simmer, then whisk in the half-and-half. Return to a simmer and stir in the spinach. Cook until wilted, 3 minutes. Stir in the lemon zest and season with 1 teaspoon salt and a few grinds of pepper.

Spoon the mushroom filling into the shells. Spread one-third of the cream sauce in a 9-by-13 inch baking dish. Arrange the shells in the dish. Ladle the remaining sauce on top. Sprinkle with the remaining 1 cup mozzarella and 1/4 cup parmesan. Bake until bubbly, 25 to 30 minutes. Let rest for 15 minutes. Serve with salad.

Serves 4-6 | Recipe <https://www.thepioneerwoman.com/food-cooking/recipes/a32613383/spinach-and-mushroom-stuffed-shells-recipe/>