

ORIGINAL WINE CLUB

September 2019



2018 Piccolo le Rive Gavi Piedmont, Italy

Among Piedmont's most historical and respected white wine producing zones, Gavi comes from Piedmont's southeast, in the province of Alessandria. Gavi is the main town of the area; Cortese is the grape. Cortese for Gavi is grown in any of 11 communes in the area where the soils are abundant in chalky, white, limestone-rich clay. The best Gavi from these locations are delicately floral, with stone fruit and citrus characters and a crisp, mineral-laden finish.

While typically made in a fresh and unoaked style, by law Gavi can come in many forms: frizzante, spumante, metodo classico and méthode ancestrale. But most producers maintain a conventional winemaking practice of temperature-controlled fermentation in stainless steel and make fresh, still whites. However, there are several barrique-aged examples, which can be interesting. The biodynamic wines of Gavi, fermented with ambient yeasts can be the most expressive.

Cortese was first recorded in the early 17th century at the far southeastern corner of Piedmont, in the province of Alessandria and today has no known relatives. It is most highly regarded here, in Gavi, and thus is often referred to simply as "Gavi." Cortese also grows well in the surrounding parts of Piedmont: Cortese dell'Alto Monferrato a few miles west of Gavi and just over a few hills to the east, in the Colli Tortonesi. But there Cortese doesn't always achieve the ripeness, or get the winemaking proficiency that it does when grown on the limestone-rich soils of Gavi. Because of its freshness and chalky minerality, this white wine commonly populates the fish restaurants' wine lists of the Ligurian coast.

100% Cortese. Beautiful apricot and apple fruit character, great minerality, and bright, crisp acidity. Pairs well with spaghetti carbonara or as an aperitif. Drink now.

Notes from www.wine.com

Simple Carbonara

Humble ingredients - eggs, noodles, cheese, and pork - combine to create glossy, glorious pasta carbonara.

Ingredients:

3 Tbsp. kosher salt, plus more
4 oz. guanciale (salt-cured pork jowl), pancetta (Italian bacon), or bacon
2 oz. Parmesan

4 large egg yolks
2 large eggs
Freshly ground black pepper
2 Tbsp. extra-virgin olive oil
1 lb. spaghetti, bucatini, or rigatoni

Directions:

Heat 6 qt. water in a large pot over high. When water starts to steam, add 3 Tbsp. salt and cover pot with a lid (this will bring water to a boil faster). While you are waiting on the water, do a little prep. Remove 4 oz. guanciale from packaging and cut into about 1x1/4" strips.

Finely grate 2 oz. cheese and set aside one-quarter of cheese for later. Whisk 4 egg yolks and 2 whole eggs in a medium bowl until no streaks remain, then stir in remaining grated cheese. Add several cranks of pepper and set aside.

Working next to pot, heat 2 Tbsp. oil in a large Dutch oven or other heavy pot over medium. Add guanciale and cook, stirring occasionally, until crisp around the edges, 7–10 minutes. Remove pot from heat. Using a wooden spoon, fish out guanciale and transfer to a small bowl. Pour fat into a heatproof measuring cup, then add back about 3 Tbsp. to pot. Discard any remaining fat.

Cook 1 lb. pasta in boiling water, stirring occasionally, 2 minutes shy of package instructions. Just before pasta is finished, scoop out 1 3/4 cups pasta cooking liquid with same heatproof measuring cup. Add 1 cup reserved pasta cooking liquid to Dutch oven and bring to a boil over medium-high. Drain pasta in a colander, then transfer to Dutch oven.

Cook pasta, stirring constantly and vigorously, until al dente and water is reduced by about half, about 2 minutes. Remove pot from heat.

Whisk 1/4 cup pasta cooking liquid into reserved egg mixture, then very slowly stream into Dutch oven, stirring constantly, until cheese is melted and egg is thickened to form a glossy sauce. Season with salt, if needed. Thin sauce with remaining 1/2 cup pasta cooking liquid, adding a tablespoonful at a time, until it's the consistency of heavy cream (you most likely won't use all of it).

Mix in guanciale and divide pasta among bowls. Top with pepper and reserved cheese.

Serves 4 | Recipe <https://www.bonappetit.com/recipe/simple-carbonara>



\$14.99/btl

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2017 Frico Rosso by Scarpetta Tuscany, Italy

Years ago, travels took the founders of Scarpetta to the northeastern Italian region of Friuli-Venezia Giulia. A passion for creating wines from this unique region led them to expanding into all of Italy. True to Italian traditions, part of everyday meals include drinking good wine, great conversation, and little moments of celebration. Scarpetta was created as an homage to this lifestyle. Scarpetta refers to a small piece of bread used to soak up the last bit of delicious sauce on your plate that you can't possibly leave behind.

Italy is as diverse in its wines as it is in its cuisine, which is why Scarpetta developed a passion for combining regional wines with provincial recipes. There's an old food and wine pairing motto that says, "if it grows together, it goes together." The hope is that Scarpetta wines will bring this story of the Italian table to life. The wines are meant to be enjoyed with good food, but more importantly shared - from special occasions to everyday adventures.

Tuscany has had a love affair with the Sangiovese based blends for centuries. While Sangiovese is planted all over central Italy, it reaches its highest highs in Tuscany. Frico Rosso is based on a blend of 90% Sangiovese and small amounts of the indigenous grapes Canaiolo, Cliegiolo, and Colorino. This is the perfect balance of crisp tart cherry and the wonderful herb notes found in great Tuscan red wine. Frico Rosso pairs extremely well with grilled meats or vegetables, hard cheeses and salami. Drink now.

Notes from www.scarpettawine.com

Grilled White Pizza with Heirloom Tomatoes

With a simple ricotta base and a sprinkling of mozzarella cheese, this white pie is a delicious way to highlight flavorful heirloom tomatoes.

Ingredients:

1 ball of store-bought or homemade pizza dough
2¼ teaspoons Italian seasoning
1 cup ricotta cheese
2 tablespoons olive oil

2 cloves of garlic, minced finely
¼ teaspoon salt
1 cup shredded mozzarella
1 pint heirloom cherry tomatoes, halved
½ teaspoon red pepper flakes
¼ cup fresh basil leaves

Directions:

Preheat the grill to medium-high heat and remove the pizza dough from the fridge. Allow the dough to rest 10 minutes at room temperature and knead in 2 teaspoons of Italian seasoning.

Stir together ricotta cheese, olive oil, the remaining ¼ teaspoon of the Italian seasoning, minced garlic and salt. Set aside.

Oil a baking sheet generously and spread the pizza dough into a large rectangle, filling the pan. Flip the dough over to get oil on the other side. Finally, carefully invert the baking pan a few inches overtop of the preheated grill so that the pizza dough releases from the pan. Adjust any parts of the dough that might have folded in on themselves with a pair of tongs.

Grill the crust for 3 to 5 minutes with the lid closed, until grill marks appear and it is easy to slide a metal spatula under the pizza. Use tongs and a spatula to assist you in flipping the pizza.

Spread the ricotta mixture on top of the cooked side of the pizza dough, and sprinkle mozzarella and halved cherry tomatoes on top. Close the grill and let the pizza continue cooking until the cheese is melted — an additional 2 to 4 minutes. The pizza should release easily from the grill grates once cooked.

Immediately top the pizza with red pepper flakes and fresh basil. Drizzle with olive oil if desired before slicing into pieces and serving.

NOTE: Cook time on grills vary. This recipe was tested on a gas grill. Be sure to monitor the pizza and reduce the temperature/size of the flame if the pizza is getting charred too quickly.

Serves 2-4 | Recipe <https://uprootkitchen.com/2018/10/10/grilled-white-pizza/>



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