

# PREMIUM WINE CLUB

September 2019

## 2018 Villa Matilde Rocca dei Leone Falanghina Campania, Italy



Falanghina is an ancient Italian white-wine grape, reportedly of Greek origin. There has been a renaissance of interest in Falanghina since the turn of the century, and there is now a movement to restore the reputation of this once-venerated grape. Most Falanghina is grown in Campania, in southern Italy. The vines thrive in the porous volcanic soils around Mount Vesuvius and the warm Mediterranean climate.

The history of Villa Matilde began in the 1960s, when Francesco Paolo Avallone, a lawyer with a passion for ancient wines and an abiding interest in the “vinum Falernum” (described in the accounts of Pliny and in the poetry of Virgil), Martial, and Horace, decided to bring that legendary wine back to life. It had disappeared in the early 20th century. After years of study, Francesco discovered the grape varieties that had produced Falernum in Roman times. He then re-planted the handful of vines that had miraculously survived devastation by phylloxera in the late 19th century, right in the Monte Massico area where they had flourished in ancient times, and he then founded Villa Matilde.

Rocca dei Leoni estates of Villa Matilde winery are located in the heart of Sannio Beneventano, between Caudina valley, Telesina valley and the valley of Tammaro River. They cover an area of about 30 hectares on volcanic soils rich in phosphorus and potassium: a unique terroir, sweet and sour at the same time, which gives strong notes and intense aromas. The very old vines, the rich cherry blossoms, and fir trees contribute to the aromatic profile of wine, which is derived from 100% Falanghina clones.

On the nose, the aroma is intense, floral, and fruity, with essences of banana, tropical fruits and white peach, while the flavor conquers your mouth thanks to its sapid note, balancing the aromatic bouquet. This is a delicious Falanghina, pleasantly fresh, crisp and light-bodied. Rocca dei Leoni Falanghina pairs perfectly with tasty fish dishes, such as prawns, spaghetti or potatoes gnocchis with mussels and clams. It combines very well with fresh pasta and tomato sauces or vegetable soup. Drink now.

Notes from [www.kobrandwineandspirits.com](http://www.kobrandwineandspirits.com)

## Easy Italian Pasta Salad

*A super easy Italian pasta salad with pasta, juicy tomatoes, fresh mozzarella, red onion, salami, olives, herbs, and a drench of quick homemade Italian dressing.*

### Ingredients:

1 pound uncooked pasta – like Rotini or Penne  
3 cups cherry tomatoes, cut in half  
8 ounces fresh mozzarella cheese balls, cut in half  
1 lb. salami or summer sausage, cut into cubes  
3/4 cup kalamata olives, sliced  
3/4 cup pepperoncini (optional, but do it)  
1/2 cup sliced red onion  
1/2 cup fresh parsley, chopped

### Italian Pasta Salad Dressing:

1 1/2 cups olive oil  
1/4 cup white vinegar (white vinegar or red wine vinegar work)  
1/4 cup water  
2 tablespoons coarse sea salt (yes, tablespoons – see notes!\*\*\*)  
2 cloves garlic (or 1 teaspoon garlic powder)  
1 tablespoon sugar  
2 teaspoons each dry oregano and dry basil  
black pepper to taste  
fresh herbs if you want - sometimes I add fresh parsley, basil, or chives.

### Directions:

Cook pasta according to package directions, in salted water for more flavor. Allow to cool slightly and toss with a little oil to prevent sticking. Whisk up the dressing, or shake together in a jar. Toss all ingredients together! I like to use about three-fourths of the dressing, and then I save the rest of the dressing to add to my leftovers. Keep in the fridge for 2-3 days. I think it actually tastes best the day AFTER you make it.

\*\*\*NOTES: Salt FYI: Please note that the amount written is for COARSE sea salt. If you are using fine table salt, start with 2 teaspoons and add more to taste. The dressing itself will be very salty. Like, too salty for a normal salad. But in this recipe, that's what we want! That dressing is going to get tossed with an entire pound of plain pasta, as well as a whole lot of fresh unseasoned vegetables, and it will taste delicious once it's all tossed up.

Serves 10+ (makes 15 cups) | Recipe <https://pinchofyum.com/pasta-salad>



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## 2016 Campo al Mare Bolgheri, Italy



Ambrogio and Giovanni Folonari have inherited a history dating back over two centuries, the nineteenth and twentieth centuries to be precise. Their forefather Lorenzo Folonari, born in Valtellina in 1729, moved the family to Val Camonica, an area that soon became home to a long line of entrepreneurs who made a name for themselves in Brescia's business world, first through trade and then through the production of wine.

The Tenuta di Campo al Mare estate covers 25 hectares in the town of Castagneto Carducci, within the prestigious Bolgheri DOC designation. Bolgheri is a relatively young yet prestigious Italian appellation located in the Maremma on the Tuscan coast just to the south of Livorno, and named after a town in the north of the region. It is known mainly for deeply colored, supple yet ageworthy red wines, usually based on the Bordeaux grape varieties.

The Bolgheri area has proved to have an incredible vocation for enhancing the Bordeaux wine production combination: Cabernet Sauvignon, Cabernet Franc, Merlot and Petit Verdot are used for the production of Campo al Mare Bolgheri Rosso DOC.

The 2016 Campo al Mare is a blend of Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot. In Bolgheri territory, where Cabernet Sauvignon is the most commonly grown variety, Campo al Mare stands out for the original use mainly of Merlot, that gives a softer and more enveloping character to the wine.

Its deep, dark and dense color opens the way to explosive aromas characterized by a vibrant balsamic note. On the palate it is velvety and enveloping, with a harmonious and balanced end. Pair with grilled meat, bolognese, or any hearty Italian dish. Drink now - 2021.

Notes from [www.tenutefolonari.com](http://www.tenutefolonari.com)

## Tuscan Sausage & Bean Dip

*Take this to a party - we'll bet you no one else will bring anything like it!*

### Ingredients:

1 pound bulk hot Italian sausage  
1 medium onion, finely chopped  
4 garlic cloves, minced  
1/2 cup dry white wine or chicken broth  
1/2 teaspoon dried oregano  
1/4 teaspoon salt  
1/4 teaspoon dried thyme

1 package (8 ounces) cream cheese, softened  
1 package (6 ounces) fresh baby spinach, coarsely chopped  
1 can (15 ounces) cannellini beans, rinsed and drained  
1 cup chopped seeded tomatoes  
1 cup shredded part-skim mozzarella cheese  
1/2 cup shredded Parmesan cheese  
Toasted French bread baguette slices or assorted crackers

### Directions:

Preheat oven to 375°. In a large skillet, cook sausage, onion and garlic over medium heat until sausage is no longer pink, breaking up sausage into crumbles; drain. Stir in wine, oregano, salt and thyme. Bring to a boil; cook until liquid is almost evaporated. Add cream cheese; stir until melted. Stir in spinach, beans and tomatoes; cook and stir until spinach is wilted. Transfer to a greased 8-in. square baking dish; if using an ovenproof skillet, leave in skillet. Sprinkle with cheeses. Bake until bubbly, 20-25 minutes. Serve with toasted baguette slices or crackers.

Serves 16 as a dip | Recipe <https://www.tasteofhome.com/recipes/tuscan-sausage-bean-dip/>



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