

ORIGINAL WINE CLUB

April 2021



2019 Cantina Tritana Verdicchio di Matelica Marche, Italy



There are few countries in the world with a viticultural history as long or as illustrious as that claimed by Italy. Grapes were first being grown and cultivated on Italian soil several thousand years ago by the Greeks and the Phoenicians, who named Italy 'Oenotria' – the land of wines – so impressed were they with the climate and the suitability of the soil for wine production. Of course, it was the rise of the Roman Empire which had the most lasting influence on wine production in Italy, and their influence can still be felt today, as much of the riches of the empire came about through their enthusiasm for producing wines and exporting it to neighboring countries. Since those times, a vast amount of Italian land has remained primarily for vine cultivation, and thousands of wineries can be found throughout the entire length and breadth of this beautiful country, drenched in Mediterranean sunshine and benefiting from the excellent fertile soils found there. Italy remains very much a 'land of wines', and one could not imagine this country, its landscape and culture, without it.

Marche, an Italian wine region on the Adriatic coast, is one of the world's most ancient wine regions. For thousands of years, vines have been cultivated in this beautiful and mountainous landscape, and the region has been influenced by the Phoenicians, the Lombards and the Romans, giving it a wine culture and identity quite unlike any other region of Italy. With a relatively high number of DOC and DOCG titles, Marche is home to many of Italy's finest wines, and is a region most readily associated with superb white wines. Indeed, the most common grape varieties grown in Marche are the Trebbiano and Verdicchio, which have been cultivated in vast amounts for white wine production in Marche for at least six hundred years, and which produce wines packed full of unique flavors associated with the region.

Straw yellow color with green reflections. Refined and intense bouquet on the nose with notes of golden apples and walnuts, juniper and jasmine. Smooth and fresh on the palate, with a nice minerality, well poised alcoholic content and good body. Dry and clean finish. Pairs well with seafood, especially with sushi and sashimi, light dishes, and first courses.

Notes from www.viaswine.com



\$9.99/btl

Member discount on additional btls **\$8.99/btl**

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

California Sushi Rolls

This tastes as good as any restaurant or store-bought California roll. Plus, it's one of the easiest sushi recipes for when you're first learning how to make sushi. For best results, use the sushi rice to ensure the right sticky consistency

Ingredients:

2 cups sushi rice, rinsed and drained
2 cups water
1/4 cup rice vinegar
2 tablespoons sugar
1/2 teaspoon salt
2 tablespoons sesame seeds, toasted
2 tablespoons black sesame seeds

Directions:

In a large saucepan, combine rice and water; let stand for 30 minutes. Bring to a boil. Reduce heat to low; cover and simmer for 15-20 minutes or until water is absorbed and rice is tender. Remove from the heat. Let stand, covered, for 10 minutes. Meanwhile, in small bowl, combine the vinegar, sugar and salt, stirring until sugar is dissolved.

Transfer rice to a large shallow bowl; drizzle with vinegar mixture. With a wooden paddle or spoon, stir rice with a slicing motion to cool slightly. Cover with a damp cloth to keep moist. (Rice mixture may be made up to 2 hours ahead and stored at room temperature, covered with a damp towel. Do not refrigerate.)

Sprinkle toasted and black sesame seeds onto a plate; set aside. Place sushi mat on a work surface so mat rolls away from you; line with plastic wrap. Place 3/4 cup rice on plastic. With moistened fingers, press rice into an 8-in. square. Top with one nori sheet. Arrange a small amount of cucumber, crab and avocado about 1-1/2 in. from bottom edge of nori sheet. Roll up rice mixture over filling, using the bamboo mat to lift and compress the mixture while rolling; remove plastic wrap as you roll.

Remove mat; roll sushi rolls in sesame seeds. Cover with plastic wrap. Repeat with remaining ingredients to make eight rolls. Cut each into eight pieces. Serve with soy sauce, wasabi and ginger slices if desired.

Serves 6 | Recipe <https://www.tasteofhome.com/recipes/california-sushi-rolls/>

Bamboo sushi mat
8 nori sheets
1 small cucumber, seeded and julienned
3 ounces imitation crabmeat, julienned
1 medium ripe avocado, peeled and julienned
Reduced-sodium soy sauce, prepared wasabi and pickled ginger slices, optional

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2018 Badia a Coltibuono Chianti Classico RS Tuscany, Italy



There are few other wineries anywhere that have such an aura of vinicultural history as that of Badia a Coltibuono. In Europe, it is not too difficult to find wineries that have origins dating back one, two, three, even five centuries, but the edifice at Badia a Coltibuono has been watching over winemaking for almost a thousand years. Grapeseeds and amphorae from the first century A.D. Roman period evidence of wine production have been found at an archaeological dig on the property, and even earlier ruins from the wine-savvy Etruscan culture are present as well.

Today, the Badia a Coltibuono estate in the Chianti Classico commune of Gaiole in Chianti is led by the fifth generation of family members: Emanuela, Paolo, and Roberto Stucchi Prinetti. There are 150 acres of vineyards on the property, along with another 50 acres of olive trees. This being Chianti Classico, Sangiovese is naturally the most important grape variety planted.

Many Classicos are today made of 100% Sangiovese but can include up to 20% of other approved varieties grown within the Classico borders. The best Classicos will have a bright acidity, supple tannins and be full-bodied with plenty of ripe fruit (plums, black cherry, blackberry). Also common among the best Classicos are expressive notes of cedar, dried herbs, fennel, balsamic or tobacco.

This is 100% Sangiovese. It was created with the goal of showing a more contemporary style of Chianti Classico made with only Sangiovese. Each year, the winery sources grapes from different areas in Chianti Classico, looking to build the complexity that comes from the many distinctive characters of Sangiovese in different terroirs. The winemaker likes this wine so much, he put his initials on it. Pair with classic tomato-based Italian dishes.

Notes from www.wine.com

"Bright and savory, this has aromas of black-skinned fruit, moist earth and blue flower. Soft and easy-drinking, the medium-bodied palate offers mature Marasca cherry, star anise and ground clove alongside smooth polished tannins. Drink through 2023." **Wine Enthusiast 90 points.**



\$14.99/btl

Member discount on additional btls \$13.49/btl

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Spinach and Three Cheese Manicotti

Creamy and rich spinach with three cheese ricotta stuffed pasta covered with marinara and topped with more melty cheese.

Ingredients:

1 box (8 oz.) manicotti shells, cooked al dente
24 oz. marinara sauce

Filling:

10 oz. frozen/fresh spinach, cooked and drained

(filling continued)

15 oz. ricotta cheese
1 large egg, beaten
1 1/2 cups mozzarella cheese, shredded and divided
1/2 cup Parmesan cheese, shredded
Salt and pepper to taste

Directions:

Cook manicotti shells and spinach according to package directions.
Combine spinach, ricotta cheese, egg, 1 cup mozzarella cheese, Parmesan cheese and salt and pepper to taste and mix well.
In a baking dish, spread 1 cup marinara sauce on the bottom evenly.
Stuff each cooked manicotti shell with filling mixture then place in baking dish. Repeat until all shells are stuffed.
Top with remaining sauce and leftover 1/2 cup of mozzarella.
Bake at 350 degrees F for 30 minutes.
Dish and serve hot.

Tip: Instead of trying to stuff the manicotti shells with a spoon, put it all in ziploc bag and snip a corner off to mimic a piping bag and squeeze the mixture in.

Yield: 10 Manicotti | Recipe <https://thecookingjar.com/spinach-and-three-cheese-manicotti/#tasty-recipes-8066-jump-target>