

PREMIUM WINE CLUB

February 2020



2017 Antinori Vermentino Bolgheri Tuscany, Italy

The Guado al Tasso Estate is located in the prestigious Bolgheri DOC, part of the Tuscan coastal area of Maremma, known for its untamed landscape and unspoiled beauty. Just 60 miles southwest of Florence, it sits on a magnificent plain in the heart of the Bolgheri amphitheater, a natural phenomenon created by hills that embrace the sea and produce a mild and temperate microclimate. Blessed with ample sunshine and constant breezes that take the edge off the summer heat and winter cold, Guado al Tasso is the ideal environment for cultivating healthy vine growth and proper ripening of the estate's grapes. Inherited from Carlotta della Gherardesca, and revolutionized by Niccolò Antinori, the mother and father of Piero Antinori, Guado al Tasso is a reference point property in the life and history of the family. Here the challenge is to create wines of absolute excellence, always representative of the Bolgheri history, culture, and winemaking traditions.

The first vintage of Antinori Vermentino was 1996. The inspiration behind this wine was the desire to reintroduce one of the indigenous varieties from this part of the Tyrrhenian coast, recognized and appreciated since the 1990's for its aromatic qualities. Bolgheri's microclimate is particularly favorable for Vermentino production due to both the territory's orientation and proximity to the sea which gives the wine pronounced mineral notes, freshness and aromatic qualities. The 2017 vintage shows intense and fragrant aromas which recall citrus fruit, candied fruit, and passion fruit. The flavors are well supported by the acidity and by the mineral sensations, which add length and persistence. Perfect with shellfish or salad with vinaigrette dressing.

Notes from www.antinori.it

"A brisk white, whose floral, grapefruit and herb flavors leave a mouthwatering impression." **Wine Spectator, 86 points.**

Italian Salad

A delicious and healthy Italian Salad with a perfect herb dressing and plenty of veggies. This easy dinner salad is easy to customize to add your favorites.

Ingredients:

Dressing:

1 cup loosely packed fresh flat-leaf Italian parsley, chopped (measured into 1 cup before chopping)
1/4 cup packed fresh basil leaves, chopped
1/2 teaspoon dried oregano
2 cloves garlic, minced
1/4 cup red wine vinegar
1 teaspoon white sugar
Freshly cracked black pepper and fine sea salt
3/4 cup extra virgin olive oil

Directions:

Make the dressing: Combine the chopped parsley, chopped basil, oregano, garlic cloves, red wine vinegar, sugar, salt and pepper (to taste, I use 1/4 teaspoon pepper and 3/4 teaspoon salt) in a food processor or blender and pulse to combine and chop the herbs. Slowly drizzle in the olive oil and pulse until combined. Place in the fridge in a mason jar while preparing other ingredients. Shake to recombine dressing ingredients as needed before adding to the salad.

Place the following salad ingredients in a large bowl: the chopped lettuce, cucumbers, artichokes, tomatoes, olives, and pepperoncinis if desired. Right before serving, add about half of the dressing, avocado, parmesan cheese, and toss well. Add more dressing as needed making sure to very generously coat the lettuce (you'll likely use more dressing than you think to really get the flavor perfect!). Add some more salt and pepper to taste to the salad and finally top with croutons and parmesan cheese. Serve immediately.

*Only add avocado, dressing, cheese, and croutons to the amount of salad that will be finished immediately. This salad doesn't sit well with the dressing. Additionally the croutons will get soggy and avocado will brown in any leftover salad.

Salad:

1 large head romaine lettuce, washed, dried and cut into bite-sized pieces
3/4 cup English cucumbers, halved and quartered
1/2 cup artichokes, drained and coarsely chopped (Note 1)
1/2 cup grape tomatoes, halved
1/3 cup pitted black olives, halved
1 large avocado, chopped or thinly sliced
Freshly grated Parmesan cheese, optional to top salad with
Croutons, store-bought or homemade, parmesan cheese, added to preference
Optional: pepperoncinis

Serves 12 | Recipe <https://www.chelseasmessyapron.com/healthy-italian-salad/>



\$19.99/btl

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

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2017 Il Poggione Toscana Rosso Tuscany, Italy

Tenuta Il Poggione was founded at the end of 1800 when Lavinio Franceschi, land owner from Florence, decided to visit the area after hearing the stories from a shepherd, who brought his herds around Montalcino during the winter. He fell in love with the landscape and the people who lived in that area, and decided to buy land and establish a grape farm. More than a century later, Tenuta Il Poggione covers an area of 1300 acres, of which 336 acres are planted with vines and 120 acres with olive trees; the rest are dedicated to grain fields, forest and livestock.

The estate's guiding principle is to pay great care to the vines, because the secret of producing great red wines lies in the high-quality vineyard work. The vineyards are at an altitude between 490 - 1475 feet above sea level: this large gap, together with the age of the vineyards, promotes easy harvest to obtain well-structured wines with long aging potential, regardless of the weather conditions. One of the most highly regarded wineries in all of Tuscany, Tenuta Il Poggione makes incredibly powerful wines for collectors and everyday drinkers alike.

Indicazione Geografica Tipica, IGT, is the third of four classifications of wine recognized by the government of Italy. Created to recognize the unusually high quality of the class of wines known as Super Tuscans, IGT wines are labeled with the locality of their creation. However, they do not meet the requirements of the stricter DOC or DOCG designations, which are generally intended to protect traditional wine formulations such as Chianti or Barolo.

Rosso di Toscana is an approachable wine produced with Sangiovese, Merlot and Cabernet Sauvignon. The combination of these varietals helps create a soft, fruit-forward and fragrant wine, ideal for pairing with pasta, chicken, pork and aged cheeses.

Notes from www.terlatowines.com

"A straightforward, fruity style, offering cherry, almond and light earth notes. Features moderate tannins, so think cheese and salumi. Drink now." **Wine Spectator 87 points.**

Easy Chicken Parmigiana

Tender pan fried chicken breasts topped with tomato sauce and cheese baked until golden and bubbly.

Ingredients:

4 chicken breast halves skinless boneless
1/2 cup flour
2 eggs
2/3 cup Panko bread crumbs
2/3 cup Italian Seasoning bread crumbs
1/3 cup grated parmesan cheese

2 tablespoons parsley
4 tablespoons oil or as needed
24 oz marinara sauce homemade or jarred
1 cup mozzarella cheese shredded
1/4 cup shredded Parmesan cheese
basil & parsley fresh, chopped

Directions:

Preheat an oven to 425°F.

Place flour in shallow dish. Place the eggs in a second dish (and beat with a fork).

Combine Panko, Italian crumbs, grated parmesan, 2 tablespoons fresh parsley, salt and pepper to taste in a third shallow dish.

Pound chicken breasts to 1/2 inch thick (if they're very large you can cut them in half).

Dip chicken into flour and shake to remove any excess. Dip chicken in beaten eggs & then into bread crumb mixture (press to adhere).

Preheat oil in a large pan. Brown chicken on each side, about 4 minutes per side or until golden (it does not need to cook through as it will continue to cook in the oven).

Place 1 1/2 cups of marinara sauce in the bottom of a 9x13 dish. Add browned chicken. Top each piece with a couple tablespoons of marinara sauce, mozzarella and parmesan.

Bake 20-25 minutes or until golden and bubbly and chicken reaches 165°F. Sprinkle with fresh herbs and serve over pasta.

Serves 4 | Recipe <https://www.spendwithpennies.com/chicken-parmesan-recipe/>



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