

PREMIUM WINE CLUB

June 2021

2018 Poggio al Tesoro Solosole Vermentino Tuscany, Italy



Poggio al Tesoro is a 70 hectare property in Bolgheri acquired in 2002 by the Allegrini family. The first vineyard they bought, Le Sondaie, is next door to Ornellaia and was previously rented by them. It is 50 hectares in size and is planted with Merlot, Cabernet Franc, Cabernet Sauvignon, and a small amount of Vermentino. All of the Poggio al Tesoro vineyards are located “soprastrada”, the area to the east of the Bolgherese road that is considered the best spot in Bolgheri. Soils here are complex and varied thanks to minerals brought through centuries by the Seggio stream from the nearby hillsides. A careful mapping of the soil has allowed Allegrini to plant the best variety for each plot. This attention to detail continues today with a sustainable and organic approach in the vineyard and mini – vinifications in the winery, where different vessels and techniques are used in order to get the best out of each variety and each plot. This approach is evident when tasting the wines: every year the quality is improving and the wines express the uniqueness of the Bolgheri territory.

Vermentino (also known as Rolle) is a white wine grape grown in various locations, and under various names, around the western Mediterranean. Strongholds include northwestern Italy, southern France, and the neighboring islands of Corsica and Sardinia. Just down the coast from Tuscany, the vineyards of Bolgheri produce some of Italy’s very richest Vermentino.

The ‘Solosole’ Vermentino is crisp and fresh, made from a specially selected Vermentino clone from Corsica. Vermentino with its somewhat oily character, salinity, and phenolic bitterness is a wonderful wine to match with medium-weight dishes that play with rich herbs and spices. Due to its bolder intensity, you can easily match this wine with richer fish such as halibut or even meats as bold as fennel-spiced pork sausages. Vermentino also is a great wine to pair with garlicky dishes like pesto. Drink now.

Notes from www.libertywines.co.uk

“This is absolutely one of my favorite Vermentino wines from the Tuscan Coast. It is made by Marilisa Allegrini and her consulting enologist Luca D’Attoma. You get so much freshness and varietal purity in the 2018 Bolgheri Vermentino Solosole, with lemongrass, grapefruit and green tropical fruit like papaya and mango. The aromas are expertly delineated and crystalline. Some 88,000 bottles were made, and the value is unbeatable.” **Wine Advocate 92+ points.**



\$19.99/btl

Member discount on additional btls \$17.99/btl

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

Poached Eggs Caprese

Who doesn't love breakfast for dinner? Try this delicious dish inspired by eggs Benedict with mozzarella, tomatoes, and pesto.

Ingredients:

1 tablespoon distilled white vinegar
2 teaspoons salt
4 eggs
2 English muffin, split

4 (1 ounce) slices mozzarella cheese
1 tomato, thickly sliced
4 teaspoons pesto
salt to taste

Directions:

Fill a large saucepan with 2 to 3 inches of water and bring to a boil over high heat. Reduce the heat to medium-low, pour in the vinegar and 2 teaspoons of salt, and keep the water at a gentle simmer.

While waiting for the water to simmer, place a slice of mozzarella cheese and a thick slice of tomato onto each English muffin half, and toast in a toaster oven until the cheese softens and the English muffin has toasted, about 5 minutes.

Crack an egg into a small bowl. Holding the bowl just above the surface of the water, gently slip the egg into the simmering water. Repeat with the remaining eggs. Poach the eggs until the whites are firm and the yolks have thickened but are not hard, 2 1/2 to 3 minutes. Remove the eggs from the water with a slotted spoon, and dab on a kitchen towel to remove excess water.

To assemble, place a poached egg on top of each English muffin. Spoon a teaspoon of pesto sauce onto each egg and sprinkle with salt to taste.

Serves 2 | Recipe <https://www.allrecipes.com/recipe/153615/poached-eggs-caprese/>

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2017 Poggio al Tesoro Mediterra Bolgheri, Italy



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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 age-worthy red wines, usually based on the Bordeaux grape varieties. As recently as the 1970s, the area had little reputation for wine production, regarded elsewhere in Tuscany as something of a swampy zone producing fairly nondescript white wines and rosés, and better suited to other farming, in contrast to the prime Tuscan vineyards further up in the hills. Then, in 1978, in an infamous blind tasting arranged by Decanter Magazine, the 1972 vintage of a largely unknown wine called Sassicaia, made at Tenuta San Guido estate of the Marchese Mario Incisa della Rocchetta, beat a number of top Bordeaux wines.

The ‘Mediterra’, a blend of Syrah, Cabernet Sauvignon, and Merlot, is a fragrant and intensely fruity red wine. Super Tuscans and meat go hand in hand as a lot of Tuscan dishes feature braised beef and veal. Grilled pork loaded with herbs will be complemented with a number of these varietals. Osso buco, a hearty stew made with lamb shanks, is a perfect pairing with these bold wines. Veal parmesan is another dish that can stand on its own when paired with these heavier wines. Meat-based pizzas, especially if wood-fired, will also highlight the complex flavors in these wines. Drink now through 2023.

Notes from www.libertywines.co.uk

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Classic Veal Parmesan

Veal cutlets are breaded, fried, and then baked to perfection with tomato sauce and topped with parmesan and mozzarella cheese.

Ingredients:

4 veal cutlets (about 1 pound)
Dash kosher salt
Dash ground black pepper
1/2 cup all-purpose flour
2 large eggs, beaten
1 cup dry seasoned bread crumbs
2 tablespoons olive oil, for frying

4 tablespoons freshly grated or shredded Parmesan cheese
1 (8-ounce) can tomato sauce
1/4 teaspoon dried basil
8 ounces mozzarella cheese, sliced
Serving suggestion: spaghetti, linguine, or angel hair pasta, garlic bread, and a tossed salad

Directions:

Heat the oven to 350 F/180 C/Gas 4. Lightly grease a shallow 13-by-9-by-2-inch baking pan. Sprinkle cutlets with salt and pepper. Lightly dredge in flour. Dip cutlets in beaten egg. Then, dip them into the seasoned bread crumbs. Heat the oil in a large skillet over medium heat. Place breaded cutlets in the hot pan, and fry them for about 3 to 4 minutes on each side, or until browned. Place the browned cutlets in the baking pan and sprinkle with a few tablespoons of Parmesan cheese. Spoon the tomato sauce over them and then sprinkle with the dried basil. Arrange the mozzarella cheese slices over the cutlets. Bake in preheated oven for 10 to 15 minutes. Serve the cutlets and sauce with spaghetti, linguine, or angel hair pasta, along with garlic bread and a tossed salad. Be sure to offer more Parmesan cheese at the table.

Serves 4 | Recipe <https://www.thespruceeats.com/classic-veal-parmesan-3061977>