

# The Grape Wine Club





# Welcome to the 2024 Grape Wine Club!

We're thrilled that you've opted to extend your Italian wine exploration with our exclusive collection of exquisite wines sourced from small, sustainable wineries across Italy.

Curated by Rebecca & Pierre Gouttenoire, our selection comprises 12 wines meticulously chosen to accompany you month by month throughout the year.

To enhance your experience, each wine is expertly paired with a seasonal and regional recipe by Ilaria Miele.

Our aim is to make your year even more enjoyable, enlightening, and delectable!

# January





# Wine of the month

# January



- **Wine:** Prosecco di Valdobbiadene Brut DOCG
- **Winery:** Ruge - Region of Italy: Veneto
- **Grapes:** Glera
- **Notes:** This wine is an ideal choice to extend the celebration of the new year's arrival. "Ruge" hails from a quaint family-operated winery nestled in the classic Valdobbiadene area, where Prosecco traces its humble origins. While the region has grown over time, the timeless district of Valdobbiadene remains the most enchanting and unspoiled, with hand-tended grapevines gracing its steep hills. Here, wines acquire a distinctive character and finesse. This dry Brut variation perfectly encapsulates the essence of true Prosecco - a fruity yet medium-dry wine exhibiting freshness, persistency, and a delicate effervescence.
- **Food pairing:** Prosecco is very versatile and can go with anything from fish to spicy Asian foods.
- **Italian cheese match:** Asiago or an aged goat cheese.

## Baccalà alla Vicentina

In the year 1432, an expedition led by the Venetian captain Pietro Querini faced a shipwreck near Rost, one of the remote Lofoten islands off the Norwegian coast. Months later, the stockfish that Captain Querini brought back inspired the people of Vicenza to craft a dish now renowned throughout Italy as "baccalà," typically served with polenta. This dish swiftly became a staple for peasants, offering an economical and preservable alternative to fresh fish. Today, baccalà continues to grace tables across Italy, featuring diverse recipes that showcase regional ingredients.

### **INGREDIENTS FOR 6 PEOPLE:**

- 500 gr / 1 pound of dried stockfish (you can alternatively use frozen codfish)
- 2 onions
- 250 ml / 1 cup of EV00
- 1 salted sardine
- 500 ml / 2 cups of fresh milk – a little white all-purpose flour
- 60 g / 6–7 tablespoons grated Parmesan cheese
- a few sprigs of chopped parsley
- salt and pepper

# Recipe of the month

# January

continued... Baccalà alla Vicentina

## Preparation:

Soak the stockfish in cold water, changing it often (3-4 times a day), for 2-3 days.

Open the fish lengthwise and remove all bones. Cut it into chunks.

Finely slice the onions. Golden them in a pan with a glass of olive oil and add the salted sardine.

Take off the stove and add the chopped parsley. This is our “soffritto di cipolla” or fried mixture.

Cover the bottom of an oven dish with a few spoonful of this fried onion mixture.

Dredge the various pieces of stockfish into a bit of flour, sprinkle with the prepared fried mixture, then arrange them side by side in the oven dish. Cover the fish with the rest of the fried mixture, adding the milk, grated Parmesan cheese, salt, and pepper.

Add the olive oil until all the pieces are covered, leveling them off.

Bake gently (max 160 °C / 320 °F) for about 4 hours, occasionally rotating the pan, without ever stirring.

Only experience will be able to define the exact cooking time of the stockfish, you just have to go with what you like the best!

Baccalà alla Vicentina is excellent served with polenta.

# February



 Colli di Luni, Tuscany



## Wine of the month

# February



- **Wine:** Sagrantino di Montefalco DOCG 2016/7
- **Winery:** Valdangius - Region of Italy: Umbria
- **Grapes:** Sagrantino
- **Notes:** A true highlight of our journeys through Umbria is meeting winemaker Danilo and his entire family. They collaborate to craft this luscious deep red, ideal for those chilly winter nights when we seek comfort and warmth from within. Created from one of Italy's most tannic grapes, this wine undergoes a meticulous six-year process, ensuring it attains exceptional drinkability by the time we uncork it.
- **Food pairing:** This Sagrantino is a big wine that will need to breathe a few hours before drinking, and its perfect match is a succulent dish such as meatloaf, lamb, or duck
- **Italian Cheese match:** Pecorino Stagionato.

## Pollo Briaco

The 'Drunken Chicken' involves cutting the chicken into pieces and marinating it in a blend of oil, chopped vegetables, wine, and pepper. Subsequently, it is cooked in a pan with an additional dose of wine. Simple and delicious!

### **INGREDIENTS FOR 4 PEOPLE:**

- 1 Chicken
- 1 glass of red wine
- 1 white onion
- 1 Stalk of celery
- 1 carrot
- 1 clove of garlic
- A few leaves of sage & rosemary
- 1 sprig of thyme
- 1 sprig of parsley
- Salt & pepper
- EV00

# Recipe of the month

# February

continued... Pollo Briaco

## Preparation:

Prepare the marinade by mixing roughly chopped onion, garlic, carrot, celery, and parsley along with some black peppercorns in a sufficiently large bowl. Add about three-quarters of a liter of wine to the mixture, then introduce the chicken pieces. Allow the chicken to marinate in the fridge for at least one night.

Create a bouquet using rosemary, a few sage leaves, and thyme to taste, securing them together with a cotton thread. In a frying pan, heat the oil along with the bouquet of herbs. Once the oil is smoking, add the well-drained chicken pieces and fry them on high heat on each side.

Once the meat has browned, season with salt, sprinkle with a little flour, and briefly season. Add the remaining wine (excluding the marinade) and continue cooking over low heat with a covered pan until the chicken becomes tender.

If the mixture appears too dry, incorporate a small amount of water or additional red wine. Serve the dish very hot, accompanied by baked potatoes.

# March

