# The Grape Wine Club





# Welcome to the 2024 Grape Wine Club!

We are so happy that you've chosen to continue your Italian wine journey with our special selection of fine wines from small organic wineries around Italy.

The selection is cured by Rebecca & Pierre Gouttenoire and consists of 12 wines that are thought to accompany you throughout the year, month by month.

Each wine has been cleverly matched with a seasonal and regional recipe by Ilaria Miele.

We hope this will make your year even more fun, educative, and delicious!


January
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Montalcino, Tuscany




# Wine of the month

# January




- **Wine:** Prosecco di Valdobbiadene Brut DOCG
- **Winery:** Ruge – Region of Italy: Veneto
- **Grapes:** Glera
- **Notes:** This is the perfect wine to continue the celebration of the arrival of the new year. “Ruge” is a small family-run winery in the classic area of Valdobbiadene where Prosecco had its humble beginnings. Today the region has expanded, but the classic district of Valdobbiadene remains the most beautiful and pristine where the steep hills of grapevines are tended to by hand and where the wines turn out with more character and finesse. This dry Brut version encompasses what true Prosecco is about; a fruity yet medium-dry wine with freshness, persistency, and a fine perlage.
- **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

Recipe of the month

January

# Baccalà alla Vicentina

In 1432 an expedition under the Venetian captain Pietro Querini was shipwrecked close to Rost, one of the most remote of the Lofoten islands off the coast of Norway. Months later the stockfish that Captain Querini took with him on his return home inspired the people of Vicenza to create the dish known all over Italy as “baccalà”, served with polenta. This became traditional food for the peasants, an affordable and preservable alternative to fresh fish. Today Baccalà still features everywhere around Italy, with various recipes that will reflect the local 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 EVOO
- 1 salted sardine
- 250 ml / 1  cup of fresh milk – a little white all-purpose flour
- 30 g / 2-3 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:** One of the absolute gems of our trips through Umbria is winemaker Danilo and his whole family who work together to produce this succulent deep red, perfect for those cold winter evenings that leave us in need for something to comfort and warm us from the inside out. This wine, made from one of the most tannic grapes in Italy, is 6 years in the making to ensure that it reaches excellent drinkability by the time we decide to enjoy 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.

Recipe of the month

February

# Pollo Briaco

The ‘Drunken Chicken’ is prepared by cutting the chicken into pieces and letting it soak in a marinade of oil, chopped vegetables, wine, and pepper. Then it is cooked in a pan with (more) wine.
Simple & 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
- EVOO

# Receipe of the month

February

## continued... Pollo Briaco

**Preparation:**

Make the marinade: mix the onion, garlic, carrot, celery, and parsley, which you will have roughly chopped, and some black peppercorns with about three-quarters of a liter of wine in a sufficiently large bowl; add the chicken in pieces and leave to marinate in the fridge for at least one night.

Prepare a bouquet with rosemary, a few sage leaves, and thyme to taste, and tie it up with a cotton thread. In a frying pan, heat the oil with the bouquet of herbs; when the oil is smoking, add the chicken pieces, well-drained, and fry them on high heat on each side.

When the meat has browned, season with salt, sprinkle with a little flour, and season briefly; add the remaining wine (not the marinade) and continue cooking over low heat and a covered pan until the chicken is tender.

If it gets too dry, add a little water or more red wine.
Serve very hot, accompanied by baked potatoes.


Well, this was just a preview ;)
Of course, you will get full access when you are a Grape Wine Club member!