

2023 L'Enclos Ugni Blanc/Colombard Cotes de Gascogne, France

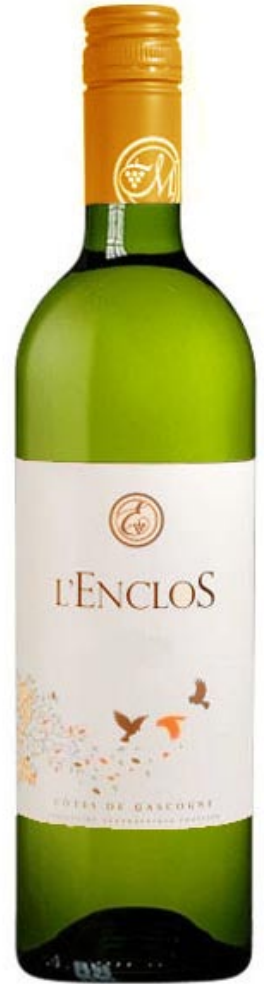
Devoted to mixed farming and the production of Armagnac, this domaine produces today Cotes de Gascogne white wines. Francis Deche, the proprietor, who follows in the footsteps of five generations has a policy of quality: traditional grape varieties, vineyard cultivation with respect to the environment, and constant development in the methods and means of vinification. With his daughter Laurence, who joined him in 1999, they sell a full and varied range of wines that are just waiting to be discovered.

It is believed that the Italian Trebbiano grape was introduced to France during the 14th Century, when the papal court moved from Rome to Avignon, in the southern Rhône Valley. In the 15th and 16th Centuries, the variety was used in various parts of southeastern France, under the name Ugni Blanc. Its popularity dwindled in subsequent centuries, and it is now only rarely found in any of France's Mediterranean wine regions.

Colombard is one of the world's great blending grapes, most famously used alongside Ugni Blanc. Despite its relative anonymity, the variety is among the most-planted white grape varieties in France, occupying a lot of land along the west coast in particular. Recently, French producers have taken the lead from California, where enterprising vigneron began using Colombard to make fresh white wines. The grape has the ability to retain acidity in hot, dry environments. The success of these admittedly simple wines saw an upsurge in fortune for the variety in southern France, and many examples of crisp white wines, often incorporating Sauvignon Blanc, began appearing under the IGP Cotes de Gascogne title.

If you like Sauvignon Blanc then this wine will certainly appeal to you. L'Enclos comprises two varietals; 50% Ugni Blanc and 50% Colombard. Ugni Blanc (known as Trebbiano in Italy) is the most widely planted white grape in France, being found mainly along the Provençal coast. Ugni Blanc's aroma is primarily fruit-driven, with bright citrus notes like lemon and quince. Colombard is a white French wine grape variety that is the offspring of Gouais Blanc and Chenin Blanc. Colombard is often used as a blending grape for table wine or as a base wine in the distillation process for Armagnac (brandy). Try this with oven-baked and grilled fish, white pizza, or roast chicken. Drink now.

Notes from www.terrisson-wines.com



Ricotta Spinach Pizza

Crispy thin crust ricotta spinach pizza with fontina and roasted garlic. The best homemade white spinach pizza Bianca!

Ingredients:

1 pizza dough homemade or store-bought	1/3 c extra virgin olive oil
1 lb ricotta cheese	1 1/2 lb garlic spinach
1 lb fontina cheese shredded	20 cloves garlic
1/4 c parmigiano reggiano grated	pinch of sea salt
	black pepper to taste freshly cracked

Directions:

Smash the garlic cloves with the side of a chef's knife and peel.

In a large skillet add a lug of olive oil and roast the garlic cloves on medium low flame until golden. Add the spinach with a pinch of salt and toss to coat in the oil and roasted garlic. Cook for a couple of minutes until wilted and remove from heat.

Add the ricotta and fontina cheese to the bowl of a food processor together with a lug of olive oil and a pinch of salt. Process until combined and set aside.

Preheat your oven with a pizza stone in it to 500°F or as high as it will go.

Form the pizza pies as instructed and brush with a thin layer of olive oil on top. Leave about 1/2 inch at the edges. Sprinkle with some of the parmigiana cheese on top and bake in the preheated oven on the pizza stone for 3 to 4 minutes.

Quickly and carefully spoon some of the ricotta fontina mixture over the top of the pizza pie and bake an additional 5 minutes to your desired doneness level.

Once the pizza comes out of the oven you want to top it with the sautéed spinach and some of the roasted garlic cloves. Shave some parmigiana reggiano over the top and serve with freshly cracked black pepper.

Serves 6 | Recipe <https://ciaoflorentina.com/ricotta-spinach-pizza-recipe/#recipe>



\$10.99
Member discount on additional bottles: \$9.89

2016 Cantine Patria Etna Rosso Sensi Sicily, Italy

The history of Cantine Patria originated in Monreale in 1950, when the Di Miceli family purchased a feud that belonged to Duke Papè in the Patria district, inspiring the winery's name. In 1992, Francesco Di Miceli, a distinguished agronomist and oenologist, took over the "Torrepalino" winery, located in Solicchiata, part of the municipality of Castiglione di Sicilia, on the northern slope of Etna at an altitude of about 700 meters above sea level.

The winery is located along the ancient Roman consular road, now known as the Etna wine road, nestled between two significant volcanic formations: the now-extinct Mount Mojo and Mount Etna, the highest active volcano in Europe. Today, the winery, once linked to the Aragonese Watchtower, is known as Cantine Patria, a symbol of the union between a deep respect for traditions and an ambitious look toward the future.

Nerello Mascalese is a highly regarded, dark-skinned grape variety that grows most commonly on the volcanic slopes of Mount Etna in Sicily. Nerello Mascalese wines, which have had a rapid upsurge in popularity in the last decade, tend to reflect their surroundings, giving taut, fresh red wines with fruity, herbaceous flavors, excellent minerality, and an earthy nuance. Nerello Mascalese wines often have a perfume reminiscent of those of the noble wines of Barolo and Burgundy.

Linea dei Sensi combines the taste of wine with art and poetry. Each bottle is a work of art, adorned with verses by illustrious poets and evocative paintings. Made exclusively from Nerello Mascalese, the Rosso Sensi matures in Slavonian oak barrels for perfect harmony between tradition and terroir. With its ruby-red color and garnet hues, it offers a bouquet of mineral notes, sweet spices, cherries, and blackberries, which come together in a fine, balanced sip. Delicate tannins and citrusy persistence invite memorable tastings. Perfect with linguine with meat sauce and succulent main courses, and all vegetarian and meat specialties typical of the Mediterranean tradition. Drink now.

Notes from www.vinipatria.it/ & www.wine-searcher.com



Chicken Linguine with Tomato Sauce

This 25 minute recipe makes an easy, scrumptious skillet pasta with the flavors of chicken parm — right on your stovetop!!

Ingredients:

1/2 pound linguine, uncooked

1 tablespoon extra virgin olive oil

1 pound boneless skinless chicken breasts, cut into strips

3 tablespoons tomato paste

1/4 teaspoon garlic powder

14.5 ounces fire roasted diced tomatoes with garlic, undrained

1/2 cup water

1/4 cup Italian dressing

1/4 cup fresh grated Parmesan cheese

1 tablespoon chopped fresh parsley

Directions:

Cook pasta as directed on package, omitting salt.

Meanwhile, heat oil in a large nonstick skillet on medium heat. Add chicken and cook 8-10 minutes, flipping once.

Stir in tomato paste and garlic powder and continue cooking for another minute.

Add tomatoes, dressing, and water and stir to combine.

Using tongs or a spaghetti server, transfer pasta from cooking water and place into the skillet. Toss pasta to cover with sauce and cook for 2 minutes.

Garnish pasta with cheese and fresh parsley.

Serve and enjoy!

Serves 4 | Recipe <https://www.theslowroasteditalian.com/25-minute-chicken-parmesan-pasta-toss/>



\$19.99

Member discount on additional bottles: \$17.99