

2022 Ca Maiol Lugana Trebbiano Lombardy, Italy

Located at the heart of northern Italy, Lombardy is entirely landlocked, bordered by Piedmont to the west, Emilia-Romagna to the south and Veneto to the west. To the north are the mighty Central Alps, and the Swiss region of Ticino. Despite its land-locked location, the region is not entirely without the cooling influence of large bodies of water, however: lakes Como, Iseo, Maggiore and Garda dominate its northern half. These bring more than just vista-seeking tourists to Lombardy – they also help to temper the climates of their respective vineyard zones.

Ca'Maiol is a winery in a unique grape-growing zone, favored by the lake and soil of the Lugana region on the southern shore of Lake Garda. This place is where the Trebbiano di Lugana vines have always produced the most satisfactory results. The story of Cà Maiol has always been linked to the Lugana DOP and has succeeded in understanding the terroir's potential. This is mainly thanks to the vision and passion for new challenges from entrepreneur Walter Contato who, in 1967, founded this estate.

Walter Contato and other local vine-growers founded over 50 years ago the Producers' Consortium for Lugana DOC. Creating a consortium resulted from his love for this land and the highly-prized wines of the region. The Consortium has proven to be an invaluable organization that protects and promotes this white wine excellence from Lake Garda.

The 2022 Lugana is made from Trebbiano di Lugana grapes and takes its name from the Cascina Maiolo farm, founded in 1710. The grapes for this wine come from moderately young vines, trained using the Silvoz and Guyot systems and with an average annual yield of around 10,000 kilos of grapes per hectare. The limestone-based soil with strata of clay, dating from the post-glacial era, together with manual picking, soft pressing and temperature-controlled fermentation, confers on this Lugana distinctive characteristics, such as its straw-like color with greenish highlights, its delicate scent and its tangy flavor. Pair this with shellfish and seafood, which can be also used as a condiment in a plate of pasta or risotto, or slightly fatty boiled fish. Drink now.

Notes from www.santamargheritausa.com



Cod Fish Cacciatore Style

Cacciatore means hunter in Italian and refers to a meal prepared hunter-style, usually in a pan with vegetables, herbs, and wine.

Ingredients:

½ lbs. of fresh wild caught cod, or other firm white fish cut into 3 inch chunks and patted dry
1 red bell pepper, sliced into strips
1 yellow bell pepper, sliced into strips
1 onion, sliced
4 cloves chopped. garlic
6 or 7 campari tomatoes, large chopped
tomato paste, a good 2 or 3 tablespoons

a pinch of red pepper flakes
olives, kalamata or castelvetrano your desired amount
2 tablespoons, capers
dry white wine, a good splash
broth, to even out sauce
fresh chopped basil, parsley and thyme
olive oil
salt and pepper to taste

Directions:

In a heavy bottomed pan drizzled with olive oil, add the peppers, onions, garlic, sauté til softened. Add a good squeeze of tomato paste and optional red pepper paste or pepper flakes onto the veggies. Season with salt and pepper. Splash in the white wine and incorporate it with the veggies and let it cook down for a minute. Add the tomatoes, capers, olives, herbs and a little broth, and let it simmer til tomatoes break down and thicken up, taste for seasoning adding more of what you like, if too thick, add some broth, or too thin add more tomatoes. When sauce has thickened up and pretty much finished cooking add the fish and nestle it all around spooning some of the sauce on each piece. Simmer and slightly cover the pan, fish cooks quickly, when it looks opaque it's done. Sprinkle with more of the herbs for garnish. Serve alone with crusty bread, green veggie, pasta, rice, or potatoes.

Serves 3 | Recipe <https://www.prouditaliancook.com/2022/02/cod-fish-cacciatore-style.html>



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2022 Les Alexandrins Crozes-Hermitage Northern Rhone, France

A partnership between two winegrowers from the Rhône Valley – Nicolas Jaboulet and Alexandre Caso – Maison les Alexandrins produces northern wines in a style at once contemporary and timeless, always from exceptional vineyards unearthed by Alexandre Caso, a specialist in the terroirs of the northern Rhône Valley. Classics with a twist, these wines and how they are aged and blended are guided by the quest for perfect harmony from a very young age. Part of our blend comes from the village of Beaumont Montoux which produces very generous, precise wines. This is rounded out with wine from a locality called Les Pends, near Mercurol, for depth and acidity.

An Appellation d'Origine Contrôlée in the northern Rhône Valley since 1937, the Crozes-Hermitage vineyard lies on the left bank of the Rhône, between the Hermitage and Saint-Joseph appellations. The earliest vines in this terroir were first grown in Roman times. Its name comes from two place names: "Crozes", from the Latin crucem, which means "cross" or "crossroads", and "Hermitage", from the Latin heremitagium, meaning "hermitage" in English. It refers to the hill rising above the Rhône, on the summit of which the knight Henri Gaspard de Stérimberg settled to live as a hermit on his return from the Albigensian Crusade.

Beautiful deep-purple color with shiny reflections. In this sunny vintage, the nose is particularly seductive with delicate floral notes subtly mixed with aromas of small red fruit. A remarkable balance on the palate, thanks to the infusion which was preferred to the extraction during the vinification. It offers a beautiful crispness of fresh and light red fruit supported by very fine tannins which reveal a very elegant wine. This wine will go wonderfully with grilled meats. Drink now through 2030.

Notes from m.lesalexandrins.com



Garlic Butter Steak with Warm Spinach Salad

How do you make a juicy steak taste even better? You top it with garlicky herb butter, of course! Ree recommends making extra butter to slather on bread.

Ingredients:

1 c. fresh parsley leaves
1/2 c. roughly chopped fresh chives
2 garlic cloves
6 Tbsp. salted butter, at room temperature
6 small strip steaks (8 to 10 oz. each)
4 tsp. kosher salt
Black pepper, to taste

1 5-oz. package baby spinach
8 strips bacon, cut into 1/2-inch pieces
10 oz. cremini mushrooms, quartered
2 large shallots, thinly sliced
3 Tbsp. olive oil
3 Tbsp. red wine vinegar
1 Tbsp. Dijon mustard
1 Tbsp. sugar

Directions:

Combine the parsley, chives, and garlic in a food processor; process until finely chopped, scraping down the sides of the processor. Add the butter and process, scraping a few times, until combined. Spoon the butter onto a piece of plastic wrap or parchment; form into a log. Wrap tightly and freeze until firm, about 15 minutes. Meanwhile, preheat a grill or grill pan to medium high. Season the steaks with 1/4 teaspoon salt and a few grinds of pepper on each side. Grill the steaks until they release from the grill and a thermometer inserted into the thickest part registers 120° for medium rare, 5 to 6 minutes per side. Unwrap the garlic butter; slice into 6 pieces. Remove the steaks from the grill and top each with a piece of garlic butter. Let rest. Place the spinach in a large bowl. Cook the bacon in a large nonstick skillet over medium-high heat, stirring, until crisp, about 7 minutes. Use a slotted spoon to transfer the bacon to the spinach; set aside to let the spinach wilt slightly. Pour off all but 2 tablespoons bacon fat from the skillet. Add the mushrooms, remaining 1 teaspoon salt and a few grinds of pepper to the skillet; cook over medium-high heat, stirring, until the mushrooms soften, 3 to 4 minutes. Add the shallots and cook, stirring, until both the mushrooms and shallots are caramelized, 7 to 8 more minutes. Add the olive oil, vinegar, mustard and sugar and cook, stirring, until the sugar dissolves, 2 minutes. Pour the contents of the skillet over the spinach and toss. Serve with the steak.

Serves 6 | Recipe <https://www.thepioneerwoman.com/food-cooking/recipes/a40118597/garlic-butter-steak-recipe/>



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