

2023 Abbazia di Novacella Sauvignon Alto Adige, Italy

Located in the town of Novacella in the Isarco River Valley, Abbazia was founded in 1142 by the Augustinian Order of Canons Regular. The Augustinians are not monks in the sense that you may be familiar with: they have taken vows of poverty, chastity, and obedience to their superiors; but they also work to support themselves as a part of their community. To this end, the Abbey not only grows grapes for winemaking, but also farms apples and vegetables, and there is a small school devoted primarily to studies of viticulture. The abbey's reputation as a winery is stellar and international. In 2009, Italy's influential Gambero Rosso named Celestino Lucin, the abbey's enologist, Winemaker of the Year.

The estate has long been known for producing world-class white wines with a tremendous price/quality ratio. The white grape vineyards are in the town of Novacella, surrounding the abbey, while the red grapes grow further south. Schiava and Pinot Noir are planted near Lago di Caldaro, and Lagrein is planted near Bolzano. The production comes from a total of 80 hectares. The Abbey owns 6 hectares near the winery in Novacella, as well as 15 hectares at their Marklhof estate near Bolzano. For the rest of the production, they work with over 50 small growers in the region. The soil for the wines is mainly granitic schist, created by ancient glaciers, and the vineyards are quite steep. In the Isarco Valley, vines do not live much longer than 30 years, and the yields are minuscule naturally, producing wines that are aromatic, fresh, and rich. Though it is one of the oldest wineries in the world with over 850 years of winemaking experience, the cellar is entirely modern. While the daily tasks of running a monastery, school, and world-famous winery have kept Abbazia from jumping through the bureaucratic hoops involved with Italy's organic certification, the centuries-old estate is practicing organic.

This is 100% Sauvignon grown in gravelly soils with marine deposits, with fermentation in stainless steel tanks and large oak barrels using natural yeasts. This Sauvignon Blanc has delightful aromas of freshly cut grass and citrus and the palate brings soft notes of peaches, grapefruit, and herbs. The acidity adds great structure, balanced by a slight roundness on the palate. Sauvignon Blanc with its herbaceous notes pairs well with similar green herbs. If it has parsley, rosemary, basil, cilantro, or mint, chances are Sauvignon Blanc will make a great pairing. Drink now.

Notes from www.skurnik.com



"Green mangoes and papayas on the nose as well as gooseberries and blackcurrants. It's full-bodied and tropical, but more on the green fruit side and with good restraint. Delicious now." James Suckling 91

Spring Greens Salad

Simple, herby, and delicious, this spring salad recipe is made with tender spring greens, fresh herbs, shaved fennel, and radishes tossed in a lemon dressing.

Ingredients:

1/3 cup olive oil
3 tablespoons lemon juice
1/4–1/2 teaspoon salt
1/4 teaspoon black pepper
1 cup mixed dill, basil, and chives, divided (feel free to add in parsley, tarragon, lovage, mint or other tender herbs)

1/2 lb (4 good handfuls) tender green lettuces, and variety of greens such as sorrel, spinach, baby kale, arugula, raddicchio, etc.

1 cup pea shoots or snap peas
1 cup fennel, thinly shaved or cut
4–6 radishes, thinly sliced (use different types for beautiful color!)
1 salad turnip, thinly sliced

Directions:

Dressing: Finely chop 1/3 of the herbs. Whisk together with olive oil, lemon juice, salt and pepper.
Salad: Place clean and dry lettuces and greens in a bowl. Toss with a couple tablespoons of the dressing and a pinch of salt (optional). Top the greens with pea shoots or peas, fennel, radishes, turnip and herbs.
Drizzle with more dressing and a grind of pepper. Add any other enhancements and serve!

Serves 4-6 | Recipe <https://www.feastingathome.com/spring-salad/#tasty-recipes-63019-jump-target>



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2022 Broccardo Nebbiolo Il Giò Pì Langhe, Piedmont, Italy

The Broccardo company is a family-run winery located in Monforte d'Alba and managed today by Filippo, Laura, and Federica Broccardo. Since 2009, the three brothers have led the production philosophy handed down to them by their parents and great-grandparents continues: a great sense of gratitude towards the land and the use of working techniques in the vineyard always respecting the territory.

The composition of the soil, where the vineyards are planted, is characterized by clays, tuff, sand, and silt, left over from the withdrawal of the Po Valley about 16 million years ago: the alternation of these layers ensures that the vines produce wines of excellent finesse, structure, and elegance. Since 2014, the cellar has been part of the area that has become a UNESCO heritage site.

The pride of Piedmont, Nebbiolo is the backbone of the red wines of Barolo and Barbaresco (as well as a host of smaller, but no less prized, appellations like Nizza and Valtellina). Not a good traveler, international producers have yet to dispel the notion that Nebbiolo can only thrive in northwestern Italy.

The variety is the superstar grape variety behind the top-quality red wines across northwestern Italy, and in particular, the heady, powerful reds of Barolo and Barbaresco. Nebbiolo wines are often distinctively perfumed with an aroma described as "tar and roses"; along with a moderate body; strong, tannic backbone; and high, fresh acidity.

The Langhe Nebbiolo Il Giò Pì is among the most important wines of the Broccardo brothers' range and goes very well with red meats and spicy dishes. It is a fresh Nebbiolo, with aromas of cranberries, pomegranates, rose hips, and aromatic herbs. It's clean and medium-bodied, with bright acidity and relatively easy tannins. Drink now.

Notes from www.broccardo.it & www.wine-searcher.com



Beef Bracirole

Beef Bracirole Recipe is an American Italian dish of parmesan and bread crumb stuffed beef roulades braised in a delicious tomato sauce.

Ingredients:

2 28- ounce cans of San Marzano Tomatoes
2- pound beef top sirloin roast
1 cup bread crumbs
1 cup grated parmesan cheese

¼ cup minced fresh parsley
4 finely minced cloves garlic
5 tablespoons olive oil
sea salt and cracked pepper to taste
1/2 cup white wine

Directions:

Add the tomatoes to a blender and blend on medium speed until smooth. Transfer to a medium-sized pot, season with salt and pepper, and cook on low heat.

Next, slice the sirloin roast into 12 thin fillets and pound each of them out on a cutting board in between plastic wrap or a plastic bag until it is about ¼ thick. Season with salt and pepper. Set aside.

In a medium-sized bowl, mix together bread crumbs, cheese, parsley, garlic, 3 tablespoons olive oil, and salt and pepper until combined.

Add a small amount of the breadcrumb mixture to the center of 1 pounded beef fillet and spread it out across the beef fillet, pressing it down into the beef. Roll up the beef to make a roulade.

Repeat until the beef and stuffing have all been used, and truss each beef roulade with butcher's twine or a toothpick.

Next, add 2 tablespoons olive oil to a large pan over medium-high heat and sear the beef until golden brown, about 2 to 3 minutes per side.

Add in white wine and cook for 2-3 minutes.

Pour the tomato sauce, add a lid to the pan, and cook over low heat for 1 hour.

Remove the butcher's twine, slice, and serve.

Serves 8 | Recipe <https://www.billyparisi.com/beef-bracirole-recipe/#recipe>



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