



ADVENTURES

August  
2021











## 2019 VERDICCHIO DEI CASTELLI DI JESI COLLELEVA

**Just west** of the city of Ancona and Italy's Adriatic coast, the land rises, culminating in small, idyllic hillside towns, and falls, unfolding into miles and miles of vineyards. Farther west lies the Apennine mountain range, which cleaves the country in two. Many of Italy's illustrious cities are situated on the other side of the range from Ancona and the producer of this wine, Colleleva, named for the region's defining topography (*colle* means "hill" and *si leva*, "rises"). Somewhat cut off from the heavy tourism of Florence, Rome, and the Amalfi Coast, this eastern stretch of Italy is home to the often overlooked Verdicchio, a grape that lends itself to crisp and heavenly whites suited for all kinds of everyday enjoyment as well as more profound renditions that stand tall among the country's best white wines. The 2019 bottling is zesty and saline, perfect alongside shellfish, *fritto misto*, and summery pastas. —TOM WOLF



**\$12.00 per bottle    \$129.60 per case**

					
2019 Verdicchio dei Castelli di Jesi <i>Colleleva</i>	Verdicchio	30-year-old vines Sandy <i>tufo</i>	Serve <i>cold</i> 48–52° F Do not decant	Lemon, sea breeze, green apple Zesty, crisp, saline	Drink now
2016 Alghero Cagnulari "Arsenale" <i>Vigne Rada</i>	Cagnulari	Vines planted in 2010 Alluvial, with riverbed stones and quartz	Serve <i>slightly cool</i> 58–62° F Decant recommended	Dark fruit, eucalyptus, mint Dense, balanced, inky	Drink now through 2028

### KERMIT LYNCH WINE MERCHANT

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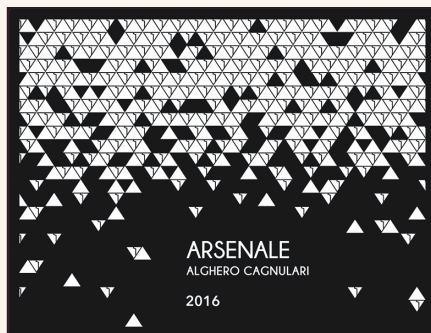
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## 2016 ALGHERO CAGNULARI “ARSENALE” VIGNE RADA

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**T**racing the origins of grape varieties can be tricky, particularly when it comes to relatively obscure varieties planted in the more off-the-beaten-path regions of Europe. In this case, it is possible—even likely—that the Sardinian Cagnulari that makes up this bottling was originally Graciano from Spain, brought over to Sardinia’s northwestern coast by the conquering Catalans several hundred years ago. After centuries of settling in, Cagnulari has its own personality, shaped by the terroir of Alghero and the independent and unique culture of the Sardinian people, who consider themselves apart from any European mainland society. The conditions here, it turns out, are perfect for Cagnulari. Sea breezes moderate the Mediterranean heat, while the poor, rocky soils are ideal for the production of balanced and characterful wines. Inky and dense, with notes of eucalyptus, dark fruit, and mint, this Arsenale is a *rosso* entirely unto itself. —TOM WOLF

**\$35.00** per bottle    **\$378.00** per case



ABOVE *Alghero, Sardinia.* © Gail Skoff    COVER *Wine bar in Alghero.* © Gail Skoff

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## **BRODETTO DI PESCE OR** **ADRIATIC “LITTLE BROTH” OF FISH**

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BY CHRISTOPHER LEE

*In Le Marche, brodetto is a tightly defined fish soup prepared in a tiella, a traditional pie-pan-shaped clay cooking vessel. Some cooks include thirteen different kinds of seafood. Some say scrofano, the poisonous scorpion fish, is a necessary ingredient, without which brodetto is merely fish soup. Yet Brodetto alla Marchigiana has countless variations—from region to region and recipe to recipe—that confound the curious home cook. Richly flavored and gently spicy, its tomato broth thick with fish and shellfish, brodetto is served with toasted country bread (sometimes underneath the fish, sometimes alongside the plate) for dipping. It’s a lot of fun to cook the dish outside in a clay pot over a fire of fruitwood. This brodetto well suits the delicate complexity of the Verdicchio dei Castelli di Jesi from Collelewa and the depths of the Alghero Cagnulari from Vigne Rada.*

1 medium onion, peeled, finely chopped	1½–2 pounds ripe Early Girl tomatoes, peeled, seeded, pureed (about 3 cups)
½ cup extra-virgin olive oil	2 ounces red wine vinegar
1 garlic clove, thinly sliced	2 pounds firm ocean white fish— rockfish, halibut, cod, seabass— cut into 1½-inch slices
½ small green bell pepper, seeded, thinly sliced	1 pound Manila clams, rinsed
1 teaspoon Calabrian sweet pepper powder	1½ pounds mussels, rinsed
¼ teaspoon red chili flake	12 pieces shrimp in the shell
Pinch of saffron threads, or <i>zafferanello</i>	2 tablespoons Italian parsley, finely chopped
¾ teaspoon sea salt	

In a wide, 4-quart stock pot, sauté chopped onion in olive oil over low heat until onion softens. Add sliced garlic and cook 1 minute. Add sliced green pepper, Calabrian chili powder, chili flake, saffron, and ½ teaspoon sea salt. Stir to combine. Add pureed tomatoes and vinegar. Cook for 4 minutes over medium heat until tomato thickens. Season fish with rest of sea salt and add fish, clams, and mussels to pot. Cover and cook 2–3 minutes over medium heat, until shellfish begin to open. Uncover pot, add shrimp, and cook uncovered over high heat 1–2 minutes, stirring gently until shrimp are cooked through. Transfer brodetto to a warm bowl, sprinkle with chopped parsley, and serve at table into individual bowls. *Serves 6–8*