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## PAN-FRIED PETRALE SOLE WITH LEMON

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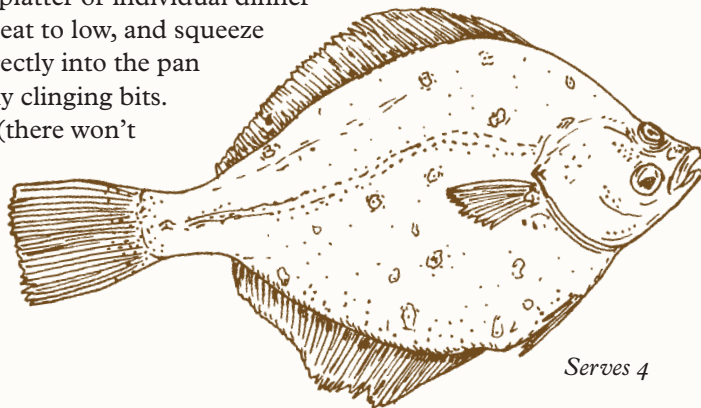
BY GEORGEANNE BRENNAN

*On a recent trip to Venice, after a long day of walking the cobbled streets, taking in the Tintoretto's and Titians, and the dazzling interior of the Basilica of St. Mark, I wanted a simple dinner and local wine. I had made a reservation up the street from my hotel. Good thing. When I arrived, the narrow street in front of the restaurant was packed with people drinking prosecco, waiting for their table. I was almost sorry not to join them, but I dutifully went to my table, where I ordered pan-fried fish fillet with potatoes and a glass of white wine, like Davide Vignato's Garganega, to make a perfect finish to my day.*

*Petrале sole is one of the local fish in Northern California, where I live, so that is what I use. Feel free to substitute, according to your own local availability. The crispy white wine is the key element.*

3–4 tablespoons butter, cut into thin pieces	½ teaspoon freshly ground black pepper
4–6 fresh Petrale sole or other white fish fillets, about 1½ pounds total	2 lemons, 1 cut in quarters, the other in half
1 teaspoon sea salt	

Place a large frying pan over medium-high heat. When the pan is hot, add 3 tablespoons of the butter. Once it is melted, add the fish, being careful not to overlap. Season the fish with half the salt and half the pepper. Cook until the bottom of the fillets are golden, 3 or 4 minutes. Turn. If the fish sticks a bit, wait a little longer. When it's ready, it won't stick. Sprinkle with the remaining salt and pepper. If necessary, add a little more butter. When the second side is golden and the fish flakes easily with a fork, about 3 minutes, remove to a serving platter or individual dinner plates. Reduce the heat to low, and squeeze the lemon halves directly into the pan and stir to loosen any clinging bits. Pour the pan juices (there won't be a lot) over the fish. Add the quartered lemons to the platter or plates and serve immediately.



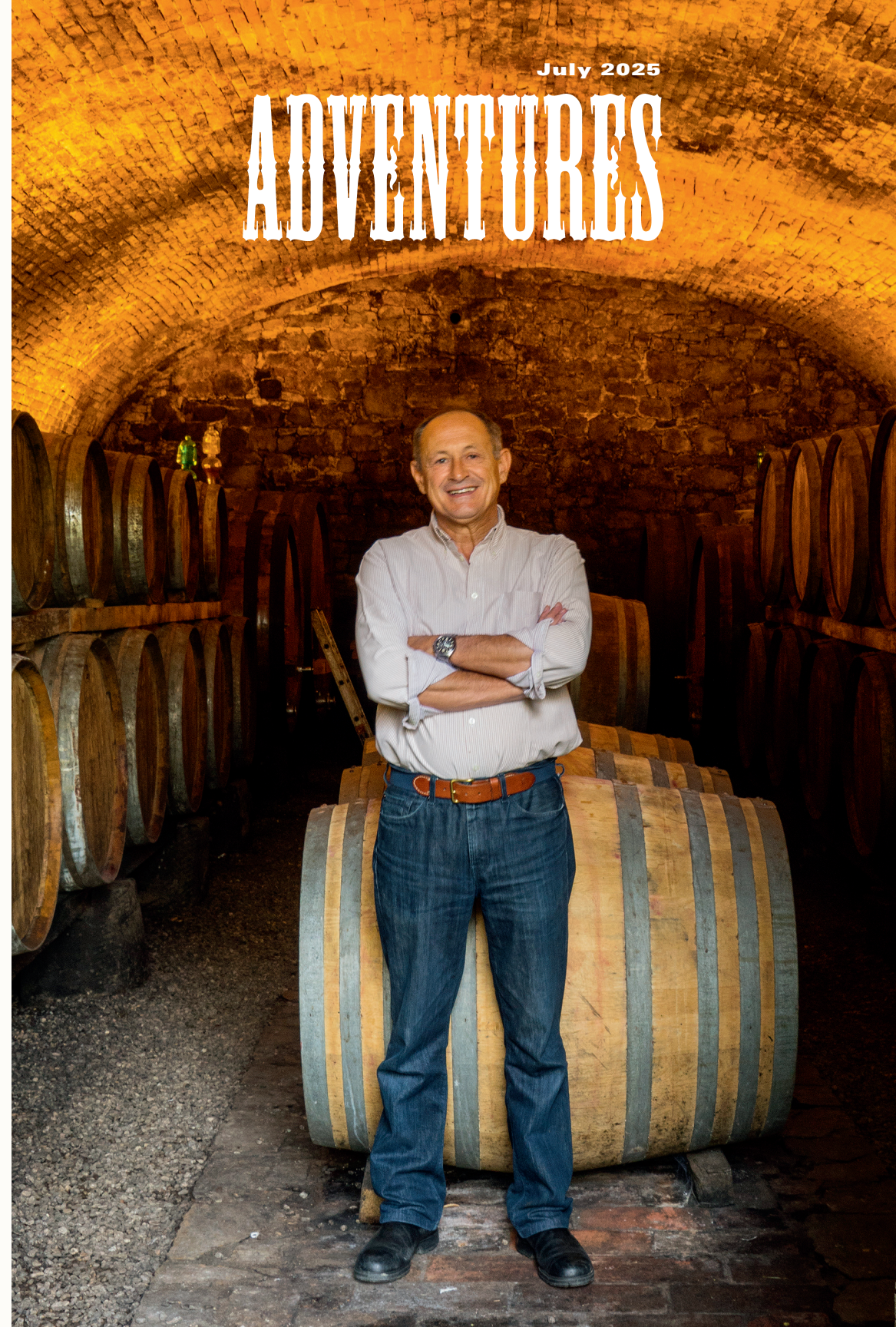
Serves 4



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at [www.georgeannebrennan.com](http://www.georgeannebrennan.com).

July 2025

# ADVENTURES



**2023 VENETO GARGANEGA “EL GIAN”  
DAVIDE VIGNATO**

**ew wines wear their terroir** on their sleeve as clearly as Davide Vignato’s Garganega El Gian. Forged in the volcanic foothills east of Verona, El Gian shows both how well the Garganega grape can express its origins and how well suited Davide’s hometown of Gambellara is to growing bracing, stony, and pure Garganega. Davide, of course, is blessed with an incredible terroir composed of basalt columns originating from a small, extinct volcano just a few hundred meters from the winery. This is why, if you tasted El Gian blind, you might have a brief moment where you wonder if this wine is from Mount Etna—at the opposite end of Italy. When you have land as special and distinctive as Davide’s—and you’re as thoughtful and ambitious a grower—you have no choice but to farm it with the utmost care as Davide does. His decades-long organic and biodynamic practices have made him a pioneer here in the small village of Gambellara, and they are crucial to expressing an utterly pure portrait of terroir in the glass. —TOM WOLF

**\$19.00 per bottle    \$205.20 per case**

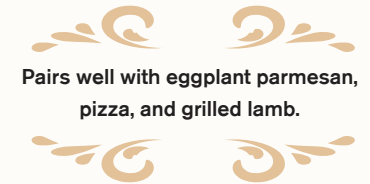


ABOVE Basalt columns from an extinct volcano define the terroir. © Davide Vignato  
COVER Villa di Geggiano proprietor Andrea Boscu Bianchi Bandinelli. © Gail Skoff

**2022 TOSCANA ROSSO “BANDINELLO”  
VILLA DI GEGGIANO**

**ome growers who inherit** a grand estate like Villa di Geggiano might feel pressure to make only grand wines, but the Bandinelli brothers are more than game for a little bit of country fun and rusticity. Blending mostly Sangiovese with a splash of Ciliegiolo and Syrah, and aging it in stainless steel, they seek to produce a Tuscan red that’s a little softer and juicier than their more chiseled Chianti Classicos. The brothers host many white-tablecloth affairs at their villa, where the Chiantis might be more suitable, but for Andrea and Alessandro’s more casual nights, when they might make pizza, snack on some prosciutto and tomato salad, or grill a leg of lamb, this is the first bottle they’ll open. Of course, you can enjoy this extroverted *rosso*’s notes of cherries, plums, and spice on your patio with your favorite takeout or caprese salad —no villa needed! —TOM WOLF

**\$28.00 per bottle    \$302.40 per case**



					
2023 Veneto Garganega “El Gian” <i>Davide Vignato</i>	Garganega	25-year-old vines, on average Volcanic, basalt soil	Serve <i>cold</i> 46–50°F Do not decant	Herbs, citrus, pear Bracing, salty, stony	Drink now
2022 Toscana Rosso “Bandinello” <i>Villa di Geggiano</i>	60% Sangiovese, 20% Ciliegiolo, 20% Syrah	4- to 20-year-old vines Clay, limestone, silt with <i>galestro</i> rocks	Serve <i>slightly cool</i> 58–62°F Decant optional	Cherry, plum, spice Exuberant, classy, festive	Drink now through 2028

**KERMIT LYNCH WINE MERCHANT**

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