

ADVENTURES

June 2021



2018 VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE “CAPOVOLTO” • LA MARCA DI SAN MICHELE

High up in Cupramontana, the birthplace of Verdicchio, a trio of siblings is bringing the grape variety to previously unimaginable heights. Planted here, along a 12-million-year-old former limestone seabed and among the foothills of the Apennine Mountains, Verdicchio shows its potential to be one of Italy's premier white wines. This is particularly true in the hands of La Marca di San Michele, a small, family-run *azienda* that adheres to many principles and practices of organic and biodynamic viticulture. The Bonci siblings age their Capovolto in stainless steel, and while it is chiseled, this *bianco* is not at all austere, offering up generous, mouth-coating flavors of orange zest and orchard fruit wrapped inside a grippy, mineral texture. The result is mesmerizing, and the wine should prove versatile alongside all kinds of spring and summer fare, especially Chris Lee's fried stuffed olives! —TOM WOLF

\$26.00 per bottle **\$280.80** per case



ABOVE *Harvesters at La Marca di San Michele*







COVER *Domaine de Durban*

2019 VIN DE PAYS DE VAUCLUSE ROUGE DOMAINE DE DURBAN

his **rouge** may bear our label, but it comes from Domaine de Durban, a producer known for phenomenal, value-driven Gigondas and Beaufort-de-Venise. The Vaucluse *département* encompasses both of those appellations, and this red offers a stellar introduction to what makes this slice of Provence so special. Years ago, when Kermit learned of an unclassified parcel situated below Beaufort-de-Venise that the Leydier family farmed for their own consumption or to sell to the local *cave coopérative*, he asked them instead to bottle it for us as a bargain embodiment of the Vaucluse. This bottling teems with pleasure and southern French soul, all at a fantastic price point! Notes of red and black fruit are present, but they take a back seat to the irresistible hints of stones, black olive, and *garrigue* that are so evocative of this region's reds. This is weeknight, southern Rhône rusticity at its very best. —TOM WOLF

\$14.00 per bottle \$151.20 per case



					
2018 Verdicchio dei Castelli di Jesi Classico Superiore "Capovolto" <i>La Marca di San Michele</i>	Verdicchio	Vines planted in 2005 Clay, limestone	Serve <i>cold</i> 46–52° F Decant optional	Orange zest, orchard fruit, chalk Mineral, grippy, mesmerizing	Drink now through 2028
2019 Vin de Pays de Vaucluse Rouge <i>Domaine de Durban</i>	55% Grenache, 20% Syrah, 15% Merlot, 10% Marselan	18-year-old vines Clay, limestone	Serve <i>slightly cool</i> 58–62° F Decant optional	Dark fruit, stones, <i>garrigue</i> Rustic, classic, joyous	Drink now

KERMIT LYNCH WINE MERCHANT

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FRIED STUFFED OLIVES

BY CHRISTOPHER LEE

Ascolana olives are the olive of Le Marche, on Italy's Adriatic coast. The olives can be prepared in several ways: with olives you pare into a continuous spiral yourself (for a bit of fun!), with ones you pit yourself, or with olives bought already pitted. I prefer to pit them with an olive or cherry hand pitter. Pierce them through the stem, not randomly through the middle. Look for olives in brine rather than in oil, as oil prevents the bread crumbs from sticking. Of course, types of stuffing abound, with the choice left to the cook. These little snacks are terrific with the delicious Verdicchio from La Marca di San Michele.

4 ounces ground beef	¼ teaspoon fennel seed, ground
4 ounces ground pork	¼ teaspoon sea salt
2 tablespoons extra-virgin olive oil	¼ teaspoon cracked black pepper, preferably Tellicherry
2 tablespoons onion, finely chopped	25 large brine-cured green olives such as Ascolana, Castelvetro, or Cerignola, pitted
2 tablespoons celery, finely chopped	2 eggs
½ cup + 2 tablespoons dried bread crumbs or panko, rolled fine with a rolling pin	¼ cup all-purpose flour
2 tablespoons grated Pecorino Romano or Parmigiano Reggiano	2 cups oil, for frying

Brown beef and pork in olive oil over medium heat. Reduce heat to low, add onion and celery, and cook until vegetables are soft. Remove from heat and stir in 2 tablespoons each fine bread crumbs and cheese. Season with fennel seed, salt, and black pepper. Place in the fridge to cool. If you're paring the olives yourself, peel them in a continuous strip and set the spirals aside until you're ready to stuff them. Otherwise, press ½ teaspoon cooled filling into each olive and place on a plate. Whisk the eggs in a mixing bowl. Sprinkle the olives with flour and gently shake off excess with a large-hole sieve. Drop the olives gently into the eggs and drain off excess. Sprinkle remaining bread crumbs evenly onto a baking tray. Roll olives in bread crumbs to coat. Transfer olives to a flat tray. Heat frying oil 2 inches deep to 340° F in a cast-iron or shallow frying pan. Carefully drop olives in one by one and stir them gently in the pan for even browning. Remove olives to a paper towel-lined plate. Cool for 5 minutes before serving. *Makes 25 pieces*