

# ADVENTURES

March 2021









## ROSATO SPUMANTE BRUT "IL ROSA" SOMMARIVA

**F**rom the beautiful hills of Conegliano, an hour north of Venice, Sommariva has produced a sparkling *rosato* worthy of perhaps the most coveted real estate in your home: a permanent space in your fridge. Cinzia Sommariva is an expert at crafting artisanal but incredibly approachable sparkling wines, the centerpiece of which is an over-delivering Prosecco. This Spumante is also made with grapes grown in the hills of Conegliano, but rather than Glera, the Prosecco grape, Il Rosa consists of the aromatic, local Raboso variety blended with Pinot Nero. The hillsides on which they grow are relatively steep and face south, giving these grapes the ideal conditions for balanced ripening. Notes of bright red berries dance in the bubbles that rise to the surface and on your palate long after you've taken a sip. This wine is a perfect accompaniment to anything at apéro hour, particularly Chris Lee's recipe for the Venetian specialty *baccalà mantecato*! —TOM WOLF

**\$14.95 per bottle    \$161.46 per case**



					
Rosato Spumante Brut "Il Rosa" <i>Sommariva</i>	60% Raboso, 40% Pinot Nero	5- to 15-year- old vines  Mineral-rich and rocky clay	Serve <i>cold</i> 46–52° F  Do not decant	Raspberries, strawberries, grapefruit  Balanced, exuberant, delicate	Drink now
2016 Corse Calvi Rouge "E Prove" <i>Domaine Maestracci</i>	35% Niellucciu, 35% Grenache, 15% Sciaccarellu, 15% Syrah	25- to 40- year-old vines  Clay, sand, on granite	Serve <i>slightly cool</i> 58–62° F  Decant recommended	Black cherries, iron, maquis  Robust, stony, concentrated	Drink now through 2030

## KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at [wineclub@kermitylynch.com](mailto:wineclub@kermitylynch.com).



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## 2016 CORSE CALVI ROUGE “E PROVE” DOMAINE MAESTRACCI

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**T**he island of Corsica is only a few hours by ferry from mainland France—shorter than Paris to Nice by TGV—but when you arrive, you get the sense you’ve set foot in a partly foreign country. Some sections of the island feel entirely new, while in others, you can hear whispers of commonality with the mainland. The same is true of the island’s wines.

Composed of 50% Grenache and Syrah, this *rouge* from Domaine Maestracci bears echoes of the Rhône Valley, Languedoc, and Provence. But the other 50%, Nielluciu and Sciaccarellu, offers an irresistible view into this rugged, independent region. These indigenous varieties bring a unique structure and brightness—an almost tart lift—to the mix that you won’t find anywhere in the south of France. In addition, Maestracci’s terroir is conti-

nental despite being situated a mere twenty minutes from the Mediterranean. The mountains that surround the domaine cut off the maritime influence, giving this wine more concentration and full body than it would have if it were made a few miles away, with more access to the sea. Evoking black cherries, tobacco, iron, and the Corsican herbal shrubland called maquis, E Prove just might be the ideal entry point to the sublime and distinct reds of the Île de Beauté. —TOM WOLF

**\$27.00** per bottle    **\$291.60** per case



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## BACCALÀ MANTECATO

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BY CHRISTOPHER LEE

*Baccalà mantecato—a delicious salt cod and potato paste—is prepared in many ways. Whether baked in individual French ramekins or Spanish cazuelas; served on a slice of polenta; dusted in bread crumbs and deep fried; stuffed into ravioli; or served as an appetizer dip, it's a special delight in many countries and kitchens during the Christmas season. Salt cod must be soaked in several changes of cold water in advance over two days to remove its salt and prepare it for the table. In any of its forms, baccalà mantecato makes a perfect pairing to Sommariva's Rosato Spumante Brut.*

1 pound salt cod, presoaked

1½ cups milk

1½ cups water

1 bay leaf

½ yellow onion, sliced

1 teaspoon black peppercorns,  
preferably Tellicherry

1 pound Russet or Kennebec potatoes,  
peeled, cut into 2-inch cubes

½ cup Ligurian olive oil

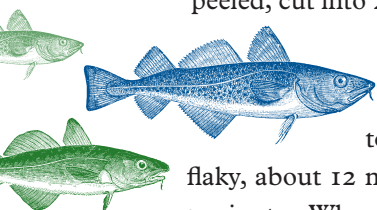
½ cup heavy cream

2 cloves garlic, pounded to  
a paste with a pinch of salt

¼ teaspoon Espelette or  
cayenne pepper

1 cup bread crumbs or panko,  
rolled fine with a rolling pin

Toasted baguette croutons



Combine cod, milk, and water in a saucepan. Tie bay leaf, onion, and peppercorns inside cheesecloth and add to cod. Bring to a simmer and cook until cod is soft and flaky, about 12 minutes. Turn off heat, cover saucepan, and set aside for 10 minutes. When cod is cool enough to touch, tip off liquid. Remove and discard any bones and skin. Transfer cod to a heavy mixing bowl. Boil cubed potatoes from cold in lightly salted water until soft enough to pierce with a fork. Remove potatoes from water with a large mesh sieve and lay potatoes on a parchment-lined baking pan to release steam. While still warm, rice potatoes through large sieve of a food mill or mash with a potato masher. Warm oil and cream in a saucepan and add garlic and pepper. Fold half of cream mixture into potatoes. Mix remaining cream into cod, keeping cod flaky. Fold cod and ¼ cup of bread crumbs into potatoes. Adjust salt if needed.

Press mixture into individual ramekins and sprinkle each with remaining bread crumbs. Bake at 400° F for 10 minutes until golden brown. Serve with baguette croutons.

*Serves 6–8*

