

ADVENTURES CLUB

— by Anthony Lynch • SEPTEMBER 2018 —

2017 BARDOLINO “LE FONTANE” CORTE GARDONI

Bardolino may not share the commercial popularity of Prosecco or the prestige of Amarone, but this Veneto red, hailing from the southeastern shores of Lake Garda, undeniably offers value and drinkability that are difficult to top. The Piccoli family has been carrying the flag for Bardolino for decades now, since founder Gianni Piccoli staunchly took a stand against chemical farming and the influx of international grape varieties to his home turf in the early 1970s. Today, Gianni’s three sons carry on the tradition of bottling delicious, refreshing, affordable wines from local grapes—in the case of this red, Corvina and Rondinella.

The fruit from their sustainably farmed vines ferments in stainless steel and goes into bottle early to capture maximum freshness. With an aroma that recalls sour cherry and a touch of black pepper, along with a bright, crunchy acidity, this juicy *rosso* is perfect for anytime quaffing. Just don’t forget to serve it slightly chilled.

\$14.00 PER BOTTLE

\$151.20 PER CASE



2016 ÎLE DE BEAUTÉ ROUGE DOMAINE DE MARQUILIANI

Corsica is also capable of producing chillable reds that offer unique flavors—this lively blend of Sciaccarellu, Grenache, and Syrah is a perfect example of such a style from the Île de Beauté. Vigneronne Anne Amalric of Domaine de Marquiliani, an old olive mill on Corsica’s east coast, specialized in rosé (and olive oil) until crafting her first red from the 2015 vintage. Her second effort has much in common with her delicate, ethereal rosés: both feature aromas of fresh berries and wild herbs, and both go down oh so smoothly. The secret to her fun, thirst-quenching wines undoubtedly lies in her great *terroir*, sandwiched between snowcapped peaks on one side and the inviting Mediterranean on the other. Cool winds are a constant here, and the persistent ventilation facilitates sustainable farming, ensuring top-quality raw materials. Fermentation in tank and an unfiltered bottling are the final steps to creating this red you will have trouble setting down.

\$26.00 PER BOTTLE

\$280.80 PER CASE

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RISOTTO WITH RADICCHIO AND PANCETTA

by Christopher Lee

There are several types of rice for risotto, commonly known as arborio rice, which is grown mostly in northwest Italy. The large-grained Carnaroli is considered the most refined and most prestigious; Baldo is for more general use, including in salads and timballo but also for risotto; and the smaller-grained Vialone Nano is utilized widely in the Veneto for soups and loose risotti. I suggest Carnaroli here, for its elegance and firm texture. Choose a gently spiced pancetta, as strong spices will tilt the flavor of the risotto in their own direction. For a simple chicken stock, I buy a pound and a half of wings, backs, and necks and simmer them for an hour in water with a small piece of bay leaf and nothing else, or maybe an onion or shallot skin if one is lying about. Be sure to skim the stock as it comes to a simmer. The risotto pairs wonderfully with the light-bodied Gardoni Bardolino, slightly chilled.

2 ounces pancetta, chopped	2 ounces dry white wine
1 ounce olive oil	or vermouth
4 ounces unsalted butter	3 cups homemade chicken stock,
½ small yellow onion, peeled,	held on lowest heat on stove
finely chopped	Sea salt
1½ cups Red Verona radicchio,	⅛ teaspoon nutmeg, grated
core removed, thinly sliced	4 ounces Grana Padano or
½ pound arborio rice, Carnaroli	Parmigiano, finely grated
or Vialone Nano	¼ teaspoon black pepper,
2 tablespoons Italian tomato paste	freshly milled

Sauté pancetta in oil and 2 ounces butter over low heat for 1 minute, stirring. Add onion and radicchio and sauté for 2 minutes, stirring, until radicchio wilts. Reduce heat, add rice and tomato paste, and cook gently, stirring, for 1 minute. Deglaze with white wine and cook until dry. Ladle hot stock—about three 8-ounce ladles full—onto rice to cover by ¼ inch. Add salt and keep at robust simmer, scraping bottom of pan and stirring gently with a wooden spoon to help rice release its starch. Cook, stirring often but not constantly, until liquid drops below surface of rice, then add more stock in scant cups to again cover by ¼ inch. Continue process until rice is tender and cooked through but retains a tiny bit of firmness. Rice should be emulsified and creamy. Remove from heat and taste for salt; adjust if needed. Off heat, stir in rest of butter, nutmeg, and 1 ounce Grana Padano. Spoon onto warm plates in wide hillocks. Grind fresh black pepper on top and sprinkle with remaining Grana Padano. Serves 4–6