

## TUSCAN TOMATO AND BREAD SOUP WITH BONE MARROW

by Gary Podesto

*On a recent trip to Italy, I visited the village of Panzano in Chianti, seeking the legendary bistecca from Dario Cecchini's Antica Macelleria. Finding the shop closed, I had to settle for Dario's food truck parked down the road. The short menu offered beef sausages, "Dario Burgers," bowls of pappa al pomodoro, and little plastic cups of Chianti Classico. I ordered one of everything and stood on the roadside to relish my consolation prize. The combination of tomato and bread soup with fatty beef sausages was delicious and inspired this dish. Most would recognize pappa al pomodoro as a summer staple of the Tuscan kitchen. However, I find myself drawn to this soup when the weather is chilly and my pantry is still full of jarred tomatoes I put up earlier in the year. I've gilded the lily a bit for this recipe with the addition of rendered bone marrow—the richness of the beef fat brings the bright tomatoes into balance, yielding a dish more suited to pair with a wine like the Castagnoli Riserva. I hope Dario would approve.*

5 ounces old country bread, torn into bite-sized pieces

¼ cup extra-virgin olive oil, plus more for drizzling

1½ pounds marrow bone, split (yields about 4 ounces bone marrow)

Handful of sage leaves

1 cup diced yellow onion

1 cup diced leek

3–4 cloves garlic, sliced

1 teaspoon salt

½ teaspoon Aleppo pepper

1 28-ounce can fire-roasted, chopped tomatoes

3–4 cups stock or water

3 tablespoons brown sugar

3 tablespoons balsamic vinegar

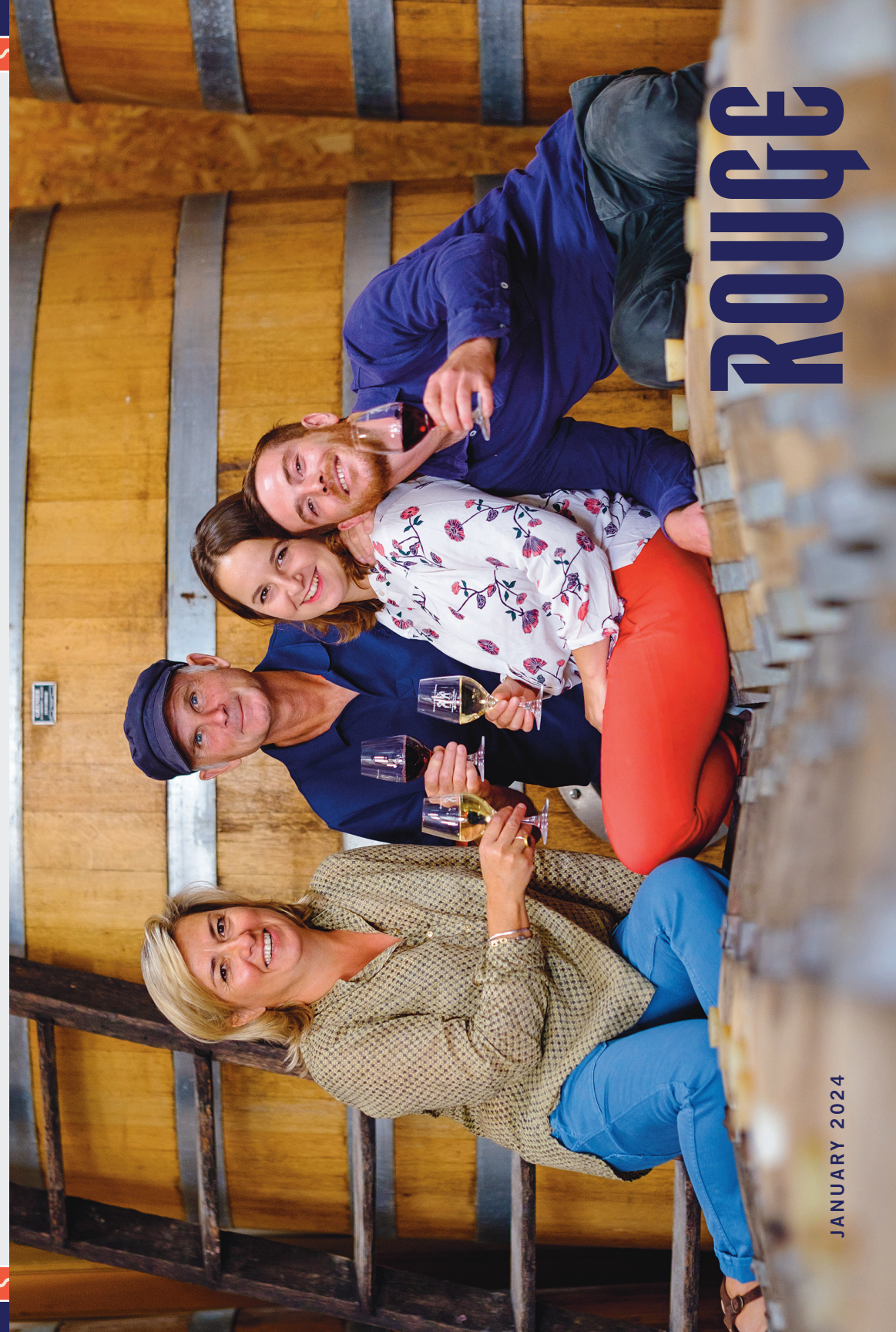
½ cup grated Parmesan cheese

Toss bread with olive oil and toast on a sheet pan in a 400°F oven for 10 minutes. Meanwhile, scrape bone marrow from split bones and render over low heat for 4 or 5 minutes. Pour through a fine strainer, wipe out the pot, and add strained marrow back into the pot. Fry sage leaves over medium heat until crispy. Pull leaves out with a slotted spoon and set aside. Add onions, leeks, garlic, salt, and Aleppo pepper to the pot. Stew over medium heat until tender, about 15 minutes. Add tomatoes, stock, brown sugar, and balsamic vinegar, and gently simmer for 15 more minutes. Turn off heat, add bread, and stir well. Let mixture sit for 15 minutes to absorb and set up. Adjust the consistency, if necessary, with a splash of water. Taste, and adjust seasoning. Garnish with fried sage leaves, grated Parmesan, and a drizzle of olive oil. If you want a more substantial dish, add a soft poached egg for a nice midday meal.

Serves 4–6



Gary Podesto is a cook at Chez Panisse restaurant in Berkeley, California, and is the chief culinary collaborator for the Climate Farm School. His work aims to revitalize the ritual of gathering around the hearth and table while promoting the values of edible education and regenerative agriculture. Learn more at [www.garypodesto.net](http://www.garypodesto.net).



# ROUGE

JANUARY 2024









## 2022 BOURGUEIL “TRINCH!” CATHERINE ET PIERRE BRETON

**IT'S RARE FOR ANYONE** (much less vigneron, who work long days) to be pillars of the community, unofficial appellation ambassadors, *bons vivants*, cultural icons, and produce village-defining wines all at once. But then again, Catherine and Pierre Breton—along with their daughter France and son Paul—are highly unusual, genuine heroes of French wine, with a seemingly inexhaustible spirit and *joie de vivre* that courses through all of their endeavors. Named for a German expression meaning “cheers,” championed by the poet and philosopher Rabelais, their Trinch! cuvée embodies this energy. One of their most lithe and quaffable *rouges*, it is a joyous and pure expression of Bourgueil Cabernet Franc, full of leafy, brambly, and graceful charm. Vinified in stainless steel tanks, using a cold maceration, and bottled in the spring after harvest, this bottling is all about accessible fruit, soft tannins, and low alcohol. Open it at *apéro* hour, or serve it alongside a lentil and potato salad for a light and uplifting winter meal. —Tom Wolf

Pairs well with a lentil and potato salad, lamb chops, and baked trout.

\$31.00 PER BOTTLE \$334.80 PER CASE

					
2022 Bourgueil “Trinch!” <i>Catherine et Pierre Breton</i>	Cabernet Franc	30-year-old vines Gravel	Serve slightly cool 58–62°F Do not decant	Blackberries, graphite, earth Graceful charm, accessible fruit, hedonistic	Drink now through 2025
2014 Chianti Classico Riserva “Terrazze” <i>Castagnoli</i>	Sangiovese	Vines planted between 1993 and 2011 <i>Galestro</i> , loam, limestone, schist	Serve slightly cool 58–62°F Decant recommended	Cherries, blood oranges, herbs Elegant, high-toned, classic	Drink now through 2034

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## 2014 CHIANTI CLASSICO RISERVA “TERRAZZE” • CASTAGNOLI

**A LITTLE MORE THAN HALFWAY** from Florence to Siena lies Castellina-in-Chianti, one of the many picturesque villages where Chianti Classico is made. We work with one producer there, Castagnoli, whose farmhouse sits at the top of a hill looking down on row upon row of terraced Sangiovese vines, forests, and rolling hills as far as the eye can see. There is so much to love about Castagnoli and its Riserva Terrazze bottling, named for the terraces that cascade down from the house. The special, highly decomposed schist soil, known locally as *galestro*, imparts an unusually elegant, high-toned, and mineral character to the wines. Organic farming, careful selection of the best grapes from nineteen different vineyards, meticulous hand harvesting, delicate maceration, and patient, two-year aging preserve as much of the wine’s balance, fragrance, and acidity as possible. Here everything is done painstakingly, and it is a treat to taste a reserve bottling that has evolved beautifully over a decade. Some of the bright fruit has faded a little, but more nuanced, floral, and sanguine notes have emerged, making this a dream bottling to open the next time you pan-sear a ribeye or roast a chicken. —Tom Wolf

\$40.00 PER BOTTLE \$432.00 PER CASE



ABOVE Terraced Sangiovese vines below the Castagnoli farmhouse. © Anthony Lynch

COVER The Breton family: Catherine, Pierre, France, and Paul. © Catherine et Pierre Breton