

RISOTTO WITH RADICCHIO, SPECK, AND TALEGGIO

by Georgeanne Brennan

Imagine yourself in northern Italy, sitting next to a roaring fire in a snug restaurant, waiting to be served your first course. It might well be radicchio risotto, a specialty of the Veneto, where radicchio is grown, with a little speck from the neighboring Alto Adige, finished with a creamy cheese to balance the radicchio's slight bitterness and the faint smokiness of the speck. Accompanying the dish is a bottle of Carlotto's Pinot Nero, whose deep flavors are enhanced by the rich risotto.

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| 1 tablespoon extra-virgin olive oil | 1 ½ cups Arborio rice |
| 2 cups thinly sliced radicchio,
about 1 small head, cored | ½–¾ cup dry red or white wine |
| 2 ounces speck, slivered (or substitute
prosciutto) | 6 ounces Taleggio, rind removed,
cut into small pieces |
| 4 cups low-sodium chicken broth | ½ teaspoon sea salt |
| 2 tablespoons butter | ¼–½ teaspoon freshly ground
black pepper |
| ½ onion, finely chopped, about ½ cup | ½ cup chopped, toasted walnuts |

In a frying pan over medium-high heat, heat olive oil. Add radicchio and sauté, stirring often, until edges are golden, about 4 minutes. Set aside on paper towels to drain. In the same saucepan, sauté slivered speck or prosciutto until slightly crispy, about 2 minutes. Set aside with radicchio.

In a saucepan, bring broth to a simmer over medium heat. Reduce to low.

In another saucepan, melt 1 tablespoon butter over medium-high heat. When it foams, add onion and sauté until translucent, about 2 minutes. Add rice and stir, cooking, until rice becomes shiny, about 2 minutes. Add wine and stir constantly, until rice has absorbed most of wine, about 3 or 4 minutes. Reduce heat to medium and add a ladleful of hot broth mixture, stirring until liquid is almost fully absorbed. Continue adding broth, a ladleful at a time and stirring, until rice is tender but still slightly firm in the center and creamy, about 20 minutes.

Stir in radicchio and crispy speck or prosciutto, the remaining tablespoon butter, and cheese. Stir in salt and pepper. Taste and adjust seasoning if needed. Spoon into warmed bowls, top with walnuts, and serve at once.

Serves 4–6



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.

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ROUGE









2021 CÔTE-DE-BROUILLY NICOLE CHANRION

NICOLE CHANRION AND HER SON ROMAIN couldn't help but gleefully finish each other's sentences during a recent visit to their domaine at the foot of Mont Brouilly. It was as if they were both too excited *not* to share their winemaking philosophies and incredible terroir right outside their domaine's door. Mont Brouilly, after all, is home to some of the Beaujolais' steepest inclines and most unique soils, the centerpiece of which is *pierre bleue*, a hard, bluish, igneous rock that imparts a singular minerality and spice to Gamay. While the Chanrions own parcels all across these slopes and vinify them separately, they blend them in the end to create, as Romain says, an orchestra full of beautiful harmony. The 2021 rendition of their Côte-de-Brouilly—wonderfully fragrant, lithe, and delicate—epitomizes this appellation's trademark notes of stone and spice all the way through its long finish. It is incredibly versatile, so you can pair it with grilled chicken, mushrooms on toast, baked salmon, and much, much more. —Tom Wolf

*Pairs well with roast chicken,
baked salmon, black bean burritos,
seared tuna, and mushrooms on toast.*

\$28.00 PER BOTTLE \$302.40 PER CASE

					
2021 Côte-de-Brouilly <i>Nicole Chanrion</i>	Gamay	Vines planted in 1970s <i>Pierre bleue</i> (diorite), porphyry	Serve <i>slightly cool</i> 58–62°F Decant optional	Blueberries, cherries, violets Lithe, delicate, structured	Drink now through 2030
2019 Alto Adige Pinot Nero "Mazzon" <i>Ferruccio Carlotto</i>	Pinot Nero	Vines planted in 2000, 2010–2015 Sand, clay, chalk, limestone	Serve <i>slightly cool</i> 58–62°F Decant recommended	Black cherries, blood orange, leather Energetic, chiseled, silky	Drink now through 2032

KERMIT LYNCH WINE MERCHANT

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2019 ALTO ADIGE PINOT NERO "FILARI DI MAZZON" • FERRUCCIO CARLOTTO

WHEREAS CHANRION'S CÔTE-DE-BROUILLY is the fruit of a harmonious mother-son partnership, this gorgeous Italian Pinot Noir comes from a father-daughter duo near Italy's northern border with Austria. In the Alto Adige town of Ora, south of Bolzano, Ferruccio and Michela Carlotto farm a very special piece of land, a *cru* so historic Michela and fellow local producer Peter Dipoli have authored a whole book about it. The site is Mazzon, and it is the source of some of Italy's very finest Pinot Nero. In their book, Carlotto and Dipoli delve into the grape's long history in Mazzon—Pinot Nero has thrived here since the mid-nineteenth century—and describe the terroir conditions that make this an ideal site for a grape more commonly associated with Burgundy. The cool nights, influenced by the tall peaks of the Dolomites, and warm afternoons with breezes that blow north from Lake Garda are ideal for the grape, which is perfectly suited to the well-exposed clay-limestone shelf that makes up Mazzon. Michela's expression of this terroir is as chiseled as the limestone

formation for which it is named. Beautifully perfumed, evoking black cherries, blood orange, currants, and leather, this might just be one of the most sublime Pinot Noirs you'll taste all year.

—Tom Wolf

\$48.00 PER BOTTLE
\$518.40 PER CASE



LEFT Ferruccio and Michela Carlotto.
© Gail Skoff

COVER Alto Adige.
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