

**May 2022  
REDS**

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**Italy**



**Umani Ronchi "Podere" Montepulciano D'Abruzzo**

**\$19**

***Special Reorder Price \$16.15 (15% off)***

Abruzzo, Italy - Montepulciano is one of the most widespread indigenous varieties in Italy and is cultivated predominantly along the Adriatic side of the peninsula. The Umani Ronchi is intended exhibit the classic varietal characteristics and freshness, with just the right amount of charm and softness. The result is a berry-laced, easy-drinking red, with candied boysenberry, dried herb, and wood smoke notes framed by bright acidity and light tannins.

**Punzi Chianti 2020**

**\$17**

***Special Reorder Price \$14.45 (15% off)***

Chianti, Italy - The Chianti region is located in Tuscany, that romantic area of central Italy known for its sweeping landscapes, burning hot sun and its wealth of art and food history. This lovely Chianti has a smell and taste that is reminiscent of cherries and strawberries. Blend of Sangiovese, Canaiolo and Colorino.

**Wine Club Policy:**

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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# RICOTTA MEATBALLS

1-inch thick slice bread  
1/4 cup whole milk  
1 pound ground beef (20-25 percent fat)  
1/2 cup fresh ricotta cheese  
1/3 cup freshly grated Parmigiano-Reggiano cheese, plus more for garnish  
1 large egg  
1 teaspoon finely grated lemon zest  
1 teaspoon crushed red pepper  
1 tablespoon finely chopped parsley  
1/2 tablespoon ground fennel  
1 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper  
1/4 cup canola oil  
Chopped oregano and flaky sea salt, for garnish

## Cooking Instructions

In a bowl, soak the bread in the milk until the milk is absorbed, about 5 minutes.

In a large bowl, combine the beef, ricotta, Parmigiano, egg, lemon zest, crushed red pepper, parsley, fennel, kosher salt and black pepper. Squeeze any excess milk from the bread and add the bread to the bowl. Mix the meat mixture well, then roll it into eighteen 1 1/2-inch balls; transfer to a baking sheet.

In a cast-iron skillet, heat 2 tablespoons of the canola oil. Cook half of the meatballs over moderate heat, turning, until golden brown and no longer pink within, about 15 minutes. Repeat with the remaining 2 tablespoons of canola oil and meatballs.

Serve on a bed of pasta with your favorite marinara sauce. Garnish with Parmigiano, chopped oregano and sea salt.

\*Pair with **Punzi Chianti**