



March 2021

Tour of Italy

There are over 300 wine grapes grown in Italy. Explore two lesser-known wines from the mountainous region of central Italy – Abruzzo - and the Mediterranean island of Sicily. Saluti!

Colle Corviano Trebbiano 2019

\$16

Special Reorder Price \$13.60 (15% off)

Abruzzo, Italy

Pale straw with light green hues. Intense bouquet of ripe apples and peaches. refreshing ripe apple and peach notes end with a gentle acidity. Trebbiano is one of the top wine grapes of Italy and France (where it's called Ugni Blanc). But, you'd never realize it because Trebbiano is mostly used in brandy and balsamic vinegar production!

Barone di Bernaj Nero D'Avola-Syrah 2019

\$18

Special Reorder Price \$15.30 (15% off)

Sicily, Italy

Deep red wine with an intense aroma of mature fruits. It has a harmonic flavor with a touch of aromatic herbs. The Nero is blended with some Syrah to produce a wine of beautiful dark color. It's subtly alcoholic, with a little rusty nose and iron minerality introduced by the Syrah, which blends nicely with the lush mouthfeel of the Nero. It goes well with salami, cheeses, red meat and game.

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. Members are encouraged to pick-up the 1st of each month to receive 10% off their entire restaurant check or anytime during the month for the usual 10% off wines by the glass and \$5 off bottles while dining.

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BEEF TENDERLOIN STROGANOFF

Ingredients

1½ pounds beef tenderloin – cut into ½-inch cubes
1 cup flour
1½ teaspoons fine sea salt, divided
½ teaspoon pepper
4 chives - cut in 1" pieces
5 tablespoons extra-virgin olive oil
2 cups mixed mushrooms (shiitake, cremini, and oyster), trimmed and sliced
2 shallots, chopped
2 garlic cloves, chopped
1 cup dry red wine
4 cups beef stock
1 pound tagliatelle or fettuccine
½ cup sour cream
1 teaspoon Dijon mustard

Instructions

In a medium bowl, whisk together flour, 1 teaspoon salt, and ½ teaspoon pepper. Add meat to bowl and toss to coat; lift out, shaking off any excess flour.

Heat a wide 6-quart pot over medium-high heat for 2 minutes. Swirl in 2 tablespoons oil. Add half of meat in a single layer and cook, without moving, until browned. Turn meat and brown on all sides, 6 to 8 minutes; transfer to a plate. Swirl 2 more tablespoons oil into pot, add rest of meat, and brown rest of meat.

Pour remaining 1 tablespoon oil into pot. Add mushrooms, shallots, garlic, and remaining ½ teaspoon salt and cook, stirring, until mushrooms release their liquid, about 5 minutes. Add wine and simmer until liquid is reduced by half, about 5 minutes. Add stock and bring to a boil; reduce heat to medium and simmer, stirring occasionally, until the liquid is reduced by half, about 25 minutes.

Meanwhile, bring a large pot of water to a boil. Add enough salt to make the water as salty as the ocean. Add noodles and cook per package instructions. Reserve ½ cup cooking water and drain noodles.

Add sour cream, mustard and browned tenderloin to mushrooms and reduced stock and simmer about 2 minutes for medium rare. Season with salt and pepper. Add noodles and toss gently but thoroughly to coat. Toss with chopped chives and some reserved pasta water to loosen sauce, if necessary.

*** Barone di Bernaj Nero D'Avola-Syrah**