



July 2020

REDS
Zonin Family – Northern Italy

Castello di Albola Chianti Classico 2016

\$20

Special Reorder Price \$17 (15% off)

Tuscany, Italy

95% Sangiovese, 5% Canaiolo

Ruby-red in color (advancing to garnet), this wine is bursting with notes of strawberry, red berries, sage, spice cake and subtle earth on the nose. It is vibrant and medium bodied, revealing lively cherry and exotic spice and leading to polished tannins and a delicate finish. Pairs well with most types of grilled, barbecued, marinated, roasted and stuffed meats and fish.

Zonin Valpolicella Ripasso Superiore DOC 2016

\$22

Special Reorder Price \$18.70 (15% off)

Valpolicella, Veneto, Northeastern Italy

70% Corvina, 20% Rondinella, and 10% Molinara

Ample and remarkably complex with vinous tones and well-defined scents of cherries, mature plum, fig with notes of violet and dried tobacco against a tenuous background of dark chocolate. Dry on the palate with a fine and harmonious balance, great strength and a sturdy body. It reveals stewed wild berries, smoking tobacco and exotic spice that leads to plush and moderate tannins. It also shows persistence and complexity on the palate. Perfect match for roasted meats and pasta with garlic sauce.

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 by-the-glass and on-site bottle pricing on the purchase of additional club wines during pick-up weekends.

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CHICKEN LASAGNA

Ingredients

4 tablespoons butter (1/4 cup)
1/4 cup all-purpose flour
3 cups milk
1 teaspoon Dijon mustard
1/2 teaspoon soy sauce
1/4 teaspoon nutmeg
Sea salt

Freshly ground pepper
4 ounces Parmigiano-Reggiano cheese,
grated (1 cup)
5 ounces mozzarella, pulled into pieces
8 ounces rotisserie chicken, shredded
2 packed cups fresh spinach
12 lasagna noodles

Cooking Instructions

Step 1

Preheat the oven to 425°. In a small saucepan, melt the butter over medium heat. Add the flour and whisk for 3 minutes, or until it becomes light golden brown in color. Slowly whisk in the milk and cook till it thickens. Remove the pan from the heat and whisk in the Dijon mustard, soy sauce and nutmeg. Season generously with sea salt and freshly ground pepper. Whisk 3/4 cup of water into the white sauce.

Step 2

In a 9-by-11-inch ovenproof baking dish, spread 1/2 cup of the white sauce and top with 4 of the lasagna noodles. Add a layer of chicken and spinach, then top with some of the white sauce. Repeat with the remaining noodles, chicken, spinach and white sauce, to make three layers of lasagna, ending with white sauce on top. Sprinkle with the Parmigiano-Reggiano cheese and dot with the mozzarella. Cover the dish with aluminum foil.

Step 3

Bake in the preheated oven for 30 minutes, then uncover the baking dish and bake for 10 minutes, until the noodles are cooked. Allow the lasagna to rest for 10 minutes before serving.

*** Pair with Zonin Valpolicella Ripasso**