

WINE & FOOD & OLIVEOIL

2018 Marcarini Dolcetto d'Alba Boschi di Berri & 2019 Tenute Rubino Olivenöl & Fruttato medio (Cellina - Coratina - Leccina) &

Black cabbage with rice in olive oil

Dear wine lovers,

Io bevo e mangio italiano = I drink and eat Italian

today I would like to offer you Dolcetto d'Alba Boschi di Berri from Poderi Marcarini in Piedmont & 2019 Tenute Rubino Olive Oil & Fruttato medio (Cellina - Coratina - Leccina) & Black cabbage with rice in olive oil.

To appreciate the importance of the Marcarini company, it is not enough to grasp its most current aspects, such as the modernisation of vineyards, modern production technologies or the international expansion of its wines, but it is also necessary to know its traditions. Today, as in the past, the Marcarini family, now in its sixth generation, passionately continues to manage its vineyards and vinifies the grapes according to the dictates of the most rigorous Piedmontese tradition, particularly that of the Langhe. This is the Marcarini company: the owners, the vineyards, the cellars, the wines, their history.

A history made of intelligent choices and hard work, of technique and intuition; a history that is lived modest and far from the glamour: a history for all lovers of things done right, for friends.

An absolutely unique Dolcetto d'Alba is one of the very rare and emblematic vines.

The grapes come from a centenary vineyard, which has been abandoned due to the partially sandy soil and the particular microclimate.

Soil: clayey with neutral reaction with good magnesium content.

The analytical data are;

☞ 12.5% alcohol by volume

☞ 5.33 g/l acidity

☞ 0.2 g/l sugar

TASTING: I serve the wine in a large, high-stemmed goblet as recommended by the winemaker. I chose the temperature of the wine to be 13 degrees, not room temperature as is usual for red wines. The colour is ruby red with reflections of violet. The wine is perfumed with raspberry. The taste is intense, broad and persistent. The warm, almost silky taste evokes pleasant sensations of ripe cherries and redcurrants.

The wine will stand ageing in the bottle well for several years.

MATCHES WITH: As an important wine, it goes well with cold and warm starters and first courses. dishes, roasts, white meats and fresh cheeses.

Today we have the 2018 Marcarini Dolcetto d'Alba Boschi di Berri &

2019 Tenute Rubino Olive Oil & Fruttato medio (Cellina - Coratina - Leccina) Lotto: F1030320CL &

Black cabbage with rice in olive oil

We are happy to have the wine and olive oil in our assortment.

Recipes are for advanced tasters. Only special preparation steps are mentioned. Quantities are not given.

The components of the dish are:

Black cabbage, rice, onion, roasted pine nuts, small currants, cinnamon, clove, sugar, salt and all-important olive oil.

Black cabbage is steamed in steamer for 4 minutes, chopped. Onion is dressed in olive oil, cooked with rice and olive oil, sugar, salt, finally steamed and plucked kale is stirred in roasted pine nuts, small currants, cinnamon, clove and left on the cooker to rest. The dish is eaten cold with lemon juice as a starter or snack.

Enjoy.

Stay healthy and happy

Salute

Ihr vinvinowein-Team aus Lehel

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#spontanVergärung #selektiveHandlese #Olivenöl #Oliod'olivaFruttatomedio #Coratina #Cellina
#Leccina