

## SANGIOVESE

PAIRS WITH

### Italian Sausage-and-Fontina Biscuit Sandwiches

ACTIVE: 25 MIN; TOTAL: 50 MIN

4 SERVINGS

Fresh, slightly spicy Sangiovese works well with intensely flavorful dishes, like these buttery biscuits filled with spicy sausage, salty olives and rich cheese.

#### SAUSAGE FILLING

- 1 teaspoon extra-virgin olive oil
- ½ pound hot Italian sausages, pricked with a fork
- 1 roasted red bell pepper, cut into ½-inch dice
- ¼ cup sun-dried tomatoes in oil, drained and minced
- 6 scallions, cut into ½-inch pieces
- ⅓ cup chopped pitted kalamata olives
- 3 tablespoons freshly grated Parmigiano-Reggiano cheese
- ¾ cup shredded Italian Fontina cheese
- Salt and freshly ground black pepper

#### BISCUITS

- 1¼ cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon baking soda
- 4 tablespoons unsalted butter, cut into small pieces and chilled
- ½ cup plus 2 tablespoons cold buttermilk
- 1 tablespoon heavy cream or milk
- 1 tablespoon freshly grated pecorino cheese

**1. MAKE THE SAUSAGE FILLING** In a medium skillet, heat the olive oil. Add the sausages, cover and cook over moderate heat until nicely browned and cooked through, about 10 minutes total. Drain the sausages and cut into ½-inch chunks.

**2. Transfer the sausage to a microwave-safe bowl.** Add the roasted red pepper, sun-dried tomatoes, scallions, olives, Parmigiano and ¼ cup of the Fontina to the sausage and season with salt and pepper. Mix well.

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# THE NEW REDS



## GAMAY

Burgundy is renowned for its Pinot Noir, but it also produces another red grape, Gamay, in the Beaujolais region. Wines from the 10 *crus* (villages) in Beaujolais are loaded with the same strawberry and cherry flavors that can be so alluring in Pinot Noir.

#### *Wines to try:*

2008 *Domaine J. Chamonard Morgon* (\$25) and 2009 *Château Thivin Côte de Brouilly* (\$24).

## Sangiovese

Sangiovese is as hard to grow as Pinot Noir: Both are thin-skinned grapes that ripen slowly, which helps them develop stunning aromas and textures. Chianti Classicos, made with Sangiovese, are earthy with bright cherry fruit, like many Pinot Noirs. *Wines to*

*try: 2008 Badia a Coltibuono Chianti Classico* (\$20) and 2008 *Felsina Berardenga* (\$24).

## MENCIÀ

This is the grape for the person who loves Sonoma Coast Pinot's fresh berry notes. Mencía is grown in Spain's northwestern Bierzo, Ribeira Sacra and Valdeorras, regions known for seriously old vines and slate and granite soils that give the wines balance and minerality.

#### *Wines to try: 2009*

*D. Ventura Viña do Burato* (\$20) and 2008 *Dominio de Tares Baltos* (\$16).

## BONARDA

While Malbec is Argentina's most famous grape, Bonarda (a variety originally brought over from Italy) is the country's second most widely planted. Bonardas resemble Pinot Noirs in structure, with very mellow tannins and even more robust fruitiness.

*Wines to try: 2009 Colonia Las Liebres* (\$11) and 2008 *La Posta Estela Armando* (\$17).

## ZWEIFELT

Thanks to its cool climate, Austria produces lighter reds like Blaufränkisch and St. Laurent. Zweigelt, a cross between those grapes, has a lightness and focus similar to Pinot Noirs from Germany, along with its own lively pepperiness.

*Wines to try: 2009 Willi Bründlmayer* (\$14) and 2008 *Weninger* (\$16).

## XINOMAVRO

Xinomavro, a grape primarily grown in Greece's northern Macedonia region, is super-aromatic, with pretty olive notes and tart cherry fruit similar to some Oregon Pinots. The wines tend to be more tannic than Pinot Noirs and go best with hearty dishes. *Wines to*

*try: 2007 Boutari*

*Naoussa* (\$17) and 2007 *Alpha Estate*

*Hedgehog* (\$22).

—MK