

AT THE TABLE

FAMILY AFFAIR

FILMING LIDIA'S SHOW AT HOME

HISTORY AND CULTURE

MEET LIDIA'S DAUGHTER

A DRY PASTA PRIMER

FROM COOKING TIPS TO SHAPES AND SAUCING

LIDIA'S LIBRARY

NEW BOOKS ON THE SHELVES

ON THE STOVE





LIDIA SHARES HER FAVORITE RECIPES



LIDIA'S ITALY

WINES TO WATCH

Sommelier Marica Viczian and executive chef Fortunato Nicotra are always in synch when it comes to pairing wines with the ever-changing menu at Felidia.

WINE	TASTING NOTES	VINEYARD
	<p>Scarzello Barolo Vigna Merenda</p> <p>Garnet color, with soft orange highlights. Full, lingering aromas on the nose, and dry and warm on the palate with delicate, concise sensations.</p> <p>Food Pairing: Roast meats, seasoned cheeses, and game.</p>	<p>The winery is small, its tiny 12.5-acre estate located in the heart of Barolo, Italy. Family operated for three generations, the current winemaker and enologist is Federico Scarzello. Using mostly traditional cultivation and winemaking techniques, with a few modern exceptions, Federico continues to improve the quality of the wines and the visibility of the estate. His 1999 Barolo "Vigna Merenda" brought the family its first Gambero Rosso Tre Bicchieri award.</p>
	<p>Nicolis Amarone "Ambrosan" 2003</p> <p>The gold standard for wine production at Nicolis, it is a princely wine—full-bodied, elegant, and robust—and has an intense red pomegranate color. It is dry and generous in the mouth, but with delicate accents of vanilla. It has a complex perfume with odors of flowers and wood, of brushwood and leather.</p> <p>Food Pairing: Roast game, roasted meats, and hearty, flavorful cheeses.</p>	<p>The Azienda Agricola Nicolis Angelo e Figli is located in San Pietro in Cariano, in the Valpolicella, the heart of the "classic" zone. The art of viticulture is a richness that the Nicolis family has passed on for generations with the cultivation of the 87-acre family-owned property. The current winery produces high-quality wines, due to the enterprising strength and intuition of Angelo Nicolis and his wife, Natalia, along with their sons, Giancarlo, Giuseppe, and Massimo, who personally conduct most of the activities of the winery.</p>
	<p>Cascina Ebreo Torbido 2001</p> <p>Bouquet of ripe fruit that turns toward cinnamon and licorice. Complex and powerful.</p> <p>Food Pairing: Suckling pig, game, and fowl.</p>	<p>This tiny estate began when two Swiss wine lovers followed their hearts to Italy. Romy Gigax and Peter Weimer had already envisioned their grand Barolo, their exemplary Barbera, and their experiments with powerful white wines before buying the Cascina Ebreo in 1991. Seated in the Ravera zone near the village of Barolo, the estate and its more than five acres of vineyards were in complete disrepair when Romy and Peter arrived and plunged themselves into their new undertaking. Though still a well-kept secret for a lucky few, Cascina Ebreo has presented the world with some splendid wines that can compete with the best of their neighbors.</p>
	<p>La Fornace Brunello Riserva</p> <p>The color is deep red, clear, and brilliant. The fragrance is intense and persistent, with fruit aromas like berry, plum, cherry, and aromatic wood. The flavor is dry, warm, slightly tannic, strong, harmonious, and persistent.</p> <p>Food Pairing: Steak, pheasant, and wild boar.</p>	<p>La Fornace is a small winery owned by the Giannotti family. The cellars are on a single level, and they use an air-conditioning system to control the temperature in the different vinification phases.</p>

EXPERT SELECTIONS

Since 1999, Dino Tantawi of Vignaioli Selection has scoured Italy to bring his best wine finds to the American consumer. Tantawi's approach to selecting wines is reflected by his own wine attitude, philosophy, and experience, and he feels the history and background of vineyards and winemakers are essential to the character and regional depth of their wines. Found in each of Vignaioli's wine selections is an interpretation of terroir, varying microclimates, and winemaker philosophies.

Vignaiolo (vee-n'yah-EE'OH-loh): Italian for "vine-dresser," someone who tends to the vines (pl. vignaioli)



VIGNAIOLIAMERICA.COM