

PLANT-BASED PAIRING: 2016 TERRE DEL GUFO PORTAPIANA

Grape Varietals: 60% Magliocco, 30% Mantonico, 10% Greco Nero

Deep purple with red reflection and aromas of dark cherry and oak. Flavors of red berries, plum, fig and licorice. It has a full body and a long finish.

Pairs well with broccoli rabe, mushrooms, eggplant, garlic, and spice.

CALABRIAN CHILI SAUCE

RECIPE BY POWERED BY PLANTS CONSULTING



If you like a little heat, this spread is for you. It takes 10 minutes to make and lasts for weeks. Enjoy it on pizza, sandwiches, in pasta and stews, dip bread in it...the possibilities are endless.

Calabrian peppers are the perfect combination of sweet, spicy, and salty. A great accompaniment to this full body Calabrian wine selection.

Ingredients: (Gluten-Free)

- 1 cup of whole Calabrian chilies (packed in oil), stems removed
They can be found in most speciality markets or online.
- 3 cloves of garlic, rough chop
- 1/4 cup of a good quality olive oil

Instructions:

- Combine all three ingredients in a food processor or high-powered blender. Pulse until a smooth paste forms.

Keep in a resealable glass jar for up to one month in the refrigerator.