



MUTINEER MAGAZINE

FINE BEVERAGE REDEFINED

BAROLO

From Piemonte to Your Glass



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THE MUTINEER INTERVIEW

Buffalo, NEW YORK

Brews, Booze, and a City on the Rise

DIY:
GRENADINE

+

THE SHIRLEY TEMPLE

The original mocktail



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BENI DI

BATASILOLO

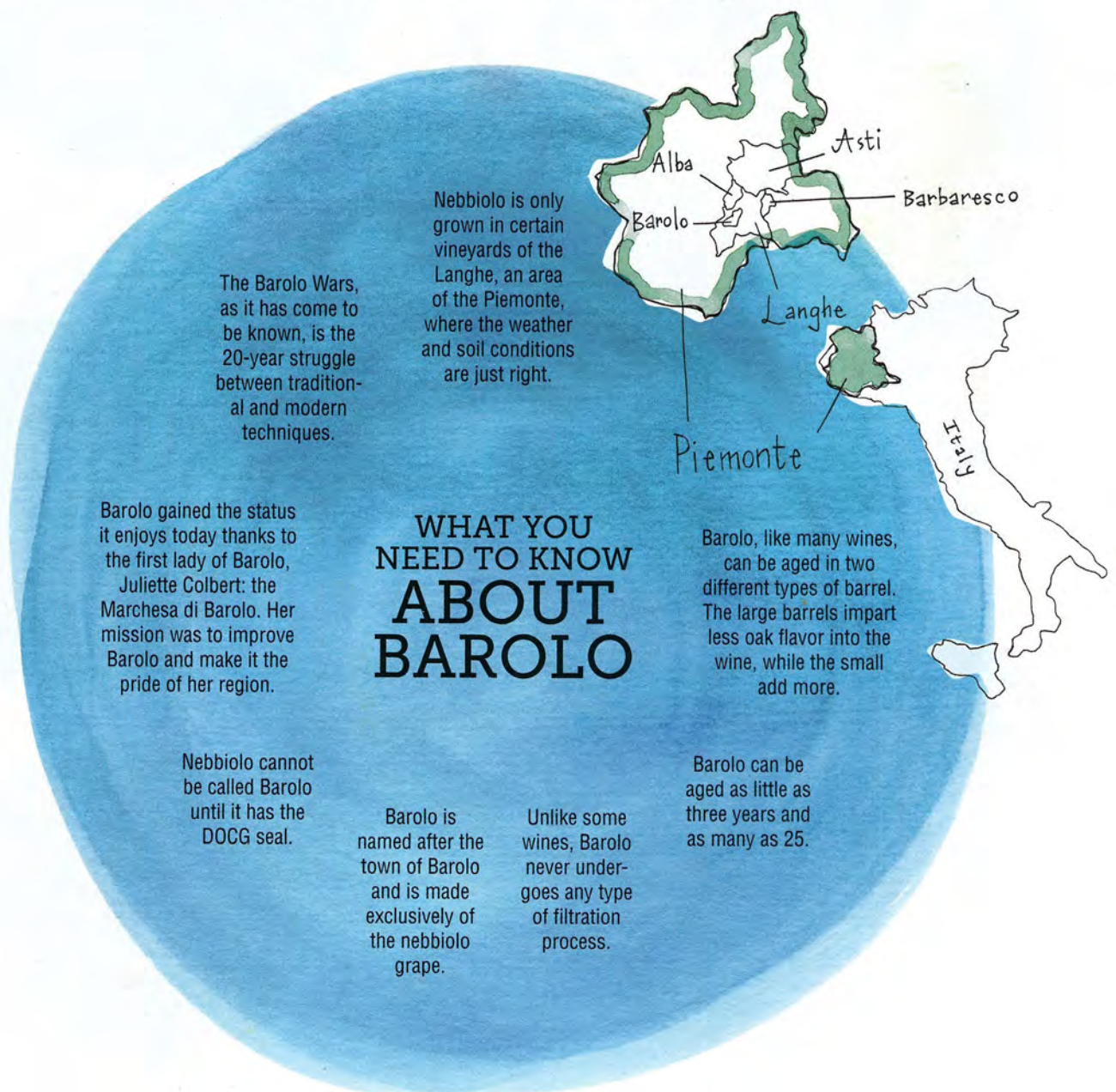
Samolo



WHEN A BOTTLE OF BAROLO IS OPEN IN THE ROOM, ALL I SMELL IS CHANEL NO. 5.

The seductive nose permeates the air as I swirl the luscious and velvety red liquid. I breathe deeply and the intoxicating scent envelopes my senses even before the first sip is taken. Anise seed, clove and violet tease your taste buds as refined tannins coat your throat, from the first sip to the last.

My affair with this seductive Italian wine is a consuming passion. It was born in the shadow of the Alps, among the nebbiolo vines, hairpin curves and hill towns of Serralunga d'Alba, Italy with thanks to producer Beni di Batasiolo. Barolo is the handsome, sophisticated gentleman with knowledge of fine food and wine that sweeps you off your feet and shows you the world in a different light. It is a drink that has been honed and debated for hundreds of years. Follow along while I show you just why I am so hooked on Barolo and the region that birthed it.



Barolo:

1

THE NEBBIOLO USED TO MAKE BAROLO IS GROWN IN VINEYARDS OF THE LANGHE.

6

THIS IS FOLLOWED BY MALOLACTIC FERMENTATION.

5

THE FIRST FERMENTATION TAKES PLACE IN LARGE CEMENT TANKS.

7

IT IS THEN MATURED IN LARGE SLOVENIAN OAK CASKS FOR AT LEAST TWO YEARS. A THIRD YEAR OF AGEING IN THE BOTTLE IS NECESSARY BEFORE ITS RELEASE.

7a

BAROLO PRODUCERS THAT OPT FOR A SHORTER AGING TIMESPAN USE SMALL FRENCH OAK BARRELS.

WHAT IS MALOLACTIC FERMENTATION?

MALOLACTIC FERMENTATION IS A SECONDARY FERMENTATION WHERE MALIC ACID IS TURNED INTO LACTIC ACID, TAKING THE WINE FROM TART TO SOFT. BESIDES SOFTENING THE ACID, MALOLACTIC FERMENTATION CAN ALSO STRENGTHEN THE COMPLEXITY OF FLAVOR IN THE WINE.



From Earth to Glass



The Wines of Beni di Batasiolo



REDS

- **BAROLO VIGNETO BOSCARETTO DOCG** | The nebbiolo for this Barolo is grown on the sun dappled slopes of Serralunga d'Alba in the Langhe near the five-star hotel Il Boscaretto that is part of Beni di Batasiolo. The land there is made of limestone, sand and clay which helps bring brightness to the flavor and richness to the color. The flavors are of purple fruit and violets. Try this wine with braised short ribs or while buying plane tickets to Piemonte.
- **BAROLO RISERVA 2004** | The villages of the Langhe—Barolo, Serralunga d'Alba, Castiglione Falletto, Monforte d'Alba, and La Morra—are the places where the nebbiolo that's lucky enough to end up with the name Barolo is grown. The Barolo is aged in Slovenian oak casks for three years before spending the next two in the bottle. The scent is of rich leather, with a full-bodied feel and rich juicy fruit flavors. This Barolo should be enjoyed while wearing a pair of swanky handmade Italian leather shoes.
- **LANGHE NEBBIOLO DOC** | This wine is also from the Langhe region of Piemonte and is aged in Slovenian oak casks for three to four months before bottling. This full-bodied nebbiolo tastes of cherry and plum. Take a bottle of this with you to picnic in the park and enjoy it with Italian cheeses such as Blu del Moncenisio cheese, the ricotta-like and hay-wrapped Seirass del Fen, Castelmagno, or Robiola.
- **BARBARESCO DOCG** | This is made from nebbiolo grapes grown on the hills of the area of Barbaresco located to the right of the river Tanaro. The fermentation on the skins in steel tanks in the Batasiolo winery is followed with great attention for its duration of around 10 days, after which the wine is aged for a minimum of one year in oak casks, followed by a further year in the bottle.
- **DOLCETTO** | Dolcetto is the shy younger sister to nebbiolo. Both hail from the Piemonte, but dolcetto's well-balanced delights are often overshadowed by its smoldering sister. Treat yourself to a glass of this rich, ruby colored wine the next time you need a Nutella fix, and turn a guilty pleasure into a sinful one.
- **BRICCO DI VERGNE** | The dolcetto for the Bricco di Vergne is grown in the heart of the Langhe. It is a young wine, being ready for drinking only months after the harvest. A wine like this is meant to accompany a fun evening of cooking Italian recipes with friends and celebrating your success—or, depending on your skill level, drowning your sorrows.
- **SOVRANA** | Sovrana is made of Barbera grown in the area of the Langhe near Barolo. The wine is aged in oak barrels for a year or so before it is ready for bottling. It is a full-bodied wine bursting with juicy berries and deliciousness. I prefer to enjoy it with a great juicy bistecca, a bit of candlelight, and a stylish dining companion.

WHITES

- **ARNEIS** | The arneis grape was mostly used for blending, but in recent years has gained popularity on its own. Arneis is floral with a hint of apricot and goes down easy. This wine is perfect for people watching on the piazza on a lazy summer day.
- **GAVI** | Gavi is made of 100% cortese grapes and is grown in various areas in the Piemonte region. The wine smells of fruit and flowers with balanced flavors of pear and lemon. Gavi is a terrific accompaniment to Piemonte-style antipasto such as vitello di tonnato.
- **GAVI DI GAVI** | Unlike Gavi, the cortese grapes for Gavi di Gavi are grown and produced only in the town of Gavi in the Piemonte region of Italy. The flavor is delicate without falling short and is reminiscent of fresh flowers and pears. Gavi di Gavi is perfect for drinking on a warm day while languishing in the sunshine while wearing sleek Prada sunglasses.

SPARKLING

- **BATASIOLO METODO CLASSICO** | This deep topaz sparkling wine comes from the La Morra section of the Langhe. It is fresh, dry, slightly herbaceous and bursting with tiny bubbles giving it a gorgeous sparkle. I suggest you try it while draped across the hood of an Alfa Romeo convertible.
- **MOSCATO D'ASTI BOSC DLA REI DOCG** | The moscato bianco used to make this delicious wine is grown near the town of Serralunga d'Alba. The flavors are aromatic and delicately sweet, giving way to a deep intensity that lingers on the palate. Serve this for dessert with lightly sweetened cannoli at your next dinner party; you'll thank me later.
- **BRACHETTO D'AQUI** | The Brachetto grape produces a delicious wine that is light red in color. This sparkling sweet wine has a flavor that is reminiscent of ripe strawberries and summertime. Serve along with a dessert of berries and zabaglione.



For more info on the Italian varietals used by Beni di Batasiolo and other wineries, check out the book Vino Italiano by Joseph Bastianich and David Lynch.

5 STORAGE AND SERVING TIPS

A LITTLE AIR

Barolo is best when decanted to allow the wine to soften before drinking.

TEMPERATURE CONTROLLED

The best temperature at which to serve Barolo is around 65°F.

DON'T RUSH MATURITY

Barolo is released when it is a minimum of three years old, but ideally a bottle shouldn't be opened before it turns five.

A STRONG PAIRING

Serve Barolo with robust meats like pork agnolotti and braised beef.

BE PATIENT

If you can hold out for 10 or 15 years the Barolo will have softened to perfection.

AGE GRACEFULLY

When aging a bottle of Barolo, make sure it is stored in a temperature-controlled environment.

Chinato: An Unexpected Find

After a spectacular pairing dinner my first night in Serralunga d'Alba, our group retired to the lounge for a quick nightcap. A quick nightcap that involved lively conversation, singing and drinking a most unusual wine. I was given a small glass filled with a deep garnet colored liquid and expected it to be something in the realm of dessert wine, but what I got was so much more. The flavor was deep and rich, while being herbaceous and spicy. This lovely drink I was sipping on was Chinato, a Barolo infusion meant to be served as a digestif.

It turns out that Chinato has somewhat of a cult following in the United States, but it isn't necessarily wine lovers who are drinking it. In fact, bartenders such as Darren Crawford are using it as a component in craft cocktails.



THE MELA AMARA COCKTAIL

Darren Crawford is a bartender at San Francisco's Bourbon & Branch and Tradition. This recipe hails from his latest project Krescendo in Brooklyn and shows just how Chinato shines in cocktail form.

- 1½ oz. Applejack
- 1 oz. Barolo Chinato
- ½ oz. Bénédictine
- 2 dashes of chocolate bitters

Stir with ice and serve in a small cocktail glass. Express a lemon peel over the drink then discard.



Alba Market

In the heart of Barolo's Piemonte region, you will find an open air market that has few rivals. The Alba Market begins at the square and then twists and turns its way through the cramped streets of Alba. Their sellers offer everything from specialty chocolate to underpants beneath an endless canvas.

The Alba Market is known by foodies the world over as a mecca for delectables such as hazelnuts, chocolate and honey, but there is one thing that shows them all up and that is the storied tartufo bianco al Piemontese, also known as the white truffle. It is fitting that the "king of wines" and the sacred white truffle should share such hallowed ground.



To learn about the food and wine of the Piemonte region, check out *Barolo* by Matthew Gavin Frank for a personal account.



Agnolotti

If the Piemonte has an official dish, it has to be this agnolotti. You can't sit down to a meal without running into it and understandably so, because it tastes absolutely smashing. No wonder, too, since it is the perfect accompaniment to a bottle of Barolo. A great wine deserves an equally great meal.

Il Boscaretto Agnolotti

Serves 4 people

AGNOLOTTI FILLING:

- 8 oz. veal meat
- 4 oz. pork meat
- 2 oz. sausage
- 1 celery stalk, diced
- 4 carrots, diced
- 4 onions, diced
- 1 cabbage, shredded
- 10 c. chicken stock
- 2 ¼ c. rice
- 3 c. water
- 3 c. milk
- Parmigiano Reggiano
- salt
- pepper
- 3 eggs

DOUGH:

- 2 ¼ c. 00 flour*
- 9 egg yolks
- 6 eggs

**Note: 00 flour can be a little tricky to find, your best bet will be to check your local Italian market or to order online.*

Process for filling:

Brown vegetables in oil over medium heat. Brown the meat in another pan over medium heat. Add the meat to vegetables and cover with stock and let it cook for 3-4 hours. Then pass the mixture through a food mill or puree it in a food processor.

Separately cook rice with half a liter of water and half a liter of milk. Add the rice to the meat; mix everything, add Parmigiano Reggiano, salt, pepper and eggs. Make a smooth and homogeneous mixture. Set it aside to cool.

The Dough:

Mix all the ingredients together making a smooth, homogeneous dough. Refrigerate for 2 hours.

Stretch the dough until it has 2mm thickness, then add a bit of filling on one side and close with the other side.

Pinch to close the agnolotti and then cut it with a washer.

Nocciolata d'Alba

My suitcase was bursting at the seams with treats from the Alba Market. I had wine, hazelnuts, cheese preserved in olive oil with truffle shavings and a positively unholy amount of chocolate. My favorite thing was perhaps the Nocciolata d'Alba, which is essentially what most of you may recognize as Nutella, but it is on a whole other level.

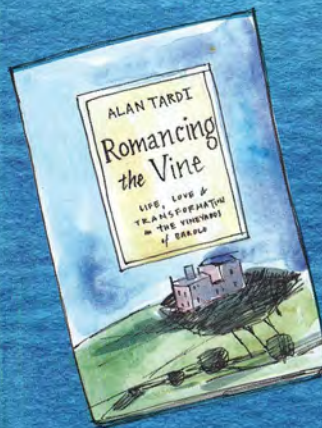
I can't find Nocciolata d'Alba here, so I put those hazelnuts I brought home to good use and came up with the following recipe.

Nocciolata d'Alba

- 2 c. toasted hazelnuts, roughly chopped
- ¼ c. cocoa powder
- ½ tsp. sea salt
- 2 TBS. hazelnut oil
- ½ c. honey



Place the hazelnuts, cocoa and sea salt in a food processor and pulse to combine. Once the hazelnuts have broken down, add in the remaining ingredients and pulse until smooth. Keep refrigerated.



To learn more about life and gastronomy in Barolo check out Alan Tardi's book Romancing the Vine: Life, Love, and Transformation in the Vineyards of Barolo.