



*Bottled with love, for the joy of living*

**PORCINI & TAGLIATELLE LEMON ZEST PASTA**  
**PAIRED WITH**  
**2016 SANGIOVESE, ALICE'S VINEYARD, SONOMA VALLEY**

**INGREDIENTS**

14 oz tagliatelle fresh or dried  
17 oz of fresh or frozen porcini mushrooms  
1/2 glass white wine  
3-4 mint sprigs or thyme  
2-3 tbsp extra virgin olive oil  
2 garlic cloves peeled  
2 tbsp unsalted butter  
Salt and pepper to taste  
Grated parmesan for serving  
Lemon for zesting

*Dare to Pair!*

Our Brunello-style Sangiovese from Alice's Vineyard tends to show the earthier side of this varietal which is why a mushroom-focused dish with a little lemon zesting to brighten nods to both the moderate tannin and natural acidity in this classic style of wine.

**INSTRUCTIONS**

Put water on to boil for the pasta. Add salt once it starts to boil.

Clean and gently rinse dirt from the mushrooms; cut off the end of the stalks.

Cut the mushrooms into pieces & fry the peeled garlic cloves in the olive oil; remove when golden & add mushrooms. Cook for about 3-4 minutes.

Add wine & thyme, increase the heat & cook until the alcohol has evaporated. Reduce heat, then add salt & pepper.

Continue to cook for another 10-15 minutes. Remove from heat once mushrooms are cooked through & add the butter.

Cook the pasta in salted boiling water, remove a glass of the pasta cooking water to be used later & then drain. Add the pasta to the pan with the mushrooms & butter.

Toss everything together. The pasta absorbs liquid very quickly so if it looks too dry, add a little of the pasta cooking water slowly until you get the right creaminess.

Serve immediately with grated parmesan & add a bit of lemon zest as desired.