



## September 2023 REDS

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### Italy

#### ***Frascole Chianti Rufina 2020***

**\$19**

***Special Reorder Price \$16.15 (15% off)***

#### ***Tuscany, Italy***

A well balanced wine that begins with earthy aromas followed by dark berry flavors and finishes with soft tannins. This classic selection from Chianti's smallest sub-zone, Rufina is produced from 100% organically farmed grapes. The fruit - 90% Sangiovese, 5% Colorino, 5% Canaiolo - is selected from south, south-west vineyards, at an altitude of about 1300 feet.

#### ***Colle Corviano Sangiovese 2022***

**\$17**

***Special Reorder Price \$14.45 (15% off)***

#### ***Abruzzo, Italy***

Intense ruby red color with violet undertones. A bouquet of ripe red fruit and palate highlighted with lush red cherry, plum, warm earth, fine tannin, and a savory hint of cured meat and oak spices.

#### **Wine Club Policy:**

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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# TOMATO & SAUSAGE PASTA

## Ingredients

1 tablespoon olive oil  
1 medium onion, chopped  
4 Italian hot sausages, casings removed  
1/4 teaspoon dried red pepper flakes  
1/3 cup dry red wine  
1 28-ounce can crushed tomatoes

2 teaspoons dried marjoram, crumbled  
8 ounces orecchiette pasta  
Salt and freshly ground pepper  
Freshly grated Parmesan or Romano cheese

## Cooking Instructions

Heat oil in heavy large saucepan over medium heat. Add onion and cook until tender, about 8 minutes. Add sausage and cook until no longer pink, breaking up with fork, about 6 minutes. Stir in pepper flakes. Add wine and boil until absorbed. Mix in crushed tomatoes. Bring to boil, reduce heat and simmer 25 minutes. Stir 2 tablespoons marjoram into sauce.

Cook orecchiette in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain well. Return pasta to pot. Add half of sauce and stir to coat. Season with salt and pepper. Serve with Parmesan on top.

*\*Pair with **Colle Corviano Sangiovese 2022***