



## September 2023

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### Italy

#### ***Aresca Cortese dell'Alto Monferrato 2022***

**\$18**

***Special Reorder Price \$15.30 (15% off)***

#### ***Piedmont, Italy***

Cortese is one of the most cultivated varietals in Piedmont. It has a delicate bouquet with hints of green apple and exotic fruits. The Aresca Cortese is light straw-yellow with aromas of flowers and fruits, and hints of apple and pear. The taste is fresh, dry and savory with notes of pear and peach. It pairs well with fish-based dishes.

#### ***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	2 teaspoons dried marjoram, crumbled
1 medium onion, chopped	8 ounces orecchiette pasta
4 Italian hot sausages, casings removed	Salt and freshly ground pepper
1/4 teaspoon dried red pepper flakes	Freshly grated Parmesan or Romano cheese
1/3 cup dry red wine	
1 28-ounce can crushed tomatoes	

## 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***