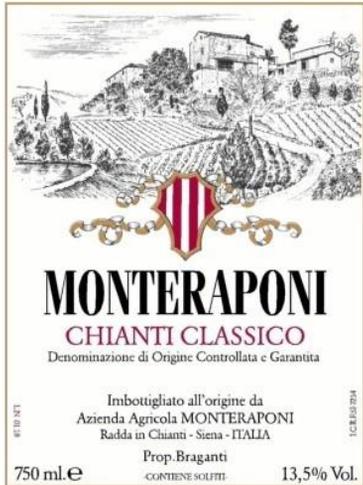


# biondivino

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***Chianti Classico, Tuscany***

**producer:**

Monteraponi

**wine:**

Chianti Classico DOCG

**grapes:**

95% Sangiovese; 5% Canaiolo

**drink:** Now-2020

There may be no other wine that exemplifies our love of Sangiovese—and Chianti Classico—like Monteraponi. Michele Braganti's wines showcase Tuscany's noble red at its most structured, aromatic, soil-driven and authentic. Rather than fluff up Sangiovese with Cabernet Sauvignon or lots of oak, Braganti opts for one of the most 'Burgundian' expressions of the grape you'll find anywhere: smoky, bright, high acid, high-energy Sangiovese with an appealing woody rusticity is Braganti's calling card. He's an authentic Tuscan gentleman to boot, a tweedy outdoorsman who loves fishing and cigars as much as Old School winemaking. The Monteraponi estate is a beautifully restored Medieval village in Radda, one of the greatest winemaking villages in the Chianti Classico.

Sourced from vineyards at altitudes topping 500 meters, this wine was fermented using only ambient yeast in concrete vats. It was aged in large, used oak barrels for 16 months, then finished another month in concrete before it was bottled unfiltered. It is Sangiovese at its most red-fruited and pure, smoky and savory and driven by high-toned acid. Savory notes of porcini mushroom, charred steak and forest floor complement the strawberry/cherry fruit.

People tend to think they need some big, extracted, tannic red to pair with steak. Wrong! This is the ideal steak wine, its acid perfectly suited to taming fat. It's one of the ultimate expressions of Tuscan Sangiovese, and we're thrilled to share it with you this month.



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## Tuscan Beef Stew with Polenta

*Recipe from Epicurious*

### INGREDIENTS

*For stew*

- 3 tablespoons olive oil
- 1 red onion, cut into medium dice
- 3 carrots, peeled and cut into 1/2-inch pieces
- 3 stalks celery, cut into 1/2-inch pieces
- 2 pounds stew beef, such as boneless chuck, trimmed of excess fat and cut into 1-inch cubes
- 2 1/2 cups dry red wine
- 8 sprigs fresh thyme
- 3 medium tomatoes, halved
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

*For polenta*

- 1 tablespoon olive oil
- 4 cups vegetable stock or broth
- 1 cup polenta (coarse cornmeal)

### PREPARATION

*Stew:*

In heavy, large saucepan over moderately high heat, heat oil until hot but not smoking. Add onion, carrot, and celery and sauté, stirring occasionally, until light golden brown, about 10 minutes. Add beef and sauté, stirring occasionally, until brown on all sides, about 5 minutes. Add wine and thyme, stir well, and bring to boil. Add tomatoes, salt, and pepper, then lower heat to moderately low, cover, and simmer, stirring every 15 minutes, until beef is tender, about 2 hours.

*While beef is simmering, make polenta:*

Pour olive oil into large serving bowl and swirl to coat. Set aside.

In heavy, large pot over moderately high heat, bring stock to boil. Lower heat to moderate and slowly add polenta, stirring constantly. Continue cooking, stirring constantly, until polenta thickens and pulls away from sides of pan, about 10 minutes. Transfer to oil-coated serving bowl and keep warm.

*Serve:*

When beef is tender, use tongs to remove tomato skins (if desired) and thyme sprigs. Transfer stew to large serving bowl. Serve polenta alongside.