

ICARIO



WINE & TUSCANY

LOVE PAIRING BOX

Recipe's





DONNA SILVIA & *Fennel, Orange, and Walnut Salad*

VEGETARIAN RECIPE

INGREDIENTS (FOR 2 PEOPLE):

- 1 large fennel
- 2 oranges
- 30g shelled walnuts
- 1 tablespoon extra virgin olive oil
- Salt and pepper to taste
- A few fresh mint leaves (optional)

PREPARATION

1. Thinly slice the fennel and arrange it on a salad plate.
2. Peel the oranges, removing the white pith, and cut them into slices. Add them to the fennel.
3. Roughly chop the walnuts and add them to the salad.
4. Season with olive oil, salt, pepper, and, if desired, a few fresh mint leaves for an aromatic touch.
5. Mix well and serve the salad with a glass of Donna Silvia. The contrast between the freshness of the salad and the slight acidity of the Brut Rosé creates a delicate and refreshing pairing



WHY DOES THIS PAIRING WORK?

This fresh and light vegetarian dish enhances the liveliness and fruity notes of the Brut Rosé, creating a perfect contrast with the sweetness of the orange and the fresh, slightly aniseed flavor of the fennel. The freshness and acidity of the wine combine beautifully with the sweetness of the orange, while the fennel, with its delicate and slightly spicy taste, balances the wine's freshness. The result is a harmonious pairing that stimulates the



palate, thanks to the combination of freshness, sweetness, and a light aromatic spiciness.

ICARIO



WINE & TUSCANY

PREPARATION TIME: ABOUT 25-30 MINUTES

NYSA BIANCO & *Couscous with Grilled Vegetables and Feta*

VEGETARIAN RECIPE

INGREDIENTS (FOR 2 PEOPLE):

- 150g couscous
- 1 zucchini
- 1 red bell pepper
- 1 small eggplant
- 100g feta
- 1 tablespoon extra virgin olive oil
- Juice of 1/2 lemon
- Salt and pepper to taste
- Fresh mint (optional)

PREPARATION

1. Cook the couscous according to the package instructions (usually just pour boiling water over it and let it rest for a few minutes).
2. Wash and slice the zucchini into rounds, the bell pepper into strips, and the eggplant into slices. Grill them on a grill pan or a non-stick skillet with a drizzle of oil, salt, and pepper, until tender and slightly charred.
3. Crumble the feta and mix it with the cooked couscous.
4. Add the grilled vegetables and mix well.
5. Season with lemon juice, a drizzle of oil, and, if desired, a few fresh mint leaves for an aromatic touch.
6. Serve the couscous with a glass of Nysa. The freshness of the wine and its floral and fruity notes harmonize perfectly with the grilled vegetable dish and the saltiness of the feta, creating a fresh and balanced pairing.



WHY DOES THIS PAIRING WORK?

Couscous with grilled vegetables and feta: Nysa pairs perfectly with fresh, light vegetable dishes. The aromatic and floral notes of the wine complement the grilled vegetables, while the feta adds a salty component that balances well with the freshness and light spiciness of the wine.



PREPARATION TIME: ABOUT 25-30 MINUTES



WINE & TUSCANY

NYSA ROSÉ' & *Potato Gnocchi with Arugula, Walnut, and Pecorino Pesto*

VEGETARIAN RECIPE

INGREDIENTS (FOR 2 PEOPLE):

- 250g potato gnocchi
- (homemade or store-bought)
- 100g fresh arugula
- 30g shelled walnuts
- 30g grated Pecorino cheese
- 2 tablespoons extra virgin olive oil
- Juice of 1/2 lemon
- Salt and pepper to taste

PREPARATION

1. Cook the gnocchi in salted boiling water, following the package instructions, until they rise to the surface (usually just a few minutes).
2. Meanwhile, prepare the pesto: in a blender or using a mortar and pestle, combine the arugula, walnuts, Pecorino, olive oil, lemon juice, salt, and pepper. Blend until smooth and creamy. If the pesto is too thick, add a little of the gnocchi cooking water to loosen it up.
3. Drain the gnocchi and toss them immediately with the arugula and walnut pesto.
4. Serve the gnocchi with a sprinkle of grated Pecorino on top and, if desired, a dash of freshly ground black pepper.
5. Pair the dish with a glass of Nysa Rosé. The freshness and savoriness of the rosé balance well with the creaminess of the pesto and the slightly peppery contrast of the arugula



WHY DOES THIS PAIRING WORK?

Gnocchi with arugula and walnut pesto: The savoriness of Nysa Rosé, combined with its freshness, pairs perfectly with the aromatic and slightly peppery flavor of the arugula, while the walnuts add a crunchy, rich texture that balances the wine's freshness. The Pecorino, with its bold taste, integrates



harmoniously with the mineral and savory notes of the rosé.

PREPARATION TIME: ABOUT 30 MINUTES



WINE & TUSCANY

ROSSO DI MONTEPULCIANO DOC &

Baked Stuffed Eggplants with Tomato and Mozzarella

VEGETARIAN RECIPE

INGREDIENTS (FOR 2 PEOPLE):

- 2 medium eggplants
- 200g cherry tomatoes
- 100g buffalo mozzarella (or fi or di latte)
- 1 garlic clove
- 1 sprig of fresh basil
- 2 tablespoons extra virgin olive oil
- Salt and pepper to taste
- 1 teaspoon dried oregano
- 1 tablespoon breadcrumbs (optional)



WHY DOES THIS PAIRING WORK?

Rosso di Montepulciano has good acidity and a structure that harmonizes with the fresh and aromatic flavors of the eggplants and tomatoes, while the wine's tannins balance the creaminess of the mozzarella. The wine's red fruit notes complement the dish, and the aromas of basil and



oregano echo the wine's characteristics, creating a rich and enjoyable pairing.

PREPARATION

1. Prepare the eggplants: Cut the eggplants in half lengthwise and carefully scoop out the flesh. Set aside the flesh for the filling. Brush the cut sides of the eggplants with a little olive oil, season with salt and pepper, and place the halves on a baking sheet with the cut side facing up. Bake in a preheated oven at 180°C (350°F) for about 15 minutes, until the eggplants are tender.
2. Prepare the filling: Meanwhile, chop the eggplant flesh into small pieces and sauté it in a pan with a tablespoon of olive oil and the chopped garlic. Cook for 5-7 minutes, until the flesh is soft. Add the halved cherry tomatoes, oregano, and chopped fresh basil. Cook for another 5 minutes, adjusting the seasoning with salt and pepper.
3. Assemble: Fill the baked eggplant halves with the tomato and eggplant mixture. Top with slices of buffalo mozzarella or fi or di latte and a sprinkle of breadcrumbs, if you like a light crust.
4. Final baking: Return the stuffed eggplants to the oven for another 10-12 minutes, until the mozzarella is melted and golden.
5. Serving: Garnish with fresh basil leaves and serve with a glass of Rosso di Montepulciano. The wine, with its smooth structure and balanced tannins, enhances the richness of the eggplants and the freshness of the tomatoes, while the mozzarella and basil add a creamy touch that perfectly complements the wine's complexity.

PREPARATION TIME: ABOUT 25-30 MINUTES



NOBILE DI MONTEPULCIANO DOCG & *Porcini Mushroom and Truffle Risotto*

VEGETARIAN RECIPE

INGREDIENTS (FOR 2 PEOPLE):

- 180g Carnaroli rice
- 200g fresh porcini mushrooms (or dried)
- 1/2 onion
- 1 garlic clove
- 500ml vegetable broth
- 1 tablespoon extra virgin olive oil
- 1 tablespoon butter
- 30g grated Parmesan cheese
- Salt and pepper to taste
- Truffle oil (optional)

PREPARATION

1. If using dried mushrooms, soak them in hot water for about 20 minutes, then drain and chop them into pieces. If using fresh mushrooms, clean them and slice them.
2. In a pan, heat the olive oil and chopped garlic, then add the mushrooms and cook for about 5-7 minutes until they are tender and golden.
3. In a separate pot, sauté the chopped onion with a bit of oil until translucent. Add the rice and toast it for 2 minutes.
4. Begin adding the hot broth, a little at a time, stirring constantly. Add the cooked mushrooms to the risotto and continue cooking until the rice is al dente (about 15 minutes).
5. When the risotto is ready, stir in the butter and grated Parmesan. Adjust the seasoning with salt and pepper.
6. Serve with a drizzle of truffle oil, if desired, and a glass of Nobile di Montepulciano. The earthy aroma of the mushrooms and the scent of truffle will pair wonderfully with the forest and sweet spice notes of the wine.



WHY DOES THIS PAIRING WORK?

Porcini mushroom and truffle risotto: The porcini mushrooms and truffle create a rich and aromatic dish that pairs perfectly with the complexity and body of Nobile di Montepulciano. The wine's forest-floor notes blend with those of the mushrooms, while its freshness balances the creaminess of the risotto..



PREPARATION TIME: ABOUT 25-30 MINUTES



WINE & TUSCANY

VITAROC CIA & *Grilled Vegetables with Polenta and Truffle Sauce*

VEGETARIAN RECIPE

INGREDIENTS (FOR 2 PEOPLE):

- 200g instant polenta
- 1 zucchini
- 1 eggplant
- 1 red bell pepper
- 1 tablespoon extra virgin olive oil
- 1 tablespoon butter
- 2 tablespoons truffle cream (optional, or truffle oil)
- Salt and pepper to taste
- 1 sprig of fresh rosemary
- Grated Parmesan (optional)



WHY DOES THIS PAIRING WORK?

Vitaroccia has a robust structure, with notes of forest floor and wood that harmonize perfectly with the smoky flavor of the grilled vegetables. The creaminess of the polenta and the aroma of the truffle are balanced by the body of the wine, creating a rich and elegant pairing. Its intensity complements the depth of the vegetable flavors, while the truffle sauce adds an

PREPARATION

1. Preheat the grill or a non-stick pan.
2. Wash and slice the zucchini, eggplant, and bell pepper into thin slices. Season with a drizzle of oil, salt, pepper, and chopped rosemary.
3. Grill the vegetables for about 5-7 minutes on each side, until they are tender and nicely browned. Set aside.
4. Prepare the polenta according to the package instructions (usually by stirring the polenta into boiling water for 5-7 minutes).
5. Once the polenta is ready, stir in the butter and, if desired, some grated Parmesan. Adjust the seasoning with salt and pepper.
6. For the truffle sauce, mix the truffle cream with a little olive oil or use truffle oil directly for a rich, refined aroma.
7. Serve the hot polenta as a base, top with the grilled vegetables, and finish with a drizzle of truffle sauce. You can add a little grated Parmesan if desired.
8. Pair with a glass of Vitaroccia. The earthy notes of the grilled vegetables and the richness of the truffle pair perfectly with the wine's structure, which has the right complexity to enhance these flavors without overpowering them.



extra dimension that highlights the wine's spicy and fruity notes.

PREPARATION TIME: ABOUT 25-30 MINUTES



WINE & TUSCANY

