

FOOD & WINE

NOVEMBER 2008

thanksgiving at its best
turkeys, sides,
pies, wines
& strategies
favorite meat recipes
from great butchers

tasting&testing

WINE-TASTING ROOM

5 smart tips for holiday wine buying

by ray isle

tip 1

BUY GREAT VALUES
BY THE CASE

2004 Il Molino di Grace Il Volano Rosso di Toscana (\$15)

American entrepreneur Frank Grace purchased this 1,000-year-old Tuscan estate in 1995. He then hired star consulting winemaker Franco Bernabei to help produce bottlings like this berry-rich Sangiovese blend.

Cream-and-Lemon-Braised Pork Shoulder

ACTIVE: 30 MIN; TOTAL: 4 HR 30 MIN
8 SERVINGS

WINE Mattera's pork is tender and tangy (thanks to the lemon), making it an ideal partner for Chianti. Created primarily from the Sangiovese grape, Chianti tends to combine light earthiness with tart acidity. Try the lightly peppery 2001 Il Molino de Grace Chianti Classico Riserva or the medium-bodied 2006 Selvapiana Chianti Rufina. ●

Apricot
turkey
fresh her
RECIPE