

## LA ZONA *barbera 2004*

<b>WINEMAKER</b>	Warren Proft
<b>REGION</b>	King Valley 100%
<b>COLOUR</b>	deep plum
<b>NOSE</b>	intense plum and black cherry aromas
<b>PALATE</b>	a concentration of elegant spicy plum, chocolate, blackberries and toasty vanilla notes is matched with crisp acidity and soft tannins
<b>FOOD</b>	osso bucco, roast lamb or goat
<b>CELLARING</b>	to 2010
<b>ALC/VOL</b>	14.0%

### **CAPRETTO ALLA ROMANA (BABY GOAT ROMAN STYLE)**

2.5kg suckling kid pieces (leg and loin), diced  
1 small onion – finely chopped  
2 tomatoes – chopped  
½ cup finely chopped sage  
leaves from 3 sprigs rosemary – finely chopped  
2 bay leaves  
1 cup freshly chopped flat leaf parsley  
3 cloves garlic – finely chopped  
1 chilli, seeded – finely chopped  
500ml white wine  
sea salt and freshly ground black pepper  
200ml olive oil  
2 litres chicken stock  
100gms breadcrumbs  
150gms freshly grated Parmigiano-Reggiano

Preheat oven to 180 C. Put the kid pieces in a deep roasting tray and add the onion, tomato, herbs, garlic, chilli and white wine. Season with salt and pepper and drizzle with the olive oil. With your fingertips, massage the oil into each piece of lamb. Pour in the stock and sprinkle with the breadcrumbs and Parmigiano-Reggiano. Bake for 45-50 mins (or less for very young kid), until the meat is very tender and has a golden – brown crust. Serve with roasted potatoes or baked artichokes.

*Chrismont*

