

LA ZONA *sangiovese* 2006

WINEMAKER	Warren Proft
REGION	King Valley 100%
COLOUR	deep & vibrant red
NOSE	black cherries and spices
PALATE	generous and fleshy on the palate, the round, mouth-filling and velvety, dry tannin structure carries through to a firm, dry finish
FOOD	a perfect match with your favourite slow-cooked Italian dishes
CELLARING	to 2016
ALC/VOL	14.0%

WIDE PASTA WITH RABBIT SAUCE – PAPPARDELLE SULLA LEPRE

1 rabbit, about 1 kg, cut into 8 pieces

MARINADE

Red wine

2 tablespoons balsamic vinegar

3 long branches rosemary

2 medium red onions

1/2 rib celery

1 carrot

10 sprigs flat-leaf parsley

6 to 8 tablespoons olive oil

340 g lean ground beef

1/2 cup **Chrismont La Zona Sangiovese 2006**

2 tablespoons tomato paste

3 fresh tomatoes, or 7 canned Italian plum tomatoes

450 mL chicken broth

2 tablespoons chopped fresh basil

2 tablespoons chopped parsley

substantial gratings of nutmeg

salt and pepper

pappardelle or dried lasagne noodles

If you can actually find a wild hare, marinate it in water to cover with 1/2 cup wine vinegar, 2 onions and 3 long branches of rosemary for 8 to 10 hours to get rid of the strong gamy taste. Rinse under running water before you use it. Otherwise, 1 or 2 nights before you plan to cook, marinate a domestic rabbit in red wine to cover along with the balsamic vinegar and rosemary to approximate the wild taste of hare as closely as possible. Cover, and turn the rabbit 2 or 3 times to be sure it is marinating evenly.

Very finely chop the onions, celery, carrot and parsley sprigs. Warm 4 to 6 tablespoons of the oil and add the vegetables. Cook them slowly over low heat until the onion is pale golden, about 15 minutes. Remove the vegetables from the pan, add 1 to 2 tablespoons of olive oil and sauté the rabbit until golden, 15 to 20 minutes. Remove it, add the ground meat and brown it. Return the vegetables and rabbit to the pan, add the wine, and let it evaporate slowly and completely, about 15 minutes. Add the tomato paste and 1 250 mL broth; cook over low heat about 2 1/4 hours. Remove the rabbit meat from the bones and either grind it or chop fine. Return it to the sauce, add the rest of the broth, the basil, parsley, nutmeg and salt and pepper to taste. Cook over low heat another 45 minutes.

Serve the sauce over fresh, wide pappardelle or lasagne noodles.

Chrismont



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