



May 2025

Coastal Wines

Marina Alta Dry Muscat 2023 **\$18**
Special Reorder Price – \$15.30 (15% discount)
Alicante, Spain

Pale, bright straw, and crystalline color. This white wine from Alicante is aromatic and fruity with deep notes of fresh Moscatel with hints of Alsace. White flowers and fresh fruit. The nose is intense, fine, and elegant. The palate is full-bodied and very fruity with notes of aniseed and fennel. Muscat d’Alexandrie.

Terra Dives Riah Nero D’Avola 2022 **\$20**
Special Reorder Price – \$17 (15% discount)
Sicilia, Italy

The 2022 Terra Dives Riah Nero d’Avola presents a fruity bouquet with notes of cherries and spices. On the palate, it’s round, well-structured, and has a pleasant acidity. The wine is ruby red with violet hues, and is best paired with dishes featuring red meat and mature cheeses.

Wine Club Policy:

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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SALSA DI PARMIGIANO

Ingredients

1/2 pound Parmesan, not too dry
1/2 pound Asiago cheese, not too dry
2 teaspoons minced garlic
2 teaspoons dried oregano

1 teaspoon red pepper flakes
2 tablespoons chopped green onion
1 1/2 cups extra-virgin olive oil
1 teaspoon freshly ground black pepper

Cooking Instructions

1. Remove any rind from the cheeses and chop the cheeses into rough 1-inch chunks.
2. Place the cheese in a food processor with the garlic, oregano, and red pepper flakes and pulse until reduced to the size of fine pea gravel.
3. Stir in the green onion, olive oil and black pepper and pulse again.
4. Cover and let stand at room temperature for at least 4 hours before using.

***Pair with Terra Dives Riah Nero D'Avola 2022**