



November 2026

Italian Fall REDS

Avoglia Susumaniello 2024 **Puglia, Italy**

Highly aromatic and surprisingly fresh for a southern Italian red. It bursts with fragrant aromas of red and blueberries, wild raspberries, black cherries, and violets, underscored by subtle hints of pepper and sweet spice. On the palate, it is velvety, fruity, and well-balanced with bright acidity and smooth tannins.

Tombacco Biferno Rosso Riserva 2020 **Abruzzo, Italy (Terre di Chieti)**

Bold, velvety, and intensely full-bodied. The front palate is a wave of concentrated dark fruits. The Montepulciano lends a rounded, fleshier texture, while the Aglianico grounds the wine with firm, integrated wood tannins and a vibrant mineral acidity. It finishes with a lingering sweet spice. **Decant for 1 hour prior to enjoying.**

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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BAKED CHEESE W/ FIG & WALNUTS

Ingredients

1 wheel (approx. 8–10 oz) Provolone
Piccante or a firm Fontina)
3 tablespoons fig jam or fig marmalade
¼ cup walnuts, roughly chopped

1 teaspoon fresh thyme leaves
1 tablespoon extra-virgin olive oil
For serving: Artisan sea-salt crackers or
toasted slices of rustic crusty bread

Cooking Instructions

1. Set your oven to 400°F (200°C).
2. Trim any wax or heavy rind from the cheese wheel if present. Place the wheel flat into a small, oven-safe cast iron skillet or a ceramic baking dish just slightly larger than the cheese itself.
3. Spread the fig jam evenly over the top surface of the cheese. Scatter the chopped walnuts and fresh thyme leaves tightly over the jam, pressing lightly so they adhere.
4. Drizzle the olive oil lightly over the walnut crust. Bake for 10 to 12 minutes until the cheese is completely melted, gooey, and bubbling at the edges, and the walnuts are fragrant and toasted. *Optional: Flash under the broiler for 1 minute for a deeper golden crust.*
5. Place the hot skillet directly onto a heat-safe trivet. Serve immediately with crackers or crusty bread.

Pair with Avoglia Susumaniello 2024