



January 2026

Salento & Sardinia, Italy

**Cantina Castiadas 'Praidis' Vermentino
Sardinia DOC, Italy**

The bouquet is a symphony of aromas, predominantly white fleshed fruits like peach and green apple, enriched with notes of Mediterranean herbs and a floral touch, lending an elegant refinement to the aromatic profile. On the palate, the wine reveals a sparkling freshness, supported by a balanced acidity leading to a persistent and savory finish, typical of Vermentino.

**Borgo dei Trulli Primitivo 2023
Salento IGT, Italy**

Aromas of exotic spices, vanilla, coconut and dried fruits. Followed by rich blackcurrant, chocolate cake and exotic spice flavors. With fresh coffee on the finish! Masseria Borgo dei Trulli is named after the traditional Apulian dry stone huts with a conical roof. These are known as a "trullo" or "trulli" in the plural and featured in the brand logo.

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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MUSHROOM ARANCINI

W/ TRUFFLE AIOLI

Ingredients

1/4 cup olive oil
2 cups arborio rice
1/2 cup small diced yellow onion
3 cups chopped mixed mushroom
(shiitakes, maitake, or cremini)
6 cups of hot water
1 tbsp porcini mushroom powder
salt and ground white pepper to taste
1 cup grated Parmesan cheese

3 oz soft butter
2 cups shredded aged gouda cheese
3 whole eggs beaten
4 cups fine breadcrumbs
2 cups all purpose flour
6 cups of canola or peanut oil (for frying)
1/2 cups mayonnaise
1 glove of garlic minced
1 tbsp black truffle oil

Cooking Instructions

ARANCINIS

In a sauté pan add the olive oil to medium heat. Add the rice and sauté for about 5 minutes, stirring at all times. Add the onions and mushrooms, continue to cook for 8 – 10 minutes stirring continuously. Add the hot water and porcini powder, salt and pepper to taste. Mix well and let it come to a low simmer stirring once every couple minutes until almost all the liquid has been absorbed. Add the Parmesan cheese and butter, stir to combine well. Continue to cook for a couple of minutes until you get a creamy and thick risotto consistency.

Spread the risotto onto a flat sheet pan and allow to cool-off. Add the shredded Gouda and combine it well. Reserve until needed.

Make round balls of about 2 oz with the risotto. Dust the risotto balls first with flour, then with eggs, and last with breadcrumbs. Heat canola or peanut oil in a deep frying pan at 325 degrees. Fry 4 – 5 arancinis at a time for 3 – 4 minutes until golden brown. Repeat the process until you are done frying all the arancini, make sure to keep the oil in range of 300 to 325 degrees at all times. Place arancini on serving platter and top with truffle aioli.

AIOLI

Combine the mayonnaise, garlic, black truffle oil and optional chopped black truffles. Mix until well integrated and reserve until needed.

***Pair with Borgo dei Trulli Primitivo 2023**