



## SIDE DISHES

### Verza (Castello Banfi)

In the U.S., red cabbage is made in the bitter style preferred in beer-drinking germanic countries. In Italy, where wine calls for softer flavors, the emphasis is left to the cabbage's natural and sweet flavors.

1 head red cabbage  
1 medium onion  
2-3 tablespoons olive oil  
2-3 glasses red wine  
salt, pepper and peperoncino to taste

Finely chop the onion, and fry in olive oil until golden. Add the finely chopped cabbage, season with salt, pepper and peperoncino. Simmer for a few minutes, then add the wine gradually until the cabbage is tender.

### SALSA BALSAMICA ETRUSCA IN CUISINE

In the use of Balsamica in cooking two main rules should be considered: unprocessed, it is very "individualist" (it easily covers other condiments), whereas on cooked foods, tradition calls for Balsamica almost always last in the sequence of the ingredients foreseen in a recipe. Balsamica enhances the flavors of single ingredients and enriches the following dish which is superbly accompanied by Castello Banfi Brunello di Montalcino. Your own imagination will provide the rest!

### Pecorino Marinato (marinated sheep cheese)

7 oz (200 grams) Tuscan sheep cheese ("medium aging") without rind  
1/2 cup (100 grams) Castello Banfi "Extra-Virgine" olive oil  
2 Tbsp. Salsa Balsamica  
Freshly ground black pepper

Cut the cheese in slices of 1 in. (3 cm) length. Display on a serving dish. Sprinkle with oil, Salsa Balsamica and season with freshly ground black pepper. Let the cheese marinate for at least 1 hour. Toss cheese before serving. Suggested wine pairing: Castello Banfi Brunello di Montalcino Serves 4