

Zinfandel Cabernet

RELEASE DATE *November 2025*

oak: *medium* body: *full*
sweetness: *off dry* alcohol: *14%*
tasting notes: *A bold blend of black currant and dried fruit, lifted by silky vanilla. Ripe plum and a hint of mocha round out the lush, full-bodied finish.*

SERVINGS: 4
PREP TIME: 35 minutes
COOK TIME: 15 minutes

INGREDIENTS LIST

PICI PASTA:

- 2 cups all-purpose flour
- ½ cup warm water (add more as needed)
- 1 whole egg
- 1 tbsp olive oil
- Pinch of salt

SAUCE:

- 1 ¼ cups finely grated Pecorino Romano
- 2 tsp freshly ground black pepper
- Salt, to taste
- Reserved pasta water (about 1 cup)

STEP-BY-STEP INSTRUCTIONS

1. MAKE THE PICI DOUGH:

- In large bowl, combine flour and a pinch of salt. Add warm water and olive oil. Mix with fork, then knead by hand until smooth, elastic dough forms (about 8–10 minutes).
- Wrap dough in plastic wrap and let it rest at room temperature for 30 minutes.

2. SHAPE THE PICI:

- Cut off small pieces of dough and roll each into long, thick spaghetti-like strands (rustic and uneven is traditional!).
- Lightly flour strands and set aside on a floured surface.

3. COOK THE PASTA:

- Bring large pot of salted water to a boil. Cook pici for 4–5 minutes, or until al dente. Reserve at least 1 cup of starchy pasta water before draining.

4. MAKE THE SAUCE:

- In large skillet or saucepan over medium heat, toast black pepper for about 30 seconds to release its aroma.
- Add about ¾ cup pasta water and bring to a simmer.
- Reduce heat to low, add cooked pasta, and toss to coat.
- Gradually sprinkle in grated Pecorino, stirring constantly to melt and emulsify into a glossy, creamy sauce. Add more water as needed for silkiness.

5. SERVE:

- Plate immediately with extra Pecorino and a crack of black pepper on top.
- Best served with a bold glass of Italian Zinfandel Cabernet to elevate the cozy, peppery richness.



Pici Cacio e Pepe

MADE TO MINGLE WITH THE VELVETY NOTES OF AN ITALIAN ZINFANDEL CABERNET

A humble dish with soul, Pici Cacio e Pepe wraps you in warmth—made even more seductive by the bold embrace of Zinfandel Cabernet, where deep fruit and spice linger like a love note on the tongue.



CHEF & SOMMELIER'S TIP:

Before plating, add a splash of Zinfandel Cabernet to the pan when tossing the pasta—just a touch! It subtly echoes the glass and deepens the harmony between the cheese, pepper, and dark fruit notes.