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EVERYDAY PLEASURES OF WINE AND FOOD

SPECIAL CELEBRATE ITALY

**MOUTHWATERING,
FORK-TWIRLING**
FAVORITE RECIPES
FOR EVERY COURSE

PARTY GUIDE
FOUR EASY STEPS TO TOAST
THE TUSCAN HARVEST

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REDS TO
SAVOR**
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PINE NUTS, PAGE 10

SALUTE!

TOAST THE GRAPE HARVEST WITH
A BOUNTIFUL BASH FEATURING
ITALIAN WINE AND FOOD AND FUN.

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As rows of vines turn blazing colors, Italy celebrates the autumn vineyard harvest called *vendemmia*. Sometimes overshadowed by the country's world-renowned springtime Carnevale, fall celebrations can range from family feasts to street festivals filled with floats, fireworks, music, singing and dancing. It may be fall, but life is a carnival once again.

You, too, can fete the gathering of the grapes with a Tuscan vineyard harvest party. Invite friends to don their best Italian-inspired costumes, then fill your home with the good life: food, wine and friendship. Picking grapes may be hard work, but hosting a harvest party definitely isn't.

DECORATING

Take the party outdoors. Cover your patio table with a terra-cotta-brown tablecloth topped with scattered autumn leaves. Raid your pantry for Italian ingredients, grouping assorted jars and colorful cans together with bottles of vino, olive oil and balsamic vinegar as a casual centerpiece. Fill in with a few sunflowers; their burnished gold petals and sienna centers evoke the essence of the harvest-ready Tuscan countryside.

FOOD

Think small bites and nibbles, full of flavor. Prosciutto-wrapped chunks of melon, pear or fig. Crostini and breadsticks. Toasted Tuscan bread slices topped with olive tapenade. An antipasto platter filled with artichoke hearts, roasted red peppers, ripe tomatoes, basil, mozzarella balls, mortadella, salami and capicola. Fresh veggies accompanied by pesto. A tortellini salad. Chunks of Parmigiano-Reggiano served with an aged balsamic for dipping. No complicated recipes. Keeping



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FOOD
DECORATING

things simple lets you focus on enjoying the company of your friends. An even easier option is to order a Boar's Head Italian Virtuoso or Veggie Antipasti Platter from your neighborhood Publix Deli—a perfect fit for the evening's theme.

WINE

For an authentic Tuscan experience, serve wine in traditional short glass tumblers. Open the bottles you've set out so people will feel comfortable serving themselves. Since some Italian wines may be unfamiliar to your guests, put a place card beside each bottle that shows the name of the grape variety.

The wines recommended here hail from Tuscany. Chianti and Chianti Classico, Tuscany's most famous reds, are made from Sangiovese grapes and distinguished by aromas of violets, black cherries and a hint of spice. While most Tuscan vineyard owners still harvest by hand, few of them crush grapes beneath bare feet the way their ancestors did.

For a lovely red wine at a party-pleasing price, try Straccali Chianti, a blend of hand-picked Sangiovese, Canaiolo and Merlot grapes. For your second red, go with Banfi Centine Rosso. A Super Tuscan without the super price tag, this blend of Sangiovese, Cabernet Sauvignon and Merlot is full of fruit and spice notes that will pair beautifully with your food.

Although Tuscany produces mostly red wines, you'll also want to offer some whites like Villa Antinori Bianco Toscana. Produced by a family that's been making wine for more than 600 years, its blend of five white wine grapes—Trebiano, Malvasia, Chardonnay, Pinot Bianco and Pinot Grigio—makes it a crowd favorite. For New World grapes with a feel of the Old World, choose Banfi Fumaio Toscana. This friendly Chardonnay and Sauvignon Blanc blend will please white wine lovers with its soft fruit flavors and be a great complement to your harvest buffet.

GAMES

In Italy games are always part of the harvest celebration. You'll be surprised how much fun they can be, especially after a couple of glasses of wine. Divide into teams. Award points. And keep score, because prizes await.

Grape Stomp. Have plenty of towels handy because this one's as messy as it is fun. Fill a deep container with loose red grapes and invite participants to bare their legs to the shins and stomp away. The team that produces the most liquid grape juice is the winner. Helpful hint: Keep a hose handy to wash off the juice.

Barrel Roll. Choose a smooth surface like a driveway for this game. Each team receives an empty wine barrel and is charged with rolling it a certain distance, turning it around a corner and rolling it back to the next team member. Set this up as a relay, a timed event or an outright race. Hint: Barrels will roll best when they're upright, tilted slightly. Check in antiques stores, flea markets or online sites like eBay for affordably priced wine barrels.

Boccie. This traditional Italian lawn game is fun for all ages. Find a boccie ball set at the sporting goods store and play like an Italian.

For prizes, give wine accessories such as corkscrews, foil cutters and wine charms. And wine, of course! Award costume prizes, too, for categories like most authentic Italian costume, best wine-inspired costume and most original costume. At the end of the evening, send home goodie bags stuffed with Italian candy (try Ferrero chocolates from your neighborhood Publix). You won't want anyone to leave your celebration empty-handed.

Harvest is a great excuse to celebrate with a party. Keep the mood casual, the food simple and the wine flowing, and people will get in the spirit. With plenty of laughter, all of your harvest fun will become happy memories until next year's vintage. ■

Visit publix.com/entertaining to find out how your neighborhood Publix can help you become a relaxed, confident host.

CASA, DOLCE CASA

Everything sounds sweeter in Italian, even dessert. Turn your place into home, sweet home with Italian treats from your neighborhood Publix Bakery. Serve with espresso, cappuccino and biscotti for a great ending to the evening.

CASSATA TORTE. Three tiers of rum-flavored vanilla cake layered with cannoli cream and chocolate rum filling are surrounded by toasted almonds and topped with a chocolate-dipped cannoli.

MARSALA NUT TORTE. Maraschino cherries and Marsala wine come together in a chocolate-studded vanilla custard filling for this double-decker vanilla cake iced with whipped vanilla topping and garnished with cocoa and toasted almond slivers.

CANNOLI. These crisp pastry cylinders are piped full of a sweetened ricotta filling and enhanced with just the right amount of chocolate.



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