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# WINE ENTHUSIAST<sup>®</sup>

MAGAZINE

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NEW  
COCKTAIL  
AMERICANO  
**UP**  
PAGE 36

## NAPA VALLEY CABERNET

>>> CALIFORNIA'S HISTORIC REDS

PAGE 48

## BEYOND MALBEC

**14** GREAT  
WINES  
FROM  
ARGENTINA PAGE 42

**FRANCE**  
DISCOVER THE  
SOUTH AS  
NEVER  
BEFORE PAGE 55



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## BISTECCA ALLA FIORENTINA

This recipe is from the “Villa in Tuscany” chapter of our forthcoming book, *The Fire Island Cookbook*, in stores in April. It’s a collection of 14 original dinner-party menus, one for each weekend of the summer. This recipe is a simple, stylish favorite. We first encountered this classic Florentine dish when we rented a villa in Tuscany with friends and took turns cooking dinner. The villa had lemon trees, giant rosemary bushes and a large stone grill on the terrace, so the Bistecca was the natural choice when it was our night to cook. The dish in the cookbook is a part of a menu, including penne served with prosciutto and peas and shaved fennel salad, but this steak is so good that we eat it on its own. —M.D. & J.J.

### FOR THE BISTECCA

2 porterhouse steaks, 3–3½ pounds each\*  
Salt and ground black pepper  
¼ cup extra virgin olive oil  
Juice of 3 lemons  
8 small sprigs fresh rosemary, for garnish

### TO COOK THE BISTECCA

Preheat the grill to high (or glowing embers if using charcoal). Season both sides of the steaks with salt and pepper. Grill for 8–10 minutes on the first side, turn, and cook for another 8–10 minutes. Check for doneness: For medium rare, a meat thermometer inserted in the center reads 135°F. Transfer to a large wooden cutting board and let the meat rest for 10 minutes before slicing and serving. When the meat has rested, cut

both sides of the porterhouse—the filet and the sirloin—away from the bone, and then cut into ¼-inch-thick slices with a very sharp knife.

### TO SERVE

Place one portion of the steak on each plate (making sure each guest gets a fair share of sirloin and filet). Stir together the oil and lemon juice, and drizzle a small amount over each serving. Top each with a sprig of rosemary. Serves 8.

\*When shopping for porterhouse steaks, make sure you have a good balance of filet and sirloin. The sirloin will be the longer, larger portion on one side of the bone, and the filet is the shorter, rounder piece on the other side. Don’t be embarrassed to ask the butcher to show you a few steaks in order to choose the best ones possible.



### Wine Recommendation:

The rich flavors of cherry, raspberry, licorice and baking spices reign in Feudi di San Gregorio’s Taurasi. Taurasi wines, from Campania, Italy, are a great match for grilled steak. Or try a full-bodied Chianti like Carpineto’s Chianti Classico Riserva from Tuscany; it offers balanced, raspberry and vanilla flavors and rewards you with a velvety finish.

For another *Fire Island Cookbook* recipe, visit [winemag.com/islandcooking](http://winemag.com/islandcooking)