



The Wine and Cheese Cask

407 Washington Street • Somerville, Massachusetts 02143

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March 19, 2026 – April 17, 2026

Tutto Rosso

These Italian red grapes flourish predominately in their respective regions.

Agape

2023 Nerello Mascalese Sicilia 'Agape' (Valdibella)

Sale Price \$17.99 – \$183.50 case of twelve



Without a doubt Nerello Mascalese is Sicily's greatest red. The reds from Mount Etna rely on Nerello but growers around the island also produce delightful versions. Valdibella's 2023 is an earthy and spicy red with ripe, round fruit. Have this with an eggplant stew.

Grignolino

2024 Grignolino del Monferrato Casalese 'Poggeto' (La Casaccia)

Sale Price \$23.99 – \$244.70 case of twelve



Grignolino was once widely planted in the Langhe, where some Barolo producers still lovingly make small quantities. Over the centuries Nebbiolo took over, and Grignolino was mostly relegated to vineyards in Asti and Monferrato, where it persists as a local specialty. While researching Grignolino we found two writers who adored it and one that detested it. Those who adored it praised its light color, high acidity, floral aroma, and noteworthy tannins. The writer that detested it did so for many of the same reasons. We're obviously in the former camp, and love this gorgeous version from the Rava family. The grapes are grown in a well-exposed and well-ventilated organic vineyard, then lightly pressed to minimize tannins and preserve aromas. Served slightly chilled, this is an excellent red for fish and risotto.

Barbera Superiore

2023 Barbera d'Alba Superiore (Cantina del Pino)

Sale Price \$27.99 – \$285.50 case of twelve



The Barbera grapes for Cantina del Pino's Superiore are located in one of their Barbaresco vineyards. These old vines give more depth of flavor and require a year's time in barrel to be ready for release. This small production wine is one of our favorite Barberas

vintage after vintage. Great with sausages and polenta, or the featured red sauce lasagna.

Convento Barolo

2018 Barolo 'Convento'

(Luigi Oddero e Figli)

Sale Price \$44.99 – \$458.90 case of twelve



Astute readers may recognize the Oddero name of Piedmont wines that we often feature. Well, that is Giacomo. This is his brother, Luigi. As we have currently been buying the 2021 vintage of Barolo, we were happy to get our hands on a few cases of this 2018. 2018 was a cooler growing season, but this thankfully leads to an earlier drinking window. The tannins have softened, the wine has started to open, and it is showing some savory, spicy notes. Organic farming, spontaneous fermentation, aging in old oak... this is a great buy Barolo. Perfect for your weekend roast.

The Recipe for Chianti

2023 Chianti Classico (Brolio)

Sale Price \$24.99 – \$254.90 case of twelve



Dating back to 1141 the Castello di Brolio has factored into a lot of Tuscan history. As for wine history, it was Baron Bettino Ricasoli who ushered in the modern era of Chianti with his observations made

at Brolio in the 1870s. He devised a recipe of Sangiovese, Canaiolo, and Malvasia as the best way to soften the often harsh reds made in Tuscany. After several ownership changes in the 1970s and 80s, Francesco Ricasoli reclaimed Brolio and now makes stylish Chiantis. The 2023 pleased us immensely with its perfect balance of ripe cherry fruit, lush tannins, and its super smooth finish. Great with a Tuscan bean soup with kale and pecorino.

Fongoli You Crazy Bastard...

2023 Umbria Rosso 'Rossofongoli' (Fongoli)

Sale Price \$21.99 – \$224.30 case of twelve

...how are you? Google "Fusilli, you crazy bastard" and you'll know what we mean. In Umbria the Fongoli winery is a full-blown organic, biodynamic, sulfite-free operation. Their 2023 Rossofongoli, a blend of Sangiovese and Montepulciano, is a vibrant, light, chillable red with a crazy mix of ever-changing aromas, flavors, and textures. Great with lentils and artichokes.

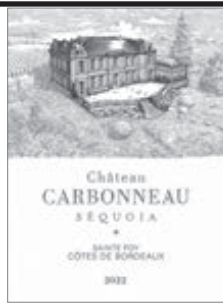


Côtes de Bordeaux

2022 Sainte-Foy Côtes de Bordeaux 'Séquoia' (Château Carbonneau)

Sale Price \$17.99 – \$183.50 case of twelve

The 2022 vintage in Bordeaux continues to deliver, even from the far-flung Sainte-Foy on Bordeaux's eastern edge. Château Carbonneau has had vineyards planted since the 19th century, but now a new generation has taken the lead and turned the focus towards sustainability. It seems they are deftly walking the fine line between appealing to Bordeaux's classic traditions and looking towards the future. This is their first certified organic vintage, and as of the 2023 release they are also certified biodynamic. The 2022 Séquoia is 62% Merlot, 25% Cabernet Franc, and 13% Cabernet Sauvignon. This is a deep and layered young Bordeaux, with velvety tannins that envelop the palate and lead to a long savory finish. Great with a beef stew.



Fleurie

2024 Fleurie 'Grand Pré' (Domaine de la Chapelle des Bois)

Sale Price \$23.99 – \$244.70 case of twelve



Here is an example of why Fleurie is sometimes referred to as the "Queen of Beaujolais." The charming 2024 from Domaine de la Chapelle des Bois is a light and lovely example of Gamay. Tart blue fruit is highlighted by a twinkle of smoky minerality from

the pink granite on which the lieux-dit of Grand Pré sits. Welcome the warmer weather with a wonderful bottle of beautiful Beaujolais. Don't forget to grab some charcuterie while you're here.

Viré-Clessé

2020 Viré-Clessé 'Cuvée E.J. Thevenet' (Domaine de la Bongran)

Sale Price \$54.99 – \$560.90 case of twelve

The Viré-Clessé AOC took form in the late nineties, when the French wine authorities merged two superior Mâcon-Villages into Viré-Clessé. The newly formed AOC was authorized only for totally dry whites. This excluded the Thevenet family's Domaine de la Bongran from the V-C appellation because they had for decades excelled in making Chardonnay with a touch of sweetness. They argued that it was the best expression of their terroir and backed up their claim with exquisite older vintages. After the extremely hot 2003 vintage, when everybody in Viré-Clessé made wines with residual sugar, the appellation altered their requirements to include their best producer. A few months ago, we featured the 2022 Domaine de Roally, another Thevenet property. Here we have Thevenet's bigger and bolder 2020. The 2020 E.J. took a few years to ferment and its heroically ripe grapes still left some exquisitely sweet flavor. This deep, complex white will be fabulous with rich shellfish like lobster and crab.



Alvarinho

2024 Monção e Melgaço Alvarinho (Soalheiro)

Sale Price \$19.99 – \$203.90 case of twelve

Portuguese culture is having a big breakout this century. Tourism has exploded in Lisbon and Porto, and new higher end restaurants and wine are showing up here. The raw materials have always been there, but now they have been refined to a high degree. Alvarinho is a case in point. Long planted in the Vinho Verde subzone of Monção e Melgaço, it now delivers a superbly crisp and mineral dry white. Soalheiro was the first and still is the finest example of Alvarinho from northern Portugal. This is a fantastic wine for fish.



Montenidoli

2023 Vernaccia di San Gimignano 'Fiore' (Montenidoli)

Sale Price \$29.99 – \$305.90 case of twelve



Back in 2015 Gambero Rosso reported that Montenidoli was "a sensational San Gimignano estate but also a benchmark for the whole of Italy, thanks to its history, style, and deep-rooted radical convictions which rise far above standardization." Today octogenarian Elisabetta Fagioli is still radical. Her Vernaccias are unsurpassed versions of this grape. This 2023 Fiore is a richly flavored and beautifully balanced white with spiced fruit flavors and an almond finish. This is gorgeous with swordfish, or with our featured white lasagna.

Marsannay

2023 Marsannay 'Le Clos de Jeu' (Domaine Collotte)

Sale Price \$49.99 – \$509.90 case of twelve

The rise of Marsannay from table wine producer for the city of Dijon to full appellation status is a curious one. Initially its vineyards were almost entirely Gamay, then Pinot Noir moved in and an entrepreneurial winemaker "invented" Marsannay Rosé. This was a major success, but the good growers of the village lobbied for status for their increasingly fine red wines. After all, Marsannay is just north of Gevrey-Chambertin. Their initial hope was to be included as a Côtes de Nuits Villages, but they were continually denied. Then out of the blue in 1997 Marsannay was awarded full appellation status for white, rosé, and red. Growers rejoiced and worked quickly to justify their inclusion. Instead of producing a mini Gevrey, good producers saw the need for affordable wine that could be enjoyed young. Domaine Collotte's wines are cool expressions of pure Pinot Noir with earthy aromas, ample fruit, light tannins, and gorgeous finishes. The 2023 Le Clos de Jeu is a beauty.



Minervois

2024 Minervois 'Bastide' (Château Coupe-Roses)

Sale Price \$17.99 – \$183.50 case of twelve

The best vineyards of Minervois lie on Languedoc's upper plateau of limestone called Les Causses. This is where Carignan thrives, absorbing the minerals from the soil and herbal flavors from the surrounding garrigue. Coupe-Roses has recently been turned over to a new generation and they now make certified organic and biodynamic wines. The 2024 Bastide is a fresh, lively red with charming fruit to go along with its herbal flavors. Serve this with a chill with spicy chicken thighs, rice, and beans.



Pinot Weiss Bianco Burgunder

2024 Alto Adige Pinot Bianco

(J. Hofstätter)

Sale Price \$17.99 – \$183.50 case of twelve

By now you must know that we have greater appreciation for Pinot Bianco than for Pinot

Grigio from Northern Italy. While fine examples of Pinot Grigio are produced (J. Hofstätter's being one) in Alto Adige, it is essentially a cash crop, while Pinot Bianco is a passion. This month we have the lovely 2024 Bianco from J. Hofstätter. This versatile white has crunchy orchard fruits, good weight, and a crisp dry finish. Great paired with a seafood risotto.

Specialty Foods

Lasagna: The Language of Love

Growing up, lasagna was an important dish in my family. It was comforting, relatively easy (and cheap) to make and we always got a couple of good meals out of it. Lasagna also keeps well, so it was something my mom could make in advance for a busy work night, or pack up and bring with us to my grandmother's house. It holds a somewhat unique place in popular culture as a complete and comforting meal that can be brought to someone experiencing hardship, where it communicates so much about how we feel and our values. It's also delicious! This month we want to share two recipes for this iconic dish using some of our recommended ingredients. You will, however, need to bring your own emotional pedestal on which to place it.

"To pre-boil the noodles or not?"

I always boil the noodles for about 8 minutes in salted water and then leave them in the water while assembling the dish. Unlike cheaper American pasta, high-quality Italian durum wheat pasta can be cooked for a long time before turning to mush. You want fully cooked noodles in your lasagna to release starch and bind the sauce together without absorbing all the moisture and drying out.

The Classic

- 1 lb Rummo lasagna noodles
- 2 cloves fresh garlic (diced)
- 2 Tbsp olive oil, plus more for drizzling
- 20 or 28 oz can of whole peeled tomatoes
- 8 oz jar Accardi Grilled Zucchini (drained)
- 1/2 cup water
- 15 oz ricotta
- 8 oz Parmigiano Reggiano (grated)
- 12 oz Maplebrook Scamorza (grated)

Preheat oven to 350°F and prepare your lasagna noodles. At the same time, sauté garlic in olive oil in a medium saucepan over low heat. Cook about 2-4 minutes, until soft but not browned. Add the whole tomatoes, zucchini, and water. Bring to a simmer and chop the tomatoes and zucchini roughly with a wooden spoon.

Add salt and pepper to taste and simmer for 7-10 minutes. We want the tomato to stay bright and fresh!

In a greased 9x13 inch glass baking dish, add a layer of pasta and then some sauce, a third of the ricotta, and some of the shredded parmigiano and scamorza.

Repeat layering, saving a little extra sauce and shredded cheeses for the top, and drizzle with a little olive oil.

Cover with foil and bake for 30 minutes, then remove foil and bake for an additional 15 minutes. Remove from the oven, and let rest for at least 30 minutes before serving.

White Lasagna

- 1 lb Rummo lasagna noodles
- 2 Tbsp unsalted butter
- 1.5 oz anchovy filet
- 2 cloves fresh garlic (diced)
- 1 tsp dried Italian seasoning
- 1/2 tsp red chili flakes
- 1/2 cup white wine
- 1 pint heavy cream
- 12 oz Maplebrook Scamorza (grated)
- 8 oz Pecorino Romano (grated)
- 8 oz Narragansett fresh mozzarella (sliced)
- 8 oz Prosciutto Italiano



Preheat oven to 350°F and prepare your lasagna noodles. • In a small sauce pan over medium heat, melt butter and add anchovy filets. Sauté the anchovies until caramelized, about 3-5 minutes. They will disintegrate, and the aroma will change from fishy to sweet. It will turn rather dark and the butter will brown but that's normal. • Add the garlic, herbs, chili flakes, and a crack of black pepper but NO SALT. Except for seasoning your pasta water, there is no added salt in this dish. • Continue to cook for 2-3 minutes before deglazing with white wine. Let this simmer for a few minutes before adding your cream. • Bring the sauce to a simmer while gently stirring, then cover and remove from heat. • Build your lasagna as you would expect—layering noodles, sauce, cheese, prosciutto—saving some shredded cheese and sliced mozzarella for the top. I prefer a slightly smaller pan for this one, 8x11 inch. This allows for a more rustic “over-stuffed” aesthetic while also allowing the top layer to crisp up a little bit more. • Bake uncovered at 350°F for 45 minutes. Let rest for at least 30 minutes before serving.

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Wines of the Month – March 19, 2026 through April 17, 2026

2024 Chianti (Piccini)

Sale Price \$9.99 – \$107.89 case of twelve

Piccini's fresh, lively, and dry 2024 Chianti is a good match for midweek meatballs and all kinds of pasta dishes.

2024 Coteaux du Pont du Gard Blanc (Sol & Rive)

Sale Price \$8.99 – \$97.09 case of twelve

Grenache Blanc and Colombard comprise this snappy dry white from Southern France. Great with a garlicky scampi.

2025 Vin de France Rosé (Le Poussin Rose)

Sale Price \$9.99 – \$107.89 case of twelve

Our most popular rosé is back. The 2025 Poussin Rose is a crisp, versatile, and dry pink wine that will match well with salads and charcuterie.

2023 Côtes du Rhône 'Grande Réserve' (Château Beauchêne)

Sale Price \$11.99 – \$129.50 case of twelve

This deep, flavorful Rhône blend will be perfect with a beef stew studded with olives and garlic.

