

# Fabulous Food

## A Toast To The Flavors Of Tuscany

(NAPSA)—In Italy, the kitchen is the center of the home, and cooking is not just about satisfying a hunger—it's about celebrating culture, flavors and life. Enjoying good wine with food is also an essential part of everyday Italian life, especially in Tuscany, the home of Chianti.

Although long associated with red table wine in a straw-covered bottle, many Chiantis available today—such as those from Marchesi de' Frescobaldi, one of Tuscany's oldest wine producers—are high-quality, barrel-aged wines.

For 750 years, the Frescobaldi family has been making Chianti, which is made primarily from Sangiovese grapes. This is a versatile wine that can be paired with a variety of meat and pasta dishes. Many think it's difficult to go wrong when pairing Chianti with a classic Tuscan-style, tomato-based pasta.

Tuscan fare is often simple, with a focus on fresh, quality ingredients. Italian chef Donatella Zampoli shares the following recipe.

More recipes and Italian wine-pairing tips, plus information about Tuscany, can be found at [www.tuscanytonight.com](http://www.tuscanytonight.com).

### Spaghetti all'Amatriciana

#### Ingredients:

- About 1½ pounds of spaghetti
- 3-4 cloves garlic, chopped
- 1 large yellow onion, finely chopped
- Olive oil
- Pancetta (bacon), cut into cubes
- 2 cups canned imported Italian tomatoes (chopped or puree)
- Salt
- Pepper
- Sugar



It's difficult to go wrong when pairing a classic Tuscan-style, tomato-based pasta with a barrel-aged Chianti.

**Pecorino Romano cheese**  
**Red wine, such as**  
**Nipozzano Riserva or**  
**Rèmole Toscana**

#### Directions:

**Saute the onion and garlic in the olive oil until golden. Add the pancetta and saute until browned. Pour in ½ cup of red wine and let reduce completely. Stir in the tomato puree and the salt and pepper to taste. Add a pinch of sugar to neutralize the acid from the tomatoes. Continue to cook until sauce thickens.**

**Meanwhile, heat the water for the pasta. When it begins to boil, add salt and then the spaghetti. Follow the cooking time indicated on the package, stirring it every once in a while so that it does not stick. Drain the pasta and mix it with the sauce. Serve with grated Pecorino Romano.**