



**SMOKED SALMON & ASPARAGUS RISOTTO  
PAIRED WITH  
2018 SANGIOVESE, ALICE VINEYARDS  
SONOMA VALLEY**

**INGREDIENTS**

2-3 tbsp extra-virgin olive oil  
2 shallots, finely chopped  
1-1/2 cup Arborio rice  
3 cups chicken broth  
3 cups water  
1/2 cup dry white wine or vermouth  
1/2 cup grated fresh Parmesan cheese  
5.3 oz smoked salmon, chopped,  
(plus more to garnish)  
8.8 oz asparagus, cut into 1-1/2" pieces

***Dare to Pair!***

*Given that this vintage is expressive of bright cherry and savory notes, with medium acidity and tannin, risotto is a classic dish for this stunning Brunello-style Sangiovese. The creaminess of this dish will further gently soften the acidity while the salty and slightly smoky flavors of the fish will contrast the tannin in the wine.*

**INSTRUCTIONS**

In a medium saucepan, warm the chicken broth and water over medium heat.

Heat the olive oil in a large skillet or sauté pan set over medium heat; add the shallots and cook to soften, about 1 minute. Add the rice, stir to coat with oil and toast slightly, about 2 minutes. When the rice has taken on a pale, golden color, add about 1/2 cup of broth to the rice and stir constantly until the broth is absorbed. Continue adding broth, about 1/2 cup at a time, stirring continuously until the liquid is completely absorbed between each addition. Repeat until the rice is soft and creamy, which will take about 45 minutes.

Once the rice is cooked to your liking, stir in asparagus, add white wine or vermouth and cook, stirring constantly, until the asparagus is cooked to your liking.

Stir in parmesan and smoked salmon; season with salt and pepper to taste and serve without delay.

Garnish with more smoked salmon, asparagus tips and grated parmesan cheese, if desired.