



**SOUR CHERRY, BACON & TUSCAN KALE PIZZA
PAIRED WITH
2018 SANGIOVESE, SANTO GIORDANO VINEYARDS
SONOMA VALLEY**

INGREDIENTS

- 2 oil-packed anchovy fillets, drained, finely chopped
- 2 garlic cloves, finely grated
- ¾ cup whole milk ricotta
- 1¾ teaspoons kosher salt
- ¼ teaspoon freshly ground black pepper
- 2½ ounces crumbled Parmesan, divided (about ½ cup)
- All-purpose flour (for dusting)
- 1 pound, 6 ounces pizza dough, halved, room temp
- ½ pound thick-cut bacon, cut into ¾-inch pieces
- 3 cups (torn-up) Tuscan kale leaves, divided (from 1 bunch)
- 1 cup fresh pitted sour cherries or frozen sour cherries, thawed, drained (about 7 ounces)
- ¼ cup pickled jalapeños, drained, divided
- 8 ounces grated low-moisture mozzarella (about 2 packed cups), divided

INSTRUCTIONS

Place a rack in upper third of oven; preheat to 500°. Mix anchovies, garlic, ricotta, salt, pepper, and half of Parmesan in a small bowl.

Cook bacon in a 12" cast-iron skillet over medium-high heat, stirring occasionally, until fat is rendered, and bacon is golden brown and crispy, 7–9 minutes. Transfer to a paper towel-lined plate.

While bacon is cooking, use lightly floured hands on a lightly floured surface to stretch 1 piece of dough to an 11" round.

Drain all but a couple teaspoons of pan drippings into a small bowl. Heat pan over medium-high until fat begins to smoke, about 1 minute. Remove from heat, then carefully set dough snugly in hot pan; it's okay if some overlaps. Dollop half of anchovy mixture over dough and smear to cover. Top with half of chard, half of cherries, half of jalapeños, and half of bacon. Sprinkle half of mozzarella and 2 Tbsp. Parmesan over.

Bake pizza until crust is golden brown and cheese is browned in spots, 10–12 minutes.

Transfer pizza to a cutting board and lightly brush edges with some reserved bacon fat.

Heat 2 tsp. reserved bacon fat in pan over medium-high until it begins to smoke, about 3 minutes. Make a second pizza with remaining dough and toppings.

Dare to Pair!

This new Chianti-style Sangiovese's bright acidity sings with the sour cherries in this dish as well as reflects a classic characteristic of tart cherry in the varietal itself. Traditional salty anchovies along with ricotta and parmesan cheese bring an earthiness forth from the wine, while the soft tannic backbone is nodded to through the strips of kale and protein via the bacon on this mouthwatering pizza.