



LIA'S RAGU

INGREDIENTS

- 3 stalks celery
- 2 large carrots - peeled
- 1 red onion
- 3 garlic cloves
- 1 lb ground sirloin
- 1 lb ground pork
- 1 lb veal
- 3 tbsp. Italian olive oil
- 3 cans of San Marzano tomatoes (Mutti polpa)

DIRECTIONS

1. Finely and evenly chop the celery, carrots and onion. Mince the garlic cloves. Place a large saucepan over medium heat and add the olive oil. Once the oil is hot, add the vegetables and sauté until softened. Add the garlic last, and sauté until fragrant - around 1 minute.
2. Turn the heat to low and add the meat. Make sure that as you add the meat you break it up into small pieces with your hands, we do not want this to be a chunky meat sauce. Take your time with this step.
3. Once all the meat is in the saucepan turn the heat up to medium and cook until browned. While the meat is browning, open the cans of tomatoes and add a pinch of salt to each can.
4. Once the meat is browned, pour the tomatoes into the saucepan and stir so everything is fully incorporated. Turn the heat to low and simmer for 3-4 hours, stirring occasionally.

DONNA LAURA ALTEO CHIANTI RISERVA DOCG

CASTELNUOVO BERARDENGA, TUSCANY, ITALY



- Alteo begins with hand-selected Sangiovese grapes from Donna Laura's vineyards in Castelnuovo Berardenga, which are gently destemmed and transferred directly into steel vats without crushing.
- The wine undergoes a temperature-controlled fermentation, with the must in contact with the skins for about 20 days. During this time, frequent pump-overs and délestage are performed to ensure maximum extraction.
- Matured for one year in 25HL barrels, followed by 6 months in stainless steel and another 6 months in bottle, Alteo achieves a beautifully balanced structure and depth.
- The name Alteo is a tribute to Lia Tolaini-Banville's sons, Alessandro and Matteo, while the label features a detail of Bacchus from Rik Olsen's Bramosia painting, connecting the wine to art, tradition, and family legacy.



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