

## Regional dishes go with regional wine

Chef Nick Strawhecker of Omaha's Dante Pizzeria keeps his wine selection region-appropriate for his meals. He's paired crispy-skin branzino (with cippolini, pancetta, littleneck clams, and tomato brodo) with Tenuta della Seta Vino Nobile di Montepulciano Rovisci, a Sangiovese-based wine. Says Strawhecker, "The smokiness and fattiness from the La Quercia pancetta that we use pairs extremely well with this Montepulciano. And tomato cuts it well, too. Branzino is a versatile fish and holds up to the big flavors of this dish and the wine."



# Egads! Red Wine with Fish

RETHINKING THE  
TERRIBLE TWOSOME

tannic reds."

### Everything goes with pinot noir

When in doubt, pair lighter pinot noir styles —try Anderson Valley, Carneros, or Oregon — with, well, anything from the sea. The more fruit-forward the wine, the better it tends to work with lighter fish preparations. Pinot is already a long-established natural mate with salmon, but I haven't found a sea creature short of raw oysters with which it clashes. Check out St. Innocent's Willamette Valley Pinot Noir, tart and fruity yet light as a feather.

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In the end, there's only one way to determine whether you share Nick's opinion, and that of course is to sample this Vino Nobile — or any, for that matter — with his tomato-based stew.

### Crispy-Skin Branzino with Cippolini, Pancetta, Littleneck Clams and Tomato Brodo

*Courtesy of Nick Strawhecker, chef and*