

ECO TERRENO

WINES & VINEYARDS



White Wine & Parsley Pasta

Light, fresh, and bursting with flavor - it's spring on a plate.



Serves 4



20 minutes

INGREDIENTS

4 tablespoons unsalted butter
8 anchovy fillets
¼ teaspoon crushed red pepper, plus
more as needed
12 ounces long noodles, like spaghetti
1 (750 mL) bottle Eco Terreno
Sauvignon Blanc
Salt
½ cup finely chopped parsley leaves

DIRECTIONS

In a large deep skillet or Dutch oven, melt the butter and anchovies over medium-high, smashing the anchovies until dissolved. When the butter is foaming, stir in the crushed red pepper. Add the pasta, Eco Terreno Sauvignon Blanc and 2 cups of water. Season with a big pinch of salt. Once boiling, cook, tossing often with tongs, until the spaghetti is tender, 8 to 12 minutes. If the pasta is looking dry, add ¼ cup more water. The sauce will continue to thicken as it sits, so it is better for it to be soupy than dry. Stir in the parsley and season to taste with salt and crushed red pepper.

WINE PAIRING SUGGESTION

Sansara Sauvignon Blanc - a beautiful pairing with the wine's ripe apricot and white nectarine notes adding a soft, stone-fruit richness that complements the silky sauce of the pasta dish. The subtle lime zest brings brightness and acidity that lifts the dish and balances the parsley's fresh, green character.