

ESTATE WINERY
RIVERVIEW
Cellars

Tasting Notes
and Pairing Suggestions



2018 Rosso (Cabernet – Merlot)

Rosso simply means “Red” in Italian but that’s where its simplicity ends. Expertly combining Cabernet Sauvignon, Cabernet Franc and Merlot grapes, this wine comes with a balanced palate of deep stewed berries, plum and red currant flavours.

**Suggested Pairing: Eggplant
Parmigiana**

Ingredients

- 3 eggplant, peeled and thinly sliced
- 2 eggs, beaten
- 4 cups Italian seasoned bread crumbs
- 6 cups spaghetti sauce, divided
- 1 (16 ounce) package mozzarella cheese, shredded and divided
- 1/2 cup grated Parmesan cheese, divided
- 1/2 teaspoon dried basil



Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Dip eggplant slices in egg, then in bread crumbs. Place in a single layer on a baking sheet. Bake in preheated oven for 5 minutes on each side.
3. In a 9x13 inch baking dish spread spaghetti sauce to cover the bottom. Place a layer of eggplant slices in the sauce. Sprinkle with mozzarella and Parmesan cheeses. Repeat with remaining ingredients, ending with the cheeses. Sprinkle basil on top.
4. Bake in preheated oven for 35 minutes, or until golden brown.