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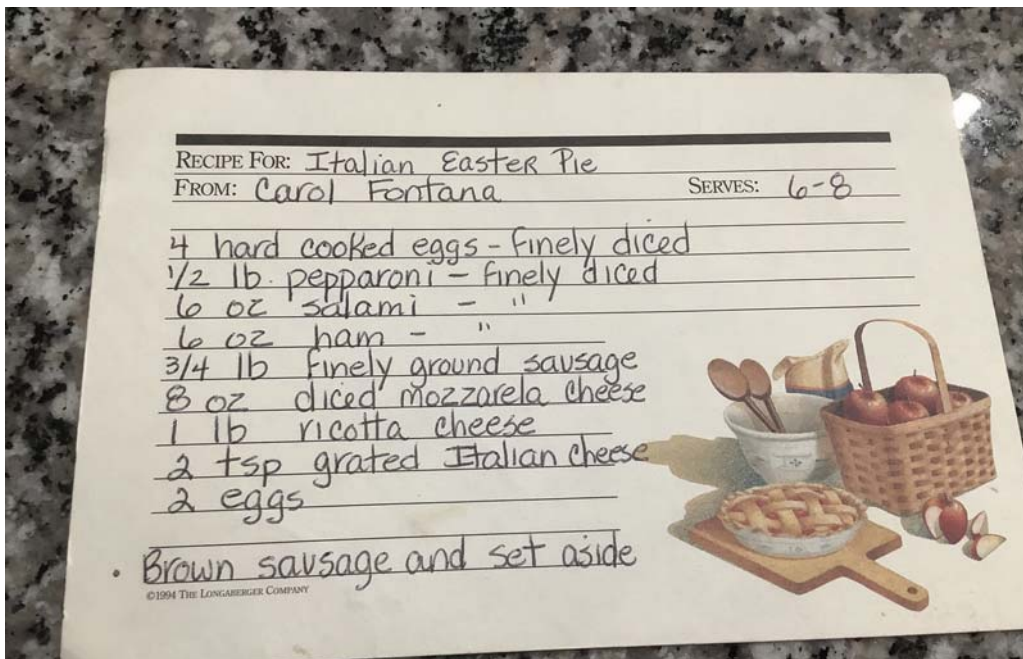
ITALIAN AMERICAN CLUB of JACKSONVILLE



Our Mission Statement – *The Italian American Club is dedicated to supporting American traditions in our community while maintaining our Italian heritage.*

Easter Pie Recipe

From MaryAnn Wetzel



- combine ricotta and grated cheese, mozzarella
- add raw eggs, one at a time, beating after each
- add cooked eggs, sausage, ham, pepperoni, salami
- mix well
- line pie pan w/ pastry crust; prick bottom w/ fork, flour
- pour mixture into pie crust
- cover w/ top crust; fix edges, slit top
- sprinkle top w/ water
- bake in preheated 450° oven for 15 minutes
- lower heat to 325° for 45 minutes
- brush top w/ beaten egg for last few minutes before removing from oven

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THE 13 BEST WINE REGIONS IN ITALY TO VISIT

Source: [The 13 Best Wine Regions In Italy to Visit | Italy4Real](#)
[Puglia | Wine Region Guide \(vivino.com\)](#)



When many people think of Italy they think of the food; heaped bowls of pasta, great slices of pizza and deliciously light scoops of gelato. But the country is also famous for the thousands of vineyards found in many of its regions which produce hundreds of famous varieties of wine, from the bold Chianti Classico the unique sparkling Franciacorta.

One of the most popular ways to explore Italy is with a tour of its vineyards and wineries, giving you the chance to experience the signature flavors of the country as well as its incredible landscapes and scenery. But with such a huge range of top wine regions, choosing exactly which area to visit can seem like an impossible task.

Luckily, we've put our expert knowledge of Italy to good use and put together a guide of the best wine regions to visit across the country. From well-known provinces to hidden gems, here are our top picks of some of the finest Italian wine regions.

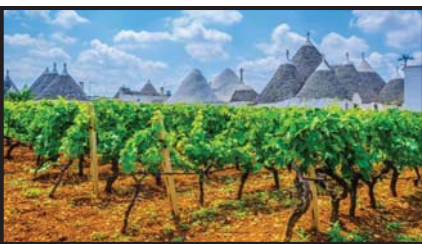


Sicily has the most vineyards of any other region in Italy, so it's no surprise that it's one of the best places to visit for wine. The island enjoys a Mediterranean climate along with incredibly fertile soil that is perfect for growing grapes, and is known for producing some of the best wine in the whole country.

The origins of winemaking in Sicily are ancient, and the same techniques have been passed down through generations and are still used across the island's wineries to produce classic varieties such as the 'Marsala' which is a sweet, fortified wine frequently used in cooking. If you're visiting

Sicily's vineyards, the rich red Nero d'Avola comes highly recommended, as do several dry white wines produced from grapes that are grown in Mount Etna's rich, volcanic soil.

For an unforgettable experience of Sicily's viticulture, our '8-Day Wines and Foods of Sicily' tour takes you around this beautiful island with plenty of excursions to famous vineyards for tasting experiences that are perfectly paired with local cuisine.



Known as the boot of Italy, Apulia is famously known for being a key region for the country's olive supply, it has formed a reputation for producing spectacular red wines. The success of these red wines stems largely from the Mediterranean climate, as well as the iron-rich soils of the region. Puglia produces rich and concentrated red wines. The two grape varieties that truly put Puglia on the map as a wine region, is Salice Salentino and Primitivo.

Salice Salento is a region in Puglia, which uses the Negroamaro grape to produce ripe red wines. These wines often display fresh fruit aromas like blackberries and plums but also has a spicy note to it with aromas of cinnamon and allspice.

Primitivo, also commonly known in Zinfandel, produces full-bodied reds with very distinct leather aromas. These wines are renowned for its fruit-driven, high alcohol and full-bodied traits.

Montepulciano is another grape that Puglia has done managed to grow successfully. Although this isn't grown in large amounts in Puglia, it is a world-renowned variety that has gained a lot of attention.

Veneto is one of the largest wine regions in Italy, responsible for producing a diverse variety of flavours and styles of this popular drink. The size of this region means that the weather varies across its different areas, and it is thanks to these microclimates that Veneto is known for producing such a range of world-class wines.

Valpolicella in Veneto is home to the unique, rich and complex Amarone red wine that gives this part of the country its reputation as one of the best Italian wine regions. The famous Soave wine area is also found in Veneto, which produces one of Italy's most popular white wines made from Garganega grapes.



When it comes to Italian wine, the [Piedmont region](#) has an exceptional reputation for producing the best wine in Italy. Found at the foot of the Italian Alps, this region has a unique climate characterised by the fog that fills the valleys and mountains and produces the perfect growing conditions for the famous Nebbiolo grapes.

Piedmont is the best wine region in northern Italy for red wine fans, as it is home to both the velvety Barolo and Barbaresco varieties. Barolo in particular is known as 'the King of Wines' and goes perfectly with the traditional [flavors of this region](#) such as truffles and braised meat.

If you're a fan of fine Italian flavours then you may already be acquainted with the [Emilia-Romagna](#) region of the country, located in the north beside the Apennine mountains. The wonderful climate and fertile soil found here are not only good for growing exceptional food; they're also the reason why this destination is known as one of the best wine regions in Italy, producing varieties that pair with every local ingredient.

Over 55,000 hectares of vineyards can be found in Emilia-Romagna, with winemaking in this region being traced back to the ancient Etruscans. The most notable wine from this region is the fruity, sparkling red wine known as Lambrusco, but there are plenty of other noteworthy varieties to enjoy alongside some of the dishes that Emilia-Romagna is best known for.



[Tuscany](#) is a region that is famed for having some of the best vineyards in Italy, found in the picturesque countryside that is dotted with Renaissance towns and villages. Viticulture has been around in this region since the 8th century B.C, making it one of the oldest Italian wine countries that is always a popular choice for visitors who want to tour vineyards and wineries during their holiday.

Sangiovese grapes are grown in Tuscany, producing the famous Chianti red wine. This distinctive variety is one of the most popular wines in Italy and is shipped all over the world to be enjoyed by connoisseurs of the drink.

One of our outstanding wine tour options is the '[8 Day Tuscany for Wine Lovers](#)' experience, which takes you around some of the top Italian wineries for exclusive wine-tasting sessions and vineyard tours. We also offer a '[Wine & Food Tour of Tuscany from Rome](#)' which combines classic sightseeing trips with delicious dining experiences and plenty of local wine tasting.

[Umbria](#) is a small region in the centre of Italy known as the country's 'green heart' because of its lush landscape and rolling hills that are covered with vineyard terraces. Found between Marche, Lazio, and Tuscany, this is a lesser-known wine region that is one of Italy's best-kept secrets and is an excellent option for wine-lovers who want to visit a region that has not yet been overtaken by tourism.

The most famous wine produced in Umbria is the sweet, white 'Orvieto' that has been enjoyed by locals and global experts for over 2000 years. Montefalco Rosso and Montefalco Sagrantino are two of the region's best red wines and can be perfectly enjoyed either on their own or with traditional local cuisine.

[Sardinia](#) has long been a popular Italian holiday destination because of its [beaches](#), but it is also one of the best parts of the country to visit for wine tasting. The Mediterranean climate of the island produces a wonderful array of wines that are most similar to Spanish varieties, with both signature reds and whites coming from the region's vineyards.

Since ancient times, it has been a tradition in Sardinia for almost everyone to make their own wine from home-grown grapes, so expect to find many small vineyards in unexpected places as well as surrounding larger wineries. Notable varieties from this area include the signature red Cannonau, made from classic Grenache grapes, and the popular white Vermentino wine which is known for having an acidic edge reminiscent of the sea itself.



The Prosecco region of Italy is actually found within the Veneto area close to Venice and Verona, but is a notable location in itself because of the signature sparkling wine that is produced here. To be classed as 'Prosecco', at least 85% of the drink must be made using the Glera grape that is grown in this region, and several others in other parts of the country.

Despite the popularity of prosecco across the world, this Italian wine region is not visited that frequently by those on vineyard or tasting tours. Not only is this an incredibly beautiful part of Italy, but it is also home to some of the finest producers of prosecco that will totally redefine your experiences of the drink.

Trentino-Alto Adige is the northernmost wine region in Italy, found on the country's border with Austria. Made up of two provinces - Trentino and Alto Adige - the geography of this area is mountainous and the climate is surprisingly warm, leading to the growth of grapes that produce rich and ripe tasting wines.

A notable feature of the Trentino-Alto Adige region is that it is the only part of Italy whose planted areas have increased in the last 25 years. The increase in demand is shown in the region's production of many traditional wines such as Sauvignon Blanc, Pinot Noir and Pinot Bianco, although several unique varieties such as the Vino Santo come from the Valle dei Laghi in Trentino.

The northern region of **Lombardy** is a landlocked part of Italy surrounded by other famous wine-producing provinces, and is yet another example of an area blessed with a range of microclimates perfect for growing a variety of grapes.



Some of the best sparkling wine in Italy comes from Lombardy, the most notable variety being Franciacorta which is often thought of as an Italian take on Champagne. If you're visiting Lombardy then this is the number one wine you must try at least once, as the variety is very hard to find outside of Italy and so best enjoyed directly in its home region.

Lazio is perhaps best known for being the region that is home to Italy's capital city of Rome, but is also a notable wine country that has received great acclaim for its white wines in particular. Vineyards are plentiful in this area because of the acidic, volcanic soil that is particularly suited for producing huge crops of white grapes, along with the cool climate provided by the proximity of the Tyrrhenian Sea.

Although Lazio is not as well-known for its wine as other parts of Italy, it is still an excellent destination for tastings and vineyard tours. Notable varieties from this region include 'Frascati' and the memorably named 'Est! Est!! Est!!! Di Montefiascone DOC' which gets its title from a 12th-century legend about a delicious type of wine from Montefiascone.

Another of Italy's oldest wine regions is **Campania**, found on the 'shin' of the country's boot and responsible for about 3% of all Italian wine. Vineyards are plentiful here because of the area's long hot summers, mild winters and the pleasant coastal breeze which provides a climate particularly suited to white grape varieties.

Many of the vines found in Campania are only grown in a handful of other places on earth, making it an incredibly valuable Italian wine region. One of these varieties is Aglianico, used in Taurasi and Aglianico del Taburno wine and said to have been introduced to the area by the ancient Greeks.

**Welcome
New Members!**



Mary Clausi

News!



We will now be selling 50/50 raffle at the door and throughout the general meeting rather than going around to each table.

We're looking for a few volunteers to help sell tickets each month.

Send an email to rsvp@iacofjacksonville.com if you are interested in helping. You will need to be at the club and ready to sell by 12:30 PM on General Meeting days. Thanks in advance for volunteering!



Terri Fitzgerald

Renee DiIorio

SPAGHETTI TO GO!

Friday, April 28th, 2023

Starts at 5PM and serving until the food runs out.

Stop by the Italian American Club on your way home from work, or wherever you're coming from and grab some dinner for the family! Pasta, 2 meatballs and bread!

Support YOUR Club!

CLUB SOCIAL

Monday, April 3rd, 2023 @ 1:00 PM

Come join your fellow IAC members to play some games, chat, snack just a little and spend times with friends!





Best Hidden Gems in Italy

By Sal Santapola



Polignano a Mare [polin na no a ma re] is a picturesque town in the Metropolitan City of Bari, Puglia (Apulia), southern Italy, perched on the edge of a rocky ravine overlooking the Adriatic Sea. The town has a rich history dating back to the Neolithic era, and was a strategic port for ancient Greeks, Romans, and Normans.



Polignano a Mare is famous for its stunning beaches, such as Lama Monachile, also known as *Cala Porte*, which is framed by cliffs and arches. The local economy mostly depends on tourism, agriculture and fishing. Located around 39 miles south of Bari on the S16 coastal road. The town is thought to be one of the most important ancient settlements in Puglia.



On any given Sunday the *logge* (balconies) are crowded with day trippers from Bari who come here to view the crashing waves, visit the caves and stop by (*cornetterias*) shops specializing in Italian croissants in the atmospheric *centro storico* (small town).

In addition to the breathtaking views of the cliffs and caves, Polignano A Mare has a beautiful maze of streets, white houses, and infinite (terrazas) terraces located where you get the most stunning view overlooking the blue sea.

Along the streets, doors and walls of Polignano's old town, you will find popular poetry which makes the *Centro Storico* unique. Hang out, walk around, follow Guido Il Flâneur's poetry and discover the magical streets of Polignano a Mare. Those cute and narrow streets are there to tell you a story with great phrases written all along.

Polignano is not only famous for the dramatic landscape but for the cliff diving and in previous years, the town has hosted the Red Bull diving competition, reaching 45,000 spectators in 2010! The other legendary is Domenico Modugno. The famous composer has sung countless classic songs, including the big international smash *Volare* (originally titled *Nel Blu Dipinto di Blu*).

Lama Monachile Beach, also known as *Cala Porto*, is a small public beach in Polignano a Mare, located near the historical center of the city. The beach, enclosed between two rocky walls, is the most photographed spot on the Apulian coast.

The beach is a .0249 miles wide and is made entirely of pebbles. The water is very clear, but the beach doesn't get too much sunshine during the day, due to the high cliffs flanking it.

Polignano a Mare is home to fabulous restaurants, but if you are in the city for a day or just a couple of hours, spend as much time outdoors to take advantage of the breathtaking views. This means that you need to find a local bakery shop and grab some lunch from there. Ask for



a "*Focaccia*", which is a kind of pizza with many toppings on top. Focaccia is typical from Bari and basically, the Focaccia of Polignano has the same ingredients, but there the difference is made by experience, the oven, and the pan.

Polignano a Mare has places for any budget. You can eat in a posh restaurant, tavern, or even take something away and eat sitting on the pavement.

The Terrazza (terrace) Santo Stefano is an excellent restaurant overlooking the sea where you can enjoy breakfast, lunch or dinner, in a beautiful relax atmosphere. At Santo Stefano the breakfast has the scent of coffee, mixed with croissants and freshly baked bread, and the taste of Rosa's home-made cakes, Apulian traditional products and seasonal fruits offered by our generous land.



April 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2 *Club Rented*	3 Club Social 1:00PM	4	5 Board Mtg 6:30PM	6	7	8 *Club Rented*
9	10	11	12	13	14	15
16 Gen Meeting 1PM	17	18	19	20	21	22*Club Rented*
23 30	24	25	26	27 STG Prep 10AM	28 Spaghetti to Go 5PM to 7PM	29*Club Rented*

April General Meeting

Sunday, April 16th, 2023 @ 1:00 PM.

MENU:

Lemon Chicken with Pasta, Salald, Bread, Dessert

HOST:

John Corsi

DONATIONS:

Members: \$15, Guests: \$17, 8-17: \$8, 7& Under: Free

RSVP's are for maximum headcount of 90 people OR
Wednesday, April 12th, 2023 WHICHEVER COMES FIRST
 using Evite (preference) OR rsvp@iacofjacksonville.com

OR call the Club at 904-586-2700

We cannot Reserve Tables. No Shows Will Be charged the number of RSVPs submitted.

PLEASE DO NOT ANSWER WITH MAYBE. ANY MAYBE RSVPS WILL BE CHANGED TO NO.



DESTINO MIO...MY DESTINY
By Lucia Giardino Cortese

The campanile of la Chiesa Cattolica towered above all buildings in Serino, Italy. Antonio and his friends climbed its 132 steps, then shimmed up a rope to the top of the bell tower. This vantage point offered optimum viewing of le ragazze exiting the church on Christmas Day. Shouts of "Buon Natale" and "Ciao, Bella!" prompted giggles from the pretty young girls below.

One blond-haired lass stood out, taller and more serious than the others. She ignored her would-be admirers and focused on corralling her two younger brothers in tow. For Carmela, Mass was an escape from reality. She admired the simple sanctuary, unaware of the beauty of more elegant cathedrals dotting the Italian landscape. The touch of the carved green doors, smell of pungent incense, and flickering of candlelight transported her to some ethereal place.

The pubescent boys in the belfry ogled Gianna's dreamy eyes and Anna Maria's bountiful curves, but Antonio had his own fantasy. He gazed past the indigo mountains in the distance. A different Siren called to him-- America. When he voiced his vision of crossing the vast Atlantic, the others chided him, "Tu sei pazzo!" But Antonio knew that his crazy dream would become a reality one day.

Carmela's mind drifted on the walk home. The church's fading brown stucco reminded her of the rustic farmhouse where she lived before her mother died. The fetid smell of a braying donkey burst her daydream. The wobbly produce cart capsized when she stepped into its path. Carmela, Domenico and little Sabino lay on the cobblestone street. Bits of smashed olives and tomatoes stained their holiday clothes. Fear of her stepmother's rage and certain punishment flooded her imagination. She crossed herself and prayed for a new life in another place far, far away.

The Little Italy section of Paterson, New Jersey lived up to its nickname. It exploded with the sounds of Italian dialects and the fragrances of Neapolitan cuisine. Two years passed since Antonio met Lady Liberty and survived the indignity of Ellis Island. Now an apprentice in a cobbler's shop, he was enjoying a weekly paycheck, learning English and adjusting to life in the USA. The new immigrant savored these novel experiences. Still, he had a longing, a desire for something more.

Three weeks on the rocking steamship played havoc with Carmela's body and spirit. Weak from seasickness, she fell into the arms of her brother when she stumbled down the gangplank on June 24, 1903. He greeted her with magical stories of America in the new millennium. Exhausted and homesick, she longed to re-board the Prinzess Irene and return to bella Italia. Through teary eyes, Carmella noticed someone standing on the dock next to her fratello.

Domenico introduced his sister to a paisano from their own hometown. The young man took her hand and bowed. "Piacere," he said with a confident voice, "Sono Antonio." The touch of his rough hand on hers was electrifying. Carmela's pallid cheeks turned to crimson and her heart began to race. There was something about those almond eyes...

Was it fate or il destino? Free will or chemistry? Or, did Cupid's arrow pierce the young hearts of Antonio and Carmela and give me Italian grandparents???

IT'S YOUR CHANCE TO WIN



\$1,500



In Cash Prizes

ITALIAN AMERICAN CLUB MEMBERS & GUESTS REVERSE RAFFLE

ONLY 100 TICKETS WILL BE SOLD - DO NOT HAVE TO BE PRESENT TO WIN!

SATURDAY SEPTEMBER 16, 2023 5PM TO 9PM

2838 Westberry Road, Jacksonville, FL 32223

Lasagna Dinner begins at 5:30pm

\$50 Donation per Ticket

**Our Goal is to generate over \$3,500 earmarked for
the club's new Air Conditioner**

GRAND PRIZE \$1,000

10 CASH PRIZES - \$25 - \$100 PLUS 10 GIFT CARDS

You have 1 out of 4 chances to win!!!

Sponsor a Table

Receive -

- 8 Reverse Draw tickets
- 8 Heads & Tails
- Table Sign
- Recognition at the event
- Name in the Newsletter

Donation \$550

**Taking Reservations
on Sunday April 16th,
at General Meeting.
or Contact the Club
rsvp@iacofjacksonville.com**

**You can mail in
reservations with
check to IAC P.O. Box
600725 St Johns, Fl
22260**

Join us for a Fun Evening

- ♦ Pasta Dinner
- ♦ Cash Bar
- ♦ Door Prizes
- ♦ Heads & Tails
- ♦ 50/50

Note - If we don't sell 100 tickets we will adjust the Cash Payouts.

Volume 28
Issue 270

Italian American Club of Jacksonville
PO Box 600725
Jacksonville, FL 32260
904-586-2700



www.iacofjacksonville.com

Board Meeting

Wednesday, April 5th, 2023 @ 6:30PM

Club Social

Monday, April 3rd, 2023 @ 1:00 PM

General Meeting

Sunday, April 16th, 2023 @ 1:00 PM

Spaghetti to Go

Friday, April 28th, 2023 @ 5:00 PM

