

You will need:

- An oven preheated to 375 degrees
- A sheet pan or a shallow baking pan
- Aluminum foil
- Baking spray/pan coating
- Tongs
- A sauté pan big enough for your gnocchi- you can heat multiple portions at once
- A serving spoon
- Plates and silverware

When you get everything home, refrigerate the food and wine samples immediately.

Course 1, served with the Cantaloro Rosato: Anchovy-almond cake with grapefruit aioli

Course 2, served with the Cantaloro Rosso: vanilla-garlic custard tartlet with peeled cherry tomato

Course 3, served with the Avignonesi Vino Nobile di Montepulciano: house-made gnocchi with aromatic vegetables, braised pork, caramelized milk demiglace and dried cherries

Course 4, served with the Avignonesi Desiderio: Coffee-rubbed hanger steak with Fernet aioli and lemon

On Sunday:

3:00- remove the food from the refrigerator. Preheat the oven to 375 degrees. Leave the wine in the fridge.

3:25- line the pan with aluminum foil, spray it with baking spray and put the anchovy cake in the oven. Remove only wines 1 and 2 from the refrigerator (you'll take wine 3 out when you pour wine 2, and you'll take wine 4 out when you pour wine 3.)

3:30- log in to the zoom tasting. The meeting number is 820 4269 4872 and the password is 955207. Pour yourself some Rosato and enjoy. Put a dollop of grapefruit aioli on the plate, check that the anchovy cake is sizzling around the edge and serve on top of the aioli. From here on out, we'll play it by ear as far as timing goes.

Next step- put the tartlet and the tomato in the oven as we get to the end of the discussion and tasting of the Rosato. Pour wine number 2 and take wine number 3 out of the refrigerator. Five minutes in the oven should do the trick.

Next step- as we get to the end of the second wine, put the gnocchi, vegetables, pork and sauce in the pan and simmer over low heat, giving an occasional stir. Yes, we know that means you have to leave the computer and go to the kitchen if they're in two separate places; we'll wait. One or two little stirs should be fine, especially if you keep the heat low and keep a lid cracked on top. Pour wine number 3 and take wine number 4 out of the fridge. Watch, eat drink, taste, learn and enjoy.

Next step- Put the beef on the baking pan and flash it in the oven. It shouldn't take more than a minute or two. The object isn't to cook it or even heat it much so much as to take the chill off. Put a dollop of the Fernet mayo on the plate and set the beef on top. Squeeze the lemon over it. Enjoy. This wine is exceptional.