

Nella Terra Cellars

Bruschetta Recipe:

If you've planted a backyard garden, you've likely planted tomatoes this season. This is the perfect recipe for your upcoming harvest. Owner and founder, Gerald Beemiller has made a family tradition consisting of everyone hovering over a bowl of bruschetta throughout the summer. Pair it with our 2017 Estate Grown Pinot Noir. **Father's Day Special through June 20th** purchase a 6 pack of 2017 Pinot Noir for \$160/ \$145 for club members.

2 lbs. fresh tomatoes, chopped
4 cloves garlic, crushed
3-4 tbsp. fresh basil, chopped
olive oil to cover tomatoes

Mix all of the ingredients together. Let sit in the refrigerator to blend flavors. Great fresh and gets better over time - though it rarely lasts a day in our house. Serve over slices of fresh baguette.