

EGDC November 14, 2016

Cooking Wine



## **2015 Antonio Fattori Gregoris Soave (Veneto, Italy)**

Wine - White \$17.99 (750mL)

Antonio Fattori owns prime vineyards planted to Pinot Grigio and Soaves Garganega in the Veneto region. The Gregoris Soave has generous flavours of honey, herbs, white flowers and melon with a lovely creamy texture counterbalanced by tight acid and fine grip. Classy white to pair with fish or poultry.

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This Pinot Grigio is harvested very ripe.

**first**

Pumpkin Agrodolce Crostini with Ricotta & Pistachios

*Paired with*



**2014 Prateello Lietti Conversari Manzoni Bianco  
(Lombardy, Italy)**

Wine - White \$30.99 (750mL)

The nose is a symphony of scents: honey, rosehips, cinnamon, nutmeg and black elderberry dominate. Silky, round mouthfeel, with flavors of ripe grapes and Tunisian mango. Marvelous white for appetizers.

Certified Organic vineyards overlook Lake Garda, where the family has tended to the unique micro climate for 150 years. Grape variety is Manzoni.

**second**

Spaghetetti with Tomato, Apple & Parmigiano

*Paired with*

## **2015 Vietti Roero Arneis (Piedmont, Italy)**

Wine - White \$37.99 (750mL)

The Arneis grape is an ancient grape from the 15th century that was slowly being lost until Vietti began to experiment with it in the 1960's - Vietti is a pioneer for the Arneis grape, being instrumental in Roero Arneis gaining its DOCG accreditation. Selected from vineyards located in the middle of the Roero area, in Santo Stefano Roero. The vineyards are planted with 4.500-5.000 plants per hectare. Beginning in mid-September, grapes from 25-year-old vines in Santo Stefano Roero are harvested, pressed and clarified. The grapes are crushed, pressed and clarified. Alcoholic fermentation occurs in stainless steel autoclave at lower temperature (10-12°C) to preserve some natural CO2 from the fermentation..

This classy white (with its gorgeous custom designed labels) shows terrific intensity of floral, perfumy notes wrap around the engaging melon and grapefruit notes. Great depth of flavor and exceptional balance. Pair with fish or poultry or for something different, a simple pasta dish with butter and sage.

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## Main

Braised Chicken with Fennel, Pancetta and Olives

*Paired with*



## 2013 Bruno Rocca Barbera d'Asti (Piedmont, Italy)

Wine - Red \$36.49 (750mL)

A touch of oak rounds out this fairly full-bodied red, lending a vanilla accent to its black cherry, black pepper and blackberry notes. Bright acidity and a vibrant personality keeps this fresh and persistent with a licorice finish. Think charcuterie.

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### Bruce Sanderson, Wine Spectator

Rating: 89

A sleek, racy style, yet with saturated flavors of blackberry, boysenberry and pomegranate studded with tobacco and spice. A firm grip and freshness drives the long finish. Drink now through 2019. 915 cases made.

## **Dessert**

Chocolate Truffles

*Paired with*



## **2008 Villa Spinosa Recioto (Veneto, Italy)**

Wine - Dessert \$54.99 (500mL)

This Amarone style dessert wine is made from the same grapes as Amarone: Corvina Veronese and Corvinono, Rondinella and Molinara. Deep red in color, dense and chewy sour cherry and moccha flavors accentuated with vanilla flavors. Very tasty. Decant for sediment.