

Lake Como Cuisine—Wine Pairings—November 14, 2022  
Chef: Alberto (Sorrentino's)

**Cooking wine:**

**2020 Agricola Barba Collemorino Trebbiano d'Abruzzo  
(Abruzzi, Italy)**

Wine - White \$20.99 (750mL)

Trebbiano from Abruzzo with a delectable nose of peach skins, tangerine and some grapefruit. The palate offers fresh citrus notes, some white-flowered blossoms ending in nice minerality alongside mild, restrained acidity. Very fresh and lively finish. Great with bigger fish or poultry dishes.

**Fritters:**

**NV Adami Garbèl Prosecco doc Treviso (Veneto, Italy)**

Wine - Sparkling \$28.99 (750mL)

In the ancient local dialect, garbèl, when referring to wine, means dry and crisp, pleasantly tart. Our Garbèl is a highly esteemed sparkling wine produced from vineyards in the Colli Trevigiani that yield grapes which long experience has destined exclusively for outstanding wines. The area, which includes the Conegliano-Valdobbiadene zone, lies close to the high mountains; it enjoys warm but not humid summers, and the significant diurnal temperature differences are very favourable during the grape ripening period.

The nose releases crisp-edged, complex notes of fruit, and the palate is full-flavoured, with a crisp acidity. Garbèl is a wonderfully versatile sparkler: its 13 grams of residual sugar place it between the Brut and Extra Dry styles and suit it admirably for wine bars and for enjoying apart from a meal. The delicately sweet flavors of honeydew melon and starburst are accompanied by lingering crisp acidity. Fresh, delicious and fun.

**Trout:**

**2020 Pievalta Tre Ripe Verdicchio dei Castelli di Jesi -  
Organic (Marches, Italy)**

Wine - White \$26.99 (750mL)

A brilliant expression of Castelli di Jesi, made with grapes grown in clay and limestone-rich soils. Stony white fruit with a hint of mandarin. Linear lemon palate that ends on a fine, leesy note. Rich and exotic, a savoury and intense wine. Try with a fish course. Certified organic.

**Perch:**

## **2020 Losada Vinos de Finca Godello (Bierzo, Spain)**

Wine - White \$33.99 (750mL)

Light yellow colour with shining gold tones. Really beautiful, complex godello wine, white flowers in nose and delicate white fruit aromas like pears, and also aromas of anise, roasted nuts, liquorice and fennel seeds. Great structure, mineral-rich, slate soil gives the wine a crisp acidity Long and complex finish. This is a superb white for the money, the class is really quite evident - try with a meaty oily fish course.

Zabonye:

## **2018 Domaine des Fontaines Bonnezeaux Les Brunettes (Loire Valley, France)**

Wine - Dessert \$57.99 (750mL)

Dessert wine made from Chenin Blanc. This offers honey and quince aromas with fine botrytis from the noble rot. Sweet apricot on the long, persistent finish. Bonnezeaux excels as an aperitif and dessert wine, to accompany foie gras, chocolate pears or goat cheese.

While most dessert wines, an ounce is enough for sipping, this Bonnezeaux is light and feathery and is meant to be drunk by the glass like other white wines.