

Sosta

cucina

ANDIAMO IN TOSCANA

WITH SPECIAL GUEST SPEAKER DAVID MANNING FROM NEGOCIANTS AUSTRALIA
WEDNESDAY THE 24TH OF JUNE 2009

ON ARRIVAL

2007 TENUTA GUADO AL TASSO BOLGHERI VERMENTINO DOC

with assorted crostini typical of Tuscany, paté, lardo, canellini bean, green olive
Being a very delicate varietal, cold fermentation was used so as to bring out the natural vibrancy of the grape. Straw yellow in colour, the palate offers zingy acidity with preserved lemon and citrus notes with an underlying minerality

CACCIUCCO ALLA LIVORNESE

A specialty from Tuscany's coastal town Livorno, a rich seafood stew consisting of red mullet, mussels, clams, scampi and octopus braised in a tomato sugo with bruschetta

2007 ISOLE E OLENA CHARDONNAY IGT

Brassy and golden in colour with a complex nose of passionfruit, pineapple and maybe even banana. Secondary fermentation has allowed a rich and full palate of white fruits with hints of butterscotch although clean crisp acidity keeps the wine from being too voluptuous.

PAPPARDELLE DI CINGHIALE

Our fresh ribbon pasta with a wild boar ragu slow cooked with tomato and Chianti

2006 ISOLE E OLENA CHIANTI CLASSICO DOCG

A fairly delicate and maybe austere wine, this classico is a vivid cherry red in colour, maybe hinting at the star player on the palate. Medium bodied, the cherries are joined by forest berries and savoury notes in the mouth with soft, almost sweet tannins giving a nice structure and grip.

ARISTA DI MAIALE

Roasted pork loin rolled with garlic and rosemary served on canellini and borlotti beans

2001 ANTINORI PIAN DELLA VIGNE BRUNELLO DI MONTALCINO DOCG

Brunello must be made using Sangiovese and be aged in both oak and bottle for minimum amounts of time to comply with regulations. The result is wine that has been allowed to develop and find it's individual personality. Garnet in colour, the bouquet and palate offer notes of tobacco, coffee, cocoa and spices with the red berries and cherries typical of the grape happy to play a reduced role.

CONIGLIO ALL'AGRODOLCE

Braised rabbit leg sweet and sour style with roasted loin accompanied with root vegetables

2004 ARGIANO SOLENKO IGT

A modern wine called with a modern blend (Syrah 25%, Merlot 30%, Cabernet 45%), 'Solengo' or lone wild boar is what the term 'Super Tuscan' is all about. Deep purple in colour, an intense bouquet of blackberries and black currant combine with lush fruit notes on the palate all kept in check by skilful use of oak and tannin. Powerful and graceful simultaneously.

PANFORTE AND CANTUCCI

A typical Tuscan after dinner indulgence

2003 ANTINORI TENUTE MARCHESE VIN SANTO DOC

Made using the 'appassimento' method of laying out the grapes in aired lofts to dry and concentrate, this Vin Santo or 'Holy wine' is made predominately from trebbiano with some malvasia. Amber in colour, notes of honey, roasted nuts and dried fruit compliment a pleasantly sweet palate.

FOLLOWED BY ROMCAFFE OR T2 TEA INFUSIONS

ANTINORI TIGNANELLO GRAPPA - \$14 (OPTIONAL)