

# Sosta

CUCINA

## FATTORI WINE DINNER THURSDAY 16TH FEBRUARY 2012 \$110 PER PERSON

### SARDELLE IN SAOR

sardines in a sweet and sour style with onion, raisins and pine nuts

#### 2010 FATTORI SOAVE CLASSICO DOC 'DANIELI'

*The classic Venetian white wine – 100% garganega grapes, 5 months in stainless steel tanks.  
Straw yellow, with an intense, fragrant bouquet. Floral and persistent.*

### FRITTO MISTO

a selection of lightly fried seafood - calamari, Hervey bay scallop, soft shell crab and school prawns

#### 2010 FATTORI PINOT GRIGIO DOC 'VALPARADISO'

*Overwhelming perfume of tropical fruit with grassy and herbal overtones on the palate it's fruity and rich in structure with surrounding softness. Very persistent. Tasty and fresh. Delicately salty.*

### RISOTTO AL NERO DI SEPPIA

squid ink risotto with braised cuttlefish

#### 2009 FATTORI RONCHA IGT

Garganega, Pinot grigio, Trebbiano di Soave, Durella

*Straw yellow with a pleasant sensation of jasmine, peach and orange flowers the palate is fresh, with good minerality*

### ANARA COL PIEN

slow cooked duck leg filled with duck liver, pine nuts and served upon braised red cabbage and pan fried breast served pink with roasting juices and grappa infused grapes

#### 2007 FATTORI VALPOLICELLA RIPASSO DOC

*An intense and full on Ripasso, made from predominantly Corvina, with some Molinara and Rondinella - with it's gorgeous, sour cherry, orange peel and spice characters has a few days in contact with the lees of the previous vintage of Amarone. From this ripasso (passing over), it takes up some of Amarone's unique notes of plum pudding.*

### BRASATO ALL'AMARONE

wagyu beef cheek cooked for 48 hours in Amarone and served with wet polenta

#### 2005 GREGORIS AMARONE DELLA VALPOLICELLA DOCG

*Amarone can be harnessed into the most intense, yet balanced and interesting red. Here Antonio Fattori has made a selection from his beautiful, important Valpolicella vineyard, taking bunches of Corvina, Molinara and Rondinella grapes, left after the regular harvest for Valpolicella. These are taken inside and laid out to dry for many weeks, losing over half of their juice to leave the makings of the rich and almost infinitely complex red with a lovely balance that belies the weight and concentration and resulting alcohols. In fact the textures, tannins and acids seem to rise to the challenge, smoothing out the wine to show off its range of aromas; sour black cherry, plum pudding, mocha, herbal notes and other spices*

### BIGNOLE AL CIOCCOLATO

chocolate pastry cream filled Venetian style doughnuts

#### 2008 FATTORI RECIOTO DI SOAVE 'MOTTOPIANE' DOCG

*100% Garganega dried for 5 to 6 months.*

*It has complex aromatics with sweet spice and leaving an intriguing sensation of dried apricots.*

