

Sosta

cucina

LE MARCHE

WITH SPECIAL GUEST SPEAKER MATT PAUL FROM TREMBATH & TAYLOR
WEDNESDAY THE 24TH OF FEBRUARY 2009

ON ARRIVAL

2008 UMANI RONCHI VERDICCHIO DEI CASTELLI DI JESI DOC 'VILLA BIANCHI'

with Olive Ascolane, Fried Zucchini flower and a flat bead called Crescia

Brilliant straw yellow colour with lovely aromas of apple tart and honey. Medium-bodied, with good fruit and a dry mineral finish.

MUSCIOLI ARROSTO

Local mussels filled with ham, breadcrumbs and parsley roasted in tomato sauce.

2005 UMANI RONCHI VERDICCHIO DEI CASTELLI DI JESI RISERVA DOC 'PLENIO'

The Plenio reveals ripe peaches, apricots, minerals, smoke and honey all of which are woven into a richly-textured frame of notable elegance. This beautifully proportioned, harmonious wine represents an intense, full-bodied style of Verdicchio where all the components come together quite nicely. The use of French oak contributes to the wine's volume and intensity.

G.R. - 3 glasses, R.P. - 90 points

QUAGLIE IN TEGAME

Quails braised in a pot with white wine, pancetta, tomatoes, peas, sage and parsley

2008 UMANI RONCHI LACRIMA DI MORRO D'ALBA DOC 'FONTE DEL RE'

The wine presents a deep ruby red colour, the nose is aromatic and intense suggestive of roses, violets and brushwood. Flavour dry and warm, with clear and pungent but not rasping tannins. Soft and fairly rounded, and also with good body and persistence

VINCIGRASSI

Lasagne layered with a sauce of braised veal leg, chicken giblets, mushrooms, ham, bechamel and Parmigiano Reggiano .

2005 ERCOLE VELENOSI ROSSO PICENO DOC 'ROGGIO DEL FILARE'

This Rosso Piceno Superiore consists of Montepulciano and Sangiovese it opens with aromas that recall toasted cinnamon. This spiced, jammy red reveals lovely finesse and silky tannins with luscious fruit shining through.

G.R. - 3 glasses, R.P. - 89 points

PORCHETTA

Roasted Western plains Pork Shoulder with wild fennel and garlic served with roasted potatoes and rosemary

2006 UMANI RONCHI CONERO RISERVA DOCG 'CUMARO'

This Reserve Montepulciano has a deep ruby red colour, presenting an intense bouquet of dark ripe fruit , and a spiced finish of black pepper, vanilla and tobacco. Soft and enfolding in the mouth, with well-smoothed tannins and a pleasant chocolatey finish.

G.R. - 2 glasses, Veronelli - 3 stars

FRUSTENGA

A typical Marchegiana cake, with polenta, dried figs, raisins and walnuts

2005 UMANI RONCHI 'MAXIMO' IGT

A magnificent golden colour streaked with amber tints. On the nose it expresses distinct scents of honey, apricot and peach, followed by aromas of ripe fig, candied fruit and citrus. Rich in the mouth, where the elegant acidity fluidifies the sweetness, soft and balanced with clean, refreshing persistence, and notes of candied fruit and honey continually running through it. Stunning!

DUEMILAVINI - 5 Grappoli, Veronelli - 3 stars

