

LA GERLA

An Evening in Montalcino

WINE DINNER

4 SEPTEMBER 2026 | 7:00 PM

A JOURNEY THROUGH MONTALCINO

Join us for an exclusive evening celebrating La Gerla, one of Montalcino's distinguished estates.

Chef Marco has crafted a 5-course Italian dinner pairing five exceptional wines from La Gerla, showcasing the elegance and depth of Brunello.



THE WINES

POGGIO
GLI ANGELI
Sangiovese 2022

*Vibrant and elegant
Sangiovese with
fresh fruit and
Tuscan character.*

Poggio gli ANGELI
Sangiovese 2022

ROSSO DI
MONTALCINO
2023

*Bright and expressive
with notes of red
berries, spice and
fine acidity.*

ROSSO di Montalcino
2023 JS91

BIRBA
TOSCANA IGT
2022

*Bold and contemporary
with rich fruit,
soft tannins and
great depth.*

BIRBA Toscana IGT
2022 JS92

BRUNELLO DI
MONTALCINO DOCG
2020

*Complex and refined
with structure, depth
and remarkable
elegance.*

Brunello di Montalcino
DOCG 2020 WE94

BRUNELLO DI
MONTALCINO DOCG
LA PIEVE
2021

*A magnificent Brunello
with extraordinary
balance and a perfect
100-point score.*

Brunello di Montalcino
DOCG LA PIEVE 2021
WE100

THE ESTATE

LA GERLA

MONTALCINO • TOSCANA

From the rolling hills of Montalcino, La Gerla produces wines that express the character, elegance and identity of this exceptional Tuscan terroir.



AN EVENING OF TUSCAN EXCELLENCE

5 WINES • A SPECIALLY CURATED DINNER • ONE JOURNEY THROUGH MONTALCINO

4 SEPTEMBER 2026

FROM 7:00 PM

EXCLUSIVELY AT
GUCCIO RISTORANTE

LIMITED SEATS AVAILABLE

5 COURSE MENU \$158++

WELCOME DRINK

Campari sour

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CARPACCIO - NOCCIOLE

*Grass-fed beef 'carpaccio', shaved Parmesan cheese and rocket
toasted Piedmont hazelnut*

Poggio gli Angeli IGT, La Gerla 2022

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UOVO - TARTUFO NERO

*Organic egg 64°, celery root mash, sautéed 'girolle' mushrooms
'robiola' fondue, Winter Black Truffle from Manjimup*

Rosso di Montalcino DOC, La Gerla 2023

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AGNELLO - PARMIGIANO REGGIANO

*Homemade 'fettuccine' with braised lamb ragout
red wine sauce, 24 months aged parmesan cheese*

Birba Toscana IGT, La Gerla 2022

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MANZO - PASTINACA

*12 hours sous-vide and roasted Wagyu beef short rib MB6
potato gratin, parsnip mash*

Brunello di Montalcino DOCG, La Gerla 2020

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DEGUSTAZIONE DI FORMAGGI

Italian cheese selection, red apple compote, red grape

Brunello di Montalcino La Pieve DOCG, La Gerla 2021

