



GARBOLE WINE DINNER

Special guest Ettore Finetto

'The Wine Maker'

- Wednesday 22nd June - 7:30 pm

- Limited seats available -



HURLO

Ettore and Filippo's mission is to produce wines in a unique and outstanding way.

They focus on essence rather than appearance, reality as opposed to illusion in order to guarantee sincerity and candour in all of our products.

Hurlo is a rare and precious LIMITED EDITION which represents the best of MADE in GARBOLE.

Twenty years of thinking and hundred years of history are contained in each bottle.

This extraordinary wine comes from old native veronese vines, saved from extinction and gradually re-planted.



BEST RED ITALIAN WINE 2021

5 Course Menu \$248++

Vitello tonnato

Dutch veal loin 'tonnato' style, baby artichokes
green bean, potatoes

Villa Matta Valpolicella Ripasso DOCG 2017

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Piccione – sedano rapa – tartufo

Home-made 'tortelli' stuffed with braised pigeon
celery root purée, shaved Manjimup black truffle

Garbole Heletto

Rosso Veneto IGP, 2015

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Agnello – asparagi bianchi

Sous-vide and roasted Australian lamb rack
seasonal white asparagus, green pea mash

Garbole Hatteso

Amarone della Valpolicella DOP Riserva, 2011

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Manzo – pastinaca

U.S.D.A Prime beef short rib,
parsnip purée, heirloom vegetables

Garbole Hurlo

Rosso Veneto IGP, 2012

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Cioccolato – nocciole – mascarpone

55% Valrhona chocolate mousse, hazelnut crumble
mascarpone cheese, fresh berries

Garbole Hestremo

Recioto della Valpolicella DOP, 2011