

Explore Bolgheri territory and the hills of Montalcino

Grattamacco



Poggio di Sotto



– Wednesday 19th October – 7:30 pm

– Limited seats available –

Join us on a special night, a culinary journey to the land of Tuscany.
Tasting different intensity styles of local and international grapes paired
with a prestigious 5 course menu created by Chef Marco.

Dinner will begin with 'Vermentino' 2020 by 'Grattamacco', a rich and
elegant white wine, which has a creamy texture but fresh and juicy; followed
by the first entrance,
a unique level of primary fruit intensity with bold fruit aromas, 'Rosso di
Montalcino' 2017 by 'Poggio di Sotto'; then by a full bodied wine, balanced
and harmonic, with a silky soft and complex structure, 'Grattamacco
Bolgheri Superiore' 2018.

For the Grand Finale, rated 95 points by Robert Parker, a unique iconic
'Brunello di Montalcino' 2018 by Poggio di Sotto, a highly wine,
considered one of the best in the region.

5 Course Menu \$298++

Gamberi – mela – mandorle

New Zealand prawn 'carpaccio', roasted tomatoes
green apple and fresh almond, basil oil

Bolgheri Vermentino DOC, Grattamacco 2020

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Porcini – fonduta

'Superfino Carnaroli Acquerello' rice, sautéed 'porcini'
mushrooms, 'Taleggio' cheese fondue, truffle essence

Rosso di Montalcino DOCG, Poggio di Sotto 2017

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Agnello – Parmigiano Reggiano

Homemade 'fettuccine' with braised in red wine
milk-fed lamb ragout, 24 months aged parmesan cheese

Bolgheri Rosso Superiore DOC, Grattamacco 2018

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Manzo – fegato grasso

200 days grain-fed Black Angus beef tenderloin
pan-seared foie gras, Jerusalem artichoke, glazed shallot

Brunello di Montalcino DOCG, Poggio di Sotto 2018

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Cioccolato – castagne

Chocolate tart, filled with chestnut frangipan
hazelnut praline

