



Italy was once the cradle of ancient viticulture and this history has been preserved with an incomparable array of grapes. The viticultural of the Italian south is tied almost exclusively to the migrations to Italy by the Greeks and later to the rise of the Roman empire.

Southern Italian regions, such as Sicily and Puglia, had a reputation of mass wine production for many years. They are now being rediscovered for their native ancient grape varieties that give distinctive and delicious wines that are not likely to be found anywhere else in the world.

Food prepared by Head Chef Massimo Langella.

Dinner hosted by Alexander Allan, wine consultant

&

La Mia Italia, importer of fine Italian wine.

Order form

We hope you have enjoyed sampling some of Italy's finest wines. If you would like to make a purchase, simply enter your order below. Grazie

	Normal Price	Evening Price	Bottles	Total Price
Ottoventi Grillo	£23.50	£16.50		
Taburno Falanghina	£24.50	£17.50		
Le Camarde Negroamaro & Primitivo	£25.50	£18.50		
Cupone Salice Salentino Riserva	£27.50	£19.50		
Scibá Passito	£45.00	£29.50		



“The Undiscovered South”

A Tasting of Southern Italian Indigenous Grapes

Dinner

Thursday 5 May 2016, from 7pm

£59 per person



Menu

Welcome Aperitivo

Canapé

Served with a glass of Prosecco DOCG "Il Morgante"

Antipasto

"Capesante alla Siciliana"

Hand dived scallops, Sicilian blood orange, saffron & chilli granita

Served with a glass of "Ottoventi" Grillo

Primo Piatto

"Gnocchi alla Sorrentina"

Handmade fluffy potato pasta, baked buffalo mozzarella
and San Marzano tomatoes

Served with a glass of "Taburno" Falanghina

Secondo Piatto

"Agnello e patate al forno con sanguinaccio"

Best end of Spring lamb, oven potatoes, peas
and an Italian black eye

Served with a glass of "Le Camarde" Primitivo & Negroamaro

Formaggi

"Tagliere di formaggi tipici meridionali"

Selection of mature Southern Italian cheeses

Served with a glass of "Cupone" Salice Salentino Riserva

Dolce

"Torta di albicocche"

Homemade apricot & almond tart with pistachio ice cream

Served with a glass of "Scibà" Zibibbo Passito

Wines

"OTTOVENTI" GRILLO 2015

Grillo IGT Sicilia – Ottoventi

Intense on the nose with light notes of flowers and apples. Dry and fresh on the palate with good acidity.

"TABURNO" FALANGHINA 2015

Falanghina DOC Campania – Masseria Frattasi

An elegant Falanghina made from grapes grown at 600 metres a.s.l. Crisp resinous nose with citrus and white peach. Soft rich palate of peach, apricot, soft vanilla, some minerality and good crisp acidity.

"LE CAMARDE" 2013

Negroamaro & Primitivo IGT Salento – Feudi di Guagnano

Made of Negroamaro and Primitivo, this wine shows ripe red fruits aromas with hints of liquorice, juniper and china root. Soft and caressing tannins. The wine is aged 3 months in small oak barrels .

"CUPONE" SALICE SALENTINO RISERVA 2011

Negroamaro & Black Malvasia DOC Puglia – Feudi di Guagnano

A fine, full-bodied Salice Salentino from 50 year-old vineyards. Warm red and black fruit on the nose. Rich palate of plum, damson, spice, liquorice and black pepper. 12 months in French oak barrels. Only the best vintages are bottled.

"SCIBÀ" PASSITO 2009

Zibibbo (Muscat) IGT Sicilia – Ottoventi

The ample and round bouquet opens with aromas of fresh apricots and candied orange peel on a background of aromatic herbs. On the palate, the sweetness is well balanced by crisp acidity and great length.