

WINE Night

23rd March 2018

Reservation between 6pm -8.30pm
4 Course Menu with matching wines \$130



ANTIPASTO

Carpaccio catch of the day marinated in lemon, olive oil and chilli dressing topped with dill and served with crostini **OR Prosciutto & Melone** **OR Insalata Caprese** vine ripened tomatoes, basil & fresh Italian Bufala mozzarella – **Wine** Luma' Grillo IGT



PRIMO

Ravioli all Veneziana in house made stuffed ravioli topped with scampi in a cherry tomato sauce **Wine** History Fiano IGP **OR Pork belly lasagna** layered with pork belly strips, topped w/ its crackling - **Wine** Yume Montepulciano DOC



SECONDO

Duck Confeit marinated in herbs & slow cooked in its own juice, served in a thyme jus **Wine** Due Lune Nero D'Avole IGT **OR Snapper** grilled served with a white wine & sorrel sauce, zucchini & steamed greens **Wine** Lava Greco di Tufo DOCG

DESSERT

Lemon tart **OR Chocolate fondant** and **Dessert Wine** Nostro Vin Santo

Il Mercante
MERCHANTS OF FINE FOOD & WINE

Lumà

Terre Siciliane IGT

Grillo

Vintage: 2016

Bottle capacity: 750 ml

Variety: Grillo, an indigenous grapes of Sicily.

Production area: Sambuca di Sicilia (AG).

Vinification: after a soft pressing, strictly in reduction, the must is fermented at low temperature to enhance the aroma of this wine. Refining in stainless steel.

Idea of the wine: Wine made for young drinkers, with enough experience, that are seeking excellent value

Sensory features: straw yellow and delicate aroma, fruity (apple and exotic fruits), with floral notes. Fresh, full-bodied, tasty, harmonious, persistent with a slightly bitter aftertaste, that remembers almonds.

Best Served with: Excellent with first fish courses (crab), light risotto, oily fish, cous cous and fish soup. Great with smoked fish.

Serving Temperature: 10-12°C

Alcohol: 13%



HISTORY

Fiano Puglia Igp

Vintage: 2016

Bottle Capacity: 750 ml

Variety: Fiano 100%

Production area: Puglia, hills north of Bari; 3/ 400 metres a.s.l.

Soil type: Calcareous, clay.

Training System: Vertical shoot position, spur pruned cordon

Vines per ha: 4.500.

Harvest period: First ten days of September. Color: White

Vinification: Soft pressing, fermentation at controlled temperature with selected yeasts. Ageing: 4 months in bottle.

Sensory Features: Straw yellow colour with light green highlights; complex bouquet (honey, acacia, quince), fresh and fruity; intense on the palate, soft, persistent, fruity with notes of peach; elegant with good balance.

Best served with: Ready to drink. Excellent with fish, seafood, white meat. Good as an aperitif.

Serving Temperature: 10-12°C

Alcoholic Content: 12.5%vol



Yume

Montepulciano

D'Abruzzo DOC

Vintage: 2015

Bottle capacity: ml 750

Variety: Montepulciano d'Abruzzo

Production area: Ortona (Soggiorno Proposta Community Center)

Vinification: Extraction of must for 10%. During the first days, fermentation at low temperature allows a good extraction of polyphenols, responsible for the red colour of the wine. Then control of the temperature at 27°C. Malolactic fermentation, refining into American wood barriques for about 6 months (60% French oak – 40% American oak barrique).

Idea of the wine: Made of prestigious grapes, the wine represents hope, the “dream” (Yume in Japanese means “dream”), for a better future.

Sensory features: Red ruby with garnet highlights. Intense and persistent, a spicy aroma with hints of chocolate and tar but never to dominate over its copious fruit. Good structure, good tannins and well-balanced.

Best served with: good with rich main courses, typical Abruzzo's salami and with roasted and stewed meat.

Serving temperature: 18 °C

Alcoholic content: 13.5%



Due Lune

Nero D'Avola - Nerello Mascalese

Terre Siciliane IGT

Vintage: 2013

Bottle capacity: ml 750

Varieties: Nero d'Avola - Nerello Mascalese

Production Area: Sambuca di Sicilia (AG)

Vinification: the grapes are cut to allow them to dry naturally thanks to the hot Sicilian sun and to the dry wind that comes from Africa. When the grapes lose about 15-20% of their weight, they are pressed and begin the fermentation with their skins. After a long maceration period, the wine goes into barriques for 12 months.

Idea of the Wine: Wine made for young drinkers, with enough experience, that are seeking products with decent price/quality relationship.

Sensory Features: Deep and impenetrable ruby red wine. An explosion of aromas of red fruits and ripe blackberries, oriental spices. Pink peppercorns and leather well matched together. It is warm, powerful and pleasantly long-lasting; the tannins are perfectly balanced with the natural residual sugar and the freshness, making the taste very enjoyable.

Best Served with: Main courses of pasta with sauce, roast meat and game. Excellent with seasoned cheeses.

Serving Temperature: 16-18°C

Alcoholic Content: 14



Lava

Greco di Tufo DOCG

Vintage: 2016

Bottle capacity: ml 750

Varieties: Greco

Production Area: Tufo e Torrioni, in the heart of Greco di Tufo D.O.C.G. growing area

Vinification: Soft press, must's static settling, low temperature fermentation between 12-14 °C, lees batonnage, cold stabilization, filtration

Idea of the Wine: Wine made for young drinkers, with enough experience, that are seeking excellent value for money

Sensory Features: Bright straw yellow. Intense aroma, quite persistent, fruity. Medium-bodied, well balanced, quite intense and persistent

Best Served with: Seafood, white meat, great as aperitif

Serving Temperature: 10-12°C

Alcoholic Content: 12%

