



ITALIAN DINNER

26 November 2016

The above photo was taken after a 10 course meal just with porcini so pardon my appearance!

ARTUSI RISTORANTE E BAR

M-24, M-Block Market,
Greater Kailash 2, New
Delhi, Delhi 110048

7:30 FESTIVAL MEET

8:00 APERITIF

8:30 TO BE SEATED

I heartily look forward to welcoming all of you on the 16th of November. Oscar and I have been working behind the scenes to come up with a suitable pairing for the special Italian wines we will have. Our journey begins with a sparkling wine. I trust you will pardon the German intrusion since it comes in the form of a GG from Klaus

Peters Abbots vineyard We then move on to Tuscany and our flight has a renowned Super Tuscan from Fontodi who are certified organic. Its 100% Sangiovese. Since its the truffle season how can we not savour this Italian delicacy which Oscar manages to source. 2004 is mythical, We will indulge in a horizontal pairing of 2 Gaja's.

We come back to another Super Tuscan. Tignanello which I am sure you are all familiar with. Its a blend of Sangiovese, cabernet sauvignon and also cabernet franc. We finally end our evening with another barolo which I bought directly from Silvia Altare on one of my visits to Serralunga.