

# SUMMER 2019 WINE EVENT TASTING MENU

## WHITE WINES

Soave Otto, Prà, Veneto - Italy

*100% Garganega.*

*Fresh, floral and tropical aromas developing into ripe pear on the palate.*

Pecorino Colline Pescaresi Caparrone - Abruzzo, Italy

*100% Pecorino.*

*Delicate floral, stone fruit and citrus aromas lead on the palate with fresh peach notes*

Vermentino di Gallura Cheremi Mura - Sardinia, Italy

*100% Vermentino.*

*A delicate and refreshing bouquet of white blossom and ripe fruit, followed by typical nuttiness*

Riesling Langhe Poderi Colla - Piedmont, Italy

*100% Riesling.*

*Perfectly dry with aromas of lime leaf and very lively acidity*

## ROSÉ WINES

Chateau Hermitage St Martin IKon, Provence, France

*60% Grenache, 40% Cinsault.*

*Delicate, mineral aromas of summer red berries, citrus fruits and rose petals*

# PICCOLINO