


Talk of the Town – Holiday Dinner


Dec 11, 2022

5 Wine selections provided by Petrea Imports


Prosecco Superiore Extra Dry – White Sparkling – Welcome social & holiday toast

	<p>Nose – Delightful pear and white fruit aroma with wisteria and acacia flowers on the nose; balanced and delicate character.</p> <p>Tasting Notes – Pear, earthy minerals, and a hint of lemon; great balance of fruit with small, persistent bubbles; yeast and pastry taste with medium intensity; 15g residual sugars.</p> <p>Pairing – Shellfish, vegetables, appetizers, cured meats, and risotto.</p> <p>ABV – 12.00%</p>
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Soave Classico – White Blend – Appetizer course

	<p>Nose – Citrus aromas of lemon with green apple with pear undertones; white flowers, spices, minerals, and almonds.</p> <p>Tasting Notes – Refreshing, full-bodied wine with a light touch of honey, green apple, and minerality; elegant, delicate, clean, velvety, and gentle. Mouthwatering and crisp.</p> <p>Pairing – Shellfish, vegetables, appetizers, lean fish, pasta, risotto, soup, poultry, and acidic vegetables like asparagus, spinach, tomatoes, and artichokes with citrus-based sauces.</p> <p>ABV – 12.00%</p>
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Barbera d'Alba Superiore – Red – Salad course

	<p>Nose – Persistent and persuasive nose with bouquet of woodland flowers and dried herbs.</p> <p>Tasting Notes – A lighter-style red with fresh fruit, a pleasant almond taste, and black cherry and tar flavors; the grape has a longer hang time on the vine which brings rich, dense flavors to the wine.</p> <p>Pairing – Can easily accompany every course of the meal, especially pasta, veal, pork, game, poultry, salmon, lobster, dishes with cream or oil-based sauces, or mushroom risotto.</p> <p>ABV – 15.00%</p>
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Solleone – Red Blend – Dinner course

	<p>Nose – Fruity with cherry and black currant, ripe red fruits; cedar and leather.</p> <p>Tasting Notes – Excellent Super Tuscan with flavors of oak, vanilla, and tobacco. Velvety, smooth tannins and medium-full body.</p> <p>Pairing – Veal, poultry, beef, cured meats, and lamb.</p> <p>ABV – 14.00%</p>
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Malvasia – Sweet Red – Dessert course

	<p>Nose – extremely intense and immediate bouquet of flowers and fruity notes reminiscent of wild strawberries.</p> <p>Tasting Notes – Sweet, aromatic, and fruity to the tongue.</p> <p>Pairing – Ideal as a party wine and excellent with desserts like pastries, tarts, ice cream, and fruit.</p> <p>ABV – 7.00%</p>
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