



## The Wines

### Reception

#### Banfi Piemonte “Principessa Gavia” Gavi DOCG 2013

Pale straw in color and an intense, fresh and fruity bouquet, with hints of pineapple and green apple. Crisp with gentle acidity and a dry, balanced aftertaste. -- 100% Cortese



#### Fontana Candida “Luna Mater” 2009 Frascati Superiore Secco DOC

A bright yellow color with an intense bouquet of exotic-fruit aromas. Dry; full flavored, soft and savory, with a lingering ripe-pear and bitter-almond finish. -- 50% Malvasia Bianca di Candia, 30% Malvasia del Lazio, 10% Bombino, 10% Greco



#### Sartori di Verona Regolo 2010 Estate Rosso Veronese IGT

Bright and lively, offering hints of dried sour cherry and pomegranate fruit that mix with savory espresso, dried marjoram and sous-bois notes. Supple, with light tannins that emerge on the finish. -- 100% Corvina



#### Banfi 2009 Brunello di Montalcino DOCG

Intense ruby red in color with garnet reflections. Aromas of violets and vanilla, with hints of licorice. Velvety palate, with tart-cherry flavors and traces of spice. Well structured with supple tannins, superb concentration, and good acidity. Persistent finish. This is a classic Brunello! -- 100% Sangiovese



#### Banfi SummuS 2010 Toscana IGT

An intense ruby red in color, the aromas of the wine are characterized by a powerful varietal expressiveness, with ample notes of red fruit, raspberries, and liquorice. On the palate, the wine, still very young, immediately shows firm tannins with much polish and finesse as well, along with a balancing, tonic acidity and savory mineral notes which add length and persistence to the finish and aftertaste. -- 40% Cabernet Sauvignon, 35% Syrah, 25% Sangiovese



#### Banfi FloruS 2010 Late Harvest Moscadello di Montalcino DOC

A late harvest dessert wine with a perfect balance of fruit, body and bouquet. Rich and golden in color. Elegant, harmonious with hints of apricot, honeysuckle, raisins and honey. The taste is unctuous, with dried apricot, raisin and honey flavors. Subtly sweet. Long finish with nuance of almond and honey. -- 100% Moscadello



# Banfi Wine Dinner with Luciano Castiello

## Wednesday, January 21

### a 5-course Tasting Dinner

### Menu Selections Designed by

### Chef Accursio Lotà



## Banfi

## Solare Wine Dinner

Castello Banfi is a family-owned vineyard estate and winery located in the Brunello region of Tuscany. This award-winning estate was founded on the philosophy of blending tradition with innovation, and is recognized as a pioneer in elevating the standards of Italian winemaking.

Luciano Castiello is the official ambassador for Castello Banfi and unofficial ambassador for Italy's melody-filled, wine-charmed, “slow food” culture.



### Reception with Luciano Castiello & Diane Nares

#### Tonno, Stracciatella e Acciughe

*White Albacore tuna, stracciatella cheese, bagna cauda, lobster roe, and escarole*

#### Fagiolata Soffiata, Melograno e Fegatini

*Foamed cannellini beans, pomegranate reduction, sautéed fegatini, and buna-shimeji mushrooms*

#### Cavatelli Liquirizia, Agnello e Ricotta

*House-made cavatelli pasta infused with licorice, sautéed with Arrow Ranch lamb sugo bianco, Cerasuolo wine reduction, and house smoked ricotta*

#### Petto di Anatra

*Slow roasted duck breast crusted with duck skin spiced chicharrón, winter vegetables, Angelino plum polenta, and Amaro Averna reduction*

#### Panna Cotta all'Arancia e Carrubbe

*Panna cotta made with Tommy's oranges, carrub-coffee-chocolate infusion, and merengue*

*A special thanks to Diane Nares for her support in making this dinner happen.*