

The Wines



Reception

Batasiolo Moscato Rosé NV

Lovely light rose reflections and fruitiness are characteristics of these grapes. Intense, velvety and full this wine goes well with fruit, cheese and desserts or as a refreshing aperitif.

Batasiolo Gavi di Gavi "Granee" DOCG 2010 (100% Cortese)

This wine stands out for its straw-yellow color with greenish highlights, and for its typical white flower bouquet. Well bodied, fresh and dry, it has an inviting, harmonious taste featuring citrus and bitter almonds.



Batasiolo Barbera d'Alba Sovrana DOC 2010 (100% Barbera)

Rich, succulent, and with bright acidity, this red boasts cherry and raspberry flavors. Moderate tannins take over on the finish, where spice accents linger.

Batasiolo Barbaresco DOCG 2010 (100% Nebbiolo)

Silky and elegant, wearing its sweet fruit and floral notes with style and grace. Firmly structured, but all the components are in the right..



Batasiolo Barolo DOCG 2009 (100% Nebbiolo)

Very elegant and bright, this pretty Barolo offers the best of the austere Nebbiolo grape at a reasonably low price. Aromas include wild berry, ginger, cola and dried mint..

Batasiolo Barolo Chinato DOCG NV

Red garnet color with hints of brick and clear notes of spices and herbs among which stand out the cinnamon and cloves, rhubarb and gentian, cinchona and star anise. To complete the range of perfumes, dried fruits, cocoa, jams, and flavors of caramel. The palate is ethereal, full, velvety, sweet and harmonious with the finish typically bitter.



Batasiolo Wine Dinner

with Stefano Poggi

Tuesday April 29

a 5-course Tasting Dinner

Menu Selections Designed by

Chef Accursio Lotà

Reception with Stefano Poggi

Crudo-Cotto di Spada

Sword fish belly served with red onion confit, nostraliana black olive dust, and basil infused extra virgin olive oil

Risotto allo Zafferano

Carnaroli rice mantecato with saffron served with veal sweetbread, cocoa nibs, and thyme infused demi-glaces

Raviolo Ripieno di Mortadella

Hand made liquid ravioli filled with mortadella "explosion" served with walnut oil and crispy Umbrian lentils

Guancie di Bue

Angus beef cheeks braised with Amaro Averna served with charred spring onions and polenta bignè

Tarteletta al Cioccolato

Sixty percent chocolate tart served with amarene cherries, hazelnut powder, and Fernet drizzle

A special thanks to Marcos Mizzau for his support in making this dinner happen.



Batasiolo Solare Wine Dinner

The vineyards of Batasiolo lie nestled in rural northern Italy in the heart of Piedmont, famed home of Barolo wines. The original nine vineyards encircle the winery like an amphitheater: the complete estate comprises nearly 250 acres, making it one of the leading vineyards in Piedmont.

Stefano Poggi is the Batasiolo Ambassador in the United States and a renown expert on Piemonte and its wines.

