



UNICO ZELO RIVER SAND SINGLE VINEYARD FIANO

UNICO ZELO WAS FOUNDED BY BRENDAN AND LAURA CARTER TO PROMOTE THE PLANTING OF SUSTAINABLE AND DROUGHT RESISTANT VARIETIES LIKE FIANO AND NERO D'AVOLA, IN AN EFFORT TO REDUCE THE AMOUNT OF WATER USED IN THE AUSTRALIAN WINE INDUSTRY, PARTICULARLY IN REGIONS THAT ARE DROUGHT-PRONE AND HEAVY IRRIGATION IS VIEWED AS COMMON PRACTICE - PRIMARILY THE RIVERLAND.



FROM: AUSTRALIA



OUR FOOD PAIRING

MINI FISH BURGER

A CRISPY FISH PATTY SERVER WITH TANGY TARTAR SAUCE AND FRESH ROCKET



TENUTA J HOFSTÄTTER JOSEPH GEWÜRZTRAMINER

THE TENUTA J HOFSTÄTTER JOSEPH IS A HIGHLY INDIVIDUAL WINE AND A COPYBOOK EXAMPLE OF THE GEWÜRZTRAMINER GRAPE. BRIGHT STRAW YELLOW IN COLOUR THE NOSE IS CONCENTRATED WITH A STRONG AROMATIC CHARACTER REMINISCENT OF DRIED FLOWERS AND ROSE PETALS WHICH DEVELOPS AND INTENSIFIES IN THE GLASS. THE PALATE IS FULL-BODIED, LUSCIOUS BUT DRY, THE OPULENCE CUT BY VIBRANT, FIRM ACIDITY.



FROM: TRENTINO ALTO
ADIGE

OUR FOOD PAIRING CHEESE PLATTER

FEATURING BLUE CHEESE WITH CHAMOMILE & TEA, GRANA PADANO, AND DRUNKEN CHEESE.





FURIA DI CALAFURIA TORMARESCA

FURIA DI CALAFURIA IS A DELICATE PEACH-BLOSSOM-PINK COLOUR. ON THE NOSE, ITS ALLURING BOUQUET OFFERS AROMAS OF PINEAPPLE, PINK GRAPEFRUITS, AND APRICOTS ACCOMPANIED BY FLORAL SENSATIONS OF JASMINE AND ORANGE BLOSSOMS. THE PALATE IS PLEASANTLY FRESH AND SAVOURY, CLOSING WITH A PLEASING CITRUSY FINISH.



FROM: PUGLIA

OUR FOOD PAIRING

FIOCCO DI CULATELLO AND CAPOCOLLO PLATTER

A SELECTION OF FINE CULATELLO HAM AND CAPOCOLLO PUGLIESE





MASI TUPUNGATO ORGANIC CORBEC APPASSIMENTO

A BLEND OF CORVINA AND MALBEC, MASI'S CORBEC IS A WINE WHICH EXPRESSES VENETIAN STYLE AND ARGENTINIAN SOUL. THIS WINE WAS MADE USING MASI'S SPECIALIST APPASSIMENTO METHOD, WHERE THE GRAPES ARE DRIED FOR 20 DAYS BEFORE FERMENTATION. THE RESULTING WINE IS JAM PACKED WITH BROODING DARK BERRY FRUIT AND NOTES OF SWEET SPICE.



FROM: ARGENTINA



OUR FOOD PAIRING

RISOTTO WITH RED WINE, COCOA POWDER, AND PARMIGIANO FONDUE

A RICH AND VELVETY RISOTTO, BALANCED WITH RED WINE, COCOA, AND CREAMY PARMIGIANO.



ANTINORI TENUTA GUADO AL TASSO IL BRUCIATO

ANTINORI TENUTA GUADO AL TASSO IL BRUCIATO IS A BRIGHT RED WINE WITH A COMPLEX BOUQUET OF BERRIES, SPICES, WOOD, AND VANILLA. IT IS A BLEND OF CABERNET SAUVIGNON, MERLOT, AND SYRAH GRAPES GROWN IN THE GUADO AL TASSO ESTATE'S VINEYARDS IN BOLGHERI, TUSCANY. THE WINE IS MEDIUM-BODIED, SMOOTH, AND WELL-BALANCED, WITH A PERSISTENT FINISH.



FROM: TOSCANA



OUR FOOD PAIRING

CRISPY POLENTA WITH ROASTED SAUSAGE AND A RICH, SAVOURY TOMATO SAUCE

GOLDEN CRISPY POLENTA TOPPED WITH ROASTED SAUSAGE AND A HEARTY, SAVOURY TOMATO SAUCE.