

*Discover Bolgheri, Tuscany's new frontier,
with the wines of Tenuta Guado al Tasso*



VIA EMILIA 9 RESTAURANT
YOUR CULINARY JOURNEY

TUESDAY, APRIL 13, 2021

\$85 per person

HOSTED BY:

Gian Domenico Intermaggio

MARCHESI ANTINORI STATE MANAGER



*T*HE ANTINORI FAMILY HISTORY IS A NARRATIVE ABOUT DEVOTION TO WINEMAKING THAT IS WOVEN THROUGH 635 YEARS AND 26 GENERATIONS AND STRETCHES FROM THE FAMILY'S LEGENDARY VINEYARDS IN TUSCANY TO THEIR LATEST VENTURES IN WASHINGTON STATE WITH COL SOLARE AND IN CALIFORNIA WITH ANTICA NAPA VALLEY.

COURSE 1

Prosciutto di Parma con Gnocco Fritto

PARMA HAM WITH OUR SIGNATURE HOMEMADE BREAD
"GNOCO FRITTO"

TENUTA GUADO AL TASSO, VERMENTINO, BOLGHERI DOC, 2019



Its proximity to the Tyrrhenian Sea makes Bolgheri's microclimate extremely favorable for growing Vermentino grapes. The sandy soil and ocean air result in a white wine that is different from Vermentinos found in other areas. Guado al Tasso Vermentino is vinified in stainless steel, with grapes harvested at two different times: a first harvest at the beginning of September contributes freshness and notes of citrus and wild herbs. The much riper grapes picked later in September and in early October add structure and hints of tropical fruit. This delightful white wine lingers on the palate with a long, memorable finish and a pleasant minerality. 100% estate-grown Vermentino.

COURSE 2

Tortellini in Brodo

HANDMADE TORTELLINI FILLED WITH PARMA HAM, MORTADELLA,
PARMIGIANO REGGIANO CHEESE AND PORK LOIN, IN BROTH

TENUTA GUADO AL TASSO, SCALABRONE, BOLGHERI ROSATO DOC, 2019



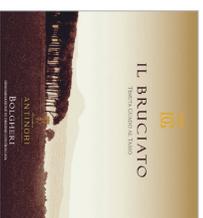
Named after a legendary Robin Hood-like figure who lived in Bolgheri in the 18th century, Scalabrone is a full-bodied rosé, masculine in style. An ideal complement to everything from seafood and Asian cuisine to prosciutto and cheeses, this refreshing wine is well-structured and balanced. Scalabrone offers fruity aromas of raspberries and strawberries as well as hints of wild roses. 40% Cabernet Sauvignon, 30% Merlot, 30% Syrah, all estate-grown.

COURSE 3

Cotoletta alla Bolognese con Patate al Rosmarino

BREADED CHICKEN WITH PARMA HAM AND PARMIGIANO CHEESE RONDE
WITH ROSEMARY POTATOES

TENUTA GUADO AL TASSO, IL BRUCIATO, BOLGHERI DOC, 2018



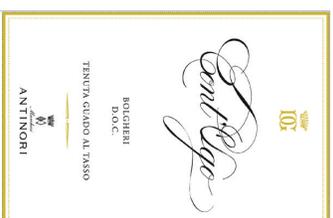
Guado al Tasso, meaning "Badger's Ford," takes its name from a common sight at the estate of Tenuta Guado al Tasso in Bolgheri where this iconic wine is produced. The vineyard sits at an elevation of 145 to 190 feet above sea level on stony, slightly calcareous limestone soils. The 2,500 acre estate stretches up from the shore of the Tyrrhenian Sea to the gentle hills in the heart of the Bolgheri amphitheater. The vineyards benefit from the mild temperatures of the Tyrrhenian Sea and the extraordinary quality of the light, which is critical for ripening the grapes to perfection. Il Bruciato is full-bodied and well-structured with velvety tannins and a strong, fruit-driven finish. 55% Cabernet Sauvignon, 30% Merlot, 15% Syrah, all estate-grown.

COURSE 4

Parmigiano Reggiano 24 Mesi

PARMIGIANO REGGIANO CHEESE AGED 24 MONTHS

TENUTA GUADO AL TASSO, CONT'UGO, BOLGHERI DOC, 2017



This 100% Merlot from Tenuta Guado al Tasso is named after the Count Ugo della Gherardesca, an ancestor of Carlotta della Gherardesca, Piero Antinori's mother. Cont'Ugo represents an Antinori rendition of the Bolgheri terroir and it underlines the family's belief in the strong potential of Bolgheri-grown Merlot. Different lots of Merlot grapes from various parts of the Guado al Tasso Estate are vinified separately and then aged for 8 months in barriques, 30% of which are new each year. After blending, the wine is aged for additional 4 months in oak and later for 6 months in the bottle. The nose shows intense aromas of Mediterranean herbs, plums, and berries. 100% estate-grown Merlot.

