

CRAFTED ITALIA

VIETTI WINE DINNER

wednesday, september 11 | 6pm

citrus scallop carpaccio

lemon basil vinaigrette / pickled radish / marinated heirloom tomatoes / fried capers

wine pairing: roero arneis 2023

pappardelle de ossobuco

slow braised veal shank / herb pomodoro / gremolata

wine pairing: langhe nebbiolo perbacco 2021

calabrian vodka flatbread

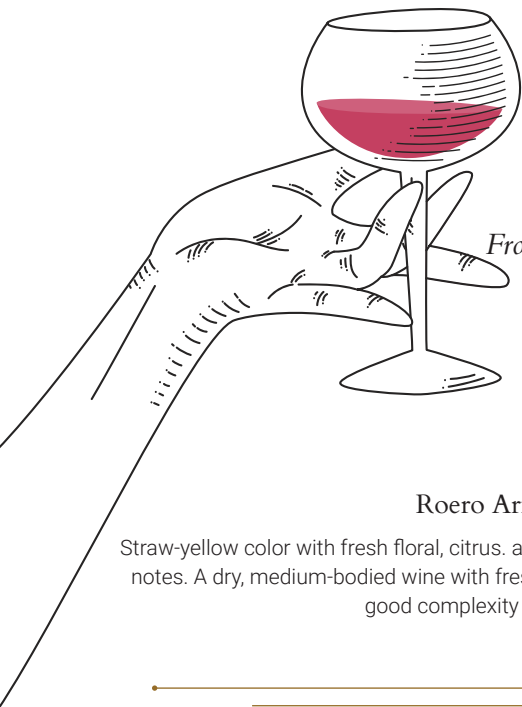
vodka sauce / scamorza / calabrian chili / roasted red pepper / fresh basil

wine pairing: barbera d'alba vigna scarrone 2021

grilled peach crostata

thyme chantilly cream / caramel sauce

wine pairing: moscato d'asti 2023



tasting notes

*From its origins to today, towards the future.
With care and vision*

Roero Arneis 2023

Straw-yellow color with fresh floral, citrus. and melon aromas, and mineral and almond notes. A dry, medium-bodied wine with fresh acidity. Well-balanced, elegant and with good complexity and persistence.

Langhe Nebbiolo Perbacco 2021

Fruity with hints of mint, spices and raspberry. Round, elegant tannins add to a long, refined finish. Robust, intense, powerful in youth; complex, elegant with ageing.

Barbera d'Alba Vigna Scarrone 2021

Ruby purple color with intense aromas of ripe red and black cherries. With refreshing acidity, rich tannins, full body, the single vineyard Scarrone has finesse, excellent balance, great complexity, integration and a long lingering finish.

Moscato d'Asti 2023

Bright straw-yellow color with slightly shimmering hints of gold. Intense aromas of ripe yellow fruit (peach, apricot), floral notes (rose petals, acacia flowers) and ginger. Sweet and delicate on the palate, with modest acidity, good balance and complexity. Hints of fresh apricot on the finish.